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RENAISSANCE NASHVILLE HOTEL

611 Commerce Street | Nashville | Tennessee 37203

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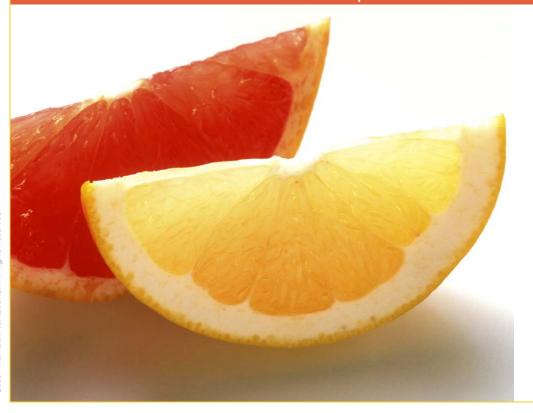
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breakfast

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SEASON

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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Morning Plated Entreés | \$ per person

Hearty

\$27

Fresh Berry, Yogurt and House made Granola Parfait

Chipotle Smoked Shredded Pork with Scrambled Eggs

Buttermilk Biscuits

Chef's Choice of Breakfast Potatoes

Sweet

\$26

Seasonal Fruit, Cinnamon-swirled French Toast with Maple Syrup,

Scrambled Eggs, Choice of Bacon or Link Sausage

Chef's Choice of Breakfast Potatoes

Light

\$26

Fresh Berry, Yogurt and House made Granola Parfait

Quiche Florentine or Quiche Lorraine (choose one)

Chef's Choice of Breakfast Potatoes

Traditional

\$25

Fresh Berry and Lemon Cream Parfait

Scrambled Eggs, Choice of Bacon, Link Sausage or Ham

Chef's Choice of Breakfast Potatoes



All morning entreés served with Freshly Baked Filled Croissants and Assorted Muffins, Chilled Orange Juice, Starbucks House Blend Coffees and Taylors of Harrogate Hot Teas

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Breakfast Buffets

Standard | \$28 per person

Sliced Fresh Seasonal Fruit with Wildflower Honey and Vanilla Yogurt Cream

Chef's Selection of Breakfast Pastries

Assorted Muffins

Scrambled Eggs

Link Sausage

Bacon Strips

Breakfast Potatoes

Chilled Orange, Apple and Cranberry Juices

Starbucks House Blend Coffees and Taylors of Harrogate Specialty Teas

Southern | \$31 per person

Sliced Fresh Seasonal Fruit with Wildflower Honey and Vanilla Yogurt Cream

Fruit Filled and Cheese Danish

Assorted Bagels, Muffins and Breakfast Breads

Plain Cream Cheese, Strawberry Cream Cheese, Preserves and Butter

Scrambled Eggs

Buttermilk Pancakes with Peach Cream, Maple Syrup

Sugar-Cured Ham Steaks

Hickory Smoked Bacon

Breakfast Potatoes

Grits with Cheese on the side

Buttermilk Biscuits & Sausage Gravy

Chilled Orange, Apple and Cranberry Juices

Starbucks House Blend Coffees and Taylors of Harrogate Specialty Teas





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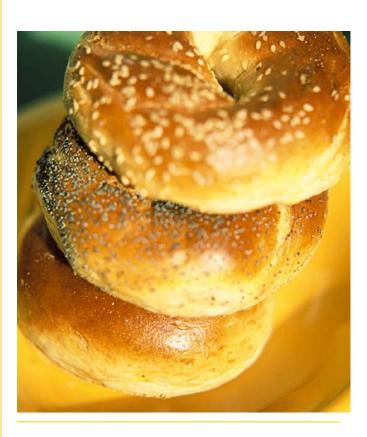
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Breakfast Buffets

Deluxe \$33 per person

Sliced Fresh Seasonal Fruit with Wildflower Honey and Vanilla Yogurt Cream

Fruit Filled and Cheese Danish

Assorted Bagels, Muffins and Breakfast Breads

Plain Cream Cheese, Strawberry Cream Cheese, Preserves and Butter

Assorted Cold Cereals served with Whole, Skim and 2% Milks

Whole Bananas

Individual Yogurts with Housemade Granola

Scrambled Eggs with Chives

Cheese Blintzes with Tart Cherry Compote

Hickory Smoked Bacon Strips & Link Sausage

Breakfast Potato Casserole

Chilled Orange, Apple, Grapefruit and Cranberry Juices

Starbucks House Blend Coffees and Taylors of Harrogate Specialty Teas

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We Proudly Brew STARBUCKS COFFEE



Prices based on one hour of service in your meeting room or prefunction area. An additional charge of \$2 per person will apply for a seated continental breakfast.

Continental Breakfast

Basic | \$19 per person

Fruit Filled and Cheese Danish

Assorted Bagels, Muffins and Breakfast Breads

Plain Cream Cheese, Strawberry Cream Cheese, Preserves and Butter

Orange, Grapefruit and Cranberry Juices

Starbucks House Blend Coffees and Taylors of Harrogate Specialty Teas

Enhancements (choose one) | \$6 per person

Scrambled Egg and Sausage Biscuit

Black Forest Ham, Cheddar Cheese & Scrambled Egg on Croissant

Sliced Peppered Turkey, Havarti Cheese & Scrambled Egg on Sourdough

Dill and Feta Scramble on a Whole Wheat Wrap

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We Proudly Brew STARBUCKS COFFEE



Prices based on one hour of service in your meeting room or prefunction area. An additional charge of \$2 per person will apply for a seated continental breakfast.

