



SNELLING

CONFERENCE CENTER

**EVENTS &
CATERING PACKET**

08.2024

A HOSPITALITY EVENT VENUE WITH A HIGHER PURPOSE

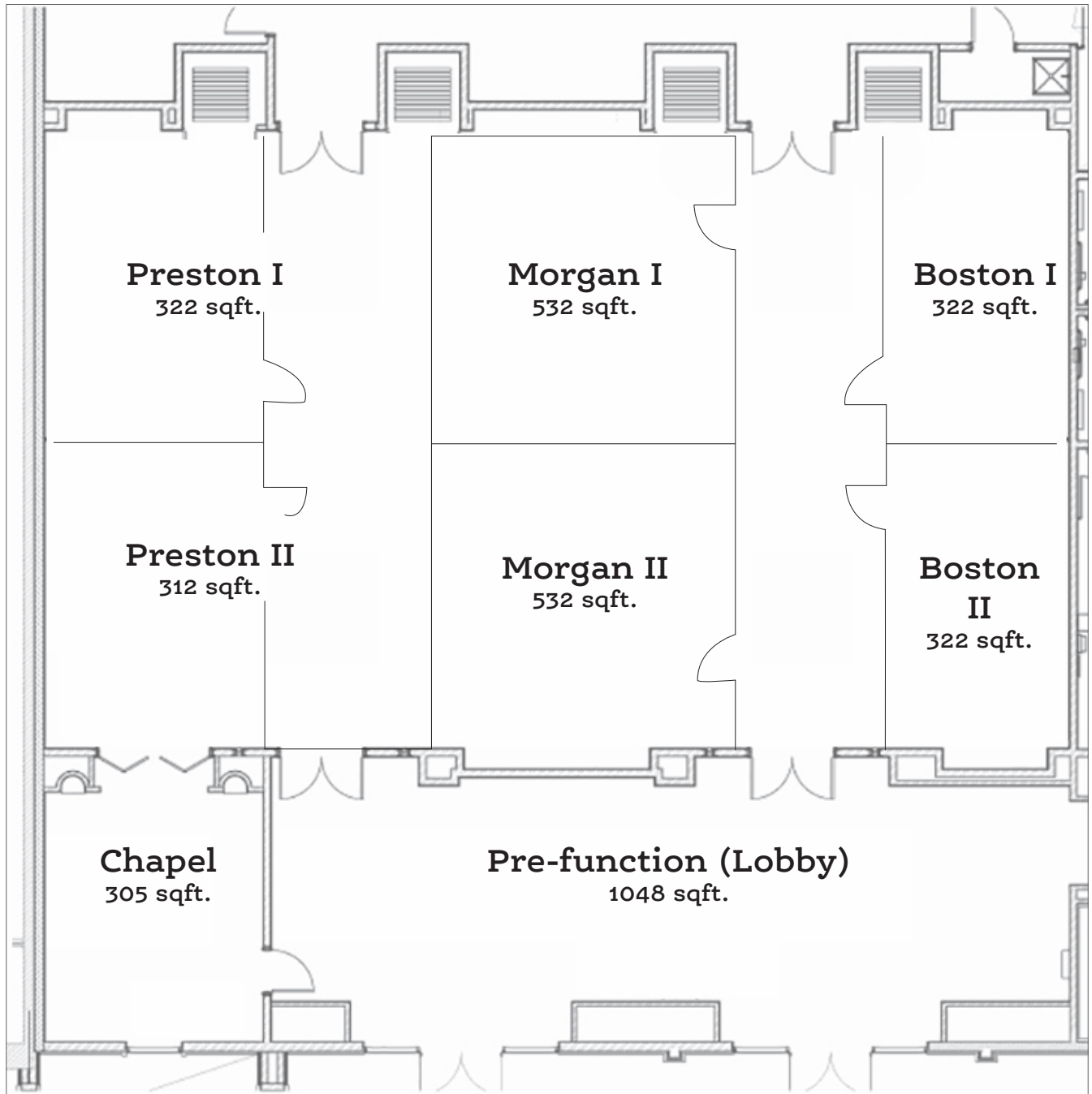
Snelling Conference Center is a versatile venue for meetings, events, and celebrations, where every booking gives back to the community. By hosting your event here, you're also helping to support our life-changing mission.

