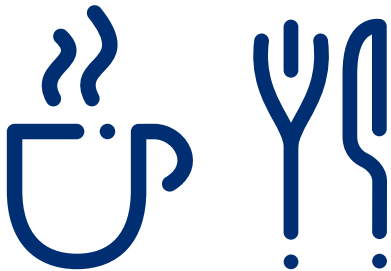


BANQUET MENU



Holiday Inn Express - Savannah Historic District
199 E. Bay Street | P: 912.629.4189 | holidayinnexpresssavannah.com



AN IHG® HOTEL



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

In arranging for private meetings and events, a guaranteed number of guests attending is required for all catered meal functions. 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 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 and should be confirmed with the hotel's event manager. 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 plus a 25% service charge and 7% sales tax.

Service Charge & Taxes

A 25% service charge and a 7% sales tax will be added to all food & beverage charges.

Tax Exemptions

If you are exempt from Georgia sales tax, your tax exemption form must be sent to the hotel's event manager prior to your meeting or event. Tax exemption 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

\$750.00 plus 25% gratuity & 7% sales tax clean-up fee will apply. All waivers must be signed and returned before the group arrives.

Alcoholic 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. Alcoholic beverage service may be denied to guests who appear to be intoxicated or are underage.

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)	\$500 / day
LIVE OAK	\$400 / day
AZALEA	\$500 / day
MAGNOLIA (ABC)	\$1000 / 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

All decorations must be approved by the hotel's event manager. The hotel will not permit the affixing of 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.

À LA CARTE

Priced per item

Drinks

Fresh Juice (Orange, Apple)	\$35 / gallon
Freshly Brewed Coffee	\$45 / gallon
Fresh Sweet & Unsweet Tea	\$25 / gallon
Lemonade	\$25 / gallon
Bottled Water	\$4 / bottle
Assorted Can Coke Products	\$4.50 / can

Snacks and Desserts

Assorted Pastries	\$35 / dozen
Assorted Bagels	\$35 / dozen
Assorted Muffins	\$35 / dozen
Assorted Seasonal Whole Fruit	\$3.50 / piece
Assorted House Made Gourmet Cookies	\$35 / dozen
Fruit & Cheese Platter	
Seasonal fruits and imported & domestic cheeses	
Serves 10	\$100 / platter
Serves 20	\$185 / platter
Serves 30	\$250 / platter

Break Time

Priced per guest | 25 guest minimum
A \$250 minimum fee will apply for groups under 25

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 per person

All Day Package includes water station, canned sodas, fresh coffee & hot tea

LUNCH

Priced per guest | Minimum 25 guests | \$250 minimum fee will apply for groups under 25

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
Veggie
Ham
Chicken Salad
Roast Beef

Sandwich Breads

White Bread
Wheat Bread
Flour Tortilla Wraps
White Sub Rolls
Gluten-Free Bread **+\$6 / person**

Choice of 1 Soup

Chicken Noodle
Chicken Tortilla
Corn Chowder
Veggie Minestrone
Broccoli Cheddar

Choice of 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's choice of dessert.

Choice of 1 Protein

Southern Fried Chicken
Sliced Roast Beef with Gravy
Herb Roasted Chicken
Cornmeal Fried Catfish

Additional Proteins **\$8 / person**

Choice of 1 Side

Savannah Red Rice
Baked Mac & Cheese
Green Beans
Vegetable Medley
Homemade Mashed Potatoes

Additional Sides **\$8 / person**

LUNCH

Priced per guest | Minimum 25 guests | \$250 minimum fee will apply for groups under 25

Savannah BBQ

\$39.95

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

Choice of 1 Protein

Pulled Pork

Smoked Chicken

Pulled Chicken

Beef Brisket

+\$11 / person

Additional Proteins

\$9 / person

Choice of 1 Side

Green Beans

Potato Salad

Baked Beans

Mac & Cheese

Savannah Red Rice

Cole Slaw

Additional Sides

\$8 / person

South of the Border **\$38.95**

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. Includes sweet tea & water station.

Choice of 2 Proteins

Ground Pork

Chicken

Ground Beef

Tofu

Steak

+\$11 / person

APPETIZERS

Priced per item

Fruit & Cheese Platter

Seasonal fruits and imported & domestic cheeses

Serves 10 \$100 / platter

Serves 20 \$185 / platter

Serves 30 \$250 / platter

Gourmet Chips

Served with French onion dip

Serves 10 \$100 / tray

Serves 20 \$185 / tray

Serves 30 \$250 / tray

Vegetable Tray

Serves 10 \$85 / platter

Serves 20 \$155 / platter

Serves 30 \$200 / platter

Small Bites

Meatballs \$135 / 50 pieces

Your choice of sweet & sour or BBQ flavored

Vegetable Egg Rolls \$130 / 50 pieces

Served with dipping sauce

Chicken Fingers \$125 / 50 pieces

Served with honey mustard & BBQ sauces

Wings \$150 / 50 pieces

Served with honey mustard & BBQ sauces

Sliders \$150 / 50 pieces

Served with honey mustard & BBQ sauces

Hummus & Pita Tray

Served with olives, feta cheese, pita & celery

Serves 10 \$85 / platter

Serves 20 \$155 / platter

Serves 30 \$200 / platter

BAR SELECTION

Priced per item | Charges based on actual number of drinks consumed | Minimum three (3) hour service charge | Requires a bartender charge of \$100 per hour per bartender | Maximum 50 guests per bartender

Hosted and Cash Bar

Silver Level Liquor	\$9.50 / drink
Gold Level Liquor	\$11 / drink
Platinum Level Liquor	\$15 / drink
Domestic Bottled Beer	\$5.50 / bottle
Imported Bottled Beer	\$6.50 / bottle
Wine by the Glass	\$7 / glass
Soda, Juice, Bottled Water	\$4.50 each

Wine Selection

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

Beer Selection

Bud
Bud Light
Michelob 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 of \$100 per hour per bartender | Maximum 50 guests per bartender

Silver Package

\$17

\$17 first hour | \$11 each additional

Includes two selections of domestic beers, one imported beer, and two wines from the beer & wine selection lists

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

Platinum Package

\$25

\$25 first hour | \$17 each additional

Includes all selections from the beer & wine selection lists

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

Gold Package

\$20

\$20 first hour | \$15 each additional

Includes two selections of domestic beers, two imported beers, and three wines from the beer & wine selection lists

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

Beer & Wine Package \$15

\$15 first hour | \$10 each additional

Includes all selections from the beer & wine selection lists