



SOHO SOUTH

DANIEL REED HOSPITALITY

Welcome to SOHO SOUTH

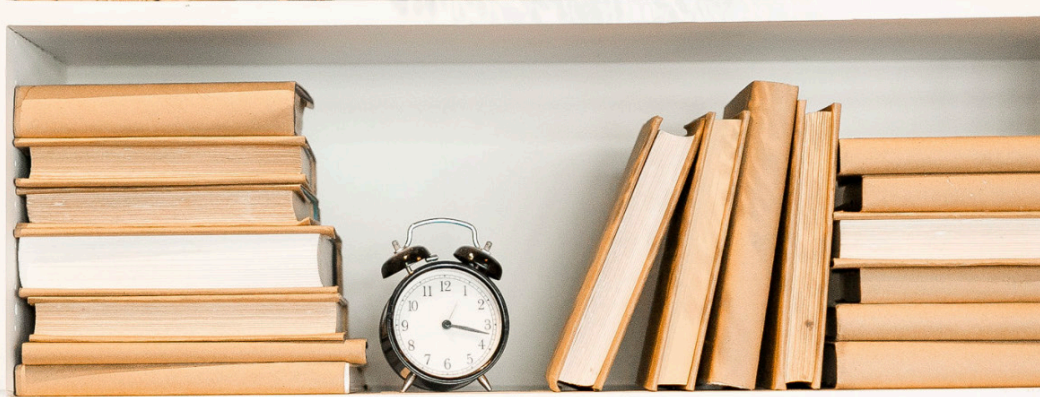
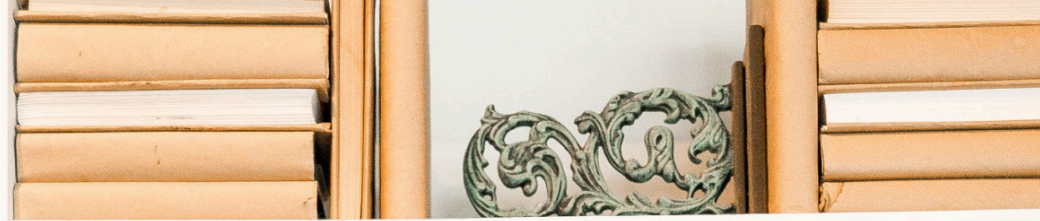
Located near the corner of Liberty and Bull Streets in the heart of historic downtown, Soho South is one of the hostess city's most unique venues. A microcosm of the city itself; Soho captures Savannah's romance, history, preservation, beauty, southern charm and surprisingly cosmopolitan style. Appropriately named after the iconic New York City neighborhood for its proximity to nearby shops and vibrant entertainment venues. Built originally as an automotive service station in 1945, the building sat vacant for a number of years before being transformed into the premier events venue you see today.

The versatile space lends itself to a wide variety of events, from smaller family & friends celebrations to larger weddings and corporate events.

Soho South is Savannah's one-stop source for all the ingredients necessary to make your event a success.

This packet should provide you with the necessary details to determine if our space is the right fit for you. However, if you have any additional questions after reviewing the information herein, please do not hesitate to contact our Private Events Coordinator, Alysse Sweeney. We look forward to working with you to make your upcoming event a success!

Alysse Sweeney
Private Events Coordinator | Daniel Reed Hospitality
alysse@daniel-reed.com
p 912.721.7017 by appointment



THE BASICS

Capacity

Soho South is comprised of two main event spaces: the main dining room and the Parlour. The Parlour has a maximum capacity of 30 guests for a seated event, making it the perfect size for smaller gatherings. Larger events can utilize the Parlour, foyer, and flex space to accommodate groups of 120 for a mingling cocktail space. The main dining room can seat 140 guests comfortably with room for a dance floor and DJ or up to 175 guests without. For a cocktail style event utilizing the entire venue we can accommodate groups up to 200.

Morning Event Times

Soho South's standard event start time for morning events including set-up begins at 7:00am. All morning events must end by 1:00pm. All décor and rentals must be removed from Soho South upon completion of the event.

Evening Event Times

Soho South's standard event start time for evening events including set-up begins at 2:00pm. Evening events may opt to pay an additional flat rate fee of \$1,500 for an all-day set-up which would allow setup to begin at 7:00am. Due to city noise ordinances, all evening events must end by 11:00pm. All décor and rentals must be removed from Soho South upon completion of the event.

