



# SAVOR ... JEKYLL ISLAND

**SAVOR...** Jekyll Island is the exclusive food and beverage provider for the Jekyll Island Convention Center. **No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees.** Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

## Beverage Service

We offer a complete selection of beverages to complement your function. The Georgia Alcohol and Beverage Commission regulates alcoholic beverages and service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## Pricing

A **22% Administrative Fee** will be applied to all food and beverage sales (including alcohol). This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Current sales tax will be added to all food, beverages, equipment rental, and administrative fee. Guaranteed prices will be confirmed with a signed Banquet Event Order and specified deposit. Pricing listed is subject to change without notice.

## Labor

Catering personnel are scheduled as follows: breakfast, lunch and dinner shifts - 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$25.00 per waiter per hour. In addition, service labor charges may be added to any functions that do not meet minimum revenue considerations. All sit down meals of less than 25 people will incur a Labor Fee of \$75.00.

## Menus

The following menus are designed as **guidelines** to assist you in the selection of your food and beverage services. Please note that our Catering Team welcomes the opportunity to **customize menus** and services to create unique or thematic events.

## Contracts

Timely receipt of catering specifications is vitally important to the success of your event. **Catering requirements** should be submitted to the Catering Manager no later than **thirty (30) days prior** to the event. A **signed copy of the Banquet Event Order (BEO)** must be returned at least **2 weeks prior** to your event. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and **SAVOR... Jekyll Island**. Any on-site additions to these contracted arrangements will be accommodated, based upon availability, upon receipt of a catering check listing the additional items requested. This request must be signed by an authorized representative of the client and received prior to delivery of any additional items.

## Total Coordination

The staff of **SAVOR... Jekyll Island** is always available to assist you in the planning of a successful event. We would be pleased to arrange decorated cakes, centerpieces, entertainment, floral arrangements, specialty linens, thematic decorations, or any other special requirements to enhance your event. At **SAVOR...Jekyll Island**, we offer cuisine and service second to none.

## Payment

100% of estimated charges are due, along with the signed contract, by the date specified in the BEO to guarantee services. Any increases in final guarantee (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions or replenishment of the contracted catering services will be reflected in a final invoice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. **SAVOR...** Jekyll Island will process/pre-approve your credit card for any estimated balance due three (3) business days prior to your function date.

## Cancellation Policy

Cancellation of contracted services must be made in writing a minimum of 4 weeks prior to the scheduled function. If the event is cancelled less than 14 days, but more than 72 hours (3 business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of the estimated charges.

## Facility Services

**SAVOR...** Jekyll Island offers full service catering including gala banquets, receptions, weddings, rehearsal dinners, refreshment breaks, theme parties, dances, beachside cookouts and picnics. It is the goal of the catering services staff to enhance your event through expert menu planning, quality foods, appealing presentation, and courteous service. Plated banquet prices include linens within inventory, glassware, china and flatware. No plated meals, glassware or china will be used outdoors. Only buffet meals can be served outdoors with eco-friendly disposable ware. A standard table set would be a round of 8 or 10 persons. Table sets outside of these parameters may incur additional charges. Any events requiring food and/or beverage service outdoors will incur additional labor/handling charges. In the event of a National Weather Service forecast of 30% or greater inclement weather, the Convention Center reserves the right to relocate the function indoors.

## Guarantees

The **guaranteed number** of attendance is **required 120 hours or 5 business days prior** to the date and time of the function (a business day is defined as Monday-Friday by 12 noon). The guarantee is not subject to reduction after the 120-hour deadline. If the guarantee is not received as stated, the number specified on the BEO will be your guarantee. The final guarantee may be increased up to 72 hours or 3 business days prior to the function, however, **increases in attendance given after the final guarantee deadline may be subject to a \$5 surcharge per person.** **SAVOR...** Jekyll Island will not be responsible or liable for serving these additional guests, but may do so based on availability of product.

# Food and Beverage Policies



# SAVOR ... JEKYLL ISLAND

## Anytime Snacks

1 dozen minimum required

*By the Dozen*

Assorted Danish.....	28.00
Assorted Muffins.....	28.00
Croissants.....	32.00
Assorted Bagels and Cream Cheese.....	32.00
Granola Bars.....	30.00
Assorted Fresh Baked Cookies.....	26.00
Fudge Brownies.....	30.00
Assorted Candy Bars.....	36.00
Lemon Squares.....	32.00
Warm Pretzels with Mustard.....	34.00
White and Dark Chocolate Dipped Strawberries.....	35.00
Gourmet Miniature Muffins.....	22.00
Gourmet Rice Krispy Treats™.....	26.00
Scones.....	36.00
Almond Biscotti.....	26.00
Ice Cream Bars.....	26.00
Mini Cannoli.....	26.00
Blondies.....	30.00
Assorted Individual Fruit Yogurt.....	30.00
<b>Greek Yogurt (Vanilla).....</b>	<b>32.00</b>

*Per Serving*

Sweet Breakfast Bread.....	3.50
Cheese Blintz with Fruit.....	5.00
Ham and Cheese Croissant.....	5.50
Country Ham Biscuit.....	4.50
Sausage Biscuit.....	4.50
Egg and Cheese Biscuit.....	4.50
Sausage, Egg and Cheese Biscuit.....	5.50
Bacon, Egg and Cheese Biscuit.....	5.50

Assorted Boxed Cereal with Milk.....	2.75
<b>Steel-cut Oatmeal.....</b>	<b>3.25</b>
<b>Assorted Whole Seasonal Fruit.....</b>	<b>2.50</b>
<b>Fresh Sliced Seasonal Fruit &amp; Berries.....</b>	<b>4.00</b>
<b>Hummus with Pita Chips.....</b>	<b>2.50</b>

*Per Pound*

<b>Mixed Nuts.....</b>	<b>22.00</b>
<b>Homemade Granola.....</b>	<b>22.00</b>
Potato Chips.....	16.00
<i>Served with French Onion Dip</i>	
Pretzels.....	13.00
Tortilla Chips and Salsa.....	15.00
Trail Mix or Party Mix.....	16.00
Goldfish.....	13.00

