

SAVANNAH

GA\_31401

THE  
ALIDA

412  
WILLIAMSON ST

THE ALIDA

# 2022 BANQUET MENUS





# BREAKFAST BUFFETS

Served with freshly squeezed orange juice, freshly brewed, locally roasted PERC coffee (regular, decaf available on request)

Groups under 15 people will be subject to \$75 surcharge per meal on buffets

## ALIDA CONTINENTAL | \$28

Freshly Baked Breakfast Breads  
Seasonal Sliced Fruit and Berries  
House Made Granola with Greek Yogurt

## HARPER BREAKFAST | \$38

House Made Granola with Greek Yogurt  
Seasonal Sliced Fruit and Berries  
Mini Egg White Frittata with Tomato, Cheddar, Onion and Spinach  
Rhett Avocado Toast  
Turkey Bacon

## FRANKLIN BREAKFAST | \$36

Seasonal Sliced Fruit and Berries  
House Made Granola with Greek Yogurt  
French Toast Casserole with Maple Syrup  
Seasonal Quiche

## WILLIAMSON BREAKFAST | \$40

Freshly Baked Breakfast Breads  
Seasonal Sliced Fruit and Berries  
Scrambled Eggs with Cheddar and Scallions  
Crispy Bacon & Local Pork Sausage  
Local Grits  
Savory Breakfast Potatoes



# A LA CARTE BREAKFAST

All options served based on number of guests

Minimum spend of \$30 per person

Groups under 15 people will be subject to \$75 surcharge per meal on buffets

## À LA CARTE OPTIONS

- Rhett Avocado Toast | \$14
- Seasonal Sliced Fruit and Berries | \$10
- Croissant Breakfast Sandwich with Scrambled Eggs,  
American Cheese and Bacon | \$14
- French Toast Casserole with Maple Syrup | \$12
- Greek Yogurt Parfait | \$8
- Scrambled Eggs | \$8
- Pecan Wood Smoked Bacon | \$7
- Turkey Bacon | \$8
- Local Pork Sausage | \$8
- Savory Breakfast Potatoes | \$8
- House Made Breakfast Breads | \$8
- Seasonal Quiche | \$12
- Oatmeal with Brown Sugar | \$8
- Biscuits & Gravy | \$12

## BREAKFAST STATIONS

\*Chef Attendant Required

### OMELET STATION\* | \$18

Made to Order Omelets with options of  
Local Pork Sausage, Bacon, Cheddar Cheese, Peppers,  
Onions, Tomatoes, Spinach, Mushrooms  
(Add Shrimp +\$8)

### HEIRLOOM SHRIMP & GRITS STATION | \$24

Local Shrimp, Andouille Sausage,  
Cheddar Cheese, Bacon, Scallions, Tomatoes,  
House Made Hot Sauce

### PANCAKE STATION\* | \$18

Made to Order Pancakes with assorted toppings  
including fresh fruit & berries, warm maple syrup,  
whipped butter, Nutella, chocolate chips and  
whipped cream

# BEVERAGES & SNACKS

## BEVERAGES

On Consumption

PERC Coffee (Regular and/or Decaf)  
\$85 per gallon

### Sweeteners, Milk & Substitutes

Monin Syrups | Included  
Assorted Sweeteners | Included  
Half & Half | Included  
Milk | Included on Request  
Almond Milk | \$2 per person  
Oat Milk | \$3 per person

House Made Cold Brew  
\$4 per person

Assorted Hot Teas with Honey  
\$75 per gallon

Iced Tea  
\$7 per carafe

Lemonade  
\$6 per carafe

Assorted Coca Cola Soft Drinks  
\$5 each

Still Bottled Water  
\$5 each

Sparkling Bottled Water  
\$5 each

La Croix Sparkling Water  
\$5 each

Fruit Smoothies  
\$6 each

## SNACKS

On Consumption

Assorted Granola Bars  
Whole Fruit  
Assorted Bags of Chips  
Popcorn  
Individual Trail Mix  
Full Size Candy Bars  
\$5 each

# TAKE A BREAK TRAYS

EACH TRAY SERVES 10

## HEALTHY TIMES | \$180

Overnight Oat and Yogurt Parfait  
Seasonal Sliced Fresh Fruit and Berries  
Wheat Toast with Nutella Spread and Banana Slices  
Sun Dried Tomato Hummus with Baked Pita Chips

