



**EMBASSY
SUITES**
—by Hilton™—

Embassy Suites Savannah Airport
145 West Mulberry Blvd
T: (912) 330-8222 F: (912) 988-9100

Breakfast

Breaks

Lunch

Reception

Dinner

Beverages

Audio Visual



Banquet Menu

Embassy Suites Savannah Airport
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Breakfast

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CONTINENTAL BREAKFAST

Cold Menus: 10 guest minimum
\$150 fee will be added if under

TYBEE BEACH CONTINENTAL

- ~Fresh Squeezed Orange Juice, Apple, Passion Fruit Juice
- ~Seasonal Fruit Display
- ~Flaky Croissants
- ~Assorted Danish, Muffins, Bagels
- ~Coffee, Assorted Black & Herbal Teas

\$16 per person

HEALTHY START CONTINENTAL

- ~ Fresh Squeezed Orange Juice, Apple, Passion Fruit Juice
- ~Seasonal Fruit Display
- ~Fruit and Bran Muffins
- ~Bagels, Reduced Fat Cream Cheese
- ~Low-Fat Yogurt with Granola
- ~Assorted Cereals, Bananas, Low-Fat Milk
- ~Coffee, Assorted Black & Herbal Teas

\$18 per person

BREAKFAST BUFFET

Hot Menus: 20 guest minimum
\$150 fee will be added if under

THE TRADITIONAL BREAKFAST BUFFET

- ~ Fresh Squeezed Orange Juice, Apple, Passion Fruit Juice
- ~Assorted Seasonal Tropical Fruits
- ~Baked Assorted Fruit Muffins
- ~Flaky Croissants
- ~Hearth Baked Bagel Assortment
- ~Fruit Preserves and Jams, Cream Cheese, Butter
- ~Scrambled Farm Fresh Eggs
- ~Breakfast Potatoes
- ~Crisp Smoked Bacon
- ~Savory Breakfast Sausage
- ~Coffee, Assorted Black & Herbal Teas

\$24 per person

BROADWALK BUFFET

- ~ Fresh Squeezed Orange Juice, Apple, Passion Fruit Juice
- ~Tropical Fresh Fruit Display
- ~Fruit and Bran Muffins
- ~Hearth Baked Bagels
- ~Cream Cheese, Jams, Butter
- ~Fresh Griddled Vanilla Cinnamon
- ~Battered French Toast, Warm Maple Syrup
- ~Scrambled Farm Fresh Eggs
- ~Breakfast Potatoes
- ~Crisp Smoked Bacon
- ~Savory Sausage Links
- ~Assorted Cold Cereals, Fresh Whole, Skim Milk
- ~Coffee, Assorted Black & Herbal Teas

\$29 per person

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BREAKFAST BUFFET ENHANCEMENTS

THE CHEF'S OMELET STATION

\$100 per Chef Attendant

Hand Tossed Omelet's:
Diced Fresh Tomato,
Sweet Bell Peppers,
Red Onion,
Fresh Mushrooms,
Fresh Spinach,
Crisp Bacon,
Diced Ham,
Select Cheeses
\$8 per person

THE BELGIUM WAFFLE STATION

\$100 per Chef Attendant
~Fresh Belgium Waffles
~Sliced and Whole Berries
~Whipped Chantilly Cream
~Warm Maple Syrup
\$8 per person

POOLER PARKWAY BRUNCH

30 guest minimum-
\$175 fee will apply to groups
less than 30 people

~ Fresh Orange Juice,
Apple, Passion Fruit Juice
~Assorted Breakfast Pastries
~Bagels, Butter, Cream Cheese
~Seasonal Fresh Fruit
~Yogurt and Granola Parfaits
with Fresh Berries
~Farm fresh Scrambled Eggs or
~Egg Frittata with Spinach,
Tomato, Feta Cheese
~Apple wood Smoked Bacon
~Country Sausage Links
~Vanilla Bean French Toast
with Pecan Maple Syrup

~Salad, Romaine Hearts,
Gorgonzola Cheese,
Red Onion, Cherry
Tomato, Balsamic
Vinaigrette or
~Grilled Chicken Salad
Toasted Walnuts, Grapes

~Flank Steak
Roasted Garlic, Rosemary

~Shrimp Penne Pomodoro
Basil, Asiago Cheese

~Roasted Mustard Potatoes
~Grilled Seasonal Vegetable

~Selection of Miniature Desserts
Coffee and Hot Tea Service
\$43 per person

Prices are subject to 22% taxable Service Charge and 7% Sales Tax

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A LA CARTE...

