



SAVANNAH
CONVENTION CENTER



Catering

EXHIBITOR MENU

IRON  OAK
HOSPITALITY



At Iron & Oak Hospitality, our goal is simple: to deliver curated, second-to-none service for each and every guest and convention-goer who steps onto the Savannah Convention Center premises. Every interaction is an opportunity to elevate the experience, reflect our standards, and reinforce Savannah’s reputation as a world-class destination.

We focus on tangible, everyday gestures and actions throughout our culinary and service offerings. These are the details guests feel, teams can execute consistently, and partners can trust. Over time, this commitment supports positive economic, social, and environmental impacts while ensuring a seamless experience from first impression to final farewell.

Above all, we aim to deliver truly extraordinary experiences by crafting memories, moments, and mainstays that last well beyond the event itself. If you’re with us, you’re family, and you’re in good hands. The Georgia Way is at the center of everything we do. It is our standard for service excellence and the mindset that shapes how we lead, how we serve, and how we show up every day with intention, care, and pride.

“I see no reason why the Savannah Convention Center cannot be recognized as the best Convention Center in the world. Period.”

— Kelvin Moore



CHEF SPOTLIGHT

EXECUTIVE CHEF DUSTIN RICKER

Executive Chef Dustin Ricker leads the culinary and catering programs at the Savannah Convention Center, delivering high-volume, thoughtfully crafted dining experiences designed for conferences, galas, and special events of all sizes.

With more than 36 years of culinary leadership, Dustin brings extensive experience across healthcare, resort, and fine-dining environments, blending operational discipline with a passion for scratch cooking. Known locally for his Southern Revival cuisine, he has earned multiple accolades, including *Best New Restaurant* and *Best Overall Restaurant* honors during his tenure as Executive Chef at Ardsley Station in Savannah.

Originally from Bath, Maine, and shaped by professional experience across the country, Dustin's culinary approach draws inspiration from Lowcountry traditions and seasonal ingredients. His leadership is grounded in mentorship and consistency, ensuring every event is executed with care, precision, and a strong sense of place.



INDEX

PAGE

BREAKFAST	6
A LA CARTE BEVERAGES	7
SNACKS	8
BAKERY	9
BREAKS	10
BOXED LUNCHES	13
DELI LUNCHEONS	14
DELI ENHANCEMENTS	16
SLIDERS / PLATTERS / CARTS	18
HORS D'OEUVRES	19
RECEPTION STATIONS	20
BEVERAGES	22
FINE PRINT	26
ORDERING ONLINE	28



HOSPITALITY

SERVICE DIRECTORY




SENIOR CATERING SALES MANAGER (912) 447-4031

Patrice Simmons

psimmons@savtcc.com

These Icons are used to highlight dietary attributes and local sourcing. Items marked “Local” feature ingredients sourced from regional partners and are not intended to indicate allergen status or dietary restrictions.

Please note that we do not operate a dedicated gluten-free or allergen-free preparation or service space. All dishes are prepared on shared equipment and may come into contact with gluten and common allergens, including nuts.

 LOCAL  GLUTEN FREE  VEGETARIAN  VEGAN





BREAKFAST,
A LA CARTE & BREAKS

BREAKFAST

Prices listed are per guest. Minimum of 25 guests. Service time for breakfast buffets is 90 minutes. Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and juices.

CONTINENTAL BREAKFASTS

WRIGHT SQUARE | 21

Freshly baked breakfast pastries, muffins* and bagels served with butter, preserves and cream cheese

BONAVENTURE | 26

Freshly baked breakfast pastries, muffins* and bagels served with butter, preserves, and cream cheese. Seasonal sliced fresh fruit

BREAKFAST ENHANCEMENTS

Prices listed are per item. Minimum one dozen per item.

FLAKY CROISSANT SANDWICH | 8

Fried egg, Swiss cheese, and smoked ham

CANTINA BREAKFAST BURRITO | 8

Scrambled eggs, chorizo sausage and cheddar Jack cheese served with salsa

VEGAN BREAKFAST BURRITO | 9

Just Egg, vegan chorizo, vegan cheddar, gluten free tortilla

FRUIT AND YOGURT PARFAIT | 7


Fresh seasonal fruit and low fat yogurt with granola

OVERNIGHT ESPRESSO OATS | 7

With salted caramel cream

SOUTHERN CHICKEN BISCUIT | 8

With Savannah Bee Company hot honey

* Substitute with assorted gluten free muffins | +3



A LA CARTE

NON-ALCOHOLIC BEVERAGES

HOT

FRESHLY BREWED COFFEE (gallon) | 89

Served with sugars and cream

FRESHLY BREWED DECAFFEINATED COFFEE (gallon) | 89

Served with sugars and cream

COFFEE STATION ENHANCEMENT | +4

(per person)

