



# EVENTS MENU

**MARRIOTT SAVANNAH RIVERFRONT**  
100 General McIntosh Boulevard  
Savannah, GA 31401  
(912) 233-7722 [www.savannahmarriott.com](http://www.savannahmarriott.com)



# BREAKFAST

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## CONTINENTAL BREAKFASTS

### **THE EARLY RISER**

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice  
Freshly Baked Danish, Croissants, Bagels and Blueberry, Banana Nut and Raisin Bran Muffins  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE AMERICAN CONTINENTAL**

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice  
Market-Style Seasonal Fruit and Berries (GF)  
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**Gluten-Free Muffins and Bagels available upon request**

### ENHANCEMENTS

**(Sold individually on consumption or by the dozen)**

Protein Box  
*Almond Butter, Fuji Apple Section, Quartered Hard-Cooked Egg, Grapes*  
Plated Sliced Fruit (GF)  
Cup of Mixed Berries (GF)  
Whole Fruit (GF)  
Granola Bars  
Kind Bars and Clif Bars  
Cold Cereal, Milk, Skim and 2%  
Yoplait Fruit Yogurt, Dannon Oikos Greek Yogurt  
Assorted Fruit Smoothies  
Mini Yogurt Parfaits  
Hard-Boiled Eggs (GF)  
Alaskan Smoked Salmon (GF)  
Egg and Cheese Croissants  
Sausage Breakfast Burritos  
Turkey Sausage (GF)  
Chicken Apple Sausage (GF)  
Applewood Smoked Bacon (GF)  
Steel-Cut Oatmeal, Raisins, Brown Sugar, Walnuts  
Breakfast Quinoa, Dried Cranberry, House-Made Granola

## PLATED BREAKFASTS

### **INDIVIDUALLY CRAFTED PLATED BREAKFAST**

Orange Juice

#### **First Course (Select One)**

Mixed Berry Granola Parfait  
Overnight Oats: Oats, Almond Milk, Fresh Berries  
Seasonal Melon Display (GF)

#### **Second Course (Select One)**

Cage-Free Eggs, Crispy Bacon, Skillet Roasted Potatoes (GF)  
Brioche French Toast: Vanilla-Infused French Toast, Pork Sausage Links, Maple Syrup  
Egg White Frittata: Spinach, Roasted Tomato, Avocado, Turkey Sausage, Skillet Potatoes (GF)  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## BREAKFAST STATIONS

### **OMELETTE STATION\***

Cage-Free Eggs, Egg Beaters, Egg Whites, Diced Ham  
Smoked Applewood Bacon, Sausage, Grilled Chicken, Spinach, Mushrooms, Peppers, Tomatoes, Scallions, Onions, Cheddar Cheese, Monterey Jack Cheese and Goat Cheese, Jalapenos, Avocado and Salsa (GF)

### **BELGIAN WAFFLE STATION\***

Seasonal Fresh Berries, Pecans, Macadamia Nuts, Whipped Cream, Chocolate Chips, Served with Pure Maple Syrup and Strawberry Compote

**Attendant Fee \$150++ per Chef, per Hour.  
One Chef Required per (40) guests.**

**\*STATIONS CAN ONLY BE PURCHASED AS ENHANCEMENT TO BUFFETS\***

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# BREAKFAST BUFFETS

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## **BREAKFAST BUFFETS**

*(Minimum of 50 People)*

### **THE AMERICAN BUFFET**

Orange, Grapefruit, Tomato, & Apple Juice  
 Market-Style Seasonal Fruit and Berries (GF)  
 Cold Cereals Served with 2% and Skim Milk  
 Cage-Free Scrambled Eggs (GF)  
 Breakfast Sausage Links, Applewood Bacon and  
 Breakfast Potatoes (GF)  
 Freshly Baked Danish, Breakfast Muffins and Croissants  
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **SOUTHWESTERN BUFFET**

Orange, Grapefruit, Tomato & Apple Juice  
 Market-Style Seasonal Fruit and Berries (GF)  
 Cage-Free Scrambled Eggs with Chorizo Sausage,  
 Pico de Gallo, Cheddar Cheese, Guacamole, Frijoles  
 and Warm Flour Tortillas  
 Corned Beef Hash with Onions & Cilantro  
 Breakfast Potatoes (GF)  
 Texas-Style Biscuits with Sausage Gravy  
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **BREAKFAST BUFFETS**

*(Minimum of 50 People)*

### **THE FRESH START**

Orange, Grapefruit, Tomato & Apple Juice  
 Energy Juice- Cucumber, Spinach, Ginger, Fuji Apple and  
 Cilantro

Market-Style Seasonal Fruit and Berries (GF)  
 Freshly-Baked Danish, Croissants, Bagels, Blueberry,  
 Banana Nut and Raisin Bran Muffins  
 Served with Butter, Preserves and Cream Cheese

Yoplait Fruit Yogurt, Greek Yogurt  
 Breakfast Quinoa, Dried Cranberry, House-Made  
 Granola

Cage Free Egg White Frittata Popovers: Spinach, Roasted  
 Tomato, Caramelized Onion (GF)

Turkey Sausage, Skillet Roasted Potatoes (GF)  
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**Gluten-Free Muffins and Bagels available upon  
 request at an additional cost**