FEES	MORNING EVENTS (7:00AM-1:00PM)	EVENING EVENTS (2:00PM-11:00PM)
FRIDAY-SATURDAY	\$2,000 + \$1,500 F&B Min.	\$4,000 + \$3,500 F&B Min.
SUNDAY-THURSDAY	\$1,500 + \$1,500 F&B Min.	\$3,000 + \$3,500 F&B Min.

(F+B min. refers to a food and beverage minimum that will need to be met for the event, exclusive of taxes and gratuity.)

(All prices include a front and back of the house manager on site for the duration of the event.)

Service Charge + Taxes

All food and beverage will be subject to a 22% service charge and 7% Georgia sales tax. Any liquor sales will incur an additional 3% state excise tax.

Deposit + Final Payment

An approved contract and 50% deposit of the total venue rental fee is required for Soho South to reserve your event date. A date is NOT guaranteed until a deposit and signed contract is received. The final 50% of facility charge is due no later than two weeks out from your event date along with full payment of your total contracted food and beverage order. All payments made will be put towards the final bill. All forms of payment are accepted for the final payment.

Refunds + Cancellations

Soho South will be happy to work with you to find an alternate date for your event should the need arise. If a new date is agreed upon, any monies paid will be put towards your event on the new date. If the event must be canceled in its entirety, a refund might be possible depending on the date.

8 months out from event date	full refund of deposit
6 months out from event date	50% refund of deposit
4 months out from event date	no refund

Final Guest Counts

We must receive confirmation of your guest count no later than 2 weeks prior to the scheduled event along with final payment. We will charge for either the confirmed number of guests or the actual number of attendees, whichever is greater.

Parking

Metered street parking is available at all times. Meters do not need to be paid after 8:00pm Monday through Saturday and not at all on Sunday. There is a parking lot adjoining Soho South that is NOT owned by Soho South and a parking deck across the street, both available for self pay. Parking arrangements are not made through Soho South.

Dance Floor

Any event utilizing a DJ or Band that will have dancing will require a dance floor. Dance floor rental provided by Soho South will include a \$500 fee. Dance floor rentals from outside vendors are also welcome.

Planning

Soho South requires that you provide at least a day of planner to handle setup of any décor or special items brought in. The event planner MUST be licensed and insured and copies of each must be provided to Soho South in advance. Soho South event staff will NOT provide setup services other than that of our facility. Please see our vendor list for recommended event planners.

Ceremonies

Soho South is available for wedding ceremonies. If the client wishes to hold both a wedding ceremony and reception with Soho South, the total guest count must be under 120 due to space constraints involved in the space flip. There is a \$1000 fee to transition the space from a ceremony to a reception. If the client is interested in Soho South for a wedding ceremony alone, bookings are allowed up to 3 months from the event date and pricing will be determined on a case-by-case basis.

Sound System

The venue is wired for sound. The client is welcome to provide a playlist via Spotify, Google Play or Pandora to be linked into the sound system. Please note that once the playlist begins it cannot be tended to, therefore it will not replace the services of a live DJ. If the client does not provide any music, Soho South will plan to have background music playing that is appropriate to the style of the event. All additional AV equipment will need to be rented including but not limited to microphones, projectors and screens.

Furnishings

Soho South offers tables and chairs that can seat up to 140 guests. The tables are heavy duty material with metal legs, so the client will need to provide linens + napkins to cover. Floor-length linens for the 5' round tables would be a size of 120" round and for the 8' long by 36" wide tables would be a size of 108" x 156". All of Soho South's tables + chairs may be removed and rentals brought in should you choose. A \$500 fee applies for the removal and storage of the existing furniture (\$250 for chair removal only).

Décor

Any décor that will need to be hung, strung, rigged, taped, nailed, or tacked requires approval from the Soho South's private event coordinator. Soho South is NOT responsible for the setup of décor of any kind. The use of confetti and glitter is prohibited.

Candles + Sparklers

All types of candles are allowed, we recommend no drip candles. Use of sparklers is allowed with the condition that all sparklers remain outdoors at all times. Removal of spilled wax must be taken care of by client/event planner/florist. If spilled wax is not removed, client will incur a fee (see below).

