



STAYINSAVANNAH.COM

# 2009 CATERING GUIDE

## DOUBLETREE HOTEL

SAVANNAH HISTORIC DISTRICT

411 West Bay Street ~ Savannah, Georgia 31401

P: (912) 790-7000 ~ F: (912) 790-7070

## HILTON GARDEN INN

SAVANNAH HISTORIC DISTRICT

321 West Bay Street ~ Savannah, Georgia 31401

P: (912) 721-5000 ~ F: (912) 721-5001



## BREAKFAST BUFFETS

### **The Continental**

Fresh Assorted Bagels with Cream Cheese  
Muffins and Pastries  
Seasonal Fresh Fruit  
Assorted Yogurts  
Chilled Juices and Coffee  
Selection of Hot Teas  
\$13.00\* Per Person

### **The All American**

Scrambled Eggs  
Sausage and Bacon  
Southern Style Grits  
Home-Style Breakfast Potatoes  
Buttermilk Biscuits  
Seasonal Fresh Fruit  
Chilled Juices and Coffee  
Selection of Hot Teas  
\$17.00\* Per Person

### **Savannah Brunch Buffet**

Scrambled Eggs  
Sizzling Bacon Strips  
Southern Style Grits  
Home-Style Breakfast Potatoes  
Fresh Seasonal Fruit  
Assorted Muffins and Pastries  
Chilled Juices and Coffee  
Selection of Hot Teas  
Plus...  
Mixed Field Green Salad  
Broccoli Casserole  
Southern Fried Chicken  
Carved Honey Glazed Ham  
Corn Bread and Cheese Biscuits  
Peach Cobbler and Banana Pudding  
Unsweetened Tea and Water  
\$24.00\* Per Person

## OMELET AND WAFFLE STATION

Fresh omelets with an assortment of ingredients and thick homemade  
Belgian waffles cooked to order for your guests.

*Add on to any breakfast buffet*

\$3.00\* Per Person

\$50.00\* Station Fee

## PLATED BREAKFASTS

*For groups with 25 guests or less*

### **The Eye Opener**

Ham and Cheddar Omelet  
Home-Style Potatoes  
Fresh Seasonal Fruit  
Buttermilk Biscuits  
Chilled Orange Juice and Coffee  
\$15.00\* Per Person

### **Low Country Morning**

Shrimp and Grits with Gravy  
Fresh Seasonal Fruit  
Warm Blueberry Muffin  
Chilled Orange Juice and Coffee  
\$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, The Deli Lunch Buffet, and It's a Wrap  
Service periods for buffets are one hour for breakfasts, one and a half hours for lunches, and two hours for dinners.



## THIRTY MINUTE BREAKS

### **Sweet 'n Salty**

Fresh Baked Brownies and Assorted Cookies  
Popcorn and Pretzels  
Assorted Sodas and Bottled Waters  
*\$12.00\* Per Person*

### **I Scream You Scream...**

A "Build Your Own" Sundae Station with Vanilla Ice Cream,  
Heaps of Toppings and Fudge Brownies  
Assorted Sodas and Bottled Waters  
*\$12.00\* Per Person*

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

Seasonal Fruit Tray  
Vegetable Crudité with Dipping Sauces  
Assorted Yogurts  
Mixed Nuts  
Assorted Sodas and Bottled Waters  
*\$12.00\* Per Person*

### **Savannah Sweet Tooth**

Pecan Pralines  
Famous Doubletree Chocolate Chip Cookies  
Assorted Salt Water Taffy Candy  
Assorted Sodas and Bottled Waters  
*\$14.00\* Per Person*

### **Snack Attack**

Assorted Cheese Display with Crackers  
Vegetable Crudité with Dipping Sauces  
Chicken Fingers with Honey Mustard  
Assorted Sodas and Bottled Waters  
*\$14.00\* Per Person*  
*\$19.00\* Per Person after 4 P.M.*

