

# *Banquet Menus*



**DOUBLETREE**

BY HILTON™

HISTORIC SAVANNAH

Doubletree by Hilton Savannah Historic District  
411 W. Bay St.  
Savannah, Georgia 31401  
912-790-7000



**Hilton  
Garden Inn®**  
Savannah Historic District

Hilton Garden Inn Savannah Historic District  
321 W. Bay St.  
Savannah, GA 31401  
912.721.5000



SpringHill Suites Savannah Historic District  
150 Montgomery Street  
Savannah, GA 31401  
912.629-5300



Hampton Inn & Suites Savannah Midtown  
20 Johnston Street  
Savannah, GA 31405  
912.721-3700

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

## **Breakfast Menus**

*Minimum of 12 Guests*

*All Breakfasts include Full Coffee Service, Hot Teas, and Iced Water.*

### **Baker's Selection**

*An attractive presentation of  
Muffins & Assorted Pastries  
\$10.50\* Per Person*

### **Savannah Sunrise**

*Fresh-Cut Seasonal Fruit  
Assortment of Muffins & Pastries  
Variety of Low-Fat Yogurt & Granola  
\$14.50\* Per Person*

### **Savannah Starters**

*Fresh-Cut Seasonal Fruit  
Variety of Low Fat Yogurt & Granola  
Chef's Selection of Hot Breakfast Sandwiches  
Condiments  
\$16.95\* Per Person*

### **Quiche Spread**

*Fresh-Cut Seasonal Fruit  
Variety of Homemade Quiche  
Muffin & Pastry Assortment  
Condiments  
Quiche Choices: (Choice of 2)  
Lorraine (Ham and Baby Swiss)  
Applewood Bacon & Four Cheeses  
Spinach and Sun-Dried Tomato  
Broccoli & Four 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  
\$22.95\* Per Person*

### **Breakfast Beverages**

*Individual Bottled Juices - \$3.00 each  
Bottled Water - \$3.00 each  
Assorted Canned Sodas - \$3.00 each*

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

## 30-Minute Breaks

### **Sweet & Salty Break**

Bags of Popcorn  
Cookies & Dessert Bars  
Assorted Sodas and Bottled Water  
**\$8.95\* Per Person**

### **Ball Park Break**

Peanuts in the Shell  
Hot Pretzels & Cracker Jacks  
Assorted Sodas and Bottled Water  
**\$9.95\* Per Person**

### **Healthy Lifestyle Break**

Fresh Whole Fruit  
Low-Fat Yogurt  
Granola Bars  
Assorted Sodas and Bottled Water  
**\$10.95\* Per Person**

### **River Street Sweets**

Praline Bites  
Mini Turtles  
Mini Pecan Pies & Sweet Potato Pie Bites  
Assorted Sodas and Bottled Water  
**\$12.95\* Per Person**

## Salads

**Minimum of 10 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.*

*Substitute Tea and Water for Sodas and Bottled Water for \$2.00\* per person.*

### **Chef Salad**

*Served with Turkey, Ham, Swiss & Cheddar cheese on a bed of mixed greens*  
**\$14.50\* Per Person**

### **Grilled Chicken Caesar Salad**

*Served with Crisp Romaine Lettuce, Caesar Dressing, Croutons  
& Shredded Romano Cheese*  
**\$14.50\* Per Person**

### **Crunchy Fried Chicken Finger Salad**

*Served on a bed of mixed greens*  
**\$14.50\* Per Person**

### **Chicken Salad with Tarragon**

*Served on a bed of mixed greens*  
**\$14.50\* Per Person**

### **Shrimp Salad with Dill**

*Served on a bed of mixed greens*  
**\$15.50\* Per Person**

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

## **Cold Lunch Menu**

**Minimum of 12 Guests**

*All Sandwiches & Wraps include a choice of one side order, pickle spears, cookies & dessert bars and appropriate condiments.  
Served with choice of Tea and Iced Water.*

### **Savannah Sandwich Collection**

*Roast Beef & Cheddar Hoagie  
B.L.T. w/ Applewood Bacon on Toasted Kaiser  
Chicken Salad on Wheat Hoagie  
Tuna Salad on Wheat Hoagie  
Ham & Swiss on Rye Bread w/ Grainy Mustard  
**\$14.95\* Per Person***

