



Wedding Menu



THE  KIMPTON
BRICE

The Brice

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Director of Catering

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Forever begins right here.

At The Brice, so many magical moments await you on your wedding day. Imagine walking down the aisle in our Secret Garden under a canopy of twinkling lights. Or saying “I do” in the romantic Pool Garden beside our dazzling outdoor pool. Another fabulous option is The Greene, an elegant solarium-styled space complete with a dramatic serpentine glass wall. Our wedding menus treat your guests to sumptuous fare, while our on-site catering team makes sure your big day is big on enchantment. Savannah wedding venues are numerous, but we vow to be your perfect match.

WHAT'S INCLUDED

(priced per person under entrée selection)

- ☐ Cocktail Hour: artisan cheese display + selection of four butler passed hors d'oeuvres
- ☐ Dinner Service or Stations: plated dinner, stations or dinner buffet
- ☐ Beverage Service: optional hosted bar
- ☐ Additional Accompaniments: specialty linen, votive candles, dance floor, complimentary cake cutting service, special room rates for guests.

Hors d'oeuvres

HOT

Arancini, Mozzarella
Baked Brie, Walnuts, Apples, Puff Pastry
Grilled Herb Garlic Shrimp
Crab Cake, Low Country Remoulade
Carolina BBQ Chicken, Jicama Slaw, Brioche Bun
Fried Oyster, Tomato Jam
Fried Green Tomato, Sweet Pickle Aioli

COLD

Thai Beef Lettuce Wrap, Carrot and Cabbage Slaw
Deviled Eggs, Crab, Truffle Oil, Georgia Sturgeon Caviar
Prosciutto Wrapped Grilled Peaches
Georgia Shrimp, Preserved Lemon Cocktail Sauce
Toasted Pimento Cheese Crostini, Toasted Pecans
Green Tomato Gazpacho Shooter, Goat Cheese Crostini
Scallop Ceviche, Chile Mango Salsa, Mint, Avocado

Plated Dinner

Choice of Soup or Salad

Entrée Selection

Freshly Baked Artisan Breads with Butter

Intelligentsia Coffees, Mighty Leaf Teas

SOUP

Tuscan White Bean, Cannellini Beans, Pancetta

Sweet Corn and Crab Chowder, Sherry Cream

Roasted Carrot and Ginger

Chef's Seasonal Soup

SALAD

Panzanella – Greens, Shaved Red Onions, Mozzarella, Tomato,
House Made Croutons, Balsamic Vinaigrette

Baby Spinach – Crispy Pancetta, Candied Pecans, Goat Cheese,
Blood Orange Vinaigrette

Harvest – Greens, Shaved Fennel, Fresh Berries, Avocado
Vinaigrette

Caprese – Marinated Grape Tomatoes, Mozzarella, Shaved Red
Onions, Pea Shoots, Balsamic Glaze

Roasted Beet – Greens, Roasted Beets, Goat Cheese, Champagne
Shallot Vinaigrette

Plated Dinner

Paprika Chicken

Sweet Onion Jam, Creamy Parmesan Polenta, with Grilled Broccolini, Asparagus and Herb Butter

\$69 per person

Grilled Salmon

Tomato and Corn Succotash, Cilantro Rice, Roasted Vegetables

\$74 per person

Pecan Crusted Seasonal White Fish

Spicy Peach Bourbon Glaze, Seasonal Vegetables

\$74 per person

Coffee Rubbed Flank Steak

Chimmichurri Verde, Creamy Parmesan Polenta and Roasted Vegetables

\$72 per person

Filet of Beef Tenderloin with Red Wine Demi

Roasted Cauliflower Whipped Potatoes, Grilled Asparagus

\$85 per person

Chef's Seasonal Vegetarian | Vegan

\$64 per person

Dinner Buffet

Freshly Baked Artisan Breads with Butter

Intelligentsia Coffees, Mighty Leaf teas, Unsweetened Iced Tea

STARTERS

Tuscan White Bean, Cannellini Beans, Pancetta

Sweet Corn and Crab Chowder, Sherry Cream

Roasted Carrot and Ginger

Chef's Seasonal Soup

Panzanella - Greens, Shaved Red Onions, Mozzarella, Tomato, House Made Croutons, Balsamic Vinaigrette

Baby Spinach - Crispy Pancetta, Candied Pecans, Goat Cheese, Blood Orange Vinaigrette

Harvest - Greens, Shaved Fennel, Fresh Berries, Avocado Vinaigrette

Caprese - Marinated Grape Tomatoes, Mozzarella, Shaved Red Onions, Pea Shoots, Balsamic Glaze

