



JW MARRIOTT

SAVANNAH
PLANT RIVERSIDE DISTRICT

CATERING MENU

[CLICK HERE](#)



YOUR GUIDE TO EPICUREAN DELIGHTS

Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful, journey that will elevate your dining experience.

MENU SELECTION

Breakfast	3
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Lunch	14
Reception	22
Dinner	28
Beverages	35

FOOD AND BEVERAGE SERVICE

At JW Marriott Savannah Plant Riverside District, our philosophy is a restaurant approach to your banquet experience, and our methodology is simple: To streamline the planning process from start to finish. As you review the menu, you will notice a thoughtful approach to all meal periods, from breakfast to dinner and everything in between.

Our breakfast selections showcase the freshest ingredients from our in-house bake shop. Our mid-morning and afternoon breaks will spark a conversation. Our internationally inspired lunch offerings will energize and satisfy even the most discerning palate. Our reception menus are designed with chef and station attendants at no additional expense. Our à la carte plated dinners are tailored to offer creativity and flexibility — from multi-course dinners to epic culinary adventures. There are no limitations — let your imagination soar.

BANQUET EVENT ORDERS

In order to procure and prepare your food and beverage banquet order, all menu selections are due four (4) weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager ten (10) business days before the start of the function.

TIMING OF BANQUET FUNCTIONS

- Buffet Services and Reception Stations are designed for 90 minutes
- Package Morning and Afternoon Breaks are designed for 30 minutes

GUARANTEE

To ensure every detail is handled in a timely manner, the final guarantee number of guests is due by 12:00 p.m., three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee.

TAXES AND SERVICE CHARGES

Prices are subject to an additional 25% taxable service charge, a 7% state sales tax on food, and a 3% beverage tax on distilled spirits. Such service charges and taxes are subject to change without notice.



BREAKFAST



BREAKFAST BUFFET

All Breakfast Buffets are served with freshly brewed Starbucks coffee and selection of teas, whole milk, half & half, and skim milk. Pricing is per person unless specified.

SUNRISE CONTINENTAL | 36

Sun Soaked Seasonal Fresh Fruit & Berries

Individual Greek & Fruit Yogurts

Powerplant Granola

Fresh Baked Breakfast Pastries

Breads, Muffins, Fruit Preserves, Honey & Butter

**Fresh Squeezed Orange, Grapefruit,
Cranberry & Apple Juice**

THE FORSYTH | 38

Sun Soaked Seasonal Fresh Fruit & Berries

Individual Greek & Fruit Yogurts

Powerplant Granola

Fresh Baked Breakfast Pastries

Breads, Muffins, Fruit Preserves, Honey & Butter

Steel Cut Oatmeal

Brown Sugar, Fresh Berries, Almonds, Raisins, Milk

**Fresh Squeezed Orange, Grapefruit,
Cranberry & Apple Juice**

EXPERIENTIAL BY DESIGN

Styling for your senses. Showcasing a variety of set-up options enhances your overall experience.

All Breakfast Buffets are served with freshly brewed Starbucks coffee and selection of teas, whole milk, half & half, and skim milk. Pricing is per person unless specified.

RISE AND SHINE | 45 (select two)

Sun Soaked Seasonal Fresh Fruit & Berries

Fresh Baked Breakfast Pastries

Breads, Muffins, Fruit Preserves, Honey & Butter

Individual Greek & Fruit Yogurts

Powerplant Granola & Individual Cereals

Cage Free Scrambled Eggs & Fire Roasted Salsa

Applewood Smoked Bacon & Pork Sausage Links

Roasted Red Skin Potatoes with Peppers & Onions

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juice

Chef Attendant required. One Chef per 50 guests per station, \$250 each. Breakfast Buffets are served for a maximum of 1.5 hours and a minimum of 25 guests. Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.



BREAKFAST BUFFET

All Breakfast Buffets are served with freshly brewed Starbucks coffee and selection of teas, whole milk, half & half, and skim milk. Pricing is per person unless specified.

SPANISH MOSS | 44

Market Fresh Seasonal Fruit & Berries

Fresh Baked Southern Bakeries

Preserves, Local Honey & Butter

Peach, Yogurt & Granola Parfaits

Corn Muffins, Pecan, Cinnamon Rolls

Smoked Ham & Applewood Smoked Bacon

Stone Ground Marsh Hen Mill Georgia Grits

Butter, Cream, Cheddar Cheese

Griddled French Toast

Local Peach Compote, Butter, Maple Syrup

Buttermilk Biscuits & Sausage Gravy

Orange, Grapefruit, Cranberry & Apple Juice

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BREAKFAST ENHANCEMENTS - COLD

Pricing is per person unless specified.

BAGEL BAR | 16

Plain, Poppyseed, Everything, Onion, Cream Cheese, Boursin Cream Cheese, Peanut Butter, Preserves, Butter, Smoked Salmon, Capers, Cucumber, Tomato, Pickled Onion, Crushed Avocado

MASON JAR FRUIT PARFAITS | 6/EACH

Ripe Berries & Greek Yogurt Layered with Peach Compote & Powerplant Granola

BYO PARFAIT BAR | 14

Greek & Fruit Yogurts, Powerplant Granola, Toasted Coconut, Dried Fruit, Toasted Nuts, Fresh Fruit & Seeds, Purées, Compotes & Local Honey

HARD BOILED EGGS | 38/DOZEN

(minimum of one dozen)

ASSORTED BAGELS | 58/DOZEN

**(minimum of one dozen)
Cream Cheese, Butter & Jams**

SMOOTHIES | 15

Triple Berry, Tropical, Green Machine

BREAKFAST ENHANCEMENTS - HOT

Pricing is per person unless specified.

STEEL CUT OATMEAL | 8

**Fresh Berries, Brown Sugar, Toasted Almonds,
Raisins, Milk**

FRESH SCRAMBLED EGGS OR EGG
WHITES WITH CHIVES | 6

BISCUIT BAR | 12

**Seasonal Selection of Fresh Baked Biscuits,
Sausage Gravy, Jams, Whipped Butter
& Local Honey**

BREAKFAST MEATS | 9

**Applewood Bacon, Pecan Smoked Shoulder
Bacon, Turkey Bacon, Pork Sausage Links or
Patties, Smoked Ham, Chicken Sausage Links**

GRIDDLE FAVORITES | 12 (select one)

- **Belgian Waffles**
- **Thick Cut French Toast**
- **Buttermilk Pancakes Served with Seasonal
Berries, Fresh Fruit Compote, Whipped
Cream, Butter & Warm Syrup**

BREAKFAST SANDWICHES & MORE | 8/EACH

**(minimum of one dozen)
Smoked Ham, Egg & Cheddar on English Muffin
Applewood Bacon, Cheddar & Egg on Croissant
Sausage, Egg & Cheddar Buttermilk Biscuit
Chorizo, Egg, Potato & Pepper Jack Burrito**

*MADE-TO-ORDER OMELET STATION | 15

**Whole Cage Free Eggs & Egg Whites, Tomatoes,
Mushrooms, Onions, Peppers, Bacon, Spinach,
Ham, Sausage, Cheddar, Swiss, Goat & Pepper
Jack Cheeses, Fire Roasted Salsa**

*AVOCADO TOAST | 16

**Harvest Grain Toast, Smashed Avocado, Soft
Poached Eggs, Shaved Radish, Queso Fresco,
Roasted Cherry Tomatoes, Lemon**

* Available as an action station



PLATED BREAKFAST

Plated Breakfast includes granola & yogurt parfait, or sliced fresh fruit, chilled juice, bakery basket, freshly brewed Starbucks coffee and selection of teas. Pricing is per person unless specified.