Fresh Orange, Apple,
Passion Fruit and Tomato
Juice
\$32 per gallon

Panna and Pellegrino Waters
(500 ML) \$4.5 each

Assorted Fruit,
Cheese-filled Danish
\$33 per dozen

Assorted Baked Bagels: Onion,
Sesame, Plain, Fruity and Sweet,
Cream Cheese, Butter
\$35 per dozen

Fresh Brewed Coffee
\$45 per gallon

Assorted Donuts
\$33 per dozen

Granola Bars
\$3.50 each

Fruit Yogurt Station: Lite and Healthy
With Toppings
\$6 per person

Assorted House made Cookies
White Chocolate Macadamia,
Hearty Oatmeal Raisin and
Double Chocolate Chip
\$35 per dozen

145 Salmon Display
Tomato, Eggs, Onion, Capers
\$17 per person

From the Orchard
Whole Seasonal Fruit
\$3 per piece

Chocolate Blondie's and Brownies
\$34 per dozen

Soft Drinks \$2.5 each
Bottled Water \$3 each

Unlimited Beverages
Coffee, Black & Herbal Teas,
Soft Drinks, Bottled Water
\$11 per person, One Hour
(30 person Minimum)

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EXECUTIVE MEETING PACKAGE

\$60 per person
15 guest minimum

CONTINENTAL BREAKFAST

- ~ Fresh Squeezed Orange Juice, Apple, Passion Fruit Juice
- ~ Seasonal Fruit Display
- ~ Assorted Breakfast Bakeries
- ~ Flaky Croissants
- ~ Bagel Assortment
- ~ Assorted Muffins
- ~ Coffee, Assorted Black & Herbal Teas

MORNING REFRESH

- ~ Freshly Brewed Regular and Decaffeinated Coffee,
- ~ Select Assorted Herbal and Decaffeinated Teas

THE BROOKLYN DELI

- ~ Grilled Vegetable Pasta Salad
- ~ Field Greens Salad of Cucumbers, Grated Carrots, Tomatoes, Garlic Herb Croutons, Selection of Dressings

The Butcher's Block

- ~ Fresh Sliced Select Deli Meats and Cheese: Pepper Crusted Pastrami, Honey Baked Ham, Oven Roasted Turkey, Mozzarella, American and Provolone Cheese
- ~ Crispy Leaf Lettuce, Crunchy Dill Pickles, Sliced Onions, Beefsteak Tomatoes
- ~ Dijon Mustards and Horseradish Mayonnaise

The Bakery

- Fresh Wheat, White and Rye Sliced Breads, Kaiser Rolls, Croissants

Dessert

- ~ Chef's Choice of Assorted Desserts
- ~ Freshly Brewed Regular and Decaffeinated Coffee,
- ~ Select Assorted Herbal and Decaffeinated Teas
- ~ Iced Tea

AFTERNOON BREAK

- ~ Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies
- ~ Freshly Brewed Regular and Decaffeinated Coffee,
- ~ Select Assorted Herbal and Decaffeinated Teas

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THEME BREAKS

THE FROMAGERIE

Domestic & Imported Cheese Display,
French Baguettes and Crackers,
Fresh Seasonal Fruit,
Coffee & Hot Tea
\$16 per person

HEALTHY CHOICE

Fresh Cut Vegetables, Lite Dressings,
Fresh Seasonal Fruit Display,
Soft Granola Bars,
Oatmeal Cookies,
Assorted Chilled Fruit Juices
\$15 per person

SNACK SHOP

Candy Bars, Granola Bars,
Mixed Nuts, Pretzels,
Bags of Kettle Chips,
Popcorn,
Coffee & Hot Tea
\$14 per person

THE ANTIPASTO BOARD

Display of Imported Cured Meats
Cheeses with Roasted Peppers,
Artichokes, Anchovies, Olives,
Cherry Peppers,
French Baguettes,
Coffee & Hot Tea
\$17 per person

COOKIE JAR

Chocolate Chip, White Macadamia,
Peanut Butter Cookies,
Coffee
\$14 per person

THE ENERGIZER

Cliff Granola Bars, Power Bars,
Yogurt Covered Raisins,
Fruit Skewers, Honey Yogurt,
Coffee & Hot Tea
\$16 per person

THE BALLPARK BREAK

Miniature Hot Dog Sliders, Hot
Soft Pretzels, Dijon Mustard,
Warm Cinnamon Sugar Funnel Cake Sticks,
Cracker Jacks,
Barq's Root Beer,
Old Fashioned Sodas and Water
\$16 per person

HAAGEN-DAZS ICE CREAM BREAK

Toppings to include:
Chocolate Fudge, Sprinkles,
Marshmallow, Oreo Cookie
Crumbs, Candies,
Coffee & Hot Tea
\$18 per person
20 guest minimum

JUST CHOCOLATE

Double Fudge Brownies,
Jumbo Chocolate Chip Cookies,
Chocolate Fondue with Dippables,
Chocolate Milk
\$15 per person

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THEME BREAKS continued...

