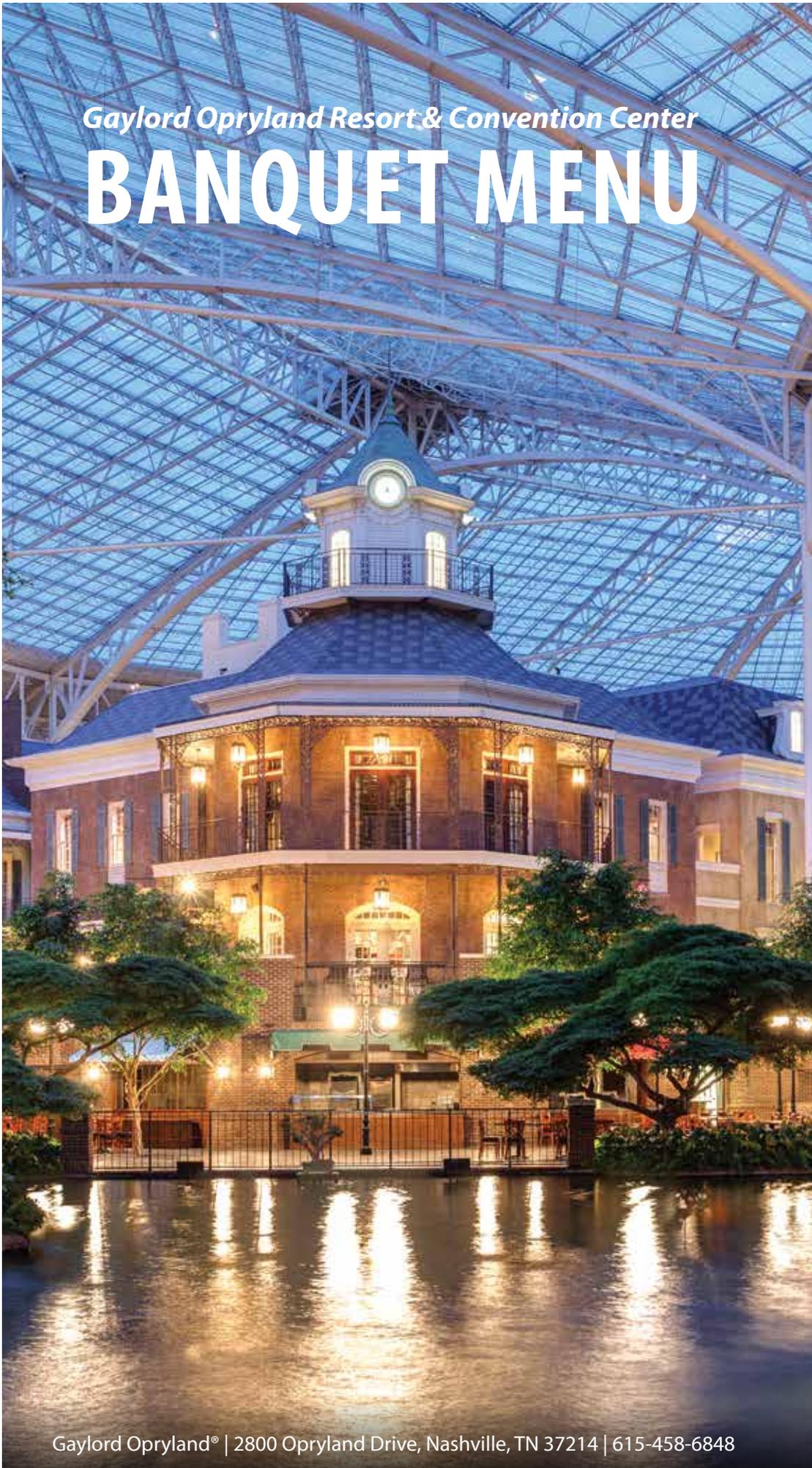


Gaylord Opryland Resort & Convention Center

BANQUET MENU



WELCOME

Our 3,000 Gaylord Opryland STARS — each uniquely trained in their craft — stand ready, willing and able to ensure a flawless banquet experience for your distinguished guests.

The team consists of creative catering professionals, passionate culinarians, sommeliers, floral designers as well as eager banquet servers, conference set-up and stewarding STARS — all working together to deliver your vision.

Our mission is clear. Each event is individually designed to accomplish your goals and encompass our passions. Gaylord Hotels' entrepreneurial approach to every event, specifically here at Gaylord Opryland, has garnered rave reviews from clients for many years and continues to resonate loudly through the convention industry.

One of our highest distinctions includes being among Meetings and Conventions magazine's Gold Award Hall of Fame inductees, as well as recognition with the magazine's Gold Platter 'Elite' Award, which is given to the top five outstanding catering departments worldwide.

We view each plate, each cocktail and each gesture as the key to our success and a signature difference in creating incredible food, beverage and service experiences for our guests.

Please use this menu resource as a baseline for the talent at your disposal.

Sincerely,

Matt Foreman

Executive Chef



BREAKFAST | CONTINENTAL *(priced per person)*

All of our breads, pastries and muffins are baked on-site every morning. All continental breakfasts are served with freshly brewed coffee and an assortment of tea, orange juice and cranberry juice.

Continental Breakfast | 34.

Fresh-cut fruit

Assorted cereals, including gluten-free option, with whole, 2% and skim milk

Dannon yogurts

House-made granola

Fresh from our bakery: Daily assortment of muffins and croissants

Served with sweet butter, wild flower honey and preserves

Enhanced Continental Breakfast | 38.

Steel-cut oats with brown sugar, raisins, fresh berries and walnuts

Fresh-cut fruit

Assorted cereals including gluten-free option, with whole, 2% and skim milk

Dannon Yogurts

Fresh from our bakery: Daily assortment of muffins and croissants

Choice of one:

Brioche French toast bread pudding with warm syrup, cinnamon rolls or sticky buns

Served with whipped Opryland honey butter and preserves

Additional Offerings

Upgrade your Continental Breakfast
(priced per person)

Breakfast Burrito | 6.

Scrambled eggs, pepper jack cheese and chorizo-stuffed burritos with enchilada sauce

Served with fire-roasted salsa and guacamole crèma

Croissant Sandwich | 7.

Scrambled egg, hickory-smoked bacon and buttermilk cheddar

Tennessee Hand Pie | 8.

Biscuit dough stuffed with ground pork and country gravy

The Jersey Sandwich | 7.

