



Weddings

BY GAYLORD OPRYLAND



**Nine acres of indoor gardens.
Zero percent chance of rain.**

Wedding day forecast: *perfection.*

2019

GaylordOpryland.com/Weddings

Call: 615-458-2152 | 2800 Opryland Drive Nashville, TN 37214



GAYLORD OPRYLAND®



Weddings

BY GAYLORD OPRYLAND



ACCOMMODATIONS AND AMENITIES

impressive surroundings

Beneath Gaylord Opryland Resort's climate-controlled signature glass atriums is an extraordinary selection of dining, shopping, entertainment and recreation options that create the perfect setting for any event.

- 2,888 well-appointed guest rooms, including suites and garden atrium view rooms
- Nine amazing acres of lush indoor gardens, serene waterways and cascading waterfalls
- Located only 10 minutes from Nashville International Airport
- Easy access to Music City's legendary attractions—the General Jackson Showboat, Wildhorse Saloon, historic Ryman Auditorium and the show that made country music famous, the Grand Ole Opry
- More than a dozen premier on-site restaurants, eateries and lounges
- Signature massages, facials, body treatments and more at the rejuvenating full-service Relâche Spa
- Award-winning 72-par, 18-hole Gaylord Springs Golf Links located minutes away
- 1/4-mile-long indoor river featuring scenic Delta Riverboat tours
- Breathtaking spectacle of lights and dancing water set to music at Delta Fountain Shows
- Three heated pools perfect for relaxing, socializing or taking a few laps
- State-of-the-art 3,500-sq.-ft. fitness center and interactive game room

Discounted Room Rates

Special room rates are available to your guests when you reserve 10 or more guest rooms for your wedding room block.

Rehearsal Dinners & Brunches

Let us assist you in planning a relaxing rehearsal dinner in a beautifully appointed event space or a fabulous personalized brunch as part of your wedding festivities.

Activities & Entertainment

Ask us about our options for group outings and activities. Popular options include a spa day for the bridal party, golf outings, dinner and dancing at the Wildhorse Saloon or a cruise on the General Jackson Showboat.

Bridal Beauty Services

Hair, make-up and nail service are available through our Relâche Spa. Please call the spa at 615-458-1772 to learn more.



CEREMONIES

wedding ceremonies include:

- White padded garden chairs (Chair cover enhancement available at an additional charge).
- Guestbook table, gift table, unity candle table & portrait easel
- Sound system and sound technician (Includes a microphone for officiant plus CD & MP3 capabilities. Two standing microphones are added for ceremonies with 150 or more guests. Excludes Small Gazebo.)
- Rope and stanchion at ceremony entrances
- Personalized wedding signage
- Complimentary wedding night accommodations for the bridal couple
- Special amenity delivered to your room
- Privilege to take pictures with your photographer around the resort property.

<i>ceremony venue</i>	<i>location</i>	<i>capacity</i>	<i>starting at</i>
Delta Fountain	Delta Atrium	350	\$5,000*
Pavilion	Gaylord Springs Golf Links	350	\$3,000*
Delta Pavilion	Delta Atrium	200	\$4,500*
Crystal Gazebo	Garden Conservatory Atrium	150	\$4,000*
Lion's Head Fountain	Garden Conservatory Atrium	40	\$3,000*
Delta Landing	Delta Atrium	25	\$2,500*
Small Gazebo	Garden Conservatory Atrium	2	\$1,000*

All prices are subject to a 25% service charge and 9.25% sales tax.



RECEPTIONS

A wide selection of reception locations are available, and our award-winning culinary team provides an array of choices for every palette, ethnic tradition and dietary need.

The reception location room rental is waived if both the ceremony and non-restaurant receptions are held at Gaylord Opryland or Gaylord Springs Golf Links.

wedding receptions include:

- Private menu tasting for up to four guests*
- \$5 credit per person toward a buttercream wedding cake
- Complimentary cake cutting and serving
- Experienced banquet staff dedicated to your event
- Guest tables, chairs, cake table and place card table
- White or ivory linens
- Flatware, stemware and china
- Dance floor and staging for band or DJ **

DAYTIME RECEPTIONS (concluding by 4pm):

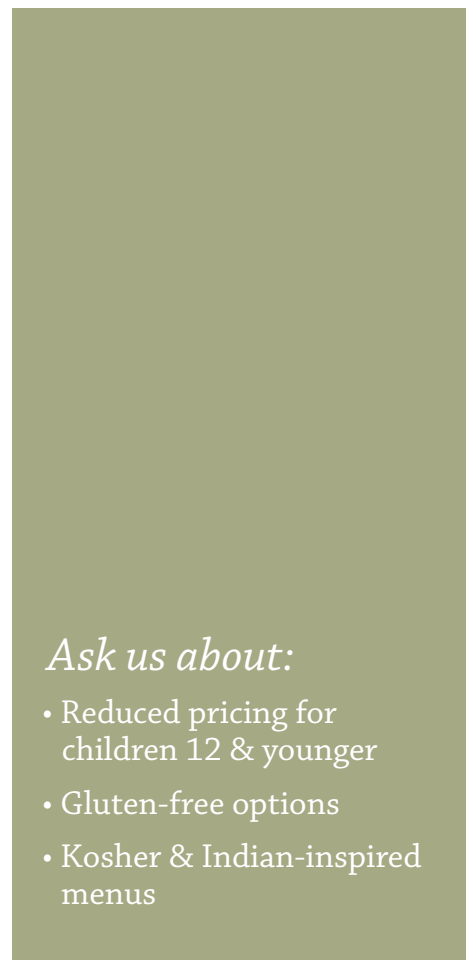
- Display platter and
- Choice of plated menu or buffet

EVENING RECEPTIONS (after 6pm):

- Butler-passed hors d'oeuvres, and
- Choice of plated menu, heavy hors d'oeuvres buffet or customary buffet

* Non-restaurant receptions with 100 or more guests.

