

BREAKFAST BUFFET

12 Guest Minimum. Served for 60 Minutes. All Breakfast Buffets Served with Fresh Squeezed Orange Juice and Local Coffee Service

DOWNTOWN CONTINENTAL BREAKFAST

\$36.00 Per Guest

Assorted Pastries & Sliced Bagels with
Jams, Butter & Cream Cheese
Tropical Fruit Salad Dressed with
Passionfruit Dressing
Yogurt Parfait with House Made Seeded
Granola, Local Honey and Fresh Berries

*Pro-Tip - Enhance with the Naan Breakfast
Sandwiches!

FARMER'S BREAKFAST

\$48.00 Per Person

Homemade Southern Biscuits with Jam and
Honey
Tropical Fruit Salad Dressed with a
Passionfruit Dressing
Yogurt Parfait with Homemade Granola,
Local Honey and Fresh Berries
Potato Hash
Applewood Bacon
Farmhouse Scrambled Local Eggs with
Chives

GOLDEN HOUR

\$55.00 Per Person

Tropical Fruit Salad Dressed with a
Passionfruit Dressing
Yogurt Parfait with Homemade Granola,
Local Honey and Fresh Berries

EGG

Choose 1 option.

Farmhouse Scrambled Local Eggs with
Chives

Egg White Frittatas

BREAKFAST MEAT

HOT BREAKFAST ENHANCEMENTS

Local Bacon or Sausage Patties

\$8.00

Monkey Bread French Toast

\$8.00

Egg White Frittata

Kale, Feta and Roasted Red Peppers

\$9.00

Steel Cut Oatmeal

Fig Compote, Spiced Walnuts and
Pomegranate Honey

\$8.00

Smoked Salmon Naan Bar

Sesame Whipped Feta, Shaved
Radishes, Marinated Cucumbers and
Fresh Greens

\$16.00

Crispy Potatoes

Lemon Paprika Butter and Fresh Herbs

\$8.00

Naan Breakfast Sandwiches

One selection per 12 guests -

Bacon, Scrambled Egg and Cheese;

Sausage, Scrambled Egg and Cheese;

or Avocado, Za'atar Onions and

Scrambled Egg

\$9.00



Choose 2 options.

Applewood Bacon

Smoked Sausage Patties

Turkey Sausage

SIDE

Choose 2 options.

Monkey Bread French Toast, Ginger

Spiced Honey and Marcona Almond

Steel Cut Oatmeal with Fig Compote,

Spiced Walnuts and Pomegranate

Honey

Crispy Lemon Paprika Potatoes

Southern Cheesy Grits

All prices subject to 25% service charge and 9.75% sales tax (subject to change without notice). Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices. Note that consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

AM & PM BREAKS

Ideal for any time of day!

12 Guest Minimum.

AM & PM BREAKS

Take a Break! Serviced for 30 Minutes

**Choose 1 selection for \$14, 2 for \$18 or
3 for \$22**

Priced Per Person

Choose up to 3 options.

Smoked Mixed Nuts

Assorted Candy Bars & Granola Bars

Variety of Muffins and Breads

Fruit Skewers with Honey Yogurt

Za'atar and Harissa Popcorn

Southern Crudit  with Black Eyed Pea

Hummus with Farmers Market

Vegetables

Chips and Dip with Kettle Chips, Herby

Ranch and Whipped Feta

Cookies and Brownies

CONTINUOUS BEVERAGE PACKAGE

Local Regular and Decaf Coffee

Assorted Hot Teas

Bottled Water

Assorted Soft Drinks

Assorted Sparkling Water

Half Day Package

Serviced for up to 4 Hours

\$23.00

Full Day Package

Serviced for up to 8 Hours

\$35.00

BLUESTONE LANE COFFEE BREAK

Bluestone Brewed Regular Coffee

Bluestone Cold Brew

Bluestone Iced Chai

Bluestone Iced Unsweet Trellis Tea

Includes Cream, Regular milk and Almond
milk, and Bluestone Lane House Made
Vanilla Syrup

