



CATERING MENU

1200 Conference Center Blvd

Embassy Suites by Hilton Murfreesboro SE Nashville | 615.890.4464



BREAKFAST

BREAKFAST

All breakfast offerings feature orange juice, freshly brewed Columbian coffee or premium tea. 25% service charge and 9.75% tax will be applied. Prices are per person.



American Classic | \$30 per guest

Cheesy Scrambled Eggs, Applewood Smoked Bacon, Crispy Home Fried Potatoes, Seasonal Whole Fruit, Buttermilk Biscuit, Breakfast Pastries

The Healthy Morning | \$32 per guest

Scrambled Egg Whites with Goat Cheese, Steamed Asparagus or Seasonal Equivalent, Tomatoes, Herbed Olive Oil and Seasonal Fruit Cup



BREAKFAST

All breakfast offerings feature orange juice, freshly brewed Columbian coffee and premium tea.

All Buffets are served for 90 minutes and have a minimum of 40 guests.

A \$150 or \$5 per person charge, whichever is greater, will be applied for groups under 40 guests. 25% service charge and 9.75% tax will be applied.



Embassy Signature Continental | \$26 per guest

- Seasonal Display of Fresh Fruits
- Coffee Cakes, Danishes and Croissants with appropriate accompaniments
- Assorted Low-Fat Yogurts

Contains gluten free options



Manchester | \$32 per guest

- Seasonal Display of Fresh Fruits
- Coffee Cakes, Danishes and Croissants with appropriate accompaniments
- Scrambled Eggs with Sharp Cheddar and Chives
- Applewood Smoked Bacon, Breakfast Sausage Links
- Rosemary Roasted Baby Potatoes
- Contains gluten free options



Nolensville | \$36 per guest

- Seasonal Display of Fresh Fruits
- Coffee Cakes and Danishes
- Apple Cinnamon Oatmeal with Maple Sugar
- Seasonal Berries and Low-Fat Yogurts
- Baked Breakfast Casserole with Eggs, Bacon, Herbs, Cheddar and Sourdough
- Applewood Smoked Bacon, Breakfast Sausage Links
- Roasted Red Potatoes with Savory Spices

BREAKFAST ENHANCEMENTS

All Enhancements are serviced for 90 minutes with a minimum of 50 guests. Stations are not stand-alone events.
All enhancement offerings are served with filtered ice water
25% service charge and 9.75% tax will be applied



Oatmeal Central | \$8 per guest

- Old Fashioned Oatmeal
- Cinnamon Apples
- Assorted Dry Fruits
- Sweet Cream, Creamery Butter, Assorted Sugars and Honey

Farm Fresh Eggs to Order | \$12 per guest

- Fluffy Omelets and Fresh Eggs Prepared to Order with a Selection of Regionally inspired ingredients

Attendant Fee – Per every 50 guests - \$100

Biscuits In The Boro | \$14 per guest

- Freshly Baked Cheddar Drop Biscuits and Sweet Cream Drop Biscuits
- Chocolate Gravy and Berry Whipped Cream
- Smoked Black Pepper Sausage Gravy or Smoked Paprika Mushroom Gravy
- Creamy Cheese Grits with Tabasco

Minimum of 50 guests



B R E A K S

BREAKS

Prices are per person. A customary taxable service charge and sales tax will be added to prices.
All Breaks are served for 1 hours. A 25% service charge and 9.75% tax will be applied.



Awaken | \$18 Per Guest

Seasonal Display of Whole Fresh Fruit, Cinnamon Rolls, Seasonal Berry and Yogurt parfait Station with Vanilla Almond Granola

DIY Trail Mix Station | \$16 Per Guest

Assorted Sweet, Salty, Smoked and Crunchy Snacks with a Variety of Dried Fruits, Nuts, and Candies

Shortcake Bar | \$14 Per Guest

Minimum of 50 Guests
Southern Style Sweet Biscuit Shortcakes, Fresh Whipped Turbinado Sugar and Vanilla Cream, Macerated Seasonal Berries

Coffee Shop Bakery | \$14 Per Guest

Assorted Individually Wrapped Breads, Muffins and Cakes Served with Columbian Coffee Station and Premium Tea Selection

