



NASHVILLE DOWNTOWN
BROADWAY

Holiday Inn Express Nashville Downtown – Broadway

GROUPS · MEETINGS · CATERING

Banquet & Catering Menu

Holiday Inn Express

NASHVILLE DOWNTOWN - BROADWAY

920 Broadway, Nashville, TN 37203

Discover the heart of Music City at Holiday Inn Express Nashville Downtown – Broadway, the largest Holiday Inn Express in the United States. Located on Broadway, our hotel puts you steps from iconic attractions like Honky Tonk Highway, Music Row, and Ryman Auditorium. Catch games and concerts at Bridgestone Arena or Nissan Stadium.

ROOM TYPES

287 spacious guestrooms & two-room suites
157 deluxe double rooms
115 deluxe king rooms
15 deluxe suites

MEETING SPACE

10,000 sq. ft. of versatile meeting space
Accommodates up to 325 guests in largest capacity space

AMENITIES



COMPLIMENTARY
Wi-Fi



COMPLIMENTARY
Hot Breakfast

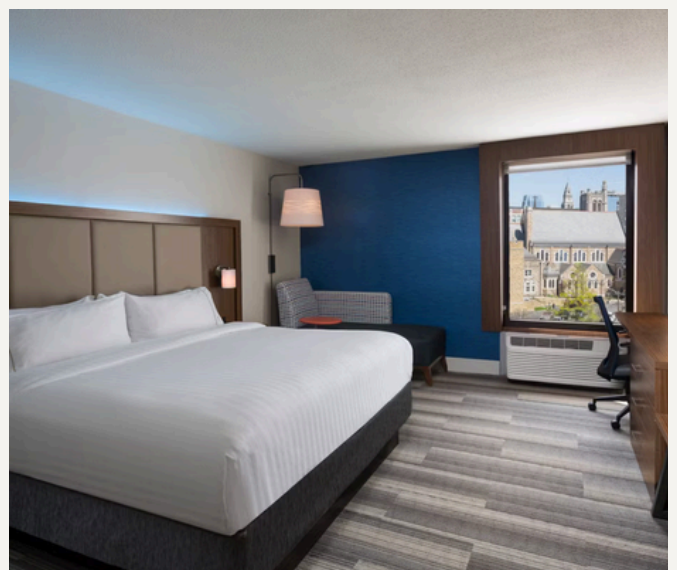


COMPLIMENTARY
Evening Reception

- 24/7 fitness center
- 24/7 business center
- On-site laundry services
- Social Express Bar offering liquor, beer, wine
- 24/7 lobby market

FOR MORE INFORMATION ON PLANNING YOUR
NEXT EVENT, PLEASE CONTACT OUR SALES
TEAM:

sales@hienashville.com





THE MEETING SPACE

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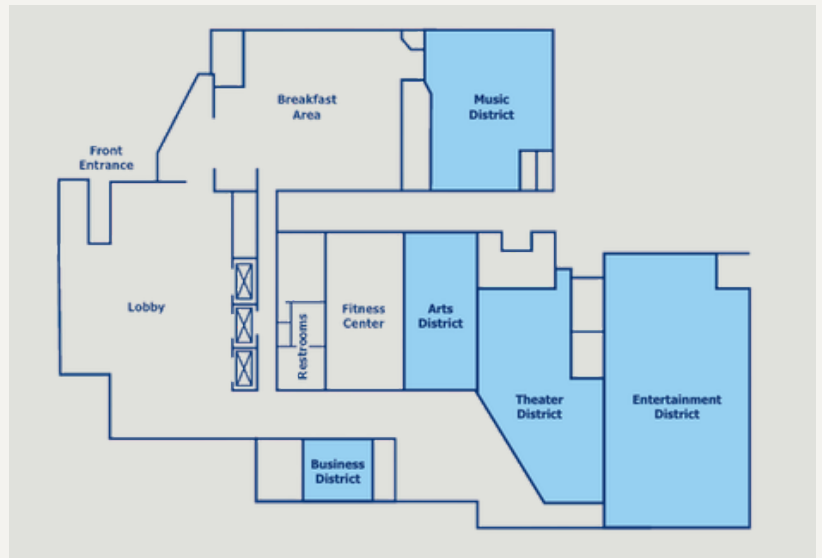
10,000 SQ FT