30 Minutes of Service

\$14.00

60 Minutes of Service

\$21.00

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BASED ON CONSUMPTION

A la Carte Beverages

BLUESTONE LANE REGULAR COFFEE

\$160.00 Per Gallon

Served with Bluestone House Made Vanilla Syrup, Half & Half, Non-Dairy Milk, Sugar and Sweeteners

BLUESTONE LANE COLD BREW

\$160.00 Per Gallon

Served with Bluestone House Made Vanilla Syrup, Half & Half, Non-Dairy Milk, Sugar and Sweeteners

REGULAR OR DECAF COFFEE

\$90.00 Per Gallon

Served with Half & Half, Skim Milk, Sugar and Sweeteners
\$2 upcharge per person for Non-Dairy Request

ASSORTED HOT TEA

\$80.00 Per Gallon

Served with Half & Half, Skim Milk, Lemon, Sugar and Sweeteners
\$2 upcharge per person for Non-Dairy Request

ICED TEA

\$60.00 Per Gallon

Southern Sweet, Unsweetened or Pineapple Mint

HOUSE INFUSED FLAVORED WATERS

\$20.00 Per Gallon

Cucumber Basil, Pineapple Mint or

GRANOLA BARS AND/OR CANDY BARS

\$6.00 Per Item

Priced Per Item, Total Charge Based on Consumption

BAGS OF CHIPS

\$6.00 Per Bag

Priced Per Item, Total Charge Based on Consumption

COOKIES, PER DOZEN

\$60.00 Per Dozen

BROWNIES, BY DOZEN

\$60.00 Per Dozen

MUFFINS, PER DOZEN

\$70.00 Per Dozen

BAGELS, BY DOZEN

\$70.00 Per Dozen

Choice of Plain or Everything
With Cream Cheese & Butter



Blackberry Lemon

CANNED BEVERAGE

\$6.00 Each

Assorted Soft Drinks, Flavored Sparkling

Water and Still Water

All prices subject to 26% service charge and 10% DC sales tax (subject to change without notice). Prices are provided for guidance in budget development only, and are subject to increase.

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LUNCH BUFFET

12 Guest Minimum. Serviced for 60 Minutes

All Lunch Buffets, with exception of Boxed Lunch, Served with Water and Iced Tea

GYRO CITY BUFFET

\$52.00 Per Person

Mediterranean Salad with Heirloom Tomatoes, Shallot, Pickled Peppers, Feta Cheese, Olive Crouton, Romaine Lettuce and Red Wine Vinaigrette
Chickpea and Tahini Quinoa Salad
Pistachio Baklava

Build Your Own Gyro

Chicken Breast, Ground Lamb Kafta, Tomatoes, Red Onions, Shredded Lettuce, Olives, Pita Bread, Green Tomato Tzatziki and Black Eyed Pea Hummus

ITALIA NIGHTS

\$55.00 Per Person

Romaine Caesar Salad with Breadcrumbs, Parmesan & Caesar Dressing

Penne Served with Ricotta White Sauce and Sliced Chicken Breast

Linguine Served with Pomodoro Sauce and Meatballs

Side of Parmesan Cheese

Breadsticks with Butter
Tuscan Roasted Vegetables

Cheesecake with Mixed Berry Coulis

Iced Tea and Water

LOVELORN LUNCH BUFFET

\$58.00 Per Person

One Salad, Two Entrees and Two Sides
Served with Peach Crisp with an Oat

ARTISAN ROSA PARKS DELI

\$46.00 Per Person

Spring Mix, Heirloom Carrot, Red Onion, Grape Tomatoes and Balsamic Vinaigrette
Shaved Local Ham, Smoked Turkey Breast and Grilled Chicken Breast
Sliced Cheeses, Lettuce, Tomato, Shaved Onion, Dijon Mustard, Basil Aioli and Sambal Mayo

Artisan Breads

Chef's Soup du Jour - Vegetarian, Vegan, Dairy Free and/or Gluten Free Upon Request

Assorted Cookies and Brownies

CHOICE OF SIDE

Choose up to 2 options.