Continental Breakfast

Upgraded | \$23 per person

Sliced Fresh Seasonal Fruit with Wildflower Honey and Vanilla Yogurt Cream

Assorted Cold Cereals served with Whole, Skim and 2% Milks

Whole Bananas and Oranges

Fruit Filled and Cheese Danish

Assorted Bagels, Muffins and Breakfast Breads

Plain Cream Cheese, Strawberry Cream Cheese, Preserves and Butter

Orange, Grapefruit and Cranberry Juices

Starbucks House Blend Coffees and Taylors of Harrogate Specialty Teas

Continental Breakfast

Deluxe | \$26 per person

Sliced Fresh Seasonal Fruit with Wildflower Honey and Vanilla Yogurt Cream

Assorted Cold Cereals served with Whole, Skim and 2% Milks

Whole Bananas and Oranges

Individual Fruit Yogurts with House Made Granola

Display of Artisan Style Cheeses and Meats with Sliced Baguettes

Assorted Bagels, Muffins and Breakfast Breads

Plain Cream Cheese, Strawberry Cream Cheese, Preserves and Butter

Orange, Grapefruit and Cranberry Juices

Starbucks House Blend Coffees and Taylors of Harrogate Specialty Teas

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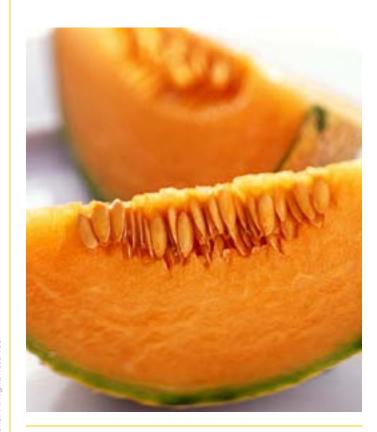
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Minimum 25 Guests required for morning enhancements. If your station requires an attendant or chef, an additional fee will apply of \$100+tax per attendant.

Hotel recommends a minimum of one Attendant per 50 guests.

Morning Enhancements | \$ per person

Hot Cereal Bar

\$6

Your Choice of One:

- o Southern Grits with Cheese and Butter
- o Traditional Oatmeal with Brown Sugar and Dried Blueberries
- o Cream of Wheat with Maple Syrup

Biscuits and Gravy

\$3

Housemade Buttermilk Biscuits with Savory Sausage Gravy...a Southern Tradition!

Fruit Strudel Carving Station

\$7

Cinnamon and Sugar Dusted Fruit Strudel Carved to Order, Served with Vanilla Cream (attendant required)

Belgian Waffle Station

\$10

Cooked to order by a Uniformed Chef

Served with Fruit Compote, Chocolate Chips, Warm Maple Syrup, Whipped Cream and Whipped Butter

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Morning Enhancements | \$ per person

Omelettes Made-to-Order

\$10

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Cooked to order by a Uniformed Chef

Eggs and Egg Whites, Diced Ham, Crumbled Bacon, Swiss Cheese, Cheddar Cheese, Onions, Peppers, Mushrooms, Spinach, Diced Tomatoes and Pico de Gallo

Hand Crafted Cinnamon Rolls

\$5

\$10

Warm Housemade Cinnamon Rolls

Buttermilk Pancake Tasting Station

Cooked to order by a Uniformed Chef

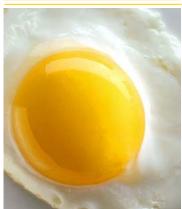
Assorted Toppings: Blueberries, Chocolate Chips, Pecans, Bananas and Traditional Fruit Compote, Warm Maple Syrup, Whipped Cream and Whipped Butter

Smoked Salmon & Bagels

\$8

Smoked Salmon, Bagels, Eggs, Capers, Diced Onions and Regular & Light Cream Cheeses





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Hotel recommends a minimum of one Attendant per 50 guests.

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A la Carte Beverages | \$ per gallon

starbucks house blend coffee	\$62
taylors of harrogate specialty teas	\$50
iced tea, lemonade, fruit punch	\$42
juice by the gallon	\$40

A la Carte Beverages | \$ per item

uice by the individual bottle	\$4
starbucks frappuccino by the individual bottle	\$5
individual milks (skim, 2% or chocolate)	\$4
pepsi brand soft drinks	\$4
flavored vitamin waters	\$5
VASA pure bottled waters	\$4
evian bottled waters	\$5
red bull and sugar free red bull energy drinks	\$5

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DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

coffee

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Full Day Break Packages

Meeting Planner's Basic | \$35 per person

Sliced Fresh Seasonal Fruit with Wildflower Honey and Vanilla Yogurt Cream

Assorted Cold Cereals served with Whole, Skim and 2% Milks

Fruit Filled and Cheese Danish

Assorted Bagels, Muffins and Breakfast Breads

Plain Cream Cheese, Strawberry Cream Cheese, Preserves and Butter

Orange, Grapefruit and Cranberry Juices

Starbucks House Blend Coffees and Taylors of Harrogate Specialty Teas

Mid Morning Replenishment

Refresh of Starbucks Coffees and Taylors of Harrogate Specialty Teas

Afternoon Break

Freshly Baked Cookies and Butterscotch Blondies

Bananas, Oranges and Apples

Refresh Coffees, Hot Tea and Add Pepsi Brand Soft Drinks and VASA Bottled Waters



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Full Day Break Packages

Meeting Planner's Deluxe | \$44 per person

Sliced Fresh Seasonal Fruit with Wildflower Honey and Vanilla Yogurt Cream

Assorted Cold Cereals served with Whole, Skim and 2% Milks

Fruit Filled and Cheese Danish

Choice of One Enhancement (see below)

Assorted Bagels, Muffins and Breakfast Breads

Plain Cream Cheese, Strawberry Cream Cheese, Preserves and Butter

Orange, Grapefruit and Cranberry Juices

Starbucks House Blend Coffees and Taylors of Harrogate Specialty Teas

Enhancement (Includes Choice of One)

- o Black Forest Ham, Cheddar Cheese & Egg on Croissant
- o Scrambled Egg and Sausage Biscuit
- o Dill and Feta Scramble on a Whole Wheat Wrap





Mid Morning Break

Crunchy Granola and Fruit Bars

Bananas and Apples

Refresh Coffees, Hot Tea, Pepsi Brand Soft Drinks and VASA Bottled Waters

Afternoon Break

Fresh Baked White Chocolate Macadamia Nut, Oatmeal Raisin Cookies and Butterscotch Blondies