STRAWBERRY FIELDS

Fresh Strawberries,
Sweet Whipped Cream,
Brown Sugar,
Strawberry Shortcakes,
Shortbread, Balsamic Drizzle,
Chocolate Dipped Strawberries,
Fresh Squeezed Strawberry Lemonade

Coffee and Hot Tea
\$17 per person

LADIES HIGH TEA

Fresh Baked Scones,
Cream Puffs,
Preserves,
Shortbread,
Key lime Tarts

~Finger Sandwiches to include:
~Shrimp Salad on Sourdough
~Ham and Tomato on Pumpernickel
~Cucumber and Tomato on Rye
~Egg Salad on Wheat

Coffee and Hot Tea
with Honey and Lemon
\$20 per person

MULBERRY BREAK

~Apples with Caramel Dip
~Apple Tarts
~Cinnamon Crisp
with Apple Chutney
~Oatmeal Cookies
~Hickory Cheddar
~Smoked Gouda Cheese

Apple Cider, Soda,
Water, Hot Tea
\$18 per person

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LUNCH BUFFETS 11am-3pm only

\$200 fee if under the minimum Includes fresh Brewed Coffee, Assorted Black & Herbal Teas

A TASTE OF THE TROPICS

Salad Bar (Select two)

- ~Iceberg Wedge Salad, Citrus Segments, Toasted Almonds, Red Onion, Honey Lime Vinaigrette
- ~Pasta Salad, Hearts of Palm, Artichokes
- ~Sunburst Fruit Salad, Toasted Coconut

Entrées (Select two)

- ~Jerk Grilled Chicken
- ~Herb Crusted Flank Steak Roasted Shallot Jus
- ~Mahi Mahi with a Light Ginger Lime Glaze

Sides (Select two)

- ~Island Blended Rice, Spiced Baby Carrots, Sweet Potato Fries, Thyme Roasted Potatoes
- ~Includes Pineapple Coconut Cornbread

Dessert

- ~Raspberry Cheesecake with Fresh Berries
- ~Double Chocolate Layer Cake

\$29 per person, 30 guest minimum

DELI LUNCH BUFFET

Salads

- ~Fresh Arugula, Red and Orange Peppers, Cherry Tomatoes, Goat Cheese, Lemon Vinaigrette Dressings
- ~Pasta Salad
- ~Gherkin Sweet Pickles

The Butcher Block

- Honey Baked Ham, Lean Shaved Corned Beef, Oven Roasted Turkey, Provolone Cheese, Swiss Cheese, Cheddar Cheese, Crisp Lettuce, Onions, Sliced Tomatoes, Dijon Mustards, Mayo

From the Bakery

- Wheat, White and Rye, Kaiser Roll

Dessert

- ~Fudge Brownies
- ~Assorted Mini Cheesecakes

\$27 per person, 20 guest minimum

LITTLE ITALY

Salads

- ~Fresh Garden Greens, Pepperoncini, Cherry Tomato, Roasted Peppers, Artichoke Hearts, Olives, Gorgonzola Crumbles, Roasted Garlic Balsamic Vinaigrette
- ~Pasta Primavera Salad

Entrees

- ~Pasta Red and Green Peppers, Roasted Garlic, Red Onions, Ground Italian Sausage over Angel Hair Pasta
- ~Citrus Chicken Breast

- ~Herb Roasted Potatoes
- ~Broccolini with Lemon Butter

- Garlic Herb Breadsticks
- Assorted Rolls

Dessert

- ~Biscotti
- ~Cannolis

\$27 per person, 30 guest minimum

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THE PICNIC BASKET

Salads

- ~Tossed Garden Greens, Cherry Tomatoes, Cucumbers, Carrots, Assorted House made Dressings
- ~Southern Potato Salad, Cole Slaw

The Main Course

- ~Crispy Fried Golden Chicken
- ~Grilled Sirloin Burgers
- ~Mini Nathans Franks

Fire Roasted Corn on the Cob,
Tomato, Onion, Crisp Lettuce
Fresh Baked Rolls and Breads

Dessert

Fresh Fruit Kabobs,
Mini Peach Cobblers
\$27 per person
20 guest minimum

CAESAR'S BUFFET

- ~Tomato Reggiano Soup
- ~Caprese Salad, Fresh Mozzarella, Tomato, Balsamic Drizzle
- ~Caesar Salad with House made Croutons, Caesar Dressing

From the Grill

- ~Grilled Pork Chops with Garnishment Apple & Golden Raisin Chutney
- ~Chopped Sirloin with Mushroom Port Wine Demi Glaze
- ~Twice Baked Potatoes
- ~Grilled Asparagus

Rosemary Focaccia

Dessert

~Tiramisu
~Ricotta Cheesecake
\$30 per person
20 guest minimum

ATLANTIC BUFFET

- ~Fresh Mixed Green Salad
Dried Cranberries, Spicy Pecans,
Blue Cheese Crumbles, Fried
Green Tomato and Raspberry
Vinaigrette

- ~Chicken Salad with Almonds,
Grapes, Sun-Dried Tomatoes
- ~House made Tuna Salad

Assorted Breads and Wraps

Dessert

~Fresh Fruit Selection
with Honey-Lime Dressing
~Lemon Curd Bars
\$25 per person
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THE PLATED LUNCHEON

Includes Breads and Rolls,
Chef's Vegetable and Potato or Rice,
Coffee and Iced Tea Service
\$50 Service Charge for groups under 25
(Select one)

