

THE WESTIN  
SAVANNAH HARBOR  
GOLF RESORT & SPA

# Westin Weddings

THE WESTIN SAVANNAH HARBOR  
GOLF RESORT & SPA



2023



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## CONTACT US







# WESTIN SAVANNAH HARBOR WEDDINGS

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Congratulations on your engagement and thank you for considering The Westin Savannah Harbor Golf Resort and Spa for your wedding-day dreams. Allow us to help walk you through the next few steps of finding the perfect venue and date that is fitting to your dream and budget.

Our wedding specialist is here to guide you through our venue selection, answer your questions about the planning experience and to walk you through the contract to secure your wedding date and venue. We are the experts on weddings and we look forward to working with you.



## VENUES

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### HARBOR LAWN + HARBOR BALLROOM

Your dream indoor + outdoor venue along the Savannah River, overlooking Historic Downtown.

Dinner + Dance 150 | Reception 300



### GRAND BALLROOM + RIVER LAWN

Our stunning Grand Ballroom accommodates both large events and intimate affairs.

Our River Lawn is a spectacular setting lined with palm trees for outdoor events with unforgettable Savannah Harbor views.

Dinner + Dance 800 | Reception 1,500



### RIVERSCAPE

An intimate setting with abundant natural light + views of the Savannah Harbor.

Dinner + Dance 60 | Reception 80





# VENUES

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## CLUB LAWN + PAVILION

A serene backdrop for any affair, elevated to provide breathtaking views of the Savannah Harbor Golf Course + the Talmadge Bridge.

Dinner + Dance 150 | Reception 350



## CROQUET LAWN

The perfect location for an intimate or larger gathering under twinkling cafe lights.

Dinner + Dance 175 | Reception 300



## MIDNIGHT SUN TENT

Enjoy a private event with picturesque views of our resort pool + the Savannah River.

Reception 75





## WESTIN SAVANNAH HARBOR WEDDINGS

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# THE WEDDING PACKAGE

### ALL WEDDINGS INCLUDE

- Complimentary suite for the newlyweds on their wedding night
- Bartenders based on 1 for every 75 guests
- White garden chairs for outdoor functions and banquet chairs for indoor events
- Backup location in case of inclement weather for outdoor ceremonies and receptions
- Breathtaking riverfront, serene golf course or elegant ballroom reception
- Tables, chairs, white, ivory or black floor length linen, and linen napkins
- Glass of toasting champagne or cider for all guests
- Courtesy guest room block of up to 20 rooms

### WEDDING ENHANCEMENTS

- Additional hours include open bar service and are an additional \$10 per person
- Upgraded Chiavari based on hotel inventory  
X back \$12.50 each ++ and Chiavari \$10 each ++
- Additional Bartender \$150 per bartender
- Wine Service \$10 per person



# WEDDING FAQS

## ♥ **What is a F&B minimum?**

*A food and beverage minimum is the minimum amount of money you need to spend on only food and beverage during the contracted events. Each space has its own minimum that's dependent on the day of the week, month and space requested. Any food or beverage ordered for the ceremony, cocktail hour and reception all goes towards meeting the minimum. Items such as service charge, tax, microphone rentals, bartender fees, or chair upgrades do not apply towards the minimum. It's possible to exceed your minimum, as your actual total is based on your food and bar selections and the total number of guests.*

## ♥ **Do I need a Wedding Planner?**

*For your comfort, we recommend a wedding planner if you have a highly detailed vision and many moving parts to your wedding. Alternatively, many of our couples like to plan the details of their wedding and hire a day of coordinator to ensure that all details are carried out with ease. Both plans allow you to enjoy each moment of your wedding day without worrying about any details being missed.*

## ♥ **What does my Event Manager from the resort do?**

*Your event manager is here to help you create diagrams outlining table placement, seating, bars, stages, dancefloor, etc. They will guide you through menu selections, schedule a tasting for you, and help you be mindful of your contracted minimum. They are available on the day of your event to ensure that each diagram is followed by our set up teams and that staff is aware of any changes you may want to make. They are your primary contact for the resort during your event.*