Damages + Cleaning

At the completion of each event the client will be assessed a repair fee should any larger item (such as furnishings or building components) incur any damages. Should an excessive amount of cleaning be required to return Soho South to its original state at the conclusion of an event, the client will be assessed a cleaning fee. Soho South will notify the client of any damage sustained or need for additional cleaning within 3 days of the completion of their event.

Client + Guest Etiquette

In an order to protect the work environment of our staff, Soho South will implement the following etiquette code at every event that we are hired for. If a guest or family member creates a hostile working environment for our staff, we will work through the following systems.

- A warning will be given to the individual by the Event Manager. We will nicely, yet firmly state our policy on event day etiquette and what is expected of everyone.
- If the individual continues to create a hostile working environment, our Event Manager will stop what they are doing and immediately alert the event planner of the situation.
- If the behavior is not addressed, further action can be taken on a case by case basis.

Smoking

Smoking is only allowed in outside areas.



Our Cuisine

Daniel Reed Hospitality is built on a foundation of extreme perfection in food & beverage, emerging in 2007 as Savannah's leader in the fine and casual dining scenes. From six-course chef's tasting tables and plated dinners, to custom-prepared buffets and passed hors d'oeuvres, we have the knowledge and capability to not only fulfill your needs but surpass your wildest expectations! Our exclusive, highly trained chefs will work with you to plan a personalized menu to accommodate even the most particular palates.



THE MENU

HORS D'OEUVRES

The following hors d'oeuvres can be stationed or passed and are priced per piece.

Minimum of 25 pieces per item.

We recommend 3-4 offerings with 1.5 pieces per person for a standard cocktail hour.

G = can be prepared gluten free VE = can be prepared vegan

Seafood Specialties

prosciutto wrapped shrimp G	3.75
petite crab cake with citrus-herb aioli	3.75
smoked salmon and cream cheese cucumber bites G	3.75
smoked fish dip on potato cup G	4.00
chilled Maine lobster salad on crouton G	4.75
seared tuna mignon, pickled slaw with wasabi crema G	4.25

Land + Air

chorizo-stuffed mushroom	3.00
mediterranean meatball with tzatziki	3.25
pad thai chicken brochette with peanut sauce G	3.75
asian chicken salad in lettuce cup G	4.00
prosciutto and melon skewer with ricotta salata G	4.00
bleu cheese stuffed bacon-wrapped medjool date G	4.00
Georgia pulled pork BBQ slider with cole slaw	4.25
buttermilk chicken & waffle bites	4.25
yankee pot roast slider with giardiniera	4.50

Vegetarian Options

balsamic onion and tomato bruschetta VE	2.50
fried zucchini coin with avocado mouse and corn relish	2.50
spinach and parmesan in puff pastry	3.00
falafel with tzatziki sauce G	3.00
cheese puff with smoked mornay	3.50
fried green tomato with whipped chevre and tomato fondue	3.75
caprese skewer with balsamic glaze G	3.75
classic southern deviled eggs G	2.50

DISPLAYS

Minimum of 50 guests required.

G = can be prepared gluten free VE = can be prepared vegan

selection of charcuterie & local cheeses with accompaniments: mustard, housemade preserves, local honey and crostini G	14.00	per person
wild Atlantic shrimp, cocktail sauce, horseradish crème fraiche, fresh lemon G	16.00	per person
chilled seafood display, scallops, steamed lobster, jumbo shrimp, smoked salmon, jumbo lump crab with assorted sauces G	30.00	per person
oysters on the half shell, cocktail sauce, hot sauce, fresh lemon, G		seasonal MP
seasonal mignonette (<i>minimum of 100 pieces</i>)		
caviar service		seasonal MP

PETITE DESSERT BITES

Minimum of 60 total pieces required.

**select 3 or more options from the list below:*

chocolate covered strawberry G	3.50	per piece
petite key lime pie	3.50	per piece
milk chocolate mousse tartlet, raspberry	3.75	per piece
chocolate torte, seasonal berries, Chantilly cream G	3.75	per piece
petit fours	3.75	per piece
cookie bar display (<i>select three</i>)	6.00	per person
scotch, cowboy, chocolate chip, sugar, peanut butter		

À LA CARTE ENTRÉE & CARVING STATIONS

There is a \$150 service fee per station.

Minimum of 50 guests required.

