

Wedding Services

Complimentary Guest Room

A Complimentary Room located on our Executive Level, with Champagne, Chocolate Dipped Strawberries and vouchers for Breakfast in Jackson's Veranda, is provided for the Bride and Groom on the night of their reception.

Complimentary Transportation

Let us get you on your way to your honeymoon; complimentary transportation to and from Nashville International Airport, for you and your guests.

Hospitality Suite

Our Hospitality Suites are the perfect opportunity for your family and friends to visit in an informal setting before or after your big event.

Guestroom Rates

The Holiday Inn Select - Opryland /Airport will extend special Guestroom Rates on Friday and Saturday nights for friends and family. Early arrival or late departures are considered on an individual basis.

Reception Set Up Fee

Set up Fee of \$500.00 includes-
Guest Book Table, Gift Table,
Individually Designed Cake table,
Parquet dance floor, Stage for Band or DJ,
Complimentary Cake Cutting Service
and Complimentary centerpieces (which consist of
white pillar candles on mirrored tiles)

Wedding Ceremony

Set Up Fee

Set up fee of \$300.00

Wedding Consultant to coordinate ceremony

Atrium will be privately reserved

Theater Style seating to accommodate your guests

Enhancements

Candelabras

7 Candles, Brass

\$42.00/Pair

7 Candles, Silver

\$49.00/Pair

9 Candles, Brass

\$49.00/Pair

9 Candles, Silver

\$56.00/Pair

Champagne Fountain

Silver Champagne Fountain

Starting at

\$60.00 each

Chair Covers with Tie-On Bows

See color choices below

Starting at

\$7.00 each

Table Overlays

See color choices below

Starting at

\$15.00/Table

Linen Colors

White, Ivory, Beige, Maize, Lemon, Peach, Orange, Terra Cotta, Chocolate, Mint, Lime, Kelly, Hunter, Turquoise, Aqua, Light Blue, Periwinkle, Navy, Light Pink, Pink, Red, Purple, Cherry Red, Lilac, Claret, Purple, Grey and Black. Specialty colors are available upon request.

Wedding Reception

International and Domestic Cheese Display

Complete with Seasonal Fresh Fruit, Water Crackers, Sliced French Baguettes, and an assortment of Fine Cheeses

Garden Fresh Vegetable Crudites

Market Fresh Assortment of Crisp Fresh Vegetables creatively displayed with Roasted Red Pepper Dip and Gorgonzola Garlic Cream

Choose Four of the following Hot Hors d'oeuvres

Smoked Chicken Quesadilla with Sour Cream and Salsa
Beer Battered Cheese Sticks with House made Marinara
Spanikopita - Spinach wrapped in Phyllo with Feta Cheese
Mini Chicken Cordon Bleu with Dijon Cream
Seafood Stuffed Mushrooms with Hollandaise
Maryland Crab Cakes with Red Peppers Remoulade
Coconut Shrimp with Honey Dip and Cocktail Sauce
Smoked Chicken Salad on Herb Crostinis
Scallops wrapped with Bacon
Mini Assorted Quiche with Hollandaise
Italian Meatballs in Field Mushrooms Sauce
Egg Roll with Duck Sauce and Soy Sauce
Grilled Buffalo Wings with Gorgonzola Sauce
Crab Ragout with Duck Sauce
Jalapeno Peppers with Red Pepper Jam

Choose One of the Following

Pasta Station

Tri-colored Rotini Pasta with Grilled Chicken tossed lightly in Basil Pesto with Sun-Dried Tomatoes, Bell Peppers, and Bermuda Onions

*Pasta Station may be prepared in the room by our culinary staff for \$50.00 per attendant. We recommend 1 chef per 50 people

Or

Carving Station

Peppered Beef tenderloin whole roasted with Garlic, Rosemary, Bernaise Sauce, and Port Wine Demi Glaze

*Carving Station requires an attendant for \$50.00. We recommend 1 attendant per 50 people

Tropical Fruit Fondue

Served under a Pineapple Tree with Diced Melon, Strawberries, Pound Cake, and Rich Dark Chocolate Fondue, Chantilly Crème, and Powdered Sugar

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas with Fresh Lemon and Clover Honey

Champagne Toast

\$43.95 per Person

Price is sales tax and service charge inclusive

Plated Dinner Selections

Plated Dinner selection to include fresh brewed regular and decaffeinated coffee, Iced Tea and complimentary champagne toast