** Excludes some venues.





DAYTIME PLATED MENU

<i>menu includes:</i>	
Cocktail Reception	Choice of ONE (1) Display Platter
Menu	Choice of ONE (1) Salad Gourmet Rolls with Butter Choice of TWO (2) Entrées* <i>(includes Chef's Selection of Vegetables)</i> Choice of ONE (1) Starch Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

DAYTIME PLATED OPTIONS

65. (per person) Gaylord Opryland | 50. (per person) Gaylord Springs

displays (choice of one)

Seasonal Fruit Display

Honey-Lavender Dipping Sauce.

Seasonal Vegetable Crudités

Buttermilk Ranch.

Domestic Artisanal Cheese Display

Garnished with Seasonal Fruits & Gourmet Crackers.

Sundried Tomato Hummus & Black Bean Dip

Cumin-Toasted Pita Chips.

Antipasti Display

Parma Ham, Imported Provolone Cheese, Salami, Mortadella, Marinated Peppers, Mushrooms, Grilled Artichokes, Eggplant with Greek & Italian Olives. Served with Specialty Bread & Bread Sticks. (+8. per person)

salads (choice of one)

New Age Caesar

Grated Pecorino Romano, Romaine Lettuce, Marinated Tomatoes & Black Olive Croutons. Served with Lemon Verbena Caesar Dressing.

House Salad

Grape Tomato, Cucumber, Sliced Carrot & Cheddar. Served with White Balsamic Vinaigrette.

Tennessee Salad

Bibb Lettuce, Black Eyed Peas, Roasted Corn, Cheddar, Bacon, Tomatoes & Pecans. Served with Creamy Barbecue Dressing.

Blue Cheese & Cherries

Mixed Baby Greens, Dried Cherries, Candied Walnuts. Served with Red Wine Vinaigrette.

Iceberg Wedge

Bacon, Blue Cheese, Tomatoes, Cucumber & Carrots. Served with House-Made Buttermilk Dressing.

entrées (choice of two)

(All options include Chef's selection of vegetables.)

Braised Short Rib

Merlot Reduction.

Georgia Chicken

Chardonnay Jus Pecans & Peaches. Served with Boursin Cheese.

Chipotle Pork Medallions

Apple Cider Reduction.

Pan-Seared Atlantic Salmon

Pinot Noir Butter Emulsion.

Chicken Roma

Sliced Tomatoes & Smoked Mozzarella. Served with Sun-Dried Tomato Cream Sauce.

Chicken Roulades

Stuffed with Goat Cheese. Served with Lemon Butter Sauce.

combination plated meal entrées

(Upgrade fees apply.)

Chicken Roulade with Goat Cheese & Artichoke with Pan-Seared Salmon

Sweet Potato Mash & Bourbon Reduction. Served with Chef's Selection of Seasonal Vegetables. (+10. per person)

Asian Pear-Braised Short Ribs & Cilantro-Chili Shrimp Cakes

Basmati Rice & Baby Bok Choy. Served with Lime-Ginger Butter. (+10. per person)

Add Chargrilled Shrimp or Fresh Crab Cake to any entrée. (+10 per person)

starches (choice of one)

• Sour Cream Mashed Potatoes

• Lemon & Artichoke Risotto

• Wild Rice Pilaf

• Potato Gratin with Rosemary & Aged Parmigiano-Reggiano

• Sweet Potato Mash with Brown Sugar Streusel

• Roasted Fingerling Potatoes with Sun-Dried Tomato Pesto

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.

Gaylord Opryland is the recipient of *Meeting & Conventions* magazine's highly distinguished Gold Platter Elite award for excellence displayed in creativity and culinary experience.



DAYTIME CUSTOM BUFFET

<i>menu includes:</i>	
Cocktail Reception	Choice of ONE (1) Display Platter
Menu	Choice of TWO (2) Buffet Salads Gourmet Rolls with Butter Choice of TWO (2) Entrées Choice of TWO (2) Sides Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

DAYTIME BUFFET OPTIONS

80. (per person) Gaylord Opryland | 65. (per person) Gaylord Springs

displays (choice of one)

Seasonal Fruit Display

Honey-Lavender Dipping Sauce.

Seasonal Vegetable Crudités

Buttermilk Ranch.

Domestic Artisanal Cheese Display

Garnished with Seasonal Fruits & Gourmet Crackers.

Sun-Dried Tomato Hummus & Black Bean Dip

Cumin-Toasted Pita Chips.

