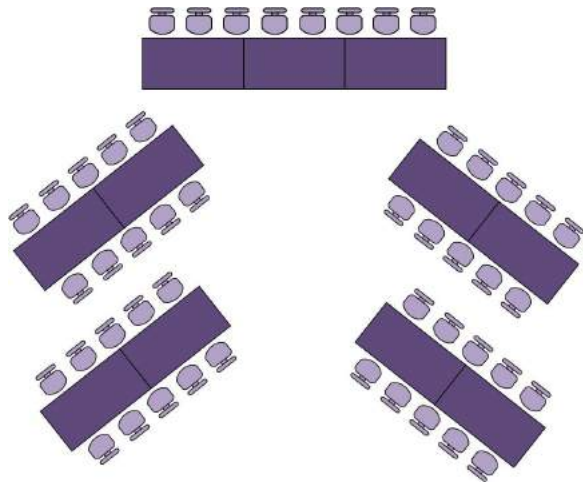




THE CLUB AT
Savannah Quarters®

Corporate Catering & Events

Room Configurations

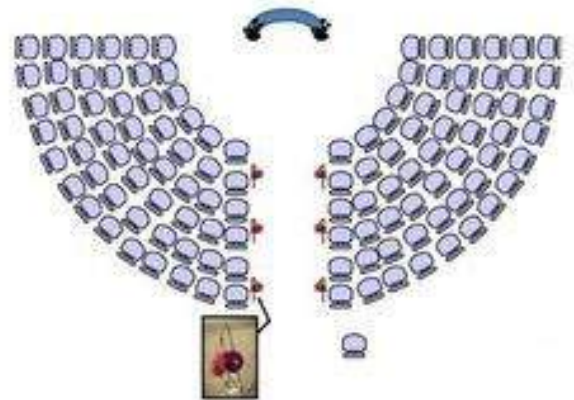


Classroom, Chevron

THESE SET-UPS ARE APPROPRIATE WHEN THE CONFERENCE IS AN INFORMAL PRESENTATION WHERE THE PRESENTER IS PROVIDING INFORMATION, WITH SOME DIALOGUE OCCURRING BETWEEN THE PRESENTER AND AUDIENCE. CHEVRONS CREATE A MORE ENCLOSED FEEL FOR THE PRESENTER AND AUDIENCE, BUT IT DOES REQUIRE SLIGHTLY MORE SPACE THAN REGULAR CLASSROOM STYLE SET-UP.

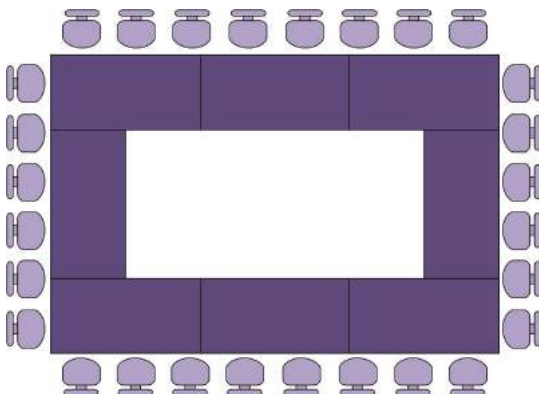
Theatre

THIS SET-UP MAXIMIZES MEETING ROOM SPACE. THEATRE WORKS WELL WHEN THE AUDIENCE NEEDS TO TAKE MINIMAL NOTES AND/OR THE PRESENTATION IS FOUR HOURS OR LESS IN LENGTH. THEATRE CAN ALSO BE MADE IN CHEVRON SHAPE IF DESIRED.

