



BREAKFAST SELECTIONS

Five Oaks Continental

assorted breakfast pastries with select fruit preserves seasonal fresh fruit, chilled orange and cranberry juice , freshly brewed savannah coffee roaster’s coffee and assorted premium hot teas

15

Savannah Sunrise

seasonal fresh fruit, assorted breakfast pastries, select fruit preserves, yogurt, scrambled eggs, apple wood smoked bacon, and breakfast potatoes chilled orange and cranberry juice freshly brewed savannah coffee roaster’s coffee assorted premium hot teas

22

Governor’s Deluxe Continental

seasonal fresh fruit, assorted breakfast pastries, select fruit preserves, low fat granola with milk, dried fruits and yogurt freshly brewed savannah coffee roaster’s coffee assorted premium hot teas chilled orange and cranberry juice

17

Bay Street Breakfast

assorted breakfast pastries, select fruit preserves, buttermilk pancakes, scrambled eggs, apple wood smoked bacon, and breakfast potatoes seasonal fresh fruit and yogurt freshly brewed savannah coffee roaster’s coffee assorted premium hot teas chilled orange and cranberry juice

25

Marketplace Square Breakfast

seasonal fresh fruit, assorted breakfast pastries, select fruit preserves, yogurt, french toast or pancakes scrambled eggs, apple wood smoked bacon, and breakfast potatoes

chef-manned omelet station

chilled orange and cranberry juice freshly brewed savannah coffee roaster’s coffee assorted premium hot teas

29

* All prices listed are per person and subject to 23% service charge and 7% sales tax *



BREAK PACKAGES

Give Me a Break

Assortment of chips, pretzels & sun chips, fresh baked cookies and brownies, assorted coke products
12

Take Tea at 3

Assorted tea sandwiches, seasonal warm scones and mini pastries & sweets, variety of hot and iced teas
13

Power to the People

Assortment of granola bars, whole fruit, power bars, trail mix, vitamin waters, bottled & sparkling water
13

Savannah River

Black-eyed pea hummus, kale artichoke dip, pita bread, assortment of dipping vegetables, sparkling water
14

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MEETING ENHANCMENTS EMBELLISHMENTS

assorted muffins, danish and croissants	40 per dozen
bagels with cream cheese	35 per dozen
individual granola bars	25 per dozen
assortment of cookies	38 per dozen
assortment of brownies	38 per dozen
fruit and cheese	10 per person
fresh vegetable crudité	8 per person
assorted gourmet chips or trail mix	4 per person
freshly brewed savannah roaster's coffee	60 per gallon
premium herbal teas	60 per gallon
bottled fruit juices	5 each
bottled water	4 each
coca-cola, diet coke, sprite	4 each
red bull	7 each

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**THEMED LUNCH STATION**

minimum of 20 guests
all selection served with iced tea, coffee,
assortment of premium herbal and hot teas with condiments, and choice of one dessert selection

Cold Cut Sandwich (boxed or station)

(served on a Kaiser roll or wrap)
tossed greens with assorted toppings and dressings
fresh seasonal fruit bowl
chef's choice of soup
assorted meats: ham, turkey, roast beef, salami and tuna
condiments: sliced cheeses, tomato, lettuce, onion,
pickle spears, mayonnaise and mustard, assortment of
gourmet chips **25**

Southern Station

mixed garden salad with vinaigrette
cornbread, grilled vegetables with basil and olive oil
mac n cheese
collard greens
seasoned rice baked
salmon with walnut marsala sauce
fried chicken breast
27

Lunch Dessert Selections:

Key lime pie
Peach cobbler with Leopold's ice cream
cheesecake
red velvet cake

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PLATED LUNCH FARE

all selection served with iced tea, savannah coffee roaster's coffee,
assortment of premium herbal and hot teas with condiments , with house salad and choice of one dessert selection

Quarter Roasted Chicken

with seasoned rice and chef's choice of vegetables

21

Mushroom Asiago Chicken

Pan-seared chicken breast topped with asiago cheese and mushrooms served with roasted potatoes and medley of veggies

21

Walnut Marsala Cream

With seasoned rice and chef's choice of vegetables

23

Grilled Spice Rubbed Flank Steak

with new potatoes and chef's choice of vegetables

Lunch Dessert Selections:

Key lime pie

Peach cobbler with Leopold's ice cream

cheesecake

red velvet cake

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LIGHT PLATED LUNCH FARE

all selection served with all selection served with iced tea, savannah coffee roaster's coffee,
assortment of premium herbal and hot teas with condiments
and choice of one dessert selection

Chef's choice of Soup and Salad

16

Cobb Salad

blend of romaine lettuce and baby spinach, apple wood smoked bacon, blue cheese, tomatoes, eggs and our house
vinaigrette

19

Chicken Caesar Salad

sliced grilled chicken breast on a bed of romaine lettuce
with shaved parmesan cheese, croutons and creamy caesar dressing

19

Chicken Club Sandwich

grilled chicken breast with monterey jack cheese, apple wood smoked bacon, romaine lettuce, tomatoes and house
ranch dressing on ciabatta bread served with fresh made chips