## ♥ **Can I bring my own alcohol?**

*We are a license holder for all alcohol service and therefore we supply and serve all alcohol at events here at the resort.*

## ♥ **Can I customize my menu?**

*Absolutely! About 3 months before your wedding we will set up a tasting for you to try the menu options you would like to taste. We are happy to customize menus.*

## ♥ **What happens at my tasting?**

*As mentioned above, your event manager will assist you to schedule a date for your tasting. This is a personalized experience with our Executive Chef and team, the couple, and the event manager. Generally, tastings are scheduled on Tuesdays and Thursdays, however we will work on finding an optimal date for you and our Chef in order to create a relaxed experience. Once the date is decided, we narrow down your menu selections and prepare a variety of options for you to try. On the day of your tasting, our culinary team is available to make note of any tweaks and changes you want to make so that you may have exactly what you want for the meal at your wedding.*



# WEDDING PACKAGES

## RIVERSTREET PACKAGE

\$158++ per person for a four hour event including the cocktail hour, dinner and dancing

### *Cocktail Hour Selections:*

- Choose 3 hot or cold hors d'oeuvres
- Select 1 station

### *Dinner Selections:*

- Select your starter course of one salad or soup
- Dinner Selections:  
2 main course proteins along with one accompaniment starch and vegetable
- Deluxe Brands Bar

## LOW COUNTRY PACKAGE

\$138++ per person for a four hour event including the cocktail hour, dinner and dancing

### *Cocktail Hour Selections:*

- Choose 3 hot or cold hors d'oeuvres

### *Dinner Selections:*

- Select your starter course of one salad or soup
- Dinner Selections:  
2 main course proteins along with one accompaniment starch and vegetable
- Appreciated Bar

# COCKTAIL HOUR

## HORS D'OEUVRES AND DISPLAYS

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### COLD

Deviled Farm Fresh Egg with Bacon, Radish, Chives

Whipped Brie with Pears, Almonds

Chili Spiced Compressed Watermelon with Whipped Goat Cheese, Midori Pipette, Balsamic

Tomato-Mozzarella with Herb Toast, Balsamic Onion, Garden Basil

Bloody Mary Shrimp Cocktail Shooters **add'tl \$8/ per person**

Ahi Tuna Tartar with Wasabi creme, Wonton Crisp

Beef Carpaccio with Gorgonzola Moose, Brioche Candied Pecans



### HOT

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Mac & Cheese Croquettes with Black Truffles

Crispy Coconut Shrimp with Orange Horseradish Marmalade

Cheese Arepas with Smashed Avocado, Pico De Gallo

Chicken and Lemongrass Potstickers with Sesame Soy Sauce

Peking Duck Spring Roll with Cilantro Lime Hoisin Dipping Sauce

Smoked Beef Brisket Empanadas with Chipotle Crema

Spanakopita with Cucumber Creamy Yogurt Dill Sauce

Coastal Crab Cakes with Remoulade Sauce

Maple Bacon Wrapped Diver Scallops **add'tl \$8/ per person**

Lobster Roll with Pickled Onions, Butter Lettuce, Grape Tomatoes **add'tl \$8/pp**

### DISPLAYS

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#### DISPLAY ENHANCEMENTS

##### Charcuterie

Artisan Meat Selections of Salami Picante, Soppressata, Finocchiona, San Danielle Prosciutto, paired with Olives, Nuts, Fruit and Crackers

##### Crudit 

Garden Market Vegetables, Sumac Pita Chips, Selection of Dips

##### Artisan Cheeseboard

Tillamook Cheddar, Oregon Blue, Sweet Grass Dairy Double Cream, Manchego, Mobay Morbier, Beemster XO Gouda, Cambazola, Mozzarella, Sliced Baguettes, Lavosh and Fig Olive Crisps

##### Warm Crab Dip

Served with Sliced Pita Bread

##### Antipasto Display **add'tl \$8 pp**

Market Display of Selections from the Charcuterie and Artisan Cheeseboard paired with Grilled Artichokes, Roasted Peppers, Pepperoncini, Marinated Mushrooms, Italian Olives, Marcona Almonds, Artisanal Mustards, Fig Preserves, Crackers, Grissini, French Baguettes



# PLATED DINNER OPTIONS

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## SALADS

Choice of one soup or salad

You may choose to have soup and salad, or two types of salads served for an **additional \$8++ per person**.