Candy Bars

Assorted Bags of Chips and Pretzels

Refresh Coffees, Hot Tea, Pepsi Brand Soft Drinks and VASA Bottled Waters

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Break Packages

Perk Up | \$14 per person

Granola Bars, Energy Bars and

Raspberry Oatmeal Bars

Oranges and Bananas

Assorted V8 Smoothies

Bottled Starbucks Frappuccinos

Starbucks Coffees and Taylors of

Harrogate Specialty Teas

Wake Up | \$13 per person

Sliced Fresh Seasonal Fruit

Assorted Fruit Yogurts

House made Banana Nut and Zucchini

Breads

Starbucks Coffees and Taylors of

Harrogate Specialty Teas

Brighten Up | \$16 per person

Assorted Bagels with Plain and Light Cream Cheese, Strawberry Cream Cheese, Preserves and Peanut Butter

Assorted Dried Fruits and Berries

Sliced Fresh Seasonal Fruit

Lighten Up | \$15 per person

Assorted Muffins, including Lowfat

Celery and Carrot Bites with Hummus

Yogurt Covered Pretzels

Starbucks Coffees and Taylors of Harrogate

Specialty Teas

Mixed Nuts and Trail Mix

Starbucks Coffees and Taylors of Harrogate Specialty Teas

Hard Boiled Eggs

Chilled Orange and Cranberry Juices

Mix Up | \$16 per person

Make-Your-Own Trail Mix: Banana Chips, Dried Apricots, Raisins, Honey Roasted Peanuts, Almonds, M&Ms, Pistachios and Granola Clusters

Bottled VASA Waters and Pepsi Brand Soft Drinks



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PRICING BASED ON MAX ONE HOUR OF SERVICE

A minimum of 20 guests is required for these breaks. If you would like to treat a smaller group of guests, we can tailor a break just for you

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Break Packages



Wellness | \$12 per person

Broccoli, Cauliflower and Carrot Bites

Roasted Garlic Hummus, Light
Peppercorn Ranch and Tomato Basil
Salsa

Pita Wedges

Berry Shooters

Vitamin Waters

Assorted Pepsi Brand Soft Drinks and Bottled VASA Waters

Munchies | \$12 per person

House made Potato Chips

Sweet Potato Terra Chips

Pico de Gallo, French Onion Dip, Bourbon Ketchup

Seasoned Popcorn

Assorted Pepsi Brand Soft Drinks and Bottled VASA Waters

Recess | \$15 per person

Mini Corn Dogs with Ketchup and Mustards

Apple Slices with Caramel Dipping Sauce

Bags of Cracker Jacks, White Cheddar Popcorn and Pretzels

Chocolate Pretzel Bark

Assorted Pepsi Brand Soft Drinks, Bottled VASA Waters and Lemonade

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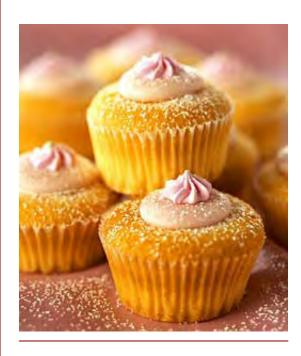
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Break Packages



Italian | \$13 per person

Fresh Mozzarella drizzled with Basil, Balsamic Vinegar and Olive Oil

Marinated Olive Bar

Mortadella Smoked Sausage, Genoa Salami and Capicola Ham

Marinated Grilled Artichokes

Flatbread Crackers and Crostini

Assorted Pepsi Brand Soft Drinks and Bottled VASA Waters

Cookies | \$11 per person

Chocolate Chip Blondies

Chef's Selection of Two of the Following Cookie Bars: Oatmeal Fudge, Peanut Butter, Lemon, Oreo Blondie, Butterscotch Blondie

Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter Cookies

Assorted Pepsi Brand Soft Drinks and Bottled VASA Waters

Cupcakes | \$12 per person

Red Velvet, Vanilla and Devil's Food Chocolate Cupcakes

Sprinkles, Chopped Nuts, Oreo Crumbles and Crushed M&Ms

Assorted Pepsi Brand Soft Drinks and Bottled VASA Waters

PRICING BASED ON MAX ONE HOUR OF SERVICE

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\$42 per gallon

\$24 per pitcher

\$4 each

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A la Carte Snacks and Sips

starbucks house blend coffee and decaffeinated coffee	\$62 per gallon
taylors of harrogate specialty teas	\$50 per gallon

iced tea, lemonade, fruit punch orange, apple, grapefruit, cranberry or tomato juice by the pitcher

fruit juices by the individual bottle

starbucks frappuccino by the individual bottle \$5 each

individual milks (skim, 2% or chocolate) \$4 each pepsi brand soft drinks \$4 each

flavored vitamin waters \$5 each

VASA pure bottled waters \$4 each

evian bottled waters \$5 each

red bull and sugar free red bull energy drinks \$5 each

house baked breakfast pastries \$37 per dozen

assorted bagels with cream cheeses, preserves and peanut butter \$42 per dozen

house baked breakfast breads \$30 per dozen

\$2 each hard boiled eggs

chocolate dipped brickle pretzel rods \$33 per dozen

chocolate chip rice krispy treats \$29 per dozen

assorted house made biscotti \$28 per dozen

assorted freshly baked jumbo cookies or gourmet brownies \$30 per dozen

assorted freshly baked muffins \$35 per dozen

We Proudly Brew STARBUCKS COFFEE



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A la Carte Snacks and Sips

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	deluxe mixed nuts	\$24 per pound
	bourbon spiced pecans	\$28 per pound
	bagged freshly popped popcorn	\$3 per bag
	potato chips	\$18 per pound
	pretzels	\$18 per pound
	fresh deep fried fiesta colored corn chips	\$20 per pound
	mexican style salsa or black bean salsa	\$17 per quart
	house made french onion dip or jalapeno bean dip	\$16 per quart
	warm spinach & artichoke dip	\$30 per quart
	warm spicy cheese dip	\$29 per quart
	guacamole dip	\$34 per quart
	chocolate dipped strawberries	\$48 per dozen
	apples, bananas and oranges	\$2 each
	individual bags of chips, pretzels or cracker jacks	\$3 each
	goo goo clusters, a Tennessee original	\$3 each
	warm soft baked pretzels with mustards	\$30 per dozen
	individual fruit yogurts	\$3 each
	individual greek yogurts	\$5 each
	assorted ice cream novelties	\$3 each
	assorted candy bars, granola bars or fruit bars	\$3 each
	energy and protein bars	\$5 each
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wraps

fish

beef

pasta

desserts

beverages

sandwiches

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Plated lunch entrée selections include