Dip Dip Hooray! | \$14 Per Guest

Minimum of 50 Guests
Caramelized Onion Dip with Kettle Potato Chips, Pimento Cheese Dip with Pretzel Twists, and Chocolate Chip Cookie Dip with Vanilla wafers

Tri Star Break| \$17 Per Guest

Local Seasonal Crudité Display with Nashville Hot Ranch Dip, Assorted Goo Goo Clusters, Moon Pies, and Sweet Iced Tea

Embassy Sweets| \$18 Per Guest

Assorted Freshly Baked Cookies and Decadent Dessert bars

Beverage Station |

\$18 – 4 Hours Per Guest

\$28 – 8 Hours Per Guest

Soft Drinks, Coffee, Tea, Water and Soda



ALA CARTE REFRESHMENTS

Prices are per person. A customary taxable service charge and sales tax will be added to prices.
All Breaks are served for 1 hours. A 25% service charge and 9.75% tax will be applied.

Refreshments

- Freshly Brewed Columbian Coffee \$628 Per Gallon
- Iced Tea \$42 Per Gallon
- Chilled Juices \$55 Per Gallon
- Soft Drinks \$4.50 Each
- Bottled Water \$4 Each
- Hot Chocolate Station \$8 Per Guest
- Lemonade or Fruit Punch \$44 Per Gallon
- Sparkling Water \$6 Each
- Seasonal Infused Water \$40 Per Gallon
- Hot Tea- \$42

A La Carte

- Granola Bars \$4 Each
- Candy Bars \$4 Each
- Breakfast Sandwiches with Egg, Meat, and Cheese \$6 Each
- Individual Trail Mix \$4 Each
- Assorted Individual Bags of Kettle Chips \$5 Each 
- Fresh Whole Fruit \$3 Each
- Fresh Fruit Tray \$7 Per Guest 
- Chips and Salsa \$5 Per Guest
- Soft Pretzels with Dijon Honey Mustard \$7 Per Guest

By the Dozen

Brownies \$40 Per Dozen *can be gluten free individually wrapped upon request* 

Dessert Bars \$42 Per Dozen

Assorted Fresh Baked Breakfast Pastries and Muffins \$40 Per Dozen

Bagels and Cream Cheese \$38 Per Dozen Cookies \$40 Per Dozen



LUNCH

PLATED LUNCH

All plated lunch offerings are preset with filtered ice water, brewed unsweetened iced tea, garden salad, warm rolls and plated dessert selection. Freshly brewed Columbian Coffee can be stationed or pre-set upon request. To ensure the best service, you may select between two options.

If you select two options, you must provide a meal card for your attendees.

\$4/each preset item over the guarantee. 25% service charge and 9.75% tax will be applied



Del Sur Grilled Chicken (GF) | \$37 per guest



Cumin and Chipotle Marinated Chicken Breast, Green Cilantro Rice, Fire Roasted Corn and Black Beans Salsa, Avocado Creama

Lemon Dill Chicken | \$37 per guest

Roasted Chicken with Lemon Butter Sauce, Parmesan Mashed Potatoes and Chefs Seasonal Vegetables

Balsamic Chicken Breast (GF) | \$36 per guest



Marinated Chicken Breast, Garlic Mashed Potatoes, Oven Roasted Tomatoes, Grilled Vegetables, Balsamic Reduction

Red Pepper Salmon | \$40 per guest

Poached Atlantic Salmon, Red Pepper Coulis, Wild Rice Pilaf, Steamed Haricot Vert Green beans with Shallot Butter

Grilled Sirloin Steak * (GF) | \$42 per guest



Grilled Sirloin, Huntsman's Wild Mushroom Demo-Glace, Heirloom Potatoes, Chefs Seasonal Vegetables

Chef's Choice of Seasonal Dietary Offering



Vegan, Keto, Vegetarian, Gluten and/or Dairy Free Offerings in Keeping with the Season




PLATED LUNCH



Plated Lunch Starter Options | + \$2 per guest

- Garden Salad included in plated lunch 
- Caesar Salad with Focaccia Croutons
- Gateway Salad with Mixed Greens, Feta Cheese, Candied Pecans, Strawberries, Two Dressings 
- Spinach Salad with Hard Cooked Eggs, Heirloom Tomatoes, Crumbled Bacon, Two Dressings