## DELI COUNTER | \$260

Assorted Artisan Cheeses  
Select Meat and Charcuterie  
Variety of Crackers and Chips  
Pickled Vegetables

## SAVANNAH STANDARD | \$210

Pimento Cheese  
Vegetable Crudité with Ranch  
Roasted Garlic Hummus  
House Made Pita Chips & Tortilla Chips  
Pickled Vegetables

## SWEET TOOTH | \$140

House Made Cookies and Brownies  
Freshly Popped Buttered Popcorn  
Assorted Candy & Chocolate





# LUNCH BUFFET

All Menus Served with Iced Tea (Unsweet, Sweet Tea available upon request)

Groups under 15 people will be subject to \$75 surcharge per meal on buffets

Additional Sides, Salads or Desserts | \$8 per person

## MARKET | \$48

Georgia Lettuce Salad with Today's Vegetables  
served with White Balsamic Vinaigrette and Ranch

Chef's Choice Seasonal Soup

### SANDWICHES

Choose 3

#### Classic Chicken Salad

Grapes, Almonds, Celery

#### Pesto Chicken Wrap

Slow Roasted Peppers, Grilled Zucchini, House Boursin

#### Roast Beef

Horseradish Cream, Arugula

#### Garden

Cucumbers, Red Onion, Avocado, Mixed Greens,  
Hard Boiled Eggs, Tomato, Lemon Herb Aioli

#### Roasted Turkey

Shaved Apple, Brie, Pesto, Mixed Greens

#### Egg Salad

House Made Egg Salad, Fresh Lettuce and  
Duke's Mayonnaise

### SIDES

Choose 1

House Potato Salad

Deviled Egg Salad

Fresh Crudité and Dip

Cucumber Tomato Salad

Creamy Pasta Salad

### DESSERT

Choose 1

House Made Cookies and Brownies

Seasonal Sliced Fruit and Berries

Seasonal Mini Cheesecakes

Seasonal Mini Cupcakes

## FRANKLIN WARD | \$52

Artisan Rolls with Whipped Butter

### SALAD

Choose 1

#### Georgia Lettuce Salad

Today's Vegetables with White Balsamic Vinaigrette

#### Rhett Chopped Salad

Iceberg Lettuce, Bacon, Tomatoes, Avocado, Blue  
Cheese, Herbed Buttermilk Dressing

#### Caesar Salad

Gem Lettuce, House Made Caesar Dressing, Crispy  
Croutons

### MAINS

Choose 2

Marinated Skirt Steak with Chimichurri

Herb Roasted Chicken Breast

Roasted Pork Loin with House Peach Preserves

Soy and Dijon Marinated Salmon

### SIDES

Choose 1

Macaroni and Cheese

Deviled Egg Salad

House Potato Salad

Collard Greens

Seasonal Roasted Vegetables

### DESSERT

Choose 1

Seasonal Sliced Fruit and Berries

Seasonal Mini Cheesecakes

Seasonal Fruit Cobbler

Seasonal Mini Cupcakes

## SAVANNAH STANDARD | \$54

Georgia Lettuce Salad with Today's Vegetables  
served with White Balsamic Vinaigrette and Ranch

Cornbread with Local Honey

### ENTREE

Choose 2

Baked Fresh Catch

Southern Fried Chicken

Low Country Boil

Shrimp and Grits

### SIDES

Choose 2

Macaroni and Cheese

Deviled Egg Salad

Collard Greens

Savannah Red Rice

Scalloped Potatoes

Seasonal Roasted Vegetables

### DESSERT

Choose 1

Red Velvet Cake

Seasonal Fruit Cobbler

Seasonal Pound Cake

Lemon Bars and Brownies

# LUNCH BUFFET, CONTINUED

All Menus Served with Iced Tea (Unsweet, Sweet Tea available upon request)

Groups under 15 people will be subject to \$75 surcharge per meal on buffets

Additional Sides or Salads | \$8 per person

## SALAD BAR | \$48

Artisan Rolls with Whipped Butter

### SALAD BASE

Choose 2

Mixed Greens  
Chopped Romaine  
Spinach  
Iceberg Wedge

### PROTEINS

Choose 2

Grilled Chicken  
Marinated Salmon  
Lemon Pepper Shrimp  
Marinated Skirt Steak  
Marinated Tofu