International and Domestic Cheese Display

Complete with Seasonal Fresh Fruit, Water Crackers, Sliced French Baguettes, and an assortment of Fine Cheese

Garden Vegetable Crudites

Market Fresh assortment of Crisp Vegetables creatively displayed with Roasted Red Pepper Dip and Gorgonzola Garlic Cream

Soup or Salad

Choose one of the following:

Select House Salad

Fresh Tropical Fruit Cup

Traditional Caesar Salad

Charred Tomato Bisque

Shrimp Bisque (add \$3.95 per person)

Choose One of the following Entrees

Your Choice of Entrée includes Bakery Fresh Bread and Butter Roses, Chef's Choice of Appropriate Starch and Vegetable, Fresh Brewed Coffee, Decaffeinated Coffee, and Herbal Teas with Fresh Lemon and Clove Honey

Roasted Beef Tenderloin & Shrimp

Certified Angus Rosemary Rubbed Beef Tenderloin topped with Bernaise and paired with Three Garlic Seared Shrimp served with Rice Pilaf and Broccoli-Cauliflower Medley

\$48.95

Chicken Cordon Bleu

A boneless Breast of Chicken with a thin slice of Prosciutto Ham and Swiss Cheese topped with a Creamy Hollandaise Sauce served with Roasted New Potatoes and Steamed Vegetable Medley

\$35.95

Vegetarian Napoleon

Grilled Portabella, Squash, Zucchini, Red Pepper, and Eggplant layered with Smoked Provolone over Tri-Color Orzo Pasta in Basil Pesto

\$35.95

Pork Loin

Brushed with Sweet and Sour Glaze served with Roasted New Potatoes and Steamed Vegetable Medley

\$37.95

Char-Grilled Salmon

Char-Grilled Salmon Filet with Horseradish Mashed Potatoes, Tomato-Artichoke Relish, and Fresh Green Beans

\$35.95

Mason - Dixon

Char-Grilled Petite Filet with Roasted Shallot Bordelaise paired with Pan seared Chicken Breast with Sun Dried Tomato Cream, Au Gratin Potatoes, and Seasonal Vegetables

\$48.95

Chicken Marsala

8 oz. Breast topped with Wild Mushrooms, Sun-Dried Tomatoes, and Roasted Shallots with Marsala Wine Reduction served with Roasted Garlic Mashed Potatoes

\$35.95

** Prices are Sales tax and service charge inclusive**

Dinner Buffet Selections

**** All Dinner Buffets are served with Warm Rolls and Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Iced and Hot Tea.**

Add \$3.00 Per Person for each additional Entrée Selection

International and Domestic Cheese Display

Complete with Seasonal Fresh Fruit, Water Crackers, Sliced French Baguettes, and an assortment of Fine Cheese

Garden Vegetable Crudites

Market Fresh Assortment of Crisp vegetables creatively displayed with Roasted Red Pepper Dip and Gorgonzola Garlic Cream

Choose Two of the Following Starters

****Add \$1.95 for each additional starter**

Chef Soup of the Day

Traditional Caesar Salad

House-Made Mustard Egg Potato Salad

Fruit Salad topped with Toasted Coconut

Chop House Salad with Chef's Choice of Dressing

Antipasto Salad with Roasted Vegetables and Hard Salami tossed in Balsamic Vinegar and extra Virgin Olive Oil

Choose Two of the following Entrees

Thai Glaze Chicken Breast with Teriyaki Glaze

Rosemary Garlic Pork Loin with Pan Gravy

Roast Sirloin of Beef with Wild Mushroom Bordelaise

Lemon Herb Chicken

Pan Seared Salmon with Shiitake Corn Relish

Choose two of the following Potato, Rice or Pasta

Roasted Garlic Mashed Potatoes

Polenta with Roasted Red Peppers and Garlic

Parsley Buttered Potatoes

Baked Penne Pasta with Tomato Basil Sauce topped with Mozzarella

Choose two of the following Vegetables

Grilled Italian Vegetables with Olive Oil and Balsamic

Southern Style Green Beans with Bacon and Onions

Steamed Fresh Vegetables with Fresh Herbs

Oven Roasted Carrots

Honey Glaze Corn

Ratatouille

Champagne Toast

Menu with One Entrée

\$37.95 per Person

Menu with Two Entrees

\$41.95 per Person

**** Prices are service charge and sales tax inclusive****

Wedding Enhancements

****Add any of the following action stations to your Cocktail Reception or Dinner Buffet.
Price includes Uniformed Chef Attendant**

