



The Brice

Catering Menu

THE  KIMPTON
BRICE

PACCI

ITALIAN KITCHEN + BAR

601 East Bay Street
Savannah, GA 31401
(912) 238-1200

<http://www.bricehotel.com/>

The Brice

Full Day Meeting Package

“Life is about the people you meet, and the things that you create with them. So go out and start creating!”

- Unknown

HOUSTON STREET MEETING

BRICE CONTINENTAL

- Fresh Sliced Fruit and Berries
- Assorted Pastries and Breakfast Breads
- Creamy Butter and Assorted Preserves
- Freshly Brewed Intelligentsia Coffees, Assorted Mighty Leaf Teas and Freshly Squeezed Orange Juice

MARKET LUNCH BUFFET

- **Panzanella Salad**
greens, shaved red onions, mozzarella, tomatoes, house made croutons, balsamic vinaigrette
- **Tuscan White Bean Soup**
cannellini beans, pancetta
- **Italian Deli Bar**
imported Italian cold cuts, smoked turkey, grilled portobello mushrooms
provolone, cheddar, pepper jack cheeses
lettuce, tomatoes, onions, pepperoncini, condiments
- **House Made Potato Chips**
- **Assorted Freshly Baked Cookies**
- **Intelligentsia Coffees and Mighty Leaf teas**

TELFAIR

- Granola Bars
- Mixed Nuts
- Freshly Baked Assorted Cookies

ALL-DAY BEVERAGES

- Intelligentsia Coffees and Mighty Leaf teas
- Assorted Soft Drinks

\$90 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

The Brice

Breakfast

Expect problems and eat them for breakfast.

- Alfred A. Montapert

BRICE CONTINENTAL

- Fresh Sliced Fruit and Berries
 - Assorted Pastries and Breakfast Breads
 - Creamy Butter and Assorted Preserves
 - Freshly Brewed Intelligentsia Coffees, Assorted Mighty Leaf Teas and Freshly Squeezed Orange Juice
- \$23 Per Person

HEALTH NUT

- Fresh Sliced Fruit and Berries
 - Low Fat Muffins and Breakfast Breads
 - Steelcut Irish Oats with Raspberry, Banana and Walnuts
 - Greek Yogurt with Berries and Granola
 - Creamy Butter and Assorted Preserves
 - Freshly Brewed Intelligentsia Coffees, Assorted Mighty Leaf Teas and Freshly Squeezed Orange Juice
- \$30 Per Person

THE STANDARD

- Fresh Sliced Fruit and Berries
 - Assorted Pastries and Breakfast Breads
 - Farm Fresh Scrambled Eggs
 - Herb Potatoes
 - Crispy Bacon and Chicken Apple Sausage
 - Creamy Butter and Assorted Preserves
 - Freshly Brewed Intelligentsia Coffees, Assorted Mighty Leaf Teas and Freshly Squeezed Orange Juice
- \$33 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

PLATED BREAKFAST

All breakfast plates include freshly baked pastries, freshly squeezed orange juice, freshly brewed Intelligentsia coffees and mighty leaf teas.

\$30 Per Person

Choice of one:

Seasonal Fruit Salad

Yogurt Parfait

Fresh Fruit Skewers with Honey Drizzle

Choice of one:

Farm Fresh Scrambled Eggs

Chilaquiles

Traditional Eggs Benedict

Green Tea French Toast, Maple Syrup

Choice of one:

Chicken Apple Sausage

Crispy Pecan Smoked Bacon

Herb Potatoes

Parmesan Grits

OMELET STATION

Sausage, Pancetta, Roasted Peppers, Tomato, Scallions, Spinach, Mushroom, Goat Cheese, Cheddar Cheese