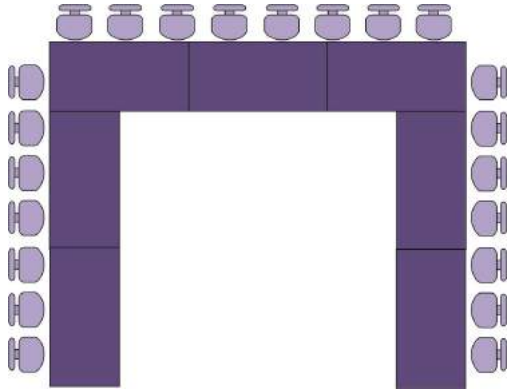


Conference, Hollow Square

BOTH OF THESE SET-UPS WORK WELL FOR BOARD MEETINGS AND SMALL "BRAINSTORMING" SESSIONS WHEN THE GROUP DOES NOT HAVE A DESIGNATED PRESENTER/LEADER. THESE SET-UPS PROVIDE PLENTY OF WORK-SPACE FOR EACH PERSON AS WELL AS A GOOD COMMUNICATION/VISUAL LINES FOR EACH PARTICIPANT. RECOMMENDED SIZE OF THE GROUP FOR BOTH SET-UP TYPES IS 24 PEOPLE OR LESS



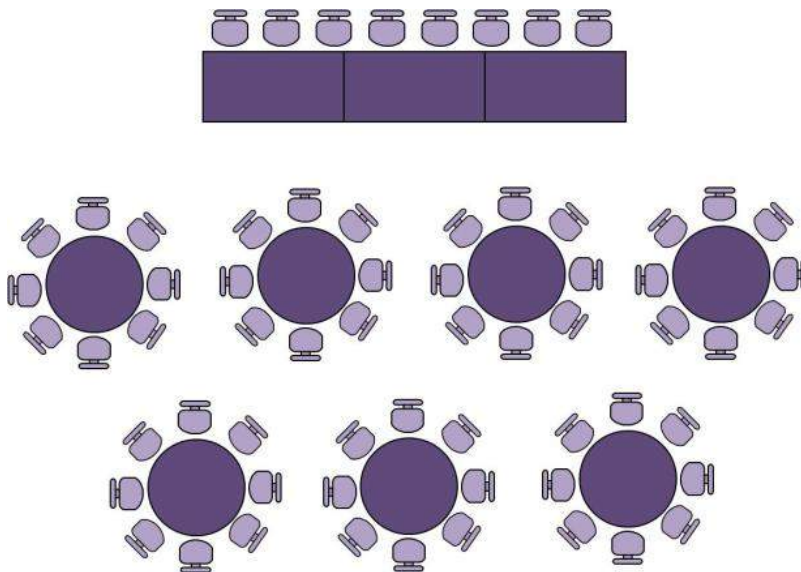
U-SHAPE



THIS SET-UP WORKS WELL WITH SMALL GROUPS THAT REQUIRE DISCUSSIONS BETWEEN THE PRESENTER AND THE AUDIENCE AS WELL AS CONVERSATIONS AMONG THE PARTICIPANTS. IN THIS SET-UP, THE PRESENTER IS ABLE TO MOVE FREELY AMONG THE GROUP FOR A MORE INTIMATE FEEL. THE U-SHAPE DOES REQUIRE MORE SPACE THAN OTHER SET-UPS AND IS RECOMMENDED FOR GROUPS OF 24 PEOPLE OR LESS

CLUSTER OR SMALL GROUP DISCUSSION

THIS IS THE MOST VERSATILE STYLE OF SET-UP FOR GROUPS. IT ALLOWS ALL PARTICIPANTS TO HAVE AMPLE DESK SPACE, INTERACTION WITH THE PRESENTER AND OTHER PARTICIPANTS AND THE ABILITY FOR THE GROUP TO BREAK INTO SMALLER WORK UNITS WITHOUT LEAVING THE ROOM. CLUSTERS MAY BE ROUND OR SQUARE TABLES AND CAN ACCOMMODATE 6-10 PEOPLE AT EACH TABLE



Breakfast Buffet



Fresh Start \$20

FRESH SLICED SEASONAL FRUIT
ASSORTED DANISH
BAGELS WITH CREAM CHEESE
FRESH BAKED MUFFINS
FRUIT PRESERVES & JELLIES
ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR &
DECAFFEINATED COFFEE

Early Riser \$25

APPLEWOOD SMOKED BACON
SMOKED SAUSAGE LINKS
SCRAMBLED EGGS
CRISPY HASH BROWNS
**INCLUDES FRESH START MENU*

The Executive \$32

FRESH SLICED SEASONAL FRUIT
ASSORTED YOGURT
ASSORTED DANISHES
APPLEWOOD SMOKED BACON
SMOKED SAUSAGE LINKS
HOME FRIED POTATOES
ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR &
DECAFFEINATED COFFEE

