# SALES & MEETING ROOM INFORMATION



Nashville / Franklin / Cool Springs

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Meeting Room	Square Footage	Conference	Theatre	Classroom	U-Shape	Banquet Rounds
Boardroom	221	10	n/a	n/a	n/a	n/a
Salon A -	850	40	80	40	24	60
Salon B -	884	40	90	40	26	60
Salon C -	884	40	90	40	26	60
Vision Ballroom	2,618	120	260	120	60	175

**FOOD AND BEVERAGE:** All food and beverages must be purchased through Hilton Garden Inn Franklin. Due to health regulations, no outside food and/or beverage may be brought into any banquet facility and no leftover food or beverages may be taken from the premises.

**MENU SELECTIONS**: Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function. Menu selections are required four weeks in advance of your function. Changes to the Banquet Event Order (BEO) or contract within seventy-two (72) hours of the function are subject to an additional 30% service fee. Signed Banquet Event Orders are required prior to the start of any function. If the final headcount is not received 72 hrs in advance the last Banquet Event order will be accepted as approved.

**GUARANTEE OF ATTENDANCE:** A guaranteed number of guests attending your function are required seven (7) business days prior to your function. If payment is not received, the credit card on file will be charged.

**DEPOSIT:** Space is not contractually obligated until a signed contract, with a credit card and if applicable, a non-refundable deposit is received by Hilton Garden Inn Franklin. If a contract and deposit are not received by the specified date, space may be released without notification.

**CANCELLATIONS:** In the event of a cancellation, deposits will not be refunded. Events cancelled within seven (7) days of the event will be charged 100% of the estimated food and beverage, using the guaranteed number of guest, in addition to the cost of the room, applicable taxes and service charges. A sliding scale cancellation applies within 30 days of the event date.

**ROOM RENTAL:** Room rental charges for banquet rooms are contingent upon the anticipated food and beverage revenue. Please ask your Sales Representative and/or Event Manager for specific rate information. Hilton Garden Inn reserves the right to reassign function space without written notice to the guests. Additional charges may be applied to room and/or set-up changes made within twenty-four (24) hours of the event.

**SERVICES:** A 22% service fee and applicable Tennessee State sales tax will be added to all prices. Prices and items are subject to change.

**OUTDOOR FUNCTIONS:** Hilton Garden Inn maintains the right to move any outdoor function indoors based upon the current weather conditions and/or local forecast weather--including wind, rain and/or snow. The decision to move a function indoors must be made at least four (4) hours prior to the start of the function. In the event that the guest choose to move a function inside after the four (4) hour cut off, delays and/or additional charges may apply.

**PROPERTY DAMAGES AND LOSSES:** The guest will be responsible to reimburse Hilton Garden Inn for damage to premises by attendees and/or other persons associated therewith, including outside contractors hired separately. Hilton Garden Inn shall not be responsible for items lost, stolen, damaged or left on the premises. Guest shall not move any Hilton Garden Inn item from its current location or attach any items to any Hilton Garden Inn property (including furniture, walls, and windows) without prior approval from the Sales Representative and/or Event Manager.



## **HOTEL FACTS**

## **GUEST ROOMS**

(5) Floors of Interior Corridor Guest Rooms

131 Guest Rooms to include (6) King Suites and (4) King Rooms with Jacuzzi bath tubs
Hospitality Center: Mini-refrigerator, microwave oven and Keurig® coffee®coffee maker in all Guest Rooms
37 inch flat panel televisions, Alarm Clock with MP3 or CD access in all Guest Rooms

## **ADDITIONAL AMENITIES/SERVICES:**

Complimentary parking

Indoor heated pool and whirlpool

Fitness Center by Precor and Stay Fit Kit for in room fitness

24-Hour Business Center

Complimentary guest room / public wireless internet access

2,839 square feet of spaciously designed meeting and banquet space with in-house catering

Hilton Honors Points Program: Earn Points for Qualified Events

## **DINING OPTIONS:**

Full-service Garden Grille & Bar Serving

Hot Cooked To Order Breakfast Buffet served daily (Mon-Fri, 6:30am-10am, Sat-Sun, 7am-11am) \$9.95+tax Fine Dining available for Dinner service (5pm-9pm) In Room Dining Evening Room Service (5pm-9pm) Pavilion Lounge open nightly (5pm-9pm) Featuring Outdoor Garden Patio with Fire Pit 24-hour Pavilion Pantry with snacks, quick meals and beverages

#### **DIRECTIONS:**

From Nashville take I-65 toward Knoxville/Huntsville - Exit 210 toward Huntsville - Merge onto Moore's Lane/TN-441 East via Exit 69. Stay straight to go onto Carothers Pkwy. From Atlanta take I-75N merge onto I-24W via exit 2 toward Chattanooga/Nashville, merge onto TN-840 West via exit 74A toward Franklin. Take I-65 to exit 31 toward Nashville/Huntsville take East Cool Springs Blvd exit 68A Turn left on Carothers Parkway, hotel on right behind Dunkin Donuts & Capital Bank