Carving Station

House Smoked Beef Sirloin

*With Straight and Creamy Horseradish, Herb Mayonnaise, Grain Mustard,
and Silver Dollar Rolls*

\$360.00

Honey Glazed Pit Ham

*With Herb Mayonnaise, Grain Mustard, Chipotle-Apple Mustard,
and Silver Dollar Rolls*

\$265.00

Pasta Station

Penne Pasta with Bay Shrimp and Scallops

*With Roasted Garlic Alfredo Sauce,
and Garden vegetables*

\$6.50 per Person

Viennese Station

*Flavored Coffees, Shaved Chocolate, Lemon and Orange Zest,
Cinnamon Sticks, Whip Creams, Raw Sugar, Chocolate Dipped Strawberries,
Warm Apple Crepes served with our Cinnamon Sour Cream Sauce,
Assorted French Pastries*

\$15.75 Per Person with Heavy Hors d'oeuvres Reception

\$29.00 per Person as a 'Stand Alone' Station

Chocolate Dipped Strawberries

Infused with Grand Marnier

One platter of 12 per table

\$31.50 per Dozen

**** Prices are service charge and sales tax inclusive****

Alcoholic Beverages

**** Price includes tax and service charge on CASH BAR ONLY. All Bars include set-ups, mixes and garnish. A Bartender fee of \$15.00 PER HOUR will be charged for all bars (minimum of 3 hours). A cashier fee of \$10.00 PER HOUR will be charged on all CASH BARS (minimum of 3 hours). The price is per drink.**

Hosted Bar - Call Brands

Cocktails	\$5.00
Domestic Beer	\$3.75
Selected Wine	\$4.50
Soft Drinks	\$2.95

Hosted Bar - Premium Brand

Cocktails	\$5.50
Import Beer	\$4.25
Premium Wine	Varies
Soft Drinks	\$2.95

Cash Bar - Call Brands

Cocktails	\$5.50
Domestic Beer	\$4.00
Selected Wine	\$5.00
Soft Drinks	\$2.95

Cash Bar - Premium Brands

Cocktails	\$6.00
Import Beer	\$4.50
Premium Wine	Varies
Soft Drinks	\$2.95

Wedding Cakes

*You can order your wedding cake from the
French Confection
directly through the Holiday Inn Select.*

*With a custom Wedding Cake from award winning The French
Confection provided by the Holiday Inn Select, you will
receive...*

Your very own unique design

*You get the chance to design the cake you've always dreamed
of. All of The French Confection Cakes are 'custom designed'
specifically for each bride, with designs inspired from her
invitations, dress or even other pictures they have seen in
magazines.*

And ... at no additional charge

*You will receive -
Sugar Flowers to match your bouquet, as well as sugar bows,
ribbons and swags;
any shape or combination of shapes that you desire;
designs created from edible pearls or sugar crystals with edible
glitter based on the intricacies of your dress;
any columns or fountains (including exclusive lighted stands)
or any other stand that can be provided; and
fresh flower arranging. The French Confection would be more
than happy to place the bride's fresh flowers on the cake, but
they do not provide fresh flowers. You also get
organza fabric and white lights to enhance the look of your
cake.*

Other Advantages you will receive from The French Confection

You may choose from 23 different moist and delicious flavors, The French Confection can even bake you family recipes and sugar free cakes.

Any filling you like ... you may be creative if you'd like. More than one flavor is also an option; or even two flavors per tier (this is referred to as a split cake).

Different icings to choose from ... Signature Butter cream, Cream Cheese, Ganache, Mousse or Fondant that actually tastes like icing, they call it "Candy Coating" because it is the derivative of a French candy recipe. The French Confection uses no preservatives (no bad aftertaste) or Crisco in their fondant.

The French Confections offers you flexibility. You may change flavors, colors, designs, etc. at any time up to one week prior to your wedding date. We want you to be happy and not stuck with a cake you designed five months ago.

You may call The French Confection any time to ask questions or meet with them as many times as you like.

If interested in ordering a French Confection cake from The Holiday Inn Select ... your price per slice is just \$5.95.

Holiday Inn Select provides complimentary cake cutting.

** Price does not include 20% service charge and 9.25% sales tax**