CATERING/CONFERENCE SPACE



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

FLOOR PLANS



RENTAL RATE INFORMATION

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



SNELLING CENTER ROOM RENTALS	PRICE	ACCOMODATES
BOSTON ROOM	\$500.00	UP TO 40
MORGAN ROOM	\$500.00	UP TO 50
PRESTON ROOM	\$500.00	UP TO 40
MORGAN & PRESTON ROOMS	\$1,000.00	UP TO 100
MORGAN & BOSTON ROOMS	\$1,000.00	UP TO 100
FULL RENTAL (Boston, Morgan, Preston, Lobby)	\$2,000.00	UP TO 200

Room Rentals include:

- * Use of pre-function/lobby area (may share with another event if full space not rented).
- * Use of 6 ft. rectangular tables and chiavari chairs.
- * Coordinating linens and decor for buffet tables.
- * China, flatware, glassware
- * A/V Packages start at \$150
- * Complimentary Parking and Wi-Fi included.
- * Materials for conferences may be mailed to The Snelling Center prior to event.
- * Early Access for set up is possible if the event calendar permits. Fees may apply. Please schedule with Events Coordinator.
- * Pricing is approximate. Please see Events Coordinator for final pricing based on event details.

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 \$200 per officer, \$50 per hour at a four-hour minimum. You will need to bring cash to pay the officer directly on the evening of your event.

BREAK PACKAGES

30 minutes

PACKAGE A

\$15 per person

Selection of:

- Bagged Popcon
- Candy Bars
- Bagged Potato Chips
- Soft Drinks & Bottled Water

PACKAGE B

\$14 per person

Selection of:

- Granola Bars or Trail Mix
- Vegetable Crudite Cups or Fresh Fruit Cups
- Selection of Soft Drinks & Bottled Water

PACKAGE C

\$16 per person

Selection of:

- Bakehouse Cookies
- Bakehouse Brownies
- Soft Drinks & Bottled Water

BEVERAGE PACKAGE

****If no food is ordered****

COLD BEVERAGE PACKAGE

half day \$12 per person

full day \$20 per person

Selection of:

- Soft Drinks
- Bottle Water
- Juices

HOT BEVERAGE PACKAGE

half day \$9 per person

full day \$15 per person

Selection of:

- Regular Coffee
- Decaf Coffee
- Hot Tea
- Condiments

BY THE GALLON

- Coffee *\$45*
- Iced Tea *\$35*
- Lemonade *\$35*

NOTICE: Service Charges and State Sales Tax

A 22% 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.

BREAKFAST

CONTINENTAL BREAKFAST

\$19 per person

- Assorted Breakfast Pastries & Muffins
- Yogurt Parfait
Fresh Berries, Granola
- Fresh Mixed Fruit
- Assorted Juices and Bottled Waters
- Coffee

BREAKFAST GRAND BUFFET

\$26 per person

- Assorted Breakfast Pastries
- Fresh Mixed Fruit
- Scrambled Eggs
- Bacon and Sausage
- Breakfast Potatoes
Diced Fried Potatoes, Onions and Peppers
- Stone Ground Cheddar Grits
- Assorted Juices
- Coffee

HOT BREAKFAST BISCUITS

\$40 per dozen (choose flavor)

- Bacon, Egg and Cheese
- Egg and Cheese
- Fried Chicken Cutlet
- Sausage
- Sausage, Egg and Cheese
- Ham, Egg and Cheese

EDGAR'S BAKEHOUSE PASTRIES & MUFFINS

\$32 per dozen

- assorted minis

ADDITIONAL ITEMS

(\$5 per person)

Biscuits and Gravy

French Toast

Powdered Sugar, Syrup

Yogurt Parfait

Fresh Berries, Granola

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SOUP, SALAD & SANDWICH LUNCH BUFFET

Served with iced tea.

