



SAVANNAH LODGING

CATERING MENU

Shannon Kennerly

Catering and Sales Coordinator

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GENERAL INFORMATION

Thank you for selecting our hotel to host your meeting or event! Please review this page as it includes important information regarding the menus and function space.

Menu Selections

Menu selections must be confirmed with the Catering Coordinator no later than four (4) weeks prior to the meeting/event. If special menu requests are necessary (i.e. vegetarian or vegan), please contact hotel's Catering Coordinator.

Guarantee

In arranging for private meetings and events, a guaranteed number of guests attending is required for all catered meal functions. Final attendance must be confirmed with the Catering Coordinator no later than two (2) weeks prior to the meeting/event or the expected attendance will become the final guarantee, not subject to reduction.

Linen

Hotel will provide standard banquet linen for all tables in function space.

Decorations

All decorations must be approved by the hotel's Catering Coordinator. The hotel will not permit the affixing of anything to the walls or ceiling of function rooms. The hotel assumes no responsibility for loss or damage to items left in a function room prior to, during, or after a meeting/event.

Outside Food & Beverage

Outside food and beverage is available upon request. Standard clean up fees may apply. Client understands that the hotel's liquor license requires that alcoholic beverages only be dispensed by hotel employees or bartenders. Alcoholic beverage service may be denied to guests who appear to be intoxicated or are under age.

Pricing

All food and beverage and audio visual prices are subject to increase and should be confirmed with the hotel's Catering Coordinator.

Service Charge and Sales Tax

Currently a 20% taxable service charge and state sales tax of 7% will be added to all food and beverage charges. If you are exempt from Georgia sales tax, please send your tax exemption form to the hotel's Catering Coordinator prior to your meeting/event. Tax exemptions forms received after the meeting/event will not be valid.

Shipping Services

You may ship your boxes to the hotel for arrival no more than 3 business days prior to your meeting/event. Please ensure that the name of the on-site contact, date of meeting/event and the name of the Catering Coordinator is included on the shipping label. There is no charge for the hotel to receive any packages for your event or meeting. Should a package need to be shipped from the hotel after your meeting/event, standard shipping prices will apply. The hotel will not assume responsibility for any packages left on hotel property.

Contact our Catering Coordinator today!

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COLD LUNCH

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Prices are per person with the exception of the Signature Soups which are per gallon. Individual Box Lunches available, add \$2.50 per person. Sandwich selections should be no less than 4 per variety.

Hidden Garden Salads \$14.95

\$1 additional for shrimp

Chef Salad with Turkey, Ham, Swiss & Cheddar Cheeses · Grilled Chicken Caesar Salad with Crisp Romaine · Caesar Dressing · Croutons & Shredded Romano Cheese · Crunchy Fried Chicken Finger Salad with Tomato, Cucumbers & Cheese · Chicken Salad with Tarragon · Shrimp Salad with Dill · Deli Salad Duo with Chicken & Shrimp Salads

Telfair Sandwich Collection \$19.95

All sandwiches can be made as wraps

Applewood Smoked Bacon and Turkey Club · Caribbean Bourbon Chicken · Tuscan Asparagus Veggie · Steamed Veggie · Roast Beef · Candied Pepper Applewood BLT · Chunky Chicken Salad · Braised Pork Shoulder · Hawaiian Ham

All Sandwiches & Wraps (Salads not included) include your choice of one Accompaniment (for the group), Pickle Spears, Freshly Baked Cookies & Dessert Bars and Appropriate Condiments.

Accompaniments

Potato Chips · Sweet Southern Cole Slaw · Baked Potato Salad · Mixed Fresh Fruit · Mixed Green Salad w/ 2 dressings

Soup on the Square \$40.00

Serves 20; served with crackers

Mac and Beer Cheese Soup · Loaded Baked Potato Soup · Thai Chicken Peanut Soup · Chili · Gumbo

HOT LUNCH

HOT LUNCH

All Hot Lunch Menus are lunch-sized portions. All Lunch Buffets include Freshly Brewed Iced Tea, 1 Salad, 3 Accompaniments, Rolls, and Desert.

