



# 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 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: \$45.00 base price per person x 30 guests = \$1350.00 (Room Charge is \$1600 - \$1350 = \$250)**

Space/ Day Part	Saturday & Sunday Start before 1pm	Saturday Night	Friday & Sunday Night	Mon.-Thurs. Night
<b>The Upstairs:</b>	\$1600++	\$2400++	\$1800++	\$1200++
<b>The Front Room:</b>	\$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

<b>PRICE</b> Base Price per Person:	CHOICE	BUFFET	FAMILY STYLE (not available upstairs)
	CASH PRICE	CASH PRICE	CASH PRICE
<b>SAT-SUN DAY</b>	\$46.00	\$45.00	\$50.00
<b>MON-THURS NIGHT</b>	\$44.00	\$42.00	\$48.00
<b>FRI-SUN EVENING</b>	\$52.00	\$50.00	\$55.00

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 & 5% 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
<b>Fried Green Tomatoes</b>	\$18	\$80
<b>Fried Calamari – marinara</b>	\$22	\$100
<b>Fried Mozzarella – marinara</b>	\$22	\$100
<b>Corn Nuggets – remoulade</b>	\$18	\$80
<b>Fried Pickles – remoulade</b>	\$18	\$80
<b>BBQ Glazed Meatballs</b>	\$22	\$100
<b>Fried Mac &amp; Cheese – spicy ranch</b>	\$20	\$90
<b>Buffalo Chicken Empanadas – bleu cheese</b>	\$22	\$100
<b>Flatbread</b>	\$18	\$80
<b>Loaded Potato Bites – sour cream</b>	\$20	\$90
<b>Southwest Egg Rolls – cilantro crema</b>	\$22	\$100
<b>Pulled Pork Potato Skins – honey chipotle</b>	\$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 \$46.00 plus sales tax, 18% gratuity & 5% maître d'

### 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 \$45.00 plus sales tax, 18% gratuity & 5% maître d'

## BAR OPTIONS

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### 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 \$7 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

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## 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)** \$17.00 plus tax, service & upgrades  
 Chicken Fingers with Fries & Mac & Cheese, served by request

**Children (1-2 years)** \$9.00 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*