SALADS *(Select One)*

MIXED GREENS

Tomato, Cucumber, Carrot, Red Onion
House Vinaigrette or Ranch Dressing

CAESAR SALAD

Parmesan, Romaine Lettuce, Croutons, Caesar Dressing

SPINACH SALAD

Baby Spinach, Goat Cheese, Pecans, Bacon,
Roasted Tomatoes, Balsamic Vinaigrette

SOUP *(Select One)*

CREAM OF TOMATO

CLASSIC CHICKEN NOODLE

BROCCOLI AND CHEDDAR

DESSERT

BAKEHOUSE COOKIES OR BROWNIES

Chocolate Chip, Oatmeal Raisin,
Fudge Brownie, Blondie

SANDWICHES *(Select Two)*

TURKEY CLUB

Turkey, Bacon, Green Leaf Lettuce, Tomato

TAVERN HAM AND CHEDDAR

Tavern Ham, Green Leaf Lettuce, Tomato,
White Cheddar

ROAST BEEF

Roast Beef, Provolone,
Arugula, Pickled Red Onion

CHICKEN SALAD

Green Leaf Lettuce

GRILLED VEGETABLE WRAP

Mixed Grilled Vegetables, Herb Cream
Cheese Spread, Flour Tortilla

\$27/person

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HORS D'OEUVRES

DISPLAYS

VEGETABLE CRUDITÉS & DIPS

\$8 per person

Assorted Vegetables, Focaccia Crostini, Pimento Cheese Dip, Hummus, Blue Crab Dip, Spinach-Artichoke Dip

CHARCUTERIE DISPLAY

\$14 per person

Selection of Cured Sausages and Meats, Imported Olives, Marinated Vegetables, Peppers, Assorted Jams, Balsamic Glaze, Focaccia Crostini

CHEESE BOARD

\$11 per person

Selection of Domestic and Imported Cheeses, Dried Fruits, Nuts, Artisan Crackers

JUMBO GULF SHRIMP DISPLAY

\$60 per dozen (min. 3 dozen)

Lemon Aioli, Cocktail Sauce, Sweet Chili Sauce

FRUIT DISPLAY

\$9 per person

Assorted Seasonal Cut Fruit

SLIDER STATION

\$72 per dozen (min. 3 dozen)

BEEF SLIDERS

Smoked Gouda, Bacon Jam, BBQ Aioli, Pickle, Yeast Roll

PULLED BBQ CHICKEN OR PORK SLIDERS

Pulled BBQ Chicken or Pork, Sweet Heat BBQ Sauce, Creamy Slaw

CRAB CAKE SLIDERS

Crab Cake, Green Leaf, Cajun Remoulade

HORS D'OEUVRES (HOT)

Priced by the dozen (min. 3 dozen)

VEGETABLE SPRING ROLLS _____ \$32

Sweet and Sour Sauce

MEATBALLS _____ \$32

BBQ or Sweet and Sour

CHICKEN TENDERS _____ \$34

Ranch and Honey Mustard

MINI CRAB CAKES _____ \$68

Cajun Remoulade

COCONUT SHRIMP _____ \$50

BURNT PORK BELLY ENDS _____ \$55

Cider BBQ Glaze, House Pickle

HORS D'OEUVRES (COLD)

Priced by the dozen (min. 3 dozen)

TOMATO BRUSCHETTA _____ \$34

Tomato, Garlic, Onion, Basil, Balsamic and Extra Virgin Olive Oil

MARINATED MOZZARELLA AND TOMATO SKEWERS _____ \$36

PIMENTO CHEESE CROSTINI _____ \$32

SOUTHERN STYLE DEVEILED EGGS _____ \$36

ONION JAM AND GOAT CHEESE CROSTINI _____ \$32

NOTICE: Service Charges and State Sales Tax

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LUNCH OR DINNER PACKAGES

Includes water and tea

SALADS *(Select*

One)

MIXED GREEN SALAD

Tomato, Cucumber, Red Onion, Shaved Carrot
Choice of House Vinaigrette or Ranch Dressing

CAESAR SALAD

Romaine Lettuce, Parmesan, Croutons,
Caesar Dressing

GREEN JACKET SALAD

Romaine Lettuce, Grape Tomatoes,
Parmesan, Green Onions, Fried Pita Chips,
Green Jacket Dressing