Pork roll, fried egg, farm house cheddar on a roll

Light Breakfast Sandwich | 7.

Egg white, smoked salmon, low-fat mozzarella, dill-caper cream cheese, multigrain English muffins

Greek Yogurt Mason Jar Parfait | 7.

Select Two:

- Freeze-dried raspberry and raspberry jam
- Blueberry, chia seed
- Blackberry, almond
- Caramelized banana
- Strawberry, house-made granola
- Cinnamon apple

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

BREAKFAST | BUFFET *(priced per person)*

All of our breads, pastries and muffins are baked on-site every morning. Breakfast buffets include freshly brewed coffee and an assortment of tea, orange juice and cranberry juice.

Breakfast Buffet | 45.

Steel-cut oats with brown sugar, raisins, fresh berries and pecans

Fresh-cut fruit

Fresh from our bakery: Daily assortment of muffins and croissants

Pick One Scramble:

Traditional Scramble

Cage-free scrambled eggs with cheddar

Southern Scramble

Cage-free eggs and egg white scramble with assorted hot sauces, green tomato, chow-chow and buttermilk cheddar

Huevos Rancheros

Tomato chili sauce, guacamole, black bean and charred corn salsa, Monterey Jack cheese and flour tortillas

Buffet Accompaniments

Select from each of the following groups:

Select One:

- Dannon yogurt
- Assorted cereals, including gluten-free option, with whole, 2% and skim milk

Select One:

- Hash brown casserole
- Oven-roasted red bliss potatoes with bell peppers
- Sweet potato and fingerling potato hash

Select Two:

- Smoked brisket hash
- Canadian bacon
- Hickory-smoked bacon
- Country link sausage
- Apple chicken sausage

An additional charge of \$150 per event will be added to groups with fewer than 50 people.

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

BREAKFAST | BUFFET ENHANCEMENTS

(priced per person)

Additional Offerings

Upgrade your Breakfast Buffet

House-Made Granola | 5.

Fresh berries with whole, 2% and skim milk

Anson Mills Shrimp and Grits Bar | 8.

Savory grits with smoked Gouda and shrimp

Deep-Dish Pancakes | 8.

Served with warm maple syrup

Choose One:

- Blueberry granola
- Cranberry apple

Belgian Waffles | 8.

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

Omelet Station | 12. *Requires attendant*

Cage-free whole eggs, egg beaters, egg whites

Ham, mushrooms, peppers, onions, tomatoes, bacon, cheddar, Swiss and Jack cheese

Individual Overnight Oats | 6.

Select two:

- Banana and maple syrup
- Citrus and honey
- Strawberry and basil

Vegetable Frittata | 7.

Feta, sundried tomatoes and almond pesto

Southern Strata | 8.

Country ham, mushroom, potato and asparagus

Sweet Scones | 7.

Blueberry, apple cinnamon and citrus with lemon curd, clotted cream and honey butter

House-Smoked Salmon Display | 10.

Naan bread, diced hard cooked eggs, red onion and capers

Individual Breakfast Eggs Baked in Puff Pastry | 7.

Choose One:

- Tomatoes, mozzarella cheese and fresh basil
- Smoked bacon and cheddar cheese

Quinoa Breakfast Risotto | 10.

Almond milk, dried cranberries and toasted flax seeds

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

BREAKFAST | PLATED *(priced per person)*

All plated breakfasts include orange juice served tableside, bake shop specialties, freshly brewed coffee and assorted tea.

Plated Accompaniments

Preset on table

Choose One:

- Seasonal fresh fruit
- Macerated berries with whipped mascarpone
- Greek yogurt parfait with fresh berries and house-made granola

Specialty Entrées

Select one specialty entrée:

Southern Egg Scramble | 34.

Local buttermilk cheddar scramble with green tomato salsa

Breakfast Burrito | 34.

Scrambled eggs, pepper jack cheese and chorizo topped with red sauce, house-made salsa and avocado crème

Protein Power | 34.

Crustless egg white frittata with spinach, low fat mozzarella and roasted Roma tomato

Deep-Dish Pancake | 34.

Blueberry granola and deep-dish pancake with warm maple syrup

Breakfast Salad | 33.

Chopped kale, avocado, citrus segments, soft boiled egg and apple cider vinaigrette

Plated Accompaniments

Select from each of the following groups:

Choose One:

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

Choose One:

- White cheddar grits
- Sweet potato hash
- Oven-roasted red bliss potatoes

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BREAKS *(priced per person)*

Breaks are designed for a 30-minute or 1-hour service period.

All-Day Beverage Break | 42. 8:30am - 5:00pm
Freshly brewed coffee, assorted tea, soft drinks and bottled water

Hit the Trail 30 minutes 19. | 1 hour 29.
Whole fruit; build-your-own trail mix: honey-roasted cashews, tamari almonds, peanuts, chocolate-covered pretzels, black bean sticks, granola, dried fruit and dark chocolate bark; infused cucumber-orange water

Music City Break 30 minutes 19. | 1 hour 29.
Candied bacon, deviled eggs, Goo-Goo Cluster parfaits, Moon Pie parfaits and seasonal sweet tea

Ball Park 30 minutes 19. | 1 hour 29.
Nathan's all-beef mini hot dogs with mustard, freshly popped popcorn with cheddar cheese and spicy barbecue salt, bags of peanuts, Cracker Jacks and raspberry lemonade

Pretzel Break 30 minutes 18. | 1 hour 28.
Bavarian pretzel sticks, beer cheddar stuffed pretzels, salted caramel stuffed pretzels, grain mustard and dill pickle dip, Hank's root beer

Banana Break 30 minutes 17. | 1 hour 27.
Whole bananas, banana trail mix, banana mini muffins, banana cream pie and banana smoothie

Coffee & Doughnut Break 30 minutes 19. | 1 hour 29.
Assorted glazed, filled and cake doughnuts with house coffee, flavored syrups, and rock candy sugar

The All-Natural 30 minutes 20. | 1 hour 29.
Individual bags of veggie chips and pita chips, Babybel cheeses with sun-dried tomato hummus, lemon-garlic hummus, mason jar fruit cups and CQ Lemon Water

Adrenaline Break 30 minutes 19. | 1 hour 29.
Kind Bars, Cliff Bars, chocolate-covered coffee beans and mixed nuts and Rock STAR energy drinks

AM Bake Shop Break 30 minutes 17. | 1 hour 27.
Banana bread, cinnamon coffee cake, warm cinnamon rolls and pecan sticky buns and house-brewed coffee

