



# SNELLING

CONFERENCE CENTER

## EVENTS & CATERING PACKET

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[WWW.EDGARSHOSPITALITY.COM](http://WWW.EDGARSHOSPITALITY.COM)



# GET TO KNOW US

---



By choosing our services you have made an investment in your community as well. Proceeds from your event will go towards supporting our local Goodwill programs and Helms College to help others achieve abundant living in the Augusta and surrounding areas.

The venue rental fee will be between \$250 and \$1,200 depending on the size of your event. Included in your rental are tables, chairs, house linen (white tablecloths, black napkins), flatware, glassware and china. We will staff your event and set up and break down the room for you. As an additional perk, we are happy to provide Free parking and Wi-Fi to you and your guests during your event.

You may bring in decorations or we will be happy to help you with specialty rental items and floral designs. We work with the best vendors and suppliers in town. Please ask us for referrals. No glitter dust, confetti, or sparklers are permitted. Nothing may be attached to the wall with tape or push pins. We are a full-service catering and event venue; **no outside food or beverages are allowed inside the Snelling Center.**

A/V services we have available: built in Screens, LCD Projectors, Podium and wireless, lapel, and headset microphones. Please inquire about individual items and pricing.

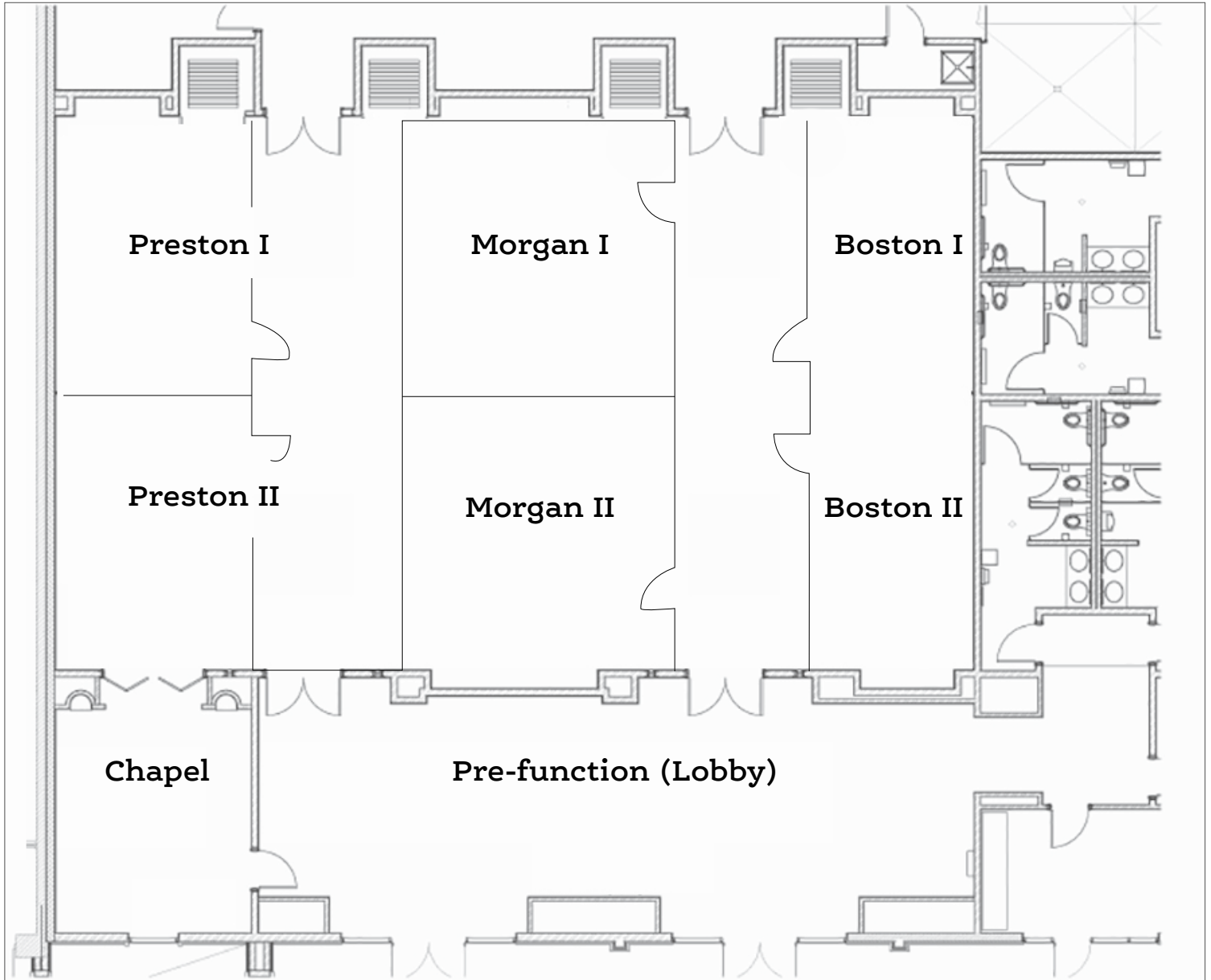
We will be happy to customize a menu just for your event. Please keep in mind that a 20% service charge and applicable taxes will be added to your total. A deposit is required to confirm your reservation along with a signed contract/BEO agreement. No event is considered confirmed without either of these items. Unless alternate payment arrangements have been arranged and agreed upon by both parties, all events must be paid in full the week of and prior to your event.

