JW MARRIOTT

SAVANNAH
PLANT RIVERSIDE DISTRICT

EXQUISITE EVENTS

Thoughtfully Crafted Weddings

Let’s meet

From our first meeting, we will guide you through the process of coordination and wedding planning to help bring your perfect day to life. Our greatest joy is to listen to your vision to create a personalized event that celebrates this momentous occasion of life.

Located in the heart of Savannah’s newest center of entertainment, the 419-room hotel invites you and your guests to enjoy sophisticated accommodations and superior service along the iconic Savannah River. No matter which of the three buildings you are in, you are always steps away from a multitude of restaurants, boutique retail shops and entertaining adventures. JW Marriott® Savannah Plant Riverside District provides the perfect gathering point, complete with a timeless sense of glamour and adventure.

From a rehearsal dinner at Stone & Webster Chophouse to rooftop cocktails at Myrtle & Rose and rejuvenating treatments at Poseidon Spa, your JW Marriott Savannah wedding weekend will be full of inspired moments to remember for a lifetime. Our attentive service is designed to anticipate all of yours and your guests’ needs so that you can focus on the things that matter most.

Join us and celebrate with JW sophistication and style.

Highlights

Amethyst Ballroom
2,772 SQ. FT.

Beethoven's Terrace
1,950 SQ. FT.

Citrine Meeting Room
1,445 SQ. FT.

Salzburg Ballroom
6,336 SQ. FT.

PowerHouse Live Music Venue
3,092 SQ. FT.

Martin Luther King Jr. Park
4,742 SQ. FT. Outdoor Lawn

The Moon Deck
3,150 SQ. FT.

419 Luxury Guest Rooms and Suites

Your Perfect Backdrop

POWER PLANT BUILDING

Amethyst Ballroom
Citrine Meeting Room
The Moon Deck
Beethoven's Terrace
Dressing Room

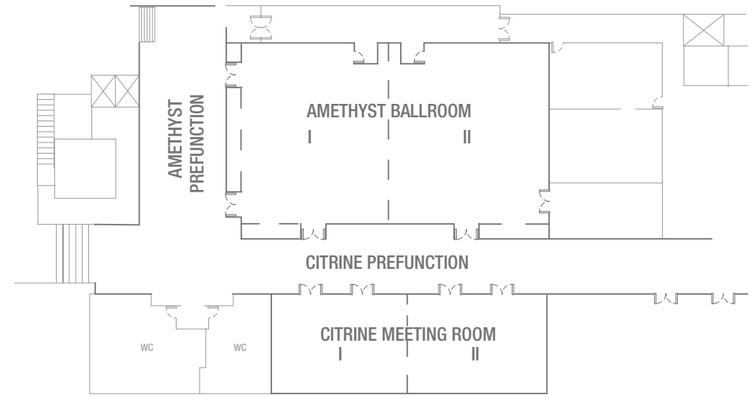
ATLANTIC BUILDING

PowerHouse Live Music Venue
Salzburg Ballroom

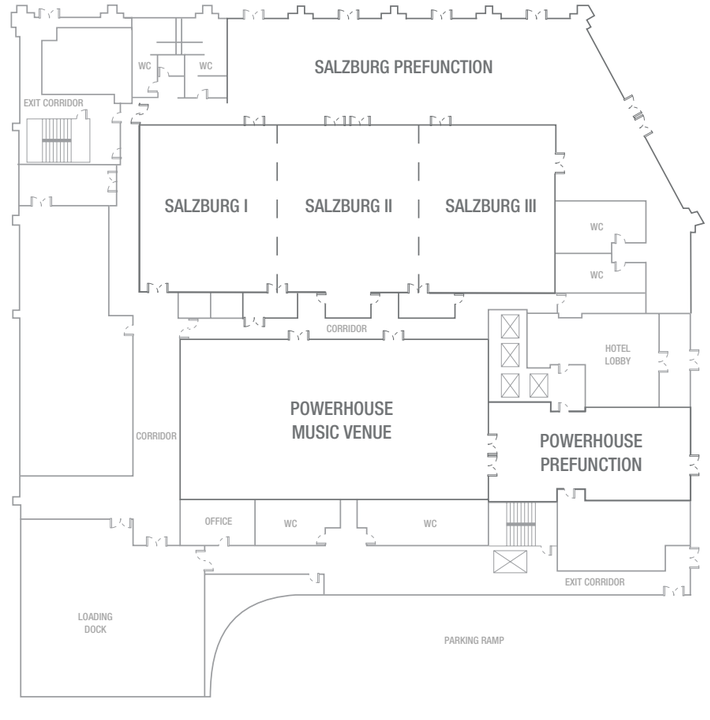
	DIMENSIONS		CAPACITY					
	LxWxH	SQ. FT.	THEATER	SCHOOL (3 per 6)	CONFERENCE	U-SHAPE	RECEPTION	BANQUET
Amethyst Ballroom	72x40x15	2,772	252	160	38	40	250	180
Amethyst Ballroom 1	37x40x15	1,386	112	80	20	24	150	90
Amethyst Ballroom 2	35x40x15	1,386	112	80	20	24	150	90
Amethyst Ballroom Prefunction	28x17x65	525	0	-	-	-	50	-
Citrine Meeting Room	62x21x11	1,445	140	84	38	36	150	90
Citrine Meeting Room 1	30x21x11	723	62	42	18	16	75	40
Citrine Meeting Room 2	32x21x11	723	62	42	18	16	75	40
Citrine Meeting Room Prefunction	121x11x14	1,331	0	-	-	-	50	-
The Moon Deck	63x50x11	3,150	210	-	-	-	210	160
Beethoven's Terrace	50x39x11	1,950	144	72	-	32	144	110
Dressing Room	10x18x11	180	-	-	-	-	-	-
Salzburg Ballroom	124x52x14	6,336	620	381	-	74	650	400
Salzburg Ballroom 1	40x52x14	2,082	194	127	-	28	200	120
Salzburg Ballroom 2	41x52x14	2,127	198	127	-	28	200	120
Salzburg Ballroom 3	41x52x14	2,127	194	127	-	28	200	120
Salzburg Ballroom 1 & 2	82x52x14	4,209	420	254	-	46	400	240
Salzburg Ballroom 2 & 3	82x52x14	4,254	420	254	-	46	400	240
Salzburg Ballroom Prefunction	111x24x14	4,227	250	-	-	-	250	-
Salzburg Ballroom Terrace	170x10x14	4,651	150	-	-	-	150	-
PowerHouse Live Music Venue	70x47x17	3,092	288	180	-	44	300	140
PowerHouse Live Stage	40x22x17	893	-	-	-	-	-	-
PowerHouse Live Prefunction	60x25x13	1,496	-	-	-	-	-	-

