



# BANQUET MENUS

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

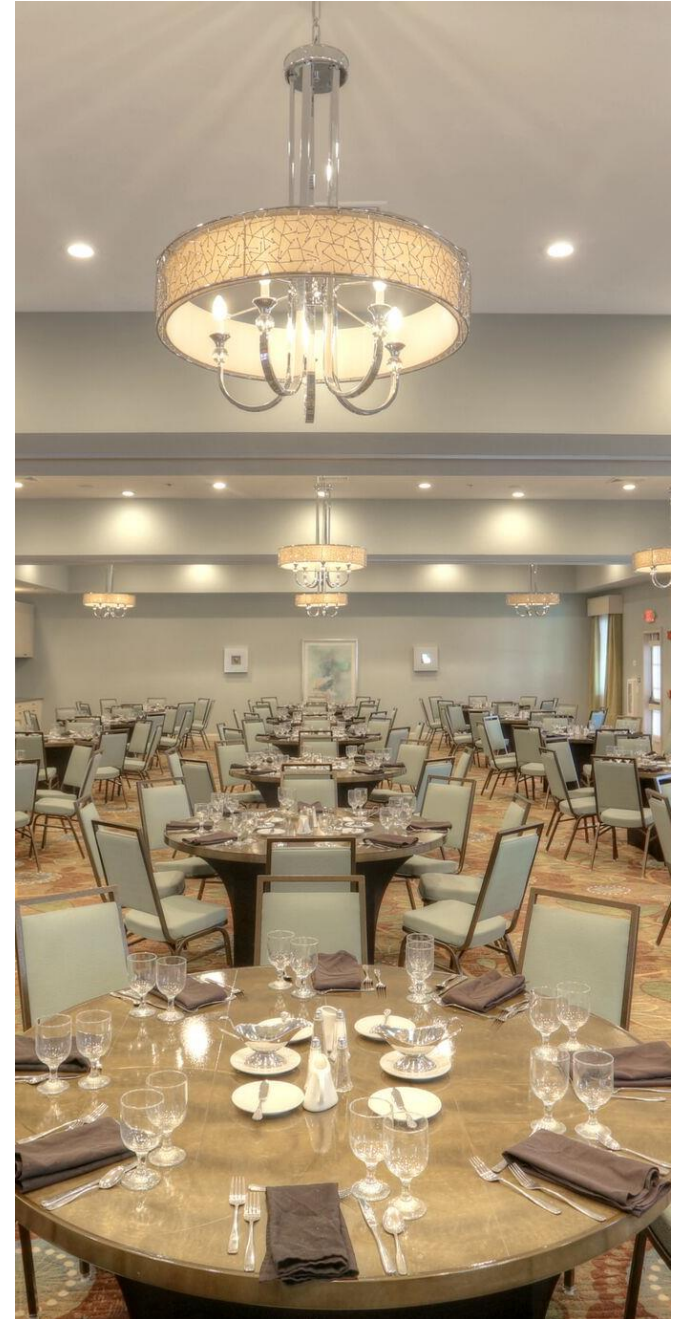
In order to give you the best possible service, we ask that you call and make an appointment when you need to meet with your Catering Manager.

## 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 appears to be rosemary and eucalyptus, with 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                  | \$5.00 Each    |
| Protein Drinks                                  | \$6.00 Each    |

## BAKERY

|                                      |               |
|--------------------------------------|---------------|
| Assorted Muffins or Pastries         | \$34.00 Dozen |
| Croissants or Bagels                 | \$35.00 Dozen |
| Chocolate Glazed or Glazed Doughnuts | \$30.00 Dozen |
| Sausage and Egg Biscuits             | \$43.00 Dozen |
| Ham, Egg and Cheese Croissants       | \$56.00 Dozen |
| Mini Breakfast Burritos              | \$41.00 Dozen |
| Cookies, Brownies or Blondies        | \$29.00 Dozen |
| Petite Fours                         | \$38.00 Dozen |