**ATTENDED OMELETTE & WAFFLE STATION

Enhancements

- *OATMEAL WITH BROWN SUGAR, RAISINS, NUTS & HONEY
- *SMOKED SALMON PLATTER
- *BREAKFAST BURRITOS
- *HOMEMADE QUICHE
- *FRENCH TOAST STICKS
- *BISCUIT BAR

PRICING ON REQUEST

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

*MINIMUM OF 20 GUESTS

**\$75 CHEF FEE

Morning Breaks



Health Nut \$18

STRAWBERRY, BANANA SMOOTHIES
ASSORTED NUTS
GRANOLA BARS
VANILLA YOGURT WITH GRANOLA
BOTTLED WATER
FRESHLY BREWED REGULAR &
DECAFFEINATED COFFEE

Power Pack \$22

FRESH SLICED SEASONAL FRUIT
ENERGY BARS
DRIED FRUIT
YOGURT COVERED RAISINS
RED BULL ENERGY DRINKS
BOTTLED WATER
FRESHLY BREWED REGULAR &
DECAFFEINATED COFFEE

SQ Coffee House \$15

*FRESHLY BREWED REGULAR &
DECAF COFFEE
*TEA SELECTION
*ASSORTED COFFEE SYRUPS
*ASSORTED DANISH
*ASSORTED MINI MUFFINS

Sweet Tooth \$28

FRESH SLICED SEASONAL FRUIT
DRIED FRUIT
BANANA BREAD
WARM HOMEMADE COOKIES
CHOCOLATE DIPPED STRAWBERRIES
DOUBLE FUDGE BROWNIES
BOTTLED WATER
FRESHLY BREWED REGULAR &
DECAFFEINATED COFFEE

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

Afternoon Breaks



Cookies & Cream \$17

VANILLA BEAN ICE CREAM
WARM HOMEMADE COOKIES
ASSORTED CAN SOFT DRINKS
MILK

BOTTLED WATER
FRESHLY BREWED REGULAR &
DECAFFEINATED COFFEE

**SPECIALITY ICE CREAM ON REQUEST*

Concession Stand \$20

ASSORTED CANDY BARS
SOFT PRETZELS WITH WARM BEER
CHEESE AND WHOLE GRAIN MUSTARD
FRESH BUTTERED POPCORN
ASSORTED CAN SOFT DRINKS
LEMONADE

La Fiesta \$24

CORN TORTILLA CHIPS
GUACAMOLE
SALSA & PICO DE GALLO
CHILI CON QUESO
MINIATURE BEEF TACOS
CHURROS
VIRGIN MARGARITAS

Hot Hot Hot \$28

MINI REUBENS
MINI VEGETABLE EGG ROLLS WITH ASIAN
DIPPING SAUCE
CHOICE OF MINI PEPPERONI, SAUSAGE OR
CHEESE PIZZA
VEGETABLE CRUDITE WITH RANCH DRESSING
ASSORTED CAN SOFT DRINKS
ICED TEA

SQ Bake Shop

*CHOCOLATE COCONUT
MACAROONS
*FRESH FRUIT TARTS
*MINI KEY LIME PIES
*NY STYLE CHEESECAKE
*BLONDIE BARS
ASSORTED COOKIE BAR

PRICING PER REQUEST

**ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE*

**MINIMUM OF 20 GUESTS*

Lunch Buffets



All Lunch Buffets are accompanied with Lemonade, Iced Tea and Water

Farmer's Market Salads

Choice of One

MIX GREEN SALAD WITH SHREDDED CARROTS, CHERRY TOMATOES, GARDEN CUCUMBERS, RED ONIONS AND GARLIC CROUTONS WITH PEPPERCORN RANCH DRESSING

