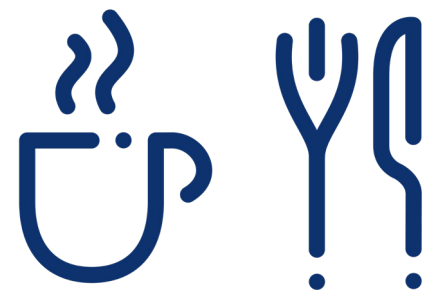


# BREAK & LUNCH MENU



Holiday Inn Express - Savannah Historic District

199 E. Bay Street | P: 912.629.4189 | [www.savannahlodging.com](http://www.savannahlodging.com)



AN IHG® HOTEL

# à la CARTE

Priced Per Item

## Drinks

|                             |                    |
|-----------------------------|--------------------|
| Fresh Juice (Orange, Apple) | \$35.00 per gallon |
| Freshly Brewed Coffee       | \$45.00 per gallon |
| Fresh Sweet & Unsweet Tea   | \$25.00 per gallon |
| Lemonade                    | \$25.00 per gallon |
| Bottled Water               | \$4.00 per bottle  |
| Assorted Can Coke Products  | \$4.50 per can     |

## Snacks and Deserts

|                                     |                   |
|-------------------------------------|-------------------|
| Assorted Pastries                   | \$35.00 per dozen |
| Assorted Baked Bagels               | \$35.00 per dozen |
| Assorted Muffins                    | \$35.00 per dozen |
| Assorted Seasonal Whole Fruit       | \$3.50 per piece  |
| Assorted House Made Gourmet Cookies | \$35.00 per dozen |

## Break Time

Priced Per Guest | 20 Guest Minimum  
A \$250 Minimum Fee Will Apply For Groups Under 20

|   |         |
|---|---------|
| The Cookie Jar  | \$16.95 |
| Assorted Gourmet House Made Cookies and Brownies      |         |
| Energy Boost Break                                    | \$15.95 |
| Granola Bars, Whole Fruit, Peanut Butter Crackers     |         |
| 7th Inning Stretch                                    | \$17.95 |
| Popcorn, Kettle Chips, Candy Bars, Pretzels, Lemonade |         |

**All Day Beverage Package**      **\$16.00 per person**

All Day Package Includes Water Station, Can Sodas, Fresh Coffee & Hot Tea

# APPETIZERS

Priced Per Item

## Fruit & Cheese Platter

Seasonal Fruits and Imported & Domestic Cheeses

|           |                      |
|-----------|----------------------|
| Serves 10 | \$100.00 per platter |
| Serves 20 | \$185.00 per platter |
| Serves 30 | \$250.00 per platter |

## Gourmet Chips

Served with French Onion Dip

|           |                   |
|-----------|-------------------|
| Serves 10 | \$100.00 per tray |
| Serves 20 | \$185.00 per tray |
| Serves 30 | \$250.00 per tray |

## Vegetable Tray

|           |                      |
|-----------|----------------------|
| Serves 10 | \$85.00 per platter  |
| Serves 20 | \$155.00 per platter |
| Serves 30 | \$200.00 per platter |

## Hummus & Pita Tray

Served with Olives, Feta Cheese, Pita & Celery

|           |                      |
|-----------|----------------------|
| Serves 10 | \$85.00 per platter  |
| Serves 20 | \$155.00 per platter |
| Serves 30 | \$200.00 per platter |

## Small bites

**Meatballs** \$135.00 / 50 pieces  
Your Choice of Sweet & Sour or BBQ Flavored

**Vegetable Egg Rolls** \$130.00 / 50 pieces  
Served with Dipping Sauce

**Chicken Fingers** \$125.00 / 50 pieces  
Served with Honey Mustard & BBQ Sauces

**Wings** \$150 / 50 pieces  
A Variety of Plain, Honey BBQ, and Hot Flavors

**Sliders** \$150.00 / 50 pieces  
A Variety of Beef, Turkey, and Veggie Sliders

# LUNCH

Priced Per Guest | 20 Guest Minimum | \$250 Minimum Fee Will Apply For Groups Under 20

## The Deli \$38.95

Build your own sandwiches with your choice of proteins and choice of breads, to go along with a soup and side. Served with garden salad and an assortment of dressings and condiments. Includes sweet tea & water station.

