



SAVANNAH
CONVENTION CENTER

CATERING GUIDE



CATERING GUIDE



SAVANNAH CONVENTION CENTER CATERING GUIDE TABLE OF CONTENTS

Beverage Selections	Page 1
Refreshment Breaks	Page 2
Continental Breakfasts	Page 3
Breakfast Buffets	Page 4
Plated Breakfasts	Page 5
Lunch Buffets	Page 6
Hot Plated Lunches	Page 9
Boxed Lunches	Page 10
Cold Plated Lunches	Page 11
Dinner Buffets	Page 12
Plated Dinners	Page 13
Hors D'oeuvres	Page 15
Reception Stations	Page 16
Bar Packages	Page 18
Food & Beverage Policies	Page 19

Non-Alcoholic Beverage Selections 2 Hours of Service

Beverages Available by the Gallon *Based on Consumption* *Minimum Order of 1 Gallon*

Freshly Brewed Coffee	\$80.00
Freshly Brewed Decaffeinated Coffee	\$80.00
Assorted Herbal Tea	\$80.00
Fresh Orange Juice	\$70.00
Freshly Brewed Sweet Iced Tea	\$70.00
Freshly Brewed Un-Sweet Iced Tea	\$70.00
Fruit Punch	\$35.00
Fresh Lemonade	\$70.00
Hot Apple Cider	\$35.00
Hot Chocolate	\$35.00

Beverages Available Per Serving *Based on Consumption*

Assorted Bottled Juices	\$4.00
Assorted Sodas, 7.5 oz.	\$4.00
Bottled Water, 12 oz.	\$4.00
Sparkling Water, 12 oz.	\$4.00
Flavored Sparkling Water, 12 oz.	\$4.00

REFRESHMENT BREAKS



Priced based on 30-minutes of service. Sufficient quantities will be provided for 30 minutes.
Any replenishments will be charged at standard "a la carte" rates.
Refreshment breaks are priced per person with a minimum of 25 guests.
Events with fewer than 25 guests will incur a \$125 surcharge.

Refreshment Break Packages:

Chocolate Break / \$17.00 per person
Chocolate Chunk Cookies, Oreo Cookies,
Fudge Brownies, and M&M's

Milk and Cookies Break / \$14.00 per person
Our Fresh Baked Cookies served with Milk
(Choose two: Low Fat, Chocolate, Soy, Whole)

Forsyth Park Pick-Me-Up Break / \$12.00 per person
Fresh Fruit Display with Greek Yogurt Sauce,
Assorted Granola Bars, Roasted Peanuts, Trail Mix

Broughton Street Bites Break / \$14.00 per person
Brownies, Assorted Cookies, Rice Krispy Treats,
Kettle Cooked Potato Chips, and Candy Bar
Miniatures

Monterey Square Munchies Break / \$16.00 per person
Vegetable Crudite with Ranch Dip, Fresh Cut Fruit
with Yogurt Sauce, and Hummus with Soft Pita

Southern Comfort Break / \$16.00 per person
Caramel Corn, Lemon and Key Lime Bars, Black
Eye Pea Caviar with Tortilla Chips

Ice Cream Break / \$15.00 per person
A Classic Sundae Bar Featuring Vanilla Ice Cream
and Assorted Toppings including Chocolate Fudge
Sauce, Caramel Sauce, Whipped Cream, Maraschino
Cherries, M&M's, Crushed Oreos, and Chopped Nuts
*Ice Cream Attendant Fee of \$125.00 per 50 Guests
for up to 2 Hours of Service*

Healthy Savannah Break / \$14.00 per person
Yogurt and Granola Parfaits, Trail Mix, Clif Bars,
and Whole Fruit

Build Your Own Snack Mix Station / \$18.00 per person
Choose six (6): Pretzel Twists, Chocolate Candies,
Peanuts, Walnuts, Craisins, Miniature Marshmallows,
Dried Pineapple, Gummy Bears, Popcorn, Soft
Granola, Chocolate Covered Raisins

All Day Beverages / \$24.00 per person
Up to 8 hours
Regular and Decaffeinated Coffee, Assorted
Teas, Local Honey, Lemon and Assorted Sodas
and Bottled Waters

A La Carte Snack Items:

Assorted Candy Bars \$44.50 per dozen

**Assorted Individual Bags of
Trail Mix** \$36.00 per dozen

Assorted Snack Bars \$36.00 per dozen
(Crunchy and Chewy)

Jumbo Soft Pretzels \$72.00 per dozen
Served with Mustard
and Warm Cheese

Assorted Individual Bags of Chips \$36.00 per dozen
(Sea Salt, Barbecue, Sweet Onion,
and Jalapeno)

Rice Krispy Treats \$48.00 per dozen

Lemon Bars \$52.00 per dozen

Assorted Fresh Baked Cookies \$48.00 per dozen

Brownies and Blondies \$52.00 per dozen

**Savannah Rae's Popcorn
Snack Bags** (White Cheddar,
Movie Theatre Butter, Caramel
Sea Salt, Dill Pickle, Hot Wings
with Ranch) \$10.00 per person

Fresh Popped Popcorn \$8.00 per person
Popcorn Attendant Fee of \$125.00
per Popcorn Machine for up to
two (2) Hours of Service

Tortilla Chips and Salsa \$4.00 per person

Kettle Cooked Potato Chips \$6.00 per person
with French Onion Dip

Soft Pita with Pimento \$8.00 per person
Cheese Dip

Cocktail Pretzels \$14.00 per pound

Fancy Mixed Nuts \$24.00 per pound

Snack Mix \$15.00 per pound

Ice Cream Novelties \$5.00 per each
(Assortment of Nestle Varieties)

CONTINENTAL BREAKFAST



All buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Water Service. Breakfast buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

Continental Breakfast / \$18.00 per person
Assorted Bottled Juices / Local Breakfast Pastries,
Danish, Muffins, Bagels, Butter, Preserves, and
Cream Cheese

Premium Continental Breakfast / \$21.00 per person
Assorted Bottled Juices / Local Breakfast Pastries,
Danish, Muffins, Bagels, Butter, Preserves, and
Cream Cheese / Sliced Fruit and Berries

