



Located near the corner of Liberty and Bull Streets at 12 W. Liberty, the venue at Soho South is perfectly situated to host almost any type of function imaginable, from smaller family celebrations of anniversaries or birthdays to larger weddings and corporate events. Better even than their prime locations and impeccably designed event spaces, the Daniel Reed Hospitality group is built on a foundation of extreme perfection in food and beverage, emerging in 2007 as Savannah's leader in the fine and casual dining scenes. From six-course chef's tasting tables prepared by Daniel Reed's Executive Chef, Brandy Williamson, to custom-prepared buffets and passed hors d'oeuvres, we have the knowledge and capability to not only fulfill your needs but surpass your expectations beyond your wildest dreams. Our exclusive, highly trained chefs will work with you to plan a personalized food and beverage menu to accommodate even the most particular of palates.

Soho South is Savannah's one-stop source for all the ingredients necessary to make your event a success. This Packet should provide you with all of the details you require to determine if our space is the right fit for you. However, if you have any additional questions after reviewing the information herein, please do not hesitate to contact our Venue Coordinator, Leslie Ciechanowski. We look forward to working with you to make your upcoming event a success.

Leslie Ciechanowski
 Venue Coordinator
 Daniel Reed Hospitality
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THE BASICS

capacity

Soho South is comprised of two main event spaces: the main dining room and the Parlour. The Parlour has a maximum capacity of 50 guests, making it the perfect size for smaller gatherings or a cocktail space for larger events. The main dining room can seat 150 guests comfortably with room for a dance floor and DJ or up to 200 guests without.

event times

Soho South's standard event start time including set-up begins after 3:30pm. You may add additional set-up hours at the rate of \$250 per hour or opt to pay a flat rate of \$1,500 for an all-day set-up. Due to city noise ordinances, all events must end by 12:00am. Daytime rentals including setup can begin at 8:00am and must be concluded by 3:00pm. All décor and rentals **must** be removed from Soho South upon completion of the event.

fee schedule

	DAYTIME RENTAL	EVENING RENTAL
FRI-SAT	\$1,500* + \$2,500 F&B min	\$3,000* + \$3,500 F&B min
SUN-THURS	\$1,250* + \$2,000 F&B min	\$500* + \$2,500 F&B min

* All venue rental fees are subject to a 7% Georgia sales tax.
 (F+B min. refers to a food and beverage minimum that will need to be met for the event, exclusive of taxes and gratuity.)
 (All prices include a front and back of the house manager on site for your entire event.)

service charge + taxes

All food and beverage will be subject to a 22% service charge and 7% Georgia sales tax. Any liquor sales will incur an additional 3% state excise tax.

deposit + final payment

An approved contract and 50% deposit of the total venue rental fee is required for Soho South to reserve your event date. The final 50% deposit on the venue rental fee is due two weeks out from your event date along with full payment of your total contracted food and beverage order. All deposits are put towards the final bill. **All forms of payment are accepted for the final payment.**

refunds + cancellations

Soho South Events will be happy to work with you to find an alternate date for your event should the need arise. If a new date is agreed upon, any present monies paid will be put towards your event on the new date. If the event must be canceled in its entirety, a refund might be possible depending on the date. Please see the below refund fee schedule for any cancellations.

8 months out from event date	Full refund of deposited monies
6 months out from event date	50% refund of deposited monies
3 months out from event date	No refund available



final guest counts

We must receive confirmation of your guest count no later than **2 weeks prior** to the scheduled event with final payment. We will charge for either the contracted number of guests or the actual number of attendees, whichever is greater.

parking

Metered street parking is available at all times. Meters do not need to be paid after 5:00pm on weekdays and not at all on Saturdays and Sundays. There is a parking lot adjoining Soho South that is NOT owned by Soho South and is managed through AAA Parking: (912) 232-3637. Parking arrangements are not made through Soho South Events.

planning

Soho South Events requires that you provide at least a day of planner to handle setup of any décor or special items brought in. Soho South event staff will NOT provide setup services other than that of our facility. Please see our vendor list for recommended wedding planners.

dance floor

Any event utilizing a DJ or Band that will have dancing will require a dance floor. Dance floor rental provided by Soho South Events will include a \$500 fee. Dance floor rentals from outside vendors are also welcome.

furnishings

Soho South offers a vintage collection of tables and chairs. All of Soho South's existing furniture may be removed and different rentals brought in should you choose. A \$500 fee applies for the removal and storage of the existing furniture.