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# COFFEE BREAKS

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## **MID MORNING BREAKS**

### **THE NATURAL**

Fruit and Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries,  
Miniature Tropical Fruit Plates (GF)  
Protein Box- *Almond Butter, Fuji Apple Section, Quartered Hard Cooked Egg, Grapes* (GF)  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE SMOOTHIE**

3 Types of Smoothies Blended with Yogurt Fresh for You:  
Blueberry / Raspberry Smoothie  
Orange/Strawberry/Banana Smoothie  
Kale/Kiwi Smoothie  
Market-Style Seasonal Fruits (GF)  
Kind Bars, Larabars and Clif Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE ENERGIZER**

Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House-Made Granola, Pretzels  
Protein Box- *Almond Butter, Fuji Apple Section, Quartered Hard Cooked Egg, Grapes* (GF)  
Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **MID-MORNING COFFEE KLATCH**

Variety of Seasonal Coffee Cakes and Croissants  
Buttermilk Breakfast Tarts Filled with Blueberry and Granola and Banana and Walnuts  
Apple, Oranges, Seasonal Whole Fruits. Macerated Berries and Fresh Bananas  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **The Donut Shop**

Assorted Fresh Baked, Locally Sourced Donuts to Include Traditional Glazed, Chocolate Iced and Crème Filled,  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **AFTERNOON BREAKS**

### **LOW-CARB**

Individual Vegetable Crudité Shooters, Chipotle Ranch and Hummus  
House-Made Giardinera, Gourmet Olives (GF)  
House Kettle Chips  
Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House-Made Granola, Pretzels  
Infused Water Station

### **SEATTLE COFFEE HOUSE**

Frappuccinos and Double Shots  
Bottled Cold Brew Coffee  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Hazelnut, Caramel, Vanilla Flavored Syrups  
Blueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

### **ICE CREAM BREAK**

Featuring Cups of Leopold's Ice Cream of Savannah Assorted Ice Cream Novelties  
House-Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\*\* Upgrade your Break to Build Your Own Sundaes  
Featuring Leopold's Retro Ice Cream Cart and Professional Soda Jerks – Ask Your Catering Manager for Details \*\*

### **THE COUNTY FAIR**

Pulled Pork Sliders  
Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard  
House-Made Kettle Chips, Freshly Popped Popcorn, and Cinnamon Sugar Churros  
Meyer Lemonade  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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# COFFEE BREAKS

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## AFTERNOON BREAKS (cont)

### **THE COOKIE MONSTER**

Gourmet Cookies to Include:

White Chocolate Macadamia Nut, M&M's  
 Chocolate Chip, Peanut Butter and Oatmeal Raisin  
 Chocolate Fudge Brownies (Gluten-Free Cookies &  
 Brownies Available Upon Request for an Additional Cost)  
 Savannah-Pralines, Salt Water Taffy, Pecan Bars  
 Served with Chilled Regular and Chocolate Milk  
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **ALL-DAY BEVERAGE BREAK**

**(Refreshed Once AM and Once PM 30 Min Max)**

Assorted Regular and Diet Sodas (Pepsi Products), Bubly  
 Flavored Sparkling Water, Bottled Spring Water,  
 Tropicana Bottled Juices  
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**All breaks are 45 minutes maximum service time  
 (excluding All-Day Beverage Break)**

## ENHANCEMENTS

Coffee, Decaffeinated Coffee  
 Herbal Teas  
 Bottled Water  
 Assorted Regular and Diet Soda (Pepsi Products)  
 Bubly Flavored Sparkling Water  
 Icelandic Sparkling Water  
 Icelandic Still Water  
 Red Bull & Sugar-Free Red Bull Energy Drinks  
 Assorted Gatorade  
 Starbucks Cold Brew Black  
 Starbucks Frappuccino  
 Starbucks Double Shot  
 Muscle Milk Protein Shakes  
 Individual Smoothies  
 Bagels, Cream Cheese  
 Fruit-Filled Danish  
 Freshly Baked Muffins  
 Assorted Scones  
 Fresh Baked Cookies  
 Fudge Brownies  
 Gluten-Free Muffins (GF)  
 Soft Pretzels with Spicy Mustard and Beer Cheese  
 Chocolate-Dipped Strawberries (GF)  
 Vegetable Crudit  Shooters (GF)  
 Shrimp Shooters (GF)  
 Hummus and Naan Shooters  
 Shrimp Ceviche (GF)  
 Tostada and Guacamole

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# PLATED LUNCH ENTREES

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## **LIGHTER SIDE PLATED SALADS**

*(All Salad Entrées are Served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea)*

### **Caesar Salad**

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

### **Greek Salad**

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Peperoncini, Feta Cheese, Red Wine Vinaigrette (GF)

### **Strawberry Fields Salad**

Chilled Spring Mix with Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges Served with Champagne Vinaigrette Dressing (GF)

### **Quinoa Salad**

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Baby Heirloom Tomatoes, Feta Cheese, Served with Citrus Dressing (GF)

### **Add to your Salad:**

**Grilled Chicken**

**Grilled Shrimp**

**Fillet of Salmon**

### **Table Centerpiece of Miniature French Pastries**

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

## **INDIVIDUALLY CRAFTED PLATED LUNCH**

*(Three Courses: Choice of Salad, Entrée and Table Centerpiece of Miniature Desserts Crafted for Your Event)*