Enhance Your Continental Breakfast

English Muffin Breakfast Sandwich \$4.00 per person
Ham, Bacon, or Sausage

Yogurt Bar \$4.00 per person
Greek Yogurt with
Savannah Honey, Granola,
Dried Fruit, Nuts and Berries

Fried Chicken Biscuit Sandwich \$5.00 per person

Filled Biscuits \$4.00 per person
Sausage/Egg, Bacon/Egg,
Chicken/Pepper Jack, or
Egg/Green Onion

French Toast Monte \$6.00 per person
Cinnamon French Toast
with Turkey, Ham and Swiss
Cheese

One per person, choice of two

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST BUFFETS



All buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Water Service. Breakfast buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

Continental Breakfast Buffet / \$26.00 per person
Assorted Bottled Juices / Farm Fresh Scrambled Eggs / Creamy Grits / Pork Sausage Patties / Sliced Fruit and Berries / Muffins, Breads, and Pastries with butter and preserves

Georgia on My Mind Buffet / \$26.00 per person
Assorted Bottled Juices / Sweet Grass Dairy Scrambled Eggs / Applewood Smoked Bacon / Hash Browns with Vidalia Onions / Fresh Sliced Fruit and Berries / Muffins, Breads, and Pastries with butter and preserves

Frittata Breakfast Buffet / \$27.00 per person
Assorted Bottled Juices / Country Ham Frittata with Onions, Bell Peppers and Cheddar Cheese / Seasonal Vegetable Frittata / Roasted Breakfast Potatoes with Caramelized Onions / Applewood Smoked Bacon / Fresh Sliced Fruit and Berries / Muffins, Breads, and Pastries with butter and preserves

Build Your Own Breakfast Buffet / \$26.00 per person
Served with Assorted Bottled Juices / Sliced Fruit and Berries / Assorted Muffins and Danish, Butter and Preserves

Choice of 1: Scrambled Eggs
Spinach Florentine Scrambled Eggs
Fresh Vegetable Frittata

Choice of 1: French Toast w/Warm Maple Syrup
Belgian Waffles w/Warm Maple Syrup
Biscuits and Milk Pan Sausage Gravy

Choice of 1: Creamy Stone Ground Grits
Hash Browns with Vidalia Onions
Roasted Breakfast Potatoes

Choice of 2: Applewood Smoked Bacon
Pork Sausage Links
Sliced Country Ham
Turkey Sausage Patties
Country Fried Chicken Breast
Sliced Smoked Pork Loin
Bourbon Braised Cinnamon Apples

Enhance Your Breakfast Buffet

Southern Eggs Benedict \$8.00 per person
Stone Ground Grit Cake with Shaved Country Ham, Sliced Vine Ripened Tomato, a Poached Farm Fresh Egg topped with Hollandaise and dusted with Old Bay

Savannah Bee Honey Glazed Smoked Salmon Platter \$8.00 per person
Crème Fraiche, Capers, Red Onion, Hard Boiled Egg, Baguette Crisps

Grits Breakfast Bar \$8.00 per person
Creamy Stone Ground Grits with Choose Four:
Shredded Cheddar Cheese, Pimento Cheese, Poached Shrimp, Diced Tomatoes, Sliced Scallions, Crumbled Sausage, Diced Applewood Smoked Bacon, Sautéed Bell Peppers

Eggs to Order \$14.00 per person
Eggs or Egg Whites prepared with your choice of Asparagus, Peppers, Onions, Mushrooms, Tomatoes, Spinach, Bacon, Ham, Cheddar and Swiss Cheese
Chef Attendant Fee of \$125.00 per 50 Guests for up to two hours of Service

French Toast \$8.00 per person
Cinnamon Glazed French Toast served with Toppings of Fresh Berries, Sweet Cream Butter, Vanilla Whipped Cream, and Warm Maple Syrup

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Please add 24% service charge and applicable sales tax to all selections.

PAGE 4

PLATED BREAKFASTS



All plated breakfasts are served with Fresh Fruit, Freshly Baked Savannah Cream Biscuits and Muffins with Sweet Butter, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Water Service. Plated breakfasts are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

Traditional Breakfast / \$25.00 per person
Farm Fresh Scrambled Eggs, Served with Applewood Smoked Bacon, and Hash Browns with Vidalia Onions

Mushroom and Spinach Quiche/ \$26.00 per person
Wild Mushrooms, Spinach, Gruyere Cheese and Fresh Eggs, Served with Creamy Stone Ground Grits, and Pork Sausage Patties

Quiche Lorraine/ \$26.00 per person
Bacon, Cheese, Caramelized Onions and Fresh Eggs, Served with Creamy Stone Ground Grits, and Pork Sausage Patties

Steak and Eggs / \$28.00 per person
Seared Filet Cut Sirloin with Redeye Pan Sauce, Served with Farm Fresh Scrambled Eggs with Cheddar Cheese, Roasted Breakfast Potatoes, and an Herb Roasted Tomato

Savannah Benedict / \$27.00 per person
Savannah Cream Biscuit Split then topped with a Fried Green Tomato, Shaved Ham, Scrambled Eggs and Milk Pan Sausage Gravy, Served with our Vidalia Onion Hash Browns Bourbon Braised Cinnamon Apples

A La Carte Breakfast Items:

Fresh Sliced Seasonal Fruit and Berries	\$4.50 per person
Fresh Whole Seasonal Fruit	\$3.00 per each
Assorted Individual Cereals with Milk	\$6.00 per person
Assorted Individual Yogurt	\$48.00 per dozen
Assorted Muffins	\$42.00 per dozen
Bagels	\$48.00 per dozen
Assorted Fruit Danish	\$42.00 per dozen
Assorted Breakfast Breads	\$42.00 per dozen
Assorted Donuts	\$48.00 per dozen
Cinnamon and Pecan Sticky Buns	\$52.00 per dozen
Scones	\$48.00 per dozen

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LUNCH BUFFETS



All buffets are served with Iced Tea and Water Stations. Lunch buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

Deli Buffet / \$32.00 per

person Starters (Choose 3)