G = can be prepared gluten free VE = can be prepared vegan

Shrimp + Grits Station <i>shrimp, tasso gravy, cheddar grits G</i>	19.00	per person
Beef Tenderloin Carving Station <i>horseradish cream sauce, demi-glace, dinner rolls G</i>	27.00	per person
Roasted Prime Rib Carving Station <i>horseradish cream sauce, au jus, dinner rolls G</i>	20.00	per person
Airline Roasted Chicken Station	14.00	per person
Day Boat Catch Station	17.00	per person
Chicken and Waffles Station <i>butter, syrup, hot honey</i>	17.00	per person
Italian Baked Pasta Station <i>baked ziti</i>	14.00	per person
<i>lasagna</i>	16.00	per person
Add-on Self-Serve Sides		
candied carrots G VE	3.50	per person
garlic mashed potatoes G	3.50	per person
brown sugar whipped sweet potatoes G	3.50	per person
garlic grilled asparagus G VE	4.00	per person
haricot vert with pecans G VE	4.00	per person
roasted brussels sprouts with maple bacon (optional) G	4.00	per person
melted tomatoes G VE	4.00	per person
ratatouille G VE	4.00	per person
seasonal vegetable polenta	4.00	per person
golden potato gratin	4.25	per person
arugula with parmesan salad	4.25	per person
sautéed rosemary mushroom risotto G VE	4.50	per person



DINNER BUFFETS

There is a \$250 service fee per buffet.

Minimum of 25 guests required.

(includes: sweet & unsweet teas, coffee & hot tea, dinner rolls with butter).

G = can be prepared gluten free VE = can be prepared vegan

Vegetarian, vegan, and children's items are available upon request.

Substitutions can be made to any of the below menus to create a custom dinner buffet. Please note that the cost may be adjusted based on the substitution.

Southern Dinner	starting at 38.00 per person
fried green tomatoes	
classic caesar salad or soho salad G VE	
smoked chicken breast G	
candied carrots G VE	
haricot vert with pecans G VE	
garlic mashed potatoes G	
seasonal fruit cobbler with minted whipped cream	

Supplements/Additions

classic southern deviled eggs G	1.50 supplemental
pickled shrimp cocktail G	2.50 supplemental
crab cake	4.00 supplemental
roasted & pickled root vegetable salad G VE	1.00 supplemental
strawberry & goat cheese G VE	2.00 supplemental
pickle spiced pork chop G	7.00 additional 4.00 supplemental
blackened day boat catch G	10.00 additional 6.00 supplemental
smoked ribeye G	14.00 additional 9.00 supplemental
brown sugar whipped sweet potatoes G	3.00 additional 0.50 supplemental
garlic grilled asparagus G VE	3.00 additional 1.00 supplemental
roasted brussels sprouts with maple bacon (optional)	3.00 additional 1.00 supplemental
melted tomatoes G VE	3.00 additional 0.50 supplemental
ratatouille G VE	3.00 additional 0.50 supplemental
seasonal vegetable polenta	3.00 additional 0.50 supplemental
golden potato gratin	4.00 additional 1.50 supplemental

buttermilk pie with macerated strawberries	1.00 supplemental
carolina gold rice pudding with grilled pineapple G	2.00 supplemental
bourbon chocolate mousse with candied orange G	4.00 supplemental

jalapeno and cheddar corn bread	1.50 additional 1.00 supplemental
cheddar scallion biscuits	1.50 additional 1.00 supplemental

Soho Dinner	48.00 per person
soho salad or caesar salad G VE	
airline roasted chicken breast G	
pan seared local day boat catch G	
polenta G	
garlic mashed potatoes G	
haricot vert with pecans G VE	
candied carrots	
pear fruit crostata	

Prime Dinner	58.00 per person
soho salad or caesar salad G VE	
prime rib, au jus (carving station) G	
airline roasted chicken breast G	
pan seared local day boat catch G	
grilled asparagus G VE	
melted tomatoes G VE	
potato gratin G	
cheesecake	

PLATED DINNERS

4 courses (includes: sweet & unsweet teas, coffee & hot tea, dinner rolls with butter).

G = can be prepared gluten free VE = can be prepared vegan

Vegetarian, vegan, and children's items are available upon request.

