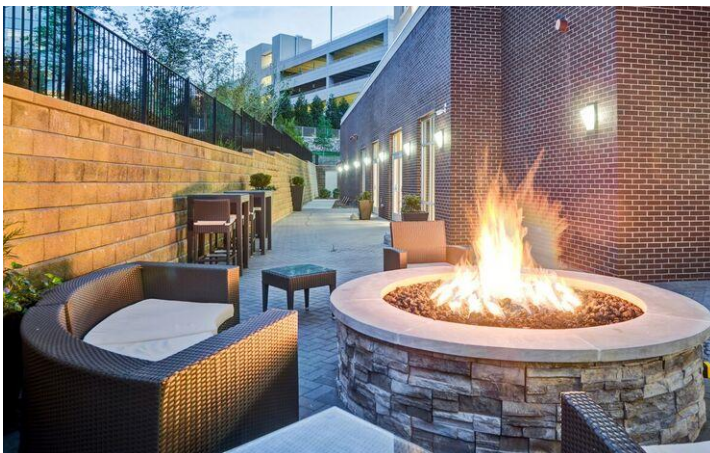


Catering Menu



Homewood Suites Nashville/Franklin

Successful Gatherings Start At Home!



Homewood Suites Nashville/Franklin • 2225 E. McEwen Dr. , Franklin, TN 37067

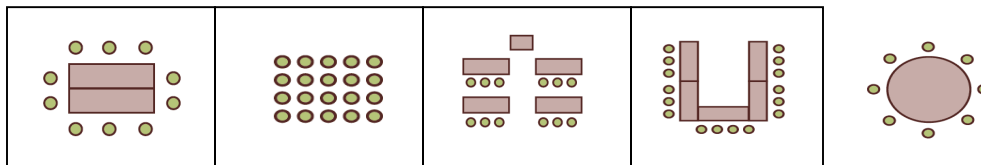
(615) 465-0400 FAX: 1-615-465-0401 • Email Contact: marti.timmons@Hilton.com

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Meeting/ Banquet Information



MEETING/BANQUET ROOM CAPACITY CHART



Meeting Room	Square Footage	Conference	Theatre	Classroom	U-Shape	Banquet Rounds/ Reception
Synergy Board Room	276	10	n/a	n/a	n/a	n/a
Innovation Room	1,450	40	100	60	32	72
Innovation A	725	20	50	30	18	32
Innovation B	725	20	50	30	18	32

FOOD AND BEVERAGE: All food and beverages must be purchased through Homewood Suites Nashville/Franklin Hotel or approved caterers. Due to health regulations, no outside food and/or beverage may be brought into any banquet facility and no leftover food or beverages may be taken from the premises. Special Events may qualify for food release permission, Ex: Wedding Cakes..

MENU SELECTIONS: Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function. Menu selections are required four weeks in advance of your function. Changes to the Banquet Event Order (BEO) or contract within seventy-two (72) hours of the function are subject to an additional 30% service fee. Signed Banquet Event Orders are required prior to the start of any function. If the payment is not received prior to the event, the last Banquet Event order will be accepted as approved.

GUARANTEE OF ATTENDANCE: A guaranteed number of guests attending your function are required seven (7) business days prior to your function. If payment is not received, the credit card on file will be charged.

DEPOSIT: Space is not contractually obligated until a signed contract, with a credit card and if applicable, a non-refundable deposit is received by Homewood Suites Nashville/Franklin. If a contract and deposit are not received by the specified date, space may be released without notification.

CANCELLATIONS: In the event of a cancellation, deposits will not be refunded. Events cancelled within seven (7) days of the event will be charged 100% of the estimated food and beverage, using the guaranteed number of guest, in addition to the cost of the room, applicable taxes and service charges. A sliding scale cancellation applies within 30 days of the event date.

ROOM RENTAL: Room rental charges for banquet rooms are contingent upon the anticipated food and beverage revenue. Please ask your Sales Representative and/or Event Manager for specific rate information. Homewood Suites Nashville/Franklin reserves the right to reassign function space without written notice to the guests. Additional charges may be applied to room and/or set-up changes made within twenty-four (24) hours of the event.

SERVICES: A 22% service fee and applicable Tennessee State sales tax will be added to all prices. Prices and items are subject to change.

OUTDOOR FUNCTIONS: Homewood Suites Nashville/Franklin maintains the right to move any outdoor function indoors based upon the current weather conditions and/or local forecast weather--including wind, rain and/or snow. The decision to move a function indoors must be made at least four (4) hours prior to the start of the function. In the event that the guest choose to move a function inside after the four (4) hour cut off, delays and/or additional charges may apply.