ENTREES

The Classic | 42

Scrambled Cage Free Eggs with Garden Herbs,
Roasted Tomato, Skillet Roasted Red Skin Potatoes,
Applewood Smoked Bacon

Paradise Garden | 44

Garden Vegetable Frittata with Fresh Herbs,
Bootleg Farm Goat Cheese, Chicken Sausage,
Crisp Asparagus, Roasted Tomato

Southern Benny | 45

Perfect Poached Eggs, Smoked Ham, Sausage
Gravy, Buttermilk Biscuit, Scallions

Crunchy French Toast | 36

Corn Flake Crusted Cinnamon Brioche,
Roasted Peach Compote, Bourbon Syrup,
Applewood Smoked Bacon

TO GO

Fitness Box | 26

Individual Orange Juice
Kashi Trail Mix Bar
Select One: Fresh Fruit & Berry Salad
or Powerplant
Granola & Greek Yogurt Parfait
Select One: Orange, Cranberry or
Blueberry Streusel Muffin
Banana & Hard Boiled Egg

Breakfast Sandwiches | 8

(minimum of one dozen)

Smoked Ham, Egg & Cheddar on English Muffin
Applewood Bacon, Cheddar & Egg on Croissant
Sausage, Egg & Cheddar Buttermilk Biscuit
Chorizo, Egg, Potato & Pepper Jack Burrito

BREAKS



BREAK SELECTIONS

Experience enhanced menu selections.

Pricing is per person unless specified.

MAKE IT YOURS

TRAIL MIX | 18

Powerplant Granola, Toasted Nuts & Seeds, Yogurt Raisins, Dried Fruits, M&M's, Chocolate Pieces, Pretzels & Toasted Coconut

RIVERFRONT DONUTS | 18

Glazed, Cake, Sugared, Chocolate, Cinnamon and Jelly Filled Donuts

Chilled Chocolate & Whole Milks, Freshly Brewed Starbucks Coffee

THE LATIN FRUIT STAND | 22

Agua Fresca, Horchata, Jamaica, Pina
Chile Dusted Fresh Fruit Mason Jars with Honey
Conchas & Orejitas,
Fruit Compote
Fruit Paletas

Chef Attendant required. One Chef per 50 guests per station, \$250 each. Breaks are served for a maximum of 30 minutes and a minimum of 20 guests.

Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.



BREAK SELECTIONS

Experience enhanced menu selections.

Pricing is per person unless specified.

SOUTHERN AFTERNOON TEA | 20

Tea Cakes, Cookies, Miniature
Fruit Tarts, Mini Pecan Pies,
Sweet Scones, Devonshire
Cream, Lemon Curd, Whipped
Butter, Jam & Peach
Sweet Tea

REVIVE & REFRESH | 28

Cold Pressed Juices - Citrus
Carrot, Beet Apple, Lemon
& Ginger, Honeycrisp Apple,
Celery, Pineapple & Parsley
Smoothies - Tropical, Triple
Berry, PB Banana

RIVERFRONT FAIR | 24

Fresh Squeezed Lemonade
Hot Buttered Popcorn
Mini Hot Dogs
Caramel Apple Wedges
Soft Pretzels
Mustard & Cheese Dip

BEVERAGE BREAK

1/2 day (4 hours)
All day (8 hours) - Freshly
Brewed Starbucks Regular &
Decaf, Selection of Herbal Teas,
Assorted Soft Drinks & Bottled
Water, Half and Half, 2%

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BREAKS ENHANCEMENT CHOICES

Experience enhanced menu selections

BEVERAGES

San Benedetto Water | 6/each

Still & Sparkling

Assorted Naked Juices | 8/each

Individual Bottled Juices | 6/each

Apple, Cranberry, Orange

Assorted Gold Peak Iced Tea | 7/each

Peach, Green, Sweet

Assorted Soft Drinks | 6/each

Coke, Diet Coke, Coke Zero, Sprite

Red Bull Energy Drinks | 8/each

Regular, Sugar Free

Freshly Brewed Starbucks Coffee | 104/gallon

Freshly Brewed Iced Tea | 85/gallon

Regular, Sweet, Signature Peach

Fresh Squeezed Orange Juice | 85/gallon

Agua Frescas | 65/gallon

Pina, Horchata, Jamaica

Infused Water | 55/gallon

Strawberry Basil, Cucumber Mint, Local Citrus

MENU ENHANCEMENTS

Individual Bags of Chips & Pretzels | 5/each

Individual Greek & Fruit Yogurt | 6/each

Assorted Candy Bars | 6/each

Individual Bag Trail Mix | 5/each

Individual Bag Snack Mix | 5/each

KIND Bars | 7/each

Granola Bars | 5/each

Assorted Whole Fruit | 48/dozen

Individual Mason Jar Fruit Parfaits | 6/each

Ripe Berries & Greek Yogurt Layered with Fruit Purée & Powerplant Granola

Individual Mason Jar Vegetable

Crudités | 6/each

Avocado Ranch Dip

Gourmet Mixed Nuts | 28/pound

Powerplant Granola | 28/pound

Assorted Bagels | 58/dozen

Flavored & Plain Cream Cheese, Butter

Add On | +15/person

Pacific Northwest Smoked Salmon with Capers, Onions, Tomatoes, Chives

Hot Buttered Popcorn | 7/person

Warm Soft Pretzels | 72/dozen

Mustard, Cheese Fondue

Assorted Cookies | 60/dozen

Chocolate Chip, Butter Pecan, Oatmeal Raisin & Sugar

Fudge Brownies & Blondies | 60/dozen

Sliced Fresh Fruit & Berries | 8/person

Biscotti | 54/dozen

Pistachio, Dark Chocolate



LUNCH

SAVANNAH

TEQUILA CO.
PLANT RIVERSIDE DISTRICT

PLANT RIVERSIDE



LUNCH - BUFFET

All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

CORNER DELI | 52

City Market Vegetable Soup & Baguette

Southern Potato Salad

Red Skin Potatoes, Dijon Mustard, Celery, Mayo, Dill, Hard Boiled Egg

Rotini Pasta Salad

Roasted Peppers, Red Onion, Olives, Cherry Tomatoes, Italian Vinaigrette, Parmesan

Assorted Artisanal Breads

Sliced Meats

Oven Roasted Turkey, Black Forest Ham, Peppered Roast Beef

Assorted Cheeses

Sharp Cheddar, Havarti, Pepper Jack

Accompaniments

Vine Ripe Tomatoes, Butter Leaf Lettuce, Red Onions, Pesto Aioli, Dijon & Chipotle Aioli, Mayonnaise, Pickles