ceremonies

Soho South Events is available for wedding ceremonies. If the client wishes to hold both a wedding ceremony and reception with Soho South Events, the total guest count must be under 120. There is a \$250 fee to transition the space from a ceremony to a reception. If the client is interested in Soho South Events for a wedding ceremony alone, bookings are allowed up to 3 months from the event date and pricing will be determined on a case-by-case basis.

sound system

The venue is wired for sound. The client is welcome to provide an iPod to be linked into the sound system. A cordless microphone is also available. If the client does not provide any music, Soho South Events will plan to have background music playing that is appropriate to the style of the event.

piano

Soho South Events offers the use of their piano by a professional musician. Please let the Soho South Events venue coordinator know and they will provide you with information on our preferred musicians. The piano player must be one of our preferred musicians.

smoking

Smoking is only allowed in outside areas.

décor

Any décor that will need to be hung, strung, rigged, taped, nailed, or tacked requires approval from the Soho South's venue coordinator. Soho South is NOT responsible for the setup of décor of any kind.

candles + sparklers

All types of candles are allowed, we recommend no drip candles. Use of sparklers is allowed with the condition that all sparklers remain outdoors at all times. Removal of spilled wax will incur a fee, see damages + cleaning below.

damages + cleaning

At the completion of each event the client will be assessed a repair fee should any larger item (such as furnishings or building components) incur any damages. Should an excessive amount of cleaning be required to return Soho South Events to its original state at the conclusion of an event, the client will be assessed a cleaning fee. Soho South Events will notify the client of any damage sustained or need for additional cleaning within 3 days of the completion of their event.



THE MENUS

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.

G=Can be prepared gluten free VE=Can be prepared vegan

seafood specialties

Petite salmon croquette with sun-dried tomato aioli	\$2.50
Wild Atlantic shrimp cocktail G	\$3.00
Petite crab cake with citrus-herb aioli	\$3.50
Oysters on the half shell (seasonal) G	\$3.50
Oysters Rockefeller G	\$3.75
Seared tuna mignon with wasabi crema on sesame cracker	\$4.00
Maine lobster cake G	\$4.00
Chilled Maine lobster salad with truffle oil G	\$4.00
Calamari skewers with spicy Bam Bam sauce	\$3.50

land + air specialties

Herbed meatball	\$2.50
Chicken skewer with sweet chili sauce G	\$2.50
Bacon-wrapped medjool date G	\$2.50
Bleu cheese stuffed bacon-wrapped medjool date	\$4.00
Chorizo-stuffed mushroom G	\$2.50

Antipasto cone G	\$4.25
Beef satay with chimichurri G	\$3.00
Cured duck breast with marmalade on crostini	\$3.00
NC pulled pork BBQ with cole slaw G	\$3.50
Beef slider with kimchi and Korean BBQ sauce	\$4.50
Charcuterie and pickled vegetable cone G	\$4.00

vegetarian specialties

Fried pickle spoon VE	\$2.50
Fried green tomato slider VE	\$3.50
Mac n' cheese spoon VE	\$3.00
Balsamic onion and tomato bruschetta VE	\$2.00
Fried green tomato spoon	\$3.00
Herbs boursin cheese on crostini	\$2.00
Grilled garlic & herb marinated zucchini & squash skewers G VE	\$2.00
Roasted red pepper hummus with crudité shooter G VE	\$2.00
Marinated chickpeas with tomato and dill shooter G VE	\$2.00
Roasted brussels sprouts, bleu cheese, + dried cherry tomato G VE	\$2.50
Spinach and parmesan in puff pastry	\$2.50
Grilled cheese and tomato bisque shooters	\$3.00

dessert specialties

Peanut butter fudge G	\$2.50
Chocolate covered strawberry (seasonal) G	\$3.00
Lemon pound cake	\$2.50
Petite key lime mousse bites	\$2.50
Fresh fruit cup G VE	\$3.00
Milk chocolate mousse with pirouline cookie and raspberry G	\$3.00
Brie Cheese with honey G	\$3.00

displays menu

Displays are priced to serve 50/100 guests.

Minimum of 50 required to order.

G=Can be prepared gluten free VE=Can be prepared vegan

Wild Atlantic shrimp with cocktail sauce, horseradish crème fraiche, and fresh lemon G	\$150/\$275
Oysters on the half shell with cocktail sauce, hot sauce, and fresh lemon G	\$175/\$325
Crudite with red pepper hummus and herbed buttermilk dressing G VE	\$75/\$125
Selection of local cheeses with marmalade and crostini G	\$125/\$225
Fresh berry and melon with honey and yogurt G VE	\$100/\$175
Antipasto selection of cured meats and marinated vegetables G	\$175/\$325

chef service action stations

There is a \$75 chef's fee per station.

