



*Vic's*  
**ON THE RIVER**  
 Restaurant & Bar



26 East Bay Street - 15 East River Street - Savannah, GA 31401

912-721-1003 - 912-721-1005 FAX

# SPECIAL EVENTS INFORMATION

events@vicsontheriver.com

www.vicsontheriver.com

## The Stoddard Room

*This space will accommodate up to 150 people.*



## The Victor Hall

*The space will accommodate up to 60 people.*

*You may book as an addition to Stoddard  
 or separately*



## The Dieter's Den

*(pronounced dee-ters)*

*The space will accommodate up to  
 32 people.*



## BOOKING A PRIVATE ROOM AT VIC'S ON THE RIVER

Each room has a Food & Beverage Minimum. All food and beverages (both alcoholic, and non-alcoholic) will go towards this amount. This amount does not include Service Fee (20%), Admin Fee (1%) and State Tax (7%). Minimums vary based on the day of week, and time of year.

Each room also has a separate room fee. This will be 10% of your Food & Beverage minimum. This fee is nonrefundable and does not get applied to the final bill. It is required, with a signed room agreement, to secure a space. There is a 21% service/admin fee to be added at the end of your event. The service fee will cover setup, event, & breakdown. There is a 7% sales tax on all food, beer & wine. There is a 10% tax on liquor. There is a \$250.00 fee for Wedding Ceremonies.

All private rooms come furnished with Chiavari chairs, linens, candles & fresh flower arrangements on all of the dining tables. Additional information can be found below.

No prepayments are required prior to the event date. You are able to prepay any amount with a check or credit card. Final payment will be due by the completion of the event and on 1 check unless prior arrangements are made.

### HOURS

Lunch – 11:00 AM to 2:30 PM

Dinner – 5:00 PM to 10:00 PM

If you wish to arrive earlier or later than these times, it must be approved prior to signing the room agreement.

We can extend your dinner event to 11PM for a fee of \$500

### MENU & BAR SELECTIONS

We do not offer formal tastings for events.

Our private events menu is the same Low Country style fare we serve in the main restaurant.

All menu and bar selections are to be made 30 days prior to the event date. Any menu items or specialty bar selections will not be guaranteed after the 30 days.

### GUARANTEED GUEST COUNT

You will have 3 days prior to the event date to give us your guaranteed guest count. You will be charged this amount, or however many guests attend, whichever is greater.

### DINING TABLES LINENS & ASSIGNED SEATING

Events will be set with all white linens or white with black overlay.

You may provide specialty linens and décor for the table, please drop off at least 24 hours in advance. If you select assigned seating for your event, please provide at least 1 Week in advance so that we may set the tables accordingly.

### PARKING

There are 2 parking garages on Drayton Street between Broughton St. & Bay St. They are less than 2 blocks from the Restaurant entrance.

### FLOWERS, CANDLES & MENUS

Flower arrangements are provided by Vic's on the River for all special event dining tables. The flowers are property of Vic's on the River and may not be removed from the premises. There may be up to a \$250 charge for damaged or missing arrangements. Votive candles & personalized menus are also included with the table setup.

### MUSIC:

Complimentary background music will be playing during all events.

### AUDIO VISUAL RENTAL

Stoddard has a sound system that guests may play their own music via bluetooth

Projector or flat screen TV \$ 75.00

Wireless Microphone (Stoddard ONLY) \$ 25.00

Bluetooth Speaker (Victor Hall & Dieter Den ONLY) \$25.00

## Vic's On the River Hors d'oeuvre Menu (Can be stationed or passed)

Hors d'oeuvres are priced per piece. **Minimum of 25 pieces per item**

### Caught from the Ocean

Rosemary Barbecue Shrimp & Grit Cake Skewer	\$ 2.50
Wild Georgia Shrimp Cocktail, served with cocktail sauce & lemon	\$ 2.50
Fried Wild Georgia Shrimp with Spicy Chili Dipping Sauce	\$ 2.50
Coconut Crusted Shrimp with horseradish marmalade	\$ 3.00
Crawfish Beignets with Tabasco syrup	\$ 3.00
Crab Cakes with roasted red pepper aioli	\$ 3.50
Cured Salmon with dill crème fraiche on crostini	\$ 3.50
Seared Scallop with lemon herb truffle butter	\$ 6.00
Blackened Ahi Tuna with cucumber relish on fried wonton	\$ 3.50
Charred Octopus Salad in a lettuce cup	\$ 7.00