Kettle Chips

Plant Riverside Signature Desserts

LUNCH - BUFFET

All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

RIVERSIDE COOKOUT | 55

Baby Greens Salad

Heirloom Cherry Tomatoes, Cucumbers, Shaved Radish, Sliced Onion, Balsamic & Buttermilk Dressing

Orzo Pasta Salad

Roasted Corn, Cucumber, Cherry Tomatoes, Queso Fresco, Bell Pepper, Cilantro, Lime, Herb Vinaigrette

Watermelon & Cucumber Salad

Red Onion, Feta, Basil

Hot Off The Grill

Angus Burgers & BBQ Chicken Breasts

Accompaniments

Cheddar, Swiss, Pepper Jack, Vine Ripe Tomatoes, Butter Leaf Lettuce, Red Onion, House Pickles, Pesto Aioli, Dijon Mustard, Mayonnaise, Ketchup, Brioche & Soft Rolls

Cast Iron Braised Bratwurst

Peppers, Onions, Sauerkraut

BBQ Bacon Baked Beans

Kettle Chips

Plant Riverside Signature Desserts

Chef Attendant required. One Chef per 50 guests per station, \$250 each. Lunch Buffets are served for a maximum of 1.5 hours and a minimum of 25 guests. Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.



LUNCH - BUFFET

All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

SANDWICH SHOPPE | 58

Roasted Tomato Bisque

Grilled Cheese Croutons

PRD Wedge

Iceberg Lettuce, Smoked Bacon, Roasted Tomato, Pickled Red Onions, Blue Cheese, Green Goddess Dressing

Tortellini Caprese Salad

Wild Arugula, Cilingine Mozzarella, Basil Pesto, Toyboy Tomatoes, Pickled Onions

Roast Beef & Cheddar

Balsamic Caramelized Onions, Arugula, Gruyere Cheese, Horseradish Cream

Achiote Roasted Chicken Breast

Smoked Bacon, Pepper Jack Cheese, Roasted Peppers, Avocado, Gooddled Nine Grain

Garden Harvest Wrap

Grilled Squash, Portobello Mushroom, Baby Spinach, Roasted Pepper Hummus, Whole Wheat Wrap

Kettle Chips

Pickle Spears

Plant Riverside Signature Desserts

CHANCE TO ENHANCE

Pesto Grilled Atlantic Salmon | 7

BBQ Pork Sliders with House Pickles on Hawaiian Roll | 6

VIVA MEXICO! | 62

Tortilla Soup

Radish, Lime, Cilantro

Roasted Corn & Black Bean Salad

Chopped Romaine, Queso Fresco, Avocado, Tortilla Strips, Chipotle Ranch

Sandia & Jicama Salad

Cucumber, Watermelon, Pickled Onions, Pepitas, Cotija, Lime Tajin Vinaigrette

Carne Asada

Grilled Steak with Charred Onions & Jalapenos

BYO Tacos

Chicken Tinga & Carnitas, Flour Tortillas, Salsa, Guacamole, Sour cream, Limes, Cilantro

Mexican Red Rice

Charro Beans

Plant Riverside Signature Postres



LUNCH - BUFFET

All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

THE GEORGIAN | 62

Brunswick Stew with Smoked Chicken

Buttermilk Biscuits & Cheddar

Cornbread Muffins

Whipped Honey Butter

Southern Gem Salad

Applewood Bacon, Honey Cornbread Croutons,
Smoked Cheddar, Heirloom Baby Tomatoes,
Candied Pecans, Buttermilk Her Dressing

Vidalia Onion & Cucumber Salad

Heirloom Baby Tomatoes, Carrot, Fresh Herbs,
Sweet Red Wine Vinaigrette

Georgia White Shrimp & Grits

Sharp Cheddar, Smoked Bacon, Fresh Herbs

Crispy Buttermilk Chicken

Dry Rubed & Smoked Pork Ribs

PRD Original Sauce

Baked Four Cheese Mac & Cheese

Green Beans with Caramelized Onions

Plant Riverside Signature Desserts

(To Include a Gluten Free, Dairy Free,
Nut Free Option)



LUNCH ON THE GO

All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

LUNCH ON THE GO | 48

Salad Options (select one)

- **Fresh Fruit Salad**
- **Rotini Pasta Salad**
- **Southern Potato Salad**

Sandwich Options (Choose up to (2) of the following sandwiches for the entire group)

Includes Whole Fruit & Kettle Chips

- **Herb Roasted Turkey**
Applewood Bacon, Pepperjack, Avocado, Arugula, Tomato, Herb Aioli, Spinach Wrap
- **Peppered Roast Beef**
Havarti, Caramelized Onion, Wild Arugula, Horseradish Spread, Soft Baguette

- **Grilled Pesto Chicken**

Provolone, Arugula, Bacon, Pesto Aioli, Avocado, Ciabatta

- **Italian Hero**

Capicola, Salami, Mortadella, Provolone, Roasted Peppers, Arugula, Olive Spread, Soft Roll

- **Roasted Portobello Wrap**

Red Pepper Hummus, Roasted Garden Vegetables, Baby Spinach, Whole Wheat Wrap

Desserts (select one)

- **Chocolate Chip Cookie**
- **Double Chocolate Brownie**
- **Seasonal Bakery Bar**

CHANCE TO ENHANCE

Individual Bag Trail Mix | 5

KIND Bar | 7

Bottled Water or Gatorade | 6

Soft Drink | 6

Candy Bar | 6

Snacks (Select One)

Chips, Pretzels, Granola Bar

Fruits (Select One)

Apple, Banana



PLATED LUNCH | TWO COURSES

Includes artisan bread with butter and freshly brewed Starbucks coffee and selection of teas. Pricing is \$45 per person.

ENTRÉE SALADS & BOWLS

Hawaiian Tuna Poke Bowl

Ahi Tuna, Sesame Ponzu Dressing, Avocado, Coconut Jasmine Rice, Roasted Peanuts, Scallions

Grilled Chicken Grain Bowl

Toasted Farro, Roasted Sweet Potato, Bell Pepper, Mushrooms, Avocado, Charred Onion, Red Pepper Miso, Sriracha Aioli, Cilantro

Red Chile Shrimp Bowl

Warm Quinoa Tabbouleh, Baby Tomatoes, Cucumber, Baby Kale, Chick Peas, Lime Herb Vinaigrette

Seared Tuna Nicoise Salad

Grilled Gem Lettuce, Heirloom Potatoes, Toyboy Tomatoes, Haricot Vert, Olives, Hard Cooked Egg, Pickled Onions, Creamy Red Wine Vinaigrette

Southwest Grilled Chicken Salad

Crisps Romaine, Roasted Corn & Black Bean Pico De Gallo, Queso Fresco, Crispy Tortillas, Avocado, Chipotle Buttermilk Dressing

Balsamic Roasted Hanger Steak Salad

Watercress & Frisee, Avocado, Pickled Shallots, Shaved Radish, Dried Cranberries, Strawberry Balsamic Dressing

PROTEINS (SELECT ONE)

Herb Marinated Chicken Breast

Roasted Atlantic Salmon

Grilled Skirt Steak

DESSERTS

Pear & Apple Tart

Caramel Jam, Almond Cream

Hazelnut Cappuccino Semifreddo

Meringue Mousse, Honeyed Hazelnuts, Vanilla Bean Macaron

Cannoli Cheesecake

Cocoa Streusel, Dark Chocolate Ganache

Whiskey Pecan Pie

Maple Cream

Red Velvet Cake

Cream Cheese Icing

Carrot Walnut Cake

Chai Tea Panna Cotta

Orange Zest Cookie, Milk Chocolate Mallow Cream



PLATED LUNCH | THREE COURSES

Includes freshly brewed Starbucks coffee and selection of teas. Pricing is \$63 per person.