#### **LOCAL ATTRACTIONS:**

- 6 Golf Courses 10 miles
- A Game Sports Facility 2 miles SE
- Bridgestone Arena-Predators NHL Hockey 17 miles N
- Airport-BNA Nashville International Airport• 22 miles NE
- Belle Meade Plantation 16 miles NW
- Carnton Plantation •6 miles SW
- Carter House •5 miles SW
- City Center Franklin •4 miles W
- Cool Spring Galleria Mall •3 miles SE
- Adventure Science Center •15 miles N
- Downtown Nashville •17 miles N
- Gaylord Resort and Convention Center •27 miles N
- Grand Ole Opry •27 miles NE
- Greer Stadium, Nashville Sounds •15 miles N
- Historic Franklin •5 miles SW
- Lotz House Historic Home 5 miles SW

- LP Field Tennessee Titans Football 17 miles N
- Nashville Municipal Auditorium •17 miles N
- Nashville Zoo at Grassmere •20 miles NE
- Natchez Trace Parkway 10 miles SW
- Parthenon •17 miles N
- Percy Warner Park •13 miles NW
- Riverfront Park •17 miles N
- Southern Ice Arena •3 miles W
- $\bullet$  State Fairgrounds  $\bullet 15$  miles N
- Tennessee State Capitol •17 miles N
- ullet Thoroughbred 20 (movie theatre) ullet3 miles SE
- Vanderbilt University 15 N
- Williamson County Agricultural Center 7 miles S
- Williamson County Soccer Fields •5 miles S



## BREAKFAST SELECTIONS

All Buffets are served with Assorted Juices and Freshly Brewed Coffee and Hot Teas. Please share any dietary needs with your Sales contact.

Minimum of 15 people required for Buffets.

## **HGI CONTINENTAL**

Seasonal Fresh Fruit
Assorted Breakfast Breads, Muffins and Danishes
Mixed Yogurts w/ Granola
Flavored Bagels & Cream Cheese
13.00 per person

#### **HGI DELUXE**

Seasonal Fresh Fruit
Assorted Breakfast Breads, Muffins and Danishes
Mixed Yogurts w/ Granola
Flavored Bagels & Cream Cheese
Choice of Breakfast Sandwiches
16.00 per person

#### **HGI BREAKFAST BUFFET**

Seasonal Fresh Fruit
Breakfast Breads
Scrambled Eggs
Bacon and Sausage
Home-Style Breakfast Potatoes
Choice of Grits or Quaker Oatmeal
18.00 per person

## **HGI COUNTRY BREAKFAST**

Seasonal Fresh Fruit
Scrambled Eggs
Bacon and Sausage
Home-Style Breakfast Potatoes
Hash brown Casserole
Southern Style Grits
Biscuits and Sausage Gravy
19.00 per person

## **HGI PLATED BREAKFAST**

Breakfast Potatoes
Scrambled Eggs or Breakfast Burritos
Thick Sliced Bacon
Premium Breakfast Sausage
Biscuits w/ Butter and Jellies
Fresh Fruit Cup
15.00 per person

## **ENHANCEMENTS:**

Individual Pints of Milk	
Individual Fruit Parfait	
Regular or Decaffeinated Coffee	34.00 per gallon
Assorted Breakfast Breads	27.00 per dozen
Breakfast Burritos	33.00 per dozen
Buttermilk Biscuits with Ham, Bacon or Sausage and Cheese	33.00 per dozen
Ham, Bacon or Sausage and Cheese Stuffed Croissant	36.00 per dozen
Apple Sticks or French Toast Sticks w/ Hot Syrup	2.50 per person
Grits or Oatmeal	2.00 per person
Granola, Fruit or Energy Bars	
Assorted Coffee Cakes	34.00 per dozen
Fresh Whole Fruits	
Assorted Seasonal Sliced Fruits	
Red Bull Regular and Sugar Free	3.00 each
Smoked Salmon served with capers and red onions	5.00 per person