Habersham Hot Buffet · \$25.95

Serves 25; add an additional entrée for \$4.99 per guest

Southern Fried Chicken · Herb Roasted Chicken · Baked Ham with Brown Sugar Glaze · Wood-Smoked BBQ Pulled Pork · Pot Roast · Meat Loaf with Home-style Gravy · Cream Alfredo with Penne Pasta & Veggies

Habersham Dessert

Banana Pudding · Chocolate Oreo Delight · Apple Cobbler · Peach Cobbler

Pulaski Premium Buffet · \$28.95

Serves 25; add an additional entrée for \$5.95 per guest

Grilled Chicken Breast on Spinach Bed · Sliced Prime Rib · Sweet & Spicy Jerk Glazed Salmon Fillet · Beef Tenderloin · Pork Tenderloin

Pulaski Desserts

Bread Pudding with Caramel Whiskey Sauce · Bakewell Tart with Berries and Almond Cake · Deep Dish Pecan Pie · Cheesecake

Forsyth Fajitas \$22.95

Marinated Beef & Chicken tossed with Peppers & Onions in a Mexican Spice Blend, served with Warm Flour Tortillas, Shredded Lettuce, Diced Tomato, Jalapeños, Black Olives, Cheddar Cheese, Sour Cream, Salsa, Guacamole, Refried Beans, Mexican Rice

Forsyth Desserts

Churros · Cookies

Salad Selections

Your choice of Ranch or Italian Dressing

Mixed Green Salad · Caesar Salad · Spinach Salad

Accompaniments

Baked Macaroni & Cheese · Traditional Mashed Potatoes · Herb Roasted Red Potatoes · Herb Wild Rice Pilaf · Pasta with Garlic and Herbs · Southern Style Green Beans · Skillet Corn · Home-style Collard Greens · Grilled Vegetable Medley with Balsamic Glaze · Hand-cut Carrots with a Savory Glaze

**HORS D'OEUVRES &
RECEPTION**

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Pick any 3 items for \$17.00 per person

Hot Selections

- Calamari Platters
- Mini Crab Cakes
- Crab Stuffed Mushrooms
- BBQ Shrimp Crostini
- Beef Tenderloin Rolls
- Veal Raviolis
- Mini Beef Wellingtons
- BBQ Chicken Skewers
- Asian Chicken Skewers
- Mini Sweet Potato Canapés

Cold Selections

- Ahi Cucumber Canapés
- Seared Ahi Tuna Platter
- Mozzarella & Tomato Crostini
- Tomato Bruschetta
- Fruit & Cheese Platter
- Vegetable Crudité Platter

**COASTAL
COCKTAILS**

COASTAL COCKTAILS

Prices are per drink. There will be a \$100.00 bartender fee for all events up to a maximum of 3 hours. For events lasting more than 3 hours, a \$25.00 fee per every additional hour will be added.

Hosted/Open Bar

Billed on consumption

Domestic Beer \$3.00
Imported Beer \$4.00
House Wine \$5.00
Select Brand Liquors \$6.00
Premium Brand Liquors \$7.00
Bottled Waters \$2.00
Soft Drinks \$3.00

Cash Bar

\$250 minimum

Domestic Beer \$4.00
Imported Beer \$5.00
House Wine \$6.00
Select Brand Liquors \$7.00
Premium Brand Liquors \$8.00
Bottled Waters \$2.00
Soft Drinks \$3.00

Signature Mixed Beverages Available

Each gallon serves 20-25

Drink vouchers that are valid for beer, wine or non-alcoholic beverages can be purchased in advance for use at your banquet bar or the hotel bar at a cost of \$6.00 per voucher.

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