### **Greens**

*(Select one)*

**Baby Field Greens Salad:** Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomatoes, Watermelon Radish, Served with White Balsamic Vinaigrette (GF)

### **Caesar Salad**

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

### **Baby Arugula Salad**

Arugula, Frisee, Goat Cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomatoes, Served with White Balsamic Vinaigrette (GF)

### **Red Quinoa Bowl**

Avocado, Spinach, Roasted Corn, Red Onion, Vine-Ripened Tomatoes, Honey Balsamic Vinaigrette (GF)

### **Entrees**

*(Select one)*

### **Roasted Frenched Chicken Breast (GF)**

Peppered Lentils, Capers, Chardonnay Jus

### **Pan-Seared Snapper (GF)**

Red Quinoa, Caramelized Squash

### **Petite Filet Mignon (GF)**

Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce

### **Caprese-Seared Frenched Chicken (GF)**

Pesto Marinated, Fresh Mozzarella, Roasted Cauliflower, Heirloom Tomato Relish

### **Seared Salmon**

Stir-Fried Snow Peas, Leeks, Mushrooms

### **Regional Seafood Selections**

#### **Georgia Pecan Crusted Grouper**

Citrus Buerre Blanc, Yukon Gold Mashed Potatoes and Haricot Verts

### **Table Centerpiece of Miniature French Pastries**

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea



# LUNCH BUFFETS

**Menus Based on a Minimum Number of Guests. Additional Per Person Charge Will be Applied to the Menu Price if Less than Minimum Required.**

## **HOT LUNCHEON BUFFET**

(Minimum 50 People)

Priced by Two or Three Entrée

### **Soup (Select One)**

Pasta e Fagioli  
New England Clam Chowder  
Fire-Roasted Tomato Soup  
Chicken and Kale Soup

### **Salad (Select Two)**

Caesar Salad  
Fresh Field Green Salad with Assorted Dressings (GF)  
Quinoa Salad with Roasted Vegetables and Spinach (GF)  
Roasted Beet Salad with Chevre Cheese and White Balsamic Vinaigrette (GF)  
Ancient Grains Salad with Feta, Chick Peas, English Cucumber, Sherry Vinaigrette  
Arugula Salad Goat Cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomatoes, Served with White Balsamic Vinaigrette (GF)

### **Entrees (Select Two or Three)**

#### **Sam Adams Steak Tips**

#### **Sliced Flat Iron Steak Chimichurri**

#### **Savory Roasted Chicken; Natural Sage Jus**

#### **Mediterranean Shrimp and Arugula Pasta:**

Fire Roasted Tomato, Spinach, Olive Oil, Crumbled Feta

#### **Sesame Garlic Cobia:**

Pickled Cucumber Salad  
**San Marzano Chicken:** Grilled Breast, San Marzano Tomato, Chiffonade Basil, Spiced Tomato Broth

#### **Chicken Scaloppini Francaise**

#### **Salmon with Saffron Honey Blossom**

#### **Regional Seafood Selections**

**Georgia Pecan Crusted Grouper:** Citrus Buerre Blanc

All Entrees served with Herbed Farro Pilaf Topped with Grilled Vegetables

### **Dessert**

Table Centerpiece of Petit Fours and Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **LITTLE ITALY**

(Minimum of 25 People)

Pasta e Fagioli Soup

Caesar Salad, Caprese Salad, Balsamic Grilled Vegetables, Red Quinoa Salad

Rigatoni a la Vodka with Mushrooms  
Chicken Milanese with Arugula and Tomato Concasse  
Roasted Vegetable Flatbread

Table Centerpiece of Miniature Napoleons, Cream Puffs, Éclairs

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

## **SOUTH OF THE BORDER**

(Minimum of 25 People)

Chicken Tortilla Soup

Street Tacos– Mahi, Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House-Made Pico de Gallo, Shredded Lettuce

Three Cheese Quesadilla

Beef Barbacoa Taquitos- White Cheddar and Cotija Cheese, Corn Tortilla

Mexican Rice with Peas and Corn  
Black Beans with Cilantro and Cumin

Arroz con Leche (Mexican Rice Pudding) & Cinnamon and Brown Sugar Churros

Freshly Brewed Coffee, Decaf Coffee, Teas and Iced Tea

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# LUNCH BUFFETS

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## **THE ROCKEFELLER**

(Minimum 50 People)

### **Soup (Select One)**

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

### **Salad Selection (choice of three salads)**

Red Quinoa Salad, Caesar Salad  
Mixed Field Green Salad with Assorted Dressings  
Cole Slaw, Spicy Potato Salad, Tuna Salad, White Meat Chicken Salad, Egg Salad

### **Served on Tapas Plates (Hand Carved Sandwiches Served on Miniature Artisan Rolls- Select Four Sandwiches)**

Chilled Shaved Beef Brisket with Horseradish Aioli  
Cuban Sandwich- Roast Pork, Cured Ham, Swiss, Pickle Chips, Spicy Mustard  
Pesto Chicken Sandwich-Fresh Mozzarella, Roma Tomato, Ciabatta  
Pulled Pork with Carolina BBQ Sauce  
Miniature Reuben-Shaved Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing  
Grilled Vegetable and Quinoa Wrap

