

# **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.

\$13.00\* Per Person

### **Executive Buffet**

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

\$19.00\* 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.

\$17.00\* 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.

\$22.00++ Per Person

### **Chef's Brunch**

Seasonal Fresh Fruit, Blueberry French Toast Casserole, Veggie, Potato and Cheese Frittata, Smoked Salmon Pizza, 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.

\$25.00\* Per Person

## **PLATED BREAKFAST**

### **Southerner**

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

\$14.00\* Per Person

### **Eye Opener**

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

\$14.00\* Per Person

## **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 Crudités 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***

\* 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.

## **A LA CARTE BREAK SERVICE**

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

Freshly Brewed Coffee \$35.00\* Per Gallon

Freshly Brewed Decaf \$35.00\* Per Gallon

Tazo 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

Pralines \$36.00 \* Per Dozen

Mixed Nuts \$15.00 \* Per Pound

Snack Mix \$12.00 \* Per Pound

\* 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.

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

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

### **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.

Lunch: \$17.00\* per person

### **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.

Lunch: \$17.00\* Per Person

### **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.

Lunch: \$17.00\* Per Person

### **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.

Lunch: \$17.00\* Per Person

### **Crab Cake Sandwich**

Lump crab meat with John Ryan's seasoning served on a fresh Kaiser roll with a roumaloude aioli, lettuce, and tomato. Choice of French Fries or Seasonal Fresh Fruit.

Lunch: \$19.00\* Per Person

### **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.

Lunch: \$17.00\* 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.

## **BOXED LUNCH**

All sandwiches are prepared fresh and are served with lettuce, tomato, individual packets of spicy mustard, mayonnaise, and salt and pepper. Minimum 10 guests for split orders.

### **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  
Fresh Fruit Salad presented in black ramekin with re-sealable lid  
Home-style Chocolate Chip Cookie  
Assorted Sodas and Bottled Water

\$20.00\* 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.)

\* 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.

## **PLATED LUNCH & DINNER MENUS**

*All entrees are served with your choice of salad, fresh seasonal vegetables, a choice of Potato or Rice (not on lasagna plate), warm dinner rolls and butter, dessert, and iced tea.*

### ***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**

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

Lunch: \$20.00\* Per Person  
Dinner: \$25.00\* Per Person

#### **Golden Fried Chicken**

Especially Seasoned Crispy Fried Boneless  
Chicken Breast, topped with Sawmill Gravy.

Lunch: \$20.00\* Per Person  
Dinner: \$25.00\* Per Person

#### **Pork Tenderloin**

Grilled Pork Tenderloin drizzled with a  
Balsamic Cranberry Glaze.

Lunch: \$20.00\* Per Person  
Dinner: \$27.00\* Per Person

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

Seasoned Grilled Chicken Breast topped  
with a Honey Mustard Glaze.

Lunch: \$20.00\* Per Person  
Dinner: \$25.00\* Per Person

#### **Broiled Mahi Mahi**

Filet of Mahi Mahi Broiled to Perfection and  
topped with a Pineapple Salsa.

Lunch: \$20.00\* Per Person  
Dinner: \$27.00\* Per Person

#### **Chicken Saltimbocca**

Seasoned chicken breast stuffed with  
prosciutto, oven roasted to perfection.

Lunch: \$22.00\* Per Person  
Dinner: \$27.00\* 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.

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

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

Lunch: \$27.00\* Per Person  
Dinner: \$34.00\* Per Person

**Bistro's Lasagna**

Savory Marinara with Spicy Sausage and Beef Filled High with Three Traditional Italian Cheeses. Served with Roasted Seasonal Vegetables. (no potato or rice served with this entrée)

Lunch: \$19.00\* Per Person  
Dinner: \$23.00\* Per Person

**Surf 'n Turf**

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

Lunch: \$25.00\* Per Person  
Dinner: \$30.00\* Per Person

**Low Country Stir Fry**

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: \$20.00\* Per Person  
Dinner: \$25.00\* Per Person

**Grilled Salmon**

Drizzled with Basil pesto.

Lunch: \$25.00\* Per Person  
Dinner: \$30.00\* Per Person

**Baked Crab Stuffed Flounder**

Drizzled with Lemon Dill Beurre Blanc.

Lunch: \$25.00\* Per Person  
Dinner: \$30.00\* Per Person

**Chicken Marsalla**

With Marsalla wine and Mushroom sauce.

Lunch: \$20.00\* Per Person  
Dinner: \$25.00\* Per Person

***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

\* 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.

## **LUNCH & DINNER BUFFET MENUS**

### **Savannah Buffet**

#### *Choice of any Two 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 Two or Three 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>Lunch</b>	<b>Dinner</b>
Two Entrees:	\$23.00* per person	\$28.00* per person
Three Entrees:	\$26.00* per person	\$31.00* 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.