### **Broughton Street Wraps**

*Turkey Club Wrap w/ Applewood Smoked Bacon  
Grilled Chicken Caesar Wrap  
Crunchy Fried Chicken Finger Wrap w/ Ranch Dressing  
Reuben Wrap w/ Lean Corned Beef & Bavarian-Style Sauerkraut  
Italian Wrap with Ham, Salami and Pepperoni  
Tuscan Veggie Wrap w/ Grilled Vegetables, Lettuce, Tomato, Cucumber & Goat Cheese  
**\$16.50\* Per Person***

### **Georgia Sandwich Collection**

*Grilled Chicken & Provolone on Focaccia  
Sierra Grilled Chicken on a Kaiser w/ Bacon, Cheddar Cheese & Jalapenos  
Tarragon Chicken Salad on a Croissant w/ Baby Spring Greens  
Roast Beef & Boursin Cheese on Toasted Focaccia  
Mixed Italian Hoagie w/ Ham, Salami & Italian Cheese  
Grilled Cuban Sandwich with Roast Pork, Ham and Dill Pickles  
Grilled Portobello Mushroom Cap and Provolone on Toasted Focaccia  
**\$16.95\* Per Person***

### **Bull Street Deli Platters**

*Build your sandwiches from our generous deli plates; includes:  
Choice of 3 Deli Sliced Meats (4 oz. per guest)  
Assorted Fresh Breads, Rolls & Buns, Sliced Cheese Assortment, Lettuce, Tomato, Dill Pickles,  
Pepperocinis & Condiments*

*(Choice of 3):*

*Mesquite Smoked Turkey Breast, Rare Roast Beef, Deli Sliced Honey Ham  
Chunky Chicken Salad, Tuna Salad  
**\$18.50\* Per Person***

**Side Choices:** *Potato Chips, Sweet Southern Coleslaw, Macaroni Salad, Red Potato Salad  
w/Dill, Baked Potato Salad, Mixed Green Salad or Caesar Salad*

*Sandwich Selections should be no less than 4 per variety.  
We can make these "boxed lunches" for an additional \$1.50 per person*

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

## **Hot Lunch & Dinner Buffets**

**Minimum of 20 Guests**

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

### **Southern Buffet**

*Each Additional Entrée is an additional  
\$4.95\* per guest.*

#### **Entrée Choices**

*Southern Fried Chicken  
Rotisserie Chicken  
Wood-Smoked BBQ Chicken  
Roast Turkey w/ Homestyle Gravy  
Baked Ham w/ Brown Sugar Glaze  
Wood-Smoked Barbecue Pulled Pork  
Five Peppercorn Pork Loin  
Traditional Roast Beef w/Gravy  
Pot Roast  
Meatloaf with Homestyle Gravy  
Baked Haddock with Lemon Sauce  
Grilled Chicken Alfredo w/ Penne & Broccoli  
Three Cheese Lasagna w/ Meat Sauce  
Vegetable Lasagna*

*\$21.95\* per person for Lunch  
\$24.95\* per person for Dinner*

#### **Side Starch Choices**

*Baked Macaroni & Cheese  
Traditional Mashed Potatoes  
Herb Roasted Red Potato Wedges  
Baked Potato  
Cornbread Dressing w/ Pecans  
Sweet Potato Casserole  
Scalloped Potatoes  
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/Butter Sauce  
Glazed Baby Carrots w/ Orange Sauce  
Home-Style Collard Greens  
Traditional Green Bean Casserole  
Sautéed Summer Squash w/ Onion*

### **Savannah Buffet**

*Each Additional Entrée is an additional  
\$6.95\* per guest*

#### **Entrée Choices**

*Grilled Chicken Breast w/Forest 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 Pork Tenderloin w/Caribbean Lime Glaze  
Salmon Filet w/ Lemon & Dill Crème  
Sautéed Jumbo Shrimp Piccata w/ Linguine  
Shrimp New Orleans w/ Cajun  
Alfredo Sauce & Fettuccine  
Cajun Tilapia w/Fruit Salsa*

*\$25.95\* per person for Lunch  
\$28.95\* per person for Dinner*

#### **Side Salad Choices**

*Mixed Green 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  
Baked Potato Salad  
Italian Pasta Salad*