## PANTRY

|  |                  |
|--|------------------|
| Assorted Nuts  | \$6.00 Each      |
| Trail Mix  | \$6.00 Each      |
| Assorted Popcorn Bags                                    | \$3.50 Each      |
| Potato Chips and Tortillas served with Guacamole & Salsa | \$7.00 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  
\$19.00 per guest

### HAND FULLS

Sausage and Egg Biscuits  
Ham and Cheese Croissants  
Bacon, Egg and Cheese Mini Burritos  
Hash Browns and Coffee  
\$30.00 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  
\$17.00 per guest

### COOKIES & MILK

Cookies, Brownies & Blondies  
Whole Milk and 2% Milk  
\$17.00 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  
\$18.00 per guest

### ICE CREAM SOCIAL

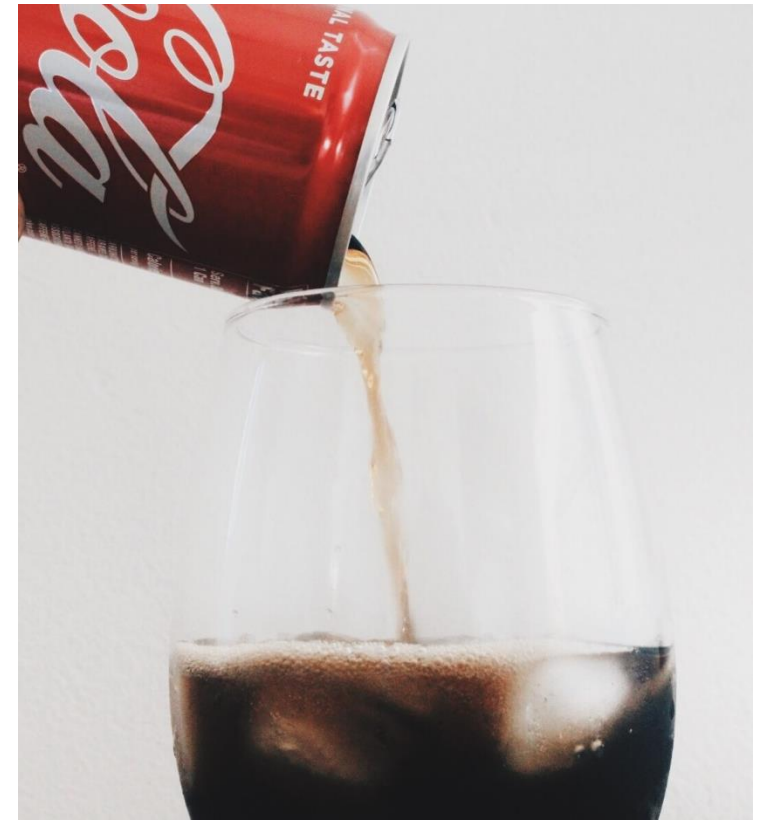
Build Your Own Ice Cream Sundae:  
Chocolate and Strawberry Sauce  
M&M® Candies,  
Whipped Cream & Cherries  
A&W Root Beer Floats  
Assorted Novelty Bars  
\$18.00 per guest\*

### LAST INNING\*

Mini Hot Dogs and Cheeseburgers,  
Mayonnaise, Mustard and Ketchup  
Kettle Chips and Sweet Tea  
\$22.00 per guest  
\$36.00 per guest + Beer (1 Import/ 2 Domestic)

### FOOD TRUCK\*

Mini Street Tacos  
Chicken Wings (Buffalo, Teriyaki and BBQ)  
Chili Cheese Fries  
Assorted Bottled Sodas  
\$29.50 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

Classic Coffee Break + any PM Break  
(with the exception of the Food Truck and Last Inning)  
\$34.50 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 visible around the base of the stack. The background is dark, and the lighting is soft, highlighting the texture of the pancakes and the freshness of the fruit.