Caribbean Chilled Fruit Gazpacho

Tropical Fruits, Coconut Milk,
Toasted Coconut

Caesar Salad

Crisp Romaine Hearts,
House made Croutons,
Hearts of Palm, Shaved
Parmesan and Traditional
Caesar Dressing

East Coast Salad

Iceberg Wedge, Citrus Segments,
Toasted Almonds, Red Onion,
Melon Salsa, Papaya Ranch

Mozzarella and Tomato Salad

Beefsteak Tomato,
Roasted Sweet Peppers,
Fresh Mozzarella, Pesto Oil,
Balsamic Vinaigrette

ENTREES (Select one)

Grilled Tenderloin Medallions

Twin Filets of Beef,
Brandied Boursin Cream,
Grilled Portabella Mushroom
\$33 per person

Latitudes Crab Cake

Panko Crusted Jumbo Crabmeat,
Fresh Herbs, Island Spices,
Lemon Lime Aioli,
Sweet Corn Black Bean Relish
\$25 per person

Fire Roasted Tilapia

Wilted Spinach Greens,
Red Pepper Cream
\$24 per person

Caribbean Grilled Chicken

Boneless Breast,
Citrus Jerk Seasoning,
Mango Rum Runner Salsa
\$25 per person

Linguini Tybee

Sun-Dried Tomatoes, Peas,
Prosciutto, Mushrooms, Fresh
Basil, Garlic, Olive Oil, Grana
Romano Parmesan Cheese,
topped with Crispy Fried
Shallots

\$25 per person

DESSERT

(Select one)

~ Sweet Potato Pie
~ Assorted Dessert Bars
Seven Layer, Mount Caramel
Oatmeal, Raspberry Rhapsody
and Lemon
~ Turtle Cheesecake
~ Chocolate Layered Cake

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SALADS

Lunches include Fresh Baked Rolls
Dessert, Coffee and Tea Service
\$50 Service Charge for groups under 25

BROADWALK SALAD

Grilled Salmon, Mixed Greens,
Dried Cherries, Cucumbers,
Crumbled Blue Cheese, Spiced Pecans,
Raspberry Vinaigrette
\$17 per person

CARIBEAN GRILLED CHICKEN SALAD

Flame Grilled Breast,
Mixed Greens, Tomato,
Sweet Peppers, Red Onions,
Hearts of Palm, Papaya Ranch Dressing
\$21 per person

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine Hearts,
Caesar Dressing, Parmesan
Chips, Herb Garlic Croutons
\$22 per person

BABY LEAF SPINACH SALAD

Cherry Tomatoes, Red Onions,
Fresh Seasonal Berries, Palm
Hearts, Boiled Eggs, Frazzled
Prosciutto,
Warm Bacon Dressing
\$21 per person

GORGONZOLA STEAK SALAD

Flame Grilled Steak, Romaine,
Oven Roasted Tomatoes, Portobello
Mushroom, Blue Cheese Crumbles,
Garlicky Haricots Verts, Onion
Haystack, Roasted Shallot Dressing
\$25 per person

SOUPS

Served with Salad or Sandwiches
Additional \$5 per person

CHILLED GAZPACHO SOUP

Avocado Cream,
Marinated Jumbo Lump
Crab

ROASTED RED PEPPER TOMATO BISQUE

Basil Cream

LOBSTER BISQUE

Spiked with Cognac

BUTTERNUT SQUASH

Chive Crème Fresh with
Candied Pumpkin Seeds

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SANDWICHES

Sandwiches include:

Southern Potato Salad, Pickle Spear

Dessert, Coffee and Tea Service

\$50 Labor Service Charge for groups under 25

FOCACCIA SANDWICH

Sliced Ham, Pepperoni,

Genoa Salami, Provolone

Lettuce, Tomato, Red Onion,

Marinated Olive Spread,

Basil Vinaigrette,

Baked Focaccia Roll

\$18 per person

CAFÉ TYBEE

Two Mini Flaky Croissants,

~Albacore Tuna Salad

~Chunky Chicken Salad,

Lettuce, Tomato,

Onion

\$17 per person

THE GRILLED BEEF STACK

Herb Grilled Beef Tenderloin,

Fresh Baked Kaiser Roll,

Roma Tomato, Crisp Greens,

Caramelized Onions,

Gorgonzola Spread

\$21 per person

GRILLED CHICKEN STACK

Tender Marinated Breast,

Monterey Jack Cheese,

Roma Tomato, Avocado,

Crisp Bacon, Herbed

Mayonnaise

\$18 per person

NATURAL GOURMET SAMPLER

Smoked Ham, Turkey, Swiss,

Red Onion, Tomato, Lettuce,

Sweet Dijon Spread,

Wheat Berry Bread

\$21 per person

BOXED LUNCHES

Box Lunches include:

Kettle Chips, Red Apple

Cookie, Bottled Water

\$18 per person

THE NAPA

Smoked Turkey, Gruyere,

Spinach, Avocado, Herbed Mayo,

Fresh Baked Baguette

THE BISTRO

Sliced Roast Beef, Boursin

Cheese, Red Onion Marmalade,

Kaiser Roll

THE HOAGIE

Capicola, Salami, Turkey,

Provolone, Lettuce,

Sweet Pepper Relish, Italian Bread

THE VEGGIE

Fresh Mozzarella, Tomato,

Grilled Mushroom, Pesto Mayo,

Focaccia Bread

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HORS D'OEUVRES

Hors D'Ouevres are \$2.5 per piece,
Unless otherwise noted
Fifty Piece increments only

Hawaiian Chicken Skewers

Tender Breast, Sweet Pepper
Sweet and Sour Dipping Sauce

Crab Cakes (\$3)

Key Lime Aioli

Seared Ahi Tuna (\$3.5)

Black and White Sesame Seeds,
Cucumber Slice, Wasabi Drizzle

Crab Rangoon (\$3.5)

Seasoned Crab, Crispy Wontons
Sweet Chili Aioli

Toasted Ravioli

Spicy Arabiatta Tomato Sauce

Beef Tenderloin (\$3.5)

Crostini with Boursin Cheese

Sesame Chicken Satay

Thai Peanut Sauce

Coconut Shrimp (\$3)

Large Gulf Shrimp, Tropical Piña
Colada Batter, Shaved Coconut,
Sweet Red Pepper Sauce

Vegetable Egg Rolls

Stir-Fried Vegetables,
Asian Seasonings,
Sweet Chili Garlic Sauce

Spanakopita

Greek Classic, Spinach,
Feta Cheese, Phyllo Leaves,
Tzatziki Sauce

Chef O's Meatballs

Three Peppercorn Sauce

Mini Beef Wellington

Mushroom Duxelle,
Creamy Horseradish Sauce

Brie in Phyllo (\$3)

Sweet Pear and Toasted Almond
Phyllo, Pear Mustard

Tomato Basil Bruschetta

Garlic Crostini, Balsamic & Olive Oil Drizzle

Smoky Bacon Wrapped Scallops (\$3.5)

Sweet Creole Aioli

Franks en Croute

Puff Pastry, Spicy Mustard

Pork Pot Stickers

Cilantro Pesto

Mac and Cheese Bites

Artichoke Beignets

Mini Fruit Kabobs

Lobster Crab Fritters

Orange Hollandaise Sauce
\$6.5 per piece

Oyster Rockefeller (Market Price)

Grilled Lemon

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DISPLAY STATIONS

Based on One Hour

Must be ordered in Combination with other Reception items. Not as a Meal
Chef Attendant Fee of \$100 each
(upon request)

IMPORTED & DOMESTIC DISPLAY

Crackers, Dried Fruit, Nuts
\$9 per person

EAST COAST SEAFOOD STATION

~Chilled Shrimp Cocktail
~Fresh Shucked Oysters on the Half Shell
~Pei Mussels
~Rum Key Lime Mustard, Seafood Cocktail Sauce, Citrus Sections
~Assorted Crackers
\$ Market Price

CHILLED JUMBO SHRIMP

(4 pieces per person)
Zesty Cocktail Sauce
\$12 per person

SLIDER STATION

Mini Gourmet Hamburgers, Pulled Pork, Crab Cakes, Sweet Potato Fries, All the Fixings
\$12 per person (1 of each, per person)

TASTE OF THE MIDDLE EAST

Pita Triangles, Lemon Garlic Hummus, , Baba Ghanoush, Marinated Grape Tomatoes, Roasted Red Peppers
\$12 per person
Upgrade \$6 per person (2 per person)
Mini Lamb Lollipops with Mint, Tzatziki Sauce

SUSHI DISPLAY (4 pieces per person)

California, Tuna, Salmon, Shrimp Rolls, Pickled Ginger, Wasabi, Soy Sauce
\$18 per person

TENDERLOIN OF BEEF

Sweet Caramelized Onions, Horseradish, Grain Mustard, Silver Dollar Rolls
\$19 per person

ACTION STATIONS

Based on One Hour

Enhance your Reception
Chef Attendant Fee of \$100 each,

PASTA STATION

Penne, Tortellini with Marinara, Alfredo Sauce, Sweet Peas, Spinach, Mushrooms, Roasted Garlic, Extra Virgin Olive Oil, Parmesan Cheese, Garlic Breadsticks
\$13 per person

ASIAN STATION

Marinated Chicken or Beef, Stir Fry of Carrots, Snow Peas, Scallions, Bamboo Shoots, Water Chestnuts, Vegetable Fried Rice, Pork Pot Stickers, Cilantro Pesto, BBQ Baby Ribs
\$14 per person
Shrimp \$6 per person additional

