

## MEETING & EVENT MENUS



# Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items.All prices noted are for the designated day only, if chosen on an alternate day, price will be \$55 per guest. Minimum 12 Guests for Breakfast Buffet. Buffets will be displayed for a maximum of 90 minutes to ensure health, safety and quality standards.

## AMERICAN CLASSIC - SUN & WED

- Sliced Farmer’s Market Fruit Display with Fresh Berries | DF, GF
- Cage Free Scrambled Eggs | DF, GF
- Natural Hardwood Smoked Bacon | DF, GF
- All Natural Chicken Sausage | DF, GF
- Anson Mills Grits with Cheddar | GF
- Red Bliss Potatoes with Caramelized Onions, Fresh Herbs | DF, GF
- Assorted Fresh Juices
- Perc Regular and Decaffeinated Coffee and Specialty Teas

**\$50** Per Person

## SAVANNAH'S SPECIALTIES - MON, THURS & SAT

- Sliced Farmer’s Market Fruit Display with Fresh Berries | DF, GF
- Georgia Shrimp and South Carolina Grits with Wilted Leeks, Savory Blackened Cream | GF
- Chicken N' Waffles with Hot Honey
- Biscuit Casserole
- Sausage Gravy, Herb Roasted Potatoes, Local Cheddar, Scallions
- Baked Egg with Pimento Cheese, Whole Hog Sausage | GF
- Assorted Fresh Juices
- Perc Regular and Decaffeinated Coffee and Specialty Teas

**\$50** Per Person

## FORSYTH FARMER'S MARKET - TUES & FRI

- Sliced Farmer’s Market Fruit Display with Fresh Berries | DF, GF
- Baker's Pride Muffins, Pastries and Croissants
- Foraged Mushroom, Heirloom Tomato and Spinach Egg White Frittata | DF
- All Natural Turkey Sausage | DF, GF
- Chef’s Selection of Overnight Oats
- Roasted Sweet Potatoes with Vidalia Onions, Herbs | DF, GF
- Assorted Fresh Juices
- Perc Regular and Decaffeinated Coffee and Specialty Teas

**\$50** Per Person

Prices are subject to 26% taxable service charge and current Georgia sales tax of 7%.Fall/Winter September 22, 2025 - March 19, 2026Menu pricing may change based on availability and market conditions.

# Plated Breakfast

Served with Locally Pressed Juice, Perc Coffee and Specialty Hot Tea. Maximum of 25 guests for Plated Breakfast.

## CHICKEN AND WAFFLES

Buttermilk Marinated Chicken Thighs and Belgian Waffles with Maple Syrup

**\$28** *Per Person*

## CLASSIC BREAKFAST | DF

Scrambled Eggs, Bacon, Breakfast Potatoes

**\$28** *Per Person*

## CATFISH AND GRITS | GF

Local Catfish with South Carolina Grits, Holy Trinity

**\$28** *Per Person*

## FORSYTH FARMER'S MARKET FRITTATA

Egg Whites, Local Veggies, Goat Cheese with side of Sweet Potato Hash

**\$28** *Per Person*

## STUFFED FRENCH TOAST

Sorghum, Cream Cheese, Black Pepper Blueberry Jam with side of Bacon

**\$28** *Per Person*

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# Continental Breakfast

All Breakfasts include Locally pressed Orange and Grapefruit Juice, Apple and Cranberry Juice, Perc Regular and Decaffeinated Coffee and Specialty Teas. Minimum 12 Guests for Breakfast Buffet.

## ELLIS SQUARE

Sliced Farmer's Market Fruit Display with Fresh Berries

Baker's Pride Muffins, Pastries and Croissants

Greek Yogurt, Organic Granola, Local Honey and House Made Fruit Coulis

Choice of One:

Anson Mills Grits with Bacon & Cheddar | GF  
Rolled Oatmeal with Brown Sugar, Dried Fruit and Locally Flavored Pecans | DF  
Overnight Oats | DF

**\$38** *Per Person*

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availability and market conditions.

## Break Packages

A part of Hyatt’s menu of the day program, our break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options.

