

BOHEMIAN HOTEL  
SAVANNAH RIVERFRONT

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS BY KESSLER

THE *Kessler* COLLECTION®



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# PLAN TO BE INSPIRED.

## **EXCEPTIONAL EVENTS BY KESSLER**

What matters to you happens here. It's why we invite you to celebrate bigger. To give your ideas an unexpected twist. And to elevate your story to bold new heights. When you host your event at Bohemian Hotel Savannah Riverfront, we'll push the limits until it's exceptional, so that you can make the moment your own.

## **BEGIN WITH A BLANK CANVAS**

We'll help you plan your event down to the tiniest detail, while leaving the doors open for the unexpected, like a rooftop happy hour, an afternoon spa break or live artist painting experience. Our passionate Grand Performers will take your event beyond the ordinary, delivering exceptional experiences and unusual ideas, big and small.



## A LA CARTE OPTIONS

**FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE  
AND ASSORTED SPECIALTY TEAS • \$98/GAL**

**ASSORTED COCA-COLA® PRODUCTS • \$6**

**BOTTLED WATER • \$6**

**KIND BARS • \$6**

**ASSORTED COOKIES • \$42/DOZ**

**WHOLE FRUIT • \$4**

**BOHEMIAN TRAIL MIX • \$7**

**ASSORTED MUFFINS, DANISHES, CROISSANTS • \$42/DOZ**

**INDIVIDUAL GREEK YOGURT PARFAITS • \$7**

**INDIVIDUAL BAGS OF CHIPS, PRETZELS, POPCORN • \$7**

**ASSORTED BAGELS & CREAM CHEESE • \$54/DOZ**

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*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 BREAKFAST

Only offered for Specific times and venues at property. Not available in boardroom or Rocks on the River.

## DISPLAY STATION • \$38/PP

Fresh Fruit Salad

Assorted Breakfast Pastries

### CHOICE OF:

The Revival

*Bloody Mary Aioli, Egg, Sliced Pickles, Arugula, Shaved Celery, Swiss Cheese, Rye Bread, Potato Salad*

Boho Plate

*Two Scrambled Eggs, Smokehouse Bacon or Maple Sausage, Potatoes, Buttermilk Biscuit, Whipped Butter and Jam*

Bananas Foster Pancakes

*Banana Crème Mousse, Sautéed Bananas  
Praline Caramel Sauce, Vanilla Wafers*

Cheese Omelet

*Three Egg Omelet, Cheddar Cheese, Served with Breakfast Potatoes*

*Additional toppings available at an extra fee:  
Bacon, Sausage, Spinach, Heirloom Tomatoes*

Avocado Everything Toast

*Sliced Avocado on Multi Grain, Roasted Cashew Spread,  
Everything Seasoning, Arugula, Radish*

Berries & Maple Almond Granola

*House-Made Granola, Greek Yogurt, Berries,  
Local Wildflower Honey*

Fresh Squeezed Juices

Coffee & Selection of Teas

## CONTINENTAL • \$36/PP

Seasonal Fresh Fruit & Berries  
Individual Greek & Fruit Yogurts  
with Granola

Fresh Baked Breakfast Pastries  
*Muffins, Danish, Croissants, Fruit Preserves,  
Honey, Butter*

Fresh Squeezed Juices

Coffee & Selection of Teas

## CLASSIC • \$42/PP

Seasonal Fresh Fruit & Berries  
Individual Greek & Fruit Yogurts  
with Granola

Fresh Baked Breakfast Pastries  
*Muffins, Danish, Croissants, Fruit Preserves,  
Honey, Butter*

Fresh Squeezed Juices

Coffee & Selection of Teas

## BREAKFAST SANDWICH

### SELECTIONS *(Select One)*

Smoked Ham, Egg & Cheddar on  
English Muffin

Applewood Bacon, Cheddar & Egg  
on Croissant

Sausage, Egg & Cheddar on  
Buttermilk Biscuit

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# BOHEMIAN BREAKS

12 guest minimum.

## **FORSYTH TRAIL • \$14/PP**

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

## **CHIPS & DIP • \$19/PP**

White Corn Tortilla Chips, Pico de Gallo, Guacamole, Kettle Chips, Pimento Cheese, Caramelized Onion Dip

## **FEEL THE POWER • \$17/PP**

Gourmet Mixed Nuts, House-made Beef Jerky, Dark Chocolate Bark, Whole Fresh Fruits, Coconut Water, Green Machine Naked Juice

## **BAKE SALE • \$22/PP**

*Chef's Choice of Three:*  
Fresh Baked Chocolate Chip, Snickerdoodle, Oatmeal & Peanut Butter Cookies; Chocolate Fudge Brownies & Blondies; Coconut Macaroons; Cheesecake Bites, Seasonal Bakery Bar

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# BOHEMIAN LUNCH

Only offered for Specific times and venues at property. Not available in boardroom or Rocks on the River.  
Buffets cannot be fulfilled at Bohemian Hotel Savannah Riverfront.

