andaz.

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 | SAVANNAH'S SPECIALTIES - MON, THURS & SAT |
|--|---|
| Sliced Farmer's Market Fruit Display with Fresh Berries DF, GF | Sliced Farmer's Market Fruit Display with Fresh Berries DF, GF |
| Cage Free Scrambled Eggs DF, GF | Georgia Shrimp and South Carolina Grits with Wilted Leeks, |
| Natural Hardwood Smoked Bacon DF, GF | Savory Blackened Cream GF |
| All Natural Chicken Sausage DF, GF | Chicken N' Waffles with Hot Honey |
| Anson Mills Grits with Cheddar GF | Biscuit Casserole Sausage Gravy, Herb Roasted Potatoes, Local Cheddar, Scallions |
| Red Bliss Potatoes with Caramelized Onions, Fresh Herbs DF, GF | Baked Egg with Pimento Cheese, Whole Hog Sausage GF |
| Assorted Fresh Juices | Assorted Fresh Juices |
| Perc Regular and Decaffeinated Coffee and Specialty Teas | Perc Regular and Decaffeinated Coffee and Specialty Teas |
| \$50 Per Person | \$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 Fritta | ata DF |
| All Natural Turkey Sausage DF, GF | |
| Chef's Selection of Overnight Oats | |
| Roasted Sweet Potatoes with Vidalia Onions, Herbs DF, GF | |
| A LIE LIE | |
| Assorted Fresh Juices | |
| Perc Regular and Decaffeinated Coffee and Specialty Teas | |

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Plated Breakfast

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

| CHICKEN AND WAFFLES | CLASSIC BREAKFAST DF |
|---|---|
| Buttermilk Marinated Chicken Thighs and Belgian Waffles with | Scrambled Eggs, Bacon, Breakfast Potatoes |
| Maple Syrup \$28 Per Person | \$28 Per Person |
| CATFISH AND GRITS GF | FORSYTH FARMER'S MARKET FRITTATA |
| Local Catfish with South Carolina Grits, Holy Trinity | Egg Whites, Local Veggies, Goat Cheese with side of Sweet Potato |
| \$28 Per Person | Hash |
| | \$28 Per Person |
| STUFFED FRENCH TOAST | f Doggan |
| Sorghum, Cream Cheese, Black Pepper Blueberry Jam with side o | r Bacon |
| | of 7%.Fall/Winter September 22, 2025 - March 19, 2026Menu pricing may change based on |
| Continental Breakfast | |
| All Breakfasts include Locally pressed Orange and Grapefruit Juice, Appl Teas. Minimum 12 Guests for Breakfast Buffet. | le and Cranberry Juice, Perc Regular and Decaffeinated Coffee and Specialty |
| 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 Frui | t Coulis |
| Choice of One: Anson Mills Grits with Bacon & Cheddar GFRolled Oatmeal with B | Brown Sugar, Dried Fruit and Locally Flavored Pecans |

\$38 Per Person

DFOvernight Oats | DF

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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.

| RIVER STREET REFRESH - WED | TASTE OF SAVANNAH - MON, FRI |
|---|--|
| Savannah's Famous Leopold's Scooped Homemade Ice Cream DF, GF Options Byrd's Famous Cookies - Assorted Housemade, Flavored Chips DF Root Beer Housemade Low Country Boil Popcorn DF, GF | House Made Candied Bacon DF, GF |
| | Benne Wafers Fried Green Tomatoes with House Made Remoulade |
| | Assorted Pralines |
| | Peach Lemonade |
| | \$25 Per Person |
| \$25 Per Person | |
| FORSYTH PAUSE - TUES, SAT | THE SQUARES - THURS, SUN |
| 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 | Savannah Cheese Straws |
| | Candied Pecans |
| | Artisanal Charcuterie and Hand Selected Cheeses, Assorted Crackers |
| | French Vidalia Onion Dip Savannah Bee Honey |
| | |
| | \$25 Per Person |