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## A LA CARTE BREAK SERVICE

### Beverages

**Freshly Brewed Coffee**

*\$40.00\* Per Gallon*

**Assorted Sodas**

*\$3.00\*Each*

**Freshly Brewed Iced Tea**

*\$40.00\* Per Gallon*

**Fresh Juices or**

**Freshly Squeezed Lemonade**

*\$40.00\* Per Gallon*

**Freshly Brewed  
Decaffeinated Coffee**

*\$40.00\* Per Gallon*

**Bottled Waters**

*\$3.00\* Each*

**Red Bull and Sugar Free Red Bull**

*\$4.00\* Each*

**Fruit Punch**

*\$40.00\* Per Gallon*

### Break Items

**Assorted Muffins, Danishes and Fresh  
Croissants with Butter**

*\$35.00\* Per Dozen*

**Assorted Fruit Yogurt**

*\$3.00\* Each*

**Individual Bags of Chips and Popcorn**

*\$3.00\* Per Bag*

**Assorted Granola Bars**

*\$3.00 \* Each*

**Pecan Pralines**

*\$40.00 \* Per Dozen*

**Mixed Nuts**

*\$20.00 \* Per Pound*

**Assorted Bagels with Cream Cheese**

*\$35.00\* Per Dozen*

**Selection of Whole Fresh Fruit**

*\$3.00\* Per Piece*

**Assorted Candy Bars**

*\$2.95\* Each*

**Assorted Cookies**

*\$35.00\* Per Dozen*

**Chocolate Brownies**

*\$35.00\* Per Dozen*

**Spicy Snack Mix**

*\$18.00 \* Per Pound*

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## PLATED SALADS & SANDWICHS

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

### **Club Grille**

Toasted sourdough piled high with ham, turkey, bacon, Swiss and cheddar cheeses and topped with lettuce and tomato. Served with fresh seasonal fruit, homemade potato salad, unsweetened iced tea and coffee.

*Lunch: \$18.00\* per person*

### **Grilled Chicken Caesar Salad**

Crisp romaine lettuce tossed with creamy Caesar dressing and fresh shredded parmesan cheese and topped with toasted croutons and grilled chicken. Served with warm fresh bread, unsweetened iced tea and coffee.

*Lunch: \$18.00\* Per Person*

### **Grilled Chicken Sandwich**

Boneless grilled chicken breast topped with pepper jack cheese and a spicy Dijon mustard sauce with lettuce and tomato. Served with fresh seasonal fruit, homemade potato salad, unsweetened iced tea and coffee.

*Lunch: \$18.00\* Per Person*

### **Fried Shrimp Po Boy**

Tender Wild Georgia Shrimp on a hoagie roll with lettuce, tomato and a side of cocktail sauce. Served with fresh seasonal fruit, homemade potato salad, unsweetened iced tea and coffee.

*Lunch: \$19.00\* Per Person*

### **Crab Cake Sandwich**

Lump crab meat with John Ryan's seasoning served on a fresh Kaiser roll with a remoulade aioli, lettuce, and tomato. Served with fresh seasonal fruit, homemade potato salad, unsweetened iced tea and coffee.

*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 balsamic vinaigrette dressing.

Served with warm fresh bread, unsweetened iced tea and coffee.

*Lunch: \$18.00\* Per Person*

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## BOXED LUNCHES

*All sandwiches are prepared fresh and are served with lettuce, tomato, mustard and mayonnaise.  
Minimum 10 guests for split orders.*

### **Sandwich Choices:**

**Smoked Turkey Breast  
with Provolone Cheese on Buttery Croissant**

**Virginia Baked Ham  
with Cheddar Cheese on Kaiser Roll**

**Tender Roast Beef  
with Monterey Jack Cheese on Hoagie Roll**

**New York Style Corned Beef  
with Swiss Cheese on Marble Rye**

### **Also Includes:**

**Potato Chips**

**Fresh Fruit Salad**

**Home-style Chocolate Chip Cookie**

**Assorted Sodas and Bottled Waters**

*\$20.00\* per person*

*Note: All boxed lunches are served in high quality disposable service-ware  
with cutlery, napkins, salt and pepper.*

