



GAYLORD
OPRYLAND®

MAKING MOMENTS TOGETHER EXTRAORDINARY

Exhibitor/Sponsor Catering & Services Menu

In today's highly competitive market, it's important to ensure that every dollar spent results in a positive outcome. This is particularly true for exhibitors, who must differentiate themselves from the competition to draw in their intended audience. Our team can assist you in achieving your objectives by creating unique and personalized booth experiences.



Boost Your Business

- Expand networking opportunities
- Maximize face time with potential customers
- Increase lead generation
- Gain a competitive edge

For more information,
reach out to your Catering Manager today!

Menu selections are subject to change.
Pricing guaranteed through June 30, 2024

ATTENDANCE ESTIMATES & GUARANTEES

1. Ten (10) business days prior to all food and beverage functions, the Resort requires the customer to submit an expected number of guests for each scheduled function. The Catering Department must be notified of the expected attendance by 8:00 AM CST on the specified days.

In the event the expected number of guests is not received by 8:00 AM CST, the original or most recent expected attendance count will be utilized.

The 10-day expected attendance numbers can be increased or decreased by a maximum of 10% when submitting the 72-hour final guarantee.

2. A final guaranteed number of guests is required on all Food and Beverage functions 72-hours (3 business days) prior to the function date. The final guarantee must be submitted by 8:00 AM CST.

If the guarantee is not received by the cut-off date/time, The Resort will assume the expected number of guests submitted ten (10) business days prior to the event is the final guarantee. For functions scheduled on Tuesday, the guarantee must be received by 8:00 AM CST on the preceding Friday.

For plated food and beverage functions, the Resort will set seating for 3% over the guarantee for all group events with a maximum over set of 50. Food will only be prepared for the guarantee, not the overset.

3. If the final guarantee increases by more than 10% from the ten (10) day expected guest count, the Resort reserves the right to increase the per person pricing for those attendees by an additional 15%.

This fee will be charged to the Group's master account to cover costs incurred by the Resort for rush orders. This also applies if there are any increases to the final guaranteed number of attendees within (3) business days before the start of the event, or if the Group adds a new catered food function within (3) business days of the start of the event.

4. If the final guarantee decreases by more than 10% the Group will be charged the menu price per person as stated on the applicable event order (plus taxes and service charge) multiplied by the number of attendees reduced in excess of 10%.

GENERAL INFORMATION & POLICIES

1. The Resort 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 Resort will purchase any special items requested from a licensed purveyor.

2. To ensure food quality, buffet pricing is based on (2) hours of service or less; Additional charges may incur for extending hours of service. Hot/Cold menu items can be served for a maximum of (2) hours per state health codes. After a (2) hour period has elapsed, the menu items must be removed and/or replaced if additional quantities were ordered and still available.

3. Guidelines for Outdoor Functions – For evening functions, the Resort will decide (5) hours prior to the event start time on the day of your function whether the function will be held inside or outside. For daytime functions the Resort will decide by 6:00 PM on the day prior. Should there be a report of 40% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures above 90 degrees or below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, the Resort reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or STARS.

4. The Resort, 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 the Resort's policy that all liquor must be supplied by the Resort and sold by the drink. The Resort will purchase specific items requested from licensed vendors.

5. The Resort, according to the guaranteed minimum number of people anticipated, assigns function rooms. The Resort reserves the right to change groups to a room more suitable at the Resort's discretion, if attendance decreases or increases. Room rental fees are applicable, and additional set-up fees could be applied for room sets changed on the day of the event.