FIRST COURSE

Roasted Corn Chowder

Sweet Pepper, Cilantro

Creamy Tomato Bisque

Grilled Cheese Croutons

Five Onion Soup

Sourdough & Gruyere Crouton

Vine Ripe Tomato

Artisanal Lettuce, Fresh Mozzarella, Petite Basil, Balsamic

Apple & Endive

Petite Greens, Glazed Pecans, Goat Cheese, Cider Vinaigrette

Caesar Salad

Chopped Romaine, Cornbread Croutons, Shaved Parmesan, Garlic Dressing

ÉNTREES

Pan Roasted Chicken Breast

Sweet Potato & Bacon Hash, Brussel Leaves, Forest Mushroom, Pickled Shallots, Sherry Herb Vinaigrette

Citrus Seared Salmon

Roasted Cauliflower, Haricot Verts, Farro Pilaf, Shaved Radish, Herb Citronette

Grilled Flat Iron Steak

Crushed Heirloom Fingerling Potatoes, Glazed Carrots, Broccolini, Caramelized Onion & Bacon

Georgia Shrimp & Grits

Soft Cheddar Grits, Charred Tomato Butter, Smoked Bacon, Haricot Verts

Steak Frites

Grilled Flat Iron, Hand-cut Garlic Wedges, Caramelized Onion Jus

Spice Roasted Heirloom Carrots

Geechie Boy Mills Warm Farro Salad, Medjool Date, Wilted Spinach, Sherry Maple Vinaigrette

DESSERTS

Pear & Apple Tart

Caramel Jam, Almond Cream

Hazelnut Cappuccino Semifreddo

Meringue Mousse, Honeyed Hazelnuts, Vanilla Bean Macaron

Cannoli Cheesecake

Cocoa Streusel, Dark Chocolate Ganache

Whiskey Pecan Pie

Maple Cream

Red Velvet Cake

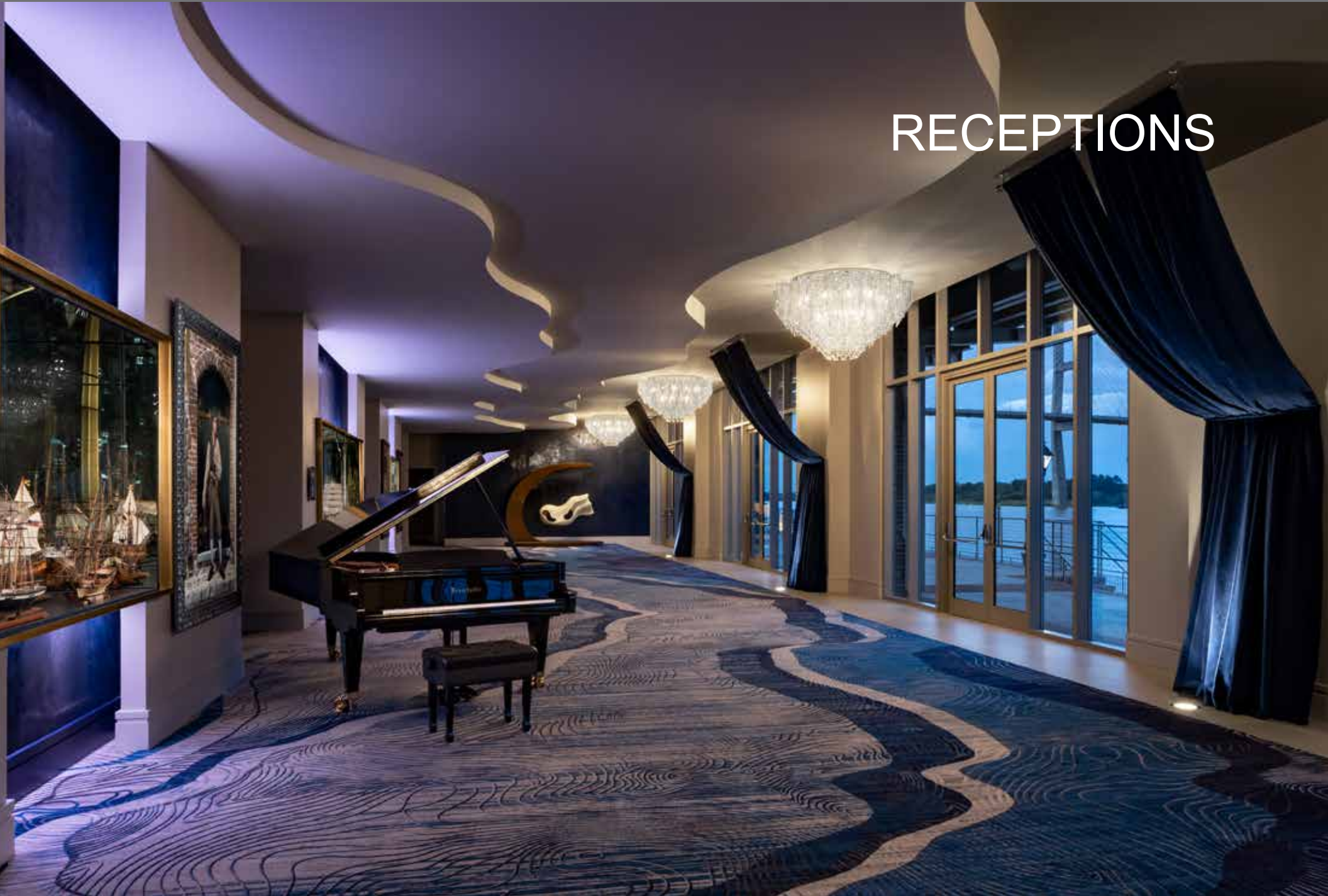
Cream Cheese Icing

Carrot Walnut Cake

Chai Tea Panna Cotta

Orange Zest Cookie, Milk Chocolate Mallow Cream

RECEPTIONS





RECEPTION CHOICES

Minimum of two dozen per selection.

