



WEDDINGS & EVENTS

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ABOUT US

Cha Bella Weddings & Events has been serving the surrounding Savannah area for over 15 years in our restaurant & with our catering team. Over the years we have been able to create many wonderful partnerships with local purveyors creating an earth to table & farm fresh experience. We continue this farm to table experience with a full in house catering department that is made fresh and from scratch for each event.

Our Purveyors:

Whippoorwill Farms, Billy's Botanicals, White Oak Pastures, Sweetgrass Dairy, Swampy Appleseed Mushrooms, Russo's Seafood, Forsyth Farmers Market





Information: Events at Cha Bella

There are multiple spaces for small intimate groups of 20 to group of 100 or more. Our venue is comprised of both indoor and patio spaces that can be utilized independently or in conjunction together.

What is included with the venue

Cha Bella includes a front of house manager and a back of house manager for each event. We supply tables, chairs, all dinner and bar ware and service staff for your event. We have both bare wood rectangle tables and round tables. The wood tables do not require linen. Round tables require linen. Linen can be ordered through us or can be brought in from an outside rental company. We also include all non alcoholic beverages.

We also will work with you to find the perfect floor plan for your event.

Start & End Times

Morning events have a set up time starting at 9 am with an event start time of 10:30 am at the earliest. Morning events must end before 3 pm unless approved by the catering department.

Evening events have a set up time starting at 2:00 pm. Earlier set up time can be coordinated with the catering department.

Evening events can start as early as 3:00 pm and event must end at 10:30 pm on the patio and 1:00 am for the interior.

Cancellations

If you decide you need to cancel your date, either we can help you find a new date and all payments will be applied to that date. If you need to cancel completely, a refund is applicable to the listed terms.

Taxes & Fees

There is a 7% sales tax and 25% service charge applied to all events. Liquor sales will have an additional 3% tax (coming to 10%). The venue fee will have a 7% sales tax, but no service charge, applied.

There is a \$150 set up fee if you would like for us to take care of the setup of items you bring. Items must be dropped off the evening before and a meeting must be held with your venue coordinator to ensure set up is correct.

Ceremonies

Cha Bella can host your ceremony as well as your reception. There is a \$250 fee for ceremonies that we have to flip the space from ceremony to reception. The maximum capacity for ceremonies are 60 on the patio and 50 in our main dining room.

Deposits, Payments, & Cancellations

Your date is fully booked on receipt of a signed contract and deposit (deposit amount is the amount of the venue fee for your reserved location).

Payments may be made by check or card. All cards are subject to a 3% surcharge.

Cancellation Policy

- 6 months out- Full Refund
- 4 months out- 50% Refund
- 2 months out- Refund is no available
- Less than 2 months- 25% of food and beverage minimum to be charged to client

Spaces: Minimums & Fees

*Food & Beverage Minimum is exclusive of tax and
service charge

Location & Maximum Capacity	Food & Beverage Minimum	Venue Fee
Cha Bella Entire Venue Cocktail Style: 200 guests Plated/Buffer: 120 guests	\$7,000	\$1,000
Cha Bella Interior Cocktail Style: 120 guests Plated: 90 guests Buffet: 70 guests	\$5,000	\$750
Cha Bella Lower Patio Cocktail: 100 guests Plated: 70 guests Buffet: 60 guests	\$3,000	\$500
Cha Bella Entire Patio Cocktail Style: 150 guests Plated: 120 guests Buffet: 100 guests	\$4,000	\$750
Brunch/Luncheon Cocktail Style: 200 guests Plated/Buffer: 120 guests	\$1,500	\$300

Private/Semi Private Spaces

Perfect for groups of a smaller size

Star Room: 24 guests	\$150 Room Fee (Weekday)	\$200 Room Fee (Weekend)
Main Dining Room: 40 guests	\$250 Room Fee (Weekday)	\$350 Room Fee (Weekend)
Mezzanine: 20 guests	\$150 Room Fee (Weekday)	\$200 Room Fee (Weekend)
Upper Patio: 40 guests	\$200 Room Fee (Weekday)	\$300 Room Fee (Weekend)





Offsite Catering Information

Cha Bella is proud to be a caterer at many venues around Savannah, some venues we partner with but are not limited to are Victory North, The Mackey House, Red Gate Farms, & Ships of the Sea.