Your choice of starter and dessert, chef's choice appropriate starch and fresh vegetables, bread service

iced tea, starbucks coffees and taylors of harrogate teas

Plated Lunch | Choice of one starter and dessert

Soup (starter):

- Chicken and Rice with Fresh Lemon
- Potato & Cheddar Soup Garnished with Crumbled Bacon and Chives
- Wild Mushroom Bisque

Salad (starter):

- Romaine Lettuce with Parmesan Cheese, Croutons and Creamy Caesar Dressing
- Chopped Salad with Olives, Pepperoncini Peppers, Feta Cheese and Balsamic Vinaigrette
- Iceberg Lettuce with Bacon Pieces, Chopped Egg, Tomatoes, Blue Cheese Crumbles and Blue Cheese Dressing
- Baby Spinach Salad with Mandarin Oranges, Slivered Almonds, Roasted Red Peppers and Szechuan Vinaigrette
- Fresh Garden Greens with Bourbon Pecans, Dried Cranberries, Gorgonzola Cheese and Red Wine Vinaigrette

Dessert:

- Chocolate Velvet Gâteau
- Lemon Roulade
- Peach and Cherry Flan
- Yogurt Bavarian Mousse: Choice of Lemon, Strawberry or Raspberry
- New York Style Cheeesecake
- Decadent Chocolate Torte

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Lunch | Plated 3 course | \$ per person

Grilled Chicken with Mushrooms, Spinach and Ham \$30 smoked gouda sauce

Oven Roasted Arctic Char

Pan Seared Chicken Breast

Cajun Rubbed Flat Iron Steak

\$32 tomato jus Smoked Paprika Roasted Salmon \$33 chive butter Seared Shrimp and Italian Sausage \$30 three cheese tortellini and rustic tomato sauce **Grilled Top Sirloin** \$32 mushroom ragout and red wine sauce

\$29 lemon, capers and natural jus

\$30 blue cheese mornay sauce

Grilled Boneless Pork Chop \$29 house made bbg sauce

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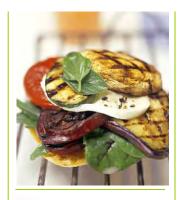
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Cold plated lunch entrée selections include your choice of dessert

iced tea, starbucks coffees and taylors of harrogate teas

Cold Lunch | Plated 2 course

Deli | \$26 per person

Sliced Deli Style: Top Round of Beef, Smoked Turkey Breast, Black Forest Ham and Cheddar Cheese

Lettuce, Tomato, Pickle

Yukon Gold Dijon Potato Salad

Pretzels

Sandwich Roll

Santa Fe | \$26 per person

Barbecue Chicken Breast on Chopped Mixed Greens with Cherry Tomatoes, Roasted Corn and Black Beans

Garnished with Tortilla Strips

Chipotle Ranch Dressing

Bread Service

Steak | \$27 per person

Crisp Iceberg Lettuce Topped with Sliced Flat Iron Steak, Baby Tomatoes, Red Onion and Applewood Smoked Bacon

Garnished with an Herbed Crostini

Oregano and Feta Vinaigrette

Wrap | \$25 per person

Choice of 1 Type

- Turkey BLT
- Marinated Grilled Portabello Mushroom & Vegetable
- Italian
- Roast Beef & Sharp Cheddar

Potato Chips

Ditali Pasta Salad

Dessert Choices

Decadent Chocolate Torte

Key Lime Pie

Lemon Roulade

Cherry Cream Cheese Pie

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Lunch Buffets

Park

Lunch Buffet | \$34 per person

Iceberg and Romaine Salad with Tomatoes, Cucumbers, Blue Cheese Crumbles, Bacon Pieces, Mushrooms and Sunflower Seeds

Raspberry Vinaigrette and Ranch Dressing

Red Skin Potato Salad

Creamy Macaroni salad

Housemade Slaw

Southern Fried Chicken

Grilled Angus Hamburgers

Yazoo Beer Bratwurst

Buns, Ketchup, Mustard, Relish

Onions, Lettuce, Tomato, Sliced Cheeses

Cowboy Baked Beans

Corn Niblets

Magic Bars

Apple Crumb Cake

Italian

Lunch Buffet | \$35 per person

Tuscan Chicken Soup with White Beans and Pesto

Chopped Hearts of Romaine with Cherry Tomatoes, Black Olives and Grated Parmesan

Balsamic Vinaigrette and Creamy Caesar Dressing

Fresh Tomato & Fresh Mozzarella with Basil Oil and Balsamic Glaze

Ziti with Italian Sausage, Roasted Tomato and Garlic Sauce

Lemon and Oregano Roasted Chicken Piccata

Garlic and Thyme Roasted Strip Loin with Chianti Sauce

Green Beans with Marcona Almonds

Focaccia Bread

Cappuccino Cake

Pistachio Mousse with Amaretto Gâteau





Minimum 25 Guests required for lunch buffets. If your attendance is below 25, we can customize a buffet for you. Pricing based on max one and a half hour service.