\$9 Per Person – Choice of 3 Items

\$12 Per Person – Choice of 5 Items

\$100 Chef Attendant Fee per 50 guests

COMPLIMENT YOUR BREAKFAST

- **Bacon or Chicken Apple Sausage**
\$5 Per Person
- **Bagels**
seasonal cream cheese
\$46 Per Dozen
- **Breakfast Sandwiches**
egg, cheese, choice of sausage or bacon
\$6 Per Person
- **Green Tea French Toast**
maple syrup
\$6 Per Person
- **Shrimp and Grits**
wild Georgia shrimp, stone ground grits
\$10 Per Person
- **Yogurt Parfait**
house-made granola, organic yogurt, fresh local berries
\$5 Per Person
- **House Made Scones**
selection of fig, cranberry orange, blueberry and seasonal
\$42 Per Dozen

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

The Brice Breaks

“Coffee solves everything!”

- Unknown

LAFAYETTE

- Build-your-own trail mix bar
- Assorted Yogurt Parfaits, local honey, assorted berries, granola
\$13 Per Person

CRAWFORD

- Assorted Crudite
- Hummus Trio Dip
- Selections of Pita Chips, Crostinis, Crackers
\$15 Per Person

TELFAIR

- Pecan Pralines
- Mixed Nuts
- Freshly Baked Assorted Cookies
\$15 Per Person

ELLIS

- Fruit Salsa with Cinnamon Pita
- Nutella and Fresh Strawberry Flatbread
- Candied Pepper Bacon with House Made Signature Jam
\$16 Per Person

ALL DAY BEVERAGE PACKAGE

- Intelligentsia coffees, Organic Mighty Leaf teas, Assorted Soft Drinks, Bottled Water
\$30 Per Person

COMPLIMENT YOUR BREAK

Beverages will be charged based on actual consumption

- Intelligentsia Coffees and Organic Mighty Leaf teas
\$65 Per Gallon
- Unsweetened Iced Tea
\$40 Per Gallon
- Fresh fruit juice or lemonade
\$40 Per Pitcher
- Assorted soft drinks
\$5 Per Item
- Bottled domestic still water
\$5 Per Item
- Bottled domestic sparkling water
\$5 Per Item
- Coconut water
\$6 Per Item
- Red Bull, Sugar Free Red Bull
\$6 Per Item
- Freshly Baked Assorted Muffins
\$40 Per Dozen
- Assorted Whole Fruit
\$4 Per Piece
- Freshly Baked Assorted Cookies
\$40 Per Dozen

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

The Brice Lunch

“People who love to eat are always the best people”

- Julia Child

MARKET LUNCH BUFFET

- **Panzanella Salad**
greens, shaved red onions, mozzarella, tomatoes, house made croutons, balsamic vinaigrette
- **Tuscan White Bean Soup**
cannellini beans, pancetta
- **Italian Deli Bar**
imported Italian cold cuts, smoked turkey, grilled portobello mushrooms
provolone, cheddar, pepper jack cheeses
lettuce, tomatoes, onions, pepperoncini, condiments
- **House Made Potato Chips**
- **Assorted Freshly Baked Cookies**
- **Intelligentsia Coffees and Mighty Leaf teas**
\$40 Per Person

SAVANNAH LUNCH BUFFET

- **Harvest Salad**
greens, shaved fennel, fresh berries, avocado vinaigrette
- **Pecan Crusted Seasonal White Fish**
spicy peach bourbon glaze
- **Pan Fried Lightly Breaded Chicken Breast**
sweet onion jam
- **Braised Collard Greens**
- **Creamy Parmesan Polenta**
- **Peach Cobbler**
- **Intelligentsia Coffees, Mighty Leaf teas, Unsweetened Iced Tea**
\$44 Per Person

SOUP, SALAD, SPUD BUFFET

- **Choice of Two Soups:**
tuscan white bean | sweet corn & crab chowder | roasted carrot & ginger | chef's seasonal soup
- **Salad Bar**
mixed greens, spinach, tomato, red onion, house made croutons, shredded cheese, cucumber, toasted walnuts & pecans with avocado vinaigrette, blood orange vinaigrette, balsamic vinaigrette, ranch dressing
- **Potato Bar**
- *Baked potato, sour cream, scallions, bacon pieces, cheese*
- **Assorted Freshly Baked Cookies**
- **Intelligentsia Coffees, Mighty Leaf teas, Unsweetened Iced Tea**
\$40 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

