



Our private dining program allows Local 11ten Food | Wine to serve you and your guests beyond your regular dining experience. Whether for wedding receptions or rehearsals, corporate meetings, or special occasions we have the perfect options to serve you.

#### PRIVATE DINING ROOM

Complete with the original bank drive-thru teller window, the private dining room can accommodate up to 40 guests for a sit-down dinner or roughly 25 guests for a presentation with a speaker allowing for a more intimate dining experience. Equipped with a concealed 46 inch flat screen television, we have your audio-visual needs covered at no additional charge, making the space suitable for your presentation without the need for off-site audio-visual billing. Rental fee \$200 + Food & Beverage Minimum (ranges based on day \$1,350++-\$2,500++).

Can Accommodate:  
seated dinner: 40 guests  
presentation/speaker: 25 guests  
standing cocktail: roughly 50 guests

#### MAIN DINING ROOM

Local 11ten's main dining room seats up to 70 guests or can accommodate up to 125 for a standing cocktail function. You may wish to expand, utilizing our private dining room to seat up to 110 guests.

The nature of your event may influence the capacity of these spaces.

Can Accommodate:  
seated dinner: 70 guests  
standing cocktail: roughly 125 guests



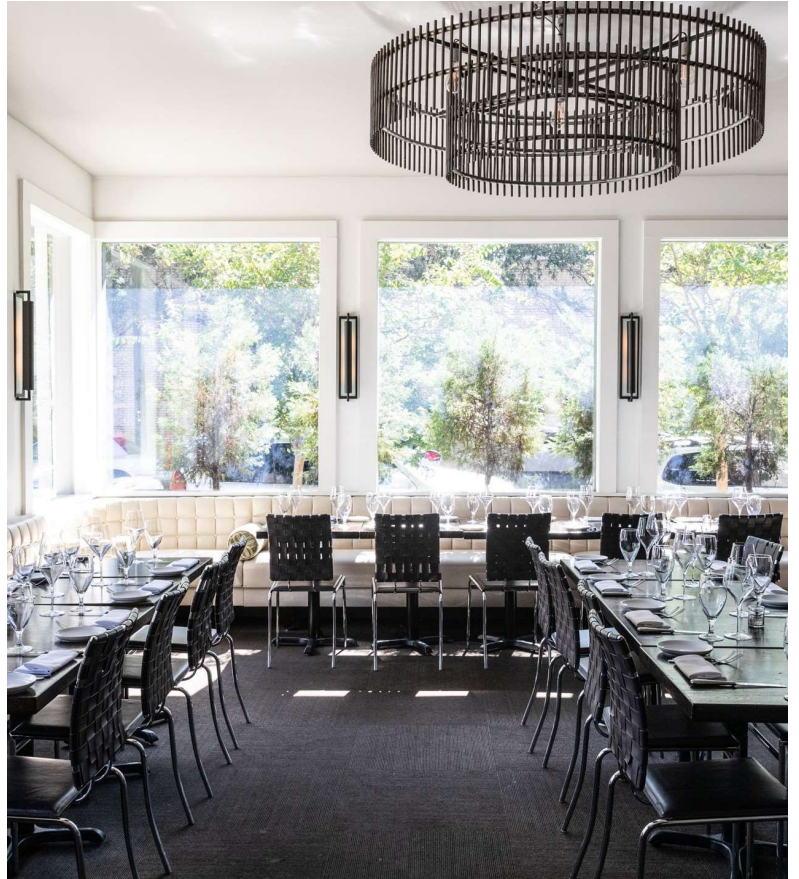
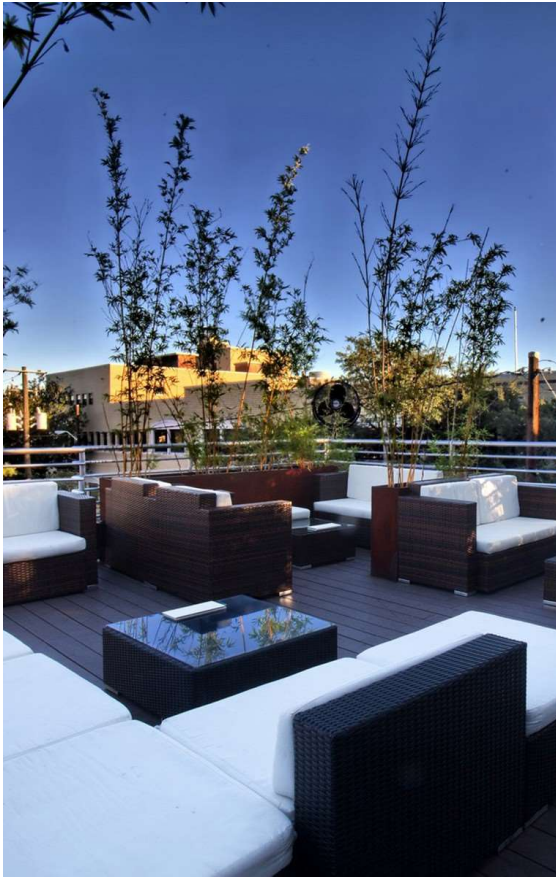
Nestled amongst the oak trees over the restaurant, Perch is the quintessential southern meeting place; enjoy a specialty cocktail and admire the views just south of Forsyth Park. It's design is as much functional as it is relevant to the original concept and features seating groups that persuade guests to "perch" for a while.