What we provide for your event?

Each event will have a front of house manager and a back of house manager present for the duration of your event, in addition to servers. We provide all food service-related items to ensure proper cooking and display of your chosen culinary dishes. Complimentary cake cutting and serving is also provided. The service charge will cover all staffing needs for your event. Table settings are not provided but we can provide them for a nominal cost. Let us know and we will send over our rental list!

Deposits, Payments, Taxes, & Fees

Your date is fully booked on receipt of a signed contract and deposit of \$1,000. For all events a 7% sales tax and 25% service charge will be added to your final bill. There is also a minimum \$200 transportation fee that will be added to your final bill. The exact transportation fee will be determined by the amount of objects need to be transported. This will be discussed in the early stages of planning. Payments may be made via check or card. Cards are subject to a 3% surcharge.

Final Counts, Details, & Cancellation Policies

Final guest counts are due 7 days prior to your event. Final payment will be due 1 week prior to your event. If you have picked a plated dinner, guest's choices will be given a week in advance with a clear system in place to ensure servers will be able to place to dinners correctly. You are able to cancel you event and obtain a refund based on the policies on the above page 4.



About the Menus

Being a firm believer in farm to table cuisine, our menus are seasonal. There are many of our side dishes and seafood that are listed that may not be available based on what we are able to get from our purveyors. Rest assured that we will talk with you through any possible menu substitutions far in advance. With that being said, we love to make your culinary vision come true. So if you are looking for something specific, talk with us and we will work on a custom menu that is perfect for you and your special day!

**Please let us know about allergies, most items, can be made GF.

Butler Style Passed Hor's Oeuvres

All Items Priced Per Piece. We recommend 3 choices of 1.5 pieces per person for a cocktail hour and 6-8 choices of 2 pieces per person for a cocktail dinner event.

From The Sea

Mini Nicoise Skewers 5
Grilled tuna, haricot verts, egg, olive, & potato
Baby Crab Cakes 5
Cajun Remoulade
Tandoori Shrimp 4
Mint-yogurt dip
Shrimp Shooters 4
Cocktail Sauce
Daily Catch Skewers 5
Prosciutto & citrus hollandaise
Smoked Salmon Canape 3
Cucumber & the works
Shrimp & Grits 4
Pancetta, pepper, & onion cream
Oysters on the 1/2 shell 3
Champagne Mignonette
Carolina Scallops 8
Leeks & Provencal
Broiled Clams 4
Garlic-caper butter & breadcrumbs
Blue Crab Salad 6
Stuffed cherry tomatoes, tarragon aioli
Tuna & Wasabi 4
Wonton crisp & Lemon-ponzu
Fish & Chip Bundle 5
Caper tartar sauce
Mini Shrimp Po'boy 6
Traditional, Mini Hogie

From The Land

Filet of Beef Canape 4
Potato rosti & rosemary horseradish cream
Candied Bacon Skewers 3
Charcuterie Canape 5
House cracker, Sweet Grass Dairy Cheese, serrano ham, & pickled vegetables
Asian spiced Confit Duck 4
Scallion pancakes, plum, & cucumber
Herb Muffins 4
Smoked Ham & Seasonal relish
Grilled Asparagus 4
Wrapped with prosciutto & goat cheese
Sausage Stuffed Southern Hush Puppies 5
Sorghum-cracked pepper butter
Moroccan Chicken Puffs 4
Sesame & adobo sauce
Skirt Steak Skewers 3
Baby potatoes & Chimichurri
Chicken & Waffle 5
Spiced maple-bacon compound butter
BBQ Pork Canape 4
Cornbread & southern slaw
Lamb Skewers 5
Mint pesto dipping sauce
Meatloaf Cupcakes 4
Whipped sweet potato

