GIVE TIMELESS TRADITION A BOHEMIAN TWIST.

EXCEPTIONAL WEDDINGS BY KESSLER

MANSION
ON FORSYTH PARK

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TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS BY KESSLER

One of the most anticipated days of your life transforms into a beautiful moment in time, where an inspiring backdrop sets the stage for your story and every detail—from the attire to the reception decor. It will be everything you've ever imagined. And everything you never thought possible.

Mansion on Forsyth Park sets the stage for extraordinary. Lux textures and contemporary furnishings, a gorgeous marble courtyard and pool, more than 400 original works of art and the rare Bösendorfer pianos provide scenery you won't find anywhere else. But the intangible highlights are what wow our wedding couples—the genteel, southern feel of Savannah juxtaposed with the chic Mansion vibe, the seamless execution of every detail from our Grand Performers and the magnetic ambiance that permeates every interesting corner. This is not a wedding hotel for those wanting what has always been done. This is for those who want to leave the familiar behind for something truly exceptional.

VIENNESE BALLROOM

MARBLE GARDEN COURTYARD

A BOHEMIAN TWIST ON TRADITION.

KESSLER EXCLUSIVES

We offer what no one else can, an eclectic Bohemian experience that brings classic European elegance together with an artful twist. You'll see it in our hotel and you'll feel it in our approach, it's different here. Mansion on Forsyth Park delivers anything but ordinary in our white tent-covered Marble Garden Courtyard setting. Following your vows, the bridal party can walk across the street to Savannah's famed Forsyth Park for pictures. Receptions take on a story of their own in our gorgeous ballroom accented in Venetian crystal chandeliers and original works of art. And down every hallway, through every open space, is another treasure—paintings and sculptures from renowned artists and decor from across the globe—the perfect backdrop for your wedding album. Upon return to your suite, you will find monogrammed robes as a plush finishing touch to a day like no other.

Top Left and Center Photography by: Heather Kline Photography

CHEF-INSPIRED DINNER & DRINKS.

WEDDING MENUS

The Bohemian vibe you'll feel in our hotel and with our service extends to the menus we create for your wedding. French inspired dishes, local fresh ingredients, our signature 'Ol Sweet Savannah ice cream and our Chef's unique twist make our menus so much more than a traditional wedding buffet. You may find your guests diving into dishes they've never had before and cocktails they've never heard of. We believe dining is more than a meal, it's a memory.

TURN YOUR WEDDING DAY INTO A WEEKEND.

KESSLER EXPERIENCES

Only Kessler delivers a hotel and art gallery full of original pieces, cooking school, a spa, wine tasting, live and curated music, incredible dining and destination adventures, all in one stay. You can start the celebration early and keep it going for your out-of-town guests. Kessler has a way of transforming tradition in surprising and unexpected ways.

SPECIAL CELEBRATION SPA PACKAGES AVAILABLE.

SAVANNAH HIGHLIGHTS

While visiting Savannah, guests might wish to wander the town to experience some of its legendary charm. Here are some of the highlights:

- Trolley tours throughout the city
- Pub crawls
- A cocktail at Rocks on the Roof, our sister property's rooftop lounge
- Antique shopping
- Strolls throughout the many squares and parks

GRAND BOHEMIAN ART GALLERY

700 DRAYTON RESTAURANT

POSEIDON SPA

700 KITCHEN COOKING SCHOOL

ARTFULLY CREATED. MASTERFULLY DELIVERED.

SERVICES AND OFFERINGS

Think of this menu as setting the stage. But leave your imagination open for inspiration to take over and ideas to unfold. Getting your details down perfectly is what we're known for. Adding incredible and unexpected touches is where we shine.

YOUR WEDDING CEREMONY INCLUDES:

- Professional ceremony coordination by one of our preferred vendor wedding coordinators (required)
- Elegant event chairs
- Exclusivity of Marble Garden Courtyard pool deck for up to 1 hour for ceremony
- Ceremony rehearsal
- Complimentary infused water station
- Gorgeous indoor back up event space

YOUR WEDDING RECEPTION INCLUDES:

- Complimentary use and setup of dance floor and tables
- Luxury linens and napkins
- Timeless place settings to include china, glassware and flatware
- Elegant event chairs
- Exquisite glass votives
- Designed table numbers
- Professional cake cutting service
- Complimentary wedding day guest room for the couple
- Complimentary reception menu tasting for 2 guests
- Referrals on top wedding vendors (All outside services require prior approval along with license and insurance)
- Room block with special pricing for your guests

WEDDING RECEPTION PACKAGE: PLATED

CLASSICAL RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

SALADS *(Select one)*

Simply Green Salad
Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Caesar Salad
Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing

Heirloom Tomato & Burrata
Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

Arugula Salad
Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

ENTRÉES *(Select up to two)*

Joyce Farms Oven Roasted Chicken • $99 / PP
Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney

Roasted Pork Tenderloin • $99 / PP
French Lentils, Carrots, Squash, Dijon Vermouth Sauce, Blueberry Chutney

Artisan Cheese Cavatappi Pasta • $99 / PP
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Filet Mignon • $109 / PP
Butternut Yukon Mash, Brussels Sprouts, Blackberry Port Reduction

Pistachio Crusted Sea Bass • $109 / PP
Creamed Corn Risotto, French Bean Medley, Lemon Reduction

Dual Entrée • $119 / PP

Pricing does not include tax of 7% and service charge of 24%.

