



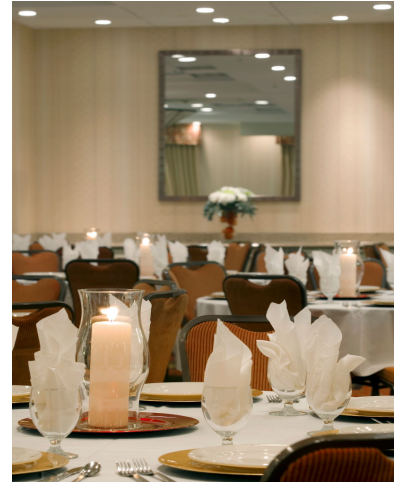
STAYINSAVANNAH.COM

## *Your Wedding Day.....*

*Let the Hilton Garden Inn Savannah Midtown turn your dreams into reality. Whether you are planning a Bridal Luncheon, a Rehearsal Dinner, Wedding Ceremony and/or Wedding Reception – the Hilton Garden Inn Savannah Midtown can help you create memories to last a lifetime.*



*Hilton Garden Inn Savannah Midtown  
5711 Abercorn Street  
Savannah, Georgia 31405  
Main Phone: (912) 652-9300  
Catering Sales: (912) 652-9325*



*All Wedding Receptions Include:*

*Tables, Chairs, Gift Table, Cake Table, Set up and Clean up*

*White Table Linens, Napkins and Table Skirting*

*(Color Overlays Floor Length Table Linens and  
Chair Covers are available at an additional charge)*

*Staff to cut and serve your wedding cake*

*Gold, Red or Silver Charger Based Centerpieces with White Pillar Candles*

*Dance Floor*

*(Provided at an Additional Charge)*

*Complimentary Parking*



*Complimentary room rental on Rehearsal Dinner and/or  
Sunday Morning Brunch for the family*

*Discount on a Honeymoon Suite for your Wedding Night  
(Based Upon Hotel Availability)*

*Discounted Room Rates for Out of Town Guests  
(Based Upon Hotel Availability)*



## **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\*



## **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*



*Might we recommend a sit down dinner...*

***ENTREES***

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

**Pork Tenderloin**

*Grilled Pork Tenderloin drizzled with a Balsamic Cranberry Glaze*

*\$27.00\* per person*

**Broiled Mahi Mahi**

*Fillet of Mahi Mahi Broiled to Perfection and topped with a Mandarin Orange*

*\$27.00\* per person*

**Surf 'n Turf**

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

*\$30.00\* per person*

**Baked Crab Stuffed Flounder**

*Drizzled with Lemon Dill Beurre Blanc*

*\$30.00\* per person*

**Chicken Parmesan**

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

*\$25.00\* per person*

**J.R.'S Choice Cut Filet**

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

*\$34.00\* per person*

***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.*

***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*



*Or Possibly  
a Buffet...*



### ***The Savannah Buffet***

Warm Dinner Rolls and Butter  
Mixed Field Greens  
Caesar Salad  
Sautéed Seasonal Vegetable Medley  
Baked Potato  
Green Bean Casserole  
Baked Crab Stuffed Flounder  
Balsamic & Cranberry Roasted Pork Medallions  
Warm Peach Cobbler  
Key Lime Pie  
Coffee and Iced Tea

\$30.00\* per person

### ***The Southern Buffet***

Mixed Field Greens  
Macaroni Salad  
Collard Greens  
Green Beans with Smoked Ham Hocks  
Mixed Vegetable Casserole  
Mashed Potatoes  
Southern Cornbread with Dressing  
Fried Chicken  
Sirloin Tips with Gravy  
Sliced Beef Pot Roast with Gravy, Carrots,  
Onions and Red Potatoes  
Peach Cobbler  
Banana Pudding  
Coffee and Iced Tea

\$28.00\* per person

### ***The Tour of Italy***

Caesar Salad  
Portabella Stack with Ripe Tomatoes and  
Mozzarella Cheese  
Bow Tie Pasta with Roasted Vegetables  
Sautéed Squash and Zucchini in Olive Oil and  
Fresh Italian Herbs  
Bistro Lasagna  
Chicken Marsala  
Linguini with Pesto Cream  
Garlic Bread  
Key Lime Pie  
Bourbon Pecan Pie  
Coffee and Iced Tea

\$27.00\* per person

### ***The Low Country Buffet***

Potato Salad  
Cole Slaw  
Chicken and Dumplings  
Low Country Boil  
Seasonal Vegetables  
Rice with Homemade Gravy  
Freshly Made Cornbread and Biscuits  
Peach Cobbler  
Apple Pie  
Coffee and Iced Tea

\$28.00\* per person



## *Color Packages....*

### **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.

\*\*Priced per 30 people.

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



## *Overlays Only.....*

### **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++

\*\* 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.



## *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 &amp; 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>\$6.00 per glass</i> |
| <i>Premium Liquor</i>     | <i>\$8.00 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 &amp; 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>\$6.00 per glass</i> |
| <i>Premium Liquor</i>     | <i>\$8.00 per glass</i> |

### ***Additional Beverages***

*House Champagne \$30.00++ per bottle*

*Champagne Punch \$45.00++ per gallon*

*Fruit punch \$30.00++ per gallon*

*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.*



*Maybe a Farewell  
Breakfast or Brunch....*



### ***Breakfast Buffet***

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

\$17.00\* Per Person

### ***The Savannah Brunch***

Assorted Muffins and Pastries  
Bowtie Pasta Salad  
Mixed Field Green Salad with House Dressing  
Bacon  
Southern Style Grits  
Home-Style Breakfast Potatoes  
Scrambled Eggs  
Baked or Fried Chicken  
Glazed Ham  
Coffee, Chilled Juices, Water and Un-sweet Tea

\$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



## **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 credit card or certified/cashier's check. For credit card or checks a credit card authorization form must be completed and approved at least one week 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 estimated total is required to hold your banquet space payable by credit card or certified/cashier's check. Balance is due 2 weeks prior to the event.

### **CANCELLATION:**

- ♣ 120 days or more, deposit amount.
- ♣ 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.



## 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.
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, this excludes wedding cakes.
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 Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.
14. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
15. 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.
16. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.
17. 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.
18. 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.