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## PLATED LUNCHEES & DINNERS

*All entrees are served with choice of salad, fresh seasonal vegetables, a choice of potato or rice, warm dinner rolls with butter, choice of dessert, unsweetened iced tea, and coffee service*

### Salad Selections

#### **Garden Salad**

Fresh spring mix topped with cucumbers, tomatoes and carrots and served with ranch dressing.

#### **Caesar Salad**

Crisp romaine lettuce tossed with croutons, fresh Parmesan cheese and creamy Caesar dressing

### Entree Selections

#### **Chicken Parmesan**

Lightly breaded chicken breast topped with our marinara sauce and melted mozzarella cheese.

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

#### **Broiled Mahi Mahi**

Filet of mahi mahi broiled to perfection and topped with a Mandarin Orange Chutney.

*Lunch: \$22.00\* Per Person  
Dinner: \$29.00\* Per Person*

#### **Golden Fried Chicken**

Specially seasoned crispy fried boneless chicken breast topped with sawmill gravy.

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

#### **Chicken Saltimbocca**

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

*Lunch: \$24.00\* Per Person  
Dinner: \$30.00\* Per Person*

#### **Pork Tenderloin**

Grilled pork tenderloin drizzled with a balsamic cranberry glaze.

*Lunch: \$22.00\* Per Person  
Dinner: \$29.00\* Per Person*

#### **Chicken Cordon Bleu**

Golden fried chicken breast stuffed with ham and Swiss cheese.

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

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

Seasoned grilled chicken breast topped with a honey mustard glaze.

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

#### **Savannah Surf 'n Turf**

A 6 oz. tenderloin filet & wild Georgia shrimp both perfectly grilled and seasoned.

*Lunch: \$32.00\* Per Person  
Dinner: \$39.00\* Per Person*

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## PLATED LUNCHES & DINNERS

CONTINUED

### **Chicken Marsala**

Tender boneless breast sautéed in a Marsala wine and mushroom sauce.

*Lunch: \$22.00\* Per Person*

*Dinner: \$28.00\* Per Person*

### **Baked Crab Stuffed Flounder**

Drizzled with lemon-dill beurre blanc.

*Lunch: \$26.00\* Per Person*

*Dinner: \$32.00\* Per Person*

### **Bistro's Lasagna**

Savory marinara with spicy sausage and beef stacked high with traditional Italian cheeses.

*Lunch: \$21.00\* Per Person*

*Dinner: \$25.00\* Per Person*

### **Low Country Stir Fry**

Wild Georgia 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: \$24.00\* Per Person*

*Dinner: \$29.00\* Per Person*

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

An 8 oz. tenderloin filet grilled to perfection and drizzled with a red wine glaze.

*Lunch: \$29.00\* Per Person*

*Dinner: \$38.00\* Per Person*

### **Grilled Salmon**

Drizzled with a champagne basil sauce

*Lunch: \$25.00\* Per Person*

*Dinner: \$30.00\* Per Person*

## **DESSERT SELECTIONS**

### **Key Lime Pie**

Tart and sweet -- Garnished with whipped cream

### **Bourbon Pecan Pie**

Drizzled with Chocolate Sauce.

### **Chocolate Cake**

For all Chocolate Lovers – Drizzled with Chocolate Icing.