Please make an appointment to see our event space and discuss the details. Thank you, and we look forward to meeting you!

3165 Washington Road, Augusta, Georgia 30907  
706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# FLOOR PLANS



3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# CATERING/CONFERENCE SPACE



3165 Washington Road, Augusta, Georgia 30907  
706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# RENTAL RATE INFORMATION

(includes A/V, Screen, LCD Projector, wireless microphone and Podium\*)

\*please note that additional A/V services and/or multiple screens, microphones and projectors may be at an additional charge.

Live Streaming Meetings available through our LifeSize A/V System for offsite presenters and/or participants. Please inquire about this service and pricing.



10 TO 30 PEOPLE, \$250

45 TO 75 PEOPLE, \$500 to \$750

75 TO 200 PEOPLE (MAX), \$1,200

Food and Beverages Services\* All Menus may be customized for each event  
Menus available by request

A/V Packages start at \$125, please inquire about our  
A/V + hybrid/virtual options.

Complimentary Parking and Wi-Fi included.

Each event is fully staffed.

Materials for meetings may be mailed to The Snelling Center prior to meetings.

Early Access for set up is allowed, please schedule with sales manager.

\*Pricing is approximate and may change without notice.

If your party has a guest count of 50 or higher with alcohol service, a police officer is required for security. Depending on your guest count, a Fire Marshall may be required as well. The cost is approximately \$120 per officer, \$30 per hour at a four-hour minimum. You will need to bring cash or a check to pay the officer directly the evening of your event. Bar services are available. Please inquire about pricing and host bar packages.

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# BREAKFAST BUFFET

A 20% service charge and applicable taxes will be added to the food and beverage total. Minimum of 25 guests / \$3 pp upcharge for groups under 25 guests

## SUNRISE CONTINENTAL

*\$12 per person*

- Assorted Chilled Fruit Juices
- Assorted Muffins Danishes and Pastries
- Served with Butter & Preserves
- Fresh Seasonal Fruit Cup

## HEALTHY ALTERNATIVE

*\$11 per person*

- Assorted Chilled Fruit Juices
- Individual Yogurt parfaits
- Assorted Muffins
- Stone Ground Oatmeal with Assorted Toppings
- Fresh Seasonal Fruit Cup

---

## ADD ONS

---

### EDGAR'S EGG SANDWICH

*\$5 per person*

English Muffin or Biscuit Scrambled Eggs,  
Applewood Smoked Bacon & American Cheese

### BREAKFAST BURRITO

*\$5 per person*

Scrambled Eggs, Refried beans, Avocado, Bacon

### HAM, EGG AND CHEESE CROISSANT

*\$6 per person*

### EGGS BENEDICT

*\$6 per person*

Country Ham, Poached Egg, English Muffin,  
Hollandaise

---

## HOT BREAKFAST

*\$18 per person*

- Assorted Chilled Fruit Juices
- Assorted Muffins Danishes and Pastries
- Served with Butter & Preserves or Pancakes
- Scrambled Eggs
- Applewood Smoked Bacon or Sausage
- Homemade Breakfast Potatoes
- Stone Ground Grits with Cheddar Cheese
- Buttermilk biscuits with Sausage Gravy
- Fresh Seasonal Fruit Display