From The Garden

Stuffed Baby Bella Caps 3.5
*Half with bleu cheese Half with
bruschetta*

Mini Vegetable Egg Rolls 3
5 Spice Dipping Sauce

Melon Skewers 4
Berries, feta, mint, & Balsamic

Soft Gingerbread 2
Bleu cheese cream

Squash Frittatas 3
Pea puree & roasted tomatoes

Italian Mozzarella 4
Tomato Romana & Crostini

Mini Mushroom Wellington 6
Spinach & Bleu Cheese

Cherry Tomato Cups 3
Roasted red peppers, feta, & basil

Stuffed Baby Potatoes 3
Sour cream, crispy capers, & chives

Panzanella Croustade 4
*Tomato, bell pepper, red onion, &
cucumber*

Truffled Mushrooms 4
Crostini, Parmesan, & sage

Yee Sang Spring Rolls 3
Sesame Plum Sauce

Arancini 3
Mozzarella filled with Marinara

White Bean & Sage Hummus 3
Atop crostini

Zucchini & Feta Fritters 4
Roasted corn salsa

Couscous Stuffed Tomatoes 3
Pico & Crema

Bundled Appetizers

Mini Tacos & Margarita Shooters 16
*Carne Asada with lime crema, Pico, &
cotija*

Fish with agave slaw

*Black bean & sweet potato with
avocado crema, cheese, & pickled red
onion*

****Without shooters 12**

Mini Brioche Sliders 18
*Beef with truffled shoestring potatoes &
white cheddar*

Crab Cake with remoulade

Pulled Pork with slaw

*Tuscan vegetables with goat cheese &
Balsamic*

Deviled Eggs 12
Parmesan & prosciutto

*Smoked Salmon with cucumber, dill, &
capers*

*Shrimp Cocktail with horseradish &
Old Bay*

Po'boy Trio 22
Crispy Shrimp with Cajun Aioli

*Crispy Oyster with Horseradish-lemon
aioli*

Fried Flounder with sweet chili sauce

Stationary Appetizers

30 Guest Minimum-all items priced per person

Mediterranean Mezz 14

Marinated Grilled Vegetables, goat cheese stuffed baby peppers, marinated feta & tomatoes, olives, garlic confit, hummus with roasted chickpeas, tzatziki, pickled vegetables, & baba ghanoush. Pita chips & grissini breadsticks

Bread, Chips, & Dips 9

*Crab Dip, Spinach-Artichoke Dip, Hummus, Pico De Gallo, & Guacamole.
Tomato focaccia, grilled ciabatta, grissini bread sticks, & tortilla chips.*

Boutique Cheese & Cured Meat Grazing Board 12

Sweet Grass Dairy assorted cheese, house whipped ricotta, The Spotted Trotter & Whippoorwill cured meats. House pickles, honeycomb, assorted nuts, fresh fruits, seasonal jams, & house stone ground mustard. Grissini breadsticks with prosciutto, Everything seasoned crackers & crostini.

+add leg of prosciutto carving station 8

The Bacon Bar 12

Bacon Skewers-Candied, Crispy, & Chocolate Covered, crostini topped with whisky bacon jam & goat cheese, prosciutto wrapped asparagus, & bacon wrapped dates

Chilled Shellfish MKT Price

Oysters on the 1/2 shell, chilled shrimp, lump crab salad, Sapelo Island clams

Dim Sum Bar 16

Pork belly Bao buns, Crab Rangoon, Yee sing spring rolls, pork shumai, shrimp & bamboo spring rolls, Cold noodle salad in takeout boxes. Assorted dipping sauces, kimchi, & rice wine marinated cucumber.



Dinner Stations & A 'la carte buffet

30 Guest Minimum-all items priced per person

A mix of 2-3 stations & some a' la carte buffets items recommended

(M)-Manned Station \$50 per chef

Carving Stations

Prime Rib (M) 18

Chimichurri, horseradish cream, au jus, & dinner rolls

Herb Crusted Beef Tenderloin (M) 20

Red wine demi-glace, mushroom-brandy au poivre, & dinner rolls

Bone in Leg of Lamb (M) 18

Honey-mint gastrique, Fattoush salad, tzatziki, & warmed pita

Bone In Ham (M) 14

Bourbon-dijon cream, orange-honey relish, & buttermilk biscuits.