- With syrups and toppings
- Hazelnut biscotti and chocolate biscotti

TOMOCHICHI TEA SERVICE (gallon) | 85

Selection of hot herbal teas, served with honey and lemon wedges



COLD

ASSORTED JUICES (gallon) | 85

Please select one from the following:

Orange, cranberry, grapefruit, or apple

FRESH BREWED SOUTHERN SWEET TEA (gallon) | 85

LEMONADE (gallon) | 85

LEMONADE & SWEET TEA BAR (gallon) | 95

Lemonade & Southern sweet tea

- Flavored syrups: peach, mango, and blueberry
- Garnished with strawberries, blueberries, raspberries, mint

SPA INFUSED WATER OR HYDRATION STATION (gallon) | 85

Fresh sliced, fruit enhanced (Minimum 3 gallon order)

Please select from the following:

- Orange, cranberry, and thyme
- Cucumber, lemon, mint
- Pineapple, ginger, cilantro
- Tangerine, blackberry, basil

BOTTLED WATER (12 oz, each) | 4

SPARKLING MINERAL WATER (12 oz, each) | 5

CANNED SODAS (7.5 oz, each) | 4

Assorted Coke products

BOTTLED FRUIT JUICE (each) | 4

Assorted flavors



A LA CARTE

SNACKS

COASTAL DISCOVERY TRAIL MIX (pound) | 20

A blend of dried peaches, cranberries, toasted pecans, pumpkin seeds, and honey oat clusters

DOCKSIDE SPICE CRUNCH (pound) | 22

Smoked almonds, roasted pecans, chili lime corn, cheddar seasoned pretzel bites, and spiced crunch pieces

DRIED FRUIT SNACK MIX (pound) | 23

Assorted dried fruits (nut free)

TORTILLA CHIPS (pound) | 30

With salsa and guacamole

- Enhance with jalapeño cheddar cheese sauce  for additional | +10

HOMESTYLE KETTLE CHIPS & DIP (pound) | 24

French onion dip

PRETZEL TWISTS (pound) | 18

MIXED NUTS (pound) | 24

SLICED FRUIT & BERRIES (per guest) | 6

Farm fresh, local, and seasonal

WHOLE FRESH FRUIT (each) | 3

CHOBANI® GREEK YOGURT (each) | 4

Assorted flavors


CANDY BARS (each) | 4

Assorted flavors

ARTISAN BAGGED CHIPS (each) | 5

Assorted flavors

MIDTOWN PREMIUM ICE CREAM NOVELTIES (each) | 6

Leopold's Ice Cream Sandwiches  , Blue Bunny brands, Klondike, Nestle, and Good Humor brands

SAVANNAH RAE'S GOURMET POPCORN (dozen) | 55

Assorted bagged flavors (White Cheddar, Caramel Cheesecake, Movie Theater Butter, Key Lime, Chocolate Maple Bacon, Kettle Corn)

PROTEIN BARS* (each) | 5

Assorted flavors, individually wrapped

**May contain traces of wheat, peanuts, and tree nuts*

SOUTHERN CRISPY PITA CHIPS (each) | 12

Pimento cheese dip and boiled peanut hummus

NATURE VALLEY GRANOLA OR KELLOGG'S® NUTRI-GRAIN® CEREAL BARS (each) | 3

Assorted flavors

NUGO® GLUTEN FREE BAR (per guest) | 6

HEALTHY SNACKS OPTIONS | 8

- Assorted Hippies® chickpea snacks
- Sweet potato chips

FRESH POPPED POPCORN (per guest) | 8 (2 hour service) \$150 Attendant fee



A LA CARTE

BAKERY

Prices listed are per dozen, unless otherwise noted.

FRESHLY BAKED MUFFINS | 57

Assortment of flavors

GLUTEN FREE MUFFINS | 60

Assortment of flavors

NEW YORK STYLE BAGELS | 63

Assortment of flavors, served with butter, preserves, and cream cheese

FRESH BAKED DANISH | 57

Apple, raspberry, lemon and cheese

DRAYTON MINI BREAKFAST BREADS | 57

(minimum one dozen/loaf per flavor)

Please select from the following:

- Blueberry Yogurt
- Banana Bread
- French Crumb
- Lemon Poppy

LEMON BARS (dozen) | 43

TURTLE SALTED CARAMEL BARS (dozen) | 43

BAVARIAN SOFT PRETZEL (dozen) | 60

Served with mustard and cheese sauce

HOUSE BAKED COOKIES | 52

(minimum one dozen per flavor)

Chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut, and double chocolate

HOUSE BAKED BROWNIES | 52

(minimum one dozen per flavor)

Please select from the following:

- Double chocolate brownies
- S'more brownies, stuffed with marshmallow, graham cracker and chocolate chunks
- Red velvet brownies, with Oreo pieces and sweet cream cheese