ASK US ABOUT MARTIN LUTHER KING JR. PARK, WHICH ADDITIONALLY FUNCTIONS AS AN OUTDOOR EVENT LAWN.

Power Plant Building



Atlantic Building



Guidelines

Banquet Event Orders

In order to procure and prepare your food and beverage banquet event, all menu selections are due four (4) weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager ten (10) business days before the start of the function.

Timing of Banquet Functions

Buffet Services and Reception Stations are designed for 90 minutes.

Guarantee

To ensure every detail is handled in a timely manner, the final guarantee number of guests is due by 12:00 pm, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee.

Taxes and Service Charges

Prices are subject to an additional 25% taxable service charge, a 7% state sales tax on food and a 3% beverage tax on distilled spirits. Such service charges and taxes are subject to change without notice.

Sophisticated Stays

Elevate your special day with the timeless luxury and intuitive service that comes with a wedding at JW Marriott Savannah Plant Riverside District. With 419 elegant guest rooms and suites, the night doesn't have to end with the last dance. Invite your guests to experience striking accommodations, upscale amenities and unforgettable memories on Savannah's iconic riverfront

Plated Packages

90/person

WEDDING PACKAGES INCLUDE:

Thoughtful Preparation

Room Block with Discounted Pricing for Your Guests
Personalized Layout for all Wedding Related Events
Dedicated Banquet Maître d'
Complimentary Wedding Day Guest Room for the Couple
Bartender & Chef Fees

Visually Compelling

Floor Length White Table Linens
Dance Floor & Tables
House Chairs
Table Numbers and Stands
Votive Candles

Genuine Flavor

Three Butler Passed Hors D'oeuvres (one piece per person)
Sparkling Wine Toast
Two Course Plated Dinner
Menu Tasting, up to 4 Guests
(based upon availability and with appointment)

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Plated Menus

All plated dinners include starter and entrée selection along with artisan rolls and butter, freshly brewed coffee and tea.

Butler Passed Hors D'oeuvres

Cold Hors D'oeuvres

Curry Chicken Profiterole

Chipotle Chicken Tortilla Pinwheel

Mini Shrimp BLT, Peppered Bacon, Tomato Jam, Frisée

Coastal Shrimp & Cucumber Shooter

Sesame Seared Tuna, Wasabi, Won Ton, Radish

Smoked Salmon Blini, Crema & Lime

Deviled Egg, Bacon Jam & Smoked Paprika

Prosciutto & Melon, Citrus Zest

Beef Tenderloin Crostini, Horseradish Aioli

Whipped Brie & Apple Chutney, Candied Walnut

Pistachio Goat Cheese, Local Honey, Cornbread

Hot Hors D'oeuvres

Chicken & Waffle Bite, Chile Maple Drizzle

BBQ Pulled Pork Biscuit

Chicken Wellington

Lemongrass Chicken Satay

Chicken Quesadilla Cones

Smoked Cheddar & Corn Fritter, Pimento Cheese

Truffled Mac & Cheese, Smoked Bacon

Blue Cheese Stuffed Bacon Wrapped Dates

Boursin Stuffed Artichoke Hearts

Mini Crab Cakes, Roasted Pepper Remoulade

Grilled Baby Lamb Chops, Roasted Pepper Dip

Honey Sriracha Chicken Meatball

Beef Tenderloin, Mushroom in Puff Pastry

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Reception Enhancements

NOT INCLUDED IN PACKAGE PRICING

Market Fresh Crudités 13/person

Seasonal Market Vegetables Served with Chipotle Ranch, Roasted Red Pepper Dipping Sauces