## OMELET STATION

*Add to any Breakfast Buffet for an additional \$6 per person*

*Plus Attendant Fee - \$50 per station*

Peppers, Tomatoes, Spinach, Cheddar cheese,  
Swiss Cheese, Mozzarella Bacon, Sausage  
Whole Eggs, Egg Whites and Egg Beater

## GRITS STATION

*\$6 per person*

- Stone Ground White Grits
- Bacon Cheddar cheese
- Spring Onions
- Hot sauce
- Cajun Shrimp Country Sausage
- Cinnamon sugar
- Whipped Butter
- Hot pepper relish

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# PLATED LUNCH

A 20% service charge and applicable taxes will be added to the food and beverage total  
Minimum 20 guest.

SALADS <i>(Select One)</i>	ENTRÉE <i>(Select Two)</i>
<b>ARTISANAL GREENS</b> Tomato, Cucumber, Carrot, Pepitas, Seasonal Vinaigrette	<b>PAN-SEARED WILD SALMON</b> Wild Rice, Broccoli Rabe, Lemon Caper Butter
<b>CAESAR SALAD</b> Parmesan, Romaine, Cornbread Croutons, Anchovy	<b>CHICKEN PICCATA OR MARSALA</b> Soft Polenta, Baby Carrots
<b>CAPRESE SALAD (+\$3)</b> Tomato, Mozzarella, Basil, Ciabatta Crouton, Baby Arugula	<b>GRILLED SKIRT STEAK</b> Churrasco, Yellow Rice
<b>AUGUSTA GREEN JACKET SALAD</b> Romaine, Tomato, Parmesan, Green Onion, Pita Chips	<b>BEEF RIB ROAST (+\$4)</b> Asparagus, Mashed Potato
<b>DESSERT <i>(Select One) (+\$3)</i></b>	<b>FRIED AIRLINE CHICKEN BREAST (+\$2)</b> Collard Greens, Hoecakes, Local Honey
<b>TIRAMISU</b>	<b>VEGETARIAN OPTION</b> can be Vegan, Chef's Choice (available by request)
<b>STRAWBERRY SHORT CAKE</b>	<b>DRINKS</b>
<b>LEMON CURD LAYER CAKE</b>	<b>ICED TEA</b>
<b>BLACK/WHITE CHOCOLATE MOUSSE CAKE</b>	<b>COFFEE</b>
<b>BANANA CREME BRULEE</b>	
<b>TRIPLE CHOCOLATE BROWNIE, CARAMEL</b>	
<b>VANILLA ICE CREAM</b>	

## \$24/person

Served with rolls and butter

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# BOX LUNCH OPTIONS

For Groups of 20 or More. Choice of 2 sandwiches, please indicate the number of each sandwich. You may add an additional choice, please indicate number ordered. Sides are priced per person and everyone must have the same sides.

SANDWICH <i>(Select Two)</i>	SIDES
<b>TURKEY CLUB, \$9</b> Bacon, Lettuce, Tomato on Wheat	<b>MRS. VICKIE'S ASSORTED CHIPS \$2</b>
<b>CHICKEN SALAD WRAP, \$8</b> Raisins, Rosemary, Spinach Wrap	<b>DOUBLE CHOCOLATE FUDGE BROWNIE \$3</b>
<b>MEDITERRANEAN GRILLED VEGETABLE WRAP, \$8</b> Hummus	<b>COOKIES, CHOCOLATE CHIP, PEANUT BUTTER OR OATMEAL \$3</b>
<b>CHICKEN CAESAR WRAP, \$9</b> Romaine, Parmesan, Croutons	<b>FRUIT SALAD \$3</b>
<b>ROAST BEEF &amp; SWISS, \$9</b> Lettuce, Tomato on Rye	<b>PASTA SALAD \$3</b>
<b>TAVERN HAM &amp; CHEDDAR, \$9</b> Lettuce, Tomato on White	<b>SOUTHERN STYLE POTATO SALAD \$3</b>
<b>PRIME BEEF CHEESEBURGER, \$12</b> Cheddar, Lettuce Tomato, Pickle, Brioche Bun	<b>SEASONAL FRUIT \$2</b>
<b>GRILLED CHICKEN SANDWICH, \$12</b> Lettuce Tomato, Avocado, Brioche Bun	<hr/> <b>DRINKS</b> <hr/>
	<b>COCA COLA SOFT DRINKS \$2.50</b>
	<b>BOTTLED WATER \$3</b>
	<b>FRUIT JUICES \$3</b>

All boxed lunches are served with cutlery and condiments

3165 Washington Road, Augusta, Georgia 30907  
706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)



# SIMPLE LUNCH BUFFET

Sides and desserts can be on buffet or pre-plated for table.

