



PRIVATE EVENTS & MENU PACKET

26 East Bay Street - 15 East River Street - Savannah, GA 31401

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BOOKING A PRIVATE ROOM AT VIC'S ON THE RIVER

EVENT BOOKING HOURS

Lunch – 11:00 AM – 3:00 PM

Dinner – 5:00 PM – 10:00 PM

If you wish to arrive earlier or later than these times, any changes to the event timing must be approved prior to signing the room agreement

For parties exceeding 80 guests, we recommend taking pre-event orders for all guests or switching to the DUO Plated Dinner to ensure sufficient service.

PRICING

Each private room has a food and beverage minimum, exclusive of tax and applicable fees. A non-refundable room rental is due at the time of booking and does not count toward the food and beverage minimum.

OUR PRIVATE ROOMS

Stoddard: 120 seated or 150 cocktail style

Victor Hall: 50-60 seated or 70 cocktail style

Dieter's Den: 32 seated or 40 cocktail style

MENU & BAR SELECTIONS

We do not offer formal tastings for events.

Our private events menu is the same Low Country style fare we serve in the main restaurant.

We require at least two hours for dinner service.

GUARANTEED GUEST COUNT

You will have 10 days prior to the date to give us your guaranteed guest count. You will be charged this amount, or however many guests attend, whichever is greater.

PARKING

There are 2 parking garages on Drayton Street between Broughton St. & Bay St. They are less than 2 blocks from the Restaurant entrance.

MUSIC

Complimentary background music will be playing during all events.

AUDIO VISUAL RENTAL

Projector or flat screen TV	\$ 75.00	Wireless Microphone	\$ 25.00 (Stoddard ONLY)
Bluetooth Speaker	\$25.00		

Stoddard is the only room we allow a band, DJ, and/or dance floor. This is not permitted in Dieter's Den or Victor Hall for any reason. Background music or Bluetooth speakers are permitted if maintained at a respectable volume and do not disturb other guests.

Vic's On the River Hors d'oeuvre Menu

The following Hors d'oeuvres can be stationed or passed.

Hors d'oeuvres are priced per piece. **Minimum of 25 pieces per item.**

Recommended ~ 1.5 or 2 pieces per person

Caught from the Ocean

Rosemary Barbecue Shrimp & Grit Cake Skewer	\$ 2.50
Wild Georgia Shrimp Cocktail, served with cocktail sauce & lemon	\$ 2.50
Fried Wild Georgia Shrimp with Spicy Chili Dipping Sauce	\$ 2.50
Coconut Crusted Shrimp with horseradish marmalade	\$ 3.00
Crawfish Beignets with Tabasco syrup	\$ 3.00
Crab Cakes with roasted red pepper aioli	\$ 3.50
Cured Salmon with dill crème fraiche on crostini	\$ 3.50
Seared Scallop with lemon herb truffle butter	\$ 6.00
Blackened Ahi Tuna with cucumber relish on fried wonton	\$ 3.50
Charred Octopus Salad in a lettuce cup	\$ 7.00

Prepared from the Land

Blackened Chicken Skewer with lemon yogurt sauce	\$ 1.75
Pecan Chicken Tenders with honey mustard sauce	\$ 1.75
Grilled Chicken Skewer with chili sauce	\$ 1.75
Southern Meatballs with BBQ sauce	\$ 1.75
Andouille Sausage Beignet	\$ 2.50
Andouille Sausage & Black Pepper Grilled Pineapple Skewer	\$ 2.50
Beef Carpaccio with truffle aioli & parmesan on crostini	\$ 3.00
Short Rib and caramelized onion beignets	\$ 3.00
Loaded Deviled Eggs with bacon, cheddar & chives	\$ 3.50
Meatloaf Slider on sweet roll with barbecue sauce	\$ 4.50
Rosemary Rack of Lamb Lollipop with bourbon demi	\$ 7.00

Picked From the Garden

Tempura Chive Onion Rings	\$ 1.50
Tomato & Pimento Sandwich on white bread	\$ 3.50
Fried Green Tomato Bites with goat cheese and pickled peppers	\$ 2.50
Corn & Risotto Cake with chipotle aioli	\$ 2.50
Cucumber cup with pimento cheese	\$ 2.50
Tomato, Basil, and Mozzarella Skewer with white balsamic vinaigrette	\$ 2.50
Herbed Stuffed Mushroom	\$ 2.00
Fried Macaroni and Cheese Ball with tabasco syrup	\$ 1.50