Artisan Cheese 20/person

Local and Artisan Cheeses, Fresh & Dried Fruits, Nuts, Rustic Breads

Antipasto 23/person

Assorted Italian Cured Meats, Marinated Mozzarella, Roasted, Grilled & Pickled Vegetables, Olives & Artisan Focaccia

Chilled Coastal Seafood

Marinated Green Lip Mussels | 26/pound
Poached Jumbo Shrimp | 40/pound
King Crab Legs | 60/half pound
Oysters on the Half Shell | 62/dozen
Cocktail Sauce, Mignonette, Remoulade, Lemon Wedges, Hot Sauce

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Soup & Salad Selections

SELECT ONE

Soups & Salads

Crab Bisque en Croute

French Onion Soup

Wild Mushroom Chowder

Simple Green Salad
Baby Greens, Local Goat Cheese, Shaved Garden Vegetables, Candied Pecans, Herb Citronette

Apple & Endive
Green Apple, Red Grapes, Toasted Walnuts, Crisp Celery, Apple Cider Dressing

BLT Wedge
Baby Iceberg, Smoked Bacon, Roasted Tomatoes, Blue Cheese, Chive, Green Goddess Dressing

Caesar Salad
Hearts of Romaine, Roasted Tomato, House-made Croutons, Shaved Parmigiano, Roasted Garlic Dressing

Vine Ripe Tomato Caprese
Fresh Mozzarella, Petite Basil, Pickled Onions, Saba, Extra Virgin Olive Oil, Rustic Croutons

Starter Enhancements 12/person

NOT INCLUDED IN THE PACKAGE

Ahi Tuna Tataki
Togarashi Seared Tuna, Avocado, Local Citrus, Soy Ponzu, Pickled Chile

Crab & Avocado
Rock Crab Salad, Hass Avocado, Mango, Radish, Petite Greens

Jumbo Crab Cake
Sweet Corn Purée, Pickled Shallot, Heirloom Tomato Salad

Duck Confit Ravioli
Dried Cherry, Roasted Squash, Sage Brown Butter, Wild Mushroom

Crispy Pork Belly
Parsnip, Roasted Apple Hash, Sweet & Sour Blackberries, Frisée

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Plated Entrées

SELECT TWO ENTRÉES FOR
YOUR GUESTS TO PRE-SELECT

Chicken

Pan Roasted Chicken Breast
Grain Mustard Chicken Jus

Gruyère & Spinach Stuffed Chicken
Caramelized Onion & Chive Jus

Fish

Chile Honey Glazed Salmon
Fresh Citrus & Fennel Salad

Grilled Swordfish
Cherry Tomato & Olive Relish

Meat

Bourbon Braised Beef Short Rib
Charred Cippolini Onion Jus

Garlic Roasted Bistro Filet
Shallot Red Wine Bordelaise

Vegetarian

Roasted Heirloom Carrots
Farro, Roasted Squash, Date,
Sorghum Honey Glaze

Grilled Trumpet Mushroom
Ravioli, Crispy Sprouts, Grain
Mustard Vinaigrette

Premium Entrées

ADDITIONAL 10/PERSON PER ENTRÉE
NOT INCLUDED IN THE PACKAGE PRICE

Roasted Sea Bass
Grilled Artichoke & Oven Dried Tomato Relish

Grilled Filet Mignon
Grain Mustard Shallot Veal Jus

Duo Enhancements

NOT INCLUDED IN THE PACKAGE PRICE

Seared Diver Sea Scallops – 18/person
Two Seared Scallops, Citrus, Chive Beurre Blanc

Cold Water Lobster Tail – 20/person
Basted Lobster Tail, Garlic Herb Butter

Petite Filet Mignon – 20/person
4oz Pan Roasted Beef Tenderloin Bordelaise

Sautéed Jumbo Prawns – 16/person
Two Jumbo Prawns, Roasted Garlic
& Shallot Butter

Jumbo Crab Cake – 18/person
Blue Crab, Old Bay Remoulade

Sides (select two)

Vegetables

- Crisp Asparagus
- Seared Trumpet Mushrooms
- Glazed Heirloom Carrots
- Broccolini
- Roasted Root Vegetables
- Haricot Vert
- Caramelized Brussel Sprouts
- Seasonal Garden Vegetable

Starch

- Roasted Garlic Crushed Red Potatoes
- Crispy Geechie Boy Mills Polenta
- Smoked Cheddar & Herb Potato Gratin
- Geechie Boy Mill Farro Risotto
- Bootleg Farms Goat Cheese Polenta
- Yukon Potato Purée
- Roasted Heirloom Fingerling Potatoes

Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Plated Entrées (Continued)