A' La Carte Buffet

Pork Tenderloin 10

Honey-dijon cream

Shrimp & Grits 15

Pancetta, pepper, & onion cream

Brined Fried Chicken 10

Honey-horseradish & hot sauce

Bolognese or White-Spinach Lasagna 12

Grilled Asparagus 8

Citrus hollandaise or lemon-garlic breadcrumbs

Garlic-Rosemary Whipped Potatoes 7

Potatoes Au Gratin 9

Local Mushrooms 12

Brandy-peppercorn Mornay sauce

Roasted Brussel Sprouts 9

Caramelized onions & smoked bacon

White Cheddar Mac N Cheese 8

Herb breadcrumbs

Heirloom Tomato Caprese 5

Basil, Balsamic reduction, & olive oil

Romaine Salad 6

Grilled or chopped, shaved red onion, croutons or Parmesan crisp, Caesar dressing.

Dinner Stations

Taste Of Italy 25

Bucatini in a seasonal pesto, Cheese ravioli in a vodka sauce, & Tagliatelle in a lemon-herb cream. Meatballs slow cooked in a house made marinara, herb garlic bread, & caprese skewers. Parmesan & red pepper flakes.

+10 add manned pasta in a Parmesan wheel

+8 add Shrimp Scampi with Linguini.

Shrimp & Grits (M) 20

Anson Mill's Stone Ground Grits, Tomato gravy & bacon, pepper, & onion cream sauce. Assorted toppings: Cheese, bacon, green onions, fried onions, pico de gallo, & assorted hot sauce.

Biscuit & BBQ Bar 18

Buttermilk biscuits & cheddar-curry biscuits Smoked pulled pork, braised brisket, smoked quarter chicken, & sausage gravy. Assorted BBQ sauces, preserves & honey butter.

Farmer's Market Salad Bar 9

Assorted salad mixes & seasonal vegetables.

Honey-garlic dressing, Buttermilk ranch,

Herb-Balsamic Vinaigrette.

Mac N Cheese Bar 15

Cavatappi in a white cheddar bechamel & Penne in a smoked gouda bechamel.

Toppings: Herb bread crumbs, cheese, bacon, green onions, jalapenos, & crispy onions.

+8 add lump bleu crab mac n cheese

Potato Bar 10

Twice baked potatoes & sweet potatoes.

Toppings: herb butter & cinnamon-maple butter, sour cream, hot honey, candied pecans, cheese, bacon, & green onions.

Themed Menus

30 Guest Minimum-all items priced per person

All menus are inclusive of appetizers for cocktail hour and full dinner.

Family Style of Buffet Available

(M)-Manned Station \$50 per chef

Taste of Asia

Butler Passed Hors D'Ouevres

Korean Beef Salad

Cucumber Cups

Shrimp & Wasabi Wontons

Dim Sum Appetizer Station

Pork shumai, Crab Rangoon, seasonal summer rolls, edamame, & cold noodle salad takeout boxes. Assorted dipping sauces

Dinner

Marinated Seaweed Salad

Japanese Cucumber Salad

Choice of 1 Station (M):

Ramen Bar

Proteins: Chicken, Smoked Tofu, & Shrimp

Broths: Chicken & Vegetable

Toppings: Kimchi, green onion, mushrooms, soy eggs, cilantro, chilis, sprouts, bok choy, lime, & basil

Stir Fry Station

Proteins: Chicken, Shrimp, or Tofu

Sauces: Soy-Sesame, Chili-garlic, sriracha-fish sauce, teriyaki, & spicy peanut

Seasonal vegetables

Fried rice, steamed rice, or stir fried noodles +2 yakitori steak

Indonesian Beef Rendang

Coconut milk jasmine rice

Sesame Sauteed Seasonal Vegetables

65 per person

TexMex

Butler Passed Hors D'Ouevres

Coastal Seafood Ceviche Tostada

Lime & pico de gallo

Spinach & Ricotta Empanadas

Chile Con Carne Croustade

House pickled jalapenos

Nacho Station

Homemade corn tortillas

Queso dip, Guacamole, hot & mild salsa, & pico de gallo. Sour cream, tomatoes, jalapenos, & shredded cheese

Dinner

Fresh Grain Chopped Salad

Quinoa, tomatoes, red onion, grilled corn, peppers, & cotija cheese. Cilantro-agave vinaigrette

Choice of 1 Station (M):

Faita Bar

Proteins: Carne Asada, Adobo Chicken, & Shrimp

Vegetarian: Paneer or sweet potato & black bean

Bell peppers, onions, & tomatoes

Condiments & Toppings: Mild & Spicy Salsa, Sour Cream, Grated Cheese, Pico de Gallo, & Jalapenos