SALADS <i>(Select One)</i>	ENTRÉE <i>(Select Two)</i>
<p><b>MIXED GREENS</b> Tomato, Cucumber, Carrot, Pepitas, House Vinaigrette or Ranch Dressing</p> <p><b>CAESAR SALAD</b> Parmesan, Romaine, Cornbread Croutons</p> <p><b>AUGUSTA GREEN JACKET SALAD</b> Romaine, Tomato, Parmesan, Green Onion, Pita Chips</p>	<p><b>BBQ CHICKEN</b> Sweet and Tangy</p> <p><b>SEARED SALMON</b> Lemon Caper Butter</p> <p><b>PRIME BEEF MEAT LOAF</b> Mushroom Gravy, Fried Onions</p> <p><b>GRILLED CHICKEN BREAST</b> Pineapple Salsa</p> <p><b>CHICKEN FETTUCINE ALFREDO</b></p> <p><b>SPAGHETTI BOLOGNAISE</b></p>
SIDES <i>(Select Two)</i>	DESSERT <i>(Select One)</i>
<p><b>ROASTED RED BLISS POTATOES</b></p> <p><b>MASHED POTATOES</b> (White or Sweet Potatoes)</p> <p><b>SEASONAL VEGETABLE MEDLEY</b></p> <p><b>STEAMED BROCCOLI</b></p> <p><b>HERBED RICE PILAF</b></p> <p><b>SAUTEED GREEN BEANS</b></p> <p><b>STONE GROUND CHEDDAR GRITS</b></p> <p><b>GRILLED VEGETABLES AND MUSHROOMS</b></p>	<p><b>SEASONAL CREME BRULEE</b></p> <p><b>LEMON CURD LAYER CAKE</b></p> <p><b>CHOCOLATE TUXEDO CAKE</b></p> <p><b>FRUIT PLATE</b></p> <p><b>NY STYLE CHEESECAKE</b></p>

