

CATERING PACKAGES

FOR SAVOY EVENT VENUE RENTALS



TABLE OF CONTENTS

1.....COVER PAGE
2.....TABLE OF CONTENTS/NOTE
3.....BOX LUNCH
4.....LIGHT LUNCH
5.....BBQ MEAL
6.....HOT LUNCH/DINNER
7.....ALL-INCLUSIVE MEETING PACKAGE
8.....APPETIZER SELECTIONS
9.....APPROVED CATERERS
10.....ALCOHOL POLICY COVER PAGE
11.....ALCOHOL POLICY
12.....BAR OPTIONS
13.....ALCOHOL SELECTION



A QUICK NOTE ABOUT SAVOY CATERING PACKAGES

The Savoy Automobile Museum offers on-site catering through our Café with a variety of menu options to suit your tastes.

Our catering packages cover several different event options including: Box Lunch, Light Lunch, BBQ Meal, Hot Lunch/Dinner, All-Inclusive Meeting, and build your Appetizer Selections.

We also offer bartending services and our prices can include china, cutlery, glasses, and napkins for groups of 200 or less. Tablecloths are included with evening event rentals.

Following the event, leftover food and drink may NOT be taken by the client from the premises of the museum.

If nothing in these packages meet your expectations for your event, we will work with you to tailor our food service to your requirements.

Savoy does NOT served undercooked or raw meat.

Please notify us about any allergy concerns you may have.

FINAL GUEST COUNT & CATERING SELECTIONS ARE DUE 15 DAYS PRIOR TO EVENT DATE

***catering prices and selections are subject to change*

BOX LUNCH

AVAILABLE 10-4

Includes a Sandwich, Chips or Pasta Salad,
a Cookie, and a Bottle of Water or Canned Soft Drink.

\$13.50 per box · *Maximum of 50*

SANDWICH SELECTION (PICK 1 PER PERSON)

- **Chicken Salad:** Chicken Salad with Provolone
- **Turkey:** Thick Sliced Boar's Head Turkey with Cheddar
- **Ham:** Sliced Boar's Head Ham with Swiss
- **Veggie:** Mixed Fresh Veggies with a Veggie Cream Cheese Spread with Provolone

**Included on the side: Lettuce, Tomato, Pickle Spear, Mustard, Mayo, Salt, and Pepper

CHIP OPTIONS: Regular Lays, Baked Lays, BBQ Lays, Cheetos, or Fritos

COOKIE OPTIONS: Chocolate Chip or Oatmeal Raisin

DRINK OPTIONS: Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Dr.Pepper, or Bottled Water



LIGHT LUNCH

AVAILABLE 10-4 · SERVED BUFFET STYLE

Includes Garden Salad with choice of Dressing, Mixed Toasted Sandwich Trays, Choice of Soup, and Dessert Tray with Brownies and Gourmet Cookies. Also includes Sweet Tea, Unsweet Tea, and Water.

\$12.50 per person · Minimum of 15

SOUPS (PICK 1)

- Cabbage Roll
- Savoy Chili
- Loaded Baked Potato
- Cream of Tomato Basil w/ Gnocchi
- Tomato Florentine
- Roasted Red Pepper
- Hearty Garden Veggie
- Chicken Pot Pie

DRESSING OPTIONS

- Ranch
- Thousand Island
- Italian
- Blue Cheese
- Caesar
- Balsamic Vinaigrette

**Garden Salad comes with Lettuce, Tomato, Cucumber, Cheese, and Croutons

½ SANDWICH (TRAYS INCLUDE VARIETY)

- **Chicken Salad:**
Chicken Salad with Provolone, Lettuce, Tomato, and Mayo on Sourdough
- **Turkey:**
Thick Sliced Boar's Head Turkey with Cheddar, Lettuce, Tomato, and Mayo on Wheat
- **Ham:**
Sliced Boar's Head Ham with Swiss, Lettuce, Tomato, and Mayo on White
- **Veggie:**
Mixed Fresh Veggies with Veggie Cream Cheese Spread and Provolone on Rosemary & Olive Oil Focaccia Bread

*Other Bread Options: White, Wheat, Sourdough, and Flour Tortilla

*Other Cheese Options: Provolone, Swiss, and Cheddar

**Please specify if anything should be left off of sandwiches



BBQ MEAL

SERVED BUFFET STYLE

Includes Pulled Pork or Shredded Chicken slow simmered in Ray's Original BBQ Sauce, served on a Brioche Bun.
Also includes 2 additional Sides, 1 Dessert, Sweet Tea, Unsweet Tea, and Water.

