

Catering Menu

Hilton Garden Inn™

HGI Savannah Airport
80 Clyde E. Martin Drive
Savannah, GA 31408



Prices subject to change and do not include a 7% sales tax and a 20% service charge.

Dear Guest,

Special occasions, large meetings or celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding as well as memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices! Pair these with our knowledgeable, professional and attentive staff, who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn, Savannah Airport!

Shawn Wallick

General Manager

Hilton Garden Inn Savannah Airport

80 Clyde E. Martin Drive, Savannah, GA, 31408

912-964-5550

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General Information

These menu selections require a minimum of 15 guests for all buffet lunches, dinners, and plated dinners and are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner we will work with you every step of the way to exceed your expectations.

Guarantees

Menu selections must be confirmed **14 days** prior to the function. The guaranteed final number of guests must be communicated within **72 business hours** of the function via telephone or facsimile transmission. The guaranteed number of guests will be the minimum number charged for the event. A 5% margin for Food and Beverage will be granted if more guests are in attendance than was guaranteed.

Alcoholic Beverage

The Hilton Garden Inn Savannah Airport is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the hotel. In accordance to the liquor laws of the State of Georgia, a guest must be 21 years of age or older to consume alcoholic beverages.

Payment Procedures

Banquet billing can be handled by direct bill, credit card or certified check. A direct bill application must be filled out at least **30 days prior** to the event and approved by our accounting department. For credit card, a credit card authorization form must be completed and the credit card will be charged **2 weeks prior** to the event. Certified checks must be received **2 weeks prior** to the event.

PRICING: There is a 20% service charge as well as 7% sales tax applied to all pricing. All banquet prices are subject to change.

DEPOSIT: A non-refundable deposit of 20% of the estimated master account is due at the time of signing to hold your banquet space payable by certified check or credit card. Balance is due 2 weeks prior to the event.

CANCELLATION:

- ♣ 120 days or more, 20% of estimated cost of event.
- ♣ 89-119 days, 50% of estimated cost of event.
- ♣ 15-89 days, 75% of estimated cost of event.
- ♣ 0-14 days, 100% of estimated cost of even

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Served Breakfast

Traditional\$12 per person

Two cook to order eggs, 1 meat, choice of grits or potatoes, and toast.
Freshly brewed coffee, decaf, assortment of teas, choice of juice (orange, apple or cranberry) or water

Cinnamon French Toast \$15 per person

Two thick slices of French toast with choice of meat, two scrambled eggs and fruit cup. Freshly brewed coffee, decaf, assortment of teas, choice of juice (orange, apple or cranberry) or water

Shrimp & Grits \$18 per person

Freshly brewed coffee, decaf, assortment of teas, choice of juice (orange, apple or cranberry) or water

Breakfast Buffets

The Savory Savannah \$18 per person

Freshly Sliced Seasonal Fruits, Breakfast Breads, Fluffy Scrambled Eggs, Bacon, Sausage, Choice of: Breakfast Potatoes, Pancakes OR Southern Style Grits, and Yogurt with a selection of Toppings. Freshly brewed coffee, decaf, assortment of teas, a variety of juices and water

Rise and Shine \$14 per person

Freshly Sliced Seasonal Fruits, Fluffy Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes OR Southern Style Grits. Freshly brewed coffee, decaf, assortment of teas, a variety of juices and water

Chatham Continental \$11 per person

An Assortment of Breakfast Bagels with cream cheese, Pastries, and Fresh Fruit. Freshly brewed coffee, decaf, assortment of teas, a variety of juices and water (Create Bagel Breakfast sandwiches with sausage patties, eggs and cheese – Additional \$2 Per Person)

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Luncheon Deli Bars

Deli Delight..... \$17 per person

A Tray of Choice Deli Meats: Ham, Turkey and Roast Beef

Cheeses: American, Cheddar or Provolone

Lettuce, Tomato and Pickle Spears

Choice of Potato Salad OR Cole Slaw

A Variety of Breads, Condiments, Potato Chips


Choice of Desert: Brownie or Cookies

Served with fresh brewed coffee, iced tea & water station

We can make these “boxed lunches” for an additional \$1.00* per person

Forsyth Wraps..... \$17 per person

(Choose 3)

Choice Wraps: Grilled Chicken, Ham & Cheese, Turkey Club, Veggie 

Vegetable Platter with Ranch Dip, Potato Chips

Choice of Pasta Salad OR Potato Salad

Choice of Desert: Brownies OR Cookies

Served with fresh brewed coffee, iced tea & water station

We can make these “boxed lunches” for an additional \$1.00 per person

Godley Station Salad Works..... \$17 per person

House Garden Salad Buffet with a variety of Dressings and Toppings.

