



SAVOUR

MAKE IT SPECIAL

Reception & Special Event Package



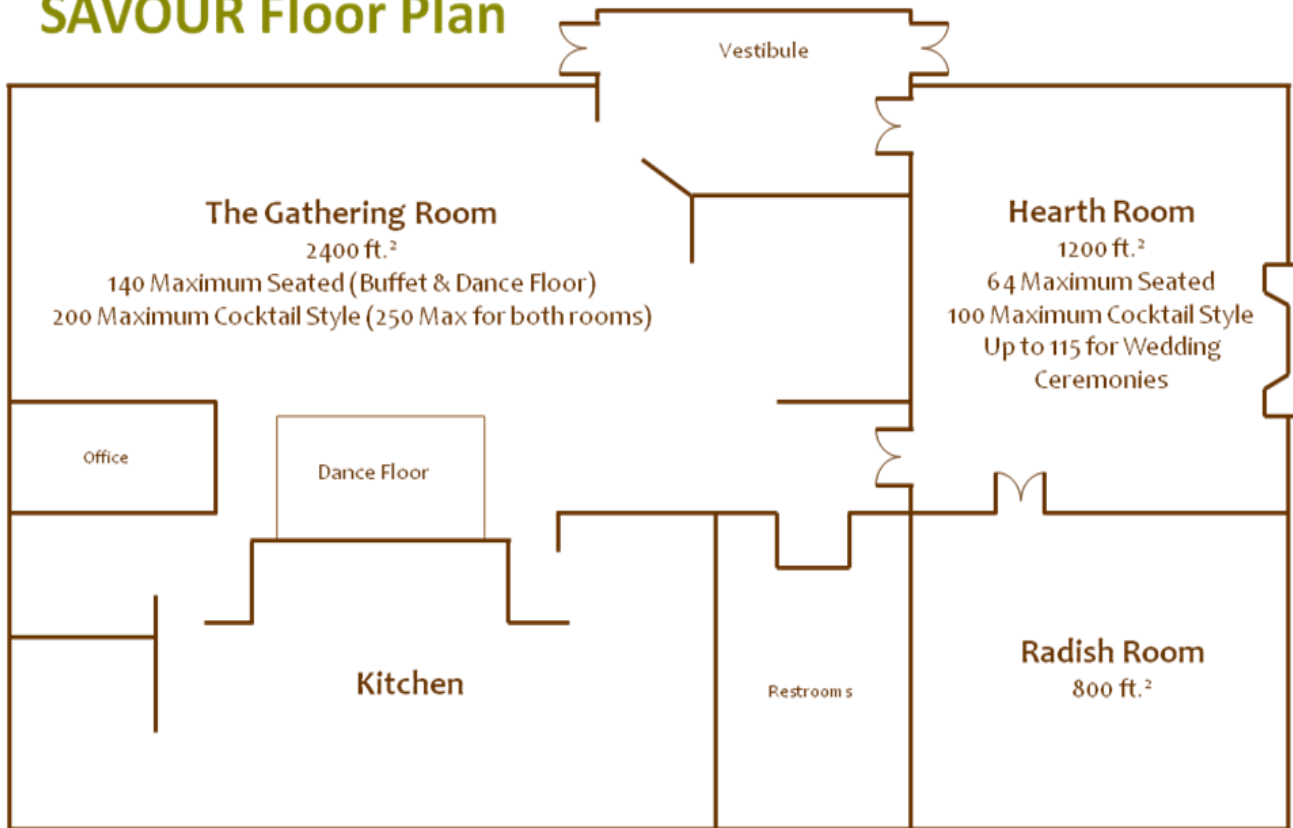
Welcome to SAVOUR – a unique event venue that makes any occasion special! We look forward to working with you to make your big day one to be celebrated, savored & remembered.

At SAVOUR, you can customize an event that perfectly suits your vision, taste & importantly, your budget.

- **Banquet space** – SAVOUR features over 4400 square feet of beautiful & versatile space that can be combined & customized to meet your needs. The Gathering Room, our 2400 sq ft banquet hall, is the perfect space for your formal plated or buffet dinner. It can accommodate up to 140 guests including a full buffet & 20' x 15' dance floor. Our Hearth Room offers a more intimate setting for dinners, ceremonies, or cocktail hours. It features a rustic, hand-painted fireplace – a beautiful focal point for special toasts or vows. The Hearth Room is 1200 sq ft & can be staged with a bar, tables & cocktail rounds or additional food stations to encourage mingling for both standing & seated affairs.
- **Room décor** – All of our rooms are elegantly yet simply appointed & can be decorated to your preference or theme. We can show you a range of options to dress the 5' round tables & cherry-finished banquet chairs that come with rental of our space.
- **Catering** – We offer flexibility in catering to your palate & needs. The Red Radish, our on-premise catering company, can serve SAVOURy fare for your special event. We prepare our dishes in-house, served straight & hot from the kitchen with exceptional preparation & presentation. Our selections & signature dishes are creative, tasteful & seasonal with only the freshest ingredients. See the enclosed SAVOURy Menu for just a sample of what we can serve for your special event.