COLD

Smoked Salmon Blini | 96

Dill Creme Franiche, Caviar

Ahi Tuna Poke | 99

Wasabi Avocado, Radish, Sesame Cone

Deviled Egg | 90

Bacon Jam, Pickled Mustard, Smoked Paprika

Shrimp Ceviche & Plantain Tart | 96

Georgia Crab Salad | 99

Lemon Aioli, English Cucumber

Maine Lobster | 102

Toasted Brioche, Tomato, Citrus Aioli Chive

Goat Cheese Pita | 90

Black Olive Roasted Tomato

Brie & Apple | 93

Mini Toast, Candied Walnut

Roasted Beet | 90

Orange Ricotta, Blackberry

Beef Tenderloin Crostini | 99

Horseradish, Mini Toast

Shrimp BLT Taco | 96

Asparagus & Prosciutto | 96

Boursin Cheese

HOT

Crispy Chicken & Waffle | 93

Chile Maple

Truffle Mac & Cheese | 96

Smoked Bacon, Phyllo

Mini Crab Cake | 99

Roasted Pepper Remoulade

Boursin Stuffed Artichoke Heart | 90

Parmesan, Chive

Lamb Lollipop | 102

Romesco, Herbs

Duck Confit & Wild Mushroom Phyllo Tart | 99

Mini Cheeseburger, Dill Pickle, Sesame Bun | 96

Braised Chicken Emapanda | 93

BBQ Pork Arepa, PRD Original Sauce | 93

Lowcountry Shrimp Skewer | 102

Smoked Sausage

Bacon Wrapped Bay Scallop, Peppered Maple Glaze, Almond Stuffed Date, Smoked Sacon | 93

Braised Pork Belly Skewer, Orange

Chile Glaze | 96

RECEPTION CHOICES - CHILLED STATIONS

Pricing is per person unless specified.

*CARVED FRESH FRUIT FONDUE | 10

Sun Ripened Seasonal Fruits

Melons, Pineapple, Papaya, Grapes & Berries
Served with Yogurt & Dark Chocolate Fondue,
Berry Coulis

*SMASHED AVOCADO | 22

Made to Order Guacamole

Hass Avocados, Pico de Gallo, Queso Fresco,
Cilantro, Fire Roasted Salsa Roja, Tomatillo
Salsa Verde, Warm Tortilla Chips

JAPANESE SUSHI | 22

(based on 5 pieces per person)

**Assorted Maki Rolls & Nigiri Sushi
from our Sushi Chef includes Soy,
Wasabi, Pickled Ginger & Chopsticks**

IMPORTED CHEESE MARKET | 28

**An Array of International Artisan Cheeses,
served with Fresh & Dried Fruits, Preserves,
Nuts, Rustic Baguette & Cradees**

*POKE & CEVICHE BAR | 26

**Ahi Tuna Poke Tossed to Order with Sesame
Ponzu, Radish & Cilantro, Coconut Rice**

**Shrimp & Octopus Ceviche, Tomato, Red
Onion, Jalapeño & Fresh Cilantro**

**Diver Sea Scallop Ceviche, Fresh Citrus,
Red Pepper, Serrano Chile**

Tortilla & Plantain Chips

ANTIPASTO | 28

**Assorted Italian Cured Meats, Marinated
Mozzarella, Roasted, Grilled & Pickled
Vegetables, Olives & Artisan Focaccia**

SAVANNAH OYSTER ROAST | 30

(based on 5 pieces per person)

**East Coast Oysters Gently Grilled
Over Pecan Wood**

**Cocktail Sauce, Tomato Chow Chow
Mignonette, Garlic Butter**

Lemon Wedges, Hot Sauce

COASTAL SEAFOOD ON ICE

Marinated Green Lip Mussels | 28/pound

Poached Jumbo Shrimp | 45/pound

Oysters on the Half Shell | 32/dozen

King Crab Legs | 110/half pound

Snow Crab Claws | 120/pound

**Cocktail Sauce, Mignonette, Remoulade,
Lemon Wedges, Hot Sauce**

RECEPTION CHOICES - HOT STATIONS

Pricing is per person unless specified.

*MAC & CHEESE | 26

Pastas

Cavatappi, Orecchiette & Elbow Macaroni

Cheeses

Cheddar, Smoked Gouda & Truffle Gruyère

Add-ins

Applewood Bacon, Smoked Brisket, Grilled Chicken, Shrimp, Caramelized Onions, Red Peppers, Forest Mushrooms, Baby Spinach, Peas, Sundried Tomatoes, Scallions, Chile Flake, Artichokes

SLIDER BAR | 26 (select two)

(based on 1.5 pieces/person)

- **Angus Beef**
Sharp Tillamook Cheddar, Caramelized Onions
- **Smokey Bleu**
Angus Beef, Smoked Bleu Cheese, Peppered Bacon
- **Seared Ahi Tuna**
Cucumber Kimchi, Sesame Ponzu
- **Coastal Crab**
Blue Crab Cake, Celery Slaw, Old Bay Remoulade
- **Hawaiian Chicken**
Teriyaki Chicken Breast, Grilled Pineapple, Charred Red Onion
- **Smoked Pork Belly**
Slaw, Bourbon BBQ Glaze, Pickles

*SHRIMP & GRITS | 28

Sweet Georgia Shrimp Sautéed & Served with Geechie Boy Mill Grits, Applewood Smoked Bacon, Chile Butter, Sweet Peppers, Onions

STC TAQUERIA | 32

Chicken Tinga, Barbacoa Beef, Al Pastor Pork Served w/ Fresh Corn & Flour Tortillas, Guacamole, Salsa Roja, Cabbage, Queso Fresco, Cilantro & Mexican Crema

FOCACCIA FLAT BREADS | 26 (select two)

- **Margarita**
Vine Ripe Tomatoes, Basil Pesto, Fresh Mozzarella
- **BBQ Chicken**
Roasted Chicken, Pepper Jack Cheese, Shaved Red Onion, BBQ Sauce
- **Italian Butcher**
Pepperoni, Sausage, Salami, Classic Tomato, Mozzarella, Chile Flake
- **Fungi**
Roasted Forest Mushrooms, Caramelized Onion, Wild Arugula, Fontina
- **Hawaiian**
Roasted Pineapple, Smoked Ham, Mozzarella
- **Wine Country**
Fig Jam, Blue Cheese, Prosciutto, Arugula, Aged Balsamic

*LOW COUNTRY BOIL | 32

Fresh Coastal Seafood Boiled Fresh in our Signature Court Bouillon

Georgia Shrimp, Crab Legs, Smoked Sausage, Red Potatoes & Corn on the Cob

Garlic Butter, Hot Sauce, Cornbread & Whipped Honey Butter

RECEPTION CHOICES - THE CARVING BOARD

Pricing is per person unless specified.