# **MORNING AND AFTERNOON BREAKS**

Assorted Crackers, Veggie Crudités

Iced Tea & Soft Drinks

Seasonal Fresh Fruit, Bottled Water, Sparkling Water

HGI BEVERAGE SERVICE	7.00 per person
Coffee and Hot Tea	
Assorted Soft Drinks and Bottled Water	
SALTY AND SWEET	8.00 per person
Fresh Baked Cookies, Assorted Salty Snacks, Bottled Water and Assorted Soft Drinks	o.oo per person
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MORNING BREAK	9.00 per person
Coffee and Hot Tea	
Assorted Soft Drinks, Bottled Water and Assorted Breakfast Breads	
DUILD VOUD OWN MOUSE	0.00
BUILD YOUR OWN MOUSSE	9.00 per person
Served with Homemade Vanilla and Chocolate Mousse	
Accompanied with Seasonal Berries, Chocolate Chips and Crumbled Cookies	
FROSTY TREAT	9.00 per person
Ice Cream Bars, Ice Cream Sandwiches, Frozen Cones, Bottled Water,	Acc per person
Soft Drinks, and Ice Cold Milk	
SWEET TOOTH	9.00 per person
Fresh Baked Cookies, Iced Brownies, Assorted Candy Bars, Bottled Water,	The state of the s
Soft Drinks and Ice Cold Milk	
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STAY FIT KIT	10.00 per person
Assorted Yogurt, Trail Mix Station, Fruit Bars, Whole Fruit, Vitamin Waters,	
Coffee, Hot Teas	
MEDITEDD AND AND ADDRAW	10.00
MEDITERRANEAN BREAK	10.00 per person
Assorted Olives, Hummus – Classic & Roasted Bell Pepper	
Served with Bagel Chips & Naan	
FRUIT & CHEESE	12.00 per person
Domestic & Imported Cheeses,	7 - F - F



Minimum of 20 people required for all packages.

#### HGI GOOD DAY

#### **AM**

Fresh Sliced Fruit, Assorted Yogurts w/ Granola, Flavored Bagels & Cream Cheese, Fruit and Bran Muffins, Pastries and Danish. Assorted Fruit Juices, Bottled Water, Coffee and Hot Teas

#### **MIDMORNING**

Fruit & Granola Bars, Assorted Whole Fruit and Assorted Soft Drinks

#### **AFTERNOON**

Freshly Baked Cookies, Iced Brownies, Assorted Salty Snacks and Assorted Soft Drinks & Bottled Water

## 29.00 per person

## **HGI GREAT DAY BREAK PACKAGE**

#### **BREAKFAST**

Fresh Scrambled Eggs, Hash Brown Casserole, Thick Sliced Bacon, Premium Breakfast Sausage, Country Grits, Sliced Fresh Fruit, Breakfast Breads, Assorted Fruit Juices, Bottled Water, Coffee and Hot Teas

## MIDMORNING

Fruit & Granola Bars, Whole Fresh Fruit, Assorted Soft Drinks

**LUNCH** (The Gourmet Deli)

Sliced Deli Meats Served with a Variety of Breads, Generously Accompanied by Two Chef's Choice Deli Style Salads, Assorted Individual Potato Chips, Whole or Sliced Fresh Fruit, Chef's Choice of Dessert and Freshly Brewed Iced Tea

#### **AFTERNOON BREAK**

Fresh Baked Cookies, Iced Brownies, a Variety of Salty Snacks and Assorted Soft Drinks & Bottled Water

#### 45.00 per person

#### **ENHANCEMENTS:**

Bottled Water	
Soft Drinks	
Glaceau Vitamin Water	
Ice Tea, Lemonade or Fruit Punch	28.00 per gallon
Assorted Freshly Baked Cookies	25.00 per dozen
Assorted Candy Bars	24.00 per dozen
Iced Brownies	29.00 per dozen
Tortilla Chips & Salsa or Wavy Potato Chips & Dip (5lbs of chips)	50.00 per 5lbs
Assorted Ice Cream Treats	32.00 per dozen
Vegetable Crudités (serves 20 people)	9 <mark>5.00 per platter</mark>
Premium Mixed Nuts	23.00 per pound
Potato Chips w/ Dip, Pretzels & Popcorn (includes a pound of each)	<mark>1</mark> 8.00 per order
Soft Pretzels w/ Spicy Mustard & Cheese Sauce	24.00 per dozen



## **BOXED LUNCHES**

All Boxed Lunches are served with a whole piece of Fresh Seasonal-Fruit, Chef's-Deli Salad, Bag of Chips, Jumbo Cookie or Iced Brownie, Assorted Soft Drinks and Bottled Water

17.00 per person

#### **BAKED HAM**

Baked Ham with American Cheese, Lettuce, Tomato and a Pickle Spear, Served on a Fresh Deli Roll

## **CHICKEN SALAD**

Two scoops of Homemade Chicken Salad Served over Crisp Lettuce, Thick Sliced Tomatoes and a Pickle Spear

#### **GRILLED CHICKEN WRAP**

Grilled Chicken Breast, Roasted Red Peppers and Lettuce in a Fresh Tortilla Wrap with a Special Caesar Sauce

#### **ROAST BEEF SANDWICH**

Premium Deli Sliced Roast Beef, Provolone Cheese on a Fresh Deli Roll w/ Lettuce, Tomato and a Pickle Spear

## **SMOKED TURKEY SANDWICH**

Deli Sliced Roasted Turkey Breast, Swiss Cheese Piled High on a Flaky Croissant w/ Lettuce, Tomato and a Pickle Spear

#### **PESTO TURKEY ON CIABATTA**

Sliced Turkey Breast, Swiss Cheese, Applewood Bacon with Pesto Mayo; Served on a Crunchy Ciabatta Roll