## PLATED LUNCH › \$42/PP

### PRIVATE GROUP LUNCH FROM ROCKS ON THE RIVER MENU

Working lunch with Pre-Orders

## DISPLAY STATION › \$27/PP

### COUNTRY CORNBREAD

### COOKIE PLATTER

### SEASONAL SALADS *(Select Two)*

Add ons: Chicken, Flat Iron Steak or Shrimp

*(Change based on season, please ask your Event Services Manager)*

### LOWCOUNTRY BURGER

8oz Signature Blend Ground Beef Patty,  
Pimento Cheese, Pickled Jalapeno, Bacon,  
Garlic, Aioli, Lettuce, Fried Green Tomato,  
Brioche Bun

*Served With Fries*

### GRILLED CHEESE & SHRIMP BISQUE

Fresh Dill, Havarti Cheese Shrimp & Tomato  
Bisque, Sourdough

*Served With Fries*

### SEAFOOD PANINI

Creamy Shrimp & Crab Spread, Smoked  
Tomatoes, Spinach, Sub Roll Potato Salad

*Served With Fries*

## GRAB AND GO › \$29 / PP

### SALADS *(Select One)*

Fruit Salad, Pasta Salad

Potato Salad, Coleslaw

### SANDWICHES *(Select One)*

*Includes Whole Fruit & Chips*

Chicken Salad, Shaved Smoked Ham,

Roast Beef, Grilled Pesto Chicken

Georgia Boy Wrap, Roasted Portobello  
Wrap

### DESSERT *(Select One)*

Chocolate Chip Cookie, Brownie,

Seasonal Bakery Bar

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# BOHEMIAN LUNCH

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## **BUTCHER CHARCUTERIE BOARD · \$42 / PP**

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### **CHEF'S CHOICE SOUP**

### **SEASONAL MIXED GREEN SALAD**

Roasted Squash, Pumpkin Seeds, Maple Apple Vinaigrette

### **RED BLISS POTATO SALAD**

Creamy Grain Mustard

### **CHARCUTERIE & ANTIPASTI DISPLAY**

Turkey, Prosciutto, Salami, Gruyère, Brie, Goat Cheese, Cambazola, Aged Cheddar, Artichokes, Roasted Peppers, Kalamata Olives, Tomatoes, Fresh Mozzarella

### **HOUSE-MADE DELICATESSEN SPECIALTIES**

Chicken Salad, Tuna Salad, Egg Salad  
Assorted Accoutrements: Lettuce, Tomatoes, Onions, Pickles, Grain Mustard, Mayonnaise Artisanal Breads

### **KETTLE® POTATO CHIPS**

### **FRESH WHOLE FRUIT**

### **BROWNIE**

### **ASSORTED WARM COOKIES**

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# BOHEMIAN RECEPTION HORS D'OEUVRES

## CHILLED

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### LAND

- Chipotle Chicken Tortilla Pinwheel • \$81/DOZ
- Curry Chicken Profiterole • \$81/DOZ
- Teriyaki Chicken Summer Roll, Sweet Chili Sauce • \$81/DOZ
- Beef Tenderloin Crostini, Horseradish Aioli • \$84/DOZ

### SEA

- Ahi Taco, Ponzu & Radish • \$87/DOZ
- Coastal Shrimp & Cucumber Shooter • \$87/DOZ
- Crab Salad in Phyllo • \$87/DOZ
- Mini Shrimp BLT, Peppered Bacon, Tomato Jam, Frisée • \$87/DOZ
- Sesame Seared Tuna, Wasabi, Won Ton, Radish • \$87/DOZ
- Smoked Salmon Blini, Crema & Lime • \$87/DOZ

### GARDEN

- Deviled Egg, Bacon Jam & Smoked Paprika • \$81/DOZ
- Heirloom Tomato Bruschetta, Manchego & Black Olive • \$81/DOZ
- Pistachio Goat Cheese, Local Honey, Cornbread • \$81/DOZ
- Ratatouille Pinwheel • \$81/DOZ
- Prosciutto & Melon, Citrus Zest • \$84/DOZ
- Whipped Brie & Apple Chutney, Candied Walnut • \$84/DOZ