Minimum of 50 guests required.

G=Can be prepared gluten free VE=Can be prepared vegan

risotto stations

Vegetarian risotto G VE	\$5.00 per person
Chicken risotto G	\$10.00 per person
Lobster and truffle risotto G	\$15.00 per person

shrimp + grits stations

Creamy shrimp with cheddar grits G	\$11.00 per person
Tomato shrimp and grits with chorizo, tomato gravy G	\$11.50 per person
Creamy shrimp and chorizo with cheddar grits G	\$12.00 per person

beef tenderloin carving station

with demi-glace and dinner rolls G \$13.00 per person

roasted prime rib carving station

with horseradish cream sauce and dinner rolls G \$11.00 per person

roasted leg of lamb carving station

with horseradish cream sauce and dinner rolls G \$12.00 per person

add-on self-service items

Roasted baby carrots G VE	\$2.00 per person
Whipped potatoes G	\$2.00 per person
Brown sugar whipped sweet potatoes G	\$2.00 per person
Sweet corn with scallions and bacon G	\$3.00 per person
Grilled asparagus G VE	\$3.00 per person
Haricot vert G VE	\$3.00 per person
Roasted Brussels sprouts with balsamic reduction G VE	\$3.00 per person

duo dinners

3 course menu. Includes coffee, tea, and dinner rolls with butter.

Soup & Salad upcharge \$3/person.

G=Can be prepared gluten free VE=Can be prepared vegan

Vegetarian, vegan, and children's items are available upon request.

first course (choose 1)

Cup of tomato basil bisque G

Caesar salad with parmesan, olives, bacon, and croutons G

Soho salad with apples, walnuts, raisins, and balsamic vinaigrette G VE

second course (choose 1)

-LEVEL ONE-

Grilled bistro steak with red wine peppercorn reduction
+ seared salmon with citrus beurre blanc G

\$30.00

-LEVEL TWO-

Roasted prime rib with au jus + jumbo lump crab cake
with sun dried tomato aioli

\$40.00

-LEVEL THREE-

Grilled filet mignon with red wine peppercorn reduction
+ seared sea scallops with citrus beurre blanc G

\$50.00

sides (choose 2)

Grilled asparagus G

Roasted baby carrots G

Grilled haricot vert G

Roasted Brussels sprouts with balsamic reduction G VE

Garlic mashed potatoes G

Whipped sweet potatoes G

Roasted red potatoes G

third course (choose 2)

Chocolate torte

Key lime pie

Chocolate covered strawberries G

Lemon pound cake

Fresh fruit G VE

Brie cheese with honey G



plated dinners

3 course menu. Includes coffee, tea, and dinner rolls with butter.

G=Can be prepared gluten free VE=Can be prepared vegan

Vegetarian, vegan, and children's items are available upon request.

****Plated dinner service will require meal choices ahead of time and final counts given two weeks out from event date. Meal choices will also need to be denoted at the guest's seat.****

first course (choose 1)

Cup of tomato basil bisque G

Caesar salad with parmesan, olives, bacon, and croutons G

Soho salad with apples, walnuts, craisins, and balsamic vinaigrette G VE

second course (choose 1)

-LEVEL ONE-

\$30.00 (choose 3 offerings)

Pan seared salmon with garlic mashed potatoes, roasted Brussels sprouts with balsamic reduction, and citrus beurre blanc. G

Roasted chicken breast with whipped sweet potatoes, haricot vert, and bourbon glaze. G

Wild Atlantic shrimp with grits, grilled asparagus, and chorizo sausage gravy. G

Grass-fed all-American bacon cheeseburger with pasta salad, potato chips, and a dill pickle. G

Chicken risotto, roasted red peppers, green peas, garlic, parmesan. G

-LEVEL TWO-

\$40.00 (choose 3 offerings)

Grilled shrimp skewers with roasted red potatoes, haricot vert, and chimichurri. G

Jumbo lump crab cake with grits, grilled asparagus, and chorizo sausage gravy.