6. For events where amplified music is being played, the volume may not exceed 85 decibels.

ADDITIONAL FEES, TAXES, PRICING & PAYMENT

1. Room rental and food and beverage (F&B) prices are subject to a service charge (currently 13.505%) and an administrative fee (currently 12.495%). The service charge is distributed in its entirety to banquet servers, bartenders, and meeting room attendants. The administrative fee is not a tip, gratuity or service charge for any employee. Unless a fee is specifically denoted as a 'service charge', it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the Hotel.
2. All food and beverage functions are subject to a 9.25% sales tax. Wine and liquor are subject to an additional 15% tax.
3. All bars are subject to a \$250.00 +tax bartender charge (based on (3) hours of service).
4. Attendants for stations including Carvers are \$250.00 +tax charge per station.
5. To cover the Delta Island fountain during a contracted function, there will be a \$1,500.00+ fee incurred.
6. Coffee breaks charged on consumption are subject to a \$250.00++ minimum spend per location. Should the consumption actualize below the minimum spend, the difference between the actual spend and \$250.00++ will be applied to the Group master account.
7. A \$250.00++ fee will be charged for buffets for groups less than 35 people.
8. 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.
9. 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 Resort of setup times for contracted entertainment.
10. Any meal functions requiring complete table setup by more than a half-hour prior to serving time or a delay of a half-hour over the planned stating time is subject to a labor charge.
11. All event orders must be signed (30) days prior to the first event, or the Resort reserves the right to increase the per person pricing for those events by an additional 15%. This fee will be charged to the Group's master account to cover costs incurred by the Resort for rush orders.

12. 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. Customer grants the right to the Resort to increase such prices or to make reasonable substitutions on the menu with prior written notice to the Customer, providing, however, Customer shall have the right to terminate this agreement within (7) days after such written notice from the resort.

13. Payment must be made in advance of the function unless credit has been established to the satisfaction of the Resort, 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% of the total balance of social functions is required.

14. Events hosted outdoors in atrium space, the Grand Ole Opry House, and Gaylord Opryland Event Center, will be subject to a \$8.00++ per Guest setup fee. A \$80.00++ per person minimum is required for events hosted outdoors, in atrium space, and the Gaylord Opryland Event Center. A \$100,000.00++ minimum is required for a Delta Island buyout. Catering at the Grand Ole Opry House requires a \$10,000.00++ minimum per function.

15. Booth Delivery Fee - All booths deliveries/set-ups are subject to a \$50+ fee.

SPECIAL MEALS

1. Group must provide special meal tickets to identify the attendee receiving a special meal. The Catering Department will provide details for the meal ticket.
2. Kosher/Halal meals require (14) days advance notice. Current menu prices for Kosher/Halal meals are:
Breakfast - \$75 pp. Lunch - \$105 pp. Dinner - \$120 pp.
3. Special meal requests received after the guarantee due date are considered an increase in the final guarantee and charged accordingly.
4. During plated meals, special meals are included in the guarantee and charged at the same per person price listed on the event order. (Excludes Kosher/Halal meals. Standard rates apply.)
5. For buffet style meals, individual plated special meals will incur a \$30.00++ fee, in addition to the buffet price listed on the event order.
6. For a preset course where special meal requests are in excess of (20) plates, the Customer should consider tailoring the menu selection to accommodate the full group. A \$7.00++ fee applies per person for pre-set salads or desserts being replaced by a special meal when in excess of (20).

DIETARY LEGEND

- | | |
|----------------------|-------------------------|
| (D) - Contains Dairy | (G) -Contains Gluten |
| (N) - Contains Nuts | (S) -Contains Shellfish |
| (V) - Vegetarian | (VV) - Vegan |

ORDER FORM

EVENT DATE:
____ / ____ / ____

BOOTH #: _____

CUSTOMER INFORMATION :

Name: _____

On-Site Contact: _____

Phone: _____

On-Site Phone: _____

Email: _____

On-Site Email: _____

Company Name: _____

Company Mailing Address _____

ORDER DETAILS :

STATIONS

ITEM	DESCRIPTION	QTY	PRICE	START TIME	END TIME
VIP Nespresso Machine	Pricing includes 1 Attendant & Electrical Power	Max: 6	\$350++ per hour 2-Hour Minimum Estimated capability: 45 drinks / hour		
Assorted Ice Cream Novelties ~Table Top Freezer~	Pricing includes freezer and power. Qty of bars must be guaranteed in advance	Max: 4	Bars: \$6.50++ each Minimum Order of 25		
Assorted Ice Cream Novelties ~Roll In Freezer~	Pricing includes freezer and power. Qty of bars must be guaranteed in advance	Max: 2	Bars: \$6.50++ each Minimum Order of 75		
Popcorn Machine with Seasonings ~Table-Top Display~	Pricing includes (1) Attendant & Power. Qty of Bags must be guaranteed in advance	Max: 3	\$275++ per hour* 2-Hour Minimum Estimated capability: 100 bags / hour *\$5.50++ per bag		

