



BANQUET MENUS²⁰¹⁹

The Ballroom at



POLICIES AND PROCEDURES

ALL RESERVATIONS AND AGREEMENTS FOR BANQUET EVENT ORDERS AS SCHEDULED/ CONTRACTED ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF THE BALLROOM AT BEACH HOUSE, AND THE FOLLOWING CONDITIONS:

CONTRACTUAL LIABILITY

Performance of this agreement is contingent upon the ability of the Venue management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall The Ballroom at Beach House be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

FOOD & BEVERAGE MINIMUMS

The food and beverage minimum is the least amount of money you are required to spend in a combination of food and beverage and does not include room rental, service charge or tax. This minimum is determined on the event space, time of day and the date of the event. You may speak with your Catering Manager if you have further questions about your minimum.

BANQUET SERVICE CHARGE

A taxable service charge of twenty-two (22%) percent is to be added to the customer's bill for food, beverages, room rental, audio visual equipment and outside rentals

TAX

All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Venue are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately. Tax-exempt groups must provide a Georgia Tax Exemption certificate.

BANQUET EVENT ORDERS

A banquet event order defines the exact details of your event as discussed with your Catering Manager. Copies of the order will be sent to you upon the completion of the planning of your event. We encourage you to carefully review these to ensure that all your requests have been detailed. The banquet event order must be signed, dated and returned to the Catering Manager no later than two weeks prior to your event. Any changes on this form must be confirmed by and with your Catering Manager.

FOOD AND BEVERAGE

Due to legal liability for all food and beverages served on premises, as well as licensing restrictions, The Ballroom at Beach House requires that only food and beverages (excluding celebration cakes) purchased from the Venue be served on property. Due to the health code, food and beverage may not be removed from the function area under any circumstances.

FUNCTION SPACE

Function space is assigned by the Venue according to the guaranteed minimum number of people anticipated. The Venue reserves the right to reassign appropriate space for the group's function in the event the estimated number of attendees changes, or as otherwise deemed necessary by the Venue. Functions must be confined to contract designated areas.

GUARANTEES

Final guarantee of attendance to be specified and communicated to the Catering Manager by 12 noon 72 business hours to your event. This will be considered the final guarantee for billing purposes and is not subject to a reduction. You will be charged for the guarantee or the actual number attending, whichever is greater. Our culinary team will prepare 5% over the guarantee number. If the final guarantee is not given by the specified time, we will prepare and charge for the estimated number of persons indicated on the Banquet Event Order. Should the number of attending exceed your guarantee by more than 10%, those will be charge to the master bill at 1.5 times the original menu price.

PRICES

The prices herein are subject to increase in the event costs of food, beverages or other costs of operation increase at the time of the function. Customer grants the right to the Venue to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Venue, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable as determined by the Venue.

EVENT SPACE

Other groups may be utilizing the same space prior to or following your function. Guests will be admitted to the event space and expected to depart at the times stated on the signed Banquet Event Order. Requests to change the stated timeline may result in a labor fee. The Venue reserves the right to move functions to another event space without prior notifications.

ELECTRICAL/ LIGHTING REQUIREMENTS

All Power requirements for The Ballroom at Beach House must be handled by the Venue. Additional costs will be charged to the group based on the necessary power/ lighting requirements needed. Arrangements can be made through your Catering Manager.

DECORATIONS/BALLOONS

Theme décor can be brought in, please note that the Venue will not permit the affixing of anything to the walls, floors or ceilings of our event space with nails, staples, tape or any other substance without prior approval. The customer is responsible for the removal of all decorations; however, the use of confetti or open flame is not permissible.

OUTSIDE CONTRACTORS

The Venue reserves the right to have advance approval of all outside contractors hired for use by a group. The Venue will, upon reasonable notice, cooperate with outside contractors. Venue facilities are available to outside contractors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and any permits to the Venue thirty (30) days prior to their set up. The customer is responsible for any damage an outside contractor incurs while in the employ of a customer.

SECURITY

The Venue may request that the client obtain and pay for bonded security personal when valuable merchandise or exhibits are displayed or held overnight anywhere on property. The Venue is not responsible for damage to or loss of any items left on property prior to or following any events. The Venue makes no warranties or representations to the client other than those printed herein.

EXHIBIT TABLES

A rental fee will be charge to the master bill per exhibit table. The charges will be based on a per day basis. Any additional needs that vendors may request will also be charged to the master bill unless otherwise stated.

OUTDOOR EVENTS

The Ballroom at Beach House reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made four hours prior to start of the event based on prevailing weather conditions and the local forecast for all functions. Should the weather forecast report thirty (30%) percent or more precipitation in the area, the scheduled function will take place at the designated back-up location. Low temperatures and/ or high wind gusts will also be cause to hold the function indoors. Should a customer insist on having a function outdoors, against the Venue's discretion, and the staff has to reset indoors due to weather conditions, a \$10 per person surcharge will be added to the customer's menu price.

DAMAGE

Customer agrees to be responsible and reimburse The Ballroom at Beach House for any damage done by the customer, customer's guests and contractors.

EVENT MATERIALS

The client is responsible for the arrangements and the expense of shipping materials, merchandise, exhibits or any other items to and from the Venue. Handling fees may apply so please refer to your Catering Manager for policies and questions.

GUESTROOM DELIVERIES

All guest room deliveries incur a \$3.00 fee per room. Please provide the front desk and your Catering Manager a list of the guest's names and items to be delivered. The delivery fee will be charged to your master account.