OGLETHORPE LUNCH BUFFET

- **Baby Spinach Salad**
crispy pancetta, candied pecans, goat cheese, blood orange vinaigrette
 - **Grilled Salmon**
tomato and corn succotash
 - **Coffee Rubbed Flank Steak**
Chimichurri Verde
 - **Chef's Seasonal Vegetables**
 - **Cilantro Rice**
 - **Bourbon Glazed Salted Caramel Cheesecake**
 - **Intelligentsia Coffees, Mighty Leaf teas, Unsweetened Iced Tea**
- \$46 Per Person**

BENTO BOX (boxed to-go)

- **Chicken Salad Lettuce Wrap**
 - **Seasonal Vegetables and Fruit**
 - **Pasta Salad**
 - **Bottled Water**
- \$28 Per Person**

THE BRICE BOXED LUNCH (boxed to-go)

- **Choice of Turkey, Ham, Hand Pulled Chicken Salad on Ciabatta or Roasted Vegetable Wrap**
 - **Potato Chips, Whole Fruit and House Baked Cookie**
 - **Bottled Water**
- \$28 Per Person**

Seasonal Vegetarian | Vegan Options Available

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

PLATED LUNCH

All lunch plates include freshly baked rolls and butter, freshly brewed Intelligentsia coffees and mighty leaf iced tea.

STARTER

Choose one

- **Tuscan White Bean Soup**
cannellini beans , pancetta
- **Chef's Seasonal Soup**
- **Hearts of Romaine Salad**
anchovy dressing, pecorino, house made croutons
- **Harvest Salad**
greens, shaved fennel, fresh berries, avocado vinaigrette
- **Panzanella**
greens, shaved red onions, mozzarella, tomatoes, house made croutons, balsamic vinaigrette

Add second starter course

\$7 Per Person

ENTRÉE

Choose one

- **Carolina BBQ Pulled Chicken Sandwich**
jicama slaw on a brioche bun, house made potato chips
\$30 Per Person
- **Seasonal Vegetable Ragout**
baked parmesan polenta cake
\$35 Per Person
- **Paprika Chicken**
sweet onion jam, creamy parmesan polenta, grilled broccolini and asparagus in herb butter
\$36 Per Person

- **Pacci Pesto Shrimp**
wild Georgia shrimp, capellini
\$40 Per Person
- **Grilled Salmon**
tomato and corn succotash, cilantro rice, seasonal roasted vegetables
\$42 Per Person
- **Coffee Rubbed Flank Steak**
chimichurri verde, cilantro rice, seasonal roasted vegetables
\$43 Per Person

DESSERT

Choose one

- **Flourless Chocolate Torte**
- **Panna Cotta, Macerated Berries**
- **Seasonal Cobbler**

**You may select up to two (2) plated entrées for groups of 25 or greater and the price of the higher entrée will prevail for all guests. Multiple entrees will share the same starch and vegetable. Should you select a menu with two entrées, an exact entrée count must be provided to your catering representative at least three (3) business days in advance of the event. Should the hotel not receive the exact entrée counts prior to the event dates, we will prepare 50% of each entrée. The client must provide entrée cards for our staff to identify your guests' choice of entrée. In addition to the choice of two entrees, a Vegetarian option is always available, regardless of group size.*

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

The Brice

Reception

“Nothing brings people together like good food”

- Unknown

HOT HORS D'OEUVRES

Priced per piece

- **Arancini | \$4**
sicilian rice balls stuffed with mozzarella
- **Baked Brie | \$3.50**
walnuts, apples, puff pastry
- **Grilled Herb Garlic Shrimp | \$4**
- **Crab cake | \$5**
low country remoulade
- **Carolina BBQ Pulled Chicken Slider | \$4**
jicama slaw, brioche bun
- **Fried Oyster | \$4**
tomato jam
- **Fried Green Tomato | \$4**
sweet pickle aioli

