

BOHEMIAN HOTEL
SAVANNAH RIVERFRONT

WHERE EXPECTED ENDS,
EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS

BY KESSLER®



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COASTAL 15 RESTAURANT

PLAN TO BE INSPIRED.

EXCEPTIONAL EVENTS BY KESSLER

What matters to you happens here. It's why we invite you to celebrate bigger. To give your ideas an unexpected twist. And to elevate your story to bold new heights. When you host your event at Bohemian Hotel Savannah Riverfront, we'll push the limits until it's exceptional, so that you can make the moment your own.

BEGIN WITH A BLANK CANVAS

We'll help you plan your event down to the tiniest detail, while leaving the doors open for the unexpected, like a rooftop happy hour, an afternoon spa break or live artist painting experience. Our passionate Grand Performers will take your event beyond the ordinary, delivering exceptional experiences and unusual ideas, big and small.

ALL BOHEMIAN BREAKFASTS

All Bohemian Breakfast include Fresh Orange Juice, Freshly Brewed Coffee and Assorted Specialty Teas.
 All items are displayed for a maximum of 90 minutes to ensure health and safety standards.
 Minimum of 10 Guests for Buffets. Events with less than 10 Guests, Buffet Surcharges will apply.

CONTINENTAL BREAKFAST • \$32/PP

Fresh Cut Seasonal Fruits
& Berries

Freshly Baked
Breakfast Pastries
*Muffins, Danish, Croissants, Biscuits,
Butter, Preserves*

Individual Fruit Yogurts

House-made Granola

BOHEMIAN AMERICAN BREAKFAST • \$42/PP

Fresh Cut Seasonal Fruits
& Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola

Farm Fresh Scrambled Eggs

Home Fried Potatoes
Onions & Peppers

Applewood Smoked Bacon &
Pork Sausage Links

BOHEMIAN BREAKFAST SANDWICH BOARD • \$42/PP

Fresh Cut Seasonal Fruits
& Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola

Choice one or two*:

Smoked Ham, Egg & Cheddar on
English Muffin

Applewood Bacon, Cheddar & Egg
on Croissant

Sausage, Egg & Cheddar on
Buttermilk Biscuit

**Select 1 Sandwich or 2 +\$2/PP*

PLATED BREAKFAST MENU • \$38/PP

Family Style: Danishes, Muffins,
Croissants, & Fruit Salad**

Entrée Choice Selection

Pick 3 of the following to offer:

Bohemian Southern Breakfast

Avocado Toast

Bacon & Sausage Quiche

Cinnamon Crunch French Toast

Blueberry Pancakes

Coastal Benedict

***Assorted Fresh Pastries &
Fruit Salad Served Family Style*

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.

Menu prices are subject to local taxes and service charge of 25%. Prices are subject to change until signed event orders are received by the Event Services Manager.

BOHEMIAN BREAKFASTS ENHANCEMENTS

All Bohemian Breakfast include Fresh Orange Juice, Freshly Brewed Coffee and Assorted Specialty Teas. All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Minimum Guest count for all Breakfast Enhancements is 6 people.

QUICHE • \$45/EA

Bacon, Sausage, & Cheddar (Serves 6-8 People)

SMOKED SALMON DISPLAY • \$15/PP

Bagels, Whipped Cream Cheese, Capers, Onions, Tomatoes

CINNAMON TOAST FRENCH TOAST • \$45/EA

Bananas, Strawberries, Bourbon Caramel
(Service 6-8 People)

BLUEBERRY PANCAKES • \$45/EA

Buttermilk Griddled Cakes, Vanilla Simmered Blueberries,
Whipped Cream (Service 6-8 People)

BREAKFAST MEATS • \$9/PP

Applewood Smoked Bacon, Pork Sausage Links

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BOHEMIAN LUNCH

All Bohemian Buffet lunches are set in a designated section in Coastal 15. All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Minimum of 10 Guests for Buffets. Events with less than 10 Guests, Buffet Surcharges will apply. All Bohemian Lunches include Iced Water, Iced Tea and Soft Drink.

