

## *2012 Banquet Menus*



*Hilton Garden Inn Savannah Midtown  
5711 Abercorn Street  
Savannah, Georgia 31405  
912-652-9300*

## **BREAKFAST BUFFETS**

### **Continental Breakfast**

Fresh Assorted Bagels with Cream Cheese & Preserves, Muffins and Pastries. Seasonal Fresh Fruit and Assorted Yogurt. Chilled Juices, Coffee & a Variety Of Hot Teas.

\$13.95\* Per Person

### **Executive Buffet**

A Full Breakfast Buffet Including an Omelet and Waffle Station. Coffee, Chilled Juice and A Variety of Hot Teas.

\$21.95\* Per Person

\$100.00\* Station Fee

### **Breakfast Buffet**

Scrambled Eggs, Sausage, Bacon, Southern Style Grits And Home-Style Breakfast Potatoes.  
Assorted Bagels, Muffins and Pastries.  
Seasonal Fresh Fruit.  
Coffee, Chilled Juices and a Variety of Hot Teas.

\$17.95\* Per Person

### **Savannah Brunch**

Scrambled Eggs, Bacon, Southern Style Grits And Home-Style Breakfast Potatoes.  
Assorted Muffins and Pastries.  
Seasonal Fresh Fruit.  
Mixed Field Greens  
Broccoli Casserole  
Fried Chicken  
Carved Ham

Served with Corn Bread and Cheese Biscuits, Peach Cobbler and Banana Pudding  
Un-sweet Tea and Water, Coffee, Chilled Juices and a Variety of Hot Teas.

\$23.95\* Per Person

### **Chef's Brunch**

Seasonal Fresh Fruit, Blueberry French Toast Casserole,  
Veggie, Potato and Cheese Frittata,  
Smoked Salmon Display with Traditional Accompaniments ,  
Choice of Bacon or Sausage, Southern Style Grits, Fresh Croissants and Biscuits.  
Served with butter, preserves and syrup. Coffee, Chilled Juices and a Variety of Hot Teas.

\$26.95\* Per Person

## **PLATED BREAKFAST**

### **Southerner**

Two Scrambled Eggs, Homemade Biscuits with Sausage Gravy, Grits and a Slice Of Cured Ham.

\$14.95\* Per Person

### **Eye Opener**

Two Scrambled Eggs, Home-Style Potatoes, Fresh Made Biscuits and your Choice of Bacon or Sausage.

\$14.95\* Per Person

\* Prices do not include a 20% service charge and 7% sales tax.

There is a twenty five person minimum on all buffets, excluding the continental breakfast & deli lunch.

## **THIRTY MINUTE BREAKS**

### **Healthy Start**

Assorted Yogurt, Fresh Muffins and Pastries.  
Chilled Juices and Coffee.  
\$11.00\* Per Person ~ \$13.00\* Per Person with Seasonal Fruits

### **Morning Munchies**

Granola Bars, Popcorn and Chips, Whole Fruit.  
Served with Soda and Bottled Water  
\$10.00\* Per Person

### **Mid-Day Munchies**

Assorted Candy Bars, Snack Mix, Whole Fruit.  
Served with Soda and Bottled Water  
\$12.00\* Per Person

### **Ballpark Break**

Large Soft Pretzels Served with Mustard. Whole Fruit  
Served with Soda and Bottled Water  
\$10.00\* Per Person

### **Sweet Tooth**

Petit Fours, Brownies, Blondies and a Variety of Cookies.  
Served with Milk, Soda and Bottled Water.  
\$12.00\* Per Person

### **Sweet 'n Salty**

Brownies, a Variety of Cookies, popcorn and pretzels.  
Served with Milk, Soda and Bottled Water.  
\$12.00\* Per Person

### **Snack Attack**

Chicken Fingers with Honey Mustard, Mozzarella Sticks and Marinara Sauce.  
Jalapenos Poppers with Ranch for Dipping.  
Bottled Water and Assorted Sodas.  
\$14.00\* Per Person  
\$17.00\* (After 4 P.M.)