## Beverages

1 gallon minimum required

*By the Gallon*

Freshly Brewed Premium Coffee.....	50.00
Freshly Brewed Premium Decaffeinated Coffee.....	50.00
Hot Tea (Gourmet BIRON Teas).....	40.00
Fresh Florida Orange Juice.....	36.00
Freshly Brewed Un-Sweet Iced Tea.....	35.00
Freshly Brewed Sweet Iced Tea.....	35.00
Fresh Lemonade.....	38.00

*Per Serving*

Assorted Sodas, 7.5 oz.....	3.00
Spring Water, 11.16 oz. <b>Boxed</b> (eco-friendly).....	<b>3.00</b>
Powerade™.....	3.00
Assorted Bottled Juice.....	3.25
Iced Water Station (serves ~150).....	38.00

**\*Healthier Choice**

## A La Carte



# SAVOR ... JEKYLL ISLAND

## Continental Breakfast

Continental Breakfast Selections are priced per person and based on a 30 minute break. Any replenishment will be charged at standard À La Carte rates.

**Jekyll Continental Breakfast**.....16  
*Seasonal Fresh Sliced Melons and Berries | Assorted Pastries and Breakfast Breads | Sweet Butter | Assortment of Preserves | Assorted Oatmeal Packets | Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Hazelnut and French Vanilla Creamers*

**High Tide Continental Breakfast**.....18  
*Seasonal Fresh Sliced Melons and Berries | Vanilla Yogurt Sauce | Freshly Baked Muffins | Cream Biscuits | Fresh Bagels | Sweet Butter | Assortment of Preserves | Cream Cheese | Almond Biscotti | Assorted Oatmeal Packets | Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Hazelnut and French Vanilla Creamers*

## Breakfast Buffets

**Georgia on My Mind Breakfast**.....25  
*Scrambled Eggs with Artisan Cheese | Applewood Smoked Bacon | Country Style Potatoes with Peppers and Vidalia Onions | Creamy Stone-Ground Grits | Cream Biscuits and Milk Pan Sausage Gravy | Fresh Sliced Melons and Berries with Vanilla Yogurt Sauce | Assorted Danish | Assortment of Preserves | Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

**Sea View Breakfast**.....25  
*Sourdough French Toast with Powdered Sugar and Maple Syrup | Scrambled Eggs with Artisan Cheese | Country Sausage | Country Style Potatoes with Peppers and Vidalia Onions | Creamy Stone-Ground Grits | Warm Miniature Muffins with Sweet Butter and Assortment of Preserves | Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

**Morning Quiche**.....25  
*Seasonal Fresh Sliced Fruit and Berries | Warm Miniature Muffins | Applewood Smoked Bacon, Vidalia Onions, Baby Spinach and Cheddar Quiche | Fresh Sausage Patties | Homestyle Potatoes | Cream Biscuits with Sweet Butter and Assortment of Preserves | Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

**The Islander Breakfast**.....26  
*Buttermilk Pancakes with Maple Syrup | Scrambled Eggs with Artisan Cheese | Creamy Stone-Ground Grits | Country Style Potatoes with peppers and Onions | Griddles Sausage Links | Seasonal Fresh Sliced Melons and Berries | Cream Biscuits with Sweet Butter and Assortment of Preserves | Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

## Action Station Accompaniments

All Action Station Accompaniments available for up to 200 guests, and require one Chef Attendant per 50 guests at \$100.00 each.

**Yogurt Parfait Bar**.....9  
*Organic Vanilla Yogurt | Homemade Granola | Fresh Seasonal Berries | Sliced Bananas | Pineapple Slices | Fresh Mint (Attendant Optional)*

**Omelet Station\***.....11  
*Made-to-Order Omelets Served with Toppings of: Diced Vine-Ripened Tomatoes | Bell Peppers | Vidalia Onions | Sliced Mushrooms | Applewood Smoked Bacon | Smoked Ham | Cheddar Cheese*

## Plated Breakfast Selections

**SAVOR... Sunrise**.....26  
*Scrambled Eggs with Artisan Cheese; Served with Applewood Smoked Bacon OR Country Sausage; Country Style Potatoes with Peppers and Vidalia Onions OR Creamy Stone-Ground Grits; Cream Biscuits with Sweet Butter and Assortment of Preserves; and with Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

Continued on next page...

**\*Healthier Choice**

# Breakfast Selections (available until 10:30 am)



# SAVOR ... JEKYLL ISLAND

## ...Plated Breakfast cont

**Traditional Eggs Benedict\***.....28  
*Two English Muffins Topped with Canadian Bacon, Poached Eggs and Hollandaise Sauce; Served with Country Style Potatoes with Peppers and Vidalia Onions OR Creamy Stone-Ground Cheese Grits; Warm Miniature Muffins with Sweet Butter and Assortment of Preserves; and with Freshly Florida Orange Juice Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

**Beach View**.....28  
*Sourdough French Toast with Powdered Sugar and Maple Syrup; Served with Applewood Smoked Bacon OR Country Sausage; Country Style Potatoes with Peppers and Vidalia Onions OR Creamy Stone-Ground Cheese Grits; Cream Biscuits with Sweet Butter and Assortment of Preserves; and with Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

## Refreshment Breaks

*Refreshment Breaks are package priced based on a 30-minute break, unless otherwise noted. Sufficient quantities will be provided for 30-minutes and any replenishment of food or beverage will be charged at standard À La Carte rates. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas may be added to any break at an additional charge of \$3.00++ per person.*

**Coffee Service** .....15  
*Freshly Brewed Coffee and Decaffeinated Coffee | Hot Tea | Assorted Sodas | Spring Water (This break is package priced for one-hour of service)*

**Meeting Package**.....30  
*For Breakfast: The "Jekyll Continental Breakfast"  
 Mid-Morning Break: 30 min "Coffee Service" Break  
 Afternoon Break: 30 min "Coffee Service" Break with Assorted Fresh Baked Cookies*