PLATED LUNCH MENU • \$44/PP

Family Style*
Biscuit Basket with Hot Honey and whipped Sorghum Butter

Entrée Choice Selection
Pick 3 of the following to offer:

Blackened Salmon
Crab Cake
Burger
Hot Chicken Sandwich
Fish & Chips
Shrimp & Grits
Coastal Wedge with Protein
Caesar Salad with Protein

*Biscuit Basket with Hot Honey and Whipped Sorghum Butter Served Family Style

*Assorted Cookies Served Family Style

BOHEMIAN DELI BOARD • \$45/PP

Low Country Chowder**
Parker House Rolls

Chopped Caesar Salad
Southern Potato Salad
Classic Egg Salad
Classic Cole Slaw
House Potato Chips
Sliced White, Wheat, & Rye Bread
Assorted Sliced & Displayed Deli Meats (Oven roasted Turkey, Ham, & Roast Beef)
Assorted Sliced Cheese
Accompaniments (Lettuce, Tomato, Onion, Pickle, Mustard, Mayo)
Mini Blondies, Brownies, & Lemon Bars

BOHEMIAN SOUTHERN SPREAD • \$52/PP

Shaved Garden Vegetable Salad
Buttermilk Ranch
Southern Potato Salad
Biscuits
Sorghum Butter & Hot Honey
Classic Cole Slaw
Southern Buttermilk Fried Chicken Breast
Blackened Shrimp and Grits
Bacon, Cheddar, Green Onions, Tomatoes, & Creole Sauce
Mac & Cheese
Green Beans
GA Peanuts and Shallots
Mini Blondies, Brownies, & Lemon Bars

COASTAL SEAFOOD SPREAD • \$65/PP

Low Country Chowder**
Parker House Rolls
Chopped Caesar Salad
Shrimp & Lobster Hushpuppies
Sorghum Butter, Savannah Hot Honey
Half Shell Oysters & Shrimp Cocktail
Cocktail Sauce, Tartar Sauce, Lemons
Jumbo Lump Crab Cakes
Remoulade
Crispy Old Bay Potatoes
Herbs
Green beans
GA Peanuts and Shallots
Blackened Salmon
Creole Sauce
Mini Blondies, Brownies, & Lemon Bars

**Coastal Gumbo (Instead of Chowder Shrimp, Smoked Ham, Okra, Carolina Rice Served Family Style)

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BOHEMIAN LUNCH GRAB & GO

All Bohemian Grab & Go Lunches include Cold Slaw, Sandwich, Cookie for Dessert, Whole Fruit, Bottled Water. \$36 per person.

SANDWICHES *(Select Two)*

JR. TURKEY

**HAM, TOMATO, &
PIMENTO CHEESE SANDWICH**

GRILLED CHICKEN CAESAR WRAP

SHRIMP ROLL

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BOHEMIAN BREAKS

CHIPS & DIPS • \$21 PP

- Crackers and pimento cheese
- Tortilla chips and salsa
- Potato Chips and Charred Onion Aioli

THE BARISTA COFFEE BREAK • \$24/PP

- Coffee and tea
- Assorted Cookies
- Mixed Nuts
- Fruit Salad
- Croissants

THE SWEET TOOTH BREAK • \$26/PP

Select 3:

- Chocolate Covered Strawberries
- Mini Lemon Bars
- Mini Brownies
- Mini Blondies
- Cookies
- Mini Cheesecakes

EURO BREAK • \$24/PP

- Artisan Cheese display
- Olives
- Sliced Baguette
- Sliced Fruits

ENERGIZE BREAK • \$26/PP

- Mini Kind Bars
- Beef Jerky
- Whole Fruit (Apples, Bananas, Oranges)
- Red Bull Energy Drinks

BREAK ITEMS ON CONSUMPTION

- Individual Bags of Chips, Pretzel or Popcorn • \$7/each
- Individual Bags of Trail Mix • \$7/each
- Individual Kind Bars • \$6/each
- Individual Candy Bars • \$6/each

BEVERAGES ON CONSUMPTION

- Freshly Brewed Regular, Decaffeinated Coffee and Assorted Specialty Teas • \$98/GAL
- Assorted Coca-Cola® Products • \$6/each
- San Benedetto Bottled Water, Still and Sparkling • \$6/each

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BOHEMIAN RECEPTION HORS D'OEUVRES

Minimum of two dozen per selection.