PM Bake Shop Break 30 minutes 17. | 1 hour 26.
Select Two Types of Cookies: Snickerdoodle, chocolate chip, oatmeal, rocky road and peanut butter; fudge brownies, raspberry bars, individual milks

New Orleans Break 30 minutes 19. | 1 hour 29.
Mini muffulettas, Zapp's Voodoo Chips, mini king cake parfaits and virgin hurricanes

Southern Tea Time 30 minutes 18. | 1 hour 28.
Tea sandwiches: salmon-cucumber and boursin spread, avocado, radish, country ham and fig, blueberries and citrus scones with lemon curd, and seasonal sweet tea

Southern Cupcake Break 30 minutes 18. | 1 hour 28.
Red velvet with cream cheese, spiced maple-bacon and chocolate turtle cupcakes and house-made peach iced tea

Candy Break 30 minutes 16. | 1 hour 26.
M&Ms, Jelly Belly beans, Jolly Ranchers, Swedish Fish, caramels, Laffy Taffy, Pixy Stix, chocolate candy bars and Lemon Sparklers

Citrus Break 30 minutes 18. | 1 hour 28.
Key lime bars, chili-lime cashew and fruit kabobs with citrus yogurt and lemon-infused CQ waters

Sodas, Water a la carte | 6 each

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

A LA CARTE

Food

Breakfast Bakeries & Muffins | 60. per dozen

Bagel Station | 65. per dozen
Plain, cinnamon raisin and everything

Philadelphia Cream Cheese, sweet butter, wild flower honey and preserves with a toaster

Cinnamon Buns | 65. per dozen

Mascarpone Marble Brownies | 65. per dozen

Cookies | 65. per dozen
Snickerdoodle, chocolate chip, oatmeal, rocky road and peanut butter

Miniature Desserts & Pastries | 65. per dozen

House-Made Granola with Whole, 2% and Skim Milk | 5. per person

Dannon Yogurt | 4.5 each

Greek Yogurt | 5. each

Seasonal Whole Fruit | 3.5 each

Fresh-Cut Fruit | 10. per person

Candy Bars | 6. each

Tortilla Chips & Salsa | 10. each

Assorted Gourmet Chips, Pretzels and Popcorn | 4.50 each

Ice Cream Novelties | 6. each

Deluxe Mixed Nuts | 45. per pound

Cliff Bars and Kind Bars | 6. each

Goo Goo Clusters and Moon Pies | 5. each

Beverages

Freshly Brewed Coffee | 103. per gallon

Assorted Tazo Tea | 103. per gallon

House-Made Peach Sweet Tea | 98. per gallon
Served with fresh lemon wedges

Raspberry Lemonade | 98. per gallon

Soft Drinks | 6. each

Still and Sparkling Bottled Waters | 6. each

Bottled Fruit Juices | 6. each

Vitamin Water | 7. each

Energy Drinks | 7. each

CQ Water Infusions | 98. per gallon
Various refreshing and seasonal flavors

bubly Flavored Water | 5.5 each

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LUNCH | BUFFETS *(priced per person)*

All luncheon buffets include unsweet iced tea, freshly brewed coffee and assorted hot tea.

Lunch of the Day | 53. • **Lunch** | 57.

South of the Border | Monday

Caesar Salad with Cotija cheese, croutons and fire-roasted poblano dressing
Cucumber, melon and jicama with agave vinaigrette
Corn, garbanzo beans, cherry tomatoes, green beans with tomato-lime vinaigrette
Chicken adobo
Beef barbacoa
Sweet potato and mushroom
Calabacitas con elote: zucchini, squash, corn, onion and peppers
Flour tortillas, jalapeño salsa, pico de gallo, guacamole, queso fresco and pickled onions
Borracho black beans
Mexican rice
Dulce de leche cheesecake
Mango and coconut mousse
Passion fruit tres leches cake
+ Baja garlic shrimp | 4.

Tennessee Flavors | Tuesday

Iceberg lettuce, grape tomato, cucumbers, Kenny's cheddar with buttermilk ranch
Harvest salad with soy beans, bulgur wheat, kale, pecans, green tomatoes and parsley lemon vinaigrette
Chopped salad with cauliflower, broccoli, cabbage, red onions, mushrooms, blue cheese and barbecue dressing
Chicken breast with apple vinegar white barbecue sauce
Barbecue pulled pork with chow chow
Vegetarian Hoppin' John paella
Cheddar mac and cheese
Southern-style green beans with roasted onions
Jalapeño cornbread
Individual apple cobbler
Jack Daniel's pecan bar
Individual triple layer chocolate trifle
+ Sliced beef brisket | 4.

Mediterranean | Wednesday

Baby greens, pickled fennel, goat cheese, strawberry, pecan and apple cider vinaigrette
Spinach, red bibb, mushrooms, red onion, chick peas, lemon-oregano vinaigrette
Cheese tortellini with fire-roasted tomatoes, figs, ricotta and pesto
Antipasto salad with fried artichoke, roasted peppers, cured meats, aged cheese and banana peppers
Chicken with citrus and tomato
Seared salmon with roasted fennel, spinach and capers
Béchamel vegetarian lasagna
Roasted new potatoes with rosemary
Garlic broccolini
Garlic-herb focaccia
Tiramisu
Panna cotta with strawberry-balsamic preserves
White chocolate cherry amaretto bars

The Sandwich Shop | Thursday

Kale vegetable soup
Wild rice salad with dried fruit, walnuts, herbs, sherry vinegar
Niçoise potato salad
BLT salad: baby gem lettuce, tomato, bacon, blue cheese, radish and green goddess dressing
Sliced turkey sandwich on croissant
House smoked pastrami panini on rye with grain mustard aioli and Swiss
Chicken pot pie with pastry
Vegetarian pita with hummus, cucumber, squash, tomato, corn and watercress
Assorted dirty potato chips
Mascarpone brownies
Chocolate caramel terrine
Raspberry cheesecake tarts

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LUNCH | BUFFETS *(priced per person)*

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Meat and Three Lunch | Friday

Southern Cobb with romaine, corn, black peas, pickled green tomatoes, country ham vinaigrette

Deviled macaroni salad

Broccoli-slaw

Choose three:

- Honey fried chicken
- Chicken and biscuits
- Meat loaf with mushroom gravy
- House smoked sliced brisket
- Fried catfish with Duke's Mayonnaise aioli
- Smoked sausage
- Tennessee mushroom and kale cannelloni

Sides:

- Fried apples
- Sour cream whipped potatoes with gravy
- Roasted tri-colored carrots and cauliflower
- Pull-apart honey rolls

Individual chess pie

Banana pudding

Red velvet cupcakes

Additional protein | 4.