ICEBERG WEDGE

Iceberg Wedge, Tomatoes, Red Onion, Bacon, Chive,
Crumbled Blue Cheese, Buttermilk Blue Cheese
Dressing

SPINACH SALAD

Baby Spinach, Goat Cheese, Pecans, Bacon, Roasted
Tomatoes Balsamic Vinaigrette

COLE SLAW

SOUTHERN POTATO SALAD

PASTA SALAD

BROCCOLI SALAD

VEGETABLES *(Select One)*

MIXED SEASONAL VEGETABLES

STEAMED BROCCOLI

SAUTÉED GREEN BEANS

MARINATED GRILLED VEGETABLES

PAN ROASTED BRUSSELS SPROUTS with Bacon

ROASTED HONEY GLAZED CARROTS

GRILLED ASPARAGUS

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LUNCH OR DINNER PACKAGES (CONT.)

ENTRÉES

BUFFET *(Select Two)* | **PLATED:** *(Select One)* | **ADDITIONAL ENTREE:** *(\$7 per person)*

<p><i>Chicken</i></p> <p>HERB MARINATED CHICKEN</p> <p>GRILLED BBQ CHICKEN</p> <p>SOUTHERN FRIED CHICKEN</p> <p>TUSCAN CREAM CHICKEN</p> <p>LEMON GARLIC CHICKEN</p>	<p><i>Pork</i></p> <p>BABY BACK RIBS</p> <p>ROASTED HERB PORK LOIN</p> <p>MAPLE-MUSTARD GLAZED HAM</p> <p>APPLE-BOURBON GLAZED BONELESS PORK CHOPS</p>	<p><i>Beef</i></p> <p>BEEF TENDERLOIN MEDALLIONS <i>(+\$6)</i> Mushroom and Onion Demi</p> <p>HOME STYLE MEATLOAF</p> <p>COUNTRY FRIED STEAK Sawmill Gravy</p> <p>BRAISED SHORT RIBS <i>(+\$6)</i> with Cabernet Demi-Glace</p> <p>BOURBON GLAZED FLANK STEAK</p>	<p><i>Seafood</i></p> <p>BALSAMIC -FIG GLAZED SALMON <i>(+\$4)</i></p> <p>FRIED CATFISH</p> <p>SHRIMP & GRITS</p> <p>BLACKENED TILAPIA</p> <p>LEMON-PARSLEY COD</p> <hr/> <p><i>Vegetarian or Vegan available upon request</i></p> <p>CHEF'S CHOICE</p>
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STARCHES *(Select One)*

ROASTED FINGERLING POTATOES

HERB MASHED POTATOES

WILD RICE PILAF

WHIPPED SWEET POTATOES

SMOKED GOUDA MAC & CHEESE

STONE GROUND CHEDDAR GRITS

LOADED BAKED POTATOES

DESSERT *(Select One)*

ASSORTED COOKIES <i>(Buffet Only)</i>	MOUSSE CUP <i>(Buffet Only)</i>	NY CHEESECAKE
ASSORTED BROWNIES <i>(Buffet Only)</i>	TIRAMISU	RED VELVET CAKE
BANANA PUDDING <i>(Buffet Only)</i>	STRAWBERRY SHORT CAKE	PECAN TARTLET
CHOCOLATE	LEMON CREAM SHORT CAKE	CHEF'S CHOICE COBBLER
	TUXEDO TRUFFLE MOUSSE CAKE	

ADDITIONAL STARCH OR DESSERT: *(\$5 per person)*

Plated \$40/person | Lunch Buffet \$29/person | Dinner Buffet \$38/person

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SOUTHERN BUFFET

Served with iced tea, rolls and butter.