RICE KRISPIES® TREATS | 48

(minimum order per one dozen)

Dipped in chocolate

FRESH BAKED STICKY PECAN BUNS | 67

GOURMET CUPCAKES (dozen) | 63

(minimum one dozen per flavor)

Please select from the following:

- Carrot cake with cream cheese icing, candied pecans
- Vanilla cupcake, maple frosting, and bacon
- Red velvet with cream cheese icing
- Chocolate cupcake with hazelnut buttercream

VEGAN CUPCAKES (dozen) | 66

Double chocolate and lemon raspberry

SPECIAL OCCASION CAKE (each)

Custom artwork priced upon request

- FULL SHEET CAKE (80 slices) | 315
- HALF SHEET CAKE (40 slices) | 100
- 10" ROUND CAKE (16 slices) | 85



BREAKS



BREAK SERVICE

Prices listed are per guest. Minimum of 25 guests. Maximum service time of 30 minutes.

WORLD SERIES BALLPARK | 14

- Gourmet soft pretzels sticks with mustard and cheese sauce
- Mini hot dogs
- Individual bags of dry roasted peanuts and popcorn

Served with freshly brewed ice tea, and lemonade

SAVANNAH ON MY MIND | 16

- House smoked pulled peach barbecue pork sliders served with peach jam
- Pimento cheese spread with mini cornmeal muffins
- Assorted crackers

Served with freshly brewed iced tea, and lemonade

THE SAVANNAH HARBOR HIGH TEA | 18

- Tea sandwiches: dill smoked salmon, cucumber mint, pimento cheese
- Assorted petite pastries: macarons, lemon tarts, mini eclairs

Served with premium loose leaf hot teas with honeycomb frame & lemon twists, and fresh pressed peach lemonade

THE HISTORIC DISTRICT CHEF'S GRAZING BREAK | 20

- Artisan cheese & charcuterie display with crackers, Savannah honey, fig preserves
- Seasonal fresh fruit board with Georgia peaches
- Spiced pecan clusters & sorghum roasted almonds

Served with infused waters (*choose two*): blood orange, blackberry mint, cucumber basil

LOWCOUNTRY LEMONADE STAND | 12

- Lemon chess bars
- Shortbread cookies
- Madeleines

Served with peach and blueberry lemonade

SOUTH OF THE BORDER | 14

- Cheese quesadillas
- Spicy guacamole and sour cream
- Jalapeño queso and salsa
- Corn tortilla chips

Served with Yucatan punch

BREAKS



BREAK SERVICE *continued*

Prices listed are per guest. Minimum of 25 guests. Maximum service time of 30 minutes.

TELFAIR ART HOUSE BREAK **V** | 18

- Cheese tasting board with Southern Cheddar, fresh goat cheese, and pepper jelly
- Fresh fruit & artisan crackers
- Lavender lemon iced tea

Served with sparkling water bar with fruit syrups

SWEETGRASS TRAIL MIX BAR **V** | 13

Build-your-own trail mix with toasted pecans, benne seeds, granola, dried peaches, chocolate nibs, and yogurt covered raisins

Served with cold pressed juices, flavored sparkling water, and energy shots

Juices: beet and apple, pineapple ginger, green delight, carrot and turmeric

THE PORCH SWING SNACK BAR **V** | 17

Mini fried chicken sliders, cheddar cheese straws, boiled peanut cups, and kettle chips with pimento cheese dip

Served with sweet tea, and lemonade

MEDITERRANEAN BREAK **V** | 16

Crispy pita, naan bread, olives, hummus, vegetable crudité, cucumber tzatziki and pistachio bar

Served with freshly brewed ice tea, and lemonade

SAVANNAH SEAFOOD BREAK | 25

Poached shrimp with Bloody Mary cocktail sauce, hushpuppies, crab dip, chips and crackers, and grilled veggie tray

Served with freshly brewed ice tea, and lemonade

ICE CREAM & SODA FLOAT STOP* **V** | 17

- Assorted ice cream flavors with cola, root beer, and cream soda floats
- Served with bourbon caramel, crushed pralines, and whipped Chantilly cream
- Includes mini whoopie pies and chocolate dipped cookies

Served with freshly brewed ice tea, and lemonade

**One Attendant required at an additional \$200.*





LUNCH

BOXED LUNCHES

Prices listed are per guest. Served with a gourmet chocolate chip cookie, potato chips and whole fruit. Limit of (4) types per day. Beverages not included.