Market Fresh Salad Bar | Saturday

Seasonal bisque

Market fresh salad:

Kale Caesar

Mixed greens with radish, carrot and cucumber

White balsamic vinaigrette, buttermilk ranch and Caesar dressing

Sweet potato with pickled parsley, spiked pecans and lime-ginger vinaigrette

Roasted corn with fregola, grilled halloumi cheese, mint and lemon basil vinaigrette

Tomato caprese with fresh mozzarella and berry balsamic reduction

Quinoa, dried apricot, pistachio and orange vinaigrette

Roasted salmon

Grilled chicken breast with lemon and oregano

Shrimp served warm with whole-grain mustard

Artisanal rolls

Cheesecake with berry compote

Fresh raspberry parfait

Flourless chocolate cake

Delicatessen | Sunday

Soup du jour

North Carolina coleslaw

Russet potato salad with bacon and sour cream

Hickory-smoked chicken salad with pecans

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

Selection of sliced turkey, roast beef*, smoked ham, cheddar cheese, Gouda, provolone and grilled vegetables

Garlic mayonnaise, pickles, giardiniera and whole-grain mustard

Assorted breads and rolls

House-made brownies

Chocolate-walnut blondies

Freshly baked cookies

+ Sliced pastrami | 4.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. These foods may be cooked to order.

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LUNCH | PLATED *(priced per person)*

All plated luncheons include unsweet iced tea, freshly brewed coffee and assorted hot tea and dessert.

Starter

Choose One:

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

Entrée

Choose One Entrée:

Beef Tenderloin* | 53.

Pan-seared beef filet with tomato marmalade, merlot reduction

Braised Beef Short Rib | 50.

Red wine-braised

French Cut Chicken

with Sun-Dried Tomatoes and Feta | 45.

Madeira mushroom sauce

Pan-Seared Chicken | 43.

Mustardo reduction

Salmon | 47.

Olive-tomato jam

Seasonal Catch | 60.

Carrot velouté

Sides

Choose one side:

- Smoked Gouda orecchiette
- Whipped potato with garlic and crème fraîche
- Quinoa pilaf
- Olive oil crushed potatoes
- Cheddar grits

Choose one vegetable:

- Broccolini
- Asparagus
- Heirloom carrots
- Brussels sprouts
- Blistered tomatoes

Dessert

Choose one:

- Lemon-blueberry meringue pie in a Mason jar
- Salted caramel brownie parfait in a Mason jar
- Southern banana pudding with fresh bananas, Nilla Wafers and toasted meringue in a Mason jar
- Chocolate-hazelnut crunch cheesecake bar
- Chocolate pot de crème, cinnamon Chantilly and cinnamon shortbread

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LUNCH | PLATED *(priced per person)*

All plated luncheons include unsweet iced tea, freshly brewed coffee and assorted hot tea and dessert.

Two-Course Executive Luncheon | 42.

Choose One Entrée or Entrée Salad

Entrée

- Chicken salad on croissant with lettuce and tomato, potato salad and pesto pasta salad
- Brisket pot pie, field green salad, carrots, cucumber, cheddar and charred lemon vinaigrette

Entrée Salads

- Five-spice beef flank steak*, charred edamame, carrots, spicy peanuts, frisée, radicchio and lemongrass dressing
- Kale salad with salmon, goat cheese, roasted sweet potatoes, pecans, dried cherries and maple Dijon vinaigrette
- Tennessee cobb salad with bibb lettuce, grilled chicken, black-eyed peas, roasted corn, cheddar cheese, bacon, tomatoes and barbecue dressing

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GAYLORD OPRYLAND'S SIGNATURE EVENT

Minimum of 150 guests to purchase these buffets (priced per person).

Taste of Opryland | 110.

Stax

All-natural beef sliders with aged cheddar, tomato and roasted garlic aioli

Veggie sliders with sun-dried tapenade

Flash-fried chips

Red velvet cupcakes

Paisano's

Made-in-the-room Caesar salad

Hand-tossed pizzas to include four cheese, pepperoni and vegetable

Tiramisu

Wasabi's at Water's Edge

Choice of vegetarian, California roll, crunchy shrimp and spicy tuna* rolls, wasabi, pickled ginger and soy sauce

Jack Daniel's on the Delta Walkway

Mason jar spinach salad with red onion, candied pecans, boiled eggs and warm bacon vinaigrette

Jack's honey rolls with Tennessee butter and sea salt served in cast iron

Beef brisket and molasses barbecue sauce

Pulled pork with Carolina vinegar sauce

Tennessee hot chicken with bread and butter pickles

Mason jar Jack Daniel's pecan pie and mud pie

CQ peach tea stations

Solario Cantina at Water's Edge *Requires attendant*

Corn tacos with choice beef, chicken or vegetarian

Cojita cheese, queso fresco, guacamole, smoked poblano salsa, assorted hot sauce and cumin crema

Warm Mexican brownie with cinnamon ice cream

Delta Delight Frozen Yogurt

Pick your flavors and toppings for a one of a kind treat

*Only available on the Delta Garden

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RECEPTIONS | STATIONED HORS D'OEUVRES

Hot Hors d'Oeuvres | 7.5 each

Tennessee Hot Chicken and Waffle Satay

Bourbon barrel maple syrup

Chicken and Cheese Empanada

Brie, Pear and Almond in Phyllo (V)

Smoked Barbecue Pork Spring Roll

Vegetarian Spring Rolls (VV)

Blue ginger sauce

Edamame Pot Sticker (V)

Beef Satay

Chimichurri

Thai Chicken Satay

Peanut sauce

Mini Beef Wellington

Béarnaise

Butter Pecan Shrimp Stick

Andouille Sausage Puff

Beef Short Rib on a Paddle

Wrapped with bacon

Low Country Boil Kabob with Shrimp

Mini Crab Cakes

Spiked aioli and Tennessee chow chow

Chicken Samosa

(V) = Vegetarian | (VV) = Vegan

Cold Hors d'Oeuvres | 7.5 each

Mini Low Country Shrimp Roll

Jack Daniel's

Whiskey-Soaked Fig (V)

Whipped blue cheese, brioche

Jewel Tomato with Mozzarella Mousse (V)