## \$25/person

Served with Rolls, Butter and Iced Tea

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# SANDWICH LUNCH BUFFET

## SALADS *(Select Two)*

SOUTHERN STYLE POTATO SALAD

ITALIAN PASTA SALAD

CHICKEN SALAD

Raisins, Rosemary

BRUSSELS SPROUT COLE SLAW

SHRIMP SALAD *(+\$3)*

Celery, Onion

TOMATO MOZZARELLA SALAD *(+\$3)*

Basil, Arugula

## SOUP *(Select One)*

TOMATO BISQUE

Basil Sour Cream

CREAM OF MUSHROOM

NEW ENGLAND  
CLAM CHOWDER *(+\$2)*

## DESSERT *(Select One)*

ASSORTED COOKIES  
OR BROWNIES

## CONDIMENTS

MUSTARD, KETCHUP  
MAYONNAISE

## SANDWICHES *(Select Three)*

### COLD

SMOKED TURKEY

Provolone, Bacon, Lettuce,  
Tomato on Wheat

TAVERN HAM & CHEDDAR

Pickle, Lettuce, Tomato  
on Sour Dough

CHICKEN CAESAR WRAP *(+\$2)*

Romaine, Parmesan on Spinach Wrap

CHICKEN SALAD WRAP

Romaine on Spinach Wrap

### HOT

FAJITA STEAK WRAP *(+\$3)*

Peppers, Onions on Spinach Wrap

ALL BEEF HOT DOGS

Potato bun

PASTRAMI REUBEN

Sauerkraut, 1000 Island,  
Swiss on Rye

CHICKEN SANDWICH

Lettuce Tomato, Provolone,  
Brioche Bun

PRIME BEEF

CHEESEBURGER *(+\$2)*

Lettuce, Tomato, Pickle

GRILLED THREE  
CHEESE SANDWICH

on Sour Dough

SMOKED TURKEY PANINI

Pimentos, Provolone, Herb Cheese  
Spread on Ciabatta

## \$21/person

Served with Iced Tea

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# SOUTHERN LUNCH

(Minimum 25 Guests) \$3 pp upcharge for groups under 25 guests

<b>SALADS</b>	<b>ENTRÉE (Select Two)</b> <i>(Additional Entree \$5/pp)</i>
<b>COLE SLAW</b> Iceberg Wedge, Blue Cheese, Bacon, Pickled Onion, Ranch dressing	<b>CRISPY FRIED CHICKEN</b> Local Honey, Hot Sauce
<b>SLICED WATERMELON (seasonal)</b>	<b>BABY BACK RIBS</b> Sweet & Tangy BBQ
<b>CUCUMBER SALAD</b> Dill Citrus Yogurt Dressing	<b>PULLED PORK BBQ</b> Vinegar, Mustard or Tomato BBQ
<b>SIDES (Select Two) (Each Additional \$3)</b>	<b>FRIED CAT FISH</b> Remoulade
<b>BAKED BEANS</b>	<b>COUNTRY FRIED STEAK</b> Gravy
<b>COLLARD GREENS</b>	<b>GRILLED MUSTARD BBQ CHICKEN</b>
<b>MACARONI &amp; CHEESE</b>	<b>BREAD</b>
<b>POTATO SALAD</b>	<b>CORN BREAD SQUARES</b> Honey Butter
<b>BUTTERMILK SMASHED POTATO</b>	
<b>DESSERT (Select One)</b>	
<b>PECAN STICKY BUNS</b> Cinnamon Rolls with Cream Cheese Icing	
<b>RED VELVET CAKE</b>	
<b>APPLE OR PEACH COBBLER/PIES</b>	
<b>SWEET POTATO PIE</b>	
<b>ECLAIRS</b>	

## \$26/person

Served with Iced Tea & Lemonade

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# HORS D'OEUVRES

(Minimum 15 Guests)

## VEGETABLE CRUDITÉS & DIPS

**\$8 per person**

Baby Vegetables, Hummus, Pimento Cheese, Crab Dip, Spinach Dip, Crackers

## CHARCUTERIE DISPLAY

**\$12 per person**

Selection of Cured Sausages and Meats, Imported Olives, Mustard, Pepperoncini, and Marinated Vegetables, Toasted Bread and Crackers

## DISPLAY OF PREMIUM DOMESTIC

### AND IMPORTED CHEESES

**\$10 per person**

Selection of Domestic and Imported Cheeses, Dried Fruits, Nuts, Assorted Flat Breads, and Crackers

## CHILLED JUMBO GULF SHRIMP DISPLAY

**\$6 per person**

(based on 2 pieces per person)  
Poached Shrimp, Chilled, and Displayed with Lemon, Hot sauce and Cocktail Sauce

