

CATERING PACKAGES

FOR SAVOY EVENT VENUE RENTALS



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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.

We also offer bartending services and our prices can include china, cutlery, glasses, and napkins for groups of 200 or less.

Glassware is included with every rental package. Tablecloths and china are only included with the Hot Lunch/Dinner Package (pg.7) and the Appetizer Package (pg. 9). They can be included in other packages for an additional fee of \$1 per person.

Following the event, leftover food and drink may NOT be taken 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

Includes a Sandwich on a Brioche Bun, Chips, a Cookie, and a Bottle of Water or Canned Soft Drink.

\$15 per box • Minimum of 15

SANDWICH SELECTION (PICK 1 PER PERSON)

- **Chicken Salad:** Homemade Chicken Salad
- **Roast Beef:** Shredded Boar's Head Roast Beef with Cheddar
- **Turkey:** 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, or BBQ Lays (Pick 1 Per Person)

COOKIE OPTIONS: Chocolate Chip or Oatmeal Raisin (Pick 1 Per Person)

DRINK OPTIONS: Coke, Diet Coke, Coke Zero, Sprite, Dr Pepper, or Bottled Water (Pick 1 Per Person)



LIGHT LUNCH

SERVED BUFFET STYLE

Includes Choice of Soup or Garden Salad, Variety of Sandwiches on Brioche Bun, and Dessert Tray.
Also includes Sweet Tea, Unsweet Tea, and Water.

\$16 per person · Minimum of 15

SOUPS (PICK 1)

- Chicken Pot Pie
- Hearty Garden Veggie
- Loaded Baked Potato
- Savoy Chili
- Tomato Florentine

**Have Soup and Salad for an additional \$4

DRESSING OPTIONS

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

**Garden Salad comes with Lettuce, Tomato, Croutons, Ranch, and Balsamic Vinaigrette

SANDWICHES (PICK 2)

- **Chicken Salad:** Homemade Chicken Salad
- **Roast Beef:** Shredded Boar's Head Roast Beef with Cheddar
- **Turkey:** 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

**Lettuce and Tomato included on the side

DESSERT OPTIONS

- Brownies
- Chocolate Oreo Delight
- Cookie Tray
- Banana Pudding

**Add soda for an additional \$1 per person

DRINK OPTIONS: Coke, Diet Coke, Coke Zero, Sprite, or Dr Pepper



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.

\$20.00 per person · Minimum of 15
(\$3.00 additional side per person)

ENTREE (PICK 1)

- Pulled Pork
- Shredded Chicken
- Pulled Pork & Shredded Chicken

***Included sauces:
Regular, Hot, & Carolina BBQ*

SIDES (PICK 2)

- Baked Beans
- Chips
- Coleslaw
- Mac & Cheese
- Mixed Roasted Veggies
- Potato Salad

DESSERT SELECTIONS (PICK 1)

- Cobbler w/ Vanilla Ice Cream
(Apple, Cherry, Peach, or Strawberry)
- Assorted Cookie Tray
- Banana Pudding
- Black Forrest Cake
- Brownie Tray
- Chocolate Oreo Delight
- Key Lime Tart

***Add soda for an additional \$1 per person*

DRINK OPTIONS: Coke, Diet Coke, Coke Zero, Sprite, or Dr Pepper



BURGER & HOT DOG MEAL

SERVED BUFFET STYLE

Includes 1/3 lb Angus Hamburger on a Brioche Bun and 1/4 lb Hot Dog on a Hot Dog Bun.
Also includes 2 additional Sides, 1 Dessert, Sweet Tea, Unsweet Tea, and Water.

\$20.00 per person · Minimum of 15
(\$3.00 additional side per person)

ENTREE (BOTH INCLUDED)

- 1/3 lb Angus Hamburger
- 1/4 lb Angus Hot Dog

****CONDIMENT STATION INCLUDES:**
Shredded Cheddar, Lettuce, Tomato,
Mayo, Mustard, Ketchup, Relish,
Onions, and Hot Dog Chili

SIDES (PICK 2)

- Baked Beans
- Chips
- Coleslaw
- Mac & Cheese
- Mixed Roasted Veggies
- Potato Salad

****Add a side for an additional \$1**

DESSERT SELECTIONS (PICK 1)

- Cobbler w/ Vanilla Ice Cream
(Apple, Cherry, Peach, or Strawberry)
- Assorted Cookie Tray
- Banana Pudding
- Black Forrest Cake
- Brownie Tray
- Chocolate Oreo Delight
- Key Lime Tart

****Add soda for an additional \$1 per person**

DRINK OPTIONS: Coke, Diet Coke, Coke Zero, Sprite, or Dr Pepper



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: \$30.00 per person · 2 Entrees: \$35.00 per person

Minimum of 25

SALADS (PICK 1)

- Garden Salad
Lettuce, Tomato, and Croutons
- 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)

- Baked Spaghetti, Rigatoni, or Lasagna
- BBQ Chicken Breasts
- Chicken Parmesan
- Lemon Rosemary Chicken Breasts
- Sliced Herb Crusted Pork Tenderloin
- Sliced Roast Beef with Gravy
- Veggie Lasagna
- Fillet Medallions w/ Mushroom Gravy (+\$10)
- Prime Rib Carving Station (+\$10)

SIDES (PICK 2)