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  
\$18.00 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  
\$28.00 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 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

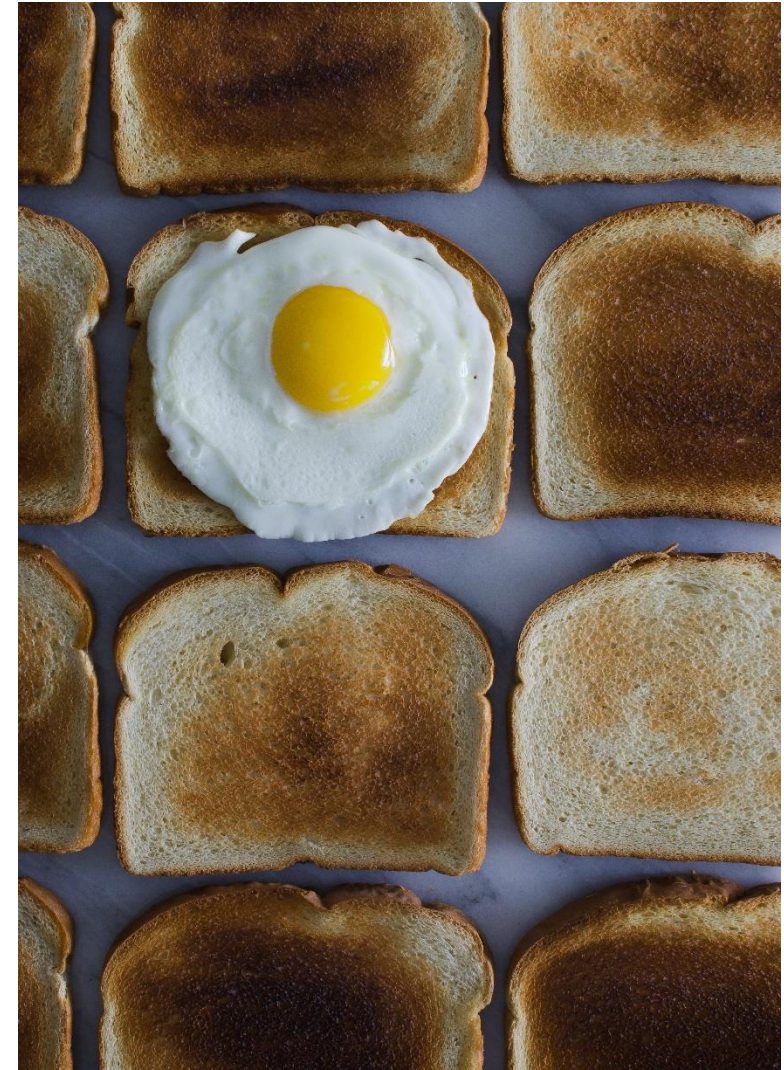
Assorted Danish, Muffins & Sweet Breads  
Farm Fresh Scrambled Eggs  
Sausage and Bacon  
Breakfast Potatoes  
Cranberry and Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffees, Gourmet Teas  
\$21.00 per guest

## 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  
\$34.00 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  
\$37.75 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



# BREAKFAST/ BRUNCH BUFFET ENHANCEMENTS

## OMELET STATION\*

Three Egg Omelets Cooked to Order  
Toppings: Bacon, Sausage, Ham, Spinach,  
Peppers, Onions, Tomatoes, Cheddar Cheese and Salsa  
\$11.00 per guest

## THE GRIDDLE STATION\*

Silver Dollar Pancakes made to order with choice of  
Banana, Blueberries,  
and Chocolate Chips served with Warm Maple Syrup  
\$10.00 per guest

## HOUSE-MADE SMOOTHIE STATION\*

Fresh Smoothies made to order with Assorted Fresh Seasonal  
Fruits, Berries and Greens with Yogurt  
\$9.00 per guest

## PAFAIT BAR

Vanilla infused Yogurt with toppings:  
Granola, Cinnamon, Honey, Chocolate Chips, Cranberries,  
Blueberries, Bananas, Strawberries, Apple, Almonds and  
Toasted Coconut  
\$9.00 per guest

## SMOKED SALMON\*

Smoked Salmon served with Lemon Wedges, Capers, Pickled  
Onions, Sliced Tomatoes, Cream Cheese and Bagels  
\$10.50 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  
\$14.00 per guest

