

# THE ROOM AT COMMON RESTAURANT

*Curating moments into lasting memories.*

## WELCOME TO THE ROOM

"A Venue With a Voice." Perched above the bustle of Broughton Street, The Room is more than an event space—it is a piece of living history. Housed within the 140-year-old walls of the former Orpheum Theatre and the beloved Punch & Judy, this venue blends industrial grit with bohemian elegance. We have stripped away the banquet hall clichés to reveal a space thick with character, where the architecture starts the conversation and our "Elevated Southern" cuisine keeps it going. Welcome to an atmosphere of true Savannah intimacy.

## WHAT MAKES COMMON SPECIAL

- **Award-Winning Excellence:** Proud recipient of the DiRŌNA Award for Distinguished Restaurants of North America.



• **Scratch Kitchen:** Every dish is made in-house, from sauces and stocks to pasta, breads, and desserts.

• **Nationally Recognized Wine Program:** The only restaurant in Savannah to earn the Wine Spectator "Two-Glass" Award four years running since 2022.

• **Locally Rooted Leadership:** Our Executive Chef was born and raised in Savannah, bringing a deep connection to local flavors.

• **In-House Bakery:** All breads, pastries, pasta, desserts, and custom cakes are crafted onsite by our Trombone Bakery pastry team.

• **Commitment To Hospitality :** Unreasonable hospitality is our standard. Upholding values of kindness and attentiveness, we strive to cultivate an environment where every guest feels cherished and esteemed by our service team.

# PRIVATE EVENT EXPERIENCES

*We offer five distinct formats tailored to your group size and vision.*

## The "COMMON TABLE"

*An intimate gathering for groups who want to dine together at a single, grand table.*

- **Experience:** An intimate gathering for groups dining at a single, grand table. Guests order directly from our Dinner Menu, allowing for individual preference while enjoying the exclusivity of The Room. *( Excludes Chefs Tasting Menu )*
- **Capacity:** 16 – 24 Guests
- **Duration:** 3-Hour Private Dining Experience.
- **Includes:** Exclusive Room Access and Dedicated Service Team.
- **Rates:** Food & Beverage Minimum. *(does not include tax, service, alcohol, & booking fee)*

## THE "SIGNATURE DINNER"

*A formal, curated dining experience perfect for rehearsal dinners and corporate boards.*

- **Experience:** A formal, curated dining experience perfect for rehearsal dinners and corporate boards. Features a pre-selected 3-Course Menu *( Appetizer, Entree & Sides, & Dessert )*.
- **Capacity:** 10 – 32 Guests
- **Duration:** Exclusive access to our private space for the evening. *( Up to 5 hours )*
- **Includes:** Full Bar Setup, Lounge access, Event Curator, and Private Server/Bartender.
- **Rates:** Starting at \$95 per person. *(does not include tax, service, alcohol, & booking fee)*

## 3. THE "EXCLUSIVE CHEF'S TASTING MENU"

*The ultimate culinary journey for food and wine enthusiasts.*

- **The Experience:** Far removed from the bustle of the main dining room, this is an uncompromised multi-course culinary journey where the only people who exist are the ones you invited, framed by the timeless view of the iconic Marshall House through our picture windows.
- **Capacity:** 8 – 16 Guests
- **Duration:** Exclusive access to our private space for the evening. *( Up to 5 hours )*
- **Includes:** Dedicated Culinary and Service Team, Full Bar Setup, Sommeliers Champagne welcome toast, and butler passed amuse bouche.
- **Rates:** Starting at \$225 per person. *(does not include tax, service, alcohol, & booking fee)*

## THE "SOUTHERN FEAST"

*Our most flexible format, ideal for larger celebrations and receptions.*

- **The Experience:** Begins with cocktail and mingling time, followed by an elevated southern spread. *( Featuring Hors d'oeuvres, Intermezzos, Entrees, and desserts )*
- **Capacity:** 25 – 60 Guests
- **Duration:** Exclusive access to our private space for the evening. *( Up to 5 hours )*
- **Includes:** Dedicated Bartender, dedicated service staff, & private menu consultation with our award winning hospitality & culinary teams.
- **Rates:** Starting at \$105 per person. *(does not include tax, service, alcohol, & booking fee)*

## THE "BROUGHTON SOCIAL"

*A high-energy cocktail reception designed for networking and socializing.*

- **The Experience:** A flowing reception featuring a selection of our signature "Lite Bites" and grazing options.
- **Capacity:** 25 – 80 Guests
- **Duration:** Exclusive access to our private space for the evening. *( Up to 5 hours )*
- **Includes:** Cocktail & Mingling time with a Dedicated Bartender.
- **Rates:** Starting at \$55 per person. *(does not include tax, service, alcohol, & booking fee)*

## AMENITIES & GUIDELINES

**AMENITIES:** We believe in turnkey hospitality. Every booking includes:

- Staffing: Dedicated Event Curator, Culinary Team, and Service Staff.
- Bar: Choice of Full Bar, Split Bar, or Cash Bar ( *with Private Bartender* ).
- Rentals: Tables, chairs, premium cutlery, plate ware, and glassware.
- Audio/Visual: Integrated audio/video system with personalized playlist capabilities.
- Decor: Selection of black or white linens, votives, and ambient room lighting.

### Booking Guidelines:

- **Securing The Room:** *Dates are secured once a credit card is placed on file and the preliminary contract is signed.*
- **Cancellation:** *We understand plans change. Cancellations made after securing the date result in a fee of 25% of the estimated total. Cancellations within 2 weeks of the event date result in a fee of 50% of the estimated total.*
- **Payment:** *The full balance of the event is due at the conclusion of the event.*

**SECURE YOUR DATE:** Due to high demand for weddings and corporate events, our calendar fills quickly. Contact our team to request a seasonal quote and check availability for your preferred date.

Leah Ralph

Event Curator

Email: [eventcurator@commonrestaurant.com](mailto:eventcurator@commonrestaurant.com)

Phone: 912-856-6768

*Common Restaurant | 118 E. Broughton St, Savannah, GA*