Basil pesto, Melba toast, sea salt

Mini Antipasto Skewers

Soppressata, mozzarella, olive, cherry tomato

Smoked Salmon on Grilled Baguette

Dill, capers, crème fraîche

Duck Rilette

Blackberry jam, smoked salt, served on crostini

Lump Crab Salad on Cucumber

Micro Chives

Togarashi-Seared Ahi Tuna on a Rice Crisp*

Wasabi, pickled carrot

Mini Charcuterie Board

Pumpnickel, cured beef, Kenny's reserve cheddar, house grain mustard

Mini BLT on Brioche

Opryland honey, Nueske's bacon, tomato, beer-mustard aioli

Nashville Hot Chicken Bites

Fried chicken, biscuit, hot sauce, house pickles, served room temperature

Passed Chef Shots | 8. Each

Cold

Spicy Shrimp

House-made bloody mary mix and cracked black pepper

The California

Hot house cucumber, crab and avocado

Hot

Celery Root & Potato Purée (V)

Wild mushroom ragù and truffle

Shrimp and Cheddar Grits

Bonnie Blue Farm goat cheese and Anson Mills grits

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RECEPTIONS | DISPLAYS & STATIONS

(priced per person)

Receptions

The Tennessee | 85.

Pimento deviled eggs

Mason jar salads:

- Applewood bacon potato salad with kale coleslaw
- Tomato cucumber salad with aged sherry, fried field peas, baby greens and buttermilk vinaigrette

Gourmet potato chip bar: Cheddar cheese sauce and barbecue sauce served with bacon, blue cheese and green onions

Buttermilk cheddar mac & cheese with assorted hot sauces

Shrimp and grits with Worcestershire sauce

Tennessee hot chicken with bread and butter pickles on Texas toast, carved smoked brisket with molasses barbecue sauce

Goo Goo parfait

Moon Pie terrine

Cherry cobbler

County Fair | 75.

Roasted peanuts

Individual pork rinds in nacho dip

Popcorn (popped in the room)

Fried pickle chips with buttermilk ranch dressing

Tater tot station: Cheddar cheese sauce, house-made chili, diced onions, bacon cracklins and sour cream

Corn dogs with mustard

Beef sliders on house-baked buns with jalapeño ketchup, cheese sauce, Roma tomatoes, shredded lettuce and roasted garlic aioli

Caramel corn, deep-fried Twinkies

Ice Cream Sundae Bar (*Requires attendant*):

- Vanilla, chocolate
- Chef's choice sundae toppings: hot fudge and caramel

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RECEPTIONS | DISPLAYS & STATIONS

(priced per person)

Receptions

Smoke House Reception | 115.++

Tennessee salad with Romaine, black-eyed peas, roasted corn, tomatoes, pecans and barbecue dressing

Buttermilk coleslaw

Grilled corn panzanella

Potato salad bar in Mason jars (*Requires attendant*)

Bacon, green onion, black olives, red onion, blue cheese, cheddar cheese, and assorted hot sauce

Signature chili, jalapeño corn bread muffins and honey butter

From the Opryland smoker:

House-smoked beef brisket, pulled pork, beer can chicken, smoked sausage, hot smoked cedar plank salmon

Barbecue Sauces:

Jack Daniel's molasses, Carolina peach and mustard, Alabama white

Sides:

Smoked Gouda mac & cheese, sweet potato streusel, sour cream whipped potatoes, shaved Brussels sprouts, bacon collards, heirloom carrots

Blackberry moonshine buckle

Pecan tarts

S'mores bars

Express Micro Plate* | 25.++

Choose Two:

Sushi roll

California, spicy tuna or fried shrimp

Mini muffuletta and Zapp's Voodoo chips

Pulled pork slider and sweet potato chips

Beef slider, cheddar, roasted garlic aioli, dirty potato chips

Nathan's all-beef mini hot dog, dirty potato chips

Braised mojo pork, Cuban black beans, rice bowl

Sweet potato, kale, mushrooms, feta, toasted almonds, brown rice bowl

Sushi bowl, shrimp, edamame, spicy peanut, whipped avocado, sushi rice

*Only available before a group's departure off property. All Stations have attendant fees, all paper and plastic. All Stations based on one hour of service. Entrées come with choice of soda or water

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

RECEPTIONS | DISPLAYS & STATIONS

(priced per person)

Make any station an action station. Contact your catering manager for more information.

Stations

Artisanal Cheese Display | 20.

Selection of domestic and imported cheese garnished with seasonal fruit, sliced breads, preserves and gourmet crackers

Fresh Fruit Display | 13.

Honey and walnut dipping sauce

Chef's Selections of House-Rolled Sushi* | 24.

(Based on 4 pieces per person)

California rolls, nigiri and shrimp dynamite rolls with pickled ginger, wasabi and soy sauce

Southern Sushi | 22.

(Based on 4 pieces per person)

Fried chicken sushi, Cajun shrimp and pork sushi, wasabi and soy sauce

Lettuce Wrap Station | 17. *Requires attendant*

Boston Bibb, Thai-spiced chicken and beef and Napa slaw

Antipasti Display | 25.

Parma ham, imported provolone cheese, salami, Mortadella, marinated peppers, mushrooms, grilled artichokes, eggplant, olives and bread sticks

Market Vegetable Crudité | 13.

Buttermilk green goddess and hummus

Tennessee Hot Chicken and Sweet Corn Bread | 21.

Requires attendant

Buttermilk-brined Tennessee fried hot chicken with bread & butter pickles, hot sauce, sweet corn bread and whipped honey butter

Satay Station | 19.

Indonesian beef, chicken and vegetable satays marinated in ginger, green curry paste, grilled scallions and Asian dipping sauces

Salad and Grain Bar | 27.

Kale Caesar, Chopped House and Cobb Salads

Fregola and Quinoa

Whipped avocado, white bean hummus, lavosh

Parmigiano-Reggiano, blue cheese and aged cheddar

White balsamic vinaigrette, buttermilk ranch and Caesar dressing

Pulled chicken and shrimp

Calzone Station | 20. *Requires attendant*

Choose Two:

• Four cheese

• Mushroom and onion

• Ricotta and ham

• House-ground sausage and pepperoni

Marinara and Asiago béchamel on the side

Sliders and Chips Station | 22.

(Based on 2 per person & requires attendant)

All sliders served with house-made barbecue chips

Choose Two:

• Molasses barbecue pulled pork with pickled slaw

• Angus beef with pimento cheese aioli, Bibb lettuce and tomato

• Peach barbecue with pulled chicken with Tennessee chow chow

• Crab cakes with Old Bay aioli and shredded lettuce

• Vegan burger with lettuce and house-made tomato relish

Served with blue ginger soy, pickled cucumber and Asian slaw

Taco-Taco | 22.