### Sandwich Proteins

- Turkey
- Ham
- Roast Beef
- Veggie
- Chicken Salad

### Sandwich Breads

- White Bread
- Wheat Bread
- Flour Tortilla Wraps
- White Sub Rolls

### Choose 1 Soup

- Chicken Noodle
- Corn Chowder
- Broccoli Cheddar
- Chicken Tortilla
- Veggie Minestrone

### Choose 1 Side

- Pasta Salad
- Fresh Fruit
- Brownie
- Cookie

## Southern Buffet \$37.95

Includes sweet tea & water station. Served with baked rolls & butter, garden salad with dressings, and chef choice of dessert.

### Choose 1 Protein

- Southern Fried Chicken
- Herb Roasted Chicken
- Slice Roast Beef w/ gravy
- Cornmeal Fried Catfish

**Additional Proteins** \$8.00 per person

### Choose 1 Side

- Savannah Red Rice
- Green Beans
- Bake Mac & Cheese
- Vegetable Medley
- Homemade Mash Potatoes

**Additional Sides** \$8.00 per person

# LUNCH

Priced Per Guest | 20 Guest Minimum | \$250 Minimum Fee Will Apply For Groups Under 20

## Savannah BBQ \$39.95

Includes sweet tea & water station. Served with fresh baked rolls & butter, assorted BBQ sauces, garden salad with assorted dressings, and cookies or brownies.

### Choose 1 Protein

Pulled Pork

Pulled Chicken

Smoked Chicken

Chopped Beef

Beef Brisket additional \$10.00 per person

**Additional Proteins** \$8.00 per person

### Choose 1 Side

Green Beans

Baked Beans

Savannah Red Rice

Potato Salad

Mac & Cheese

Cole Slaw

**Additional Sides** \$8.00 per person

## South of the Border \$38.95

Includes sweet tea & water station. Served with your choice of **two of the protein options** listed below, flour tortillas, corn chips, homemade salsa, queso, lettuce, pico de gallo, shredded cheese, sour cream, black or pinto beans.

### Choose 2 Proteins

Pork

Chicken

Ground

Beef

Tofu

Steak additional \$9.00 per person

# BAR SELECTION

Priced Per Item | Charges Based on Actual Number of Drinks Consumed | Minimum Three (3) Hour Service Charge  
Requires a Bartender Charge - \$100 per Hour per Bartender | Maximum 50 Guests per Bartender

## Hosted and Cash Bar

|                            |                               |
|----------------------------|-------------------------------|
| Silver Level Liquor        | \$9. <sup>50</sup> per drink  |
| Gold Level Liquor          | \$11. <sup>00</sup> per drink |
| Platinum Level Liquor      | \$15. <sup>00</sup> per drink |
| Domestic Bottled Beer      | \$5. <sup>50</sup> per bottle |
| Imported Bottled Beer      | \$6. <sup>50</sup> per bottle |
| Wine By the Glass          | \$7. <sup>00</sup> per glass  |
| Soda, Juice, Bottled Water | \$4. <sup>50</sup> each       |

## Wine Selection List

Rex Goliath Pinot Noir  
Domani Pinot Grigio  
99 Vines Chardonnay  
99 Vines White Zinfandel  
99 Vines Merlot Ecco  
99 Vines Cabernet Sauvignon

## Beer Selection List

Bud  
Bud Light  
Mich Ultra  
Miller Lite  
Corona  
Corona Light  
Heineken  
Stella Artois

# BAR PACKAGES

Includes Assorted Soft Drinks, Bottled Water, Juices and Mixers | Minimum Three (3) Hours of Service  
Requires a Bartender Charge - \$100 per Hour per Bartender | Maximum 50 Guests per Bartender