## MINI DESSERT DISPLAY

**\$5 per person**

Please Inquire About Selections

## PASSED HORS D'OEUVRES (HOT)

*By the dozen*

VEGETABLE SPRING ROLLS \_\_\_\_\_ \$30

Served with sweet and sour dipping sauce

CHICKEN WINGS \_\_\_\_\_ \$33

Korean BBQ, Mild, or Hot

QUICHE LORRAINE \_\_\_\_\_ \$24

Spinach, Swiss Cheese and Bacon

MEATBALLS \_\_\_\_\_ \$24

BBQ or Sweet and Sour

CRISPY CHICKEN TENDERS \_\_\_\_\_ \$26

Served with Ranch and Honey Mustard

SPANAKOPITA \_\_\_\_\_ \$24

Phyllo Dough, Spinach, and Feta Cheese

MINI CRAB CAKES \_\_\_\_\_ \$56

Served with Remoulade

MINI BEEF WELLINGTON \_\_\_\_\_ \$48

SESAME SOY GLAZED BEEF SKEWERS \_\_\_\_\_ \$46

COCONUT SHRIMP \_\_\_\_\_ \$48

CHICKEN SATAY WITH PEANUT SAUCE \_\_\_\_\_ \$36

FRIED RAVIOLI \_\_\_\_\_ \$32

Served with Marinara sauce

## PASSED HORS D'OEUVRES (COLD)

*By the dozen*

TOMATO BRUSCHETTA \_\_\_\_\_ \$24

Vine-ripened Tomato, Garlic, Onion, Basil, Balsamic and Extra Virgin Olive Oil

SILVER DOLLAR SANDWICHES \_\_\_\_\_ \$34

Roast Beef, Chicken Salad, Ham or Turkey and Cheddar

MARYLAND CRAB SALAD ON CRACKER \_\_\_\_\_ \$48

BASIL MARINATED MOZZARELLA AND CHERRY TOMATO SKEWERS \_\_\_\_\_ \$36

SEARED AHI TUNA \_\_\_\_\_ \$48

Pickled Fennel, Chili Crust

SMOKED SALMON \_\_\_\_\_ \$36

On toasted rye with lemon dill cream cheese

*Service Charges and State Sales Tax*

*A 20% service charge and applicable taxes will be added to the food and beverage total. Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.*

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# PLATED DINNER

## SALADS *(Select One)*

### ARTISANAL GREENS

Tomato, Cucumber, Carrot, Pepitas,  
Seasonal Vinaigrette

### SPINACH SALAD

Goat Cheese, Pecans, Bacon, Roasted Tomato,  
Balsamic Vinaigrette

### BABY KALE *(+\$2)*

Mustard Greens, Smoked Salmon, Cucumber, Fried  
Capers, Soft Boiled Egg, Dill Ranch

### CAPRESE SALAD *(+\$3)*

Tomato, Mozzarella, Basil, Ciabatta  
Crouton, Baby Arugula

## DESSERT *(Select One) (+\$4)*

### TIRAMISU

### STRAWBERRY SHORT CAKE

### TRIPLE CHOCOLATE LAYER CAKE

### BANANA PUDDING CHEESECAKE

Nilla Wafers Crust

### CHOCOLATE MOUSSE JAR

Oreo Cookie, Sweet Cream

Service Charges and State Sales Tax

A 20% service charge and applicable taxes will be added to the food and beverage total. Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

*Table side choice of three (+15/pp)*

## ENTRÉE *(Select Two)*

### PAN-SEARED

### WILD SALMON

Wild Rice, Broccoli Rabe, Lemon Capers Butter

### GRILLED

### SEASONAL CATCH *(+\$4)*

Roasted Baby peppers, Orzo Risotto,  
Saffron Cream

### AIRLINE CHICKEN BREAST

Mushroom Risotto, Spinach

### GRILLED SKIRT

### STEAK CHURRASCO

Haricot Verts, Mushroom Risotto

### 12OZ. RIB EYE STEAK *(+\$4)*

Asparagus, Mashed Potato,  
Green peppercorn Cream

### 8OZ. BEEF TENDERLOIN *(+\$6)*

Roasted Root Vegetables,  
Truffle Mousseline, Au Jus

### VEGETARIAN OPTION

Can be Vegan, Chef's Choice  
(available by request)

## ADD ONS *(Make it a Duo)*

### LOCAL GARLIC SHRIMP *(+\$9)*

### HALF LOBSTER TAIL *(+\$14)*

### ROASTED JUMBO SCALLOP *(+\$8)*

## \$37/person

Served with rolls and butter

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# DINNER BUFFET

(Minimum 20 Guests) Salads and desserts can be on buffet or pre-plated for table.