### RIVER STREET REFRESH - WED

- Savannah's Famous Leopold's Scooped Homemade Ice Cream | DF, GF Options
  - Byrd's Famous Cookies - Assorted
  - Savannah Rae's Low Country Boil Popcorn | DF, GF
  - Housemade, Flavored Chips | DF
  - Root Beer
- \$25** Per Person

### TASTE OF SAVANNAH - MON, FRI

- House Made Candied Bacon | DF, GF
  - Benne Wafers
  - Fried Green Tomatoes with House Made Remoulade
  - Assorted Pralines
  - Peach Lemonade
- \$25** Per Person

### FORSYTH PAUSE - TUES, SAT

- Deviled Eggs with Candied Bacon | DF, GF
  - Chicken Salad, Georgia Pecans, Crisp Apples, Baguette | DF
  - Black Eye Pea Tabbouleh, Flatbread | DF, GF
  - Baker's Pride Glazed Donut Holes
  - Mini Pecan and Fruit Pies
  - Mulled Apple Juice | DF, GF
- \$25** Per Person

### THE SQUARES - THURS, SUN

- Savannah Cheese Straws
  - Candied Pecans
  - Artisanal Charcuterie and Hand Selected Cheeses, Assorted Crackers
  - French Vidalia Onion Dip
  - Savannah Bee Honey
  - Arnold Palmer
- \$25** Per Person

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## A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Plain & Everything Bagels | \$65 Per Dozen  
With Assorted Cream Cheeses
- Today's Fresh Bakeries | \$65 Per Dozen  
Muffins, Croissants & Danishes
- Brownies and Lemon Bars | \$65 Per Dozen
- Assorted Fresh Baked Cookies | \$65 Per Dozen
- Assorted Donuts | \$65 Per Dozen
- Cinnamon Rolls | \$72 Per Dozen

SNACKS

- Assorted Energy and Granola Bars | DF | \$6 Each
- Yogurt Parfaits | \$65 Per Dozen
- Bags of Dry Snacks | \$6 Each
- Seasonally Inspired Sliced Fruit | DF, GF | \$10 Per Person
- Sliced Fruit Skewers with Yogurt Dip | GF | \$10 Per Person
- Whole Fruit | DF, GF | \$5 Per Person
- Candy | \$6 Each
- Individual Healthy Bites | \$9 Each

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

- Assorted Specialty Teas | \$101 Per Gallon
- Freshly Brewed Coffee | \$101 Per Gallon  
Perc Regular and Decaffeinated Coffee
- Iced Tea | \$75 Per Gallon  
Sweet or Unsweet
- Individual Cold Brew Coffee | \$12 Each

STILL WATER & SPARKLING WATER

- Andaz Bottled Water | \$6.50 Each
- Perrier Sparkling Water | \$8 Each

SOFT DRINKS

- Coke, Diet Coke, Sprite | \$6.50 Each

HYDRATION STATION

- Water Dispensers  
These water dispensers with ecofriendly cups will keep your guests hydrated throughout the day.

SPECIALTY BOTTLED BEVERAGES

- Bottled Smoothies | \$8 Each

AND MORE

- Lemonade | \$75 Gallon

Assorted fruit and veggie options available  
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Bottled Juices | \$8 Each  
Orange, Apple & Cranberry  
.....  
Iced Teas | \$8 Each  
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Red Bull Energy Drinks | \$12 Each  
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Packages

Minimum of 10 guests required for meeting packages.

ALL DAY MEETING PACKAGE

- Breakfast Buffet of the Day  
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- Lunch Buffet of the Day  
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- Afternoon Snack Break  
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- All Day Beverage Service  
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**\$160** *Per Person*

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$69 per guest. Minimum 12 Guests for Breakfast Buffet. Buffets will be displayed for a maximum of 90 minutes to ensure health, safety and quality standards.