Children's Menu

ALL CHILDREN'S MEALS SERVED WITH FRESH FRUIT CUP

25/child
(ages 5-12, children five and under are complimentary)
SELECT ONE

Crispy Chicken Fingers with Ranch & Ketchup
Served with French Fries

Hamburger or Hotdog
Served with French Fries

Late Night

NOT INCLUDED IN THE PACKAGE PRICE

Slider Bar | 12/person
SELECT TWO | TWO PIECES PER PERSON

Angus Beef
Sharp Tillamook Cheddar, Caramelized Onions

Smokey Bleu
Angus Beef, Smoked Bleu Cheese, Peppered Bacon

Seared Ahi Tuna Cucumber Kimchi, Sesame Ponzu

Coastal Crab
Blue Crab Cake, Celery Slaw, Old Bay Remoulade

Hawaiian Chicken
Teriyaki Chicken Breast, Grilled Pineapple, Charred Red Onion

The Yard Bird
Ground Turkey, Green Apple Slaw, Cranberry Spread

Mini Grilled Cheese | 10/person
TWO PIECES PER PERSON

Cheddar & Gruyere Cheese, Sourdough

Focaccia Flat Breads | 23/person
SELECT TWO

Margarita
Vine Ripe Tomatoes, Basil Pesto, Fresh Mozzarella

BBQ Chicken
Roasted Chicken, Pepper Jack Cheese, Shaved Red Onion, BBQ Sauce

Italian Butcher
Pepperoni, Sausage, Salami, Classic Tomato, Mozzarella, Chile Flake

Fungi
Roasted Forest Mushrooms, Caramelized Onion, Wild Arugula, Fontina

Hawaiian
Roasted Pineapple, Smoked Ham, Mozzarella

Wine Country
Fig Jam, Blue Cheese, Prosciutto, Arugula, Aged Balsamic Vinegar

Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Buffet Package

120/person

WEDDING PACKAGES INCLUDE:

Thoughtful Preparation

Room Block with Special Pricing for Your Guests
Personalized Layout for all Wedding Related Events
Dedicated Banquet Maître d'
Complimentary Wedding Day Guest Room for the
Couple Bartender & Chef Fees

Visually Compelling

Floor Length White Table Linens
Dance Floor & Tables
House Chairs
Table Numbers and Stands
Votive Candles

Genuine Flavor

Three Butler Passed Hors D'oeuvres (one piece per person)
Sparkling Wine Toast
Custom Buffet Dinner
Menu Tasting, up to 4 Guests
(based upon availability and with appointment)

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Buffet Menus

All buffet dinners are served with artisan rolls, butter and freshly brewed coffee and tea.

Butler Passed Hors D'oeuvres

SELECT THREE

Cold Hors D'oeuvres

Curry Chicken Profiterole

Chipotle Chicken Tortilla Pinwheel

Mini Shrimp BLT, Peppered Bacon, Tomato Jam, Frisée

Coastal Shrimp & Cucumber Shooter

Sesame Seared Tuna, Wasabi, Won Ton, Radish

Smoked Salmon Blini, Crema & Lime

Deviled Egg, Bacon Jam & Smoked Paprika

Prosciutto & Melon, Citrus Zest

Beef Tenderloin Crostini, Horseradish Aioli

Whipped Brie & Apple Chutney, Candied Walnut

Pistachio Goat Cheese, Local Honey, Cornbread

Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Hot Hors D'oeuvres

Chicken & Waffle Bite, Chile Maple Drizzle

BBQ Pulled Pork Biscuit

Chicken Wellington

Lemongrass Chicken Satay

Chicken Quesadilla Cones

Smoked Cheddar & Corn Fritter, Pimento Cheese

Truffled Mac & Cheese, Smoked Bacon

Blue Cheese Stuffed Bacon Wrapped Dates

Boursin Stuffed Artichoke Hearts

Mini Crab Cakes, Roasted Pepper Remoulade

Grilled Baby Lamb Chops, Roasted Pepper Dip

Honey Sriracha Chicken Meatball

Beef Tenderloin, Mushroom in Puff Pastry

Display Enhancements

NOT INCLUDED IN PACKAGE PRICING

Market Fresh Crudités
13/person

Seasonal Market Vegetables served with Chipotle Ranch, Chunky Blue & Roasted Red Pepper Dipping Sauces

Artisan Cheese
20/person

Local and Artisan Cheeses, Fresh & Dried Fruits, Nuts, Rustic Breads

Antipasto
23/person

Assorted Italian Cured Meats, Marinated Mozzarella, Roasted, Grilled & Pickled Vegetables, Olives & Artisan Focaccia

Chilled Coastal Seafood

Marinated Green Lip Mussels | 26/pound
Poached Jumbo Shrimp | 40/pound
King Crab Legs | 60/half pound
Oysters on the Half Shell | 62/dozen
Cocktail Sauce, Mignonette, Remoulade, Lemon Wedges, Hot Sauce

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Buffet Selections

Salad Selections

SELECT ONE

Roasted Sweet Potato Salad
Avocado, Scallions, Charred Corn, Sweet Peppers, Red Onion, Buttermilk Dressing

Black Eyed Pea & Quinoa Salad
Applewood Bacon, Vine Ripe Tomato, Cucumber, Onion, Fresh Herbs, Local Citrus

Baby Spinach & Harvest Strawberry Salad
Candied Walnut, Blue Cheese, Shaved Apple, Farro, Strawberry Poppyseed Vinaigrette

Iceberg Wedge
Blue Cheese, Smoked Bacon, Roasted Tomatoes, Pickled Onion, Green Goddess Dressing

Heirloom Tomato & Cucumber Salad
Vidalia Onions, Chow Chow, Fresh Herbs

Watermelon & Feta Salad
Sun Ripened Melon, Bootleg Farms Feta, Fresh Basil, Pickled Onions