SALADS <i>(Select One)</i>	ENTRÉE <i>(Select Two)</i>
<p><b>MIXED GREENS</b> Tomato, Cucumber, Carrot, Pepitas, House Vinaigrette or Ranch Dressing</p> <p><b>CAESAR SALAD</b> Parmesan, Romaine, Cornbread Croutons</p> <p><b>ROASTED BEETS</b> Pumpkin Seeds, Goat Cheese, Arugula, Herb Vinaigrette</p> <p><b>GRILLED ASPARAGUS (+\$2)</b> Watercress, Hazelnuts, Goat Cheese, Fig Reduction</p>	<p><b>BBQ CHICKEN</b> Sweet and Tangy or Mustard BBQ</p> <p><b>BLACKENED SALMON</b> Spinach Cream</p> <p><b>GRILLED SKIRT STEAK CHURRASCO</b> Chimicurri</p> <p><b>GRILLED CHICKEN BREAST</b> Grilled Pineapple Salsa</p> <p><b>PETITE FILET (+\$5)</b> Roasted Mushrooms</p> <p><b>GRILLED OR BLACKENED SEASONAL CATCH (+\$5)</b></p>
SIDES <i>(Select Two)</i>	DESSERT <i>(Select One)</i>
<p><b>MUSHROOM RISOTTO</b> Smoked Gouda Mac &amp; Cheese</p> <p><b>MASHED POTATOES</b> (White or Sweet Potatoes)</p> <p><b>SEASONAL VEGETABLE MEDLEY</b></p> <p><b>ROASTED ROOT VEGETABLES</b></p> <p><b>WILD RICE MEDLEY</b> Fresh Herbs</p> <p><b>GARLIC GREEN BEANS</b> Vidalia Onion</p> <p><b>STONE GROUND CHEDDAR GRITS</b></p> <p><b>GRILLED VEGETABLES AND MUSHROOMS</b></p>	<p><b>CHOCOLATE MOUSSE</b> Oreo Cookie, Sweet cream</p> <p><b>LEMON CURD LAYER CAKE</b></p> <p><b>BANANA CREME BRULEE</b></p> <p><b>NY CHEESE CAKE</b></p>

## \$35/person

Served with Rolls and Butter

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# ITALIAN DINNER BUFFET

(Minimum 20 Guests) Salads and desserts can be on buffet or pre-plated for table.

<b>SALADS</b> <i>(Select One)</i>	<b>ENTRÉE</b> <i>(Select Two)</i> <i>(Each Additional \$4)</i>
<b>TOMATO MOZZARELLA SALAD</b> Basil, Arugula	<b>SPAGHETTI AND MEATBALLS</b> Rustic Marinara, Parmesan
<b>CAESAR SALAD</b> Parmesan Cheese, Romaine, Anchovy, Garlic Croutons	<b>FIG AND PROSCUITTO FLATBREAD</b> Blue Cheese, Arugula, Balsamic Reduction
<b>ANTIPASTI PLATTER</b> Prosciutto, Melon, Grilled Eggplant and Peppers, Crissini	<b>BEEF LASAGNA</b> Ricotta Cheese
<b>MINISTRONE</b> Pearl Pasta	<b>CHICKEN MARSALA</b> Roasted Mushrooms
<b>TOMATO BISQUE</b> Basil cream	<b>POTATO GNOCCHI</b> Pesto Genovese, Spinach, Grape Tomatoes
<b>*ADD A CARVING STATION</b>	
<b>PORK LOIN</b> <i>(\$8)</i> Peach Chutney	<b>DESSERT</b> <i>(Select One)</i>
<b>PRIME BEEF STRIP LOIN</b> <i>(\$10)</i> Horseradish Crust, Au jus	<b>TIRAMISU</b>
<b>SALMON</b> <i>(\$6)</i> Lemon, Dill Fennel	<b>SICILIAN CANNOLI</b> Lemon Ricotta
<b>WHOLE ROASTED TURKEY</b> <i>(\$7)</i> Gravy, Biscuits	<b>CHOCOLATE + HAZELNUT TARTUTO</b>
<b>SPIRAL HAM</b> <i>(\$6)</i> Honey Mustard Glaze	
<b>ROASTED PORK SHOULDER</b> <i>(\$5)</i> Onion Crust, Mustard jus	
<b>BEEF TENDERLOIN</b> <i>(\$15)</i> Bearnaise	

\*Attendant Fee  
\$100/2 Hrs (one  
attendant per  
50 guests).

## \$27/person

Served with Rolls and Butter

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

# SOUTHERN DINNER

(Minimum 20 Guests) Salads and desserts can be on buffet or pre-plated for table.