SAVOUR Floor Plan



Venue Rental includes use of the beautiful Chiavari fruitwood chairs, 5' round tables, 4' cake table, buffet tables, pub tables, dance floor (if needed) and set-up of the rooms.

	Saturday	Friday/ Sunday	Monday - Thursday
Gathering Room	\$1500	\$800	\$100/hr.
Hearth Room	\$800	\$400	\$75/hr.
Both Hearth & Gathering	\$2000	\$1000	\$150/hr.
	Priced for 4 hour event Includes house ivory linens (upgrades available)	Priced for 4 hour event Includes house ivory linens (upgrades available)	3 hour minimum rental Linens extra

Wedding Ceremonies can be accommodated in our Hearth Room in front of our beautiful hand painted fireplace for up to 115 guests. There is a **Ceremony Fee of \$300**. Included in the fee is the use of the Radish Room as a bride's room, time for a rehearsal, and up to an hour additional for the ceremony.

Professional Caterers are permitted at SAVOUR for an additional fee – call or e-mail for details.



SAVOURY Buffets

Buffets include Bread, Butter, Coffee, Iced Tea & Lemonade

The Harvest --	1 Salad, 1 Entrée, 1 Starch, 1 Vegetable	\$21
The Gathering --	1 Salad, 2 Entrées, 1 Starch, 1 Vegetable	\$24
The Homestead --	1 Salad, 2 Entrées, 2 Starches, 1 Vegetable	\$26
The Provider --	1 Salad, 2 Entrées, 1 Starch, 2 Vegetables	\$26
The Bounty --	1 Salad, 2 Entrées, 2 Starches, 2 Vegetables	\$28

Savoury Salad Selections -- **Garden Salad** - Crispy Romaine, Roma Tomatoes, Cucumbers, Sharp Cheddar & Herbed Croutons served with Zesty Ranch & House Vinaigrette Dressing

Caesar Salad - Baby Romaine, Shredded Parmesan & Herbed Croutons

Red Radish Garden Salad * - Mixed Greens with Mandarin Oranges, Cranberries, Sunflower Seeds, Sharp Cheddar & Fried Onions with Zesty Ranch & Feta Dressing

Spinach Salad * - Baby Spinach with Pecans, Strawberries & Goat Cheese with Balsamic Vinaigrette Dressing

Cobb Salad * - Mixed Greens, Roasted Corn, Hard Boiled Eggs, Grape Tomatoes with Crumbled Blue Cheese and Croutons served with Zesty Ranch & House Vinaigrette Dressing

***\$1.00 per person additional charge**

A 20% Events Operation Fee will be added to all Food & Beverage Purchases

We will be glad to customize your Menu to *Make it Special!*



SAVOURY Entrees

Herb Rubbed Pork Loin
Rubbed with Garlic, Thyme & Basil

Grilled Chicken
with Blackberry Barbeque Sauce

Pork Tenderloin
with Red Pepper Cream

Creamy Pesto & Parmesan
Crusted Tilapia

Roasted Vegetable **Lasagna**

Pork Roast with Caramelized
Onion Jus

Pepper Crusted **Top Round Roast**
(Additional \$2)

5 oz. **Sirloin**
(Additional \$3)

Herb Grilled Salmon with Lemon Butter
(Additional \$3)

Prime Rib Roast with Horseradish
Cream & Whole Grain Mustard
(Additional \$5)

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

SAVOURY Vegetable Selections (*\$1.00 per person additional charge)

Oven Roasted Vegetable Medley
Steamed & Buttered Broccoli & Cauliflower
Roasted Green Beans with Toasted Almonds & Pearl Onions
Ginger-Honey Glazed Mini Carrots
Low Country Collard Greens
*Oven Roasted Asparagus with Grated Parmesan, Olive Oil & Sea Salt
*Sautéed Spinach with Mushroom Medley

SAVOURY Starch Selections (*\$1.00 per person additional charge)