### Prepared from the Land

Blackened Chicken Skewer with lemon yogurt sauce	\$ 1.75
Pecan Chicken Tenders with honey mustard sauce	\$ 1.75
Grilled Chicken Skewer with chili sauce	\$ 1.75
Southern Meatballs with BBQ sauce	\$ 1.75
Andouille Sausage Beignet	\$ 2.50
Andouille Sausage & Black Pepper Grilled Pineapple Skewer	\$ 2.50
Beef Carpaccio with truffle aioli & parmesan on crostini	\$ 3.00
Short Rib and caramelized onion beignets	\$ 3.00
Loaded Deviled Eggs with bacon, cheddar & chives	\$ 3.50
Meatloaf Slider on sweet roll with barbecue sauce	\$ 4.50
Rosemary Rack of Lamb Lollipop with bourbon demi	\$ 7.00

### Picked From the Garden

Tempura Chive Onion Rings	\$ 1.50
Tomato & Pimento Sandwich on white bread	\$ 3.50
Fried Green Tomato Bites with goat cheese and pickled peppers	\$ 2.50
Corn & Risotto Cake with chipotle aioli	\$ 2.50
Cucumber cup with pimento cheese	\$ 2.50
Tomato, Basil, and Mozzarella Skewer with white balsamic vinaigrette	\$ 2.50
Herbed Stuffed Mushroom	\$ 2.00
Fried Macaroni and Cheese Ball with tobasco syrup	\$ 1.50

### Specialty Desserts

Strawberry and White Chocolate Bread Pudding with crème anglaise	\$ 2.50
Mini Key Lime Pie or Mini Pecan Pie	\$ 2.50
Mini Praline Cheesecake with warm praline sauce	\$ 3.00
Mini Chocolate Torte with raspberry coulis	\$ 2.50

## SIGNATURE STATIONED DISPLAYS (serves up to 25 guests)

**Vegetable Display** \$ 85.00

Selection of Seasonal Local Vegetables

**Cheese Display** with crostinis \$ 140.00

Selection of artisanal cheese

**Fruit Display** \$105.00

Selection of Seasonal Fruits

**Vegetable Antipasto Display** \$105.00

Selection of marinated and grilled vegetables with mozzarella

**Fried Green Tomatoes** \$ 8.00 per person

Herb panko & asiago cheese breading. They are served with goat cheese, tomato chutney, and balsamic vinegar syrup.

## SIGNATURE SEAFOOD DISPLAYS (\*Minimum 25 pieces)

Shrimp Cocktail*	\$ 2.50	Chilled Lobster Tail*	\$ 19.00
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Oysters on the ½ shell*	MARKET	Oysters Rockefeller*	\$ 3.00
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Chilled Mussels*	\$ 2.50	Country Ham & Leek Baked Oyster*	\$ 3.50
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## Entree Stations

There is a \$75.00 chef's fee per action station. Minimum of 25 people.

**Risotto Station** Grilled Asparagus, Wild Mushrooms and Parmesan Cheese \$6.00 per person

with Shrimp \$12.00 per person

**Shrimp and Grits** *Action Station* \$13.00 per person

Smoked Cheddar Stone Ground Grits, Wild Georgia Shrimp in rosemary BBQ and smoked bacon.