Taco Bar

Proteins: Carne Asada, Adobo Chicken, Al Pastor Pork, & Shrimp

Flour & Corn Tortillas

Condiments & Toppings: Chipotle Crema, Sour Cream, Spicy & Mild Salsa, Jalapenos, Pico de Gallo, Onions & Cilantro, Shredded Lettuce, & Grated Cheese

Black Beans or House Refried Beans

Mexican Street Corn

Saffron Rice with stewed tomatoes

60 per person

A Lowcountry Affair

Butler Passed Hors D'Oeuvres

Mini Bleu Crab Cakes

Cajun Remoulade

Southern Style Deviled Eggs

Melon Skewers

Feta, Mint, Berries, & Balsamic

Hushpuppies

Hot honey butter

Dinner

Marinated Tomato, Cucumber, & Red Onion

Salad with fennel

Mix Of Cornbread & Dinner Rolls

Honey Butter

Low Country Boil

Ga White Shrimp (no peeling needed),

Roasted Andouille Sausage, Red Potatoes, &

Corn in a blend of seasonings

Drawn Butter, Cocktail Sauce, & Hot Sauce

Brined Fried Chicken Or Smoked Half

Chicken with BBQ Sauce

Coleslaw

Mashed Potatoes & Gravy or Potato Salad

Greens Beans & Peppers or Smoky Collard

Greens

65 per person

+9 Add manned Oyster Roast

+12 add Jonah Crab Claws

Al Fresco

Butler Passed Hors D'Ouevres

Bruschetta

Crispy Artichokes

Lemon-dill aioli

Pecorino Romana, Prosciutto, & Olive Skewer

Dinner

House Herb Focaccia with dipping oil

Choose 1 Salad:

Caprese Salad

Heirloom tomatoes, burrata, basil, balsamic

Reduction, & Olive Oil

OR

Fennel & Orange Salad

Extra Virgin Olive Oil & Red Onion

Beef Bracirole

Prosciutto, sage, breadcrumbs, & a blend of

Pecorino & Ricotta

Seafood Cioppino

Clams, shrimp, & sea bass in a spiced tomato-

fennel broth

Spaghetti Aglio E Olio

Lemon-Spinach Pearl Couscous

Creamy Polenta

Broccolini

Chili Flakes, garlic, & white wine

Pan fried zucchini & squash

Citrus-anchovy vinaigrette

58 per person

***Customations available, ask your catering coordinator

Plated Dinner Menus

30 Guest Minimum-all items priced per person

All dinners come with a choice of salad and tiers can be combined

Appetizers

Choose 2

Tier 1

Fried Green Tomatoes

Red & green tomato chow chow

Goat cheese & Balsamic Reduction

Smoked Salmon Carpaccio

Heirloom tomatoes, red onion, crispy capers, brulees feta, & herb oil

Individual Cheese & Charcuterie

Sweet Grass Dairy cheese & Whipporwill meats. Seasonal accompaniments

Eggplant Rollatini

Arrabiata sauce, mozzarella, basil, & toasted pine nuts

Mussels & Chorizo

Kale, garlic, white wine, & toasted bread

Shrimp & Grits

Smoked tomato, pepper, & onion cream

Braised Pork Belly

Yam puree & agrodolce sauce

14 per person

Tier 2

Oyster Rockefeller

Bacon, spinach, & Parmesan-Pernod cream

Crab Cakes

Roasted red pepper cream & citrus dressed greens

Braised Short Rib

Ricotta dumplings & au jus

Mini Beef Wellington

House demi glace

Ancil's Mushroom Risotto

Spinach, sundried tomato, & crispy artichoke

Seared Sea Scallops

Bacon creamed corn & crispy onions

Duck Egg Carbonara

Pork, Parmesan, & cured egg yolk

18 per person

Salad Options

Choose 1 or Choose a 2nd Salad or Seasonal Soup for 1.50

Cha Bella Garden Salad

Artisan greens, roasted cherry tomatoes, pickled red onion, cucumber, focaccia croutons. Herb-Balsamic Vinaigrette

Grilled Romaine

Caesar dressing, black pepper Parmesan crisp

Compressed Watermelon

Arugula, fennel, feta, & crushed pistachios

Heirloom Cherry Tomato Caprese

Pulled mozzarella, basil, Balsamic Reduction, & Herb oil

Ruby Port Poached Pear Salad

Arugula, bleu cheese, candied pecans, candied lemon

Roasted Sweet Potato & Spinach

Candied pecans, grilled red onion, & goat cheese

Baby Gem Lettuce

Grapefruit supreme, red onion, toasted almonds, & ice wine-Greek yogurt dressing

Main Dishes

Choose 2-3

Tier 1

Shrimp & Risotto

Garden beans & cherry tomatoes.

