



On Premise Catering

Let us help plan a memorable event!

OVERVIEW

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Thank you for your interest in Savannah & Co. for your next event. We have the menu, the venue & the experience to make your event a success.

Let this brochure guide you through the options we offer. We can tailor these options to your specific vision.

VENUES

The Upstairs

Our second floor dining room offers plenty of space for larger events and a view of the main dining room below. This space also has a private restroom for guests.

Please note the upstairs dining room is not wheelchair accessible.

The Front Room (coming soon)

Located on the main floor, boasted large windows and a fireplace.

The Side Room

This intimate room is just off the main dining room. It boasts high ceilings and many windows.

ROOM CAPACITY

The Side Room: 20 adult guests

The Front Room: 30 adult guests

The Upstairs: 70 adult guests

Space required for buffets, gift tables, bar stations etc. will lower the actual room capacity.

ROOM CHARGES – PRIVATE SPACE

To secure private space, clients will need to guarantee the minimum spend below based on package base price per person and number of guests. If your base price subtotal does not meet the amount, you will pay the balance as a room charge.

For example: \$44.95 base price per person x 35 guests = \$1573.25 (Room Charge is \$1600 - \$1573.25 = \$26.75)

Space/ Day Part	Saturday & Sunday Start before 1pm	Saturday Night	Friday & Sunday Night	Mon.-Thurs. Night
The Upstairs:	\$1600++	\$2400++	\$1800++	\$1200++
The Side Room:	\$650++	\$900++	\$750++	\$600++
The Front Room:	\$1200++	\$1500++	\$1350++	\$1000++

FINAL GUEST COUNT A final count is due two days prior to your event. You will be charged the final submitted guest count or the actual guest count, whichever is higher.

EVENT PROPOSAL

Menu

All packages begin with honey wheat dinner rolls with honey butter and tomato bruschetta with balsamic reduction served on guest tables

FIRST

Individually served House Salad or Caesar Salad

MAIN COURSE

Served as a Choice, Buffet, or Family Style

1 Chicken, 1 Beef or Pork, 1 Fish or Vegetarian, 1 Starch, 1 Vegetable

DESSERT

Mini Cinnamon-Sugar Churros Unlimited

BEVERAGE

Soft Drinks, Coffee & Tea

PRICE Base Price per Person:	CHOICE	BUFFET	FAMILY STYLE (not available upstairs)
	CASH PRICE	CASH PRICE	CASH PRICE
SAT-SUN DAY	\$47.95	\$44.95	\$49.95
MON-THURS NIGHT	\$42.95	\$40.95	\$45.95
FRI-SUN EVENING	\$52.95	\$49.95	\$55.95

Afternoon events must end by 5pm

Final price determined by catering manager based on all options and is guaranteed at time of menu planning & minimum guest count.

Prices do not include 8.375% sales tax, 18% gratuity & 4% maitre d'

STYLE OF SERVICE

Choice of Entree Minimum 15 adult guests

Guests will choose an entrée from a menu of preselected items.

Buffet Minimum 35 adult guests

Guests serve themselves from a variety of chaffing dishes on a separate table.

Family Style Minimum 15 adult guests

Platters of a variety of main course items are presented to guests at the table.

*Family style is offered for groups seated at a single table.

ENHANCEMENTS

Enhancements do not apply to the minimum room charge spend.

APPETIZERS

Start off your event with some of our delicious appetizers. We can serve your selections family style on platters or as a buffet (minimum of three appetizer selections for buffet style).

<i>item descriptions on page 5</i>	Platter on Table	Buffet
Fried Green Tomatoes	\$18	\$80
Fried Calamari – marinara	\$22	\$100
Fried Mozzarella – marinara	\$22	\$100
Corn Nuggets – remoulade	\$18	\$80
Fried Pickles – remoulade	\$18	\$80
BBQ Glazed Meatballs	\$22	\$100
Fried Mac & Cheese – spicy ranch	\$20	\$90
Buffalo Chicken Empanadas – bleu cheese	\$22	\$100
Flatbread	\$18	\$80
Loaded Potato Bites – sour cream	\$20	\$90
Southwest Egg Rolls – cilantro crema	\$22	\$100
Pulled Pork Potato Skins – honey chipotle	\$22	\$100

PASTA COURSE

Add a course of one of the following pasta dishes to be served individually to your guests \$3pp

TOMATO CREAM PASTA

SMOKEY BACON PASTA

PENNE MARINARA

DESSERT

Treat your guests to one of the following dessert options.

INDIVIDUAL CHURRO SUNDAES \$4pp

Enhance your included dessert: mini churros, vanilla ice cream, chocolate sauce & whipped cream

Dessert Displays (30 guest minimum) \$6pp

3-Tiered Signature Display

includes a tiered tower of macaroons, cheesecake cups & walnut fudge brownies

Chocolate Fountain – with all the fixings!