Crispy Roasted Potatoes

Black Eyed Pea Salad

Herb Roasted Squash

White Cheddar Macaroni and Cheese

Crispy Harissa Potato Chips

INSIDE THE BOX

\$38.00 Per Person

Guarantee Number per Selection Required

All Boxes Include Whole Fruit, Bagged

Chips and Chocolate Chip Cookie

SANDWICHES

Select on Ciabatta, Whole Wheat or Tortilla Wrap

**Vegetarian and GF option available upon Request*

Choose up to 2 options.

Chicken BLT with Chicken Breast, Bacon, Provolone, Tomato, Lettuce and Basil Aioli

Oven Roasted Turkey with Bacon, Cheddar, Lettuce, Tomato, Onion and



Crumble

Mayo

SALAD

Sliced Ham, Swiss Cheese, Romaine

Choose 1 option.

Lettuce, Tomato and Dijonnaise

Napa Caesar with Naan Croutons,
Parmesan Crisps and Roasted Shallot
Caesar Dressing
Spring Mix Mesclun, Heirloom Carrot,
Red Onion, Grape Tomatoes and Aged
Balsamic Vinaigrette
Kale, Fresh Berries, Shallot, Shredded
Sweet Potato and Lemon Herb
Vinaigrette

ENTREE

Choose up to 2 options.

Seared Chicken Breast with Thyme Jus
Blackened Market Fish and Charred
Lemon
Smoked Brisket with Bourbon BBQ
Sauce

SIDES

Choose up to 2 options.

Herb Roasted Potatoes
Smashed Red Potatoes
Garlic Crisp Green Beans
White Cheddar Macaroni and Cheese
Herb Roasted Squash

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DINNER BUFFET

12 Guest Minimum. Serviced for 60 Minutes
All Dinner Buffets Include Bread Service, Water, Iced Tea

BUILD YOUR OWN DINNER BUFFET

Silver Option includes One Starter, Two Entrees and One Dessert for **\$73 Per Person**

Gold Option includes Two Starters, Two Entrees and One Dessert for **\$84 Per Person**

Platinum Option includes Two Starters, Three Entrees and Two Desserts for **\$110 Per Person**

STARTERS

Selection of Salad or Soup
Choose up to 2 options.
Napa Caesar with Naan Croutons,
Parmesan Crisps and Roasted Shallot
Caesar Dressing
Spring Mix Mesclun, Heirloom Carrot,
Red Onion, Grape Tomatoes and Aged
Balsamic Vinaigrette
Kale, Fresh Berries, Shallot, Shredded
Sweet Potato and Lemon Herb
Vinaigrette
Chef's Soup du Jour - Vegetarian,
Vegan, Dairy Free and/or Gluten Free
Upon Request

ENTREES

Choose up to 3 options.
Herb Roasted Airline Chicken Breast
Served with Garlic Potato Puree and
Balsamic Roasted Seasonal
Vegetables
Smoked Beef Brisket with Bourbon BBQ
Served with White Cheddar Mac and
Cheese and Chili Glazed Roasted
Brussel Sprouts
Blackened Market Fish with

(1) ADDITIONAL STARTER
\$11.00 Per Person

(1) ADDITIONAL ENTREE
\$20.00 Per Person

(1) ADDITIONAL DESSERT
\$10.00 Per Person

ITALIA NIGHTS DINNER BUFFET
\$70.00 Per Person

Romaine Caesar Salad with Breadcrumbs,
Parmesan & Caesar Dressing

Penne Served with Ricotta White Sauce and
Sliced Chicken Breast
Linguine Served with Pomodoro Sauce and
Meatballs
Side of Parmesan Cheese

Breadsticks with Butter
Tuscan Roasted Vegetables

Cheesecake with Mixed Berry Coulis

Iced Tea and Water



Mustard Cream Sauce

Served with Local Grits and Chili

Glazed Roasted Brussel Sprouts

Porchetta with Apple Marmalade

Served with Roasted Potatoes and

Garlic Green Beans

Petite Filet with Lobster

Hollandaise

***Only available with Platinum Option*

Served with Garlic Potato Puree and

Balsamic Roasted Seasonal

Vegetables

Roasted Cauliflower Steak

Roasted Carrot, Blistered Cherry

Tomato, Pesto and Nori Powder

DESSERTS

Choose up to 2 options.