Chardonnay-tarragon pan sauce

Black Sea Bass

Succotash & dill-white wine cream

Oven Roasted Chicken Breast

Root vegetable puree & lemon pan sauce with cherry tomatoes, capers, & artichokes

Grilled Flank Steak

Root vegetable hash & charred peppers. Chimichurri

Cast Iron Pork Chop

Butternut squash stone ground grits, smoked collard greens, & seasonal chutney

Smoked Sausage Orzo

Broccolini, chili flakes, & lemon

Handmade Tagiatelli

Parmesan cream & roasted seasonal vegetables

38 per person

Tier 2

Cast Iron Ribeye

Smashed new potatoes & sauteed greens. Salsa Verde

Seared Red Snapper

Tomato-fennel salad, potato-leek puree

Confit Duck Leg

Fondant potatoes & butternut squash agrodolce. Orange-ginger gastrique

Braised Short Ribs

Creamy polenta & broccoli rabe. Short Rib Reduction

Country Fried Portobello

Wild rice & brussel sprouts. White gravy

45 per person

Tier 2

Filet of Beef

Confit fondant potatoes, balsamic caramelized pearl onions, & burles bleu cheese

Panko Crusted Grouper

Summer vegetables & tomato confit. Lemon-ponzu beurre blanc

Rack of Lamb

Bulgur wheat fattoush salad, fresh herbs

Low Country Pasta

Scallops, shrimp, & clams.

Sundried tomato & corn cream

Wild Mushroom & Ricotta Ravioli

Dill cream with asparagus & lemon dressed greens

Beet & Carrot Wellington

Dauphinoise potatoes & vegetable demi glace

Duck & Gouda Agnolotti

Pickled mushrooms, citrus greens, & duck demi glace

50 per person

Duo Dishes

Ribeye & Dill Marinated Shrimp

Fondant potatoes, asparagus, &

Salsa Verde

55 per person

Prosciutto Wrapped Grouper &

Braised Short Ribs

Creamy polenta, garden beans, & smoked tomato cream sauce

60 per person

Beef Wellington & Crab Cake

Beef demi glace, sundried tomato-mascarpone cream. Au gratin potatoes & broccolini

70 per person

A Perfect Ending

Sweet Treats & Late Night Bites

All items price per person, 30 guest minimum

Desserts

Choose up to 6 to curate a dessert bar 16

Choose 2 for a plated dessert 9

Key Lime Pie

House whipped cream

Seasonal Cobbler

Seasonal Flavored Creme Brulee

Lemon Tart

Blueberry compote

Strawberry-Limoncello Trifle

*Pound cake, lemon curd, Chantilly cream,
candied almonds*

Flourless Chocolate Torte

Espresso Chocolate Mousse

Dark Chocolate Mousse

Amaretto-white chocolate ganache

Apple Pie Bread Pudding

Cinnamon-vanilla creme anglaise

Vanilla Polenta Cake

Citrus sweet whipped ricotta

Cookie Bar

House Made Cookies- Choose 4 Types 9

Creme Brulee Sugar Cookies

Chocolate-Fudge Cookies

Lemon Bars

Thumbprint Cookies

Cookies & Cream Shortbread Bar

Italian Ricotta Cookies

Savannah Dessert Bar

Some Lowcountry Favorites 16

Key Lime Pie

Seasonal Cobbler

Vanilla Custard Banana Pudding

Saltwater Taffy

Pralines

Chocolate Truffles

Late Night Bites

All priced 8

Individual Pizza Boxes

White spinach & feta, Pepperoni, Margherita

Mac N Cheese Bites

Poblano-Cheddar, Smoked gouda, Bacon & chive

Breakfast Burritos

*Bacon, egg, & cheese, Sausage, egg, & cheese, black bean,
pico, & cheese*



Beverage Packages

All events have water, tea, & soft drinks included.