***SMOKED TURKEY BREAST | 300**

(serves 20-25 guests)

**Organic Herb Jus, Sage, Cranberry
Chutney, Dollar Rolls**

***BOURBON & MAPLE GRILLED**

PORK BELLY | 400

(serves 30-35 guests)

**Apple Slaw, Grain Mustard Dressing,
Split Rolls**

***SMOKED BRISKET | 400**

(serves 20-25 guests)

PRD BBQ Sauce, House Pickles, Dollar Rolls

***THE WHOLE FISH | 425**

(serves 20-30 guests)

**Whole Roasted Snapper Stuffed with
Fresh Citrus**

Fennel Slaw, Citrus Mojo

***ROASTED TENDERLOIN OF BEEF | 500**

(serves 15-20 guests)

**Red Wine Jus, Horseradish Cream,
Assorted Split Rolls**

***HERB CRUSTED PRIME RIB | 550**

(serves 20-25 guests)

**Rosemary Au Jus, Horseradish
Cream, Dollar Rolls**

***THE BIG PIG | 850**

(serves 80-100 guests)

**Semi Boneless Suckling Pig, Stuffed
with Sausage and Pork Loin**

**Hawaiian Rolls, Roasted Pineapple
& Poblano Relish**

RECEPTION CHOICES - DESSERTS

Pricing is per person.

*CRÈME BRÛLÉE | 19

(select three)

**Flavors: Vanilla Bean, Coffee,
White Chocolate, Raspberry and
Milk Chocolate Orange**

**Accompaniments: Fresh Berries,
Candied Nuts, Chocolate Crumble
and Fresh Biscotti'ss**

*ICE CREAM SANDWICH BAR | 16

(select three)

**Cookie Flavors: Chocolate Chunk, Peanut
Butter, Snickerdoodle, Sugar, Oatmeal and
Double Chocolatee**

**Ice Cream Flavors: Vanilla Bean, Chocolate
Fudge, Sea Salt Caramel, Mint Chip and
Cookie Dough**

**Accompaniments: Oreo Crumble, M&M's
Pieces, Rainbow Sprinkles, Chopped Nuts**

PLANT RIVERSIDE SORBET STATION

(select three)

**Sorbet Flavors: White Peach, Strawberry,
Lemon, Mango, Coconut and Guava**

**Accompaniments: Berry Compote, Roasted
Pineapple, Toasted Coconut, Candy Nuts
and Graham Cookies**

PLANT RIVERSIDE CLASSIC DESSERTS

**Warm Cinnamon Churros and Chocolate
Sauce, Pineapple Rum Cake, Georgia
Peach Cobbler
Sea Salt Chocolate Mousse Cake,
Blackberry Financiers and Coconut
Macaroons**



DINNER



DINNER BUFFET SELECTIONS

Pricing is per person unless specified.

SOUTHERN WELCOME | 145

Salads

Bacon & Cheddar Red Skinned Potato Salad

Black Eyed Pea & Corn Salad with Applewood Bacon, Vine Ripe Tomato, Cucumber, Onion, Fresh Herbs, Sweet Pepper Vinaigrette

*Shrimp & Grits

Sweet Georgia Shrimp Sautéed with Applewood Smoked Bacon, Chile Butter, Sweet Peppers, Onions Served with Cane Water Farm Grits

Sliders

Claxton Farms Fried Chicken & Waffle Slider
House Pickles

Smoked BBQ Brisket
Slaw, PRD Original Sauce, Fried Green Tomato, Southern Slaw, Remoulade

Baked Mac & Cheese

Smoked Bacon, Scallions, Cheeze-it Crust

Savannah Oyster Roast

East Coast Oysters, Lightly Grilled Over Pecan Served with Cocktail, Horseradish, Garlic Butter, Saltines & Lemon

Sweet Ending

Selection of Southern Desserts from our Bakery

DINNER BUFFET SELECTIONS

All Dinner Buffets are served with freshly brewed Starbucks coffee and selection of teas.

Pricing is per person.

COCINA LATINA | 135

Chicken Tortilla Soup

Crispy Strips, Avocado, Queso Fresco

Rock Shrimp Ceviche

Tostones & Tortilla Chips, Avocado, Tomato
Aguachile, Jalapeño, Cucumber

Jicama, Cucumber and Citrus Salad

Serrano Lime Vinaigrette, Cilantro

Hacienda Salad

Roasted Corn, Black Beans, Grape Tomatoes,
Shaved Radish, Queso Fresco, Chipotle Dressing

Roasted Chicken Mojo

Roasted Poblano & Orange Salsita

Grilled Churrasco Steak

Charred Peppers, Chimichurri

Citrus Grilled Striped Bass

Avocado & Pickled Onion Relish, Cucumber, Cilantro

Sofrito Yellow Rice & Charro Beans

Elote

Grilled Corn Cobblets, Fresh Cilantro, Queso Fresco,
Tajin, Lime Aioli

Selection of Latin Inspired Desserts from our Bakery

SMOKE ON THE RIVER | 138

Brunswick Stew

Southern Hearty Stew with Roasted Vegetables and
Smoked Chicken

Heirloom Tomato & Cucumber Salad

Vidalia Onions, Chow Chow, Fresh Herbs

Macaroni Salad

Holy trinity, Mustard Aioli

Classic Cole Slaw

Shrimp & Grits

Sweet Georgia Shrimp Sautéed with Applewood
Smoked Bacon, Chile Butter, Sweet Peppers, Onions,
Served with Cane Water Farm Grits

***Smoked Brisket**

Dry Rubbed and Slow Smoked, Served with District
BBQ Sauce

Southern Fried Chicken

Crispy Herbs

Cornbread

Pimento Cheese & Whipped Honey Butter

BBQ Baked Beans

Creamed Corn

Selection of BBQ Inspired Desserts from our Bakery

AMERICAN STEAKHOUSE | 105

Raw Bar - Jumbo Shrimp & Oysters on the Half Shell

Horseradish Cocktail Sauce, Mignonette, Lemon,
Hot Sauce

Iceberg Wedge

Cheddar, Bacon, Roasted Tomatoes, Chopped Egg,
Green Goddess

Baby Spinach Salad

Shaved Mushrooms, Chopped Egg, Smoked Bacon,
Pickled Onion, Honey Poppyseed Dressing

Beefsteak Tomato & Onion Salad

Crumbled Blue Cheese, Red Wine Vinaigrette

Jumbo Lump Crab Cakes

Lemon Chive Remoulade, Charred Tomatoes

Grilled Free Range Chicken

Grilled Artichoke & Oven Dried Tomato, Relish,
Bourbon Chicken Jus

Grilled New York Strips

Roasted Baby Peppers, Wild Mushroom Jus

Loaded Baked Potato Bar

Sharp Cheddar, Blue Cheese, Smoked Bacon,
Caramelized Onions, Green Onions, Sour Cream,
Sweet Butter

Grilled Asparagus & Heirloom Carrots

Lemon Zest, Olive Oil

Garlic Roasted Jumbo Mushroom Caps

Herb Garlic Butter, Chile

Cheddar Parker House Rolls

Whipped Butter

Selection of Inspired Steakhouse Desserts from our Bakery

PLATED DINNER CHOICES

All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple preordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.