Choose Two:

• Veracruz-style spice-rubbed white fish

• Pulled chicken

• Beef barbacoa

• Pork shoulder carnitas

Served with flour tortillas, pickled red onion, whipped avocados, queso fresco, chipotle ranch, cilantro slaw and pico de gallo

Mac and Cheese Station | 19.

Elbow pasta served with:

• Barbecue pork mac & cheese

• White aged cheddar

• Mushroom and smoked Gouda

Rice Bowls Station | 20. *Requires attendant*

Braised mojo pork, Cuban black beans, rice

Sweet potato, kale, mushrooms, feta, toasted almonds, brown rice

Sushi bowl, shrimp, spicy peanut, guacamole, rice

Assorted hot sauces, tamari, black vinegar

Southern Paella Station | 20.

Long grain rice, andouille sausage, shrimp, chicken,

charred peppers and onions

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

RECEPTIONS | DISPLAYS & STATIONS

(priced per person)

Carvings

Requires attendant

Pork Roulade with

Chestnuts, Blue Cheese and Spinach | 16.

Smoked cheddar grits and whole-grain mustard reduction

Herb and Pepper-Crusted Tenderloin of Beef* | 23.

Béarnaise aioli and artisan rolls

Slow Smoked Beef Brisket | 17.

Slow-smoked beef brisket, peach mopping sauce and cornbread

Sage-Rubbed Breast of Turkey | 18.

Cranberry relish, pan gravy and parsnip purée

Prime Rib* | 20.

Sour cream horseradish, au jus and artisan rolls

Maple-Brined Fresh Ham | 14.

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

Bourbon Planked Salmon | 17.

Sweet onion and scallion sauce

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RECEPTIONS | DESSERT *(priced per person)*

Ice Cream Sundae Social | 24.

Requires attendant

Warm chocolate chip cookies baked in the room, chocolate fudge brownies, butterscotch brown butter bars

Vanilla, chocolate and strawberry ice cream

Warm salted caramel sauce and hot fudge

Pineapple and strawberry sauce

Candied pecans, maraschino cherries and fresh cream

French Market Reception | 25.

Crème brûlée

White chocolate-raspberry, coffee and double chocolate

Macarons

Blueberry, chocolate, lemon-poppy seed and raspberry

Crepe station

Berries, Nutella and fresh cream

Southern Sweets | 23.

Mason jar parfaits

Moon Pie, Goo Goo Cluster and Salted Caramel Brownie

Cobblers - *served in cast iron skillets*

Apple, blackberry and peach served with vanilla ice cream

Pecan brittle

Hickory-smoked cocoa nibs and chocolate

DIY Ice Cream Cookie Sandwich Bar | 23.

Warm cookies, snicker doodle, peanut butter, chocolate chip and oatmeal

Dulche de leche, strawberry, chocolate and vanilla ice cream

Candied walnuts, rainbow sprinkles, chocolate chips and crushed Heath bar

S'mores Station | 22.

Toast your own s'mores with house-made marshmallows, chocolate bar, Nutella and graham crackers

S'mores cupcakes

Chocolate cupcake w/ marshmallow filling and chocolate buttercream

Chocolate bark

Dried fruit and nuts

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DINNER | PLATED *(priced per person)*

All plated dinners are served with house-made bread, iced water, freshly brewed coffee and assorted hot tea.

Starter

Choose One:

- Red pepper and eggplant bisque en croute
- Crab and sweet corn bisque en croute
- Mixed baby greens, blue cheese, candied walnuts, dried cherries and red wine vinaigrette
- Pinot Noir poached pear salad with candied pecans, prosciutto, tomatoes and lavender vinaigrette
- Iceberg wedge with crisp bacon, blue cheese, diced carrots, blistered tomatoes, cucumbers and herb buttermilk dressing
- Caprese salad with arugula, honey balsamic, mozzarella cheese, tomatoes and basil pistachio pesto

Entrée

Choose One:

- French Cut Chicken Breast** | 73.
Parsnip purée, Brussels sprouts, roasted mushrooms, blistered tomatoes and lemon-thyme butter
- Oven-Roasted Georgia Chicken** | 72.
Peach mustard glaze, pecans, Boursin cheese, Swiss chard and wheat berry wild rice
- Honey Bourbon-Glazed Cobia** | 80.
Creamed kale, Hoppin' John risotto cake and roasted corn salsa
- Chili-Rubbed Pork Chop** | 78.
Grilled asparagus, roasted garlic mashed potatoes and charred tomatoes
- Braised Short Ribs** | 90.
Asiago and sage polenta, roasted carrot hash and lemon garlic broccolini
- Filet of Beef*** | 100.
Merlot wine glaze, tomato jam, roasted baby carrot and shallot mashed potatoes
- New York Strip*** | 95.
Red wine reduction, celery root mashed potatoes, onion bacon marmalade and roasted heirloom carrots

Duo Entrée

- Chicken & Short Rib Hash** | 92.
French cut chicken, shredded short rib, mushroom demi-glace, shallot whipped potatoes and asparagus
- Chargrilled Tenderloin of Beef* and Maryland Lump Crab Cake** | 112.
Shallot demi-glace, grain mustard butter sauce, fennel potato gratin, blistered tomatoes and asparagus
- Chargrilled Tenderloin of Beef* with Grilled Shrimp** | 110.
Ragu porcini mushrooms, basil hollandaise, pancetta risotto, charred corn hash and baby carrots
- Chargrilled Tenderloin of Beef* with Crab Crusted Cobia** | 115.
Merlot wine glaze, creole buerre blanc, wheat berry risotto and braised kale

Dessert

Choose One:

- Lemon Meringue Cheesecake and Blueberry Pie**
Served with lemon curd gelato
 - Strawberry-Rhubarb Cobbler and Buttermilk Gelato**
Oat streusel crust and brown butter cake
 - Caramel Cheesecake**
Apple-walnut cake and linzer cookie
 - White Chocolate Pistachio Bar**
Cranberry biscotti and pistachio gelato
 - Dark Chocolate Praline Terrine**
Cinnamon pound cake and cherry-amaretto gelato
 - White Chocolate Clementine Tart**
Pumpkin spice cake and mascarpone cream chocolate macaron
- Add a custom logo to your dessert | 4.