Specialty Desserts

Strawberry and White Chocolate Bread Pudding with crème anglaise	\$ 2.50
Mini Key Lime Pie or Mini Pecan Pie	\$ 2.50
Mini Praline Cheesecake with warm praline sauce	\$ 3.00
Mini Chocolate Torte with raspberry coulis	\$ 2.50
Mini Sea Caramel Cheesecake	\$ 3.00

SIGNATURE STATIONED DISPLAYS (serves up to 25 guests)

Vegetable Display **\$ 85.00**

Selection of Seasonal Local Vegetables

Cheese Display with crostini **\$ 140.00**

Selection of artisanal cheese

Fruit Display **\$105.00**

Selection of Seasonal Fruits

Vegetable Antipasto Display **\$105.00**

Selection of marinated and grilled vegetables with mozzarella

Fried Green Tomatoes **\$ 8.00 per person**

Our Fried Green Tomatoes have an herb panko and asiago cheese breading. They are served with goat cheese, tomato chutney, and balsamic vinegar syrup.

SIGNATURE SEAFOOD DISPLAYS (*Minimum 25 pieces)

Shrimp Cocktail*	\$ 2.50	Chilled Lobster Tail*	\$ 17.00
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Oysters on the ½ shell*	MARKET	Oysters Rockefeller*	\$ 3.00
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Chilled Mussels*	\$ 2.50	Country Ham & Leek Baked Oyster*	\$ 3.50
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Chef Manned Action Stations

There is a **\$75.00** chef's fee per action station. Minimum of 25 people.

Risotto Station Grilled Asparagus, Wild Mushrooms and Parmesan Cheese **\$6.00** per person
with Shrimp **\$12.00** per person

Shrimp and Grits Action Station **\$13.00** per person

Smoked Cheddar Stone Ground Grits, Wild Georgia Shrimp in rosemary BBQ and smoked bacon.

Smoked Pork Taco Station **\$10.00** per person

Black beans, corn, tomatoes, fennel slaw & chimichurri sauce

Smoked Beef Brisket Station **\$ 12.00** per person

Barbecue sauce, crispy onions, fresh baked rolls

Smoked, Roasted or Fried Chicken Station **\$10.00** per person

Seasonal relishes & corn on the cob

Beef Tenderloin Action Carving Station- **\$17.00** per person

Port wine demi, caramelized onions & fresh baked Rolls

Roast Prime Rib Action Carving Station - **\$14.00** per person

Horseradish Cream Sauce, Au Jus & fresh baked Rolls

Steamship Round of Beef Action Carving Station **\$ 850.00**

Horseradish Cream Sauce & fresh baked Rolls

Plated Dinner Menus

The host will select 1 appetizer, 1 salad course, 3 entrees, and 2 desserts. Guests will be served the selected appetizer, salad, and their choice of entrée, and dessert chosen by the host.

includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade.

Appetizer Course (select 1)

She Crab Soup

Fried Green Tomato with Goat Cheese and Tomato Chutney

Seasonal Cheese & Fruit Plate

Shrimp cocktail with cocktail sauce and lemon wedge.

Salad Course (select 1)

Mixed Green Salad, tomatoes, cucumbers, and buttermilk croutons with Balsamic Vinaigrette

Southern Caesar Salad with lemon scented dressing and buttermilk croutons (+ \$1.50 per person)

Choice of Entree (select 3)

served with Roasted Garlic Mashed Potatoes and Seasonal Vegetable

\$50 MENU

Lemon & Parmesan Baked Redfish

fresh herb beurre blanc

Shrimp & Smoked Cheddar Grits

rosemary barbecue & smoked bacon

**Herb Marinated Pan Seared Chicken
Breast**

Grand Marnier marmalade glaze

Grilled Top Sirloin

port wine demi-glace

Vic's Traditional Meatloaf

barbecue sauce

\$ 60 MENU

Pecan Crusted Flounder

orange scallion cream sauce

Crab Stuffed Baked Salmon

Limoncello beurre blanc

Grilled Pork Chop

mushroom & tomato demi

Spinach & Boursin cheese Stuffed

Chicken Breast

creole tomato sauce

Grilled Ribeye

Au Poivre

\$70 MENU

Jumbo Lump Baked Crab Cake

roasted red pepper aioli

Pan Seared Sea Scallops

lemon herb truffle butter

Herb Crusted Rack of Lamb

Rosemary demi-glace

**Crab & Shrimp Stuffed Fresh Catch
of the Day**

Champagne cream sauce

Pan Seared Filet Mignon

red wine & shallot bordelaise

You may mix and match entrees, the price of your menu will reflect selections.