****Plated dinner service will require meal choices ahead of time and final counts given two weeks out from event date.**

Meal choices will also need to be denoted at the guest's seat. **

First Course

seasonal soup

Second Course (choose 1)

Caesar salad, parmesan, croutons G

Soho salad, baby greens, walnuts, goat cheese, heirloom tomato, champagne raspberry vinaigrette G VE

Assorted seasonal root vegetable salad, honey whipped ricotta, toasted pumpkin seeds, chicories, lavender vinaigrette VE

Third Course (choose a level)

| LEVEL ONE | *choice of all three entrées* 42.00 per person

Arugula and chevre stuffed organic chicken breast with soft seasonal vegetable polenta and roasted heirloom tomato G

Seared bbq pork loin chop and spicy pear chutney with roasted bliss potato and garlic spinach G

Jumbo shrimp and grits with tasso gravy with crispy leeks and watercress G

| LEVEL TWO | *choice of all four entrées* 52.00 per person

Arugula and chevre stuffed organic chicken breast with soft seasonal vegetable polenta and roasted heirloom tomato G

Grilled 9oz prime tenderloin and peppercorn demi glace with saffron whipped potato and grilled garlic asparagus G

Herb seared local black grouper and sweet soy jasmine rice and wok seared seasonal vegetable G

Seared bbq pork loin chop and spicy pear chutney with roasted bliss potato and garlic spinach G

| LEVEL THREE | *choice of all five entrées*

62.00 per person

Arugula and chevre stuffed organic chicken breast with soft seasonal vegetable polenta and roasted heirloom tomato G

Grilled 9oz prime tenderloin and peppercorn demi glace with saffron whipped potato and grilled garlic asparagus G

Herb seared local black grouper and sweet soy jasmine rice and wok seared seasonal vegetable G

Seared bbq pork loin chop and spicy pear chutney with roasted bliss potato and garlic spinach G

Cracked mustard seed roasted Colorado lamb rack with minted quinoa tomato salad, pickled cucumber, and garlic chutney G

Fourth Course (choose 1)

chocolate torte

New York style cheesecake, raspberry coulis, seasonal berries pot de crème

(Add-on Duo Entrée Options)

grilled shrimp skewer G 16.00 per person

jumbo lump crab cake with sun dried tomato aioli 16.00 per person

pan seared Nantucket diver scallops G 16.00 per person

LATE NIGHT SNACKS

These stations are self-service.

Minimum of 50 pieces required.

G = can be prepared gluten free VE = can be prepared vegan

Grilled Flatbreads (1 flatbread = 6 slices/portions)

vegetarian (seasonal selection)	15.00 per flatbread
housemade fennel sausage with whipped ricotta	15.00 per flatbread
shrimp, corn, arugula, bbq, cotija, pickled red onion	15.00 per flatbread
smoked chicken, scallion, mozzarella, hot honey	15.00 per flatbread

Classic Bites

cheeseburger slider	4.00 per piece
georgia pulled pork bbq slider with cole slaw	4.25 per piece
chicken nuggets	3.50 per piece
fry cone	4.00 per piece

Cookie Bar Display (select three)

scotch, cowboy, chocolate chip, sugar, peanut butter	6.00 per person
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BRUNCH MENUS

CHEF SERVICE ACTION STATIONS

There is a \$150 chef's fee per station.

Minimum of 50 guests required.

G = can be prepared gluten free VE = can be prepared vegan

Shrimp + Grits Station
shrimp, tasso gravy, cheddar grits G 19.00 per person

Chicken & Waffles Station
butter, syrup, hot honey G 17.00 per person

SELF SERVE STATIONS

Minimum of 25 guests required.

G = can be prepared gluten free VE = can be prepared vegan

breakfast potatoes 4.00 per person

sausage, bacon, or ham {choice of 1} 4.00 per person

scrambled eggs 7.00 per person

yogurt and fresh fruit parfait, *house-made granola* 8.00 per person

vegetable or meat frittata, 12.00 per person

greens dressed in champagne vinaigrette

french toast, *butter, syrup, whipped cream,* 12.00 per person

raspberry coulis, fresh berries

GRAB-N-GO

Minimum of 25 guests required.

G = can be prepared gluten free VE = can be prepared vegan

Pre-packaged fare 14.00 per person

bag to include

individually wrapped egg, meat & cheese breakfast sandwich

yogurt & fresh fruit parfait, house made granola

orange juice

to-go flatware, napkin

DISPLAYS

Minimum of 25 guests required.