APPOINTMENTS

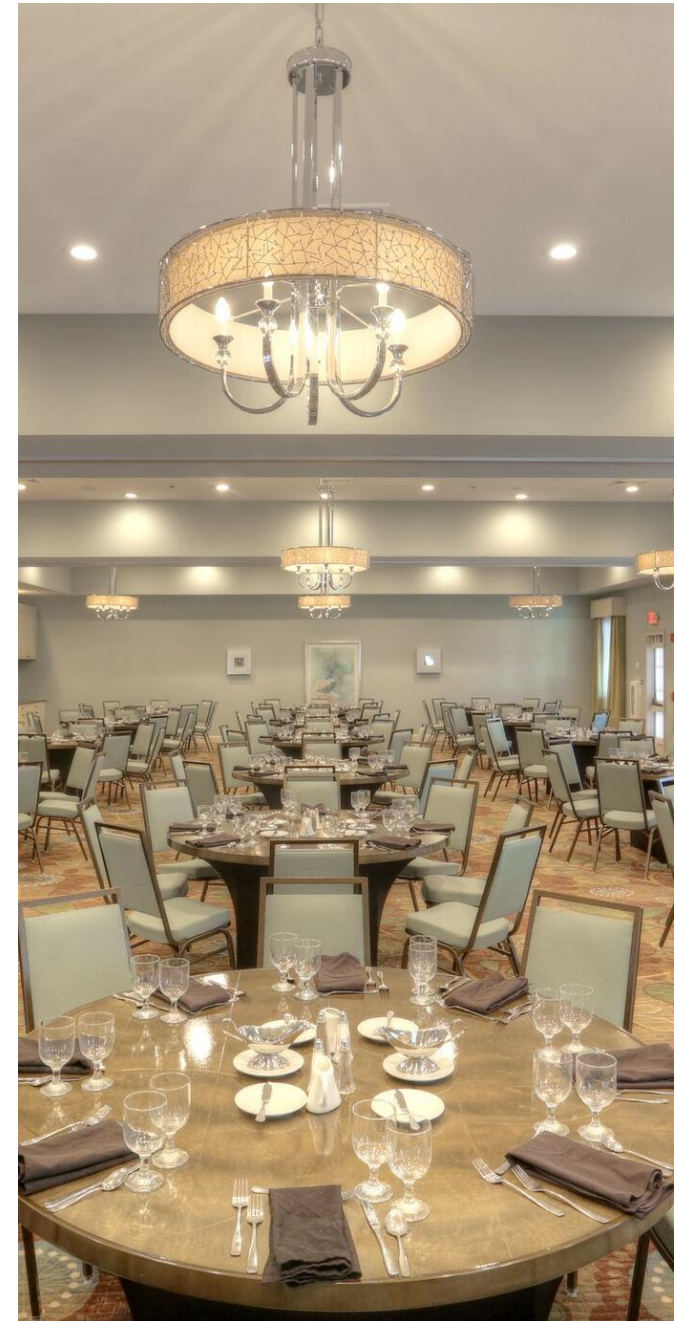
In order to give you the best possible service, we ask that you call and make an appointment when you need to meet with your Catering Manager.

LOST AND FOUND

The Ballroom at Beach House does not accept any responsibility for the damage or loss of any merchandise or article left in the Venue prior to, during or following the function.

HOURS OF SERVICE

Considerations of unique events will be considered but, our standard meal service times are as follows:
Breakfast 6am-10am
Brunch 9am-3pm
Lunch 11am-3pm
Dinner 4pm-11pm



A top-down view of a coffee cup on a dark surface. The cup is white and filled with dark coffee. To the left of the cup is a wooden spoon filled with brown sugar, with some sugar spilled on the surface. Above the cup is a small white bowl containing brown powder. To the right is a white pitcher. On the left side of the image, there are several green sprigs of herbs, including what looks like rosemary and eucalyptus, with some small white flowers. The background is a dark, textured surface.

BREAKS

SPECIALTY BREAKS
OR À LA CARTE

À LA CARTE SPECIALTY ITEMS

BEVERAGES

Freshly Brewed Coffee/ Iced Tea	\$39.00 Gallon
Juice (Orange, Apple, Cranberry and Grapefruit)	\$5.00 Each
Assorted Sodas	\$5.00 Each
Sports Drinks/ Vitamin Water	\$5.00 Each
Energy Drinks	\$7.00 Each
Acqua Panna Mineral Water	\$6.25 Each
Fiji Artesian Water	\$6.25 Each
Icelandic Glacial Spring Water	\$4.00 Each
Protein Drinks	\$6.00 Each

BAKERY

Assorted Muffins or Pastries	\$30.00 Dozen
Croissants or Bagels	\$32.00 Dozen
Chocolate Glazed or Glazed Doughnuts	\$30.00 Dozen
Sausage and Egg Biscuits	\$42.00 Dozen
Ham, Egg and Cheese Croissants	\$52.00 Dozen
Mini Breakfast Burritos	\$40.00 Dozen
Cookies, Brownies or Blondies	\$28.00 Dozen
Petite Fours	\$36.00 Dozen

PANTRY

Assorted Nuts	\$4.00 Each
Trail Mix	\$4.00 Each
Assorted Popcorn Bags	\$3.00 Each
Potato Chips and Tortillas served with Guacamole & Salsa	\$6.00 Per Guest

À LA CARTE

Strawberry or Blueberry Parfaits	\$6.00 Each
Assorted Yogurts	\$4.00 Each
Fresh Seasonal Fruit Cups	\$39.00 Dozen
Mini Deli Sandwiches (Ham, Turkey and Roast Beef)	\$35.00 Dozen



All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.

BREAKS

SPECIALTY BREAKS

MORNING

CLASSIC COFFEE BREAK

Fresh Seasonal Sliced Fruit and Assorted Whole Fruits
Assorted Yogurts
Assorted Muffins and Pastries
Bagels & Sweet Breads
\$17.00 per guest

HAND FULLS

Sausage and Egg Biscuits
Ham and Cheese Croissants
Bacon, Egg and Cheese Mini Burritos
Hash Browns and Coffee
\$28.00 per guest



AFTERNOON

TAKE A BREAK!