**Gluten Free Healthy Dips Break**.....17  
*Black Bean, Corn, Avocado Salsa | Homemade Sharp Pimento Cheese | Roasted Red Pepper Hummus | Tortilla Chips | Veggie Chips | Carrot and Celery Sticks | Assorted Infused Waters*

**Cookies and More**.....13  
*Freshly Baked Cookies | Brownies | Rice Krispy Treats | Lemon Bars | Assorted Sodas | Spring Water (boxed)*

**Jekyll Sampler**.....15  
*Brownies | Key Lime Tarts | Miniature Pecan Pies | Turtle Bars | Assorted Sodas | Bottled Water*

**Grab and Go**.....14  
*Assorted Bags of Cheese Pop Corn, Miniature Pretzels, Chips, Goldfish, Rice Krispy Treats, Chex Mix, Cheese Crackers and Miniature Cookies | Assorted Granola Bars Assorted Sodas | Bottled Water*

**Yogurt Parfait Bar**.....15  
*Organic Yogurt Parfait Bar with Vanilla Yogurt | Homemade Granola | Fresh Seasonal Berries | Sliced Bananas | Pineapple Slices | Fresh Mint | Assorted Sodas | Spring Water (\*\*Attendant Optional)*

**Ice Cream Break**.....16  
*Assorted Ice Cream Bars | Chocolate, Vanilla and Strawberry Ice Cream | Hot Fudge | Hot Caramel | Raspberry Sauce | Assorted Toppings of: Nuts, Rainbow Sprinkles, M&M's and Reese's Peanut Butter Cup Pieces | Whipped Cream | Assorted Sodas | Spring Water (\*50 Person Minimum; Attendant Required at \$100.00 per 50 guest)*

**\*Healthier Choice**

## Refreshment Breaks





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## Lunch Buffets



### Soup and Salad Bar.....26

*Chef's Soup of the Day | Fresh Seasonal Sliced Fruit | Redskin Potato Salad | Dixie Cole Slaw | SAVOR... House Salad with Chef's Choice Dressings | Toppings of Grape Tomatoes, Vermont Cheddar Cheese, Garlic Croutons, Diced Hard-Boiled Egg, Kalamata Olives, Sliced Cucumbers and Crisp Crumbled Bacon | Greek Pasta Salad | Gourmet Chicken Salad | Albacore Tuna Salad | Mini Croissant and Assorted Crackers | Freshly Baked Cookies | Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

### Old Fashioned Deli.....27

*Thinly Sliced Cuts of Boar's Head Brand: Maple Glazed Honey Coat Ham®, Ovengold®, Roasted Turkey Breast, London Broil Top Round Roast Beef and Genoa Salami | Swiss and Cheddar Cheeses | Shredded Lettuce | Sliced Vine-Ripened Tomatoes | Red Onions | Bread and Butter Pickles | Dressings of: Mustard, Mayonnaise and Horseradish | Kaiser Rolls, Whole Wheat Wrap and French Croissants | Vine-Ripened Tomato and Cucumber Salad | Loaded Baked Potato Salad | Freshly Baked Cookies | Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**Add Chef's Soup of the Day.....3.00**

### The Chef's Selections.....29

*SAVOR... House Salad and Chef's Choice Dressings | Pasta Salad | Ripe Tomato & Bacon Salad | Confetti Cole Slaw Rotisserie Chicken | Sliced Top Round of Beef with Mushroom Cabernet Sauce | Roasted Garlic Mashed Potatoes | Italian Green Beans | Cornbread and Cream Biscuits with Sweet Butter | Georgia Peach Cobbler with Whipped Cream | Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

### Jekyll Island Southern.....29

*Loaded Baked Potato Salad | Dixie Cole Slaw | Vine-Ripened Tomato and Cucumber Salad | Black Eyed Pea Salad | Low Country Red Rice | Creamed Corn | Local Collard Greens | Smoked Pulled Pork with House BBQ Sauce | Fried Flounder with Tartar Sauce | Southern Fried Chicken | Corn Bread and Cream Biscuits with Sweet Butter | Red Velvet Cake | Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

### The Heart Healthy.....32

*SAVOR... House Salad with Light Herb, Lemon Olive Oil Dressing | Greek Pasta Salad | Heirloom Tomato, Fresh Mozzarella and Basil Salad | Italian Minestrone Soup | Grilled Tarragon Breast of Chicken with Roasted Red Pepper Sauce | Roasted Salmon with Fresh Dill Yogurt Sauce | Wild Rice | Fresh Steamed Broccoli | Whole Wheat Rolls with Sweet Butter | Seasonal Sliced Fruit and Berries | Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

### "Your Choice".....30

SOUP/SALADS (please choose 2):

*House Salad with Ranch & Italian Vinaigrette Dressings | Caesar Salad | Fruit Salad | Redskin Potato Salad | Loaded Baked Potato Salad | Rotini Pasta Salad | Ripe Tomato & Bacon Salad | Tomato & Cucumber Salad | Dixie Cole Slaw | Black Eyed Pea Salad*

STARCH (please choose 1):

*Oven Roasted Potatoes | Fresh Mashed Potatoes | Wild Rice | Black Beans and Rice | Homemade Macaroni & Cheese*

VEGETABLES (please choose 1):

*Italian Green Beans | Vegetable Medley | Local Collard Greens | Fresh Steamed Broccoli*

ENTREES (please choose 2):

*Rotisserie or Fried Chicken | Homemade Chicken & Dumplings | Pork Loin with Bourbon Peach BBQ Sauce | Sliced Top Round of Beef with Mushroom Cabernet Sauce | Fried Flounder with Tartar Sauce | Grilled Salmon | Fresh Tilapia with Lemon Butter | Vegetable Lasagna*

DESSERTS (please choose 1 – or 2 for 200 or more):

*Banana Pudding | Red Velvet Cake | Fresh Baked Cookies | Brownies | Chocolate Cream Cake | GA Peach Cobbler with Whipped Cream | Key Lime Pie*