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ENHANCEMENTS TO AN EVENT

Priced for One Hour

Chef Attendant Fee \$100 each

Based on a minimum of 30 guests

Roast Pork Loin

Honey Glazed, Sweet Chili

Tomato-Soy BBQ Sauce

\$10 per person

Whole Steamship Round of Beef

Horseradish, Dijon

Mayonnaise, Silver

Dollar Rolls

\$12 per person

Baked Cured Ham

Molasses Citrus Glaze,

Vidalia Onion Relish,

Herbed Buttermilk Biscuits

\$10 per person

Whole Roasted Tom Turkey

Chipotle Honey-Mustard Glaze,

Cranberry-Orange Georgia Relish,

Assorted Dinner Rolls

\$10 per person

Whole Roast Tenderloin of Beef

Rolled in Cracked Black Peppercorns,

Grain Mustard Aioli,

Tiny Onion Rolls

\$19 per person

Honey Thyme Roasted Rack of Lamb

Apricot-Mint Marmalade,

Mini French Baguettes

\$16 per person

Salmon en Croute

Fresh Fillets,

Root Vegetables,

Lemon Dill Sauce

\$12 per person

Shrimp & Grits

Tassau and Red Eye Gravy

\$15 per person

Herb Roasted Prime Rib

Caramelized Onion,

Natural Pan Juices

\$15 per person

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ELEGANT PLATED DINNER

Dinner Rolls & Butter
Chef's fresh Vegetables and Starch,
Dessert and Coffee Service

STARTERS

Additional \$8 per person
(Select one)

Chilled Gazpacho

Avocado Cream, Marinated Jumbo Crab

Caribbean Shrimp Cocktail

(3 pieces per person)
Large Gulf Shrimp, Caribbean Spices,
Ancho-Guava Cocktail Sauce

Mulberry Crab Cake

Fresh Crab, Sweet Peppers, Fresh Herbs,
Pommery Mustard Cream

Brie Crostini

Toasted Ciabatta, Roasted
Balsamic Cranberry

SAVORY SALADS

(Select one)

Baby Bibb and Watercress Salad

Green Apple, Caramelized Pecans,
Maytag Blue Cheese,
Raspberry Vinaigrette

Caprese Salad

Heirloom Beefsteak Tomatoes,
Fresh Mozzarella, Basil Leaves,
Fresh Cracked Pepper,
Balsamic Vinaigrette

Wedge Salad

Iceberg Wedge, Citrus Segments,
Melon Salsa, Roasted Almonds,
Blue Cheese Crumbles,
Creamy Ranch Dressing

Mulberry Frisse Salad

Heirloom Tomatoes, Red
Onions, Red & Green
Peppers, Olive Oil and
Balsamic drizzle

THE MAIN COURSE

Chilean Seabass

Pan Seared with Green Chive
Burlanc,
\$41 per person

Grilled Beef Tenderloin

Grilled Portabella Mushroom,
Bordelaise Sauce
\$53 per person

Chicken Picata

Sautéed spinach with
crispy Shallots, Pecans and
fresh Lemon Juice,
\$37 per person

Braised Short Ribs

Marinated with Soy Maple & Red Chili
Finished with sweet chili
charred corn relish
\$44 per person

Southern Fried Chicken

Sweet Tea Glaze

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Parmesan Encrusted Salmon

Chive Buerre Blanc
\$39 per person

Shrimp & Grits

Seared Jumbo Shrimp,
Peppers, Onions, Tasso Gravy
\$37 per person

Low Country Pasta

Andouille Sausage, Shrimp,
Crawfish, Sweet Corn, Vidalia
Onions, Tri-colored Peppers
and Cajun Cream
\$39 per person

Crusted Rack of Lamb

Pesto Crusted
Dijon Herbs
\$48 per person

ENTREE COMBINATION PLATES

Sea and Sand

Grilled Tenderloin of Beef
Sautéed Mushrooms and Crab
Stuffed Tilapia
\$51 per person

Pan Seared Chicken and Grilled Jumbo Shrimp

Pan Seared Breast, Knob Creek
Demi Glaze and Jumbo Shrimp
with Citrus Glaze
\$49 per person

Crab Cakes and Filet Mignon

Jumbo Crab Cake, Grilled
Petite Filet Mignon, Brandied
Stilton Cream
\$55 per person

DESSERT SELECTION

(Select one)

- ~ Sweet Potato Pie
- ~ Assorted Dessert 2Bars
Seven Layer, Mount Caramel
Oatmeal, Raspberry Rhapsody
and Lemon
- ~ Turtle Cheesecake
- ~ Chocolate Layered Cake
- ~ Carrot Cake with Cream
Cheese Icing
- ~ Turtle Cheesecake
- ~ Tiramisu
- ~ Key Lime Pie

VEGETARIAN OPTION

- ~ Roasted Portabella
Tower
- ~ Sweet Pea Risotto
- ~ Vegetable Pie

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DINNER BUFFET

Includes Coffee and Tea Service
\$150 fee will apply to groups less than 30

ISLAND CARIBBEAN

Treasure Island Salad

Chopped Romaine, Mango, Tri-colored Peppers, Pineapples, Toasted Coconut, Raisins, Citrus Vinaigrette

Fresh Baked Breads and Mango Butter

The Main Hull

~Guava BBQ Chicken
~Caribbean Spiced Mahi Mahi
With Mango Salsa
~Beef Flank Steak
With Three Pepper Relish