Each package is priced per person with a 30 person minimum

Beverage Information

- Water, tea, & soft drinks included
- Packages include basic mixers
- All guests under 21 will not be served
- Last call for the bar is 15 minutes prior to the ending of the event
- Cha Bella coordinators or staff reserve the right to refuse service to anyone
- Shots are not permitted
- No outside beverages are permitted without permission from the catering department and will be agreed upon in advance
- All packages include glassware & bartenders
- We know that glass may break during an event, but if there is an excessive amount of glass breaking, there will be a fee added to the final bill. That fee will be determined by the amount of glass broken.

Beverage Add Ons & N/A Stations

Tea Station 4

Sweet tea, unsweet tea, lemons, & mint

Coffee Station 5

Local regular & decaf coffee, assorted creamers, & assorted sugars

-add flavor syrups 1

-add Bailey's & Kahula 10

Champagne Toast

1/2 glass 6

Full glass 10

Premium Mixers 5

Includes upgraded mixers & glassware for Martini's, Manhattans, Old fashioned, & more

Specialty Cocktails MKT

Give us your ideas and we will create a custom cocktail for your event. Pricing will be determined by the cocktail.

Beer & Wine

Choose 3 beers, 2 red wines, & 2 white wines

-White Wines

Francis Ford Coppola Chardonnay

Simply Unoaked Chardonnay

Sartori Pinot Grigio

Black Cottage Sauvignon Blanc

Fattoria Rose

MAN Family Chenin Blanc

Champagne

Prosecco

-Red Wines

Sean Minor Cabernet

Louis Latour Pinot Noir

Four Virtues Red Zinfandel

Agua de Piedra Malbec

Threadcount by Quilt Red Blend

Lambrusco Sparkling

-Beer

Service Pilsner

Southbound Hoplin IPA

Southbound Scattered Sun Wit

Southbound Mountain Jam Lager

Sweetwater 420

Miller Lite

Corona

Michelob Ultra

Highnoon Seltzers

Athletic N/A Beer

2 hours 18

4 hours 30

Each additional hour 5

Tier #1 Full Bar

Absolut Vodka
Tanqueray Gin
Sailor Jerry Spiced Rum
Jack Daniels Whiskey
Dewars Scotch
Camerena Silver Tequila

Choose 3 beers

Choose 4 wines

2 hours 22
4 hours 30
Each additional hour 10
Premium Wine 20

Georgia Spirits

Longleaf Vodka
Longleaf Gin
13th Colony Whiskey
13th Colony Rye Whiskey
Hilton Head Rum

Choose 3 beers

Choose 4 wines

2 hours 28
4 hours 35
Each additional hour 10
Premium Wine 20

Tier #2 Full Bar

ITitos Vodka
Bombay Sapphire Gin
Bacardi Rum
Makers Mark Whiskey
Crown Royal Whiskey
Johnny Walker Red Scotch
Herradura Silver Tequila

Choose 3 beers

Choose 4 wines

2 hours 28
4 hours 35
Each additional hour 12
Premium Wine 20

Premium Wine

Choose 4
Milbrandt Estate Cabernet Wahluke Slope
Belle Glos Clark & Telephone Pinot Noir
Quilt Cabernet
Finca Abril Rapsodia Malbec
Monte Zovo Valpolicella
Fess Parker "The Big Easy" Red Blend

"Inspiration 1818" Charles le Bel Brut
Fess Parker "Ashley" Chardonnay
Four Graces Pinot Gris
Domaine Durand Sancerre AOC
Triennes "Saint Fleur" Viognier

Other bottles available-please ask your coordinator for a full list

Choose 3 beers

2 hours 30
4 hours 60

Tier #3 Full Bar

Grey Goose or Belvedere Vodka
Hendricks Gin
Pilar Blonde Rum
Woodford Whiskey
Redwood Rye Whiskey
Crown Royal Whiskey
Johnny Walker Black Scotch
Astral Silver Tequila

Choose 3 beers

Choose 4 wines

2 hours 33
4 hours 40
Each additional hour 14
Premium Wine 20