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DINNER | BUFFETS *(priced per person)*

All dinner buffets include iced water, freshly brewed coffee and assorted hot tea.

The Southern | 97.

Hoppin' John rice salad with grilled asparagus and feta

Spinach salad with apricots, pecans, bacon, goat cheese and sweet onion vinaigrette

Pickled shrimp, field peas, green tomatoes, kale and aged sherry vinaigrette

Brussels sprout slaw

Pan-seared chicken breast with apple cider sauce

Gulf snapper with sweet corn and scallion butter

Beef tenderloin with smoked peppercorn, double cola barbecue lacquer *Requires attendant*

Warm Yukon gold potato salad

Sweet potato streusel

Roasted corn succotash with pearl onions

Smashed sweet potato

Freshly baked honey rolls

Goo Goo Cluster parfait with caramel, salted peanuts, milk chocolate and marshmallow

Pecan toffee bars with short bread crust

Spiked bread pudding with bourbon-caramel sauce

All-American | 95.

Tomato shrimp cocktail salad with frisée and cucumber

Greens with roasted apple, goat cheese, smoked almonds and white balsamic vinaigrette

Artichoke and olive salad with arugula and sherry-herb vinaigrette

Carved beef sirloin with pinot noir sauce *Requires attendant*

Pan-seared chicken breast with spinach and tomato ragout

Roasted salmon with caper-raisin beurre blanc

Roasted fingerling potatoes

Roasted carrot hash

Freshly baked rolls

New York cheesecake with mixed berry compote

Caramel apple terrine

Boston cream pie

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DINNER | BUFFETS *(priced per person)*

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Italian | 96.

Caprese salad with heirloom tomatoes, buffalo mozzarella, fried basil and balsamic reduction

Green salad with Gorgonzola cheese, toasted pine nuts, plumped sun-dried cherries and barrel-aged sherry vinaigrette

Farro salad with tomatoes, mushrooms, citrus and basil

Sundried tomato focaccia

Prosciutto and Parmigiano-Reggiano display

Chicken piccata with lemon butter and capers

Seasonal catch of the day with sage and crushed tomatoes

Braised short ribs with roasted garlic and garnished with green olives

Olive oil crushed potatoes

Roasted cauliflower, zucchini, raisins, pine nuts

Tiramisu

Panna cotta with clementine compote cannoli

Assorted cannoli

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BEVERAGE SERVICE

Host-Sponsored Bars

1-Hour

Resort Brands | 32.

Deluxe Brands | 28.

2-Hour

Resort Brands | 46.

Deluxe Brands | 42.

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

Hand-Crafted Cocktails

13. per drink

Prohibition-inspired with house-made bitters, brown and clear liquors, custom flavored ice and perfectly garnished glassware

Perfect for those receptions that you need to make a little more upscale

Hosted Bars on Consumption

Resort Brand Liquor | 12. per drink

Deluxe Brand Liquor | 11. per drink

Wine | 10. per glass

Domestic Beer | 7.5 per bottle

Craft/Import Beer | 8.5 per bottle

Bottled Soft Drinks | 5.5 each

Bottled Mineral Water | 5.5 each

Bottled Fruit Juices | 5.5 each

Wines

Starving Artist | 10. per glass

Sycamore Lane
Chardonnay and Cabernet

One Hit Wonder | 11. per glass

Greystone Cellars
Chardonnay and Cabernet

Opry Stars | 12. per glass

Storypoint Vineyards
Chardonnay and Cabernet

Liquor

Resort Brands

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

Deluxe Brands

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

Beer

Craft/Import

- Heineken
- Corona
- Samuel Adams

Domestic

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

Non-Alcoholic

- Becks
- O'Douls

Make your bar local with these great Nashville products:

Yazoo Beers | 8.5 each

Corsair Liquors | 11. & up per drink

77 Ale | 8.5 each

Celebrate Gaylord Opryland's 40th anniversary with an exclusive American Pale Ale (APA) from Blackstone Brewing Company, Nashville's oldest and most award-winning brewery.

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

All prices are subject to a 25% service charge and 9.25% sales tax.
Additional Tennessee tax of 15% on liquor and wine

WINE MENU

BUBBLES

Freixenet, Blanc de Blancs, Cava Brut , <i>Catalonia</i>	36
Segura Viudas "Aria," Cava Brut , <i>Catalonia</i>	40
La Marca, Prosecco , <i>Italy</i>	48
Moët & Chandon, Brut , "Impérial," <i>Champagne</i>	125
Mumm Napa, Brut , "Prestige," <i>Napa Valley</i>	68
Veuve Cliquot "Yellow Label," Brut , <i>Reims</i>	135
Gruet, Brut Rose , <i>New Mexico</i>	72
Moët & Chandon "Dom Perignon," Vintage Brut , <i>Epernay</i>	295

SWEET WHITES / BLUSH

St. Supery Vineyards, Moscato , <i>Napa Valley</i>	52
Chateau Ste. Michelle, Riesling , <i>Columbia Valley</i>	40
Arrington Vineyards, White Blend , <i>Tennessee</i>	52
Conundrum, White Blend , <i>California</i>	56
Beringer, White Zinfandel , <i>California</i>	40

LIGHT WHITES

Pighin, Pinot Grigio , <i>Friuli-Venezia</i>	50
Salmon Creek, Pinot Grigio , <i>California</i>	40
Terlato Family Vineyards, Pinot Grigio , <i>Friuli</i>	58
Brancott Estate, Sauvignon Blanc , <i>Marlborough</i>	48
Kim Crawford, Sauvignon Blanc , <i>Marlborough</i>	56
Chateau de Sancerre, Sancerre , <i>Loire</i>	68
Cakebread Cellars, Sauvignon Blanc , <i>Napa Valley</i>	75
Cloudy Bay, Sauvignon Blanc , <i>Marlborough</i>	80

CHARDONNAY

Arrington Vineyards, Chardonnay , <i>Tennessee</i>	48
Cakebread Cellars, Chardonnay , <i>Napa Valley</i>	98
Chateau Ste. Michelle, "Canoe Ridge Est.," Chardonnay , <i>Horse Heaven Hills</i>	62
Clos du Bois, Chardonnay , <i>North Coast</i>	56
Greystone Cellars, Chardonnay , <i>California</i>	58
J.W. Morris, Chardonnay , <i>California</i>	40
Louis Jadot, "Pouilly Fuisse," Chardonnay , <i>Burgundy</i>	68
Shafer, "Red Shoulder Ranch," Chardonnay , <i>Carneros</i>	135
Storypoint Vineyards, Chardonnay , <i>California</i>	54
Trefethen, Chardonnay , <i>Napa Valley</i>	85