The use of raw materials such as metal, steel, and natural bamboo create an environment that is in harmony with its natural surroundings and serves as the perfect backdrop for any social gathering. Get comfortable while enjoying friends or perhaps making new ones.

*Perch is open weather permitting.*

Can Accommodate: Up to 45 guests  
Rental fee \$200 + Food & Beverage Minimum (ranges based on duration \$500++-\$2,000++).

If you wish to use all the spaces available this can be accommodated with a full-buyout.







1110 Bull Street  
Savannah, GA 31401  
P 912.790.9000

Start: \_\_\_\_/\_\_\_\_/\_\_\_\_@\_\_:\_\_pm  
\*operating hours 5:00pm-9:30pm  
Coordinator: Alysse Sweeney  
Email: alysse@daniel-reed.com  
Direct Phone: 912.721.7017

**This binding contract allows below-stated client to use our private dining room on the said date and time. Approximate time of use shall be between the hours of 5:00pm and 9:30pm**

**Client Information:**

Client: \_\_\_\_\_ Email: \_\_\_\_\_  
On Site Contact: \_\_\_\_\_ Email: \_\_\_\_\_  
Type of Event: \_\_\_\_\_ Estimated Guest Count: \_\_\_\_\_  
(see terms and conditions about guarantees)

**Private Dining Room Food and Beverage Minimums: \*up to 40 guests**

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
\$1,350	\$1,350	\$1,350	\$1,350	\$1,750	\$2,500	\$2,500
	*starting 10/28/24	*starting 10/28/24				

**Buy-Out Minimums:** accommodates up to 70 guests seated in main dining room and 40 guests seated in private dining room, or 150 for floating cocktail reception. Includes use of Perch (rooftop bar and lounge) and private dining room.

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
\$8,000	\$8,000	\$8,000	\$8,000	\$10,000	\$12,000	\$12,000
	*starting 10/28/24	*starting 10/28/24				

**Perch Fees and Food and Beverage Minimums: \*up to 45 guests**

**Monday + Tuesday** - \*starting 10/28/24

**Wednesday-Sunday**

1 Hour Rental {*only available from 5:00pm-6:00pm*}

\$200 rental and \$500++ food and beverage minimum

2 Hour Rental {*only available from 5:00pm-7:00pm*}

\$200 rental and \$1,000++ food and beverage minimum

3 or 4 Hour Rental {*requires full evening buyout*}

\$200 rental and \$2,000++ food and beverage minimum

\*Minimums subject to inflation on key holiday or Savannah event weekends {ie. marathons, festivals, graduation etc.}

\*\*All events at Perch must end by 10:00pm.

\*\*\*Perch is an outdoor venue. All events weather permitting.

**Product/Service Estimates:**

This contract is a binding agreement stating that \_\_\_\_\_, client, agrees to a \$\_\_\_\_\_ **Food + Beverage** minimum, \$200.00 facility charge, 22% gratuity and applicable local and state taxes.

Please select one of the following by checking next to the appropriate space:

\_\_\_\_\_ bill on one check

\_\_\_\_\_ bill on separate checks *{only available for groups of 20 or less.}* \*Please note that in the event of separate checks, any unmet food and beverage minimum will be billed to the card on file.

