



THE INN AT
OPRYLAND
A GAYLORD HOTEL

Banquet Menu 2021

THE INN AT OPRYLAND
A Gaylord Hotel

2401 Music Valley Drive, Nashville, TN 37214
615.889.0800 | TheInnAtOpryland.com



BREAKFAST | *Continental*

All of our breads, pastries and muffins are baked fresh every morning. Continental breakfasts are served with freshly brewed coffee, an assortment of hot tea and freshly squeezed orange juice.

Basic Continental Breakfast | 20.

Freshly cut fruit & berries with granola and blackberry yogurt dip

Chef's daily assortment of breakfast breads, bagels, muffins

Wildflower honey, preserves and sweet butter

Freshly brewed coffee, an assortment of hot tea and freshly squeezed orange juice

Upgraded Continental Breakfast | 25.

Freshly cut fruit and berries with granola and blackberry yogurt dip

Chef's daily assortment of bagels, croissants, scones, muffins

Wildflower honey, preserves and sweet butter

Individual Gourmet Oatmeal Kits
Crunchy Nut, Orchard Spice and Morning Harvest

Freshly brewed coffee and an assortment of hot tea, freshly squeezed orange juice and infused waters

ENHANCEMENTS

Upgrade your Continental Breakfast with Enhancements (priced per person)

Individual Assorted Greek Yogurt | 3.

Breakfast Burrito* | 6.

Scrambled eggs, pepper jack cheese and smoked sausage wrapped in a flour tortilla with house-made salsa

Croissant Sandwich* | 7.

Scrambled egg, hickory-smoked bacon and buttermilk Cheddar

Tennessee Breakfast Sandwich* | 7.

Sausage, egg and cheese with choice of biscuit or English muffin

Light Breakfast Sandwich* | 7.

Egg white, turkey sausage, low-fat mozzarella and multigrain English muffins

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



BREAKFAST | *Buffet*

Our Breakfast Buffets are served with freshly cut fruit and berries, bake shop specialties, scrambled eggs, freshly brewed coffee, an assortment of hot tea and freshly squeezed orange juice.

BUFFET OPTIONS

(priced per person)

Select one Specialty Entrée:

Western Scrambled Eggs* | 31.

Scrambled eggs, country ham, roasted bell peppers, onions, tomatoes and aged cheddar

Southern Scrambled Eggs* | 31.

Scrambled eggs, hickory-smoked bacon, Jack cheese and green tomatoes

Egg White Scrambled* | 33.

Egg white, spinach, low-fat mozzarella and sundried tomatoes

BUFFET ACCOMPANIMENTS

Select from the three following groups of accompaniments:

Select One:

- Greek yogurt
- Oatmeal with brown sugar and raisins

Select One:

- Hash brown casserole
- Oven-roasted red bliss potatoes with smoked paprika and rosemary
- Crispy shredded hash browns with onions

Select One:

- Canadian bacon
- Hickory-smoked bacon
- Country link sausage

ENHANCEMENTS

Upgrade your Breakfast Buffet with Enhancements (priced per person)

House-Made Granola Cereal | 3.

Whole, 2% and skim milk

Southern Sawmill Gravy and Biscuits | 5.

Country sausage gravy and fluffy house-baked biscuits

Grits Bar | 6.

Savory grits with shredded cheddar and whipped butter

Sweet grits with brown sugar and honey

Belgian Waffles* | 8.

Fruit compote, whipped honey butter, whipped cream and warm maple syrup

Omelet Station | 10.**

Ham, mushrooms, peppers, onions, tomatoes, bacon, Cheddar, Swiss and Jack cheese with egg, egg whites and egg beaters

+Attendant required

An additional charge of \$100 per event will be added to groups with less than 25 people.

All prices are subject to an applicable service charge and sales tax. Prices are subject to change.

All stations requiring an attendant are subject to a \$75 attendant fee per attendant.

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BREAKFAST | *Plated*

All Plated Breakfasts include bake shop specialties, freshly brewed coffee, an assortment of hot tea and freshly squeezed orange juice served tableside.

