



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

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SPECIAL EVENTS INFORMATION

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Directors of Special Events

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The Stoddard Room

This space will accommodate up to 150 people.



The Victor Hall

The space will accommodate up to 70 people.

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

The Dieter's Den

(pronounced dee-ters)

*The space will accommodate up to
50 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 amount. This amount does not include gratuity (20%) 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. The 20% gratuity will cover all servers and bartenders for setup, event, & breakdown. There is a 7% sales tax on all food, beer & wine. There is a 10% tax on liquor.

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

No prepayments are required prior to 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 – 3:00 PM

Dinner – 5:00 PM – 10:00 PM

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

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 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 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 24 hours 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. You are able to connect an MP3 player, phone or tablet to our system. Any device with a headphone input is compatible.

AUDIO VISUAL RENTAL

Projector or flat screen TV (hdmi or vga cables)	\$ 75.00	Wireless Microphone	\$ 25.00
Bluetooth Speaker	\$25.00		

Vic's On The River Hors d'oeuvre Menu

The following Hors d'oeuvres 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	\$ 2.00
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 Tart	\$ 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 **\$ 140.00**

Selection of artisanal cheese served with toasted crostini

Fruit Display **\$105.00**

Selection of Seasonal Fruits

Vegetable Antipasto Display **\$105.00**

Selection of marinated and grilled vegetables with mozzarella & crostini

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

Our Fried Green Tomatoes have an herb panko and 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*	\$ 17.00
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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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Chef Manned Action Stations

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

<u>Risotto Station</u>	Grilled Asparagus, Wild Mushrooms and Parmesan Cheese	\$6.00	per person
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	with Shrimp	\$12.00	per person
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<u>Shrimp and Grits Action Station</u>	\$13.00	per person
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Smoked Cheddar Stone Ground Grits, Wild Georgia Shrimp in rosemary BBQ and smoked bacon.

<u>Smoked Pork Taco Station</u>	\$10.00	per person
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Black beans, corn, tomatoes, fennel slaw & chimichurri sauce

<u>Smoked Beef Brisket Station</u>	\$ 12.00	per person
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Barbecue sauce, crispy onions, fresh baked rolls

<u>Smoked, Roasted or Fried Chicken Station</u>	\$10.00	per person
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Seasonal relishes & corn on the cob

<u>Beef Tenderloin Action Carving Station-</u>	\$17.00	per person
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Port wine demi, caramelized onions & fresh baked Rolls

<u>Roast Prime Rib Action Carving Station -</u>	\$14.00	per person
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Horseradish Cream Sauce, Au Jus & fresh baked Rolls

<u>Steamship Round of Beef Action Carving Station</u>	\$ 850.00
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Horseradish Cream Sauce & fresh baked Rolls

DUO Plated Dinner Menus

Each entrée will come with both entrees listed.

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

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*

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*

SIDES

Roasted Garlic Mashed Potatoes

& Seasonal Vegetable

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

Praline Cheesecake with Praline Sauce

Chocolate Torte with Raspberry Coulis

Plated Dinner Menus

Seasonal and Catch Items are subject to change due to availability

Host will select 1 appetizer & 1 salad course. Guests will select from 3 entrees and 2 desserts

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

Appetizer Course (select 1)

She Crab Soup

Fried Green Tomato with Goat Cheese and Tomato Chutney

Crawfish Beignet

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 Redfish

fresh herb buerre 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 glaze

Vic's Traditional Meatloaf

barbecue sauce

\$ 60 MENU

Pecan Crusted Flounder

citrus honey butter

Crab Stuffed Salmon

Lemoncello buerre blanc

Grilled Pork Chop

mushroom & tomato demi

Spinach & Boursin cheese

Stuffed Chicken Breast

creole tomato sauce

Grilled Ribeye

Au Poivre

\$70 MENU

Jumbo Lump Crab Cake

roasted red pepper aioli

Pan Seared Sea Scallops

lemon herb truffle butter

Herb Crusted Rack of Lamb

rosemary demi glaze

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 with French Fries or Macaroni and Cheese (\$12)

Desserts (select 2)

Praline Cheesecake with Praline Sauce

Strawberry and White Chocolate Bread Pudding with Crème Anglaise

Chocolate Torte with Raspberry Coulis

Pecan Pie Tart

Key Lime Pie

Vic's on the River Dinner Family Style & Buffet

Family Style: Guests will receive a plate of all entrée selections, and shared sides on 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.

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

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

Beef Tenderloin Medallions with red wine & shallot bordelaise

CHOOSE 2 Desserts

Strawberry and White Chocolate bread Pudding , Key Lime Pie, Chocolate Torte with Raspberry

Coulis, Praline Cheesecake with Warm Praline Sauce

PLATED LUNCH MENU per person includes biscuits, coffee, and tea

First Course (select 1)

Mixed Green Salad

Tomato Bisque

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

Strawberry & White Chocolate Bread Pudding

Key Lime Pie or Chocolate Torte with Raspberry Coulis

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

DESSERT

PRALINE CHEESECAKE, with praline sauce

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

or

CHOCOLATE TORTE raspberry coulis

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 events coordinator. You may offer a cash bar option for your guests.

SPIRITS \$7-\$14

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

\$6.00-8.50 cordials Baileys, Kahlua, Disaronna, Sambuca, Frangelico

BEER \$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 please let us know which varietals to serve, we suggest 2 red and 2 whites

\$ 28.00 per bottle

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, Estancia Pinot Noir, Murphy -Goode Merlot, Terra d'Oro Red Zinfandel, Penfolds Shiraz, William Hill Cabernet

\$ 28.00 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.

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 make arrangements in advance with the banquet department. Wines may be preselected or served by the glass from the bar.

All beverages are charged on consumption.

The following prices do not include 20% gratuity, 7% tax and 3% Savannah excise tax on liquor drinks.