



PERRY LANE
HOTEL

WEDDING MENU

PERRY LANE HOTEL, A LUXURY COLLECTION HOTEL, SAVANNAH



WEDDING PACKAGE

- Choice of four passed hors d'oeuvres
- Plated dinner or buffet dinner
- Dance floor, tables, house chairs, house place settings, couple's choice of floor-length linens and couple's choice of napkins
- Menu tasting, up to four attendees
- One complimentary guest room on wedding night, with option to upgrade to Celebration Suite
- Room blocks available for wedding party and guests



HORS D'OEUVRES

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

INCLUDED HORS D'OEUVRES

- **Bruschetta Of Sweet Grass Dairy Lil Moo** - Fig Chutney, Hazelnuts
- **Ratatouille Tartlet** - Charred Eggplant, Sweet Peppers, Extra Virgin Olive Oil
- **Southern Smoked Fish Rillettes** - Crostini, Capers, Herb Salad
- **Mini Corn Muffin** - Bootleg Farm Chèvre, Red Pepper Jelly
- **Sweet Grass Dairy Asher Blue** - Belgian Endive, Apricot Mostarda GF
- **Benton's Ham & Cheddar Stuffed Biscuit**
- **Country Captain Chicken Skewer** - Curry, Tomato, Molasses GF
- **Spicy Lamb Meatball** - Smoked Tomato, Coriander, Chile
- **Grilled Pimento Cheese Sam'ich** - Duke's Pimento Cheese, Hot Sauce, Scallion
- **Smoked Pork Tostada** - Hominy, Shaved Apple, Mustard 'Que

ELEVATED HORS D'OEUVRES

+\$2 each to substitute included hors d'oeuvres

- **Seared Beef Tenderloin** - Blue Cheese Mousse, Vidalia Jam, Crostini
- **Oyster Shooter** - Charred Tomato Jus, Grated Horseradish GF
- **Georgia Shrimp Ceviche** - Citrus, Chile, Tortilla Crisps
- **Tuna Tartare** - Cucumber, Avocado, Jalapeño GF
- **Mini Crabcake** - Spiced Aioli, Celery Leaf
- **Blue Crab Hush Puppy** - Smoked Pimento Aioli
- **Baked Oyster Perry Lane** - Benton's Bacon, Melted Leeks & Asiago GF

AMUSES BOUCHES

+8 each; served at the table before dinner

- **Diver Scallop Crudo** - Extra Virgin Olive Oil, Citrus, Sea Salt, Pink Peppercorn GF
- **Vichyssoise** - Lobster, Crème Fraiche, Fines Herbes GF
- **Beef Tartare** - Shallot, Caper, Quail Egg
- **Crab & Shrimp Louis** - Cucumber, Mimosa, Chervil GF

All prices subject to 24% service charge and 7% sales tax; 3% liquor tax may apply

PLATED DINNER

Package price per person is based on the highest cost entrée chosen.

Includes artisan rolls & butter, coffee and water.

STARTER

Select one (1) starter for your guests.

- **Roast Beets & Sweet Grass Goat Cheese** - Arugula, Sherry Vinaigrette, Pistachio GF
- **Baby Gem Wedge** - House-Made Buttermilk Dressing, Smoked Bacon, Blue Cheese GF
- **Local Greens** - Shaved Vegetables, Champagne Lemon Vinaigrette, Sweet Herbs GF
- **Melted Leek Tart** - Frisée Salad, Orange, Chèvre
- **Baby Spinach Salad** - Smoked Bacon, Mushrooms, Pickled Onion, Boiled Egg, Mustard Vinaigrette GF
- **Potato & Truffle Soup** - Crème Fraiche, Chive, Truffle Relish GF
- **Roast Tomato Bisque** - Brioche Croutons, Basil
- **Mushroom Velouté** - Roast Mushrooms, Caramelized Onion, Sherry

ENTRÉE

Select two (2) entrées for your guests to pre-select.