**Smoked Pork Taco Station** \$10.00 per person

Black beans, corn, tomatoes, fennel slaw & chimichurri sauce

**Smoked Beef Brisket Station** \$ 12.00 per person

Barbecue sauce, crispy onions, fresh baked rolls

**Smoked, Roasted or Fried Chicken Station** \$10.00 per person

Seasonal relishes & corn on the cob

**Beef Tenderloin** *Action Carving Station* \$17.00 per person

Port wine demi, caramelized onions & fresh baked Rolls

**Roast Prime Rib** *Action Carving Station* \$14.00 per person

Horseradish Cream Sauce, Au Jus & fresh baked Rolls

**Steamship Round of Beef** *Action Carving Station* \$ 850.00

Horseradish Cream Sauce & fresh baked Rolls

# Plated Dinner Menus

includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade.  
Seasonal and Catch Items are subject to change due to availability.

Your guests will select from the 3 entrees and 2 desserts that you have chosen.

## Appetizer Course (select 1)

She Crab Soup  
Fried Green Tomato with Goat Cheese and Tomato Chutney  
Seasonal Cheese & Fruit Plate  
Shrimp cocktail with cocktail sauce and lemon wedge.

## Salad Course (select 1)

Mixed Green Salad, tomatoes, cucumbers, and buttermilk croutons with Balsamic Vinaigrette  
Southern Caesar Salad with lemon scented dressing and buttermilk croutons (add \$1.50 per person)

## Main Course (select 3)

served with Roasted Garlic Mashed Potatoes and Seasonal Vegetable

### \$50 MENU

**Lemon & Parmesan Baked Redfish**  
fresh herb beurre blanc

**Shrimp & Smoked Cheddar Grits**  
rosemary barbecue & smoked bacon

**Herb Marinated Pan Seared  
Chicken Breast**  
Grand Marnier marmalade glaze

**Grilled Top Sirloin**  
port wine demi glace

**Vic's Traditional Meatloaf**  
barbecue sauce

### \$ 60 MENU

**Pecan Crusted Flounder**  
citrus honey butter

**Crab Stuffed Baked Salmon**  
Limoncello beurre blanc

**Grilled Pork Chop**  
mushroom & tomato demi glace

**Spinach & Boursin cheese Stuffed  
Chicken Breast**  
creole tomato sauce

**Grilled Ribeye**  
Au Poivre

### \$70 MENU

**Jumbo Lump Baked Crab Cake**  
roasted red pepper aioli

**Pan Seared Sea Scallops**  
lemon herb truffle butter

**Herb Crusted Rack of Lamb**  
rosemary demi glace

**Crab & Shrimp Stuffed Baked  
Mahi Mahi**  
Champagne cream sauce

**Pan Seared Filet Mignon**  
red wine & shallot bordelaise

You may mix and match entrees, the price of your menu may change according to your selections.

You can modify any guest's entrée to meet dietary restrictions (Gluten, Dairy, Vegetarian, Vegan)

Children under the age of 12 have the option to order Chicken Fingers w/ French Fries or Macaroni & Cheese (\$12)

## Desserts (select 2)

Praline Cheesecake w/ Praline Sauce  
Strawberry and White Chocolate Bread Pudding w/ Crème Anglaise  
Chocolate Torte w/ Raspberry Coulis  
Pecan Pie Tart or Key Lime Pie

## DUO Plated Dinner Menus

includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade

**Each entree will come with both entrees listed.**

Entrees served with Roasted Garlic Mashed Potatoes and Seasonal Vegetable

### First course (select 1)

Mixed Green Salad, tomatoes, cucumbers, and croutons with Balsamic Vinaigrette

Southern Caesar Salad with lemon scented dressing and buttermilk croutons (add \$1.50 per person)

### The Low Country Duet Plate **\$ 40.00**

**Grilled Top Sirloin Steak** *port wine demi-glace*

**& Rosemary Barbecue Shrimp** *topped with applewood smoked bacon*  
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### The Forsyth Duet Plate **\$ 60.00**

**Grilled Beef Tenderloin** *with a port wine demi*

**& Pecan Fried Flounder** *with citrus honey butter*

### The Vic's Signature Duet **\$ 75.00**

**Pan Seared Center Cut Filet** *with port wine demi*

**& Pan Seared Scallops** *with citrus truffle sauce* **& Crab Cake** *with remoulade*

### The Magnolia Duet Plate **\$ 90.00**

**Grilled Ribeye** *au poivre*

**& Lobster Tail** *with drawn butter*

Vegetarian & Vegan Options are available upon request.