Baked Ridged Macaroni & Cheese
Roasted Garlic Mashed Potatoes
Yukon Gold Mashed Potatoes with Sour Cream & Chives
Long Grain & Wild Rice
Vegetable Rice Pilaf
Au Gratin Potatoes with Sharp Cheddar Cheese
*Roasted Red Bliss Potatoes with Garlic & Rosemary
*Sweet & Savory Corn Pudding
*Creamy Risotto with Asparagus, Mushrooms, & Parmesan
*Stone Ground Grits with Butter & Smoked Gouda

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Additional SAVOURY Items

Desserts (prices are per person)

- Cheesecake with Strawberry Puree - \$2.95
- Chocolate Chip Pound cake with Ganache - \$2.65
- Peach or Apple Cobbler - \$2.45
- Glazed Sour Cream Pound Cake - \$2.45
- Cream Pies (Choose 2: Chocolate, Peanut Butter, Banana, Coconut) - \$2.55
- Banana Pudding with Marshmallow Meringue - \$2.55
- Assorted Mini Cupcakes (Chocolate Chip, Strawberry, Almond, Lemon) - \$2.50
- Assorted Dessert bars (Raspberry Almond, Lemon, Fudge Brownies) - \$2.75

Hors D'oeuvres

Dips & Spreads (Priced per Person)

- Antipasto Platter - \$4.00
- Hummus with Pita chips- \$2.50
- Baked Brie with Honey and Toasted Pecans - \$4.00
- Hot Spinach & Artichoke Dip with Tortilla Chips & Baguettes - \$4.00

- Caramelized Onion Tarts with Portobello Mushrooms - \$2.50
- Assorted Vegetable Crudités - \$3.50
- Artisan Cheese Board with Assorted Crackers - \$4.50

Hors D'oeuvre Trays (Priced per Tray of 50 Pieces)

- Potato Bites with Bacon & Cheddar - \$60
- Sweet Potato Tartlets - \$80
- Tri Colored Tortellini with Marinated Tomatoes Kabobs - \$85
- Roasted Vegetable Kabobs - \$85
- Mini Savory Cheesecakes with Red Pepper & Herbs - \$85
- Phyllo Cups Filled with Crab & Cream Cheese - \$90
- Curry Chicken Stuffed in Puff Pastry - \$90
- BBQ Sliders with Bourbon BBQ Sauce & Tangy Slaw - \$100
- Herb Cheddar Biscuits with Country Ham & Apricot Jam - \$100
- Mushroom Caps Stuffed with Italian Sausage - \$100

- Mini Beef wellingtons - \$100
- Pork Satays with Sweet chili sauce - \$103
- Barbeque spiced rub chicken Satays - \$103
- Beef Tenderloin Canapés with Blue Cheese & Red Pepper Tapenade - \$110
- Prosciutto Wrapped Asparagus - \$110
- Marinated Shrimp and artichoke salad with Crostini - \$110
- Beef and Roasted Pepper Kabobs - \$110
- Smoked Salmon Canapés - \$110
- Shrimp and Andouille Kabobs - \$115
- Mini crab cakes - \$115

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SAVOURY Stations

(All Stations require an additional charge of \$25/hour for Station Attendant)

Carving Stations

Roasted Turkey, Ham Roast or
Pork Tenderloin - \$5 per person
Tri-tip Roast - \$7 per person
Prime Rib Roast - \$9 per person

Action Stations

Whipped Potato Martini Bar - \$6 per person
Grit Station - \$4 per person
BBQ Slider Station - \$6 per person
Baked Potato Station - \$5 per person

SAVOURY Party Packages

Party Packages include Coffee, Iced Tea & Lemonade

The Starter

Hot Spinach & Artichoke Dip with Tortilla Chips & Baguettes
Assorted Vegetable Crudités
Assorted Dessert Bar Platter

Choice of 1 Additional Hors D'oeuvres from the list below **\$15 per person**
Choice of 2 Additional Hors D'oeuvres from the list below **\$18 per person**
Choice of 3 Additional Hors D'oeuvres from the list below **\$20 per person**

The Station

Hot Spinach & Artichoke Dip with Tortilla Chips & Baguettes
Choice of Roasted Turkey, Ham Roast or Pork Tenderloin Carving Station
Choice of 2 Hors D'oeuvres from the list below
Assorted Dessert Bar Platter

\$19 per person plus Station Attendant

Hors D'oeuvres List:

Herb Cheddar Biscuits with Country Ham & Apricot Jam	Potato Bites with Bacon & Cheddar
Mushroom Caps Stuffed with Italian Sausage	Antipasto Platter
Baked Brie with Crackers & Crostini	Curry Chicken Stuffed in Puff Pastry
BBQ Sliders with Bourbon BBQ Sauce & Tangy Slaw	Crostini with Balsamic Tomatoes & Mozzarella
Caramelized Onion Tarts with Portobello Mushrooms	Sweet Potato Tartlets
Phyllo Cups Filled with Crab & Cream Cheese	Mini Savory Cheesecakes with Red Pepper & Herbs
Roasted Vegetable Kabobs	Pork Satays with Sweet chili sauce
Mini Beef wellingtons	

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SAVOURY Bar Packages

The Savour Splash

2 Beers, 3 House Wines & Soda (Coke, Diet
Coke, Sprite)

2 Hours Service - \$12 per person

3 Hours Service - \$15 per person

4 Hours Service - \$18 per person

Each Additional Hour - \$3 per person

The Savour Shot

2 Beers, 3 House Wines, House Brand
Liquor & Soda (Coke, Diet Coke, Sprite)

2 Hours Service - \$16 per person

3 Hours Service - \$21 per person

4 Hours Service - \$26 per person

Each Additional Hour - \$5 per person

Beer Selections Include: Yuengling, Miller Lite, Corona, Carolina Blonde, Bud Light, Michelob Ultra & Stella Artois

House Wine Selections Include: Canyon Road Brand Wines (Cabernet, Pinot Noir, Merlot, Chardonnay, White Zinfandel & Pinot Grigio)

House Brand Liquor includes: Beefeater Gin, Smirnoff Vodka, Bacardi Rum, Seagrams 7 Whiskey, Jim Beam Bourbon & Dewar's Scotch

Cash Bar Available with a \$50 set-up fee for Beer & Wine and a \$75 set-up fee for Beer, Wine & Liquor

Additional Options:

Champagne Toast - \$3 per person or \$18/Bottle of Champagne
Specialty Drinks Available

Bartender Fees: \$25/hr. – 1 bartender required per 75 guests (2 for cash bar)

Venue Upgrades

Ivory Chair Cushions	\$0.75 each
Ivory Linen Napkins	\$0.50 each
Alcove Draping	Starting at \$150

Please ask to see additional table, buffet, and napkin linen colors and selections

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Event Rules & Regulations

Payment Terms:

- All prices are based on payment by cash or check. **There is a 3% service charge for all credit/debit card payments.**
- Reservations are made on a first come first served basis.
- A Client must be 21 years or older to book an event.
- For weekday events, a \$200 non-refundable deposit and signed contract are due at the time of booking.
- For Friday, Saturday and Sunday events, a \$1000 non-refundable deposit and signed contract are due at the time of booking.
- A 50% deposit on remainder (based on guaranteed minimum) is due 3 months prior to the event date.
- The final head count will be due 14 days prior to the event.
- Set-up details and party checklist are due 7 days prior to the event.
- The remaining balance and a \$250 refundable damage deposit are due 3 days prior to the event.
- The damage deposit, less any additional security costs, cleaning and/or damage charges, shall be refunded within (30) days following the event.
- If damages exceed the amount of the damage deposit, then the client will be required to immediately reimburse SAVOUR for the excess amount.
- If a final count is not received, the original expected amount will be used as the guaranteed number.
- SAVOUR reserves the right to charge an additional fee for additional people over the guarantee.
- SAVOUR reserves the right to cancel an event if the event is not paid in full prior to event date.
- All returned checks will incur a \$45 returned check fee.
- Make checks payable to *Savour*.
- All prices are subject to change without notice. Final pricing for private functions can only be determined 90 days prior to the function.
- A 20% Events Operation Fee on food, beverage and alcohol charges and applicable taxes will be added. This is an operations fee which covers, but is not limited to, expenses incurred to produce the event including logistics, planning, administration & liability coverage.
- Gratuities are not included in the contract and are at the customer's discretion.
- All outside vendors (photographer, DJ, officiant, etc) must be included in the final guest count if they will be served a meal.

Cancellation:

- Under no circumstances will the deposit be refunded in the event of a cancellation.
- Refund policy – Written cancellation notice must be delivered to SAVOUR at least 120 days prior to the date of the event to cancel. The lessee will be entitled to a full refund minus the deposit.
- Dates may be changed or rescheduled for events one time before a penalty of \$500 is charged to the account.
- SAVOUR will not be held responsible for natural disasters that delay the start of the event, prevent the event from occurring, or ending earlier than scheduled.