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

## Hot Lunch & Dinner Buffets

Minimum of 20 Guests

### **Build Your Own Fajita**

Marinated Beef & Chicken tossed with Peppers and Onions in a Mexican Spice Blend.  
Served with Shredded Lettuce, Diced Tomato, Jalapeños, Black Olives, Cheddar Cheese,  
Sour Cream, Salsa and Guacamole.  
Includes Warm Flour Tortillas, Refried Beans, & Mexican Rice.  
Churros, Cookies and Iced Tea.  
**\$21.95\* Per Person**

### **Low Country Boil**

Smoked Rotisserie Chicken  
Jumbo Steamed Shrimp (in the shell)  
Smoked Sausage  
Corn on the Cob  
Boiled Red Potatoes  
Baked Beans  
Sweet Coleslaw  
Yeast Rolls w/ Butter  
Peach Cobbler  
Sweet & Unsweetened Tea  
**\$27.95\* Per Person**

### **Roast Beef & Baked Chicken Buffet**

Sliced Roast Beef w/ Merlot Demi Glace  
Rotisserie Chicken  
Mashed Potatoes  
Southern-Style Green Beans  
Sautéed Squash and Sweet Onions  
Tossed Green Salad with 2 Dressings  
Sweet Yeast Rolls w/ Butter  
Three Layer Chocolate Mousse Cake  
Sweet & Unsweetened Tea  
**\$27.95\* Per Person**

### **Pasta & Chicken Parmesan Buffet**

Three Cheese Lasagna with Meat Sauce  
Chicken Parmesan with Marinara Sauce  
Linguine Tossed w/ Herbed Olive Oil,  
Garlic and Romano Cheese  
Steamed Broccoli  
Sautéed Squash and Sweet Onions  
Caesar Salad  
Freshly Baked Bread sticks w/ Butter  
Turtle Cheesecake  
Sweet & Unsweetened Tea  
**\$27.95\* Per Person**

### **Grilled Pork Tenderloin & Chicken Breast Pulaski Buffet**

Grilled Pork Tenderloin  
Grilled Chicken Breast Pulaski topped w/  
Shrimp and Asparagus Sauté & Lemon Crème  
Traditional Mashed Potatoes  
Seasonal Vegetable Medley  
Orange Glazed Carrots w/ Tarragon  
Caesar Salad  
Sweet Yeast Rolls & Whole Wheat Rolls w/ Butter  
Tiramisu with Kahlua  
Sweet and Unsweetened Tea  
**\$27.95\* Per Person**

### **Prime Rib & Salmon Filet Buffet**

Carved Prime Rib with Au Jus and Horseradish Sauce  
Baked Marinated Salmon Filet with Lemon  
Tarragon Sauce  
Saffron Yellow Rice  
Seasonal Vegetable Medley  
Traditional Green Bean Casserole w/ Toasted Onions  
Spinach and Romaine Salad w/ Oranges & Shaved Red Onions  
Sweet Yeast Rolls & Whole Wheat Rolls w/ Butter  
Raspberry White Chocolate Cheese Cake  
Sweet & Unsweetened Tea  
**\$34.95\* Per Person**

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## **Hors D'oeuvres Packages**

### **Chatham Package**

*Cajun Turkey Breast & Honey Baked Ham Carving Station with Mini Rolls & Assorted Sauces  
Mini Phyllo Shells & Tea Sandwiches Stuffed with a Variety of Deli Salads  
Savannah's Own Tomato Sandwiches  
Garden Vegetable Display with Creamy Ranch Dip  
Seasonal Sliced Fruit Display  
Chilled Spinach Dip with Crispy Bagel Chips  
Mini Sweets & Cookies  
**\$24.95\* per person***

### **Lafayette Package**

*Rare Roast Beef & Cajun Turkey Breast Carving Station with Mini Rolls & Condiments  
Mini Phyllo Shells & Tea Sandwiches Stuffed with a Variety of Deli Salads  
Swedish Meatballs  
Garden Vegetable Display with Creamy Ranch Dip  
Seasonal Sliced Fruit Display  
Chilled Spinach Dip with Crispy Bagel Chips  
Jumbo Cocktail Shrimp  
Mini Sweets & Cookies  
**\$34.95\* per guest***

