

SAVANNAH

THE

GA_31401

ALIDA

412

WILLIAMSON ST



WEDDING MENUS

WEDDING PACKAGES

- Choice of three (3) passed hors d'oeuvres
- Plated dinner or buffet dinner
- Four (4) hours of house bar
- Tables, house chairs, house linen, house place setting
- Menu tasting up to four (4) attendees
- One complimentary guest room on wedding night with option to upgrade to a suite
- Room blocks available for wedding party & guests



HORS D'OEUVRES

Select three hors d'oeuvres to be passed during your cocktail hour

INCLUDED HORS D'OEUVRES

- Bruschetta of tomato, basil, and local farmers cheese
- Pimento cheese on cucumber with fresh herbs
- Goat cheese lollipop with Goodnight Brother's country ham
- Smoked fish crostini with salmon caviar, and holy trinity relish
- Smoked cheddar hushpuppies with chipotle honey
- Mini cream biscuit with cane syrup mustard and white cheddar
- Fried green tomatoes with goat cheese, and red pepper aioli
- Crispy pork belly, seasonal kimchi with toasted benne seed.

ELEVATED HORS D'OEUVRES

+\$2 per piece to substitute included hors d'oeuvres

- Beef tenderloin slider with roasted squash, horseradish crema on a cheddar drop biscuit
- Smoked duck crostini with fig jam and local blue cheese
- Mini crab cakes with remoulade
- Deviled eggs with caviar
- Seared tuna with collard green kimchi on a wonton crisp

PLATNIUM HORS D'OEUVRES

+\$8 per piece to substitute included hors d'oeuvres

- Beet macarons with foie gras mousse
- Alida oysters Rockefeller with creamed collards, and cornbread crumble

CENTERPIECE DISPLAY

+\$8 per person

- Centerpiece display of pickles, pimento cheese, country ham, smoked fish dip
- Charcuterie display of artisan meats, marinated vegetables, grain mustard, pate, crostini
- Display of artisan domestic and imported cheese, fruit, nuts, crackers
- Display of fresh, pickled, and marinated seasonal vegetable crudité with smoked tomato ranch, herbed buttermilk dressing, flavored salts, and extra virgin olive oil



PLATED DINNERS

Includes artisan rolls & butter, coffee & water

BEGINNINGS

Select one (1) for your guests to enjoy

- Alida crisp greens with seasonal vegetables, and red wine vinaigrette
- Baby iceberg wedge with bacon roasted tomatoes, blue cheese, and herbed buttermilk dressing
- Classic Caesar salad with baby romaine, anchovy dressing, and herbed croutons
- Caramelized onion tart with arugula salad, and orange fennel marmalade
- Bibb salad with dried figs, fresh berries, and honey-thyme vinaigrette

ENTRÉE

Select two (2) entrées for your guests to enjoy

- Pan roasted chicken breast with fregola, roasted mushrooms, and citrus tomato relish | \$149
- Slow braised short rib with Geechee Boy grits, and sauce bordelaise | \$149
- Pan Seared mountain trout with sweet potato brussels hash, fresh goat cheese, and pecan brown butter | \$149
- Seasonal risotto with the season's freshest vegetables, parmesan, extra virgin olive oil | \$139
- Creekstone Farms filet with potato puree, seasonal vegetables, and cabernet reduction | \$149
- Shrimp and local grits with house made tasso ham, braised peppers and smoked tomato gravy | \$149

SURF & TURF

- Roasted filet of beef and seared sea scallops with smoked carrot puree, duchess potatoes, bordelaise | \$169
- Roasted local chicken and gulf shrimp with Savannah red rice, caramelized onions, braised sweet peppers, and smoked tomato gravy | \$169



BUFFET DINNER

Includes artisan rolls & butter, coffee & water

FRANKLIN

- Crisp greens with seasonal vegetables, with red wine vinaigrette
- Seasonal squash gratin
- Pan roasted chicken breast with fregola, roasted mushrooms, and citrus tomato relish
- Seasonal risotto with the season's freshest vegetables, parmesan, extra virgin olive oil