(priced per person)

PLATED STARTERS

Select one Starter (preset on table):

- Individual fresh fruit
- Greek yogurt parfait with fresh berries and house-made granola

SPECIALTY ENTRÉES:

Select one Specialty Entrée:

Egg Soufflé* | 28.

Local buttermilk Cheddar scramble with green tomato chow-chow

Breakfast Quiche* | 30.

Scrambled eggs, spinach, bacon and Swiss cheese

Brioche French Toast | 27.

Country brioche French toast, warm syrup and peach pecan compote

PLATED ACCOMPANIMENTS:

Select from two following groups of accompaniments:

Select one:

- Canadian bacon
- Chicken sausage
- Country link sausage
- Crisp bacon

Select one:

- Oven-roasted red bliss potatoes
- Hash brown casserole
- White Cheddar grits

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BREAKS

BREAK OPTIONS

(priced per person)

All-Day Beverage Break | 26.

Freshly brewed coffee, an assortment of hot tea, soft drinks and bottled water

Half-Day Beverage Break | 16.

Freshly brewed coffee, an assortment of hot tea, soft drinks and bottled water

Enhance Your Beverage Break

- Add 1 food selection – 7
- Add 2 food selection – 12
- Add 3 food selection – 17

SWEET SELECTIONS

Mascarpone marble brownies
Assorted cookies
Candy Bars
Greek yogurt parfait
 Fresh berries and house-made granola
Freshly baked scones
Lemon-poppy seed pound cake
Chocolate croissants
Warm cinnamon buns
Whole Fruit

SAVORY SELECTIONS

Assorted chips, pretzels and popcorn
Tri-color tortilla chips and house-made salsa
 Add guacamole and warm queso – \$2 each
Baked pita chips with hummus
Deluxe mixed nuts
House made potato chips with onion dip
Jumbo Pretzels & Mustard
Mini Corn Dogs
Nachos with warm cheese sauce

All prices are subject to an applicable service charge and sales tax. Prices are subject to change.



BREAKS

BREAK OPTIONS

(priced per person)

QUICK BREAK

Designed for a 30-minute service period.

Includes Freshly brewed coffee, an assortment of hot tea, soft drinks and bottled water

- Choice of 1 food selection - 10
- Choice of 2 food selection – 13
- Choice of 3 food selection – 16

SWEET SELECTIONS

Mascarpone marble brownies
Assorted cookies
Candy Bars
Greek yogurt parfait
 Fresh berries and house-made granola
Freshly baked scones
Lemon-poppy seed pound cake
Chocolate croissants
Warm cinnamon buns
Whole Fruit

SAVORY SELECTIONS

Assorted chips, pretzels and popcorn
Tri-color tortilla chips and house-made salsa
 Add guacamole and warm queso – \$2 each
Baked pita chips with hummus
Deluxe mixed nuts
House made potato chips with onion dip
Jumbo Pretzels & Mustard
Mini Corn Dogs
Nachos with warm cheese sauce

Beverage Enhancements | 5.

(priced per enhancement per person)

- Red Bull Energy Drinks, Regular and Sugar Free
- Specialty Iced Teas
- Pellegrino and Fiji Water
- AMP Energy Drinks
- Starbucks Refreshers
- Purity Choc., 2% and skim milk

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BREAKS | À La Carte

Breaks are designed for a 30-minute service period.

À LA CARTE OPTIONS

Assorted Breakfast Bakeries | 42. per dozen

Assorted Muffins | 41. per dozen

Fruit & Cheese Danish | 41. per dozen

Toaster Station of Fresh Bagels | 40. per dozen
Philadelphia cream cheese, sweet butter, wildflower honey and preserves

Mascarpone Marble Brownies | 41. per dozen

Assorted Cookies | 41. per dozen

Deluxe Mixed Nuts | 27. per pound

Individual Assorted Greek Yogurt | 3. each

Greek Yogurt Parfait | 5. per person
With fresh berries and house-made granola
Can be served as a make-your-own parfait station. +2.