### **Madison Package**

*Carved Beef Tenderloin Sliders with Micro Greens & Horseradish Sauce  
Thai Chicken Sates with Peanut Sauce  
Fresh & Grilled Vegetables with Creamy Ranch Dip  
Seasonal Sliced Fruit Display with Domestic & Imported Cheeses & Crackers  
Savannah's Own Tomato Sandwiches  
Asparagus in a Crispy Phyllo Shell with Asiago Cheese  
Jumbo Cocktail Shrimp Shooters  
Mini Sweets Display & Petits Fours  
**\$44.95\* per guest***

### **Forsyth Package**

*Chef-Attended Slider Station Featuring...  
Carved Roast Beef Tenderloin with Micro Greens & Horseradish Sauce  
Roast Cajun Turkey Breast with Micro Greens and Rosemary Aioli  
Mini Crab Cakes with Micro Greens and Cajun Remoulade  
Jumbo Cocktail Shrimp Shooters  
Seasonal & Tropical Sliced Fruit Display  
Domestic & Imported Cheeses with a Variety of Crackers  
Unique Fresh Vegetable Shooters with Dipping Sauce  
Savannah's Own Tomato Sandwiches  
Antipasto Kabobs  
Warm Crab Newburg with Crusty Batards  
Teriyaki Orange Beef Kabobs  
Thai Chicken Sates with Peanut Sauce  
Mixed Italian Bruschetta with Tomato Basil Soup Shooters  
Assorted Mini Desserts Display with Petits Fours & Chocolate Dipped Strawberries  
**\$59.95\* per guest***

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

## **A La Carte Hors D'oeuvres**

Each item listed below is a single portion per person.

### **Group A**

#### **Cold Selections**

Chicken Salad in Mini Phyllo Shells  
Tomato & Roasted Garlic Bruschetta  
Assorted Finger Sandwiches  
Chilled Spinach Sour Cream Dip with Crackers  
Fresh Vegetable Basket with Creamy Ranch Dip  
Tortilla Chips with Fresh Pico de Gallo

#### **Hot Selections**

Vegetable Spring Rolls  
Swedish Meatballs  
Mini Franks in Puff Pastry  
Hot Wings & Ranch Dip  
Chicken Tenders with Honey Mustard Sauce  
**\$3.25\* per person, per item**

### **Group B**

#### **Cold Selections**

Shrimp Salad in Mini Phyllo Shell  
Tomato, Roasted Peppers & Italian Olive Bruschetta  
Jumbo Steamed Shrimp Display with Cocktail Sauce  
Domestic Cheese Display with Crackers  
Seasonal Fresh Fruit Display  
Mini Sweet Assortment with Gourmet Cookies

#### **Hot Selections**

Crab Stuffed Mushrooms  
Chicken Dijon in Puff Pastry  
Thai Chicken Sates with Spicy Peanut Sauce  
"Wing Zings" - Spicy Breaded Wings with Bleu Cheese Dip  
Shrimp Spring Rolls with Sweet Chili Garlic Sauce  
Baked Brie & Raspberry Bites  
**\$4.95\* per person, per item**

### **Group C**

#### **Cold Selections**

Smoked Salmon Canapes with Boursin Cheese, Dill and Capers  
Beef Tenderloin Canapes with Creamy Horseradish Sauce  
Grilled Pineapple & Strawberry Skewers  
Grilled Cajun Shrimp Skewers with Cool Lime Glaze  
Mini Sweets Assortment with Cheesecakes & Petits Fours

#### **Hot Selections**

Warm Creamy Crab Dip with Crusty French Bread  
Mini Crab Cakes (1oz.) with Cajun Remoulade  
Mini Beef Wellington in Puff Pastry  
Scallops Wrapped in Bacon  
**\$6.50\* per person, per item**

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

## **Plated Salad Selections**

*Minimum of 30 Guests*

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

*Grilled Chicken with Toasted Croutons  
On a Bed of Romaine Tossed with Creamy Caesar Dressing  
and Freshly Shredded Parmesan Cheese*

*Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls  
Sweet and Unsweetened Tea  
Water and Coffee Service  
**\$20.89\* Per Person***

### ***Market Fresh Salad***

*Tarragon Chicken with Toasted Almonds  
Grilled & Chilled Caribbean Shrimp Skewers with Fruit Salsa  
On a Bed of Romaine & Spring Greens  
Topped with Grilled Pineapple and Mango Spears  
Dressed with Spicy Lime Vinaigrette*