18

Veggie Wrap

with grilled zucchini, roasted red pepper, red onion, fresh spinach, tomato, and hummus
served with small farmers market salad

18

Lunch Dessert Selections:

Key lime pie
Peach cobbler with Leopold's ice cream
cheesecake
red velvet cake

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PLATED DINNER ENTRÉES

minimum of 10 guests

all selections include choice of tossed green salad, Caesar salad or kale salad, assorted dinner rolls
freshly brewed savannah coffee roaster's coffee, assortment of hot teas with condiments,
coca-cola products, and served with your choice of one dessert selection

Dry Aged NY Strip

Perfectly seasoned and grilled, with a demi-glacé sauce served with mashed potatoes and chef's choice of vegetables
49

Georgia Stuffed Trout

With seasoned rice, succotash
40

Braised Brisket

mashed potatoes, chef choice of vegetables
44

Roasted Sunday Chicken with a Spicy Peach Glaze

roasted fingerling potatoes and chef's choice of vegetables
35

Dinner Dessert Selections:

Key lime pie
Peach cobbler with Leopold's ice cream
cheesecake
red velvet cake

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DINNER STATIONS

minimum of 15 guests

all selections include freshly brewed savannah roaster's coffee, assortment of hot teas with condiments, coca cola products, and served with your choice of two dessert selections

Steakhouse

Chef's bisque, kale salad, Caesar salad
6 oz. new york strip with portabella mushrooms & demi glaze sauce
marinated roast chicken
roasted potatoes with toppings, chef choice of vegetables
62

Governor's Signature Dinner

mixed greens with seasonal toppings & house dressing,
kale salad with buttermilk dressing
mac n' cheese chef's and chef's choice of vegetables

choice of 2:
braised brisket
pot roast
grilled salmon
roasted sunday chicken
54

Dinner Dessert Selections:

Key lime pie
Peach cobbler with Leopold's ice cream
cheesecake
red velvet cake

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**RECEPTION STATIONS**

minimum of 15 guests

Artisan Cheese Package

fine assortment of artisan cheeses, artisan breads, gourmet crackers and condiments, fresh and dried fruits and nuts
12

Comfort Package

burger sliders, miniature grilled cheese, tomato soup shooters,
granny's mac n' cheese, fried pierogies,
15

Munchies Package

black-eyed pea hummus, kale artichoke dip, warm pita bread and tortillas for dipping, warm pretzels with stone
ground mustard and locally inspired beer cheese dip, vegetable crudité
15

Antipasto Package

assorted cheeses, cured meats and grilled vegetables served with assorted breads and dipping oils
15

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A LA CARTE PASSED HORS D'OEUVRES

minimum of 50 pieces each

bruschetta with fresh tomatoes, basil and olive oil	3.5 each
crab cakes	4.5 each
chicken skewers with spicy peach glaze	3.5 each
mushroom caps filled with crab, sausage or artichokes and spinach	3.5 each
spanakopita	3.0 each
brie & cranberry phyllo roll	3.5 each
brie, pear & almond beggar purse	3.5 each
assorted mini quiche	3.5 each
mac n cheese balls	3.5 each
bacon wrapped asparagus	3.5 each

DISPLAY STATIONS

Hummus display	12.0 per person
cheese display	175.00, serves 50
fruit display	175.00, serves 50
kale and artichoke dip display	15.0 per person

CARVING STATIONS

all carving stations are served with mini rolls and condiments

beer and brown sugar crusted pork roast
serves approximately 75 Guests
\$400.00

peppercorn prime rib
Serves approximately 50 Guests
\$475.00

Seasoned turkey breast
serves approximately 30 Guests
\$300.00

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Top Shelf Package*

grey goose vodka
 bombay sapphire gin
 captain morgan spiced rum
 crown royal whiskey
 maker's mark bourbon
 Johnny walker black

Hotel Indigo Package*

smirnoff vodka
 beefeater gin
 bacardi silver rum
 seagrams 7 whiskey
 jim beam bourbon
 dewars white label scotch

***Bar Package Inclusions**

local wines - chardonnay, cabernet sauvignon and merlot
 domestic beers – coors light, miller lite, sam adams, ic light, yuengling
 local craft beers –
 4 options on bar to include both domestic & craft
 soft drinks - coke, diet coke, sprite, ginger ale
 bottled water - still or sparkling

Beer & Wine Package

local wines - chardonnay, cabernet sauvignon and merlot
 domestic beers – coors light, miller lite, sam adams, ice light, yuengling
 4 options on bar to include local craft beers –
 domestic & local craft beers
 soft drinks - coke, diet coke, sprite, ginger ale
 bottled water - still or sparkling

➤ Hotel Indigo Package Per Person	One Hour \$19	Two Hours \$29	Three Hours \$38	Four Hours \$47
➤ Top Shelf Package Per Person	One Hour \$21	Two Hours \$31	Three Hours \$40	Four Hours \$49
➤ Beer & Wine Package Per Person	One Hour \$17	Two Hours \$27	Three Hours \$36	Four Hours \$45

Attendant required at \$100 per bartender.

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