



# 10 Downing

*Weddings*





## *Your Venue*

10 Downing is a recently renovated event space on our third floor. The architect has skillfully combined Old Savannah charm with some modern design touches to offer a magnificent environment for this most special of days.

The venue boasts a private lounge and bar, exclusive guest bathrooms and offers a maximum seated occupancy of 90. This can increase to 140 when exclusivity of the adjacent outdoor roof terrace is added also.



# CHURCHILL'S

# *Rooftop & Surrounding Area*

Your open air rooftop has its own bar, hanging lights, space for a dance floor under the stars and the option of tent rental for a sunny afternoon. Heat lamp rental is also available for those crisp autumn weddings.

10 Downing is a stone's throw from Johnson Square, City Hall, and Historic Factor's Walk. Perfect locations for elegant post-ceremony photographs.



# CHURCHILL'S



## *Food & Drink*

We believe the importance of delicious food at your wedding comes second only to the beauty of your dress! We are happy to answer any questions you may have. At your convenience, we also offer a wedding chef's tasting selection for \$150. It's as fun as a cake tasting! You spend a fun afternoon with us prior to the wedding and curate your perfect menu.



# CHURCHILL'S

## Hors D'oeuvres

### \$2 Per Piece

Steamed GA. Wild Shrimp with Cocktail Sauce

Fried Coconut Shrimp with Cocktail Sauce

English Sausage Rolls with Wholegrain Mustard Dipping Sauce

Devilled Farm Eggs

Chicken Satay Skewers with Peanut Curry Sauce

Chicken Wings – Buffalo, BBQ, Teriyaki or Lemon Pepper

Chicken Tenders with Honey Mustard and BBQ Sauces

Meatballs in Marinara Sauce

Breaded and Fried Macaroni Cheese Balls – Bacon and Jalapeno

Sourdough Pretzels with Beer Cheese

### \$3 Per Piece

Chef's Cheese Board – 3 Assorted Cheeses with Crackers

Mini Crab Cakes with Caper Aioli

Mini Bagel and Lox – House Smoked Salmon with Cream Cheese

Mini Fish Tacos – Flour Tortilla, Jalapeno Slaw and Avocado Crema

Oysters on the Half Shell – Lemon, Horseradish and Hot Sauce

Filled Portobello Caps – Seasoned Pork and White Cheddar

Shrimp and Grits – Skewered GA Wild Shrimp with Fried Grit Cake

Pork Belly Bruschetta – Apple Cider Vinegar, Honey Glaze and Mustard Frills

Heirloom Tomato Bruschetta – Burrata and Fresh Basil

Chicken and Waffles – Chicken Tenders, Waffle and Maple Syrup

Assorted Mini Cheesecakes – Mocha, Orange, Chocolate Chips, Butter Toffee, Brownie, Amaretto,

Key Lime

# Plated Duo Menu One

\$34 Per person

( Excluding tax and service fee )

Dinner Service commences with Homemade Biscuits and Honey Butter

## Salad

Baby Spring Greens, Heirloom Cherry Tomato, Radish, Fennel, Cucumber, Parmesan and Buttermilk Ranch

## Entrée – Host Selects Two

6oz Certified Angus Beef Sirloin. Red Wine Demi-Glace

French Cut Chicken Breast. Pinot Noir Peppercorn Sauce

Pork Tenderloin Medallions. Dijon Chive Cream Sauce

Filet of Red Snapper. Lemon Caper Beurre Blanc

## Accompaniments – Host Selects Three

Yukon Mashed Potatoes Steamed Broccolini Freeman Mill Cheddar Grits Roasted Brussels Sprouts

Roasted Redskin Potatoes Roasted Baby Carrots Grilled Asparagus Carolina Rice

Twice-Baked Yukon Potato Roasted Zucchini and Squash

## Desserts – Host Selects Two

Key Lime Pie Pecan Pie Irish Cream Pie Caramel and Sea Salt Pie Two Layer Chocolate Cake

New York Cheesecake Bananas Foster Cheesecake Assorted Cookies – Chocolate Chip, Oatmeal, Sugar

## Plated Duo Menu Two

\$40 Per person

( Excluding tax and service fee )

Dinner Service commences with Homemade Biscuits and Honey Butter

### Salad

Arugula with Candied Pecans, Golden Raisins, Feta and Blueberry Vinaigrette

### Entrée – Host Selects Two

6oz Certified Angus Beef New York Strip. Red Wine Demi-Glace

French Cut Chicken Breast. Pinot Noir Peppercorn Sauce

Pork Tenderloin Medallions. Dijon Chive Cream Sauce

4oz Swordfish Steak. Lemon Caper Beurre Blanc

### Accompaniments – Host Selects Three

Yukon Mashed Potatoes   Steamed Broccolini   Freeman Mill Cheddar Grits   Roasted Brussels Sprouts