- Baby Greens Salad with Grape Tomatoes, Shredded Carrots, Sliced Cucumber with Ranch Dressing and Herb Vinaigrette
- Tomato and Cucumber Salad with Bell Peppers and Red Onion in a White Wine Vinaigrette
- Orzo Pasta Salad with Seasonal Vegetables and a Balsamic Vinaigrette
- Fresh Fruit Salad with a Lime Yogurt Dressing
- Creamy Tomato Basil Soup
- Sea Salt Kettle Chips

Boars Head Meat and Cheese Board

- Sliced Boars Head Meats to include Turkey Breast, Roast Beef and Tavern Ham
- Sliced Vermont Cheddar, Swiss and Provolone

Served with:

- Soft Brioche Rolls OR Flaky Croissants and Assorted Sandwich Wraps
- Crisp Lettuce, Vine Ripened Sliced Tomatoes, Shaved Onion, Sliced Dill Pickles, Mayonnaise and Mustard
- Fresh Baked Jumbo Cookies or Dark Chocolate Brownies

Enhance Your Deli Buffet

Tuna Salad and Chicken Salad	\$5.00 per person
Beef and Bean Chili with Cheddar Cheese and Diced Onions	\$5.00 per person
Traditional Hummus and Roasted Pepper Hummus with Soft Pita	\$5.00 per person

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LUNCH BUFFETS (continued)



All buffets are served with Iced Tea and Water Stations. Lunch buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

Soup and Salad Buffet / \$30.00 per person Choice of Three Salads, a Soup, and a Feature Item

SALAD (Choose 3)

- House Salad with Grape Tomatoes, Shredded Carrot, Sliced Cucumber with Buttermilk Ranch Dressing and Herb Vinaigrette
- Caesar Salad with Crisp Romaine, Shaved Parmesan, Focaccia Croutons and Creamy Caesar Dressing
- Baby Spinach Salad with Grape Tomatoes, Crumbled Blue Cheese, Kalamata Olives, Caramelized Walnuts with Balsamic Vinaigrette
- Garden Vegetable Pasta Salad, Gemelli Pasta with Fresh Seasonal Vegetables in a white wine vinaigrette
- Caesar Bowtie Pasta Salad
- Loaded Baked Potato Salad finished with Shaved Scallions, Bacon and Cheddar Cheese
- Southern Style Coleslaw

SOUP (Choose One) - Served with Crackers

- | | |
|----------------------------|-------------------|
| • Creamy Tomato Bisque | • Italian Wedding |
| • Hearty Chicken Noodle | • Beef Chili |
| • Beef with Barley | • Turkey Chili |
| • New England Clam Chowder | • Tomato Basil |
| • Minestrone | • Corn Chowder |

FEATURE ITEM (Choose One)

- Macaroni and Cheese Bar — Bacon Bits, Scallions, Chopped Broccoli, Shredded Cheddar
- Baked Potato Bar — Sour Cream, Whipped Butter, Bacon Bits, Scallions
- Cheese Grits Bar — Shredded Cheddar, Pimento Cheese, Diced Tomatoes, Bacon Bits
- Irish Nachos — Warm Queso Dip, Bacon Bits, Scallions, Pico De Gallo

Italian Buffet / \$40.00 per person

- Roma Salad — Crisp Romaine Lettuce, Pickled Red Onion, Grape Tomatoes, Sliced Ripe Olives, Focaccia Croutons, Shredded Mozzarella Cheese with a Red Wine Vinaigrette
- Mozzarella Salad — Ciliegine Mozzarella with Grape Tomatoes tossed with Fresh Basil and a Balsamic Vinaigrette
- Caesar Bowtie Pasta Salad
- Baked Ziti—Seasonal Vegetables tossed with Ziti Pasta in a Creamy Alfredo Sauce, Topped with Seasoned Bread Crumbs
- Chicken Picatta - Crispy Chicken Breast with Lemon Caper Butter Sauce, finished with Oven Roasted Tomatoes
- Green Beans with Italian Herb Infused Olive Oil
- Thyme Roasted Red Potatoes
- Garlic Bread Sticks
- Whipped Ricotta Cannoli with Chocolate Ganache

Chef's Selections Buffet / \$38.00 per person

- House Salad with Grape Tomatoes, Shredded Carrot, Sliced Cucumber and Buttermilk Ranch Dressing
- Shredded Coleslaw in Creamy Apple Cider Vinaigrette
- Savannah Tomato Salad
- Beef Filet Tips in Bordelaise with Sautéed Bell Peppers and Onions
- Rotisserie Chicken
- Herb Roasted Pork Loin with Braised Red Cabbage in a rustic pan sauce
- Black Eyed Pea Succotash
- Macaroni and Cheese
- Parker House Rolls and Sweet Cream Butter
- Peach Cobbler with Whipped Cream

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LUNCH BUFFETS (continued)



All buffets are served with Iced Tea and Water Stations. Lunch buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

The Southern Buffet / \$39.00 per person

- Baby Spinach Salad tossed with Arugula, Grape Tomatoes, Sliced Cucumber, Caramelized Pecans, Sliced Red Onion with Sweet Herb Vinaigrette
- Traditional Potato Salad
- Wild Georgia Shrimp Pasta Salad
- Southern Fried Chicken
- Salmon with a Smoked Tomato BBQ Sauce
- Honey and Brown Sugar Glazed Ham
- Sweet Potato Soufflé
- Fried Okra
- Parker House Rolls and Sweet Cream Butter
- Glazed Donut Bread Pudding with Bourbon Caramel Sauce and Whipped Cream

The BBQ Buffet / \$40.00 per person

- House Salad with Grape Tomatoes, Shredded Carrot, Sliced Cucumber and Buttermilk Ranch Dressing
- Dixie Coleslaw
- Macaroni Salad
- **Choose 3:**
 - Grilled Hamburgers with Caramelized Onions
 - Smoked Pulled Pork with Honey BBQ Sauce
 - Grilled Chicken Breast
 - Chopped Smoked Brisket with Brown Sugar Molasses BBQ Sauce
 - Sliced Smoked Pork Loin with Honey BBQ Sauce
 - Grilled Bratwurst with Sauerkraut
 - Sliced Smoked Sausage with Brown Sugar Molasses BBQ Sauce
- Baked Beans
- Kettle Cooked Potato Chips with Sea Salt
- Soft Brioche Rolls
- Crisp Lettuce, Vine Ripened Sliced Tomatoes, Shaved Onion, Sliced Dill Pickles
- Fresh Baked Jumbo Cookies