Children under the age of 12 have the option to order Chicken Fingers with French Fries or Macaroni and Cheese  
(\$12)

### Dessert Duet (choose 2)

Praline Cheesecake w/ Praline Sauce

Strawberry and White Chocolate Bread Pudding w/ Crème Anglaise

Chocolate Torte w/ Raspberry Coulis

Pecan Pie Tart

Key Lime Pie

## Vic's on the River Dinner Family Style OR Buffet

Includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade.

**Family Style:** Guests will receive a plate of all entrée selections, and shared sides for the table.

**Buffet:** There is a minimum of 25 guests and a maximum of 60 guests.

**There is an additional 150.00 Buffet set up fee. Some exclusions apply.**

**ADD FIRST COURSE + \$3.5** Mixed Green Salad, She Crab Soup or Fried Green Tomato

### **CHOOSE 3 Sides**

Cole Slaw  
Garlic Butter Green Beans  
Collard Greens  
Macaroni & Cheese  
Smoked Cheddar Grits  
Buttermilk Mashed Potatoes  
Roasted Potatoes  
Parmesan Risotto  
Grilled Asparagus

**Vic's Classic Family Style Meal \$50.00** per person **CHOOSE 3 Entrees**

Fried Chicken (served as a shared entrée)  
Pan Seared Chicken Breast with Grand Marnier Marmalade Glaze  
Smoked Barbecue Beef Brisket  
Barbecue Pulled Pork  
Pecan Fried Flounder with citrus honey butter  
Grilled Sirloin Steak with port wine demi  
Meatloaf with barbecue sauce

**Vic's Grand Family Style Meal \$65.00** per person **CHOOSE 3 Entrees**

Boursin & Spinach Stuffed Chicken with creole tomato sauce  
Fried Wild Georgia Shrimp with side of tartar sauce  
Herb Crusted Baked Salmon with creole mustard sauce  
Cheerwine braised Short Rib  
Bacon Wrapped Pork Loin with blackberry demi glace  
Beef Tenderloin Medallions with red wine & shallot bordelaise

### **CHOOSE 2 Desserts**

Strawberry and White Chocolate bread Pudding  
Chocolate Torte with Raspberry Coulis  
Praline Cheesecake with Warm Praline Sauce  
Key Lime Pie or Pecan Pie Tart

## PLATED LUNCH

per person includes biscuits, coffee, and tea

### First Course (select 1)

Mixed Green Salad , She Crab Soup, Seasonal cheese & fruit plate

### Main Course (select 2) \* served with mashed potatoes and seasonal vegetable

#### Level I \$28

##### **Spinach & Artichoke Quiche**

*Hollandaise & Fresh Fruit*

##### **Chicken Salad Plate**

*grilled pita bread*

##### **Pancakes or French Toast**

*whipped cream and fresh berries*

##### **Parmesan and Lemon Redfish\***

*fresh herb buerre blanc*

##### **Barbecue Pulled Pork Plate**

*grilled bread & seasonal vegetable*

##### **Pan Seared Chicken Breast\***

*Grand Marnier marmalade glaze*

#### Level II \$35

##### **Grilled Top Sirloin Steak\***

*Port wine demi*

##### **Eggs Benedict**

*Hollandaise & Country Ham*

##### **Herb Crusted Salmon \***

*creole mustard cream*

##### **Shrimp & Smoked Cheddar Grits**

*rosemary barbecue and bacon*

##### **Pecan Flounder\***

*citrus honey butter*

##### **Spinach & Boursin Stuffed Chicken \***

*Creole tomato sauce*

### Dessert (select 1)

Praline cheesecake, Key lime pie, Strawberry & white chocolate bread pudding, Chocolate torte with raspberry coulis, or Pecan Pie

