



THE CLUB AT  
**Savannah Quarters®**



# Breakfast

ALL BREAKFAST PACKAGES COME WITH COFFEE STATION AND ORANGE JUICE

## Continental

FRESH SEASONAL FRUIT,  
MUFFINS, DANISHES, CROISSANTS, & COFFEE CAKE  
ACCOMPANIED WITH WHIPPED BUTTER AND JELLIES  
GRANOLA AND YOGURTS  
\$13.00 PER PERSON

## Grab & Go Buffet

FRESH SEASONAL FRUIT,  
BREAKFAST BURRITO WITH SCRAMBLED EGGS, JACK CHEESE AND YOUR  
CHOICE OF BACON, HAM OR SAUSAGE  
SERVED WITH HASH BROWNS ON THE SIDE  
ACCOMPANIED WITH SALSA AND SOUR CREAM  
\$15.00 PER PERSON

## Southern Buffet

FRESH SEASONAL FRUIT, SCRAMBLED EGGS, GRITS,  
HASH BROWNS, SAUSAGE AND APPLEWOOD BACON.  
BISCUITS AND TOAST  
ACCOMPANIED WITH WHIPPED BUTTER AND JELLIES  
\$20.00 PER PERSON

## Breakfast Enhancements

BELGIUM WAFFLES, BUTTERMILK PANCAKES OR FRENCH TOAST  
WITH FRUIT TOPPINGS, SYRUP AND HONEY - \$8.00 PER PERSON

MADE-TO-ORDER OMELET STATION - \$15.00 PER PERSON\*

\*\$50.00 CHEF ATTENDANT FEE APPLIES

# Lunch

## Deli Boxed Lunch

CHOICE OF HONEY GLAZED HAM OR SMOKED TURKEY BREAST  
SERVED ON YOUR CHOICE OF WHEAT BREAD, WHITE BREAD OR  
WRAP WITH LETTUCE AND TOMATO, WHOLE FRESH FRUIT  
ASSORTED CHIPS AND FRESH BAKED COOKIE  
\$15.00 PER PERSON

## Marinated Grilled Chicken Wrap

BOX LUNCH CONTAINING A MARINATED GRILLED CHICKEN  
BREAST WRAP WITH JACK CHEESE, LETTUCE AND TOMATO.  
CHEF'S CHOICE OF POTATO OR PASTA SALAD, WHOLE FRESH FRUIT  
ASSORTED CHIPS AND FRESH BAKED COOKIE  
\$20.00 PER PERSON

## Deli Buffet

ASSORTED COLD CUTS: SMOKED TURKEY BREAST,  
HONEY GLAZED HAM AND SLICED ROAST BEEF.  
ASSORTED BREADS WITH SHREDDED LETTUCE, TOMATOES AND PICKLES  
WHOLE FRESH FRUIT, ASSORTED FRESH BAKED COOKIES  
\$20.00 PER PERSON

## Soup & Salad Bar

ONE CHEF SELECTED SOUP,  
CHILLED GRILLED CHICKEN AND SHRIMP  
MIXED GREENS, CUCUMBERS, TOMATOES, CHICKPEAS,  
CHEDDAR & PARMESAN CHEESE, STRAWBERRIES, WALNUTS, AND CROUTONS  
BALSAMIC, RANCH AND CAESAR DRESSINGS  
ASSORTED FRESH BAKED COOKIES  
\$25.00 PER PERSON

## SQ Cookout

FRESH GRILLED HAMBURGERS, 1/4 LB FRANKS.  
MARINATED GRILLED CHICKEN BREAST SERVED WITH  
CREAMY POTATO SALAD, VINAIGRETTE-STYLE COLE SLAW,  
ASSORTED BREADS WITH SHREDDED LETTUCE, TOMATOES AND PICKLES,  
HOMEMADE BROWNIES  
\$28.00 PER PERSON

\*\*MAKE IT A CHEF ATTENDED GRILL FOR ONLY \$75.00

# 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

## 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 Receptions

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

# Plated Menu

## Soup or Salad

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

### GRILLED FILET OF ANGUS BEEF

LUNCH \$36.00, DINNER \$44.00 PER PERSON

### HERB SEARED FILLET OF GROUPER

LUNCH \$32.00, DINNER \$40.00 PER PERSON

### OVEN ROASTED ORGANIC SALMON FILLET

LUNCH \$30.00, DINNER \$38.00 PER PERSON

### PETITE FILET AND CRAB CAKE DUO

LUNCH \$32.00, DINNER \$40.00 PER PERSON

### OVEN ROASTED SALMON AND CRAB CAKE DUO

LUNCH \$30.00, DINNER \$ 38.00 PER PERSON

### THYME ROASTED JOYCE FARMS CHICKEN BREAST

LUNCH \$24.00, DINNER \$32.00 PER PERSON

### JOYCE FARMS CHICKEN BREAST MILANESE

LUNCH \$24.00, DINNER \$32.00 PER PERSON

**ALL ENTRÉE'S ACCOMPANIED WITH CHEF'S CHOICE OF  
STARCH AND SEASONAL VEGETABLE**

One Soup or Salad Selection and Client Chooses 2-3 Entree Options for Guests. Each Guest Chooses One Entree  
For Lunch Pricing, Must Be Served By 2PM