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HOT PLATED LUNCHES



All Plated Lunches are served with a House Salad with Ranch Dressing and Balsamic Vinaigrette, Fresh Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea, Water Service, and Choice of a Lunch Dessert. Plated Lunches are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

Peach Pepper Glazed Chicken Breast / \$32.00 per person

Breast of Chicken with a Peach Pepper Glaze, Roasted Red Potatoes, and Poached Green Beans

White Burgundy Chicken Breast / \$33.00 per person

Seared Chicken Breast with a White Burgundy Cream Sauce, Saffron Infused Rice, Glazed Baby Carrots

Chicken Breast Florentine / \$35.00 per person

Roasted Florentine Chicken Breast with a Charred Tomato Cream Sauce, Pesto and Roasted Garlic Mashed Potatoes, Oven Roasted Vine Ripened Roma Tomatoes

Chicken Breast Picatta / \$32.00 per person

Lemon Marinated Chicken Breast with a Lemon Caper Garlic Sauce served with Fontina and Parmesan Risotto and Asparagus

Center Cut Sirloin / \$40.00 per person

Grilled Sirloin topped with a Balsamic infused Demi-Glace, Roasted Garlic Mashed Red Skinned Potatoes, Seasonal Vegetable

Petite Filet of Beef / \$48.00 per person

Pan Seared and finished with a Green Peppercorn Bordelaise, Potatoes Dauphinoise, Roasted Green Beans

Coca-Cola Classic Braised Beef Short Ribs / \$40.00 per person

Braised Boneless Beef Short Ribs with a Veal Demi-Glace, Cauliflower Gratin, and Seasonal Vegetables

Sweet Tea Brined Pork Loin / \$38.00 per person

Sweet potato Soufflé, Succotash, Oven Roasted Tomatoes, Brown Sugar Bourbon Veloute

Savannah Shrimp and Grits / \$40.00 per person

Cheddar Cheese Stone Ground Grits, Sautéed White Shrimp with a Caramelized Bell Pepper and Sweet Onion Cream Sauce, and Braised Collard Greens

Savannah Bee Company Honey Glazed

Salmon / \$38.00 per person

Seared Salmon Fillet with a whole Grain Mustard and Honey Glaze, Red Wine Infused Orzo Pilaf, and Baby Squash

Tuscan Ratatouille Tartlet / \$38.00 per person

Herb Infused Crust filled with Fire Roasted Zucchini, Yellow Squash, Red Onions, Bell Peppers, Mushrooms and a blend of Mozzarella and Ricotta, served with a Roasted Tomato Pomodoro sauce

Roasted Vegetable Lasagna / \$38.00 per person

Lasagna rolled with Artichokes, Portobello Mushrooms, Red Peppers, Kalamata Olives and Ricotta Cheese, with Pesto Cream Sauce

Quinoa and Brown Rice Pilaf / \$38.00 per person

Coastal Georgia Brown Rice Pilaf with Fresh Seasonal Vegetables in an Olive Oil and Fresh Herb Sauce

Lunch Desserts:

Chef's Seasonal Mousse

Flourless Chocolate Torte with Raspberry Sauce

New York Style Cheesecake with Fresh Berries

Pecan Tartlet with Brown Sugar Caramel Sauce

Red Velvet Cake with Chocolate Ganache

Carrot Cake with Caramel Sauce

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BOXED LUNCHES



Boxed lunches are priced per person based on the minimums outlined below.
Events with fewer than the required minimums will incur a \$125 surcharge.
Beverages are not included.

Boars Head Boxed Lunch / \$22.00 per person

Minimum of six (6) per type

Served with an Individual Bag of Chips, Brown Sugar Blondie, Potato Salad, PC Mustard, Mayonnaise, Salt and Pepper

Brioche Roll or Garlic-Herb Wrap with Vine-Ripened Tomato and Crisp Lettuce

- Turkey and Swiss Cheese
- Roast Beef and Cheddar
- Chicken and Provolone
- Ham and Cheddar
- Roasted Vegetable with Provolone

Gourmet Boxed Lunch / \$24.00 per person

Minimum of twelve (12) per type

Served with an Individual Bag of Chips, Brown Sugar Blondie, Potato Salad, PC Mustard, Mayonnaise, Salt and Pepper

- Barbecue Chicken Sandwich
Sliced Barbecue Breast of Chicken with Sliced Smoked Gouda, Vine-Ripened Tomato, Pickled Red Onions, and Tender Baby Greens on Brioche
- Napa Turkey Sandwich
Smoked Turkey Breast with Applewood Smoked Bacon, Shaved Cucumber, and Baby Spinach on Baguette
- Southwestern Steak Wrap
Sliced Grilled Steak with Shredded Lettuce, Fresh Pico de Gallo, Colby Jack Cheese, Fajita Roasted Peppers, Corn and Black Bean Relish in a Garlic-Herb Wrap
- Chicken Salad
In-House Made Chicken Salad with Vine-Ripened Sliced Tomato and Crisp Lettuce on a Brioche Bun or Flaky Croissant

Gourmet Salad Boxed Lunch / \$24.00 per person

Minimum of twelve (12) per type

Served with Crackers and a Brown Sugar Blondie

CAESAR SALAD

Crisp Romaine, Sweet Grape Tomatoes, Shaved Parmesan, and Focaccia Croutons, Served with Creamy Caesar Dressing and a Choice of:

- Herb Grilled Chicken
- Pan Seared Shrimp
- Grilled Salmon

CHATHAM COBB SALAD

Tender Baby Greens, Sweet Grape Tomatoes, Bleu Cheese Crumbles, Hard Boiled Egg, Shaved Scallions, and Cheddar Cheese, Served with Buttermilk Ranch Dressing and Choice of:

- Oven Roast Chicken Breast
- Poached Shrimp
- Jumbo Lump Crab

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COLD PLATED LUNCHES



All Cold Plated Lunches are served with Fresh Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea, Water Service, and Choice of a Lunch Dessert. Plated Lunches are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

