

Banquet Menus



Hampton Inn & Suites Savannah Midtown
20 Johnston Street
Savannah, Georgia 31405
912-721-3700

Breakfast Menus

*Minimum of 10 Guests
All Served with Coffee & Chilled Juices*

Savannah Sunrise

*Fresh Cut Seasonal Fruit
Assortment of Muffins & Pastries
Variety of Low Fat Yogurts & Granola
Topping
\$13.95* Per Person*

Suites Sweets

*An attractive presentation of Muffins,
Coffee Cakes & Assorted Pastries
\$11.95* Per Person*

Hampton Starters

*Fresh Cut Seasonal Fruit
Variety of Low Fat Yogurts w/ Granola
Condiments
Select Any 3:
Western Omelet & Cheese Mini Bagel
Veggie Omelet & Cheese Mini Bagel
Ham, Egg & Cheese Mini Bagel
Country Sausage Biscuit
Bacon, Egg & Cheese Biscuit
Egg & Cheese Biscuit
Ham, Egg & Cheese English Muffin
Bacon, Egg & Cheese English Muffin
Double Sausage & Cheese English Muffin
Egg & Cheese English Muffin
\$16.95* Per Person*

Quiche on Oglethorpe

*Fresh Cut Seasonal Fruit
Variety of Homemade Quiche
Muffin and Pastry Assortment
Condiments
Quiche Choices: (Choice of 2)
Lorraine (Ham and Baby Swiss)
Applewood Bacon & Cheddar
Spinach and Sun-Dried Tomato
Italian Sausage, Peppers & Onion
Broccoli & Three Cheeses
\$18.95* Per Person*

Southern Breakfast Buffet

*Fluffy Scrambled Eggs w/ Chives
Applewood Smoked Bacon
Country Sausage
Home Style Hash Brown Potatoes
Fresh Baked Biscuits w/ Sausage Gravy
Assortment of Muffins & Pastries
Fresh Cut Seasonal Fruit
Butter, Preserves & condiments
\$21.95* Per Person*

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

Cold Lunch Menu

Minimum of 8 Guests

All Sandwiches & Wraps (excluding the Bull Street Deli) include a choice of one side order, pickle spears, cookies & dessert bars, and appropriate condiments.

Served with choice of Tea and Water

Sandwich Selections should be no less than 4 per variety.

We can make these "boxed lunches" for an additional \$2.00 per person.

Broughton Street Wraps

Turkey Club Wrap w/ Apple Wood Smoked Bacon

Grilled Chicken Caesar Wrap

Crunchy Fried Chicken Finger Wrap w/ Ranch Dressing

Reuben Wrap w/ Lean Corned Beef & Bavarian Style Kraut

Tuscan Veggie Wrap w/ Grilled Vegetables, Lettuce, Tomato, Cucumber & Goat Cheese

\$16.50* Per Person

Savannah Sandwich Collection

Roast Beef & Cheddar Hoagie

B.L.T. w/ Apple Wood Bacon on Rustic White Bread

Chicken Salad on Wheat Hoagie

Tuna Salad on Wheat Hoagie

Ham & Swiss on Rye Bread w/ Grainy Mustard

\$16.50* Per Person

Georgia Sandwich Collection

Grilled Chicken Provolone on Focaccia w/ Sundried Tomato Pesto

Sierra Grilled Chicken on a Kaiser w/ Bacon, Cheese & Jalapenos

Tarragon Chicken Salad on a Croissant w/ Baby Spring Greens

Roast Beef & Boursin Cheese on Focaccia

Philly Steak & Cheese Hoagie w/ Peppers & Onions

Mixed Italian Hoagie w/ Ham, Salami & Italian Cheese

Roast Beef & Boursin Cheese on Focaccia

Grilled Portobello Mushroom Cap w/ Provolone, Greens on Focaccia

\$18.95* Per Person

Bull Street Deli

Build your sandwiches from our generous deli plates; includes:

Choice of 3 Deli Sliced Meats or Salads (4 oz. per guest)

Assorted Fresh Breads, Rolls & Buns, Sliced Cheese Assortment, Lettuce, Tomato, Dill Pickles, Pepperocinis & Condiments