- **Blue Crab Crusted Sustainable Salmon** - Crushed Potatoes, Crème Fraiche, Dill - \$99
- **Overnight Braised Beef Short Rib** - Potato Puree, King Trumpet Mushroom, Red Wine Jus - \$99
- **Local Grouper** - Carolina Gold Shrimp Pirlau, Squash, Pistou - \$99
- **Herb Roast Springer Mountain Chicken Breast** - Anson Mills Farro Piccolo, Ancil's Mushrooms, Balsamic Onion Jus - \$99
- **Hunter Ranch Pork Loin** - Spaetzle, Braised Greens, Seasonal Mostarda - \$99
- **Tenderloin of Grass Fed Beef** - Potato Puree, Roast Shallots, Sauce Bordelaise - \$109
- **Organic Chicken Chasseur** - Baby Vegetables, Fingerling Potatoes, White Wine, Tomato, Tarragon - \$99
- **Roast Sea Bass** - Herb Quinoa, Peperonata, Shallot Jus - \$109



All prices subject to 24% service charge and 7% sales tax; 3% liquor tax may apply

BUFFET DINNER

Includes artisan rolls & butter, coffee and water.

LAFAYETTE

- **Roast Beets & Sweet Grass Goat Cheese** - Arugula, Sherry Vinaigrette, Pistachio GF
- **Local Greens** - Shaved Vegetables, Champagne Lemon Vinaigrette, Sweet Herbs GF
- **Herb Roast Springer Mountain Chicken Breast** - Anson Mills Farro Piccolo, Ancil's Mushrooms, Balsamic Onion Jus
- **Hunter Cattle Pork Loin** - Spaetzle, Braised Greens, Seasonal Mostarda

\$119 per person

CHIPPEWA

- **Baby Spinach Salad** - Smoked Bacon, Mushrooms, Pickled Onion, Boiled Egg, Mustard Vinaigrette GF
- **Local Greens** - Shaved Vegetables, Champagne Lemon Vinaigrette, Sweet Herbs GF
- **Organic Chicken Chasseur** - Baby Vegetables, Fingerling Potatoes, White Wine, Tomato, Tarragon
- **Blue Crab Crusted Sustainable Salmon** - Crushed Potatoes, Crème Fraiche, Dill
- **Chef's Risotto Action Station**
Select Two of the Following:
 - Georgia White Shrimp, Braised Fennel, Parmesan, Lemon Oil
 - Short Rib, Ancil's Mushrooms, Sweet Herbs, Pecorino
 - Seasonal Vegetables, Boursin, Arugula, Tomatoes

\$129 per person + \$100 for station chef

FORSYTH

- **Roast Tomato Bisque** - Brioche Croutons, Basil
- **Roast Beets & Sweet Grass Goat Cheese** - Arugula, Sherry Vinaigrette, Pistachio GF
- **Baby Spinach Salad** - Smoked Bacon, Mushrooms, Pickled Onion, Boiled Egg, Mustard Vinaigrette GF
- **Organic Chicken Chasseur** - Baby Vegetables, Fingerling Potatoes, White Wine, Tomato, Tarragon
- **Roast Sea Bass** - Herb Quinoa, Peperonata, Shallot Jus
- **Chef's Risotto Action Station**
Select Two of the Following:
 - Georgia White Shrimp, Braised Fennel, Parmesan, Lemon Oil
 - Short Rib, Ancil's Mushrooms, Sweet Herbs, Pecorino
 - Seasonal Vegetables, Boursin, Arugula, Tomatoes
- **Chef's Carved NY Strip Station** - Mashed Yukon Gold Potatoes, Bordelaise Sauce, Horseradish Cream

\$139 per person + \$100 for each station chef

All prices subject to 24% service charge and 7% sales tax; 3% liquor tax may apply