### DRESSING

Choose 3

House Made Herbed Buttermilk Ranch  
White Balsamic Vinaigrette  
Citrus Vinaigrette  
Thousand Island  
Caesar  
Blue Cheese  
Oil & Vinegar

### INCLUDED TOPPINGS

Cucumber, Tomato, Onion,  
Carrots, Croutons, Parmesan

### PREMIUM TOPPINGS

Choose 3

Roasted Seasonal Vegetables  
Bacon  
Feta Cheese  
Goat Cheese  
Seasonal Berries  
Pecans  
Pork Belly Lardons

### DESSERT

Choose 1

House Made Cookies and Brownies  
Seasonal Sliced Fruit and Berries  
Lemon Bars

## BURGER BAR | \$48

Georgia Lettuce Salad with Today's Vegetables  
served with White Balsamic and Ranch

### PROTEINS

Choose 2

Beef Burger  
Grilled Chicken Breast  
Veggie Patty

### INCLUDED TOPPINGS

Cheddar Cheese  
Red Onion  
Lettuce  
Tomatoes  
Bacon  
Pickles  
Mayonnaise  
Ketchup  
Mustard  
Norfolk Sauce  
BBQ Sauce

### SIDES

Choose 1

House Made Potato Chips  
Creamy Pasta Salad  
House Made Potato Salad  
Deviled Egg Salad

### DESSERT

Choose 1

Seasonal Sliced Fruit and Berries  
House Made Cookies and Brownies  
Strawberry Shortcake  
Lemon Bars

# BOX LUNCH | \$32

To go with you on your travels, not to be enjoyed during your on-property meeting  
Includes Whole Fruit, House Baked Cookie, Kettle Chips

SANDWICHES  
Choose 2

**Classic Chicken Salad**  
Grapes, Almonds, Celery

**Pesto Chicken Wrap**  
Slow Roasted Peppers, Grilled Zucchini, House Boursin

**Roast Beef**  
Horseradish Cream, Arugula

**Garden**  
Cucumbers, Red Onion, Avocado, Mixed Greens,  
Hard Boiled Eggs, Tomato, Lemon Herb Aioli

**Roasted Turkey**  
Shaved Apple, Brie, Pesto, Mixed Greens

**Egg Salad**  
House Made Egg Salad, Fresh Lettuce, Duke's Mayonnaise







# PLATED LUNCH

All Menus Served with Iced Tea  
(Unsweet, Sweet Tea available upon request)

Artisan Rolls with Whipped Butter

## STARTERS

Choose 1

### **Georgia Lettuce Salad**

Today's Vegetables with White Balsamic Vinaigrette

### **Caesar Salad**

Gem Lettuce, House Made Caesar Dressing and Crispy Croutons

### **Iceberg Wedge Salad**

Cucumber, Tomato and Blue Cheese Dressing

## ENTREE AND SIDES

Choose 1

Shrimp and Grits with Tasso Ham, Sweet Peppers and  
Smoked Tomato Gravy | \$44

Salmon Cake with Quinoa, Grain Mustard Aioli,  
Sweet Onion Relish and Arugula Salad | \$46

Local Catch of the Day with Herbed Roasted Carrots,  
Farro Pilaf and Chive Soubise Sauce | \$44

Roasted Chicken Breast with Fingerling Potatoes,  
Seasonal Roasted Vegetables and Natural Jus | \$44

Roasted NY Strip with Red Shallots, Red Wine Jus,  
Whipped Potatoes and Seasonal Vegetables | \$48