CAPRESE SALAD WITH FRESH MOZZARELLA, GRAPE TOMATO, FRESH BASIL AND BALSAMIC REDUCTION

ITALIAN SALAD WITH ORZO, FETA CHEESE, KALAMATA OLIVES, CHERRY TOMATOES, OREGANO, AND LEMON POPPYSEED DRESSING

Soup Kitchen

Choice of One

BLUE CRAB BISQUE

CHICKEN NOODLE SOUP

ROASTED BUTTERNUT SQUASH

TOMATO & ROASTED RED PEPPER BISQUE

BEEF VEGETABLE

\$40

The Deli

Choice of Two

ROASTED TURKEY, SWISS CHEESE, AVOCADO, APPLEWOOD SMOKED BACON AND CRANBERRY AIOLI WRAP

SLICED ANGUS BEEF, VERMONT CHEDDAR CHEESE, GRILLED ONIONS ON A PRETZEL BUN

VIRGINIA HAM, HONEY MUSTARD AND SWISS CHEESE WITH TOMATO ON TEXAS TOAST

THINLY SLICED CORNED BEEF, WISCONSIN SWISS CHEESE, RUSSIAN DRESSING & BEER SOAKED SAUERKRAUT ON RYE

SQ GRILLED CHICKEN SALAD, GRAPES, CELERY, ONIONS, AND TOASTED PECANS ON MULTI-GRAIN BREAD

ENGLISH MUFFIN TUNA MELTS, TOPPED WITH SMOKED CHEDDAR CHEESE & FRIED GREEN TOMATO

Dessert

CHEF SELECTED DESSERT OF THE DAY

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

*MINIMUM OF 20 GUESTS

Lunch Buffets



All Lunch Buffets are accompanied with Lemonade, Iced Tea and Water

Salads

Choice of One

CHOPPED ROMAINE LETTUCE, TOMATOES, HARD-BOILED EGG, CUCUMBER, CRUMBLED BLUE CHEESE, AVOCADO, BACON BITS AND CHOICE OF DRESSING

WATERMELON SALAD WITH FETA, BALSAMIC SYRUP AND FRESH BASIL (IN SEASON)

QUINOA SALAD WITH ROASTED RED PEPPERS, ARTICHOKE, PESTO & PARMESAN

MINI WEDGE SALAD WITH ICEBERG LETTUCE, CHERRY TOMATOES, CRUMBLED BLEU CHEESE AND BACON BITS WITH CREAMY BLEU CHEESE DRESSING

Dessert

CHEF SELECTION DESSERT OF THE DAY

\$45

The Main Course

Choice of Two

GRILLED ANGUS BEEF BURGERS - ACCOMPANIED WITH ASSORTED CHEESES, LETTUCE, FRESH TOMATO, SLICED RED ONIONS AND SLICED PICKLES

PULLED BBQ PORK WITH SPICE RUB

SOUTHERN FRIED CHICKEN

ALL BEEF HOT DOGS - ACCOMPANIED WITH COLE SLAW, FRIED ONION STRAWS, CHEDDAR CHEESE AND RELISH

ROASTED ROSEMARY BREAST OF CHICKEN

MOJO GRILLED OR BLACKENED MAHI WITH CORN RELISH

CITRUS RUBBED SALMON

PORK MEDALLIONS WITH SAUTEED SHALLOTS & MUSHROOM DEMI - GLACE

****ALL ENTREES ACCOMPANIED WITH CHEF'S SELECTION OF STARCH AND VEGETABLE**

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE
MINIMUM OF 20 GUESTS

Lunch on the Go



All Selections include an individual bag of chips, whole fruit, fresh baked cookie and bottled water

Roasted Vegetable Wrap

GRILLED & MARINATED SEASONAL VEGETABLES, PESTO AIOLI, WHOLE WHEAT TORTILLA

\$14

Roasted Turkey Wrap

OVEN ROASTED TURKEY, PROVOLONE CHEESE, RED ONION, CRISP LETTUCE, SUN-DRIED TOMATO AIOLI ON HONEY WHEAT BREAD

\$15

Ham & Swiss Sandwich

HAM AND SWISS CHEESE ON A FRESHLY BAKED CROISSANT

\$15

Italian

HAM, GENOA SALAMI, PEPPERONI, MOZZARELLA, LETTUCE, TOMATO AND HERB VINAIGRETTE ON A BAKED HOGIE ROLL

\$16

Classic Chicken Caesar

ROMAINE LETTUCE, GRATED PARMESAN CHEESE, CLASSIC CAESAR DRESSING, WHOLE WHEAT WRAP

\$17

Roast Beef

THINLY SLICED ROAST BEEF, CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION, HORSERADISH AIOLI ON A FRESHLY BAKED ONION ROLL

