



THE CLUB AT
Savannah Quarters®



Congratulations on your Engagement!

WHEN PLANNING FOR THE MOST IMPORTANT DAY IN YOUR LIFE THE PROFESSIONAL STAFF AT THE CLUB AT SAVANNAH QUARTERS ARE THERE TO HANDLE EVERY DETAIL TO CREATE LASTING MEMORIES FOR YOUR SPECIAL EVENT.

THE CLUB AT SAVANNAH QUARTERS IS NESTLED ON 1,200 ACRES OF ROLLING GREENS AND IS CONVENIENTLY LOCATED NEAR THE INTERSECTION OF INTERSTATES 95 AND 16, JUST TEN MINUTES FROM HISTORIC DOWNTOWN SAVANNAH AND THE SAVANNAH/HILTON HEAD INTERNATIONAL AIRPORT.

HONORING THE GRACIOUS LIFESTYLE AND GENTLE WAYS OF THE SOUTH, OUR SOPHISTICATED SERVICE IS STEEPED IN SOUTHERN TRADITION AND STYLE. YOU CAN EXPECT THE ABSOLUTE BEST FROM OUR FACILITIES, FOOD, AND STAFF WHEN HOSTING YOUR EVENT AT THE CLUB AT SAVANNAH QUARTERS. EXCEPTIONAL SERVICE COMBINED WITH A PREMIER LOCATION WILL MAKE YOUR WEDDING A DAY TO REMEMBER.

THE CLUB'S EVENT PROFESSIONAL TEAM HAS YEARS OF EXPERIENCE IN PLANNING AND EXECUTING ALL TYPES OF EVENTS. FROM CHOOSING YOUR MENU TO ROOM ARRANGEMENT OUR STAFF WILL WORK CLOSELY WITH YOU TO CUSTOMIZE YOUR EVENT SO IT EXCEEDS YOUR EXPECTATIONS.

WE INVITE YOU TO TOUR THE CLUB'S FACILITIES AND TO MEET WITH US FOR FURTHER DETAILS ON PLANNING YOUR WEDDING OR REHEARSAL DINNER. PLEASE CONTACT US AT 912.450.2285 TO SET-UP AN APPOINTMENT. WE LOOK FORWARD TO THE OPPORTUNITY OF WORKING WITH YOU SOON!

BEST REGARDS,

Pamela Thompson
FOOD & BEVERAGE DIRECTOR

Shawn Weyer
EXECUTIVE CHEF

Included with Events

- SET-UP AND BREAK-DOWN OF CLUB EQUIPMENT
- WHITE TABLE LINENS, NAPKINS, AND SKIRTING
- CLUB TABLES AND CHAIRS
- TABLEWARE
- DANCE FLOOR
- CAKE CUTTING (CAKE WILL BE PASSED BACK OUT TO GUESTS OR PLACED BACK OUT ON TABLE FOR GUESTS TO ENJOY) *PLEASE NOTIFY STAFF IF CAKE TOPPER WILL BE KEPT
- CUSTOM MENU DESIGN
- APPROPRIATE SPACE AND FEATURES FOR LIVE ENTERTAINMENT

* SPECIAL TOUCH ENHANCEMENTS ARE AVAILABLE AT AN ADDITIONAL COST.

* SITE FEE FOR VENUE IS \$1,000.



Special Touch Enhancements

Platinum

WHITE HOUSE LINEN
WHITE HOUSE NAPKINS
CHIVARI CHAIRS
FRUIT & CHEESE DISPLAY
CHAMPAGNE TOAST FOR BRIDE, GROOM & WEDDING PARTY
\$38PP