### **Mid-Day Health Break**

Cheese Platter with Crackers, Seasonal Fruit Tray, Vegetable Crudité with Dipping Sauces.  
Bottled Water, Soda and Juices.  
\$12.00\* Per Person  
\$16.00\* (After 4 P.M.)

***\*\*Add Soft Pretzels with Mustard to any break for \$4.00\* per person***

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There is a twenty five person minimum on all buffets, excluding the continental breakfast & deli lunch.

## **A LA CARTE BREAK SERVICE**

### **A La Carte Beverage Service**

Freshly Brewed Coffee \$35.00\* Per Gallon

Freshly Brewed Decaf \$35.00\* Per Gallon

Iced Tea \$35.00\* Per Gallon

Fruit Punch \$30.00\* Per Gallon

Sodas \$2.75\*Each

Bottled Water \$2.75\* Each

Red Bull \$5.50\* Each

Fresh Juices \$35.00\* Per Gallon

### **A La Carte Breaks Items**

Selection of Muffins, Danishes and Fresh Croissants with Butter \$28.00\* Per Dozen

Bagels with Cream Cheese \$28.00\* Per Dozen

Assorted Fruit Yogurt \$2.50\* Each

Selection of Whole Fresh Fruit \$2.00\* Per Piece

Individual Bags of Chips and Popcorn \$2.50\* Per Bag

Assorted Granola Bars \$2.50 \* Each

Assorted Candy Bars \$2.25\* Each

Assorted Cookies \$25.00\* Per Dozen

Chocolate Brownies \$25.00\* Per Dozen

Mixed Nuts \$15.00 \* Per Pound

Snack Mix \$12.00 \* Per Pound

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## **PLATED SALADS & SANDWICH'S**

Add dessert to any of the below for \$3.00 per person.

### **Lunch Portions : \$16.95 per person**

*Minimum of 6 ordered per selection.*

#### **Club Grille**

Toasted Sourdough with Ham, Turkey, Bacon, Swiss and Cheddar Cheeses, Piled High and Topped with Lettuce and Tomato, Served with Choice of Potato Salad or Pasta Salad and Fresh Seasonal Fruit.

#### **Grilled Tuna Salad**

Grilled Tuna Steak over Filed Greens with Carrot Spirals, Watercress, Sliced Radishes, Tomatoes and Red Onions, Tossed with a Citrus Dijon Dill Vinaigrette. Served with warm fresh bread.

#### **Grilled Chicken Caesar Salad**

Tossed traditional Caesar Salad with fresh shredded parmesan cheese then topped with toasted croutons and grilled chicken. Served with warm fresh bread.

#### **Grilled Chicken Sandwich**

Boneless Grilled Chicken breast topped with pepper jack cheese and a spicy mustard sauce and served with all the trimmings. Choice of French Fries or Seasonal Fresh Fruit.

#### **Savannah Cobb Salad**

A classic Savannah twist...Lightly fried chicken breast, diced tomato, chopped egg, candied pecans, and blue cheese crumbles on a bed of field greens tossed with our house dressing, balsamic vinaigrette.

\* Prices do not include a 20% service charge and 7% sales tax.

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## **BOXED LUNCH**

All sandwiches are prepared fresh and are served with lettuce, tomato, individual packets of spicy mustard, mayonnaise, and salt and pepper.

***Minimum order of 12; must order 4 per selection.***

### **Choose One Fresh Bread:**

Kaiser Roll  
Wheat Bun  
Buttery Croissant  
Marble Rye

### **Choose One Three Ounce Fresh Sliced Deli Meat:**

Smoked Turkey Breast  
Virginia Baked Ham  
Boneless Chicken Breast  
New York Style Corned Beef Brisket  
Tender Roast Beef  
Pastrami

### **Choose One Sliced Cheese:**

Provolone  
Swiss  
Cheddar  
Pepper Jack

### **Also Includes:**

Potato Chips  
Home-style Chocolate Chip Cookie  
Assorted Sodas and Bottled Water

***\$16.50\* per person***

(Note: All boxed lunches are prepared with a cutlery pack and napkin. They are placed in a black plastic box with a clear re-sealable lid with handles.)