House-Made Kettle Chips and Sweet Potato Chips

Accompaniments to Include: Gourmet Olives, Peppercornini, House Made Pickles, Giardinera

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea

**Gluten-Free Rolls available upon request**

## **DELI EXPRESS**

(10 - 25 People)

### **Soup (Select One)**

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham, Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses

Wheat, Sourdough, Multi Grain Petite Rolls, Tomatoes and Pickles, Mayonnaise, Specialty Mustards, Horseradish and Peppercorn

House-Made Kettle Chips and Sweet Potato Chips

Table Centerpiece of Petit Fours and Cheesecake Pops

Freshly Brewed Coffee, Decaf Coffee, Teas, Iced Tea

## **IN-AND-OUT SALAD BAR**

(Maximum 100 People)

### **Soup (Select One)**

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

### **Create Your Own Salad**

**Greens**-Arcadian Spring Greens, Spinach, Romaine  
**Toppings**-Baby Heirloom Tomatoes, English Cucumbers, Red Onion, Julienne Bell Peppers, Julienne Carrots, Pickled Vegetables, Chick Peas, Broccoli Florettes, Fire Roasted Artichokes, Sun Dried Tomatoes, Hard Cooked Eggs, Dried Cranberries, Sunflower Seeds, Olive Medley, Feta, Goat Cheese, Bleu Cheese, Sharp Cheddar, Shaved Parmesan, Croutons

**Dressings**- Balsamic Vinaigrette (GF), Ranch (GF), Bleu Cheese (GF), Cilantro Lime Vinaigrette, Italian (LF/GF), White Balsamic Vinaigrette (GF)

**Proteins**-Sliced Skirt Steak, Herbed Grilled Chicken Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg Salad (GF)

Table Centerpiece of Petit Fours and Cheesecake Pops

Freshly Brewed Coffee, Decaf Coffee, Teas, Iced Tea

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# BOXED LUNCHES

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Choice of Three Selections for your Enjoyment (*Salad or Sandwich, Composed Salad and Dessert*) All Boxed Lunches include an Apple, Individual Bag of Miss Vicki's Potato Chips and a Bottled Water

## **ENTRÉE SALAD AND SANDWICHES**

**(Select one)**

### **Grilled Chicken Caesar Salad**

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

### **Turkey BLT**

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss Cheese on a Multi Grain Roll

### **The Beefeater**

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

### **Balsamic Roasted Portobello**

Mozzarella, Frisee, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads

**Gluten-Free Rolls Available Upon Request at an additional cost**

## **COMPOSED SALADS**

**(Select one)**

Southern Potato Salad

Orzo Greek Salad

Red Quinoa, Spinach, Roasted Vegetables with White Balsamic Vinaigrette

## **DESSERTS**

**(Select one)**

Chocolate Chip Cookie

Chocolate Fudge Brownie

Oatmeal Raisin Cookie

**Gluten-Free Bread and Cookies available upon request at an additional cost**

## **Boxed Lunch Enhancements (Priced on Consumption)**

Assorted Regular and Diet Sodas (Pepsi Products)

Bubly Flavored Sparkling Water

Icelandic Spring Water

# RECEPTION

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## **RECEPTION PACKAGES**

*(Packages Priced Per Person for One Hour)*

### **THE HAPPY HOUR**

Domestic and Imported Cheeses, Garnished with Fresh Fruit, House-Made Giardinera, Gourmet Olives  
Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

### **THE MEDITERRANEAN**

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion, Drizzled Balsamic Vinaigrette Dressing (GF)

Italian Hard and Soft Bread Display Garlic Infused Olive Oil  
Caprese Salad Skewers, Spanakopita, Parmesan Artichoke Hearts

### **VALENCIA PAELLA STATION**

Classic Presentation of Seafood and Chicken Tossed with Saffron Rice, Tomato, Pepper, Onions and Peas

### **FRESH MARKET SEAFOOD DISPLAY**

(Minimum 50 people, priced per person)

Jumbo Shrimp (3 per person)

Fresh Oysters (2 per person)

Alaskan King Crab Leg (1 per person)

Served over a Bed of Ice, Cocktail Sauce, Mignonette Sauce

### **Enhancements** (additional cost)

Enhance your Raw Bar with a Customized Ice Carving with Company Logo or Decorative Display

Shrimp Cocktail Shooters (GF)

Pickled Vegetable Shooters (GF)

Grass-Fed Burger Sliders

Slow-Roasted BBQ Beef Sliders

Impossible Burger Sliders (V)

Lobster Macaroni and Cheese in Bamboo

Assortment of Miniature Desserts

Assorted Mousse Shooters

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# RECEPTION

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## **THE CARVERY**

*(All Stations are attended by one of our Talented Chefs, Carver Fee Applies, One Chef per 75 People)*

### **LOCAL ISLAND-ROASTED WHOLE FISH**

*(Serves 50 People)*

Banana Leaf, Citrus Infused, Tropical Salsa

### **ROSEMARY-ROASTED AUSTRALIAN LAMB RACK** *(Serves 8 People)*

Mint Au Jus, Artisan Silver Dollar Rolls

### **ROASTED BEEF TENDERLOIN**

*(Serves 30 People)*

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish, Artisan Silver Dollar Rolls