- Au Gratin Potatoes
- Broccoli Cheese Rice Casserole
- Green Bean Casserole
- Mac & Cheese
- Roasted Corn on the Cob
- Roasted Redskin Potatoes
- Roasted Mixed Fresh Veggies
- Sour Cream Mashed Potatoes
- Squash Casserole
- Sweet Potato Casserole

DESSERT SELECTIONS (PICK 1)

- Cobbler w/ Vanilla Ice Cream
(Apple, Cherry, Peach, or Strawberry)
- Assorted Cookie Tray
- Black Forrest Cake
- Banana Pudding
- Carrot Cake
- Brownie Tray
- Chocolate Lava Cake
- Key Lime Tart
- Chocolate Oreo Delight
- White Chocolate Cheesecake w/ Raspberries

****Add soda for an additional \$1 per person**

DRINK OPTIONS: Coke, Diet Coke, Coke Zero, Sprite, or Dr Pepper



HOLIDAY MEAL

SERVED BUFFET STYLE

\$35 per person · Minimum of 25

ENTREES (PICK 2)

- Brown Sugar Spiral Ham
- Carved Roasted Turkey
- Lemon Rosemary Chicken Breasts
- Sliced Herb Crusted Pork Tenderloin
- Fillet Medallions w/ Mushroom Gravy (+\$10)
- Prime Rib Carving Station (+\$10)

SALADS (PICK 1)

- Garden Salad
Lettuce, Tomato, and Croutons
- Caesar Salad
Romaine Lettuce, Parmesan Cheese,
Croutons, & Caesar Dressing

Other Dressing Options:

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

SIDES (PICK 2)

- Broccoli, Cheese, & Rice Casserole
- Cornbread Dressing w/ Turkey Gravy
- Green Bean Casserole
- Mac & Cheese
- Roasted Red Potatoes
- Roasted Veggies
- Sour cream Mashed Potatoes
- Sweet Potato Casserole
- Squash Casserole

DESSERT OPTIONS (PICK 1)

- Baked Holiday Pie
(Apple, Pecan, or Pumpkin)
- Cobbler w/ Vanilla Ice Cream
(Apple, Cherry, Peach, or Strawberry)

****Add soda for an additional \$1 per person**

DRINK OPTIONS: Coke, Diet Coke, Coke Zero, Sprite, or Dr Pepper



APPETIZER SELECTIONS

ALL PRICES ARE PER PERSON

Minimum of 25

CHARCUTERIE BOARD

Assorted Summer Sausages, Hard Salami, Pepperoni, Cheese Variety, Pecan Cheddar Cheese Ball, and Assorted Crackers / 5

TRAYS

- Assorted Cheese Tray and Crackers / 3
- Seasonal Fruit Tray / 3
- Veggie Tray with Ranch Dip / 3

COLD APPETIZERS

- Chicken Salad Sliders / 3
- Pimento Cheese Finger Sandwiches / 2
- Pinwheel Wraps / 3
(PICK UP TO 2: Pimento Cheese, Ham, Turkey, Veggie)
- Fresh Corn & Black Bean Salsa with Tortilla Chips / 2

HOT APPETIZERS

- Hot Sliders / 3
(PICK UP TO 2: Ham & Swiss, Roast Beef & Cheddar, Pulled Pork & Cheddar, or Turkey & Cheddar)
- Chicken Fingers with Honey Mustard Dip / 4
- Bourbon Meatballs / 3
- Buffalo Chicken Dip with Crackers / 3
- Spinach & Artichoke Dip with Tortilla Chips / 3
- Baked Pimento Cheese Dip with Crackers / 3
- Chicken Quesadilla Cones / 3
- Mini Beef Tacos / 4

DESSERTS

- Assorted Cookie Tray / 3
- Brownies / 3



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

ADD-ONS

SERVED BUFFET STYLE

Can only be ordered in combination with at least one other catering package.

BREAKFAST (\$8 PER PERSON)

- Pick 3
(Bagels w/ Cream Cheese, Danishes, Donuts, Muffins, or Fruit Cups)
- Drinks: Orange Juice, Coffee, & Water

BREAKFAST (\$10 PER PERSON)

- Biscuits
(Pick 2: Sausage, Chicken, or Bacon Egg & Cheese)
- Breakfast Potatoes
- Drinks: Orange Juice, Coffee, & Water

SNACKS (\$5 PER ITEM PER PERSON)

- Assorted Cookie Tray
- Assorted Cheese Tray w/ Crackers
- Brownies
- Chips and Salsa
- Fresh Fruit Tray
- Veggie Tray



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

FLAVORFUL EVENTS

Cartersville, GA
770.387.0723
flavorfulevents.com

HARVEST MOON CAFÉ

Rome, GA
706.291.4224
myharvestmooncafe.com

J'S SIMPLY SOUL

White, GA
678.492.1877
jssimplysoul.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 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 & IMPORT

Bud Light
Coors Light
Michelob Ultra
Stella Artois

BEER - CRAFT

Ace Pineapple Craft Cider
Big Shanty Imperial Stout
Rapturous Raspberry Sour Ale
Sweetwater 420 Extra Pale Ale
To Legit to Wit
Went Fast Didn't Die
Zero Mile

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

RUM

Big Five Silver
Zaya Gran Reserva

GIN

Aviation
Botanist Islay

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.