WEDDING CAKE FLAVORS

- Vanilla cake with pastry cream, fresh strawberries and Grand Marnier syrup
- Vanilla cake with raspberry filling
- Vanilla sponge cake with lemon curd, lemon cream with fresh blueberries
- Chocolate butter cake with peanut butter filling
- Chocolate cake with chocolate butter cream filling
- Chocolate cake with mocha butter cream filling
- Red velvet cake with cream cheese filling
- Traditional carrot cake with cream cheese icing
- Vanilla cake with raspberry fillings

All made with vanilla butter cream icing

\$10.00 per person

ELEVATED CAKE FLAVORS

- Vanilla cake with almond nougat crunch butter cream
- Chocolate butter cake with raspberry preserves and fresh raspberries
- Chocolate butter cake with chocolate mousse and raspberry preserves
- Chocolate decadence cake with mocha mousse
- Chocolate sponge cake with white chocolate and caramel mousse layers
- Champagne cake with apricot preserves
- Coconut cake with Tahitian vanilla custard and pineapple curd
- Orange chiffon with vanilla bean custard and orange curd

All made with vanilla butter cream icing

\$12.00 per person

Additional flavors and fondant details available. Pastry Chef to price based on design.

*Outside Cake - \$3.00 per person cutting fee

All prices subject to 24% service charge and 7% sales tax; 3% liquor tax may apply

SPECIALTY DESSERTS

CHEF ACTION STATIONS

Crêpes

Minimum 25 guests

Vanilla & Buckwheat Crêpes with Seasonal Fruit Compotes, Bananas Foster, Chantilly Cream, Chocolate Shavings, Local Preserves, Cinnamon

\$19 per person (\$100 chef fee per 75 guests)

Liquid Nitrogen Ice Cream Sundae Bar

Minimum 25 guests

Liquid Nitrogen Ice Creams Made to Order with Hot Fudge, Hot Caramel, Nuts, Assorted Candy Toppings, Whipped Cream, Maraschino Cherries

\$24 per guest (\$100 chef fee per 75 guests)

Chef's Sweet Treats Buffet

Minimum 20 guests

Chef's Selection of Five Mini Dessert Bites

\$19 per person

Chocolate Fantasia

Minimum 25 guests

Chef's Selection of Chocolate Tarts, Éclairs, Fudge Brownies, Macarons, Truffles, Dipped Fruits

\$24 per person

Individual Cupcakes

\$48 per dozen

Freshly Baked Cookies & Brownies

\$48 per dozen

Chocolate Covered Strawberries

\$60 per dozen

All prices subject to 24% service charge and 7% sales tax; 3% liquor tax may apply



BAR PACKAGES

\$150 bartender fee per 50 guests; \$10 per person for non-alcoholic beverages (with bar package).

PREMIUM

\$30 per person first hour; \$12 per person per hour remaining or consumption pricing from \$11-\$18 per drink

Grey Goose Vodka, Bombay Sapphire Gin, Cazadores Tequila, Bacardi Superior Rum, Sailor Jerry Rum, Jameson Irish Whiskey, Crown Royal Whiskey, Jack Daniels Whiskey, Maker's Mark Bourbon, Glenlivet Scotch, Remy VSOP Brandy

Stella Artois, Ballast Point, Sculpin IPA, Corona, Bud Light

Josh Cellars Chardonnay, Pinot Gris, Sauvignon Blanc, Rosé, Prosecco, Cabernet, Pinot Noir, Merlot

DELUXE

\$26 per person first hour; \$10 per person per hour remaining or consumption pricing from \$10-\$13 per drink

Tito's Vodka, Beefeater Gin, Olmeca Altos Tequila, Bacardi Superior Rum, Jameson Irish Whiskey, Crown Royal Whiskey, Jack Daniels Whiskey, Templeton Rye Whiskey, Jim Beam Whiskey, Glenmorangie Scotch, Hennessy VS Brandy

Heineken, Boston Lager, Corona, Bud Light

Josh Cellars Chardonnay, Pinot Gris, Sauvignon Blanc, Rosé, Prosecco, Cabernet, Pinot Noir, Merlot

BASIC

\$22 per person first hour; \$8 per person per hour remaining or consumption pricing from \$8-\$13 per drink