Vegetables and Starches

~Fried Plantains and Orange Marmalade
~Sweet Potato Fritters
~Island Coconut Pineapple Rice

Island Sweets for Dessert

~ Pineapple Upside
Down Cake
~Banana Fritters,
Cinnamon Brown Sugar,
~Mango Bread Pudding
with Rum Butter Scotch Sauce

\$52 per person (three Entrees)

\$46 per person (two Entrees)

THE GRAND OCCASION

Salads

~Crisp Mixed Greens, Cucumbers,
Grated Carrots, Tomatoes,
Garlic Herb Croutons, Assorted Dressings
~Sunburst Fruit Salad
~Grilled Vegetable Platter

Selection of Artisan Breads

The Main Assembly

~Crab Stuffed Snapper with
Lemon Buerre Blanc
~Seared Peppercorn Sirloin
with Brandied Cream
~Pan Seared Chicken Breast
with Orange Honey Glaze

Vegetables and Potatoes

~Wild Rice
~Glazed Baby Carrots
~Broccolini, Lemon Butter
~Parslied Fingerling Potatoes

Grand Finale for Dessert

~Chocolate Indulgence Cake
with Grand Marnier Sauce
~New York Style Cheesecake
with Strawberry Salsa

\$56 per person (three Entrees)

\$50 per person (two Entrees)

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TASTE OF TUSCANY

Salads

- ~Caprese, Fresh Mozzarella, Tomatoes, Balsamic Vinaigrette
- ~Panzanella Salad, Roasted Peppers Garden Greens, Cherry Tomatoes, Cucumbers, Carrots, Roasted Peppers, Red Onion, Olives, Balsamic Vinaigrette
- ~Peppercorn Ranch
- ~Sun-Dried Tomato, Black Olive Ciabatta
- ~Rosemary Focaccia

The Main Course

- ~ Pan Seared Chicken with Orange Mascarponne Sauce
- ~Medallions of Beef with Portobello Mushroom Marsala
- ~Shrimp Fra Diavolo, Penne with Spinach and Roasted Garlic
- ~Spinach Ricotta Ravioli, Garlic, Roma Tomatoes, Basil, Escarole, White Beans, Olive Oil, Lemon

The Dessert

- ~Cannoli
- ~Ricotta Cheesecake, Amaretto Glaze
- \$52 per person (two entrees)
- \$65 per person (three entrees)

TYBEE BEACH BBQ

- ~Chipotle, Scallion Potato Salad
- ~Garden Greens, Assorted Dressings
- ~Sun-Dried Tomato Pasta Salad

~Gourmet Mini Slider Station

- Blue Cheese, Cheddar, Bacon, Herb Mayo, Red Onions, Vine Ripe Tomatoes
- ~Mini Nathan Hot Dogs, Spicy Pickle Relish
- ~Lemon Pepper Chicken Breasts

Add Shrimp Kabobs \$10 per person

- ~Sweet Potato Fries
- ~Grilled Vegetable Kabobs

- ~Chocolate Cupcakes
- ~Coconut Custard Martini
- ~Guava Strawberry Cobbler with Nutmeg Crème Fraiche
- \$56 per person

BERRY BUFFET

Under 30, a \$150 Service fee will apply Chef Attendant Fee \$100

Salads

- ~Very Berry Salad
- ~Chef's Garden Salad
- ~Gautham's Rainbow Salad, Chick Peas, Cucumbers, Avocado, Lemon Thyme Vinaigrette
- ~Black Bean & Roasted Corn Salsa, Tri-Color Chips
- ~Assorted Petit Pan

Carving Board

Slow Roasted Prime Rib
With Natural Jus

Entrees

- ~Southern Fried Pork Chops
- ~Bourbon Glazed Salmon

Side Items

- ~Smoked Gouda Macaroni and Cheese
- ~Smoked Turkey Collard Green
- ~Savannah Red Rice

Desserts

- ~Crusty Peach Cobbler Ala Mode
- ~Chocolate Indulgence Cake
- \$55 per person

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SWEET ENHANCEMENTS

CUPCAKE BAR

(Select four) Red Velvet,
Vanilla Bean, Double
Chocolate, Jelly Roll, Lemon
Meringue, Peanut Butter
\$9 per person

ICE CREAM BAR

Two Flavors of Ice Cream
Oreo Crumbles, Brownie Bits,
Chocolate Chips, Sprinkles
Strawberries, Marshmallows, Pecans
\$10 per person
\$75 Attendant fee

CHOCOLATE DECADENCE

Assorted Chocolate Truffles,
Chocolate Ganache Cake,
Chocolate Mousse Martinis,
White Chocolate Raspberry Cheesecake,
Seasonal Berries, Whipped Cream
\$12 per person

CHOCOLATE AFFAIR

White and Chocolate Milk,
Skewered Fruit, Oreo Cookies,
Rice Krispy Bars, Pound Cake,
Biscotti, Pretzels
\$10 per person

