

The Brice



# Wedding Menu



THE  BRICE  
A KIMPTON® HOTEL

The Brice  
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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: selection of four butler passed hors d'oeuvres, one hour hosted bar
- Dinner Service or Stations: three course plated dinner or selected stations
- Beverage Service: additional three hours of hosted bar following cocktail hour, wine service throughout dinner, champagne toast, coffee and tea service
- Additional Accompaniments: specialty linen, votive candles, dance floor, complimentary cake cutting service, complimentary wedding suite, special room rates for guests

# Hors d'oeuvres

## HOT

Arancini , Mozzarella

Pimento Mac and Cheese Fritter

Baked Brie, Walnuts, Apples, Puff Pastry

Grilled Rosemary Garlic Shrimp

Bacon Wrapped Scallop

Crab cake, Sweet Pickle Aioli

Pulled Chicken Slider, Roasted Red Pepper, Ricotta

Fried Oyster, Sambucca Remoulade

## COLD

Ricotta Flatbread, Savannah Bee Honey Drizzle

Georgia Deviled Eggs, Crab, Truffle Oil

Prosciutto Wrapped Asparagus

Georgia Shrimp, Preserved Lemon Cocktail Sauce

Toasted Pimento Crostini, Toasted Pecans

Mozzarella, Basil, Tomato Skewer, Balsamic Drizzle

Baccala Crisp, Salt Cod

Green Tomato Gazpacho Shooter, Goat Cheese Crostini

# Plated Dinner

Choice of Soup or Salad

Entrée Selection

Freshly Baked Artisan Breads with Butter

Caffee Vita Organic Coffee, Mighty Leaf Teas

## □ SOUP

- Tuscan White Bean, Cannellini Beans, Pancetta
- Chatham County Corn and Crab Chowder, Sherry Cream
- Chicken Tortilla
- Tomato Basil

## □ SALAD

- Baby Spinach, Pancetta, Gorgonzola, Candied Walnuts, Blood Orange Vinaigrette
- Hearts of Romaine, Pecorino, House Made Croutons, Anchovy Dressing
- Marinated Tomatoes, Mozzarella Cheese, Shaved Red Onion, Balsamic Glaze
- Mixed Greens, Shaved Fennel, Goat Cheese, Cherry Tomatoes, Lemon Vinaigrette

# Dinner Entrees

Sautéed Lemon Parmesan Chicken  
Caper and Garlic Sauce, Capellini, Broccolini  
**\$119 per person**

Lightly Breaded Chicken Breast with Jus  
Prosciutto, Talleggio, Mushroom Risotto  
**\$119 per person**

Shrimp Stuffed Flounder with Lemon Beurre Blanc  
Savannah Red Rice, Julienne Vegetables  
**\$129 per person**

Grilled Pacci Seasoned Salmon with White Wine Sage Sauce  
Gorgonzola Scalloped Potatoes, Asparagus and Tomatoes  
**\$124 per person**

Roasted Pork Loin with Gateau of Apple and Caramelized Red Onion  
Honey and Balsamic Essence Sour Cream Mashed Potatoes  
**\$129 per person**

Filet of Beef Tenderloin with Truffle Demi  
Roasted Cauliflower Whipped Potatoes, Sautéed Asparagus  
**\$130 per person**

# Stations

Choice of two stations \$118 per person  
Choice of three stations \$135 per person

## □ MARKET STATION

- Imported and Domestic cheeses, House Made Preserves, Dried Fruit, Crostini and Crackers
- Marinated Tomatoes, Mozzarella Cheese, Shaved Red Onion, Balsamic Glaze
- Mixed Greens, Shaved Fennel, Goat Cheese, Cherry Tomatoes, Lemon Vinaigrette

## □ TASTE OF THE SEA

- Poached Jumbo Shrimp
- Oysters on the Half Shell
- Scallop and Citrus Ceviche
- Lemons, Cocktail Sauce, Horseradish and Tabasco
- French Baguettes

## □ 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

## □ PASTA STATION

- Campanelle with Lonzo Parmesan Cream Sauce
- Penne with San Marzano Tomato Sauce
- Artichoke, Olives, Capanata, Parmesan, Spinach  
*Add chicken or shrimp +\$6*

## □ CARVING STATION

*chef attendant required  
choice of one carving station  
accompanied with roasted potatoes and seasonal vegetables*

- Fennel Roasted Turkey Breast, Truffle-Black Pepper Gravy, Rolls
- Horseradish and Black Pepper Crusted Beef Tenderloin. Gorgonzola Dulce, Rolls
- Slow Roasted Prime Rib of Beef, House Made Worcestershire, Horseradish Crème, Rolls

# Dessert

## SAVANNAH SWEET TABLE

Assorted Pastries and Petit Fours,  
Truffles and Mini Cheesecakes

**\$14 per person**

## PIE BAR

Key Lime, Bourbon Pecan, Chocolate Cream, Apple Pie Display

**\$14 per person**

## BISCUIT BAR

Southern Style Biscuits  
Leoci's Specialty Jams, Whipped Toppings and Savannah Bee Honey