## Silver Package \$17.00

**\$17.00 - 1hr | \$11.00 each additional**

Includes Two Selections of Domestic Beers, One Imported Beer and Two Wines From the Beer and Wine Selection Lists

Sobieski Vodka  
Bacardi Rum  
Seagram's 7  
Jim Beam Bourbon  
Montezuma Tequila

## Platinum Package \$25.00

**\$25.00 first hour | \$17.00 each additional**

Includes All Selections From the Beer and Wine Selection Lists

Grey Goose Vodka  
Bacardi Rum  
Bombay Sapphire  
Crown Royal  
Maker's Mark  
Patron  
Glenfiddich Single Malt Scotch

## Gold Package \$20.00

**\$20.00 first hour | \$15.00 each additional**

Includes Two Selections of Domestic Beers, Two Imported Beers and Three Wines From the Beer and Wine Selection Lists

Tito's Vodka  
Bacardi Rum  
Tanqueray Gin  
Seagram's VO  
Dewar's Scotch  
Cuervo Gold Tequila  
Jack Daniels Tennessee Whiskey

## Beer and Wine Package \$15.00

**\$15.00 first hour | \$10.00 each additional**

Includes All Selections From the Beer and Wine Selection Lists





## GENERAL INFORMATION

Thank you for selecting our hotel to host your meeting or event! Please, review the general information below, as it includes important information regarding pricing, fees, and menu and function policies.

### Menu Selections & Final Guarantee

For all catered private meetings and events, we require a guaranteed number of guests attending.

Final attendance and menu must be confirmed with the event manager no later than 14 days prior to the meeting/event, or the expected attendance and menu selection will become the final guarantee, not subject to reduction.

If special menu requests are necessary (i.e., vegetarian or vegan), please, contact the hotel's event manager.

### Pricing

All food and beverage prices are subject to change. Please, confirm with the event manager prior to the event.

The listed prices are specific to morning and afternoon events. Please, contact the event manager for dinner and reception pricing.

### Minimum Fee

The minimum catering fee is \$650.00 per day in addition to a 25% service charge and 7% sales tax.

### Service Charge & Taxes

There is a 25% service charge and a 7% sales tax added to all food & beverage charges.

### Tax Exemptions

If you are exempt from Georgia sales tax, you must send your tax exemption form to the hotel's event manager prior to your meeting or event. Tax exemptions forms received after the meeting or event will not be valid.

### Alternative Food & Beverage Options

We welcome food and beverages from licensed caterers and restaurants. If using other vendors, the client will sign a liability waiver, and a standard \$500.00 clean-up fee will apply. All waivers must be signed and returned before the group arrives.

### Alcohol Beverages

The hotel's liquor license requires that alcoholic beverages only be dispensed by hotel employees or bartenders with a fee of \$100.00 (plus 25% gratuity & 7% sales tax) per hour per bartender. We have the right to refuse service to guests who appear to be intoxicated or are underage.

If the client brings outside alcohol and refuses hotel bartending services, a \$500 clean-up fee plus 25% gratuity and 7% sales tax will be applied, and a signed separate waiver is required. In addition, the client must purchase and present an alcohol-serving permit from the city of Savannah **2 weeks prior to the event.**

### Meeting Room Rental Fees

Meeting room rental fees listed below are a per-day price with a daily 25% service charge and 7% sales tax.

MAGNOLIA A, B, OR C -----\$350.00 per day  
LIVE OAK-----\$400.00 per day  
AZALEA-----\$500.00 per day  
MAGNOLIA (ABC) -----\$1,000.00 per day

\*\*\*Reduce per-day meeting room rental fees if the group meets the food & beverage minimum\*\*\*

### Linen

The hotel will provide standard linen for all tables in the function space.

### Decorations

The event manager must approve all decorations. The hotel will not permit affixing anything to the walls or ceiling of function rooms. The hotel assumes no responsibility for loss or damage to items left in a function room prior to, during, or after a meeting/event.