Lunch buffets include iced tea, starbucks coffees and taylors of harrogate teas

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Lunch Buffets

Deli

Lunch Buffet | \$ 31 per person

Soup du Jour

Tossed Green Salad with Assorted Salad Topping and Two Dressings

Chef's Selection of Two Specialty Salads

Sliced Deli Meats: Oven Roasted Turkey, Roasted Top Round of Beef, Black Forest Ham and Genoa Salami

Sliced Aged Cheddar, Swiss and Provolone Cheeses

Lettuce, Tomatoes, Onions, Pickles and

Olives

Mustard and Mayonnaise

Sandwich Rolls and Deli Breads

Whole Fruit

Assorted Bags of Chips and Pretzels

Chef's Selection of Desserts

Southern

Lunch Buffet | \$35 per person

Chicken Gumbo

Mixed Garden Greens with Cherry Tomatoes, Julienne Carrots, Bacon Pieces, Cucumbers & Shredded Cheddar

Vidalia Onion Vinaigrette and Blue Cheese Dressing

Hoppin' John Salad

Yukon Gold Potato Salad

BBQ Shrimp and Grits

Seared Chicken with Bourbon Cream Sauce

Carolina Barbecue Pulled Pork seasoned with Cider Vinegar

Mashed Sweet Potatoes

Southern Style Green Beans

Cornbread and Butter

Cherry Peach Pie

Caramel Cheesecake



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Lunch buffets include iced tea, starbucks coffees and taylors of harrogate teas

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Lunch Buffets

Southwestern

Lunch Buffet | \$34 per person

Tortilla Chips, Pico de Gallo and Guacamole

Chopped Lettuce, Cherry Tomatoes, Jicama, Diced Peppers and Cucumbers

Chipotle Ranch Dressing and Cilantro Lime Vinaigrette

Roasted Corn, Black Bean and Rice Salad

Flour Tortillas, Shredded Cheese, Diced Tomatoes and Sour Cream

Texas BBQ Flat Iron Steak

Tequila Marinated Chicken with Roasted Tomatillo and Chipotle Sauce

Refried Beans Garnished with Cheese and Scallions

Peppered Radish Slaw

Jalapeno Corn Bread with Honey Butter

Tequila Lime Bavarian Cheesecake

Cinnamon Spiced Chocolate Cake



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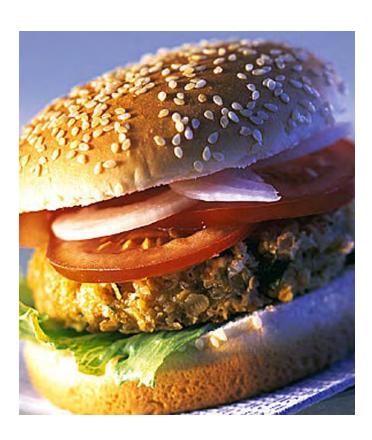
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Lunch on the Go | Sack | \$24 per person

Turkev

Oven Roasted Turkey with Provolone on a Kaiser Roll, Orzo Pasta Salad, Pretzels, Apple

Beef

Roasted Top Round of Beef and Aged Cheddar on Sourdough, Creamy Coleslaw, Potato Chips, Banana

Ham

Black Forest Ham and Swiss Cheese on Multigrain Bread, Rotini Pasta Salad, Potato Chips, Apple

Pastrami

Sliced Pastrami and Swiss on Marbled Rye Bread, Macaroni Salad, Pretzels, Banana

Veggie

Tortilla Wrap with Hummus, Cucumber, Feta Cheese, Chopped Romaine, Roasted Red Peppers and Kalamata Olives, Herbed Cous Cous Salad, Sun Chips, Apple

All sack lunches include a VASA bottled water and a sweet treat

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

pasta

cheese

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Reception Stations Priced Per Person Per Hour









Per person Prices for action stations based on a per hour price. If an attendant is required, a fee of \$100 per attendant will apply. Hotel requires a minimum of one attendant per 75 guests.

Italian | \$14 per person

Fettuccini and Penne Pasta

Sautéed with Your Choice of Ingredients:

Sun-dried Tomatoes, Mushrooms,

Grilled Chicken, Olives,

Garlic, Italian Cheese

Served with Marinara & Fresh Pesto Sauces

Garlic Bread

(attendant required)

Mac 'n' Cheese | \$14 per person

Sharp Cheddar Macaroni and Cheese

With a Variety of Toppings:

Slider | \$14 per person

Build Your Own Sliders

Pulled Pork BBQ

Pulled Chicken BBQ

Mini Burgers

Hot Sauces, Ketchup, Mustard, Pickle Slices,

Cole Slaw and Buns

Chopped Fried Chicken

Diced Ham

Roasted Shrimp

Green Onions

Diced Tomatoes

Bacon Bits

Onion Strings

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Reception Stations Priced Per Person Per Hour









Salad | \$13 per person

Choice of One Type:

Caesar Salad Station with Toppings to Include:

Grilled Chicken, Grated Parmesan Cheese, Black Olives, Roasted Red Peppers and Croutons Creamy Caesar and Balsamic Vinaigrette

Spinach Salad Station with Toppings to Include:

Sweet Chili Glazed Shrimp, Fresh Mushrooms, Cucumbers, Mandarin Oranges, Sliced Almonds and Blue Cheese Crumbles Szechuan Vinaigrette and Red Wine Vinaigrette

Garden Salad Station with Toppings to Include:

Chopped Fried Chicken, Julienne Carrots and Cucumbers, Bacon Pieces and Sunflower Seeds Ranch Dressing and Vidalia Onion Vinaigrette

Stir-Fry | \$14 per person

Julienne Carrots, Snap Peas, Mushrooms,
Bok Choy, Green & Red Peppers,
Broccoli, Cashews, Steamed Rice
Fresh Garlic, Julienne Chicken
Teriyaki Sauce, Soy Sauce and Szechuan Sauce
(attendant required)

Per person Prices for action stations based on a per hour price. If an attendant is required, a fee of \$100 per attendant will apply. Hotel requires a minimum of one attendant per 75 guests.