*Buffet will also include Hot Parker House Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Water and Iced Tea*



**\*Healthier Choice**

## Lunch Selections (Buffets) \*available until 2:30 pm





# SAVOR ... JEKYLL ISLAND

## Chilled Luncheon Selections

**Grilled Chicken Salad**.....20  
*Heart-Healthy Savory Grilled Lemon Tarragon Chicken over Fresh Artisan Salad Greens; Vine-Ripened Tomato Wedges, Sliced Cucumbers, Grapes and Strawberries; Topped with Chef's Choice Dressing; and Served with Fresh Baked Rolls with Sweet Butter; and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**Pulitzer Roast Beef Sandwich**.....20  
*Boar's Head Brand London Broil Top Round Roast Beef on Ciabatta Bread; Topped with Heirloom Tomato, Arugula and Caramelized Onion; and Served with SAVOR... Chips; and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**The SAVOR... Cobb Salad**.....18  
*Mixed Greens with Eggs, Avocado, Bacon, Tomatoes, Gorgonzola and Chives; Topped with Blue Cheese Dressing; and Served with Fresh Baked Rolls with Sweet Butter; and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**Add Grilled Breast of Chicken**.....5  
**Add Blackened Jumbo Shrimp**.....6  
**Add Salmon**.....6

**Triple Treat Salad**.....21  
*Albacore Tuna Salad, Georgia Wild Shrimp Salad, and Gourmet Chicken Salad atop Fresh Artisan Salad Greens; Grape Tomatoes, Sliced Cucumbers, Hard Boiled Egg, Kalamata Olives; and Served with Miniature Muffins and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**The Millionaire Caesar**.....18  
*Crisp Hearts of Romaine and Kale Blend, Shaved Parmesan Cheese and Seasoned Croutons Topped with Creamy Caesar Dressing; and Accompanied by Fresh Baked Rolls with Sweet Butter; and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**Add Grilled Breast of Chicken**.....5  
**Add Blackened Jumbo Shrimp**.....6  
**Add Salmon**.....6

## Desserts.....Please select one

- New York Cheesecake
- Chocolate Cream Cake
- Red Velvet Cake
- Key Lime Pie
- Georgia Peach Pie
- Southern Peanut Butter Pie (add \$1)
- Bourbon Pecan Pie (add \$1)

## Executive Boxed Lunch Service

*Our Executive Chef can customize any of the Chilled Lunch Selections as an Executive Boxed Lunch for your Special Event. Sandwiches are served with a bag of chips, fresh fruit and a Soda or Boxed Spring Water. Salads are served with Assorted Crackers, Fresh Seasonal Fruit, a bag of chips, and a Soda or Boxed Spring Water. Full banquet room set may not be included for boxed lunches.*

**Wellness Wrap**.....18  
*Vegetable Wrap with Cucumbers, Tomato, Celery, Jalapeño Peppers, Cilantro, Shredded Carrots, and Radishes with Balsamic Vinaigrette Dressing; Served with Fresh Seasonal Fruit, a Bran Muffin, and a Boxed Spring Water*

**Add Grilled Breast of Chicken to the Wrap**.....4

**The American Deli**.....18  
*Boar's Head Brand Ham, Turkey, Roast Beef, Tuna Salad, Shrimp Salad or Vegetarian Sandwich (please choose one) with Cheese on a Kaiser Roll; Served with a bag of chips, Oreo Cookie, Fresh Seasonal Fruit and a Boxed Spring Water or Soda.*



**\*Healthier Choice**

## Lunch Selections (Chilled) \*available until 2:30 pm



# SAVOR ... JEKYLL ISLAND

## Plated Luncheon Selections

### First Course.....Please select one

#### Caesar

*Crisp Hearts of Romaine and Kale Blend, Sun-Dried Tomatoes, Seasoned Croutons and Shaved Parmesan Cheese Served with Creamy Caesar Dressing*

#### SAVOR... House

*Fresh Artisan Salad Greens, Grape Tomatoes, Sliced Cucumbers and Julienne Carrots Topped with Ranch Dressing or Italian Vinaigrette*

#### Sun-Dried Cranberry and Pecan

*Fresh Artisan Salad Greens, Toasted Pecans, Sun-Dried Cranberries and Feta Cheese Topped with **Chef's Special** Raspberry Vinaigrette*

### Main Course.....Please select one

#### Chicken Provencal.....28

*Sautéed Breast of Chicken Topped with Garlic, Chablis, Tomato Concassa, Black Olives and Fresh Basil; Served with Fresh Mashed Potatoes, Fresh Broccoli Florets, Cream Biscuits with Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Grilled All-Natural Breast of Chicken.....30

*Grilled All-Natural Breast of Chicken; Served with Risotto Milanese and Sautéed Spinach, Hot Parker House Rolls and Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Pan Roasted Breast of Chicken.....28

*Pan Roasted Breast of Chicken with Wild Mushrooms; Served with Wild Rice, Glazed Carrots, Hot Parker House Rolls with Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Chicken Chasseur.....28

*Roasted Breast of Chicken with a Light Chasseur Sauce; Served with Buttered Noodles, Sautéed Baby Carrots and Green Beans, Hot Parker House Rolls with Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Grilled Pork Chop.....28

*Grilled Bone-In Pork Chop with Sautéed Apples and Vidalia Onions; Served with Fresh Mashed Potatoes, Sautéed Green Beans, Hot Parker House Rolls with Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Grilled Citrus Shrimp.....31

*Skewered Fresh Shrimp with a Citrus Glaze, Served with Rice Pilaf and Vegetable Medley, Hot Parker House Rolls with Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Low Country Mahi Mahi.....31

*Sautéed Fresh Mahi Mahi Topped with Portobello Mushroom Cream Sauce; Served with Saffron Rice Pilaf, Fresh Asparagus, Hot Parker House Rolls with Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Blackened Farm Raised Tilapia.....28