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

| BAKERY | SNACKS |
|--|--|
| Plain & Everything Bagels \$65 Per Dozen With Assorted Cream Cheeses | Assorted Energy and Granola Bars DF \$6 Each |
| | Yogurt Parfaits \$65 Per Dozen |
| Today's Fresh Bakeries \$65 Per Dozen Muffins, Croissants & Danishes | Bags of Dry Snacks \$6 Each |
| Brownies and Lemon Bars \$65 Per Dozen | Seasonally Inspired Sliced Fruit DF, GF \$10 Per Person |
| Assorted Fresh Baked Cookies \$65 Per Dozen | Sliced Fruit Skewers with Yogurt Dip GF \$10 Per Person |
| Assorted Donuts \$65 Per Dozen | Whole Fruit DF, GF \$5 Per Person |
| Cinnamon Rolls \$72 Per Dozen | Candy \$6 Each |
| | Individual Healthy Bites \$9 Each |
| availability and market conditions. A La Carte Beverages | |
| Prices are subject to 26% taxable service charge and current Georgia availability and market conditions. A La Carte Beverages A variety of non-alcoholic libations are available throughout th | |
| availability and market conditions. A La Carte Beverages A variety of non-alcoholic libations are available throughout th | |
| availability and market conditions. A La Carte Beverages | e day. |
| A La Carte Beverages A variety of non-alcoholic libations are available throughout th COFFEE AND TEA Assorted Specialty Teas \$101 Per Gallon Freshly Brewed Coffee \$101 Per Gallon | e day. STILL WATER & SPARKLING WATER |
| A La Carte Beverages A variety of non-alcoholic libations are available throughout th COFFEE AND TEA Assorted Specialty Teas \$101 Per Gallon | e day. STILL WATER & SPARKLING WATER Andaz Bottled Water \$6.50 Each |
| A La Carte Beverages A variety of non-alcoholic libations are available throughout th 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 | e day. STILL WATER & SPARKLING WATER Andaz Bottled Water \$6.50 Each |
| A La Carte Beverages A variety of non-alcoholic libations are available throughout th COFFEE AND TEA Assorted Specialty Teas \$101 Per Gallon Freshly Brewed Coffee \$101 Per Gallon Perc Regular and Decaffeinated Coffee | e day. STILL WATER & SPARKLING WATER Andaz Bottled Water \$6.50 Each |
| A La Carte Beverages A variety of non-alcoholic libations are available throughout th 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 | e day. STILL WATER & SPARKLING WATER Andaz Bottled Water \$6.50 Each Perrier Sparkling Water \$8 Each |

AND MORE

Lemonade | \$75 Gallon

SPECIALTY BOTTLED BEVERAGES

Bottled Smoothies | \$8 Each

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

\$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 | GF |
|--|--|
| Choice of Two Entrees: Boneless Pork Chop - Golden Georgia BBQ Sauce DF, GFSmoked Beef Brisket DF, GFWhole Dry Rubbed BBQ Chicken DF, GF Broccoli Slaw or Southern Style Potato Salad GF | Choice of Two Entrees: Fried Chicken - Buttermilk Brined, Coated in House DredgeSmothered Pork Chop - Fried, Covered in Vidalia Onion GravyPot Roast - Red Skin Potatoes, Carrots, Natural Pan JusFish and Grits - Holy Trinity Butter |
| Fried Okra | Braised Collard Greens DF, GF |
| Herb Roasted Local Georgia Veggies DF, GF | Black Eyed Peas and South Carolina Rice DF, GF |
| Cornbread | Cornbread |
| Choice of One Dessert: Seasonal CobblerLocally Inspired Ice Box Cake | Mashed Potatoes Southern Gravy |
| Freshly Brewed Iced Tea | Choice of One Dessert: Chef's Choice Mini House Made PiesSeasonal Cobbler |
| \$64 Per Person | Freshly Brewed Iced Tea |
| | \$64 Per Person |
| LITTLE ITALY – FRI | MEDITERRANEAN – MON |
| Choice of One Starter: Classic Caesar Salad - Pecorino, Lemon, Garlic and Anchovy Vinaigrette, CroutonCaprese Salad - Fresh Mozzarella, Tomato, Basil, Balsamic Reduction, Extra Virgin Olive Oil GF | Choice of One Starter: Cucumber Salad - Ripe Tomato, Feta Cheese, Red Onion, Olive Oil, Local Citrus GFBlack-Eyed Pea Tabbouleh - Farro, Garlic, Lemon, Fresh Herbs DF, GF |
| Sausage Scallopini - Sausage, Peppers, Onions, Tomato Gravy DF, GF | Choice of Two Entrees: Kofta Spiced Lamb Chops - Za'atar YogurtConfit Chicken - |
| Seared Free Range Chicken Thighs with Forged Mushroom Veloute | Stewed Tomato, Garlic, Lemon DF, GFPanko and Olive Oil Crusted Redfish - Herb Compound Butter |
| Rigatoni Pasta Blistered Tomato, Wilted Spinach, Crushed Pepper Flakes, Parmesan Cheese, Olive Oil | Choice of Two Sides: Hummus and Baba Ghanoush (DF, GF) - Served with Warm Pita or Pita Chips (DF)Falafel - Chickpea Fritter with Tzatziki and ChermoulaGarbanzo Bean and Parsley Pilaf DF, GF |
| Garlic Bread | Dessert: |
| Choice of One Dessert: Cannoli - Shaved ChocolateCheesecake with Seasonal Fruit | Baklava - Filo Dough, Honey, Pistachio |
| Compote | Freshly Brewed Iced Tea |
| Freshly Brewed Iced Tea | \$64 Per Person |