SANDWICHES

TURKEY & CHEDDAR SANDWICH | 26

Roasted turkey breast with cheddar cheese, leaf lettuce, and tomato on wheatberry bread

HAM & SMOKED SWISS SANDWICH | 26

Honey baked ham layered with Swiss, leaf lettuce and tomato on a hoagie roll

ROAST BEEF & PROVOLONE SANDWICH | 26

Herbed roast beef topped with leaf lettuce and tomato on multigrain bread

CROISSANT CHICKEN SALAD | 26

Southern chicken salad with leaf lettuce and housemade pickle relish on a butter croissant

ITALIAN STYLE MUFFALETTA | 28

Sliced Provolone with capicola, mortadella, salami, leaf lettuce and tomato with olive tapenade on a focaccia bun

ROASTED PORTOBELLO SUPREME SANDWICH | 28

Marinated and grilled portobello mushrooms, roasted red peppers, arugula, Kalamata olive tapenade and basil on a gluten free roll

TUNA SALAD | 26

Classic lemon dill tuna salad with celery, cracked pepper, and crisp lettuce on multigrain bread

WRAPS

TURKEY 'WALDORF' WRAP | 26

Chopped turkey with celery, cranberries, grapes, and walnuts with herb mayo and leaf lettuce on a spinach wrap

SMOKED BBQ CHICKEN & PIMENTO WRAP | 26

House smoked chicken, pimento cheese, pickles and southern slaw on a garlic herb wrap

SOUTHWEST ROAST BEEF CHIPOTLE MAYO WRAP | 28

Peppered roast beef, Pepper Jack, leaf lettuce, and tomato in a jalapeño wrap

MEDITERRANEAN TOFU WRAP | 28

Herb marinated tofu, baby tomato, cucumber, chickpeas, and pickled onions on a gluten free wrap



LUNCH



BOXED LUNCHES *continued*

Prices listed are per guest. Served with a gourmet chocolate chip cookie, potato chips and whole fruit. Limit of (4) types per day. Beverages not included.

SALADS

OLD FORT SMOKEHOUSE BBQ

GRAIN BOWL 🌱 VG | 20

Mixed greens, wild rice, black beans, smoked corn and onions with an apple cider vinaigrette

- Add BBQ Smoked Chicken | +9

SLICED GRILLED CHICKEN CAESAR SALAD | 24

Shredded Parmesan, croutons, baby heirloom tomatoes and creamy Caesar dressing

🌱 Gluten free without packaged croutons

QUINOA MIXED GREENS GRAIN BOWL 🌱 VG | 20

Roasted butternut squash and Brussels sprouts, dried cranberries, pickled onions, pumpkin seeds, honey poppy seed vinaigrette

RICE NOODLE SALAD 🌱 VG | 20

With sesame crusted tofu, kale, carrot radish slaw, tomato, cucumber, sesame seeds, soy ginger vinaigrette

• ADD STEAK TO ANY SALAD | +12

• ADD CHICKEN TO ANY SALAD | +9



LUNCH

DELI LUNCHEONS

All Deli Luncheons are served with chips and appropriate condiments. Service to include disposable plates, cutlery and napkins.

PLATTERS

TRADITIONAL SANDWICH PLATTER | 250

12 sandwiches total, cut in half

- Premium roast turkey and cheddar cheese on a soft roll
- Natural roast beef and cheddar cheese on a soft roll
- Black Forest ham and Swiss cheese on a soft roll
- Grilled vegetables with herb oil on a soft roll

GOURMET WRAP PLATTER | 275

12 wraps total, cut in half

- Premium roast turkey with smoked cheddar and pesto aioli
- Southwest roast beef with grilled peppers and chipotle aioli
- Grilled vegetables with wilted spinach and balsamic glaze

PREMIUM SANDWICH PLATTER | 275

12 sandwiches total, cut in half

- Premium roast turkey and Swiss with Dijonnaise on a focaccia roll
- Roast beef with Boursin cheese, roasted red pepper and onion marmalade on a Kaiser roll
- Salami, capicola, ham and pepperoni with Provolone cheese and olive tapenade on an Italian sub roll
- Tomato, mozzarella, basil and olive oil on multigrain bread

Platters only available on Exhibit Floor.

OPTIONAL

ADD AN ATTENDANT | 200

For up to 4 hours of service



LUNCH

DELI ENHANCEMENTS

Serves 10 guests.

SALAD BOWLS

BAKED THREE POTATO SALAD BOWL 🌱 | 80

Yukon gold, sweet, and red bliss potatoes with sour cream, grain mustard dressing, and flat leaf parsley

BIBB & MIXED GREENS SALAD BOWL 🌱 | 80

Bibb lettuce and mixed greens with carrots, Cucumbers, red cabbage, and mandarin orange with sesame Tamari dressing

CAPRESE SALAD PLATTER 🌱 | 100

Fresh sliced mozzarella, sliced tomatoes, basil, and olive oil

EDAMAME SALAD BOWL 🌱 | 80

Soy beans, white beans, red beans, corn, red pepper, red onions, and rice wine vinaigrette

FUSILLI PASTA SALAD BOWL 🌱 | 90

Pasta with diced red peppers, yellow peppers, red onions, sundried tomatoes, cherry tomatoes, basil, and Italian vinaigrette dressing.