Plated Lunch Dessert Choices

- Flourless Chocolate Torte with Cherry Coulis and Sweet Cream 
- Individual Key Lime Pie Tarte with Toasted Coconut and Mango Sauce
- Carrot Cake with Candied Pineapple
- Raspberry Brule Cheesecake with White Chocolate
- New York Cheesecake with Seasonal Berries
- Chefs Seasonal Specialty Cheesecake

BUFFET LUNCH

A \$150 charge will be applied for groups under 40 guests. All buffets are currently available for groups of 25 or more. If you have fewer than 25 guests your Event Manager can provide plated menu options. All buffets are served for 90 minutes and include a filtered water and brewed unsweetened tea station. Columbian Coffee can be stationed upon request. A 25% service charge and 9.75% tax will be applied.



Taste of Italy | \$42 per guest

- Caesar Salad
- Italian Sausage with Peppers and Onions
- Chicken Parmesan
- Baked Tortellini Alfredo
- Grilled Vegetables
- Fresh Baked Garlic Bread
- Assorted Italian Desserts

Contains gluten free and vegan options



Southern Charm | \$44 per guest

- Garden Salad
- Bone in Roasted Chicken with House Bourbon Barrel Smoked Seasoning
- Beef Brisket with Spicy Red BBQ
- Corn Casserole
- Braised Collard Greens
- Cheesy Loaded Mashed Potatoes
- Corn Bread and Soft Yeast Rolls
- Fresh Baked Fruit Cobblers

Contains gluten free options



Tennessee BBQ | \$42 per guest

- Mixed Garden Salad
- Pulled Pork with Molasses BBQ
- Pulled Chicken with Carolina Gold BBQ
- Pimento Mac and Cheese
- Bacon Baked Beans
- Buttermilk Biscuits
- Banana Pudding and Bourbon Pecan Pie

Contains gluten free options



BUFFET LUNCH

Sonora | \$40 per guest

- Grilled Salad with Radishes, Grilled Corn, and Avocado Dressing
- Fajita Style Chicken
- Shredded Barbacoa Beef
- Warm Flour Tortillas and Taco Accompaniments
- Black Beans with Green Chiles
- Spanish Rice with Cilantro
- Dulce De Leche Cheesecake and Cinnamon Churros

Contains gluten free and vegan options. Dessert and gluten free tortillas available upon advanced request



Southern Glen | \$39 per guest

- Garden Salad with Assorted Toppings
- Mustard Potato Salad
- Assorted Deli Meats and Cheeses
- Assorted Bakery Style Rolls
- Lemon Poppy Seed Chicken Salad
- Tomato Basil Bisque with Crackers (V)
- Kettle Cooked Potato Chips
- Assorted Dessert Bars

Contains gluten free options. Gluten free bread and dessert available upon advanced request



TN Meat and Three | \$42 per guest

Choose Two:

- Chicken and Dumplings
- Pulled Pork with Cola BBQ
- Grandmas Biscuit Topped Chicken Pot Pie
- Black Pepper Pork Loin with TN Chow Chow
- Homestyle Pot Roast with Root Vegetables

Served with:

- Garden Salad with Two Dressings
- Smothered Green Beans
- Cheddar Mac and Cheese
- Buttered Mashed Potatoes
- Hot Rolls
- Chef's Choice of Desserts


Contains gluten free options. Gluten free dessert available upon advanced request

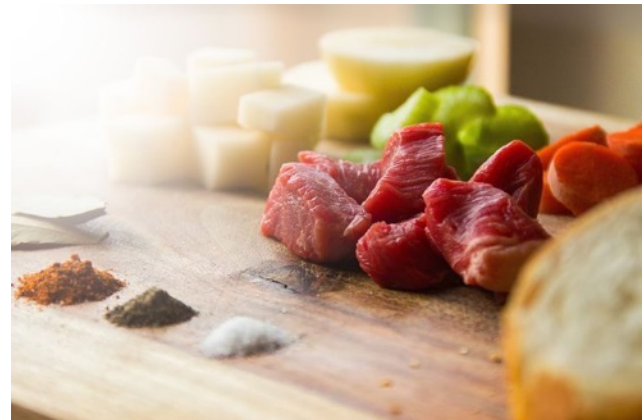


GRAB AND GO LUNCH TIME

All grab and go lunches include whole fruit, potato chips, chocolate chip cookies, condiments, and bottled water. Maximum of 2 lunch options may be selected.
Add \$2 per guest for a dietary restriction option. A 25% service charge and 9.75% tax will be applied. All grab and go lunches are \$30++