### **Apple Pie**

An American Tradition

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## LUNCH & DINNER BUFFETS

### **Savannah Buffet**

#### **Choice of any Two Salads:**

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

#### **Choice of any Two Accompaniments:**

Green Beans Almandine  
Honey Glazed Baby Carrots  
Roasted Seasonal Vegetables  
Collard Greens  
Hoppin' John  
Squash Soufflé  
Broccoli Casserole  
Roasted Red Skin Potato Wedges  
Mashed Potatoes  
Candied Sweet Potatoes  
Wild Rice Pilaf

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

Sirloin Tips with Steamed Rice and Gravy  
Sliced Roast Beef Au Jus  
Rosemary Roasted Cornish Game Hen  
Herb Grilled Chicken Breast with Honey Mustard Sauce  
Chicken Marsala with Marsala Wine and Mushroom Sauce  
Baked Crab Stuffed Flounder with Lemon Dill Beurre Blanc  
Grilled Salmon drizzled with Champagne Basil Sauce  
Balsamic & Cranberry Roasted Pork Medallions  
Filet of Mahi Mahi with Mandarin Orange Chutney

#### **Also Includes:**

Warm Dinner Rolls  
Chef's Selection of Desserts  
Unsweetened Tea, Water and Coffee Service

#### *Two Entrees:*

Lunch \$24.00\* per person    Dinner \$32.00\* per person

#### *Three Entrees:*

Lunch \$28.00\* per person    Dinner \$36.00\* per person

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## LUNCH & DINNER BUFFETS

CONTINUED

### 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 Accompaniments:

Collard Greens  
Squash Casserole  
Macaroni and Cheese  
Rice with Gravy  
Green Beans with Smoked Ham Hocks  
Mashed Potatoes  
Broccoli Casserole  
Peas and Snaps  
Mixed Vegetable Casserole  
Sweet Kernel Corn  
Candied Sweet Potatoes

#### Choice of any Two or Three Entrees:

Southern Fried Chicken  
Roasted Pork Loin  
Country Fried Steak  
Breaded Pork Chops  
Herb Baked Chicken  
Fried Whitefish Strips with Tartar Sauce  
Sliced Beef Pot Roast with Gravy, Carrots, Onions and Red Potatoes  
Carved Honey Glazed Ham  
Pulled BBQ Pork

#### Also Includes:

Corn Bread and Cheese Biscuits  
Peach Cobbler and Banana Pudding  
Unsweetened Tea, Water and Coffee Service

#### *Two Entrees:*

Lunch \$21.00\* per person    Dinner \$27.00\* per person

#### *Three Entrees:*

Lunch \$24.00\* per person    Dinner \$32.00\* per person

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## LUNCH & DINNER BUFFETS

CONTINUED

### Tour Of Italy

Caesar Salad  
Portabella Stack with Ripe Tomatoes  
and Mozzarella Cheese  
Tomato Basil Bruschetta  
Herb Sautéed Squash and Zucchini  
Bistro's Lasagna  
Chicken Marsala  
Linguini with Pesto Cream  
Garlic Bread  
Assorted Desserts  
Unsweetened Tea, Water and Coffee Service

Lunch: \$25.00\* Per Person  
Dinner: \$32.00\* Per Person

### South Of The Border

Chips and Salsa  
Spanish Rice  
Ranchero Beans  
Beef and Chicken Fajita Strips  
with Sautéed Onions and Peppers,  
Warm Tortillas, Shredded Cheese,  
Shredded Lettuce, Diced Tomatoes,  
Sour Cream, Guacamole, and Pico de Gallo  
Assorted Desserts  
Unsweetened Tea, Water and Coffee Service

Lunch: \$25.00\* Per Person  
Dinner: \$32.00\* Per Person

### Far East Feast

Asian Salad with Sesame Vinaigrette Dressing  
Vegetable Spring Rolls  
Fried Rice  
Teriyaki Chicken Stir Fry  
with Crisp Wok Veggies  
Mongolian Beef with Broccoli  
Fortune Cookies  
Assorted Desserts  
Unsweetened Tea, Water and Coffee Service