G = can be prepared gluten free VE = can be prepared vegan

caprese salad 8.00 per person

seasonal sliced fruit 12.00 per person

assorted pastries, *muffins, danishes, breakfast breads* 12.00 per person

classic continental breakfast, *breakfast breads, croissants,* 18.00 per person

butter, jams, local cheeses and charcuterie, sliced fruit

smoked salmon with boiled egg 19.00 per person

bagels, cream cheese, capers, red onion, parsley

selection of charcuterie & local cheeses, 22.00 per person

mustard, marmalade, and crostini

chilled seafood display, *scallops, steamed lobster;* 42.00 per person

jumbo shrimp, smoked salmon, jumbo lump crab, assorted sauces

BRUNCH BEVERAGES

Minimum of 25 guests required.

Fresh Juices { <i>unlimited</i> } <i>orange, cranberry, grapefruit, apple</i>	5.00 per person
Gourmet Coffee + Hot Tea Station { <i>unlimited</i> } <i>variety of milks, sugar, lemon, honey</i>	2.50 per person
+ syrups, cinnamon, nutmeg, whipped cream	4.00 per person
+ baileys, amaretto, kahlua	10.00 per person
Bloody Mary Bar { <i>up to 2 hours</i> } <i>mild and spicy tomato juice, tabasco, lemons, limes, celery, worcestershire, old bay seasoning, garlic salt, celery salt, smoked paprika, freshly ground black pepper, olives, pickles, okra, pickled jalapenos, pepperocinis, horseradish</i>	30.00 per person
+ wild atlantic shrimp	9.00 per person
Mimosa & Bellini Bar { <i>up to 2 hours</i> } hand squeezed orange juice, fresh fruit purées { <i>peach, mango, strawberry</i> }, fresh seasonal berries	23.00 per person



THE BAR

PACKAGE DETAILS

- ALL alcohol must be provided by Soho South unless otherwise approved in advance. Absolutely NO outside liquor is to be consumed on the property or given as gifts or favors to guests.
- Anyone under the age of 21 will not be served alcoholic beverages. IDs are required for alcohol service.
- Soho South reserves the right to refuse service to anyone who is endangering themselves or others.
- Shots are not allowed.
- All bar packages include 2 bartenders + glassware for 4 hours.
- 5 hour bar service is the maximum time allowed.
- Cash bar is available upon request for groups less than 100. Please note that if any tabs are unpaid at the conclusion of the event, the booking client will be responsible for payment. A \$100++ bartender fee will apply per bartender.
- Consumption bar is also available and will be charged to one master bill and must be paid at the conclusion of the event. A \$100++ bartender fee will apply per bartender.

BAR PACKAGE ADDITIONS

Champagne Toast
available for \$5.00 per person for a full pour and \$2.50 per person for a half pour.

Signature Cocktails

Share your ideas with us! Pricing will depend upon the cocktail/s selected.

BEER + WINE PACKAGE	CLASSIC BAR PACKAGE	LOCALS BAR PACKAGE
First Hour - \$16 per person	First Hour - \$17 per person	First Hour - \$21 per person
Each Additional Hour - \$4 per person	Each Additional Hour - \$7 per person	Each Additional Hour - \$9 per person
Beer	Beer	Beer
Bud Light	Wine	Wine
Miller Lite	Liquor	Liquor
Michelob Ultra	Canadian Club Whisky	Redemption Rye Whiskey
Blue Moon	Four Roses Bourbon or 1790 Bourbon	Maker's Mark Bourbon Whisky
Corona	Beefeater Gin	Crown Royal Blended Whisky
Stella Artois	Bacardi Light Rum	Farmer's Botanical Gin
Yuengling	Famous Grouse Scotch or Dewar's Blended Scotch Whisky	Bombay Sapphire Gin
Sweetwater 420	El Jimador Blanco Tequila	Bacardi Light Rum
Terrapin Hopsecutioner IPA	Sobieski Vodka	Myers's Dark Rum
Southbound Mountain Jam		Johnnie Walker Red Scotch Whisky
Beck's Non Alcoholic		The Glenlivet Scotch
Wine		Cazadores Tequila
Sparkling		Grey Goose Vodka
Chardonnay		Tito's Vodka
Pinot Grigio		
Rosé		
Sauvignon Blanc		
Cabernet Sauvignon		
Bordeaux Blend		
Red Zinfandel		
Pinot Noir		

*Vintages subject to change. Prices not inclusive of taxes or gratuity.