COLD HORS D'OEUVRES

Priced per piece

- **Georgia Deviled Eggs | \$4**
crab, truffle oil, Georgia Sturgeon caviar
- **Prosciutto Wrapped Grilled Peaches | \$4**
- **Georgia Shrimp Cocktail | \$4**
preserved lemon cocktail sauce
- **Toasted Pimento Cheese Crostini | \$4**
pimento cheese, toasted pecans
- **Green Tomato Gazpacho Shooter | \$4**
baked goat cheese crostini
- **Scallop Ceviche | \$5**
mango chile salsa, mint, avocado
- **Thai Lettuce Beef Wrap | \$5**
endive lettuce, sliced Thai beef, carrot and cabbage slaw

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

ACTION STATIONS

PASTA BAR*

gluten free options available

Choice of two pasta and sauces:

Pasta – penne, rooster, linguine

Sauces - pomodoro, parmesan reggiano cream, provencal

Toppings – mushrooms, olives, artichokes, capers, roasted garlic, chef's seasonal roasted vegetables

Add chicken or shrimp | \$6 per person

\$14 Per Person

SHRIMP AND GRITS*

served with pancetta, smoked cheddar, blue cheese, parmesan, scallions, smoked tomato relish, red eye gravy, tasso cream

\$18 Per Person

MAC AND CHEESE MARTINIS

served with traditional cheddar sauce, gorgonzola cream sauce toppings to include pecan smoked bacon, shrimp, lump crab, green onion, caramelized onions, roasted tomatoes, mushrooms

\$18 Per Person

LOADED POTATO BAR

Idaho and sweet potatoes

traditional cheddar and gorgonzola cheeses, pecan smoked bacon, green onion, crème fraiche, pancetta

\$16 Per Person

MEATBALL BAR*

Choice of two meatballs and two sauces:

Meatballs: Beef | Chicken | Pork

Sauces: Pesto | Sweet Ginger Soy | Marinara | Swedish |

Sweet Carolina BBQ Sauce

served on a hoagie

\$18 Per Person

*requires chef attendant

\$100 Per Hour

DISPLAYED HORS D'OEUVRES

- **Italian Crudite**
marinated and grilled vegetables, imported olives and artichoke, balsamic glaze
\$10 Per Person
- **Artisan Cheeses**
imported and domestic cheeses, house made preserves, dried fruit, crostini and crackers
\$14 Per Person
- **Antipasti**
citrus marinated olives, salami and cured meats, marinated vegetables, roasted garlic, provolone, mozzarella, house made crostini
\$15 Per Person
- **Cured Meats and Cheeses**
artisan sliced cured meats, local and domestic cheeses, dried fruit and nuts, citrus marinated olives, house made preserves
\$16 Per Person
- **Seafood Display**
chilled oysters on the half shell, poached shrimp, garlic parmesan oysters
\$26 Per Person
- **Fresh Seasonal Fruits and Berries**
\$8 Per Person
- **Bruschetta**
tomato, garlic, parsley, bacon caramelized onions, roasted vegetable ratatouille, pumpkin toasted hazelnut, parmesan reggiano, olive tapenade, mushroom goat cheese
\$14 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

The Brice

Dinner

“One cannot think well, love well, sleep well, if one has not dined well”

- Virginia Woolf

DINNER BUFFET

\$65 Per Person – Choice of 2 Starters, Entrees, Sides, Dessert

\$75 Per Person – Choice of 3 Starters, Entrees, Sides, Dessert

House-made bread and butter

Intelligentsia coffees, Mighty Leaf teas, Unsweetened Iced Tea

STARTERS

- **Chef's Seasonal Soup**
- **Sweet Corn and Crab Chowder**
roasted sweet corn, local lump blue crab, sherry cream
- **Harvest Salad**
greens, shaved fennel, fresh berries, avocado vinaigrette
- **Baby Spinach**
crispy pancetta, candied pecans, goat cheese, blood orange vinaigrette
- **Panzanella**
greens, shaved red onions, mozzarella, tomatoes, house made croutons, balsamic vinaigrette