## **The Southern Buffet**

### *Choice of any Two Salads:*

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 Two or Three 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 Corn Bread and Cheese Biscuits, Peach Cobbler and Banana Pudding  
Un-sweet Tea and Water

### ***Lunch***

Two Entrees: \$20.00\* per person  
Three Entrees: \$23.00\* per person

### ***Dinner***

\$25.00\* per person  
\$28.00\* 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.

**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: \$22.00\* Per Person  
Dinner: \$27.00\* Per Person

**Low Country Buffet**

*Choice Of Two Salads:*  
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

\$22.00\* Per Person Lunch  
\$28.00\* Per Person Dinner

**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: \$21.00\* Per Person  
Dinner: \$29.00\* Per Person

**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

\$18.00\* 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

\$18.00\* Per Person

**Pizza Lunch Buffet**

Mixed Green Salad with House Dressing  
Garlic Bread  
Assortment of Cheese, Pepperoni, and Supreme Pizzas  
Assorted Desserts

\$18.00\* 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.

## *A LA CARTE HORS D'OEUVRES*

### *Hot Hors D'Oeuvres*

*50 pieces per tray*

<b>Chicken Wontons</b>	<b>Chicken Sesame</b>
\$100.00*	\$125.00*
<b>Vegetable Spring Roll</b>	<b>Crab Rangoon</b>
\$100.00*	\$150.00*
<b>Shrimp Springrolls</b>	<b>Andouille En Croute</b>
\$100.00*	\$150.00*
<b>Franks in a Blanket</b>	<b>Shrimp Wrapped in Bacon</b>
\$100.00*	\$150.00*
<b>Cheese Quesadilla</b>	<b>Mini Beef Wellington</b>
\$100*	\$150.00*
<b>Chicken Quesadillas</b>	<b>Beef and/or Chicken Kabobs</b>
\$100.00*	\$150.00*
<b>Mini Quiche</b>	<b>Thai Peanut Chicken Satay</b>
\$100.00*	\$150.00*
<b>Beer Battered Mushrooms</b>	<b>Portabella Puff</b>
\$100.00*	\$150.00*
<b>Cream Cheese Jalapeno Poppers</b>	<b>Scallops Wrapped in Bacon</b>
\$100.00*	\$150.00*
<b>Beef Empanada</b>	<b>Georgia Crab Cakes</b>
\$125.00*	\$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>Shrimp and Andouille Kabobs</b>
\$125.00*	\$175.00*
<b>Asian or Southwest Spring Roll</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>Curry Fried Oysters</b>
	\$175.00*

### *Cold Hors d' Oeuvres*

*50 pieces per tray*

<b>Assorted Cold Canapés</b>	<b>Boursin Cheese Stuffed Belgian Endives</b>
\$175.00*	\$140.00*
<b>Assorted Finger Sandwiches</b>	<b>Prosciutto Wrapped Asparagus</b>
<i>Chicken, Tuna, Ham, Turkey, Cucumber, Egg Salad</i>	\$150.00*
\$125.00*	<b>Chilled Shrimp Cocktail</b>
<b>Petite Tomato Bruschetta</b>	\$195.00*
\$140.00*	

\* 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.

## **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 Crudités with Dipping Sauces  
\$150.00\*

Antipasto Display with Assorted Crackers  
\$200.00\*

Cheese Display with Crackers  
\$200.00\*

Smoked Salmon with Traditional Accompaniments  
\$250.00\*

Baked Brie En Crouete 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  
\$75.00\*

Assorted Cookies and Brownies  
\$150.00\*

Pecan Pralines  
\$195.00\*

Pecan Pie Tartlets  
\$175.00\*

Lemon Squares  
\$150.00\*

# **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 \$50.00\**

*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.**

*\$12.00\* 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.*

## **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.

\* 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.

## **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.

## **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 &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>

### ***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 &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***

<i>House Champagne</i>	<i>\$30.00++ per bottle</i>
<i>Champagne Punch</i>	<i>\$45.00++ per gallon</i>
<i>Fruit punch</i>	<i>\$30.00++ per gallon</i>

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

*All bars require a bartender which is \$100.00 (plus 20% service charge and 7% sales tax). All Cash Bars require a minimum purchase of \$500. If \$500 minimum is not reached the group will be charged a bar fee of \$250. 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.*

*\* 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. All catering functions are subject to service charges and applicable state and local taxes.
4. A deposit is required for all catering functions unless prior credit/ payment arrangements have been established with the Hotel.
5. Payment in full is required 2 weeks prior to 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. 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.
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 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.
14. The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.
15. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
16. 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.
17. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.
18. 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.
19. 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.

\* 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.