S'mores Display – with all the fixings!

Hot Cocoa Display – with all the fixings!

CAKE SERVICE

Cakes can be brought in by customer to be served by Savannah's staff. Cakes must be purchased from a licensed bakery.

LINEN

Included in your event package are white linen tablecloths & folded linen napkins (choice of color).

SPECIAL PACKAGES

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BRUNCH CHOICE

Minimum 15 adult guests

Menu

Fresh Baked Biscuits served with honey butter & jam | Fruit Salad

SALAD Served seasonal salad

ENTRÉE **Choice of four**

Choose 2 breakfast items, 1 chicken, 1 fish, beef or vegetarian. Each paired with appropriate side

DESSERT

Mini Cinnamon-Sugar Churros
Chocolate dipping sauce

BEVERAGE

Coffee & Tea
Juice & Soft Drinks
Premium Mimosa Station +\$18pp
champagne, white wine, assorted juice, & strawberries

PRICE

Base Price/ Person:

SATURDAY & SUNDAY Start time 11am – 12pm \$47.95 plus tax & service

BRUNCH BUFFET

Minimum 25 adult guests

Menu

Fresh Baked Biscuits served with honey butter & jam | Fruit Salad

SALAD Served seasonal salad

BUFFET

Choose 2 breakfast items, 1 chicken, 1 fish, beef or vegetarian items, 1 starch 1 vegetable

DESSERT

Mini Cinnamon-Sugar Churros
Chocolate dipping sauce

BEVERAGE

Coffee & Tea
Juice & Soft Drinks
Premium Mimosa Station +\$18pp
champagne, white wine, assorted juice, & strawberries

PRICE

Base Price/ Person:

SATURDAY & SUNDAY Start time 11am – 12pm \$44.95 plus tax & service

BAR OPTIONS

ON CONSUMPTION

All beer, wine and spirits will be charged at the menu price per drink served. The tab will be applied to the final event bill.

CASH BAR

Guest will be charged individually for all beer, wine, and spirits at the menu price per drink served.

BEER & WINE STATION

OPEN: 3 hr. unlimited Select Beer & Wine at a self-serve station +\$25/guest

Private Space Required

ON CONSUMPTION: Select Beer & Wine at a self-serve station. \$48 per 1.5L wine and \$6 per bottled beer consumed.

MIMOSA & BELLINI STATION

ON CONSUMPTION: pre-mixed carafes of bellini & mimosa at a self-serve station \$45 per carafe

PREMIUM MIMOSA STATION

unlimited champagne, white wine, assorted juice, & strawberries at a self-serve station +\$18per person

WINE ON TABLE

Select 1.5L bottles of wine placed on the guest tables. Charged on consumption \$48/bottle. Tab will be applied to final event bill.

PRIVATE BAR

A maned bar at your event, select bottled beer, wine & house brand spirits

\$40/guest, premium spirits \$50/guest.

Private Space Required, minimum 40 guests.

ALCOHOL RESPOSIBILITY

We encourage all our guests to drink responsibly. Guests that are visibly intoxicated will not be served alcohol and may be asked to leave, or not permitted to enter the event. Open Bar packages exclude "shots" and "martinis"

Per person prices are in addition to the package base price & apply to all adult guests, no exceptions. Prices exclude tax and gratuity.

GENERAL INFORMATION

EVENT TIME

All events are based on three hours, except for "showers" for over 30 guests which are allotted four hours. Additional time will be charged at \$2 per person per hour. Events that end before 5pm will be charged at the day price.

DECORATIONS

Management reserves the right to not allow any decoration that they deem inappropriate, unsafe or interferes with the operation of the restaurant. Decorations cannot disable or interfere with the operation of fire alarms or fire exits. **Confetti is not permitted.**

DAMAGE LIABILITY

As the host of the event, you agree to assume liability for damage done by yourself or your guests.

Damage to walls caused by decorations is subject to a \$100 charge per incident.

VENDORS

Generally, outside vendors are not permitted, including DJs, Bands, Performers, etc. If an outside vendor is to be approved, a minimum of two weeks' notice is required, as well as proof of vendor's liability insurance.

DEPOSIT | PAYMENT

All events require a \$500.00 deposit to secure the space for your event. Deposits will be refunded up to 90 days before the event. Final payment is due at the conclusion of your event in the form of cash. Payments by check are due 2 weeks before the event. Please make checks payable to "Savannah's Southern House". Payment by credit card is subject to a 3.00% convenience fee

CANCELATION | RESCHEDULING

You may cancel your event up to 90 days prior to the event date to receive a full refund of the deposit amount. No refund will be given within 90 days of the event date.

In the event of inclement weather, illness or emergency, you may reschedule the event for within 90 days of the original event date, no deposits will be refunded and will be subject to any cost incurred.