Platter Selections (Choice of 3):

Mesquite Smoked Turkey Breast

Rare Roast Beef

Deli Sliced Honey Ham

Chunky Chicken Salad

Dilled Tuna Salad

\$17.95* Per Person

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

Cold Lunch Packages

A Day at the Office

Our Corporate Package includes:

*Quiche on Oglethorpe Breakfast: Chef's choice of Quiche (2 varieties), Fresh Fruit, Muffins,
and Pastries with a variety of juices*

&

Lunch choices from the Savannah Sandwich Collection or Deli Platter with 2 sides and Cookies

Afternoon Snack of a Whole Fresh Fruit Basket (Apples, Bananas) & Granola Bars

With Assorted Sodas & Bottled Water (1 of each per person)

\$32.95* Per Person

Please Choose from the Selections Below

Savannah Sandwich Collection

Roast Beef & Cheddar Hoagie

Turkey & Swiss Hoagie

B.L.T. w/ Apple Wood Bacon on Rustic White Bread

Tuna Salad on Wheat Hoagie

Ham & Swiss on Rye Bread w/ Grainy Mustard

Lunch Sides

Crunchy Slaw

Southern Style Macaroni Salad

Red Potato Salad w/ Dill

Classic Mustard Potato Salad

Potato Chips

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

Hot Lunch & Dinner Buffets

Minimum of 12 Guests for Lunch

Minimum of 30 Guests for Dinner

Includes: Your Choice of Entrée, Three Sides, a Salad, Rolls, Peach Cobbler, & Tea

Oglethorpe Buffet

Each Additional Entrée is \$4.95
more per guest.*

Entrée Choices

*Southern Fried Chicken
Rotisserie Chicken
Mojo Memphis Chicken Breast
Roast Turkey w/ Home-Style Gravy
Baked Ham w/ Brown Sugar Glaze
Wood-Smoked Barbecue Pork
Five Peppercorn Pork Loin
Traditional Roast Beef
Baked Tilapia w/ Lemon & Tarragon
Grilled Chicken Alfredo w/ Penne & Broccoli
Italian Lasagna w/ Meat Sauce
Vegetable Lasagna
\$22.95* per person for Lunch
\$28.55* per person for Dinner*

Side Starch Choices

*Baked Macaroni & Cheese
Parsley Buttered Egg Noodles
Garlic Mashed Potatoes
Herb Roasted Red Potato Wedges
Baked Potato
Cornbread Dressing w/ Pecans
Baked Sweet Corn Casserole
Yellow Rice & Chives
Savannah Red Rice
Herbed Wild Rice Pilaf*

Side Veggie Choices

*Southern Style Green Beans
Seasonal Vegetable Medley
Steamed Broccoli Florets
Corn Cobbettes
Green Peas w/ Sauce & Mushrooms
Glazed Baby Carrots w/ Orange & Tarragon
Home-Style Collard Greens
Traditional Green Bean Casserole
Sautéed Summer Squashes w/ Onion*

Montgomery Buffet

Each Additional Entrée is \$6.95
more per guest*

Entrée Choices

*Grilled Chicken Breast w/ Mushroom Sauce
Mojo Grilled Chicken Breast w/ BBQ Sauce
Grilled chicken Breast Pulaski topped w/ a
Shrimp and Asparagus Sauté & Lemon Crème
Sliced Prime Rib w/ Sautéed Peppers & Onions
Grilled London Broil w/ Forest Mushroom Sauce
Salmon Filet w/ Lemon & Dill Crème
Sautéed Jumbo Shrimp Piccata w/ Linguine
Shrimp New Orleans w/ Cajun
Alfredo Sauce & Fettuccine
Grilled Chicken Penne w/ Asparagus,
Sundried Tomato & Pine Nuts
\$26.95* per person for Lunch
\$32.55* per person for Dinner*

Side Salad Choices

*Tossed Salad
Caesar Salad
Spinach Salad w/ Oranges, Red Onion & Dried
Cranberries
Crunchy Sweet Slaw
Red Potato Salad w/ Dill
Southern Style Macaroni Salad w/ Cheese
Mediterranean Cheese Tortellini Salad*