WEDDING RECEPTION PACKAGE: PLATED

MASTERPIECE RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Four hours of standard open bar
- All bars include: Kessler Wine, beer, soft drinks, juices and bottled water
- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

BARS *(Select one)*

Standard (Included in Package)

Tito's Vodka, Beefeater Gin, Bacardi Rum, Exotico Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch

Premium (Upgrade) • $4 / PP

Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniel's Whiskey, Johnny Walker Black Scotch

Luxury (Upgrade) • $7 / PP

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Bacardi Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Glenmorangie Scotch

SALADS *(Select one)*

Simply Green Salad

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Caesar Salad

Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing

Heirloom Tomato & Burrata

Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

Arugula Salad

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

ENTRÉES *(Select up to two)*

Joyce Farms Oven Roasted Chicken • $139 / PP

Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney

Roasted Pork Tenderloin • $139 / PP

French Lentils, Carrots, Squash, Dijon Vermouth Sauce, Blueberry Chutney

Artisan Cheese Cavatappi Pasta • $139 / PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Filet Mignon • $149 / PP

Butternut Yukon Mash, Brussels Sprouts, Blackberry Port Reduction

Pistachio Crusted Sea Bass • $149 / PP

Creamed Corn Risotto, French Bean Medley, Lemon Reduction

Dual Entrée • $159 / PP

Pricing does not include tax of 7% and service charge of 24%.
A bartender fee of $175 per 75 guests will be applied to all bars.

WEDDING RECEPTION PACKAGE: DISPLAY

GRANDE RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Four hours of standard open bar
- All bars include: Kessler Wine, beer, soft drinks, juices and bottled water
- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

BARS *(Select one)*

Standard (Included in Package)

Tito's Vodka, Beefeater Gin, Bacardi Rum, Exotico Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch

Premium (Upgrade) • $4 / PP

Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniel's Whiskey, Johnny Walker Black Scotch

Luxury (Upgrade) • $7 / PP

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Bacardi Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Glenmorangie Scotch

DINNER STATION OR BUFFET *(Select one)*

Spice Market • $149 / PP

- Beet Salad
  Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette
- Green Lentil Marinated Artichoke Salad
  Green Goddess Dressing
- Shoulder Steak
  Cilantro Pesto
- Pork Tenderloin
  Sweet Tea Brined, Chili Apple Reduction
- Squash, Tomatoes, Onions, Pecorino Gratin
- Butter Poached Asparagus

Farm Stand • $149 / PP

- Corn Chowder
- Chopped Salad
  Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing
- Arugula Salad
  Candied Pecans, Brie, Apples, Dried Cherries, Champagne Vinaigrette
- Pan Seared Salmon, Ginger Mango Chutney
- Herb Roasted Chicken Breast, Red Onion Marmalade
- Fava Beans, Edamame, Sweet Corn, Peppers, Fresh Herbs
- Creamed Corn Risotto

Pricing does not include tax of 7% and service charge of 24%.
A bartender fee of $175 per 75 guests will be applied to all bars.
All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

WEDDING RECEPTION PACKAGE: DISPLAY

GRANDE RECEPTION PACKAGE (CONTINUED)

DINNER STATION OR BUFFET *(Select one)*

Sustainable • $159 / PP

- Shaved Brussels Sprout Salad
  Gorgonzola, Red Apples, Brioche Croutons, Cider Vinaigrette
- Mixed Green Salad
  Orange Segments, Shaved Fennel, Feta, Citrus Pink Peppercorn Vinaigrette
- Haricot Verts, Toasted Almonds, Olive Oil
- Roasted Prime Ribeye, Pot Roast Jus
- Crab Crusted Grouper, Lemon Chardonnay Sauce
- Eggplant, Celery, Capers, Onions, Tomatoes
- Garden Vegetable Caponata
- Garlic & Herb Roasted New Potatoes

Coastal Inspiration • $159 / PP
(Includes one Action Station)