You can modify any guest's entrée to meet dietary restrictions (Gluten, Dairy, Vegetarian, Vegan)

Children under the age of 12 have the option to order Chicken Fingers with French Fries or Macaroni and Cheese (\$12)

Choice of Desserts (select 2)

Praline Cheesecake with Praline Sauce

Strawberry and White Chocolate Bread Pudding with Crème Anglaise

Chocolate Torte with Raspberry Coulis

Pecan Pie Tart

Key Lime Pie

Sea Salt Caramel Cheesecake

DUO Plated Dinner Menus

Each entrée will come with both entrees listed.

includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade

Salad course (select 1)

Mixed Green Salad, tomatoes, cucumbers, and croutons with Balsamic Vinaigrette

Southern Caesar Salad with lemon scented dressing and buttermilk croutons (+ \$1.50 per person)

Main course (select 1)

served with Roasted Garlic Mashed Potatoes and Seasonal Vegetable

The Low Country Duet Plate \$ 40.00

Grilled Top Sirloin Steak *port wine demi-glace*

& Rosemary Barbecue Shrimp *topped with applewood smoked bacon*

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The Forsyth Duet Plate \$ 60.00

Grilled Beef Tenderloin *with a port wine demi*

& Pecan Crusted Flounder *with orange scallion cream sauce*

The Vic's Signature Duet \$ 75.00

Pan Seared Center Cut Filet *with port wine demi*

& Pan Seared Scallops *with citrus truffle sauce* **& Crab Cake** *with remoulade*

The Magnolia Duet Plate \$ 90.00

Grilled Ribeye *au poivre*

& Lobster Tail *with drawn butter*

You can modify any guest's entrée to meet dietary restrictions (Gluten, Dairy, Vegetarian, Vegan)

Children under the age of 12 have the option to order Chicken Fingers with French Fries or Macaroni and Cheese (\$12)

Dessert Duet (select 2)

Mini Praline Cheesecake with Praline Sauce

Mini Strawberry and White Chocolate Bread Pudding with Crème Anglaise

Mini Chocolate Torte with Raspberry Coulis

Mini Pecan Pie Tart

Mini Key Lime Pie

Mini Sea Salt Caramel Cheesecake

Vic's on the River Dinner Family Style OR Buffet

* \$150 setup fee for **Buffet***

Includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade.
How it works: Proteins are pre-plated. Sides are served Family-Style. Desserts are pre-plated.

ADD FIRST COURSE + \$3.5 Mixed Green Salad, She Crab Soup or Fried Green Tomato

Vic's Classic Family Style Meal **\$50.00 (Select 3)**

Fried Chicken (served as a shared entrée)
Pan Seared Chicken Breast with Grand Marnier Marmalade Glaze
Smoked Barbecue Beef Brisket
Barbecue Pulled Pork
Pecan Crusted Flounder with orange scallion cream sauce
Grilled Sirloin Steak with port wine demi
Meatloaf with barbecue sauce

Vic's Grand Family Style Meal **\$65.00 (Select 3)**

Boursin & Spinach Stuffed Chicken with creole tomato sauce
Fried Wild Georgia Shrimp with side of tartar sauce
Herb Crusted Baked Salmon with creole mustard sauce
Cheer wine braised Short Rib
Bacon Wrapped Pork Loin with blackberry demi
Beef Tenderloin Medallions with red wine & shallot bordelaise

Sides (Select 3)

Cole Slaw
Garlic Butter Green Beans
Collard Greens
Macaroni & Cheese
Smoked Cheddar Grits
Buttermilk Mashed Potatoes
Roasted Potatoes
Parmesan Risotto
Grilled Asparagus

CHOOSE 2 Desserts

Mini Praline Cheesecake with Praline Sauce
Mini Strawberry and White Chocolate Bread Pudding with Crème Anglaise
Mini Chocolate Torte with Raspberry Coulis
Mini Pecan Pie Tart
Mini Key Lime Pie
Mini Sea Salt Caramel Cheesecake

PLATED LUNCH MENU

per person includes biscuits, coffee, and tea

First Course (select 1)

Mixed Green Salad
She Crab Soup
Seasonal cheese & fruit plate

Main Course (select 2)