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

Hot Buffets Continued

*Minimum 30 guests. Dinner Portions.
Includes tea or lemonade.*

Roast Beef & Baked Chicken Buffet

*Cream Cheese & Cucumber Mini Phyllo Shells
Swedish Meatballs
Sliced Roast Beef w/ Merlot Demi Glace
Rotisserie Chicken
Mashed Potatoes
Southern Style Green Beans
Sautéed Squashes & Sweet Onions
Tossed Green Salad w/ 2 Dressings
Sweet Yeast Rolls & Butter*

\$32.95 Per Person

Pasta & Chicken Parmesan Buffet

*Fresh Vegetable Basket w/ Pickles & Olives
Warm Tomato Bruschetta
Three Cheese lasagna w/ Meat Sauce
Chicken Parmesan w/ Marinara Sauce
Linguine Tossed w/ Herbed Olive Oil, Garlic & Romano Cheese
Steamed Broccoli
Sautéed Squashes & Sweet Onions
Caesar Salad
Freshly Baked Breadsticks w/ Butter*

\$32.95 Per Person

Prime Rib & Forest Chicken Breast Buffet

*Thai Chicken Sates w/ Peanut Sauce
Fresh & Grilled Seasonal Vegetable Display
Carved Prime Rib w/ Au Jus & Horseradish Sauce
Grilled Chicken Breast w/ Forest Mushroom Sauce
Herb Roasted Redskin Potatoes
Steamed Broccoli
Orange Glazed Carrots w/ Tarragon
Tossed Green Salad w/ 2 Dressings
Sweet Yeast Rolls & Whole Wheat Rolls w/ Butter Pearls*

\$39.95 Per Person

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

Hot Buffets Continued

Minimum 30 guests. Dinner Portions.

Includes tea or lemonade.

Prime Rib & Salmon Filet Buffet

*Chicken Dijon in Puff Pastry
Seasonal Fruit & Domestic Cheeses Display
Carved Prime Rib w/ Au Jus & Horseradish Sauce
Baked marinated Salmon Filet w/ Lemon Tarragon Sauce
Saffron Yellow Rice
Seasonal Vegetable Medley
Traditional Green Bean Casserole w/ Toasted Onions
Spinach & Romaine Salad w/ Oranges & Shaved Red Onions
Sweet Yeast Rolls & Whole Wheat Rolls w/ Butter Pearls*

\$39.95 Per Person

Savannah's Style Tenderloin Buffet

*Tray Passed...Mini Crab Cakes w/ Cajun Remoulade
And Savannah's Own Tomato Sandwiches
Jumbo Cocktail Shrimp Display
Display of Seasonal Fruit w/ Domestic & Imported Cheeses
Carved Beef Tenderloin w/ Au Jus & Horseradish Sauce
Our Signature Shrimp w/ Peppers, Onions & Andouille Sausage served w/ Our Own Parmesan Grits
Southern Red Rice
Seasonal Fresh Vegetable Medley
Southern Style Green Beans
Spinach & Romaine Salad w/ Oranges, Shaved Red Onion & Dried Cranberries
Sweet Yeast Rolls & Whole Wheat Bread Sticks w/ Butter Pearls*

\$46.95 Per Person

Seafood Lovers Tenderloin Buffet

*Tray Passed...Mini Crab Cakes w/ Cajun Remoulade
Chili Lime Salmon Sates
Jumbo Cocktail Shrimp Display
Fresh & Grilled Seasonal Vegetables Display
Carved Beef Tenderloin w/ Horseradish Sauce
Coastal Seafood Sauté - Including Shrimp, Scallops, Mussels, Calamari & Crayfish in a Pinot Grigio,
White Vermouth & Garlic Glaze & served w/ Linguine Pasta
Herb Roasted Redskin Potatoes
Steamed Broccoli Florets
Orange Glazed Carrots w/ Tarragon
Spring Greens & Romaine Salad w/ 2 Dressings
Sweet Yeast Rolls & Whole Wheat Sticks w/ Butter Pearls*

\$46.95 Per Person

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

A La Carte

Priced per person (except drinks)