- Cranberry Pecan Chicken Salad on a bed of Greens with Butter Croissant
- Grilled Vegetables, Roasted Chickpeas and Red Pepper Hummus on a bed of greens 
- Grilled Chicken Caesar Salad with Sun Dried Tomatoes and Shaved Parmesan
- Smoked Ham, Swiss Cheese, Tomato and Bibb Lettuce on a Bakery Brioche Bun
- Tortellini Pasta Salad with Pesto, Oven Roasted Tomatoes, Fresh Mozzarella, Arugula and Grilled Chicken



DINNER

PLATED DINNER

Prices are per person. A customary taxable service charge and sales tax will be added to prices. All Dinner offerings are Served with Filter Water and Brewed Unsweetened Iced Tea, Columbian Coffee, Garden Salad, Warm Rolls, and Dessert. 25% Service Charge and 9.75% tax will be applied.



Filet Mignon | \$66

Seared Filet, Scalloped Potatoes Dauphinoise, Cabernet Veal Reduction, Seasonal Vegetables

Verlasso Salmon | \$52

Basted Salmon Filet, Miso Honey Glaze, Black Sesame Rice, Steamed Seasonal Vegetables with Sesame Oil



Rosemary Chicken | \$45

Seared Chicken with Creamy Rosemary Mushroom Sauce, Parmesan Mashed Potatoes and Haricot Vert Green Beans



Chefs Dietary Offerings

|Based on Seasonal Availability

- Vegan
- Vegetarian
- Gluten
- Dairy
- Keto



Herb Crusted Chicken | \$46

Panko Parmesan and Herb Crusted Chicken, Confit Tomato Sauce, Garlic Mashed Potatoes and Seasonal Vegetables

PLATED DINNER



Plated Honey Mustard Pork Loin | \$48 per guest

Honey Roasted Pork Loin, Whole Grain Mustard Sauce, Brown Buttered egg Noodles, Seasonal Vegetables

Duo Plated Options

Filet and Chicken | \$68 per guest*

Petite Filet with Shallot Demi-Glace, Garlic and Smoked Paprika Chicken Breast Crème Fraiche Whipped Potatoes, Seasonal Vegetables



Filet and Salmon | \$70* per guest

Petite Filet and Verlasso Salmon with Parmesan Peppercorn Compound Butter, Herbed Couscous and Seasonal Baby Vegetables


PLATED DINNER



Plated Dinner Starter Options | + \$2 per guest

- Garden Salad included in Plated Dinner 
- Caesar Salad with Focaccia Croutons
- Gateway Salad with Mixed Greens, Feta Cheese, Candied Pecans, Strawberries, Two Dressings
- Spinach Salad with Hard Cooked Eggs, Heirloom Tomatoes, Crumbled Bacon, Two Dressings 

Plated Dinner Dessert Choices

- Flourless Chocolate Torte with Chocolate Curls and Raspberry Coulis
- TN Cheesecake with Pecan Crust and Jack Daniels Caramel Sauce 
- Chocolate Curl Cake with Bordeaux Cherries and Cream
- Peanut Butter and Chocolate Mile-High Pie with Sweet Cream and Berry Sauce
- Chefs Seasonal Specialty Cheesecake

BUFFET DINNER

A \$150 fee will be applied for groups under 40 guests. All buffets are currently available for groups of 25 or more. If you have fewer than 25 guests your Event Manager can provide plated menu options. All buffets are served for 90 minutes and include stationed filtered water and a brewed unsweetened tea station. Columbian Coffee can be stationed upon request. A 25% service charge and 9.75% tax will be applied.