Seasonal Risotto (V) | \$42

## DESSERT

Choose 1

Bread Pudding

Red Velvet Cake

Seasonal Pound Cake

Chocolate Pot de Crème



# HORS D'OEUVRES

All Hors d'Oeuvres are priced per piece  
Order in multiples of 10

## HOT HORS D'OEUVRES

Mini Salmon Cake with Remoulade | \$8

Pimento Cheese Fritter with Comeback Sauce | \$6

Mini Rhett Burger Slider | \$10

Shrimp Hushpuppy with Smoked Tomato Tartar Sauce | \$8

Fried Green Tomato with Spicy Aioli | \$6

Crispy Pork Belly with Kimchi Sauce | \$8

BBQ Pulled Pork or Chicken Biscuit | \$8

Shrimp Satay with Thai Peanut Sauce | \$10

Chicken Tartine with Smoked Tomato Sauce and Parmesan | \$8

Vegetable Spring Rolls with Sweet Chili Sauce | \$6

Pear and Almond Brie | \$8

Beef Satay with Chimichurri | \$10

Lemongrass Chicken Dumplings with Ponzu Sauce | \$8

Mini Pastry Wrapped Sausage with Honey Mustard | \$8

## COLD HORS D'OEUVRES

Shrimp with Spicy Cocktail Sauce | \$7

Chicken Liver Parfait with Red Pepper Jam on a Crostini | \$7

Shaved Beef Slider with Horseradish Cream on Cheddar Biscuit | \$8

Bruschetta with House Made Boursin and Fresh Tomatoes | \$6

Pimento Cheese on Cucumber | \$6

Deviled Eggs with Chives | \$6

Smoked Fish Crostini with Holy Trinity Relish | \$7

Antipasto Skewers | \$7

Potato Kugel with Crème Fraiche and Chives | \$7

Caprese Skewers with Balsamic Glaze | \$7

Smoked Duck Crostini with Fig Jam and Blue Cheese | \$8

Low Country Shrimp Salad Crostini with Smoked Bacon | \$8

Smoked Salmon Tartine with Honey Peppercorn Cream Cheese and Capers | \$8

Latin Style Chicken Salad Tostada | \$7

Caponato Crostini with Pickled Peppers | \$7



# RECEPTION STATIONS

Priced Per Person

## GRAZING TABLE | \$30

Selection of Artisan Cheeses, Select Charcuterie Meats, Olives, Pickles, Marinated and Fresh Vegetables, Honey and Assorted Crackers and Breads

## GARDEN VEGETABLE HARVEST | \$15

Assortment of Seasonal Fresh and Pickled Vegetables, Pimento Cheese Ranch, Roasted Garlic Hummus, Pita Chips

## SOUTHERN STATION | \$25

Fried Green Tomatoes, Pimento Cheese Spread and Crackers, Local Shrimp Cocktail, Poblano Cornbread, Pickled Vegetables

## BREADS AND SPREADS | \$22

House Made Focaccia Bread, Sourdough Bread and Garlic Cheddar Biscuits with Whipped Butter, Seasonal Jam, Herbed Goat Cheese, Lemon Ricotta and Pimento Cheese

## PRETZEL BAR | \$20

Soft Salted Pretzels, Cinnamon Sugar Pretzel Bites and Hard Pretzels with Warm Beer Cheese, Honey Mustard, Grain Mustard, Dijonnaise, Caramel and Chocolate

## MAC AND CHEESE STATION | \$20

House Made Macaroni and Cheese with Assorted Toppings Including : Bacon, Cheddar Cheese, Chives, BBQ Sauce, Buffalo Sauce

## FRENCH FRY STATION | \$22

Hand Cut Fries, Waffle Fries and Sweet Potato Fries with Warm Beer Cheese, Ketchup, Norfolk Sauce, Mustard, Honey Mustard, BBQ Sauce, Buffalo Sauce Bacon and Chives



# RECEPTION STATIONS, CONTINUED

Priced Per Person

## BURGER BAR | \$30

Rhett Burger, Red Onions, Crispy Bacon, Tomato, Lettuce, Cheese, Ketchup, Mayonnaise, Norfolk Sauce, Mustard and Hand Cut Fries

Add Fried Chicken | \$8 per person

Add Veggie Patties | \$8 per person

## SHRIMP AND GRITS STATION | \$24

Sautéed Gulf Shrimp, Cheddar Cheese, Bacon, Pickles, Chives, Caramelized Onions, Chow Chow, Smoked Tomato Gravy

## ALIDA SIGNATURE HEIRLOOM SHRIMP AND GRITS STATION | \$34

Sautéed Gulf Shrimp, Roasted Chicken OR Braised Pork Shoulder, Cheddar Cheese, Bacon, Chives, Garlic Collard Greens, Caramelized Onions, Chow Chow, Smoked Tomato Gravy

## PASTA STATION | \$32

Penne Pasta with Classic Tomato Sauce, Cavatappi Pasta with House Made Alfredo Sauce, Sautéed Shrimp, Roasted Chicken, Seasonal Roasted Vegetables and Assorted Toppings Including: Red Pepper Flakes, Parmesan and Chives

## RAW BAR | MP

Chef's Selection of Raw Oysters, Poached Local Shrimp, Crab Claws and Accompaniments