RECEPTION

SLIDERS / PLATTERS / CARTS

RECEPTION PLATTERS

Serves 10 guests.

SWEETGRASS SLIDER PLATTER | 165

(30 pieces) Pulled pork, fried chicken and beef sliders

RIVERFRONT TACO PLATTER 🌮 | 175

(30 pieces) Chicken, shrimp or roasted vegetables; lime crema & salsa, corn tortillas

SOUTHERN DESSERT SAMPLER | 155

(30 pieces) Pecan bites, peach cobbler minis, banana pudding cups

SLIDER STOP

Each platter serves 10 guests.

SHORT RIB SLIDER | 80

With Provolone and pickled peppers

ALL AMERICAN BEEF SLIDER | 70

With cheddar cheese, caramelized onions, and special sauce

FRIED CHICKEN SLIDER | 70

With Pepper Jack cheese and pickle

IMPOSSIBLE SLIDER | 80

With cheddar cheese and pickled peppers 🌱

SPECIALTY CARTS

Serves 10 guests.

PRALINE CART | 100

ICE CREAM CART | 110

LEMONADE CART 🍋 🌱 | 70

COFFEE & COLD BREW CART | 90



RECEPTION

HORS D'OEUVRES

Prices listed per piece. Minimum 50 pieces.

COLD

PICKLED SHRIMP SHOOTER 🌿 | 7

Citrus, white wine vinegar, sweet onion, lemon oil

TOMATO CAPRESE SKEWER 🌿 v | 6

Heirloom tomatoes, mozzarella, basil, balsamic

TUNA TARTARE IN CUCUMBER CUP 🌿 | 7

Yuzu aioli, ginger soy glaze

RED PEPPER & GARLIC HUMMUS CUP 🌿 v | 6

Cucumber cup, radish salad

FALAFEL BITE WITH TZATZIKI v | 7

Chickpea, cucumber, tomato, feta salad

PIMENTO CHEESE CROSTINI v | 6

TOMATO MOZZARELLA SKEWER 🌿 v | 6

SHRIMP SALAD TART | 7

BEET & GOAT CHEESE PARFAIT 🌿 v | 7

SOUTHERN DEVILED EGG 🌿 | 6

HOT

FRIED CHICKEN & WAFFLE CROQUETTE | 6

Maple bourbon syrup

MINI BEEF WELLINGTON | 7

Puff pastry, red pepper aioli

BACON WRAPPED SHRIMP 🌿 | 8

Roasted jalapeño remoulade

CRISPY REUBEN SPRING ROLL | 8

Thousand Island dip

PIMENTO GRILLED CHEESE v | 6

Tomato jam, buttery sourdough

CRISPY TEMPURA SHRIMP | 7

Yuzu ginger dipping sauce

VEGETABLE QUESADILLA TRIANGLE v | 8

Chili lime crema

JALAPEÑO & JACK CHEESE AREPA 🌿 v | 7

Peach jam, roasted corn

Pairs well with Alamos Malbec

MINI CHICKEN & WAFFLE BITE | 7

FRIED GREEN TOMATO WITH GOAT CHEESE v | 6

BBQ PORK BISCUIT | 7

BOURBON GLAZED MEATBALL | 7

MINI CRAB CAKE WITH LEMON AIOLI | 8



RECEPTION



RECEPTION STATIONS

Prices listed per guest. Minimum 25 guests.

DISPLAY & PLATTERS


ANTIPASTO DISPLAY | 20

Grilled vegetables, olives, artichokes, marinated tomatoes, Italian meats and cheeses, olive tapenade, crostini

GARDEN VEGETABLES | 12

Herb grilled vegetables with spinach artichoke dip, pita

DIP STATION | 14

Pimento cheese, Green Goddess hummus , smoked corn dip, smoked fish dip, artisan crackers

IMPORTED & LOCAL CHEESES | 17

Artisan crackers and sliced baguette


SEASONAL FRUIT DISPLAY | 10

Fresh local fruit and berries

VEGETABLE CRUDITÉS | 10

Green Goddess and Gorgonzola ranch

FLATBREAD PIZZAS | 20

- Peach BBQ chicken with roasted tomato and cheddar
- Prosciutto and roasted peach with mozzarella
- Wild mushroom with spinach, goat cheese and truffle Parmesan 

Try a bottle of Chandon Brut with any of our flatbreads





BEVERAGES

BEVERAGES



WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO | 44

Prosecco D.O.C. Italy

CHANDON BRUT | 62

California, U.S.

CHANDON BRUT ROSÉ | 70

California, U.S.