LOW AND SLOW BARBECUE – SUN & WED

Choice of One Starter:  
House Salad - Arcadian Mix, Shaved Carrots, Cherry Tomato, Cucumber, Cheddar Cheese, Red Onion, Crouton, Blackened RanchEllis Square Caesar Salad - Pickled Egg, Hushpuppy

SOUTHERN COMFORT - SAT & THURS

Choice of One Starter:  
House Salad - Arcadian Mix, Shaved Carrots, Cherry Tomato, Cucumber, Cheddar Cheese, Red Onion, Crouton, Blackened RanchSouthern Cobb - Romaine, Chopped Egg, Bacon, Avocado, Cheddar Cheese, Tomato, Red Onion, Champagne Vinaigrette |

Crouton, Shaved Parmesan Cheese, Cajun Caesar Dressing

Choice of Two Entrees:

Boneless Pork Chop - Golden Georgia BBQ Sauce | DF, GF  
Smoked Beef Brisket | DF, GF  
Whole Dry Rubbed BBQ Chicken | DF, GF

Broccoli Slaw or Southern Style Potato Salad | GF

Fried Okra

Herb Roasted Local Georgia Veggies | DF, GF

Cornbread

Choice of One Dessert:

Seasonal Cobbler  
Locally Inspired Ice Box Cake

Freshly Brewed Iced Tea

**\$64** Per Person

LITTLE ITALY – FRI

Choice of One Starter:

Classic Caesar Salad - Pecorino, Lemon, Garlic and Anchovy  
Vinaigrette, Crouton  
Caprese Salad - Fresh Mozzarella, Tomato,  
Basil, Balsamic Reduction, Extra Virgin Olive Oil | GF

Sausage Scallopini - Sausage, Peppers, Onions, Tomato Gravy |  
DF, GF

Seared Free Range Chicken Thighs with Forged Mushroom  
Veloute

Rigatoni Pasta  
Blistered Tomato, Wilted Spinach, Crushed Pepper Flakes,  
Parmesan Cheese, Olive Oil

Garlic Bread

Choice of One Dessert:

Cannoli - Shaved Chocolate  
Cheesecake with Seasonal Fruit  
Compote

Freshly Brewed Iced Tea

GF

Choice of Two Entrees:

Fried Chicken - Buttermilk Brined, Coated in House  
Dredge  
Smothered Pork Chop - Fried, Covered in Vidalia Onion  
Gravy  
Pot Roast - Red Skin Potatoes, Carrots, Natural Pan Jus  
Fish and Grits - Holy Trinity Butter

Braised Collard Greens | DF, GF

Black Eyed Peas and South Carolina Rice | DF, GF

Cornbread

Mashed Potatoes

Southern Gravy

Choice of One Dessert:

Chef's Choice Mini House Made Pies  
Seasonal Cobbler

Freshly Brewed Iced Tea

**\$64** Per Person

MEDITERRANEAN – MON

Choice of One Starter:

Cucumber Salad - Ripe Tomato, Feta Cheese, Red Onion, Olive  
Oil, Local Citrus | GF  
Black-Eyed Pea Tabbouleh - Farro, Garlic,  
Lemon, Fresh Herbs | DF, GF

Choice of Two Entrees:

Kofta Spiced Lamb Chops - Za'atar Yogurt  
Confit Chicken -  
Stewed Tomato, Garlic, Lemon | DF, GF  
Panko and Olive Oil  
Crusted Redfish - Herb Compound Butter

Choice of Two Sides:

Hummus and Baba Ghanoush (DF, GF) - Served with Warm Pita or  
Pita Chips (DF)  
Falafel - Chickpea Fritter with Tzatziki and  
Chermoula  
Garbanzo Bean and Parsley Pilaf | DF, GF

Dessert:

Baklava - Filo Dough, Honey, Pistachio

Freshly Brewed Iced Tea

**\$64** Per Person

~~\$64~~ Per Person

ANDAZ FIESTA - TUES

- Black-Eyed Pea Salad | DF, GF
- Local Corn, Peppers, Cilantro, Lime, Cabbage, Chipotle
- Baby Greens | DF, GF
- Pineapple Shrimp Ceviche
- Chili Lime Catfish Nuggets
- Peanut Mole Braised Chicken | DF
- Savannah Queso | GF
- Pimento Cheese, Dried Chilies, Andouille Sausage
- Cilantro Rice | DF, GF
- Green Pepper, Spinach, Garlic, Orange Juice
- Flour(DF) and Corn(DF, GF) Tortillas, House Made Tortilla Chips (DF, GF)
- Assorted Toppings
- Pickled Red Onions, Monterey Jack Cheese, Sour Cream, Peach Jalapeno Salsa | GF
- Raspberry Cream Chimichanga with Chocolate Tajin Sauce
- Freshly Brewed Iced Tea

~~\$64~~ Per Person

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

NOT LEAVING YET? WHAT ABOUT A HOT SAMMIE DISPLAY?

- Chef's Choice Seasonal Soup
- Roasted Corn & Black-Eyed Pea Salad

BOXED LUNCH

Choice of Two Sandwiches:  
Chicken Salad on Croissant with Georgia Pecans, Apples  
Slow Roasted Beef on Sourdough with Horseradish Mayo, Cheddar,  
French Fried Onions  
Fried Green Tomato with Pimento Cheese,  
Corn Salsa, Local Greens, Goat Cheese BLT with Country Whole  
Wheat Bread, Candied Bacon, Avocado, Local Greens, Tomato



Choice of House or Caesar Salad
Beef & Blue
Flank Steak, Sweetgrass Dairy Asher Blue Cheese, Crispy Shallots
Cajun Chicken
Cajun Spiced Chicken, Avocado, Bacon, Pickled Red Onion
Fried Green Tomato
Pimento Cheese, Corn Salsa, Local Greens, Goat Cheese
Cookies or Brownies
Freshly Brewed Iced Tea
<b>\$53</b> <i>Per Person</i>

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## Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a planner’s choice salad or soup, entrée, and dessert.Includes Freshly Brewed Iced Tea. Maximum of 25 guests for Plated Lunch.

### CHOICE OF STARTER

Chicken Gumbo w. Local Sausage
Pepper Pot Soup with Red Skin Potato, Roasted Carrots
Charred Broccolini Salad with Feta, Carrots, Raisins, Candied Pecans, Spring Mix, Beet Dressing
Baby Lettuce, Roasted Peaches, Candied Pecans, Goat Cheese, Sweet Onion Vinaigrette   GF
Ellis Square Caesar Salad w. Pickled Egg, Hushpuppy Crouton, Shaved Parmesan, Cajun Caesar
Fried Oysters, Spinach, Lardons, Leek Emulsion   GF

### BLACKENED CATFISH, FRIED OKRA

Chef’s Choice Starch and Seasonal Vegetable
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Relish
Choice of One Salad:
Tomato Mozzarella Salad - Vidalia Onions, Olive Oil, Fresh Herbs
Ellis Square Caesar Salad - Pickled Egg, Hushpuppy Crouton, Shaved Parmesan Cheese, Cajun Caesar Dressing
House Salad - Arcadian Mix, Shaved Carrots, Cherry Tomato, Cucumber, Cheddar Cheese, Red Onion, Crouton, Blackened Ranch
Individual Bag of Chips
Chef’s Choice of Dessert
Soft Drinks and Bottled Water
<b>\$43</b> <i>Per Person</i>

### POT ROAST

Carolina Gold Rice, Charred Broccolini, Pepperoncini
<b>\$60</b> <i>Per Person</i>

### MUSTARD SORGHUM BRINED BONELESS PORK CHOP

Chef’s Choice Starch and Seasonal Vegetable
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**\$54** *Per Person*

PERC COFFEE BRINED FRENCH AIRLINE CHICKEN  
BREAST

Chef's Choice Starch and Seasonal Vegetable

**\$52** *Per Person*

SOUTHERN COBB SALAD

Choice of Chicken - \$32 / Steak or Shrimp - \$40

**\$32** *Per Person*

**\$52** *Per Person*

VEGAN BLACK-EYED PEA CAKE | DF, GF

Local Veggies

**\$45** *Per Person*

CHOICE OF DESSERT:

Orange Buttermilk Pie with Whipped Cream

Peanut Butter Cookie Whoopie Pie

NY Style Cheesecake with Housemade Fruit Compote

Georgia Pecan Pie

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# Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 12 pieces per selection.