ENTREES

Seasonal Vegetable Ragout

Seasonal Pecan Crusted White Fish, Bourbon Glaze

Grilled Salmon, Tomato and Corn Succotash

Paprika Chicken, Sweet Onion Jam

Braised Short Rib, Cola Reduction

Coffee Rubbed Flank Steak, Chimmichurri Verde

SIDES

Cilantro Rice

Braised Collard Greens

Roasted Baby Gold Potatoes, Garlic Butter

Creamy Parmesan Polenta

Roasted Seasonal Vegetables

Parmesan Scalloped Potatoes

Grilled Broccolini and Asparagus with Herb Butter

\$74 per person – Choice of 2 Starters, 2 Entrees, 2 Sides

\$84 per person – Choice of 2 Starters, 3 Entrees, 2 Sides

Stations

POTATO BAR (Baked or Mashed)

Classic Potatoes and Sweet Potatoes
Traditional Cheddar and Gorgonzola Cheese, Pecan
Smoked Bacon, Green Onion, Marshmallows,
Toasted Pecans, Crème Fraiche, Pancetta

MAC AND CHEESE MARTINIS

Traditional Cheddar and Gorgonzola Cream Sauces
Pecan Smoked Bacon, Shrimp, Lump Crab, Green Onion,
Caramelized Onions, Roasted Tomatoes, Mushrooms

SHRIMP AND GRITS*

Wild Georgia Shrimp, Stone Ground Grits,
Pancetta, Smoked Cheddar, Blue Cheese, Parmesan,
Scallions, Smoked Tomato Relish,
Red Eye Gravy, Tasso Cream

Mixed Greens Salad Display
Intelligentsia Coffees, Mighty Leaf teas, Unsweetened Iced Tea

Choice of two stations \$72 per person
Choice of three stations \$89 per person

*Chef Attendant Required | \$100 per 50 Guests

PASTA STATION*

Choice of two:
Pasta - Penne, Rooster, Linguine
Sauces – Pomodoro, Provencal, Parmesan Reggiano Cream
Toppings – Mushrooms, Olives, Artichokes, Capers, Roasted Garlic,
Chef's Seasonal Vegetables
Garlic Bread
Add – Chicken or Shrimp \$6 Per Person

CARVING STATION*

Choice of one carving station:
Fennel Roasted Turkey Breast, Cranberry Orange Chutney,
Gravy, Rolls
Horseradish and Black Pepper Crusted Beef Tenderloin,
Garlic Compound Butter, Rolls
Slow Roasted Prime Rib of Beef, Au Jus, Horseradish Crème, Rolls

Sweets

DONUT BAR

Assorted donuts

\$12 per person

ICE CREAM BAR

Leopold's Ice Cream

Pricing available upon request

SWEET BISCUIT BAR

Sweet Biscuits

Fresh fruit, Seasonal berry compote,

Flavored whipped toppings and Savannah

Bee honey

\$8 per person

COTTON CANDY

Pricing available upon request

Night time noshes

NACHO BAR

Fresh Tortilla Chips with Cheddar Queso

Sauce, Olives, Jalapenos, Pico De Gallo,

Guacamole, Creme Fraiche

Add BBQ Pulled Chicken \$6 per person

\$6 per serving (minimum order of 25)

SLIDER STATION

Carolina BBQ Pulled Chicken, Whiskey

BBQ Pulled Pork, Hickory Smoked BBQ Beef,

Grilled Meatloaf, Traditional Beef Sliders with

Condiments

\$4.50 per slider (minimum of 25)

SOFT PRETZEL BAR

Assortment of plain and salted pretzels

Accompanied with Queso, Mustard, Ranch

and Hot Fudge Sauces

\$5 per pretzel (minimum order of 25)

POMME FRITES STATION

Belgian Style French Fries

Accompanied with your choice of two sauces:

BBQ | Buffalo | Garlic Parmesan | Ranch

\$6 per serving (minimum order of 25)

WING BAR

Tossed in your choice of two sauces:

Thai Peanut Sauce | Honey Jalapeno | Jerk |

Sweet Carolina BBQ | Garlic Parmesan |

Chipotle

\$32 per dozen (minimum order of 2 dozen)

Brunch

PLATED BREAKFAST

All breakfast plates include freshly baked Biscuit and 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

THE STANDARD BREAKFAST BUFFET

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

BRUNCH BARS

Green Tea French Toast | \$10 Per Person

Fresh Berry Compote, Maple Syrup, Nutella

Cinnamon Rolls | \$10 Per Person

Cream Cheese Frosting

Silver Dollar Pancakes | \$8 Per Person

Fresh Berry Compote, Flavored Whipping Creams

Mini Chicken and Waffles | \$12 Per Person

Maple Syrup

BISCUIT BAR

Choice of two:

Sausage, Fried Egg, Cheddar Cheese

Pancetta, Fried Egg, Mozzarella Cheese

Turkey, Cranberry Chutney

Ham, Fried Egg, Chive Aioli

Chicken, Fried Egg, Chorizo Gravy

\$12 Per Person

OMELET STATION*

Sausage, Pancetta, Roasted Peppers,

Tomato, Scallions, Spinach, Mushroom,

Goat Cheese, Cheddar Cheese

CREPE STATION*

Lemon Curd, Fresh Berry Compote, Nutella,

Sausage, Pancetta., Tomato, Scallions,

Spinach, Mushroom, Goat Cheese, Cheddar

Cheese

\$9 Per Person – Choice of 3 Items

\$12 Per Person – Choice of 5 Items

*Chef Attendant Required | \$100 per 50 Guests

Libations

BEER AND WINE

Imported and domestic beers

Pacci selection of wines including sparkling, red, white

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

GREENE

Smirnoff Vodka, Beefeater Gin, Cruzan Rum,

Espolon Tequila, Wild Turkey Bourbon, Jack Daniels Whiskey

Imported and domestic beers

Pacci selection of wines including sparkling, red, white

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

OGLETHORPE

Grey Goose Vodka, Tanqueray Gin, Flor De Cana Rum,

1800 Tequila, Makers Mark Bourbon,

Johnnie Walker Black Scotch, Courvoisier VS

Imported and domestic beers

Pacci selection of wines including sparkling, red, white

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

A bartender fee of \$100 per bartender (per 75 guests) will apply

Packages (except Bloody Mary and Mimosa Bar) includes soft drinks, juices and mixers

CONSUMPTION BAR

Selection of House Wines | \$8

Selection of Specialty Wines | \$10

Oglethorpe Spirits | \$11

Green Spirits | \$9

Imported and Craft Beers | \$7

Domestic Beers | \$6

Selection of Soft Drinks | \$5

Bottled Still or Sparkling Water | \$5

BLOODY MARY BAR

Pacci Bloody Mary Mix, Leoci's Hot Sauce, Horseradish, Worce

stershire, Pepper, Salt, Pickled Vegetables, Spices, Absolut and

Absolut Peppar Vodkas

\$18 per person (2 hours)

MIMOSA BAR

Prosecco, Orange, Mango, Peach and Pomegranate Juices with
orange slices and fresh berries

\$20 per person (2 hours)

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

Frequently Asked Questions

What is a food and beverage minimum?

The food and beverage minimum is the specific amount of revenue that you are required to guarantee in order to have your event with us. This minimum varies based on the day of the week and the time of the year, as well as the specific space in the hotel that you are reserving. The minimum is only a minimum, and does not mean that this is the total amount you will spend for your event. The total amount will be determined by your specific menu and bar selections as well as your number of guests.

What is the service charge and tax?

There is an applicable service charge (22%) on all food and beverage for events as well as room rental charges. The service charge is distributed among hotel staff and management and is applied to the labor and service of your event. All food charges shall be subject to applicable taxes at the current rate of 7%; all beverage charges shall also be subject to applicable taxes at the current rate of 7%, with a 3% mandated surcharge on liquor.

Plated Entrée Choice

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.

Tastings

Menu tastings are available upon request.

Is parking provided for my guests?

There is valet parking available at the hotel for \$10 event parking per car, and it is based upon availability. Overnight valet parking is \$29 per car.

Does the hotel allow outside vendors?

Yes, we absolutely allow outside vendors. All outside vendors are required to be licensed and insured.

Does the hotel require a wedding coordinator for all weddings?

The Hotel does not require a wedding coordinator to be on site the day of your wedding..

Is there a bridal suite at the hotel?

Is there a bridal suite in the hotel?

The hotel does have a bridal suite, our Juliette Suite and Salon. We also have one bed room suites, which are provided complimentary for the Bride and Groom on the night of their wedding with our wedding packages (meeting a \$5000 food and beverage minimum).

Are we allowed to bring in our own alcohol for our event?

You are allowed to bring in outside wine or champagne for your event, however, there is an applicable \$25.00 corkage fee applied to all open bottles. For legal reasons, the hotel must serve all alcohol.

Does What if it rains & my event is scheduled in an outdoor space?

Anytime we schedule an event in The Secret Garden or The East Lawn, we automatically reserve an indoor space for your event, as a rain back up, at no additional charge (based on availability). The other option is to rent a tent for your event. Tent decisions need to be finalized by the Tuesday before your event, and the decision to move your event indoors will need to be made at least 4 hours prior to the start time.

Is the Secret Garden open to hotel guests during our event?

Unless the full garden is reserved, it will be open to our in-house hotel guests. Your event guests are also welcome to utilize this space.

Does the hotel provide heaters?

We have 4 heaters available to rent for your event. We charge \$50 per heater and the hotel staff will light them for your event.

Is amplified music allowed in outdoor space?

Yes. We do allow amplified music in The Secret Garden and The East Lawn. Approval is required by the Director of Catering. The cutoff time for these spaces is 9pm on weekdays and 10pm on weekends.

Is amplified music allowed in indoor spaces?

Yes. The cutoff time for these spaces is midnight.