



# Catering Menus

A photograph of a breakfast buffet spread on a white table. In the foreground, a white plate is filled with scrambled eggs, a portion of red salsa, and several golden-brown fried potato cubes. To the left, a white bowl contains a mix of scrambled eggs, sliced jalapeños, tomatoes, and shredded cheese, with a single fried sausage link on top. To the right, another white plate shows more scrambled eggs with shredded cheese. The background is softly blurred, showing a window with green foliage outside.

# Breakfast Buffets

- Breakfast buffets include Regular and Decaffeinated Coffee, Water, and Assorted Juices
- An additional charge of \$100 may apply for groups of less than 25
- Menu items and pricing may change based on availability and market conditions

# Breakfast Buffet

Service is for one hour

## TSU Buffet

Chef's assortment of breakfast breads with whipped butter and jam

Seasonal sliced fruit and berries

Greek yogurt bowl with granola, dried fruit, and nuts on the side

Overnight oats

*\$28 per guest*

## Belmont Buffet

*Above buffet with a choice of:*

Oatmeal with brown sugar, cinnamon, and dried fruit on the side

*or*

Hashbrown bake

*or*

Prepared mini bagels with lox (+ \$3 per person)

*\$32 per guest*



# Breakfast Buffet

Service is for one hour

## Vanderbilt Buffet

Chef's assortment of breakfast breads with whipped butter and jam

Seasonal sliced fruit and berries

Greek yogurt bowl with granola, dried fruit, and nuts on the side

Scrambled Eggs

Hashbrown bake

**Choose two:** Bacon, sausage link or patty, turkey bacon or sausage, grilled ham, grilled asparagus, roasted broccoli, roasted tomato, roasted whole cremini mushrooms

*\$37 per guest*

## Health Nut Buffet

Seasonal sliced fruit and berries

Greek yogurt bowl with granola, dried fruit, and nuts on the side

Chef's assortment of breakfast breads with whipped butter and jam

Red pepper, spinach, feta breakfast casserole

Turkey bacon or sausage

Egg white scramble

Overnight oats (+\$3 per person)

*\$36 per guest*

# Breakfast Enhancements

All Enhancements sold and priced per dozen items and must accompany a Breakfast Buffet

Bagel station with spreads	\$36
Chef's assorted pastries/breads	\$48
Mini bagel with lox	\$60
Cereal with cold milk	\$60
Breakfast sandwiches with egg & cheese: choice of ham, bacon, or grilled vegetables choice of biscuit or burrito	\$72
Fried chicken biscuit (add cheese \$12)	\$84
Biscuits and sausage gravy	\$72
Chilled hard-boiled eggs	\$72
Seasonal whole fruit	\$84
Fruit cups	\$72
Granola bars	\$72
Yogurt parfait	\$108



# Breakfast Stations

Priced per person (stations have an additional \$100 fee per 75 guests for attendants)  
Must be added to a Breakfast Buffet

## Omelet Station

Cheddar cheese, soft herbed cheese, onion, pepper, mushroom, broccoli, tomato, spinach, jalapeño, bacon, sausage and diced ham

*\$14 per guest*

## Waffle or Pancake Station

Assorted berries, chocolate chip, whipped cream, cinnamon butter, whipped butter and syrup

*\$13 per guest*

## Lox Station (no attendant)

Smoked salmon, cream cheese, shaved red onions, lemon, capers and assorted bagels

*\$18 per guest*





# Breaks



# Breaks

- An additional charge of \$3.00 per guest applies for groups of less than 25 guests.
- Pricing is based on 30 minutes for health and safety standards.

## Snack Attack

Flavored popcorn, assorted candy bars, Kettle chips

*\$10 per guest*

## Fresh & Fit

Yogurt parfait, Granola & Protein Bars

*\$16 per guest*

## Tennessee Sweet Tooth

Goo Goo Clusters, Moon Pies, Nashville Candy Co. Caramel popcorn

*\$18 per guest*

## Recharge

Assorted whole fruit

Creamy roasted red pepper hummus with toasted pita

*\$12 per guest*

## Fiesta

Mini-chicken quesadilla cornucopia, tortilla chips with queso, Pico de Gallo, sour cream and guacamole

*\$16 per guest*

## All American

Freshly baked pretzels with mustard and beer cheese dip

Pastry-wrapped smokies with mustard and ketchup

Cracker Jacks

*\$19 per guest*

## Sweet and Savory

Fruit skewers

Caprese vegetable kabobs

Cookies and brownies

*\$22 per guest*



A person is holding a small white plate with a round cake topped with cream, a slice of yellow fruit, and a strawberry. In the background, there are other plates of food, including strawberries and more cakes. The scene is brightly lit, suggesting an indoor setting like a cafe or a meeting room.