# ROTISSERIE CARVING STATION

Artisan Rolls with Whipped Butter

\$150 Chef Attendant Fee

Herb Encrusted Turkey Breast  
with house made gravy and seasonal chutney

\$14 per person

Roasted Beef Tenderloin  
with bordelaise and horseradish cream

\$22 per person

Prime Rib  
with jus and horseradish cream

\$28 per person

Pork Loin  
with seasonal preserves and pickled red onion

\$14 per person

Marinated Salmon  
with Dijon and house made teriyaki sauce

\$16 per person

Add Sides | \$10 each per person

Roasted Seasonal Vegetables

Roasted Fingerling Potatoes

Georgia Lettuce Salad with Today's Vegetables and White Balsamic Vinaigrette

Macaroni and Cheese



# DINNER BUFFET

All Menus Served with Iced Tea (Unsweet, Sweet Tea available upon request)

Groups under 15 people will be subject to \$75 surcharge per meal on buffets

Additional Sides or Salads | \$8 per person

## HARPER'S HOUSE | \$90

### STARTERS

Choose 2

Beet Salad with Arugula, Goat Cheese and White Balsamic Vinaigrette

Georgia Lettuce Salad with Today's Vegetables and White Balsamic Vinaigrette

Rhett Chopped Salad with Bacon, Tomatoes, Blue Cheese and Herbed Buttermilk Vinaigrette

Caesar Salad with Gem Lettuce, House Made Caesar Dressing and Crispy Croutons

### ENTREE

Choose 2

Baked Local Catch of the Day

Beef Shortribs Braised in Red Wine

Roasted Chicken with Natural Jus

Rhett Salmon Cake with Grain Mustard Aioli

Marinated Skirt Steak with Chimichurri

Mojo Marinated Roasted Pork Loin

Warm Farro Salad with Walnuts, Dried Cranberries, Swiss Chard and Citronette (V)

### SIDES

Choose 2

Roasted Fingerling Potatoes

Roasted Seasonal Vegetables

Shaved Brussel Sprouts with Shallots

Garlic Rosemary Mashed Potatoes

Herb Roasted Button Mushrooms

Honey Glazed Root Vegetables

### DESSERT

Choose 1

Chocolate Cake

Seasonal Fruit Cobbler

Seasonal Cheesecake

Strawberry Shortcake



# DINNER BUFFET, CONTINUED

All Menus Served with Iced Tea (Unsweet, Sweet Tea available upon request)

Groups under 15 people will be subject to \$75 surcharge per meal on buffets

Additional Sides or Salads | \$8 per person

## SOUTHERN BBQ | \$72

Cornbread with Whipped Butter and Local Honey

Georgia Lettuce Salad with Today's Vegetables and White Balsamic Vinaigrette

Pulled Carolina Style BBQ Pork

Low Country Boil with Potatoes, Shrimp, Corn, Andouille and Lemon

House Made Macaroni and Cheese

Braised Collard Greens

Root Beer Baked Beans

Seasonal Fruit Cobbler



# FAMILY STYLE DINNER

Menus change seasonally to reflect Rhett's Dinner Menu

Family Style Menu is reserved for groups under 30 attendees

## Sample Menu | \$65

### STARTERS

Garlic Cheddar Drop Biscuits  
*with House-Churned Honey Butter*

### SALAD

Cucumber and Tomato Salad  
Georgia Lettuce Salad  
*with Today's Vegetables and White Balsamic Vinaigrette*

### ENTREE

Choose 2

served with fingerling potatoes and seasonal roasted vegetables

NY Strip with Cabernet Sauce

Crispy Local Chicken Breast with Chipotle Honey

Pan Seared Catch of the Day with Candied Lemon Persillade

Gulf Shrimp and Grits with Smoked Tomato Gravy, Tasso Ham and  
Sweet Bell Peppers

Seasonal Vegetable Risotto (V)

### DESSERT

Choose 1

Croissant Beignets with Pecan Praline and Bourbon Crème Anglaise

Seasonal Cheesecake

Seasonal Cupcakes





# PLATED DINNER

All Menus Served with Iced Tea (Unsweet, Sweet Tea available upon request)

Artisan Rolls with Whipped Butter

## STARTERS

Choose 1

Chopped Salad with Bacon, Roasted Tomatoes, Blue Cheese, Herbed Buttermilk Dressing