White Cheddar and Caramel Popcorn
Nachos with Jalapeños and Cheese
Assorted Candy Bars
Pretzel Bites and Dipping Sauces
Assorted Bottled Sodas
\$15.00 per guest

COOKIES & MILK

Cookies, Brownies & Blondies
Whole Milk and 2% Milk
\$16.00 per guest

MARKET STYLE

Raw Vegetables, Pickled Carrots,
Roasted Red Pepper Hummus,
Edamame and White Bean Spread
Flatbread Crisps and Pretzel Rods Health Mix
Citrus Infused Water
\$16.00 per guest

ICE CREAM SOCIAL

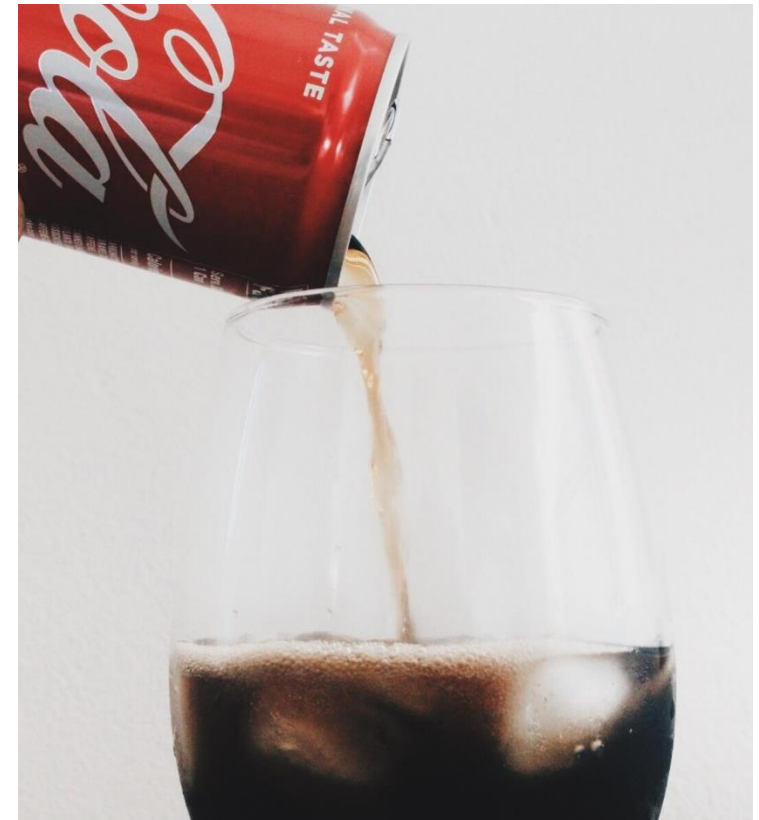
Build Your Own Ice Cream Sundae:
Chocolate and Strawberry Sauce
M&M® Candies,
Whipped Cream & Cherries
A&W Root Beer Floats
Assorted Novelty Bars
\$17.00 per guest*

LAST INNING*

Mini Hot Dogs and Cheeseburgers,
Mayonnaise, Mustard and Ketchup
Kettle Chips and Sweet Tea
\$18.00 per guest
\$29.00 per guest + Beer (1 Import/ 2 Domestic)

FOOD TRUCK*

Mini Street Tacos
Chicken Wings (Buffalo, Teriyaki and BBQ)
Chili Cheese Fries
Assorted Bottled Sodas
\$23.00 per guest



ALL DAY

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee,
Gourmet Tea Selection
Assorted Regular
and Diet Soft Drinks
Bottled Waters
\$14.00 per guest

BREAK PACKAGE

Coffee Break + any PM Break
(with the exception of the Food Truck)
\$19.00 per guest

*Specialty Break prices are based on 45 minutes of service time.
Additional service will be charged on consumption.*

**Attendant(s) optional, \$125.00 per attendant.*

All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.

A stack of four golden-brown pancakes is presented on a white square plate. The top pancake is garnished with fresh strawberries and blueberries. A pool of light-colored syrup is drizzled around the base of the stack. The background is dark, making the white plate and the vibrant colors of the fruit stand out.

BREAKFAST

CONTINENTAL BREAKFASTS

CLASSIC

Fresh Seasonal Fruit and Berries
Assorted Danish, Croissants, Muffins,
Bagels and Sweet Breads
Jellies, Butter and Cream Cheese
Cranberry and Orange Juice
Freshly Brewed Regular and
Decaffeinated Coffees, Gourmet Teas
\$16.00 per guest

SOUTHERN

Fresh Seasonal Fruit and Berries
Assorted Danish, Muffins, Bagels and Sweet
Breads
Assorted Yogurts
Jellies, Butter and Cream Cheese
Southern Buttermilk Biscuits and Sausage Gravy
Cranberry and Orange Juice
Freshly Brewed Regular and Decaffeinated
Coffees, Gourmet Teas
\$24.00 per guest

*Continental Breakfast options are designed to be served inside the banquet room and are based on 90 minutes of service.
Continental Breakfasts requiring seating and/or table service will be charged an additional \$5.00 per person.
All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.*