Choice of Chicken Salad or Tuna Salad

Served with Pasta Salad, and choice of Chicken Noodle Soup or Tomato Basil

Bisque

Garlic Bread, and Brownies or Cookies.

Served with fresh brewed coffee, iced tea & water station

Add: Shrimp or Grilled Chicken Strips - \$2.00 per person

Add: Steak - \$3.00 per person

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Served Luncheons

Entrees:

Classic Mobley Burger\$25 per person

100% chuck steak burger, lettuce, pickle, red onion, tomato, and artisan sauce on a sesame seed bun [Add aged Cheddar, Gruyere, smoked Gouda or garlic Boursin (\$2 each) Add Applewood Bacon (\$3)]

Garden Burger  \$25 per person

Veggie burger, avocado, arugula, tomato, onion, and mayo on a sesame seed bun

Bistro Chicken Sandwich\$25 per person

Balsamic glazed chicken breast, Canadian bacon, mozzarella, arugula, parmesan aioli

Steak Sandwich..... \$25 per person

Grilled and sliced sirloin steak with garlic Boursin cheese, fire- roasted peppers, grilled onion and chipotle aioli on an artisan roll

Crispy Chicken Cobb Salad \$25 per person

Crispy chicken, Applewood bacon avocado, egg, bleu cheese, onion, tomato, and cucumber over mixed greens - Add extra chicken or shrimp (\$3.00)

Double Oink Burger..... \$25 per person

100% chuck steak burger with smoked pork, Applewood bacon, whiskey – soy BBQ sauce, cheddar, chipotle mayo, crispy onions, lettuce and tomato

BBQ Chicken Flatbread \$19 per person

Grilled chicken covered in whiskey – soy BBQ sauce and topped with smoked Gouda cheese, red onion and scallions

Cheeseburger Flatbread\$19 per person

100% fresh chuck, Applewood bacon, chipotle red sauce, cheddar, lettuce, tomato, onion, and artisan sauce.

Grilled Vegetable Pasta Primavera  \$25 per person

Cavatappi, Alfredo, grilled vegetables, spinach, tomatoes, shaved parmesan and fresh basil [Add Chicken, or Steak (\$5.00) Add Salmon (\$7.00)]

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Served Luncheons Continued

Salads (choose one)

Apple Cheddar Salad
Caesar Salad
Garden Salad

Dessert (choose one)

Caramel Apple Granny
Rockslide Brownie
NY Cheesecake

Each entrée is served with:

Soup du Jour or Salad
Chefs Selection of starch and market fresh vegetable (excluding Pasta Primavera)
Dessert
Freshly brewed coffee and choice of beverage

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Luncheon Buffets

Served with fresh brewed coffee, iced tea & water station

“Pizza Lovers” Buffet..... \$16 per person

Assorted Pizzas (choose up to 3: Pepperoni, Veggie, Cheese, or Supreme)

Caesar salad or pasta salad

Garlic Bread Sticks, Cinnamon rolls, cookies, or brownies

“All American” Cookout..... \$16 per person

Add Chicken (\$18 per person)

All beef hot dogs with chili and 6 ounce burgers with lettuce, tomatoes, onions, assorted cheese, Choice of French fries or chips, assorted cookies or brownies

“Southern Treat” Buffet..... \$18 per person

Entrée: Meat Loaf, Fried Chicken, Pork Chops, Beef Tips, or Fried Catfish

Choice of 1 – Macaroni & Cheese, Yellow or Red Rice, Mashed Potatoes or Rice Pilaf

Choice of 2 – Green Beans, Collard Greens, Buttered Corn, Vegetable Medley or Sautéed Squash (Includes Corn Bread) **Choice of 1** - Peach Cobbler, Sweet Potato Soufflé or Apple Pie **Choice of 2 Entrée: \$21 per Person**