Salted Caramel Cheesecake

Peach Crisp with Oat Crumble

Espresso Pots de Creme with Merlot

Chantilly

Southern Bourbon Pecan Tart

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PLATED DINNER

Pricing is based on 3 courses, please ask your catering and events manager for pricing a 4 course meal.

All Plated Dinners Include Bread Service, Water and Iced Tea.

PLATED DINNER

\$90.00 Per Person

Includes One Starter, Option of Two Entrees
and One Dessert

STARTERS

Selection of Salad or Soup

Choose 1 option.

Napa Caesar with Naan Croutons,
Parmesan Crisps and Roasted Shallot
Caesar Dressing

Spring Mix Mesclun, Heirloom Carrot,
Red Onion, Grape Tomatoes and Aged
Balsamic Vinaigrette

Kale, Fresh Berries, Shallot, Shredded
Sweet Potato and Lemon Herb
Vinaigrette

Chef's Soup du Jour - Vegetarian,
Vegan, Dairy Free and/or Gluten Free
Upon Request

ENTREES

Entree count required three (3)
business days in advance, with final
guest guarantee
Choose up to 2 options.

Herb Roasted Airline Chicken

Breast

Served with Mashed Potatoes and
Garlic Crisp Green Beans

Smoked Beef Brisket with Bourbon

BBQ

Served with White Cheddar Mac and
Cheese and Sorghum Chili Glazed
Brussel Sprouts

Blackened Market Fish with Mustard Cream Sauce

Served with Local Grits and Sauteed
Greens

Porchetta with Apple Marmalade

Served with Roasted Potatoes and



Herb Sauteed Squash

Petite Filet with Lobster

Hollandaise

Served with Garlic Potato Puree and

Balsamic Roasted Seasonal

Vegetables

DESSERTS

Choose 1 option.

Salted Caramel Cheesecake

Peach Crisp with Oat Crumble

Espresso Pots de Creme with Merlot

Chantilly

Southern Bourbon Pecan Tart

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HORS D'OEUVRES

Bite-sized Passed or Displayed Hors d'Oeuvres. Passed items require an attendant fee of \$150.
Minimum Order of 25 pieces per item.

COLD HORS D'OEUVRES

Pricing is Per Piece

Cucumber and Crab Salad

\$8.00

Deviled Egg with Bacon Jam

\$6.00

Black Eyed Pea Hummus

House Made Naan and Crudite

\$6.00

Tomato Mozzarella Skewers

Pomegranate Balsamic

\$6.00

Smoked Tomato Tart

with Famer's Cheese

\$7.00

Grilled Veggie Bruschetta

Ricotta Whip and Balsamic

\$6.00

Watermelon Bite

Whipped Blue Cheese, Honey & Red

Pepper Flakes

\$7.00

Whipped Goat Cheese Crostini

Seasonal Jam

\$6.00

Shrimp Cocktail

Meyer Lemon, Bourbon Cocktail Sauce

\$8.00

Smoked Salmon

Sweet Pepper tartar and Lavash

\$7.00

HOT HORS D'OEUVRES

Pricing is Per Piece

Lamb Slider

Carrot Yogurt and Feta

\$10.00

Bacon Wrapped Date

\$7.00

Chickpea Fritter (V)