\$129 per person

GILBERT

- Baby spinach salad with boiled farm egg, pickled red onion, and sherry-bacon vinaigrette
- Baby iceberg wedge with bacon roasted tomatoes, blue cheese, and herbed buttermilk dressing
- Pan roasted chicken breast with fregola, roasted mushrooms, and citrus tomato relish
- Pan Seared mountain trout with sweet potato brussel hash, fresh goat cheese, and pecan brown butter
- Chef's shrimp & grits bar of local grits, gulf shrimp, smoked chicken, cheese, scallions, roasted peppers, caramelized onions, smoked tomato gravy, bacon, tomato relish

\$139 per person

ALIDA HARPER

- Baby spinach salad with boiled farm egg, pickled red onion, and sherry-bacon vinaigrette
- Classic Caesar salad with baby romaine, anchovy dressing, and herbed croutons
- Pan roasted chicken breast with fregola, roasted mushrooms, and citrus tomato relish
- Pan Seared mountain trout with sweet potato brussel hash, fresh goat cheese, and pecan brown butter
- Chef's shrimp & grits bar of local grits, gulf shrimp, smoked chicken, cheese, scallions, roasted peppers, caramelized onions, smoked tomato gravy, bacon, tomato relish
- Chefs carving station:
Choose two (2) of the following
Roasted pork loin
NY Strip
Herb roasted turkey breast
Roasted salmon

\$149 per person +\$150 for each station chef



ALIDA DESSERT ENHANCEMENTS

PETITE FOURS

\$3 per piece (minimum order of 36 pcs)

- House made macarons filled with delightful buttercream
- Fresh baked chocolate chip, shortbread, and crackle cookies
- Petit fours display of coconut macaroons, brownie, lemon bars, cream brulee (+ \$5)
- Tower of fresh beignets drizzled with chocolate, caramel, and powdered sugar (serves 20 for \$60)
- Croquembouche tower with salted caramel, and sublime pastry cream (serves 60 for \$120)

DESSERT ACTION STATIONS

(Minimum 25 guests)

Bananas Fosters

Fresh bananas sautéed in caramel, and brandy with vanilla ice cream, and cherries, Chantilly cream

Ice cream sundae bar

Chocolate, and vanilla ice cream with caramel, chocolate sauce, sprinkles, chocolate chips, whip cream, cookie dough pieces

French style crepes

Nutella, peanut butter, pastry sugar, caramel, chocolate sauce, raspberry sauce, fresh berries

\$ 18 per person + \$150 for each station chef



BAR PACKAGES

Bartender Fee - \$100.00 each *(1/75 guests recommended)*

DELUXE

Included in Wedding Package

Spirits: Tito's Vodka, New Amsterdam Gin, Don Q Cristal Rum, Olmeca Altos Tequila, Old Forester Bourbon, Jameson Irish Whiskey & Dewar's White Label Scotch

Beer: Michelob Ultra, Bud Light, Corona & Service Brewing IPA

Wine: Sparkling Wine, Pinot Grigio, Chardonnay, Pinot Noir & Cabernet Sauvignon

1 Specialty Cocktail

PREMIER

\$15 per person to upgrade from Deluxe to Premier

Spirits: Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Ocho Rum, Don Julio Blanco Tequila, Bulleit Bourbon, Crown Royal Whiskey & Johnnie Walker Black Scotch

Beer: Michelob Ultra, Bud Light, Corona & Service Brewing IPA

Wine: Sparkling Wine, Pinot Grigio, Chardonnay, Pinot Noir & Cabernet Sauvignon

2 Specialty Cocktails

SPECIALTY COCKTAILS

- Green Thumb – Vodka, Lime Juice, Green Tea, Cucumber & Sparkling Wine
- El Diablo – Tequila, Crème de Cassis, Lime Juice & Ginger Beer
- Gold Rush – Bourbon, Lemon Juice & Honey
- Old Fashion – Bourbon, Demerara, Bitters & Orange Peel
- Create Your Own – Approval required, additional fee may apply

Champagne Fountain – *Available upon request*

WINE UPGRADES BY THE BOTTLE

Sparkling Wine

- Prosecco, Mirabello, IT \$42
- Champagne, Jacquart, FR \$100

White Wine

- Pinot Grigio, Alois Lageder, IT \$45
- Chardonnay, Ferrari Carrano, CA \$54
- Sancerre, Hubert Brochard, FR \$66