Southern Chicken Salad / \$28.00 per person

Southern Fried Chicken over Artisan Greens, Crisp Applewood Smoked Bacon, Sweet Grape Tomatoes, Shredded Carrots, Shaved Cucumbers, Shredded Cheddar Cheese, and a Southern Cheese Straw, Served with Whole Grain Honey Mustard Vinaigrette

Caesar / \$28.00 per person

Crisp Romaine, Tuscan Herb Roasted Chicken, Focaccia Croutons, Shaved Parmesan Cheese, and Sweet Grape Tomatoes, Served with Creamy Caesar Dressing

Tex Mex / \$26.00 per person

Iceberg Lettuce with Artisan Greens topped with Corn and Black Bean Relish, Fresh Pico de Gallo, Colby Jack Cheese, Fajita Grilled Chicken Breast, and Crispy Tortilla Strips, Served with Chili Lime Vinaigrette or Chipotle Ranch

Smoked Buffalo Mozzarella Caprese / \$29.00 per person

House Smoked Buffalo Mozzarella over Tender Baby Greens, Sliced Roma Tomatoes, Pesto Chicken Breast, Marinated Olives, and Capers, Served with a White Balsamic Vinaigrette

Crab Cobb Salad / \$30.00 per person

Lump Crab Meat with Tender Baby Greens, Sweet Grape Tomatoes, Asher Blue Cheese, Hard Boiled Egg, Shaved Scallions, and Sharp Cheddar Cheese, Served with a Red Wine Buttermilk Vinaigrette

Grilled Shrimp Wedge / \$30.00 per person

Grilled White Shrimp served over a Crisp Iceberg Wedge, Applewood Smoked Bacon, Sweet Grape Tomatoes, Pickled Sweet Onions, Sweet Bell Pepper, and Cucumber, Served with a Blue Cheese Vinaigrette

Lunch Desserts:

Chef's Seasonal Mousse

Flourless Chocolate Torte with Raspberry Sauce

New York Style Cheesecake with Fresh Berries

Pecan Tartlet with Brown Sugar Caramel Sauce

Red Velvet Cake with Chocolate Ganache

Carrot Cake with Caramel Sauce

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CUSTOM DINNER BUFFET



All buffets are served with Fresh Baked Parker House Rolls with Sweet Butter, Iced Tea, and Water Stations. Dinner Buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge. Cost is \$65.00 per person.

MIXED GREEN SALAD *(Choice of One)*

- House Salad
- Strawberry Salad
- BLT Salad
- Sweet Grass Dairy Salad

SALAD *(Choice of Two)*

- Garden Vegetable Pasta Salad
- Red Skin Potato Salad
- Dixie Coleslaw
- Tomato & Cucumber Salad
- Caesar Bowtie Pasta Salad
- Wild Georgia Shrimp Pasta Salad
- Black Eyed Pea Salad
- Fresh Fruit Salad
- Cheddar Broccoli Salad
- Shaved Brussels Sprouts Salad

STARCH *(Choice of One)*

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Saffron Rice
- Brown Rice Pilaf
- Southern Macaroni and Cheese
- Cheddar Cheese Grits
- Hoppin' John
- Cheddar Hash Brown Gratin

VEGETABLE *(Choice of One)*

- Garlic Roasted Green Beans
- Glazed Baby Carrots
- Stewed Tomatoes with Okra
- Broccoli Florets with Carrots
- Braised Collard Greens
- Glazed Brussels Sprouts
- Roasted Root Vegetables
- Corn on the Cob

ENTREE *(Choice of Three)*

- Garden Vegetable Pasta *(Vegetarian)*
- Tuscan Grilled Chicken Breast with a White Balsamic Herb Sauce
- Roast Pork Loin with Pan Jus
- Chicken Florentine with a Roasted Tomato Cream Sauce
- Beef Filet Tips with Sweet Onions and Bell Peppers in a Red Wine Demi-Glace
- Chopped Smoked Brisket
- Pulled Pork with Sweet Barbecue Sauce
- Barbecue Grilled Chicken Breast
- Coastal Georgia Rice with Andouille Sausage, Georgia Shrimp and Seasonal Vegetables
- Grilled Boneless Pork Chop with Fire Roasted Peaches
- Pan Seared Chicken with Lemon Basil Butter
- Southern Fried Chicken
- Rustic Meatloaf with Wild Mushroom Demi-Glace
- Oven Roasted Turkey Breast with Sage Veloute
- Quinoa and Brown Rice Pilaf with Fresh Vegetables *(Vegan)*
- Seasonal Vegetable Ratatouille with White Beans, and a Vegan Pesto Drizzle *(Vegan)*

DESSERT *(Choice of One)*

- Red Velvet Cake
- Chatham Lemon Cake
- Hummingbird Cake
- Chocolate Chewies
- Peach Cobbler with Whipped Cream
- New York Style Cheesecake
- Dark Chocolate Brownies
- Toffee and Brown Sugar Blondies

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PLATED DINNERS



All Plated Dinners are served with Choice of Salad, Fresh Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea, Water Service, and Choice of Dessert. Plated Dinners are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 a surcharge.

Peach Pepper Glazed Chicken Breast / \$44.00 per person

Pan Seared Frenched Chicken Breast with our Peach Pepper Glaze, Parmesan Garlic Creamed Red Skinned Potatoes, Glazed Baby Carrot with Haricots Verts

Charred Tomato Chicken Breast / \$45.00 per person

Pan Seared Frenched Chicken Breast finished with a Fire Roasted Tomato Cream Sauce, Wilted Spinach, Rosemary Dusted Fingerling Potatoes, Seasonal Vegetables

Pan Seared Atlantic Salmon Filet / \$58.00 per person

Coastal Georgia Brown Rice Cake, Caramelized Shallots, Red Wine Braised Broccolini

Honey Ginger Glazed Sea Bass / \$68.00 per person

Stone Ground Grit Cake, Butter Braised Fennel and Sautéed Greens

Savannah Crab Cake / Market Price

Jumbo Lump Crab Cake with a Blackened Seasoned Veloute, Purple Rice Cake, Grilled Red Pepper and Sweet Glazed Carrots