LAND

MINI FRANK IN A BLANKET • \$82/DOZ

PROSCIUTTO WRAPPED PEAR • \$80/DOZ

Rosemary, Balsamic

THAI CHICKEN SATAY • \$84/DOZ

Peanut Dipping Sauce

WAYGU BEEF CROSTINI • \$87/DOZ

Horseradish Cream

BEEF WELLINGTON • \$85/DOZ

MARINATED BEEF SIRLOIN

YAKATORI • \$88/DOZ

CHICKEN & WAFFLE BITE • \$81/DOZ

Chile Maple Drizzle

SEA

MINI CRAB CAKES • \$88/DOZ

Remoulade

SHRIMP & LOBSTER

HUSHPUPIES • \$82/DOZ

FRIED OYSTER SPOONS • \$86/DOZ

Cocktail Sauce

SMOKED SALMON BUTTON • \$84/DOZ

Rye, Sour Cream, Dill

TRUFFLED DEVILED EGGS • \$88/DOZ

Caviar

BACON WRAPPED SCALLOPS • \$82/DOZ

CRAB SALAD PHYLLO CUPS • \$88/DOZ

AHI TUNA CUCUMBER • \$89/DOZ

Spicy Mayo, Sesame, Cilantro

GARDEN

CRISPY MAC & CHEESE BALLS • \$84/DOZ

SAVANNAH CHEESE TOAST • \$83/DOZ

TOMATO BRUSCHETTA

CROSTINI • \$81/DOZ

MARINATED BEEF

SIRLOIN YAKATORI • \$78/DOZ

CUCUMBER TEA SANDWICH • \$81/DOZ

GORGONZOLA TOAST \$81/DOZ

Fig Jam

MINI ASSORTED QUICHE • \$81/DOZ

VEGETABLE SPRING ROLL • \$84/DOZ

Sweet Chili Sauce

SPANAKOPITA • \$81/DOZ

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GRAND RECEPTION DISPLAYS

SHRIMP COCKTAIL • \$75/DOZ

Served with Traditional Cocktail Sauce (3 Pieces Per Person)

ARTISAN CHEESE BOARD • \$21/PP

Selection Cheeses, Fresh & Dried Fruits, Nuts, Rustic Breads

BOHEMIAN HUNT BOARD • \$24/PP

Cured Meats and Artisan Cheese, Olives Fresh & Dried Fruits and Baguette

RAW BAR DISPLAY • \$45/PP

Oysters On the ½ Shell, Shrimp Cocktail, Blue Crab Cocktail Claws, Tuna Poke

CRUDITÉ BOARD • \$16/PP

Seasonal Market Vegetables Served with Chipotle Ranch, Creamy Blue Cheese Dressing

CHOPPED WEDGE SALAD • \$11/PP

Bleu Cheese, Heirloom Cherry Tomatoes, Bacon, Shaved Onion, Buttermilk Ranch Dressing

TRADITIONAL CAESAR SALAD • \$9/PP

Chopped Romaine, Croutons, Heirloom Cherry Tomatoes, Parmesan, House Made Caesar Dressing

GARDEN SALAD • \$8/PP

Chopped Romaine, Shaved Radish, Carrot, Heirloom Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

GREEK SALAD • \$11/PP

Chopped Romaine, Soft Feta, Peppadew Pepper, Onion, Cucumber, Olive, Greek Dressing