*Blackened Farm Raised Tilapia with Sauce Béarnaise; Served with Red Beans and Rice, Corn Pudding, Hot Parker House Rolls with Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Roasted Petite Filet Mignon.....40

*Roasted Petite Filet Mignon with Peppercorn Sauce; Served with Garlic Mashed Potatoes, Haricot Vert, Hot Parker House Rolls with Sweet Butter; Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

#### Grilled 5 oz. Flat Iron Steak.....34

*Grilled 5 oz. Flat Iron Steak with Roasted Garlic Thyme Butter; Served with Herb Roasted Red Bliss Potatoes, Steamed Broccoli Florets, Hot Parker House Rolls with Sweet Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

### Desserts.....Please select one

**New York Cheesecake | Red Velvet Cake**

**Chocolate Cream Cake | Georgia Peach Pie**

**Key Lime Pie | Bourbon Pecan Pie** (add \$1)

**Southern Peanut Butter Pie** (add \$1)



## Lunch Selections (Plated) \*available until 2:30 pm



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## Dinner Buffets

### **The Ashley Southern** ..... 40

**SAVOR...** House Salad with Chef's Choice Dressing | Vine-Ripened Tomato and Cucumber Salad | Loaded Baked Potato Salad | Dixie Cole Slaw | Southern Fried Chicken | Pot Roast with Garden Vegetables | Fresh Tilapia with Lemon Butter | Homemade Macaroni and Cheese | Local Collard Greens | Fried Green Tomatoes | Fresh Baked Cornbread and Cream Biscuits with Sweet Butter | Georgia Peach Cobbler with Whipped Cream

### **The American Regional** ..... 42

Traditional Caesar Salad of Crisp Romaine and Kale Blend, Shaved Parmesan Cheese, Seasoned Croutons and Creamy Caesar Dressing | Tomatoes, Fresh Mozzarella and Basil Salad | Homemade Chicken & Dumplings | Beef Stroganoff over Rice | Blackened Catfish with a Crab Hollandaise Sauce | Oven Roasted Potatoes | Fresh Steamed Medley of Vegetables | Hot Parker House Rolls with Sweet Butter | Chocolate Layered Cake

### **Low Country Boil** ..... 45

**SAVOR...** House Salad and Chef's Choice Dressings | Red Bliss Potato Salad | Dixie Cole Slaw | Vine-Ripened Tomato and Cucumber Salad | Low Country Boil of Potatoes, Fresh Corn, Kielbasa and Shrimp | Condiments of Lemon Wedges, Drawn Butter and Cocktail Sauce | Rotisserie Chicken | Fresh Broccoli | Hot Parker House Rolls with Sweet Butter | Red Velvet Cake

### **Tropical Island** ..... 43

Spinach Salad with Sesame Ginger Dressing | Tropical Fruit Salad | Rotini Pasta Salad | Grilled Chicken Breast with Orange Cream Sauce | Slow Smoked Brisket with Chipotle Citrus BBQ | Baked Mahi Mahi with Pineapple Salsa | Black Beans and Rice | Fried Sweet Plantains | Coconut Curry Glazed Carrots | Hot Parker Rolls with Sweet Butter | Key Lime Pie

### **Healthy Feast ~ All Gluten Free** ..... 40

**SAVOR...** House Salad with Mustard Dressing | Mediterranean Quinoa Salad | Vine-Ripened Tomato, Cucumber and Feta Salad | Pickled Beets | Rosemary Grilled Chicken Breast | Grilled Pork with Mustard Herb Sauce | Miso Glazed Salmon | Herb Roasted New Potatoes | Roasted Cauliflower | Gluten Free Tortillas | Sliced Fresh Fruit & Berries OR Gluten Free Chocolate Cake

### **Mexican Fiesta** ..... 36

House Salad with Dressings | Taco & Fajita Bar with Shredded Lettuce, Grated Cheese, Diced Tomatoes, Diced Onions, Black Olives, Sour Cream, Salsa, Guacamole, Jalapeño Peppers | Taco Shells and Warm Flour Tortillas | Sautéed Peppers and Onions | Pico de Gallo | Spiced Ground Beef | Chicken Fajitas | Cheese Enchilada with Homemade Sauce | Tortilla Chips | Mexican Rice | Black Beans | Refried Beans | Churros with Coconut Sauce

### **The Coastal** ..... 42

BLT Blue Cheese Salad | Red Bliss Potato Salad | Crab & Corn Chowder | Shrimp Etouffee and Creamy Stone Ground Grits | Bourbon BBQ Chicken | Grilled Atlantic Salmon with Creamy Lemon Dill Sauce | Okra and Tomatoes | Homemade Succotash | Sweet Potato Souffle | Garlic Cheese Biscuits with Sweet Butter | Homemade Apple Crisp

### **"Your Choice"** ..... 43

**SOUP/SALADS** (please choose 2):

House Salad with Ranch & Italian Vinaigrette Dressings | Caesar Salad | Vine-Ripened Tomato & Cucumber Salad | Fruit Salad | Redskin Potato Salad | Loaded Baked Potato Salad | Rotini Pasta Salad | Dixie Cole Slaw | Black Eyed Pea Salad

**STARCH** (please choose 1):

Oven Roasted Potatoes | Roasted Garlic Mashed Potatoes | Wild Rice | Black Beans and Rice | Homemade Macaroni & Cheese | Squash Casserole

**VEGETABLES** (please choose 1):

Italian Green Beans | Vegetable Medley | Local Collard Greens | Fresh Steamed Broccoli

**ENTREES** (please choose up to 3):

Grilled Chicken Breast with Sherry Cream Sauce | Homemade Chicken & Dumplings | Chicken Alfredo over Fettuccine | Pork Loin with Bourbon Peach BBQ Sauce | Sliced Top Round of Beef with Mushroom Cabernet Sauce | Beef Stroganoff over Rice | Fried Flounder with Tartar Sauce | Fresh Tilapia with Lemon Butter | Grilled Salmon | Vegetable Lasagna

**DESSERTS** (please choose 1 ~ or 2 for 200 or more):

Banana Pudding | Red Velvet Cake | Fresh Baked Cookies | Brownies | Chocolate Cream Cake | GA Peach Cobbler with Whipped Cream | Key Lime Pie | New York Cheesecake | Homemade Apple Crisp | Assorted Mini Desserts  
Hot Parker House Rolls with Sweet Butter

\*ALL Buffets will also include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea, and Iced Water

**\*Healthier Choice**

## Dinner Selections (Buffet)

Please add 22% Administrative Fee and applicable Sales Tax to all Selections. There is a 50 person minimum requirement for Dinner Buffets; events with fewer guests may be subject to a surcharge.