Citrus Tahini

\$7.00

Lobster and Chai Bisque

\$9.00

Lemon and Herb Chicken Skewer

\$8.00

Steak Skewer

Green Tomato Tzatziki

\$9.00

Lamb Meatball

Melted Tomato

\$8.00

Bacon Scallion Grit Fritter

Chili Aioli

\$6.00

Truffled Mushroom Grilled Cheese

Bites

\$6.00

Bacon Wrapped Shrimp

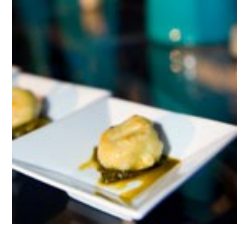
Pesto and Frisee

\$8.00

Mini Crab Cake

Saffron Remoulade

\$9.00



CAN'T DECIDE?

Let your Catering Sales Manager help!
25 Person Minimum.

Chef's Choice
Three hors d'oeuvres
\$23.00

Chef's Choice
Four hors d'oeuvres
\$30.00

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STATIONS

Composed Platters for a Minimum of 12 Guests, Priced Per Person.

Select individual stations as enhancements to your Dinner Reception or select a minimum of three stations or displays for your Cocktail Reception.

CARVING STATION

Stations Require 1 Chef Attendant per 50
Guests at \$150 Fee

Herb Roasted Prime Rib
Red Wine Demi and Horseradish
Cream
\$38.00

Chai Tea Brined Turkey Breast
Mango Chutney
\$31.00

Porchetta
Apple Butter Marmalade
\$28.00

DISPLAYS

Select individual displays as enhancements
to your Dinner Reception or select a
minimum of three displays for your Cocktail
Reception.

Nashville Mezze

Black Eyed Pea Hummus, Whipped
Feta, Pickled and Local Vegetables
and House made Naan
\$18.00

Tempo Charcuterie

Capicola, Soppressata, Prosciutto,
Olives, Local Cheeses, Spiced
Marcona Almonds, Fig Onion Jam and
House made Naan
\$26.00

Chef's Selection Fruit Display

Seasonal Assorted Fruit with Honey
Almond Yogurt
\$17.00

Farmer's Market Crudité

Farmer's Market Vegetables, Carrot
Greek Yogurt and Herbed Green
Goddess
\$12.00

Slider Bar

Bourbon BBQ Brisket Sliders, Local
Beef and Cheese Burger Slider, and
Pulled Pork Slider with Alabama White
Sauce
\$24.00

Chef's Assorted Miniature Dessert Station

Vegan and/or Gluten Free by Request
\$21.00



HOSTED BAR

Hourly hosted bar charged per guest for the duration of the event.
Bartender fee of \$150 required at 1 per 50 guests.

BEER AND WINE HOURLY PACKAGE

\$20.00 Per Person

Choice of 5 Assorted Domestic, Import and Craft Beer:
Miller Lite, Coors Light, Michelob Ultra, Hap & Harry's Tennessee Lager, Yazoo Hefeweizen, Corona & Stella Artois House Red & White Wine:
Impero Collection Pinot Grigio, Still Rose', Chardonnay, Cabernet, Merlot & Marques de Carceres Cava Brut

Priced at \$20 for the First Hour & \$12 Per Each Additional Hour

Two (2) Hours

\$32.00

Three (3) Hours

\$44.00

Four (4) Hours

\$56.00

PREMIUM LIQUOR HOURLY PACKAGE

\$30.00 Per Person

Tito's Vodka, Bacardi Rum, Buffalo Trace, Rittenhouse Rye
Tanqueray Gin, Dewars Scotch & Corazon Blanco or Reposado
+ Choice of 5 Beers & House Wine

*Available Upon Request:
Up to 2 Cordials/Liqueurs i.e. Aperol, Vermouth etc

Priced at \$30 for the First Hour & \$16 Per Each Additional Hour

BLOODY MARY BAR

\$32.00 Per Person

Local Vodka, House Bloody Mary Mix, Hot Sauce and Assorted Garnishes
Priced per 2 Hours

Each Additional Hour

\$14.00

MIMOSA BAR

\$28.00 Per Person

Sparkling Wine, Orange and Grapefruit Juice, Assorted Mix-ins and Garnishes
Priced per 2 Hours

Per Additional Hour

\$12.00

ENHANCEMENTS

Add to your special occasion or meeting!