Hutchinson Island Signature Salad

*Market Greens, Soft Herbs, Shaved Carrots, Grape Tomatoes, Cucumbers, Butter Croutons, Orange Blossom Honey Vinaigrette*

Caesar Salad

*Baby Romaine Lettuce, Parmigiano-Reggiano Cheese, Herb Butter Croutons, Lemon Garlic Caesar Dressing*

Baby Spinach Salad

*Frisee, Local Strawberries, Whipped Goat Cheese, Candied Pecans, Honey Balsamic Dressing*

"The Wedge"

*Boston Bibb Lettuce, Applewood Bacon, Tomato, Chopped Farm Egg, Blue Cheese Crumbles, Buttermilk Ranch*

Beet Salad

*Chef's Custom Blend Of Seasonal Greens, Heirloom Tomatoes, Marinated Golden Beets, Jamon Cracklings, Ricotta Salata, Green Goddess Dressing*

Caprese Salad

*Garden Fresh Heirloom Tomatoes, Sliced Mozzarella, Torn Basil, and Garlic Crostini drizzled with EVOO and Balsamic Reduction*

## SOUPS

Roasted Tomato-Fennel Soup

Italian Wedding Soup

Low Country Corn Chowder

Lobster Bisque

## APPETIZERS

**additional \$10++ per person**

*Coastal Crab Cake with Orange Segments, Saffron Aioli, Caramelized Fennel*

*Shrimp Cocktail with Citrus, Poached, Chilled, French Cocktail Sauce*

*Diver Scallop with Sweet Corn Succotash*

*48-Hour Braised Pork Belly with Cheddar GA Grits, Pickled Okra, Bourbon Maple Glaze*

*Swiss Chard & Ricotta Ravioli with Butternut Squash, Crispy Sage, Walnuts, Brown Butter*

# ENTREES

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## ENTREES

### POULTRY

Herb Marinated Springer Mountain Farms Bone-In Chicken *with Pan Sauce*

Merlot Reduction Tuscan Chicken *with Lemon Basil*

Free Range Bone-In Chicken *with Rosemary Merlot Reduction*

### SEAFOOD

Seared Wild King Salmon *with Lemon Caper Butter Sauce*

Florida Black Grouper *with Lobster Sauce*

Low Country Shrimp & Creamy GA Grits *with Andouille Sausage, Red Pepper, Basil, Shellfish Sauce*

Seared Halibut *with Orange Butter Buerre Blanc* **add'tl \$5++ per person**

### PORK

Ginger Peach Tea-Brined Duroc Pork Chop

### BEEF

Seared Sirloin Filet Cut Steak *with Red Wine Reduction*

Grilled 8 oz. Hanger Steak *with Peppercorn Demi Glaze*

Overnight Braised Short Ribs *with Natural Jus*

Filet Mignon *with Merlot Demi* **add'tl \$10++ per person**

### VEGETARIAN & VEGAN

Chili Spiced Tofu *with Lemon Farro, Roasted Broccolini, Tomato Gastrique*

Roasted Garbanzo Beans *with Carrot Puree, Tabbouleh, Haricot Verts*

Grilled Portobello *with Lentils, Asparagus, Chermoula*

Stuffed Red Bell Pepper *with Black Beans and Wild Rice, Edamame Puree*

## ENTREE DUET ENHANCEMENTS

*Add Three Seared Jumbo Local Shrimp to any Entree Market Pricing* **add'tl 14 pp**