**Room Set-up and Equipment:**

Would you like to add linen tablecloth service for an additional \$100? **yes or no** \_\_\_\_\_

Will your group need use of our complementary flat screen? **yes or no** \_\_\_\_\_

\*please check hook-up capabilities.

Do you require a certain floor plan? **yes or no** \_\_\_\_\_

\*if yes, please discuss with event coordinator and list requests here: \_\_\_\_\_

\*we will try our best to honor your seating requests, but due to the constraints of the room we will set-up to best serve you and your guests.

\*for details regarding access to the private dining room for set-up, please ask our event coordinator.

**Menu Offerings:****Canapés + Displays:**

Customized Chef selections based on the most local and seasonal produce and product from our purveyors.

*\*Requests for vegan or vegetarian options can be accommodated.*

**3 Canapé Selections**

Minimum \$400++ *{serves up to 20}*

*each additional guest over 20 guests, \$20++ per person*

**5 Canapé Selections**

Minimum \$600++ *{serves up to 20}*

*each additional guest over 20 guests, \$30++ per person*

**Charcuterie Display**

\$250++/20 servings

\$500++/40 servings

**Crudite Display**

*pickled and raw vegetables with a variety of hummus and dips*

\$125++/20 servings

\$250++/40 servings

### **Private Event Menu Selections:**

*\*\*All ingredients subject to change based upon the season's offerings and availability. For a more accurate menu, please consult the private events coordinator or the current restaurant menu no more than 2 weeks prior to the event. \*\**

#### **- Level 1-**

**\$65++**

##### ***First Course***

*each guest to receive*

Local Caesar

##### ***Entrée Course***

*guest's choice of at event*

Butcher's Selection

Day Boat Catch

Joyce Farms Chicken

##### ***Dessert Course***

*each guest to receive*

Seasonal Parfait

#### **-Level 2-**

**\$75++**

##### ***First Course***

*each guest to receive*

Local Caesar

##### ***Entrée Course***

*guest's choice of at event*

Butcher's Selection

Day Boat Catch

Joyce Farms Chicken

Chef's Choice Vegetable Plate

***Dessert Course***  
*guest's choice of at event*

Seasonal Parfait

Current Culinary Dessert

**-Level 3-**  
\$85++

***First Course***  
*guest's choice of at event*

Local Caesar

Artisan Starter

***Entrée Course***  
*guest's choice of at event*

Butcher's Selection

Day Boat Catch

Joyce Farms Chicken

Chef's Choice Vegetable Plate

***Dessert Course***  
*guest's choice of at event*

Seasonal Parfait

Current Culinary Dessert

**Menu Selection:**

Please select from the following menu offerings by checking next to the appropriate space:

\_\_\_\_\_ Canapés

\_\_\_\_\_ 3 Canapé Selections (\$400++)

\_\_\_\_\_ # of Additional Guests Over 20 Guests (\$20++ per person)

\_\_\_\_\_ 5 Canapé Selections (\$600++)

\_\_\_\_\_ # of Additional Guests Over 20 Guests (\$30++ per person)

\_\_\_\_\_ Charcuterie Display

\_\_\_\_\_ 20 servings /\$250++

\_\_\_\_\_ 40 servings /\$500++

\_\_\_\_\_ Crudite Display

\_\_\_\_\_ 20 servings /\$125++

\_\_\_\_\_ 40 servings /\$250++

\_\_\_\_\_ Level 1 (\$65++/person)

\_\_\_\_\_ Level 2 (\$75++/person)

\_\_\_\_\_ Level 3 (\$85++/person)

\_\_\_\_\_ A La Carte (regular, seasonal dinner menu) \*Available for parties of 15 or less

**Bar/Alcohol Selection:**

Please select from one of the following by checking next to the appropriate space:

\_\_\_\_\_ Cash Bar

\_\_\_\_\_ Open Bar

\*if open bar, are liquor drinks ok? **yes or no:** \_\_\_\_\_

\*if no, we will offer guests beer and wine and bill liquor drinks on separate tabs.

**Details:**

\_\_\_\_\_ Use Perch (see page 1 for pricing details) Time: \_\_\_\_\_

\_\_\_\_\_ Add Champagne Toast @ \$36/bottle

Pre-selected wines by the bottle? **yes or no:** \_\_\_\_\_ \*if no we will offer one house red option and one house white option at \$36/bottle. The house wine selections will be at the discretion of Local11ten's event team.

