



HOMEWOOD
SUITES

— by Hilton —
TM

CATERING MENU

Homewood Suites by Hilton Savannah Historic District/Riverfront
611 East River Street Savannah GA 31401 912-355-0025

RISE N' SHINE

Minimum of 15 Guests

Continental Breakfast

Fresh Assorted Muffins and Pastries, Seasonal Fresh Fruit and Assorted Yogurt. Assorted Juices, Coffee & a Variety of Hot Teas

\$15.00 Per Person*

Breakfast Sandwiches

Egg, Cheese, Choice of Meat (Bacon, Sausage, or Ham) on Biscuit or English Muffin.

Seasonal Fresh Fruit, Assorted Yogurt, and Assorted Juices

\$16.00 Per Person*

Full Southern Breakfast Buffet

Fluffy Scrambled Eggs w/ Chives, Applewood Smoked Bacon, Country Sausage, Homestyle Hash Brown Potatoes, Fresh Baked Biscuits w/ Sausage Gravy, Assortment of Muffins & Pastries, Fresh-Cut Seasonal Fruit, Butter, Preserves, Condiments, and Assorted Juices

\$24.00 Per Person*

SNACK TIME

Minimum of 15 Guests

Drinks

Individual Assorted Bottled Juices

\$3.00 Per Bottle*

Bottled Water

\$3.00 Per Bottle*

Assorted Canned Sodas

\$3.00 Per Can*

Lemonade

\$40.00 Per Gallon*

Sweetened or Unsweetened Iced Tea

\$40.00 Per Gallon*

Full Coffee Service

\$40.00 Per Gallon*

Snacks/Breaks

Spicy Snack Blend

\$5.00 Per Person*

Fruit & Nut Trail Mix

\$6.00 Per Person*

Whole Fresh Fruit Basket

\$6.00 Per Person*

Fresh Baked Cookies & Dessert Bars

\$7.00 Per Person*

Bags of Local Flavored Popcorn,

Assorted Sodas, and Moon Pies

\$9.50 Per Person*

Nacho and Guacamole Bar

\$12.95 Per Person*

Healthy Hummus

\$10.50 Per Person*

Sweet Bar

\$16.00 Per Person*

**Prices do not include a 7% sales tax and a 22% service charge.*

CHOW TIME

Minimum of 15 guests

*All Sandwiches & Wraps include Pasta Salad, Potato Chips, Whole Fruit, Iced Tea and Iced Water.
Sandwich/Wrap selections should be no less than 4 per variety.*

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

**Can add assorted cookies and dessert bars for an additional \$2.00* per person*

Pepper-Crusted Roast Beef

Swiss Cheese, Arugula with Spicy Mustard on
a Baguette

\$17.95 Per Person*

Rosemary Turkey Sandwich

Grilled Chicken Breast, Field Greens and
Tomato with a Rosemary Mayonnaise on
Ciabatta

\$17.95 Per Person*

Smoked Turkey Sandwich

Sliced Turkey, Boursin Cheese, Bacon,
Roasted Red Peppers, and Avocado on
Sourdough

\$16.95 Per Person*

Mediterranean Veggie Wrap

Grilled Zucchini, Yellow Squash, Onion,
Red & Green Peppers, Feta Cheese, and
Dijon Avocado Dressing in a Sun Dried
Tomato Tortilla

\$16.95 Per Person

Classic Italian Sub

Layered Salami, Pepperoni, Cured Ham, and
Provolone Cheese with Romaine & Roma
Tomatoes topped off with Italian Dressing

\$18.95 Per Person*

Club Wrap

Layers of Turkey, Country Ham, and Sharp
Cheddar with Lettuce, Tomato and Garlic
Herb Mayo on a Whole Wheat Wrap

\$17.95 Per Person*

Caprese Sandwich

Heirloom Tomatoes, Bibb Lettuce, Fresh
Mozzarella with Pesto Mayo on Ciabatta

\$16.95 Per Person*

Ham & Brie

Honey Ham with Brie, Granny Smith Apples
with Whole Grain Mustard on a Baguette

\$16.95 Per Person*

SELECTIONS OF SAVANNAH

Minimum of 25 Guests

Includes: Your Choice of Entrée, Three Sides, a Salad, Dessert, Iced Tea & Water

City Market

Each additional entrée is an additional \$6.50 per guest.*

Entrée Choices

- Southern Fried Chicken
- Herb Roasted Chicken
- Baked Ham
- Wood-Smoked BBQ Pulled Pork
- Pot Roast
- Meatloaf
- Cream Alfredo w/ Penne Pasta & Veggies

\$24.00 Per Person for Lunch*

\$27.00 Per Person for Dinner*

Franklin Square

Each additional entrée is an additional \$8.50 per guest.*

Entrée Choices

- Grilled Chicken Breast on a bed of Spinach
- Sliced Prime Rib
- Sweet & Spicy Jerk Glazed Salmon Filet
- Beef Tenderloin
- Pork Tenderloin

\$27.00 Per Person for Lunch*

\$29.00 Per Person for Dinner*

Side Choices

- Baked Macaroni & Cheese
- Traditional Mashed Potatoes
- Herb Roasted Red Potato Wedges
- Herbed Wild Rice Pilaf
- Pasta with Garlic, Herbes, & Sun-Dried Tomatoes
- Southern Style Green Beans
- Skillet Corn
- Homestyle Collard Greens
- Grilled Vegetable Medley with Balsamic Glaze
- Hand-Cut Carrots