** Served with mashed potatoes and seasonal vegetable*

Level I \$28

Spinach & Artichoke Quiche
Hollandaise & Fresh Fruit
Chicken Salad Plate
grilled pita bread
Pancakes or French Toast
whipped cream and fresh berries
Parmesan and Lemon Redfish*
fresh herb beurre blanc
Barbecue Pulled Pork Plate
grilled bread & seasonal vegetables
Pan Seared Chicken Breast*
Grand Marnier marmalade glaze

Level II \$35

Grilled Top Sirloin Steak*
Port wine demi
Eggs Benedict
Hollandaise & Country Ham
Herb Crusted Salmon *
creole mustard cream
Shrimp & Smoked Cheddar Grits
rosemary barbecue and bacon
Pecan Crusted Flounder*
Orange scallion cream sauce
Spinach & Boursin Stuffed Chicken *
Creole tomato sauce

Dessert (select 1)

Praline Cheesecake with Praline Sauce
Strawberry and White Chocolate Bread Pudding with Crème Anglaise
Chocolate Torte with Raspberry Coulis
Pecan Pie Tart
Key Lime Pie
Sea Salt Caramel Cheesecake

LUNCH BUFFET MENU

per person includes biscuits, coffee, and tea

Minimum of 25 guests required & \$150 Buffet setup fee

Level I \$27.50

PROTEINS (SELECT 2)

Fried Chicken
Pulled Pork with Vic's BBQ Sauce
Meatloaf
French Toast & Pancakes
Scrambled Eggs
Baked Redfish

SIDES (SELECT 2)

Mixed Green Salad
Bacon
Garlic Butter Greens Beans
Buttermilk Mashed Potatoes
Collard Greens
Macaroni & Cheese

Level II \$32.50

PROTEINS (SELECT 2)

Southwest Eggs Frittata
Eggs Benedict
Smoked Beef Brisket
Pecan Crusted Flounder
Herb Crusted Salmon
Roasted Pork Tenderloin

SIDES (SELECT 2)

Mixed Green Salad
Sausage
Tomato Bisque
Grilled Asparagus
Potato Hash
Yogurt with Granola & Berries

Dessert (select 1)

Praline Cheesecake with Praline Sauce
Strawberry and White Chocolate Bread Pudding with Crème Anglaise
Chocolate Torte with Raspberry Coulis
Pecan Pie Tart
Key Lime Pie
Sea Salt Caramel Cheesecake

Events Bar Options

Vic's on the River's bar is based on consumption.

We do not allow any outside alcohol.

All Guests must have a valid ID to drink alcohol.

Vic's on the River does not allow shots.

CASH bar (guests are responsible for paying for their own alcohol) or OPEN bar options available.

SPIRITS **\$7.00 - \$22.50 (single & double shot pricing)**

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan, Sugar Island Coconut Rum, Makers Mark, Crown Royal, Johnny Walker Black, Herradura Tequila

BEER **\$4.00 - \$7.00**

Michelob Ultra (bottle), Yuengling (bottle), Bud Light (bottle), Corona Extra (bottle), Seasonal Selection- Local Beers (cans)

HOUSE WINES (Sand Point) **\$28.00 (Select 4)**

Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir

OR

SELECT WINES **\$36.00 - \$50.00 (Select 4)**

Kings Estate Pinot Grigio, Chateau Ste. Michelle Riesling, Whitehaven Sauvignon Blanc, William Hill Chardonnay, Chemistry Pinot Noir, Murphy -Goode Merlot, Terra d'Oro Red Zinfandel, Penfolds Shiraz, William Hill Cabernet

Additional Events Bar Options

***Anything below this point does not come with the bar and our banquet managers will need to know prior to the event**

CORDIALS **\$6.50-13.25**

Baileys, Kahlua, Disaronno, Sambuca, Frangelico

HOUSE BUBBLES **\$36.00 - \$40.00 (Select 1)**

Jean Dorsene Brut, Duc De Valmer Brut, Jacques Pélvas "Grand Cuvee" Brut Rose, Acinum Prosecco Extra Dry

A **champagne toast** is available for your guests. You may select a ½ glass pour or full glass pour.

Champagne is sold by the bottle for an open bar. If you want champagne toast, we will need to know this prior to the event.

SPECIALTY COCKTAILS

2 specialty cocktails available per event

These will need to be selected prior to your event.

Dieter's Den Bar

All liquor and beer will be retrieved by your servers from the main bar.

Please use the selections above.

CASH BAR PRICING IS DIFFERENT THAN WHAT IS LISTED ABOVE

SPECIAL ORDERS ARE AVAILABLE FOR SPIRITS, BEER, & WINE FOR A \$25 SERVICE FEE