## HOT

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### LAND

- BBQ Pulled Pork Biscuit • \$81/DOZ
- Blue Cheese Stuffed Bacon Wrapped Dates • \$81/DOZ
- Chicken & Waffle Bite, Chile Maple Drizzle • \$81/DOZ
- Honey Sriracha Chicken Meatball • \$81/DOZ
- Lemongrass Chicken Satay • \$81/DOZ
- Chicken Quesadilla Cones • \$84/DOZ
- Beef Tenderloin, Mushroom in Puff Pastry • \$85/DOZ
- Truffled Mac & Cheese, Smoked Bacon, Phyllo • \$85/DOZ
- Grilled Baby Lamb Chops, Roasted Pepper Dip • \$87/DOZ

### SEA

- Lobster Risotto Fritter, Lemon & Chive • \$87/DOZ
- Mini Crab Cakes, Chipotle Lime Aioli • \$87/DOZ
- Shrimp & Grits, Cajun Citrus Butter • \$87/DOZ

### GARDEN

- Boursin Stuffed Artichoke Hearts • \$81/DOZ
- Baked Brie, Peach Jalapeno Jam, Puff Pastry • \$84/DOZ

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# GRAND RECEPTION DISPLAYS & STATIONS

## 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

## SLIDER BAR • \$27/PP (Select Two)

*Based on 1.5 pieces/person*

Angus Beef

*Sharp Tillamook Cheddar, Caramelized Onions*

Georgia, 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*

## PRIME RIB STATION • \$35/PP

Warm Rolls, Dijonaise, Pink Peppercorn Horseradish Sauce

## CHILLED SEAFOOD\* • \$45/PP

Oysters On the ½ Shell, Local Peel & Eat Shrimp, Marinated Blue Crab Claws, Tuna Poke

*Served with Citrus Ponzu, Cocktail Sauce, Creamy Mustard Dip, & Lemon*

*\*Consuming raw or undercooked meats, poultry seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*

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# BOHEMIAN PLATED DINNERS

*\$99 per person. Buffet and plated dinners cannot be fulfilled at Rocks on the Roof. Entrees will change when restaurant menu changes.*

## APPETIZER

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### **CHEESE & CHARCUTERIE**

Local and international cheese and cured meat, served with accompaniments

## SALAD

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### **GRILLED ROMAINE**

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

## ENTREES *(Select One)*

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### **SALMON**

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

### **ROASTED HALF CHICKEN**

Collards, Oyster Mushroom, Chicken Mustard Jus

### **12 OZ RIBEYE**

Roasted Peewee Potatoes, Garlic Confit, Artichoke, Red Chimichurri

## DESSERT

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### **CRÈME BRÛLÉE**

Seasonal, Mixed Nuts, Berries

### **CHOCOLATE GATEAU**

Flourless Chocolate Cake, Raspberry Sorbet

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# RECEPTION BEVERAGES

## HOSTED BAR PACKAGES

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

### SPIRITS

Gin  
*Beefeater*

Vodka  
*Smirnoff*

Tequila  
*Jose Cuervo Silver*

Scotch  
*Dewar's White Label*

Whiskey  
*Jim Beam Bourbon, Jack Daniel's Tennessee Rye*

Rum  
*Bacardi Superior*

Other Spirits  
*Martini Rossi Vermouth, Bailey's Kahlua, Campari, Aperol, Antica Formula, Punte Mes*

**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 Rose*

Crémant  
*Simonet Blanc de Blancs*

**BEERS**  
*(Select Five)*

Domestic  
*Budweiser, Coors Light, Miller Lite, Michelob Ultra, Sam Adams Boston Lager, Omission Gluten Free Pale Ale, Angry Orchard Rose Cider, Realm Euphonia, 3 Taverns Prince of Pilsen, Heineken Zero*

Imported  
*Corona Premier, Stella Artois, Pilsner Urquell, Guinness, Moretti La Rossa, Heineken*

## CASH BAR

Prices Include Service Charge & Tax

### LIQUORS

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

### WINES

Basic • \$13/GLASS  
Bottle • \$58

Upgrade • \$15/GLASS  
Bottle • \$68

Premium • \$17/GLASS  
Bottle • \$77

### BEERS

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

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## THE KESSLER DIFFERENCE

We believe where expected ends, extraordinary begins. It's why our spaces inspire, our cuisine and cocktails dare you to taste something new, and our experiences are designed to take your event beyond the ordinary. We invite you to imagine things differently, boldly step away from what you've always done and create an event that's truly inspiring.

Let's begin creating your Exceptional Event together. Contact our team at [brfsales@kesslercollection.com](mailto:brfsales@kesslercollection.com) to begin.

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