MOËT & CHANDON IMPERIAL BRUT | 138

Champagne, France

VEUVE CLICQUOT BRUT | 165

Champagne, France

ROSÉ

CHARLES & CHARLES 'BOLT' | 36

Columbia Valley, WA

LA CREMA | 50

Monterey, CA

WHISPERING ANGEL | 76

Provence, France

RIESLING

SEAGLASS | 42

Central Coast, CA

CHARDONNAY

CHATEAU STE MICHELLE MIMI | 48

Columbia Valley, WA

NAPA CELLARS | 56

Napa County, CA

HARTFORD COURT | 82

Russian River Valley, CA

ROMBAUER | 115

Carneros, CA

PINOT GRIGIO

SEAGLASS | 42

Central Coast, CA

MASO CANALI | 50

Trentino D.O.C., Italy

SAUVIGNON BLANC

JOEL GOTT | 42

California, U.S.

WHITEHAVEN | 52

Marlborough, New Zealand

CABERNET SAUVIGNON

PRATI BY LOUIS M. MARTINI | 52

Sonoma County, CA

KENDALL-JACKSON 'VINTNER'S RESERVE' | 66

California, U.S.

NAPA CELLARS | 82

Napa County, CA

PINOT NOIR

KALI HART BY TALBOTT | 58

Monterey, CA

SIDURI | 68

Santa Lucia Highlands, CA

MERLOT & OTHER REDS

CHATEAU SOUVERAIN | 40

California, US

MURPHY-GOODE | 48

California, US

ALAMOS MALBEC | 42

Mendoza, Argentina

JOEL GOTT 'PALISADES' RED BLEND | 46

California, U.S.

BEVERAGES

HOSTED BAR SERVICE

One (1) bartender per 100 guests is recommended for hosted bar service. Bartender fees are \$200 per bartender for a four hour service period. Additional service hours are \$50 per bartender, per hour, for each additional hour. Please add 24.5% service charge and applicable sales tax to all hosted beverage services. (Charges are based per drink).

PREMIUM

SPIRITS | 14

Tito's Handmade vodka
1800 Blanco tequila
Bacardi Ocho rum
Tanqueray gin
Savannah 88 bourbon
Maker's Mark bourbon
Crown Royal whisky
Jameson Irish whiskey
The Glenlivet 12 scotch
Hennessy V.S.O.P cognac
Assorted premium cordials & liqueurs

WINE | 12

Kendall-Jackson chardonnay
Kim Crawford sauvignon blanc
Franciscan Estate cabernet sauvignon
La Crema pinot noir
Ruffino prosecco

BEER

Domestic | 7

Bud Light
Yuengling Lager
Michelob ULTRA

Import | 8

Modelo
Modelo Especial
Stella Artois
Corona

Craft | 8

Wicked Weed Pernicious IPA
VooDoo Ranger Juicy Haze
White Claw Seltzer

Seasonal | 9

Seasonal local beers

DELUXE

SPIRITS | 12

Smirnoff vodka
el Jimador Silver tequila
Bacardi Superior rum
Beefeater gin
Jack Daniel's whiskey
Jim Beam bourbon
DeKuyper cordials

WINE | 10

Sycamore Lane chardonnay
Ruffino Lumina pinot grigio
Sycamore Lane cabernet sauvignon
Proverb pinot noir
Wycliff Brut sparkling wine

CREDIT CARD BAR SERVICE

One (1) bartender for every 125 guests is recommended for cash bar service. Bartender fees are \$200 per bartender for a four hour service period. Additional service hours are \$50 per bartender, per hour, for each additional hour.

BEVERAGES

SAVANNAH CRAFT COCKTAILS

CRAFT COCKTAILS | 16 -OR- CRAFT MOCKTAILS | 10



Sweet Tea Old Fashioned

**Maker's Mark Bourbon,
black tea reduction,
sorghum syrup, orange bitters**

Steeped in the slow rhythm of the South – dark tea, deep bourbon, and molasses warmth stirred into a sip that lingers long after dusk.



Forsyth Fizz

**Ketel One Vodka,
lavender chamomile syrup,
lemon, sparkling water**

Soft and radiant – a bloom of citrus and lavender dancing in fine bubbles. As elegant and unexpected as Savannah in springtime.

Savannah Sway

**Bulleit Bourbon, roasted
peach, thyme honey, lemon**

Slow, golden, and sultry – bourbon's warmth melts into a caramelized peach and a whisper of thyme. Every sip feels like sunset on a Savannah porch.



Lowcountry Sunset

**Don Julio Reposado Tequila,
blood orange, lime,
smoked sea salt**

Smoky, citrusy, and hypnotic – like the moment the sun hits the horizon. Tequila's warmth deepens into blood orange and salt kissed amber glow.