# 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

# 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,  
YOUR CHOICE OF ALFREDO OR MARINARA SAUCE  
\$14.00 PER PERSON

ADDITIONS:

CHICKEN \$5.00 PP, SHRIMP \$9.00 PP, STEAK \$11.00 PP

## 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

# Desserts

## Ice Cream Sundae Bar

SAVANNAH QUARTERS' SIGNATURE VANILLA BEAN ICE CREAM  
WITH YOUR CHOICE OF THREE TOPPINGS:  
SPRINKLES, CHOCOLATE CHIPS, SNICKERS, CHOCOLATE SYRUP,  
CRUMBLD COOKIES OR CHERRIES  
\$10.00 PER PERSON

## Bananas Fosters Station

FRESH BANANA FLAMBÉ, MYERS RUM, BROWN SUGAR AND  
BANANA LIQUOR SERVED ATOP  
SAVANNAH QUARTERS' SIGNATURE VANILLA BEAN ICE CREAM  
\$14.00 PER PERSON  
\*\$50.00 CHEF ATTENDANT FEE APPLIES TO THIS STATION

## Sweet Mini Treats

BROWNIES, KEY LIME PIE, PECAN PIE, CANNOLIS,  
CHOCOLATE COVERED STRAWBERRIES, CHEESE CAKE BITES  
\$14.00 PER PERSON / 25 PERSON MINIMUM

## Delectable Delights

KEY LIME PIE, PINEAPPLE UPSIDE DOWN CAKE, RED VELVET CAKE,  
CHOCOLATE CAKE, NEW YORK STYLE CHEESE CAKE,  
CHOCOLATE MOUSSE WITH FRESH BERRIES  
\$7.00 PER PERSON FOR ONE CHOICE  
\$12.00 PER PERSON FOR TWO CHOICES



# 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 )

### IMPORT BEERS

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

### HOUSE WINES

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

\*Draft Beers and 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 2 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 2 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

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

*\$100 bartender fee per 50 people for bar service*

# 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

(about 8 glasses per bottle)

## SIGNATURE DRINKS

House Brand Liquor || \$55.00/ gallon

(serves about 10-15 ppl 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

# Event Rooms

ALL ROOMS INCLUDE:  
HOUSE LUNCH LENGTH LINEN & NAPKINS,  
CLUB TABLES, CHAIRS, AND TABLEWARE  
\*DANCE FLOOR, SCREEN & PROJECTOR AVAILABLE UPON REQUEST

## Wine Room

ACCOMMODATES UP TO 26 PEOPLE  
\$100 DAYTIME SITE FEE, \$300 EVENING SITE FEE  
REQUIRED MINIMUM - \$300 DAYTIME, \$1,000 EVENING

## Norman Grille

ACCOMMODATES 30 - 65 PEOPLE  
\$300 DAYTIME SITE FEE, \$700 EVENING SITE FEE  
REQUIRED MINIMUM - \$500 DAYTIME, \$2,500 EVENING

## Westbrook Dining Room

ACCOMMODATES 75 - 150 PEOPLE  
\$700 DAYTIME SITE FEE, \$1,000 EVENING SITE FEE  
REQUIRED MINIMUM - \$1,000 DAYTIME, \$3,500 EVENING

## SQ Clubhouse

ACCOMMODATES 175 - 300 PEOPLE  
\$3,000 DAYTIME SITE FEE, \$5,000 EVENING SITE FEE  
REQUIRED MINIMUM - \$10,000

BALANCE WILL BE DUE 2 WEEKS PRIOR TO EVENT DATE  
FACILITY SPACE IS AVAILABLE FOR UP TO 4 HOURS FOR EVENT  
A RATE OF \$500.00 PER HOUR WILL APPLY TO FUNCTIONS THAT EXCEED 4 HOURS  
ALL PRICES SUBJECT TO 7% TAX AND 20% SERVICE CHARGE  
ALL PRICES ARE SUBJECT TO CHANGE