“Cowboy” BBQ Buffet..... \$19 per person

BBQ Chicken and Pulled Pork, Potato Salad & Cole Slaw, Baked Beans, Corn on the Cob & Rolls, choice of Peach Cobbler or Apple Pie

“That’s Amore” Buffet.....\$19 per person (2 entrée) ✓

25 people or less: Choose two/ 26 people or more: Choose three

Choice of: Lasagna, Spaghetti with or without meat sauce, Pesto penne with vegetables Chicken Alfredo with linguini, baked ziti, or Chicken Marsala with Garlic mashed potatoes, Caesar or House Salad, Freshly baked garlic bread, Gourmet cookies and brownies **Choice of 3 Entrée: \$21 per Person**

“South of the Border” Taco Bar..... \$19 per person

Tortillas and Hard Shell Tacos. Ground Beef and Chicken, Spanish Rice, Refried Beans, Shredded Cheddar Cheese, Shredded Lettuce, Chopped Tomatoes, Onion, Olives, Sour Cream and Salsa

“Low Country Boil”..... \$25 per person

Jumbo Steamed Shrimp (in the shell), Smoked Sausage, Corn on the Cob, Boiled Red Potatoes, Baked Beans, Sweet Coleslaw, Sweet Rolls w/ButterPeach Cobbler or Apple Pie

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Served Dinners

Entrees: 15 guest minimum per entrée

Pasta & Chicken Parmesan\$26 pp
Chicken Parmesan with Marinara Sauce, Linguine Tossed w/ Herbed Olive Oil, Garlic and Romano Cheese

Roast Beef \$30 pp
Sliced Roast Beef w/ Merlot Demi Glaze

Prime Rib \$35 pp
Carved Prime Rib with Au Jus and Horseradish Sauce

Salmon Fillet \$35 pp
Baked Marinated Salmon Filet with Lemon Tarragon Sauce

Chicken Breast Pulaski \$29 pp
Grilled Chicken Breast Pulaski topped w/Shrimp & Asparagus Sauté & Lemon Crème

Grilled Pork Tenderloin \$26 pp

Baked Chicken \$26 pp

Grilled Vegetable Pasta Primavera  \$26 pp

Each entrée is served with:

Soup du Jour or Salad

Dinner Rolls w/ Butter

Chefs Selection of starch and market fresh vegetable (excluding Pasta Primavera)

Dessert, freshly brewed coffee and iced tea

Salads (choose one)

Apple Cheddar Salad

Strawberries

Caesar Salad

Garden Salad

Dessert (choose one)

Chocolate Lover's Cake

Chocolate Mousse

Peach OR Mixed Berry Cobbler

NY Cheesecake

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Dinner Buffets

Served with fresh brewed coffee, iced tea & water station

“Southern Treat” Buffet..... \$19 per person

Entrée: Meat Loaf, Fried Chicken, Pork Chops, Beef Tips, or Fried Catfish

Choice of 1 – Mac & Cheese, Yellow or Red Rice, Mashed Potatoes or Rice Pilaf

Choice of 2 – Green Beans, Collard Greens, Buttered Corn, Vegetable Medley or Sautéed Squash (Includes Corn Bread)

Choice of 1 - Peach Cobbler, Sweet Potato Soufflé or Apple Pie

Choice of 2 Entrée: \$23 per Person

“Cowboy” BBQ Buffet..... \$20 per person

BBQ Chicken and Pulled Pork

Potato Salad & Cole Slaw

Baked Beans, Corn on the Cob & Rolls

Peach Cobbler or Apple Pie

“That’s Amore” Buffet.....\$20 per person (2 entrée)

25 people or less: Choose two/ 26 people or more: Choose three

Choice of: Lasagna, Spaghetti with or without meat sauce, Pesto penne with vegetables ✓ Chicken Alfredo with linguini, baked ziti, or Chicken Marsala with Garlic mashed potatoes

Caesar or House Salad, Freshly baked garlic bread , Gourmet cookies and brownies

Choice of 3 Entrée: \$23 per Person

“Low Country Boil”..... \$27 per person

Jumbo Steamed Shrimp (in the shell), Smoked Sausage, Corn on the Cob, Boiled Red Potatoes, Baked Beans, Sweet Coleslaw, Sweet Rolls w/ Butter