Seasonal Whole Fruit | 3. each

Assorted Chips, Pretzels and Popcorn | 3.5 each

Nutri-Grain and Energy Bars | 3.5 each

Assorted Candy Bars | 3.5 each

House-Made Granola with Whole,

2% and Skim Milk | 5. per person

Tri-Color Tortilla Chips and House-Made Salsa | 5. per person
Add guacamole +2. | Add queso +2.

Freshly Cut Fruit Bar | 9. per person

BEVERAGES

Freshly Brewed Sweet Tea | 39. per gallon
Sweet or unsweet. Served with fresh lemon wedges.

Homestyle or Sparkling Lemonade | 39. per gallon

Freshly Brewed Coffee | 53. per gallon

Assorted Hot Tea | 53. per gallon

Bottled Soft Drinks | 4. each

Still Bottled Waters | 4. each

Sparkling Bottled Waters | 4.50 each

Bottled Fruit Juices | 4.25 each

Vitamin Water | 4.50 each

Energy Drinks | 6. each

All prices are subject to an applicable service charge and sales tax. Prices are subject to change.



LUNCH | *Buffets*

All Lunch Buffets are served with freshly brewed iced tea, coffee and an assortment of hot tea.

Lunch of the Day | 39.

Lunch | 45.

BUFFET OPTIONS

(priced per person)

South of the Border | Monday

Caesar salad with cotija cheese, croutons and fire-roasted poblano dressing
Corn, garbanzo beans, cherry tomatoes, green beans with tomato-lime vinaigrette
Chicken fajitas with onions and peppers
Roasted sweet potato and mushroom
Borracho black beans
Red rice with cumin
Flour tortillas
Lime crema, pico de gallo, guacomole, and queso fresco
Mango coconut mousse
Tres leches cake

Southern Flavors | Tuesday

Iceberg lettuce, grape tomato, cucumber, Kenny's cheddar with buttermilk ranch
Chopped salad with cauliflower, broccoli, cabbage, red onions, mushrooms, blue cheese and barbecue dressing
Pickle brined chicken breast
Barbecue pulled pork
Pimento mac and cheese
Southern-style green beans with roasted onions
Individual apple cobbler
Jack Daniel's pecan bar

Mediterranean | Wednesday

Baby greens, pickled fennel, goat cheese, strawberry, pecan and apple cider vinaigrette
Cheese tortellini with fire-roasted tomatoes, figs, ricotta and pesto
Pan-seared chicken with cannellini beans and lemon caper sauce
Vegetarian lasagna
Roasted new potatoes with rosemary
Garlic brocolini
Panna cotta with strawberry balsamic preserves
White chocolate cherry amaretto bars

The Sandwich Shop | Thursday

Kale vegetable soup
Potato nicoise with mustard vinaigrette
BLT salad: baby gem lettuce, tomato, bacon, blue cheese, radish and green goddess dressing
Sliced turkey sandwich on croissant
House smoked pastrami panini on rye with grain mustard, aioli and swiss
Vegetarian pita with hummus, cucumber, squash, tomato, corn and arugula
Gardinièra and garlic pickles
Assorted dirty potato chips
Raspberry cheesecake tarts
Chocolate caramel terrine

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LUNCH | *Buffets*

All Lunch Buffets are served with freshly brewed iced tea, coffee and an assortment of hot tea.

BUFFET OPTIONS - continued

(priced per person)

Asian Scene | Friday

Chop Chop salad with sesame mustard vinaigrette

Fresh fruit salad

Orange chicken

Vegetable egg roll sweet chili dipping sauce

Pineapple fried rice

Garlic greens to include beans, broccoli,
and snap peas

Fortune cookie

Matcha and strawberry parfait

Market Fresh Salad Bar | Saturday

Cobb salad, black peas, olives, cheddar,
pickled green tomatoes and corn

Kale caesar, grana padano with black olive croutons

Tomato caprese with fresh mozzarella and
berry balsamic reduction

Dressings: country ham vinaigrette,
avocado vinaigrette, buttermilk ranch
and house caesar dressing