*Add Two Seared Diver Scallop to any Entree Market Pricing* **add'tl 27 pp**

*Add a Fresh Maine 4-5 oz. Lobster Tail to any Entree Market Pricing* **add'tl 32 pp**



## ENTREE PAIRINGS

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### SIDES

Choose one pairing

*Sweet Potato Hash, Roasted Brussel Sprouts, Peppered Bacon, Roasted Baby Vegetables, Charred Cherry Tomatoes*

*Parmesan Polenta, Braised Greens, Garlic, Marsala Sauce*

*Wild Mushroom Risotto, Asparagus, Vidalia Onions*

*Parsnip Puree, Mushroom Fricassee, Charred Tomatoes*

*Truffle Mashed Potatoes, Broccoli, Blistered Cherry Tomatoes*

*Baby Fennel, Sun Choke Puree, Saffron Braised Leeks*

*Parmesan Dauphinoise Potatoes, Roasted Carrots, Brussel Sprouts*

*Asiago Frico, Trumpet Mushroom, Fricassee, Charred Scallions, Thyme Tomato Jam*

*Parsnip Puree, Roasted Root Vegetables, Gremolata*

*Asparagus, Cipollini Onions, Mushroom Risotto, Truffle*

*Soft Polenta, Braised Chard, Pink Lady Apple, and Golden Raisin Compote*

### CHILDREN'S MENU

Please Select One Per Child; All choices come with a Fruit Skewer

12 and under | \$25

Children 2 and under | Complimentary

5oz. Grilled Chicken Penne + Tomato Sauce

Kid's Burger + French Fries

Chicken Fingers, BBQ Sauce, Honey Mustard, + French Fries

# TALMADGE WEDDING PACKAGE BUFFET

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*\$148++ per person for a four hour event including the cocktail hour with  
three hors d'oeuvres, 90 minute buffet, and a four hour open bar  
Appreciated Brands Bar Package.*

Select one Buffet for your event

## ANTICO BUFFET

Table Bread Basket | *Rolls*

Caesar Salad | *Baby Romaine, Shaved Parmesan Cheese, Roasted Tomatoes, Sourdough Croutons, House-Made Dressing*

Farmer's Salad | *Arugula, Lolla Rosa, Spinach, Goat Cheese, Tomato Vinaigrette, Candied Pecans*

Tuscan Chicken | *Lemon, Basil, Parmesan Polenta, Braised Greens, Garlic, Marsala Sauce*

Grilled Bistro Steak | *Asparagus, Cipollini Onions, Mushroom Risotto, Truffle, Peppercorn Demi Glaze*

Butternut Squash Ravioli | *Sage Brown Butter, Caramelized Onions, Roasted Butternut, Gorgonzola Walnuts, Mushrooms*

Crispy Red Potatoes | *Truffle, Chives, Parmesan Cheese*

Savannah Bee Co. Honey Glazed Baby Carrots

## HUTCHINSON ISLAND BUFFET TABLE

Bread Basket | *Artisan Breads + Sea Salt Butter*

Bibb Salad | *Shaved Carrots, Celery, Herbs, Parsley, Champagne Vinaigrette*

Roasted Sweet Potato Salad | *Arugula, Candied Pecans, Feta Cheese, Sherry Vinaigrette Chili Lime*

Marinated Grilled Free-Range Chicken | *Chorizo Potato Hash, Caramelized Onions*

Grilled Skirt Steak | *Chimichurri Sauce, Agave*

Marinated Mahi Mahi | *Charred Corn + Green Bean Succotash*

Roasted Garlic Whipped Potatoes

Grilled Asparagus | *Blis 9 Sherry, Garlic*

## FARM-TO-TABLE BUFFET

Bread Basket | *Artisan Breads + Sea Salt Butter*

Wedge Salad | *Tomato Jam, Gorgonzola, Fried Onions, Chopped Bacon, Sweet Onion Ranch*