Antipasti Display

Parma Ham, Imported Provolone Cheese, Salami, Mortadella, Marinated Peppers, Mushrooms, Grilled Artichokes, Eggplant with Greek & Italian Olives. Served with Specialty Bread & Bread Sticks. (+8. per person)

salads (choice of two)

Traditional Salad Bar

Iceberg Lettuce, Shredded Carrots, Cucumber, Tomatoes & Shredded Cheese. Served with Chef's Selection of Three Dressings.

Poached Pear Salad

Pinot Gris-Poached Pear, Blue Cheese & Smoked California Almonds. Served with Dried Cherry Vinaigrette.

Mediterranean Salad

Baby Greens, Pickled Fennel, Goat Cheese, Strawberries, Pecans & Apple Cider Vinaigrette.

Blue Cheese & Cherries

Mixed Baby Greens, Dried Cherries & Candied Walnuts. Served with Red Wine Vinaigrette.

Classic Caesar Salad

Parmigiano-Reggiano & Toasted Herb Croûtons. Served with Romaine Dressing.

Radicchio & Tennessee Cabbage

Apple Cider Slaw.

Applewood-Smoked Bacon Potato Salad

Tomato Caprese with Fresh Mozzarella Berry Balsamic Reduction.

entrées (choice of two)

Pork Saltimbocca

Prosciutto & Sage. Served with Imported Crushed Tomatoes.

Braised Short Ribs

Green Olive & Roasted Garlic.

Pan-Seared Chicken Breast

Roasted Shiitake Mushrooms, Arugula & Roma Tomatoes.

Cheese Tortellini

Fire-Roasted Tomatoes, Figs, Ricotta & Pesto.

Sweet Tea Brined Pork Loin

Grilled Peaches & Lemon. Served with Arrington Vineyards Firefly Rosé Reduction.

Chicken Picatta

Capers, Mushrooms & Lemon Butter.

Honey-Fried Chicken

sides (choice of two)

- Sour Cream & Chive Mashed Yukon Potatoes
- Lemon-Thyme Red Bliss Potatoes
- Potato Gratin with Aged Cheddar
- Sweet Potato Mash with Brown Sugar Streusel
- Sweet Corn Pudding
- Lemon-Garlic Broccolini
- Roasted Tri-Color Carrots and Cauliflower
- Southern Green Beans

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.



EVENING PLATED MENU

<i>menu includes:</i>	
Butler-Passed Hors d'Oeuvres During Cocktail Hour	Choice of THREE (3) Hors d'Oeuvres
Menu	Choice of ONE (1) Salad Gourmet Rolls with Butter Choice of TWO (2) Entrées* <i>(includes Chef's Selection of Vegetables)</i> Choice of ONE (1) Starch Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

EVENING PLATED OPTIONS

85. (per person) Gaylord Opryland | 70. (per person) Gaylord Springs

hors d'oeuvres
(choice of three)

Hot Hors d'Oeuvres:

Beef Short Rib on a Paddle

Mini Beef Wellington

Béarnaise.

Crab Cakes

Citrus Aioli.

Tennessee Hot Chicken & Waffle Satay

Bourbon Barrel Maple Syrup

Andouille Sausage Puff

Brie, Pear and Almond in Phyllo

Vegetarian Spring Rolls

Blue Ginger Sauce.

Butter Pecan Shrimp Stick

Low Country Boil Kabab with Shrimp

Cold Hors d'Oeuvres:

Peppered New York Strip

Spicy Avocado Salsa on Naan Bread.

Thai Chicken Lettuce Wrap

Bibb Lettuce Wrap, Spicy Chicken, Asian Vegetables & Soy Vinaigrette. (Can be made with Tofu upon request.)

Low Country Shrimp Salad

Crumbled Pepper Bacon.

Jack Daniel's Whiskey-Soaked Fig

Whipped Blue Cheese on Brioche.

Mini Antipasta Skewer

Soppresata, Mozzarella, Olive, Cherry Tomato.

Smoked Salmon on Grilled Baguette

Dill, Capers, Crème Fraiche.

Duck Rillettes

Blackberry Jam, Smoked Salt.

Mini Charcuterie Board

Pumpernickel, Cured Beef, Kenny's Reserve Cheddar, House Grain Mustard.

Jewel Tomato with Mozzarella Mousse

Basil Pesto, Melba Toast, Sea Salt.

Mini BLT on Brioche

Opryland Honey, Nueske's Bacon, Tomato, Beer-Mustard Aioli.

soups

(+5 per person, choice of one)
(All soups are served en crouete.)

• **Mushroom Cream**

• **Red Pepper Bisque**

• **Crab Bisque**

salads (choice of one)

Caprese Salad

Arugula, Honey Balsamic, Mozzarella, Tomatoes & Basil Pistachio Pesto

Iceberg Wedge

Chopped Iceberg, Tomatoes, Benton Mountain Bacon, Cucumber, Gorgonzola Cheese & Tomatoes. Served with Ranch Dressing.

Tennessee Salad

Bibb Lettuce, Black-Eyed Peas, Roasted Corn, Cheddar, Bacon, Tomatoes & Pecans. Served with Creamy Barbecue Dressing.

Classic Caesar

Chopped Romaine Lettuce, Shaved Parmigiano-Reggiano Cheese, Grape Tomatoes & Garlic Croutons. Served with House-Made Caesar Dressing.