Roasted salmon with dill vinaigrette

Grilled chicken with lemon and oregano

Strawberry shortcake

Lemon meringue tarts

Delicatessen | Sunday

Soup du jour

Russet potato salad with bacon and sour cream

Hickory smoked chicken salad with pecans

Tossed greens with carrot, pear tomatoes,
Monterey jack cheese, cucumber
and roasted vinaigrette

Selection of: sliced turkey, roast beef, ham,
cheddar, provolone

Garlic mayonnaise, pickles, giardiniera and
whole grain mustard

Brownies

Fresh baked cookie

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LUNCH | *Plated*

All Luncheons are served with house-made bread, freshly brewed iced tea, coffee and an assortment of hot tea.

PLATED OPTIONS

(priced per person)

Select One Starter:

- Tennessee salad with romaine, black-eyed peas, roasted corn, tomatoes, pecans and barbecue dressing
- Kale caesar with grana padano, torn focaccia croutons, poblano caesar dressing
- Baby greens, radish, dried cherries, carrots and green goddess dressing
- Spinach, arugula, fire-roasted tomatoes, fennel, goat cheese and caper vinaigrette

Select One Entrée:

Citrus Chicken | 37.

Citrus-brined chicken breast, chive risotto, Brussels sprouts and sweet potato purée

Orange Glazed Chicken | 37.

Tamarind & orange-glazed chicken breast with black bean salsa, gingered boniato mash and chili lime butter

Salmon* | 41.

Parsnip purée, butter bean succotash and wilted kale

Short Ribs | 54.

Red wine-braised short ribs with smoked Cheddar grits, roasted root vegetables and Swiss chard

Select One Dessert:

Lemon Brambleberry Meringue

Layers of lemon curd, vanilla bean sponge and brambleberries topped with toasted meringue

Salted Caramel Brownie Parfait

Layers of chocolate mousse, home-made fudge brownies and salted caramel served in a mason jar

Southern Banana Pudding

Home-made banana custard layered with fresh bananas and vanilla wafers topped with fresh cream

Strawberry Brûlée

Layers of crème brûlée, strawberry cheesecake and vanilla sponge crumbs topped with strawberry compote

Red Velvet Cake

Classic southern red velvet cake with cream cheese icing served in a mason jar

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LUNCH | *Plated*

All Luncheons are served with house-made bread, freshly brewed iced tea, coffee and an assortment of hot tea.

PLATED OPTIONS - continued

(priced per person)

Executive Luncheon | 32.

Select Salad or Soup du Jour:

- Tennessee Cobb Salad with Bibb lettuce, black-eyed peas, roasted corn, Cheddar cheese, bacon, tomatoes and barbecue dressing
- Soup du Jour: Our chef's selection of seasonal soup

Select One Sandwich:

- Pecan chicken salad croissant with lettuce and tomato served with flash-fried chips
- Brisket Panini with coleslaw, pickles and house-made barbecue sauce served with flash-fried chips

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DINNER | *Buffets*

All Dinner Buffets are served with freshly brewed iced tea, coffee and an assortment of hot tea.

BUFFET OPTIONS

(priced per person)

Smoke House | 44.

Grandma Griffin's Almost Famous sour cream
& blue cheese potato salad
Radicchio & Tennessee cabbage with apple
cider slaw

Sliced Nashville smoked brisket
Hickory-smoked pulled pork
Carolina vinegar barbecue sauce
Cornbread muffins and chipotle cherry glaze
Roasted corn succotash with pearl onions
Stewart's root beer baked beans
Sweet potato mash with brown sugar streusel

Tennessee mud pie
Pecan toffee bars with shortbread crust
Banana Fosters bread pudding with rum caramel

The Valley Buffet | 57.