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Reception Presentations

Vegetable | \$4 per person

Market Fresh Asparagus, Broccoli, Cauliflower, Carrots and Celery Served with Buttermilk Ranch and Two Pepper Hummus

Fruit | \$5 per person

Sliced Fresh Seasonal Fruit with Wildflower Honey and Blueberry Yogurt Cream

Cheese | \$6 per person

A Variety of Cheeses, Served with Gourmet Crackers & Toasted Baguettes

Middle Eastern | \$4 per person

Marinated Olives, Roasted Pumpkin Seeds, Hummus Deviled Eggs, Feta Cheese Dip, Pita and Crostini

Sushi | \$14 per person

Assorted Traditional and Nigiri Sushi Served with Soy Sauce, Wasabi and Pickled Ginger (5 pieces per person)

Antipasto | \$7 per person

Smoked Cheeses, Roasted and Grilled Vegetables, Salami and Shaved Prosciutto, Marinated Olives and Artichokes, Italian Bread Shards

Nibbles | \$8 per person

Domestic and Imported Cheeses, Prosciutto Ham and Salami, Sweet & Spicy Mixed Nuts, Dried Fruits, Grain Mustard, Crackers and Bread Shards





Smoked Salmon | \$250 each

Traditional Smoked Salmon with All the Condiments and Artisan Rye (each salmon serves 50 guests)

Brie | \$200 each

Southern Style Brie en Croute Filled with Bourbon Soaked Walnuts and Brown Sugar, Served with Toasted Baguettes (each brie serves 50 guests)

Sweets | \$8 per person

Assorted Petit Fours, Miniature Cakes, Truffles and Bite-sized Tartlets (4 pieces per person)

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Carving Stations

Tenderloin

serves 40 people | \$375

Smoke-Roasted Beef Tenderloin barbecue jus

Prime Rib

serves 50 people | \$450

Slow Roasted Prime Rib of Beef black peppercorn jus

Brisket

serves 50 people | \$325

Sweet and Smoky Beef Brisket bourbon bbq sauce

Turkey

serves 50 people | \$250

Cajun Spiced Fried Turkey Breast tart cherry jam

Lamb

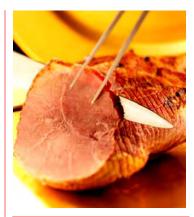
serves 30 people | \$300

Mustard Crusted Leg of Lamb roasted apple demi-glaze

Ham

serves 50 people | \$300

Smoked Pit Ham creole mustard





- each station includes the appropriate condiments and silver dollar rolls
- each station requires an attendant to carve the item at \$100+tax per attendant

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Reception Hors d'Oeuvres

Minimum of 25 pieces per item

Cold Hors d'Oeuvres | Basic | \$75 per 25 pieces

- Strawberries with Shallot and Chive Boursin
- Melon Wrapped with Prosciutto
- Crostini with Olive Tapenade
- Smoked Chicken with Peach Preserves
- Tuscan Bruschetta

Cold Hors d'Oeuvres | Upgraded | \$100 per 25 pieces

- Oak Roasted Salmon with Dill Cream on Pumpernickel
- Crab with Roasted Red Pepper
- Duck and Peach with Blood Orange Balsamic Glaze
- Smoked Trout and Green Apple with Horseradish
- Tuna with Ginger Cilantro Salad
- Mushroom Dusted Tenderloin with Roasted Garlic Aioli

Cold Hors d'Oeuvres | Deluxe | \$125 per 25 pieces

- Iced Jumbo Shrimp with Lemon Wedges and Cocktail Sauce
- Steamed Mussels
- California Rolls, Crunchy Shrimp, Crunchy Crab
- Iced Crab Claws Served with Lemon Wedges, Cocktail Sauce & Horseradish





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Reception Hors d'Oeuvres

Minimum of 25 pieces per item

Hot Hors d'Oeuvres | Basic | \$100 per 25 pieces

- Buffalo Style Chicken Wings
- Miniature Corn Dogs
- BBQ Meatballs
- Stuffed Jalapeno Peppers
- Chile Lime Chicken Satay
- Spanakopita
- Traditional Chicken Tenders
- Vegetable Spring Rolls
- Szechuan Beef Kabobs
- Miniature Reubens
- Chicken Wellington
- Southwestern Spring Rolls
- Beef or Chicken Empanada
- Miniature Shepherd's Pie
- Pork Potstickers
- Beef or Chicken and Vegetable Brochette

Hot Hors d'Oeuvres | Deluxe | \$125 per 25 pieces

• Chile Lime Salmon Satay

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- Miniature Crab Cakes
- Curried Grilled Shrimp
- Beef Wellington
- Moroccan Lamb Kabobs





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FLAVOR

salads

salmon

poultry

scallops

filet

pork

desserts

beverages

Marriott International All Piots Poses

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Plated dinner entrée selections include

your choice of starter and dessert, chef's choice appropriate starch and fresh vegetables, bread service

Iced water, starbucks coffees and taylors of harrogate teas

Plated Dinner | Choice of one starter and dessert

Soup (starter):

- Roasted Butternut Squash
- •Creamy Potato and Sharp Cheddar with Bacon and Green Onions
- Italian Minestrone with Ditali Pasta
- Wild Rice and Mushroom with Toasted Almonds

Salad (starter):

- Frisée, Spinach and Field Greens with Dried Apricots, Prosciutto, Candied Walnuts, Crumbled Goat Cheese and Red Wine Vinaigrette
- Field Greens with Cherry Tomatoes, Julienne Vegetables, Croutons and Blue Cheese Dressing
- Romaine Lettuce with Parmesan Cheese, Croutons, Roasted Red Peppers and Creamy Caesar Dressing
- Baby Spinach with Pear, Marcona Almonds, Crumbled Blue Cheese and Balsamic Vinaigrette

Desserts:

- Chocolate Hazelnut Wave ~ chocolate hazelnut mousse with caramel and chocolate sauce
- Lemon Raspberry Delice ~ layered lemon mousse and sponge cake with a thin raspberry filling and lemon glaze
- Banana Caramel Tart ~ banana filling in a flaky tart shell topped with a caramel glaze
- Classic Chocolate Torte ~ thin layers of chocolate sponge alternated with a semi-sweet chocolate ganache filling

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Dual Entrées

Grilled Filet and Jumbo Lump Crab Cake mustard shallot sauce	\$58
Oven Roasted Salmon and Filet tarragon tomato sauce	\$56
Seared Filet and Chicken Breast madeira pan sauce	\$55
Jumbo Shrimp and Filet roasted garlic sauce	\$57