Dinner Includes:

- Chefs' choice of Seasonal Vegetable and Starch
- Warm Rolls
- Dessert Display Including Chocolate, Fruit and Cheesecake Dessert
- Includes Vegetarian and Gluten Free Options upon Advanced Request



Cumberland Trail

2 Entrees | \$55 per guest

3 Entrees | \$60 per guest

Choice of Two Starters

- Garden Salad with Two Dressings
- Spinach Salad with Heirloom Tomatoes, Hard Cooked Egg, Crumbled Bacon
- Caesar Salad with Shaved Parmesan and Focaccia Croutons
- Homestyle Potato Salad with Mustard and Celery
- Seasonal Fruit Salad with Berries & Grapes
- Tortellini Pasta Salad with Tomato Vinaigrette



Choice of Entrees

- Roasted Pork Loin with Whole Grain Mustard Sauce (GF)
- Mile High Chicken, Honey Dijon Marinated Topped with Sauteed Mushrooms, Bacon and Cheddar Cheese Cream Sauce
- Herb Roasted Chicken with Lemon Jus (GF)
- Chicken Cordon Bleu with White Pepper Mornay Sauce
- Beef Brisket with Jack Daniels BBQ Sauce (GF)
- Marinated Chicken with Balsamic Reduction and Sun-Dried Tomatoes (GF)
- Butter Roasted Filet of Salmon with Lemon Caper Sauce (GF)
- Wild Mushroom Risotto with Spinach and Chevre (GF/V)

BUFFET DINNER

The Lodestone | \$56 per guest

- Garden Salad with two Dressings
- Meatloaf with Tangy Tomato Sauce
- Smothered Chicken with Bacon Mushrooms and Cheddar
- Yukon Gold Mashed Potatoes
- Seasonal Vegetable Medley
- Nannys Squash Casserole
- Chefs Selection of Desserts

Contains gluten free options and vegetarian options  



The Big Easy | \$57 per guest

- Garden Salad with two Dressings
- Chicken Gumbo with Okra
- Jambalaya with Andouille Sausage
- Shrimp Etouffee with Goat Cheese Grits
- Green Beans with Tasso Ham
- Chefs Selection of Festive Desserts

The Olive Grove | \$58 per guest

- Classic Caesar Salad
- Caprese Salad with Basil Pesto
- Garlic Cheese Bread
- Chicken Marsala with Button Mushrooms
- Red Wine and Rosemary Braised Beef
- Parmesan Risotto
- Grilled Vegetables with Balsamic Reduction
- Assorted Italian Desserts



RECEPTION STATIONS

All Stations are serviced for 90 minutes, Minimum of 50 guests. Stationed are not stand-alone events and are offered as additions
A 25% service charge and 9.75% tax will be applied.



Taste of Italy | \$22 per guest

- Tri-Colored Cheese Tortellini with Roasted Garlic Cream Sauce
- Penne Pasta with Shaved Aged Parmesan Cheese and Marinara Sauce
- Farfalle with Herb Oil, Roasted Tomatoes and Spinach with Crumbled Goat Cheese
- Rustic Warm Rolls

Attendant Service Fee | Per 50 Guests \$100

Shrimp and Grits | \$26 per guest

- Local Goat Cheese Grits with Cracker Pepper, Sauteed Jumbo Shrimp with Trinity Creole Sauce, Scallions

Chef Attendant Fee | Per 50 Guests \$100 – prepared al a minute

Street Tacos | \$28 per guest

- Barbacoa Beef, Chipotle Chicken, Flour and Corn Tortillas, Guacamole, Pico De Gallo, Cilantro, Diced Onions, Cotija Cheese, Sour Cream



Slider Station | \$28 per guest

- Pick Two:
 - BBQ Pulled Chicken
 - Brisket
 - Pulled Pork

Served with Kettle Cooked Potato Chips and Pickles

Dim Sum Station | \$28 per guest

- Vegetable Eggroll, Ginger Chicken Satay, Pork Pot Stickers and Tempura Fried Shrimp with Sweet Thai Chili Sauce and Scallion Ginger Soy Dipping Sauce

From the Garden | \$14 per guest

- Local Lettuces, Assorted Seasonal Vegetables, Garlic Croutons, Bacon Pieces, Feta Cheese, Shredded Cheddar Cheese, Two Dressings, Warm Rolls and Butter
- Add Grilled Chicken | \$5 per guest
- Add Poached Salmon | \$7 per guest
- Add Blackened Shrimp | \$7 per guest



RECEPTION DISPLAYS

All Stations are serviced for 90 minutes, Minimum of 50 guests. Stationed are not stand-alone events and need to be in addition to other food.
A 25% service charge and 9.75% tax will be applied.