Groups & Meetings

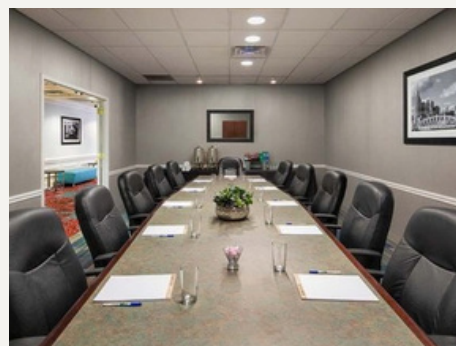
Host corporate functions and social gatherings in our 10,000 sq ft Nashville event space for up to 225 guests. With modern amenities, flexible layouts, custom catering, and personalized service, we turn ordinary meetings into extraordinary events.

WE'VE GOT YOU COVERED

- Complimentary Wi-Fi throughout the hotel
- Printing services
- Creative meeting and event planning consultation
- Comprehensive multimedia and audio-visual support
- Versatile catering options



	ENTERTAINMENT	THEATER	ARTS	BUSINESS	MUSIC
Dimensions	52x70	69x44	27x37	27x15	38x50
Square Feet	3,600	2,000	1,000	400	1,700
Ceiling Height	11	10	9	9	9
Reception	325	N/A	40	N/A	50
Banquet	180	N/A	40	N/A	60
Theater	225	N/A	70	N/A	60
Classroom	125	90	32	N/A	32
U-Shape	60	N/A	24	N/A	24
Hollow Square	60	N/A	30	N/A	30
Conference	40	N/A	20	15	18



RECHARGE & REFRESH

Snack & Beverage Breaks

SNACK PACKAGES — 1-HOUR SERVICE

Sweet & Savory Break \$16.00

Assorted chips, cookies, brownies, and Rold Gold pretzels.

Healthy Snack Pack \$14.00

Assorted snack bars, hummus cup with pretzels, seasonal whole fruit.

Vegetable Tray * \$16.00

Carrot, celery, tomato, broccoli, peppers, and ranch.

Fruit Tray ** \$16.00

Seasonal fruit and honey.

Charcuterie Board * \$22.00

Assortment of cheeses, meats, assorted fruits, and crackers

* Make this a "Grab & Go" option for +\$1.00 per person.

** Extra toppings such as chocolate, caramel, and whipped cream can be added for +\$1.00 per person / topping.

BEVERAGE PACKAGES

Full Day Standard Break (5–9 hrs) \$25.00

Half Day Standard Break (up to 5 hrs) \$16.00

Full Day Executive Break (5–9 hrs) \$32.00

Half Day Executive Break (up to 5 hrs) \$20.00

Standard: regular coffee, hot tea, water station. Executive adds assorted sodas.

MIX & MATCH

A LA CARTE SNACKS

Assorted Chips	\$3.00 / bag
Rold Gold Pretzels	\$3.00 / bag
Greek Yogurt Cups	\$4.00 / cup
Assorted Snack Bars	\$3.50 / bar
Hummus Cups	\$6.00 / cup
Beef Sticks	\$5.00 / stick
Popcorn	\$5.00 / person
Spinach Dip & Chips	\$12.00 / person
Queso Dip & Chips	\$12.00 / person
Cookies	\$24.00 / dozen
Brownies	\$28.00 / dozen

A LA CARTE BEVERAGES

Assorted Sodas	\$4.00 / can
Bottled Water	\$4.00 / bottle
Energy Drinks	\$6.00 / can
Sparkling Water	\$6.00 / bottle
Hot Tea Selection	\$25.00 / gal.
Assorted Juices	\$25.00 / gal.
Iced Tea (choice of sweet or unsweet)	\$45.00 / gal.
Regular Coffee *	\$62.00 / gal.

* Decaf coffee available upon request

LOCAL
TN
FAVORITES

A MUSIC CITY ORIGINAL

Taste of Tennessee

Moon Pies \$4.00

GooGoo Cluster \$4.00

HAPPY HOUR

Make it a Happy Hour
with Ole Smokey Seltzers
at \$7.00 per can

All prices are per person unless otherwise specified, and are subject to 25% service charge and state taxes.

LIGHTS, SOUND, PRESENT

AV Rental Pricing

PROJECTOR & MONITOR PACKAGES

LCD Projector Package ————— \$400.00

400-lumen data projector, tripod or house screen, projector table with AC power.