Roasted chicken breast with whipped sweet potatoes, haricot vert, and bourbon glaze. G

Grilled bistro steak with garlic mashed potatoes, baby carrots, and red wine peppercorn reduction. G

Roasted pork loin with mushroom risotto, cherry tomatoes, and basil pesto. G

-LEVEL THREE-

\$50.00 (choose 3 offerings)

Pan seared local day boat catch with sautéed local vegetables and herb coulis. G

Seared sea scallops with creamed rice, sautéed mushrooms, and citrus beurre blanc. G

Roasted chicken breast, creamy polenta, grilled asparagus, and sauce supreme. G

Grilled filet mignon with roasted red potatoes, baby carrots, and horseradish cream sauce. G

Pan roasted duck breast with faro, mushrooms, cherry tomatoes, spinach, and cranberry marmalade. G

third course (choose 2)

Chocolate torte

Key lime pie

Chocolate covered strawberries G

Lemon pound cake

Fresh fruit G VE

Brie cheese with honey G

dinner buffets

Includes coffee, tea, and dinner rolls with butter.

Minimum of 25 guests

G=Can be prepared gluten free VE=Can be prepared vegan

Vegetarian, vegan, and children's items are available upon request.

***Substitutions can be made to any of the below menus to create a custom dinner buffet.*

*Please note that the cost may be adjusted based on the substitution.***

bbq dinner

\$28.00 *per person*

Barbequed chicken breast G
Pulled pork with NC style BBQ sauce G
Cole slaw G
Potato salad G
Baked beans G VE
Corn G VE
Texas Toast
Fruit cobbler

low country boil dinner

\$30.00 *per person*

Shrimp G
Sausage G
Snow crab legs (add \$8 per person) G
Corn on the cob G VE
Red potatoes G VE
Coleslaw G
Pasta salad
Green beans G VE
Fruit cobbler

soho dinner

\$35.00 *per person*

Soho salad bar G VE
Tomato basil bisque G
Fresh catch G
Herb roasted chicken breast G
Cheddar grits G
Garlic mashed potatoes G
Green beans G VE
Fruit cobbler
Chocolate torte

prime dinner

\$45.00 *per person*

Soho salad bar G VE
Tomato basil bisque G
Prime rib with au jus G
Herb roasted chicken breast G
Baked salmon with lemon butter sauce G
Asparagus G VE
Baby Carrots G VE
Garlic mashed potatoes G
Fruit cobbler
Chocolate torte

THE BAR

<u>premium</u>	<u>medium</u>	<u>beer + wine</u>
\$25.00++ per person	\$23.00++ per person	\$21.00++ per person
-s p i r i t s- Crown Royal Maker's Mark Bombay Sapphire Baccardi Blackwell Dewers J Walker Red 1800 Silver Ketel One	-s p i r i t s- Canadian club Four Roses Pinnacle Don Q Cristal Famous Grouse El Jimador Blanco Three Olives	-b e e r- (choice of 3) Miller Light Michelob Ultra Blue Moon Corona Sierra Nevada Stella Artois Sweetwater 420
-b e e r- (choice of 3) Miller Light Michelob Ultra Blue Moon Corona Sierra Nevada Stella Artois Sweetwater 420	-b e e r- (choice of 3) Miller Light Michelob Ultra Blue Moon Corona Sierra Nevada Stella Artois Sweetwater 420	-w i n e- (choice of 4) Sparkling Chardonnay Pinot Grigio Sauvignon Blanc
-w i n e- (choice of 4) Sparkling Chardonnay Pinot Grigio Riesling Sauvignon Blanc	-w i n e- (choice of 4) Sparkling Chardonnay Pinot Grigio Sauvignon Blanc	Cabernet Merlot Pinot Noir
Cabernet Merlot Pinot Noir Zinfandel		

bar package add on's

-Champagne + Table Wine-

Available starting at \$28.00 per bottle. This will be charged based on consumption.

-Champagne Toast-

Available for \$5.00 per person for a full pour and \$2.50 per person for a half pour.

bar package details

- All bar packages include access to our 6 seasonal beers on draft.
- ALL alcohol must be provided by Soho South Events unless otherwise approved in advance. Absolutely NO outside liquor is to be consumed on the property or given as gifts or favors to guests.
- Anyone under the age of 21 will not be served alcoholic beverages. IDs are required for alcohol service.
- Soho South Events reserves the right to refuse service to anyone who is endangering themselves or others.
- Shots are not allowed.
- All bar packages include 2 bartenders + glassware for 4 hours.
- An additional hour of bar for the premium package will be charged at \$4.75 per person and for the medium package \$4.25 per person. 5 hour bar service is the maximum time allowed.
- A satellite bar with bartender is available for an additional \$250 setup fee.
- Cash bar is available for events of 50 guests or less. Please note that if any tabs are unpaid at the conclusion of the event, the booking client will be responsible for payment.
- Consumption bar is also available but will be charged to one master bill and must be paid at the conclusion of the event.