\$15.00 per person · Minimum of 15
(\$1.00 additional side per person)

MEAT (PICK 1)

- Pulled Pork
- Shredded Chicken

SIDES (PICK 2)

- Baked Beans
- Brunswick Stew
- Chips
- Coleslaw
- Mac N Cheese
- Potato Salad
- Green Bean Casserole
- Mixed Roasted Veggies

DESSERT SELECTIONS (PICK 1)

- Apple Cobbler w/ Vanilla Ice Cream
- Cherry Cobbler w/ Vanilla Ice Cream
- Peach & Blueberry Cobbler w/ Vanilla Ice Cream
- Brownie Tray
- Key Lime Tart
- Lemon Cream Tart
- Gourmet Cookie Tray



HOT LUNCH/DINNER

SERVED BUFFET STYLE

Includes 1 Salad, 1 or 2 Entrees, 2 Sides,
Rolls with Butter, 1 Dessert, Sweet Tea, Unsweet Tea, and Water.

1 Entree: \$26.00 per person · 2 Entrees: \$32.00 per person

Minimum of 15

SALADS (PICK 1)

- Savoy Salad
Arcadia Mixed Greens, Balsamic Vinaigrette,
Feta Cheese, Apples, Pecans, & Cranberries
- Caesar Salad
Romaine Lettuce, Parmesan Cheese,
Croutons, & Caesar Dressing

Other Dressing Options:

Balsamic Vinaigrette, Blue Cheese, Ranch,
Italian, Caesar, & Thousand Island

ENTREES (PICK 1 OR 2)

- Lemon Rosemary Chicken Breasts
- Chicken Parmesan
- BBQ Chicken Breasts
- Sliced Herb Crusted Pork Tenderloin
- Sliced Roast Beef with Gravy
- Classic Meatloaf
- Chicken/Stuffing Bake
- Baked Spaghetti, Rigatoni, or Lasagna
- Shepherd's Pie

SIDES (PICK 2)

- Dressing w/ Apricots
- Roasted Redskin Potatoes
- Sour Cream Mashed Potatoes
- Roasted Mixed Fresh Veggies
- Squash Casserole
- Green Bean Casserole

DESSERTS (PICK 1)

- Apple Cobbler w/ Vanilla Ice Cream
- Cherry Cobbler w/ Vanilla Ice Cream
- Peach & Blueberry Cobbler w/ Vanilla Ice Cream
- Brownie Tray
- Key Lime Tart
- Lemon Cream Tart
- Gourmet Cookie Tray



ALL-INCLUSIVE MEETING PACKAGE

SERVED BUFFET STYLE

Includes Morning Break, Lunch (Hot or Cold) with Dessert, and an Afternoon Break.

\$30.00 per person · Minimum of 15

MORNING BREAK (ALL)

- Pastry Tray
- Fresh Fruit Cups
- Chilled Orange Juice
- Coffee/Tea/Water

AFTERNOON BREAK (PICK 1)

- Veggie Tray with Dip
- Assorted Cheese Tray
- Fresh Fruit Tray
- Assorted Gourmet Cookie Tray

LUNCH (HOT)

Includes Choice of 1 Entree, 2 Sides, 1 Dessert, Rolls with Butter, Sweet Tea, Unsweet Tea, & Water.

ENTREES (PICK 1)

- Lemon Rosemary Chicken Breasts
- Chicken Parmesan
- BBQ Chicken Breasts
- Sliced Herb Crusted Pork Tenderloin
- Sliced Roast Beef with Gravy
- Classic Meatloaf
- Chicken/Stuffing Bake
- Baked Spaghetti, Rigatoni, or Lasagna
- Shepherd's Pie

SIDES (PICK 2)

- Dressing w/ Apricots
- Roasted Redskin Potatoes
- Sour Cream Mashed Potatoes
- Roasted Mixed Fresh Veggies
- Squash Casserole
- Green Bean Casserole

LUNCH (COLD)

Includes Mixed Toasted Sandwich Tray, 1 Soup, Chili, Chips, 1 Dessert, Sweet Tea, Unsweet Tea, & Water.