*Variety of Gourmet Crackers & Flat Breads  
Dessert (please inquire about options)  
Sweet and Unsweetened Tea  
Water  
**\$20.89\* Per Person***

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

## **Plated Gold Selections**

*Minimum of 30 Guests*

### **Prime Rib & Forest Chicken Breast**

*Appetizers*

*Select Two Appetizers from Group B*

*Salad*

*Plated Romaine & Baby Greens Salad with Ranch Dressing*

**Plated Dinner**

*Sliced Prime Rib with Au Jus & Horseradish Sauce*

*Grilled Chicken Breast with Forest Mushroom Sauce*

*Herb Roasted Redskin Potatoes*

*Steamed Broccoli Crown*

*Orange Glazed Carrots with Tarragon*

*Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls*

*Sweet and Unsweetened Tea*

*Water and Coffee Service*

**\$34.45\* Per Person**

### **Pork Tenderloin & Chicken Breast Pulaski**

*Appetizers*

*Select Two Appetizers from Group B*

*Salad*

*Plated Caesar Salad with Shredded Romano*

**Plated Dinner**

*Sliced Pork Tenderloin with Mushroom Ragout*

*Grilled Chicken Breast Pulaski Topped with Shrimp & Asparagus Saute with Lemon Creme*

*Traditional Mashed Potatoes*

*Steamed Broccoli Crown*

*Orange Glazed Carrots with Tarragon*

*Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls*

*Sweet and Unsweetened Tea*

*Water and Coffee Service*

**\$34.45\* Per Person**

### **Prime Rib & Salmon Filet**

*Appetizers*

*Select Two Appetizers from Group B*

*Salad*

*Plated Spinach & Romaine Salad with Oranges & Shaved Red Onions with Balsamic Vinaigrette*

**Plated Dinner**

*Sliced Prime Rib with Au Jus & Horseradish Sauce*

*Baked Marinated Salmon Filet with Lemon Tarragon Sauce*

*Saffron Yellow Rice*

*Steamed Broccoli Crown*

*Orange Glazed Carrots with Tarragon*

*Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls*

*Sweet and Unsweetened Tea*

*Water and Coffee Service*

**\$34.45\* Per Person**

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

## **Plated Platinum Selections**

*Minimum of 30 Guests*

### ***Beef Tenderloin & Chicken Pulaski***

#### ***Appetizers***

*Select Two Appetizers from Group C*

#### ***Salad***

*Plated Caesar Salad with Romano Cheese*

#### ***Plated Dinner***

*Beef Tenderloin Filet with Demi Glace & Mushroom Ragout*

*Grilled Chicken Breast Pulaski Topped with Shrimp & Asparagus Saute with Lemon Creme*

*Herb Roasted Redskin Potatoes*

*Steamed Broccoli Florets*

*Orange Glazed Carrots with Tarragon*

*Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls*

*Sweet and Unsweetened Tea*

*Water and Coffee Service*

***\$46.79\* Per Person***

### ***Savannah's Style Tenderloin***

#### ***Appetizers***

*Select Two Appetizers from Group C*

#### ***Salad***

*Plated Spring Greens with Goat Cheese, Cranberries, Candied Pecans & Balsamic Vinaigrette*

#### ***Plated Dinner***

*Grilled Beef Tenderloin Filet with Horseradish Sauce*

*Our Signature Shrimp with Peppers, Onions & Andouille Sausage*

*Parmesan Grits*

*Steamed Broccoli Florets*

*Orange Glazed Carrots with Tarragon*

*Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls*

*Sweet and Unsweetened Tea*

*Water and Coffee Service*

***\$46.79\* Per Person***

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

**Plated Platinum Selections cont.**

*Minimum of 30 Guests*

***Pacific Rim Tenderloin***

***Appetizers***

*Select Two Appetizers from Group C*

***Salad***

*Plated Spinach & Romaine Salad with Oranges, Shaved Red Onion, Toasted Almonds & Oriental Vinaigrette*

***Plated Dinner***

*Beef Tenderloin Filet with Green Curry Sauce  
Coriander Grilled Salmon with Sweet Garlic Chili Sauce  
Coconut Mango Rice  
Oriental Vegetable Medley*

*Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls*

*Sweet and Unsweetened Tea*

*Water and Coffee Service*

***\$46.79\* Per Person***

***Seafood Lovers Tenderloin***

***Appetizers***

*Select Two Appetizers from Group C*

***Salad***

*Plated Spring Greens with Goat Cheese, Cranberries, Candied Pecans & Balsamic Vinaigrette*