Lunch: \$25.00\* Per Person  
Dinner: \$32.00\* Per Person

### Low Country Buffet

Potato Salad  
Cole Slaw  
Southern Fried Chicken  
Traditional Low Country Boil  
with Spicy Wild Georgia Shrimp,  
Andouille Sausage, Red Skin Potatoes  
and Corn on the Cob  
Collard Greens  
Savannah Red Rice  
Freshly Made Cornbread and Biscuits  
Assorted Desserts  
Unsweetened Tea, Water and Coffee Service

\$25.00\* Per Person Lunch  
\$32.00\* Per Person Dinner

### Deli Lunch Buffet

Select Deli Meats and Specialty Cheeses  
Assorted Fresh Breads  
Relish Platter and Condiments  
Seasonal Fruit Tray  
Rotini Pasta Salad  
Potato Chips  
Assorted Cookies  
Unsweetened Tea, Water and Coffee Service

Priced for Lunch Only  
\$20.00\* Per Person  
\$22.00\* Per Person with Soup

### It's a Wrap

Healthy Tortilla Wraps Stuffed with Field Greens and Crisp  
Seasonal Vegetables.  
Choose Two Styles:  
Chicken Beef Shrimp Vegetarian  
Seasonal Fruit Tray  
Potato Chips  
Assorted Cookies  
Unsweetened Tea, Water and Coffee Service

Priced for Lunch Only  
\$21.00\* Per Person

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## RECEPTIONS A LA CARTE

### Hot Hors D'Oeuvres

50 pieces per order

<b>Georgia Crab Cakes</b> \$195.00*	<b>Shrimp and Scallop Kabobs</b> \$195.00*
<b>Low Country Kabobs</b> \$195.00*	<b>Coconut Shrimp</b> \$195.00*
<b>Curry Fried Oysters</b> \$195.00*	<b>Petite Beef Wellington</b> \$175.00*
<b>Bacon Wrapped Shrimp</b> \$175.00*	<b>Bacon Wrapped Scallops</b> \$175.00*
<b>Swedish Meatballs</b> \$175.00*	<b>Thai Peanut Chicken Satay</b> \$175.00*
<b>Teriyaki Beef or Chicken Kabobs</b> \$175.00*	<b>Coconut Chicken Strips</b> \$165.00*
<b>Spanikopita</b> \$165.00*	<b>Pecan Chicken Tenders</b> \$165.00*
<b>Petite Chicken Cordon Blue</b> \$165.00*	<b>Sesame Chicken Strips</b> \$165.00*
<b>Seafood Stuffed Mushrooms Caps</b> \$165.00*	<b>Franks in a Blanket</b> \$150.00*
<b>Vegetable Spring Roll</b> \$150.00*	<b>Cheese Quesadilla</b> \$150.00*
<b>Assorted Miniature Quiche</b> \$150.00*	<b>Beer Battered Mushrooms</b> \$150.00*
<b>Stuffed Jalapeno Poppers</b> \$150.00*	<b>Honey Glazed Chicken Drumettes</b> \$150.00*

### Cold Hors D'Oeuvres

50 pieces per order

<b>Assorted Finger Sandwiches</b> \$125.00*	<b>Petite Tomato Bruschetta</b> \$145.00*
<b>Turkey Pesto Tortilla Pinwheels</b> \$165.00*	<b>Boursin Cheese Stuffed Artichoke Hearts</b> \$165.00*
<b>Chilled Shrimp Cocktail</b> \$195.00*	<b>Cucumber and Salmon Mousse Canapés</b> \$195.00