New Amsterdam Vodka, New Amsterdam Gin, Cuervo Silver Tequila, Cruzan Rum, Dewars White Label Scotch, Korbel Brandy, Jameson Irish Whiskey, Jim Beam Whiskey, Canadian Club Whiskey

Bud Light, Miller Lite, Corona

Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Cabernet Sauvignon, Duc de Valmer Brut

SIGNATURE COCKTAILS

Consumption pricing from \$14-\$15 per drink

Perry Lane Daiquiri - Our classic daiquiri made with Papa's Pilar Rum

Death On Credit - Our house specialty margarita with elderflower liqueur

Goldfinch Mule - Our top selling mule made with Absolut Elyx

Southern Gentleman - Our sweet update on an old fashioned with Rittenhouse Rye

BEER & WINE ONLY

\$17 per person first hour; \$6 per person per hour remaining or consumption pricing from \$8-\$10 per drink

Corona, Bud Light, Miller Lite

Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Cabernet Sauvignon, Duc de Valmer Brut



All prices subject to 24% service charge and 7% sales tax; 3% liquor tax may apply

LIGHTING & DETAILS

UPLIGHTING

Small Up-Lighting Package

Includes:

- 8 - Up Lights (any color)
- Labor

\$450.00

Medium Up-Lighting Package

Includes:

- 16 - Up Lights (any color)
- Labor

\$900.00

Large Up-Lighting Package

Includes:

- 24 - Up Lights (any color)
- Labor

\$1,350.00

A-LA-CARTE

Monogram Package

Includes:

- 1 Custom Monogram (design work)
- Projection Fixture
- Rigging/Mounting

\$350.00

Pin Spotting

Includes:

- 1 – Wireless Pinspot (use to highlight cakes, centerpieces, etc.)

\$40.00/each

HOTEL POLICIES

MENU TASTINGS

A complimentary menu tasting for four can be arranged after the event is confirmed, scheduled at least 30 days in advance and based on Chef's availability. A tasting of two (2) first courses, three (3) entrées and two (2) desserts 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.
- Highest per person price of the three entrées will be charged; 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 three business days prior to the event.

A LA CARTE ENTRÉE

Alternatively, your guests may have the option of selecting an entrée on-site. Please follow these guidelines:

- Selection of a minimum Four-Course menu, with common non-entrée courses pre-selected.
- Maximum of two (2) entrée selections and one (1) vegetarian option, with the highest price of the entrées prevailing as the per-person price for all guests; a common starch and vegetable will prevail for all entrées .
- An additional \$25 per person coordination fee for multiple entrée choice menus is available.

CATERING

Please note our Chef will make seasonal substitutions without notice to ensure the freshest in season experience. As the majority of our food is prepared à la minute to provide the highest quality product, adherence to scheduled meal times is imperative. Uncommunicated delays in function start times may necessitate the reparation 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.

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, elegant and sophisticated, Perry Lane 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 required two weeks prior to the event. Guaranteed counts are due to the catering department no later than 10am ET seven (7) business days prior to the function.

DÉCOR

Perry Lane Hotel is not responsible for the setup of décor of any kind. No decorations are allowed to 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 office to determine if what you are bringing is allowed.

OUTSIDE VENDORS

Perry Lane Hotel allows outside vendors. A rider will be required to be signed by the vendor confirming a license and proper insurance.

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) days prior to your event date. Payments may be made via credit card or certified check.

PARKING

Perry Lane Hotel offers valet parking for your guests convenience. We extend a special event parking rate of \$15 per car for the duration of your guests time on property.



PERRY LANE

HOTEL

Our wedding specialists are delighted to orchestrate an occasion that leaves a lasting impression with you and your guests. At Perry Lane Hotel, we have thoughtfully refined the art of weddings, and it is our pleasure to assist you in creating the finest gathering imaginable, your wedding day.

256 E. PERRY STREET
SAVANNAH, GA 31401
912.415.9000
WWW.PERRYLANEHOTEL.COM