Drinks

Individual Assorted Bottled Juices \$2.75*(per bottle)
Bottle Spring Water \$2.75* (per bottle)
Assorted Canned Sodas \$2.25*(per can)
Lemonade (per gallon) \$30.00*
Sweetened Iced Tea (per gallon) \$30.00*
Unsweetened Iced Tea (per gallon) \$30.00*
Full Coffee Service (per gallon) \$30.00*

Desserts

Peach Cobbler \$3.00*
Mixed Berries Cobbler \$3.00*
Banana Pudding \$3.00*
Cookies, Blondies, Brownies \$4.00*
Fresh Fruit Medley \$4.00*
Strawberry Shortcake \$4.50*
Pumpkin Pie \$5.00*
Dutch Apple Pie \$4.50*
Pecan Pie \$5.00*
New York Style Cheesecake \$6.00*
Mile High Triple Chocolate Cake \$7.00*
Tiramisu \$7.00*

Snacks

Spicy Snack Blend \$3.00* per person
Fruit & Nut Trail Mix \$3.00* per person
Hot Pretzels w/ Mustard \$3.00* each
Traditional Chips w/ Dip \$3.00* per person
Tortilla Chips w/ Salsa \$4.00* per person
Fresh Sliced Fruit w/ Coconut Yogurt \$6.50* per person
Whole Fresh Fruit Basket \$5.00* per person
Low-Fat Yogurt w/ Granola \$3.00* each
Fresh Baked Cookies & Dessert Bars \$4.00* per person
Chilled Crabby Dip w/ Crackers \$6.00* per person

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

Lighter Fare Packages

Minimum of 30 guests.

Azalea Package

Premium Sliced Deli Meats Display which includes:

Smoked Turkey Breast, Roast Beef, & Chicken Salad, Assorted Artisan Breads, Rolls, & Buns, Sliced Cheese Assortment, Lettuce, Tomato, Dill Pickles, Pepperocinis, & appropriate condiments

&

Southern Sweet Slaw

Garden Vegetable Display w/ Creamy Ranch Dip

Fresh Seasonal Fruit Display w/ Domestic Cheeses & Gourmet Crackers

Freshly Baked Cookies & Brownies

Assorted Sodas & Bottled Water

\$22.50 Per Person

Dogwood Package

Assorted Premium Deli Sandwiches & Wraps which includes:

On Assorted Artisan Breads, Focaccia Rolls, Specialty Wraps, & Croissants. With a Variety of Cheeses, Lettuces, Spring Greens, Cucumber, Tomato, Dill Pickles, Pepperoncinis, & appropriate condiments

&

Redskin Potato Salad w/ Sour Cream & Chives

Garden Vegetable Display w/ Creamy Ranch Dip

Fresh Seasonal Fruit Display w/ Domestic Cheeses & Gourmet Crackers

Appetizer Rollups w/ Smoked Salmon, Cream Cheese & Cucumber

Freshly Baked Cookies & Gourmet Dessert Bars

Assorted Sodas & Bottled Water

\$26.95 Per Person

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

Salad, Soups, & Sides

Salads

*Minimum of 8 guests. Minimum of 4 salads per selection
All orders include crackers, choice of dressing, fruit garnish & a cookie
All salads are presented as a box lunch, prices are per person.
Served with Tea and Water.*

- Chef Salad with Turkey, Ham, & Swiss & Cheddar Cheeses on a bed of mixed greens **\$14.50****
- Grilled Chicken Caesar Salad w/ Crisp Romaine, Caesar dressing, croutons
& shredded Romano Cheese **\$14.50****
- Crunchy Fried Chicken Finger Salad served on a bed of mixed greens **\$14.50****
- Chicken Salad served on a bed of mixed greens **\$14.50****
- Shrimp Salad served on a bed of mixed greens **\$15.50****

Soups

Soup cups, spoons, napkins & crackers included, price per gallon

*Sixteen 8 oz servings or
Twenty 6 oz servings*

- Tomato Basil **\$60.00****
- Potato Chowder w/ Bacon
& Cheese **\$60.00****
- Fire Roasted Vegetable **\$60.00****
- Home-Style Chicken Noodle **\$60.00****
- Spicy Chicken Tortilla **\$62.00****
- Chicken & Corn Chowder **\$62.00****
- Seafood Gumbo w/ Rice **\$64.00****