Rose

- Pinot Noir, Prisma, CL \$42
- Cinsault, Triennes, FR \$58

Red Wine

- Malbec, Turno de Noche, AR \$38
- Cabernet Sauvignon, Ramsay, CA \$54
- Pinot Noir, Anne Amie, OR \$78



LATE NIGHT SNACKS

S'MORES STATION - \$18/PERSON

Roast your own marshmallow with Graham Crackers & Hershey's Chocolate

Assorted Toppings:

- Reese's Peanut Butter Cups
- Dark & White Chocolate
- Salted Caramel
- Oreo Crumble
- Bacon
- Candied Pecans
- Sprinkles
- Whipped Cream

PRETZEL BAR - \$14/PERSON

Soft Pretzels
Warm Cheese
Spicy Mustard
Honey Mustard

FRENCH FRY BAR - \$16/PERSON

House Made French Fries

Assorted Sauces and Toppings:

- Herb Mayonnaise
- Rhett Sauce
- Ranch
- Ketchup
- Zaatar Spice
- Cajun Spice

TACO BAR - \$16/PERSON

Soft Taco Shells
Seasoned Beef & Chicken

Assorted Toppings:

- Sour Cream
- Salsa
- Shredded Cheese
- Shredded Lettuce
- Chopped Tomatoes

SLIDER STATION - \$16/PERSON

Mini Rhett Sliders - Hamburger or Cheeseburger

Assorted Toppings:

- Lettuce
- Tomato
- Fresh Red Onion
- Rhett Sauce
- Bacon
- Ketchup
- Mustard
- Mayonnaise

MILK & COOKIES - \$14/PERSON

Assorted House Made Cookies

choice of three (3)

- Chocolate Chip
- Sugar
- Snickerdoodle
- Oatmeal Raisin
- White Chocolate Macadamia Nut
- Double Chocolate

Ice Cold Milk

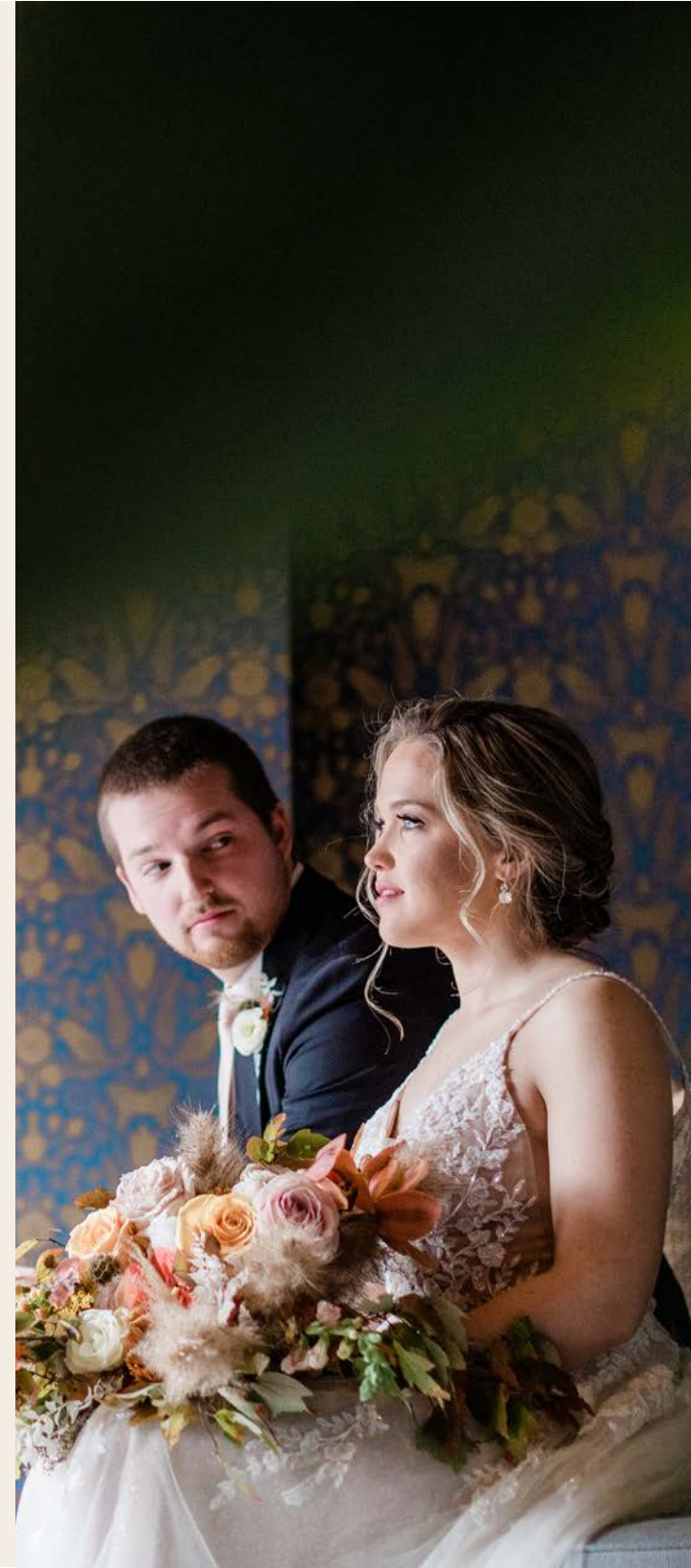
- Chocolate Milk
- Whole Milk
- Vanilla Milk