PROPERTY DAMAGES AND LOSSES: The guest will be responsible to reimburse the hotel for damage to premises by attendees and/or other persons associated therewith, including outside contractors hired separately. Homewood Suites Nashville/Franklin shall not be responsible for items lost, stolen, damaged or left on the premises. Guest shall not move any hotel item from its current location or attach any items to any hotel property (including furniture, walls, and windows) without prior approval from the Sales Representative and/or Event Manager. No glass is permitted in pool area. Alcohol consumption permitted minimum age 21 yrs. with proper ID only. Hotel reserves the right to refuse service to any guests in accordance to safe serving standards.

Catering Menu



Audio Visual Rentals

Small Audio Package 135.00 per day

50" HD TV with DVD on cart
Screen
Extension Cord
Surge Protector

LCD Projector & Screen 175.00 per day

***Connections to Mac & Apple Computers Please supply own cables.**

Screen – Portable 80" 35.00 per day

Screen – Portable 100" 65.00 per day

Flip Chart with markers 40.00 per item

Grease Board with markers 15.00 per day

Microphone Handheld Package 135.00 per day

Speaker Phone 75.00 per day

***Long Distance Charges May Apply**

Computer Speaker 15.00 per day

Meetings Simplified Large Audio Package 205.00 per day

50" HD TV with DVD on cart
Screen
Extension Cord
Surge Protector
LCD Projector
Microphone –Handheld with sound system

Basic Wireless Internet Complimentary

Additional Services Available Please Ask The Sales Department.
Tax and applicable service charge 22% apply to rentals.
Please allow 24 hours for delivery of additional rental equipment.
Hotel is not responsible for any outside audio visual equipment used by meeting attendee's, security or functionality.

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Catering Menu



Banquet Catering

Homewood Buffet Breakfast 14.95 per person **Service in The Lodge – daily selections vary**

Hot Fresh Cooked Eggs
Smoked Bacon , Sausage or Country Ham
Breakfast Potatoes
Make Your Own Waffles with Toppings
Fresh Assorted Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Orange, Apple or Cranberry Juice
Regular and Decaffeinated Coffee
Herbal Tea Selection

Synergy Snack Break 8.95 per person

Freshly Baked Cookies
Assorted Salty Snacks
Assorted Soft Drinks & Bottled Waters

Innovation Energy Break 12.95 per person

Fresh Seasonal Whole Fruits
Assorted Granola Bars & Protein Bars
Bagels with Assorted Spreads
Assorted Bottled Waters & Energy Drinks
Herbal Tea Selection
****Add Assorted Soft Drinks 2.00 per person**

Lodge Nature Break 12.95 per person

Fresh Seasonal Fruits – Apples, Grapes, Berries..
Assorted Cheese & Crackers
Assorted Veggies – Seasonal Served Crisp & Raw
Assorted Bottled Waters –Regular & Fruit Enhanced
Iced Tea Selection

A la carte Items per person

Assorted Nuts – mixture may vary - 3.00
Assorted Bagels with spreads – 3.00
Assorted Veggies – Seasonal Crisp & Raw – 3.00
Classic Hummus & Pita Bread - 3.00
Hot Pretzels with mustards & cheese dip – 3.00

Some foods contain nuts, eggs and other food products that may cause allergic reactions, please ask the hotel for more information regarding ingredients if this is a concern for any of your attendees.

Continental Breakfast 10.95 per person

Fresh Assorted Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Assorted Yogurts
Whole Fruits – Seasonal
Orange, Apple or Cranberry Juice
Regular and Decaffeinated Coffee
Herbal Tea Selection

***Add Bagels with assorted spreads 2.00 per person**

Coffee & Tea Break 6.95 per person

Regular and Decaffeinated Coffee
Herbal Tea Selection
Assorted Flavored Creamers
Sweetener's

****Add Assorted Soft Drinks 2.00 per person**

****All Day Beverage Service 10.95 per person**

Al a carte Beverages per item

Soft Drinks – Coke Products- 2.50
Bottled Water -2.50
Energy Drinks - 3.50
Vitamin Water -3.00
Juice -3.00
Beer Domestic - 4.00 Import – 5.00 per item
Wine – Bottled House Wine -20.00 per bottle

Al a carte Snacks 2.00 per item

Jumbo Cookies
Brownies
Granola Bars
Protein Bars
Chips
Crackers- assorted peanut butter, cheddar
Candy Bars – assorted local favorites & classics

Applicable Sales Tax and Service Charge added to all catering charges.

Additional services available please contact the Sales Department for assistance with pricing and availability.

