

Banquet Menus



*Hilton Garden Inn Savannah Midtown
5711 Abercorn Street
Savannah, Georgia 31405
912-652-9300*

BREAKFAST BUFFETS

Continental Breakfast

Fresh Assorted Bagels with Cream Cheese & Preserves, Muffins and Pastries. Seasonal Fresh Fruit and Assorted Yogurt. Chilled Juices, Coffee & a Variety Of Hot Teas.

\$13.00* Per Person

Executive Buffet

A Full Breakfast Buffet Including an Omelet and Waffle Station. Coffee, Chilled Juice and A Variety of Hot Teas.

\$19.00* Per Person

\$100.00* Station Fee

Breakfast Buffet

Scrambled Eggs, Sausage, Bacon, Southern Style Grits And Home-Style Breakfast Potatoes. Assorted Bagels, Muffins and Pastries. Seasonal Fresh Fruit. Coffee, Chilled Juices and a Variety of Hot Teas.

\$17.00* Per Person

Savannah Brunch

Scrambled Eggs, Bacon, Southern Style Grits And Home-Style Breakfast Potatoes. Assorted Muffins and Pastries. Seasonal Fresh Fruit. Mixed Field Greens Broccoli Casserole Fried Chicken Carved Ham

Served with Corn Bread and Cheese Biscuits, Peach Cobbler and Banana Pudding Un-sweet Tea and Water, Coffee, Chilled Juices and a Variety of Hot Teas.

\$22.00++ Per Person

Chef's Brunch

Seasonal Fresh Fruit, Blueberry French Toast Casserole, Veggie, Potato and Cheese Frittata, Smoked Salmon Pizza, Choice of Bacon or Sausage, Southern Style Grits, Fresh Croissants and Biscuits.

Served with butter, preserves and syrup. Coffee, Chilled Juices and a Variety of Hot Teas.

\$25.00* Per Person

PLATED BREAKFAST

Southerner

Two Scrambled Eggs, Homemade Biscuits with Sausage Gravy, Grits and a Slice Of Cured Ham.

\$14.00* Per Person

Eye Opener

Two Scrambled Eggs, Home-Style Potatoes, Fresh Made Biscuits and your Choice of Bacon or Sausage.

\$14.00* Per Person

* Prices do not include a 20% service charge and 7% sales tax.

There is a twenty five person minimum on all buffets, excluding the continental breakfast & deli lunch.

THIRTY MINUTE BREAKS

Healthy Start

Assorted Yogurt, Fresh Muffins and Pastries.
Chilled Juices and Coffee.

\$11.00* Per Person ~ \$13.00* Per Person with Seasonal Fruits

Morning Munchies

Granola Bars, Popcorn and Chips, Whole Fruit.
Served with Soda and Bottled Water

\$10.00* Per Person

Mid-Day Munchies

Assorted Candy Bars, Snack Mix, Whole Fruit.
Served with Soda and Bottled Water

\$12.00* Per Person

Ballpark Break

Large Soft Pretzels Served with Mustard. Whole Fruit
Served with Soda and Bottled Water

\$10.00* Per Person

Sweet Tooth

Petit Fours, Brownies, Blondies and a Variety of Cookies.
Served with Milk, Soda and Bottled Water.

\$12.00* Per Person

Sweet 'n Salty

Brownies, a Variety of Cookies, popcorn and pretzels.
Served with Milk, Soda and Bottled Water.

\$12.00* Per Person

Snack Attack

Chicken Fingers with Honey Mustard, Mozzarella Sticks and Marinara Sauce.
Jalapenos Poppers with Ranch for Dipping.

Bottled Water and Assorted Sodas.

\$14.00* Per Person

\$17.00* (After 4 P.M.)

Mid-Day Health Break

Cheese Platter with Crackers, Seasonal Fruit Tray, Vegetable Crudité with Dipping Sauces.
Bottled Water, Soda and Juices.

\$12.00* Per Person

\$16.00* (After 4 P.M.)

*****Add Soft Pretzels with Mustard to any break for \$4.00* per person***

* Prices do not include a 20% service charge and 7% sales tax.