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## **PLATED LUNCH & DINNER MENUS**

*All entrees are served with your choice of salad, fresh seasonal vegetables, warm dinner rolls and butter, dessert, and iced tea.  
See entree descriptions for minimum orders.*

### ***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

### ***ENTREES***

#### **Chicken Parmesan**

*10 person minimum*

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

***Lunch: \$19.95\* Per Person***  
***Dinner: \$24.95\* Per Person***

#### **Golden Fried Chicken**

*10 person minimum*

Specially Seasoned Crispy Fried Boneless  
Chicken Breast, topped with Sawmill Gravy.  
Served with choice of baked potato or rice.

***Lunch: \$19.95\* Per Person***  
***Dinner: \$24.95\* Per Person***

#### **Pork Tenderloin**

*25 person minimum*

Grilled Pork Tenderloin drizzled with a Balsamic  
Cranberry Glaze. Served with choice of baked  
potato or rice.

***Lunch: \$21.95\* Per Person***  
***Dinner: \$26.95\* Per Person***

#### **Grilled Honey Mustard Glazed Chicken**

*10 person minimum*

Seasoned Grilled Chicken Breast topped with a  
Honey Mustard Glaze. Served with choice of  
baked potato or rice.

***Lunch: \$19.95\* Per Person***  
***Dinner: \$24.95\* Per Person***

#### **Broiled Mahi Mahi**

*25 person minimum*

Filet of Mahi Mahi Broiled to Perfection and  
topped with a Pineapple Salsa. Served with  
choice of baked potato or rice.

***Lunch: \$21.95\* Per Person***  
***Dinner: \$26.95\* Per Person***

#### **Chicken Saltimbocca**

*25 person minimum*

Seasoned Chicken Breast stuffed with prosciutto,  
oven roasted to perfection.

***Lunch: \$21.95\* Per Person***  
***Dinner: \$26.95\* Per Person***

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**J.R.'S Choice Cut Filet**

*25 person minimum*

An 8 oz. filet grilled to Perfection and Drizzled with a Red Wine Glaze. Served with choice of baked potato or rice.

**Lunch: \$26.95\* Per Person**  
**Dinner: \$33.95\* Per Person**

**Bistro's Lasagna**

*10 person minimum*

Savory Marinara with Spicy Sausage and Beef Filled High with Three Traditional Italian Cheeses.

**Lunch: \$18.95\* Per Person**  
**Dinner: \$22.95\* Per Person**

**Surf 'n Turf**

*25 person minimum*

A 6 oz filet grilled to perfection & four shrimp perfectly grilled with butter and seasoning. Served with choice of baked potato or rice.

**Lunch: \$24.95\* Per Person**  
**Dinner: \$29.95\* Per Person**

**Low Country Stir Fry**

*10 person minimum*

Shrimp and Smoked Sausage Stir Fried with a Spicy Seasoning and Served over a Bed of Collard Greens and Savannah Red Rice.

**\*\*does not include side items\*\***

**Lunch: \$19.95\* Per Person**  
**Dinner: \$24.95\* Per Person**

**Grilled Salmon**

*25 person minimum*

Drizzled with Basil pesto.  
Served with choice of baked potato or rice.

**Lunch: \$24.95\* Per Person**  
**Dinner: \$29.95\* Per Person**

**Baked Crab Stuffed Flounder**

*25 person minimum*

Drizzled with Lemon Dill Beurre Blanc.  
Served with choice of baked potato or rice.

**Lunch: \$24.95\* Per Person**  
**Dinner: \$29.95\* Per Person**

**Chicken Marsalla**

*10 person minimum*

With Marsalla wine and Mushroom sauce.  
Served with choice of baked potato, pasta or rice.