## BLOODY MARY & MIMOSA BAR\*

Savannah Bloody Mary Mix, 229 Vodka, Olives, Celery,  
Lemons, Limes, Pickles, Hot Sauces, Bleu Cheese  
Crumbles, Peperoncinis, Bacon and Onion Rings  
Prosecco, Fresh OJ and Orange Slices  
\$21.00 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  
\$41.00 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  
\$50.75 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

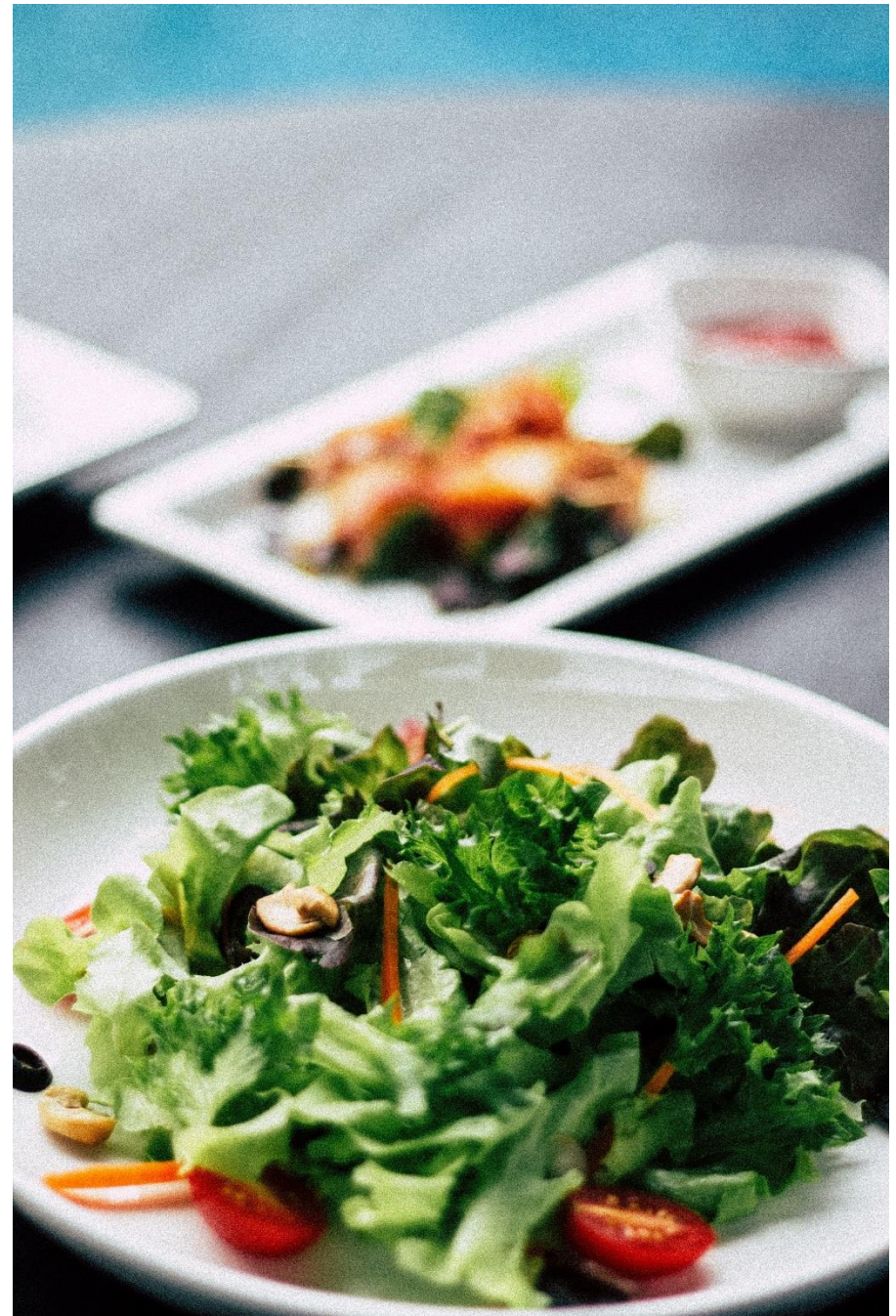
#### SPINACH SALAD

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

## DESSERT 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  
\$24.00 per guest

## PESTO CHICKEN AND TOMATO WRAP

Red Pepper Mayonnaise, Grilled Chicken and Prosciutto  
Roasted Peppers, Parmesan and Arugula  
Kettle Chips and Pasta Salad  
\$26.00 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  
\$28.00 per guest