***Plated Dinner***

*Beef Tenderloin Filet with Horseradish Sauce  
Coastal Seafood Sautee - including Shrimp, Scallops, Mussels, Calamari & Crayfish in a Pinot Grigio, White Vermouth & Garlic Glaze  
Herbed Linguine Pasta with Virgin Olive Oil  
Steamed Broccoli Florets  
Orange Glazed Carrots with Tarragon*

*Sweet Yeast Rolls & Whole Wheat Rolls with Butter Pearls*

*Sweet and Unsweetened Tea*

*Water and Coffee Service*

***\$46.79\* Per Person***

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

## **Social Hour Solutions**

**Minimum of 25 Guests**

*These Packages are Hors D'oeuvres Portions only.*

*They are designed for shorter social functions, no more than 2 hours in length.*

### **Chatham Social Hour**

*Cajun Turkey Breast and Honey Baked Ham Served w/ Mini Rolls & Assorted Sauces  
Mini Phyllo Shells and Tea Sandwiches Stuffed w/a Variety of Deli Salads, including Tuna, Chicken  
and Boursin Cream Cheese*

*Savannah's Own Tomato Sandwiches*

*Garden Vegetable Basket with Creamy Ranch Dip*

*Seasonal Sliced Fruit Display*

*Chilled Spinach Artichoke Dip w/ Crispy Bagel Chips*

*Mini Sweets and Cookies*

**\$21.95\* per person**

### **Lafayette Social Hour**

*Rare Roast Beef & Cajun Turkey Breast (served w/ Mini Rolls and Assorted Sauces)*

*Swedish Meatballs*

*Mini Phyllo Shells & Tea Sandwiches stuffed with a  
Variety of Deli Salads, including Shrimp, Chicken & Boursin Cream Cheese*

*Garden Vegetable Basket w/ Creamy Ranch Dip*

*Seasonal Sliced Fruit Display*

*Chilled Spinach Dip w/ Crispy Bagel Chips*

*Jumbo Shrimp Cocktail*

*Mini Sweets & Cookies*

**\$29.95\* per person**

### **Madison Social Hour**

*Carved Beef Tenderloin Sliders w/ Micro Greens and Horseradish Sauce*

*Thai Chicken Sates w/ Peanut Sauce*

*Fresh and Grilled Vegetables w/ Creamy Ranch Dip*

*Seasonal Sliced Fruit Display w/ Domestic & Imported Cheeses & Crackers*

*Savannah's Own Tomato Sandwiches*

*Asparagus in Crispy Phyllo Shells w/ Asiago Cheese*

*Jumbo Cocktail Shrimp Shooters*

*Mini Sweets and Petits Fours*

**\$34.95\* per person**

### **Forsyth Social Hour**

*Slider Station Featuring:*

*Carved Beef Tenderloin w/ Micro Greens and Horseradish Sauce*

*Roast Cajun Turkey Breast w/ Micro Greens and Rosemary Aioli*

*Mini Crabcakes w/ Micro Greens and Cajun Remoulade*

*Jumbo Cocktail Shrimp Shooters*

*Seasonal and Tropical Sliced Fruit Display w/ Domestic & Imported Cheeses & Crackers*

*Fresh Vegetable Shooters w/ Savory Dipping Sauces*

*Antipasto Kebabs*

*Warm Crab Newburg Dip w/ Crusty Batards*

*Teriyaki Orange Beef & Thai Chicken Sates*

*Mixed Italian Bruschetta w/ Tomato Basil Shrimp Shooters*

*Mini Sweets and Petit Fours Garnished w/ Chocolate-Dipped Strawberries*

**\$39.75\* 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.  
All stations require an attendant, this is charged at \$125.00\* per station.*

### **Carving Station**

*Served with Mini Rolls & Savory Sauces.  
Prices are per person and includes an attendant.*

*Your Choice of:*

*Five Peppercorn Pork Tenderloin \$5.40\**

*Cajun Turkey Breast \$5.95\**

*Honey Baked Ham \$6.40\**

*Roast Beef Top Round \$7.50\**

*Beef Tenderloin \$10.95\**

### **Pasta Station**

*Chef's Choice of 2 Pastas, Served w/ Spicy Napoli & Creamy Alfredo Sauces & a Variety of Vegetables,  
Cooked Fresh for Your Guests. Prices are per person and include a chef attendant.*