Farmer's Salad | *Arugula, Lolla Rosa, Spinach, Goat Cheese, Tomato Jam, Candied Pecans*

Jamaican Jerk Tanglewood Farms Chicken | *Fried Plantain, Mango Salsa*

Grilled Irish Salmon | *Lemon Beurre Blanc, Preserved Lemons, Wilted Arugula, Charred Cherry Tomatoes*

BBQ-Spiced Flank Steak | *Sautéed Red + White Onions, Mushroom Ragout, Au Jus*

Yukon Gold Mashed Potatoes | *Chives, Buttermilk*

Charred Brussel Sprouts



# SAVANNAH STATIONS

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*\$158++ per person for a four hour event including the cocktail hour with three hors d'oeuvres,  
3 stations for 90 minutes, and a four hour open bar Appreciated Brands Bar Package.  
Stations requiring an attendant are an additional \$100 plus tax.*

## CHOP-CHOP STATION

Romaine, Iceberg + Arugula, Tomato, Cucumber, Red Onion, Carrots, Grilled Chicken, Ham, Hard-Boiled Egg, Bacon, Shredded Cheddar Served With Italian Vinaigrette + Poblano Buttermilk Ranch Dressing

## BACKYARD VINE-RIPENED TOMATO & HEIRLOOM BEET BAR

Yellow, Campari, Toy Box, and Green Tomatoes, Marinated Candy Cane Beets, Buffalo Mozzarella, Goat Cheese, Burrata, Boursin Mache, Arugula, Frisee, Soft Herbs Barrel-Aged Caramel Balsamic, Watermelon-Basil Seed Vinaigrette

## \*CANTINA TACO STATION

(Choose Two - Seasonal Whole Fish, Chicken, or Pork Carnitas  
Flour Tortillas, Chili-Lime Spiced Corn Chips, Pico De Gallo, Guacamole, Sour Cream, Onions, Cilantro, Cheddar + Jack Cheese, Pickled Jalapenos, Sautéed Peppers & Onions, Black Bean + Roasted Corn Salsa

## LATE NIGHT STATION

Bavarian Pretzels, Smoked Gouda Fondue, Specialty Mustards  
Salt + Vinegar Chips, Horseradish Dip  
Mini Smoked Brisket Shepherd's Pie  
Reuben Spring Rolls, Thousand Island Dressing  
Beer-Battered Onion Rings, Sriracha Aioli

# SAVANNAH STATIONS (CONT'D)

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## AVOCADO GARDEN BAR

Smashed Avocado, Toasted Selection of Artisan Toasts, Chopped Farm Eggs, Lump Crab, Smoked Salmon, Everything Bagel Crisps, Garden Vegetable Spread, Roasted Beet Hummus, Fruit, Wood-Smoked Bacon, Caper Berries, Pickled Red Onions, Cotija, Garbanzo Beans

## SAVANNAH LOW COUNTRY BOIL

Shrimp, Sausage, Corn, Whole Garlic and Potatoes

## SOUTHERN CHICKEN + BISCUITS

Buttermilk Biscuits, Cheddar Biscuits, Waffles, Pulled Bourbon BBQ Chicken, Crispy Chicken, Sausage Gravy, Chicken Gravy, Cheddar, Pimentos & Cheese, Honey-Chipotle Butter, Peanut Butter, Peach Preserves, Blackberry Jam, Local Honey, Chile-garlic Maple

## \*LOWCOUNTRY SHRIMP + GRITS

Sautéed Coastal Shrimp, Roasted Red Peppers, Charred Corn, Andouille Sausage, Monterey Jack Cheese, Scallions, Cajun Cream Sauce

## \*PASTA BAR

(Creative Chef Crafted Pasta Selections - Choose Two Pastas)

Potato Gnocchi | *Caramelized Butternut Squash, Gorgonzola, Madeira Cream Sauce, Sage, Brown Butter*