\$64 Per Person

| \$64 Per Person |
|---|
| Freshly Brewed Iced Tea |
| Raspberry Cream Chimichanga with Chocolate Tajin Sauce |
| Assorted Toppings Pickled Red Onions, Monterey Jack Cheese, Sour Cream, Peach Jalapeno Salsa GF |
| Flour(DF) and Corn(DF, GF) Tortillas, House Made Tortilla Chips (DF, GF) |
| Cilantro Rice DF, GF Green Pepper, Spinach, Garlic, Orange Juice |
| Savannah Queso GF Pimento Cheese, Dried Chilies, Andouille Sausage |
| Peanut Mole Braised Chicken DF |
| Chili Lime Catfish Nuggets |
| Baby Greens DF, GF Pineapple Shrimp Ceviche |
| Black-Eyed Pea Salad DF, GF Local Corn, Peppers, Cilantro, Lime, Cabbage, Chipotle |
| ANDAZ FIESTA - TUES |

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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 | E |
|--|---|
| DISPLAY? | C |
| Chef's Choice Seasonal Soup | C |
| | R |
| Roasted Corn & Black-Eyed Pea Salad | F |
| | C |
| | |

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 | Relish |
|---|--|
| Beef & Blue Flank Steak, Sweetgrass Dairy Asher Blue Cheese, Crispy Shallots | Choice of One Salad: Tomato Mozzarella Salad - Vidalia Onions, Olive Oil, Fresh Herbs Ellis Square Caesar Salad - Pickled Egg, Hushpuppy Crouton, |
| Cajun Chicken Cajun Spiced Chicken, Avocado, Bacon, Pickled Red Onion | Shaved Parmesan Cheese, Cajun Caesar Dressing House Salad - Arcadian Mix, Shaved Carrots, Cherry Tomato, Cucumber, Cheddar Cheese, Red Onion, Crouton, Blackened Ranch |
| Fried Green Tomato Pimento Cheese, Corn Salsa, Local Greens, Goat Cheese | Individual Bag of Chips |
| Cookies or Brownies | Chef's Choice of Dessert |
| Freshly Brewed Iced Tea | Soft Drinks and Bottled Water |
| \$53 Per Person | \$43 Per Person |

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Plated Lunch

| Ideal for a lunch meeting, our composed plated lunches feature Chef's sed dessert.Includes Freshly Brewed Iced Tea. Maximum of 25 guests for Plate | easonal specialties including a planner's choice salad or soup, entrée, and ed Lunch. |
|---|---|
| CHOICE OF STARTER | POT ROAST |
| Chicken Gumbo w. Local Sausage | Carolina Gold Rice, Charred Broccolini, Pepperoncini |
| Pepper Pot Soup with Red Skin Potato, Roasted Carrots | \$60 Per Person |
| 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 | MUSTARD SORGHUM BRINED BONELESS PORK |
| Chef's Choice Starch and Seasonal Vegetable | CHOP |
| | Chef's Choice Starch and Seasonal Vegetable |

| \$54 | Per Person |
|------|------------|
| ノノエ | Per Person |

\$52 Per Person

| PERC COFFEE BRINED FRENCH AIRLINE CHICKEN BREAST | VEGAN BLACK-EYED PEA CAKE DF, GF Local Veggies |
|---|--|
| Chef's Choice Starch and Seasonal Vegetable | \$45 Per Person |
| \$52 Per Person | • |
| | |
| SOUTHERN COBB SALAD | CHOICE OF DESSERT: |
| Choice of Chicken - \$32 / Steak or Shrimp - \$40 | Orange Buttermilk Pie with Whipped Cream |
| \$32 Per Person | Peanut Butter Cookie Whoopie Pie |