DESSERT STATION • \$21.50/PP

Mini Lemon Bars, Mini Blondies, Mini Brownies, Petit Fours and Cookie

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STATIONS

SLIDER STATION • \$27/PP

Select 2:

Beef

Caramelized Onions, Cheddar, Charred Onion Aioli

Pulled BBQ Pork

Pickles

Hawaiian Chicken

Teriyaki Chicken Breast, Grilled Pineapple, Charred Red Onion

Crispy Shrimp

Remoulade, Crunchy Slaw

Blackened Shrimp

Remoulade, Crunchy Slaw

MAC & CHEESE* • \$22/PP

Pasta

Cavatappi & Orecchiette Cheddar, Smoked Gouda & Truffle Gruyère

Add-ins:

Applewood Bacon, Grilled Chicken, Shrimp, Caramelized Onions, Red Peppers, Forest Mushrooms, Baby Spinach, Peas, Tomatoes, Scallions, Chile Flake, Artichokes

*Chef Attendant required. One chef per 75 guests per station, \$175 each.

Reception Stations are served for a maximum of 1.5 hours and a minimum of 25 guests.

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WHOLE BEEF TENDERLOIN* • \$42/PP

Horseradish Sauce, Sliced Silver Dollar Rolls

WHOLE PRIME RIB OF BEEF* • \$40/PP

Horseradish Sauce, Au Jus

WHOLE POACHED

SALMON* • \$24/PP

Bearnaise, Lemon, Capers, & Herbs

WHOLE BOURBON GLAZED PORK LOIN* • \$18/PP

Honey Mustard Sauce

WHOLE SESAME CRUSTED AHI TUNA LOIN* • \$28/PP

Spicy Mayo, Ponzu

SLOW BRAISED WHOLE CORNED BEEF* • \$22/PP

Whole Grain Mustard Aioli

SLOWROASTED

TURKEY BREAST* • \$18/PP

Turkey Gravy (Seasonal Availability)

SHRIMP & GRITS STATION* • \$29/PP

Blackened Shrimp in Creole Sauce, Grits, Cheddar, Bacon, Tomato, Green Onion

RECEPTION BEVERAGES

OPEN HOST BAR

Prices are per person, per hour. Includes assorted waters, juice and sodas.

PREMIUM

1 HOUR • \$37
 2 HOURS • \$47
 3 HOURS • \$57
 4 HOURS • \$67

BEER & WINE

1 HOUR • \$20
 2 HOURS • \$27
 3 HOURS • \$34
 4 HOURS • \$41

LUXURY

1 HOUR • \$39
 2 HOURS • \$49
 3 HOURS • \$59
 4 HOURS • \$69

HOST BAR ON CONSUMPTION

On consumption, plus service charge and tax.

LIQUORS

Premium • \$14
 Specialty Premium Cocktails • \$18
 Luxury • \$16
 Specialty Luxury Cocktails • \$20

WINES | HOUSE WINE

House Glass • \$15
 Premium Glass • \$17

BEER

Domestic • \$9
 Import • \$10
 Craft & Draft • \$11

NON-ALCOHOLIC

Sodas & Juices • \$6
 Mineral Waters • \$6

SCHEDULE OF FEES

BARTENDER

A fee of \$200/bartender will be applied (2 hours). Each additional hour is \$35/bartender. Minimum of one bartender per 75 guests.

SERVICE CHARGE

Local Taxes and Service Charge

WINE SERVICE

Bottle Price

Menu prices are subject to local taxes and service charge of 25%. Prices are subject to change until signed event orders are received by the Event Services Manager.



Kessler

THE KESSLER DIFFERENCE

We believe where expected ends, extraordinary begins. It's why our spaces inspire, our cuisine and cocktails dare you to taste something new, and our experiences are designed to take your event beyond the ordinary. We invite you to imagine things differently, boldly step away from what you've always done and create an event that's truly inspiring.

Let's begin creating your Exceptional Event together. Contact our team at brfsales@kesslercollection.com to begin.

LOBBY