Side Salad Choices

- Mixed Green Salad
- Caesar Salad
- Spinach Salad

Dessert Choices

- Banana Pudding
- Chocolate Oreo Delight
- Apple Cobbler
- Peach Cobbler

GET YOUR GREENS

Minimum of 10 Guests

All salads include Rolls with Butter, Iced Tea & Iced Water

**Add Chicken for an additional \$3.00* Per Person or add Steak or Shrimp for additional \$5.00* Per Person*

Can add assorted cookies and dessert bars for an additional \$2.00 Per Person*

House Salad

Assorted Lettuce, Carrots, Red Onions, Cucumbers and Tomatoes with Shredded Cheddar Cheese and Housemade Croutons topped with our Special House Dressing
\$16.95 Per Person*

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Housemade Croutons tossed in Caesar Dressing
\$16.95 Per Person*

Teriyaki Beef Salad

Teriyaki Seared Beef Tips, Bibb Lettuce, Caramelized Onion, Sesame Seeds, Water Chestnuts, Sesame Ginger Vinaigrette
\$22.50 Per Person*

Real Deal Cobb Salad

Chopped Hard-Boiled Eggs, Cheddar Cheese, Crisp Bacon, Avocado, Maytag Blue Cheese, Grilled Chicken & Green Onions on a bed of Spring Mix with White Balsamic Vinaigrette
\$21.50 Per Person*

Tendar Spinach Salad

Fresh Strawberries, Applewood Bacon, Sliced Red Onion, Feta Cheese with Toasted Almond Drizzled with Strawberry Champagne Vinaigrette
\$21.50 Per Person

SELECTIONS OF THE SOUTH

Minimum of 25 Guests

Low Country Boil

Smoked Rotisserie Chicken, Jumbo Steamed, Shrimp (in the shell), Smoked Sausage, Corn on the Cob, Baked Beans, Sweet Coleslaw Yeast Rolls w/ Butter, Peach Cobbler, Sweet & Unsweetened Tea and Iced Water
\$35.00 Per Person*

Build Your Own Fajita Bar

Marinated Beef & Chicken tossed with Peppers and Onions in a Mexican Spice Blend. Served with Shredded Lettuce, Diced Tomato, Jalapénos, Black Olives, Cheddar Cheese, Sour Cream, Salsa and Guacamole. Includes Warm Flour Tortillas, Refried Beans, & Mexican Rice. Cookies, Iced Tea & Water
\$27.00 Per Person*

A LA CARTE APPETIZERS

50 Piece Minimum Per Option

Brie Bites

Aged Brie and Raspberry Compote wrapped in a Puff Pastry

\$4.50 Per Piece*

Butterfly Shrimp Shooters

Watermelon Gazpacho Shooter with a Butterfly Shrimp

\$7.00 Per Piece*

California Roll Sushi Spoon

A California Roll served on an edible spoon with a Wasabi Cream Sauce

\$7.00 Per Piece*

Candied Bacon Date

Date wrapped in Candied Bacon

\$5.50 Per Piece*

Caprese Skewers

Fresh Grape Tomatoes, Fresh Basil, and Buffalo Mozzarella with a Balsamic Glaze and Locally Smoked Salts

\$5.50 Per Piece*

Coquille St. Jacques

Seared Scallops in a Garlic Cream Sauce topped with a Seasoned Bread Crumb Mix served in a Seashell

\$8.50 Per Piece*

Garlic, Tomato, and Parmesan Bruschetta

Fresh Garlic, Diced Tomato, Red Onion, Parmesan and Balsamic Glaze on a Toasted Crustini

\$5.50 Per Piece*

Jalapéno Bacon Poppers

Grilled Fresh Jalapénos stuffed with Seasoned Cream Cheese and wrapped with Candied Bacon

\$5.50 Per Piece*

Mini Beef Wellington

Marinated Beef Tenderloin wrapped in a Puff Pastry

\$7.00 Per Piece*

Mini Burger Slider

Hand Pattied Thick Burger Slider

\$4.50 Per Piece*

Prosciutto Wrapped Asparagus

Served with Goat Cheese

\$4.50 Per Piece*

Savannah's Own Tomato Sandwiches

Fresh Roma Tomatoes with Rosemary Mayonnaise Sauce

\$4.50 Per Piece*

Smoked Salmon Fingers

Thinly Sliced Smoked Salmon stuffed with Seasoned Cream Cheese and Chives

\$5.50 Per Piece*

Strawberry Dessert Spoon

Hand-Dipped Strawberries in a Dark Chocolate Sauce drizzled with White Chocolate and Candied Pecans

\$5.50 Per Piece*

Stuffed Grape Tomatoes

Grape Tomatoes stuffed with a Seasoned Cream Cheese Filling

\$4.50 Per Piece*

Two Dip Veggie Quad

Fresh Vegetables alongside a Fresh Hummus and Southern Ranch Dressing

\$4.50 Per Piece*

BREWS N' BOOZE

Bars can be set up as a Host Bar, where the charges are put on a master account to the group, or as a Cash Bar that guests pay for individually as they are served.

All drinks are subject to a 7% tax, a host bar is also subject to a 22% service charge.

Drinks

Sodas & Juices

\$3.00 Each*

Bottled Water

\$3.00 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*

All bars require a bartender which is \$100.00 (plus 22% 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 Homewood Suites Savannah Historic District/Riverfront Hotel 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.

Bar Minimums

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

25 - 50 guests \$300.00 minimum*

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

51-100 guests \$400.00 minimum*

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

CATERING TERMS & CONDITIONS

GUARANTEE POLICY: Menu selections must be confirmed 30 days prior to the function. The guaranteed final number of guests must be communicated within one week 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 30 days prior to the function. In addition we require a guaranteed confirmation number of guests at least one week 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 one week 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 22% 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, 20% 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.

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 Homewood Suites Savannah Historic District/Riverfront 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 Homewood Suites Savannah Historic District/Riverfront, its officers, directors, agents, employees and independent contractors and not intended necessarily to refer to the particular buildings where the function is held.*