## **GRILLED PORTOBELLO MUSHROOM**

**GRILLED CHICKEN CAESAR SALAD** 

Served with Roasted Red Pepper and Mozzarella Cheese

## PLATED LUNCHES

All Plated Lunches Include Dessert, Warm Rolls & Butter, Freshly Brewed Iced Tea and Water

## **ENTREE SALADS**

Crisp Romaine Lettuce, Tossed in a Special Caesar Dressing, Parmesan Cheese, Croutons,	
and a Marinated Grilled Chicken Breast	
TACO SALAD	16.00 per person
Homemade Taco Shell Stuffed with Crisp Romaine lettuce, Seasoned Ground Beef,	
Tomatoes, Sour Cream, Onions and Shredded Cheese.	
HOMEMADE CHICKEN SALAD	16.00 per person
Crisp Romaine Lettuce, Cherry Tomatoes, Cucumbers Topped with a Homemade Chicken Salad	
GRILLED SALMON SALAD	18.00 per person
White Wine and Special House Blend Seasoning on a Salmon Filet Served Over Crisp	
Romaine with Cherry Tomatoes and a House Vinaigrette	
BLACK & BLEU SALAD	18.00 per person

16.00 per person

Grilled 6oz Black Angus Sirloin Served on a Bed of Mixed Greens and Topped with

Bleu Cheese Crumbles, Tomatoes, Cucumbers and Croutons



## **LUNCH ENTREES**

All Entrees are Served Your Choice of Salad, Fresh Seasonal Vegetables, Chef's Choice of Starch & Dessert, Warm Rolls & Butter, Freshly Brewed Iced Tea and Water. Minimum of 15 people.

HERB GRILLED CHICKEN	18.00 per person
Marinated Herb Grilled Chicken Breast with a White Wine Sauce	
PISTACHIO CRUSTED CHICKEN BREAST	21.00 per person
Pistachio Crusted Chicken Breast Topped with a Roasted Garlic Cream Sauce	
CHICKEN PARMESAN	20.00 per person
Lightly Breaded Chicken Breast Topped with Marinara Sauce and Provolone Cheese	
STONE GROUND PORK LOIN	18.00 per person
Savory Grilled Pork Loin with a Stone Ground Mustard Sauce	
GRILLED CHICKEN PASTA	19.00 per person
Grilled Chicken & Andouille Sausage Tossed with Tomatoes, Scallions and Parmesan Cheese	
Served w/ a Cream Cajun Sauce	
GRILLED SALMON	21.00 per person
Filet of Flaky Salmon Grilled to Perfection and Finished with a Cajun Cream Sauce	
CARIBBEAN TILAPIA	21.00 per person
Tilapia Served with Roasted Tomatoes, Onions, Peppers and Olives Drizzled in Olive Oil	

## **SALADS**

## **HOUSE SALAD**

Mixed Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots and Cheddar Cheese

## **CAESAR SALAD**

Crispy Romaine with a Special Caesar Dressing, Croutons and Parmesan Cheese

## **SPINACH SALAD**

Baby Spinach Leaves with Watermelon Squares, Feta Cheese and Walnuts



Minimum of 20 people required for all buffets.

## **LUNCH BUFFETS**

All Lunch Buffets Include a Salad, Chef's Dessert Selection, Freshly Brewed Coffee and Iced Tea. Minimum of 20 people.

THE GOURMET DELI 22.00 per person

Freshly Sliced Deli Meats Served w/a Variety of Breads, Generously Accompanied by Two Chef's Choice Deli Style Salads, Assorted Potato Chips, Whole or Sliced Fresh Fruit, Chef's Choice of Dessert

## **DON JULIO TACO BUFFET**

23.00 per person

Fresh Green Salad, Tortillas, Seasoned Ground Beef, Re-fried Beans, Spanish Rice, Lettuce, Tomatoes, Black Olives, Jalapeno Peppers, Salsa, Sour Cream and Shredded Cheese. Served with a Traditional Mexican Dessert.

HGI LUNCH BUFFET 27.00 per person

Garden Green Salad, Cucumber & Tomato Salad, Southern Style Green Beans, Corn on the Cob, BBQ Baked Beans, Mashed Potatoes, Crispy Southern Style Fried Chicken, Smoked Pulled Pork with HGI BBQ Sauce, Warm Fresh Fruit Cobbler, Buttermilk Biscuits. Warm Rolls & Butter

PASTA BUFFET 24.00 per person

Traditional Caesar Salad, Chef's Choice of Two Types of Freshly Made Pasta, HGI's Own Alfredo Sauce, Old World Style Tomato Meat Sauce, Diced Grilled Chicken Breast, Italian Style Vegetable Medley, Chef's Choice of Dessert, Garlic Bread, Rolls & Butter

Add Large 2 Topping Pizza for 3.00 per person

#### **CREATE YOUR OWN LUNCH BUFFET:**

Please contact our Sales Department if you have specific menu selections you would like to get pricing for your group. Dinner Buffet selections can be considered as additional lunch buffet options.