Imported and domestic cheese display

Southwest field greens, white beans, roasted corn,
tomatoes, cilantro vinaigrette

Farro salad with almonds, dried cranberries,
lemon oregano vinaigrette

Roasted chicken breast, smoked Cheddar grits,
red wine glaze

Tomato jalapeño pesto-crusting tilapia,
Meyer lemon butter sauce

Carving station

Airline turkey breast, wild mushroom reduction

Radiatori pasta provençal

Roasted seasonal vegetables

Sourdough rolls with herb butter

Raspberry cheesecake

All-American* | 62.

Soup du jour with croutons

Tossed spring greens with tomatoes, cucumbers,
carrots and choice of ranch or Italian dressing

Penne pasta salad with roasted vegetables with
basil pesto vinaigrette

Carved-to-order prime rib with au jus,
creamy horseradish and sourdough soft rolls

Cornmeal crusted catfish with chow-chow,
bread & butter pickles and spiked mayo

Roasted garlic mashed potatoes

Southern-style green beans

Maple-glazed baby carrots

Assorted freshly baked dinner rolls

Cheesecake tarts

Coconut cream pie

Strawberry shortcake

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with less than 25 people.

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tax. Prices are subject to change.

All stations requiring an attendant are subject to a \$75
attendant fee per attendant.

**Attendant required*



DINNER | *Plated*

All Plated Dinners are served with house-made bread, freshly brewed iced tea, coffee and an assortment of hot tea.

PLATED OPTIONS

(priced per person)

Select One Starter:

- Red pepper and eggplant bisque with a pastry dome
- Crab and sweet corn bisque en croute
- Mixed baby greens, goat cheese, candied walnuts, strawberries, white balsamic vinaigrette
- Frisse and spinach, candied pecans, apples, Pecorino cheese, dried cherries, and fig vinaigrette
- Heart of Romaine, roasted peppers, tomato focaccia croutons, shaved Parmigiano-Reggiano and citrus Caesar vinaigrette
- Iceberg wedge with crisp bacon, blue cheese, shredded carrots, blistered tomatoes, cucumbers and blue cheese dressing
- Southern caprese with arugula, fresh mozzarella, pecan pesto, tomatoes, peach vinaigrette

Select One Entrée:

Pan-Seared Chicken Breast | 41.

Parsnip purée, broccolini and roasted mushrooms

Oven-Roasted Georgia Chicken | 42.

Peach mustard glaze, pecans, Boursin cheese, Brussels sprouts and herb-roasted fingerling potatoes

Apple-Glazed Pork Loin* | 46.

Vidalia onion marmalade, grilled asparagus and roasted garlic mashed potatoes

Honey & Bourbon Glazed Salmon* | 53.

Scallion beurre blanc, wilted greens and Hoppin' John risotto cake

Select One Dessert:

Pistachio Cheesecake

Paired with 68% Tanzanian chocolate mousse and fleur de sel bourbon macaron

Blackberry Cobbler

Served with an oat streusel crust accompanied by crumbled buttermilk cake and lemon curd gelato

Dark Chocolate Praline

Layers of cinnamon pound cake, 68% Tanzanian chocolate mousse and buttermilk praline served with Amarena cherry gelato

Vanilla Bean Crème Brûlée

Fresh berries

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RECEPTIONS | *Hors d'Oeuvres*

COLD HORS D'OEUVRES | 6. per person

Mini Low Country Shrimp Roll

Jack Daniel's Whiskey-Soaked Fig

Whipped Blue Cheese, Brioche

Jewel Tomato with Mozzarella Mousse

Basil pesto, Melba toast, sea salt

Mini Antipasto Skewers

Soppressata, mozzarella, olive, cherry tomato

Smoked Salmon on Grilled Baguette

Dill, capers, crème fraîche

Lump Crab Salad on Cucumber

Micro chives

HOT HORS D'OEUVRES | 6. per person

Maple and Peppercorn Pork

Belly Skewers

Andouille Sausage Puff

Fried Pimento Mac and Cheese Fritter

Low Country Boil Kabob with Shrimp

Mini Crab Cakes

Spiked aioli and Tennessee chow chow

Vegetarian Spring Rolls

Blue ginger sauce

Beef Satay

Chimichurri

Thai Chicken Satay

Peanut sauce

Mini Beef Wellington

Béarnaise

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RECEPTIONS | Packages

(priced per person)

The Nashvillian | 32.