## COLD SELECTIONS

Antipasto Skewer | GF | \$8 Per Piece  
*with Cherry Tomato, Mozzarella, Olive, Salami*

Peaches and Ham | DF, GF | \$8 Per Piece  
*with Balsamic Glaze*

Black Eye Pea Tabbouleh | DF | \$7 Per Piece  
*Pita Bread*

Deviled Egg | DF, GF | \$7 Per Piece  
*with Candied Bacon*

Pulled Chicken | \$8 Per Piece  
*with Grapes, Pecans on Crostini*

## WARM SELECTIONS

Red Rice Fritter | \$7 Per Piece  
*with Pepper Puree*

Low Country Crab Cake | \$8 Per Piece  
*with House Cajun Tartar*

Fried Pickles and Pimento Cheese | \$7 Per Piece

Bacon Wrapped Scallop | DF, GF | \$8 Per Piece  
*Hot Honey Glaze*

Cajun Shrimp Hushpuppy | \$8 Per Piece  
*with Holy Trinity Butter*

Fried Chicken And Waffles | \$8 Per Piece

Cajun Shrimp Salad | \$8 Per Piece  
with Cracked Pepper Cracker

With Hot Honey Drizzle

Fried Green Tomatoes | \$7 Per Piece  
with Local Goat Cheese, Remoulade

Vegan Stuffed Mushroom | \$7 Per Piece  
with Fine Herbs, Local Vegetable Succotash

Collard Green Spanakopita | \$7 Per Piece

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## Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 20 guests or more. For options for groups less than 20, please contact your Event Planning Manager for menu selections.

### SLIDER STATION

Cheeseburger with Cheddar Cheese, Black Pepper Horseradish,  
Crispy Fried Onions

Pulled Pork with Tangy Slaw

Fried Chicken with Hot Sauce and Bread and Butter Pickles

House Made Chips | DF, GF

**\$30** Per Person

### SEAFOOD DISPLAY

Local GA Shrimp | DF, GF

Oysters on the Half Shell | DF, GF

Low Country Crab Cakes

House Made Hushpuppies

Cocktail Sauce, Lemon Wedges, Tabasco

**\$37** Per Person

### CHEESE AND CHARCUTERIE

Artisanal Charcuterie and Hand Selected Cheeses | GF

Pickled Vegetables, Assorted Mustards, Local Honey, Preserves |  
DF, GF

Dried Fruit, Roasted Nuts, Assorted Crackers and Breads

**\$29** Per Person

### LOW COUNTRY BOIL

Local Shrimp, Potatoes, Sweet Corn, Cajun Peanuts, Roger  
Woods Sausage | DF, GF

Frank's Red Hot Sauce, Lemon Wedges, Drum Butter

Sweet Rolls

**\$35** Per Person

### FARMER'S MARKET

Farmer's Market Vegetables – Raw, Roasted and Pickled

### LOCAL TAPAS

Pot Roast, Pickled Veg, Hoecake

Peanut Hummus, French Onion Vidalia Dip, Toasted Pita

Seasonal Sliced Fruit with Mint Honey Yogurt Dip | GF

\$26 Per Person

Pulled Pork, Coleslaw, Biscuit

Fried Pickle, Pimento Cheese

Black-Eyed Pea Tabbouleh, Toasted Pita | DF

\$29 Per Person

BOILED PEANUTS, OLIVES, PICKLED PEPPERS, CONFIT TOMATO, MARINATED FETA | GF

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### Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$200 per attendant for up to two hours. Minimum of 20 Guests Required.