Chatham Honey Smash

**Grey Goose Vodka,
wildflower honey,
Meyer lemon, basil, ginger**

A bright, playful kiss of citrus and honey, tangled with basil and a spark of ginger heat. Light on its feet, but impossible to forget.



Southern Garden Spritz

**Bombay Sapphire Gin,
basil cucumber cordial,
elderflower, sparkling water**

Cool, crisp, and intoxicatingly fresh – the perfume of basil and elderflower drifts through bubbles that sparkle like afternoon light in a secret garden.





FINE PRINT

POLICIES AND PROCEDURES

Iron & Oak Hospitality (Caterer) would like to welcome you to the beautiful Savannah Convention Center. You will find that we take great pride in providing excellent service to both you and your guests. In our continuing effort to ensure a unique experience, our Executive Chef and catering experts are available to meet and fulfill your every need. Iron & Oak Hospitality is the exclusive provider for the Savannah Convention Center, and 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 and beverage items may not be taken off the premises.

Our menus have been created to showcase Georgia's coastal cuisine, accented by unique flavors from around the world. We look forward to working with you and enhancing your next event.

EVENT ORGANIZATION

The staff of the catering department are available to assist you in the planning of a successful event. We will be pleased to arrange decorated cakes, floral arrangements, center pieces, and specialty linen to enhance your event. Iron and Oak Hospitality, we offer cuisine and service second to none.

CONTRACTS

To execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to catering prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Caterer. In addition, full payment for all services must be received well in advance of your first event.

PAYMENT POLICY/ACCEPTABLE FORMS OF PAYMENT

Our Catering policy requires full payment in advance of all events. The client shall pay Caterer a reservation deposit of 100% of the good faith estimate of the cost of the event plus 10% to cover potential on site additions. Any deposit shall be credited toward the total payment for the event. The deposit will not bear interest. A signed food and beverage contract and deposit are due 30 days prior to your event, or upon receipt of the preliminary banquet contract. The remaining balance is due fourteen (14) business days prior to the event. A credit card is required to be on file to facilitate any on-site orders or incidental charges incurred during your event. Payments can be made by certified checks, wire transfers, ACH, or money orders.

GUARANTEES/ ATTENDANCE

Customer represents that it has provided Caterer with a good faith estimate of the number of people that will attend the events so that Caterer can effectively and efficiently plan according to the estimated attendance. Not less than ten (10) business days prior to the event, customer shall notify the final number of guests the customer guarantees will attend the event (the "Guaranteed Attendance"). Thereafter, customer agrees that increases in the guaranteed attendance of greater than 10% may be subject to an additional ten percent (10%) surcharge, in the Caterer's sole discretion.

In no event shall the guaranteed attendance exceed the maximum capacity of the areas within the facility in which the event will be held. If customer fails to notify Caterer of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Should additional guests attend the event in excess of the total of the guaranteed attendance, we will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guest and/or a la carte items at the same price per guest or per item plus the service charge and local taxes.

SERVICE CHARGE AND TAX

All food and beverage items are subject to a 24.5% service charge and applicable sales tax, currently at 7%. Parties of 25 and under will incur an additional service charge of \$150.00 per four-hour period. If the Customer is an entity claiming exemption from taxation in the state where the facility is located, please provide caterer satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

FINE PRINT

POLICIES AND PROCEDURES *continued*

CHINA SERVICE

In all carpeted meeting rooms, ballrooms, and foyers china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested. All food and beverage events located in the exhibit halls, except for plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred in exhibit halls for buffets or other non-plated meals the following fee will apply: Breakfast, lunch, receptions, dinners, refreshments, or coffee breaks will be \$5 plus service charge and tax per guest, per meal period, or break based upon selected menu.

HOLIDAY SERVICE

There will be an automatic labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day After Thanksgiving, Christmas Eve and Christmas Day. Catering will notify the customer of estimated labor fees based on the information supplied by the customer.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more; an additional labor charge may apply. Should your event require extended pre/post service or stand by time, often associated with large and/or high-end functions, an additional labor charge will apply.

ALCOHOLIC BEVERAGE GUIDELINES

Catering and Customer shall comply with all applicable local and state liquor laws. We are the sole holder of liquor licenses for the Savannah Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated or impaired. Customer shall comply, and cause its guests to comply, with all applicable alcohol-related laws and acknowledges that all alcohol must be consumed in the areas designated by Customer. Caterer acknowledges and agrees that all alcoholic beverages consumed at the Facility shall be purchased from Caterer and all such service requires Caterer's bartending staff. Alcoholic beverages are not permitted to be removed from the facility.

ECO-FRIENDLY SERVICES

A complete line of "green" products and services are available. Your assigned Catering Sales Manager will be glad to discuss "green" options available for your events.