Sparkling Toast

Cheers to your Special Occasion!
Priced Per Bottle Opened
Bottle Serves Up to 5 Glasses
\$60.00

Beer Buckets

Cheers to your meeting's end with a bucket of beers!
Priced Per Bucket of 6 Beers
Choose from Domestic, Imported or Local Beer Selection
\$50.00



Two (2) Hours

\$46.00

Three (3) Hours

\$62.00

Four (4) Hours

\$78.00

TOP SHELF LIQUOR

Grey Goose, Botanist Gin, Pilar Light
Rum, Don Julio Blanco, Dos Hombres
Mezcal Woodford Reserve, JW Black Label
& Sazerac Rye
+ Choice of 6 Beers & House Wine
*Available Upon Request:
Up to 3 Cordials/Liqueurs i.e. Aperol,
Vermouth etc

Priced at \$34 for the First Hour & \$18 Per
Each Additional Hour

Two (2) Hours

\$52.00

Three (3) Hours

\$70.00

Four (4) Hours

\$88.00

All prices subject to 25% service charge, 9.75% sales tax and 15% alcohol tax (subject to change without notice). Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.

Note that consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

CONSUMPTION

Bartender fee of \$150 required at 1 per 50 guests.
For Cash Bar, a Cashier fee of \$100 is applied.

BEER & WINE

Charged per drink on either a group consumption tab or individual tab basis.

Domestic Beer

Miller Lite, Coors Light & Michelob Ultra

\$7.00

Import, Local and Craft Beer

Hap & Harry's Tennessee Lager, Yazoo Hefeweizen, Corona & Stella Artois

*Available Upon Request:

Nutrl Orange & Limeade Seltzers, Bold Rock Dry Cider & Athletic Brewing Company N/A

\$9.00

House Wine

Impero Collection Pinot Grigio, Still Rose', Chardonnay, Cabernet, Merlot & Marques de Carceres Cava Brut

\$14.00

Choice Wine

Paladin Pinot Grigio, Craggy Range Sauvignon Blanc, Trefethen Chardonnay, Hess Shirtail Cabernet, Foris Pinot Noir, Estancia Merlot, & Fidora Prosecco

\$18.00

Premium Wine

Routestock Cabernet, Felino Malbec, Admire Pinot Noir
"In Pieces" Chenin Blanc, La Garenne, Sancerre Blanc
Trefethen Chardonnay, & Bouvet Brut or Treveri Sparkling Rose'

\$22.00

LIQUOR

Charged per drink on either a group consumption tab or individual tab basis.

Call Liquor

Wheatley Vodka, Bacardi Rum, Corsair Gin, Evan Williams Bourbon, Old Overholt Rye, Dewars Scotch & El Distilador Blanco Tequila

\$14.00

Premium Liquor

Tito's Vodka, Bacardi Rum, Buffalo Trace, Rittenhouse Rye
Tanqueray Gin, Dewars Scotch & Corazon Blanco or Reposado

*Available Upon Request:

Up to 2 Cordials/Liqueurs i.e. Aperol, Vermouth etc

\$16.00

Top Shelf Liquor

Grey Goose, Botanist Gin, Pilar Light Rum, Don Julio Blanco, Dos Hombres Mezcal Woodford Reserve, JW Black Label & Sazerac Rye

*Available Upon Request:

Up to 3 Cordials/Liqueurs i.e. Aperol, Vermouth etc

\$18.00



AUDIO VISUAL

Priced per day, per meeting room.

For an item not listed, please contact your A/V representative.