Peach Cobbler or Apple Pie

Buffet Enhancements

Garden Inn Salad Bar \$7 per person

Ice Cream \$3 per person

Banana Pudding \$4 per person


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Hot Hors d' Oeuvres

Hot Dippers (Serves 25)

Spinach Artichoke Dip with Pita Chips	\$50
Crab Dip with sliced French bread	\$65
Southwest Queso Dip with Fresh Tortilla Chips.....	\$50
BBQ Slider Tray	\$150
Wings of the World (Buffalo, Sweet Chili, or BBQ).....	\$150
Cocktail Meatballs	\$100

Hot Hors D'oeuvres (Minimum of 15 Guest)

Spanakopita	\$7 per person
Spinach & cheese wrapped in light pastry dough	
Pot Stickers	\$7 per person
Crispy dumplings pan fried, stuffed with minced pork, Steamed OR Deep Fried and served with a sweet chili sauce	
Chicken Skewers	\$8 per person
Grilled chicken with peppers & onions	
Mini Crab Cakes	\$13 per person
Mini Quiche	\$11 per person
Chicken Tenders with dipping sauce.....	\$7 per person
Bacon Wrapped Scallops	\$13 per person
Vegetable Crispy Spring Rolls 	\$8 per person

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Cold Hors d' Oeuvres

Display Tray (Serves 25)

Assorted Fresh Fruit Tray	\$100
Assorted Cheese and Crackers Tray	\$150
Fresh Veggies Tray	\$75
Finger Sandwiches.....	\$175
Tender tuna, chicken, ham & shrimp salad sandwiches created bite size	
Fruit and Cheese Combination Tray	\$200
Fresh seasonal fruit, variety of cheese & crackers	
Bruschetta	\$125
Fresh tomatoes & roasted garlic served with sliced French bread	
Shrimp Cocktail	\$250
Dessert Display	\$200
Assorted mini cheesecakes and petit fours	

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A.M Breaks

Deluxe Morning Break \$10 per person
Breakfast Bagels with cream cheese, Pastries, Whole Fruit & Granola Bars, Freshly brewed coffee, decaf, and assortment of teas

Healthy Beginning \$9 per person
Assorted Yogurt, Granola Bars, Trail Mix and seasonal sliced Fresh Fruit, Freshly brewed coffee, decaf, and assortment of teas

Yummy Yogurt Parfaits \$7 per person
Build your own Parfait: Yogurt, Granola and Assorted Berries

Bagels by the Dozen (3 varieties)..... \$19 per dozen

Danish Tray \$16 per dozen

Muffin Tray\$16 per dozen
Assortment of muffins including blueberry, banana nut, and chocolate chip

P.M Breaks

The Energizer \$7 per person
A Selection of fresh baked Brownies, Cookies, and a Selection of Fun Size Candy Bars, assorted soft drinks

Snack Attack \$9 per person
Freshly baked cookies, assorted chips and granola bars, rice krispie treats, assorted soft drinks

“Take Me Out to the Ball Game” \$7 per person
Fresh baked pretzels, Peanuts, Crackerjacks, Popcorn, assorted soft drinks

Southwest \$7 per person
Jalapeno poppers with chipotle ranch, chips, salsa and queso dip

Cookie Tray\$19 per dozen

Brownie Tray\$19 per dozen

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Hot Beverages

Premium Regular or Decaffeinated Coffee	\$20 per gallon
Hot Chocolate	\$20 per gallon
Hot Water with Assorted Tea Bags	\$10 per gallon

Cold Beverages

Iced Tea	\$10 per gallon
Country Style Iced Sweet Tea	\$10 per gallon
Old Fashion Lemonade	\$10 per gallon
Garden Inn House Punch	\$20 per gallon
Pineapple – Orange Punch	\$20 per gallon
Juice	\$20 per gallon
Orange, Apple, or Cranberry	
Assorted Soda	\$3 each
Bottled Water	\$2 each
Bottled Juice	\$3 each

Drink Stations

Thirst Quencher	\$8 per person
Unlimited Coffee, Decaffeinated coffee, hot and iced tea, assorted soft drinks and water	
Unlimited soda and water station	\$5 per person
Southern Drink Station	\$5 per person
Unlimited sweet tea, unsweet tea, lemonade, Choice of one punch and water (up two 2 hours)	
Coffee Station	\$45
Regular and Decaf coffee with an assortment of creamers, assortment of tea selections (Includes one refill)	

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Alcoholic Beverages

Hosted Bar

Fully stocked bar including sodas, juices, bottled water, beer, house wine and mixers.