***\$9.95\* per person***

*Add: Grilled Chicken \$2.40 per person*

*or Shrimp \$2.75 per person*

### **Sautéed Crab Cakes**

*Fresh Crab Cakes Cooked to Order by Our Chef & Served w/ Cajun Remoulade.*

*Prices are per person and include a chef attendant.*

***\$15.95\* per person***

### **Mashed Potatoes in Martini Glasses**

*Our Own Mashed Potatoes served in a Martini Glass w/ all the Toppings:*

*Ham, Bacon, Shredded Cheddar Cheese, Sour Cream, Butter Pearls, French Fried Onions & Scallions*

*Prices are per person and include an attendant.*

***\$8.95\* per person***

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

## A La Carte Items

*\*Priced per person*

### Drinks

- Individual Assorted Bottled Juices \$3.00\* (per bottle)*
- Bottle Water \$3.00\* (per bottle)*
- Assorted Canned Sodas \$3.00\* (per can)*
- Lemonade (per gallon) \$40.00\**
- Sweetened or Unsweetened Iced Tea (per gallon) \$40.00\**
- Full Coffee Service (per gallon) \$40.00\**

### Desserts

*(The entire group must have the same dessert)*

- Streusel Apple Pie \$5.00\**
- Southern Pecan Pie \$5.00\**
- Carrot Cake \$5.00\**
- Three-Layer Chocolate Mousse Cake \$6.50\**
- Tiramisu with Kahlua \$6.50\**
- Glazed Chocolate Baby Bundt Cake \$6.50\**
- Chocolate Lovin' Spoonful Cake \$7.50\**
- Mini Sweets and Tarts Plate with Petit Fours \$7.50\**
- New York Style Cheesecake w/ Berries \$6.00\**
- Turtle Cheesecake \$7.50\**
- Raspberry White Chocolate Cheese Cake \$7.50\**

### Seasonal Desserts

*(Available Through January 2012)*

- Pumpkin Pie \$5.00\**
- Pumpkin Cranberry Layer Cake \$6.50\**
- Pumpkin Cheesecake \$7.50\**
- Chocolate Peppermint Cheesecake \$7.50\**
- Christmas Cookies and Mini Sweets \$6.50\**

### Snacks/ Breaks

- Spicy Snack Blend \$3.00\* per person*
- Fruit & Nut Trail Mix \$3.00\* per person*
- Warm Pretzels w/ Mustard \$3.50\* each*
- Traditional Chips w/ Dip \$3.00\* per person*
- Tortilla Chips w/ Salsa \$4.00\* per person*
- Whole Fresh Fruit Basket \$5.00\* per person*
- Fresh Baked Cookies & Dessert Bars \$4.00\* per person*

### Signature Soups - \$49 per gallon

*Sixteen 8 oz servings or Twenty 6 oz servings. Soup cups, spoons, napkins & crackers included.*

#### Soup Choices:

- Creamy Tomato Basil ~ Broccoli & Cheese ~ Minestrone ~*
- Chicken with Home-Style Egg Noodles ~ Baked Potato with Bacon & Chives*
- Creamy New England Clam Chowder ~ Grilled Chicken & Roasted Corn Chowder*

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

**Budget-Friendly Packages**

*These packages will keep your group satisfied all day while cutting down the per person cost.*