\$18

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

Plated Salads



All Plated Entree Salads are accompanied with Warm Yeast Rolls and Iced Tea

Side Salads

\$9

Caesar

HEARTS OF ROMAINE, SHREDDED PARMESAN, HERB CROUTONS, CREAMY CAESAR DRESSING

Spinach & Fennel

BABY SPINACH, SHAVED FENNEL, RED ONION, DICED EGG, GOAT CHEESE, WARM PANCETTA DRESSING

Baby BLT

BABY ICEBERG LETTUCE, RED ONION, TOMATOES, APPLEWOOD BACON, BUTTERMILK RANCH DRESSING

Caprese

VINE RIPE SLICED TOMATO, MOZZARELLA, ARUGULA PESTO, TOASTED PINE NUTS AND EVOO

Entree Salads

\$19

Grilled Chicken Salad

MIXED GREENS, CRISP APPLE, CHEDDAR CHEESE, CANDIED WALNUTS, BACON, DRIED CRANBERRIES, SHERRY FIG VINAIGRETTE

Blackened Salmon

MIXED GREENS, FRESH SEASONAL BERRIES, GEORGIA PECANS, GRILLED ASPARAGUS LEMON, BALSAMIC VINAIGRETTE

Asian Chop

CABBAGE, CILANTRO, ROMAINE, EDAMAME, WATER CHESTNUTS, BELL PEPPERS, GRILLED CHICKEN, SWEET CHILI VINAIGRETTE

Chicken or Tuna Salad

ICEBERG LETTUCE, TOMATOES, CUCUMBERS, CHEDDAR CHEESE

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

Plated Entrees



All Plated Entree Lunches are accompanied with Warm Yeast Rolls and Iced Tea

Chicken and Wild Mushroom Crepes \$25
WITH MORNAY SAUCE, WILD RICE AND GREEN BEANS

Pesto Crusted Chicken Breast \$25
WITH MOZZARELLA, LEMON BUTTER, WHIPPED POTATOES
AND CHEF SEASONAL VEGETABLES

Oven Roasted Salmon Fillet \$27
WITH CITRUS SAUCE, RED POTATOES AND ASPARAGUS

Shrimp Tortellini \$28
WITH PESTO CREAM SAUCE, PARMESAN CHEESE

6 oz. Grilled Filet of Beef \$38
WITH HERB BUTTER SAUCE, WHIPPED POTATOES AND CHEF
SEASONAL VEGETABLES