If yes please specify selection(s) here. Current list available online.

\_\_\_\_\_

\_\_\_\_\_

Notes: \_\_\_\_\_

\_\_\_\_\_

**Terms and Conditions: (please accept by initialing next to each term and condition)**

\_\_\_\_ **Dining Options:** Our full menu is available to groups of 15 or less. Groups larger than this will be required to select from our private event menus.

\_\_\_\_ **Cancellation:** Local11ten requires a credit card and signed contract to secure all events and to classify them as confirmed. In the event of cancellation of a booked function within 48 hours of the event, a \$250.00 cancellation fee plus gratuity will be charged to the credit card used to secure the reservation. In the event of a cancellation within 1 day of a booked function, 50% of the food + beverage minimum plus gratuity will be charged. Extenuating circumstances will always be considered.

\_\_\_\_ **Guarantees:** We need your assistance in making your banquet a success. We require notification to our event coordinator of **the exact number of guests three business days prior to the date of the function.** This confirmed number constitutes the guarantee. Guarantees are used for planning and staffing for your event. Note, if the number of guests dramatically increases, there may be added wait times. Upon completion of the event, charges will be assessed for the actual number of attendees or the guarantee, whichever number is greater. If no guarantee is given, the original estimate will be used as the guarantee.

\_\_\_\_ **Service Charges and Taxes:** A 22% service fee and applicable state and county taxes will be assessed to all food, beverage and other charges.

\_\_\_\_ **Performance and Authority:** We are not responsible for performance of any services to the client unless a signed contract is received prior to the event. Signing of this contract acknowledges a full understanding of these terms and conditions as well as the estimate of charges shown on the contract. Eventual performance is also contingent upon the ability of the restaurant to complete the same, subject to labor disputes, strikes, accidents, natural disasters, weather, transportation, or other causes whether enumerated herein or not, beyond the control of management. In no event shall Local11ten be liable for loss or profit or for other similar or dissimilar collateral or consequential damages based on breach of contract, warranty or otherwise. Any person signing the contract in the name of an organization represent to Local11ten that they are authorized to sign on behalf of that organization.

\_\_\_\_ **Payments:** All payments must be made in the form of Cash, Amex, MasterCard, Visa or Discover. Some events may require a deposit payment in advance to secure booking. All final charges must be paid on site at the conclusion of the event unless direct billing is approved specifically by the event coordinator.

\_\_\_\_ **Estimate Only:** The products and services shown on your contract represent an estimate only of quantities consumed and actual charges. Final actual charges will be based on the actual items consumed at the time of the event, or contractual guarantee; whichever number is greater.

\_\_\_\_ **Food + Beverage:** Due to health, safety and liquor laws of each state, all food and beverages MUST BE supplied by Local11ten. Prices are subject to change without notice and should be confirmed with your coordinator when selecting your menu. Local11ten reserves the right to change menus without notice based on the seasonal availability of products. Special dietary requests must be communicated 5 days prior to the date of the event.



\_\_\_\_ **Damages:** The client will be liable for any damages to the restaurant facilities or equipment caused by displays, decoration, intoxicated guests, fighting, vomiting or other guest behavior, whether included here or not. A minimum charge of \$300 will be assessed if the restaurant has to be specially cleaned for any of the reasons mentioned above.

\_\_\_\_ **Alcoholic Beverages:** Local11ten strictly adheres to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minor and intoxicated persons.

**\*YOUR SIGNATURE BELOW REPRESENTS ACKNOWLEDGEMENT OF THE ABOVE-STATED TERMS & CONDITIONS AND ALSO WARRANTS CREDIT CARD PAYMENT WHERE APPLICABLE.**

Client Name (please print): \_\_\_\_\_ Client Signature: \_\_\_\_\_

Date and time signed: \_\_\_\_/\_\_\_\_/\_\_\_\_ @ \_\_\_\_:\_\_\_\_ am/pm

Credit Card Holder: \_\_\_\_\_ Credit Card #: \_\_\_\_\_

Expiration Date: \_\_\_\_/\_\_\_\_ Security Code: \_\_\_\_\_ Billing Zip Code: \_\_\_\_\_

Use this card for payment? yes or no: \_\_\_\_ Present bill to host for payment? yes or no: \_\_\_\_