SALADS *(Select One)*

HEIRLOOM TOMATO SALAD

Red Onion, Chives, Herb Vinaigrette

ARUGULA AND GRILLED PEACH SALAD

Shallots, Goat Cheese, Candied Pecans,
Lemon-Mustard Vinaigrette

MIXED GREEN SALAD

Tomato, Cucumber, Red Onion, Shaved Carrot Choice of House
Vinaigrette or Ranch Dressing Bacon Vinaigrette

SIDES *(Select Two)*

BBQ BAKE BEANS

EDGARS SIGNATURE COLLARD GREENS

SMOKED GOUDA MAC & CHEESE

SAUTÉED GREEN BEANS

MASHED POTATOES

BLACK EYED PEAS

HONEY GLAZED CARROTS

ADDITIONAL ENTRÉE

(\$7 per person)

ADDITIONAL SIDES OR DESSERTS

(\$5 per person)

ENTRÉE *(Select Two)*

SOUTHERN FRIED CHICKEN

Hot Sauce, Local Honey

BABY BACK RIBS

Sweet Heat BBQ Sauce

BBQ PULLED PORK

Sweet Heat BBQ, Carolina Gold BBQ Sauce

FRIED CATFISH

Cajun Remoulade

SHRIMP AND GRITS

Shrimp, Stone Ground Cheddar Grits,
Tasso Gravy

DESSERT *(Select One)*

RED VELVET CAKE

CHOCOLATE LAYER CAKE

BANANA PUDDING

CHEF'S CHOICE COBBLER

\$35/person

NOTICE: Service Charges and State Sales Tax

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ITALIAN DINNER BUFFET

Salads and desserts can be on buffet or pre-plated for table.
Served with rolls and butter.

SALADS <i>(Select One)</i>	ENTRÉE <i>(Select Two)</i>
TOMATO MOZZARELLA SALAD Sliced Tomatoes, Fresh Mozzarella, Pesto, Balsamic Glaze	CLASSIC LASAGNA Ground Beef, Italian Sausage, Ricotta, Mozzarella, Pomodoro Sauce
CAESAR SALAD Romaine Lettuce, Parmesan, Croutons, Caesar Dressing	VEGETARIAN LASAGNA
ITALIAN CHOPPED SALAD Romaine, Radicchio, Iceberg, Celery, Red Onion, Tomatoes, Green Olives, Peperoncini, Parmesan, Creamy Herb Dressing	TUSCAN CHICKEN Spinach, Tomatoes, Garlic, Onions, Cream Sauce
SIDES <i>(Select Two)</i>	SPAGHETTI AND MEATBALLS
ROASTED FENNEL TOMATOES	SLICED FLANK STEAK PIZZAIOLA Marinara Sauce, Herbs, Extra Virgin Olive Oil
GREEN PEAS AND PANCETTA	ITALIAN SAUSAGE AND PEPPERS Italian Sausage, Onions, Peppers, Pomodoro Sauce
ROASTED BRUSSELS SPROUTS	DESSERT <i>(Select One)</i>
BROCCOLI RABE WITH PINE NUTS	TIRAMISU
FRESH BUTTERED PASTA	VANILLA PANNA COTTA
POLENTA	ITALIAN CHOCOLATE CREAM CAKE
ROASTED HERB POTATOES	
ADDITIONAL ENTRÉE <i>(\$7 per person)</i>	
ADDITIONAL SIDES OR DESSERTS <i>(\$5 per person)</i>	

\$35/person

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TO-GO BOX LUNCHESES

All boxed lunches are served with cutlery, condiments and bottled water or soft drinks.

SANDWICH <i>(Select Two)</i>	SIDES <i>(Select One)</i>
TURKEY CLUB Turkey, Bacon, Lettuce, Tomato	ZAPPS POTATO CHIPS
TAVERN HAM & CHEDDAR Tavern Ham, Lettuce, Tomato, White Cheddar	COLESLAW
ROAST BEEF Roast Beef, Provolone, Arugula, Pickled Red Onion	SOUTHERN POTATO SALAD
CHICKEN SALAD Green Leaf Lettuce	PASTA SALAD
GRILLED VEGETABLE WRAP Mixed Grilled Vegetables, Herb Cream Cheese Spread, Flour Tortilla	BROCCOLI SALAD
ADDITIONAL SIDES OR DESSERTS <i>(\$5 per person)</i>	DESSERTS <i>(Select One)</i>
	BAKEHOUSE COOKIES OR BROWNIES Chocolate Chip, Oatmeal Raisin, Fudge Brownie, Blondie