BREAKFASTS BUFFETS

ALL AMERICAN

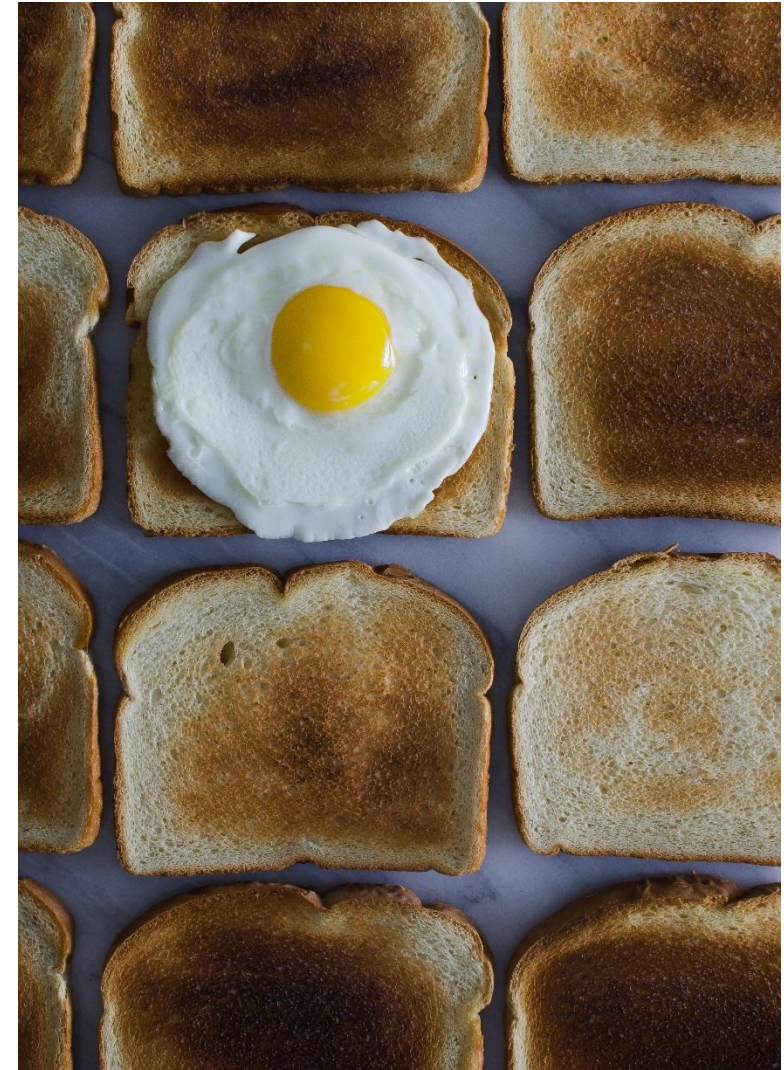
Assorted Danish, Muffins & Sweet Breads
Farm Fresh Scrambled Eggs
Sausage and Bacon
Breakfast Potatoes
Cranberry and Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees, Gourmet Teas
\$18.00 per guest

BEACH HOUSE

Fresh Seasonal Fruit and Berries
Assorted Danish, Croissants, Muffins and Sweet Breads
Assorted Cereals and Milk
Silver Dollar Pancakes & Syrup
Sausage and Bacon
Breakfast Potatoes
Southern Style Cheese Grits
Cranberry and Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees, Gourmet Teas
\$27.00 per guest

JEKYLL SUNRISE

Fresh Seasonal Fruit and Berries
Assorted Yogurts
Assorted Danish, Muffins and
Sweet Breads
Croissants or Bagels
Sausage and Bacon
Breakfast Potatoes
French Toast
Oatmeal with Assorted toppings
Southern Style Cheese Grits
Breakfast Burritos or Shrimp & Grits
Cranberry and Orange Juice
Freshly Brewed Regular and
Decaffeinated Coffees, Gourmet Teas
\$33.00 per guest



*Buffets require a minimum of 25 people, and are based on 90 minutes of service.
All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.*

BREAKFAST/ BRUNCH BUFFET ENHANCEMENTS

OMELET STATION*

Three Egg Omelets Cooked to Order
Toppings: Bacon, Sausage, Ham, Spinach,
Peppers, Onions, Tomatoes, Cheddar Cheese and Salsa
\$7.00 per guest

THE GRIDDLE STATION*

Silver Dollar Pancakes made to order with choice of
Banana, Blueberries,
and Chocolate Chips served with Warm Maple Syrup
\$7.00 per guest

HOUSE-MADE SMOOTHIE STATION*

Fresh Smoothies made to order with Assorted Fresh Seasonal
Fruits, Berries and Greens with Yogurt
\$7.00 per guest

PAFAIT BAR

Vanilla infused Yogurt with toppings:
Granola, Cinnamon, Honey, Chocolate Chips, Cranberries,
Blueberries, Bananas, Strawberries, Apple, Almonds and
Toasted Coconut
\$7.00 per guest

SMOKED SALMON*

Smoked Salmon served with Lemon Wedges, Capers, Pickled
Onions, Sliced Tomatoes, Cream Cheese and Bagels
\$7.00 per guest

SHRIMP & GRITS STATION*

Stone Ground Grits with Shredded Cheddar, Crumbled Bacon,
Chives, Diced Tomatoes and Onions served with Sautéed
Shrimp in Tasso Gravy
\$10.00 per guest

BLOODY MARY & MIMOSA BAR*

Savannah Bloody Mary Mix, 229 Vodka, Olives, Celery,
Lemons, Limes, Pickles, Hot Sauces, Bleu Cheese
Crumbles, Peperchinnis, Bacon and Onion Rings
Prosecco, Fresh OJ and Orange Slices
\$18.00 per guest

BRUNCH BUFFETS

TRADITIONAL

Fresh Garden Salad
Fresh Seasonal Fruit Display with Melons, Berries and Grapes
Assorted Muffins, Pastries, Sweet Breads and Croissants
Whipped Butter, Honey and Assorted Jams and Jellies
Marinated Tomato, Onion and Cucumber Salad
Scrambled Eggs, Sausage Links and Thick Cut Bacon
Breakfast Potatoes with Onions and Peppers
Chicken Marsala
Teriyaki Glazed Atlantic Salmon
Roasted Vegetable Medley
Apple Crisp with Vanilla Ice Cream
Cranberry and Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees,
Gourmet Tea and Sweetened Iced Tea
\$34.00 per guest

BRUNCH RECEPTION*

Salad Bar: Chopped Romaine, Spring Mix, Cucumbers,
Carrots, Grape Tomatoes, Onions, Shredded Cheddar,
Shredded Mozzarella, Herbed Croutons, Bacon Bits,
Boiled Eggs, Ranch and Balsamic Dressings
Pancake and Waffle Station w/ Maple Syrup*
Bacon & Sausage
Citrus Grilled Mahi
Breakfast Potatoes
Chef Carved Prime Rib
Vegetable Medley
Cranberry and Orange Juice
Freshly Brewed Regular and Decaffeinated Coffees,
Gourmet Tea and Sweetened Iced Tea
\$45.00 per guest



Buffets require a minimum of 25 people, and are based on 90 minutes of service.

Enhancements maybe added to any breakfast or Brunch Buffet.

**Attendant(s) required, \$125.00 per attendant.*

All prices listed are subject to 22% Taxable Service Charge & 7% Sales Tax.