BUILT IN A/V PER MEETING ROOM

Debut Full Meeting Room

Overhead Projection & Screen
75" LG Touchscreen TV on back wall
HDMI
Clicker
\$350.00

Debut East/West Meeting Room

Overhead Projection & Screen
HDMI
Clicker
\$200.00

Storyteller Meeting Room

75" LG Touchscreen TV
HDMI
Clicker
\$150.00

Folklore Boardroom

75" LG Touchscreen TV
HDMI
Clicker
\$150.00

Sessions

75" LG Touchscreen TV
HDMI
\$150.00

AUDIO EQUIPMENT

Provided through Presentation Resources, Inc

Microphone & Sound Packages

Wired Podium/Tabletop Mic w/ Mixer & House Sound - \$150
Wireless Mic (HH or Lav) w/ Mixer & House Sound - \$250

PROJECTION & MONITOR PACKAGE

Provided through Presentation Resources, Inc

LCD Data Projector Package

4000 Lumen Data Projector, Tripod or House Screen and Projection Table w/ AC Power
\$350.00

LCD Data Projector Package

6000 Lumen Data Projector, Tripod or House Screen and Projection Table w/ AC Power
\$550.00

Zoom Package

LCD Projector w/ 8' Screen
1 Mixer, Audio Adaptor, Sound
1 Wireless Mic, Lav or HH
All Necessary Cables
\$550.00

Zoom Package w/ TV

70" Monitor w/ Stand
1 Mixer, Audio Adaptor, Sound
1 Wireless Mic, Lav or HH
All Necessary Cables
\$450.00

Projector Support Package

Tripod or House Screen and Projection Table w/ AC Power
\$105.00

Computers & Accessories

Laptop Computer w/ Microsoft Office - \$225
B/W Laser Printer - \$95
Color Laser Printer/ Copier - \$175
Wireless Slide Advancer - \$30
SDI/HDMI Ext Cable - \$25



Laptop/iPhone Sound into House
System w/ Mixer & Direct Box - \$135
House Sound Patch - \$85

Microphones

Wired HH Podium or Table Mic - \$40
Wireless HH or Lav Mic - \$140
Wireless Headset Mic - \$160

Speakers

Yamaha/ RCF/ JBL Powered Speaker -
\$95
Small Anchor Computer Speaker - \$40

Mixers

2-4 Channel Mixer - \$60
8-10 Channel Mixer - \$125
12-15 Channel Mixer - \$160

Audio Players/Recorders

Marantz Multi Disc CD Player - \$50
Tascam Digital Audio Recorder - \$60

SDI/HDMI 1x4 Router/Splitter - \$85
Hard Wired Internet (single line) - \$55

Zoom Camera on Tripod

\$85.00

MISC. MEETING ENHANCEMENT

Provided through Presentation Resources,
Inc

Flipcharts & More

Flipchart Package (Standard) - \$55
Flipchart Package (Post-It) - \$75
Extra Standard Pad - \$30
Extra Post-It Pad - \$40
A-Frame Easel - \$20
Polycom Conference Phone - \$125
AC Ext. Cord w/ Power Strip - \$25
AC Power Cord - \$15
Power Strip - \$15
Direct Box - \$40

TECHNICIAN LABOR

Provided through Presentation Resources,
Inc

7:00-5:00pm, Day Rate

\$400.00

7:00-12:00 Noon, Half Day Rate

\$200.00

Delivery/Pickup

per Group

\$25.00

Pipe & Drape

w/ \$160 Min, charged per foot -\$18/ft

LED Up Lights

\$45.00

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INFO

Hotel Policies

1. TAXES AND SERVICE CHARGE

All prices subject to 25% taxable service charge and 9.75% sales tax (subject to change without notice).

A 15% alcohol tax does to apply to Cash Bar, Consumption Bar and Hosted Bar Pricing.

2. MENU AND FINAL GUARANTEES

Your final menu selection must be communicated by fourteen (14) days prior to event start date. Final guest guarantees are due by 8:00am/CST, three (3) business days prior to the first scheduled event and cannot be reduced after this time. A maximum 20% attrition is permitted. At this time, guarantee of attendance is not subject to reduction. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes.