Dinner | Plated 3 course | \$ per person

Filet Mignon blue cheese mornay sauce	\$56
Grilled New York Strip Steak sherry vinegar steak sauce	\$52
Cowboy Spice-Rubbed Flat Iron Steak red wine shallot sauce	\$46
Horseradish Crusted Salmon chive butter	\$45
Lime Crusted Grouper coconut rum sauce	\$46
Pan Seared Sea Bass olive tapenade vinaigrette	\$52
Seared Chicken with Fingerling Potatoes pan jus	\$44
Grilled Chicken Breast chipotle rum bbq sauce	\$44
Las Cruces Rubbed Chicken Breast sweet tomato and onion sauce	\$44
Sage and Black Pepper Rubbed Pork Chop garlic chili sauce	\$43
Boneless Pork Mignon sherry mushroom gravy	\$45

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Dinner Appetizer Enhancements | \$ per person

Duck Lasagna with Forest Mushrooms rosemary shallot sauce	\$5
Eastern Shore Lump Crab Cake with Melted Leeks grain mustard vermouth cream	\$7
Braised Short Ribs with Whipped Gold Potatoes balsamic bbq glaze	\$6
Jumbo Shrimp Cocktail on Baby Lettuce caramelized pineapple ketchup	\$5

Meat Alternative Entrées

Moroccan Vegetable Strudel red pepper coulis

Crispy Marinated and Grilled Tofu asian vegetable stir fry

Grilled Vegetable Ravioli pesto olive oil

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Dinner Buffet | \$ per person

Southern | \$58

Low Country Crab Soup

Field Greens with Assorted Toppings

Vidalia Onion Vinaigrette

Spicy Cole Slaw

Creamy Macaroni Salad

Jack Daniels BBO Ribs

Buttermilk and Black Pepper Fried Chicken

Cola Braised Beef Brisket

Slow Cooked Country Pole Beans

Mashed Yukon Potatoes

Biscuits and Corn Muffins with Bourbon Pecan Butter

Bread Pudding, Pecan Pie and Mud Pie

Minimum 25 Guests required for buffets. If your attendance is below 25, we can customize a buffet for you.

Pricing based on max one and a half hour service. dinner buffets include iced tea, starbucks coffees and taylors of harrogate teas





Steakhouse | \$62

French Onion Soup

Classic Caesar Salad, Creamy Caesar Dressing

Wedge Iceberg Salad, Blue Cheese Dressing

Caprese Salad, Basil Pesto Vinaigrette

Sweet and Smoky Shrimp and Grits

Grilled New York Strip with Portabella Steak Sauce

Grilled Chicken Breast with Lemon Thyme Butter

Asparagus and Bermuda Onions

Baked Potatoes with Toppings: cheese, sour cream, butter, chives,

bacon bits

Dinner Rolls with Butter

Chocolate Torte, Tiramisu Torte and Lemon Raspberry Torte

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Dinner Buffet | \$ per person

Tennessee | \$61

Sweet Corn Chowder with Cornbread Croutons

Bibb Wedge with Pancetta Cracklings, Chopped Egg, Tomatoes and Blue Cheese Dressing

Fingerling Potato Salad with Dill Vinaigrette

Cavatappi Pasta Salad with Baby Shrimp, Grape Tomatoes and Lemon Chiffon Dressing

Herb Crusted Grouper with a Saffron Tomato Broth

Grilled Chicken Breast with a Butter Leek Aioli

Garlic-Rubbed Ribeye with a Yazoo Beer Brown Sauce

Cauliflower and Broccoli with Herb Butter

Roasted Vegetable Rice Pilaf

Dinner Rolls with Butter

Peanut Butter Cheesecake with Goo Goo Cluster Garnish, Peach Pie and Pecan Pie





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Buffets include iced tea, starbucks coffees and taylors of harrogate teas

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Dinner Buffet | \$ per person

Montage | \$59

Smoky Tomato and Bacon Soup

Spinach Salad with Bacon Pieces, Blue Cheese, Dried Figs and Sherry Vinaigrette

Cucumber, Dill and Red Onion Salad

Tomato, Grilled Artichoke and Hearts of Palm Salad

Durango Salt Cured Salmon with Bourbon Soy Glaze

Roasted Pork Loin with Cider and Sage

New York Strip with Caramelized Onion Jus

Creamy Garlic and Chive Mashed Potatoes

Baby Green Beans with Marcona Almonds and Roasted Red Peppers

Dinner Rolls with Butter

German Chocolate Cake, Classic Cheesecake and Mimosa Orange Cake





Minimum 25 Guests required for buffets. If your attendance is below 25, we can customize a buffet for you. Pricing based on max one and a half hour service.

Buffets include iced tea, starbucks coffees and taylors of harrogate teas

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ENJOY

martinis

champagne

cordials

margarita

red wine

white wine

tonics

beer

non-alcoholic

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Prices do not include 24% taxable service charge and 24.25% state tax

Pinot Noir and Merlot | \$ per bottle Listed from milder to stronger

Kim Crawford, Pinot Noir, Marlborough New Zealand, 2008	\$64
Mark West, Pinot Noir, California, 2008	\$36
Century Cellars by BV, Merlot, California, 2007	\$29
Columbia Crest, Merlot, "Grand Estates", Columbia Valley, Washington, 2007	\$34
Stone Cellars by Beringer, Merlot, California, 2007	\$32
Decoy, Merlot, Napa Valley, California, 2008	\$73

Cabernet Sauvignon | \$ per bottle Listed from milder to stronger

Century Cellars by BV, Cabernet Sauvignon, California, 2008	\$29
Stone Cellars by Beringer, Cabernet Sauvignon, California, 2007	\$32
Beringer, Cabernet Sauvignon, Knights Valley, California, 2008	\$57
Aquinas, Cabernet Sauvignon, Napa Valley, California, 2007	\$40
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California, 2007	\$49

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\$29



Prices do not include 24% taxable service charge and 24.25% state tax

Sparkling Wines and Champagne | \$ per bottle Listed from milder to stronger

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain, NV	\$31
Mumm Napa, Brut, "Prestige", Napa Valley, California, NV	\$56
Roederer Estate, Brut, Anderson Valley, California, NV	\$51
Moet & Chandon, Brut, "Imperial", Champagne, France, NV	\$99