There is a twenty five person minimum on all buffets, excluding the continental breakfast & deli lunch.

A LA CARTE BREAK SERVICE

A La Carte Beverage Service

Freshly Brewed Coffee \$35.00* Per Gallon

Freshly Brewed Decaf \$35.00* Per Gallon

Tazo Iced Tea \$35.00* Per Gallon

Fruit Punch \$30.00* Per Gallon

Sodas \$2.75*Each

Bottled Water \$2.75* Each

Red Bull \$5.50* Each

Fresh Juices \$35.00* Per Gallon

A La Carte Breaks Items

Selection of Muffins, Danishes and Fresh Croissants with Butter \$28.00* Per Dozen

Bagels with Cream Cheese \$28.00* Per Dozen

Assorted Fruit Yogurt \$2.50* Each

Selection of Whole Fresh Fruit \$2.00* Per Piece

Individual Bags of Chips and Popcorn \$2.50* Per Bag

Assorted Granola Bars \$2.50 * Each

Assorted Candy Bars \$2.25* Each

Assorted Cookies \$25.00* Per Dozen

Chocolate Brownies \$25.00* Per Dozen

Pralines \$36.00 * Per Dozen

Mixed Nuts \$15.00 * Per Pound

Snack Mix \$12.00 * Per Pound

* Prices do not include a 20% service charge and 7% sales tax.

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PLATED SALADS & SANDWICH'S

Add dessert to any of the below for \$3.00 per person.

Club Grille

Toasted Sourdough with Ham, Turkey, Bacon, Swiss and Cheddar Cheeses, Piled High and Topped with Lettuce and Tomato, Served with Choice of Potato Salad or Pasta Salad and Fresh Seasonal Fruit.

Lunch: \$17.00* per person

Grilled Tuna Salad

Grilled Tuna Steak over Filled Greens with Carrot Spirals, Watercress, Sliced Radishes, Tomatoes and Red Onions, Tossed with a Citrus Dijon Dill Vinaigrette. Served with warm fresh bread.

Lunch: \$17.00* Per Person

Grilled Chicken Caesar Salad

Tossed traditional Caesar Salad with fresh shredded parmesan cheese then topped with toasted croutons and grilled chicken. Served with warm fresh bread.

Lunch: \$17.00* Per Person

Grilled Chicken Sandwich

Boneless Grilled Chicken breast topped with pepper jack cheese and a spicy mustard sauce and served with all the trimmings. Choice of French Fries or Seasonal Fresh Fruit.

Lunch: \$17.00* Per Person

Crab Cake Sandwich

Lump crab meat with John Ryan's seasoning served on a fresh Kaiser roll with a roumaloude aioli, lettuce, and tomato. Choice of French Fries or Seasonal Fresh Fruit.

Lunch: \$19.00* Per Person

Savannah Cobb Salad

A classic Savannah twist...Lightly fried chicken breast, diced tomato, chopped egg, candied pecans, and blue cheese crumbles on a bed of field greens tossed with our house dressing, balsamic vinaigrette.

Lunch: \$17.00* Per Person

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BOXED LUNCH

All sandwiches are prepared fresh and are served with lettuce, tomato, individual packets of spicy mustard, mayonnaise, and salt and pepper. Minimum 10 guests for split orders.

Choose One Fresh Bread:

Kaiser Roll
Wheat Bun
Buttery Croissant
Marble Rye

Choose One Three Ounce Fresh Sliced Deli Meat:

Smoked Turkey Breast
Virginia Baked Ham
Boneless Chicken Breast
New York Style Corned Beef Brisket
Tender Roast Beef
Pastrami

Choose One Sliced Cheese:

Provolone
Swiss
Cheddar
Pepper Jack

Also Includes:

Potato Chips
Fresh Fruit Salad presented in black ramekin with re-sealable lid
Home-style Chocolate Chip Cookie
Assorted Sodas and Bottled Water

\$20.00* per person

(Note: All boxed lunches are prepared with a cutlery pack and napkin. They are placed in a black plastic box with a clear re-sealable lid with handles.)

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PLATED LUNCH & DINNER MENUS

All entrees are served with your choice of salad, fresh seasonal vegetables, a choice of Potato or Rice, warm dinner rolls and butter, dessert, and iced tea.