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## HORS D'OEUVRE DISPLAYS

*Designed to serve up to 50 guests*

**Primavera Pasta Salad**

\$175.00\*

**Fresh Seasonal Fruit Display**

\$195.00\*

**Vegetable Crudit  with Dipping Sauces**

\$175.00\*

**Antipasto Display with Assorted Breads**

\$245.00\*

**International Cheese Display with Crackers**

\$225.00\*

**Smoked Salmon with Traditional Accompaniments**

\$275.00\*

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

\$150.00\* Per Wheel

## DESSERT DISPLAYS

*Designed to serve up to 50 guests*

**The Famous Doubletree Chocolate Chip Cookies**

\$195.00\*

**Chocolate Dipped Strawberries**

Market Price\*

**Pecan Pralines**

\$195.00\*

**Pecan Pie Tartlets**

\$175.00\*

**Lemon Squares**

\$150.00\*

**Assorted Petit Fours**

\$75.00\*

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## GOURMET PRESENTATION STATIONS

### Pasta and More

*One and One Half Hour Duration  
Sautee Attendant Fee \$50.00\**

*Each guests' choice of ingredients sautéed to order!*

**Grilled Chicken Strips and Grilled Wild Georgia Shrimp  
Bowtie, Penne and Linguine Pasta  
Marinara, Alfredo and Pesto Sauce  
Grilled Primavera Vegetables and Freshly Grated Parmesan Cheese  
\$14.00\* per person**

### The Carving Board

*All Carved Items served with Fresh Rolls and Appropriate Condiments  
One and One Half Hour Duration  
Carver Fee \$50.00\**

**Roasted Turkey Breast with Mustard and Mayonnaise  
\$7.00\* per person**

**Baked Ham with Honey Mustard Sauce  
\$7.50\* per person**

**Top Round Roast Beef Au Jus with Horseradish Sauce  
\$8.50\* per person**

**Beef Tenderloin with Béarnaise and Port Wine Sauce  
\$14.00\* per person**

### Shrimp & Grits

*One and One Half Hour Duration  
Sautee Attendant Fee \$50.00\**

*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**

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## BANQUET BAR 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.

<b>Sodas &amp; Juices</b>	\$2.50 each
<b>Bottled Water</b>	\$2.50 each
<b>Domestic Beer</b>	\$4.00 each
<b>Imported Beer</b>	\$5.00 each
<b>House Wine</b>	\$5.00 each
<b>Premium Liquor</b>	\$6.50 each

### Cash Bar

Fully stocked bar including sodas, juices, bottled water, beer, wine and mixers.  
Price includes a 20% service charge and 7% sales tax.

<b>Sodas &amp; Juices</b>	\$3.00 each
<b>Bottled Water</b>	\$3.00 each
<b>Domestic Beer</b>	\$5.00 each
<b>Imported Beer</b>	\$6.00 each
<b>House Wine</b>	\$6.00 each
<b>Premium Liquor</b>	\$8.00 each

All bar events require a \$100.00 bartender fee.

## FOR THE TOAST

### **J. Roget Extra Dry American Champagne**

*Lots of lively bubbles with a crisp, refreshing finish. Canandaigua, New York*  
\$24.00

### **Cantine Maschio Prosecco Brut**

*A fruit forward taste with white peach and orange blossom aromas. Veneto, Italy*  
\$34.00

### **Mumm's Napa Cuvee Brut,**

*Rose petal nose with crisp yet creamy qualities. Rich and lingering finish. Napa, California*  
\$54.00

The Doubletree Hotel Historic Savannah and the Hilton Garden Inn Historic Savannah are the only licensed authorities to sell and serve liquor for consumption on their respective 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.

