



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 \$53 per guest. Minimum 12 Guests for Breakfast Buffet.

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

Red Bliss Potatoes with Caramelized Onions, Fresh Herbs | DF, GF

Hoe Cakes with Pear Cranberry Compote

Assorted Fresh Juices

Perc Regular and Decaffeinated Coffee and Specialty Teas

\$48 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

Biscuit Casserole

Sausage Gravy, Herb Roasted Potatoes, Local Cheddar and Scallions

Peanut Butter French Toast Bake

Savannah Candy Kitchen Praline Crumble

Baked Egg with Pimento Cheese, Whole Hog Sausage | GF

Assorted Fresh Juices

Perc Regular and Decaffeinated Coffee and Specialty Teas

\$48 Per Person

FORSYTH FARMER'S MARKET - TUES & FRI

Sliced Farmer's Market Fruit Display with Fresh Berries | DF, GF

Foraged Mushroom, Heirloom Tomato and Spinach Egg White Frittata | DF

All Natural Chicken 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

\$48 *Per Person*

Prices are subject to 26% taxable service charge and current Georgia sales tax of 7%. Fall/Winter September 23, 2024 - March 18, 2025 Menu pricing may change based on availability and market conditions.

Plated Breakfast

Served with Locally Pressed Juice, Perc Coffee and Specialty Hot Tea

CHICKEN AND WAFFLES

Buttermilk Marinated Chicken Thighs and Belgian Waffles with Maple Syrup

\$25 *Per Person*

CLASSIC BREAKFAST | DF

Scrambled Eggs, Bacon, Breakfast Potatoes

\$25 *Per Person*

CATFISH AND GRITS | GF

Local Catfish with South Carolina Grits, Holy Trinity

\$25 *Per Person*

FORSYTH FARMER'S MARKET FRITTATA

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

\$25 *Per Person*

STUFFED FRENCH TOAST

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

\$25 *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

Choice of One:

Grits with Bacon & Cheddar | GF

Rolled Oatmeal with Brown Sugar, Dried Fruit and Locally Flavored Pecans | DF

Overnight Oats | DF

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

\$35.00 *Per Person*

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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. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 30 minutes.

SNACK A LIL' - SUN

Savannah Rae's Low Country Boil Popcorn

Housemade, Flavored Chips

Assorted Mini Sodas

\$24 *Per Person*

SAVANNAH TEA TIME - MON

Deviled Eggs with Candied Bacon | DF, GF

Smoked Salmon, Cream Cheese, Fried Capers, Country White Bread

Chicken Salad, Georgia Pecans, Crisp Apples, Baguette | DF

Black Eye Pea Tabbouleh, Flatbread | DF, GF

Stone Fruit, Mint, Feta | DF, GF

Hot & Cold Flavored Tea Selection

\$24 *Per Person*

TASTE OF SAVANNAH - TUES & FRI

House Made Candied Bacon | DF, GF

Locally Flavored Pecans | DF, GF Options

Fried Green Tomatoes with House Made Remoulade

Assorted Pralines

Peach Lemonade

\$24 *Per Person*

LEOPOLD'S & BYRD'S BREAK - WED & SAT

Savannah's Famous Leopold's Scooped Homemade Ice Cream | DF, GF Options

Byrd's Famous Cookies - Assorted

Root Beer

\$24 *Per Person*

COUNTY FAIR - THURS

Baker's Pride Glazed Donut Holes

Pretzel Bites

Sliced Apples | DF, GF

Assorted Dipping Sauces

Warm Apple Cider

\$24 *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

Whole Fruit | DF, GF | \$5 Per Person

Candy | \$6 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 | \$99 Per Gallon

Freshly Brewed Coffee | \$99 Per Gallon
Perc Regular and Decaffeinated Coffee

Iced Tea | \$75 Per Gallon
Sweet or Unsweet

Custom Keurig Coffee Station | \$6 Each

Custom Nespresso Machine Station | \$6 Each

Individual Cold Brew Coffee | \$8 Each

SOFT DRINKS

Coke, Diet Coke, Sprite | \$6 Each

SPECIALTY BOTTLED BEVERAGES

Bottled Smoothies | \$8 Each
Assorted fruit and veggie options available

Bottled Juices | \$6 Each
Orange, Apple & Cranberry

Iced Teas | \$8 Each

STILL WATER & SPARKLING WATER

Fiji Water | \$6 Each

Perrier Sparkling Water | \$6 Each

HYDRATION STATION

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

AND MORE

Lemonade | \$75 Gallon

Red Bull Energy Drinks | \$9 Each

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Packages

Minimum of 10 guests required for meeting packages.

ALL DAY MEETING PACKAGE

Breakfast Buffet of the Day

Lunch Buffet of the Day

Afternoon Snack Break

All Day Beverage Service

\$155 *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 \$67 per guest.