SALADS

Garden Salad

Iceberg Lettuce with Cucumbers, Tomatoes, and Carrots
served with Ranch Dressing

Caesar Salad

Caesar Salad tossed with Croutons, Fresh Parmesan
and Creamy Caesar Dressing

ENTREES

Chicken Parmesan

Lightly Breaded Chicken Breast topped with
our Marinara and Mozzarella Cheese.

Lunch: \$20.00* Per Person
Dinner: \$25.00* Per Person

Golden Fried Chicken

Specially Seasoned Crispy Fried Boneless
Chicken Breast, topped with Sawmill Gravy.

Lunch: \$20.00* Per Person
Dinner: \$25.00* Per Person

Pork Tenderloin

Grilled Pork Tenderloin drizzled with a
Balsamic Cranberry Glaze.

Lunch: \$20.00* Per Person
Dinner: \$27.00* Per Person

Grilled Honey Mustard Glazed Chicken Breast

Seasoned Grilled Chicken Breast topped
with a Honey Mustard Glaze.

Lunch: \$20.00* Per Person
Dinner: \$25.00* Per Person

Broiled Mahi Mahi

Filet of Mahi Mahi Broiled to Perfection and
topped with a Pineapple Salsa.

Lunch: \$20.00* Per Person
Dinner: \$27.00* Per Person

Chicken Saltimbocca

Seasoned chicken breast stuffed with
prosciutto, oven roasted to perfection.

Lunch: \$22.00* Per Person
Dinner: \$27.00* Per Person

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J.R.'S Choice Cut Filet

An 8 oz. filet grilled to Perfection and Drizzled with a Red Wine Glaze.

Lunch: \$27.00* Per Person

Dinner: \$34.00* Per Person

Bistro's Lasagna

Savory Marinara with Spicy Sausage and Beef Filled High with Three Traditional Italian Cheeses. Served with Roasted Seasonal Vegetables.

Lunch: \$19.00* Per Person

Dinner: \$23.00* Per Person

Surf 'n Turf

A 6 oz filet grilled to perfection & four shrimp perfectly grilled with butter and seasoning.

Lunch: \$25.00* Per Person

Dinner: \$30.00* Per Person

Low Country Stir Fry

Shrimp and Smoked Sausage Stir Fried with a Spicy Seasoning and Served over a Bed of Collard Greens and Savannah Red Rice.

does not include side items

Lunch: \$20.00* Per Person

Dinner: \$25.00* Per Person

Grilled Salmon

Drizzled with Basil pesto.

Lunch: \$25.00* Per Person

Dinner: \$30.00* Per Person

Baked Crab Stuffed Flounder

Drizzled with Lemon Dill Beurre Blanc.

Lunch: \$25.00* Per Person

Dinner: \$30.00* Per Person

Chicken Marsalla

With Marsalla wine and Mushroom sauce.

Lunch: \$20.00* Per Person

Dinner: \$25.00* Per Person

DESSERTS

Key Lime Pie

Southern Key Lime Pie garnished with whipped cream

Bourbon Pecan Pie

Pecan Pie Drizzled with Chocolate Sauce.

Chocolate Cake

For all Chocolate Lovers – Chocolate Cake with Chocolate Icing.

Apple Pie

An American Tradition

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LUNCH & DINNER BUFFET MENUS

Savannah Buffet

Choice of any Two Salads:

Classic Caesar
Mixed Field Greens
Cole Slaw
Cucumber, Tomato, and Onion Salad
Bowtie Pasta Salad with Herb Vinaigrette

Choice of any Two Vegetables:

Green Beans Almondine
Sautéed Seasonal Vegetable Medley
Roasted Seasonal Vegetables
Collard Greens
Black-eyed Peas
Creamed Corn
Baked Spiced Apples
Squash Soufflé
Broccoli Casserole
Baked Potato
Mashed Potato
Candied Sweet Potatoes

Choice of any Two or Three Entrees:

Roasted Sirloin Tips with Steamed Rice and Gravy
Chicken Parmesan with a side portion of Spaghetti
Stir Fried Chicken with Oriental Vegetables and Teriyaki Glaze
Traditional Spicy Beef Lasagna
Chicken Marsalla with Marsalla Wine and Mushroom Sauce
Grilled Chicken Breast with a Creamy Mushroom Onion Pesto over Linguini
Baked Crab Stuffed Flounder with Lemon Dill Beurre Blanc
Grilled Salmon drizzled with Basil Pesto
Balsamic & Cranberry Roasted Pork Medallions
Filet of Mahi Mahi Broiled to Perfection and topped with a Pineapple Salsa

Warm Dinner Rolls
Chef's Selection of Desserts
Un-sweet Tea and Water

	Lunch	Dinner
Two Entrees:	\$23.00* per person	\$28.00* per person
Three Entrees:	\$26.00* per person	\$31.00* per person

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The Southern Buffet

Choice of any Two Salads:

- Classic Caesar
- Mixed Field Greens
- Bowtie Pasta Salad with Herb Vinaigrette
- Macaroni Salad
- Mustard Potato Salad

Choice of any Three Vegetables:

- Collard Greens
- Squash Casserole
- Macaroni and Cheese
- Rice with Gravy
- Green Beans with Smoked Ham Hocks
- Southern Cornbread Dressing
- Mashed Potatoes
- Broccoli Casserole
- Peas and Snaps
- Mixed Vegetable Casserole
- Creamed Corn
- Wild Rice Pilaf
- Candied Sweet Potatoes

Choice of any Two or Three Entrees:

- Fried Chicken
- Roast Pork Loin
- Country Fried Steak
- Breaded Pork Chops
- Sirloin Tips with Gravy
- Baked Chicken
- Sliced Beef Pot Roast with Gravy, Carrots, Onions and Red Potatoes
- Carved Ham
- Lasagna
- BBQ Pork Ribs

Served with Corn Bread and Cheese Biscuits, Peach Cobbler and Banana Pudding
Un-sweet Tea and Water

	<i>Lunch</i>	<i>Dinner</i>
Two Entrees:	\$20.00* per person	\$25.00* per person
Three Entrees:	\$23.00* per person	\$28.00* per person

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Tour Of Italy

Caesar Salad
Portabella Stack with Ripe Tomatoes and
Mozzarella Cheese
Tomato Basil Bruschetta
Sautéed Squash and Zucchini in Olive Oil
and Fresh Italian Herbs
Bistro Lasagna
Chicken Marsala
Linguini with Pesto Cream
Garlic Bread
Assorted Desserts
Lunch: \$22.00* Per Person
Dinner: \$27.00* Per Person

South Of The Border

Black Bean Soup
Guacamole Salad
Chili Con Queso and Chips
Spanish Rice
Ranchero Beans
Enchiladas
Mini Chimichangas
Chili Con Carne
Jalapeno Cornbread
Assorted Desserts
Lunch: \$21.00* Per Person
Dinner: \$29.00* Per Person

Low Country Buffet

Choice Of Two Salads:
Cucumber Salad
Mixed Green Salad with House Dressing
Caesar Salad
Potato Salad
Cole Slaw

Entrees
Fried Chicken
Low Country Boil

Sides
Seasonal Vegetables
Rice with Homemade Gravy
Freshly Made Cornbread and Biscuits
Assorted Desserts

\$22.00* Per Person Lunch
\$28.00* Per Person Dinner

Deli Lunch Buffet

Select Deli Meats with a Variety of
Specialty Cheeses and Fresh Bread
along with a Seasonal Fruit Tray
and Relish Platter.
Served with a side salad or chips
Assorted Desserts

\$18.00* Per Person
\$18.50* Per Person with Soup

It's A Wrap

Healthy Wraps Stuffed with Field Greens,
Seasonal Vegetables and
Choice of Two Meats.
Chicken, Beef, Shrimp or Vegetarian.
Served with a seasonal fruit tray.
Served with a side salad or chips
Assorted Desserts

\$18.00* Per Person

Pizza Lunch Buffet

Mixed Green Salad with House Dressing
Garlic Bread
Assortment of Cheese, Pepperoni, and Supreme Pizzas
Assorted Desserts