Support Package ————— \$140.00

Client provides own projector. Tripod or house screen, projector table with AC power.

Dual Projector Package ————— \$800.00

(2) Data Projectors, (2) 10' Cradle Screens, All necessary cables/connectors, projector tables and slide advancer.

Virtual Meeting Package ————— \$700.00

LCD projector w/ 8' screen, mixer, audio adaptor and sound, wireless mic, all necessary cables.

Virtual Meeting Pkg. w/ Monitor ————— \$600.00

70" monitor with stand, mixer, audio adaptor and sound, wireless mic, all necessary cables.

AUDIO EQUIPMENT

Wired Gooseneck Mic w/ Mixer & House Sound ————— \$195.00

Wireless Mic w/ Mixer & House Sound ————— \$285.00

Virtual Audio Package ————— \$275.00

Laptop / iPhone Sound into House System ————— \$140.00

Speaker — Yamaha / RCF / JBL w/ Stand ————— \$110.00

AUDIO & OTHER ADD-ONS

Pipe & Drape /ft (\$150 min) ————— \$22.00

A-Frame Easel ————— \$25.00

AC Power Strip ————— \$15.00

AC Power Cord ————— \$15.00

Direct Box ————— \$45.00

LED Uplights ————— \$45.00

Flip Chart Package ————— \$75.00

2-4 Channel Mixer ————— \$95.00

Standing Podium ————— \$100.00

8-10 Channel Mixer ————— \$150.00

Wireless Handheld/Lav Mic ————— \$160.00

12-16 Channel Mixer ————— \$175.00



TECHNICIAN LABOR

7:00am-12:00pm ————— \$225.00

7:00am-5:00pm ————— \$450.00

PROJECTOR & MONITOR ADD-ONS

SDI/HDMI Ext. Cable 25'-50' ————— \$30.00

Wireless Slide Advancer ————— \$40.00

Hardwired Internet (single line) ————— \$95.00

Virtual Meeting Camera ————— \$95.00

SDI/HDMI 1x4 Router/Splitter ————— \$110.00

6'-8' Skirted Tripod Screen ————— \$110.00

Jabra Speaker ————— \$130.00

Meeting Owl ————— \$140.00

Laptop Computer ————— \$200.00

50" LED Monitor on Stand w/ HDMI ————— \$250.00

65" LED Monitor on Stand w/ HDMI ————— \$385.00

10' 16:9 Fast Fold Screen w/ Skirt ————— \$385.00

All prices are per day per meeting room unless otherwise specified, and are subject to 25% service charge plus a \$30 set-up fee, and state taxes.



RISE & SHINE

Breakfast

Served with coffee, assorted juices, and water

Healthy Start Breakfast \$23.00

Build your own parfait! This includes yogurt, granola, fresh seasonal fruit, and honey.

Sunrise Starter \$24.00

Assorted bagels with cream cheese, assorted pastries, muffins and seasonal whole fruit.

Kick Start Continental \$30.00

Scrambled eggs, option of either bacon or sausage, breakfast potatoes, and assorted pastries.

CATERING ENHANCEMENTS

Bacon	\$4.00 / person	Sausage	\$4.00 / person
Greek Yogurt Cups	\$4.00 / cup	Fresh Fruit	\$4.00 / person
Assorted Pastries	\$4.00 / person		

All prices are per person unless otherwise specified, and are subject to 25% service charge and state taxes.

MIDDAY FUEL

Lunch

Add \$2.00 per person for service with iced tea & lemonade

*Minimum order of 6 lunches required · **Minimum order of 15 lunches required

Box Lunches* \$34.00

Choose up to 3 different types of sandwiches / wraps. Served with potato chips, dill pickle, and a cookie.

- Ham and Havarti
- Turkey and Swiss
- Italian
- Trio Classic
- Albacore Tuna
- Vegetarian
- Herbed Chicken
- Turkey Bacon Ranch Wrap
- Southwest Chicken Wrap

Substitute gluten-free bread & dessert +\$3.50.

Combo Meal* \$35.00

Choose up to 3 different half sandwiches, paired with half salads or cups of soup. Substitute gluten-free bread & dessert +\$3.50.