DUCK DONUTS - \$3.50/PERSON

A Savannah Favorite
minimum of 70 people

Choice of 8 Dozen Donuts

Seasonal Assortments



HOTEL POLICIES

MENU TASTINGS

A complimentary menu tasting for up to four (4) can be arranged after the event is confirmed, scheduled at least 30 days in advance and based on Chef's availability. A tasting of four (4) Hors d'oeuvres, two (2) first courses and three (3) entrées is included. Should you wish to sample additional culinary selections, a fee may apply.

PLATED SELECTIONS

Our private event offerings are designed as pre-selected, set menus; please follow the guidelines: Maximum of two (2) entrée selections and one (1) vegetarian option and a common starch and vegetable will be available for all meals. Client is responsible for producing and providing the hotel individual place cards with entrée choice noted. A spreadsheet of the breakdown is required and both items are required at least three business days prior to the event.

CATERING

Please note our Chef will make seasonal substitutions without notice to ensure the freshest in season experience. As most of our food is prepared à la minute to provide the highest quality product, adherence to scheduled mealtimes is imperative. Uncommunicated delays in function start times may necessitate the preparation of food and will result in additional fees. Delays in start times of more than an hour will result in additional labor charges.

BUFFETS

If buffets are expected to be out longer than 2 hours, there is a \$10.00 per person, per hour charge to accommodate.

OUTSIDE FOOD & BEVERAGE

All Food & Beverage must be provided by the Alida Hotel. Any exceptions to this (including, but not limited to, wedding cakes, specialty desserts, kosher meals and other religiously guided restrictions) must be approved by the Catering Sales Manager or Event Manager.

EVENT TIMES

All events will commence after five hours unless otherwise contracted. Noise ordinances set by the City of Savannah will be followed; events with amplified music must end by midnight (12 AM).

WEDDING CEREMONIES

Stylish and sophisticated, the Alida Hotel offers you and your guests immaculate service, striking atmosphere and expert-level execution that considers and anticipates your needs. Our indoor and outdoor ceremony options allow you to create the impressive setting you've envisioned, with iconic moments in mind.

FINAL GUEST COUNTS

All details and final menu selections are due fourteen (14) days prior to the event. Final head count is due seven (7) days prior to the event.

DÉCOR

The Alida Hotel is not responsible for the setup of décor of any kind. No decorations cannot be taped, tacked or nailed to any wall or fixture. Confetti, glitter and rice is not allowed. Any real candles must sit in a dish or container to collect wax. All decorations will need to be broken down at the conclusion of the event. Please contact the sales & catering office to determine if what you are bringing is allowed.

OUTSIDE VENDORS

Alida Hotel allows outside vendors. A certificate of insurance will be required.

DEPOSITS & PAYMENT SCHEDULES

Your event is considered definite upon receipt of the signed catering contract and deposit. The initial deposit is 25% of the food and beverage minimum. The estimated event balance and head count is due fourteen (14) business days prior to your event date. Payments may be made via credit card or certified check.

PARKING

Alida Hotel offers valet parking for your guests' convenience. We extend a special event parking rate of \$16 per car for the duration of your guest's time on property.

TAX & SERVICE CHARGE

All prices are subject to a 24% Service Charge, 7% Sales Tax and 3% Liquor Tax.



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