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Georgia Pecan Pie

NY Style Cheesecake with Housemade Fruit Compote

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 | WARM SELECTIONS |
|---|--|
| Antipasto Skewer GF \$8 Per Piece with Cherry Tomato, Mozzarella, Olive, Salami | Red Rice Fritter \$7 Per Piece with Pepper Puree |
| Peaches and Ham DF, GF \$8 Per Piece with Balsamic Glaze | Low Country Crab Cake \$8 Per Piece with House Cajun Tartar |
| Black Eye Pea Tabbouleh DF \$7 Per Piece | Fried Pickles and Pimento Cheese \$7 Per Piece |
| Deviled Egg DF, GF \$7 Per Piece with Candied Bacon | Bacon Wrapped Scallop DF, GF \$8 Per Piece Hot Honey Glaze |
| Pulled Chicken \$8 Per Piece | Cajun Shrimp Hushpuppy \$8 Per Piece with Holy Trinity Butter |
| with Grapes, Pecans on Crostini | 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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| | possibilities from exceptional cheeses to locally inspired food stations. All less than 20, please contact your Event Planning Manager for menu selections. |
| SLIDER STATION | SEAFOOD DISPLAY |
| Cheeseburger with Cheddar Cheese, Black Pepper Horseradish, Crispy Fried Onions | Local GA Shrimp DF, GF |
| Pulled Pork with Tangy Slaw | Oysters on the Half Shell DF, GF |
| Fried Chicken with Hot Sauce and Bread and Butter Pickles | Low Country Crab Cakes |
| House Made Chips DF, GF \$30 Per Person | House Made Hushpuppies |
| | Cocktail Sauce, Lemon Wedges, Tabasco |
| | \$37 Per Person |
| CHEESE AND CHARCUTERIE | LOW COUNTRY BOIL |
| Artisanal Charcuterie and Hand Selected Cheeses GF | Local Shrimp, Potatoes, Sweet Corn, Cajun Peanuts, Roger Woods Sausage DF, GF |
| Pickled Vegetables, Assorted Mustards, Local Honey, Preserves DF, GF | Frank's Red Hot Sauce, Lemon Wedges, Drum Butter |
| Dried Fruit, Roasted Nuts, Assorted Crackers and Breads | Sweet Rolls |
| \$29 Per Person | \$35 Per Person |
| | |

Pot Roast, Pickled Veg, Hoecake

Farmer's Market Vegetables – Raw, Roasted and Pickled

| Peanut Hummus, French Onion Vidalia Dip, Toasted Pita | Pulled Pork, Coleslaw, Biscuit |
|---|---|
| Seasonal Sliced Fruit with Mint Honey Yogurt Dip GF | Fried Pickle, Pimento Cheese |
| \$26 Per Person | 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 | CHEERWINE BRINE WHOLE ROASTED CHICKEN GF |
|-------------------------------------|--|
| Charred Broccolini DF, GF | Roasted Garlic Smashed Potatoes GF |
| Pimento Polenta GF | Buttery Baby Carrots GF |
| Warm Rolls & Butter | Buttermilk Biscuits & Tabasco Butter |
| \$32 Per Person | \$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: | PERC COFFEE RUB FILET |
|--|---|
| Roasted Red Pepper Soup with Crispy Potato, Confit Garlic | Chef's Choice Starch and Seasonal Vegetable |
| Baby Arugula, Pickled Beets, Mushroom, Shaved Fennel, Feta Cheese, Citrus Honey Vin. GF | \$110 Per Person |
| 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 | |
| 24 HOUR BRAISED BEEF SHORT RIB | SEARED FILET OF SALMON |
| Chef's Choice Starch and Seasonal Vegetable | Chef's Choice Starch and Seasonal Vegetable |
| \$110 Per Person | \$100 Per Person |
| CLOVE AND MOLASSES BRINED BONELESS PORK | HERB AND GARLIC ROASTED CHICKEN BREAST |
| CHOP Chafe Chaica Starch and Sossanal Vagatable | Chef's Choice Starch and Seasonal Vegetable |
| Chef's Choice Starch and Seasonal Vegetable | \$92 Per Person |
| \$92 Per Person | |
| ANSON MILLS FARRO GRAIN BOWL DF | CHOICE OF DESSERT: |
| Sea Island Red Peas, Pickled Onions, Sauteed Spinach, Baby | Orange Buttermilk Pie with Whipped Cream |
| | orange battermitt te with wripped cream |
| Sea Island Red Peas, Pickled Onions, Sauteed Spinach, Baby Cremini Mushrooms, Cherry Tomatoes, Cucumber, Champagne Vinaigrette | Peanut Butter Cookie Whoopie Pie |
| Cremini Mushrooms, Cherry Tomatoes, Cucumber, Champagne | |