\$18.00* Per Person

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A LA CARTE HORS D'OEUVRES

Hot Hors D'Oeuvres

50 pieces per tray

Chicken Wontons \$100.00*	Chicken Sesame \$125.00*
Vegetable Spring Roll \$100.00*	Crab Rangoon \$150.00*
Shrimp Springrolls \$100.00*	Andouille En Crouste \$150.00*
Franks in a Blanket \$100.00*	Shrimp Wrapped in Bacon \$150.00*
Cheese Quesadilla \$100*	Mini Beef Wellington \$150.00*
Chicken Quesadillas \$100.00*	Beef and/or Chicken Kabobs \$150.00*
Mini Quiche \$100.00*	Thai Peanut Chicken Satay \$150.00*
Beer Battered Mushrooms \$100.00*	Portabella Puff \$150.00*
Cream Cheese Jalapeno Poppers \$100.00*	Scallops Wrapped in Bacon \$150.00*
Beef Empanada \$125.00*	Georgia Crab Cakes \$175.00*
Mushrooms Stuffed with Boursin, Seafood, Sausage, or Spinach \$125.00*	Shrimp and Scallop Kabobs \$175.00*
Spanikopita Phyllo Triangle \$125.00*	Shrimp and Andouille Kabobs \$175.00*
Asian or Southwest Spring Roll \$125.00*	Lobster Rolls \$175.00*
Coconut Chicken \$125.00*	Dragon Shrimp \$175.00*
Pecan Chicken Tenders \$125.00*	Coconut Shrimp \$175.00*
Mini Chicken Wellington \$125.00*	Beef & Mushroom Kabobs \$175.00*
	Curry Fried Oysters \$175.00*

Cold Hors d' Oeuvres

50 pieces per tray

Assorted Cold Canapés \$175.00*	Boursin Cheese Stuffed Belgian Endives \$140.00*
Assorted Finger Sandwiches <i>Chicken, Tuna, Ham, Turkey, Cucumber, Egg Salad</i> \$125.00*	Prosciutto Wrapped Asparagus \$150.00*
Petite Tomato Bruschetta \$140.00*	Chilled Shrimp Cocktail \$195.00*

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HORS D'OEUVRE DISPLAYS

Designed to serve up to 50 guests

Chicken Salad or Tuna Salad Tray with Assorted Crackers
\$150.00*

Primavera Pasta Salad
\$150.00*

Fresh Seasonal Fruit Display
\$175.00*

Vegetable Crudit  with Dipping Sauces
\$150.00*

Antipasto Display with Assorted Crackers
\$200.00*

International Cheese Display with Crackers
\$200.00*

Smoked Salmon with Traditional Accompaniments
\$250.00*

Baked Brie En Crouete with Raspberry Preserves and French Baguettes
\$150.00* Per Wheel

A LA CARTE DESSERTS

Designed to serve up to 50 guests

Chocolate Dipped Strawberries
Market Price*

Assorted Petit Fours
\$75.00*

Assorted Cookies and Brownies
\$150.00*

Pecan Pralines
\$195.00*

Pecan Pie Tartlets
\$175.00*

Lemon Squares
\$150.00*

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GOURMET PRESENTATION STATIONS

Pasta Station

*One and One Half Hour Duration ~ Sautee Attendant Fee \$125.00**

**Bowtie, Penne and Cheese Ravioli Sautéed with Basil Marinara or Alfredo Sauce
and served with Freshly Grated Parmesan Cheese**

\$8.50 per person*

Add Grilled Primavera Vegetables

\$3.00 per person*

Add Grilled Chicken

\$4.00 per person*

Add Grilled Shrimp

\$6.00 per person*

Carving Station

*All Carved Items served with Fresh Rolls and Appropriate Condiments
One and One Half Hour Duration ~ Carver Fee \$125.00**

Roasted Turkey Breast

\$7.00 per person*

Baked Ham

\$7.50 per person*

Top Round Roast Beef Au Jus

\$8.50 per person*

Beef Tenderloin with Béarnaise and Port Wine Sauce

\$14.00 per person*

Dessert Station

*Designed to serve up to 50 guests ~ Attendant Fee \$125.00**

Assorted Cakes and Pies

*\$250.00**

Miniature Pastry Station

*\$275.00**

Ice Cream Sundae Station

*\$175.00**

Assorted Chocolate Dipped Items

*\$250.00**

Shrimp & Grits Station

*One and One Half Hour Duration ~ Sautee Attendant Fee \$50.00**

A Lowcountry Tradition!