Brown Sugar Glazed Bone in Pork Chop / \$51.00 per person

Sweet Potato Soufflé, Apple Cider Braised Collard Greens

Filet Cut Beef Sirloin Steak / \$63.00 per person

Port infused Demi-Glace, Potatoes Dauphinoise, Poached Asparagus Bundle

Filet Mignon / \$76.00 per person

Butter finished Cabernet infused Bordelaise, Cauliflower Gratin Soufflé, Seasonal Vegetables

Savannah Short Ribs / \$58.00 per person

Braised in Irish Whiskey, Glazed Brussels Sprouts with Caramelized Sweet Onions, Buttermilk Whipped Potatoes

Seasonal Vegetable Medley (*Vegan*) / \$48.00 per person

Sesame Crusted Tofu, Roasted Eggplant, Braised Baby Bok Choy and Steamed Brown Rice

Eggplant Parmesan (*Vegetarian*) / \$48.00 per person

Pomodoro Sauce, Roasted White Beans with Baby Spinach

Vegetable Lasagna Roulade (*Vegetarian*) / \$48.00 per person

Rolled with Artichokes, Portobello Mushrooms, Red Peppers, Kalamata Olives and Ricotta Cheese, with Pesto Cream Sauce

Squash Ravioli (*Vegetarian*) / \$48.00 per person

Pan Seared Tomatoes, Sautéed Greens, Wild Mushroom Cream Sauce

Braised Lentils (*Vegan*) / \$48.00 per person

Slow Cooked Lentils with Grilled Vegetables and Herb Roasted New Potatoes and Baby Carrots

Baby Kale and White Bean Fricasse (*Vegetarian*)

\$48.00 per person

Butternut Squash, Asparagus and Cherry Tomatoes

Ginger Glazed Portobello (*Vegan*) / \$48.00 per person

Quinoa "Fried Rice"

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PLATED DINNERS (continued)



All Plated Dinners are served with Choice of Salad, Fresh Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea, Water Service, and Choice of Dessert. Plated Dinners are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$125 surcharge.

SELECT **ONE** OF THE FOLLOWING **SALADS**:

House Salad

Baby Greens with Sweet Grape Tomatoes, Sliced Cucumber, and Shredded Carrots, Served with a Buttermilk Ranch Dressing

Caesar Salad

Crisp Romaine, Shaved Parmesan, Garlic Focaccia Croutons, and Sweet Grape Tomatoes, Served with Creamy Caesar dressing

Strawberry Salad

Artisan Greens, Strawberries, Blackberries, Crumbled Goat Cheese, Glazed Pecans with Orange Blossom Honey Vinaigrette

Beet Salad

Baby Greens, Arugula and Romaine with Roasted Red and Gold Beets, Candied Walnuts, Capra Gia Goat Cheese and Garlic Toasted Croutons, Served with a Fresh Herb Vinaigrette

Sweet Grass Dairy Salad

Artisan Lettuce, Honey Roasted Peanuts, Sweet Grape Tomatoes, Sliced Cucumber, and Shredded Sweet Grass Dairy Tomme, Served with a Sweet Basil Vinaigrette

SELECT **ONE** OF THE FOLLOWING **DESSERTS**:

Key Lime Cheesecake

with Key Lime Sauce

Seasonal Cheesecake

with Fresh Fruit, Berries and Seasonal Sauce

Chocolate Fudge Layer Cake

with Candied Pecans, Caramel Sauce, Whipped Cream

Caramel Sea Salt Tart

Crisp Pastry Shell filled with Sea Salted Caramel and Pastry Cream finished with Chocolate Ganache

Peach Tart

Brandied Peaches in a Tart Shell with Brown Sugar Sauce

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HORS D'OEUVRES



\$5.00 per piece unless otherwise noted. Minimum order of 100 of each item required.

Cold Hors d'Oeuvres:

Balsamic Chicken on Crostini with Pesto Drizzle
Beef Tenderloin Canapé
Brie Cheese Mousse Tartlet with Raspberry
Cornbread Toast with Pimento Cheese
Jumbo Shrimp with Cocktail Sauce / Market Price
Marinated Snow Crab Claws / Market Price
Mediterranean Antipasto Kabob
Pimento Cheese on Crisp Pork Rind with Pepper Sauce Aioli
Savannah Tomato Sandwich
Smoked Chicken and Scallion Salad in a Tart Shell
Smoked Salmon Bagel Crostini with Caper Cream Cheese
Southern Deviled Eggs

Hot Hors d'Oeuvres:

Bacon Wrapped Blue Cheese Meatball
Bacon Wrapped Shrimp with Peach Barbecue Sauce / Market Price
Barbecue Shrimp and Grits Cake / Market Price
Black Angus Miniature Cheeseburger
Boursin Stuffed Mushroom
Chicken and Waffle Bite with Maple Drizzle
Chicken Fajita Bite
Chicken Marrakesh Skewer Bite

Hot Hors d'Oeuvres (continued):

Crispy Asparagus and Asiago Roll
Italian Meatball
Italian Sausage Stuffed Mushroom
Lemongrass Chicken Pot sticker
Lightly Dusted Fried Shrimp with Cocktail Sauce / Market Price
Low Country Boil Kebab / Market Price
Marcona Almond Stuffed Bacon Wrapped Date
Margarita Flatbread
Miniature Beef Wellington
Miniature Chicago Style Hot Dogs
Miniature Philly Cheesesteak
Miniature Savannah Crab Cake with Cajun Remoulade / Market Price
Monterey Jack Quesadilla Trumpet
Pimento Mac and Cheese Bite
Pulled Pork Slider with Caramelized Onions and Golden Barbecue Sauce
Shrimp and Avocado Empanada
Shrimp Spring Roll
Spanakopita
Vegetable Spring Roll
Wild Mushroom and Truffle Arancini with Pomodoro Sauce

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RECEPTION STATIONS



Priced per person, unless otherwise noted, with a minimum of 25 guests, and based on a two-hour service period. Events with fewer than 25 guests, or for longer than two (2) hours of service, will incur a \$125 surcharge.