LIGHT-BODIED REDS

Acacia, Pinot Noir , <i>Carneros</i>	56
MacMurray Ranch, Pinot Noir , <i>Central Coast</i>	60
Mark West, Pinot Noir , <i>California</i>	48
Merry Edwards, Pinot Noir , <i>Sonoma Coast</i>	128
Solena, "Grand Cuvee," Pinot Noir , <i>Willamette Valley</i>	75
Alamos, Malbec , <i>Mendoza</i>	40
Decoy by Duckhorn, Merlot , <i>Sonoma County</i>	60
J.W. Morris, Merlot , <i>California</i>	40
Rutherford Hill, Merlot , <i>Napa Valley</i>	56
Stags' Leap Winery, Merlot , <i>Napa Valley</i>	110

FULL-BODIED REDS

Avalon, Cabernet Sauvignon , <i>Napa Valley</i>	56
Caymus, Cabernet Sauvignon , <i>Napa Valley</i>	225
Ferrari-Carano, Cabernet Sauvignon , <i>Alexander Valley</i>	86
Greystone Cellars, Cabernet Sauvignon , <i>California</i>	48
Jordan, Cabernet Sauvignon , <i>Sonoma County</i>	140
Louis Martini, Cabernet Sauvignon , <i>Napa Valley</i>	60
Lyeth, "L de Lyeth," Cabernet Sauvignon , <i>Sonoma County</i>	52
Silver Oak, Cabernet Sauvignon , <i>Alexander Valley</i>	165
Stag's Leap Wine Cellars, "Artemis," Cabernet Sauvignon , <i>Napa Valley</i>	150
Sterling, Cabernet Sauvignon , <i>Napa Valley</i>	65
Storypoint Vineyards, Cabernet Sauvignon , <i>California</i>	54
Hayman & Hill, Meritage , <i>Napa Valley</i>	56
Ruffino, Riserva Ducale, Chianti Classico , <i>Tuscany</i>	68
Arrington Vineyards, "Red Fox," Sangiovese Blend , <i>Tennessee</i>	48
D'arenburg, "Laughing Magpie," Shiraz , <i>McClaren Vale</i>	72
Conde de Valdemar, Tempranillo , <i>Rioja</i>	44
Numanthia, "Termes," Tempranillo , <i>Toro</i>	92
St. Francis, "Old Vines," Zinfandel , <i>Sonoma County</i>	66
The Prisoner, Zinfandel Blend , <i>Napa Valley</i>	90

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GUIDELINES | OPERATIONAL POLICIES

Attendance Estimates & Guarantees

1. A 10-day updated estimate attendance count is required on all meal functions. Your catering manager must be notified of the updated estimate of attendance by 8 a.m. Central Standard Time on the specified days. In the event an updated estimate of attendance is not received by 8 a.m. Central Standard Time, the original or most recent estimated attendance count will be utilized. The 10-day estimated attendance numbers can be increased or decreased by a maximum of 10% when submitting the 72-hour final guarantee. Increases above 10% will be accommodated based upon product availability from suppliers and cannot be guaranteed. Your catering manager will provide you with a schedule of dates the updated estimates are due.
2. A 72-hour (3 working days) guarantee is required on all meal functions. Prior to each event, your catering manager must be notified of the exact number of attendees from whom you wish to guarantee payment by 8 a.m. Central Standard Time on the specified days. In the event a guarantee is not received by 8 a.m. Central Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on Tuesday, the guarantee must be received by 8 a.m. Central Standard Time on the preceding Friday. The Hotel will only plate food for the guaranteed number of meals and prepare to serve the set number as follows: 5% over the final guarantee for events 499 guests and below and 3% over the final guarantee for events with 500 guests and above.

Additional Fees, Taxes, Pricing & Payment

1. All food and beverage functions are subject to a 25% service charge and 9.25% sales tax. Wine and liquor are subject to an additional 15% tax.
2. All bars are subject to a \$200.00 bartender charge.
3. Attendants for stations including Carvers are \$200.00 charge per station.
4. Pop-Up Fees – The hotel reserves the right to add an \$85 fee to all “pop-up” requests. A “pop-up” is classified as an event that is requested for the hotel within 72 business hours of the group arrival.
5. Seating arrangements are 72” round tables set up for 10 persons per table. Requests for seating arrangements with fewer than 10 persons per table will incur additional labor fees.
6. When entertainment is contracted, the client will be responsible for any costs incurred for additional audio/visual, electrical hook-ups, Food & Beverage and Security. Client should be aware and inform the hotel of setup times for contracted entertainment.
7. Any meal functions requiring complete table setup by more than one half-hour prior to serving time or a delay of one half-hour over the planned starting time is subject to a labor charge.
8. Prices – Prices herein are subject to increase in the event costs of food, beverages or other costs of operations increase at the time of the function. Patron grants the right to the hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the patron, providing, however, patron shall have the right to terminate this agreement within 7 days after such written notice from Gaylord Opryland Resort and Convention Center Nashville.
9. Payment must be made in advance of the function unless credit has been established to the satisfaction of the hotel, in which an event deposit shall be paid at the time of signing. The balance of the account is due and payable 30 days after the date of the function. A deposit of 25 percent of the total balance of social functions is required.
10. All event orders must be signed prior to the first event.

General Information & Policies

1. The hotel does not allow any food or beverages to be brought in from the outside by guests, due to city, state, health and liquor laws. The hotel will purchase any special items requested from a licensed purveyor.
2. Carved menu items can be served a maximum of 2 hours per state health codes. After a 2-hour period has elapsed, the carved item must be removed and/or replaced if additional quantities were ordered and still available.
3. Outdoor Functions – The hotel reserves the right to make the decision to move any outdoor function to the inside backup space due to inclement weather. You will be advised of all options for your function at a minimum of 8 hours in advance of the event. The hotel's decision is final.
4. Gaylord Opryland Resort and Convention Center, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Control Board's regulations. It is our policy, therefore, that all liquor must be supplied by the hotel and sold by the drink. The hotel will purchase specific items requested from licensed vendors.
5. The hotel, according to the guaranteed minimum number of people anticipated, assigns function rooms. Room rental fees are applicable, and additional set-up fees could be applied for room sets changed on the day of the event. The hotel reserves the right to change groups to a room more suitable at the hotel's discretion, if attendance decreases or increases.