**Lunch: \$19.95\* Per Person**  
**Dinner: \$24.95\* Per Person**

**DESSERTS**

*Chef's Choice Dessert*

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## **LUNCH & DINNER BUFFET MENUS**

### **Savannah Buffet**

#### **Choice of any One Salads:**

Classic Caesar  
Mixed Field Greens  
Cole Slaw  
Cucumber, Tomato, and Onion Salad  
Bowtie Pasta Salad with Herb Vinaigrette

#### **Choice of any Two Vegetables:**

Green Beans Almondine  
Sautéed Seasonal Vegetable Medley  
Roasted Seasonal Vegetables  
Collard Greens  
Black-eyed Peas  
Creamed Corn  
Baked Spiced Apples  
Squash Soufflé  
Broccoli Casserole  
Baked Potato  
Mashed Potato  
Candied Sweet Potatoes

#### **Choice of any One or Two Entrees:**

Roasted Sirloin Tips with Steamed Rice and Gravy  
Chicken Parmesan with a side portion of Spaghetti  
Stir Fried Chicken with Oriental Vegetables and Teriyaki Glaze  
Traditional Spicy Beef Lasagna  
Chicken Marsalla with Marsalla Wine and Mushroom Sauce  
Grilled Chicken Breast with a Creamy Mushroom Onion Pesto over Linguini  
Baked Crab Stuffed Flounder with Lemon Dill Beurre Blanc  
Grilled Salmon drizzled with Basil Pesto  
Balsamic & Cranberry Roasted Pork Medallions  
Filet of Mahi Mahi Broiled to Perfection and topped with a Pineapple Salsa

Warm Dinner Rolls  
Chef's Selection of Desserts  
Un-sweet Tea and Water

	<b><i>Lunch</i></b>	<b><i>Dinner</i></b>
<b>One Entrees:</b>	<b>\$24.95* per person</b>	<b>\$29.95* per person</b>
<b>Two Entrees:</b>	<b>\$27.95* per person</b>	<b>\$32.95* per person</b>

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## The Southern Buffet

### Choice of any One Salad:

Classic Caesar  
Mixed Field Greens  
Bowtie Pasta Salad with Herb Vinaigrette  
Macaroni Salad  
Mustard Potato Salad

### Choice of any Three Vegetables:

Collard Greens  
Squash Casserole  
Macaroni and Cheese  
Rice with Gravy  
Green Beans with Smoked Ham Hocks  
Southern Cornbread Dressing  
Mashed Potatoes  
Broccoli Casserole  
Peas and Snaps  
Mixed Vegetable Casserole  
Creamed Corn  
Wild Rice Pilaf  
Candied Sweet Potatoes

### Choice of any One or Two Entrees:

Fried Chicken  
Roast Pork Loin  
Country Fried Steak  
Breaded Pork Chops  
Sirloin Tips with Gravy  
Baked Chicken  
Sliced Beef Pot Roast with Gravy, Carrots, Onions and Red Potatoes  
Carved Ham  
Lasagna  
BBQ Pork Ribs

Served with your choice of Cheese Biscuit *or* Warm Dinner Roll,  
and your choice of Peach Cobbler *or* Banana Pudding  
Un-sweet Tea and Water

	<i>Lunch</i>	<i>Dinner</i>
<b>One Entrees:</b>	<b>\$21.95* per person</b>	<b>\$24.95* per person</b>
<b>Two Entrees:</b>	<b>\$24.95* per person</b>	<b>\$27.95* per person</b>

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**Tour Of Italy**

Caesar Salad  
Portabella Stack with Ripe Tomatoes and  
Mozzarella Cheese  
Tomato Basil Bruschetta  
Sautéed Squash and Zucchini in Olive Oil  
and Fresh Italian Herbs  
Bistro Lasagna  
Chicken Marsala  
Linguini with Pesto Cream  
Garlic Bread  
Assorted Desserts  
*Lunch: \$24.95\* Per Person*  
*Dinner: \$29.95\* Per Person*

**South Of The Border**

Black Bean Soup  
Guacamole Salad  
Chili Con Queso and Chips  
Spanish Rice  
Ranchero Beans  
Enchiladas  
Mini Chimichangas  
Chili Con Carne  
Jalapeno Cornbread  
Assorted Desserts  
  