- Lobster & Crab Bisque
- Strawberry Salad
  Baby Arugula, Orange Segments, Candied Pecans, Goat Cheese Crumbles, Shaved Red Onion, White Balsamic Vinaigrette
- Roasted Vegetable Salad
  Peppers, Asparagus Tips, Zucchini, Artichokes
- Pan Seared Chilean Seabass, Lemon Thyme Jus
- House Seasoned Strip Steak, Wild Mushroom Reduction
  (Carving Station)
- Thyme Roasted Marbled Baby Potatoes
- Haricot Verts, Sweet Tomatoes, Toasted Almonds

Heirloom Harvest • $169 / PP
(Includes two Action Stations)

- Tomato Fennel Bisque
  Artisan Cheese Croutons, Caramelized Fennel
- Roasted Seasonal Fruit Salad
  Field Greens, Buttered Pecans, Buttermilk Bleu Cheese, Raspberries, Cornbread Croutons, Fig & Sherry Vinaigrette
- Heirloom Tomato & Burrata Salad
  Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper
- Herb Roasted Beef Tenderloin, Black Truffle Glace
  (Carving Station)
- Lobster Pappardelle, Meyer Lemon Cream
  (Action Station)
- Herb Garlic Red Bliss Potatoes
- Roasted Root Vegetables, Orange Honey Glaze

Pricing does not include tax of 7% and service charge of 24%.
All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

WEDDING RECEPTION PACKAGE: HORS D'OEUVRES

Choose 4 selections. One of each item per person to be served.

CHILLED HORS D'OEUVRES

Asparagus Ham Canapé
Mustard Aioli, Artisan Crostini

Beef Tartare
Fried Capers, Onion Jam, Artisan Cheese, Crostini

Brie Brioche
Apple Chutney, Toasted Brioche

Bruschetta
Red & Yellow Tomatoes, Garlic, Basil, Grilled Toast

Duck Confit
Seasonal Fruit Marmalade, Jalapeño, Pita Point

Goat Cheese Phyllo Cup
Black Pepper Honey, Almond

Mandarin Shrimp Canapé
Lemon Crème Fraîche, Chive

Pepper Flatbread
Manchego Cheese, Spicy Smoked Pepper Chutney

Smoked Chicken Crostini
Mango, Almond, Coconut, Chive, Multi-Grain Crostini

WARM HORS D'OEUVRES

Baked Brie
Fresh Raspberries, Cabernet Berry Compote

Beef Satay
Horseradish Crust

Bourbon & Boursin Chicken En Croûte
Mustard Aioli, Artisan Crostini

Chicken Saltimbocca Skewer
Prosciutto, Sage

Chicken Satay
Grilled Pineapple Chutney, Peppers & Onions

Chili Lime Chicken Crostini
Cumin Pepper Glaze, Fresh Lime Zest

Coconut Shrimp
Orange Chili Glaze, Ginger

Fried Green Tomatoes
Buttermilk Dressing

Lump Crab Cake
Organic Arugula, Basil Oil, Rémoulade, Grilled Lemon

Mini Shrimp n' Grits
Goat Cheese, Chive

Sesame Vegetable Phyllo
Asian Soy Dressing, Phyllo

Vegetable Samosa
Peach Chutney

Vegetable Spring Roll
Miso Cured Vegetables, Ginger Chili Sauce

ACTION & DISPLAY STATION ENHANCEMENTS

CARVING STATION

Requires a chef attendant at $175 per station.

Roasted Prime Rib • $560
Serves 35
Horseradish Aioli, Red Onion Marmalade

Cider Honey Pork Loin • $250
Serves 30
Calvados Jus, Apple Chutney

DISPLAYS

Bohemian Hunt Board & Local Artisan Cheeses • $17 / PP
Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetrano Olives, Cornichons, Lingonberry, Antipasta, Rustic Baguette, Flatbreads

Seafood Display • $24 / PP
Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

Pricing does not include tax of 7% and service charge of 24%.

ADDITIONAL AFFAIRS

REHEARSAL DINNER

Your Rehearsal Dinner Includes:

- Luxury linens & napkins
- Exquisite place settings to include china, glassware & flatware
- Elegant event chairs & setup
- Champagne toast
- Fresh bread, iced tea and water

REHEARSAL DINNER PLATED • $89 / PP

Salad

- Simply Green Salad
  Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Entrées (Select one)

- Joyce Farms Oven Roasted Chicken
  Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney
- Artisan Cheese Cavatappi Pasta
  Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Dessert (Select one)

- Key Lime Pie
- Nutella Hazelnut Flourless Chocolate Cake

REHEARSAL DINNER BUFFET • $109 / PP

- Chopped Salad
  Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing
- Shoulder Steak
  Cilantro Pesto
- Pork Tenderloin
  Sweet Tea Brined, Chili Apple Reduction
- Squash, Tomatoes, Onions, Pecorino Gratin
- Butter Poached Asparagus
- Salted Caramel Cheesecake