Sides

Priced Per Person

- Potato Chips **\$2.50****
- Crunchy Slaw **\$2.95****
- Southern Macaroni Salad **\$2.95****
- Red Potato Salad w/ Dill **\$2.95****
- Classic Potato Salad w/ Mustard **\$2.95****
- Mixed Fresh Fruit Salad **\$3.50****

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

Displays & Dips

With All Displays & Dips, a 30 Guest Minimum Applies

Fruit, Vegetable, & Cheese Displays

Fresh Fruit Display w/ Coconut Lime Dipping Sauce \$6.95 per person*
Garden Vegetable Display w/ Creamy Ranch Dip \$5.95 per person*
Garden & Grilled Vegetables w/ Creamy Ranch Dip \$6.95 per person*
Domestic Cheeses Display w/ Prestige Cracker Selection \$5.95 per person*
Imported & Domestic Cheeses Display w/ Prestige Cracker Selection \$7.50 per person*
Italian Antipasto Display w/ Assorted Premium Italian Meats & Cheeses, Grilled & Marinated Vegetables, Roasted Peppers, Varietal Olives & Pepperocini \$8.50 per person*

Seafood Displays

Your Choice of:

Smoked Salmon Display...w/ both our classic Smoked and Pastrami Smoked Salmon sides. Served w/ the Traditional Sides: Cream Cheese, Cucumber, Tomato, Red Onion, Capers, & Water Crackers \$8.50 per person*

Seafood Mousses Display...we include Shrimp, Salmon & Crab Mousses in an Elegant Presentation that includes our Prestige Cracker Collection \$8.50 per person*

Ultimate Smoked Seafood Display...Start w/ out with our beautiful Salmon Display & add all the best in Smoked Seafood...Shrimp, Scallops, Trout, Haddock & Mussels...w/ all the accompaniments. A smoked Seafood lovers dream come true! \$10.95 per person*

Add our Seafood Mousses to either Seafood Display.

We include Shrimp, Salmon & Crab Mousses to complete your Ultimate Seafood Presentation \$5.75 per person*

Warm & Savory Dips

Your Choice of:

Warm Spinach & Artichoke Dip w/ Crispy Pita Chips \$4.25 per person*
Low Country Crab Dip w/ Crusty French Bread \$5.50 per person*

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

Hors D'oeuvres & Appetizers

Minimum of 50 pieces per selection. Prices are per piece.

Cold Hors D'oeuvres

May be ordered 3 ways...as Canapés, Rollups or filled Phyllo Shells

- Bacon Lettuce & Tomato \$3.45**
- Tomato Bruschetta w/ Basil 3.45**
- Pimento Cheese \$3.45**
- Ham Salad w/ Pepper Jelly \$3.65**
- Chicken Salad w/ Tarragon \$3.65**
- Seafood Salad w/ Dill \$2.85**
- Antipasto w/ Salami & Cheese \$3.95**
- Boursin Cheese w/ Cucumbers & Dill \$5.25**
- Shrimp Mousse w/ Baby Shrimp & Dill \$5.75**
- Caribbean Grilled Shrimp w/ Mango \$5.65**
- Smoked Salmon w/ Cream Cheese & Capers \$5.65**
- Beef Tenderloin w/ Horseradish Crème \$5.85**

Hot Hors D'oeuvres

May be ordered 3 ways...as Bruschetta Topping, in Puff Pastry Shells or in Baked Phyllo Shells

- Tomato Basil Pizza w/ Roasted Garlic & Mozzarella \$3.65**
- Spanikopita...Spinach w/ Feta Cheese \$3.65**
- Three Cheese Omelet/Quiche \$4.45**
- Spinach & Cheddar Omelet/Quiche \$4.45**
- Bacon & Gruyere Omelet/Quiche \$4.75**
- Smoked Gouda w/ Toasted Almonds & Mango Chutney \$4.95**
- Baked Goat Cheese w/ Artichoke Hearts & Rosemary \$4.95**
- Grilled Portobello Mushrooms w/ Caramelized Onions \$4.95**
- Spicy Sausage Pizza w/ Basil & Provolone \$5.25**
- Smoked Chicken w/ Apricots & Caramelized Onions \$5.50**
- Philly Steak w/ Onions, Peppers & Provolone \$5.50**
- Caribbean Grilled Shrimp w/ Seared Pineapple & Lime Glaze \$5.75**
- Beef Tenderloin w/ Forest Mushrooms \$5.75**

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

Hors D'oeuvres & Appetizers Continued

Minimum of 50 pieces per selection. Prices are per piece.