Catering Menu



Banquet Catering

South of The Border Buffet 16.95 per person

Mexican Rice & Re-fried Beans
Flour Tortilla Shells Assorted Served Hot
Seasoned Grilled Chicken Breast
Seasoned Beef – Ground
Make Your Burrito Toppings : Cheese, Lettuce,
Tomatoes, Salsa, Hot Sauce, Olives, Sour Cream
Tres Leches Cake – Traditional Mexican Cake

Innovation Deli Lunch 21.95 per person

Freshly Deli Breads with condiments
Assorted Deli Meats & Cheese
Fresh House Salad with Dressings & Specialty Salad
Assorted Soft Drinks & Bottled Water
Assorted Cakes & Pies

Carothers Boxed Lunch 15.95 per person

Assorted Deli Sandwich with fresh deli meats,
cheese , condiments. and dill pickle
Choice of One Side: Fruit Salad, Pasta Salad or
House Salad
Assorted Soft Drinks & Bottled Water
Chef's Choice Baked Dessert

Homewood Suite Social 12.95 per person

Fresh Sliced Seasonal Fruits with yogurt dip
Assorted Domestic & Import Cheese & Meats
Assorted Sautéed Seasonal Vegetables
Assorted Bottled Waters –Regular & Fruit Enhanced
Assorted Soft Drinks & Bottled Waters

Taste of Italy Buffet 22.95 per person

Assorted Pasta Selections Choice of Two Sauces:
Alfredo , Marinara, Meat Sauce- Beef or Chicken
Tossed Garden Salad with Toppings & Dressings
Garlic Cheese Bread
Italian Cake

All Catered Selections Served with Iced Tea

Southern BBQ Buffet 21.95 per person

Traditional Southern BBQ Pork & Grilled Chicken
Breast Served with Buns
Condiments & Assorted BBQ Sauces
Cole Slaw & Baked Beans
Choice of : Banana Pudding or Baked Fruit
Cobbler

Traditional Cookout 16.95 per person

Traditional Southern Cookout – Freshly Grilled
Beef Hot Dogs & Beef Hamburgers
Bakery Buns & Condiments Selections
Choice of Two: Baked Beans, Cole Slaw, Potato
Salad or Pasta Salad
Make Your Own S'mores – Marshmallows,
Chocolate Bars & Graham Crackers

Social Snack Break 8.00 per person

Assorted Dessert Selections – Mini Cakes & Pies
Regular and Decaffeinated Coffee
Herbal Tea Selection With Assorted Flavored
Creamers & Sweetener's

Al a Carte Tapas per person

Bruschetta with basil, mozzarella & tomato-6.00
Caprese Skewers-6.00
Hummus & Olives served with pita chips-6.00
Stuffed Mushrooms – 6.00
Potato Skins- Cheese, Chives & Sour Cream-6.00
Chicken Tenders with Dipping Sauces- 6.00
Shrimp Cocktail with Cocktail Sauce – 10.00
Desserts – Assorted Mini Cakes & Pies – 6.00

Applicable Sales Tax and Service Charge added
to all catering charges.

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Catering Menu



Banquet Catering

Grilled Chicken Plated 17.95 per person

Seasoned Grilled Chicken Breast w/ creamy white wine sauce
Sautéed Mixed Seasonal Vegetables
Choice of One: Mashed Potatoes, Roasted Potatoes or Rice Pilaf
Assorted Dessert Cakes or Pies

Grilled Salmon Plated 19.95 per person

Herb Grilled Salmon 6 oz. with Cajun Cream Sauce
Sautéed Mixed Seasonal Vegetables
Choice of One: Mashed Potatoes, Roasted Potatoes or Wild Rice
Assorted Dessert Cakes or Pies

Roasted Pork Tenderloin Plated 17.95 per person

Roasted Pork Tenderloin Medallions with Herb Enhanced Au Jus
Sautéed Mixed Seasonal Vegetables
Choice of One: Mashed Potatoes, Roasted Potatoes or Rice Pilaf
Assorted Dessert Cakes or Pies

Grilled Caesar Salad 16.95 per person

Fresh Prepared Tossed Caesar Salad
Choice of One: Grilled Chicken or Grilled Salmon
Served with Chef's Choice Soup of The Day
Freshly Baked Rolls with Spreads
**Choice of Grilled Steak add 4.00

All plated meals served with Iced Tea

Al a Carte per person

**Baked Potatoes with assorted toppings-8.00
House Salad with dressing -5.00
**Mashed Potatoes with assorted toppings-8.00
Pasta Salad served chilled- 5.00
Soups with crackers-5.00
**Vegetarian Pasta served hot – 6.00

Al a Carte Beverages per item

Soft Drinks – Coke Products-2.50
Bottled Water -2.50
Energy Drinks - 3.50
Vitamin Water -3.00
Juice -3.00
Beer Domestic - 4.00 Import – 5.00 per item
Wine – Bottled House Wine -20.00 per bottle

Bartender Service – 55.00 – per hour must be pre-arranged at least 72 hours before event date

**Al a Carte purchases subject to minimum per person counts.
Applicable Sales Tax and Service Charge added to all catering charges.

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