**Wild Georgia Shrimp, Onions, Peppers, and Tasso Ham sautéed together, served over hot
buttery grits and topped with gravy.**

\$12.00 per person*

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COLOR PACKAGES

**Priced per 30 people.

For example, if banquet is for 90 people you will need to purchase the amount x 3.

Basic Color Package - \$50++ per 30 people

(52 x 52 Overlay & Napkins)

Black
Navy Blue
Burgundy
Evergreen
Gold
Pink
Red
Spanish Moss

Color Package #1 - \$100++ per 30 people

(54 x 54 Overlay & Napkins)

Green
Ivory
Lemon Yellow
Red & White Check

Color Package #2 - \$100++ per 30 people

(60 x 60 Overlay & Napkins)

Chocolate Brown
Royal Blue
Ivory

Color Package #3 - \$120++ per 30 people

(72 x 72 Overlay & Napkins)

Chocolate Brown
Ivory
Lemon Yellow
Red & White Check

** The prices are listed for the banquet tables, if overlays are needed for the head table, buffet table, etc. please discuss pricing with the Sales Manager.

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OVERLAYS ONLY

**Priced per 30 people.

Overlay Package #1 - \$60++ per 30 people
(60 x 60 Overlays)

Melon
Mint Green
Raspberry

Overlay Package #2 - \$70++ per 30 people
(72 x 72 Overlays)

Burlap
Fuschia
Grape
Maize
Melon
Orange
Lime
Lilac
Light Blue
Periwinkle

Specialty Overlays – Prices listed below per 30 people
(72 x 72 Overlays)

Brown Iridescent Crush - \$100++
Green Embroidered Organza - \$130++
Ivory Embroidered Organza - \$130++
Ivory Organza - \$80++
Ivory Satin Matte - \$80++

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BEVERAGE SERVICE

Host Bar

Fully stocked bar including sodas, juices, bottled water, beer, wine and mixers.

Charges are based on actual number of drinks consumed. Prices are subject to a 20% service charge and 7% sales tax.

<i>Sodas & Juices</i>	<i>\$2.75 each</i>
<i>Bottled Water</i>	<i>\$2.75 each</i>
<i>Domestic Beer</i>	<i>\$4.00 per glass</i>
<i>Imported Beer</i>	<i>\$5.00 per glass</i>
<i>House Wine</i>	<i>\$5.00 per glass</i>
<i>Brand Liquor</i>	<i>\$7.00 per glass</i>

Cash Bar

Fully stocked bar including sodas, juices, bottled water, beer, wine and mixers.

Price includes a 7% sales tax and 3% mixed drink tax..

<i>Sodas & Juices</i>	<i>\$2.75 each</i>
<i>Bottled Water</i>	<i>\$2.75 each</i>
<i>Domestic Beer</i>	<i>\$4.00 per glass</i>
<i>Imported Beer</i>	<i>\$5.00 per glass</i>
<i>House Wine</i>	<i>\$5.00 per glass</i>
<i>Brand Liquor</i>	<i>\$7.00 per glass</i>

Additional Beverages

House Champagne \$30.00++ per bottle

Champagne Punch \$45.00++ per gallon

Fruit punch \$30.00++ per gallon

Wine list available by request.

All bars require a bartender which is \$100.00 (plus 20% service charge and 7% sales tax). All Cash Bars require a minimum purchase of \$500. If \$500 minimum is not reached the group will be charged a bar fee of \$250. The Hilton Garden Inn Savannah Midtown is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the hotel. In accordance to the liquor laws of the State of Georgia, a guest must be 21 years of age or older to consume alcoholic beverages.