Pinot Gris Poached Pear

D'Anjou Poached Pear, Caramelized Pecans, Crisp Prosciutto & Grape Tomatoes. Served with Lavender Yogurt Dressing.

starches (choice of one)

• **Roasted Garlic Mashed Potatoes**

• **Oven-Roasted Mashed Potatoes**

• **Lemon-Chive Risotto**

• **Potato Gratin with Rosemary & Aged Parmigiano-Reggiano**

• **Sweet Potato Mash with Brown Sugar Streusel**

• **Five-Grain Rice Pilaf**

entrées (choice of two)

(All options include Chef's selection of vegetables.)

Chili-Rubbed Brined Pork Chop

Marinated 10 oz. Pork Chop Rubbed with Southwestern Spices. Served with Vidalia Onion Marmalade.

Pan-Seared Blackened Salmon

Chive Beurre Blanc.

Georgia Chicken

Oven-Roasted French Breast of Chicken with Pecan Boursin Herb Crust & Peach Reduction.

Red Wine-Braised Short Ribs

Short Ribs Slowly Braised in Aromatics. Finished with a Merlot Reduction.

Bone-In Tuscan Chicken Breast

Artichokes, Spinach, Roasted Tomatoes & Red Wine Reduction.

8 oz. Grilled Filet of Beef

Pan-Seared Filet with Port Wine Glaze. (+10 per person)

Add Chargrilled Shrimp or Fresh Crab Cake to any entrée. (+10 per person)

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.



EVENING BUFFET HEAVY HORS D'OEUVRES

<i>menu includes:</i>	
Butler-Passed Hors d'Oeuvres During Cocktail Hour	Choice of THREE (3) Hors d'Oeuvres
Menu	Choice of TWO (2) Hors d'Oeuvres Choice of TWO (2) Creative Stations Choice of TWO (2) Displays Choice of ONE (1) Carving Station Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

EVENING BUFFET, HEAVY HORS D'OEUVRES

95. (per person) Gaylord Opryland | 80. (per person) Gaylord Springs

hors d'oeuvres

(choice of three butler-passed and choice of two buffet)

Hot Hors d'Oeuvres:

Beef Short Rib on a Paddle

Mini Beef Wellington

Béarnaise.

Crab Cakes

Citrus Aioli.

Tennessee Hot Chicken & Waffle Satay

Bourbon Barrel Maple Syrup

Andouille Sausage Puff

Brie, Pear and Almond in Phyllo

Vegetarian Spring Rolls

Blue Ginger Sauce.

Butter Pecan Shrimp Stick

Low Country Boil Kabab with Shrimp



Cold Hors d'Oeuvres:

Peppered New York Strip

Spicy Avocado Salsa on Naan Bread.

Thai Chicken Lettuce Wrap

Bibb Lettuce Wrap, Spicy Chicken, Asian Vegetables & Soy Vinaigrette. (Can be made with Tofu upon request.)

Low Country Shrimp Salad

Crumbled Pepper Bacon.

Jack Daniel's Whiskey-Soaked Fig

Whipped Blue Cheese on Brioche.

Jewel Tomato with Mozzarella Mousse

Basil Pesto, Melba Toast, Sea Salt

Mini Antipasta Skewer

Soppresata, Mozzarella, Olive, Cherry Tomato.

Smoked Salmon on Grilled Baguette

Dill, Capers, Crème Fraiche.

Duck Rilette

Blackberry Jam, Smoked Salt.

Mini Charcuterie Board

Pumpernickel, Cured Beef, Kenny's Reserve Cheddar, House Grain Mustard.

Mini BLT on Brioche

Opryland Honey, Nueske's Bacon, Tomato, Beer-Mustard Aioli.

heavy hors d'oeuvres continued on page 14

continued

EVENING BUFFET, HEAVY HORS D'OEUVRES

95. (per person) Gaylord Opryland | 80. (per person) Gaylord Springs

creative stations

(choice of two)*

Lettuce Wrap Station

Boston Bibb, Thai-Spiced Chicken, Beef Scallions, Julienne Vegetables, Basil-Chili Oil & Cashew-Mustard Sauces.

Pasta Station

Bow Tie Pasta, Cheese Ravioli, Grilled Chicken and Italian Meatballs. Served with Pesto Alfredo, Roasted Tomato Marinara and Sauteed Mushroom & Parmigiano-Reggiano.

Porter Cheddar Grits & Whipped Potato Bar

Applewood-Smoked Bacon, Candied Hot Sauce, Shredded Cheddar Cheese, Georgia Onions, Oven Roasted Wild Mushrooms, Chives, Sour Cream, Butter & Chopped Candied Pecans.

Satay Station

Indonesian Beef, Chicken & Vegetable Satays Marinated in Ginger, Green Curry Paste, Grilled Scallions, Steamed Basmati Rice & Asian Dipping Sauce.

Mac and Cheese Station

Barbecue Pulled Pork Mac & Cheese, White Cheddar Mac & Cheese as well as Mushroom and Gouda Mac & Cheese.

Salad and Grain Bar

Kale Caesar, Chopped House and Cobb Salads, Fregola and Quinoa, Whipped Avocado, White Bean Hummus, Lavash Parmigiano-Reggiano, Blue Cheese & Aged Cheddar. White Balsamic Vinaigrette Buttermilk Ranch & Caesar Dressing.