Menu Item was Sustainably Harvested in Compliance with "Seafood for the Future" [www.seafoodforthefuture.org](http://www.seafoodforthefuture.org)







# SAVOR ... JEKYLL ISLAND

## Plated Dinner Selections

### First Course.....Please select one

**Caesar:** Crisp Hearts of Romaine and Kale Blend, Sun-Dried Tomatoes, Seasoned Croutons and Shaved Parmesan Cheese Served with Creamy Caesar Dressing

**Sun-Dried Cranberry and Pecan:** Fresh Artisan Salad Greens, Toasted Pecans, Sun-Dried Cranberries and Feta Cheese Served with **Chef's** Special Raspberry Vinaigrette

**SAVOR... House:** Fresh Artisan Salad Greens, Grape Tomatoes, Sliced Cucumbers and Julienne Carrots Served with Ranch Dressing or Italian Vinaigrette

**Fresh Tomato and Mozzarella Salad:** Sliced Tomatoes, Mozzarella, Basil Oil & Balsamic Vinegar (add \$1)

### Main Course.....Please select one

**Chicken Jekyll Island.....35**  
Sautéed Breast of Chicken Topped with Fresh Georgia Wild Shrimp, Fresh Asparagus and Hollandaise Sauce; Served with Steamed White Rice, Roasted Basil Grape Tomatoes, Hot Parker House Rolls with Sweet Butter

**Chicken Mediterranean.....35**  
Grilled Breast of Chicken with Red Pepper Cream Sauce; Served with Potato Gnocchi and Sautéed Fresh Vegetables, Hot Parker House Rolls with Sweet Butter

**Chicken Portabella.....35**  
Sautéed Breast of Chicken Served with Portabella Mushroom and Boursin Cream Sauce; Served with Wild Rice, Fresh Sautéed Zucchini and Tomatoes, Hot Parker House Rolls with Sweet Butter

**Grilled Filet Mignon.....50**  
Grilled 6oz Filet of Beef with a Mushroom Bordelaise Sauce; Served with Dauphinois Potatoes, Fresh Green Beans, Hot Parker House Rolls with Sweet Butter

**New York Strip.....47**  
Grilled 7oz New York Strip with Peppercorn Cream Sauce; Served with Twice Baked Potato and Creamed Spinach, Hot Parker House Rolls with Sweet Butter

**Grilled Sirloin.....42**  
Grilled 6 oz. Sirloin Steak with Shallot Demi Glaze; Served with Garlic Mashed Potatoes, Steamed Asparagus, Hot Parker House Rolls with Sweet Butter

**Grilled Flat Iron Steak.....42**  
Grilled 7 oz. Flat Iron Steak with Herb Butter; Served with Herb Roasted Potatoes, Fresh Broccoli, Hot Parker House Rolls with Sweet Butter

**Parmesan Baked Grouper.....42**  
Fillet of Local Grouper Topped with a Creamy Parmesan Sauce; Served with Saffron Yellow Rice, Fresh Broccoli, Hot Parker House Rolls with Sweet Butter

**Salmon Oscar.....41**  
Grilled Salmon Topped with Lump Crab, Béarnaise Sauce; Served with Mashed Potatoes, Roasted Asparagus, Hot Parker House Rolls with Sweet Butter

**SAVOR... Jekyll Island Crab Cakes.....41**  
**SAVOR...** Jekyll Island Crab Cakes with Cajun Remoulade; Served with Wild Rice, Sautéed Fresh Vegetables, Corn Bread with Sweet Butter

**Peach Pepper Pork Chop.....35**  
**Grilled Pork Chop "Ribeye Cut"** with Peach Pepper Glaze; Served with Field Peas, Rice, Hot Parker House Rolls with Sweet Butter

**Vegetarian & Gluten Free Special.....45**  
Spicy Charred Tomato & Artichoke in a Gluten Free Tart Shell with Mediterranean Couscous & Roasted Tomato Sauce (**10 orders minimum required**)

**The Mixed Grill.....Market Price**  
Select (2) of the following Entrées: Grilled Filet Mignon, Grilled Chicken Breast, Jumbo Grilled Shrimp, **SAVOR...** Jekyll Island Crab Cakes, Lobster Tail Served with: Roasted Garlic Mashed Potatoes, Fresh Asparagus, Hot Parker House Rolls with Sweet Butter

### Desserts.....Please select one

**New York Cheesecake | Red Velvet Cake**  
**Chocolate Cream Cake | Georgia Peach Pie**  
**Key Lime Pie | Bourbon Pecan Pie (add \$1) |**  
**Southern Peanut Butter Pie (add \$1)**

ALL Plated Dinners will also include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea, and Iced Water

## Dinner Selections (Plated)

Please add 22% Administrative Fee and applicable Sales Tax to all Selections. Prices are based on a 25 person minimum (unless otherwise noted); events with fewer than 25 guests may be subject to a surcharge.





# SAVOR ... JEKYLL ISLAND

## Hors d'Oeuvres

### Quantities:

**SAVOR...** Jekyll Island recommends 6 pieces per person, per hour for receptions which precede dinner and 12 pieces per person, per hour for receptions without dinner.

**SAVOR...** Jekyll Island can create customized Reception Packages specifically for your special event. Please ask your Catering Sales Manager for more details.

There is an onsite order fee of \$100.00 for additional hors d'oeuvres added to a reception on the day of the event.