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HILTON GARDEN INN SAVANNAH MIDTOWN

CATERING TERMS AND CONDITIONS

GUARANTEE POLICY: Menu selections must be confirmed 14 days prior to the function. The guaranteed final number of guests must be communicated within 72 business hours of the function via telephone or facsimile transmission. The guaranteed number of guests will be the minimum number charged for the event. A 5% margin for Food and Beverage will be granted if more guests are in attendance than was guaranteed.

CONFIRMATIONS: Menu Selections must be confirmed 14 days prior to the function. In addition we require a guaranteed confirmation number of guests at least 72 business hours in advance. The guaranteed number is the minimum which the group will be charged. In the event your group has fewer guests than guaranteed, the guarantee will stand. We do prepare for 5% above your guarantee for your meals only. The room setup will be based on the guaranteed number communicated for the banquet unless otherwise requested.

SPLIT MENUS: The number of each item for a choice of entrees must be communicated at least 72 business hours in advance and we require place cards to designate entrée choice.

BILLING: Banquet billing can be handled by direct bill, credit card or certified check. A direct bill application must be filled out at least 30 days prior to the event and approved by our accounting department. For credit card a credit card authorization form must be completed and the credit card will be charged 2 weeks prior to the event. Certified checks must be received 2 weeks prior to the event.

PRICING: There is a 20% service charge as well as 7% sales tax applied to all pricing. All banquet prices are subject to change.

DEPOSIT: A non-refundable deposit of 20% of the estimated master account is due at the time of signing to hold your banquet space payable by certified check or credit card. Balance is due 2 weeks prior to the event.

SECURITY DEPOSIT: A refundable security deposit of \$500 is required for all hospitality suites.

CANCELLATION:

- ♣ 120 days or more, 10% of estimated cost of event.
- ♣ 89-119 days, 50% of estimated cost of event.
- ♣ 15-89 days, 75% of estimated cost of event.
- ♣ 0-14 days, 100% of estimated cost of event.

EQUIPMENT: A 14 day notice is required for all a/v and rental equipment. Appropriate charges will be added to your banquet invoice.

TAX EXEMPT STATUS: If your group is tax-exempt, a State Sales Tax-Exempt Certificate is required to be on file at our Hotel prior to the function. Tax Exemption will be honored if payment of the function is made by check or credit card from the appropriate exempt organization. No tax-exemption will be honored with a cash transaction or personal check.

NOISE DISTURBANCE: If the hotel determines that excessive noise from the banquet room is taking place, or receives complaints from other guests the hotel reserves the right to shut down the banquet room after the group has been notified once with a warning. Restitution will be made by the group for any hotel refunds that are made due to noise complaints.

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HILTON GARDEN INN SAVANNAH MIDTOWN

CATERING POLICIES

1. If no guarantee is received the Hotel will prepare and charge for the number of persons estimated from the catering contract.
2. All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.
3. All catering functions are subject to service charges and applicable state and local taxes.
4. A deposit is required for all catering functions unless prior credit/ payment arrangements have been established with the Hotel.
5. Payment in full is required before or on the day of all functions unless prior credit arrangements have been established with the Hotel.
6. If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check.
7. Final menu selections will be submitted two weeks prior to the function to ensure the availability of the desired menu items.
8. No food or beverages of any kind will be permitted to be brought into any banquet/meeting room. The Hilton Garden Inn Savannah Midtown is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought on property and will result in a \$250 fee if outside liquor is discovered on property. In accordance to the liquor laws of the State of Georgia, a guest must be 21 years of age or older to consume alcoholic beverages.
9. Outside Audio Visual Equipment is not permitted without Hotel approval.
10. Function guests will be admitted to the banquet room and expected to depart at the time stated on the Banquet Event Order.
11. Due to local and state health ordinances, unused food or beverage cannot be removed from the Hotel.
12. The Hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.
13. The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items arrival at the Hotel.
14. The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.
15. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
16. The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during and after the function.
17. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.
18. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance.
19. Where appropriate, the term "Hotel" refers to the Hilton Garden Inn Savannah Midtown, its officers, directors, agents, employees and independent contractors and not intended necessarily to refer to the particular buildings where the function is held.

* Prices do not include a 20% service charge and 7% sales tax.

There is a twenty five person minimum on all buffets, excluding the continental breakfast & deli lunch.