Brown Sugar Glazed Ham with Dijon Mustard Aioli, Assorted Hot Rolls, Pineapple Bourbon Chutney

\$500 Each – Serves 30-40 guests

Carving Attendant Fee \$100 per 100 guests

Peppered Strip Steak*, Horseradish Crème Fraiche, Balsamic Mushrooms and Assorted Hot Rolls

\$700 each – Serves 25-30 guests

Carving Attendant Fee \$100 per 100 guests

Spinach Dip with Aged Parmesan, Served with Corn Tortilla Chips

\$300 each – serves 50 guests

Vegetable Display with Seasonal Array of Vegetables, Roasted Red Pepper Hummus and Sriracha Ranch Dipping Sauce

\$11 per guest  

Cheese Display Array of Domestic and Imported Cheese, Boursin Cheese Ball, Assorted Crackers and Crisps

Garnished with Seasonal Berries and Mixed Nuts

\$14 per guest

Display of Fresh Seasonal Fruits and Berries with Fluffy Raspberry Yogurt Dip

\$14 per guest

House Made Pimento Cheese Ball served with Smokey Tomato Jam and Assorted Crackers

\$10 per guest

Charcuterie Display of Cured and Smoked Meats, Pickled Vegetables, Whole Grain Mustard, Local Chow Chow, Fresh Herbs, Sharp Cheddar and Rustic Breads

\$20 per guest

Antipasto Display with Fresh mozzarella, Roasted Tomatoes, Pepperoni, Fresh Basil, Castelvetrano Olives, Pepperoncini, Grilled Vegetables, Rosemary Crackers

\$19 per guest

H O R D ' O E U V R E S

Minimum order of 100 pieces. Pricing based on 100 pieces. A 25% service charge and 9.75% tax will be applied.



Hot Selections

\$500 Priced at 100 pieces per selection below

- Panko Crusted Chicken Tenders with Dijon Honey Mustard and Ranch Dressing
- Raspberry Brie and Almond in Pastry with Honey
- Greek Spanakopita
- Vegetable Spring Rolls with Sweet Chili Sauce
- Choice of BBQ or Swedish Meatballs
- Spicy Brown Sugar Bacon Wrapped Scallops
- Petite Beef Wellington
- Buffalo Chicken Empanadas
- Pimento Macaroni and Cheese Fritters
- Beef Satay with Pineapple Teriyaki and Toasted Sesame

Cold Selections

\$450 Priced at 100 pieces per selection below

- Cranberry Pecan Chicken Salad with Butter Crackers
- Grape Tomato and Goat Cheese Bruschetta
- Smoked Salmon on Water Crackers
- Crostini with Horseradish Cream and Seared Beef Filet
- Dill Crab Salad in Pastry Shells
- Miniature Fruit and Chocolate Cheesecake Assortment

Meeting Planners Reception Package

No Substitutions offered. Includes warm rolls, iced tea and water stations. Package is served for 60 minutes from the scheduled start time, minimum of 50 guests.
A 25% service charge and 9.75% tax will be applied.



Four Stationed Hors D' Oeuvres

- Panko Crusted Chicken Tenders with Dijon Mustard and Ranch Dressing
- Greek Spanakopita
- Vegetable Spring Rolls with Sweet Thai Chili Sauce
- Choice of BBQ or Swedish Meatballs

Additionally Included Are The Following Items:

Market Cheese, Fruit and Vegetable Display with Assorted Crackers and Nuts

Self Service Italian Pasta Station

- Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce
- Penne Pasta with Shaved Aged Parmesan Cheese and Marinara Sauce

\$52 per guest

breakfast

breaks

lunch

reception

dinner

BEVERAGE

technology



BEVERAGE

ENJOY

- martinis
- champagne
- margaritas
- red wine
- white wine
- beer
- non-alcoholic

