

Your Wedding Day.....

Let the Hilton Garden Inn Savannah Midtown turn your dreams into reality. Whether you are planning a Bridal Luncheon, a Rehearsal Dinner, Wedding Ceremony or Wedding Reception – the Hilton Garden Inn can help you create memories to last a lifetime.

*The Hilton Garden Inn Savannah Midtown
5711 Abercorn Street
Savannah, Georgia 31405
Main Phone: (912) 652-9300
Catering Sales: (912) 652-9324*

All Wedding Receptions Include:

Tables, Chairs, Gift Table, Cake Table, Set up and Clean up

White Table Linens, Napkins and Table Skirting

(Color Overlays Floor Length Table Linens and Chair Covers are available at an additional charge)

Wedding Cake

(Provided at an Additional Charge)

Staff to cut and serve your wedding cake

Gold Charger Based Centerpieces with White Pillar Candles

Dance Floor

(Provided at an Additional Charge)

Discount on a Honeymoon Suite for your Wedding Night

(Based Upon Hotel Availability)

Discounted Room Rates for Out of Town Guests

(Based Upon Hotel Availability)

Might we recommend

an Hors d'oeuvre reception...

The Forsyth

(Based on two hours)

Cold Hors d'oeuvres

(select three)

Assorted Cold Canapés
Assorted Finger Sandwiches,
Mini Tomato Bruschetta
Chicken Salad Tray with Assorted Crackers
Vegetable Crudité with Dipping Sauces
International Cheese Display with Crackers

Hot Hors d'oeuvres

(select four)

Sundried Tomato & Feta in Phyllo
Chicken Wontons
Vegetable Spring Roll
Mini Shrimp Springrolls
Franks in a Blanket
Cheese Quesadilla Trumpets
Chicken Quesadillas
Chicken Sesame
Mini Quiche
Vegetable Empanada
Cream Cheese Jalapeno Poppers

\$25.00 per person*



The Savannah

(Based on two hours)

***Antipasto Display
with Assorted Crackers***

A variety of imported and domestic
cheeses with an assortment of crackers

Fresh Seasonal Fruit Display

A seasonal fresh fruit platter

Cold Hors d'oeuvres

(select three)

Assorted Cold Canapés
Assorted Finger Sandwiches,
Mini Tomato Bruschetta
Chicken Salad Tray with Assorted
Crackers
Vegetable Crudité with Dipping Sauces

Hot Hors d'oeuvres

(select four)

Sundried Tomato & Feta in Phyllo
Mini Shrimp Springrolls
Chicken Sesame
Mini Quiche
Vegetable Empanada
Beef Empanada
Mushrooms Stuffed with Boursin
Shrimp Wrapped in Bacon
Scallops Wrapped in Bacon

\$30.00 per person*

GOURMET PRESENTATION STATIONS

Pasta Station

*One and One Half Hour Duration ~ Sautee Attendant Fee \$125.00**

Bowtie, Penne and Cheese Ravioli Sautéed with Basil Marinara or Alfredo Sauce
and served with Freshly Grated Parmesan Cheese

\$8.50 per person*

Add Grilled Primavera Vegetables

\$3.00 per person*

Add Grilled Chicken

\$4.00 per person*

Add Grilled Shrimp

\$6.00 per person*

Carving Station

All Carved Items served with Fresh Rolls and Appropriate Condiments

*One and One Half Hour Duration ~ Carver Fee \$125.00**

Roasted Turkey Breast

\$7.00 per person*

Baked Ham

\$7.50 per person*

Top Round Roast Beef Au Jus

\$8.50 per person*

Beef Tenderloin with Béarnaise and Port Wine Sauce

\$14.00 per person*

Dessert Station

*Designed to serve up to 50 guests ~ Attendant Fee \$125.00**

Assorted Cakes and Pies

*\$250.00**

Miniature Pastry Station

*\$275.00**

Ice Cream Sundae Station

*\$175.00**

Assorted Chocolate Dipped Items

*\$250.00**

Or a sit down dinner...

ENTREES

All entrees are served with your choice of salad, fresh seasonal vegetables, a choice of Potato or Rice, warm dinner rolls and butter, dessert, coffee and iced tea.

Pork Tenderloin

Grilled Pork Tenderloin drizzled with a Balsamic Cranberry Glaze

\$27.00 per person*

Broiled Mahi Mahi

Fillet of Mahi Mahi Broiled to Perfection and topped with a Mandarin Orange

\$27.00 per person*

Surf 'n Turf

A 6 oz filet grilled to perfection & four shrimp perfectly grilled with butter & seasoning.