## **PLATED DINNERS**

All Plated Entrees are Served Your Choice of Salad, Fresh Seasonal Vegetables, Chef's Choice of Starch and Dessert, Warm Rolls & Butter and Freshly Brewed Coffee, Iced Tea and Water. Minimum of 20 people required.

## **SALADS**

#### **HOUSE SALAD**

Mixed Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots and Cheddar Cheese

## **CAESAR SALAD**

Crispy Romaine w/a Special Caesar Dressing, Croutons and Parmesan Cheese

## **SPINACH SALAD**

Baby Spinach Leaves with Watermelon Squares, Feta Cheese and Walnuts

## **ENTREES**

HERB ROASTED PORK LOIN Served with Stone Ground Mustard Sauce	26.00 per person
MACADAMIA NUT CRUSTED CHICKEN  Tender Breast of Chicken with Smoked Gouda Cream Sauce	28.00 per person
STUFFED CHICKEN BREAST	29.00 per person
Chicken Breast Stuffed with Spinach and Mushrooms Topped with a White Wine Cream Sauce	1
SEARED SALMON	29.00 per person
Filet of Flaky Salmon Cooked to Perfection and Finished with Miso Soy Reduction Sauce	

## PEPPERCORN ROASTED PORK TENDERLOIN

Pork Tenderloin Slow Roasted and Served with Wild Mushroom Ragout

GRILLED RIB EYE

12 oz Choice Cut Served with Traditional Demi-Glace

## **BACON WRAPPED FILET MIGNON**

8oz Angus Filet Wrapped in Hardwood Smoked Bacon and Grilled to Perfection

32.00 per person

35.00 per person

37.00 per person



## DINNER BUFFET

All Dinner Buffets are served w/ Regular & Decaf Coffees, Iced Tea and Water. Minimum of 20 people for all buffet selections.

#### THE HGI DINNER BUFFET

34.00 per person

Pasta Salad, Mixed Green Salad, Cherry Tomatoes, Carrots, Cucumbers, Bacon, Carrots, Herb Roasted Chicken w/a Buttery Herb Sauce, Garlic Rubbed Rib Loin w/ Dijon Rosemary Sauce, Italian Roasted New Potatoes, Fresh Squash Sautéed in Olive Oil and White Wine, Honey Glazed Carrots, Warm Rolls & Butter, Chef's Choice of Dessert

## THE SOUTHERN TRADITIONS BUFFET

37.00 per person

Mixed Green Salad with all the Fixings', Cucumber & Tomato Salad, Southern Style Green Beans, Corn on the Cob, Creamy Mashed Potatoes, Southern Style Fried Chicken, Smoked Pulled Pork w/ HGI BBQ Sauce, Meat Loaf w/ Marinara Sauce, Warm Fruit Cobbler, Banana Pudding, Buttermilk Biscuits, Warm Rolls & Butter

TASTE OF ITALY 38.00 per person

Italian Pasta Salad, Caesar Salad, Italian Steamed Vegetables, Creamy Polenta, Roasted Potatoes, Italian Sausage with Sautéed Onions and Peppers, Chicken Parmesan Served with Garlic Bread and Tiramisu

#### **CREATE YOUR OWN BUFFET**

Available for Lunch or Dinner

For **37.00 Per Person** Choose 2 Salads, 2 Entrees 2 Starches, 2 Vegetables and Chef's Choice of Dessert For **43.00 per person** Choose 3 Salads, 3 Entrees, 2 Starches, 2 Vegetables and Chef's Choice of Dessert

## **SALADS**

House Salad
Tri-Color Tortellini Salad
Sesame Coos-Coos Salad w/ Toasted Almonds
Spinach Salad
Baked Potato Salad w/ Chives
Cole Slaw
Pasta Salad
Caesar Salad
Antipasto Salad

## **STARCHES**

Wild Rice Pilaf
Italian Roasted New Potatoes
Roasted Garlic Mashed Potatoes
Pecan Mashed Sweet Potatoes
Sweet Potato Fries
Tennessee Style Three Cheese Grits

### **VEGETABLES**

Squash Medley Sautéed in Butter and White Wine
Fresh Steamed Green Beans in a Lemon Butter Sauce
Southern Style Green Beans
Roasted Corn w/ Bell Pepper Medley
Corn on the Cob
Honey Glazed Carrots
Steamed Asparagus w/ Butter
Balsamic Glazed Roasted Vegetables
Grilled Pesto Vegetables (add 2.00 per person)

## **ENTREES**

Herb Grilled Chicken w/a Butter Sauce
Rosemary Roasted Pork
Pan Seared Salmon w/a Dill & Caper Sauce
Tilapia w/a Hard Cheese & Herb Stuffing
Southern Style Fried Chicken
Prime Flank Steak with a Wild Mushroom Ragout
Pulled Pork with a HGI BBQ Sauce
Vegetarian Chef's Choice
Garlic Roasted Beef Loin w/a Rosemary Au Jus



## RECEPTION SPECIALTY STATIONS

All stations require a fee of 25.00 per attendant, one attendant per 50 people. All stations 25 person minimum.