ANDOUILLE STUFFED PORK LOIN

Charred Broccolini | DF, GF

Pimento Polenta | GF

Warm Rolls & Butter

\$32 Per Person

CHEERWINE BRINE WHOLE ROASTED CHICKEN | GF

Roasted Garlic Smashed Potatoes | GF

Buttery Baby Carrots | GF

Buttermilk Biscuits & Tabasco Butter

\$32 Per Person

PERC COFFEE BROWN SUGAR RUB SIRLOIN

Bacon Potato au Gratin

Grilled Baby Bell Peppers | DF, GF

Warm Rolls & Butter

\$35 Per Person

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# Plated Dinner

Featuring Chef’s seasonal specialties including a planner’s choice salad or soup, entrée, and dessert.Includes Warm Rolls, Freshly Brewed Iced Tea and Coffee Service.

## CHOICE OF STARTER:

Roasted Red Pepper Soup with Crispy Potato, Confit Garlic

Baby Arugula, Pickled Beets, Mushroom, Shaved Fennel, Feta Cheese, Citrus Honey Vin. | GF

Ellis Square Caesar Salad with Pickled Egg, Hushpuppy Crouton, Shaved Parm, Cajun Caesar

Baby Greens, Grilled Stone Fruit, Confit Garlic, Spiced Pecan, Mustard Maple Dressing | GF, DF

Lump Crab Cake w/ Corn Puree, Fried Okra

Corn and Crab Chowder with Roasted Sweet Corn, Lump Crab Meat, Fine Herbs | GF

## PERC COFFEE RUB FILET

Chef's Choice Starch and Seasonal Vegetable

**\$110***Per Person*

## 24 HOUR BRAISED BEEF SHORT RIB

Chef's Choice Starch and Seasonal Vegetable

**\$110***Per Person*

## SEARED FILET OF SALMON

Chef's Choice Starch and Seasonal Vegetable

**\$100***Per Person*

## CLOVE AND MOLASSES BRINED BONELESS PORK CHOP

Chef's Choice Starch and Seasonal Vegetable

**\$92***Per Person*

## HERB AND GARLIC ROASTED CHICKEN BREAST

Chef's Choice Starch and Seasonal Vegetable

**\$92***Per Person*

## ANSON MILLS FARRO GRAIN BOWL | DF

Sea Island Red Peas, Pickled Onions, Sauteed Spinach, Baby Cremini Mushrooms, Cherry Tomatoes, Cucumber, Champagne Vinaigrette

**\$75***Per Person*

## CHOICE OF DESSERT:

Orange Buttermilk Pie with Whipped Cream

Peanut Butter Cookie Whoopie Pie

Flourless Chocolate Torte with Raspberry Sauce

Triple Chocolate Mousse Cake with Housemade Fresh Berry Coulis

## Sweet Potato Bread Pudding with Cream Cheese Icing

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## Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Includes Freshly Brewed Iced Tea and Coffee Service.

### FORSYTH PARK DINNER BUFFET

Creamy Corn and Mussel Chowder

Marinated Mushroom Salad  
with Shaved Parmesan, Crisp Bacon, Arugula, Buttery Croutons

Grilled Redfish with Holy Trinity | GF

House Rub Beef Tri Tip with Chimichurri | GF

Scallion and Sour Cream Mashed Potatoes | GF

Asparagus and Blistered Tomatoes with Confit Garlic | GF

Mini House Made Pies

Freshly Brewed Iced Tea

**\$120** *Per Person*

### DAFFIN PARK DINNER BUFFET

Chicken Gumbo with Local Sausage

Baby Iceberg, Blue Cheese, Smoked Bacon, Cherry Tomato,  
Buttermilk Ranch | GF

Savannah Boil w. Roger Woods Sausage, Local Shrimp, Onion,  
Cob Corn, Cajun Seasoning | GF

Low and Slow BBQ Pork Ribs | GF

Herb Roasted Potatoes | DF, GF

Creamy Mac and Cheese

House Made Banana Pudding

Freshly Brewed Iced Tea

**\$115** *Per Person*

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## Alternative Options

Our Executive Chef has created mouthwatering vegan and vegetarian options to meet your attendees' dietary preferences.

ALL ENTREES WILL BE CHARGED AT THE SAME PRICE AS GROUP ENTREE.