BREAKFAST/BRUNCH

BUFFET



LUNCH

PLATED, BUFFET OR TOUR

PLATED LUNCH PACKAGES

SOUP OR SALAD SELECTION (Please Select One)

SOUPS

Chicken and Wild Rice
Seafood Chowder
Island Style Black Bean
Tomato Bisque

SALADS

CLASSIC SALAD

Mixed Greens, Tomatoes, Cucumbers, Grape Tomatoes, Shredded Cheddar
Served with Homestyle Ranch

GREEK SALAD

Romaine Hearts, Feta Cheese, Tomatoes
Cucumbers, Banana Peppers
Kalamata Olives, Sliced Radish
Served with Greek Vinaigrette

CAESAR SALAD

Romaine Hearts, Herbed Croutons and Parmesan Cheese
Served with Classic Caesar Dressing

SPINACH SALAD

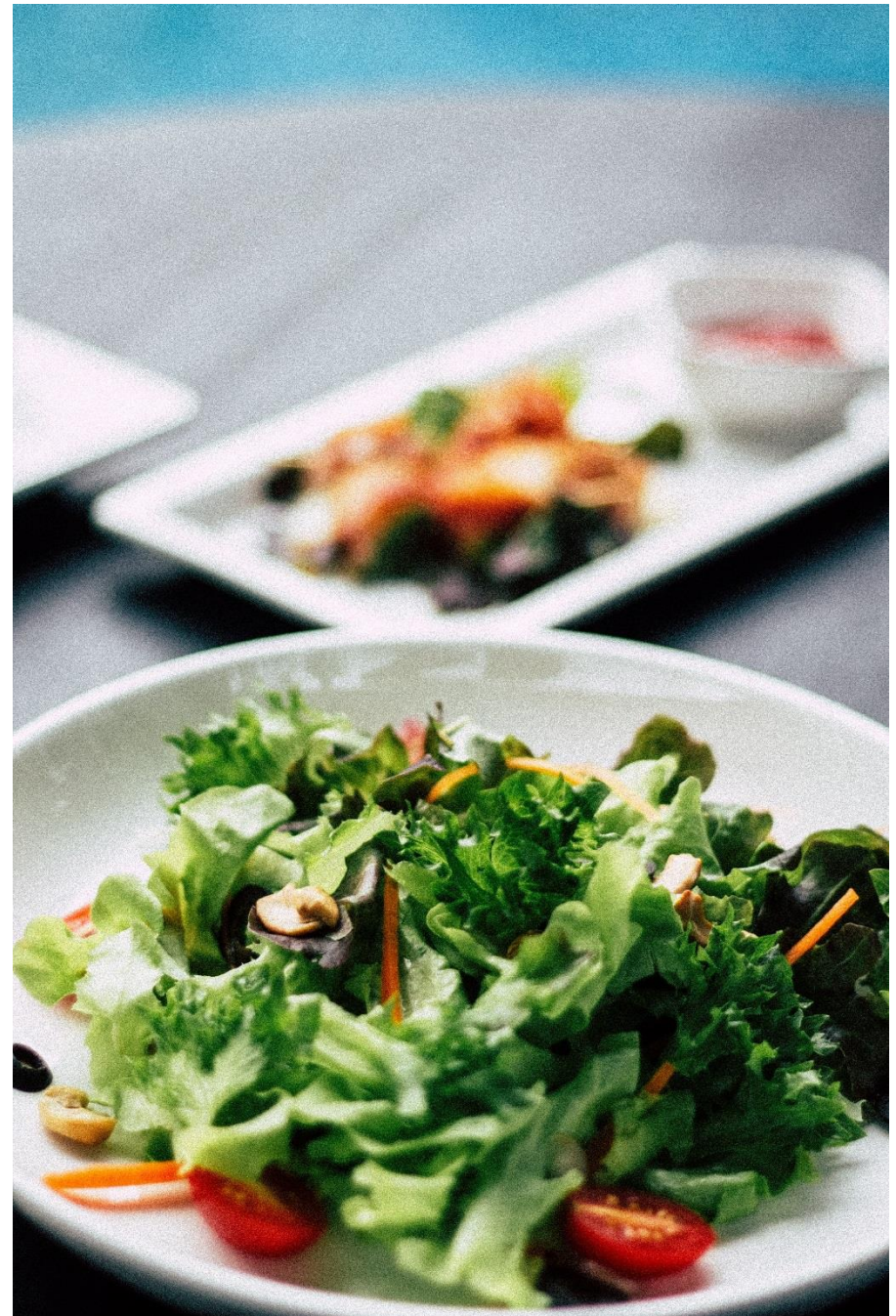
Baby Spinach, Peaches, and Pecans
Served with Creamy Poppy Seed Dressing

DESSERTS SELECTION (Please Select One)

Key Lime
Salted Caramel Cheesecake
Flourless Chocolate Cake
Strawberry Shortcake

Plated Lunches include choice of one Lunch Soup or Lunch Salad, choice of Lunch Entrée (see pg. 12), Dessert, Rolls and Butter, Freshly Brewed Sweet Tea and Citrus Infused Water.

All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.



PLATED SANDWICHES

AVOCADO BLT

Tomato, Applewood Smoked Bacon, Lettuce, Avocado with Spicy Mayo on Cuban Bread
Kettle Chips and Pasta Salad
\$22.00 per guest

PESTO CHICKEN AND TOMATO WRAP

Red Pepper Mayonnaise, Grilled Chicken and Prosciutto
Roasted Peppers, Parmesan and Arugula
Kettle Chips and Pasta Salad
\$23.00 per guest

BEACH CLUB SANDWICH

Ham and Turkey, Bacon, Cheddar, Tomato, Mixed Greens on White Bread
Kettle Chips and Pasta Salad
\$24.00 per guest

GROUPER SANDWICH

Seasoned Black Grouper, Cole Slaw and our Specialty Remoulade on a Kaiser Roll
Kettle Chips and Pasta Salad
\$26.00 per guest



HOT PLATED LUNCHES

PARMESAN CRUSTED CHICKEN

served with Three Cheese Mac and Roasted Vegetable Medley
\$24.00 per guest

TERIYAKI GLAZED SALMON

served with Garlic Roasted Red Potatoes and Stir Fry Vegetables
\$28.00 per guest

PETITE FILET OF BEEF

Petite 6 oz. Filet of Beef served with Mashed Potatoes, Broccolini and Carrots
\$30.00 per guest

SEAFOOD CAPPELLINI

Wild GA Shrimp, Sea Scallops and Crawfish, Sautéed with Artichoke Hearts, Cherry Tomatoes and Spinach in a Pesto Broth Tossed in Capellini Pasta
\$28.00 per guest

Plated Lunches include choice of one Lunch Soup or Lunch Salad (see pg. 11), choice of Lunch Entrée, Dessert, Rolls and Butter, Freshly Brewed Sweet Tea and Citrus Infused Water. All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.