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.

| \$120 Per Person | \$115 Per Person |
|--|--|
| ¢120 | Freshly Brewed Iced Tea |
| Freshly Brewed Iced Tea | House Made Banana Pudding |
| Mini House Made Pies | |
| Asparagus and Blistered Tomatoes with Confit Garlic GF | Creamy Mac and Cheese |
| Scallion and Sour Cream Mashed Potatoes GF | Herb Roasted Potatoes DF, GF |
| House Rub Beef Tri Tip with Chimichurri GF | Low and Slow BBQ Pork Ribs GF |
| Grilled Redfish with Holy Trinity GF | Savannah Boil w. Roger Woods Sausage, Local Shrimp, Onion, Cob Corn, Cajun Seasoning GF |
| Marinated Mushroom Salad with Shaved Parmesan, Crisp Bacon, Arugula, Buttery Croutons | Baby Iceberg, Blue Cheese, Smoked Bacon, Cherry Tomato, Buttermilk Ranch GF |
| Creamy Corn and Mussel Chowder | Chicken Gumbo with Local Sausage |
| FORSYTH PARK DINNER BUFFET | DAFFIN PARK DINNER BUFFET |

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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 | ANSON MILLS FARRO GRAIN BOWL |
|--|--|
| Grilled Asparagus, Heirloom Cherry Tomatoes, Parsley Puree | 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 | |
| Prices are subject to 26% taxable service charge and current Georgia sales tax of 76 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 | |
| occasion. SPARKLING | WHITES |
| Bellafina Prosecco \$48 Bottle | Rock Point, Pinot Grigio \$48 Bottle |
| Poema Cava \$56 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 | REDS |

Erath, Pinot Noir | \$56 Bottle

La Fete, Rosé | \$64 Bottle

| | Hahn, Pinot Noir \$48 Bottle |
|---|--|
| | Vive, Cabernet \$48 Bottle |
| | Trapiche Broquel, Malbec \$56 Bottle |
| | Decoy, Cabernet \$60 Bottle |
| | Rabble Blend \$48 Bottle |
| | |
| HAMPAGNE | |
| Haslinger & Fils Champagne Brut \$85 Bottle | |
| | |

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Hand Crafted Cocktails

C

Transform an ordinary bar experience! Mixology is the art of combing 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 | POMEGRANATE MARGARITA |
|---|--|
| Savannah Vodka, Strawberry Basil Syrup, St. Germaine, Lime Juice | Tequila, Pomegranate Juice, Lime Juice, Agave, Rosemary Syrup |
| GEORGIA PEACH COSMO | LAVENDER SOUR |
| Modern Art Peach Vodka, Triple Sec, Lime, Cranberry Juice | 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. | Premium Seasonal WinesSoft Drinks and Still/Sparkling Waters |
|---|--|
| | One Hour \$20 Per Person |
| | Each Additional Hour \$10 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 \$13 | |
| Bottled Water \$6.50 | |
| Soft Drinks \$6.50 | |
| CASH BAR A \$500 minimum is required. Includes full bar set ups. Signature Cocktails \$15 | SIGNATURE BAR Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Rittenhouse Rye, Dewar's White Label Scotch, El Jimador Blanco Tequila |
| Premium Cocktails \$17 | One Hour \$25 Per Person |
| Domestic Beer \$9 | Each Additional Hour \$12 Per Person |
| Premium and Imported Beer \$11 | |
| Local and Craft Beers \$11 | |
| Featured Seasonal, Select & Premium Wines \$15 | |
| Bottled Water \$7 | |
| Soft Drinks \$7 | |

| One Hour \$29 Per Person | |
|--|--|
| Each Additional Hour \$14 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

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

MEETING & EVENT MENUS ANDAZ SAVANNAH