Tennessee Hot Chicken and Sweet Corn Bread

Buttermilk-Brined Tennessee Fried Hot Chicken with Bread & Butter Pickles, Hot Sauce, Sweet Corn Bread & Whipped Honey Butter.

Sliders and Chips Station

(Choice of two, served with House-Made Barbecue Chips)

- **Molasses Barbecue Pulled Pork with Pickled Slaw**
- **Angus Beef with Pimento Cheese Aioli, Bibb Lettuce and Tomato**
- **Peach Barbecue with Pulled Chicken and Tennessee Chow Chow**
- **Vegan Burger with Lettuce and House-Made Tomato Relish**

Traditional Salad Bar

Iceberg Lettuce, Shredded Carrots, Cucumber, Tomatoes, Shredded Cheese & Chef's Selection of Three Dressings.

Sushi Bar**

California Rolls, Nigiri & Shrimp Dynamite Rolls. Served with Pickled Ginger, Wasabi and Soy Sauce.

Southern Sushi Bar**

Fried Chicken Sushi, Cajun Shrimp & Pork Sushi. Served with Wasabi and Soy Sauce.

***Sushi stations require minimum of 50 guests. Served with 4 pieces per person.*

displays

(choice of two)

International and Domestic Artisanal Cheese Display

Selection of Fine Cheeses Garnished with Seasonal Fruit, Sliced Bread & Gourmet Crackers.

Market Display of Mini Vegetables

Herb Dip

Antipasti Display (+8. per person)

Parma Ham, Imported Provolone Cheese, Salami, Mortadella, Marinated Peppers, Mushrooms, Grilled Artichokes, Eggplant with Greek & Italian Olives. Served with Specialty Bread & Bread Sticks.

Seasonal Fruit Display

Honey & Walnut Dipping Sauce.

carving stations

(choice of one)

Herb & Pepper-Crusted Beef Tenderloin

Sour Cream Horseradish, Béarnaise Sauce & Rosemary Baguette.

Sage-Rubbed Breast of Turkey

Dijon Mustard, Mayonnaise, Peach Chutney & Silver Dollar Rolls.

Smoked Beef Brisket

Slow-Smoked Beef Brisket, Mango Mopping Sauce & Mini Vidalia Onion Rolls.

Honey Crusted Ham

Golden Pineapple Salsa, Whole-Grain Mustard & Seven-Grain Rolls.

Pork Roulade

Chestnuts Blue Cheese & Spinach, Mini Sweet Corn Muffins & Whole-Grain Mustard Reduction.

Prime Rib

Sour Cream Horseradish, Au Jus and Artisan Rolls

** Additional fee for Chef's attendant.*

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.





EVENING CUSTOMARY BUFFET

<i>menu includes:</i>	
Butler-Passed Hors d'Oeuvres During Cocktail Hour	Choice of THREE (3) Hors d'Oeuvres
Menu	Choice of TWO (2) Buffet Salads Gourmet Rolls with Butter Choice of TWO (2) Entrées Choice of TWO (2) Buffet Sides Choice of ONE (1) Carving Station Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

EVENING CUSTOMARY BUFFET OPTIONS

100. (per person) Gaylord Opryland | 85. (per person) Gaylord Springs

hors d'oeuvres
(choice of three)

Hot Hors d'Oeuvres:

Beef Short Rib on a Paddle
Wrapped with Bacon.

Mini Beef Wellington
Béarnaise.

Crab Cakes
Citrus Aioli.

Tennessee Hot Chicken & Waffle Satay
Bourbon Barrel Maple Syrup.

Andouille Sausage Puff

Brie, Pear and Almond in Phyllo

Vegetarian Spring Rolls
Blue Ginger Sauce.

Butter Pecan Shrimp Stick

Low Country Boil Kabab with Shrimp

Cold Hors d'Oeuvres:

Peppered New York Strip
Spicy Avocado Salsa on Naan Bread.

Thai Chicken Lettuce Wrap
Bibb Lettuce Wrap, Spicy Chicken, Asian Vegetables & Soy Vinaigrette. (Can be made with Tofu upon request.)

Low Country Shrimp Salad
Crumbled Pepper Bacon.

Jack Daniel's Whiskey-Soaked Fig
Whipped Blue Cheese on Brioche.

Mini Antipasta Skewer
Soppresata, Mozzarella, Olive, Cherry Tomato.

Smoked Salmon on Grilled Baguette
Dill, Capers, Crème Fraiche.

Duck Rilette
Blackberry Jam, Smoked Salt.

Mini Charcuterie Board
Pumpernickel, Cured Beef, Kenny's Reserve Cheddar, House Grain Mustard

Jewel Tomato with Mozzarella Mousse
Basil Pesto, Melba Toast, Sea Salt

Mini BLT on Brioche
Opryland Honey, Nueske's Bacon, Tomato, Beer-Mustard Aioli

buffet salads
(choice of two)

Traditional Salad Bar
Iceberg Lettuce, Shredded Carrots, Cucumber, Tomatoes, Shredded Cheese & Chef's Selection of Three Dressings.

Caprese Salad
Arugula, Honey Balsamic, Mozzarella Cheese, Tomatoes & Basil-Pistachio Pesto

Classic Caesar Salad
Parmigiano-Reggiano, Toasted Herb Croutons & Crisp Romaine.

Goat Cheese & Berries Salad
Mixed Greens, Candied Walnuts, Goat Cheese, Strawberries, Dried Cranberries, White Balsamic Dressing.