Cheese Tortellini | *Simple Pomodoro, Garden Herbs*

Portobello Ravioli | *Asiago Cream Sauce, Sundried Tomatoes, Spinach*

Bolognese | *Crushed Tomatoes, Ground Beef, Grated Parmesan, Chili Flake*

## \*CHOICE OF CARVING STATION

Beef Round (serves 45-50 guests) | *Horseradish Cream, Au Jus, Dijon Mustard, Freshly Baked Rolls* | **each add'tl \$675**

Slow-Roasted Prime Rib (serves 25 guests) | *Au Jus, Creamy Horseradish, Artisan Rolls* | **each add'tl \$550**

Spice-Rubbed Pork Loin (serves 30 guests) | *Heirloom Apple Compote, Tasso Ham, Cheese Grits, Artisan Rolls* | **each add'tl \$350**

Atlantic Salmon (serves 25 guests) | *Stuffed With Spinach, Lemon Caper Beurre Blanc* | **each add'tl \$225**

Citrus-Brine Turkey (serves 40 guests) | *Cranberry Orange Marmalade, Herb Mayonnaise, Imported Mustards, Honey Wheat Rolls* | **each add'tl \$400**



## SWEET ENDINGS

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Bananas Foster\* | \$16 per person

*Sliced Bananas flambéed with Brown Sugar, Butter, and Rum served with French Vanilla Ice Cream*

Leopold's Ice Cream Bar | \$19 per person

*Chocolate and Vanilla Ice Creams, Assorted Sauces + Toppings*

Chocolate Bar | \$18 per person

*Southern Fudge Brownie Bites, Chocolate-Dipped Strawberries, French Macarons, Assorted Truffles*

Milk + Cookies | \$18 per person

*Freshly-Baked cookies including Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Peanut Butter served with Soy Milk, Almond Milk, 2% Skim, Chocolate Milk, and Strawberry Milk*

Campfire S'mores Station | \$16 per person

Donut Wall | \$240 (+\$24 per each additional dozen)

*Wall of 121 Glazed Donuts (Chef's Selection of Assorted Donuts)*

## LATENIGHT HANDHELDS

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Angus Beef Sliders | \$8 per person