### **GLAZED SMOKED SPIRAL CARVING HAM**

*(Serves 30 People)*

Maple Citrus Glaze, Vidalia Onion Relish, Dijon Mayonnaise, Artisan Silver Dollar Rolls

### **ROAST BREAST TURKEY**

*(Serves 30 People)*

Honey Mustard, Cranberry Relish, Artisan Silver Dollar Rolls

### **BOURBON CITRUS PORK BELLY**

*(Serves 45 People)*

“Luger” Sauce, Artisan Silver Dollar Rolls

**Carver Fee: \$150++ per Hour**

## **ACTION STATIONS**

*(Attendant Required, Each Based on One Hour of Service, One Attendant per 50 People, Attendant Fee Applies)*

### **PASTA STATION**

*Allow One of Our Talented Chefs to Create A Personal Pasta Selection. Choose Three Pastas and Three Sauces:*

Rigatoni, Tortellini, Penne, Farfalle

Carbonara, Puttanesca, Bolognese, Basil Pesto Cream

### **EL PEDRAGAL TACO STATION**

*One of Our Talented Chefs Will Create Your Personal Taco Selection. Choose Your Protein, Type of Tortilla and Toppings*

**Choice of Protein-** Pork Carnitas, El Burro Pinto Beans, Halibut, Chicken Machaca

**Ingredients-**Flour and Corn Tortillas, Cabbage Slaw, Monterey Jack & Cheddar Cheeses, House-Made Pico de Gallo, Guacamole, Sour Cream

### **KOREAN BBQ**

**Choice of Protein-**Grilled Flat Iron Steak, Grilled Chicken

**Sauces-**Gochujang Sauce, Korean BBQ Sauce, Sesame Garlic Ginger Sauce

**Ingredients-** Bok Choy, Napa Cabbage, Julienne Peppers and Onions, Spinach, Zucchini, Eggplant, Steamed Jasmine Rice

### **CAESAR SALAD STATION**

Grilled Chicken, Grilled Salmon, Hearts of Romaine, Parmesan Cheese, White Anchovies, Roasted Garlic Croutons Tossed with Caesar Dressing

### **SWEET ENDINGS**

*(No Attendant Required)*

Fresh Fruit Tarts, Petite Fours, Chocolate Strawberries, French Macarons, Miniature Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon Sticks, Orange and Lemon Zest and Chocolate Shavings

**Attendant Fee: \$150++ per Hour**

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# RECEPTION DISPLAYS & PLATTERS

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## **RECEPTION DISPLAYS & PLATTERS**

*(Serves 50 People)*

### **ITALIAN ANTIPASTA**

Prosciutto, Soppressata, Genoa Salami, Capicola, Gourmet Olives, Fire-Roasted Artichoke Hearts, Pepperoncini, House made Giardinera, Fresh Mozzarella, Provolone  
Crusty Italian Bread & Flavored Italian Oils

### **FRESH VEGETABLES**

Green Asparagus, Baby Carrots, English Cucumbers, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Baby Heirloom Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips (GF)

### **DOMESTIC & INTERNATIONAL CHEESES**

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and Fontina Cheeses, Garnished with Fruits and Berries, Crostinis and French Baguettes

## **RECEPTION DISPLAYS & PLATTERS**

*(Serves 50 People)*

### **FRESH CUT & WHOLE FRUIT**

Mango, Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon, Strawberries, Pineapple, Honeydew Melon, Seasonal Berries and Honey Yogurt Sauce

### **GRILLED BALSAMIC VEGETABLES**

Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire-Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

### **PICKLED VEGETABLES**

House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)

# HORS D'OEUVRES

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## **COLD HORS D'OEUVRES**

*(Priced Per 50 Pieces)*

Caprese Salad Skewers  
 Tuna Poke in Bamboo Cup  
 Jumbo Shrimp Cocktail Shooters (GF)  
 Vegetable Crudit  Shooters (GF)  
 Ahi Tuna with Wakame, Wasabi Aioli  
 Smoked Salmon Crostini  
 Charcuterie Bites-Cured Meat, Sliced cheese on Crostini  
 Beef Tataki on Brioche Crostini  
 Bruschetta Pomodoro  
 Chilled Sweet and Spicy Pork Belly  
 Smoked Salmon with Spicy Oriental Sauce, pickled  
 Cucumber Ribbons and Watercress  
 Shrimp Ceviche Shooters (GF)  
 Assorted Sushi Rolls

## **DRY SNACKS**

*(Priced per Pound)*

House-Made Potato Chips and French Onion Dip  
 Tortilla Chips and House-Made Salsa  
 House-Made Kettle Chips and Bleu Cheese Dip  
 Pita Chips and Hummus Dipping Sauce  
 Terra Chips and Yogurt Dip  
 Mixed Nuts In Bamboo Cups  
 Cashews In Bamboo Cups  
 House-Made Trail Mix in Bamboo Cups  
 Guacamole with Corn Tortilla Chips