General:

- No smoking is allowed in any part of Savour. Evidence of smoking will result in a \$300 fine.
- No illegal substances are permitted.
- All city noise and fire codes will be enforced.



- No live animals of any type, to exclude service animals, are allowed in Savour.
- No open flames without prior written approval from owner/manager.
- Furniture and accessories (including flower arrangements) may not be moved without prior permission.
- Children MUST be supervised at all times.
- All emergency exits must be kept clear of all equipment.

Security:

- One security guard for evening events is recommended at a cost of \$35/hour.
- SAVOUR reserves the right to require security if deemed necessary.
- Security is arranged through SAVOUR and is NOT included in the room rate.
- Security is responsible for the safety of the guests entering and leaving the building and patrolling the parking lot.
- SAVOUR assumes NO responsibility for the damage or loss of any merchandise or articles brought into SAVOUR.

Catering:

- All food and beverages must be supplied and prepared by the SAVOUR staff or an approved caterer. No outside food or beverage is permitted in any banquet or meeting room.
- All outside caterers must submit the following: Copy of Certificate of Insurance, Copy of Last Health Inspection, and a Copy of Business License.
- In addition to the food, outside caterers are responsible for all food and drink set-up and clean-up, buffet table linens, serving utensils, plates and dishes, silverware, glasses, napkins, and servers.
- All client and catering equipment must be removed the day of the event, unless approved by the SAVOUR Event Manager.
- The caterer is responsible for set up, break down, cleaning the food area and removing trash from inside the building. A dumpster is provided for all trash.
- The caterer is responsible for all leftover food removal immediately following the event.

Alcohol:

- SAVOUR holds all necessary ABC permits for beer, fortified wine and liquor.
- All alcohol must be served by SAVOUR Personnel in accordance with ABC laws.
- No outside alcohol is permitted.
- Consumption of alcohol is allowed only in designated areas.
- Consumption of alcohol in the parking lot is absolutely prohibited.
- All bars shall be closed NO LESS THAN 30 MINUTES before the scheduled departure time of each private function.
- Please see **Savoury Bar Menu** sheet for options.
- Malt beverages, unfortified wine, fortified wine and spirituous liquor will only be served to persons 21 years of age or older. SAVOUR may require proof of age from individuals. Without regard to age, persons who appear to be intoxicated will not be served any alcoholic beverages, and may be required to leave the premises. SAVOUR reserves the right to refuse service to anyone.



Event Hours:

- Facility rental includes a 2 hour set-up, 4 hour event time, and 1 hour break down. Additional hours are available for a fee and must be prearranged with the SAVOUR Event Manager.
- SAVOUR will attempt to accommodate the clients request to extend the event past the contracted times for an additional fee; however, SAVOUR reserves the right to conclude the event as deemed necessary.
- All events should conclude by 12 a.m. unless approved by Event Manager.

Event Set-up and Breakdown:

- All arrangements for the event, including decorations, layout, set up and scheduling of deliveries must be provided at least two weeks prior to the event date.
- All unloading and/or deliveries must be made through the dock entrance. No parking is allowed in the loading dock area.
- All food or liquids spilled on furnishings, floors or rugs must be cleaned immediately. Please immediately notify management of any damages to the property.
- The Client may not hang items on the walls or tape items to the floor unless approved by the SAVOUR Event Manager in writing. No confetti, glitter, silly string, or any other small decorations that require extra clean-up may be used anywhere in the building without prior written permission and an extra clean up charge.
- Charges will be deducted from the damage deposit to restore the facility to pre-event condition. Any shortfall will be billed to the client.

Music, Entertainment & Lighting:

- Entertainment must be approved in advance by the SAVOUR Event Manager and must comply with all applicable rules, regulations and ordinances.
- Electrical requirements must be submitted in writing 14 days before event date.
- The client is responsible for any damages caused by the entertainer, and charges will be deducted from the damage escrow for repair costs.
- No type of pyrotechnic equipment or fog machines may be used.

Liability:

- The client and their guests may use SAVOUR property only for the purpose set forth in the contract.
- SAVOUR reserves the right to cancel any event if it is deemed that the event has been misrepresented.
- SAVOUR shall not be responsible to the client or their guests for losses or damages caused by theft, riot, work stoppage, Acts of God, or otherwise.
- SAVOUR is not responsible for any lost or stolen property or equipment used by the client or caterer.

SAVOUR Likeness:

The use of SAVOUR's likeness, logo, address, phone number, or location may not be duplicated or used in any advertising material unless otherwise approved prior to use by SAVOUR. Any unapproved usage could result in the cancellation of your event.