Poached Pear Salad
Pinot Gris Poached Pear, Blue Cheese, Smoked California Almonds & Dried Cherry Vinaigrette.

buffet entrées
(choice of two)

Wildhorse Smoked Brisket
Sliced Sweet & Sour Pickles, White Bread Rolls. Served with Chipotle Cherry Glaze.

Pan-Seared Chicken Breast
Roasted Shiitake Mushrooms, Arugula & Roma Tomatoes. Served with Red Zinfandel & Mustard Glaze.

Hickory-Smoked Pulled Pork
House-Made Barbecue Sauce.

Horseradish-Crusted Pacific Salmon
Citrus Vinaigrette.

Baked Tilapia
Rolled with Herbs & Seasoned Bread Crumbs. Served with Lemon-Chive Buerre Blanc.

Bone-In Chicken Breast
Stuffed with Goat Cheese, Spinach & Sun-Dried Tomato Butter Reduction.

Cheese Tortellini
Fire-Roasted Tomatoes, Figs, Ricotta & Pesto

Chicken Picatta
Capers, Mushrooms & Lemon Butter

buffet sides
(choice of two)

- **Sour Cream & Chive Mashed Yukon Potatoes**
- **Sweet Potato Mash with Brown Sugar Streusel**
- **Potato Gratin with Aged Cheddar Béchamel**
- **Country-Style Green Beans**
- **Five-Grain Rice Pilaf**
- **Roasted Tri-Colored Carrots**
- **Pan-Seared Asparagus**
- **Lemon-Garlic Broccolini**

carving stations
(choice of one)

Herb & Pepper-Crusted Beef Tenderloin
Sour Cream Horseradish, Béarnaise Sauce & Rosemary Baguette.

Sage-Rubbed Breast of Turkey
Dijon Mustard, Mayonnaise, Peach Chutney & Silver Dollar Rolls.

Smoked Beef Brisket
Slow-Smoked Beef Brisket, Mango Mopping Sauce & Mini Vidalia Onion Rolls.

Honey-Crusted Ham
Golden Pineapple Salsa, Whole-Grain Mustard & Seven-Grain Rolls.

Pork Roulade
Chestnuts, Blue Cheese & Spinach, Mini Sweet Corn Muffins & Whole-Grain Mustard Reduction.

Prime Rib
Sour Cream Horseradish, Au Jus & Artisan Rolls

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.

CAKE SERVICE

The award-winning Gaylord Opryland Pastry Team will create a custom cake of appropriate size in accordance with your wedding guest count. Extensive design and size upgrades are available at additional charge. Wedding cakes are included in all wedding menu selections for non-restaurant receptions.

flavors

- Buttercream** (Yellow)
- Carrot**
- Chocolate**
- Chocolate Chip**
- Chocolate Chocolate Chip**
- Citrus**
- Coconut**
- Italian Cream** (Contains Nuts)
- Red Velvet**
- Strawberry**
- White**
- White Chocolate**

fillings

- Amaretto**
- Bailey's Irish Cream**
- Buttercream**
- Chocolate Mousse** (Amaretto or Kahlua)
- Cream Cheese Buttercream**
- German Chocolate**
- Italian Crème**
- Lemon Twist**
- Orange Grand Marnier**
- Peanut Butter Mousse**
- Raspberry**
- Strawberry Crème**
- Turtle** (Caramel, Nuts & Fudge)
- White Chocolate Italian Crème**

icing

- Chocolate Buttercream**
- Citrus Buttercream**
- Fondant** (Additional Fee)
- White Buttercream**
- White Chocolate Buttercream**

groom's cake | starts at \$150.

All prices are subject to a 25% service charge and 9.25% sales tax.



BEVERAGE SERVICE

Our expertise lies in specialty cocktails. Please ask your caterer for details.

unlimited host-sponsored bars *(priced per person)*

1-Hour

- **Resort Brands Bar** 30.
- **Deluxe Brands Bar** 26.

2-Hour

- **Resort Brands Bar** 42.
- **Deluxe Brands Bar** 38.

(After 2 hours, each additional 30 minutes is 7. per person)

hand-crafted cocktails* 13. per drink

Prohibition-inspired with house-made bitters, brown & clear liquors, custom flavored ice & perfectly garnished glassware. Perfect for those receptions that you need to make more upscale.

hosted bars on consumption

(priced per drink)

- Resort Brand Liquor** 12.
- Deluxe Brand Liquor** 11.
- Wine** 10.
- Domestic Beer** 7.5
- Premium/Imported Beer** 8.5
- Bottled Soft Drinks** 5.5
- Bottled Mineral Water** 5.5
- Bottled Fruit Juices** 5.5

resort brands

- Grey Goose**
- Bacardi Superior**
- Mt. Gay Eclipse Gold**
- Bombay Sapphire**
- Johnnie Walker Black Label**
- Knob Creek**
- Jack Daniel's**
- Crown Royal**
- Hennessy Privilege VSOP**
- Patron Silver**

deluxe brands

- Absolut**
- Bacardi Superior**
- Captain Morgan Original Spiced**
- Tanqueray**
- Johnnie Walker Red Label**
- Maker's Mark**
- Jack Daniel's**
- Canadian Club V0**
- 1800 Silver**
- Courvoisier VS**

wines

- William Hill**
- **Chardonnay**
- **Cabernet Sauvignon**

non-alcoholic beer

- Becks**
- O'Douls**

assorted soft drinks, juices, mixers & water

premium/ imported beer

- Heineken**
- Corona**
- Samuel Adams**
- Yazoo**

domestic beer

- Budweiser**
- Bud Light**
- Miller Lite**
- Omission** *(gluten-free)*

Champagne toast is included with package bars. Bartender is included with package bars. Bartender fee is \$100 per bartender (4 hours). Cashier fee for cash bars is \$50 per cashier.