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 Ranch

Ellis Square Caesar Salad - Pickled Egg, Hushpuppy Crouton, Shaved Parmesan Cheese, Cajun Caesar Dressing

Choice of Two Entrees:

Pulled Pork - Golden Georgia BBQ Sauce | DF, GF

Smoked Beef Brisket | DF, GF

Whole Dry Rubbed BBQ Chicken | DF, GF

Coleslaw 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

\$62 *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:

SOUTHERN COMFORT - SAT & THURS

Choice of One Salad:

House Salad - Arcadian Mix, Shaved Carrots, Cherry Tomato, Cucumber, Cheddar Cheese, Red Onion, Crouton, Blackened Ranch

Southern Cobb - Romaine, Chopped Egg, Bacon, Avocado, Cheddar Cheese, Tomato, Red Onion, Champagne Vinaigrette | 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

\$62 *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:

Lamb Kofta - 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:

Cannoli - Shaved Chocolate
Cheesecake with Seasonal Fruit Compote

Freshly Brewed Iced Tea

\$62 Per Person

Baklava - Filo Dough, Honey, Pistachio

Freshly Brewed Iced Tea

\$62 Per Person

ANDAZ FIESTA - TUES

Black-Eyed Pea Salad | DF, GF
Local Corn, Peppers, Cilantro, Lime, Cabbage, Chipotle

Baby Greens | DF, GF
Orange 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

Banana Cream Chimichanga with Chocolate Tajin Sauce

Freshly Brewed Iced Tea

\$62 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.

CHICKEN SALAD ON CROISSANT

With Georgia Pecans, Apples

Choice of One Salad:

Tomato Mozzarella Salad - Vidalia Onions, Olive Oil, Fresh Herbs -
Ellis Square Caesar Salad - Pickled Egg, Hushpuppy Crouton,

SLOW ROASTED BEEF ON SOURDOUGH

With Horseradish Mayo, Cheddar Cheese, French Fried Onions

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 or Bottled Water

\$43 Per Person

FRIED GREEN TOMATO

With Pimento Cheese, Corn Salsa, Local Greens, Goat Cheese

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 or Bottled Water

\$43 Per Person

HAM N' SWISS

With Grain Mustard, Lettuce, Tomato, Pickled Peppers, Country White Bread

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 or Bottled Water

\$43 Per Person

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 or Bottled Water

\$43 Per Person

BLT

With Country Whole Wheat Bread, Candied Bacon, Avocado, Local Greens, Tomato 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 or Bottled Water

\$43 Per Person

NOT LEAVING YET? BUILD-YOUR-OWN DELI LUNCH!

Chef's Choice Seasonal Soup

Tomato Cucumber Salad with Arugula, Balsamic Vinaigrette

Choice of House or Caesar Salad

Croissant, Sourdough, Country Whole Wheat Bread

Assorted Toppings

Georgia Pecans, Apples, Cheddar Cheese, French Fried Onions, Avocado, Local Greens

Assorted Proteins

Chicken Salad, Slices of Roasted Beef, Candied Bacon

Assorted Condiments

Horseradish & Regular Mayo, Tomato Relish, Mustard

Chef's Choice of Dessert

Freshly Brewed Iced Tea

\$49 *Per Person*

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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.

CHOICE OF STARTER

Chicken Gumbo with Local Sausage

Savory Corn and Mushroom Bisque | GF

Baby Lettuce, Roasted Stone Fruit, Candied Pecans, Goat Cheese, Sweet Onion Vinaigrette | GF

Ellis Square Caesar Salad w. Pickled Egg, Hushpuppy Crouton, Shaved Parmesan, Cajun Caesar

Pickled Beets with Corn Relish Micro Collard Greens | DF, GF

Fried Oysters, Spinach, Lardons, Leek Emulsion | GF

POT ROAST

Carolina Gold Rice, Charred Broccoli, Pepperoncini

\$60 *Per Person*

SEARED NY STRIP

Chef's Choice Starch and Seasonal Vegetable

\$70 *Per Person*

BLACKENED CATFISH, FRIED OKRA

Chef's Choice Starch and Seasonal Vegetable

\$54 *Per Person*

MUSTARD SORGHUM BRINED BONELESS PORK CHOP

Chef's Choice Starch and Seasonal Vegetable

\$52 *Per Person*

PERC COFFEE BRINED FRENCH AIRLINE CHICKEN BREAST

Chef's Choice Starch and Seasonal Vegetable

\$52 *Per Person*

VEGAN BLACK-EYED PEA CAKE | DF, GF

Local Veggies

\$45 *Per Person*

CHOICE OF DESSERT:

NY Style Cheesecake with Housemade Fruit Compote

Orange Buttermilk Pie with Whipped Cream

Sweet Potato Bread Pudding with Cream Cheese Icing

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

Smoked Fish Dip | \$8 Per Piece
with Potato Pancake

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
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