Georgia Lettuce Salad with Today's Vegetables with White Balsamic Vinaigrette

Caesar Salad with Gem Lettuce, House Made Caesar Salad, Crispy Croutons

Vidalia Onion Tart with Arugula Salad

Spinach Salad with Pickled Red Onions, Hard Boiled Eggs and Bacon Sherry Vinaigrette

## ENTREE

Choose 2

Shrimp and Grits with Tasso Ham, Sweet Peppers and Smoked Tomato Gravy | \$55

Salmon Cake with Quinoa, Grain Mustard Aioli, Sweet Onion Relish and Arugula Salad | \$57

Local Catch of the Day with Sweet Potato and Brussels Sprout Hash | \$55

Roasted Chicken Breast with Natural Jus, Fingerling Potatoes and Seasonal Vegetables | \$55

NY Strip with Red Wine Jus, Whipped Potatoes and Seasonal Vegetables | \$60

Chili Rubbed Pork Tenderloin, Vidalia Onion Marmalade, Grilled Seasonal Vegetables and  
Garlic Mashed Potatoes | \$55

Pan Seared Scallops with Sweet Chili Beurre Blanc, Wilted Greens and Rice Purloo | \$70

Seasonal Risotto (V) | \$52

## DESSERT

Choose 1

Bread Pudding

Red Velvet Cake

Pound Cake with Seasonal Berry Compote

Chocolate Cake





# DESSERT & COFFEE ADDITIONS

## DESSERTS

- House-Made Macarons Filled With Delightful Buttercream | \$5 each
- Mini Seasonal Cheesecakes | \$5 each
- Fresh Baked Cookies: Chocolate Chip, Shortbread or Pecan Sandies | \$3 each
- Brownies | \$4 each
- Lemon Bars | \$4 each
- Individual Pot de Crème | \$7 each
- Seasonal Cupcakes | \$6 each

## CROWD PLEASERS

### **S'Mores Station | \$18 per person**

Toast your own marshmallows and build a s'more with Graham Crackers, Hershey's Chocolate and Assorted Toppings Including Peanut Butter Cups, White Chocolate, Caramel, Oreo Crumble, Bacon and Candied Pecans

### **Beignet Station | \$18 per person**

Signature Cinnamon Sugar Croissant Beignets with Chocolate, Caramel, Bourbon Cream and Pecan Praline Dipping Sauces

### **Fruit Grazing Table | \$22 per person**

Fresh Seasonal Fruit and Berries with Chocolate Sauce, Marshmallow Cream, Nutella, Cream Cheese Dip and Graham Crackers

## COFFEE STATION

PERC Coffee (Regular and/or Decaf) | \$4 per person

*Served with cream and sugar station*

Assorted Hot Teas | \$3 per person

*Served with local honey and milk*

Hot Chocolate | \$4 per person

*Served with mini marshmallows*

House Made Cold Brew | \$5 per person

*Served with cream and sugar station*

Add Oat Milk | \$3 per person

Add Almond Milk | \$2 per person

Add Monin Syrups | Included

Add Various Liqueurs | \$8 Each

# OPEN BAR PACKAGES

All bars include soft drinks, iced tea and water station

Bartender Fee--\$125 per 60 Guests (6 hour max ) + \$35 for each additional hour

## PREMIUM

### First Hour

\$30 Per Person

### Additional Hours

\$16 Per Person, Per Hour

## SPIRITS

Tito's Vodka

Ford's Gin

Don Q Rum

Old Forester 100 Bourbon

Cimarron Blanco Tequila

Crown Royal Whiskey

Dewar's White Label Scotch

## BEER

Michelob Ultra

Miller Light

Modelo

Service Brewing IPA

Seasonal Local Beer

Seltzer

## WINE

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet

Sparkling Wine

Rosé

## CALL

### First Hour

\$24 Per Person

### Additional Hours

\$14 Per Person, Per Hour

## SPIRITS

Tito's Vodka

New Amsterdam Gin

Cruzan Rum

Evan Williams Bourbon

Pueblo Viejo Tequila

Jameson Irish Whiskey

Dewar's White Label Scotch

## BEER

Michelob Ultra

Miller Light

Modelo

Service Brewing IPA

Seasonal Local Beer

Seltzer

## WINE

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet

Sparkling Wine

Rosé

## BEER & WINE

### First Hour

\$16 Per Person

### Additional Hours

\$10 Per Person, Per Hour

## BEER

Michelob Ultra

Miller Light

Modelo

Service Brewing IPA

Seasonal Local Beer

Seltzer

## WINE

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet

Sparkling Wine

Rosé



# CONSUMPTION BAR

Host pays per drink

Bartender Fee--\$125 per 60 Guest (6 hour max) + \$35 for each additional hour

## PREMIUM SPIRITS

**\$14**

Tito's Vodka  
Ford's Gin  
Don Q Rum  
Old Forester 100 Bourbon  
Cimarron Blanco Tequila  
Crown Royal Whiskey  
Dewar's White Label Scotch