# HOT PLATED LUNCHEs

## PARMESAN CRUSTED CHICKEN

served with Three Cheese Mac and Roasted Vegetable Medley  
\$27.00 per guest

## TERIYAKI GLAZED SALMON

served with Garlic Roasted Red Potatoes and Stir Fry Vegetables  
\$30.00 per guest

## PETITE FILET OF BEEF

Petite 6 oz. Filet of Beef served with Mashed Potatoes, Broccolini and Carrots  
\$38.00 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  
\$33.00 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  
\$28.25 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  
\$37.00 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  
\$29.75 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  
\$35.00 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 Artisan White or Wheat Bread  
\$20.75 per guest

## TURKEY CLUB CROISSANT

Turkey, Bacon, Lettuce, Onion, Tomato, Swiss and Cheddar on an All Butter Croissant  
\$20.00 per guest

## CHICKEN SALAD WRAP

Creamy House-made Chicken Salad in Sundried Tomato Tortilla  
\$20.50 per guest

## WILD GA SHRIMP SALAD WRAP

House-made with Wild GA Shrimp in Sundried Tomato Tortilla  
\$27.00 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

\$37.00 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

\$36.00 per guest

## GRILLED MAHI MAHI TROPICALE

Grilled Mahi Mahi topped with Mango Salsa served with Roasted Red Potatoes and the chef's selection of seasonal vegetables

\$40.00 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

\$49.95 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  
\$41.00 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  
Yuca 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  
\$45.00 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  
\$48.50 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  
\$59.00 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.*

A wine glass filled with red wine is the central focus, positioned on a wooden board. The board is laden with various appetizers, including several rounds of white cheese, a stack of crackers, a strawberry, and some cured meats. The background is dark with warm, bokeh lights, suggesting an indoor event setting.

# RECEPTION

HORS D'OEUVRES, STATIONS  
OR DISPLAYS

# HORS D'OEUVRES

## VEGETARIAN

|   |             |
|---|-------------|
| Classic Bruschetta  | \$3.00 each |
| Strawberry and Brie Bruschetta                                  | \$3.00 each |
| Vegetable Spring Rolls with Sweet Chili                         | \$3.00 each |
| Spanakopita   | \$3.25 each |
| Caprese Skewers   | \$3.50 each |
| Homestyle Deviled Eggs  | \$3.75 each |
| Lemon Hummus, Sun-Dried Tomato and Kalamata Olive on Pita Crisp | \$3.75 each |

## CHICKEN

|  |             |
|--|-------------|
| Pretzel Crusted Chicken Bites with Honey Mustard | \$3.50 each |
| Honey Ginger Chicken Bites                       | \$3.50 each |
| Thai Chicken Satay with Peanut Sauce             | \$3.75 each |
| Buffalo Chicken Crisps with Bleu Cheese Aioli    | \$4.00 each |
| Hand Battered Chicken with Whole Grain Dijon     | \$4.00 each |

## BEEF AND PORK

|   |             |
|---|-------------|
| Antipasto 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 | \$4.50 each |
| Mini Beef Empanadas with Chimichurri Sauce                | \$4.50 each |

## SEAFOOD

|  |             |
|--|-------------|
| Smoked Salmon and Lemon Dill Crostini              | \$4.00 each |
| Ahi Tuna, Seaweed and Wasabi Aioli on Wonton Crisp | \$4.25 each |
| Petite Crab Cakes with Remoulade                   | \$4.25 each |
| Grilled Shrimp and Bacon Skewer                    | \$4.50 each |
| Lump Crab stuffed Mushrooms Caps                   | \$4.75 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 DISPLAYS