\$27 Per Person

SEAFOOD DISPLAY

Local GA Shrimp | DF, GF

Oysters on the Half Shell | DF, GF

House Made Crab Cakes

Smoked Fish Dip, Club Crackers

House Made Cocktail Sauce, Lemon Wedges, Tabasco

\$34 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

\$32 Per Person

FARMER'S MARKET

Farmer's Market Vegetables – Raw, Roasted and Pickled

Roasted Garlic Hummus, Creole Ranch, Toasted Pita

Seasonal Sliced Fruit with Mint Honey Yogurt Dip | GF

\$22 Per Person

LOCAL TAPAS

Pot Roast, Pickled Veg, Hoecake

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

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 and Freshly Brewed Iced Tea.

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/ Basil Citrus Aioli, Microgreen Salad

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

24 HOUR BRAISED BEEF SHORT RIB

Chef's Choice Starch and Seasonal Vegetable

\$90 *Per Person*

CLOVE AND MOLASSES BRINED BONELESS PORK CHOP

Chef's Choice Starch and Seasonal Vegetable

\$84 *Per Person*

LIMA BEAN CASSOULET | DF, GF

Charred Broccolini, Roasted Mushroom, Pickled Squash

\$75 *Per Person*

PERC COFFEE RUB FILET

Chef's Choice Starch and Seasonal Vegetable

\$96 *Per Person*

SEARED FILET OF MARKET FISH

Chef's Choice Starch and Seasonal Vegetable

\$86 *Per Person*

HERB AND GARLIC ROASTED CHICKEN BREAST

Chef's Choice Starch and Seasonal Vegetable

\$84 *Per Person*

CHOICE OF DESSERT:

Orange Buttermilk Pie with Whipped Cream

Sweet Potato Bread Pudding with Cream Cheese Icing

Flourless Chocolate Torte with Raspberry Sauce

Triple Chocolate Mousse Cake with Housemade Fresh Berry Coulis

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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.

ELLIS SQUARE DINNER BUFFET

Creamy Corn and Mussel Chowder

Marinated Mushroom Salad
with Shaved Parmesan, Crisp Bacon, Arugula, Battered 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*

FORSYTH 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

QUINOA AND MUSHROOM RAGOUT

Braised Greens, Pickled Peppers, Roasted Carrots, Fried Basil

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

Prices are subject to 26% taxable service charge and current Georgia sales tax of 7%. Fall/Winter September 1, 2023 - February 29, 2024 Menu pricing may change based on availability and market conditions.



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

ROSE

La Fete, Rosé | \$60 Bottle

WHITES

Gabriella, Pinot Grigio | \$48 Bottle

Del Rio, Pinot Grigio | \$60 Bottle

Del Rio, Riesling | \$58 Bottle

Kumusha, Sauvignon Blanc | \$56 Bottle

Kim Crawford, Sauvignon Blanc | \$52 Bottle

Campet Ste. Marie, Chardonnay | \$60 Bottle

Saracina, Chardonnay | \$48 Bottle

Sonoma Cutrer, Chardonnay | \$56 Bottle

REDS

Erath, Pinot Noir | \$56 Bottle

Hahn, Pinot Noir | \$48 Bottle

Vive, Cabernet | \$40 Bottle

Trapiche Broquel, Malbec | \$56 Bottle

Decoy, Cabernet | \$60 Bottle

Rabble Blend | \$48 Bottle

Old Soul Red Blend | \$70 Bottle

CHAMPAGNE

M. Haslinger & Fils Champagne Brut | \$100 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

SEVILLA 75

Tanqueray Sevilla, Lemon Oleo, Champagne

PISTACHIO MARTINI

Vodka, Blue Curacao, Irish Cream, Amaretto

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

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Seasonal Wines Soft Drinks and Still/Sparkling Waters

One Hour | \$19 Per Person

Each Additional Hour | \$9 Per Person

HOST SPONSORED BAR PER DRINK

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

LABOR CHARGES

Bartender | \$200 Each

For Four Hours

1 Bartender per 75 Guests

Signature Cocktails | \$13

Premium Cocktails | \$15

Domestic Beer | \$7

Premium and Imported Beer | \$9

Local and Craft Beers | \$9

Featured Seasonal, Select & Premium Wines | \$11

Bottled Water | \$6

Soft Drinks | \$6

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 | \$13

Bottled Water | \$7

Soft Drinks | \$7

PREMIUM BAR

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

Each Additional Hour | \$12 Per Person

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 | \$10 Per Person

Prices are subject to 26% taxable service charge and current Georgia sales tax of 7% and 10% liquor tax. Fall/Winter September 23, 2024 - March 18, 2025 Menu pricing may change based on availability and market conditions.