Fried pickles with barbecue ranch

Hot chicken with butter pickles

Mini pulled pork biscuits

Assortment of Colts Bolts, Goo-Goos and Moon Pies

Crudit  with local craft beer fondue

Sweet Tea and Arnold Palmers

Recommended Beverage:

Blackstone Adam Bomb | **4.75**

Smooth, Sweet & Savory | 34.

International and domestic artisanal cheese with lavash and house-made crackers

Pastry chef's finest assorted chocolate treats

Premium Cabernet, Merlot or Chardonnay

Citrus-Infused Water

The Minnie Pearl | 22.

Crudite with herb dip and roasted red pepper hummus

Chip and dip with jalape o salsa, salsa verde, spinach dip and tri-colored tortilla chips

Hot wings and barbecue wings with celery and carrot sticks with blue cheese and ranch dressing

Chicken fingers with honey mustard

Favorite Cocktail: Tennessee Tea | **8.**

The Hermitage | 48.

Imported and domestic cheese display, garnished with seasonal fruits and berries with water crackers and French bread

Freshly sliced fruit display with honey and walnut dipping sauce

Baked brie with raspberries wrapped in phyllo pastry

Vegetarian spring rolls

Mac & cheese poppers

Shrimp tempura with sweet chili dipping sauce

Miniature beef Wellington with mushroom duxelle

Freshly brewed coffee, iced tea and bottled water

Recommended Beverage:

Kendall Jackson Merlot | **8.**

The Penalty Box | 27.

Steak Fries with jalape o ketchup

Miniature corn dogs with whole-grain mustard

Beef sliders with lettuce, tomato, pickles, onions, mayonnaise, mustard, ketchup, Cheddar and Swiss cheese

Fried pickle spears with ranch

Recommended Beverage:

Assorted Domestic Beers | **4.5**

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RECEPTIONS | *Stations & Displays*

HOT STATIONS

(priced per person)

Sage-Rubbed Breast of Turkey* | 10.

Cranberry relish, pan gravy and parsnip purée

Maple-Brined Fresh Ham* | 11.

Pickled mustard seed, house-made chow-chow and whole-grain rolls

Mac & Cheese Station* | 12.

Macaroni with traditional Cheddar cheese sauce or white Cheddar-Gouda sauce

Toppings: Ham, chives, bacon, tomatoes, Parmigiano-Reggiano cheese and toasted bread crumbs

Smoked Beef Brisket* | 12.

Slow-smoked beef brisket, peach barbecue sauce and cornbread

Tennessee Nacho Bar | 13.

Pulled pork and chicken, house-made flash-fried tortilla chips, pepper jack cheese, Cheddar cheese, tomatoes, lettuce, sour cream, barbecue sauce and guacamole

Sliders & Chips Bar | 16.

All-natural beef slider on house-baked buns with jalapeño ketchup, sliced aged cheddar, Roma tomatoes, Bibb lettuce, better-than-you-know-who's burger sauce and flash-fried chips

COLD DISPLAYS

(priced per person)

Market Vegetable Crudité Shooter | 9.

Buttermilk green goddess

Chip & Dip Bar | 10.

Guacamole, queso blanco, fire-roasted salsa, salsa verde and south-of-the-border chili with tri-colored tortilla chips

Fresh Fruit Display | 10.

Honey and walnut dipping sauce

Artisanal Cheese Display | 15.

Selection of fine cheese garnished with seasonal fruit, lavash and house-made crackers

Shrimp Shots | 15.

Jumbo shrimp, spicy remoulade and spiked cocktail sauce on ice

+Attendant required

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RECEPTIONS | *Dessert*

(priced per person)

Mason Jar Parfaits | 12.

Southern caramel cake, blackberry and peach custard

Cobblers | 12.