**\$8 per person**

## ENHANCE YOUR EVENT

Chocolate Covered Strawberries

**\$42 per dozen**

# Beverage

## 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

*Greene Beverage Package for four consecutive hours included in wedding package pricing.*

## 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

*Oglethorpe Beverage Package can be added for an additional surcharge of \$14 per person.*

*Additional Hours of Bar Package \$8 per person.*

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



# Preferred Vendors

## planners + event design

- **design studio south**  
973.223.8871  
designstudiosouth.com
- **ivory + beau**  
912.200.4794  
ivoryandbeau.com
- **sebrell smith designer events**  
912.604-6852  
sebrellsmith.com
- **posh, petals and pearls**  
912.596.6064  
poshpetalsandpearls.com
- **french knot studios**  
frenchknotstudios.com
- **gray harper event maker**  
912.228.2920  
grayharper.com
- **vivid events**  
912.401.4560  
vivid-event.com

## officiants

- **rev. shulte**  
912.313.4254  
revshulte.com

## beauty

- **beyond beautiful by heather**  
912.713.7039  
beyondbeautifulbyheather.com

## photography

- **rach loves troy**  
502.593.3902  
rachlovestroy.com
- **the happy bloom**  
334.689.8779  
thehappybloom.com
- **mackensey alexander**  
419.722.2030  
mackenseyalexanderphoto.com
- **izzy hudson**  
izzyhudson.com

## entertainment

- **all about you entertainment**  
912.897.0518  
allaboutyou DJs.com
- **first city events**  
912.695.0087  
firstcityevents.com

## florals

- **garden on the square**  
912.233.7227  
gardenonthesquare.com
- **a to zinnias**  
912.234.3400  
atozinnias.com
- **urban poppy**  
912.429.3298  
urbanpoppy.com

## sweets

- **rum runners bakery**  
912.355.4177  
savannahrumrunners.com
- **a squad bake shop**  
912.713.7563
- **lulucakes**  
912.355.4960  
luluschocolatebar.com
- **gigi's cupcakes**  
912.355.4177  
gigiscupcakesusa.com

# 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 a service charge?

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.

## 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 \$26 per car.

## Does the hotel allow outside vendors who are not on the Preferred Vendor List?

Yes, we absolutely allow outside vendors. You are not required to use the vendors on our list, however, we highly recommend them and have worked with them in the past. All outside vendors are required to be licensed and insured.

## Does the hotel require a wedding coordinator for all weddings?

The Hotel does require a wedding coordinator to be on site the day of your wedding.

## Is there a bridal suite in the hotel?

The hotel does have a bridal suite, our Juliette Suite and Salon. We also have one bedroom 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.

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

Anytime we schedule an event in The Secret Garden or The Pool 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 the outdoor spaces?

Yes. We do allow amplified music in The Secret Garden and The Pool Lawn. The cutoff time for these spaces is 9pm on weekdays and 10pm on weekends.

## Is amplified music allowed in the indoor spaces?

Yes. The cutoff time for these spaces is midnight.

# Frequently Asked Questions

## **What is the price of children's meals? vendor meals?**

Children, ages 3-10, are eligible for a discounted meal price of \$25 per meal. You can pre-order meals for them off of our children's menu or they can go through the stations with guests at the same discounted price. Vendors are also eligible for meals at a discounted meal price of \$30. They will typically eat from the buffet or stations or with a plated menu, they will receive a "chef's choice" plated selection. The number of meals must be determined and guaranteed 3 days prior to your event.

## **Does the hotel provide us with a menu tasting?**

All weddings meeting a \$5000 food and beverage minimum or more are entitled to a menu tasting once they have signed their contract and paid their initial deposit. Menu tastings are scheduled 2 months prior to the wedding and the specific date and time must be pre-determined with the chef. Tastings typically take place on Tuesday – Saturday at 2pm. Menu tastings must be planned at least 2 weeks in advance prior to the date you are interested in.

## **Can the hotel customize a special menu for my event?**

Yes! Our chef is always flexible and open to creating a menu specific to your needs. Please inquire for details.

## **What if my guest count changes?**

An estimated number of guests is agreed upon in your initial contract, however, your final guest count is not due until 3 days prior to your event. This final guarantee can not be decreased, however, it may be increased subject to the hotel's ability to accommodate the request.

## **What time can my vendors and I have access to our event space?**

We allow two hours for setup before each event. Please coordinate with our events team if you would like to provide the hotel with any items prior to your setup time.

## **Can I have items delivered to the hotel prior to my wedding and how long can they be stored?**

We are happy to receive items for delivery. They must be received no more than two days prior to your event as we have limited storage space on site. The first two boxes stored are complimentary, each additional box is \$10 per box. The hotel takes no responsibility for items left at the hotel after an event and therefore we ask that you collect any items from your wedding the following day.

## **Is there a discounted guest room rate available for my out of town guests?**

We do offer discounted room rates for out of town guests, however, they are based upon availability and specific rates will vary based on the time of year. Our sales department can assist you with specific rates once you have your date in mind. They can be contacted at (912) 629-6085.