*Lunch: \$24.95\* Per Person*  
*Dinner: \$29.95\* Per Person*

**Low Country Buffet**

*Choice Of One Salad:*  
Cucumber Salad  
Mixed Green Salad with House Dressing  
Caesar Salad  
Potato Salad  
Cole Slaw

*Entrees*  
Fried Chicken  
Low Country Boil

*Sides*  
Seasonal Vegetables  
Rice with Homemade Gravy  
Freshly Made Cornbread and Biscuits  
Assorted Desserts

*\$24.95\* Per Person Lunch*  
*\$29.95\* Per Person Dinner*

**Deli Lunch Buffet**

Select Deli Meats with a Variety of  
Specialty Cheeses and Fresh Bread  
along with a Seasonal Fruit Tray  
and Relish Platter.  
Served with a side salad or chips  
Assorted Desserts

*\$17.95\* Per Person*  
*\$18.50\* Per Person with Soup*

**It's A Wrap**

Healthy Wraps Stuffed with Field Greens,  
Seasonal Vegetables and  
Choice of Two Meats.  
Chicken, Beef, Shrimp or Vegetarian.  
Served with a seasonal fruit tray.  
Served with a side salad or chips  
Assorted Desserts

*\$17.95\* Per Person*

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## **SOCIAL HOUR SOLUTIONS**

*Based on two hours.*

### **The Forsyth**

*Includes your choice of any two cold options and three hot options.*

#### **Cold Hors d'oeuvres**

*(select two)*

Assorted Finger Sandwiches,  
Mini Tomato Bruschetta  
Chicken Salad Tray with Assorted Crackers  
Vegetable Crudit  with Dipping Sauces  
International Cheese Display with Crackers

#### **Hot Hors d'oeuvres**

*(select three)*

Chicken Wontons  
Vegetable Spring Roll  
Shrimp Spring Rolls  
Franks in a Blanket  
Cheese Quesadilla  
Chicken Quesadillas  
Chicken Sesame  
Mini Quiche

**\$25.00\* per person**

### **The Savannah**

*Includes an Antipasto Display, Fresh Seasonal Fruit Display and your choice of any three cold options and four hot options.*

#### **Antipasto Display**

A variety of marinated vegetables including olives and roasted red peppers. Fresh Mozzarella Cheese, Salami, and Pepperoni. Served with a variety of crackers.

#### **Fresh Seasonal Fruit Display**

A seasonal fresh fruit platter

#### **Cold Hors d'oeuvres**

*(select three)*

Assorted Finger Sandwiches,  
Mini Tomato Bruschetta  
Chicken Salad Tray with Assorted Crackers  
Vegetable Crudit  with Dipping Sauces

#### **Hot Hors d'oeuvres**

*(select four)*

Shrimp Spring Rolls  
Chicken Sesame  
Mini Quiche  
Vegetable Spring Rolls  
Mushrooms Stuffed with Boursin  
Shrimp Wrapped in Bacon  
Scallops Wrapped in Bacon

**\$30.00\* per person**

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## *A LA CARTE HORS D'OEUVRES*

### *Hot Hors D'Oeuvres*

*50 pieces per tray*

<b>Vegetable Spring Roll</b>	<b>Crab Rangoon</b>
\$100.00*	\$150.00*
<b>Shrimp Springrolls</b>	<b>Shrimp Wrapped in Bacon</b>
\$100.00*	\$150.00*
<b>Franks in a Blanket</b>	<b>Mini Beef Wellington</b>
\$100.00*	\$150.00*
<b>Cheese Quesadilla</b>	<b>Thai Peanut Chicken Satay</b>
\$100*	\$150.00*
<b>Chicken Quesadillas</b>	<b>Scallops Wrapped in Bacon</b>
\$100.00*	\$150.00*
<b>Mini Quiche</b>	<b>Georgia Crab Cakes</b>
\$100.00*	\$175.00*
<b>Mushrooms Stuffed with Boursin, Seafood, Sausage, or Spinach</b>	<b>Shrimp and Scallop Kabobs</b>
\$125.00*	\$175.00*
<b>Spanikopita Phyllo Triangle</b>	<b>Lobster Rolls</b>
\$125.00*	\$175.00*
<b>Coconut Chicken</b>	<b>Dragon Shrimp</b>
\$125.00*	\$175.00*
<b>Pecan Chicken Tenders</b>	<b>Coconut Shrimp</b>
\$125.00*	\$175.00*
<b>Mini Chicken Wellington</b>	<b>Beef &amp; Mushroom Kabobs</b>
\$125.00*	\$175.00*
<b>Chicken Sesame</b>	<b>Curry Fried Oysters</b>
\$125.00*	\$175.00*