*Cheddar, Brioche Roll (2 per person)*

Mini Grilled Cheese | \$8 per person

*Gruyere, Cheddar, Tomato Jam, Sourdough (2 per person)*

Mini Cuban Sandwiches | \$8 per person

Naan Flatbreads | \$8 per person

*(Please Choose One)*

Margarita, Three Pig Flatbread

Mushroom & Goat Cheese Flatbread

Soft Pretzels, Mustard + Cheese Dip

Bavarian Pretzels, Smoked Gouda Fondue, Specialty Mustards

Salt + Vinegar Chips, Horseradish Dip,

Mini Smoked Brisket Shepherd's Pie

Reuben Spring Rolls, Thousand Island Dressing

Beer-Battered Onion Rings, Sriracha Aioli

# BEVERAGE SERVICE

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## APPRECIATED BRANDS

### Liquor

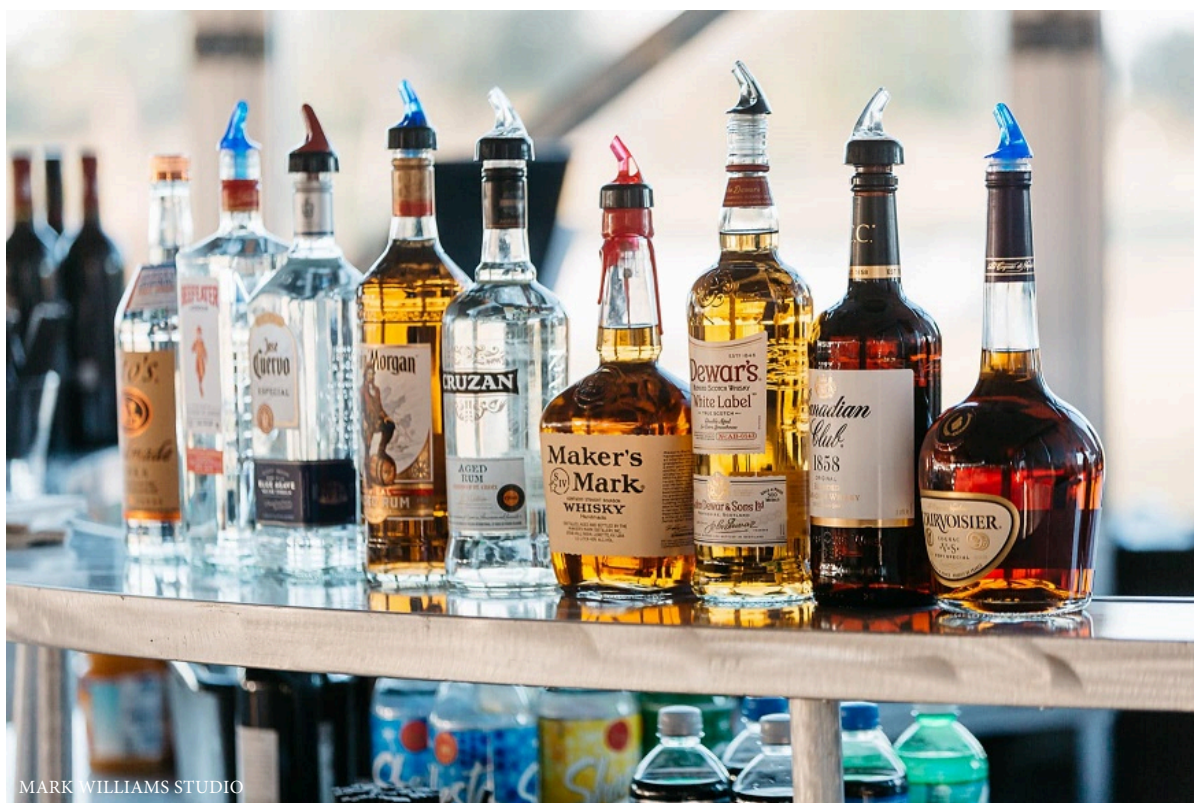
*Absolut 80 Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch Whisky, Maker's Mark Kentucky Straight Bourbon, Jack Daniel's Tennessee Whiskey, Patron Silver Tequila, Hennessy VS Cognac, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Rosso Vermouth, Hiram Walker Triple Sec Cordial*

### Wines

*Dashwood Sauvignon Blanc, Marlborough  
Snoqualmie Chardonnay, Columbia Valley  
Line 39 Pinot Noir, California  
The Federalist Cabernet Sauvignon, California*

### Beer

Domestic | *Budweiser, Miller Lite, Michelob Ultra*  
Premium | *Samuel Adams Boston Lager, Stella Artois, Corona Extra*  
Craft | *Southbound Hop'lin IPA, Service Rally Point Pilsner*  
No ABV | *Heineken 0.0*  
Low ABV | *Truly Hard Seltzer*



MARK WILLIAMS STUDIO

# BEVERAGE SERVICE (CONT'D)

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## DELUXE BRANDS

Additional \$10++ per person

### Liquor

*Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label 12 Year Scotch Whisky, Knob Creek Kentucky Straight Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whisky, Casamigos Blanco Tequila, Hennessy Privilege VSOP Cognac, Martini + Rossi Extra Dry Vermouth, Martini + Rossi Rosso Vermouth, Hiram Walker Triple Sec Cordial*

### Wines

*Wairau River Sauvignon Blanc, Marlborough  
Napa Cellars Chardonnay, Napa Valley  
Meiomi Pinot Noir, Santa Barbara California  
Simi Cabernet Sauvignon, Sonoma California*

### Beer

Domestic | *Budweiser, Miller Lite, Michelob Ultra*  
Premium | *Samuel Adams Boston Lager, Stella Artois, Corona Extra*  
Craft | *Southbound Hop'lin IPA, Service Rally Point Pilsner*  
No ABV | *Heineken 0.0*  
Low ABV | *Truly Hard Seltzer*