Surf & Turf \$44
4 OZ. FILET OF BEEF & 4 OZ. SALMON FILLET WITH GARLIC
MASHED POTATOES AND CHEF SEASONAL VEGETABLES

**Other lunch items available upon request*

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

Plated Desserts



Chocolate Lava Cake

WARM FUDGE CENTER, FRESH BERRY GARNISH

\$8

Classic Creme Brulee

WITH FRESH BERRIES AND WHIPPED CREAM

\$10

Tiramisu

EXPRESSO SOAKED LADY FINGERS, MASCARPONE AMARETTO CREAM

\$8

Key Lime Pie

WITH FRESH RASPBERRY SAUCE AND BERRIES

\$8

Warm Apple Galette

CINNAMON ICE CREAM, CARAMEL SAUCE

\$10

NY Style Cheesecake

TOPPED WITH RASPBERRY SAUCE AND WHIPPED CREAM AND BERRIES

\$8

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

Desserts Stations



Southern Pie Bar select two

CHOCOLATE PECAN PIE, KEY LIME PIE,
COCONUT CREAM PIE AND APPLE PIE

\$16

Creme Brulee

YOUR CHOICE OF FLAVOR
CAPPUCCINO, CHOCOLATE OR RASPBERRY

\$7

Crepe Action Station

FRESH CREPES, BANANA FOSTER, CHERRIES
JUBILEE, NUTELLA CHOCOLATE SAUCE,
WHIPPED CREAM AND FRESH BERRIES

\$20

Key Lime Pie

WITH FRESH RASPBERRY SAUCE AND
BERRIES

\$7

French Patisseries

FRUIT TARTS, ECLAIRS, MACARONS AND
CREAM PUFFS

\$15

Banana Foster Station

TOPPED WITH VANILLA BEAN ICE CREAM

\$10

*ALL FOOD AND BEVERAGE IS SUBJECT TO 7% TAX AND 20% SERVICE CHARGE

Bar Packages

BEER & WINE BAR

\$17 First Hour, \$8 Each Additional Hour Per Person

DOMESTIC BEERS CHOICE OF 3

Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Yuengling (Light),

IMPORT BEERS CHOICE OF 2

Corona (Light), Heineken (Light), Blue Moon

HOUSE WINES CHOICE OF 2

Cabernet, Merlot, Chardonnay, Pinot Grigio, House Champagne, Moscato

*Draft Beers and Additional Beers Available

**Specialty Wines Available Upon Request

THE CLUB BAR

\$18 First Hour, \$12 Each Additional Hour Per Person

2 DOMESTIC BEERS, 2 IMPORT BEERS AND 2 HOUSE WINES

Options listed above

LIQUORS

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Tequila, Inverhouse Scotch, Jim Beam Bourbon, Seagrams 7 Whiskey

PRESIDENTIAL BAR

\$20 First Hour, \$13 Each Additional Hour Per Person

3 DOMESTIC BEERS, 3 IMPORT BEERS AND 3 HOUSE WINES

Options listed above

LIQUORS

Absolute Vodka, Bombay Gin, Captain Morgans Rum, Jose Cuervo Gold Tequila, Dewars Scotch, Jack Daniels Bourbon, Canadian Club Whiskey

PREMIUM BAR

\$25 First Hour, \$15 Each Additional Hour Per Person

4 DOMESTIC BEERS, 4 IMPORT BEERS AND 4 HOUSE WINES

Options listed above

LIQUORS

Ketel One Vodka, Tanqueray Gin, Myers Rum, Patron Silver Tequila, JW Red Scotch, Woodford Reserve Bourbon, Crown Royal Whiskey

Packages include unlimited consumption of beer, wine and liquor for hours selected

\$100 bartender fee per 50 people for bar service

Soft Drink packages available upon request

Room Fees at SQ

ALL ROOMS INCLUDE:
HOUSE LINEN & NAPKINS, CLUB TABLES, CHAIRS, AND TABLEWARE
*SCREEN & PROJECTOR AVAILABLE UPON REQUEST

Wine Room

ACCOMMODATES UP TO 26 PEOPLE
\$100 DAYTIME SITE FEE, \$300 EVENING SITE FEE
REQUIRED MINIMUM - \$300 DAYTIME, \$1,000 EVENING

Norman Grille

ACCOMMODATES 30 - 50 PEOPLE / 80 FOR STANDING RECEPTION
\$300 DAYTIME SITE FEE, \$700 EVENING SITE FEE
REQUIRED MINIMUM - \$500 DAYTIME, \$2,500 EVENING

Westbrook Dining Room

ACCOMMODATES 75 - 150 PEOPLE / 170 STANDING RECEPTION
\$700 DAYTIME SITE FEE, \$1,000 EVENING SITE FEE
REQUIRED MINIMUM - \$1,000 DAYTIME, \$3,500 EVENING

SQ Clubhouse

ACCOMMODATES 175 - 200 PEOPLE
\$3,000 DAYTIME SITE FEE, \$5,000 EVENING SITE FEE
REQUIRED MINIMUM - \$10,000

BALANCE WILL BE DUE 2 WEEKS PRIOR TO EVENT DATE
FACILITY SPACE IS AVAILABLE FOR UP TO 4 HOURS FOR EVENT
A RATE OF \$500.00 PER HOUR WILL APPLY TO FUNCTIONS THAT EXCEED 4 HOURS
ALL PRICES SUBJECT TO 7% TAX AND 20% SERVICE CHARGE
ALL PRICES ARE SUBJECT TO CHANGE

