

BOHEMIAN HOTEL
SAVANNAH RIVERFRONT

GIVE TIMELESS TRADITION
A BOHEMIAN TWIST

EXCEPTIONAL WEDDINGS BY KESSLER

THE *Kessler* COLLECTION®



TABLE OF CONTENTS

- SERVICES & OFFERINGS 4**
- HORS D'OEUVRES 5**
- DINNER. 6**
 - Bohemian Plated Dinner 6**
- RECEPTION. 7**
 - Grand Reception Displays & Stations. 7**
 - Reception Beverages 8**
- FREQUENTLY ASKED QUESTIONS 9**



TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS BY KESSLER

Let one of the most anticipated days of your life become a beautiful moment in time. Let your love story come to life in the heart of historical Savannah set against inspiring views of the river. With intuitive service and a passion for detail, our Grand Performers will ensure every moment is perfect.

A BOHEMIAN TWIST ON TRADITION.

We offer what no one else can, an eclectic Bohemian experience that delivers classic elegance with an artful twist. Find inspiration in the artful surroundings with incredible views of the Savannah River.

ARTFULLY CREATED. MASTERFULLY DELIVERED.

YOUR WEDDING INCLUDES:

- Timeless place settings to include china, glassware and flatware
- Exquisite glass and mercury votives
- Complimentary wedding night guest room for the couple
- Complimentary reception menu tasting for 2 guests
- Room block with special pricing for your guests
- Wedding Reception Package:
 - * Four hours of standard open bar, which includes house liquors, Kessler Wine, beer, soft drinks, juices and bottled water
 - * Champagne Toast
 - * Choice of 4 selections of Butler Passed Hors D'oeuvres
 - * Fresh bread, iced tea and water

BUTLER PASSED HORS D'OEUVRES

Choose four Butler Passed Hors D'oeuvres. 1.5 of each item served per person.

LAND

CHIPOTLE CHICKEN TORTILLA PINWHEEL

CURRY CHICKEN PROFITEROLE

TERIYAKI CHICKEN SUMMER ROLL

Sweet Chili Sauce

BEEF TENDERLOIN CROSTINI*

Horseradish Aioli

BBQ PULLED PORK BISCUIT

BLUE CHEESE STUFFED BACON WRAPPED DATES

CHICKEN & WAFFLE BITE

Chile Maple Drizzle

HONEY SRIRACHA CHICKEN MEATBALL

LEMONGRASS CHICKEN SATAY

CHICKEN QUESADILLA CONES

BEEF TENDERLOIN*

Mushroom in Puff Pastry

TRUFFLED MAC & CHEESE

Smoked Bacon, Phyllo

GRILLED BABY LAMB CHOPS

Roasted Pepper Dip

SEA

AHI TACO, PONZU & RADISH

COASTAL SHRIMP & CUCUMBER SHOOTER

CRAB SALAD IN PHYLLO

MINI SHRIMP BLT

Peppered Bacon, Tomato Jam, Frisée

SESAME SEARED TUNA*

Wasabi, Won Ton, Radish

SMOKED SALMON BLINI*

Crema & Lime

LOBSTER RISOTTO FRITTER

Lemon & Chive

MINI CRAB CAKES

Chipotle Lime Aioli

SHRIMP & GRITS

Cajun Citrus Butter

GARDEN

DEVEILED EGG

Bacon Jam & Smoked Paprika

HEIRLOOM TOMATO BRUSCHETTA

Manchego & Black Olive

PISTACHIO GOAT CHEESE

Local Honey, Cornbread

RATATOUILLE PINWHEEL

PROSCIUTTO & MELON

Citrus Zest

WHIPPED BRIE & APPLE CHUTNEY

Candied Walnut

BOURSIN STUFFED ARTICHOKE HEARTS

BAKED BRIE

Peach Jalapeno Jam, Puff Pastry

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Menu prices are subject to local taxes and 25% service charge. Prices are subject to change until signed event orders are received by the Event Services Manager.

BOHEMIAN PLATED DINNER

Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée. Bohemian Plated Dinners cannot be fulfilled at Rocks on the Roof. Entrées will change when restaurant menu changes.

APPETIZER

CHEESE & CHARCUTERIE

Local & International Cheeses, Cured Meats,
Served with Accompaniments

SALAD

GRILLED ROMAINE

Shaved Parmesan Cheese, Shaved Egg
Yolk, Fresh Ground Pepper, Roasted Garlic
Flan Cornbread Croutons, Parmesan Crisp,
Caesar Dressing

ENTRÉES *(Select One)*

ROASTED HALF CHICKEN • \$79/PP

Collards, Oyster Mushroom, Chicken Mustard Jus

SALMON* • \$89/PP

Sweet Potato, Baby Bok Choy, Pickled Red Onion,
Lemon Beurre Blanc

12 OZ. RIBEYE* • \$109/PP

Roasted Peewee Potatoes, Garlic Confit,
Artichoke, Red Chimichurri

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Menu prices are subject to local taxes and 25% service charge. Prices are subject to change until signed event orders are received by the Event Services Manager.

GRAND RECEPTION DISPLAYS & STATIONS

Minimum 50 guests. All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Chef attendant fee required for carving stations at \$195 per station. One attendant required for 75 guests.