All prices are subject to a 25% service charge and 9.25% sales tax.

RECEPTION PACKAGE ENHANCEMENTS

sweets side

Chocolate Fondue Station 12. per person
White Chocolate, Dark Chocolate & Milk Chocolate Fondues served with Marshmallows, Mini Cookies, Pretzel Sticks, Strawberries & Pineapple.

Southern Sweets Dessert Buffet

12. per person

Choose Three Options:

- Jack Daniel's Pecan Bars
- Miniature Banana Pudding
- Mason Jar Strawberry Shortcakes
- Chocolate Trifle with Mousse and Ganache
- Spiked Bread Pudding with Bourbon Caramel
- Seasonal Fruit Cobbler
- Salted Caramel Brownie Parfait

Hot Chocolate & Gourmet Coffee Bar

9. per person

(1-hour duration)

House-Made Hot Chocolate with Mini Marshmallows, Caramel Chips, Chocolate Shavings, Rock Candy Swizzle Sticks, Peaked Cream, Flavored Syrups, Assorted Macaroons & Chocolate Biscotti.

Fried Twinkie Sundae Social

19. per person

Vanilla, Chocolate and Strawberry Ice Cream, Warm Salted Caramel Sauce and Hot Fudge, Pineapple and Strawberry Sauce, Crushed Oreos, Gummy Bears, Sprinkles, M&M's, Candied Pecans, Maraschino Cherries & Fresh Cream.

Bride & Groom Chocolate-Dipped Pretzel Rods

50. per dozen

Bride & Groom Chocolate-Dipped Strawberries

5.25 each

Wedding Cake Cookie

6.50 each

Personalized S'mores Kit

5.50 each

Two-Piece Custom Truffle Boxes

10. each



savory side

TN Hot Chicken & Biscuits 15. per person
Buttermilk-Brined TN Fried Hot Chicken with Butter Pickles, Hot Sauce and House-Made Biscuits

Slider Station 15. per person
Slider Boats Served with two Sliders and House-Made Chips. Choose Two Options:

- Molasses Barbecue Pulled Pork with Pickled Slaw
- Angus Beef with Pimento Cheese Aioli, Bibb Lettuce and Tomato
- Peach Barbecue with Pulled Chicken and Tennessee Chow Chow
- Vegan Burger with Lettuce and House-Made Tomato Relish

French Fry Station 13. per person
Waffle Fries served with Cheddar Cheese Sauce, House-Made Chili, Diced Onions, Bacon Cracklins and Sour Cream.

Nacho Bar 13. per person
Tortilla Chips served with House-Made Chili, Warm Queso, Sour Cream, Hot Sauce & Diced Chives.

Popcorn Break 5. per person
Fresh Popcorn served with Gourmet Butter & Assorted Seasoning Salts.

Barbecue Meatballs 5. per person
Includes 3 House-Made Meatballs per person

Pizza by the Pie 25. per pizza
Choose up to five toppings per pizza:

- Cheese
- Pepperoni
- Sausage
- Olives
- Mushrooms
- Roasted Peppers
- Onions

** Additional fee for Chef's attendant.
All prices are subject to a 25% service charge and 9.25% sales tax.*

FAREWELL BRUNCH BUFFET

45. (per person) Gaylord Opryland | 40. (per person) Gaylord Springs

Assortment of House-Baked Breads, Pastries and Muffins

Fresh-Cut Fruit

Steel-Cut Oats with Brown Sugar, Raisins, Fresh Berries & Pecans

Select from each of the following:

mains

(choice of one)

Vegetable Frittata

Feta, Sundried Tomatoes & Almond Pesto.

Breakfast Eggs Baked in Puff Pastry

Smoked Bacon & Cheddar Cheese.

Breakfast Burrito

Scrambled Eggs, Pepper Jack Cheese & Chorizo-Stuffed Burritos With Enchilada Sauce, Fire-Roasted Salsa & Guacamole Crema

Croissant Sandwich

Scrambled Egg, Hickory-Smoked Bacon & Buttermilk Cheddar

Scrambled Eggs

Cage-Free with Cheddar

brunch basics

(choice of two)

- **Country Link Sausage**
- **Apple Chicken Sausage**
- **Canadian Bacon**
- **Smoked Brisket Hash**
- **Hickory-Smoked Bacon**

starters

(choice of one)

Dannon Yogurts

Assorted Cereals with Whole, 2% and Skim Milk

House-Made Granola

Fresh Berries with Whole, 2% and Skim Milk

sweet breads

(choice of one)

- **Brioche French Toast Bread Pudding with Warm Syrup**
- **Cinnamon Rolls**
- **Sweet Scones**
Blueberry, Apple Cinnamon and Citrus with Lemon Curd, Clotted Cream and Honey Butter

accompaniments

(choice of one)

- **Hash Brown Casserole**
- **Oven-Roasted Bliss Potatoes with Bell Peppers**
- **Sweet Potato and Fingerling Potato Hash**

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.

buffet enhancements

Omelet Station (+12. per person)

Cage-Free Whole Eggs, Ham, Mushrooms, Peppers, Onions, Tomatoes, Bacon, Cheddar, Swiss and Jack Cheese.