PASTA STATION 10.95 per person

Two selections of Chef Prepared Pasta to Include Penne Pasta with Fresh Vegetables and Grilled Chicken Tossed w/ Marinara and Tricolor Cheese Tortellini Sautéed w/ Fresh Vegetables and a Cream Sauce All Topped w/ Parmesan Cheese, served w/ Freshly Baked Garlic Bread

FAJITA STATION 8.95 per person

Grilled Steak and Chicken Breast with Sautéed Onions & Peppers,
Shredded Cheddar Cheese, Guacamole, Jalapeños, Green Onions and Flour Tortillas

CAESAR STATION 5.95 per person

Chef Tossed Romaine Lettuce with a Traditional Dressing, Parmesan Cheese,
Croutons and Anchovy Paste on the side (This is the Perfect Accompaniment to the Pasta Station)
Add 2.00 Per Person for Grilled Chicken Breast

ORIENTAL STIR FRY STATION 9.95 per person

Chicken and beef Stir-Fried by Our Chefs in a Fresh Ginger Soy Sauce with Fresh Squash, Water Chestnuts, Bamboo Shoots and Snow Peas. Served with Fried Rice

Accompanied by Chop Sticks and Fortune Cookies

Add Chicken and Baby Shrimp Stir-Fry for 12.50 per person

MASHED POTATO STATION 7.95 per person

Freshly Whipped Potatoes Served in a Martini Glass with Chives,

Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Butter, Ranch Dressing and Fresh Parsley

HOT SPINACH SALAD STATION 6.50 per person

Sautéed Baby Spinach Leaves with Hot Stone Ground Mustard Balsamic Dressing, Cherry Tomatoes, Walnuts and Goat Cheese

SHRIMP & GRITS STATION 12.95 per person

Jumbo Shrimp Sautéed in Garlic Butter Paired with Tennessee Style Cheddar Grits

CRAB CAKE STATION 14.95 per person (two - 2oz. crab cakes each)

Pan Seared Lump Crabmeat Blended w/ Chefs Special Seasoning Topped with a Creamy Remoulade

**DESSERT FONDUE STATION** One / 6.95 Two / 7.95 Three / 8.50 per person

Milk Chocolate, or Caramel Fondue Served with an Array of Fresh Fruits, Strawberries, Pound Cake Whipped Cream and Seasonal Berries



## CARVING STATIONS

Carvers are provided for 2 hours. All Stations require a fee of 25.00 per attendant. One attendant per 50 people. All stations require a 25 person minimum.

## PEPPERCORN CRUSTED BEEF TENDERLOIN-

**325.00 each** (35-40 Two Oz Servings)

Seared Beef Tenderloin Served with Silver Dollar Yeast Rolls, Roasted Garlic Mayonnaise, Stone Ground Mustard

#### **HERB CRUSTED TOP ROUND**

**325.00 each** (100 to 120 Two Oz Servings)

Top Round Served with Silver Dollar Yeast Rolls, Roasted Garlic Mayonnaise, Stone Ground Mustard and Horseradish Sauce

## **GARLIC RUBBED PRIME**

**350.00 each** (80 to 100 Two Oz Servings)

Carved Prime Rib Served with Silver Dollar Yeast Rolls, Roasted Garlic Mayonnaise, Stone Ground Mustard and Horseradish Sauce

## JACK DANIEL'S HONEY GLAZED BONE-IN-HAM

Served with Silver Dollar Yeast Rolls, Roasted Garlic Mayonnaise,

Stone Ground Mustard and Yellow Mustard

#### **CARIBBEAN RUBBED PORK LOIN**

Served with Silver Dollar Yeast Rolls and Stone Ground Mustard

## **HERB ROASTED TURKEY**

Served with Silver Dollar Yeast Rolls, Cranberry Sauce,

Mayo and Stone Ground Mustard

**275.00 each** (60 to 80 Two Oz Servings)

**300.00** each (50 to 60 Two Oz Servings)

**275.00 each** (50 to 60 two oz servings)



# **HORS D'OEUVRES**

Butler Passing is Available for **75.00 per attendant for two hours**. Minimum Order on Hors D'oeuvres is 25 People Per Item.