LUNCHEON BUFFETS

BUTCHER'S BLOCK

Pasta Salad and Potato Salad
Soup of the Day
Ham, Turkey and Roast Beef
Shredded Lettuce, Sliced Tomatoes,
Red Onions and Pickles
American, Cheddar, Swiss and Provolone
Mayonnaise, Mustard, Dijon Mustard,
Oil and Vinegar
White, Wheat and Rye
Kettle Chips
Sliced Fruit and Assorted Fruit Bars
\$24.00 per guest

SOUTHWEST FIESTA

Marinated and Grilled Shrimp, Chicken and
Steak
Grilled Onions and Peppers
Diced Tomatoes, Onions, Cilantro, Jalapenos,
Lettuce and Cucumbers
Pico de Gallo, Fired Roasted Corn,
Guacamole and Salsa
Shredded Cheddar Cheese and Sour Cream
Island Styled Black Beans
Mexican Rice
Tortilla Chips and Flour Tortillas
Churros and Tres Leche Cake
\$28.00 per guest

ALL AMERICAN COOKOUT

White Chicken Chili
Creamy Cole Slaw
Southern Macaroni Salad
Grilled Beef Burgers
Hot Dogs with Fresh Buns
Shredded Lettuce, Sliced Tomatoes,
Red Onions and Pickles
American, Cheddar, Swiss and Provolone
Ketchup, Mayonnaise, Mustard and Relish
Kettle Chips
Assorted Cookies and Brownies
\$27.00 per guest

THE BEACHVIEW

Garden Salad with Dressings
Pasta Salad
Mashed Potatoes
Vegetable Medley
Pat's Fried Chicken
Lemon Pepper Mahi Mahi
Rolls and Butter
Apple Crisp and Chef's Selection of
Assorted Pies
\$29.00 per guest



*Buffets require a minimum of 25 people, and are based on 90 minutes of service.
Buffets are served with Freshly Brewed Sweet Tea and Citrus Infused Water.
All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.*

LUNCH

BUFFET

TOUR LUNCHES

All Tour Lunches are served with a Bottled Water and choice of Pasta Salad or Kettle Chips, Cookie or Brownie.

BEACH CLUB SANDWICH

Ham, Turkey, Bacon, Lettuce, Tomato and Cheddar on White or Wheat Bread

\$18.00 per guest

TURKEY CLUB CROISSANT

Turkey, Bacon, Lettuce, Onion, Tomato, Swiss and Cheddar on Croissant

\$19.00 per guest

CHICKEN SALAD WRAP

Creamy House-made Chicken Salad in Sundried Tomato Tortilla

\$19.00 per guest

WILD GA SHRIMP SALAD WRAP

House-made with local Shrimp in Sundried Tomato Tortilla

\$21.00 per guest



*A tour lunch is designed for off-premise events, group departure or working lunches.
All Lunches include Dinnerware Packets, Napkins and Condiments.
Tour Lunches Requiring Seating and/or Table Service will be Charged an Additional \$5.00 per person.
All prices listed are subject to 22% Taxable Service Charge & 7% Sales Tax.*

LUNCH

TOUR LUNCHES



DINNER

PLATED OR BUFFET



PLATED DINNER PACKAGES

SOUP AND SALAD SELECTIONS (Please Select One)

SOUP SELECTION

Chicken and Wild Rice
Seafood Chowder
Island Style Black Bean
Tomato Bisque

SALAD SELECTION

CLASSIC SALAD

Mixed Greens, Cucumbers, Grape Tomatoes,
Shredded Cheddar served with Homestyle Ranch

GREEK SALAD

Romaine Hearts, Feta Cheese, Tomatoes
Cucumbers, Banana Peppers
Kalamata Olives, Sliced Radish served
with Greek Vinaigrette

CAESAR SALAD

Romaine Hearts, Herbed Croutons and Parmesan Cheese
Served with Classic Caesar Dressing

SPINACH SALAD

Baby Spinach, Peaches, and Pecans
Served with Creamy Poppy Seed Dressing

DESSERT SELECTIONS (Please Select One)

Key Lime
Salted Caramel Cheesecake
Flourless Chocolate Cake
Strawberry Shortcake



Plated Dinners include choice of one Soup or Salad, choice of Entrée (see pg. 17), Dessert, Rolls and Butter, Freshly Brewed Sweet Tea and Citrus Infused Water.

All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.

DINNER

PLATED PACKAGES

PLATED ENTRÉES

ROASTED VEGETABLE WELLINGTON

Layers of Portabella Mushrooms, Fresh Basil, Feta Cheese, Red Peppers, Squash, Zucchini, Carrots and Tomatoes Wrapped in a Puff Pastry on Wild Rice and Drizzled with Pesto Aioli

\$32.00 per guest

CHICKEN MARSALA

Wild Mushroom Ragout, Garlic Mashed Potatoes, Marsala Wine Reduction served with Asparagus and Carrots

\$33.00 per guest

GARLIC CHEDDAR CHICKEN

Chicken dipped in Garlic Butter and tossed with Cheddar Cheese and Bread Crumbs served with Roasted Red Potatoes and Steamed Vegetable Medley

\$33.00 per guest

GRILLED MAHI MAHI TROPICALE

Grilled Mahi Mahi topped with Mango Salsa served with Garlic Roasted Red Potatoes, Asparagus and Carrots

\$38.00 per guest

STEAK AND SHRIMP

6 oz. Filet Grilled to perfection and served atop a Portabella Pedestal and Grilled Shrimp, Roasted Red Potatoes, Asparagus and Carrots

\$45.00 per guest



Plated Dinners include choice of one Soup or Salad (see pg. 16), choice of Entrée, Dessert, Rolls and Butter, Freshly Brewed Sweet Tea and Citrus Infused Water.