### *Cold Hors d' Oeuvres*

*50 pieces per tray*

<b>Assorted Finger Sandwiches</b>	<b>Boursin Cheese Stuffed Belgian Endives</b>
<i>Chicken, Tuna, Ham, Turkey, Cucumber, and Egg Salad</i>	\$140.00*
\$125.00*	<b>Prosciutto Wrapped Asparagus</b>
<b>Petite Tomato Bruschetta</b>	\$150.00*
\$140.00*	<b>Chilled Shrimp Cocktail</b>
	\$195.00*

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## **HORS D'OEUVRE DISPLAYS**

*Designed to serve up to 50 guests*

**Chicken Salad or Tuna Salad Tray with Assorted Crackers**

*\$150.00\**

**Primavera Pasta Salad**

*\$150.00\**

**Fresh Seasonal Fruit Display**

*\$175.00\**

**Vegetable Crudité with Dipping Sauces**

*\$150.00\**

**Antipasto Display with Assorted Crackers**

*\$250.00\**

**Cheese Display with Crackers**

*\$200.00\**

**Smoked Salmon with Traditional Accompaniments**

*\$250.00\**

**Baked Brie En Croute with Raspberry Preserves and French Baguettes**

*\$150.00\* Per Wheel*

## **A LA CARTE DESSERTS**

*Designed to serve up to 50 guests*

**Chocolate Dipped Strawberries**

*Market Price\**

**Assorted Petit Fours**

*\$150.00\**

**Assorted Cookies and Brownies**

*\$125.00\**

**Pecan Pie Tartlets**

*\$175.00\**

**Lemon Squares**

*\$150.00\**

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# **GOURMET PRESENTATION STATIONS**

## **Pasta Station**

*One and One Half Hour Duration ~ Sautee Attendant Fee \$125.00\*  
Minimum of 50 guests*

**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\*  
Minimum of 50 guests*

**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\**

## **Shrimp & Grits Station**

*One and One Half Hour Duration ~ Sautee Attendant Fee \$125.00\*  
Minimum of 50 guests*

*A Lowcountry Tradition!*

**Wild Georgia Shrimp, Onions, Peppers, and Tasso Ham sautéed together, served over hot  
buttery grits and topped with gravy.**

*\$15.00\* per person*

*\* Prices do not include a 20% service charge and 7% sales tax.*

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## **BEVERAGE SERVICE**

*Bars can be set up as a Host Bar, where the charges are put on a master account to the group, or as a cash bar that the guests pay for individually as they are served.  
All drinks are subject to a 7% tax, a host bar is also subject to a 20% service charge.*

### ***Bar Minimums***

*If you do not reach your bar minimum, a service charge will be accessed to reach that minimum amount.*

#### **25 – 50 guests \$300.00 minimum**

*2 liquor selections, 3 beer selections, and 2 wine selections*

#### **51-100 guests \$400.00 minimum**

*3 liquor selections, 4 beer selections, and 3 wine selections*

#### **100+ guests \$500.00 minimum**

*5 liquor selections, 4 beer selections, and 3 wine selections*

### ***Drink Prices***

<i>Sodas &amp; Juices</i>	<i>\$2.75 each</i>
<i>Bottled Water</i>	<i>\$2.75 each</i>
<i>Domestic Beer</i>	<i>\$4.00 per glass</i>
<i>Imported Beer</i>	<i>\$5.00 per glass</i>
<i>House Wine</i>	<i>\$5.00 per glass</i>
<i>Brand Liquor</i>	<i>\$7.00 per glass</i>

### ***Additional Beverages***

*House Champagne \$30.00++ per bottle*

*Champagne Punch \$45.00++ per gallon*

*Fruit punch \$30.00++ per gallon*

***Wine list available by request.***

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## **COLOR PACKAGES**

\*\*Priced per 30 people.