Entrée Selections

SELECT TWO

Roasted Free Range Chicken
Grilled Artichoke & Oven Dried Tomato Relish, Bourbon Chicken Jus

Roasted Chicken Mojo
Roasted Poblano & Orange Salsita

Southern Fried Chicken Breast
Crispy Herbs, Bourbon Maple, Coleslaw

Grilled Honey BBQ Chicken
Local Honey & Spiced BBQ Sauce, Sweet Cornbread

St. Louis Pork Ribs
House Rub, Coleslaw

Beer Braised Short Ribs

Blue Crab Cakes
Old Bay Remoulade, Lemon

Cedar Roasted Atlantic Salmon
Fresh Citrus, Garlic, Herb Basted

Citrus Grilled Striped Bass
Avocado & Pickled Onion Relish, Cucumber, Cilantro

Seared Grouper
Roasted Cherry Tomato, Orange Mojo

Carving Stations

SELECT ONE

Smoked Brisket
Dry Rubbed and Slow Smoked, Served with District BBQ Sauce

Herb Roasted Prime Rib
Au Jus, Horseradish Cream, Soft Rolls

Sage Rubbed Turkey Breast
Gravy, Dried Cherry Chutney, Buttered Yeast Rolls

Sides

SELECT TWO

Vegetables

- Broccolini & Seared Trumpet Mushrooms with Roasted Cherry Tomatoes
- Honey Glazed Heirloom Carrots & Crisp Asparagus with Citrus
- Caramelized Brussel Sprouts with Smoked Bacon & Shallots
- Roasted Root Vegetables, Fresh Herbs,
- Seasonal Garden Vegetable

Starch

- Roasted Garlic Crushed Red Potatoes
- Crispy Geechie Boy Mills Polenta Cakes
- Smoked Cheddar & Herb Potato Gratin
- Geechie Boy Mill Farro Risotto, Sweet Potato, Wild Mushrooms
- Yukon Potato Purée, Chives & Sour Cream
- Roasted Heirloom Fingerling Potatoes, Fresh Herbs

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Buffet Selections
(Continued)

Buffet Enhancements

NOT INCLUDED IN THE PACKAGE

Grilled Filet Mignon | 15/person
Red Wine Shallot Bordelaise

Roasted Lobster Tails | 23/person
Drawn & Garlic Herb Butter, Lemon

Mac & Cheese | 22/person
Pastas:
Cavatappi, Orecchiette, Elbow Macaroni

Cheeses:
Cheddar, Smoked Gouda, Truffle Gruyère

Add-ins:
Applewood Bacon, Smoked Brisket, BBQ Chicken, Lobster, Caramelized Onions, Red Peppers, Forest Mushrooms, Baby Spinach, Peas, Sundried Tomatoes, Scallions, Chile Flakes

Low Country | 29/person
Fresh Coastal Seafood Boiled Fresh in Our Signature Court Bouillon

Georgia Shrimp, Smoked Sausage, Red Potatoes, Corn on the Cob

Garlic Butter, Hot Sauce, Cornbread & Whipped Honey Butter

Shrimp & Grits | 25/person
Sweet Georgia Shrimp Sautéed & Served with Geechie Boy Mill Grits, Smoked Bacon, Chile Butter, Sweet Peppers, Onions

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Buffet Selections (Continued)

Children's Menu

ALL CHILDREN'S MEALS SERVED WITH FRESH FRUIT CUP

25/child
(ages 5-12, children five and under are complimentary)
SELECT ONE

Crispy Chicken Fingers with Ranch & Ketchup
Served with French Fries

Hamburger or Hotdog
Served with French Fries

Late Night

NOT INCLUDED IN THE PACKAGE PRICE

Slider Bar | 12/person
SELECT TWO | TWO PIECES PER PERSON

Angus Beef
Sharp Tillamook Cheddar, Caramelized Onions

Smokey Bleu
Angus Beef, Smoked Bleu Cheese, Peppered Bacon

Seared Ahi Tuna Cucumber Kimchi, Sesame Ponzu

Coastal Crab
Blue Crab Cake, Celery Slaw, Old Bay Remoulade

Hawaiian Chicken
Teriyaki Chicken Breast, Grilled Pineapple, Charred Red Onion

The Yard Bird
Ground Turkey, Green Apple Slaw, Cranberry Spread

Mini Grilled Cheese | 10/person
TWO PIECES PER PERSON

Cheddar & Gruyère Cheese, Sourdough

Focaccia Flat Breads | 23/person
SELECT TWO

Margarita
Vine Ripe Tomatoes, Basil Pesto, Fresh Mozzarella

BBQ Chicken
Roasted Chicken, Pepper Jack Cheese, Shaved Red Onion, BBQ Sauce

Italian Butcher
Pepperoni, Sausage, Salami, Classic Tomato, Mozzarella, Chile Flake

Fungi
Roasted Forest Mushrooms, Caramelized Onion, Wild Arugula, Fontina

Hawaiian
Roasted Pineapple, Smoked Ham, Mozzarella

Wine Country
Fig Jam, Blue Cheese, Prosciutto, Arugula, Aged Balsamic Vinegar

Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Hosted Bar Packages

Ask your event manager for specialty cocktail options.
Bartender fees are included in the package price,
based on one bartender for 75 guests.