Gold

WHITE HOUSE LINEN
WHITE HOUSE NAPKINS
FRUIT & CHEESE DISPLAY
CHAMPAGNE TOAST FOR BRIDE AND GROOM
\$27PP

Silver

WHITE HOUSE LINEN
WHITE HOUSE NAPKINS
FRUIT DISPLAY
CHAMPAGNE TOAST FOR BRIDE AND GROOM
\$24PP

Hors D'oeuvres

PRICING PER 100 PIECES

Hot

MINI LUMP CRAB CAKES WITH SWEET MUSTARD SAUCE - \$300

VEGETABLE CURRY SAMOSA WITH CILANTRO CHUTNEY - \$200

BBQ GLAZED BACON WRAPPED SKEWERED SHRIMP - \$300

GRILLED MOJO MARINATED CHICKEN SKEWERS WITH PEANUT CHILI SAUCE - \$275

PORK & SHRIMP SUI MEI WITH BLACK BEAN - \$250

CHICKEN AND LEMONGRASS DUMPLING WITH PONZU DIPPING SAUCE - \$250

HOT CRAB SPINACH DIP - \$275 WITHOUT CRAB - \$200

Cold

PROSCIUTTO WRAPPED ASPARAGUS WITH LEMON - \$275

SHRIMP COCKTAIL SKEWER WITH OLIVE AND VODKA COCKTAIL SAUCE - \$300

POTATO PANCAKE WITH SMOKED SALMON AND CHIVE CRÈME FRAICHE - \$300

SAVANNAH TOMATO TEA SANDWICH - \$200

PIMENTO CHEESE ON TEXAS TOAST WITH PORK CRACKLING - \$250

CURRIED CHICKEN SALAD WITH GRAPES IN PHYLLO - \$250

Display Options

FRESH SEASONAL VEGETABLE CRUDITÉ - 50 PPL \$150 / 100 PPL \$275

FRESH SEASONAL FRUIT DISPLAY - 50 PPL \$150 / 100 PPL \$275

ANTI PASTA DISPLAY - 50 PPL \$200 / 100 PPL \$375

DOMESTIC & IMPORTED CHEESE DISPLAY - 50 PPL \$200 / 100 PPL \$375

Heavy Hors D'oeuvres Reception

CHOICE OF ONE DISPLAY, 2 HOT ITEMS AND 3 COLD ITEMS - \$30.00 PP

CHOICE OF ONE DISPLAY, 3 HOT ITEMS AND 4 COLD ITEMS - \$35.00 PP

*SELECTIONS REPLENISHED FOR ONE HOUR. AVAILABLE DURING COCKTAIL HOUR ONLY

Create Your Own Buffet

ENHANCE ANY BUFFET WITH A SPECIALTY GARDEN OR CAESAR SALAD AND
WARM BAKED YEAST ROLLS WITH WHIPPED BUTTER
\$5++ PER PERSON

Choice of 1 Entrée

\$32++ PER PERSON

Choice of 2 Entrées

\$36++ PER PERSON

Entrée Selections

- ROASTED ROSEMARY BREAST OF CHICKEN
- CHICKEN SCALOPPINI
- PORK MEDALLIONS WITH "DIANE SAUCE" WITH
SHALLOTS & MUSHROOM DEMI-GLACE
- MOJO GRILLED OR BLACKENED MAHI WITH CORN RELISH
- ROASTED FLAT IRON OF BEEF WITH CARROTS AND SHALLOTS
- CITRUS RUBBED SALMON

Starches - Choice of 1

- ROSEMARY ROASTED GARLIC WHIPPED YUKON POTATOES
- SOUTHERN MACARONI & CHEESE
- PARSLIED RED NEW POTATOES
- SEASONED YELLOW RICE
- AU GRATIN POTATOES BAKED WITH CHEDDAR CHEESE

Vegetables - Choice of 1

- SEASONAL OVEN ROASTED VEGETABLE MEDLEY
- BROCCOLINI WITH GARLIC & OLIVE OIL
- CAULIFLOWER POLONIASE
- STEAMED GREEN BEANS AND CARROTS
- SQUASH CASSEROLE MEDLEY WITH FRESH BASIL

* DIFFERENT ENTRÉES AVAILABLE UPON REQUEST

Plated Dinner

Salad or Soup

Accompanied with Fresh Rolls and Butter

MIXED GREEN SALAD WRAPPED IN CUCUMBER RIBBON, WITH HEIRLOOM TOMATOES, ENOKI MUSHROOM, SHREDDED CARROT AND A SESAME ORANGE DRESSING