½ SANDWICH (TRAYS INCLUDE VARIETY)

- Chicken Salad with Provolone, Lettuce, Tomato, and Mayo on Sourdough
- Thick Sliced Boar's Head Turkey with Cheddar, Lettuce, Tomato, and Mayo on Wheat
- Sliced Boar's Head Ham with Swiss, Lettuce, Tomato, and Mayo on White
- Mixed Fresh Veggies with Veggie Cream Cheese Spread and Provolone on Rosemary & Olive Oil Focaccia Bread

*Other Bread Options: White, Wheat, Sourdough, and Flour Tortilla

*Other Cheese Options: Provolone, Swiss, and Cheddar

**Please specify if anything should be left off of sandwiches

SOUPS (PICK 1)

- Cabbage Roll
- Cream of Potato
- Cream of Tomato Basil w/ Gnocchi
- Tomato Florentine
- Roasted Red Pepper
- Hearty Garden Veggie

DESSERTS (PICK 1)

- Apple Cobbler with Vanilla Ice Cream
- Peach & Blueberry Cobbler with Vanilla Ice Cream
- Cherry Cobbler with Vanilla Ice Cream
- Brownie Tray with Vanilla Ice Cream



APPETIZER SELECTIONS

ALL PRICES ARE PER PERSON

Minimum of 15

CHARCUTERIE BOARD

Assorted Summer Sausages, Hard Salami, Pepperoni, Cheese Variety, Sour Cherry Spread, Honey Mustard, Olives, Nuts, Fruit / **Depending on Number of Attendees**

TRAYS

- Assorted Cheese Tray including a Cheese Ball and Crackers / **2.50**
(**PICK 1:** Bacon/Ranch/Cheddar & Jack, Cheddar/Pecan, or Dried Fruit/Cheddar)
- Seasonal Fruit Tray / **2.50**
- Veggie Tray with Dip / **2.50**
(**PICK 1:** Cucumber Dill Dip or Ranch Dip)

COLD APPETIZERS

- Chicken Salad Sliders / **2.50**
- Cucumber Sliders / **1.50**
- Pimento Cheese Finger Sandwiches / **1.50**
- Pinwheel Wraps / **1**
(**PICK UP TO 2:** Pimento Cheese Bacon, Ham, Turkey, Veggie)
- Fresh Corn & Black Bean Salsa with Tortilla Chips / **2**
- Spinach Dip with Pita Chips / **2**

HOT APPETIZERS

- Hot Sliders / **3**
(**PICK UP TO 2:** Ham & Swiss, Roast Beef & Cheddar, Pulled Pork & Cheddar, or Turkey/Dressing/Cranberry Salsa)
- Chicken Fingers with Honey Mustard Dip / **3**
- Bourbon Meatballs / **1.50**
- Buffalo Chicken Dip with Crackers / **2.50**
- Spinach & Artichoke Dip with Pita Chips / **2**
- Baked Pimento Cheese Dip with Crackers / **1.50**
- White Cheddar & Cranberry Dip with Crostinis / **1.50**



**Please note appetizers can only be served for 2 hours maximum

APPROVED CATERERS

EVENING EVENTS ONLY

Hosts can take advantage of Savoy's onsite catering service, making event planning easier, or have food and beverage provided from our list of approved caterers below.

CLIENT IS RESPONSIBLE FOR CONTACTING AND COORDINATING WITH THE CATERER

FIRE IT UP BBQ

Cartersville, GA
470.888.2619
fireitupbbqgrill.com

FLAVORFUL EVENTS

Cartersville, GA
770.387.0723
flavorfulevents.com

HARVEST MOON CAFÉ

Rome, GA
706.291.4224
myharvestmooncafe.com

JOHN HENRY'S GRILL

Rome, GA
706-936-8370
706-766-6139
johnhenrysgill.com

PROOF OF THE PUDDING

Atlanta, GA
404.892.2359
proofpudding.com

THE SEASON EVENTS

Cartersville, GA
706.234.2244
theseasonevents.com



Approved caterers are required to return 10% of the total food service bill to Savoy. This covers the use of the kitchen facility, including refrigerator, freezer, ovens, warmers, dishwasher, water, cleaning supplies, towels, brooms, mops, and trash bags.