ARTISAN CHEESE • \$21/PP

Local and Artisan Cheeses, Fresh & Dried Fruits, Nuts, Rustic Breads

ANTIPASTO • \$23/PP

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

MARKET FRESH CRUDITÉS • \$15/PP

Seasonal Market Vegetables Served with Chipotle Ranch, Roasted Red Pepper Dipping Sauces

MAC & CHEESE • \$22/PP

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

SHRIMP & GRITS • \$32/PP

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

LOW COUNTRY • \$46/PP

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

PRIME RIB STATION • \$35/PP

Warm Rolls, Dijonaise, Pink Peppercorn Horseradish Sauce

CHILLED SEAFOOD* • \$45/PP

Oysters on a Half Shell, Local Peel & Eat Shrimp, Marinated Blue Crab Claws, Tuna Poke
Served with Citrus Ponzu, Cocktail Sauce, Creamy Mustard Dip, & Lemon

SLIDER BAR • \$27/PP (Select Two)

Based on 1.5 pieces/person

Angus Beef

Sharp Tillamook Cheddar, Caramelized Onions

Georgia Shrimp

Bacon Jam, Pimento Cheese, Arugula

Blackened Fish

Red Pepper Remoulade

Coastal Shrimp

Old Bay Remoulade

Hawaiian Chicken

Teriyaki Chicken Breast, Grilled Pineapple, Charred Red Onion

The Yard Bird

Ground Turkey, Green Apple Slaw, Cranberry Aioli

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Menu prices are subject to local taxes and 25% service charge. Prices are subject to change until signed event orders are received by the Event Services Manager.

RECEPTION BEVERAGES

HOSTED BAR PACKAGES

\$25/Person for One Hour, \$15/Person Each Additional Hour

SPIRITS

Gin
Vodka
Tequila
Scotch
Whiskey
Rum
Other Spirits

WHITE WINE & ROSÉ

(Select One)

Pinot Grigio
Villa Sandi[®]

Chardonnay
Boisset[®],
Kessler Collection[®]

Rosé
Mulderbosch[®]

RED WINE

(Select Two)

Chianti
Cecchi[®], *Bonizio*[®]

Pinot Noir
Maison Louis Latour[®]
Valmoissine

Cabernet Sauvignon
Boisset[®],
Kessler Collection[®]

SPARKLING WINE

(Select One)

Prosecco
Los Monteros[®] Prosecco and
Los Monteros[®] Rosé

Crémant
Simonet[®] Blanc de Blancs

BEER (Select Five)

Domestic
Import

CASH BAR

Prices Include Service Charge & Tax

LIQUOR

Classic • \$12
Upgrade • \$14
Premium • \$16

WINE

Basic • \$13/GLASS
Bottle • \$58

Upgrade • \$15/GLASS
Bottle • \$68

Premium • \$17/GLASS
Bottle • \$77

BEER

Domestic • \$8
Import • \$9
GA Craft • \$10

SCHEDULE OF FEES

BARTENDER

A fee of \$200/bartender will be applied (2 hours). Each additional hour is \$35/bartender. Minimum of one bartender per 75 guests.

CASHIER

Up to 2 hours • \$150
Each additional hour • \$35
One cashier per bar

SERVICE CHARGE

Local Taxes and Service Charge

WINE SERVICE

Bottle Price

CASH BAR MINIMUM

\$500 drink spend per bar + Tax + Gratuity

Menu prices are subject to local taxes and 25% service charge. Prices are subject to change until signed event orders are received by the Event Services Manager.

MAKE THIS MOMENT YOURS.

BOOKING PROCESS

Is a Wedding Planner included in pricing?

While our Kessler Event Manager will oversee all aspects of your catering needs including menu selection, the setup of your reception location and reception related details, the services of a full-day Wedding Planner will allow you to relax and enjoy your day knowing every detail will be taken care of. We're happy to provide you the names of planners from our preferred vendor list.

What exactly does my facility fee include?

Facility fee includes set up and break down of our cocktail reception and dinner site including tables, votive candles, cake table, gift table, the choice of silver Lamour or black linens and limited set-up of wedding reception décor (cake knife and server, champagne flutes) will be provided by our Exceptional Events Team.

Do you require a deposit to hold space?

A 25% non-refundable deposit is due with the signed contract and additional 25% payments are spread out up until your event. The final payment is due 7 days prior with your final guest counts.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms with a 2 night minimum. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We can have the Front Desk hand your gift bags out to your guests as they check-in or deliver them to the guest room upon arrival, for an additional fee. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check-in is at 4pm and check-out is 11am.

Can we bring our pet?

You can! The hotel is pet friendly for your furry friends up to 25 pounds. There is a \$150 non-refundable pet fee.

WEDDING RECEPTION

Do you allow outside caterers?

To guarantee our standards of quality, inspired cuisine, we do not allow any outside catered food or beverage.

What is a Food & Beverage Minimum?

The Food & Beverage Minimum is a contracted minimum spending requirement for food and beverage only, consumed within the contracted space within the contracted time, (not including tax and service charge) with the food and bar packages you choose.

Do I have to use the vendors on the hotel's preferred vendor list?

You do not need to use our vendors but we suggest you consider them. They have a relationship with our hotel and understand the standards and expectations of our hotel, which means they help us wow you even more. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

Do you provide decorations?

Our event spaces are artfully curated down to every gorgeous detail, so many couples feel they don't need to add much and therefore we don't provide it. However, we can provide you with our vendor list for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decorations not done by a vendor.

We have children coming to our wedding, will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

FOREVER BEGINS HERE.

Contact our team at brfsales@kesslercollection.com to start creating your day.