\$30.00 per person*

Baked Crab Stuffed Flounder

Drizzled with Lemon Dill Beurre Blanc

\$30.00 per person*

Chicken Parmesan

Lightly Breaded Chicken Breast topped with our Marinara and Mozzarella Cheese.

\$25.00 per person*

J.R.'S Choice Cut Filet

An 8 oz. filet Grilled to Perfection and Drizzled with a Red Wine Glaze

\$34.00 per person*

SALADS

Garden Salad

Iceberg Lettuce with Cucumbers, Tomatoes, and Carrots served with Ranch Dressing.

Caesar Salad

Caesar Salad tossed with Croutons, Fresh Parmesan and Creamy Caesar Dressing.

DESSERTS

Key Lime Pie

Southern Key Lime Pie garnished with whipped cream

Bourbon Pecan Pie

Pecan Pie Drizzled with Chocolate Sauce.

Chocolate Cake

For all Chocolate Lovers – Chocolate Cake with Chocolate Icing.

Apple Pie

An American Tradition

*Or Possibly
a buffet...*

The Savannah Buffet

Warm Dinner Rolls and Butter
Mixed Field Greens
Caesar Salad
Sautéed Seasonal Vegetable Medley
Baked Potato
Green Bean Casserole
Baked Crab Stuffed Flounder
Balsamic & Cranberry Roasted Pork Medallions
Warm Peach Cobbler
Key Lime Pie
Coffee and Iced Tea

\$30.00* per person

The Tour of Italy

Caesar Salad
Portabella Stack with Ripe Tomatoes and
Mozzarella Cheese
Bow Tie Pasta with Roasted Vegetables
Sautéed Squash and Zucchini in Olive Oil and
Fresh Italian Herbs
Bistro Lasagna
Chicken Marsala
Linguini with Pesto Cream
Garlic Bread
Key Lime Pie
Bourbon Pecan Pie
Coffee and Iced Tea

\$27.00* per person

The Southern Buffet

Mixed Field Greens
Macaroni Salad
Collard Greens
Green Beans with Smoked Ham Hocks
Mixed Vegetable Casserole
Mashed Potatoes
Southern Cornbread with Dressing
Fried Chicken
Sirloin Tips with Gravy
Sliced Beef Pot Roast with Gravy, Carrots,
Onions and Red Potatoes
Peach Cobbler
Banana Pudding
Coffee and Iced Tea

\$28.00* per person

The Low Country Buffet

Potato Salad
Cole Slaw
Chicken and Dumplings
Low Country Boil
Seasonal Vegetables
Rice with Homemade Gravy
Freshly Made Cornbread and Biscuits
Peach Cobbler
Apple Pie
Coffee and Iced Tea

\$28.00* per person

Color Packages....

Basic Color Package - \$50++ per 30 people

(52 x 52 Overlay & Napkins)

Black
Navy Blue
Burgundy
Evergreen
Gold
Pink
Red
Spanish Moss

Color Package #1 - \$100++ per 30 people

(54 x 54 Overlay & Napkins)

Green
Ivory
Lemon Yellow
Red & White Check

Color Package #2 - \$100++ per 30 people

(60 x 60 Overlay & Napkins)

Chocolate Brown
Royal Blue
Ivory

Color Package #3 - \$120++ per 30 people

(72 x 72 Overlay & Napkins)

Chocolate Brown
Ivory
Lemon Yellow
Red & White Check

** The prices are listed for the banquet tables, if overlays are needed for the head table, buffet table, etc. please discuss pricing with the Sales Manager.

**Priced per 30 people.

For example, if banquet is for 90 people you will need to purchase the amount x 3.

Overlays Only.....

Overlay Package #1 - \$60++ per 30 people

(60 x 60 Overlays)

Melon
Mint Green
Raspberry

Overlay Package #2 - \$70++ per 30 people

(72 x 72 Overlays)

Burlap
Fuschia
Grape
Maize
Melon
Orange
Lime
Lilac
Light Blue
Periwinkle

Specialty Overlays – Prices listed below per 30 people

(72 x 72 Overlays)

Brown Iridescent Crush - \$100++
Green Embroidered Organza - \$130++
Ivory Embroidered Organza - \$130++
Ivory Organza - \$80++
Ivory Satin Matte - \$80++

** The prices are listed for the banquet tables, if overlays are needed for the head table, buffet table, etc. please discuss pricing with the Sales Manager.

Beverage Service...

Host Bar

Fully stocked bar including sodas, juices, bottled water, beer, wine and mixers.

Charges are based on actual number of drinks consumed. Prices are subject to a 20% service charge and 7% sales tax.