ALCOHOL POLICY & PRICING



ALCOHOL POLICY

THE MUSEUM MUST PROVIDE ALL ALCOHOL SERVICES FOR ALL FUNCTIONS

Client provided beverages and donated beverages are prohibited.
Alcohol may **NOT** be brought onto or removed from the premises.

The Museum will **NOT** serve alcoholic beverages to any guest who is under the legal drinking age, does not have proper identification, or appears to be intoxicated.

Rental clients are expected to assist management with behavior control of guests.

There is a **4 hour** bar maximum.

All bars must close **30 minutes** prior to scheduled event end time.

There is a bar set-up fee of \$175.00 per bar.

Bartenders are \$25.00 per bartender per hour.

One bartender is required for every 75 people for beer and wine only.

Two bartenders are required for every 75 people for full bar service.

Cash Bars require an additional bartender.

Glassware Included for Groups under 100.



There is an 18% service charge on all alcohol poured.

Applicable taxes will be added to bar pricing.

FINAL BAR SELECTIONS ARE DUE 15 DAYS PRIOR TO EVENT DATE

BAR SERVICE OPTIONS

OPEN BAR SERVICE – BY THE HOUR

The client pays a set price per person per hour. The prices for “By the Hour” are listed below. The contract will include a charge based on estimated attendance and number of bar hours. Following the event, adjustments will be made to the final bill for increased guest count and hours of service. Requires a 3 hour minimum and cannot be combined with by the drink or cash bar service plans. The option selected will apply to all guests in attendance at the event.

HOURS	BEER, WINE, & SOFT DRINKS	FULL BAR	DRY BAR
1 st Hour	\$11.00	\$14.00	\$4.00
2 nd Hour	\$11.00	\$14.00	\$4.00
3 rd Hour	\$8.00	\$9.00	\$3.00
4 th Hour	\$8.00	\$9.00	\$3.00

****PRICES ARE PER PERSON**

OPEN BAR SERVICE – BY THE DRINK

The prices for “By the Drink” are listed below. The client pays the cost of all beer, wine, liquor and soft drinks poured. The contract will include a minimum of \$7.00 per person per hour that the bar is open. The final bill will be adjusted over the minimum based on actual consumption.

CASH BAR SERVICE

All drink purchases must be cash or card only. The cash bar prices are listed below.

Beer \$5.00 Craft Beer \$6.50 Wine \$8.00 Soft Drinks \$2.00
 Mixed Drinks \$9.00 Mocktails \$4.00 Bottled Water \$2.00

***alcohol prices and selections are subject to change*



ALCOHOL SELECTION

ALCOHOL PRICES AND SELECTIONS ARE SUBJECT TO CHANGE
PLEASE NOTE THAT CRAFT BEER AVAILABILITY CAN VARY WEEKLY

BEER - DOMESTIC

Bud Light
Budweiser
Michelob Ultra

BEER - CRAFT

Ace Pineapple Craft Cider
A Night on Ponce IPA
Billet Blood Orange Ale
Rapturous Raspberry Sour Ale
Southern Classic Lager
To Legit to Wit
Tropicalia IPA
Went Fast Didn't Die
You Have Feelings?
Zero Mile

RUM

Big Five Silver
Zaya Gran Reserva

GIN

Aviation
Botanist Islay

WINE - WHITE

Chateau Ste. Michelle Riesling
Joel Gott Pinot Grigio
Oyster Bay Sauvignon Blanc
Raeburn Russian River Valley Chardonnay

WINE - RED

Joel Gott Cabernet Sauvignon
La Crema Monterey Pinot Noir

WINE - ROSÉ

Gerard Bertrand Cote Des Roses Rosé
LaLuca Prosecco Rosé

VODKA

Grey Goose
Tito's

BOURBON

Buffalo Trace
Woodford Reserve

WHISKEY

Highland Park 12 Year Single Malt Scotch
Macallan 12 Year Double Cask Scotch
Sagamore Spirit Reserve Double Oak Rye

TEQUILA

Maestro Dobel Diamante
Vespertino Tequila Crema



SPECIAL ORDERS

In addition to your chosen bar service, we can special order alcohol for your event.

Advance payment is required for all special orders.

Prices will be based on the retail cost plus a 15% handling fee.

Following the event, unused bottles may **NOT** be returned to the distributor for reimbursement.

The client may **NOT** take bottles from the premises due to local alcohol ordinances and state laws.

Requests for special orders will **NOT** be taken less than 15 days prior to an event.