BANANAS FOSTER

Spiced Rum, Caramel Butter
Sauce, Coconut Ice Cream
\$6 per person
\$75 Attendant fee

LIQUID DESSERT BARS

German Chocolate Martini:
Stoli Vanilla,
Kahlua,
Frangelico

Mango Creamsicle:
Grey Goose,
Mango Puree,
Cream

Key Lime Pie:
Ke Ke Lime Liqueur,
Coconut Rum,
Coconut Cream,
Lime Juice

Espresso Martini:
Van Gogh Espresso,
Kahlua,
Crème de Cacao
\$10 per drink
\$75 Attendant fee

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SIGNATURE DRINK COLLECTION

Based One Hour

Enhancements to an Existing Bar
\$100 Bartender fee on all Stations

LUXURY BAR UPGRADE

Grey Goose, No. Ten by Tanqueray,
Mount Gay, Bacardi Patron Silver,
Makers Mark, Johnnie Walker Black,
Crown Royal, Courvoisier,
Grand Marnier
\$18 per person

MARTINI BAR

Customize your Martinis
\$10 per person

THE CLASSICS

“Dirty” Goose,
Blue Cheese stuffed Olives,
Dry Sapphire Martini,
Makers Mark Manhattan,
Rusty Nail,
Hendricks Gimlet, Gibson
\$10 per person

LIQUID DESSERT BARS

~German Chocolate Martini:
Stoli Vanilla, Kahlua, Frangelico
~Peaches & Cream:
Grey Goose, Peach Puree, Cream
~Key Lime Pie:
Ke Ke Lime Liqueur, Coconut Rum,
Coconut Cream, Lime Juice
~Espresso Martini:
Van Gogh Espresso, Kahlua,
Crème de Cacao
\$10 per person

BLOODY MARY BAR

First: A Selection of Vodkas
Next: Tomato Juice, Clamato,
Hot Sauce, and Horseradish
The Rim: Old Bay, Celery Salt,
Sea Salt, Cracked Pepper
Shake & Garnish: Pickled Green Beans,
Celery, Carrot Shavings, Shrimp
Cocktail, Scallion, Olives, Pickle Spear,
Bacon Strip
\$10 per person

WINE UPGRADES

Available per person or per Bottle
Please ask to see our Wine List

COFFEE BAR

Gourmet Coffee,
Whipped Cream,
Powdered Chocolate,
Cinnamon Sticks,
Chocolate Coffee Beans,
Sugar Swizzle Stick,
Lemon and Orange Zest,
Flavored Syrups,
Almond Biscotti
\$8 per person

UPGRADES:

\$6 per person additional
Chocolate Shooter Cups:
Your choice of
Baileys, Kahlua or Amaretto

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HOST BAR

All Open Bars are stocked with
Vodka, Scotch, Gin, Whiskey,
Rum, Beer and Wine
All final bills are calculated on
the actual amount of the
Beverages Consumed

IMPORTED BEER \$6

DOMESTIC BEER \$5

PREMIUM BRANDS \$8

DELUXE BRANDS \$9

TOP-SHELF BRANDS \$10

CORDIALS \$10

HOUSE WINE \$7

SOFT DRINKS \$3

MINERAL WATERS \$4

Bartender fee @\$100 per Bar
(1 per 75 guests)

OPEN BAR

Premium Brands
First Hour: \$16 per person
Each Additional Hour: \$8 per person

CASH BAR

Drink Tickets @\$8.00 per ticket
Set-up fee @\$100 per Bartender
(1 per 75 guests)
Cashier fee @\$100 per Cashier

IMPORTED BEER \$6

DOMESTIC BEER \$5

PREMIUM BRANDS \$8

DELUXE BRANDS \$9

TOP-SHELF BRANDS \$10

CORDIALS \$11

NON-ALCOHOLIC BEER \$5

HOUSE WINE \$7

SOFT DRINKS \$2

SPECIALTY BEVERAGES

(Per gallon)
Fruit Punch (non-alcoholic) \$100
Mimosas \$150
Rum Punch \$150
Sangria \$150
Margaritas \$150
Champagne Punch \$150

IMPORTED BEER SELECTIONS

Corona, Corona Light,
Heineken, Heineken Lite, Amstel

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light,
Coors Light, Michelob Ultra,
O'Doul's, Miller Lite, Sam Adams

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EQUIPMENT RENTAL LIST

Microphone with Speakers
(Two Speakers with Stands, one
Amplifier, one Microphone)

Wireless Microphone additional

LCD Projector
TV
DVD

Portable AV Cart
Flip Chart (s) with Stand
(maximum three)

In Room Screen

AC Extension Cord, Power Strip

Podium

Wireless Internet
Access

Poly Com Conference Phone

Dial 9 Access Phone

Outside Telephone Line

Please indicate your selection (s)
and email or fax the form along with
the signed Group Sales Agreement.

Rates quoted are daily and non-
negotiable.

Charges will be billed to Group
Master Account.

If you have any questions concerning
equipment rental, please contact the
AV Department