ROASTED VEGETABLE TIMBALE

Grilled Asparagus, Heirloom Cherry Tomatoes, Parsley Puree

ANSON MILLS FARRO GRAIN BOWL

Sea Island Red Peas, Pickled Onions, Sauteed Spinach, Baby  
Cremini Mushrooms, Cherry Tomatoes, Cucumber, Champagne  
Vinaigrette

SOUTHERN CAPRESE SALAD

Fried Green Tomatoes, Charred Pickled Okra, Crispy Gherkins,  
Sorghum Drizzle

LEMON AND VIDALIA ONION RISOTTO

English Pea Risotto Cake, Baby Squash, Pea Puree

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Bellafina Prosecco | \$48 Bottle

Poema Cava | \$56 Bottle

WHITES

Rock Point, Pinot Grigio | \$48 Bottle

Velante, Pinot Grigio | \$48 Bottle

Dr. Loosen, Riesling | \$56 Bottle

Kumusha, Sauvignon Blanc | \$56 Bottle

Kim Crawford, Sauvignon Blanc | \$56 Bottle

Campet Ste. Marie, Chardonnay | \$60 Bottle

Sonoma Cutrer, Chardonnay | \$56 Bottle

ROSE

La Fete, Rosé | \$64 Bottle

REDS

Erath, Pinot Noir | \$56 Bottle

Hahn, Pinot Noir | \$48 Bottle

Vive, Cabernet | \$48 Bottle

Trapiche Broquel, Malbec | \$56 Bottle

Decoy, Cabernet | \$60 Bottle

Rabble Blend | \$48 Bottle

## CHAMPAGNE

M. Haslinger & Fils Champagne Brut | \$85 Bottle

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## Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Andaz, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

### STRAWBERRY BASIL

Savannah Vodka, Strawberry Basil Syrup, St. Germaine, Lime Juice

### POMEGRANATE MARGARITA

Tequila, Pomegranate Juice, Lime Juice, Agave, Rosemary Syrup

### GEORGIA PEACH COSMO

Modern Art Peach Vodka, Triple Sec, Lime, Cranberry Juice

### LAVENDER SOUR

Empress Gin, Lemon and Lime, Lavender Bitters, Lavender Simple Syrup

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## Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

### HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer,

### PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers,

Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.  
Prices shown are Per Drink.

Signature Cocktails | \$13

Premium Cocktails | \$15

Domestic Beer | \$7

Premium and Imported Beer | \$9

Local and Craft Beers | \$9

Featured Seasonal, Select & Premium Wines | \$13

Bottled Water | \$6.50

Soft Drinks | \$6.50

CASH BAR

A \$500 minimum is required. Includes full bar set ups.

Signature Cocktails | \$15

Premium Cocktails | \$17

Domestic Beer | \$9

Premium and Imported Beer | \$11

Local and Craft Beers | \$11

Featured Seasonal, Select & Premium Wines | \$15

Bottled Water | \$7

Soft Drinks | \$7

PREMIUM BAR

Premium Seasonal WinesSoft Drinks and Still/Sparkling Waters

One Hour | \$20 Per Person

Each Additional Hour | \$10 Per Person

LABOR CHARGES

Bartender | \$200 Each

For Four Hours*1 Bartender per 75 Guests*

SIGNATURE BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Rittenhouse Rye, Dewar's White Label Scotch, El Jimador Blanco Tequila

One Hour | \$25 Per Person

Each Additional Hour | \$12 Per Person

Tito's Vodka, Bombay Sapphire Gin, Ten to One White Rum, Maker's Mark Bourbon, Lot 40 Rye, Johnnie Walker Black  
Scotch, Tequila Cazadores Blanco Tequila

One Hour | \$29 Per Person

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Each Additional Hour | \$14 Per Person

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Prices are subject to 26% taxable service charge and current Georgia sales tax of 7% and 10% liquor tax.Fall/Winter September 22, 2025 - March 19, 2026Menu pricing  
may change based on availability and market conditions.



DF Dairy Free   CN Contains Nuts   GF Gluten Free   SF Contains Shellfish   VGN Vegan   VVegetarian