Chilled Reception Displays:

Market Crudité / \$8.00 per person
Served with Herbed Ranch Dip

Artisan Cheese Display / \$15.00 per person
With Seasonal Berries and Gourmet Cracker Assortment

Sliced Seasonal Fruit and Berries / \$6.00 per person
Served with Yogurt Sauce

Buffalo Mozzarella and Vine Ripened Tomato Display / \$12.00 per person
Fresh Mozzarella with Sweet Ripe Tomatoes, Basil, Balsamic Glaze, and Crisp Prosciutto

Antipasti / \$15.00 per person
Marinated Tomatoes, Mozzarella, Mortadella, Genoa Salami, Capicola Ham, Roasted Vegetables, Olives, Artisan Breadsticks, and Crackers

Chilled Shellfish Display / Market Price
Jumbo Shrimp, Marinated Cocktail Crab Claws, Oysters on the Half Shell, Horseradish, Cocktail Sauce, Lemons, and Hot Sauce

Charcuterie Display / \$18.00 per person
Local and Imported Charcuterie Meats, including Salami, Dried Sausages, and Cured Meats, Served with Artisan Mustards and Chutneys, Fresh Herbs, Pickled Vegetables, and Marinated Olives

Carved to Order:

Carver Fee of \$125.00 per Station for Two (2) Hours of Service

Rotisserie Turkey Breast / \$8.00 per person
Served with Miniature Silver Dollar Rolls, Honey Mustard, and Sage Veloute

Brown Sugar Glazed Ham / \$8.00 per person
Served with Miniature Silver Dollar Rolls, and Caramelized Vidalia Onion Sauce

Smoked Pork Loin / \$12.00 per person
Served with Miniature Silver Dollar Rolls, and Sweet Tea Barbecue Sauce

Pepper Crusted Beef Tenderloin / \$24.00 per person
Served with Miniature Silver Dollar Rolls, Horseradish Cream, and Green Peppercorn Mustard

Beef Steamship / \$6.00 per person
Served with Miniature Silver Dollar Rolls, Horseradish Cream, and Grain Mustard

Leg of Lamb / \$12.00 per person
Served with Miniature Silver Dollar Rolls, and Cranberry Demi-Glace

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RECEPTION STATIONS (continued)



Priced per person, unless otherwise noted, with a minimum of 25 guests, and based on a two-hour service period. Events with fewer than 25 guests, or for longer than two (2) hours of service, will incur a \$125 surcharge.

Action Stations:

Shrimp and Grits Bar / \$20.00 per person
Creamy Stone Ground Grits, Poached Shrimp, and Traditional Cream Sauce, Served with an assortment of toppings including: Sautéed Mushrooms, Shaved Scallions, Diced Tomatoes, and Applewood Smoked Bacon

Nacho Station / \$15.00 per person
In-House Fried Potato Chips, Served with Toppings of: Seasoned Ground Beef, Marinated Grilled Chicken, Green Chili Queso, Jalapenos, Pico de Gallo, Corn and Black Bean Salsa, and Sour Cream

Gourmet Mac and Cheese Bar / \$24.00 per person
White Cheddar Macaroni and Cheese, and Smoked Gouda Macaroni and Cheese, Served with Toppings of: Shredded Cheeses, Broccoli Florets, Chopped Bacon, Sautéed Mushrooms, and Choice of (Please Select one): Fried Chicken Breast, Grilled Steak, or Crab

Loaded Mashed Potato Bar / \$16.00 per person
Whipped Russet Mashed Potatoes and Mashed Redskin Potatoes, Served with toppings of: Fried Chicken Breast, Applewood Smoked Bacon, Shredded Cheddar Cheese, Sour Cream, Sweet Cream Butter, and Shaved Scallions

Wing Bar / \$22.00 per person
Celery and Carrot Sticks, Thick Cut Fries, Ranch and Blue Cheese Dressing, Traditional Buffalo-Style Wings, Honey Barbecue Wings, and Sweet Chili Boneless Wings

Chicken and Waffle Station / \$18.00 per person
Buttermilk Fried Chicken, and Belgian Waffles, Served with Maple Syrup, and Hot Sauce

Salad Station:

Chef Attendant of \$125.00 per Station for Two (2) Hours of Service

Fresh Salads are Prepared-to-Order for your guests and are made with the finest local and seasonally available products.

The Caesar / \$15.00 per person
Crisp Romaine, Tuscan Herb Grilled Chicken, Shaved Parmesan Cheese, Focaccia Croutons, and Creamy Caesar Dressing

Field Greens / \$15.00 per person
Spring Greens, Caramelized Walnuts, Strawberries, Blueberries, Shaved Cucumber, Crumbled Goat Cheese, Pan Seared Citrus Herb Chicken Breast, and an Aged Balsamic Vinaigrette

Chopped BLT / \$18.00 per person
Crisp Iceberg Lettuce, Artisan Romaine, Grape Tomatoes, Applewood Smoked Bacon, Rotisserie Chicken Breast, Blue Cheese Crumbles, and Buttermilk Ranch Dressing

Dessert Station:

Ice Cream Brownie Sundae Bar / \$15.00 per person
Vanilla and Chocolate Ice Cream, Warm Fudge Brownies, and Brown Sugar Blondies, Finished with Choice of: Hot Fudge, or Caramel Sauce, M&M's, Whipped Cream, Sprinkles, Chopped Nuts, and Crumbed Oreos
Attendant Fee of \$125.00 per Station for 2 Hours of Service

Southern Sweets Bar / \$14.00 per person
Key Lime Bites, Pecan Tassies, Chocolate Chewies, Savannah Rae's Caramel Popcorn, and Byrd Cookies

Viennese Display / \$15.00 per person
Chef's Selection of Miniature Desserts

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BAR PACKAGES



Hosted Bar Service

One (1) bartender per 75 guests is recommended for hosted bar service. Bartender fees are \$125.00 per bartender for a two-hour service period. Additional service hours are \$25.00 per bartender, per hour, for each additional hour. All mixers are included with the bar set-up. Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice.

For the required advanced deposit we estimate hosted bar consumption based on two (2) drinks per guest, per hour, for the first two hours and one (1) drink per guest for each additional hour at an average cost of \$8.60 per drink. Please add 24% Service Charge and applicable Sales Tax to all Hosted beverage services. (Charges are based per drink).