***Keep It Simple Package***

***\$24.00\* Per Person***

***Minimum of 12 Guests***

***Breakfast***

***Savannah Sunrise***

***Fresh-Cut Seasonal Fruit***

***Assortment of Muffins & Pastries***

***Variety of Low-Fat Yogurt & Granola***

***Full Coffee Service, Hot Teas and Iced Water***

***Afternoon Snack***

***Sweet & Salty Break***

***Bags of Popcorn***

***Cookies & Dessert Bars***

***Assorted Sodas and Bottled Water***

***Healthy & Hip Package***

***\$30.00\* Per Person***

***Minimum of 12 Guests***

***Lunch***

***Choice of One per Four Guests:***

***Chef Salad***

***Grilled Chicken Caesar Salad***

***Crunchy Fried Chicken Finger Salad***

***Crackers***

***Choice of Dressing***

***Fruit Garnish & Cookie***

***Iced Tea and Water***

***Breaks - Morning and Afternoon***

***Sweet & Salty Break***

***Bags of Popcorn***

***Cookies & Dessert Bars***

***Assorted Sodas and Bottled Water***

***Healthy Lifestyle Break***

***Fresh Whole Fruit***

***Low-Fat Yogurt***

***Granola Bars***

***Assorted Sodas and Bottled Water***

***Please Note: Beverage service included in package cost is for duration of meal only.***

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

**A Day at the Office Package**  
**\$39.95\* Per Person**  
**Minimum of 12 Guests**

**Breakfast**

*Chef's Selection of Breakfast Sandwiches*  
*Fresh Fruit Salad*  
*Variety of Yogurts with Granola*

**Lunch**

*Savannah Sandwich Collection (choice of one per four guests):*

*Roast Beef & Cheddar Hoagie*  
*Turkey & Swiss Hoagie*  
*B.L.T. w/Apple Wood Smoked Bacon on Rustic White Bread*  
*Tuna Salad on Wheat Hoagie*  
*Ham & Swiss on Rye Bread w/Grainy Mustard*

*Dill Pickle Spears*  
*Cookies*

*Your Choice of One Side Item (each sandwich order will receive the same side):*

<i>Potato Chips</i>	<i>Macaroni Salad</i>
<i>Sweet Southern Coleslaw</i>	<i>Red Potato Salad w/Dill</i>
<i>Baked Potato Salad</i>	<i>Mixed Green Salad</i>
	<i>Caesar Salad</i>

**Afternoon Snack**

*Fresh Whole Fruit Basket (apples and bananas)*  
*Granola Bars*

**With Coffee Service, Assorted Sodas & Bottled Water.**

**Budget-Friendly Audiovisual Packages**

*add an a/v package at a great rate!*

**Projector Support Package:**

**8' Screen, A/V Cart and Power Strip**  
**Regular Price: \$70.00++**  
**Reduced Package Price: \$35.00++**

**Flipchart Package:**

**Flipchart Stand, One Writing Pad and Two Markers**

**Regular Price: \$45.00++**  
**Reduced Package Price: \$25.00++**

*Please Note: Reduced audiovisual package pricing valid with the purchase of a budget-friendly food and beverage package only.*

*\*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.  
For less than 40 guests, only 3 liquors and 2 wines may be selected for the bar.

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

Sodas & Juices	\$2.75 each
Bottled Water	\$2.75 each
Domestic Beer	\$4.00 per glass
Imported Beer	\$5.00 per glass
House Wine	\$5.00 per glass
Brand Liquor	\$7.00 per glass

### **Cash Bar**

Fully stocked bar including sodas, juices, bottled water, beer, wine and mixers.  
For less than 40 guests, only 3 liquors and 2 wines may be selected for the bar.

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

Sodas & Juices	\$2.75 each
Bottled Water	\$2.75 each
Domestic Beer	\$4.00 per glass
Imported Beer	\$5.00 per glass
House Wine	\$5.00 per glass
Brand Liquor	\$7.00 per glass

### **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.

## 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.

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

## 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 14 days prior to the function.
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 at a minimum of \$100.00.
7. Final menu selections will be submitted two weeks prior to the function to ensure the availability of the desired menu items.
8. The exact time the meal is to be served must be determined and signed off on the Banquet Event Order. If the time the meal is served changes more than 30 minutes at the group's request an additional fee of \$150 will be added to the master account.
9. No food or beverages of any kind will be permitted to be brought into any banquet/meeting room. 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 on property and will result in a \$250 fee if outside liquor is discovered on property. In accordance to the liquor laws of the State of Georgia, a guest must be 21 years of age or older to consume alcoholic beverages.
10. Outside Audio Visual Equipment is not permitted without Hotel approval.
11. Function guests will be admitted to the banquet room and expected to depart at the time stated on the Banquet Event Order.
12. Due to local and state health ordinances, unused food or beverage cannot be removed from the Hotel.
13. The Hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.
14. The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items arrival at the Hotel.
15. The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.
16. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
17. The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during and after the function.
18. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.
19. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance.
20. Where appropriate, the term "Hotel" refers to the Doubletree, Hilton Garden Inn, Hampton Inn & Suites or Springhill Suites, 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 7% sales tax and a 20% service charge.*