



THE
DESOTO
BY SOTHERLY

Wedding Packages

Your Day. Our Pleasure.



Your Reception Includes

- ◆ Selection of Dinner Styles
- ◆ Four Hour Hosted Bar
- ◆ Passed Hors D'oeuvres & Welcome Display During Cocktail Hour
 - ◆ Champagne Toast For All Guests
 - ◆ Hotel's Dance Floor, Tables and Chairs
 - ◆ Napkins and Floor Length Linens
- ◆ Complimentary Wedding Cake Cutting & Service
- ◆ Executive City View Room on the night of your Reception
 - ◆ Discounted Overnight Room Rates for Guests



Gardenia Wedding Package

Buffet Dinner Package \$145 per person

Prices are subject to a 25% service charge and 7% sales tax, subject to change

Assortment of Artisanal Meats and Cheeses, Vegetable Crudité, Seasonal Fruits, Baguettes and Crackers

Four Hour Premium Hosted Bar

Passed Hors D'oeuvres {Select Three}

Fried Green Tomatoes with Pimento Cheese

Smoked Salmon, Crème Fraiche Potato Pancake

Pork Belly Biscuit, Onion Jam and Cheddar Cheese

Sliced Beef Crostini, Goat Cheese, Endive

Pimento Grilled Cheese

Old Bay Shrimp on Skewers

Fried Shrimp with Tangy Dipping Sauce

Salads {Select One}

Spinach Salad - Spiced Pecans, Red Onions, Goat Cheese, Apples, Citrus Vinaigrette

Mixed Greens Salad - Roasted Sweet Potatoes, Cranberries, Cornbread Croutons, Herb Vinaigrette

Caesar Salad - Romaine, Parmesan, Roasted Tomatoes

Southern Favorite - Cucumbers, Tomato, Onion, Ranch Dressing

Entrées {Select Two}

Chicken Marsala - Wild Mushrooms, Marsala Wine, Heavy Cream

Chicken Cordon Blue - Prosciutto, Swiss Cheese, Whole Grain Mustard
Cream Sauce

Bourbon Glazed Pork Tenderloin

Cabernet Braised Brisket - Ceppdini Onions

Herb Marinated Bistro Filet - Caramelized Onions, Red Wine
Demi-Glace

Pan Seared Salmon - Lemon Caper Buerre Blanc

Grilled Swordfish - Roasted Tomato and Olive Tapenade

Three Cheese Ravioli - Sautéed Arugula, Crumbled Feta Cheese, Toasted
Almonds and Sundried Tomato Vinaigrette

Accompaniments {Select Two}

Smoked Gouda Macaroni and Cheese

Braised Smoked Ham and Collard Greens

Honey Glazed Mashed Sweet Potatoes

Roasted Garlic and Herb Mashed Potatoes

Grilled Asparagus and Haricot Verts, Citrus Butter

Green Bean Casserole

Old Bay Buttered Rainbow Carrots

Savannah Red Rice



Azalea Wedding Package

Plated Dinner Package - \$145 per person

Prices are subject to a 25% service charge and 7% sales tax, subject to change

Assortment of Artisanal Meats and Cheeses, Vegetable Crudit , Seasonal Fruits, Baguettes and Crackers

Four Hour Premium Hosted Bar

Passed Hors D'oeuvres {Select Three}

Fried Green Tomatoes with Pimento Cheese	BBQ Chicken Slider, Red Cabbage Slaw
Smoked Salmon, Cr�me Fraiche Potato Pancake	Fried Shrimp with Tangy Dipping Sauce
Pork Belly Biscuit, Onion Jam and Cheddar Cheese	Crab Cake with Remoulade
Sliced Beef Crostini, Goat Cheese, Endive	Pimento Grilled Cheese
Old Bay Shrimp on Skewers	

Salads {Select One}

Spinach Salad - Spiced Pecans, Red Onions, Goat Cheese, Apples, Citrus Vinaigrette

Mixed Greens Salad - Roasted Sweet Potatoes, Cranberries, Cornbread Croutons, Herb Vinaigrette

Caesar Salad - Romaine, Parmesan, Roasted Tomatoes

Local Green Salad - Cucumbers, Tomato, Onion, Ranch Dressing

Duet Entr es {Select One}

Bistro Filet and Crab Cakes - Roasted Garlic Mashed Potatoes, Broccolini

Chicken and Shrimp Piccata - Saffron Rice, Asparagus

Chicken Francis and Seared Salmon - Herb and Caper Beurre Blanc, Roasted Baby Carrots, Wild Rice

Upgrades to the above Duet Entr es available for an additional charge



Camellia Wedding Package

Buffet Dinner Package \$165 per person

Prices subject to a 25% service charge and 7% sales tax, subject to change

Assortment of Artisanal Meats and Cheeses, Vegetable Crudit , Seasonal Fruits, Baguettes and Crackers