Cold Appetizers

- Deviled Eggs Traditional Style \$2.25**
- Athenian Grapes...wrapped in Goat Cheese & Pecans \$2.50**
- Savannah's Own Tomato Sandwiches \$2.50**
- Assorted Finger Sandwiches: Ham Salad, Chicken Salad, Cheam Cheese & Cucumber \$2.75**
- Assorted Finger Sandwiches: Shrimp Salad, Smoked Chicken, Boursin Cheese & Cucumber \$3.25**
- Fresh Fruit Skewers w/ Coconut Lime Dip \$3.55**
- Antipasto Skewers w/ Salami, Cheese, Roasted Peppers & Ripe Olives \$3.95**
- Chilled Jumbo Shrimp w/ Cocktail Sauce \$3.55**
- Chilled Caribbean Jumbo Shrimp w/ Lime Dipping Sauce \$3.55**

Hot Appetizers

- Jalapeno Poppers w/ Cream Cheese & Spicy Sweet Dip \$3.50**
- Vegetable Spring Rolls w/ Hunan Dipping Sauce \$3.50**
- Spanikopita...Spinach w/ Feta Cheese in a Crisp Phyllo Triangle \$3.80**
- Boursin Stuffed Fried Mushroom Caps \$3.80**
- Asparagus Spears in Phyllo Pastry w/ Asiago Cheese \$3.75**
- Swedish Meatballs in Savory Brown Gravy \$2.25**
- Mini Franks in Puff Pastry \$3.25**
- Beef Teriyaki Skewers w/ Spicy Orange Teriyaki Glaze \$4.95**
- "Wing Zing" Hot Wings w/ Creamy Bleu Cheese Dip \$2.85**
- Crispy Fried Chicken Tenders w/ Honey Mustard \$2.65**
- Chicken Quesadilla Cornicopia w/ Cilantro & Cumin \$2.75**
- Thai Chicken Sates w/ Spicy Peanut Sauce \$4.50**
- Shrimp Spring Rolls w/ Spicy Hunan Dipping Sauce \$3.50**
- Grilled Margarita Shrimp Skewers w/ Lime Glaze \$3.75**
- Crab Rangoon...Crispy Wonton packets w/ Crab & Cream Cheese \$4.55**
- Mini Crab Cakes w/ Cajun Remoulade \$4.55**
- Sea Scallops Wrapped in Bacon \$4.75**

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

Social Hour Solutions

*These Packages are Hors D'oeuvres Portions only.
They are designed for shorter social functions, no more than 2 hours in length.*

Chatham Social

*Cajun Turkey Breast or Honey Baked Ham w/ Mini Rolls & Assorted Sauces
Swedish Meatballs
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip
Fresh Seasonal Fruit Display
Warm Spinach Artichoke Dip w/ Crispy Pita Chips
Jumbo Cocktail Shrimp*

\$21.50* per person

Lafayette Social

*Grilled London Broil Steak w/ Mini Rolls & Horseradish Sauce
Swedish Meatballs
Boursin & Cucumber Stuffed Mini Filo Shells
Chicken Fritters w/ Honey Mustard Sauce
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip
Fresh Seasonal Fruit Display
Warm Spinach Artichoke Dip w/ Crispy Fried Pitas
Jumbo Cocktail Shrimp*

\$26.75* per person

Reynolds Social

*Carved Beef Tenderloin w/ Mini rolls and horseradish Sauce
Thai Chicken Sates w/ Peanut Sauce
Warm Cheesy Fondue w/ Fresh & Grilled Vegetables & Freshly Baked French Bread
Fresh Seasonal Fruit Display
Domestic & Imported Cheeses
Savannah's Own Tomato Sandwiches
Asparagus in Crispy Phyllo w/ Asiago Cheese
Jumbo Cocktail Shrimp
Captain, 2 servers, & Carver*