\$25/person

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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

Ketel One | Macallan
Plantation Pineapple
Bombay Sapphire | Makers Mark
Casamigos | Hennessy
Woodford Reserve | Captain Morgan

PREMIUM

Tito's | Johnnie Walker Red
Captain Morgan | Tanqueray
Jack Daniels | Patron Silver
Crown Royal | Bulleit
Bacardi | Lunazul Blanco

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

BAR PACKAGES

TOP SHELF

3 Hours, Per Person-\$50
or
Tickets-\$15 each

PREMIUM

3 Hours, Per Person-\$46
or
Tickets-\$13 each

BEER, WINE & SOFT DRINK PACKAGE

3 Hours, Per Person-\$40 Tickets-\$11 each

BEERS

Domestic:
Miller Light, Yuengling,
Michelob Ultra

Imported:
Corona, Stella Artois

WINES

White: Chardonnay,
Pinot Grigio & Moscato

Red: Merlot, Pinot Noir &
Cabernet

Sparkling:
Sparkling Wine, Prosecco or
Cava

NON-ALCOHOLIC

Coca-Cola
Diet Coke
Sprite
Gingerale
Tonic
Club Soda

CONSUMPTION/CASH BARS

(Price Per Drink)

SOFT DRINKS \$3

BOTTLED WATER \$3

DOMESTIC BEER \$6

IMPORTED BEER \$7

HOUSE WINE BY GLASS \$8

TOP SHELF SELECTIONS \$14

PREMIUM SELECTIONS \$12

FINANCES

DEPOSIT

To secure your event space, a non-refundable initial deposit of \$500 - \$1500 is required along with a signed contract.

ACCEPTED METHODS OF PAYMENT

Cash, credit or debit card (with a completed credit card authorization form), money order or checks. Payments by check must be received 7 business days prior to the first scheduled arrival.

DIRECT BILLING

Direct billing is not available for social functions. Direct billing privileges may be established for those accounts incurring \$5,000 or more in charges if a credit application is submitted no later than 60 days prior to the first arrival date. If direct billing is approved, final payment must be received 30 days preceding the event. Afterwards a 1.5% fee will be applied every 30 days to the outstanding balance and direct billing privileges are subject to be revoked in the future.

TAX AND SERVICE CHARGE

All prices are subject to taxable service charge of 22% and applicable tax rates.

TAX EXEMPT STATUS

Groups that are tax exempt are required to provide a Georgia State Sales Tax Certification 30 days prior to the event. All payments for tax exempt groups must be made in the name of the organization via a credit card or check.

ON-SITE

WI-FI

Complimentary Wi-Fi is available throughout the venue. If you require a high bandwidth or streaming capabilities, please speak with your sales associate.

ACCESSIBILITY

The Snelling Conference Center is an accessible facility in compliance with the Americans with Disabilities Act (ADA). Our design includes accessible parking, entrances, and accessible restroom facilities. For reasonable accommodation requests, please call 706.854.4763 at least 48 hours prior to your visit.

PARKING

Ample complimentary self parking is available on-site.

SMOKING POLICY

The Snelling Conference Center is a smoke-free facility.

LOST & FOUND

The Snelling Conference Center assumes no responsibility for any lost or misplaced items.

PETS

Service Animals are permitted at The Snelling Conference Center (i.e. seeing-eye animals). Pets, including comfort animals, and other animals are not permitted.

FIRE ARMS & WEAPONS

The Snelling Conference Center prohibits firearms and weapons in all venues, except by on-duty law enforcement officers with jurisdiction.

PLANNING

EVENT SPACE

The Snelling Conference Center reserves the right to change the function space contracted should the guest count change or as deemed necessary by the conference center. Sufficient space will be made available to accommodate meeting/function/exhibit requirements.

The Snelling Conference Center reserves the right to maximize space usage for all function space.

Standard room rentals include 1-2 hour access before the start time of an event.

Labor charges will be incurred if a group requests changes to the room setup after the room has been set. Group will be charged a minimum of \$100.00 per room.