For less than 40 guests, only 3 liquors (Vodka, Rum and Whiskey) and 2 wines may be selected for the bar.

Cash Bar

House Cocktails \$7.50 each

House Wines \$6 per glass

Cabernet Sauvignon, Chardonnay, Pinot Grigio

Domestic Beers \$5 per bottle

Budweiser, Bud Light, Yuengling

Premium Brand:

Grey Goose, Crown Royal, Bacardi

Premium Beer \$6.50 per bottle

Heinkeken, Corona, Stella Artois

Miscellaneous:

Soft Drinks \$3 each

Bottled Water \$2 each

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Additional Services

Table Cloths

White linen table cloths are included in all banquet style setups involving food & beverage

Noise Disturbance

If the hotel determines that excessive noise from the banquet room is taking place, or receives complaints from other guests the hotel reserves the right to shut down the banquet room after the group has been notified once with a warning. Restitution will be made by the group for any hotel refunds that are made due to noise complaints.

Tax Exemption Status

If your group is tax-exempt, a State Sales Tax-Exempt Certificate is required to be on file at our Hotel prior to the function. Tax Exemption will be honored if payment of the function is made by check or credit card from the appropriate exempt organization. No tax-exemption will be honored with a cash transaction or personal check.

Confirmations

Menu Selections must be confirmed 14 days prior to the function. In addition we require a guaranteed confirmation number of guests at least 72 business hours in advance. The guaranteed number is the minimum which the group will be charged. In the event your group has fewer guests than guaranteed, the guarantee will stand. We do prepare for 5% above your guarantee for your meals only. The room setup will be based on the guaranteed number communicated for the banquet unless otherwise requested.

Equipment

A 14 day notice is required for all a/v and rental equipment. Appropriate charges will be added to your banquet invoice.

Cash Bar and Host Bar

All bars require a bartender which is \$75 (plus 20% service charge and 7% sales tax). All Cash Bars require a minimum purchase of \$500. If \$500 minimum is not reached the group will be charged a bar fee of \$250. All charges are based on actual number of drinks consumed. Prices are subject to a 20% service charge and 7% sales tax.

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CATERING POLICIES

1. If no guarantee is received the Hotel will prepare and charge for the number of persons estimated from the catering contract.
2. All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.
3. All catering functions are subject to service charges and applicable state and local taxes.
4. A deposit is required for all catering functions unless prior credit/ payment arrangements have been established with the Hotel.
5. Payment in full is required 14 days prior to the function.
6. If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check at a minimum of \$100.00.
7. Final menu selections will be submitted two weeks prior to the function to ensure the availability of the desired menu items.
8. The exact time the meal is to be served must be determined and signed off on the Banquet Event Order. If the time the meal is served changes more than 30 minutes at the group's request an additional fee of \$150 will be added to the master account.
9. Alcoholic beverages of any kind will be permitted to be brought into any banquet/meeting room. The Hilton Garden Inn Savannah Airport is only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought on property and will result in a \$250 fee if outside liquor is discovered on property. In accordance to the liquor laws of the State of Georgia, a guest must be 21 years of age or older to consume alcoholic beverages.
10. Function guests will be admitted to the banquet room and expected to depart at the time stated on the Banquet Event Order.
11. Due to local and state health ordinances, unused food or beverage cannot be removed from the Hotel.
12. The Hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.
13. The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items arrival at the Hotel.
14. The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.
15. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
16. The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during and after the function.
17. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.
18. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance.
19. Where appropriate, the term "Hotel" refers to the Hilton Garden Inn Savannah Airport, its officers, directors, agents, employees and independent contractors and not intended necessarily to refer to the particular buildings where the function is held.

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