\$32.95* per person

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

Reception Packages

*Included in all Reception Packages: All Décor for Buffet, Cake Cutting & Service
Tea or Lemonade & Bottled Water
Ask us About our Minimums*

Chatham Package

*Cajun Turkey Breast or Honey Baked Ham w/ Mini Rolls & Assorted Sauces
Swedish Meatballs
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip
Fresh Seasonal Fruit Display
Warm Spinach Artichoke Dip w/ Crispy Pita Chips
Jumbo Cocktail Shrimp*

\$32.95* per person

Telfair Package

*Grilled London Broil Steak w/ Mini Rolls & Horseradish Sauce
Swedish Meatballs
Boursin & Cucumber Stuffed Mini Filo Shells
Chicken Fritters w/ Honey Mustard Sauce
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip
Fresh Seasonal Fruit Display
Warm Spinach Artichoke Dip w/ Crispy Fried Pitas
Jumbo Cocktail Shrimp*

\$39.95* per person

Tybee Package

*Carved Beef Tenderloin w/ Mini Rolls & Horseradish Sauce
Thai Chicken Sates w/ Peanut Sauce
Warm Cheesy fondue w/ Fresh & Grilled Vegetables & Freshly Baked French Bread
Fresh Seasonal Fruit Display
Domestic & Imported Cheese
Savannah's Own Tomato Sandwiches
Asparagus in Crispy Phyllo w/ Asiago Cheese
Jumbo Cocktail Shrimp
Captain, 2 Servers & Carver*

\$46.95* per person

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

Reception Packages Continued

*Included in all Reception Packages: All Décor for Buffet, Cake Cutting & Service
Tea or Lemonade & Bottled Water
Ask us About our Minimums*

Forsyth Package

*Carved Beef Tenderloin w/ Mini Rolls & Horseradish Sauce
Jumbo Shrimp Cocktail
Fresh Seasonal Fruit Display
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip
Domestic & Imported Cheese Display
Warm Spinach Artichoke Dip w/ Crispy Pita Chips
Chili lime Salmon Sates and Thai Chicken Sates w/ Sweet Chili Garlic Sauce
Asparagus in Crispy Phyllo w/ Asiago Cheese
Pasta Station (includes Chef) with two pastas, fresh vegetables, Alfredo & Napoli Sauces
Antipasto Kabobs w/ Fresh Mozzarella
Savannah's Own Tomato Sandwiches
Assorted Mini Desserts & Petit Fours
Full Coffee Service
Captain, 2 Servers & Attendant*

\$62.95* per person

Pulaski Package

*Assorted Canapés...Passed by Servers
Carved Beef Tenderloin & Cajun Turkey Breast w/ Mini Rolls & Assorted Sauces
Jumbo Shrimp Cocktail
Warm Creamy Crab Dip w/ Sherry
Fresh Seasonal Fruit Display
Fresh & Grilled Vegetables served w/ Silky Buttermilk Herb Dip
European & Domestic Cheese Display w/ Artisan Breads & Savory Spreads
Mini Crab Cakes w/ Remoulade
Chili Lime Salmon Sates & Thai Chicken Sates w/ Sweet Garlic Chile Sauce
Asparagus Wrapped in Asiago Puff Pastry
Sirloin Steak Wellingtons in Puff Pastry
Gourmet Risotto Station or Pasta Station w/ Our Own Savory Sauces & Sides
Assorted French Pastries, Mini Desserts & petit Fours
Fresh Strawberries, Pineapple & Pound Cake w/ Chocolate Fondue
Full Coffee Service
Captain, 2 Servers, Carver, Station Attendant
China & Cloth Napkins
Contract Required*

\$79.95* per person

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

Stations

*Hors D'oeuvres Portions Only
Dinner Portions are Available Upon Request
Minimum of 50 Guests. Prices are Per Person.*

Carving Station

Prices are per person. Served with Mini Rolls & Condiments. Includes Carver.