## **HOT HORS D'OEUVRES**

*(Priced Per 50 Pieces)*

Spanakopita  
 Scallops over Nueske Bacon, Cajun Aioli  
 Parmesan Artichoke Heart with Boursin Cheese  
 Thai Peanut Chicken Sate  
 Lamb Gyro on Miniature Pita  
 Thai Chicken and Lemongrass Spring Roll  
 Beef Bourgoignonne  
 Quinoa and Zucchini Fritter  
 Chicken Yakatori  
 Chorizo Empanadas  
 Scallops Wrapped in Applewood Smoked Bacon  
 Maui Shrimp Spring Roll  
 Wild Mushroom and Artisan Cheese Tart  
 Chicken Tandoori  
 Asian Garlic Chicken Wings  
 Goat Cheese Stuffed Dates Wrapped in Bacon

## **Craft Your Own Hors D'Oeuvres Reception**

*(All Items Served Butler-Style with White Gloves)*

Choose the Following:  
 Three Hot or Cold Hors D'oeuvres  
 Four Hot or Cold Hors D'oeuvres  
 Five Hot or Cold Hors D'oeuvres

# PLATED DINNER ENTREES

## **INDIVIDUALLY CRAFTED PLATED DINNER**

*(Three Courses: Choice of Salad, Entrée and Dessert Crafted for your Event)*

**Greens** *(Select one)*

**Strawberry Field Salad (GF)**

**Classic Caesar Salad**

**Mixed Baby Field Green Salad (GF)**

**Baby Wedge Salad (GF)**

**Greek Salad (GF)**

**Arugula Salad (GF)**

**Entrees** *(Select one)*

**Balsamic-Glazed Frenched Chicken Breast**

Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree, Chicken Jus (GF)

**Herb Frenched Chicken Breast**

Sweet Potato Mashed, Broccolini, Meyer Lemon Broth (GF)

**Rack of Lamb**

Grilled Double Lamb Chops, Mint Pesto, Lamb Au Jus, Sweet Potato Gratin and Fresh Asparagus

**Filet Mignon**

Center Cut Filet Mignon, Bordelaise Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley (GF)

**Braised Short Ribs**

Slow-Cooked Short Ribs, Cabernet Demiglace, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts (GF)

**Grilled Flat Iron Steak Chimichurri**

Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Gratin Potatoes

**Fillet of Salmon**

Tamarind-Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricot Vert, Apricot Honey Blossom (GF)

**Regional Seafood Selections**

**Georgia Pecan-Crusted Grouper**

Citrus Buerre Blanc, Yukon Gold Mashed Potatoes and Roasted Asparagus

## **ENHANCEMENTS | APPETIZERS**

*(Priced Per Person)*

Lobster Bisque

Seafood Chowder

Tortellini Carbonara

Lump Crab Cocktail

Penne Bolognese

Cajun Sea Scallops over Nueske Bacon (GF)

Seared Ahi Tuna

Alaskan Crab Cakes

Chilled Jumbo Shrimp (GF)

Burrata Caprese Salad, Beefsteak Tomatoes (GF)

## **INDIVIDUALLY CRAFTED PLATED DINNER**

**Combination Plated Entrees**

*(Select one)*

**Filet and Lobster**

Petite Mignon and Butter-Poached Lobster Tail, Parmesan Mashed Potatoes, Roasted Brussels Sprouts, Pinot Noir Demiglace (GF)

**Roasted Chicken Breast and Blue Crab Cake**

Frenched Chicken Breast, Marsala-Infused Chicken Jus, Jumbo Lump Crab Cake, Corn Salad, Ancient Grains Pilaf, Grilled Asparagus

**Braised Short Rib and Jumbo Shrimp**

Cabernet Demiglace, Light Tarragon Cream, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts (GF)

**New York Strip and Regional Fish**

Grilled Strip and Chef's Selection of the Freshest Local Seafood, Merlot Demiglace, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potatoes (GF)

**Dessert**

A Table Centerpiece of Miniature Desserts

Your Choice of Three:

Strawberry Shortcake Trifle

Vanilla Bean Cheesecake

White Chocolate Brulee Cheesecake with Raspberry Drizzle

Flourless Chocolate Torte (GF)

Mike's Famous Key Lime Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

## **ENHANCEMENTS | DESSERT SHOOTERS**

*(Priced Per Person)*

Key Lime Mousse with Graham Cracker Streusel

Cookies & Cream – Vanilla Mousse with Oreo Crumble

Chocolate Peanut Butter with Reese's Cup

Strawberry Shortcake – Vanilla Mousse, Pound Cake and Macerated Strawberries

Cannoli Cream Mousse with Chocolate Chips and Sliced Almonds

## **MARRIOTT SAVANNAH RIVERFRONT**

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Savannah, GA 31401

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# DINNER BUFFET

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**Menus Based on a Minimum Number of Guests. Additional Per Person Charge Will be Applied to the Menu Price if Less than 50 People.**

## **INDIVIDUALLY CRAFTED BUFFET DINNER**

*(Minimum 50 People)*

**Salad Platters** *(select three)*

**Tuscan Kale/Romaine Caesar Salad**

**“Freddy” Salad-** *Romaine, Diced Tomato, Bacon, Ranch Dressing*

**Mixed Baby Field Green Salad** with Assorted Dressings (GF)

**Caprese Salad-** *Fresh Mozzarella, Beefsteak Tomatoes, Arugula, Balsamic Glaze (GF)*

**Pickled Vegetable Platter** *House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)*

**Grilled Balsamic Vegetables-** *Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire-Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Vinaigrette Glaze (GF)*

