



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
- Dessert and wedding cake at an additional charge

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

PLATED DINNER

Package price per person is based on the highest cost entrée chosen. Includes artisan rolls & butter, iced tea 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 Purée, King Trumpet Mushroom, Red Wine Jus \$99
- **Local Grouper** - Carolina Gold Shrimp Pilau, 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 Purée, 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



BUFFET DINNER

Includes artisan rolls & butter, iced tea 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
- **Chef's Seasonal Vegetable**
- **Chef's Seasonal Starch**

\$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 Seasonal Vegetable**
- **Chef's Seasonal Starch**
- **Chef's Risotto Action Station** (\$100 chef fee required)

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

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 Seasonal Vegetable**
- **Chef's Seasonal Starch**
- **Chef's Risotto Action Station** (\$100 chef fee required)

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 (\$100 chef fee required)

\$139 per person

WEDDING CAKES

Custom designs and flavors are available; Chef's fees may apply.

Cake Flavors

- Vanilla
- Chocolate
- Red Velvet
- Coconut

Filling Flavors

- Butter Cream
- Raspberry Cream
- Vanilla Custard with Fresh Strawberries
- Cream Cheese

Icing

- Butter Cream
- Cream Cheese
- Fondant (\$4 supplement per person)

\$10 per person



SPECIALTY DESSERTS

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

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)



BAR PACKAGES

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

PREMIUM/REGIONAL

*\$33 per person first hour; \$12 per hour remaining
or consumption pricing from \$11-\$18 per drink*

Grey Goose Vodka, St. Augustine Vodka, Bombay Sapphire Gin, Hat Trick Gin, Cazadores Tequila, Sailor Jerry Rum, Papa Pilar Rum, Jack Daniels Whiskey, Virgil Kaine Bourbon, High West Rye Whiskey, Crown Royal Whiskey, Glenlivet Scotch, Remy VSOP Brandy, Copper & Kings Brandy

Sam Adams Boston Lager, Southbound Hoplin IPA, Tybee Island Blonde Ale, Service Rally Point Pilsner

Angelini Pinot Grigio, Joseph Mellot Sauvignon Blanc, Foxlove Chardonnay, Maison L'Envoye Pale Rosé, Stephen Vincent Pinot Noir, Foxlove Cabernet Sauvignon

DELUXE

*\$29 per person first hour; \$12 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, Maker's Mark Bourbon, Templeton Rye Whiskey, Crown Royal Whiskey, Glenmorangie Scotch, Hennessy VS Brandy

Heineken, Stella Artois, Corona, Amstel Light

La Fiera Pinot Grigio, Ponga Sauvignon Blanc, Simple Life Chardonnay, Doña Paula Rosé, Simple Life Pinot Noir, Los Cardos Cabernet Sauvignon

BASIC

*\$24 per person first hour; \$10 per hour remaining
or consumption pricing from \$8-\$13 per drink*

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

Michelob Ultra, Bud Light, Miller Lite, Budweiser

Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Cabernet Sauvignon

BEER & WINE ONLY

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

Michelob Ultra, Bud Light, Miller Lite, Budweiser

Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Cabernet Sauvignon

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

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



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.

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.

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.

CEREMONY REHEARSALS

Ceremony rehearsal times are based on availability and are typically confirmed 14 days prior to your wedding. We recommend that your wedding planner and officiant be present.

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 three (3) business days prior to the function.

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 11pm ET.

PARKING

Perry Lane Hotel offers limited valet parking for you and your guests during your celebration, at a special rate of \$15 per car for private events. Regular parking rates apply for overnight guests.

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 are 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 team to determine if what you are bringing is allowed.

OUTSIDE VENDORS

Perry Lane Hotel allows certain 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.



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.

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WWW.PERRYLANEHOTEL.COM

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