Four Hour Luxury Hosted Bar

Passed Hors D'oeuvres {Select Three}

Pear and Fontina Cheese Quesadillas with Plum Jam

Crab Stuffed Mushrooms

Chicken Liver Pate with Red Onion Jam on a Crostini

Chorizo Filled Bacon Wrapped Date

Chicken Spiedini, Roasted Red Peppers and Georgia Olive Oil

Blackened Tuna on a Wonton with Jalapeno Jam

Seared Scallops, Lemon Mascarpone, Salted Cracker

Chicken and Chorizo Meatball with Mango Puree

Lobster Stuffed Tomatoes with a Tarragon Aioli

Salads {Select One}

Baby Spinach Salad - Peaches, Blue Cheese, Spiced Pecans, Honey Balsamic Vinaigrette

Caprese Salad - Baby Spinach, Tomato, Mozzarella, Fresh Basil

Chop Salad - Ricotta Salad, Sopresata, Sundried Tomato, Olives, Herb Vinaigrette

Wedge Salad - Iceberg Lettuce topped with Homemade Creamy Blue Cheese Dressing, Bacon Crumbles, Diced Tomato and Chive

Entr es with Starch {Select Three}

Shrimp and Crab Scampi - Lemon Garlic Spinach and Penne Pasta

Wild Mushroom or Butternut Squash Ravioli - Goat Cheese Cream Sauce, Toasted Hazelnut

Herb Roasted Beef Short Ribs - Yukon Gold Potatoes

Boursin and Spinach Stuffed Statler Chicken - Saffron Rice

Bourbon Glazed Pork Loin - Bacon Onion Jam, Barley Rice Pilaf

Lemon Glazed Salmon - Wild Rice, Leek Fondue

Chicken and Shrimp Piccata - Lemon Capers, Tortellini, Parsley Puree

Grilled Bistro Filet - Blue Cheese Scallop Potatoes, Tomato Demi-Glace

Accompaniments {Select Two}

Grilled Asparagus, Citrus Butter

Roasted Root Vegetable, Cranberries, Fresh Herbs

Lemon Garlic Broccolini

Roasted Baby Rainbow Carrots



Magnolia Wedding Package

Stations Style Package \$175 per person

(Minimum of 80 people)

Prices subject to a 25% service charge and 7% sales tax, subject to change

Assortment of Artisanal Meats and Cheeses, Vegetable Crudit , Seasonal Fruits, Baguettes and Crackers

Four Hour Luxury Hosted Bar

Passed Hors D'oeuvres {Select Four}

Prosciutto wrapped Pineapple

Lobster and Tarragon Salad

Crispy Potato Pancakes with Cr me Fresh and Caviar

Sliced Beef Tenderloin, Blue Cheese, Roasted Grapes

Petite Crab Cakes, Cajun Remoulade

Champagne Poached Shrimp with Saffron Aioli

Herb and Ricotta Stuffed Heirloom Tomatoes

Beef Tartar, Capers, Lemon served on Toast

Salads {Select One}

Tomato Mozzarella Salad - Balsamic Reduction

Panzanella Salad - Tomato, Herbs, Vinaigrette

Chilled Seafood Salad - Shrimp, Smoked Mussels, Greens, Citrus Vinaigrette

Whole Grain Salad - Sweet Potato, Sundried Tomatoes, Feta Cheese, Olive Oil & Herbs

Entr es {Select Two}

Braised Red Wine Short Ribs - Horseradish Mashed Potatoes, Broccolini

Porchetta Salsa Verde - Sweet Potatoes, Haricot Verts

Herb and Ricotta Stuffed Chicken - Saffron Rice, Basil Cream Sauce

Mustard Glazed Pork Tenderloin - Mashed Sweet Potatoes, Broccolini

Cauliflower Steak - Romanesco Sauce, Garlic Spinach Polenta

Chef Attended Action Stations {Select One}

Parmesan Pasta Wheel - Freshly cooked, piping hot Linguini tossed into a chef attended full wheel of Parmesan Cheese, drizzled in Olive Oil, saut ed Garlic, Onions and White Wine, whisked in Heavy Cream

Tempura - Choice of Shrimp, Chicken and Seasonal Vegetables topped with Grated Daikon or Sea Salt, Tentsuyu Sauce served over Steamed Rice

Shawarma - Choice of marinated Lamb or Spiced Chicken served with an array of toppings including Lettuce, Sliced Red Onions, Chopped Tomatoes, Red Bell Peppers, Chopped Cucumbers, Tzatziki, Garlic Aioli, Tabouli and Chickpea Hummus



Hosted Bar

Premium Brands

Liquors

- ◆ Titos Vodka
- ◆ Tanqueray Gin
- ◆ Bacardi Superior Rum
- ◆ El Jimador Tequila
- ◆ Jack Daniels Whiskey
- ◆ Four Roses Bourbon
- ◆ Dewar's Scotch