Sandwiches: Ham & Havarti, Turkey & Swiss, Italian, Trio Classic, Albacore Tuna, Vegetarian, Herbed Chicken

Salads: Caesar, Garden Vegetable, Greek, Apple Walnut, Chef

Soups: Broccoli Cheddar, Tomato Basil, Chicken Noodle, Chili, Baja Tortilla

Build-Your-Own Deli Platter** \$37.00

Meat Tray: Ham, turkey, roast beef

Cheeses: Swiss, havarti, cheddar

Sides (choice of 2): Pasta salad, green salad, potato salad, frogeye salad, fresh fruit, carrot chips, or potato chips

Condiments: Tomatoes, pickles, olives, mustard, mayo, sandwich sauces

Baked Ziti** \$36.00

Penne pasta baked with Italian seasoned beef, marinara sauce, and mozzarella; with Caesar salad, steamed vegetables, and sourdough bread with garlic butter.



Salad Bar Extravaganza** \$34.00

Choose between Cobb, Chef, Cashew Chicken, or Southwest Chicken Salad. Sides: fresh fruit, bread, cinnamon honey butter, and assorted dressings.

Taco Bar** \$37.00

Soft steamed shell tortillas with seasoned ground beef, refried beans, and Spanish rice. Served with sour cream, olives, onions, shredded cheese, shredded lettuce, diced tomatoes, and salsa.

Add chicken +\$5.00 per person · Add guacamole +\$3.00 per person · Substitute ground beef for chicken +\$3.00

Chicken Rice Bowl** \$36.00

Build your own tostada bowl with chicken, cilantro lime rice, black beans, lettuce, corn, tomatoes, shredded cheese, sour cream, guacamole, olives, and dressing. Includes chips and salsa.

Chicken Teriyaki** \$38.00

Slices of tender chicken marinated in savory teriyaki sauce. Served with rice, mandarin salad, and fresh baked bread.

Cajun Chicken Pasta** \$38.00

Tender Chicken Breast with mushrooms, peppers, and onions in a spicy New Orleans sauce served over pasta.

All prices are per person unless otherwise specified, and are subject to 25% service charge and state taxes.

HOT ENTREES

Dinner Entrees

Pasta** \$38.00

Chicken Alfredo — grilled chicken in creamy Alfredo over pasta.

Beef Stroganoff — tender beef in sour cream mushroom sauce over pasta.

Tuscan Chicken** \$38.00

Chicken breast marinated in a savory white wine sauce with mushrooms and sun dried tomatoes. Served with herbed pasta, crisp Caesar salad, steamed vegetables, and sourdough bread with garlic butter.

Smothered Chicken** \$36.00

Served with steamed vegetables, crisp green salad, freshly baked bread and your choice of mashed potatoes, baked potatoes or rice pilaf.

Choose one of the following:

Bruschetta: Chicken breast marinated in a balsamic glaze, topped with tomatoes, onions, fresh basil, and Parmesan.

Monterey: Chicken breast in BBQ ranch dressing, bacon, and pepper jack cheese.



Chicken Teriyaki** \$38.00

Slices of tender chicken marinated in savory teriyaki sauce. Served with rice, mandarin salad, and fresh baked bread.

Southern BBQ Sandwich Buffet** \$40.00

Build your own pulled pork or beef sandwich on freshly baked sourdough rolls. Served with fresh fruit, potato chips, and your choice of pasta or potato salad.

Roasted Chicken** \$40.00

BBQ or Rosemary. Tender roasted chicken breast served with steamed vegetables, crisp garden salad, fresh baked bread, and mashed potatoes or rice pilaf.

CHEF'S SIGNATURE

Tender Pot Roast**

\$48.00

Thick slices of slow-cooked, juicy pot roast, served with steamed vegetables, crisp garden salad, fresh baked bread, and mashed potatoes or rice pilaf.

Add vegetarian protein alternative +\$4.00.