All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.

DINNER

PLATED PACKAGES

DINNER BUFFETS

THE BEACH HOUSE

Salad Bar: Chopped Romaine, Spring Mix, Cucumbers, Carrots, Grape Tomatoes, Onions, Shredded Cheddar, Shredded Mozzarella, Herbed Croutons, Bacon Bits, Boiled Eggs, Ranch and Balsamic Dressings
Rolls and Butter
Garlic Mashed Potatoes
Roasted Vegetable Medley
Skirt Steak with Chimichurri
Sweet Chili-Lime Chicken
Blackened Mahi Mahi with Mango Salsa
Chef's Selection of Assorted Cakes and Pies
\$39.00 per guest

LA FIESTA DEL SUR

Baby Greens, Cucumber, Jicama and Sweet Peppers served with Citrus Vinaigrette and Avocado Ranch
Black Bean and Corn Salad
Black Eyed Pea and Shrimp Salad
Poblano Rice
Yucca Fries with Cilantro Mojo
Roasted Pork Carnitas with Caramelized Onions and Sweet Plantains
Mojo Jerk Chicken
Warm Corn Tortillas
Tres Leche Cake and Classic Flan
\$41.00 per guest

SOUTHERN HOSPITALITY

Cole Slaw and Potato Salad
Collard Greens and Corn on the Cobb
Brunswick Stew and Steamed Rice
Bourbon Glazed Chicken
BBQ Styled Ribs
Corn Bread
Bourbon Pecan Pie and Apple Crisp
\$41.00 per guest

LOW COUNTRY BOIL*

Salad Bar: Chopped Romaine, Spring Mix, Cucumbers, Carrots, Grape Tomatoes, Onions, Shredded Cheddar, Shredded Mozzarella, Herbed Croutons, Bacon Bits, Boiled Eggs, Ranch and Balsamic Dressings
Grilled Island Chicken
Boil Pot: Shrimp, Crab Legs, Crawfish, Red Skin Potatoes, Andouille Sausage and Corn on the Cob
Red Beans and Rice
GA Peach Cobbler served with Vanilla Ice Cream
\$49.00 per guest

*Buffets require a minimum of 25 people, and are based on 90 minutes of service.
Buffets are served with Freshly Brewed Sweet Tea and Citrus Infused Water.
*Attendant(s) required, \$125.00 per attendant.
All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.*

DINNER

BUFFET



RECEPTION

HORS D'OEUVRES, STATIONS
OR DISPLAYS

HORS D'OEUVRES

VEGETARIAN

Classic Bruschetta	\$3.00 each
Strawberry and Brie Bruschetta	\$3.00 each
Spanakopita	\$3.00 each
Vegetable Spring Rolls with Sweet Chili	\$3.00 each
Homestyle Deviled Eggs	\$3.00 each
Caprese Skewers	\$3.50 each
Lemon Hummus, Sun-Dried Tomato and Kalamata Olive on Pita Crisp	\$3.50 each

CHICKEN

Thai Chicken Satay with Peanut Sauce	\$3.50 each
Buffalo Chicken Crisps with Bleu Cheese Aioli	\$3.50 each
Pretzel Crusted Chicken Bites with Honey Mustard	\$3.50 each
Honey Ginger Chicken Bites	\$3.50 each
Hand Battered Chicken with Whole Grain Dijon	\$4.00 each

BEEF AND PORK

Anitpasta Skewers	\$4.00 each
Pork Pot Stickers with Soy Ginger Sauce	\$4.00 each
Teriyaki Beef Satays	\$4.00 each
Caramelized Onion, Guacamole and Beef Tenderloin Crostini	\$4.00 each
Mini Beef Empanadas with Chimichurri Sauce	\$4.00 each

SEAFOOD

Smoked Salmon and Lemon Dill Crostini	\$3.50 each
Ahi Tuna, Seaweed and Wasabi Aioli on Wonton Crisp	\$4.00 each
Grilled Shrimp and Bacon Skewer	\$4.00 each
Petite Crab Cakes with Remoulade	\$4.00 each
Lump Crab stuffed Mushrooms Caps	\$4.00 each

Minimum of 25 pieces per item.

Butler-passed Hors d'Oeuvre selections at an additional \$75.00 per Butler. One Butler per 40 guests.

All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.



RECEPTION

HORS D'OEUVRES

RECEPTION DISPLAYS

CHIPS 'N DIP

House made Guacamole, Salsa and Queso served with Warm Tortilla Chips

\$6.00 per guest

SEASONAL FRESH FRUIT

Seasonal Fresh Fruit and Berries
Honey Yogurt Dip

\$8.00 per guest

PREMIUM CHEESE BOARD

Selection of Domestic and Imported Cheeses
Assorted Crackers and Crostini

\$9.00 per guest

GRILLED VEGETABLE MARKET

Freshly grilled and chilled, drizzled with Balsamic Reduction and Basil Oil

\$10.00 per guest

ACTION STATIONS*

SHRIMP AND GRITS STATION

Stone Ground Grits served with Sautéed Garlic Shrimp and Andouille Sausage
Chives, Diced Onions and Tomatoes, Shredded Cheddar and Crumbled Bacon

\$18.00 per guest

PASTA STATION

Tri-color Cheese Tortellini, Grilled Chicken, Mushroom, Sweet Peas and Pesto Alfredo
Penne Pasta, Andouille Sausage, Tomato Basil, Kalamata Olives and Sun-dried Tomatoes
Farfalle Pasta, Sautéed Shrimp, Cherry Tomatoes, Zucchini and Garlic Lemon Cream Sauce
Parmesan Cheese and Italian Breadsticks

\$18.50 per guest

CLASSIC PAELLA

Presentation of Shrimp, Sausage, Clams and Mussels tossed with Rice, Saffron, Tomato, Bell Pepper, Onions and Peas

\$23.00 per guest (Minimum 50 People)

All stations are designed to be in conjunction with additional items and are based on 90 minutes of service. Minimum of 3 Stations or maybe added to any Buffet.