ENTREES

- **Rigatoni Pomodoro**
- **Paprika Chicken**
sweet onion jam
- **Grilled Salmon**
tomato and corn succotash
- **Braised Short Rib**
cola reduction
- **Coffee Rubbed Flank Steak**
chimichurri verde

SIDES

- **Cilantro Rice**
- **Braised Collard Greens**
- **Roasted Baby Gold Potatoes, Garlic Butter**
- **Creamy Parmesan Polenta**
- **Roasted Seasonal Vegetables**
- **Grilled Broccolini and Asparagus in Herb Butter**
- **Parmesan Scalloped Potatoes**

DESSERT

- **Panacotta**
- **Salted Caramel Cheesecake, Bourbon Glaze**
- **Frangelica Chocolate Mousse**

CARVING STATIONS

- **Fennel Roasted Turkey Breast***
cranberry/orange chutney, gravy, rolls (each serves 40)
\$260
- **Herb Crusted Beef Tenderloin***
garlic compound butter, rolls (each serves 25)
\$430
- **Slow Roasted Prime Rib***
au jus, horseradish crème, rolls (each serves 40-50)
\$485

**requires chef attendant*

\$100 Per Hour

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

PLATED DINNER

House-made bread and butter
Intelligentsia coffees and Mighty Leaf teas

STARTER

Choose one

- **Chef's Seasonal Soup**
- **Sweet Corn and Crab Chowder**
roasted sweet corn, local lump blue crab, sherry cream
- **Harvest Salad**
greens, shaved fennel, fresh berries, avocado vinaigrette
- **Baby Spinach**
crispy pancetta, candied pecans, goat cheese, blood orange vinaigrette
- **Roasted Beet Salad**
roasted beets, greens, goat cheese, champagne shallot vinaigrette

Add second starter course
\$9 Per Person

ENTRÉE

Choose one

- **Vegetable Ragout**
seasonal vegetables, grilled polenta cake
\$50 Per Person
- **Paprika Chicken**
sweet onion jam, creamy parmesan polenta, grilled broccolini and asparagus in herb butter
\$58 Per Person
- **Coffee Rubbed Flank Steak**
chimichurri verde, creamy parmesan polenta, roasted vegetables
\$60 Per Person
- **Grilled Salmon**
tomato and corn succotash, cilantro rice, roasted vegetables
\$63 Per Person

- **Pan Seared Scallops**
basil cream sauce, caramelized peaches, grilled polenta cake, grilled asparagus
\$63 Per Person
- **Braised Short Rib**
basil pesto whipped potatoes
\$65 Per Person
- **Pecan Crusted Seasonal White Fish**
spicy peach bourbon glaze, roasted baby gold potatoes,
\$68 Per Person
- **Petit Filet**
roasted cauliflower whipped potatoes, asparagus, truffle demi
\$70 Per Person

DESSERT

Choose one

- **Panna Cotta, Macerated Berries**
- **Fragelica Chocolate Mousse**
- **Praline Cheesecake, Bourbon Caramel**

**You may select up to two (2) plated entrées for groups of 25 or greater and the price of the higher entrée will prevail for all guests. Multiple entrees will share the same starch and vegetable. Should you select a menu with two entrées, an exact entrée count must be provided to your catering representative at least three (3) business days in advance of the event. Should the hotel not receive the exact entrée counts prior to the event dates, we will prepare 50% of each entrée. The client must provide entrée cards for our staff to identify your guests' choice of entrée. In addition to the choice of two entrees, a Vegetarian option is always available, regardless of group size.*

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

The Brice

Beverage

“Alcohol! Because no great story ever began with a salad”