Roasted Redskin Potatoes   Roasted Baby Carrots   Grilled Asparagus   Carolina Rice

Twice-Baked Yukon Potato   Roasted Zucchini and Squash

### Desserts – Host Selects Two

Key Lime Pie   Pecan Pie   Irish Cream Pie   Caramel and Sea Salt Pie   Two Layer Chocolate Cake

New York Cheesecake   Bananas Foster Cheesecake   Assorted Cookies – Chocolate Chip, Oatmeal, Sugar

# Plated Duo Menu Three

\$49 Per person

( Excluding tax and service fee )

Dinner Service commences with Homemade Biscuits and Honey Butter

## Salad

Mixed Power Green – Baby Spinach, Baby Red and Green Chard, Baby Kale, Heirloom Cherry Tomato, Cucumber, Shaved Asiago and Parmesan Cheeses and Orange Vinaigrette

## Entrée – Host Selects Two

4oz Certified Angus Beef Tenderloin. Red Wine Demi-Glace

French Cut Chicken Breast. Pinot Noir Peppercorn Sauce

Pork Tenderloin Medallions. Dijon Chive Cream Sauce

4oz Sushi Grade Yellow Fin Tuna. Lemon Caper Beurre Blanc

## Accompaniments – Host Selects Three

Yukon Mashed Potatoes   Steamed Broccolini   Freeman Mill Cheddar Grits   Roasted Brussels Sprouts

Roasted Redskin Potatoes   Roasted Baby Carrots   Grilled Asparagus   Carolina Rice

Twice-Baked Yukon Potato   Roasted Zucchini and Squash

## Desserts – Host Selects Two

Key Lime Pie   Pecan Pie   Irish Cream Pie   Caramel and Sea Salt Pie   Two Layer Chocolate Cake

New York Cheesecake   Bananas Foster Cheesecake   Assorted Cookies – Chocolate Chip, Oatmeal, Sugar

## Plated Menu Four

\$56 Per person

( Excluding tax and service fee )

Guest Selections For All Courses To Be Made 7 Days Prior To The Event

Dinner Service commences with Homemade Biscuits and Honey Butter

### Appetizers – Guest Selects One

Georgia Lump Crab Cakes with Lemon and Garlic Aioli

Braised Beef and Mushroom Tartlets

Asparagus and Parmesan Puff Pastry

Fresh Oysters and on the Half Shell with Cocktail Sauce and Horseradish

### Salads – Guest Selects One

Mixed Power Green – Baby Spinach, Baby Red and Green Chard, Baby Kale, Heirloom Cherry Tomato, Cucumber, Shaved Asiago and Parmesan Cheeses and Orange Vinaigrette

Arugula with Candied Pecans, Golden Raisins, Feta and Blueberry Vinaigrette

Baby Spring Greens, Heirloom Cherry Tomato, Radish, Fennel, Cucumber, Parmesan and Buttermilk Ranch

### Entrees – Guest Selects One

Sushi Grade Pan Seared Ahi Tuna with a Sweet and Spicy Sesame Glaze. Carolina Rice and Baby Bok Choy

Steamed Lobster Tail with Clarified Butter Aioli with Twice Baked Yukon Gold Potato and Grilled Asparagus

Grilled Certified Angus Beef Ribeye Steak with Mushroom Shallot Demi-Glace. Yukon Gold Mashed Potatoes and Steamed Broccolini

Braised Osso Bucco Lamb Shank with Mushroom Shallot Demi-Glace. Roasted Redskin Potatoes and Roasted Brussels Sprouts

Grilled French-Cut Chicken Breast with Romesco Sauce, Freeman Mill Cheddar Grits and Roasted Heirloom Baby Carrots

### Desserts – Guest Selects One

Triple Layer Chocolate Cake – Triple Layer Carrot Cake – Assorted Macaroons – Belgian Chocolate Cheesecake

## Buffet Menu One

\$34 Per person

( Excluding tax and service fee )

### Appetizers – Host Selects Two

Devilled Eggs - Hen Egg Mouse, Bacon and Cayenne

Fried Green Tomatoes - Pimento Cheese, Scallions and Balsamic Syrup

Asparagus and Parmesan Puff Pastry

### Salad

Baby Spring Greens, Heirloom Cherry Tomato, Radish, Fennel, Cucumber, Parmesan and Buttermilk Ranch

### Entrees – Host Selects Two

Buttermilk Fried Chicken

Pork Rib Shank with House BBQ Dry Rub

Roasted Atlantic Salmon Filet with Lemon Caper Beurre Blanc

### Accompaniments – Host Selects Two

Rosemary Roasted Redskin Potatoes - Roasted Asparagus with Lemon Zest - Baked Macaroni Cheese  
Roasted Seasonal Vegetables

### Desserts – Host Selects Two

Southern Pecan Pie - Chocolate Torte- Fudge Ganache - New York Cheesecake with Fresh Berries