Additional hours of service will result in additional fees.

**Attendant(s) required, \$125.00 per attendant.*

All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.

CARVING STATIONS*

BAKED HAM

Brown Sugar Glazed Ham served with Buttermilk Biscuits, Herbed Aioli and Whole Grain Dijon

\$215.00 (Serves 35 Guests)

ROASTED TURKEY BREAST

Herb Roasted Turkey Breast served with Cornbread, House made Cranberry and Rosemary Au jus

\$225.00 (Serves 35 Guests)

ROASTED PRIME RIB

Herb Roasted Prime Rib served with Freshly Baked Rolls, Creamy Horseradish, Natural Au jus, Whole Grain Dijon, and Portabella Cabernet Sauce

\$325.00 (Serves 25 Guests)

HERBED CRUSTED BEEF TENDERLOIN

Herb Crusted Beef Tenderloin served with Freshly Baked Rolls, Creamy Horseradish, Natural Au jus, Whole Grain Dijon, and Portabella Cabernet Sauce

\$350.00 (Serves 25 Guests)



RECEPTION

ACTION STATIONS, CARVING STATIONS AND DISPLAYS

RECEPTION ENHANCEMENTS

CHICKEN WINGS

Crispy Chicken Wings served with Buffalo, BBQ and Teriyaki Sauces

\$10.00 per guest

S'MORES FIRETABLE

Tabletop presentation with Honey Graham Crackers, Hersey's Milk Chocolate Bars®, Hershey's Mint Chocolate Bars®, Reese's Peanut Butter Cups® and Jumbo Marshmallows

\$10.00 per guest

SPUDS BAR

Garlic Smashed Potatoes and Whipped Sweet Potatoes, Crumbled Bacon, Shredded Cheddar, Chives, Sliced Jalapenos, Apple Butter, Cinnamon and Brown Sugar

\$13.00 per guest

SLIDER DUO*

Beef Brisket with Chipotle Barbecue and Coleslaw on a Mini Brioche Bun
Grilled Buffalo Chicken with Bleu Cheese Fondue and Lettuce on a Mini Challah Roll
Classic French Fries with Ketchup

\$18.00 per guest

MEXICAN STREET TACOS*

Blackened Mahi Mahi, Carnitas, Beef Barbacoa, White Corn Tortillas, Marinated Cabbage, Pickled Onions, Mexican Creama and Cotija Cheese

\$18.00 per guest

CHILLED SEAFOOD BAR

Shucked Fresh Local Oysters, Wild GA Shrimp and Steamed Mussels served with Cocktail, Horseradish, Saltines and Lemon Wedges

\$26.00 per guest

All stations are designed to be in conjunction with additional items and are based on 90 minutes of service. Minimum of 3 Stations or maybe added to any Buffet.

Additional hours of service will result in additional fees.

**Attendant(s) required, \$125.00 per attendant.*

All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.





BEVERAGES AND COCKTAILS

BAR SERVICE



BEVERAGES

HOSTED BAR – BY THE HOUR

PER PERSON	HOUSE	PREMIUM
1 Hour	\$28.00	\$30.00
2 Hours	\$38.00	\$40.00
Additional Hour	\$11.00	\$11.00

HOSTED BAR – BY-THE-DRINK CONSUMPTION

House Brands	\$6.00
Premium Brands	\$8.00
Featured Wines	\$6.00
Domestic Beers	\$5.00
Premium Beers	\$6.00
Soft Drinks	\$5.00
Juices	\$5.00
Bottled Waters	\$4.00

CASH BAR – BY-THE-DRINK CONSUMPTION

House Brands	\$7.00
Premium Brands	\$9.00
Featured Wines	\$7.00
Domestic Beers	\$6.00
Premium Beers	\$7.00
Soft Drinks	\$6.00
Juices	\$6.00
Bottled Waters	\$5.00

A fee of \$75.00 per Bartender is applicable whenever minimum Beverage sales are less than \$500.00 per bar, for bars utilized up to four hours.

1 Bartender per 75 guests for Full Bar / per 100 guests for Beer & Wine Only.

All prices listed are subject to 22% Taxable Service Charge and 7% Sales Tax.

HOUSE BRAND LIQUORS

TITO'S® VODKA
 CRUZAN® RUM
 BEEFEATER® GIN
 JIM BEAM® BOURBON
 DEWAR'S® SCOTCH
 CANADIAN CLUB® WHISKY
 EL JIMADORE® TEQUILA

PREMIUM BRAND LIQUORS

KETTLE ONE® VODKA
 CAPTAIN MORGAN® RUM
 TANQUERAY® GIN
 JACK DANIELS® BOURBON
 JOHNNY WALKER BLACK LABEL® SCOTCH
 CROWN ROYAL® WHISKY
 1800® TEQUILA

BLOODY MARY AND MIMOSAS BAR

Savannah Bloody Mary Mix®, Vodka, Olives, Celery, Lemons, Limes, Pickles, Hot Sauces, Bleu Cheese Crumbles, Peperchinnis, Bacon, Onion Rings, Prosecco, Fresh Orange Juice and Orange Slices

(2 Hours of Service \$38.00 per guest
 Additional Hour(s) \$11.00 per guest

DOMESTIC BEERS

BUD LIGHT®
 MICHELOB ULTRA®
 YUENGLING®
 LANDSHARK®

PREMIUM BEERS

CORONA®
 HEINEKEN®
 STELLA ARTOIS®
 JEKYLL HOP DANG DIGGITY®

FEAUTURED WINES

CHARDONAY AND CABERNET BY PROVERB®
 STELLINA DI NOTTE, VENEZIE PINOT GRIGIO®
 KUNDE SAUVIGNON BLANC®
 LINE 39 PINOT NOIR®
 VILLA POZZI MERLOT®