Your Choice of:

*Five Peppercorn Pork Loin \$5.40**

*Cajun Turkey Breast \$5.95**

*Honey Baked Ham \$6.40**

*Roast Beef Top Round \$7.50**

*Grilled London Broil \$8.50**

*Beef Tenderloin \$10.95**

Build Your Own Caesar Salad

*Includes: Crisp Romaine tossed with our own tangy Caesar Dressing & Ranch Dressing, Croutons, Shredded Roman Cheese, Baby Tomatoes, Sliced Cucumbers, Grilled Chicken, & Bacon Bits
Warm rolls & Butter Included*

\$9.95* per person

Add: Shrimp \$2.75 per person

Pasta Station

Includes: Chef's Choice of 2 Pastas...Spicy Napoli & Creamy Alfredo Sauces & a variety of Fresh Vegetables. Cooked Fresh for your Guests. Includes Chef.

\$9.95* per person

Add: Chicken \$2.40 per person

or Shrimp \$2.75 per person

South of the Border Fajitas Bar

Our Fajita Bar includes:

*Marinated Beef & Chicken tossed w/ Peppers, Onions, & a Mexican Spice Blend
Shredded Lettuce, Diced Tomato, Jalapenos, Black Olives, Shredded Cheddar Cheese, Sour Cream,
Salsa, & Guacamole
Served w/ Warm Flour Tortillas*

\$10.95* per person

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

Stations Continued

*Hors D'oeuvres Portions Only
Dinner Portions are Available Upon Request
Minimum of 50 Guests. Prices are Per Person.*

Sautéed Crab Cakes

*Includes: Fresh Crab Cakes cooked to order by our Chef & served w/ Creamy Remoulade.
Includes Chef*

\$15.95* per person

Ultimate Seafood Lover's Display

*Jumbo Gulf Shrimp
Sushi & Summer Rolls
Crab Legs
Scallop Ceviche
Smoked Seafood Collection
Raw Oyster Bar (in season)*

\$49.95* per person

Garlic Mashed Potatoes in Martini Glasses

*Our Own Garlic Mashed Potatoes served in a Martini Glass w/ all the Toppings:
Ham, Bacon, Shredded Cheddar Cheese, Shredded Pepper Jack Cheese, Sautéed Peppers & Onions,
Sour Cream & Chives. Includes Attendant*

\$8.95* per person

Savannah Style Shrimp & Parmesan Grits

*Sautéed Shrimp w/ Peppers, Onions & Andouille Sausage in a Savory Sauce...served w/ our own
Parmesan Yellow Grits. Includes Attendant*

\$12.95* per person

Risotto Station

*Creamy Cheesy Risotto...served w/ our own Savory Sauces & Sides including Grilled Chicken w/ Peppers
& Italian Sausage Crumbles*

\$12.95* per person

Add:

*Grilled Italian Beef Strips \$2.80 per person
Shredded Proscuitto \$3.50 per person
Scampi Shrimp w/ Garlic \$3.50 per person
Mini Meatballs \$1.40 per person*

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

Thirty Minute Meeting Breaks

Minimum of 10 Guests

Pretzel Break

*Oversized Pretzels with Mustard Dipping Sauce
Assorted Sodas & Bottled Waters
\$9.95* Per Person*

Sweet & Salty

*Fresh Baked Brownies and Assorted Cookies
Popcorn and Pretzels
Assorted Sodas & Bottled Waters
\$10.55* Per Person*

Healthy Take

*Seasonal Fruit, Assorted Yogurts, Granola Bars, and Mixed Nuts
Assorted Sodas & Bottled Waters
\$10.95* Per Person*

Savannah Sweet Tooth

*Savannah Pralines, Salt Water Taffy, and Cookies
Assorted Sodas and Bottled Waters
\$14.55* Per Person*

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

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 7% sales tax and a 20% service charge.*

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 7% sales tax and a 20% service charge.*

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>\$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 & 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.

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 Hampton Inn & Suites 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 7% sales tax and a 20% service charge.**

HAMPTON INN & SUITES 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 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 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 the credit card will be charged 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. Balance is due 2 weeks prior to the event.

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.

HAMPTON INN & SUITES 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 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. 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 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.