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## WINES BY THE BOTTLE

### White Wines

#### **Yellow Tail Reserve Chardonnay**

*Citrus and honeydew flavors with a soft palate and creamy finish. Australia*  
\$29.00

#### **Kendall Jackson Vintner's Reserve Chardonnay**

*Rich tropical fruit flavors are balanced by soft oak nuances and a creamy finish. Santa Rosa, California*  
\$38.00

#### **Seaglass Sauvignon Blanc**

*Bright citrus tones that finish crisp and dry. Santa Barbara, California*  
\$32.00

#### **Ecco Domani Pinot Grigio**

*Crisp, clean and dry with subtle fruit. Easy to enjoy! Delle Venezia, Italy*  
\$29.00

#### **Estancia Pinot Grigio**

*Wonderful intensity, vibrancy and purity of flavors of citrus and pear. Monterey, California*  
\$34.00

#### **Biltmore Estates Riesling**

*Delightful honeysuckle and peach aromas and flavors that finish medium dry. Asheville, North Carolina*  
\$32.00

#### **Beringer White Zinfandel**

*Delicious strawberry and raspberry flavors finish medium dry and crisp. Napa California*  
\$25.00

### Red Wines

#### **Casillero Del Diablo Cabernet Sauvignon**

*Deeply flavored varietal true fruit, recalling blackberry and black plum. Maipo Valley, Chile*  
\$32.00

#### **Trincher Family Cabernet Sauvignon**

*Deep, dense and ripe with black cherry, plum and a hint of oak. Napa, California*  
\$38.00

#### **Red Rock Merlot**

*Robust dark berry fruit flavors that finish rich and round on the palate. Sonoma County, California*  
\$29.00

#### **Firestone Merlot**

*Rich black cherry flavors with hints of spice that unfold into a soft supple finish. Santa Barbara California*  
\$38.00

#### **Estancia Pinot Noir**

*Ripe cherry and strawberry layered with sweet oak, dried flowers with a silky finish. Monterey, California*  
\$38.00

#### **Menage a Trois Red Blend**

*A deliciously smooth, rich blend of Cabernet, Merlot and Zinfandel. Napa, California*  
\$34.00

#### **Yellow Tail Reserve Shiraz**

*Impressive spice, licorice and red berry aromas perfectly balanced with silky tannins. Australia*  
\$29.00

*The Doubletree Hotel Historic Savannah and the Hilton Garden Inn Historic Savannah are the only licensed authorities to sell and serve liquor for consumption on their respective 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, The Deli Lunch Buffet, and It's a Wrap  
Service periods for buffets are one hour for breakfasts, one and a half hours for lunches, and two hours for dinners.



## AUDIO VISIAL EQUIPMENT

### **Sight and Sound Packages**

#### **LCD Projector Package**

High Quality LCD Projector, Screen, AV Cart and Power Strip  
\$225.00

#### **Overhead Projector Package**

Overhead Projector, Screen, AV Cart and Power Strip  
\$125.00

#### **Projector Support Package**

Screen, AV Cart and Power Strip  
\$70.00

#### **DVD Package**

Television and DVD Player on AV Cart  
\$120.00

#### **VCR Package**

Television and Video Cassette Player on AV Cart  
\$100.00

### **Other Items**

#### **Wired Handheld Microphone**

\$55.00

#### **CD Player**

\$80.00

#### **Wireless Handheld Microphone**

\$110.00

#### **Flip Chart with Markers**

\$45.00

#### **Wireless Lavalier Microphone**

\$110.00

#### **Whiteboard with Markers**

\$45.00

#### **Four Channel Mixer**

\$48.00

#### **Laser Pointer**

\$65.00

#### **Ten Channel Mixer**

\$100.00

#### **Polycom Speaker Phone**

\$80.00

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## 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 direct bill, credit card or check. A direct bill application must be filled out at least two weeks prior to the event and approved by our accounting department. 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 \$300 is required to hold your banquet space payable by check or credit card.

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

**Cancellation Policy:**

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|--------------------|----------------------------------|
| ♣ 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 audio/visual 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.

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## CATERING POLICIES

1. If no guaranteed final guest count is received, the hotel will prepare and charge for the number of persons estimated from the catering contract or banquet event order.
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 of \$300.00 is required for all catering functions unless prior credit/ payment arrangements have been established with the Hotel.
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.
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 Doubletree Hotel Historic Savannah or the Hilton Garden Inn Historic Savannah, 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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