Smoked Salmon Display

(+10. per person)

Naan Bread, Diced Hard-Cooked Eggs, Red Onion & Capers.

Anson Mills Shrimp & Grits Bar

(+8. per person)

Savory Grits with Smoked Gouda & Shrimp.

Greek Yogurt Mason Jar Parfait

(+5. per person)

Freeze-Dried Raspberry and Raspberry Jam, Blackberry & Almond.

Belgian Waffles (+5. per person)

Fruit Compote, Whipped Honey Butter, Whipped Cream & Warm Maple Syrup.

Overnight Oats (+5. per person)

Choice of Banana and Maple Syrup, Citrus and Honey Or Strawberry and Basil.

RESORT DINING & AMENITIES

Resort Highlights

Gaylord Opryland Resort is conveniently located just 7 miles from Nashville International Airport, 7 miles from downtown Nashville and within steps of the Grand Ole Opry House, General Jackson Showboat and Opry Mills Mall.

Restaurants & Lounges

Cascades American Café

Old Hickory Steakhouse

Ravello (Italian)

Solario Cantina

Fuse Sports Bar

Jack Daniel's

Findley's

Delta Marketplace

Conservatory Café

Cocoa Bean Coffee House

Stax Burgers

Paisano's Pizzeria & Vino

Wasabi's Sushi Bar

The Falls Bar

Conservatory Wine Bar

Library Lounge

Delta Delight Frozen Yogurt

American Craft Tavern

Recreation

Relâche Spa

Discover the true essence of relaxation with exclusive treatments and therapies. Ask about our bridal services.

Fitness Center & Pools

Our 24/7 fitness center offers an array of equipment, or enjoy a swim in one of our three pools.

Gaylord Springs Golf Links

Our award-winning Scottish links-style, par-72 golf course offers 18 challenging holes.

Shopping

Explore more than a dozen shops within the hotel or head next door to Opry Mills—Tennessee's largest shopping destination.

Delta Riverboat Company

Embark on a Mississippi-style flatboat journey down the ¼-mile-long indoor river that winds through the resort's Delta Atrium.

Delta Fountain Show

Our free nightly fountain shows are a triumphant display of vibrant colors and dancing water harmonized to energetic music.

Transportation

Sedan & SUV Service

Ask about our private driver options, including signage and a personal greeter. Call 615-613-8617.

Airport Shuttle

The resort runs its own shuttles to/from Nashville International Airport. Advance purchase recommended.

Complex Shuttle

Overnight guests of the resort receive complimentary shuttle service to Opry Mills, The Inn at Opryland, General Jackson Showboat and Grand Ole Opry House.

Wildhorse Downtown Shuttle

Shuttle tickets are available to Nashville's famous honky-tonks. Stops include the Wildhorse Saloon and Ryman Auditorium.

Tickets & Info: Call 615-871-6169.

ADDITIONAL INFORMATION

securing your date

A signed contract and a 25% non-refundable deposit is required to reserve your date. 90 days prior to the event, a second deposit of 50% of the estimated balance is due. 30 days prior to the event, the final payment and final guaranteed number of guests are due. All prices are subject to a 25% service charge and 9.25% sales tax.

rental fees

All ceremony locations have a rental fee. Reception rental fees will be waived if the ceremony is hosted at Gaylord Opryland Resort or Gaylord Springs Golf Links. A taxable service charge (currently 25%) and applicable State tax (currently 9.25%) will be added to all rental fees.

food & beverage minimums

Food and beverage minimums vary depending on location, date and specific details of your event. A taxable service charge (currently 25%) and applicable state tax (currently 9.25%) will be added.

parking

Parking is complimentary at Gaylord Springs Golf Links. For events at Gaylord Opryland, valet and discounted self-parking is available to your guests.

bar & beverage

A bar package may be added to our wedding menus. The Bars offer liquors, wines, Champagne, beer and soda. There is an additional Tennessee sin tax of 15% added to all alcoholic beverage packages. We provide one bartender for every 100 guests. Bartender fees are included in our bar packages.

decorating/rigging

Any décor above guests' heads must be rigged by PSAV, our AV partner. Charges apply.

rehearsal

A one (1) hour rehearsal time, generally held one (1) day prior to ceremony is complimentary for weddings of 50 people or more. Please note that the rehearsal location is not guaranteed.

entertainment

Bands or DJs requiring additional or non-existing electrical requirements will be subject to a service fee. Notice must be obtained 10 days prior to event. Bands or DJs requiring a load-in dock may be required to have security present and additional charges will apply.

photography

We reserve the privilege of scheduling bridal portrait photography for couples hosting their wedding at Gaylord Opryland Resort & Attractions.

marriage license

Couples are responsible for obtaining their marriage license from the state of Tennessee.



GAYLORD OPRYLAND®

RESORT & CONVENTION CENTER

Nashville