SALADS <i>(Select One)</i>	ENTRÉE <i>(Select Two) (Each Additional +\$5)</i>
<b>ROASTED BEET SALAD</b> Pecans, Chives, Mustard Greens	<b>CRISPY FRIED CHICKEN</b> Hot Sauce, Local Honey
<b>ICEBERG WEDGE</b> Blue Cheese, Bacon, pickled Onion, Ranch dressing	<b>ROASTED PORK LOIN</b> Seasonal Fruit Chutney
<b>SPINACH SALAD</b> Cucumber, Roasted Tomato, Asher Blue Cheese, Bacon Vinaigrette	<b>PULLED PORK BBQ</b> Vinegar, Mustard or Tomato BBQ
SIDES <i>(Select Two) (Each Additional +\$3)</i>	<b>MOUNTAIN TROUT,</b> Brown Butter Sauce, Lemon
<b>GREEN BEANS</b>	<b>LOW COUNTRY BOIL (+\$3)</b> Clams, Shrimp, Corn Potato
<b>COLLARD GREENS</b>	<b>BACON WRAPPED MEAT LOAF</b> Mushroom Gravy
<b>MACARONI &amp; CHEESE</b>	
<b>HOPPIN' JOHN</b>	
<b>BROWN BUTTER MASHED POTATO</b>	
DESSERT <i>(Select One)</i>	
<b>PECAN STICKY BUNS</b> Cinnamon Rolls with Cream Cheese Icing	
<b>RED VELVET CAKE</b>	
<b>APPLE OR PEACH COBBLER/PIES</b>	
<b>SWEET POTATO PIE/ECLAIRS</b>	

*Service Charges and State Sales Tax  
A 20% service charge and applicable taxes will be added to the food  
and beverage total. Notice: The consumption of raw or undercooked  
eggs, meat, poultry, seafood, or shellfish may increase your risk of  
food borne illness.*

## \$30/person

Served with Iced Tea & Lemonade and Corn Bread Squares

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)



# BAR PACKAGES

All guests over the age of 21 will be charged for the Bar Package rates regardless if they are drinking alcohol or not. Sparkling Wines are not included in the Bar Packages, but can be purchased separately.

## BAR SETUP FEE, \$100

Includes mixers, garnish, glassware, setup and breakdown

**TOP SHELF**  
Grey Goose Vodka  
Macallan 12 Year Scotch  
Bocardi  
Bombay Sapphire Gin  
Hennessy  
Makers  
Casamigos Tequila

**PREMIUM**  
Tito's  
Tanqueray Gin  
Jack Daniels Whiskey  
Captain  
Johnnie Walker Red  
Crown  
Patron Silver

**CALL**  
Stoli  
Dewar's  
1792  
New Amsterdam Gin  
Camarena Tequila  
Seagram's 7  
Castillo Rum

\*We may substitute any liquor with a comparable one based on availability.

**PREMIUM BEERS**  
Domestic: Bud Light,  
Yuengling, Michelob Ultra

Imported: Please inquire  
about current selections

Craft Beer (Upon  
Request): Please inquire  
about current selections

**PREMIUM WINES**  
White: Chardonnay,  
Pinot Grigio  
& Mascado

Red: Merlot, Pinot Noir  
& Cabernet

**NON-ALCOHOLIC**  
Coca-Cola  
Diet Coke  
Sprite  
Gingerale

## HOST BAR

(Price Per Drink)

SOFT DRINKS \$2  
BOTTLED WATER \$2  
DOMESTIC BEER \$4  
IMPORTED BEER \$5  
HOUSE WINE BY GLASS \$6  
CALL SELECTIONS \$7  
PREMIUM SELECTIONS \$8  
TOP SHELF SELECTIONS \$9

## CONSUMPTION/CASH BARS

(Price Per Drink)

SOFT DRINKS \$3  
BOTTLED WATER \$3  
DOMESTIC BEER \$5  
IMPORTED BEER \$6  
HOUSE WINE BY GLASS \$7  
CALL SELECTIONS \$8  
PREMIUM SELECTIONS \$9  
TOP SHELF SELECTIONS \$10

## HOST BAR PACKAGES

**TOP SHELF**  
Per Hour, Per Person-\$17  
Tickets-\$9 each

**PREMIUM**  
Per Hour, Per Person-\$15  
Tickets-\$8 each

**CALL**  
Per Hour, Per Person-\$13  
Tickets-\$7 each

**BEER, WINE & SOFT DRINK PACKAGE**  
Per Hour, Per Person-\$11 Tickets-\$5 each

3165 Washington Road, Augusta, Georgia 30907

706-854-4763

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)



# SNELLING

CONFERENCE CENTER

# THANK YOU!

706-854-4763 | [information@edgarshospitality.com](mailto:information@edgarshospitality.com)

3165 Washington Road, Augusta, Georgia 30907

[EDGARSGRILLE.COM/MEETINGS-EVENTS](http://EDGARSGRILLE.COM/MEETINGS-EVENTS)