Bars require a Bartender for $200 up to 2 hours, each additional hour $35 per Bartender.
One Bartender for every 75 guests. All beverage subject to taxable service charge, currently
at 25% and state tax at 7%. An additional 3% on local liquor sales by the drink.

Catering Beverage Program

Cash Bar Basic Fees

- Bartender - up to 2 hours, $200,
  each additional hour $35, one bartender for every 75 guests
- Cashier - up to 2 hours, $150, each additional hour $35, one cashier per bar
- Service Charge - 25% + Sales Tax
- Passed Wine Service - Bottle Price
- Cash Bar Minimum - $500 drink spend per bar, plus tax, plus gratuity

Liquors

- Basic | 11/drink
- Upgrade | 13/drink
- Premium | 15/drink

Wine

- Basic Wine | 11/glass & 44/bottle
- Upgrade | 13/glass & 52/bottle
- Premium | 15/glass & 60/bottle

Beer

- Domestic Beer | 8/bottle/can
- Import Beer | 9/bottle/can
- GA Craft Beer | 10/bottle/can

Basic Brands

Guidelines

25/person for one hour
15/person each additional hour

Spirits

Gin
Beefeater

Vodka
Smirnoff

Tequila
Jose Cuervo Silver

Scotch
Dewar's White Label

Bourbon
Jim Beam White Label,
Jack Daniel's Tennessee Rye

Rum
Bacardí Superior

Cordials
Martini Rossi Vermouth, Bailey's, Kahlua, Campari, Aperol, Antica Formula, Punt e Mes

Wines

White/Rosé (select one)
- Pinot Grigio - Villa Sandi
- Chardonnay - Boisset, Kessler Collection
- Rosé - Mulderbosch

Red (Please select two)
- Chianti - Cecchi, Bonizio
- Pinot Noir - Maison Louis Latour Valmoissine
- Cabernet Sauvignon - Boisset, Kessler Collection

Sparkling Wine (select one)
- Prosecco - Villa Sandi Il Fresco
- Cremant - Simonet Blanc de Blancs

Beer

SELECT FIVE

Domestic
Budweiser, Coors Light, Miller Light, Michelob Ultra, Sam Adams Boston Lager, Goose Island 312, Dog Fish Head 60 Minute IPA, Omission Gluten Free Pale Ale, St. Pauli Girl's, Non-Alcoholic Beer, Angry Orchard Rosé Cider

Imported
Corona Ultra, Stella Artois, Pilsner Urquell, Guinness, Moretti La Rossa, Heineken

Bars require a Bartender for $200 up to 2 hours, each additional hour $35 per Bartender. One Bartender for every 75 guests.
All beverage subject to taxable service charge, currently at 25% and state tax at 7%. An additional 3% on local liquor sales by the drink.

Upgraded Brands

Guidelines

30/person for one hour
15/person each additional hour

Spirits

Gin
Hendricks

Vodka
Absolut Elyx

Tequila
Volcan Blanco

Scotch
Johnnie Walker Black

Bourbon
Bulleit/Bulleit Rye

Rum
Flor De Caña 4 Year

Cordials
Martini Rossi Vermouth, Bailey's, Kahlua, Campari, Aperol, Antica Formula, Punt e Mes, Cointreau, St. Germain, Caravella Limoncello

Wines

White/Rosé (select two)
- Sauvignon Blanc - The Crossings
- Pinot Grigio - Terre di Bacco
- Chardonnay - Cambria Katherine's Vineyard
- Rosé - Fleurs de Prairie

Red (select two)
- Malbec - Terrazas de los Andes, Altos Del Plata
- Cabernet Sauvignon – Grayson
- Pinot Noir - Etude Lyric

Sparkling Wine (select one)
- Cava - Poema
- Cava Rosé - Poema

Beer

SELECT FIVE

Domestic
Budweiser, Coors Light, Miller Light, Michelob Ultra, Sam Adams Boston Lager, Goose Island 312, Dog Fish Head 60 Minute IPA, Omission Gluten Free Pale Ale, St. Pauli Girl's Non-Alcoholic Beer, Angry Orchard Rosé Cider

Imported
Corona Ultra, Stella Artois, Pilsner Urquell, Guinness, Moretti La Rossa, Heineken

Craft
Featuring Georgia & South Carolina Craft Breweries: Service Brewing Ground Pounder Pale Ale, Creature Comforts Tropicalia IPA, Sweetwater IPA, Southbound Mountain Jam, Pretoria Fields Walker Station Stout

Bars require a Bartender for $200 up to 2 hours, each additional hour $35 per Bartender. One Bartender for every 75 guests.
All beverage subject to taxable service charge, currently at 25% and state tax at 7%. An additional 3% on local liquor sales by the drink.