**Entrees** *(Select three)*

**Sliced “Luger” Steak**

*Hand-Carved Striploin, Natural Jus, Tomato, Onion and House-Made Steak Sauce*

**Sliced Roast New York Strip**

*Roasted Cippolini Onions, Wild Mushroom Ragout, Cabernet Demiglace (GF)*

**Braised Beef Short Ribs**

*Gremolata, Port Wine Reduction*

**Brown Sugar/Mustard-Glazed Pork Belly**

*Pear Demiglace (GF)*

**Chicken Napoli**

*Breaded Breast of Chicken, Fire-Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce*

**Seared Lemon Pepper Chicken**

*Tomato-Fennel Relish, Balsamic Glaze*

**Miso-Glazed Seared Salmon**

*Sugar Snap Peas, Roasted Pepper Coulis*

**Regional Seafood Selections**

**Georgia Pecan-Crusted Grouper -** *Citrus Buerre Blanc*

Chef's Selection of Seasonal Vegetables (GF)

Quinoa and Rice Pilaf (GF)

Olive Oil and Herb Roasted Fingerling Potatoes (GF)

Bread Service Upon Request

**Dessert**

Individual Mini Desserts:

Mini Cheesecakes

Mini Pastries

Mini Éclairs

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

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# DINNER BUFFET

**Menus Based on a Minimum Number of Guests. Additional Per Person Charge Will be Applied to the Menu Price if Less than 50 People.**

## **TASTE OF AMERICA DINNER BUFFET**

*(Minimum 50 People)*

### **Salad Platters** *(select three)*

Tuscan Kale/Romaine Caesar Salad  
Mixed Baby Field Green Salad with Assorted Dressings  
Texas Kohlrabi Slaw with Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Sweet Slaw Dressing  
Apple Cider Potato Salad with Gherkins, Red Onions and Hard-Boiled Egg  
**"Freddy" Salad**- Romaine, Diced Tomato, Bacon, Ranch Dressing

### **Entrees** *(select three)*

#### **Slow Roasted Prime Rib Au Jus\*\***

Horseradish Cream

#### **Braised Short Rib**

Gremolata, Merlot Demiglace

#### **Savory Pan-Seared Snapper**

Lemon Dill Essence

#### **Herb-Roasted Chicken**

Caramelized Onions, Wild Mushrooms, Light Marsala Pan Gravy

#### **Hand-Carved Turkey Breast**

Apricot Coulis

#### **Grilled Free-Range Chicken**

Garlic Tomato Broth (GF)

#### **Sliced "Luger" Steak**

Hand-Carved Striploin, Natural Jus, Tomato, Onion and House-Made Steak Sauce

Wild Rice and Quinoa with Dried Cranberries  
Tri color Baby Potatoes with Caramelized Shallots  
Roasted Seasonal Root Vegetables

Bread Service Upon Request

### **Dessert**

Assortment of Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

### **Carver Fee \$150++, per Hour**

*\*\*Prime Rib Carved by one of our Talented Chefs, Carver Fee Applies, One Chef per 75 People*

## **THE FRENCH QUARTER DINNER BUFFET**

*(Minimum 50 People)*

### **Soup**

Chicken and Andouille Gumbo

### **Salad Platters**

**Mixed Baby Field Green Salad** with Assorted Dressings

**Muffaletta Pasta Salad** with New Orleans Olive Giardinera, Salami, Ham and Provolone

**Chopped Salad** with Tomato, Cucumber, Goat Cheese, Chopped Egg, Nueske Bacon, White Balsamic Vinaigrette (GF)

### **Entrees** *(select three)*

#### **Seafood Jambalaya**

Crawfish and Local Seafood, peppers, celery, onion, Tomato, Creole Broth

#### **Grilled Smoked Sausage and Cajun Andouille Sausage**

Over Cajun Collard Greens

#### **Bourbon Street "Grillades" of Beef**

Medallions of Sirloin, Peppers, Onions, Celery, Red Wine Demiglace

#### **Rosemary and Thyme Roasted Chicken Breast**

Natural Jus, Tri-Color Pepper Ragout (GF)

#### **Coconut -Cajun Pork Loin**

Mushroom Demiglace Infused with Coconut Milk

### **Accompaniments** *(select two)*

#### **Red Beans and Rice**

**Barbant Potatoes**; Roasted Potatoes Tossed in Savory Garlic Butter (GF)

**Southern-Style Haricot Vert**; Caramelized Onion, Rendered Bacon (GF)

#### **Sweet Potato Gratin (GF)**

Bread Service Upon Request

### **Dessert**

Bread Pudding: Vanilla Bean Bourbon Sauce  
Pecan Chocolate Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

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## VEGAN / GLUTEN FREE

## BAR OPTIONS

### **INDIVIDUALLY CRAFTED PLATED**

#### **LUNCH/DINNERS**

*(Three Courses: Choice of Salad, Entrée and Dessert Served with Warm Rolls and Butter, Crafted for your Event)*