You will be charged for your final guarantee or the number in attendance, whichever is greater. A \$10.00 surcharge per additional quest will apply if your guarantee increases within 48 hours. The chef will prepare 3% over your final guarantee.

Dietary restriction numbers and special meal requests are required along with the final guarantee or may not be accommodated.

Twelve (12) guest minimum applies to all meal functions.

3. LABOR CHARGES

Chef Attendants, Passed Hors d'oeuvres Attendants and Bartenders are required at 1 per 50 guests at \$150 each for up to 4 hours + \$50 per each additional hour.

Cashier Fee required at 1 per 50 guests at \$100 for cash bars only.

Room Re-Sets: If a room setup is changed within 24 hours of the event, there will be an additional fee of (\$250.00) per room for the re-set. The fee is subject to change and is based on the room size and complexity of the changes.

An additional labor fee may be added for meals during national holidays.

6. ALCOHOLIC BEVERAGES

Tennessee State Liquor Commission regulates the sale and service of alcoholic beverages. Tempo by Hilton is responsible for the administration of these regulations held on its premises.

Therefore, liquor cannot be brought into the Hotel from outside sources. The Hotel and its employees reserve the right to refuse or discontinue service of alcoholic beverages at their discretion to ensure responsible alcohol service. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.

7. AUDIO-VISUAL AND LIGHTING

Tempo by Hilton offers an on-site audio-visual partner for your audio-visual needs. Your Catering Sales Manager can introduce you to a dedicated audio-visual professional.

8. SIGNAGE

Nothing may be attached to the walls, doors or ceilings that could leave damage. Pre-approved signage is permitted in the registration and private function areas only. No signs are permitted in the hotel lobby, building exterior or other public area unless approved by your Event Manager. The hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The hotel will assist in placing all signs and banners. Branding fees may apply.

9. SHIPPING AND PACKAGES

Packages for the event may be delivered and accepted by the Hotel up to five (5) business days prior to the event state or check-in date for up to five (5) boxes up to 50 lbs each. The following information must be on all packages to ensure proper delivery:

- 1) Name of Event
- 2) Guest Name (if it needs to be delivered to their room instead of the meeting space)
- 3) Attention: (Name of Catering or Sales Manager)
- 4) Date of Function
- 5) Number of Boxes

Maximum service timing is as follows:

Breakfast Buffets 60 minutes

Breaks 30 minutes

Lunch Buffets 60 minutes

Reception Stations 90 minutes

Dinner Buffets 60 minutes

Package handling fees of \$5 per box will apply to store and deliver to your meeting space. Additional or oversized boxes are subject to additional fees. Ask your Event Manager for details.

Pallets, crates or drop shipments are not permitted.

4. PRICING

All menu prices and items are subject to change until Banquet Event Order has been signed and returned.

5. OUTSIDE FOOD & BEVERAGE

Food and beverages are not allowed to be brought in from outside due to city, state, health and liquor laws. Tempo by Hilton maintains the exclusive right to provide all food and beverage services for quality control. All food and beverage must be purchased through the Hotel for consumption on premise. Any leftover food or nonalcoholic beverage cannot be taken out of the meeting and event spaces at the conclusion of the event.

Fees will be assessed for any noncompliance, at the discretion of the Hotel property.

All prices subject to 25% service charge and 9.75% sales tax (subject to change without notice). Prices are provided for guidance in budget development only, and are subject to increase.

Event Orders will confirm all final arrangements and prices.

Note that consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

10. OUTSIDE VENDORS

The hotel has a list of recommended vendors and we are happy to offer help. The hotel must be notified 10 business days in advance if you are scheduling entertainment and using volume-enhancing equipment. The hotel reserves the right to control the volume on all functions.

Delivery time for external vendors such as rentals, florals and musicians/entertainers must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your Catering and Event Manager prior to finalizing such arrangements.

Load in times are subject to availability, but typically within two hours of your event start time. Load out required within 30 minutes of your event end time.