## LUNCH BUFFET

per person includes biscuits, coffee, and tea

#### Lunch Buffet \$27.50 (minimum 25 guests)

##### Sides: Mixed Green Salad

*(select 2)*

Bacon

Garlic Butter Green Beans

Buttermilk Mashed Potatoes

Collard Greens

Macaroni & Cheese

##### Meats:

*(select 2)*

Fried Chicken

Pulled Pork with Vic's BBQ Sauce

Meatloaf

French Toast & Pancakes

Scrambled Eggs

Baked Redfish

#### Lunch Buffet \$32.50 (minimum 25 guests)

##### Sides:

*(select 2)*

Mixed Green Salad

Sausage

Tomato Bisque

Grilled Asparagus

Potato Hash

Yogurt with Granola & Berries

##### Meats:

*(select 2)*

Southwest Eggs Frittata

Eggs Benedict

Smoked Beef Brisket

Pecan Flounder

Herb Crusted Salmon

Roasted Pork Tenderloin

### Dessert (select 1)

Praline cheesecake, Key lime pie, Strawberry & white chocolate bread pudding, Chocolate torte with raspberry coulis, or Pecan Pie



## Events Bar Options

### **Vic's on the River's bar is based on consumption.**

We do not allow any outside alcohol that has not been approved by the special events department. All Guests must have a valid ID to drink alcohol. We will refuse drinks to anyone under the age of 21, or anyone who is endangering themselves or others.

Vic's on the River does not allow shots.

*You may select which categories of alcohol you wish to serve to your guests. Please set a bar limit with an event coordinator. You may offer a cash bar option for your guests; final prices will include tax, service fee & administration fee.*

### **SPIRITS Package \$6 -\$12 (prices for single shot pour)**

*Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan, Rumhaven Coconut Rum, Makers Mark, Crown Royal, Johnny Walker Black, Herradura Tequila*

### **BEER Package \$4-\$6**

*Michelob Ultra, Yuengling, Bud Light, Corona Extra, Seasonal Selection- Local Beers*

*\* We can get extra beer in with an additional \$25 charge per selection*

### **HOUSE WINES \$28.00 per bottle**

*please let us know which varietals to serve (maximum of 4. we suggest 2 red and 2 whites)*

**Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir**

### **SELECT WINES -\$36.00-\$50.00 per bottle.**

*Kings Estate Pinot Grigio, Chateau Ste. Michelle Riesling, Whitehaven Sauvignon Blanc, William Hill Chardonnay, Chemistry Pinot Noir, Murphy -Goode Merlot, Terra d'Oro Red Zinfandel, Penfolds Shiraz, William Hill Cabernet*

**\$ 36.00 per bottle** Sparkling Wine Brut

**\$ 40.00 per bottle** Prosecco or Sparkling Rose

A **champagne toast** is available for your guests. You may select a ½ glass pour or full glass pour of Brut or Rose Champagne. Please let us know when you would like to have this toast during your event.

### **SPECIALTY COCKTAILS – COST (maximum of 2)**

If you want signature cocktails at your event, these will need to be selected prior to the night of your event.

## **The Dieter's Den Bar**

All liquor and beer drinks for the Dieter's Den will be made at the main bar. If you would like to limit the alcohol selection to the Standard Special Event prices quoted above, please plan with the banquet department. Wines may be preselected or served by the glass from the bar.

**All beverages are charged for consumption.**

The above pricing does not include a 20% service fee, 7% tax (10% on Liquor), and 1% admin fee.