ORDER FORM

EVENT DATE:

____ / ____ / ____

BOOTH #: _____

A LA CARTE (Charged on Consumption)

ITEM	PRICE	START TIME	END TIME	QTY
Assorted Candy Bars	\$7++ Each			
Assorted Chips & Pretzels	\$7++ Each			
Veggie Straws & Spice Straws	\$7++ Each			
RXBAR & Kind Bars	\$8++ Each			
Whisps Cheese Crisps & Nuts	\$9++ Each			

A LA CARTE (per person)

ITEM	PRICE	START TIME	END TIME	QTY
Breakfast Bakeries & Muffins (D)(G)(N)(V)	\$72++ Per Dozen			Dozen(s)
Bagel Station: Plain, Cinnamon Raisin, and Everything Bagels (D)(G)(V) Philadelphia Cream Cheese (D), Sweet Butter (D) Wild Flower Honey, and Preserves	\$72++ Per Dozen			Dozen(s)
Cinnamon Buns (D)(G)(V)	\$72++ Per Dozen			Dozen(s)
Fudge Brownies (D)(G)(V)	\$72++ Per Dozen			Dozen(s)
Cookies: Snickerdoodle (D)(G)(V), Chocolate Chips (D)(G)(V), Rocky Road (D)(G)(N)(V)	\$72++ Per Dozen			Dozen(s)
Mini Afternoon Desserts (D)(G)(V)	\$72++ Per Dozen			Dozen(s)
Market Style Fresh Fruit Display with Honey Walnut Dipping Sauce (D)(N)	\$20++ Per Person			
Market Vegetable Crudite with Buttermilk Green Goddess (D), Hummus (VV) Pita Chips (G)	\$22++ Per Person			
Warm Bavarian Pretzel Sticks with Choice of One Dip (Yazoo Beer Cheese or Warm Pimento Fondue Cheese) (D)(G)	\$72++ Per Person			

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____ / ____ / ____

BOOTH #: _____

COLD HORS D'OEUVRES

ITEM	PRICE	START TIME	END TIME	QTY
Hummus Stuffed Mini Peppers (VV)	\$10++ Per Piece			
Pimento Cheese Bacon Bite (D)(G)	\$10++ Per Piece			
Mini Antipasto Skewers Soppressata, Mozzarella (D), Olive Cherry Tomato	\$10++ Per Piece			
Mini BLT on Brioche (G)(D) Honey, Nueske's Bacon, Tomato, Beer-Mustard Aioli	\$10++ Per Piece			
Lump Crab Salad on Cucumber (S) Micro Chives	\$10++ Per Piece			
Jack Daniel's Whiskey-Soaked Fig Whipped Blue Cheese (D), Brioche (G)(V)	\$10++ Per Piece			

**Minimum Requirement / 25 pieces per each selection*

HOT HORS D'OEUVRES

ITEM	PRICE	START TIME	END TIME	QTY
Tennessee Hot Chicken and Waffle Satay Bourbon Barrel Maple Syrup (D)(G)	\$10++ Per Piece			
Candied Apple Pork Belly Skewers (G)	\$10++ Per Piece			
Vegetarian Spring Rolls (G)(VV) Blue Ginger Tamari Sauce	\$10++ Per Piece			
Beef Satay (G) with Chimichurri	\$10++ Per Piece			
Thai Chicken Satay (N) with Peanut Sauce	\$10++ Per Piece			
Mini Beef Wellington (D)(G) with Béarnaise	\$10++ Per Piece			
Southern Spring Roll (G) BBQ Pork, Collard & Mustard Greens	\$10++ Per Piece			
Fried Pimento Mac and Cheese Fritter (D)(G)(V)	\$10++ Per Piece			
Mini Crab Cakes (D)(S) Spiked Aioli and Tennessee Chow Chow	\$10++ Per Piece			