BIBB LEAF SALAD WITH AVOCADO DRESSING, GOAT CHEESE, HEIRLOOM TOMATOES AND TOASTED ALMONDS

SAVANNAH SHE-CRAB SOUP GARNISHED WITH SHERRY AND A PETITE LUMP CRAB CAKE

SUN GOLD TOMATO SOUP WITH ROSEMARY, EVOO AND ARTICHOKE CROSTINI

Entrée

SEARED FILET OF ANGUS BEEF

YUKON GOLD POTATO AND GRUYERE GRATIN, THIN FRENCH BEANS AND BORDELAISE SAUCE

GRILLED FILET OF ANGUS BEEF

BOURSIN WHIPPED YUKON GOLD POTATOES, ROASTED ASPARAGUS AND ESPAGNOLE SAUCE
\$45

HERB SEARED FILLET OF GROUPE

CAROLINA GOLD RICE, ROASTED OKRA AND TOMATO AND SERVED WITH A SHRIMP SAUCE

PETITE FILET AND CRAB CAKE DUO

BUTTER WHIPPED YUKON GOLD POTATOES, THIN BEANS, ESPAGNOLE SAUCE AND LEMON AIOLI
\$41

OVEN ROASTED ORGANIC SALMON FILLET

BARLEY RISOTTO, WILD MUSHROOM FRICASSEE AND SCALLION VINAIGRETTE

OVEN ROASTED SALMON AND CRAB CAKE DUO

SAFFRON ORZO PILAF, ROASTED ASPARAGUS, LEMON DILL BEURRE BLANC
\$38

THYME ROASTED JOYCE FARMS CHICKEN BREAST

GARLIC CRUSHED NEW POTATOES, BROCCOLI RAAB AND CHAUSSEER SAUCE

JOYCE FARMS CHICKEN BREAST MILANESE

SAFFRON ORZO PILAF, SAUTÉED SPINACH AND A ROASTED TOMATO SHALLOT CREAM
\$33

One Soup or Salad Selection and Client Chooses 2-3 Entree Options for Guests. Each Guest Chooses One Entree

Menu Enhancements

Shrimp & Grits Station

GEORGIA SHRIMP WILL BE PREPARED IN A TASSO GRAVY
AND SPOONED OVER THE STONE GROUND GRITS
\$15.00 PER PERSON

Pasta Station

CHEF'S SELECTION OF PASTA, ASSORTED VEGETABLES, AND
YOUR CHOICE OF ALFREDO OR MARINARA SAUCE
\$14.00 PER PERSON

ADDITIONS:

CHICKEN \$5.00, SHRIMP \$9.00, STEAK \$11.00 PER PERSON

Carving Station

ANGUS BEEF TENDERLOIN \$MARKET PRICE
PEPPER CRUSTED PRIME RIB \$MARKET PRICE
CITRUS RUBBED ROASTED BREAST OF TURKEY \$7.00 PER PERSON

THINLY SLICED AND SERVED WITH ROLLS AND APPROPRIATE SAUCES

*\$75.00 CHEF ATTENDANT FEE APPLIES TO EACH STATION

Bar Packages

BEER & WINE BAR

\$12 First Hour, \$5 Each Additional Hour Per Person

DOMESTIC BEERS

Budweiser, Bud Light, Miller Light, Coors Light,
Michelob Ultra, Yuengling (Light) (Choice of 2)

HOUSE WINES

Estancia Chardonnay, Estancia Pinot Grigio,
Estancia Pinot Noir, Estancia Cabernet Sauvignon

IMPORT BEERS

Corona (Light), Heineken (Light), Blue Moon
(Choice of 1)

*Draft & Additional Beers Available
**Specialty Wines Available Upon Request

THE CLUB BAR

\$15 First Hour, \$9 Each Additional Hour Per Person

2 DOMESTIC BEERS, 2 IMPORT BEERS AND 3 HOUSE WINES

Options listed above

LIQUORS

Smirnoff Vodka, Beefeater Gin, Bacardi Rum,
Jose Cuervo Gold Tequila, Dewars Scotch,
Jim Beam Bourbon, Seagrams 7 Whiskey

PRESIDENTIAL BAR

\$17 First Hour, \$10 Each Additional Hour Per Person

2 DOMESTIC BEERS, 2 IMPORT BEERS AND 3 HOUSE WINES

Options listed above

LIQUORS

Absolute Vodka, Tanqueray Gin,
Captain Morgans Rum, Jose Cuervo Gold Tequila,
Chivas Regal Scotch, Jack Daniels Bourbon,
Canadian Club Whiskey

PREMIUM BAR

\$19 First Hour, \$12 Each Additional Hour Per Person

2 DOMESTIC BEERS, 2 IMPORT BEERS AND 3 HOUSE WINES

Options listed above

LIQUORS

Ketel One Vodka, Bombay Sapphire Gin,
Myers Rum, Patron Silver Tequila,
JW Black Scotch, Woodford Reserve Bourbon,
Crown Royal Whiskey

\$100 bartender fee per 50 people for bar service

Packages include unlimited consumption of beer, wine, liquor and soft drinks.

Bar Enhancements

NON-ALCOHOLIC

Sweet Tea, Unsweet Tea, or Lemonade Station

\$3.00 per person for one selection, \$1.50 for each additional selection

Coffee & Hot Tea Station

\$3.00 per person

Add Soft Drinks to any Station for \$2.00 per person

CHAMPAGNE TOAST

House Champagne || \$25.00 / bottle

Non-Alcoholic Sparkling Cider || \$12.00 / bottle
(8 glasses per bottle)

SIGNATURE DRINKS

House Brand Liquor || \$55.00/ gallon
(Serves 10-15 people per gallon)

MARGARITA

House Tequila is expertly mixed with
Triple Sec and Lime Juice.