BEVERAGE

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



Well Tier

Conciere Vodka

Conciere Rum

Conciere Gin

Conciere Bourbon

Conciere Tequila

Sycamore Lane Cabernet | Merlot | Chardonnay

and Pinot Grigio

Hosted | \$10 per guest

Cash | \$11 per guest

Premium Tier

New Amsterdam Vodka

Bacardi Rum

Gordon's Gin

Jim Beam Bourbon

Camarena Tequila

Johnny Walker Red

Sycamore Lane Cabernet | Merlot | Chardonnay |

Pinot Grigio

Hosted | \$12 per guest

Cash | \$13 per guest

Super Premium Tier

Ketel One Vodka

Bacardi Rum

Hendricks Gin

Maker's Mark

Patron Silver Tequila

Johnny Walker Black

Chloe Cabernet | Merlot |

Chardonnay | Pinot Grigio

Hosted | \$14 per guest

Cash | \$15 per guest

Domestic Beer:

Bud Light | Budweiser | Michelob Ultra

Hosted & Cash Bar | \$6 per beer

Import Beer:

Corona Extra | Modelo | Sam Adams

Hosted & Cash Bar | \$7 per beer

BEVERAGE



Package Pricing:

Beer and Wine:

1 hour: \$19
2 hours: \$25
3 hours: \$30
4 hours: \$33

Premium Tier:

1 hour: \$22
2 hours: \$29
3 hours: \$37
4 hours: \$49

Well Tier:

1 hour: \$22
2 hours: \$28
3 hours: \$35
4 hours: \$40

Super Premium Tier:

1 hour: \$25
2 hours: \$30
3 hours: \$43
4 hours: \$49

Add On Selections:

Add Night Cap package for \$11 per drink or \$4 to any tier and will include the following:

Hennessey | Courvoisier | Bailey's | Kalua Cream Whiskey



Hotel Policies

Outside Food & Beverage

- Due to health regulations, no outside food or beverage is permitted in the hotel meeting spaces or public area

Pricing Changes/Supply Chain Constrictions

- All food pricing and menu selection are subject to change. There may be increases in prices due to unforeseen changes in market condition at the time of your event. We will communicate these increases to you at least 30 days in advance unless menu selection are submitted within 30 days of your event, at which point pricing changes will be communicated on BEO. Due to supply chain constrictions, menu substitutions may be required and will be communicated within 72 hours of arrival

Final Guarantee & Menu Changes

- The guarantee of your attendees is due at least 72 hours (3 business days) before your event. If you have not provided, the contracted expected number of attendees will default as the guarantee.

Miscellaneous Information

- The Hotel is not a nut free facility, we will not add nuts as an ingredient but cannot guarantee environment is free of nuts
- The Hotel will not over set a banquet room by more than 10% of the F&B Final guarantee. There will be an \$8 per person fee to preset over the guarantee for plated meals
- We can alternate desserts however there will be a maximum of 2 desserts
- All breaks are scheduled for 60 minutes and buffets are scheduled for 90 minutes of service times. Nonperishable items may be left out for up to 2 hours upon client's request
- All Food & Beverages services are provided by Embassy Suites by Hilton Murfreesboro
- Use of outside catering services, "take-out" or delivery services including bringing in your own food & beverage is strictly prohibited in all meeting & banquet spaces. If this policy is breached in any way additional fees will be assessed and event may be shut down. Special occasion cakes (i.e. wedding cakes) will be the only exception. There will be a \$1.50 per person fee for cake cutting.
- Food & Beverage cannot be removed from the hotel's banquet areas due to local health guidelines
- All beef steak meals are prepared medium, unless otherwise specified
- All prices are subject to service charge and sales tax (subject to change without notice)

Prohibited Items

- No fireworks or incendiary devices, helium balloons, confetti may be used indoors at the Hotel. Any event that has fog machines, fueled cooking demonstrations or lasers must have a certified permit from the local Fire Marshall. We do not allow glitter, confetti, smoke or fog machines in any of our event spaces unless it is permitted such as above. Additional cleanup fee will be applied to event orders for use of confetti.

Additional Equipment:

- If additional equipment is necessary that exceeds Hotel's inventory, you agree to pay for the cost of renting the additional equipment