## Buffet Menu Two

\$39 Per person

( Excluding tax and service fee )

### Appetizers – Host Selects Two

House-made English Sausage Rolls- Wholegrain Mustard Dipping Sauce

Glazed Sesame Chicken Skewers- Sesame Seeds and Scallions

House-made Meatballs in Marinara Sauce

### Salad

Arugula with Candied Pecans, Golden Raisins, Feta and Blueberry Vinaigrette

### Entrees – Host Selects Two

Low Country Boil – Local GA Wild Shrimp, Andouille Sausage, Red Potatoes, Corn and Sweet Vidalia Onions

Chicken Marsala – French-Cut Chicken breast with Cremini Mushrooms and Sauce Marsala

Pork Tenderloin Medallions with Dijon Chive Cream Sauce

### Accompaniments – Host Selects Two

Twice Baked Yukon Gold Potatoes - Roasted Asparagus with Lemon Zest - Baked Macaroni Cheese  
Roasted Seasonal Vegetables

### Desserts – Host Selects Two

Southern Pecan Pie - Chocolate Torte- Fudge Ganache – Key Lime Chocolate Cheesecake

## Buffet Menu Three

\$43 Per person

( Excluding tax and service fee )

### Appetizers – Host Selects Two

Chilled Cocktail Shrimp- Wasabi Cocktail Sauce

Mini Chicken and Waffles- Honeyed Maple Syrup

Mini Bagel and Lox – House Smoked Salmon with Cream Cheese

### Salad

Mixed Power Green – Baby Spinach, Baby Red and Green Chard, Baby Kale, Heirloom Cherry Tomato, Cucumber, Shaved Asiago and Parmesan Cheeses and Orange Vinaigrette

### Entrees – Host Selects Two

Shrimp and Grits – Local GA Wild Shrimp with Tasso Ham and Caramelized Onions in a Spiced Garlic Cream Sauce over Creamy Cheddar Grits

Confit Duck Legs with Grand Marnier Gastrique

Grilled Beef Tenderloin Medallions with Wild Mushroom Madeira Cream Sauce

### Accompaniments – Host Selects Two

Roasted Garlic Mashed Potatoes - Roasted Asparagus with Lemon Zest – Twice Baked Yukon Gold Potatoes  
Roasted Tri-Color Baby Carrots

### Desserts – Host Selects Two

Southern Pecan Pie - Chocolate Torte- Fudge Ganache – Key Lime Chocolate Cheesecake

## Late Night Snacks Menu

Priced Per Dozen. Host Selects Quantity. Priced Excluding Tax and Service Fee

Chicken and Waffles – Chicken Tenders, Waffle and Maple Syrup - \$36

Breaded and Fried Macaroni Cheese Balls – Bacon and Jalapeno - \$36

Mini Crab Cakes with Caper Aioli - \$24

English Sausage Rolls with Wholegrain Mustard Dipping Sauce - \$24

Chicken Satay Skewers with Peanut Curry Sauce - \$24

Chicken Wings – Buffalo, BBQ, Teriyaki or Lemon Pepper - \$24

Sourdough Pretzels with Beer Cheese - \$24

Bleu Cheese and Chips – Homemade Kettle Potato Chips layered with Bleu Cheese Cream Sauce, Bleu Cheese Crumbles, Diced Bacon and Chopped Scallion - \$28 ( per dozen guests )

Chef's Cheese Board – 3 Assorted Cheeses with Crackers - \$36 ( per dozen guests )

*Pricing*

*For*

*Drinks*



You have the choice of offering your guests a full open bar, a 'cash bar,' or a combination of the two. Pre-determine a dollar amount you are comfortable with for complimentary drinks. If and when we reach that figure, we can either discreetly switch over to a cash bar or quietly let you know, and let you decide how you'd like to proceed for the duration of your event. We want you to be in complete control of the drinks budget and not face any unpleasant surprises



# CHURCHILL'S

# 10 Downing Pricing

All prices exclude to 7% GA sales tax.

## Room Rental

Monday – Thursday – \$500

Friday & Sunday – \$750

Saturday – \$1000

## Exclusive Use Of Roof Terrace

Monday – Thursday – \$1000

Friday - \$2,000

Saturday - \$2,250

Sunday - \$1,500

- A minimum guest count of 50 is required to secure exclusivity of the rooftop terrace in conjunction with 10 Downing

Bartender Fee – \$100

(Payable when host selects cash bar)

Projector & 12ft screen – \$100

(Guest provides own laptop)

Ceremony in 10 Downing

\$500

## Food and Beverage Minimums

Sunday – Thursday – \$2000

Friday – \$2500

Saturday – \$3000



## Contact

*We'd love to hear from you*



Photo credits @foodfixmama, @dreamweaverphoto & @esthergriffinphoto

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Open Monday-Friday 5pm-1am  
Saturday & Sunday 11am-1am

# CHURCHILL'S