## CHIPS 'N DIP

House made Guacamole, Salsa and Queso served with Warm Tortilla Chips  
\$10.75 per guest

## SEASONAL FRESH FRUIT

Seasonal Fresh Fruit and Berries  
Honey Yogurt Dip  
\$11.00 per guest

## PREMIUM CHEESE BOARD

Selection of Domestic and Imported Cheeses  
Assorted Crackers and Crostini  
\$14.00 per guest

## GRILLED VEGETABLE MARKET

Freshly grilled and chilled, drizzled with Balsamic Reduction and Basil Oil  
\$12.00 per guest

# ACTION STATIONS\*

## 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  
\$23.00 per guest

## 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  
\$28.00 per guest

## CLASSIC PAELLA

Presentation of Shrimp, Sausage, Clams and Mussels tossed with Rice, Saffron, Tomato, Bell Pepper, Onions and Peas  
\$34.00 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  
\$335.00 (Serves 35 Guests)

## ROASTED TURKEY BREAST

Herb Roasted Turkey Breast served with Cornbread, House made Cranberry and Rosemary Au jus  
\$365.00 (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  
\$545.00 (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  
\$545.00 (Serves 25 Guests)



RECEPTION

ACTION STATIONS, CARVING STATIONS AND DISPLAYS

# RECEPTION ENHANCEMENTS

## CHICKEN WINGS

Crispy Chicken Wings served with Buffalo, BBQ and Teriyaki Sauces

---

\$16.00 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

---

\$12.00 per guest

## SPUDS BAR

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

---

\$15.00 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

---

\$24.00 per guest

## MEXICAN STREET TACOS\*

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

---

\$21.00 per guest

## CHILLED SEAFOOD BAR

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

---

\$37.00 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          | \$30.00 | \$35.00 |
| 2 Hours         | \$40.00 | \$45.00 |
| Additional Hour | \$14.00 | \$14.00 |

## HOSTED BAR – BY-THE-DRINK CONSUMPTION

|                |         |
|----------------|---------|
| House Brands   | \$8.00  |
| Premium Brands | \$10.00 |
| Featured Wines | \$7.50  |
| Domestic Beers | \$6.00  |
| Premium Beers  | \$7.50  |
| Soft Drinks    | \$4.00  |
| Juices         | \$5.00  |
| Bottled Waters | \$4.00  |

## CASH BAR – BY-THE-DRINK CONSUMPTION

|                |         |
|----------------|---------|
| House Brands   | \$9.00  |
| Premium Brands | \$12.00 |
| Featured Wines | \$8.50  |
| Domestic Beers | \$7.00  |
| Premium Beers  | \$8.50  |
| Soft Drinks    | \$5.00  |
| Juices         | \$6.00  |
| Bottled Waters | \$5.00  |

A fee of \$85.00 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

229® VODKA  
 CALYPSO® RUM  
 CZARINA® GIN  
 GEORGE DICKEL® BOURBON  
 DEWAR'S® SCOTCH  
 CANADIAN CLUB® WHISKY  
 EL JIMADORE® TEQUILA

## PREMIUM BRAND LIQUORS

KETTLE ONE® VODKA  
 BACARDI® RUM  
 HENDRICKS® GIN  
 JACK DANIELS® BOURBON  
 JOHNNY WALKER RED LABEL® SCOTCH  
 CROWN ROYAL® WHISKY  
 HERRADURA® TEQUILA

## BLOODY MARY AND MIMOSAS BAR

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

(2 Hours of Service \$41.00 per guest  
 Additional Hour(s) \$14.00 per guest

## DOMESTIC BEERS

BUDWEISER®  
 BUD LIGHT®  
 MILLER LITE®  
 MICHELOB ULTRA®

## PREMIUM BEERS

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

## FEAUTURED WINES - BY PROVERB®

White Selection

Red Selection

CHARDONAY  
 PINOT GRIGIO  
 SAUVIGNON BLANC

CABERNET SAUVIGNON  
 MERLOT