<i>Sodas & Juices</i>	<i>\$2.75 each</i>
<i>Bottled Water</i>	<i>\$2.75 each</i>
<i>Domestic Beer</i>	<i>\$5.00 per glass</i>
<i>Imported Beer</i>	<i>\$6.00 per glass</i>
<i>House Wine</i>	<i>\$6.00 per glass</i>
<i>Premium Liquor</i>	<i>\$8.00 per glass</i>

Cash Bar

Fully stocked bar including sodas, juices, bottled water, beer, wine and mixers.

Price includes a 7% sales tax and 3% mixed drink tax..

<i>Sodas & Juices</i>	<i>\$2.75 each</i>
<i>Bottled Water</i>	<i>\$2.75 each</i>
<i>Domestic Beer</i>	<i>\$5.00 per glass</i>
<i>Imported Beer</i>	<i>\$6.00 per glass</i>
<i>House Wine</i>	<i>\$6.00 per glass</i>
<i>Premium Liquor</i>	<i>\$8.00 per glass</i>

All bars require a bartender which is \$100.00 (plus 20% service charge and 7% sales tax). The Hilton Garden Inn Savannah Midtown is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the hotel. In accordance to the liquor laws of the State of Georgia, a guest must be 21 years of age or older to consume alcoholic beverages.

*Maybe a Farewell
Breakfast or Brunch....*

Breakfast Buffet

Assorted Bagels, Muffins and Pastries.
Seasonal Fresh Fruit

Sausage, Bacon, Southern Style Grits And Home-Style Breakfast Potatoes.
Scrambled Eggs

Coffee, Chilled Juices and a Variety of Hot Teas.

\$17.00* Per Person

The Savannah Brunch

Assorted Muffins and Pastries

Bowtie Pasta Salad
Mixed Field Green Salad with House Dressing

Bacon
Southern Style Grits
Home-Style Breakfast Potatoes

Scrambled Eggs
Baked or Fried Chicken
Glazed Ham

Coffee, Chilled Juices, Water and Un-sweet Tea

\$20.00* per person

CATERING TERMS AND CONDITIONS

GUARANTEE POLICY: Menu selections must be confirmed 14 days prior to the function. The guaranteed final number of guests must be communicated within 72 business hours of the function via telephone or facsimile transmission. The guaranteed number of guests will be the minimum number charged for the event. A 5% margin for Food and Beverage will be granted if more guests are in attendance than was guaranteed.

CONFIRMATIONS: Menu Selections must be confirmed 14 days prior to the function. In addition we require a guaranteed confirmation number of guests at least 72 business hours in advance. The guaranteed number is the minimum which the group will be charged. In the event your group has fewer guests than guaranteed, the guarantee will stand. We do prepare for 5% above your guarantee for your meals only. The room setup will be based on the guaranteed number communicated for the banquet unless otherwise requested.

SPLIT MENUS: The number of each item for a choice of entrees must be communicated at least 72 business hours in advance and we require place cards to designate entrée choice.

BILLING: Banquet billing can be handled by credit card or check. For credit card or checks a credit card authorization form must be completed and approved at least one week prior to the event.

PRICING: There is a 20% service charge as well as 7% sales tax applied to all pricing. All banquet prices are subject to change.

DEPOSIT: A non-refundable deposit of 20% of estimated total is required to hold your banquet space payable by check or credit card.

CANCELLATION:

- ♣ 120 days or more, deposit amount.
- ♣ 89-119 days, 50% of estimated cost of event.
- ♣ 15-89 days, 75% of estimated cost of event.
- ♣ 0-14 days, 100% of estimated cost of event.

EQUIPMENT: A 14 day notice is required for all a/v and rental equipment. Appropriate charges will be added to your banquet invoice.

CATERING POLICIES

1. If no guarantee is received the Hotel will prepare and charge for the number of persons estimated from the catering contract.
2. All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.
3. All catering functions are subject to service charges and applicable state and local taxes.
4. A deposit is required for all catering functions.
5. Payment in full is required before or on the day of all functions unless prior credit arrangements have been established with the Hotel.
6. If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check.
7. Final menu selections will be submitted two weeks prior to the function to ensure the availability of the desired menu items.
8. No food or beverages of any kind will be permitted to be brought into any banquet/meeting room, this excludes wedding cakes.
9. Outside Audio Visual Equipment is not permitted without Hotel approval.
10. Function guests will be admitted to the banquet room and expected to depart at the time stated on the Banquet Event Order.
11. Due to local and state health ordinances, unused food or beverage cannot be removed from the Hotel.
12. The Hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.
13. The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.
14. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
15. The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during and after the function.
16. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.
17. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance.
18. Where appropriate, the term "Hotel" refers to the Hilton Garden Inn Savannah Midtown, its officers, directors, agents, employees and independent contractors and not intended necessarily to refer to the particular buildings where the function is held.