SUPPLEMENTAL STAFFING FEES

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When you request additional staffing, over and above what is normally provided, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

Banquet Staff: \$50.00 per hour

Chef/Carver: \$50.00 per hour

Bartender: \$50.00 per hour

TABLE STANDARDS

The Catering banquet standard is for service at tables of ten (10) guests with one (1) server per 30 guests. An additional labor fee will be applied for any set that requires tables seating less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$50.00 per hour with a four (4) hour minimum. Special events may require changing the ratio of guests per server or may require adding dedicated bussing personnel.

TABLECLOTHS

All tables for meal functions are dressed in white linen and napkins. Your sales professional will be able to assist with any custom linen, floral, and decor details at an additional cost. Events that require tablecloths for non-food functions may be clothed for \$15 per tablecloth.

RETAIL AND CONCESSION SERVICE

Appropriate operation of concession outlets will occur during all show hours starting one half-hour before doors open to the event. We reserve the right to determine which outlets are open for business and hours of operation pending the flow of business. Should additional food stands be requested, a minimum sales guarantee and related charge may apply.

FOOD DISCLAIMER

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

ORDERING ONLINE

HOW TO PLACE AN ONLINE ORDER:

USE THE LINK: [Savannah Convention Center Online Ordering](#)

OR USE the QR Code:

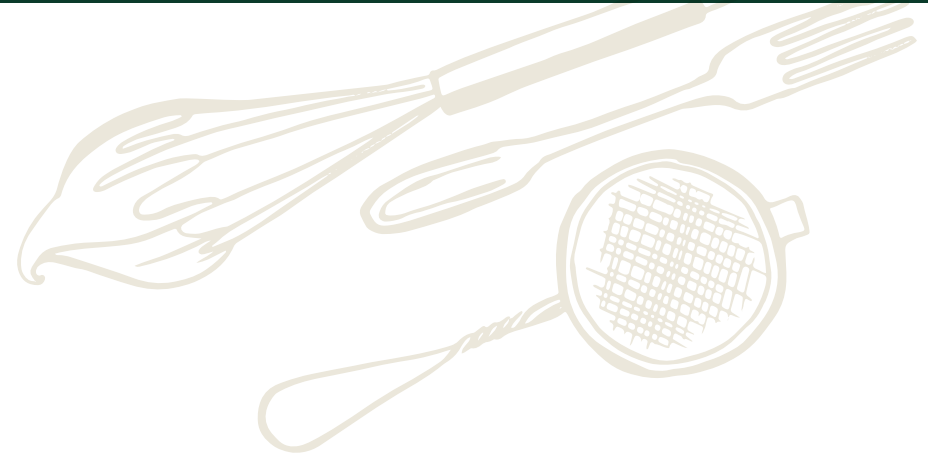


RETURNING USER?

Login if you have previously placed orders online. You may use the same User Name and Password as you have used in the past. If you need assistance with re-setting, please contact **Patrice Simmons**, PSimmons@savtcc.com.

NEW USER?

1. Select your **Event** by clicking the date of the event on calendar or from event list, then click on **Place Order** link.
2. Select **the location**.
3. Select **Menu Category** of choice. You may use the scroll bar to the right to view all available categories.
4. Click on a menu **Item** to expand and select **Add** to your cart.
5. You may select Calculate Total to view total charges.
6. Select **Submit Order** when you have completed your order.
7. If this is your first time ordering, you will be prompted to register. Please fill out required fields to create your account and your **User Name & Password**. This is done one time only. Please retain your User Name & Password for future use.
8. Select method of **Payment**, enter credit card information or select card on file.
9. **Review** order, then Enter special requests, authorized guests or timing requests in the **Notes** section.
10. After you review, confirm your acceptance of the Catering Policy by checking the box, and then **Submit** your order.
11. You will receive an email confirming your order was placed. Please check your email to verify your order was submitted.
12. For changes or questions about your order please contact **The Sales Office** at **912-447-4031**.



TIMING

We are excited to host you at the upcoming event at the Savannah Convention Center. We strive to make every detail smooth and easy for the upcoming show. As you can imagine, it takes a little time to prepare for all of the events taking place. **Please place the order five (5) business days prior to your requested food and beverage event.** This gives us the time we need to prepare! We are looking forward to welcoming you to Savannah.

For questions or to speak with someone in our Catering Sales Department, please contact your Catering Sales Team.

Patrice Simmons, Senior Catering Sales Manager

Iron & Oak Hospitality at the Savannah Convention Center

psimmons@savtcc.com

(912) 447-4031

Ben Mallard, Catering Sales

Iron & Oak Hospitality at the Savannah Convention Center

jmallard@gwcc.com

(912) 447-4033

IRON  OAK
HOSPITALITY

Thank
YOU

Patrice Simmons
Senior Catering Manager
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psimmons@savtcc.com