**Minimum Requirement / 25 pieces per each selection*

ORDER FORM

EVENT DATE:

____ / ____ / ____

BOOTH #: _____

DESSERT STATIONS

PACKAGE	DESCRIPTION	PRICE	START TIME	END TIME
Southern Sweets Display	Southern Caramel Cake (D)(G) Blackberry and Peach Custard (D)(G) Blueberry and Cherry Cobblers (D)(G) Chocolate Tart (D)(G)	\$26.00++ Per Person		
Ice Cream Social	Warm Chocolate Chip Cookies (D)(G) Fudge Brownies (D)(G) Blondies(D)(G)(V) Vanilla, Chocolate Ice Cream(D) Strawberry Gelato Warm Salted Caramel Sauce (D) Chocolate Sauce (D) Strawberry Sauce (VV) Candied Pecans (N), Maraschino Cherries, Fresh Cream ~Requires Attendant~	\$28.00++ Per Person		

NON-ALCOHOLIC BEVERAGES

ITEM	PRICE	STARTING QTY	REFRESH (Y/N)	MAX QTY		START TIME	END TIME
Freshly Brewed Coffee Regular*	\$150++ Per Gallon	Gallons		Gallons			
Freshly Brewed Coffee Decaffeinated*	\$150++ Per Gallon	Gallons		Gallons			
Assorted Hot Teas*	\$150++ Per Gallon	Gallons		Gallons			
House-made Southern Peach Sweet Tea	\$130++ Per Gallon	Gallons		Gallons			
Fruit Infused Water	\$130++ Per Gallon	Gallons		Gallons			
Assorted Soft Drinks (Pepsi Products)**	\$8++ Per Drink						
Naked Juice Smoothies**	\$9++ Per Drink						
Bottled Fruit Juices**	\$8++ Per Drink						
Bottled Energy Drinks**	\$9++ Per Drink						
bubly Flavored Sparkling Water**	\$8++ Per Drink						

*(1) Gallon generally serves 12 - 16 cups.

**Bottled beverages are charged on consumption

All prices are subject to a 13.505% service charge, 12.495% administrative fee, and 9.25% sales tax.

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____ / ____ / ____

BOOTH #: _____

ALCOHOLIC BEVERAGES

ITEM ON CONSUMPTION	PRICE	START TIME	END TIME	DESCRIPTION
Resort Brand Liquor	\$16+++ Per Drink			Grey Goose, Bacardi Superior, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal Patron Silver Tequila, Hennessy Privilege VS
Deluxe Brand Liquor	\$14+++ Per Drink			Absolut, Bacardi Superior, Captain Morgan Original Spiced Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniel's Jose Cuervo Tradicional Plata, Courvoisier VS
Resort Brand Wine	\$75+++ Per Bottle			Bilancia Pinot Grigio, Italy Time & Territory Sauvignon Blanc, Australia Time & Territory Pinot Noir, California Block 26 Red Blend, Italy
Deluxe Brand Wine	\$68+++ Per Bottle			Silver Spirit Chardonnay, California Silver Spirit Cabernet Sauvignon, California Abelia Rose, Italy
Craft/Import Beer	\$10++ Per Drink			Heineken, Corona, Samuel Adams, Yeehaw IPA
Domestic Beer	\$9++ Per Drink			Budweiser, Bud Light, Miller Lite
Hard Seltzer	\$9++ Per Drink			White Claw Black Cherry, Truly Wild Berry

Alcoholic beverages being served require the assistance of a Gaylord Opryland Bartender.

Bartender fees are \$250 per event/4 hours.

+++ Liquor and Wine incur an additional beverage Tax of 15%

*Design Custom
Cocktails to Match
Your Company's Colors*



All prices are subject to a 13.505% service charge, 12.495% administrative fee, and 9.25% sales tax.



GAYLORD OPRYLAND®

RESORT & CONVENTION CENTER

Nashville

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