Pricing does not include tax of 7% and service charge of 24%.
All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

ADDITIONAL AFFAIRS

FAREWELL BRUNCH

Your Farewell Brunch Includes:

- Luxury linens & napkins
- Exquisite place settings to include china, glassware & flatware
- Choice of 1 Mimosa or Bloody Mary per person
- Grand brunch buffet

BRUNCH • $39 / PP *(Select one)*

Gourmet American

- Warm Breakfast Pastries
  Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants
- Greek Yogurt Bar with Fresh Berries, House Baked Granola, Dried Fruits and Honey
- Fresh Cut Fruit with Garden Berries
- Freshly Baked Biscuits with Sage Turkey Sausage Gravy
- Scrambled Eggs with Cheddar Cheese and Fresh Herbs
- Bohemian Egg Sandwich
  Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham, Swiss Cheese (Whole wheat available if requested in advance)
- Applewood Smoked Bacon or Pork Sausage
- Roasted Fingerling Potatoes with Parsley and Sea Salt

Southern Classic

- Warm Breakfast Pastries
  Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants
- Fresh Cut Fruit with Garden Berries
- Scrambled Eggs with Aged Cheddar and Chopped Bacon
- Biscuits & Gravy
- Cheddar Grits
- Buttermilk Pancakes with Vermont Maple Syrup
- Fingerling Potato Hash with Roasted Pepper and Caramelized Onions
- Grilled Ham or Applewood Smoked Bacon

Pricing does not include tax of 7% and service charge of 24%.
All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

MAKE THIS MOMENT YOURS.

FREQUENTLY ASKED QUESTIONS

BOOKING PROCESS

Is a Wedding Planner included in pricing?

Leading up to your special day, your Kessler Event Manager will oversee all aspects of your catering needs including menu selection and the setup of your reception location. If your ceremony is held on property, we do require the services of a professional wedding planner and/or officiant to assist with all rehearsal and ceremony related details. We will provide you with the names of planners from our preferred vendor list or you may opt to choose a licensed professional on your own. As your Event Manager is not a wedding coordinator, we encourage you to hire your planner for full day wedding services which will allow you to relax and enjoy your day knowing that not a single detail will be missed.

What exactly does my facility fee include?

Facility fee includes set up and break down of our event chairs, cocktail reception and dinner site including tables, votive candles, place setting (to include china, all appropriate glassware and silverware), cake table, cake cutting services, gift table, the choice of white or ivory linens, dance floor and limited set-up of wedding reception décor (place cards, menu cards, favors, cake knife and server, champagne flutes and guest book) will be provided by our Exceptional Events Team.

Do you require a deposit to hold space?

A 25% non-refundable deposit is due with the signed contract and additional 25% payments are spread out up until your event. The final payment is due 2 weeks prior with your final guest counts.

Can we book a ceremony without a reception?

We require ceremonies to include receptions with us and you will love how easily and beautifully your day flows from one to the other. We do, however, offer receptions without a ceremony on property.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms with a 2 night minimum. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We can have the Front Desk hand your gift bags out to your guests as they check-in or deliver them to the guest room upon arrival, for an additional fee. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check-in is at 4pm and check-out is 11am.

Can we bring our pet?

You can! The hotel is pet friendly for your furry friends up to 25 pounds. There is a $150 non-refundable pet fee.

WEDDING RECEPTION

Do you allow outside caterers?

To guarantee our standards of quality, inspired cuisine, we do not allow any outside catered food or beverage.

What is a Food & Beverage Minimum?

The Food & Beverage Minimum is a contracted minimum spending requirement for food and beverage only, consumed within the contracted space within the contracted time, (not including tax and service charge) with the food and bar packages you choose.

Do I have to use the vendors on the hotel's preferred vendor list?

You do not need to use our vendors but we suggest you consider them. They have a relationship with our hotel and understand the standards and expectations of our hotel, which means they help us wow you even more. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

I'm having my event outside. What if it rains?

We always hold an inside space for outdoor events in case of inclement weather. The Rain Call is made no later than 4-6 hours prior to the event start time by our Exceptional Events Team. Guest and Grand Performer safety is our first priority. These backup spaces are assigned based on number of guests and we cannot guarantee a certain backup space for your event.

Do you provide decorations?

Our event spaces are artfully curated down to every gorgeous detail, so many couples feel they don't need to add much and therefore we don't provide it. However, we can provide you with our vendor list for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decorations not done by a vendor.

We have children coming to our wedding, will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

FOREVER BEGINS HERE.

Contact us today at 912.238.5158 to start creating your day. And to begin your forever.

THE Kessler COLLECTION®