### Chilled Hors d'Oeuvres (per 100 pieces)

Miniature Desserts.....	375
Antipasto Kabob (V, GF).....	425
Belgian Endive with Blackened Chicken Salad (GF).....	350
 Belgian Endive with Seafood (GF).....	400
Deviled Eggs (V, GF).....	350
Filet of Beef, Arugula and Artichoke Crostini.....	400
 Fresh Salmon on Baguette.....	425
<i>Topped with Fresh Dill, Cream Cheese and Capers</i>	
Goat Cheese Mousse on Crostini (V).....	400
<i>Topped with Pecans and Local Honey</i>	
 Jumbo Shrimp (GF).....	450
<i>Served with Cocktail Sauce</i>	
 Marinated Blue Crab Claws (GF).....	350
<i>Served with Remoulade</i>	
Miniature Gourmet Chicken Salad Sandwich.....	350
 Miniature Local Shrimp Salad Sandwiches.....	425
Miniature Jekyll Tomato Sandwich (V).....	375
 Oysters on the Half Shell (GF).....	350
<i>Served with Cocktail Sauce, Lemon &amp; Saltines</i>	

Smoked Chicken and Sun-dried Tomato Sandwich.....	375
<i>Topped with Basil Olive Pesto</i>	

### Hot Hors d'Oeuvres (per 100 pieces)

Andouille Sausage Puffs.....	400
Artichoke Parmesan (V).....	375
Bacon Wrapped Shrimp or Scallops.....	475
<i>Served with Peach Barbecue Sauce (GF)</i>	
Beef Empanadas.....	350
Beef Tenderloin and Mushroom Turnovers.....	475
Bourbon Chicken and Boursin Puff.....	425
California Shrimp Spring Rolls.....	425
Chicken Marsala Pot Pie.....	375
Coconut Shrimp.....	475
Cream Cheese Filled Jalapeños (V).....	350
Fried Chicken Tenders.....	350
<i>Served with Assorted Sauces</i>	
Fried Shrimp.....	450
<i>Served with Cocktail Sauce</i>	
Grilled Baby Lamb Chops (GF).....	Market Price
Guava Empanada (V).....	350
Italian or Swedish Meatballs.....	350
Miniature Barbecue Beef Brisket Sandwich.....	450
Miniature Barbecue Pork Sandwich.....	400
<i>Topped with Crispy Onions</i>	
Miniature Cheeseburgers.....	400
<i>Topped with Pickle, Mustard and Ketchup</i>	
Miniature Deep Dish Pizza.....	350
Miniature Quiche.....	350
Miniature Reuben Puffs.....	375



**\*V = Vegetarian GF = Gluten Free**

## Hors d'Oeuvres





# SAVOR ... JEKYLL ISLAND

## ...Hot Hors d'Oeuvres cont /100 pcs



### Miniature SAVOR...

Jekyll Island Crab Cakes.....475

Served with Cajun Remoulade

Peach and Brie Puffs (V).....375

Pork Pot Stickers.....350

Satay Skewers (GF).....375

Choice of Chicken or Beef | Served with Peanut Sauce

Smoked Chicken Quesadillas.....350

Served with Pico de Gallo

Spanakopita (V).....350

Phyllo pastry filled with Feta Cheese and Spinach

Stuffed Artichoke Hearts (V).....400

with Boursin Cheese

Vegetable Eggrolls (V).....350

Served with Sweet and Sour Sauce

Vegetable Spring Rolls (V).....350

Vidalia Onion and Cheese Soufflé Crostini (V).....350

## Chilled Reception Displays

### Domestic and International

Cheese Display (V, GF).....550

Cheeses from Around the World Served with Assorted Crackers, Grapes and Fresh Strawberries

Italian Antipasti Display.....550

Marinated Tomatoes | Artichokes | Grilled Vegetables | Olives | Mozzarella | Cured Italian Meats | Artisan Crackers

Garden Fresh Vegetable Crudités.....425

Variety of Fresh Vegetables, Served with Ranch Dip, Hummus and Spinach Dip (V, GF)

Georgia Artisan Cheese Display.....600

Assorted and Locally Sourced Cheeses Served with Dried Fruits, Nuts and Artisan Honey (V, GF)

Seasonal Fresh Fruit Display (V, GF).....450

Fresh Melons | Strawberries | Grapes | Dipping Sauce

Chilled Seafood Display\*.....Market Price

Wild Georgia Shrimp | Oysters on Half Shell | Crab Claws Cocktail Sauce Mustard Sauce



Fresh Fruit and Chocolate Fondue.....525

Fresh Seasonal Berries | Melons | Strawberries | Pound Cake | Hot Chocolate Fondue Sauce (per 50 servings)

Chocolate Fountain.....1000

Cascading Rich Swiss Chocolate (your choice of Dark, Milk or White Chocolate) | Assorted Fresh Seasonal Fruit | Marshmallows | Pretzels | Pound Cake (serves up to 150)

Make Your Own Sundae (per person).....14

Vanilla, Chocolate, Strawberry Ice Cream | Sauces of Hot Fudge, Strawberry, Hot Caramel and Blueberry | Sliced Walnuts | Whipped Cream | Cherries (V, GF)  
Attendant Fee of \$100.00 per 50 ppl for Sundae Bar

Upgrade to Banana Split Bar.....15

(Priced per person for a 2-Hour Maximum Service Time)

\*V = Vegetarian GF = Gluten Free

## Reception Displays



# SAVOR ... JEKYLL ISLAND

## Chef's Specialty Stations

### Carving Stations

All Carving Stations require Chef Carver at \$125.00 per Station for a 2-Hour Service Period.