## CALL SPIRITS

**\$11**

Tito's Vodka  
New Amsterdam Gin  
Cruzan Rum  
Evan Williams Bourbon  
Pueblo Viejo Tequila  
Jameson Irish Whiskey  
Dewar's White Label Scotch

## BEER

**\$7**

Michelob Ultra  
Miller Light  
Modelo  
Service Brewing IPA  
Seasonal Local Beer  
Seltzer

## WINE

**\$10**

Pinot Grigio  
Chardonnay  
Pinot Noir  
Cabernet  
Sparkling Wine  
Rosé

## NON ALCOHOLIC

**\$5**

Assorted Coca Cola Products  
La Croix Sparkling Water  
Lemonade  
Iced Tea  
Bottled Water







# CASH BAR

Guest pays per drink, cash only  
Bartender Fee--\$125per 60 Guests (6 hour max) + \$35 for each additional hour

## PREMIUM SPIRITS

**\$16**

Tito's Vodka  
Ford's Gin  
Don Q Rum  
Old Forester 100 Bourbon  
Cimarron Blanco Tequila  
Crown Royal Whiskey  
Dewar's White Label Scotch

## CALL SPIRITS

**\$13**

Tito's Vodka  
New Amsterdam Gin  
Cruzan Rum  
Evan Williams Bourbon  
Pueblo Viejo Tequila  
Jameson Irish Whiskey  
Dewar's White Label Scotch

## BEER

**\$7**

Michelob Ultra  
Miller Light  
Modelo  
Service Brewing IPA  
Seasonal Local Beer  
Seltzer

## WINE

**\$10**

Pinot Grigio  
Chardonnay  
Pinot Noir  
Cabernet  
Sparkling Wine  
Rosé

## NON ALCOHOLIC

**\$5**

Assorted Coca Cola Products  
La Croix Sparkling Water  
Lemonade  
Iced Tea  
Bottled Water



# INCLUDED RENTAL ITEMS

Linenless Tables & House Chairs

Black or White Linens also included



Available Sizes:

ROUND:	HIGH TOP:	RECTANGLE:
72"	30"	6'X30"
60"		6'X18"
30"		

China and Silverware Details

White or Black Napkins also available

Additional rentals available via outside rental provider. Deliveries must be coordinated with The Alida Team.

# HOTEL POLICIES

## TAX & SERVICE CHARGE

All prices are subject to a 25% Service Charge, 7% Sales Tax and 3% Liquor Tax

## PLATED SELECTIONS

Our private event offerings are designed as pre-selected, set menus; please follow the guidelines: Maximum of two (2) entrée selections and one (1) vegetarian option will be available for all meals. Client is responsible for producing and providing the hotel individual place cards with entrée choice noted. A spreadsheet of the breakdown is required and both items are required at least three business days prior to the event.

## CATERING

Please note our Chef will make seasonal substitutions without notice to ensure the freshest in season experience. As most of our food is prepared à la minute to provide the highest quality product, adherence to scheduled mealtimes is imperative. Uncommunicated delays in function start times may necessitate the preparation of food and will result in additional fees. Delays in start times of more than an hour will result in additional labor charges.

## BUFFETS

If buffets are expected to be out longer than 2 hours, there is a \$10.00 per person, per hour charge to accommodate.

## OUTSIDE FOOD & BEVERAGE

All Food & Beverage must be provided by the Alida Hotel. Any exceptions to this (including, but not limited to, wedding cakes, specialty desserts, kosher meals and other religiously guided restrictions) must be approved by the Catering Sales Manager or Event Manager.

## EVENT TIMES

All events will commence after five hours unless otherwise contracted. Noise ordinances set by the City of Savannah will be followed; events with amplified music must end by midnight (12 AM).

## FINAL GUEST COUNTS

All details and final menu selections are due fourteen (14) days prior to the event. Final head count is due three (3) days prior to the event.



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THE  
ALIDA