Blueberry, chocolate pecan and cherry with vanilla ice cream

Crème Brûlée | 12.

White chocolate-raspberry, coffee and double chocolate

+Attendant required

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All stations requiring an attendant are subject to a \$75 attendant fee per attendant.



BEVERAGE SERVICE

UNLIMITED OPEN BAR PACKAGE

1-Hour

Premium Brands | 20.

House Brands | 14.

2-Hour

Premium Brands | 36.

House Brands | 25.

(Pricing for Open Bar after 2 hours is available on request.)

HOSTED BARS ON CONSUMPTION

Premium Brand Liquor | 8.5 per drink

House Brand Liquor | 7. per drink

Premium Wine | 8. per glass

House Wine | 7. per glass

Premium/Imported Beer | 6.75 per bottle

Domestic Beer | 6. per bottle

Bottled Soft Drinks | 4. each

Bottled Water | 4. each

Bottled Fruit Juices | 4.25 each

An additional charge of \$100 per event will be added to groups with less than 25 people.

All prices are subject to an applicable service charge and sales tax. Additional Tennessee tax of 15% on liquor and wine. Prices are subject to change.



GUIDELINES | *Operational Policies*

Attendance Estimates & Guarantees

1. A 10-day updated estimate attendance count is required on all meal functions. In the event an updated estimate of attendance is not received by 10am, the original or most recent estimated attendance count will be utilized. The 10-day estimated attendance numbers can be increased or decreased when submitting the 72- hour final guarantee.
2. A 72-hour guarantee is required on all meal functions (3 working days). Your event manager must be notified of the exact number of attendees from whom you wish to guarantee payment by 10am on the specified days. In the event a guarantee is not received by 10am, the most recent estimated attendance count will be prepared and billed. For functions scheduled on Tuesday, the guarantee must be received by 10am on the preceding Friday. The Hotel will only plate food for the guaranteed number of meals and prepare to serve the set numbers as follows: 5% over the final guarantee.

Additional Fees, Taxes, Pricing & Payment

1. All food and beverage functions are subject to the current Hotel service charge and applicable taxes.
2. All bars are subject to a \$100 labor charge unless bar sales exceed \$300.
3. Pop-Up Fees: The hotel reserves the right to add an \$85 fee to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the hotel within 72 business hours of the group arrival.

4. Seating arrangements are 60" round tables set up for 10 persons per table. Requests for seating arrangements with fewer than 10 persons per table will incur additional labor fees.

5. When entertainment is contracted, the client will be responsible for any costs incurred for additional audio visual and electrical hook-ups. Client should be aware and inform Hotel of setup times for contracted entertainment.

6. Any meal functions requiring complete table set-up by more than one half-hour prior to serving time, or a delay of one half-hour over the planned starting time, is subject to a labor charge.

7. Prices herein are subject to increase in the event costs of food, beverages or other costs of operations increase at the time of the function. Patron grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the patron, providing, however, patron shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

8. Payment must be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing. The balance of the account is due and payable thirty (30) days after the date of the function. A deposit of 25 percent of the total balance of social functions is required.

9. All stations requiring an attendant are subject to a \$75 attendant fee per attendant.

10. An additional charge of \$100 per event will be added to groups with less than 25 people.

General Information & Policies

1. The Hotel does not allow any food or beverages to be brought in from the outside by guests, due to city, state, health and liquor laws. The Hotel will purchase any special items requested from a licensed purveyor.
2. Carved menu items can be set out a maximum of 2 hours per state health codes. After a 2-hour period has elapsed, the carved item must be removed and/or replaced if additional quantities were ordered and still available.
3. The Hotel, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Control Board's regulations. It is our policy, therefore, that all liquor must be supplied by the Hotel and sold by the drink. The Hotel will purchase specific items requested from licensed vendors.
4. The Hotel according to the guaranteed minimum number of people anticipated, assigns function rooms. Room rental fees are applicable, and additional set-up fees could be applied for room sets changed on the day of the event. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion, if attendance decreases or increases.