**Peppered Prime Rib of Beef Au Jus**.....450  
Served with: Au Jus Sauce | Mayonnaise | Mustard | Silver Dollar Rolls (Serves 40)

**Roasted Breast of Turkey**.....275  
Served with: Mayonnaise | Spicy Mustard | Cranberry Sauce | Silver Dollar Rolls (Serves 40)

**Steamship Round of Beef**.....800  
Served with: Mayonnaise | Mustard | Horseradish | Silver Dollar Rolls (Serves 200)

**Whole Roast Tenderloin of Beef**.....450  
Served with: Horseradish | Mayonnaise | Dijon Mustard Silver Dollar Rolls (Serves 20)

**Roasted Oriental Loin of Pork**.....325  
Served with: Mayonnaise | Mustard | Sesame Sauce Silver Dollar Rolls (Serves 40)

**Top Round of Beef**.....500  
Served with: Horseradish | Mayonnaise | Dijon Mustard Silver Dollar Rolls (Serves 75)

**Whole Carved Salmon**.....300  
Served with: Cucumber Dill Sauce | Mayonnaise | Dijon Mustard | Silver Dollar Rolls (Serves 30)

**Smoked Barbecue Brisket**.....350  
Served with: Barbecue Sauce | Bread and Butter Pickles Red Onion | Silver Dollar Rolls (Serves 40)

**Honey Glazed Ham**.....250  
Served with: Horseradish | Mayonnaise | Mustard | Silver Dollar Rolls (Serves 50)

### Action Stations

Each Action Station is designed to serve 100 guests. There is a Chef Attendant Fee of \$125.00 per Chef, per 100 Serving Station, for a 2-hour Service Period. Pricing is per person, unless otherwise noted.

**Southern Grits Bar**.....20.00  
Southern Stone-Ground Grits with Fried Green Tomatoes Sautéed Toppings of: Georgia Wild Shrimp | Tomatoes | Mushrooms | Cheddar Cheese | Creamy Gravy | Chives Sour Cream (prepared to order, Chef Attendant Required)

**Pasta Station**.....18.00  
Penne Pasta | Sauces of: Tomato-Basil Marinara, Creamy Alfredo and Pesto (prepared to order, 1 Chef Attendant Required per 50 ppl) Served with Sautéed Toppings of: Fresh Mushrooms | Tomatoes | Black Olives | Artichoke Hearts | Fresh Vegetables

Add Grilled Breast of Chicken......5  
Add Blackened Jumbo Shrimp......6

**Potato Bar**.....16.00  
Fresh Mashed Potatoes | Steamed Broccoli | Sautéed Mushrooms | Crumbled Bacon | Sour Cream | Chives Cheddar Cheese | Whipped Butter

**Fajita Bar**.....22.00  
Marinated Beef and Chicken | Salsa | Grated Cheese | Sour Cream | Fresh Guacamole | Diced Tomatoes | Shredded Lettuce | Warm Flour Tortillas

**Fish Taco Bar**.....22.00  
Grilled Fish | Shredded Cabbage | Cilantro | Pico de Gallo | Queso Fresco | Guacamole | Sliced Radishes | Pickled Jalapeño | Cilantro Ranch | Fresh Lime Wedges | Corn and Flour Tortillas

**French Fry Bar**.....10.00  
Fresh Cut French Fries | Tarragon Mayonnaise | Dijonaise Ketchup | Spicy Ketchup | Sea Salt | Classic Mayonnaise Hot Sauce

**Hong Kong Dim Sum**.....14.00  
Vegetable Spring Rolls | Fried Chicken Wontons | Pork Pot Stickers | Ginger Soy Sauce | Sweet Chile Glaze

**Strawberry Shortcake Bar**.....11.00  
Warm Southern Biscuits | Fresh Sliced Strawberries Whipped Cream



## Specialty Stations





# SAVOR ... JEKYLL ISLAND

## Beverage Selections

Please select either the Standard or Premium Liquor brands based on you and your guests' preferences.

### Standard Liquors

Clan McGregor Scotch | Evan Williams Kentucky Straight Bourbon Whiskey | Seagrams VO Canadian Blended Whiskey | Cruzan Rum | Cruzan Island Spiced Rum | Cruzan Coconut Rum | Monte Alban Silver Tequila 100% Agave | Svedka Vodka | Seersucker Southern Style Gin

### Premium Liquor

Dewars Scotch | Crown Royal | Jack Daniels Tennessee Whiskey | Buffalo Trace Kentucky Straight Bourbon Whiskey | Bacardi Rum | Sailor Jerry Spiced Rum | Malibu Rum | Teremana Tequila | Tito's Handmade Vodka | Bombay Sapphire London Dry Gin

\*\*\*above listed brands subject to change without notice

## Bar Services

(1) Bartender per 75 guests is recommended for Host Bar service.

(1) Bartender and (1) Cashier for every 100 guests is recommended for Cash Bar service.

Bartender and Cashier Fees are **\$125.00 per Bartender or Cashier**, for a 4-hour Shift plus \$25.00 per Bartender or Cashier, per hour, for each additional hour.

No alcohol may be brought into the Convention Center by outside sources. There is a \$350 minimum sales requirement on Beer & Wine bars and \$500 minimum sales requirement on Full Bars (Cocktails, Beer and Wine). In the event of bars producing less than the minimum amount, customer will be charged for the difference.

Hosted bar service is charged based on actual consumption at the rates listed below. Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice. For your required advanced deposit we will estimate hosted bar consumption based on (2) drinks per guest, per hour, for the first two-hours and (1) drink per guest for each additional hour at an average cost of \$6.50++ per drink. Final charges will be based on actual number of drinks consumed.

Please **add 22% Service Charge and applicable Sales Tax** to all Hosted beverage services. (Charges are based per drink)

Cocktails (Standard).....	8.00
Cocktails (Premium).....	9.00
House Wine (by the Glass).....	7.00
Domestic Beer.....	6.00
Imported / GA Craft Beer*.....	6.00
Spring Water (11.1oz eco-friendly boxed).....	3.00
Sodas (7.5 oz).....	3.00
Champagne (Bottle).....	38.00

\* The Jekyll Island Convention Center proudly presents and offers premium, local brews, all crafted and canned within 100 miles. Our selection covers numerous genres and taste profiles, so make sure to give each one a try!

## Beverage Selections