SALADS

Simple Green Salad

Baby Greens, Blue Cheese, Shaved Garden Vegetables, Candied Pecans, Herb Citronette

Apple & Endive

Green Apple, Red Grapes, Toasted Walnuts, Crisp Celery, Apple Cider Dressing

Wedge

Baby Iceberg, Smoked Bacon, Roasted Tomatoes, Blue Cheese, Chive, Creamy Green Goddess Dressing

Little Gem Salad

Grilled Gem Lettuce, Roasted Tomatoes, Garlic Croutons, Parmesan, Roasted Garlic Dressing, Lemon

Vine Ripe Tomato

Pumpkin Seed, Watercress, Avocado, Creamy Jalapeno Lime Dressing

Roasted Beet Salad

Arugula, Belgian Endive, Herbed Goat Cheese, Pickled Strawberry, Berry Balsamic Vinegar

Harvest Salad

Romaine Lettuce, Ancient Grains, Cucumber, Tomato, Garden Herbs, Feta, Red Wine Vinaigrette

SOUP

Roasted Cauliflower

Tempura, Lemon, Celery Leaf

Lobster Bisque

Cognac Cream, Lobster Chive Salad

French Onion

Gruyère Crouton, Caramelized Onion Broth

Mushroom en Croute

Flaky Pastry, Wild Mushrooms, Fresh Herbs

Roasted Tomato Bisque

Crispy Basil, Grilled Cheese Crouton

Roasted Corn Chowder

Smoked Bacon, Freeze Dried Corn, Chive Oil



PLATED DINNER CHOICES

All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple preordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.

CHILLED APPETIZERS

(+12 /person)

Ahi Tuna Tataki

Togarashi Seared Tuna, Avocado, Local Citrus,
Soy Ponzu, Pickled Chile

Shrimp Ceviche

Avocado Crema, Fresh Orange, Cilantro, Tomato
Augachile, Crispy Plantain

Crab & Avocado

Rock Crab Salad, Hass Avocado, Pickled Mango,
Radish, Petite Greens

Grilled Asparagus

Celeriac Cream, Brioche Crouton, Boiled Egg,
Lemon Extra Virgin Olive Oil

HOT APPETIZERS

(+ 12/ person)

Jumbo Crab Cake

Sweet Corn Purée, Pickled Shallot, Heirloom
Tomato Salad

Duck Confit Ravioli

Dried Cherry, Roasted Squash, Sage Brown Butter

Crispy Pork Belly

Parsnip, Roasted Apple Hash, Pickled Black
Berry, Frisée

Wild Mushroom Risotto

Roasted Root Vegetables, Garden Herbs,
Toasted Pine Nuts

Jumbo Prawns

Cane Water Farm Grits, Smoked Cheddar,
Bacon Jam, Green Onion



PLATED DINNER CHOICES

All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple preordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.

ENTRÉES

Pan Roasted Chicken Breast | 85

Grain Mustard Chicken Jus

Gruyère & Spinach Stuffed Chicken | 89

Caramelized Onion & Chive Jus

Honey & Chile Glazed Salmon | 92

Citrus & Fennel Salsa

Pan Seared Grouper | 112

Cherry Tomato & Olive Relish

Roasted Sea Bass | 112

Lemon & Chive Vinaigrette

Bourbon Braised Beef Short Rib | 96

Braising Jus, Crispy Onions

Chile Dusted Beef Tenderloin | 128

Truffle Bordelaise

Horseradish & Herb Crusted

Angus Tenderloin | 128

Caramelized Onion & Thyme Jus

Grilled Duroc Pork Chop | 92

Bacon Bourbon Jus, Fresh Herbs

DUO ENHANCEMENTS

Seared Diver Sea Scallops | +24/entrée

Two Seared Scallops, Citrus, Chardonnay & Chive
Beurre Blanc

Cold Water Lobster Tail | Market Price

Basted Lobster Tail, Garlic Herb Butter

Petite Filet Mignon | +30/entrée

4oz Pan Roasted Petite Filet, Sauce Bordelaise

Sautéed Jumbo Prawns | +24/entrée

Two Jumbo U10 Prawns, Roasted Garlic &
Shallot Butter Sauce

Jumbo Crab Cake | +24/entrée

Jumbo Lump Blue Crab, Old Bay Remoulade

PLATED DINNER CHOICES

All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple preordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.

SIDES

Vegetables (select two)

- Crisp Asparagus
- Seared Trumpet Mushrooms
- Glazed Heirloom Carrots
- Broccolini
- Roasted Root Vegetables
- Haricot Vert
- Caramelized Brussel Sprouts
- Seasonal Garden Vegetables

Starch (select one)

- Roasted Garlic Smashed Red Potatoes
- Smoked Cheddar & Herb Potato Gratin
- Anson Mills Farro Risotto
- Bootleg Farms Goat Cheese Polenta
- Yukon Potato Purée
- Herb & Roasted Tomato Risotto
- Roasted Heirloom Fingerling Potatoes

DESSERTS

S'mores Cheesecake

Graham Crust, Milk Chocolate Cheesecake, Toasted Marshmallow Cream

Mixed Berry Crumble Skillet

Cinnamon Oat Streusel, Vanilla Bean Ice Cream

Italian Cream Cake

Spiced Cream Cheese Icing, Candied Pecans and Toasted Coconut

Chocolate Hazelnut Torte

Devil's Cake, Hazelnut Mousse, Ice Cream

Vanilla Bean Creme Brûlée

Raspberry Meringue, Honey Almond Cookie

Apricot Galette

Frangipane, Honey Poached Apricot, Candied Pistachios



BEVERAGES

CATERING BEVERAGE PROGRAM

CASH BAR BASIC FEES

Bartender - up to 2 hours, \$200
each additional hour \$35
one bartender for every 75 guests

Cashier - up to 2 hours, \$150
each additional hour \$35
one cashier per bar

Service Charge - 25% + Sales Tax

Passed Wine Service - Bottle Price

Cash Bar Minimum - \$500 drink spend
per bar, plus tax, plus gratuity

LIQUORS

Basic | 12/drink

Upgrade | 14/drink

Premium | 16/drink

WINE

Basic Wine | 12/glass & 48/bottle

Upgrade | 15/glass & 60/bottle

Premium | 18/glass & 72/bottle

BEER

Domestic Beer | 8/bottle/can

Import Beer | 10/bottle/can

GA Craft Beer | 11/bottle/can



HOSTED BAR PACKAGES | BASIC BRANDS

30/person for one hour, 15/person each additional hour

SPIRITS

Gin - Bombay London Dry

Vodka - Fris Vodka

Tequila - Jose Cuervo Silver

Scotch - Grants

Bourbon - Jim Beam Bourbon, Jack Daniel's Tennessee Rye

Rum - Bacardi Superior

Cordials - Martini Rossi Vermouth, Irishman Irish Cream, Kahlua, Campari, Aperol

WINES

White/Rosé

Chardonnay – Kessler

Sauvignon Blanc – The Crossings

Rosé – Fleur De Prairie

Red

Pinot Noir – La Crema

Cabernet Sauvignon – Kessler

Sparkling Wine

Prosecco – Villa Sandi Prosecco

BEER (SELECT FIVE)