Premium Brands

Guidelines

35/person for one hour
20/person each additional hour

Spirits

Gin
Tanqueray 10

Vodka
Grey Goose

Tequila
Patron Silver

Scotch
Johnnie Walker Black

Bourbon
Knob Creek/Knob Creek Rye

Rum
Ghost Coast Spiced Rum

Cordials
Martini Rossi Vermouth, Bailey's, Kahlua, Campari, Aperol, Antica Formula, Punt e Mes, Cointreau, St. Germain, Caravella Limoncello, Courvoiser VS, Disarrono, Pastis

Wines

White/Rosé (select two)

- Chardonnay – Caymus, Mer Soleil
- Sauvignon Blanc – Justin, JNSQ
- Pinot Grigio - Terlato
- Riesling – Fritz Zimmer Kabinett
- Rosé - Gaia Agiorgitiko Dry Rosé

Red (select two)

- Cabernet – Caymus, Bonanza
- Pinot Noir - Francois Labet
- Shiraz Blend – Peter Lehmann, Clancy's Red Blend
- Red Blend – Batasiolo, Langhe Nebiolo

Sparkling Wine (select two)

- Lambrusco – Albinea Canali
- Cava – Segura Viudas Cava Reserva
- Sparkling French - Faire La Fête, Crémant de Limoux
- Rosé - Château Moncontour, Crémant de Loire

Beer

SELECT FIVE

Domestic
Budweiser, Coors Light, Miller Light, Michelob Ultra, Sam Adams Boston Lager, Goose Island 312, Dog Fish Head 60 Minute IPA, Omission Gluten Free Pale Ale, St. Pauli Girl's Non-Alcoholic Beer, Angry Orchard Rosé Cider

Imported
Corona Ultra, Stella Artois, Pilsner Urquell, Guinness, Moretti La Rossa, Heineken

Craft
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Specialty Bar Packages

Bar Theme Upgrades

Scottish Single Malts & Famous Blend Selections

ADDITIONAL 6 SCOTCHES AVAILABLE

Price additional 30/person per hour

- Johnnie Walker Black
- Talisker Storm
- Glen Fiddich 12 Year
- Laphroaig 10 Year
- Chivas
- Monkey Shoulder

The Bluegrass Bourbon Bar

ADDITIONAL 9 BOURBONS AVAILABLE

Price additional 25/person per hour

- Virgil Kaine – Riptrack Bourbon
- Knob Creek
- 1792 Small Batch
- Elijah Craig Small Batch
- Four Roses Small Batch
- Angel's Envy
- Maker's Mark
- Bulleit
- Buffalo Trace

Batch Drink Mixers

155/gallon, up to 20 people

- Lemon and Cucumber
- Strawberry and Basil
- Peach and Ginger

Non-alcoholic batch mixer is displayed on the bar for guests to add alcohol for an à la carte or bar package liquor charge.

Bars require a Bartender for $200 up to 2 hours, each additional hour $35 per Bartender. One Bartender for every 75 guests.
All beverage subject to taxable service charge, currently at 25% and state tax at 7%. An additional 3% on local liquor sales by the drink.

Banquet Wine List

Sparkling Wines

Villa Sandi, Il Fresco, Prosecco, Italy..... 30
Simonet, Blanc de Blancs, France 34
Poema, Cava Brut, Spain 38
Poema, Cava Brut Rosé, Spain 38
Château Moncontour, Brut Rosé, France 53
Faire La Fête, Crémant de Limoux Brut, France.... 54
Boschendal, Brut, South Africa 62
Ruggeri Giall' Oro, Prosecco Valdobbiadene, Italy ... 66
Segura Viudas, Cava Reserva, Spain 1.5 L 88
Veuve Clicquot Yellow Label Champagne, France ... 116

White Wines

Chardonnay

Boisset Estates, Kessler Collection, California 40
Cambria, Katherine's Vineyard, California 40
Caymus, Mer Soleil, California 58
Stag's Leap Wine Cellars, Karia, Napa Valley..... 96
Grgich Hills Estate, Napa Valley 146
Far Niente, Napa Valley 161

Pinot Grigio

Villa Sandi, Italy..... 30
Terre di Bacco, Italy..... 38
Terlato, Italy..... 55
Robert Sinskey, Orgia, Carneros..... 99

Sauvignon Blanc

The Crossings, New Zealand..... 38
Justin, JNSQ, California 48
Joseph Mellot, La Chatellenie, France 70
Merry Edwards, Russian River Valley..... 120

Other White Varieties

Tasca d'Almerita, Regaleali Bianco, Inzolia Blend, Sicily..... 34
Leonard Kreusch, Riesling Kabinett, Germany... 38
Batasiolo, Moscato d'Asti, Italy..... 42
Ernie Els, Chenin Blanc, South Africa..... 50
Loimer, Lois Grüner Veltliner, Austria..... 50
M. Chapoutier, Petite Ruche, Crozes Hermitage Blanc..... 70

Rosé

Mulderbosch, South Africa 35
Fleurs de Prairie, Provence, France 42
Justin, JNSQ, California 48
Gaia, Agiorgitiko, Greece 50
Matilde Chapoutier, Provence, France 1.5 L 124

Red Wines

Cabernet Sauvignon

Le Grand Noir, Languedoc, France 35
Bonanza, Cabernet Sauvignon, California 38
Boisset Estates, Kessler Collection, California ... 40
Duckhorn Greenwing, Cabernet Sauvignon, Washington 70
Ernie Els, Cabernet Sauvignon, South Africa 78
Paul Hobbs, Crossbarn, Napa Valley 96
Caymus, Cabernet Sauvignon, Napa Valley 1.0 L..... 175
Château Montelena, Cabernet Sauvignon, Napa Valley 1.5 L..... 239