# PREFERRED VENDORS

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## WEDDING PLANNERS

**Tara Skinner Weddings and Events**  
912.596.6064  
taraskinnerevents.com

**First City Events**  
912.695.0087  
firstcityevents.com

**Sincerely Yours Events**  
912.376.9424  
sincerelyyoursevents.com

**Design Studio South**  
714.363.2945  
designstudiosouth.com

## ENTERTAINMENT

**First City Events**  
912.695.0087  
firstcityevents.com

**All About You DJ**  
912.897.0518  
allaboutyou DJs.com

**The Fabulous Equinox Orchestra**  
912.547.3196  
equinoxorchestra.com

**Sam Hill Entertainment**  
912.977.6665  
samhillbands.com

## VIDEOGRAPHERS

**Withers Films**  
steve@withersfilms.com  
withersfilms.com

**Savannah Wedding Films**  
912.376.6527  
savannahweddingfilms.com

**Two Arrows Films**  
843.227.3119  
twoarrowsfilms.com

**Wiggins Film Co.**  
912.657.0074  
wigginsfilmco.com

## PHOTOGRAPHERS

**Bud Johnson Photography**  
804.310.2485  
budjohnsonphotography.com

**Izzy + Co Photography**  
hello@izzzyco.com  
izzzyco.com

**JB Marie Photography**  
404.512.7144  
jbmariephotography.com

**Donna Von Bruening Photography**  
912.898.9282  
dvbphoto.com

## OFFICIANTS

**Rev. Steve Shulte**  
912.313.4254  
revschulte.com

**Tracy Brisson**  
912.222.4097  
savannahcustomweddings.com

**Rev. Joe Wadas**  
912.312.1189  
savannahweddingminister.com

## BEAUTY

**Heavenly Spa by Westin**  
912-201-2250  
westinsavannahspa.com

**Beyond Beautiful by Heather**  
912.289.4775  
beyondbeautifulbyheather.com

**40 Volume Salon & Spa**  
912.352.0077  
40volume.com

## TRANSPORTATION

**Old Savannah Tours**  
912.234.8128  
oldsavannahtours.com

## FLORIST & EVENT DESIGN

**Harvey Designs**  
912.495.9300  
harveydesigns.com

**August Floral Design**  
404.536.3056  
augusteventdesign.com

**Ivory and Beau Florals**  
912.200.4794  
ivoryandbeau.com

**Kato Floral Designs**  
912.508.1166  
katoweddings.com

## BAKERY

**Wicked Cakes**  
912.298.0040  
wickedcakesofsavannah.com

**Savannah Custom Cakes**  
912.658.8830  
minetterushing.com/weddings

**Vanilla + The Bean**  
407.538.6517  
vanillaandthebean.com

**Baker's Pride Bakery**  
912.355.1155  
bakerspride.com

## RENTALS

**Beachview Event Rentals & Design**  
912.510.3800  
beachview.net

**EventWorks Rentals**  
912.483.5907  
eventworksrentals.com

**Amazing Event Rentals**  
843.837.5090  
amazingeventrentals.com

**Savannah Vintage & Event Rentals**  
912.856.1862  
savvintagerentals.com

**JLK Events**  
843.384.4748  
jlkevents.com



# Luxury Savannah Spa Wedding Services

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Revitalize and energize with  
Heavenly Spa by Westin™.

Reveal your best self for your celebration with our therapeutic massages, cleansing facials or invigorating body treatments.

Our team of wedding experts are here to help you look and feel beautiful throughout the entire wedding and planning process. Customize your day of pampering and relaxation at the Heavenly Spa by Westin Savannah.

FOR APPOINTMENTS & QUESTIONS

2 Resort Drive, Savannah, GA, 31421  
Phone: (912) 201-2250

**THE WESTIN**  
SAVANNAH HARBR  
GOLF RESORT & SPA