Blush and White Wines | \$ per bottle Listed from milder to stronger

Beringer, White Zinfandel, California, 2009

Snoqualmie, Riesling, "Naked", Columbia Valley, Washington, 2008 (organic grapes)	\$35
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy, 2009	\$56
Stone Cellars by Beringer, Pinot Grigio, California , 2007	\$32
Casa Lapostolle, Sauvignon Blanc, Rapel Valley, Central Valley, Chile, 2009	\$42
Merryvale, Sauvignon Blanc, "Starmont", Napa Valley, California, 2008	\$40
Stone Cellars by Beringer, Chardonnay, California, 2008	\$32
Century Cellars by BV, Chardonnay, California, 2008	\$29
Clos du Bois, Chardonnay, North Coast, California, 2009	\$36
Stag's Leap Wine Cellars, Chardonnay, "KARIA", Napa Valley, California, 2007	\$76
Arrowood, Chardonnay, Sonoma County, California, 2007	\$51

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Beer and Non-Alcoholic Beverage Prices do not include 24% taxable service charge or 9.25% state tax

Wine, Liquor and Liqueurs do not include 24% taxable service charge and 24.25% state tax

Bartender Fee \$100+tax per bartender (Flat fee up to 2 hours; \$25+tax per additional hour)

Hosted Bar | \$ per beverage

Top Shelf Cocktails

absolut vodka, bacardi superior rum, tanqueray gin, johnnie walker red label scotch, jack daniels whisky, canadian club, 1800 silver tequila, korbel brandy

\$7.00 per beverage

Premium Well Cocktails

gordon's vodka, cruzan aged light rum, gordon's gin, grant's family reserve scotch, jim beam bourbon, canadian club, jose cuervo gold tequila

\$6.25 per beverage

House Wine by the Glass

century cellars by BV merlot, cabernet sauvignon and chardonnay; beringer white zinfandel

\$6.25 per glass

Domestic Beer

budweiser, bud light, miller lite, bud light lime, michelob ultra, coors light, o'doul's (non-alcoholic)

\$4.50 per beverage

Handcrafted and Imported Beer

blue moon belgian white, samuel adams boston lager, yazoo dos perros, amstel light, corona extra, heineken, stella artois lager

\$5.25 per beverage

Cordials and Liqueurs

\$7.00 per beverage

Non-Alcoholic Beverages

soft drinks

\$4.00 per beverage

bottled waters

\$4.00 per beverage

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Cash Bar | \$ per beverage

canadian club, 1800 silver tequila, korbel brandy

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Premium Well Cocktails

gordon's vodka, cruzan aged light rum, gordon's gin, grant's family reserve scotch, jim beam bourbon, canadian club, jose cuervo gold tequila tequila

absolut vodka, bacardi superior rum, tanqueray gin, johnnie walker red label scotch, jack daniels whisky,

\$6.75 per beverage

Top Shelf Cocktails

\$7.50 per beverage

House Wine by the Glass

century cellars by BV merlot, cabernet sauvignon and chardonnay; beringer white zinfandel \$6.75 per glass

Domestic Beer

budweiser, bud light, miller lite, bud light lime, michelob ultra, coors light, o'doul's (non-alcoholic) \$5.00 per beverage

Handcrafted and Imported Beer

blue moon belgian white, samuel adams boston lager, yazoo dos perros, amstel light, corona extra, heineken, stella artois lager

\$5.75 per beverage

Cordials and Liqueurs

\$7.50 per beverage

\$4.50 per beverage

Non-Alcoholic Beverages

soft drinks

\$4.50 per beverage

bottled waters

hour) Cashier Fee \$25+tax per hour

Cash bar prices include applicable service

charge and state taxes Bartender Fee \$100+tax per bartender

(Flat fee up to 2 hours; \$25+tax per additional

2006.



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Hosted Bar Packages | \$ per person

Consider one price for the entire evening for your Beverage needs. We offer a price per person based on the number of hours and Guests.

The price for the packages includes Soft Drinks, Bottled Waters and Non-Alcoholic Beer. The price listed is subject to applicable Tax and Service Charge (currently at 24% taxable service charge and 24.25% tax).

Package Level	1 st hour	2 nd hour	3+ hours
Full Bar includes top shelf brands	\$20	\$10	\$7 per addl. Hour
Full Bar includes premium well brands	\$18	\$8	\$5 per addl. Hour
Beer and Wine only	\$15	\$6	\$4 per addl. hour

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let us put our experience to work for you!

creative menus

themed events

color

favor profiles

entertainment

décor

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GENERAL INFORMATION

Thank you for choosing the Renaissance Nashville Hotel. We look forward to delivering the outstanding service and culinary experience you expect. Please take a moment to review the following to help us serve you better.

- •Please inform your event manager of your menu selections no less than fourteen days in advance of your event when choosing from our regular menu selections. For customized menus, three weeks notice may be required.
- •Please confirm the guaranteed number of attendees for your event 72 hours prior to the function date. For Monday or Tuesday events, please provide this number by Thursday at 8:30am. In the absence of a guarantee, the original contracted number of attendees will be used when charging. The banquet charges will be based on the greater of the guarantee or the number of quests in attendance at the event.
- •In order to comply with state law, no food or beverage, to include alcoholic beverages, shall be brought into, or removed from function rooms or guest rooms by attendees.
- Cancellation terms are detailed in the Group/Catering Confirmation Agreement. Functions detailed on Banquet Event Orders signed by our clients may be subject to additional charges.
- •The Hotel does not assume responsibility for damages to or loss of any merchandise left in the Hotel prior to or following a function. Your event manager can arrange dedicated security for your event for an additional fee.
- Guests will be responsible for any damage done to the Hotel while on the premises.
- •Additional labor fees may apply for bartenders, station attendants or butler service. If twenty-four (24) or fewer guests are guaranteed (plated or buffet meal service) an additional set-up charge of \$50.00 (plus applicable sales tax) will be added to the charge for that function.
- •When shipping packages to the hotel, please indicate the name of your organization, the organization's on property representative as well as your event manager on the label. Handling charges will be applied to your master account for storage and movement of packages. Ask your event manager for a complete copy of our shipping procedures if you plan to utilize the hotel's shipping and receiving department.