Pinot Noir

Louis Latour, Domaine de Valmoissine, Provence, France 38
Etude Lyric, Pinot Noir, Santa Barbara 48
Francois Labet, Corsica, France 50
Siduri, Russian River Valley 90
Merry Edwards, Russian River Valley 150

Malbec

Terrazas de los Andes, Altos Del Plata 38
Terrazas de los Andes, Reserva 65

Other Red Varieties

The Crusher, Merlot, California 36
Beni di Batasiolo, Langhe, Nebbiolo, Italy 50
Torbreck, Woodcutter's Shiraz, Australia 58
Cecchi, Bonizio, Sangiovese, Toscana, Italy 1.5 L 60
Antinori Il Bruciato Cabernet Blend, Italy 70
Michael David Earthquake, Petit Sirah, Lodi, California 99
Paraduxx, Proprietary Red Blend, Napa Valley 102
Penfolds, Bin 28, Kalimna, Shiraz, South Australia 110

Wedding Cakes

LOVE IN EVERY SLICE

From a decadent filling to a floral fining, your wedding cake stands as a sweet symbol of your love. Our passionate pastry chef will work with you to create a custom design that will embody the love and devotion of your wedding, from the first bite down to the last.

Wedding Cakes

Pricing

Basic Cake Selections | 9/serving
Signature Cake Flavors | 11/serving
Grooms Cake Designs | 500/cake

Additional cost may apply for the following:

- Extensive Piping Designs
- Gum Paste Flowers
- Sculpted Fondant Applications
- Hand Painting

Wedding Cake Flavors

Dark Chocolate
Vanilla Bean
Chocolate Chip
Almond
Carrot Walnut
White Citrus
Coconut Pecan
Marble
Red Velvet
Strawberry
Spice
Mocha
Cookies and Cream
Vegan and Gluten Free (Additional 2/serving)

Filling Flavors

Fresh Berries and Cream
Vanilla Pastry Cream
Dark Chocolate Mousse
Kahlua Chocolate Mousse
Bailey's Irish Cream
Cream Cheese Icing
Mascarpone Cheese Mousse
Peanut Butter Mousse
German Chocolate
Dark Chocolate Ganache
White Chocolate Ganache
Lemon Curd
Raspberry Jam
Strawberry Preserves

Icing Flavors

Swiss Meringue Buttercream
Classic Buttercream
White Chocolate Buttercream
Cream Cheese Buttercream
Fondant (Additional 2/serving)

Signature Flavors

Banana Nut
Banana Cake, Maple Swiss Buttercream, Pecan Praline Crunch, Cream Cheese Icing

Neapolitan
Strawberry Cake, Dark Chocolate Mousse, Fresh Strawberries, Vanilla Buttercream

Vanilla Citrus
Vanilla Bean Cake, Orange Marmalade, Lemon Curd, Citrus Buttercream

Black Forest
Dark Chocolate Cake, Vanilla Pastry Cream, Brandied Cherries, Swiss Meringue Buttercream

Tropical Fruit
Coconut Cake, Passion Fruit Mousse, Roasted Pineapple, Swiss Meringue Buttercream

Tiramisu
Espresso Soaked Vanilla Cake, Mascarpone Cheese Mousse, Kahlua Ganache

Some items are served raw, undercooked or can be cooked to order.
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

Entertainment On The Riverfront

Your guests will be privy to the most unique visitor experience ever created in Savannah with the new Plant Riverside District. The sprawling 4.5-acre waterfront entertainment district embodies the spirit of the past with a 100-year old repurposed power plant and more than a dozen restaurants, retail shops, parks and music venues to carry the riverfront into the future.

Dining at JW

- Baobab Lounge
- District Seafood
- District Smokehouse
- Graffito
- Riverside Biergarten
- Savannah Tequila Company
- Stone & Webster Chophouse
- Turbine Market + Café
- Starbucks

Rooftop Entertaining

- Electric Moon Skytop Lounge
- Myrtle & Rose
- Compass Pool Lounge

Poseidon Spa

Share the gift of relaxation with your wedding party at JW Marriott Savannah Plant Riverside District. Poseidon Spa is an ideal setting for unique experiences that everyone will enjoy. Our team will create customized wedding packages for your special gathering. We will arrange all spa services and accommodate spa dining requests. Begin your spa experience early by allowing us to take care of all your pre-planning details!

Spa Services

- Facials Including HydraFacial
- Manicure/Pedicure
- Waxing
- Massages
- Body Treatments
- Wellness Rituals
- Special Event Hair Styling
- Makeup (upon request)

Savannah Weddings

Savannah presents a rich history of southern hospitality.
Say “I do” in one of the most charming cities in the country and begin your forever
with an unforgettable celebration along Savannah’s iconic riverfront.

JW MARRIOTT

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PLANT RIVERSIDE DISTRICT

LOOK

marriott.com/savjw

RING

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FOLLOW

@plantriversidedistrict

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