In the event of inclement weather, natural disaster or any other event resulting in the cancellation or rescheduling of the event, Savannah's Southern House Inc. DBA Savannah & Company is not responsible for any expenses incurred as a result thereof.

MENU OPTIONS

APPETIZERS

Southwest Egg Rolls filled with chicken, spinach, corn, peppers & served with cilantro crema

Fried Green Tomatoes bacon, farmer's cheese, honey drizzle

Corn Nuggets fried creamed corn, house remoulade

Fried Calamari tender rings of cornmeal dusted calamari, tomato sauce

BBQ Glazed Meatballs house meatballs glazed with BBQ sauce

Loaded Potato Bites fried smashed potatoes, bacon, cheddar, scallions, sour cream for dipping

Fried Mac & Cheese fried balls of our homemade mac, spicy ranch

Buffalo Chicken Empanadas Stuffed with buffalo chicken & cheese, served with bleu cheese dressing

Pulled Pork Potato Skins pulled pork, cheddar cheese, red onion, honey-chipotle

Fried Pickles dill spears, breaded and fried

Flatbreads

1: pulled pork, bbq sauce, cheddar cheese, diced red onion

2: apples, caramelized onions, farmer's cheese, arugula, balsamic reduction

3: tomato, basil & mozzarella

MAINS

CHICKEN OPTIONS

Fried Chicken seasoned flour, pressure fried assorted chicken pieces

Apple Jack Chicken sautéed chicken, apple bandy, mushrooms, onions, diced apples, touch of cream

Stuffed Chicken baked & stuffed with arugula & Swiss in a creamy mushroom marsala sauce, served sliced

Chicken Primavera sautéed chicken breast, topped with a vegetable medley of zucchini, tomato, bell pepper, onions, and shaved parmesan cheese, béchamel sauce

Lemon Chicken Pan seared chicken, lemon, butter, white wine

Chicken & Artichokes Pan seared chicken, artichokes, grape tomatoes, lemon herb sauce

Chicken Parmesan breaded chicken cutlet, tomato sauce, mozzarella

Madeira Chicken breaded cutlet, mozzarella cheese, mushrooms, sweet peas, madeira wine sauce

FISH OPTIONS

Maple Bourbon Salmon pan roasted, maple bourbon glaze

Lemon Garlic Salmon baked with sliced lemon, garlic, butter, and roasted grape tomatoes

Shrimp & Grits* shrimp, bell peppers, bacon, creamy parmesan grits

Smoky Bacon & Shrimp Pasta* penne pasta, crumbled bacon, sauteed shrimp, tomato cream sauce

BEEF & PORK OPTIONS

Bistro Sliced Steak petite steak, frizzled onions, house steak sauce or mushroom red wine sauce

Roast Pork Loin with gravy

Pulled Pork topped with house BBQ sauce

Brisket topped with house BBQ sauce

Andouille Sausage & Peppers cajun sausage with sauteed peppers & onions

VEGETARIAN

Eggplant Parmesan layers of breaded eggplant, mozzarella, marinara

Tomato Cream Pasta penne pasta tossed in a tomato cream sauce

Penne Marinara penne, plumb tomato sauce, grated cheese

Mac & Cheese

MENU OPTIONS

STARCH

Smashed Potatoes
 Roasted Potatoes
 Parmesan Grits
 French Fries
 Sweet Potato Fries

VEGETABLES

Sautéed Green Beans
 Sautéed Broccoli
 Roasted Vegetables Zucchini, carrots, red bell peppers

BRUNCH

Pecan French Toast *thick cut toast, Maple Pecan Syrup, powdered sugar*
Buttermilk Pancakes *Maple Pecan Syrup, powdered sugar*
Belgium Waffle *Maple Pecan Syrup, powdered sugar*
Chicken & Waffles* *boneless crispy chicken, Belgium waffles*
Pulled Pork Benedict *poached egg, pulled pork, hollandaise sauce, English muffin*
Eggs Florentine *poached egg, spinach, hollandaise sauce, English muffin*
Traditional Eggs Benedict *poached egg, Canadian Bacon, hollandaise sauce, English muffin*
Avocado Eggs Benedict *poached egg, avocado, tomato, hollandaise sauce, English muffin*
Loaded Scrambled Eggs *loaded with cheese, peppers & onions*
Scrambled Eggs & Bacon *scrambled eggs with bacon mixed in*
 Home Fries

KIDS MENU

Children (3-10 years) \$16.95 plus tax, service & upgrades
 Chicken Fingers with Fries & Mac & Cheese, served by request

Children (1-2 years) \$8.95 plus tax, service
 Pasta & Butter or Mac & Cheese, served by request

If you have food allergy please ask to speak to owner, manager, chef, or your server

**only available for a choice menu*