- Unknown

BEVERAGE PACKAGES

** Requires bartender*

\$100 per bartender (per 75 guests)

each option below includes soft drinks, juices and mixers

BEER AND WINE

imported and domestic beers

Pacci selection of wines including sparkling, red, white

\$14 first hour, \$8 each additional hour

GREENE

Smirnoff Vodka

Beefeater Gin

Cruzan Rum

Espolon Tequila

Wild Turkey Bourbon

imported and domestic beers

Pacci selection of wines including sparkling, red, white

\$20 first hour, \$8 each additional hour

Please inquire about our current wine list

OGLETHORPE

Grey Goose Vodka

Tanqueray Gin

Flor de Cana Rum

1800 Silver Tequila

Maker's Mark Bourbon

Johnnie Walker Black Scotch

Courvoisier VS

imported and domestic beers

Pacci selection of wines including sparkling, red, white

\$28 first hour, \$8 each additional hour

NON-ALCOHOLIC BEVERAGES

Beverages will be charged based on actual consumption

- **Organic Caffè Vita coffee and Organic Mighty Leaf teas**
\$65 Per Gallon
- **Fresh fruit juice or lemonade**
\$40 Per Pitcher
- **Assorted soft drinks**
\$5 Per Item
- **Bottled domestic still water**
\$5 Per Item
- **Bottled domestic sparkling water**
\$5 Per Item
- **Coconut water**
\$6 Per Item
- **Red Bull, Sugar Free Red Bull**
\$6 Per Item

Bar packages are priced per person per hour plus service charge (22%), sales tax (7%) and state liquor surcharge (3%).

BEVERAGE PACKAGES

* Requires bartender

\$100 per bartender (per 75 guests)

CASH BAR

selection of house wines \$10

selection of specialty wines \$12

Oglethorpe spirits \$13

Greene spirits \$11

Telfair spirits \$10

imported and craft beers \$8

domestic beers \$7

selection of soft drinks \$6

bottled still or sparkling water \$6

CONSUMPTION BAR

selection of house wines \$8

selection of specialty wines \$10

Oglethorpe spirits \$11

Greene spirits \$9

imported and craft beers \$7

domestic beers \$6

selection of soft drinks \$5

bottled still or sparkling water \$5

Please inquire about our current wine list

BEVERAGE STATIONS

* Requires bartender

\$100 per bartender (per 75 guests)

COFFEE CART

- fresh brewed coffee and decaf coffee, house made syrups, flavored whipped cream, sprinkles
 - Bailey's, Frangelico, Kahlua
- \$15 Per Person (2 hours)**

BLOODY MARY BAR

- pacci bloody mary mix, leoci's hot sauce, horseradish, worcestershire, pepper, salt, pickled vegetables, spices
 - Absolut and Absolut Peppar vodkas
- \$18 Per Person (2 hours)**

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. Please advise catering of any food allergies prior to event.

COMPLIMENT YOUR BAR

CLASSICS

- **Negroni**
No. 3 Gin, Campari, Sweet Vermouth
\$12 Per Drink
- **Pacci Manhattan**
High West BouRye, Amaro, Agnostura bitters
\$12 Per Drink
- **Peach Old Fashioned**
Wild Turkey Rye, Peach Syrup, Peach Bitters
\$12 Per Drink
- **KIMPTON CRAFTED**
- **Basil Honey Sour**
Absolut Vodka, Basil, Honey Syrup, Lemon Juice
\$10 Per Drink
- **Ginger Nectar Margarita**
Partida Silver Tequila, Lime Juice, Ginger Agave Nectar
\$12 Per Drink

- **Savannah Summer**
Kettle One Vodka, Pimm's, Lemon Tea, Ginger Beer
\$12 Per Drink
- **Grand Passion**
Grand Marnier, Passion Fruit, Simple Syrup, Prosecco
\$11 Per Drink
- **Daiquiri**
Banks Rum, Lime Juice, Simple Syrup
\$10 Per Drink

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 8% administrative fee. Please advise catering of any food allergies prior to event.