RUM PUNCH

House Rum is mixed with Orange, Pineapple,
Lime & Cranberry Juices and topped with Grenadine

BOURBON SWEET TEA

House Bourbon, Peach Schnapps, Lemon Juice, and
a dash of Aperol is then topped with Sweet Tea

SQ SUNSET

Prosecco, Orange Juice and Cranberry Juice.
Garnished with a Lemon

Outdoor Ceremony

Bridal Party

ACCESS AVAILABLE ONE HOUR PRIOR TO THE START OF THE CEREMONY FOR PHOTOS.

ALL HAIR AND MAKEUP MUST BE DONE PRIOR TO ARRIVAL TO THE CLUB.

BRIDE MAY PUT DRESS ON IN PRIVATE ROOM

*NO OUTSIDE FOOD OR BEVERAGES ARE ALLOWED

Ceremony Rehearsal

AVAILABLE THE DAY PRIOR TO YOUR WEDDING FOR ONE HOUR.

THE CLUB'S DRESS CODE MUST BE ADHERED TO BY ALL GUESTS

Decorations

THE CLUB PROVIDES CEREMONY SEATING ACCOMMODATIONS FOR UP TO 150 GUESTS

*ADDITIONAL SEATS ARE AVAILABLE FOR AN ADDITIONAL CHARGE

BRIDE & GROOM ARE RESPONSIBLE FOR ALL OTHER DECORATIONS SUCH AS ARCH,
FLOWERS, ETC.

Outdoor Ceremony Times

NOVEMBER 2ND - MARCH 8TH ~ YOUR CHOICE UNTIL 4PM

MARCH 9TH - SEPTEMBER 30TH ~ YOUR CHOICE UNTIL 6:30PM

OCTOBER 1ST - NOVEMBER 1ST ~ YOUR CHOICE UNTIL 5:30PM

*IN CASE OF INCLEMENT WEATHER, CEREMONY WILL BE HELD IN MAIN RECEPTION AREA

Club Policies

Food & Beverage

THE CLUB AT SAVANNAH QUARTERS WILL PROVIDE ALL OF THE FOOD AND BEVERAGE FOR YOUR WEDDING. NO OUTSIDE FOOD OR BEVERAGE IS ALLOWED, WITH THE EXCEPTION OF A WEDDING CAKE.

ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

ALL FOOD AND BEVERAGE PRICING IS SUBJECT TO CHANGE

A TASTING IS AVAILABLE UPON REQUEST AFTER YOUR EVENT HAS BEEN BOOKED

Minimum's

\$5,000 IS REQUIRED TO BE SPENT FOR THE NORMAN GRILLE
ACCOMMODATING UP TO 50 PEOPLE

\$8,500 IS REQUIRED TO BE SPENT FOR THE WESTBROOK DINING ROOM AND QUARTERS LOUNGE
ACCOMMODATING UP TO 150 PEOPLE

\$13,500 IS REQUIRED TO BE SPENT FOR THE FULL SAVANNAH QUARTERS CLUBHOUSE
ACCOMMODATING UP TO 300 PEOPLE

Deposits & Contracts

TO FULLY BOOK YOUR WEDDING DATE AT THE CLUB AT SAVANNAH QUARTERS, A SIGNED CONTRACT ALONG WITH A \$2,500 DEPOSIT IS REQUIRED.

A GUARANTEED ATTENDANCE NUMBER IS REQUIRED 30 DAYS PRIOR TO YOUR WEDDING DATE. AT THIS TIME, THE FINAL BALANCE MUST BE PAID IN FULL.

AFTER THIS TIME, YOUR COUNT MAY INCREASE, BUT MAY NOT BE REDUCED.

A CREDIT CARD IS REQUIRED TO BE ON FILE 30 DAYS PRIOR TO YOUR EVENT

Day-Of Coordination

ACCESS TO THE CLUBHOUSE FOR VENDORS IS 9AM ON DAY OF WEDDING. BRIDE & GROOM ARE REQUIRED TO HAVE A DAY-OF COORDINATOR WHO IS NOT ATTENDING THE WEDDING AS A GUEST.

RESPONSIBILITIES INCLUDE: STAY FOR THE DURATION OF THE EVENT UNTIL ALL OF THE CLIENT'S VENDORS HAVE LEFT THE PROPERTY, SUPPLYING THE CLUB WITH A FULL EVENT DAY TIMELINE AND TO SERVE AS A POINT PERSON FOR ALL VENDORS ON BEHALF OF THE CLIENT.

Additional Wedding Events

IF YOU ARE LOOKING TO HOST A REHEARSAL DINNER, BRIDAL SHOWER OR ANY OTHER EVENT IN CORRESPONDENCE TO YOUR WEDDING AT THE CLUB AT SAVANNAH QUARTERS, PLEASE INQUIRE ABOUT OUR BANQUET MENU AND DISCOUNTED SITE FEE'S.