Please select either the Standard or Premium Liquor Package based on you and your guests' preferences:

STANDARD LIQUORS

Amsterdam Gin
Cruzan Rum
Finlandia Vodka
Jim Beam Bourbon
Johnny Walker Red Scotch
Sauza Tequila
Seagrams 7 Whiskey

PREMIUM LIQUORS

Bacardi Superior Rum
Bombay Sapphire Gin
Crown Royal
Glenlivet Scotch
Jack Daniels
Jose Cuervo Tequila
Ketel One Vodka
Maker's Mark

BEERS

Domestic

Bud Light
Yuengling

Import

Corona Extra
Stella Artois

WINES

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

Cash Bar Service

One (1) bartender and one (1) cashier for every 125 guests is recommended for cash bar service. Bartender and cashier fees are \$125.00 per bartender or cashier for a 2-hour service period. Additional service hours are \$25.00 per bartender or cashier, per hour, for each additional hour.

HOSTED BAR PRICING:

Cocktails (Standard)	\$10.00
Cocktails (Premium)	\$11.00
Domestic Beer	\$ 6.00
Imported Beer	\$ 7.00
Wine by the Glass	\$ 9.00
Wine by the Bottle	\$36.00
Sparkling Water	\$ 4.00
Bottled Water	\$ 3.00
Soft Drinks	\$ 4.00
Juice	\$ 4.00

FOOD & BEVERAGE POLICIES



Savannah Convention Center Catering is the exclusive food and beverage provider for the Savannah Convention Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises.

Beverage Service

We offer a complete selection of beverages to complement your function. Savannah Convention Center holds the alcohol license and is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Catering Team welcomes the opportunity to customize menus and services to create unique or thematic events.

Pricing

A 24% Service Charge will be applied to all food and beverage sales (including alcohol). Current sales tax will be added to all food, beverages, rental, floral, and Service Charge. Service Charge is retained to defray administrative costs; it is not intended to be a tip, or gratuity, and will not be distributed to employees. Pricing listed is subject to change without notice.

Labor

Catering personnel are scheduled as follows: breakfast, lunch and dinner shifts - 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional time for service may incur additional charges. In addition, service labor charges may be added to any functions that do not meet minimum revenue considerations. All meal functions of fewer than 25 people will incur a \$125 surcharge.

Banquet Event Order

A signed copy of the Banquet Event Order (BEO) must be returned not less than two (2) weeks prior to your event. Any changes or on-site additions to these contracted arrangements may be accommodated, based upon availability, upon receipt of a catering check listing the additional items requested. This request must be signed by an authorized representative of the client and received prior to delivery of any additional items.

Total Coordination

The staff of the catering department is available to assist you in the planning of a successful event. We would be pleased to arrange decorated cakes, centerpieces, floral arrangements, specialty linens, thematic decorations, or any other special requirements to enhance your event. At the Savannah Convention Center, we offer cuisine and service second to none.

Catering Deposit

100% of estimated charges are due, along with the signed BEO, by the date specified in the Catering BEOs to guarantee services. Any increases in final guarantee (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions, or replenishment of the contracted catering services will be reflected in a final invoice. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. Any balance charged to a credit card over \$1,500.00 will incur a two and a half percent (2.5%) Service Fee.

Facility Services

Plated banquet prices include white linens, glassware, china and flatware for the Chatham Ballroom, Meeting Rooms, and Georgia International Gallery for up to 1,350 guests. Requests for China Service in the Exhibit Halls or any applicable area deemed as "public space" may incur charges of \$5.00 per person. Requests for China Service for more than 1,350 guests will incur rental charges of \$6.00 per person. Any events requiring food and/or beverage service outdoors may incur additional labor/handling charges. A standard table set would be a round of 8 or 10 persons. Table sets outside of these parameters may incur additional charges.

Guarantees

The guaranteed number of attendance is required 10 business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon). Holidays and Weekends are not included as business days. If the guarantee is not received as stated, the number specified on the BEO will be the guarantee. The guarantee is not subject to reduction after the 10-day deadline. Increases in attendance given after the final guarantee deadline may be subject to a twenty five percent (25%) price increase over the originally agreed upon price.

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FOOD & BEVERAGE POLICIES



Customer agrees that if the actual number of guests that attend a Function is more than five percent (5%) over the Guarantee, Customer may be subject to an additional twenty five percent (25%) of the BEO price for each person over the Guarantee. Customer agrees that there will be no reduction in the BEO price if less than the Guarantee attends the Function. The catering department will not be responsible or liable for serving these additional guests but may do so based on availability of product and staffing. The Catering Department will prepare food product for seated functions for five percent (5%) over the final guarantee to a maximum of 30 persons, which overage shall be at Customer's cost and expense if Customer pre-sets or utilizes any of this five percent (5%) overage.

Specialty Meals and Specialty Dietary Restriction Requests

Special Dietary Restriction Requests may be accommodated, for plated functions, to a maximum quantity of the overage meals available for the event (5% above guarantee, up to 30 persons). Requests outside of the available overage quantities, may incur additional charges of \$10.00 per person, above the originally agreed upon menu price, for each specialty meal request above this quantity.

Special Dietary Restriction Requests may be accommodated, for buffet functions, for an additional charge of \$10.00 per person, above the originally agreed upon menu price.

Special Dietary Restriction Requests for Religious purposes, may be accommodated, based upon availability, for an additional fee.

Food and Beverage Minimum Requirement

Any Event which is granted Rental Discounts based on a Food and Beverage Minimum, will be required to achieve this contracted Food and Beverage Minimum, before service charge and sales tax, or be required to pay the difference between the Food and Beverage Minimum and the actual Food and Beverage Revenue, before service charge and sales tax, as additional rental. Please reference the License Agreement for the Event, under Article B.2, "Special Provisions" for final details.

We at the Savannah Convention Center are proud to offer responsible seafood choices with guidance from our partners, Seafood for the Future. By choosing fish that are in healthy supply, we can give dwindling fish populations a chance to recover and keep responsible fishermen working.

Learn more at <http://seafoodforthefuture.org>.