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RAISE A GLASS

Cash Bar

Per Drink

Beer**

Domestic	\$8.00
Imported	\$9.00
IPA	\$9.00
Seltzer	\$9.00
Beer Bucket (5 bottles)	
Domestic - \$38.00 Imported - \$44.00	

Wine**

Sparkling*	\$12.00
House Red*	\$10.00
Premium Red*	\$13.00
House White*	\$10.00
Premium White*	\$13.00

**Inquire about purchasing by the bottle*

House Liquor**

Moonshine	\$10.00
Whiskey	\$9.00
Tequila	\$9.00
Vodka	\$9.00
Rum	\$8.00
Gin	\$9.00

Premium Liquor

Tanqueray	\$12.00
Captain Morgan	\$10.00
Jack Daniel's	\$12.00
Maker's Mark	\$11.00
Tito's	\$13.00
Crown Royal	\$12.00
Don Julio Blanco	\$12.00

Non-Alcoholic

Red Bull	\$6.00
Assorted Sodas	\$5.00
Bottled Water	\$5.00
Juices	\$5.00
(Apple, Cranberry, Pineapple)	

SPECIAL REQUESTS

Special requests are welcome and subject to availability. Additional charges may apply.

***Brands may vary based on availability. Please ask your Sales Manager about current brands or specific brand requests.*

LABOR CHARGES

All functions are required to have a bartender for every 50 attendees. A fee of \$175 per bartender will apply for two hours of service.

UNLIMITED CONSUMPTION

Open Bar Packages

Priced per person; subject to a taxable service charge, 10.25% sales tax, and TN alcohol tax. Gratuity is not included.

PACKAGE 01 Beer + Wine	PACKAGE 02 House Liquor, Beer + Wine	PACKAGE 03 Premium Liquor, Beer + Wine
2 hours ————— \$35.00	2 hours ————— \$50.00	2 hours ————— \$60.00
3 hours ————— \$45.00	3 hours ————— \$60.00	3 hours ————— \$70.00
<i>Beer & wine selections</i>	<i>House liquor, plus beer & wine</i>	<i>Premium liquor, plus beer & wine</i>

MIXERS

Coke products, orange juice, cranberry juice, and club soda.
Additional mixers are available upon request and may be subject to additional charges.



SIGNATURE COCKTAIL

Your Event, Your Signature Sip

\$12-\$15 per person | Based on liquor selection

Make your event memorable with a specialty cocktail inspired by your company colors, group's vibe, or favorite traditions. Add a personal touch with a custom drink name, and give your guests something worth toasting!

SPECIAL REQUESTS

Special requests are welcome and subject to availability. Additional charges may apply.
**Brands may vary based on availability. Please ask your Sales Manager about current brands or specific brand requests.

LABOR CHARGES

All functions are required to have a bartender for every 50 attendees. A fee of \$175 per bartender will apply for two hours of service.

HORS D'OEUVRES & GRAZING

Reception Packages

Minimum 15 guests on all reception selections

PACKAGE 01

Honky Tonk Hors d'Oeuvres

\$20.00 per guest

A crowd-pleasing collection of savory favorites, perfect for casual receptions, happy hours and evening gatherings.

INCLUDES

- BBQ Cocktail Meatballs — 3 pieces per person
- Boneless Chicken Bites — 3 pieces per person
- Choice of Nashville Hot, BBQ, Buffalo or Plain Served with Ranch & Blue Cheese Dressings
- Mozzarella Bites — 2 pieces per person

5-6 OZ PER PERSON

PACKAGE 02

Grazing My Way Downtown

\$21.00 per guest

A deluxe grazing experience featuring a generous assortment of cured meats, artisan cheeses, crackers, fresh fruits, vegetables, dips and seasonal accompaniments.

Selections may vary based on seasonality and availability.

5-6 OZ PER PERSON

PACKAGE 03

9 to 5 Bites

\$30.00 per guest

An elevated selection of warm hors d'oeuvres designed for cocktail receptions, networking events and special occasions.

INCLUDES

- Chicken Dumpling Pot Stickers — 3 pieces per person
- Mini Crab Cakes — 2 pieces per person
- Mini Beef Wellingtons — 2 pieces per person

6-6.5 OZ PER PERSON

À La Carte Reception Selections

Enhance your reception with additional selections. À la carte items are priced per person and must be ordered for at least 15

SELECTION · SERVING	PRICE PER PERSON
BBQ Cocktail Meatballs	\$9.00
Boneless Chicken Bites	\$10.00
Mozzarella Bites	\$8.00
Chicken Dumpling Pot Stickers	\$11.00
Mini Crab Cakes	\$14.00
Mini Beef Wellingtons	\$14.00

SELECTION · SERVING	PRICE PER PERSON
Spinach Dip & Tortilla Chips	\$12.00
Queso & Tortilla Chips	\$12.00
Fresh Vegetable Tray	\$16.00
Fresh Fruit Tray	\$16.00



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