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

### **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.

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## **OVERLAYS ONLY**

\*\*Priced per 30 people.

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.

\* Prices do not include a 20% service charge and 7% sales tax.

There is a twenty five person minimum on all buffets, excluding the continental breakfast & deli lunch.

# HILTON GARDEN INN SAVANNAH MIDTOWN

## 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 7 days prior to the function via telephone, facsimile transmission or e-mail. 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 7 days prior to the function. 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 7 days in advance and we require place cards to designate entrée choice.

**BILLING:** Banquet billing can be handled by direct bill, credit card or certified check. A direct bill application must be filled out at least 30 days prior to the event and approved by our accounting department. For credit card a credit card authorization form must be completed and charged at least 2 weeks prior to the event. Certified checks must be received 2 weeks 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 the estimated master account is due at the time of signing to hold your banquet space payable by certified check or credit card.

**SECURITY DEPOSIT:** A refundable security deposit of \$500 is required for all hospitality suites.

**CANCELLATION:**

- ♣ 120 days or more, 10% of estimated cost of event.
- ♣ 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.

**TAX EXEMPT STATUS:** If your group is tax-exempt, a State Sales Tax-Exempt Certificate is required to be on file at our Hotel prior to the function. Tax Exemption will be honored if payment of the function is made by check or credit card from the appropriate exempt organization. No tax-exemption will be honored with a cash transaction or personal check.

**NOISE DISTURBANCE:** If the hotel determines that excessive noise from the banquet room is taking place, or receives complaints from other guests the hotel reserves the right to shut down the banquet room after the group has been notified once with a warning. Restitution will be made by the group for any hotel refunds that are made due to noise complaints.

\* Prices do not include a 20% service charge and 7% sales tax.

There is a twenty five person minimum on all buffets, excluding the continental breakfast & deli lunch.

# HILTON GARDEN INN SAVANNAH MIDTOWN

## 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. MUSICAL PERFORMANCES. You are responsible to insure that any musician or DJ publicly performing music at an Event shall hold valid, current licenses from ASCAP, SESAC and BMI for any and all music played and you certify this to be the case. You agree to hold us harmless from claim or expense from any unlicensed performance.
4. All catering functions and A/V are subject to service charges and applicable state and local taxes.
5. A deposit is required for all catering functions unless prior credit/ payment arrangements have been established with the Hotel.
6. Payment in full is required 2 weeks prior to all functions unless prior credit arrangements have been established with the Hotel.
7. Any requests made the day of the function to change room setup are subject to a \$100 labor fee. Any extension of function times will result in a fee of \$100 per hour. Food and beverage will be served for the amount of time listed by the menu choice. Should this time be adjusted or extended on the day of the event, a \$50 fee will be charged for every 30 minutes over the allotted time
8. Final menu selections will be submitted two weeks prior to the function to ensure the availability of the desired menu items.
9. No food or beverages of any kind will be permitted to be brought into any banquet/meeting room. 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 on property and will result in a \$250 fee if outside liquor is discovered on property. 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.
10. Outside Audio Visual Equipment is not permitted without Hotel approval.
11. Function guests will be admitted to the banquet room and expected to depart at the time stated on the Banquet Event Order.
12. Due to local and state health ordinances, unused food or beverage cannot be removed from the Hotel.
13. 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.
14. The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items arrival at the Hotel.
15. The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.
16. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
17. 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.
18. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.
19. 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.
20. Where appropriate, the term "Hotel" refers to the Hampton Inn & Suites 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.

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There is a twenty five person minimum on all buffets, excluding the continental breakfast & deli lunch.