## **COLD HORS D'OEUVRES:**

Jumbo Boiled Shrimp with Cocktail Sauce and Lemon Wedges	.3.50 per person
Jack Daniel's and Brown Sugar Glazed Sh <mark>rimp</mark>	.3.50 per person
Beef Tenderloin on Toast Points with Horseradish Sauce	.4.00 per person
Smoked Salmon atop Cucumber Wheels with Dill Sauce	.3.25 per person
Fresh Buffalo Mozzarella, Tomatoes and Basil on a Crostinis	.3.00 per person
Mushroom Duxelles (Mix of Mushrooms, Herbs and Shallots) and Parmesan Bites	.3.00 per person
Spicy Chicken Salad Phyllo Cups	.3.00 per person
Brushetta with Parmesan Cheese on Toast Points	.3.00 per person
Seasonal Fruit Kabobs	.3.50 per person

## **HOT HORS D'OEUVRES:**

Jumbo Coconut Shrimp with Orange Sauce	.4.00 per person
Jumbo Buffalo Shrimp with Bleu Cheese Sauce	.4.00 per person
Sweet Chili Chicken Skewers	.4.00 per person
Crab Stuffed Mushroom Caps	.4.50 per person
Mini Beef Wellington with Mushroom Ragout	.3.50 per person
Hand Wrapped Chicken or Veggie Spring Rolls	.3.00 per person
Wild Mushroom Beggar's Purse	.3.00 per person
Asian Pot stickers with Scallions and Teriyaki Sauce	.3.50 per person
Spanakopita (Phyllo Dough Stuffed with Spinach & Feta Cheese)	.3.00 per person
Coconut, Regular or Buffalo Chicken Tenders with Dipping Sauce	.3.00 per person
Assorted Mini Quiche	.3.00 per person
Hand Bacon Wrapped Scallops	.4.50 per person
Mini Burgers with Steamed Onions, Cheese and Condiments	.4.00 per person



## **SPECIALTY PLATTERS**

All platters are 20 Person Minimum

VEGETABLE CRUDITE	4.75 per person
A Flowering Assortment of Seasonal Vegetables with Assorted Dipping Sauces	
CHEF'S DELUXE CHEESE DISPLAY	6.00 per person

Assortment of Imported and Domestic Cheeses, Crackers, Flatbreads Garnished w/ Grapes and Berries

**BAKED BRIE** 5.75 per person

A Large Imported Brie Wheel Covered in a Special Herb Sauce and Wrapped in a Flaky Puff Pastry Dough Served Warm with Toast Points and a Cracker Medley

FRESH FRUIT DISPLAY 5.75 per person

An Elegant Selection Fresh Seasonal Fruits with yogurt dipping sauces

**GRILLED VEGETABLE PLATTER** 6.00 per person

Marinated Grilled Squash, Zucchini, Portobello Mushrooms, Red Onions, Carrots and Tomatoes Served on a Bed of Mixed Greens

MINI DESSERT PLATTER 6.00 per person

Assorted mini cakes and pies served with fresh berry garnish

**ANTIPASTO PLATTER** 6.50 per person

Hard Salami, Ham, Pepperonis, Assorted Olives, Marinated Artichokes, Buffalo Mozzarella, Pepperoncinis, Roasted Red Peppers Served with Crostinis

CHILLED SHRIMP PLATTER **Market Price** 

Chilled Shrimp served with horseradish and cocktail sauce Seasonal Item

**MEDITERRANEAN SAMPLER** 6.00 per person

Hummus, Falafel, Tabouli Served with Pita Bread



## **BEVERAGES**

BEVERAGE OPTIONS	
House Champagne	
Champagne Punch*	
Vodka or Bourbon Punch*	
House Wine*  Fruit Punch (Non-Alcoholic)*	\$24.00
Fruit Punch (Non-Alcoholic)*	\$28.00
Sherbet Punch (Non-Alcoholic)*	\$29.00
Lemonade (Non-Alcoholic)*	\$28.00
Sweetened/Unsweetened Iced Tea*	\$28.00
Draught Beer by the Keg (Large Selection Available)	
* (Served by the Gallon)	
HOSTED BAR	
Well Brands	\$5.50
Call Brands	\$6.50
Cordials and Specialty Drinks	\$6.50+
Imported Beer	\$4.25
Domestic Beer	
House Wine / Champagne	\$6.00
Premium Wine	\$8.50
Soda or Juice	
Bottled Water	
bottled Water	
Hosted Bar Please Add 22% Service Charge & Sa	les Tax
CASH BAR	and the second
Well Brands	\$5.75
Call Brands	\$6.75
Cordials and Specialty Drinks	\$6.75+
Imported Beer	\$4.50
Domestic Beer	\$3.75

## **BARTENDER FEES**

**Premium Wine** 

**Bottled Water** 

Soda or Juice

House Wine / Champagne

\$75 per Bartender (Additional Charges After 3 Hours) I Bartender per 75 People, Bartender Fees are Waived if Total Sales on Each Bar Exceeds 350.00. It is Unlawful to Remove Alcoholic Beverages from the Premises. All Pricing Includes Liquor Taxes