Domestic - Miller Light, Michelob Ultra, Sam Adams Boston Lager, Dog Fish Head 60 Minute IPA, St Pauli Girl's Non-Alcoholic Beer, Atlanta Hard Cider, Truly Seltzer, Wicked Weed Pernicious IPA

Imported - Corona Premier, Stella Artois, Guinness, Heineken



HOSTED BAR PACKAGES | UPGRADED BRANDS

35/person for one hour, 15/person each additional hour

SPIRITS

Gin - Bombay Sapphire

Vodka - Wheatly Vodka

Tequila - 1800 Blanco

Scotch - Monkey Shoulder

Bourbon - Maker's Mark

Rum - Flor De Cana 4 Year

Cordials - Martini Rossi Vermouth,
Irishman Irish Cream, Kahlua, Campari,
Aperol, Antica Formula, Punt e Mes,
Cointreau, St Germain, Caravella Limoncello

WINE

White/Rosé

Sauvignon Blanc – Emmolo

Chardonnay – Carmel Road

Rosé – Whispering Angel

Red

Pinot Noir – Acrobat Pinot Noir

Cabernet – Intrinsic

Sparkling Wine

Prosecco – Nino Franco Sparkling

BEER (SELECT FIVE)

Domestic - Miller Light, Michelob Ultra, Sam Adams Boston Lager, Dog Fish Head 60 Minute IPA, St Pauli Girl's Non-Alcoholic Beer, Atlanta Hard Cider, Truly Seltzer, Wicked Weed Pernicious IPA

Imported - Corona Premier, Stella Artois, Guinness, Heineken

Craft - Featuring Georgia & South Carolina Craft Breweries: Southbound Mountain Jam, Creature Comforts Tropicalia IPA, Pretoria Fields Skywalker Golden Ale, Service Brewing Bohemian Citra IPA

• *Additional local options upon request and availability*



HOSTED BAR PACKAGES | PREMIUM BRANDS

45/person for one hour, 20/person each additional hour

SPIRITS

Gin - Sip Smith London Dry

Vodka - Belvedere

Tequila - Patrón Silver

Scotch - Johnnie Walker Black

Bourbon - Knob Creek / Knob Creek Rye

Rum - Bacardi 8 Year

Cordials - Carpano Vermouth, Irishman Irish Creme, Kahlua, Campari, Aperol, Antica Formula, Punt e Mes, Cointreau, St Germain, Caravella Limoncello, Courvoisier VS, Disaronno, Pastis

WINE

White/Rosé

Chardonnay – Cambria Katherine’s Vineyard

Sauvignon Blanc – Cloudy Bay

Rosé – Diora La Belle Fete Rosé

Red

Cabernet – Luke

Pinot Noir – Erath

Sparkling Wine

Champagne – Veuve Cliquot Yellow Label

BEER (SELECT FIVE)

Domestic - Miller Light, Michelob Ultra, Sam Adams Boston Lager, Dog Fish Head 60 Minute IPA, St Pauli Girl’s Non-Alcoholic Beer, Atlanta Hard Cider, Truly Seltzer, Wicked Weed Pernicious IPA

Imported - Corona Premier, Stella Artois, Guinness, Heineken

Craft - Featuring Georgia & South Carolina Craft Breweries: Southbound Mountain Jam, Creature Comforts Tropicalia IPA, Pretoria Fields Skywalker Golden Ale, Service Brewing Bohemian Citra IPA

• *Additional local options upon request and availability*



SPECIALTY BAR PACKAGES | BAR THEME UPGRADES

SCOTTISH SINGLE MALTS & FAMOUS BLEND SELECTIONS

(additional 3 Scotches available)

Price additional 35/person per hour

- Johnnie Walker Black
- Talisker Storm
- Glenfiddich 12 Year
- Laphroaig 10 Year
- Chivas
- Monkey Shoulder

*** Substitutions of like product may be offered depending on availability*

THE BLUEGRASS BOURBON BAR

(additional 4 Bourbons available)

Price additional 30/person per hour

- Knob Creek
- 1792 Small Batch
- Four Roses Small Batch
- Angel's Envy
- Maker's Mark
- Bulleit
- Buffalo Trace

*** Substitutions of like product may be offered depending on availability*



WINE SELECTION - WHITE

SPARKLING WINES

Poema – Cava Brut, Spain	38
Villa Sandi “Il Fresco,” – Prosecco, Italy	38
Château Moncontour – Brut Rosé, France	58
Veuve Cliquot “Yellow Label” – Champagne, France	96
Tattinger – Champagne	106
Charles Heidsieck – Brut Rosé Reserve, France	132
Roger Pols – Champagne, 3 L	1135

WHITE WINES

Chardonnay

Cambria – “Katherine’s Vineyard,” California	42
Boisset Estates – “Kessler Collection,” California	44
Caymus – “Mer Soleil Unoaked,” California	50
Patz and Hall – Chardonnay	70
Stag’s Leap Wine Cellars – “Karia,” Napa Valley	83
Grgich Hills Estate, Napa Valley	99

Pinot Grigio

Terre di Bacco, Italy	38
Wairau Valley – Pinot Gris, New Zealand	44
Terlato, Italy	56

Sauvignon Blanc

The Crossings, New Zealand	42
Cloudy Bay – Sauvignon Blanc, New Zealand	48
Emmolo, California	52
Merry Edwards, Russian River Valley	153

Other White Varieties

Ernie Els – Chenin Blanc, South Africa	50
Batasiolo – Moscato d’Asti, Italy	52
Conundrum White Blend, California	52
Riesling – Eroica	56

ROSÉ

Fleurs de Prairie – Provence, France	44
Justin – “JNSQ,” California	48
Whispering Angel, France	56

Bars require a Bartender for \$200 up to 2 hours, each additional hour \$35 per Bartender. One Bartender for every 75 guests. All beverages subject to taxable service charge, currently at 25% and state tax at 7%. An additional 3% on local liquor sales by the drink.



WINE SELECTION - RED

RED WINES

Cabernet Sauvignon

Boisset Estates – “Kessler Collection,” California	44
Bonanza – Cabernet Sauvignon, California	52
Luke – Wahluke Slope Cabernet, Washington	55
Faust – Napa Valley, Cabernet	106
Paul Hobbs – “Cross Barn,” Napa Valley	112
Nickel & Nickel – De Carle Vineyard	220
Stag’s Leap – Artemis, 1.5 L	350
Silver Oak, Anderson Valley 1.5 L	375

Pinot Noir

A to Z Wineworks, Oregon	48
Etude “Lyric,” – Pinot Noir, Santa Barbara	56
Belle Glos – Eulenlock, Napa Valley	167

Other Red Varieties

Caymus Conundrum – Red Blend, California	46
Beni di Batasiolo – Nebbiolo Langhe, Italy	50
Torbreck – “Woodcutter’s Shiraz,” Australia	58
Terrazas de los Andes – “Altos Del Plata” Reserva	60
Luke – Merlot	64
Duckhorn – “Paraduxx,” Washington	70
Orin Swift – 8 Years in the Desert Zinfandel	99
Justin – Justification	150