#### **Greens**

*(Select one)*

#### **Strawberry Field Salad (GF)**

#### **Classic Caesar Salad, Gluten-Free Croutons (GF)**

#### **Mixed Baby Field Green Salad (GF)**

#### **Baby Wedge Salad (GF)**

#### **Arugula Salad (GF)**

#### **Entrees**

*(Select one)*

#### **Mushroom Risotto**

Shiitake, Crimini, Trumpet Mushroom, Arborio Rice, Miso-Mustard-Cashew Cream (GF/V)

#### **Penne Pasta**

Leeks, Broccolini, Caramelized Onion, Mushroom-Cashew Cream (GF/V)

#### **Gnocchi**

Sundried Tomato, Spinach, Snow Peas, Crispy Leeks, Lemon-Truffle-Cashew Cream (V/DF)

#### **Seitan Scallopini**

Rice Flour Dredged Seitan (Wheat Gluten), White Wine, Lemon Caper Sauce with Tomato Concasse and Fire-Roasted Artichokes, Corn and White Rice Spaghetti (V)

#### **Quinoa Tacos**

Southwestern Seasoned Crisped Quinoa, Mexican Brown Rice (GF/V)

#### **Ssamjang Glazed Tofu**

Edamame Puree, Miso Aioli, Jasmine Rice, Broccolini (V)

GF – Gluten-Free

V – Vegan

DF – Dairy Free

### **PREMIUM BRANDS**

New Amsterdam, Beefeater, Cruzan Aged Light, Jim Beam, J&B, Sauza Signature Blue Silver 100% Agave, E&J, Seagram's 7, Hiram Walker Peach Schnapps, Bud Light, Miller Lite, Budweiser, Michelob Ultra, Blue Moon Belgian White, O'Douls

### **SUPER PREMIUM BRANDS**

Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Tanqueray, Cruzan Aged Light, Captain Morgan Original Spiced, Maker's Mark, Johnnie Walker Red Label, Camarena Silver, E&J Gallo, Jack Daniel's Old No. 7, Crown Royal, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Disaronno, Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Stella Artois, Blue Moon Belgian White, Samuel Adams New England IPA, O'Doul's, Plus One Local Craft Brew Beer

### **CATERING WINES**

Proverb Chardonnay  
Proverb Sauvignon Blanc  
Proverb Cabernet Sauvignon  
Proverb Pinot Grigio  
Proverb Merlot  
Sutter Home White Zinfandel  
Wycliff Champagne

### **DELUXE CATERING WINES**

Rodney Strong Chardonnay  
Rodney Strong Cabernet Sauvignon  
Rodney Strong Rose Pinot Noir

**Host, Cash or Open Bar Options Available**

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# TERMS AND CONDITIONS

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All food and host beverages are subject to a 12% taxable service charge and 13% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests.

All audio-visual, room rental/set-up and meeting room internet fees are subject to a 25% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage and audio visuals are subject to applicable sales tax (7%). Administrative fees, gratuities and taxes are subject to change without notice.

Menu selections must be confirmed thirty (30) days prior to the function. We require a guarantee of attendance at least (72) business hours in advance for meal functions (unless specified otherwise). This will be considered your minimum guarantee for which you will be charged, even if fewer guests attend.

#### Billing:

Meetings can be billed only if credit has previously been established through our Corporate Accounting Department and your company. Minimum of (4) weeks are required for processing. Unless other arrangements have been made, payment must be made in full 72 business hours prior to the function by certified check, credit card or cash.

#### **ALL DEPOSITS ARE NON-REFUNDABLE.**

#### Cancellation Policy:

- Between Signing of Contract and 120 days: 15% of Estimated Event Revenue
- 119 and 90 days: 25% of Estimated Revenue
- 89 and 60 days: 50% of Estimated Revenue
- 59 and 30 days: 70% of Estimated Revenue
- 29 and 15 days: 80% of Estimated Revenue
- Between 14 Day to Day of Event: 100% of Estimate Revenue

#### Tax Exempt

If your group is tax exempt, State Sales Tax Exemption Certificate (Georgia ST-5) 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 if paying with cash, personal check or personal credit card. Georgia does not recognize out of state exemptions.

#### Storage/Delivery/Shipping Services

Because there is limited storage space, boxes can be accepted no more than three (3) working days prior to your meeting/event. Storage fees will apply if packages arrive prior to the 72-hour grace period or are left more than 72 hours following the conclusion of your function. Any items remaining after one week will be discarded. Handling fees apply for all packages received by hotel. Please contact your Sales or Catering Manager for a complete list of fees. Exhibitors will be charged directly for any applicable storage, handling or shipping fees and are responsible for providing a method of payment.

#### Guarantees

All meetings and social functions must be guaranteed with a credit card unless previous arrangements have been made with the Sales Department. Advance deposit is required. A payment schedule will apply for all Social Functions and final payment must be made one week prior to function date. A valid credit card will be required on file for any "on consumption" items provided date of Function. Remaining charges will be closed in full to credit card on file at the conclusion of the Function.

For Groups under 20 persons, a \$50 taxable service fee will be added. An additional charge of \$5.00 per person will be applied to all meals which have a choice of two entrees/split menus.

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