\$6.50

\$9.00

\$2.95

\$2.95



## **AUDIO/VISUAL RENTAL**

AC Ext Cable or Outlet Strip	\$7.50 per day
Audio Visual Technician Weekday	\$35 per hour
4 hrs. minimum, fee applies for extra hrs.	
Audio Visual Technician Weekend, Before 7am & After 5pm	Time and 1/2
A/V cart: skirted with AC Power	\$35 per day
CD Player	\$35 per day
Dance floor - hotel stock	\$100 per day
Dry erase boards 4 x 6 w/ markers:	\$40 per day
Enhanced Meeting Setup Items-attention keeping items	\$6.50 per person
Easel – A Frame	\$10 per day
Fast Folding Screen Tripod 5x5, 6x6, 8x8	\$40 per day
Fast Folding Screen Tripod 7 ½ x 10	\$125 per day
Flip chart-I pad w/ markers:	\$35 per day
Flip chart pad only	\$22 per pad
High Speed Internet Land Line - added fee for multi users	\$25 per day
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LCD projector package w/cart & screen	
LCD projector package w/cart & screen	\$250 per day
	\$250 per day
Pipe & Drape- hotel stock color\$	\$250 per day 18 per sq. ft advanced order required\$40 per day
Pipe & Drape- hotel stock color \$  Podium: standing \$	\$250 per day 18 per sq. ft advanced order required\$40 per day\$135 per day
Pipe & Drape- hotel stock color \$  Podium: standing \$  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer \$	\$250 per day  18 per sq. ft advanced order required\$40 per day\$135 per day\$175 per day
Pipe & Drape- hotel stock color	\$250 per day  18 per sq. ft advanced order required\$40 per day\$135 per day\$175 per day\$140 per day
Pipe & Drape- hotel stock color  Podium: standing  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer  Small Audio Pkg-One Speaker, one wireless microphone, 4 Channel Mixer  Two Speaker Audio System, with podium and one wired microphone	\$250 per day  18 per sq. ft advanced order required\$40 per day\$135 per day\$175 per day\$140 per day\$185 per day
Pipe & Drape- hotel stock color  Podium: standing  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer  Small Audio Pkg-One Speaker, one wireless microphone, 4 Channel Mixer  Two Speaker Audio System, with podium and one wired microphone  Two Speaker Audio System, with podium and one wireless microphone	\$250 per day  18 per sq. ft advanced order required\$40 per day\$135 per day\$175 per day\$140 per day\$185 per day\$185 per day
Pipe & Drape- hotel stock color  Podium: standing  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer  Small Audio Pkg-One Speaker, one wireless microphone, 4 Channel Mixer  Two Speaker Audio System, with podium and one wired microphone  Two Speaker Audio System, with podium and one wireless microphone  Small Meeting Audio Pkg- 27"TV, AV Cart & Cables	
Pipe & Drape- hotel stock color  Podium: standing  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer  Small Audio Pkg-One Speaker, one wireless microphone, 4 Channel Mixer  Two Speaker Audio System, with podium and one wired microphone  Two Speaker Audio System, with podium and one wireless microphone  Small Meeting Audio Pkg- 27"TV, AV Cart & Cables  Small Meeting Audio Pkg- 42"TV with DVD, AV Cart & Cables	
Pipe & Drape- hotel stock color  Podium: standing  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer  Small Audio Pkg-One Speaker, one wireless microphone, 4 Channel Mixer  Two Speaker Audio System, with podium and one wired microphone  Two Speaker Audio System, with podium and one wireless microphone  Small Meeting Audio Pkg- 27"TV, AV Cart & Cables  Small Meeting Audio Pkg- 42"TV with DVD, AV Cart & Cables  Speakerphone w/ Direct line	
Pipe & Drape- hotel stock color  Podium: standing  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer  Small Audio Pkg-One Speaker, one wireless microphone, 4 Channel Mixer  Two Speaker Audio System, with podium and one wired microphone  Two Speaker Audio System, with podium and one wireless microphone  Small Meeting Audio Pkg- 27"TV, AV Cart & Cables  Small Meeting Audio Pkg- 42"TV with DVD, AV Cart & Cables  Speakerphone w/ Direct line  Standard 35MM Slide Package	
Pipe & Drape- hotel stock color  Podium: standing  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer  Small Audio Pkg-One Speaker, one wireless microphone, 4 Channel Mixer  Two Speaker Audio System, with podium and one wired microphone  Two Speaker Audio System, with podium and one wireless microphone  Small Meeting Audio Pkg- 27"TV, AV Cart & Cables  Small Meeting Audio Pkg- 42"TV with DVD, AV Cart & Cables  Speakerphone w/ Direct line  Standard 35MM Slide Package  Wireless Handheld Microphone	
Pipe & Drape- hotel stock color  Podium: standing  Small Audio Pkg-One Speaker, one wired microphone, 4 Channel Mixer  Small Audio Pkg-One Speaker, one wireless microphone, 4 Channel Mixer  Two Speaker Audio System, with podium and one wired microphone  Two Speaker Audio System, with podium and one wireless microphone  Small Meeting Audio Pkg- 27"TV, AV Cart & Cables  Small Meeting Audio Pkg- 42"TV with DVD, AV Cart & Cables  Speakerphone w/ Direct line  Standard 35MM Slide Package  Wireless Handheld Microphone  Wireless Lapel Microphone	

Hotel is not responsible for securing any audio visual equipment that is brought into the hotel facilities or providing any technical support for equipment not provided by our in house services.