Wines

- ◆ Chardonnay
- ◆ Pinot Grigio
- ◆ Cabernet Sauvignon
- ◆ Pinot Noir

Craft Beers

- ◆ Southbound
- ◆ Service
- ◆ Sweetwater

Premium Beer

- ◆ Stella Artois
- ◆ Corona

Domestic Beer

- ◆ Bud Light
- ◆ Michelob Ultra
- ◆ Yuengling

Luxury Brands

Liquors

- ◆ Grey Goose Vodka
- ◆ Bombay Sapphire Gin
- ◆ Mount Gay Rum
- ◆ Olmeca Altos Tequila
- ◆ Crown Royal Whiskey
- ◆ Maker's Mark Bourbon
- ◆ Johnny Walker Red Scotch

Wines

- ◆ Chardonnay
- ◆ Pinot Grigio
- ◆ Cabernet Sauvignon
- ◆ Pinot Noir

Craft Beers

- ◆ Southbound
- ◆ Service
- ◆ Sweetwater

Premium Beer

- ◆ Stella Artois
- ◆ Corona

Domestic Beer

- ◆ Bud Light
- ◆ Michelob Ultra
- ◆ Yuengling

**Inquire about wine with dinner and specialty cocktails*



FAQs

Do you require for deposits?

A 25% non-refundable deposit is due with the signing of the contract. Six (6) months prior to reception. 50% deposit is due. Three (3) months prior to reception, 75% deposit is due. Ten (10) business days prior to reception, 100% of reception is due.

Is there a wedding planner included in the package?

Our Wedding Sales Specialist will assist with many aspects of your reception including catering menu selection, setup, coordinating move-in/out of local vendors that you have selected for your reception. We have included a list of local wedding planners and encourage you to hire a planner to assist with all of the details and timing of your events to allow you to relax and enjoy your special day.

Do you allow outside caterers?

We do allow for you to provide your wedding cake and grooms cake for the reception. All other food & beverage services must be provided by the Hotel.

What is a food & beverage minimum?

This is the contracted minimum spending requirement for food & beverages for the reception space requested, this minimum does not include service charge or sales tax.

What about the children attending my reception?

We do offer a special menu for children 5-12 years of age or they may enjoy the menu you have selected at 50% off the menu price, please request this information when finalizing your menu.

Guaranteed Counts

Guaranteed counts (including wedding couple) are due ten (10) days prior to your reception. At this time the following items will also be required: a seating chart noted with the location of those 21, entrée selection from guests (applies to plated dinner only), dietary restrictions and a final timeline.

We have several out of town guests, is there a discount for the rooms?

A block of 10 rooms or more with a 2-night minimum stay are based upon the season and weekend of your reception. Attribution will be calculated based upon 80% of your contracted overnight room block.

What time is check-in/check-out?

Check-in is 4pm and check-out is 11am, our weekends are busy in Savannah which makes it difficult for early check-in or late check-out.

Where do my guests park?

We are a valet only property and offer rates for overnight room guests and guest attending the event only.

We were wanting to provide a welcome bag for our guests, how does this work?

Our guest service agents will hand out your non-personalized gift bags to your guests when they check-in. A \$3.00 per bag charge will be added to your overnight room. Gift bags must be delivered to the front desk the day prior to your guests' arrival.

Can we bring our pet?

Absolutely, The DeSoto Tail Waggers program welcomes your four legged loved one up to 35 pounds. There is a \$150.00 non-refundable pet fee.



Recommended Vendors

Planners

- ◆ Sincerely Yours Events
- ◆ Tara Skinner Events
- ◆ D.Vine Events
- ◆ Ivory + Beau
- ◆ Swanson Signature Events

Florist

- ◆ Kati Esser Designs
- ◆ Kato Floral Designs
- ◆ Garden on the Square
- ◆ Kiwi Fleur

Photography

- ◆ Bud Johnson Photography
- ◆ Bronston Photography
- ◆ Amber Elizabeth Photography
- ◆ Dream Weaver Photography

Cake

- ◆ Vanilla & Bean
- ◆ Wicked Cakes
- ◆ Chrislynn's Confections
- ◆ Baker's Pride

Hair + Makeup

- ◆ Southern Belle by MariaNoel
- ◆ Beyond Beautiful by Heather
- ◆ Lindsey Wirht, Makeup Artist
- ◆ Glam Squad of the Low-country

Music

- ◆ All About You DJs
- ◆ VIP Entertainment
- ◆ Shockwave Entertainment
- ◆ East Coast Entertainment
- ◆ New Arts Ensemble

Transportation

- ◆ Old Savannah Tours
- ◆ Kelly Tours
- ◆ Old Town Trolley
- ◆ Sliver Oaks Transportation

Rentals

- ◆ Event Works
- ◆ Savannah Vintage Events
- ◆ Amazing Event Rentals



Additional Information and Specials

The DeSoto is a part of the Lifestyle Collection of **Preferred Hotels & Resorts**, when booking your event at The DeSoto you are eligible to earn rewards as an I Prefer member.

Not already a member of IPrefer...simply request information to begin enjoying the benefits.

Ask our Wedding Sales Specialist about our **Rehearsal Dinner Options** and a 10% Discount on **Farewell Brunches** when booking your wedding reception here with us at **The DeSoto**

CONTACT INFORMATION:

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