DECORATIONS

Fastening or affixing objects to ceilings, painted surfaces, podiums, columns, fabric moveable walls, or decorative walls will only be allowed under certain circumstances and must be approved by The Snelling Conference Center. Only approved adhesive products can be used. No nails or tape will be allowed on any surface.

The use of candles is permitted if the flame is enclosed by glass one inch above the flame. Please check with your Event Manager and/or Catering Manager for specifics regarding candle use. The use of glitters and confetti is not permitted. All balloons must be removed from the premises and disposed of upon conclusion of the event.

LINEN

The Snelling Conference Center offers table cloths for all tables, including exhibit tables. Our in-house table linens and napkins are available in white or black. Other colors may be offered, based on availability and advanced notice. In-house floor length linens available at \$10 each. (Limited supply)

FOOD & BEVERAGES

The Snelling Conference Center does not allow any outside food or beverage to be brought on property at any time.

Due to food safety liability and the health department regulations, no food or beverage may be removed from the premises following any function.

To-go containers are strictly prohibited at our venue.

MINIMUMS

A minimum of 20 guests are required for food and beverages.

ALCOHOL POLICY

The Snelling Conference Center is regulated by the State Liquor Control Board. Per Georgia state law, alcoholic beverages of any kind will not be permitted to be brought into the premises by the patron or any of the patron's guests from the outside.

The Snelling Conference Center is the only licensee able to sell and serve liquor, beer and wine on premises.

Georgia state law further prohibits the removal of alcoholic beverages purchased by the venue for client consumption.

The legal drinking age in Georgia is 21. Proper identification is required when attending a function with alcohol to be served. The Snelling Conference Center reserves the right to refuse service to any person who visibly appears to be intoxicated.

GUARANTEE

Guaranteed attendance for your event must be received by the sales team ten (10) days prior to your event date. The guarantee numbers provided are not subject to reduction and charges will be applied accordingly. You will be billed either for that number or the number of guests served, whichever is greater. In some instances, more notice may be required due to menu complexity, holidays, delivery, or other constraints.

Guarantee increases received 72 hours or less prior to the event, shall incur a 10% price surcharge per person for the additional guests if the increase is above 5% of the guarantee.

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing.

MENUS

All menu prices are subject to change without prior notice unless they are on a Banquet Event Order signed by the client and returned to the Snelling Conference Center.

To assure availability of menu items, your selections should be submitted to the Catering team four weeks prior to your scheduled event.

Food and Beverage from packaged coffee breaks, continental breakfasts, breakfasts and luncheons are not transferable to other breaks.

Lunch menus are offered from 11 a.m. – 2 p.m.

Special Meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service. All special meals must be included in the guarantee number.

ANCILLARY PRICE LIST

ITEM	PRICE/EACH
LINEN RENTALS:	
Tablecloths	\$8-20 each (vary depending on color and size)
Table Runners	\$5
EVENT SERVICES:	
Audio Visual System	\$150
Centerpieces	Starting at \$10
Floral Centerpieces	Starting at \$25
Chargers (Acrylic, Gold or Silver)	\$1 each
Chargers (Glass Beaded, Gold or Silver)	\$5 each
Menu Placecards	.50 each
EVENT PLANNING:	
	Inquire with your Planner
EVENT STAFFING AND SET UP:	
Server Attendant	\$150 up to 4 hrs; \$50/additional hr
Bartender	\$175 up to 4 hours; \$50/additional hr
Chef Attendant	\$250
Cash Bar Setup fee	\$150
Room flip (for weddings/receptions)	\$300
Police Officer	\$50/hr (4 hr minimum)
Fire Marshal	\$50/hr (4 hr minimum)
Off-site Catering Delivery Fee	Starting at \$50

Menu prices are subject to change. A menu with current pricing will be provided when a quote is prepared.



**THANK
YOU!**



SNELLING
CONFERENCE CENTER

706.854.4763 | information@edgarshospitality.com

3165 Washington Road, Augusta, Georgia 30907
EDGARSGRILLE.COM/MEETINGS-AND-EVENTS