# Meetings

# Executive Meeting Package

- includes continuous beverage service for up to 8 hours

## Breakfast

Assorted breakfast pastries, whole fruit, freshly brewed regular and decaffeinated coffee, hot tea and chilled juices

## AM Break

Refresh of hot beverages, addition of bottled water and soft drinks

## PM Break

Refresh of hot beverages, soft drinks and bottled water, assorted cookies and brownies

*\$36 per guest*



# Beverage Service

## Beverages

Freshly brewed regular and decaffeinated coffee and hot tea, per gallon	\$55
Bongo Java coffee, per gallon	\$70
Iced tea or lemonade, per gallon	\$60
Assorted Coca-Cola products, each	\$4.50
Bottled water, each	\$4.50
Sparkling Mineral Water, each	\$8

## Beverage Packages

Coffee, hot and iced tea, soda, bottled water	
4-hours	\$16
8-hours	\$28
Bongo Java coffee, soda, bottled water, and mineral waters	
4-hours	\$24
8-hours	\$42





# Lunch Buffets

- Lunch buffets include Bread and Butter service, Regular and Decaffeinated Coffee, Water, Iced Tea, and Lemonade
- An additional charge of \$100 applies for groups of less than 25
- Menu items and pricing may change based on availability and market conditions



# Lunch Buffets

## Box Lunch

### Choose Two:

- \*Ham and cheddar cheese, lettuce, tomato and dijon mayo
- \*Tomato & mozzarella wrap with basil pesto
- \*Roast beef & Swiss lettuce, tomato, horseradish spread
- \*Turkey "Club" bacon, cheese, lettuce, tomato and avocado spread

### Includes:

- Whole fruit (assorted)
- Cookie or brownie
- Bag of chips (assorted)
- Bottled water
- \$30 per guest*

## Deli Buffet

- Garden salad with assorted dressings
- Potato salad, pasta salad and coleslaw
- Assorted breads
- Sliced turkey, ham and roast beef
- Chips
- Assorted cookies and brownies

*\$33 per guest*

## South of the Border

- Ground beef, chicken Verde, grilled vegetables or baby shrimp (choose two)
- Chopped Mexican salad with roasted peppers, corn, beans, and avocado with cilantro lime dressing
- Refried or black beans
- Hard corn and soft flour tortillas
- Spanish rice
- Lettuce, tomato, onions, fresh and pickled jalapeños, black olives, sour cream and Pico de Gallo
- Cinnamon-dusted churros with chocolate

*\$34 per guest*



# Lunch Buffet

- Lunch buffets include beverage service of iced tea and lemonade unless otherwise noted

## Ball Park Grill

Steamed hot dogs and grilled burgers

Condiments include sliced cheese, relish, lettuce, sliced red onion, diced white onion, pickle chips, bacon, tomato, ketchup, mustard and mayonnaise on traditional buns

Assorted potato chips

Potato salad

Cole slaw

Assorted cookies and brownies

*\$32 per guest*

## Asian Pacific

Vegetable spring rolls with soy glaze

Mixed greens, snow peas, peppers, crisp wontons, sesame seeds, scallion and a sesame ginger dressing

Thai chicken & rice soup

Ginger sesame beef

Grilled orange chicken Asian stir fry

Asian vegetables

Vegetable fried rice

Fortune cookies

*\$39 per guest*

## Taste of Italy

Italian wedding soup

Caesar salad with romaine and arugula

Garden pesto pasta with fresh vegetables

Chicken Arrabiata

Homestyle lasagna

Seasonal vegetables

Freshly baked garlic sticks

Tiramisu

*\$38 per guest*

## Down South Delight

Tennessee pulled pork

Assorted fried chicken

Crunchy vinegar pickles /Cowboy caviar

Garden salad with assorted dressings

Potato salad / Cole Slaw

Southern-style green beans

Macaroni and cheese

Freshly baked rolls

Banana Pudding

*\$38 per guest*

A close-up photograph of a chef's hand in a white uniform, carefully garnishing a plated dish with fresh green herbs. The dish features a piece of seared meat, possibly duck, with a pink center, accompanied by various vegetables and fruits like blueberries and cherry tomatoes. The background is softly blurred, showing another chef in a white uniform.

# Plated Events

- Plated Dinners include Bread and Butter service, Regular and Decaffeinated Coffee, Water, and Iced Tea
- Menu items and pricing may change based on availability and market conditions

# Three-Course Plated Dinner

## Starter: (choose 1)

### Soups:

Italian wedding

Tomato basil

New England clam chowder

Loaded baked potato

### Salads:

Caesar salad

Grilled watermelon salad with basil, feta and balsamic glaze

Kale salad with walnuts, dried cranberries and balsamic dressing

Rocket arugula salad with lemon, parmesan and garlic

Baby spinach salad with strawberries, candied almonds, and poppyseed dressing

Greek bean salad

Marinated cucumber, onion and tomato salad

## Dessert: (choose 1)

Raspberry brulé cheesecake

Fruit salad

Tiramisu

Carrot cake

Chocolate cream pie

Cheesecake with fresh berry compote

Flourless chocolate cake with raspberry coulis

Pecan, chess or apple pie



# Three-Course Plated Dinner

## Entrée

Choose one:

**Mustard and Sage-Marinated Pork Loin** served with au gratin potatoes and honey-roasted carrots \$47

**Chicken Breast** roasted with lemon and thyme served with oven-browned potatoes and fresh asparagus \$44

**Red Wine Braised Short Rib** served on smoked gouda mashed potatoes and bacon-roasted Brussels sprouts \$48

**Filet Mignon** in a mushroom cream sauce served with garlic mashed potatoes and roasted carrots \$52

**Shrimp & Smoked Cheddar Grits** topped with bacon, onions, red and green peppers and scallions \$46

**Broiled Salmon** with fresh lemon and butter served with parmesan roasted mashed potatoes and haricot verts \$49

**Blistered Tomato Fusilli** roasted garlic oil, fried sage and parmesan cheese (gf) \$43

**Tasty BBQ Brisket** with gouda grits and tri-colored roasted carrots \$51

Add on, per person:

Grilled Shrimp \$18

Oven-baked Salmon \$16

Sliced Flank Steak \$16



# Dinner Buffets

- Dinner buffets include Bread and Butter service, Regular and Decaffeinated Coffee, Water, and Iced Tea
- Menu items and pricing may change based on availability and market conditions

# Dinner

# Build the Perfect Buffet

## •Starter: (choose 2)

### Soups:

Italian wedding

Tomato basil

New England clam chowder

Loaded baked potato

### Salads:

Caesar salad

Grilled watermelon salad with basil, feta and balsamic glaze

Kale salad with walnuts, dried cranberries and balsamic dressing

Rocket arugula salad with lemon, parmesan and garlic

Baby spinach salad with strawberries, candied almonds, and poppyseed dressing

Greek bean salad

Marinated cucumber, onion and tomato salad

## •Dessert: (choose 1)

Raspberry brulé cheesecake

Fruit salad

Tiramisu

Carrot cake

Chocolate cream pie

Cheesecake with fresh berry compote

Flourless chocolate cake with raspberry coulis

Pecan, chess or apple pie

# Perfect Buffet continued

## Entrees – The Main Event (choose two - \$61; choose three - \$65):

### Chicken

Bourbon chicken ~ *Grilled chicken breast topped with sautéed onions, peppers, pineapples with roasted red peppers in a southern bourbon sauce*

Chicken marsala ~ *Grilled chicken breast topped with wild mushrooms and roasted shallots in a marsala wine reduction*

Southern fried chicken

Creamy Mediterranean chicken

Orange-glazed chicken

Barbecued chicken breast

### Beef

London broil top sirloin

Marinated sliced steak with onions and mushrooms

Jack Daniels BBQ beef brisket

### Pork

Mango chutney pork loin

Honey glazed ham

Molasses pork loin

Pulled BBQ pork

### Fish

Shrimp and cheese grits

Grilled salmon with lemon dill sauce

Shrimp penne primavera

### Vegetarian

Vegetarian lasagna

Pesto pasta

Spinach cheese ravioli in marinara or alfredo sauce

# Perfect Buffet continued

## Sides (choose two):

Rice Pilaf

Garlic mashed potatoes

Potatoes au gratin

Macaroni and cheese

Seasoned and roasted carrots

Grilled squash medley

Haricot vert

Roasted asparagus

Roasted mushrooms

Bacon roasted brussels sprouts

Oven-browned potatoes with butter, parsley, and parmesan cheese

## Dessert – The Perfect Ending (choose two):

Raspberry brulée Cheesecake

Fruit salad

Tiramisu

Carrot cake

Chocolate cream pie

Cheesecake with fresh berry compote

Flourless chocolate cake with raspberry coulis

Pecan, chess, or apple pie

# Themed Dinner Buffets

## Seasonal Harvest

Farm stand salad station: Romaine, spinach, carrots, tomatoes, red onion, cucumbers, parmesan cheese, blue cheese, bacon, eggs, croutons and assorted dressings

Maple-mustard glazed pork loin

Herb-roasted chicken breast, pesto cream sauce and roasted tomatoes

Honey soy salmon, honey soy citrus glaze and scallions

Brown butter mashed potatoes

Roasted broccoli and cauliflower

Carrot cake

Chocolate cream pie

*\$65 per guest*

## Northern Italian

Italian wedding soup

Caesar salad station with romaine, parmesan, croutons and Caesar dressing and Caesar dressing

Parmesan-crusteD chicken with roasted tomato sauce and parmesan

Seared salmon with Sicilian tomato sauce, blistered cherry tomatoes, olives and capers

Bowtie alfredo

Cannoli

Tiramisu

*\$61 per guest*





# Receptions

Pricing is based on 90 minutes for health and safety standards  
Bread and Butter service is included with all carving stations  
Minimum of 3 combined selections from action, displays, and carving stations required for an event  
1 chef attendant required for each station. Chef attendant fee is \$150

# Carving Stations

**Prime Rib** served with burgundy au jus, creamy horseradish sauce, and bearnaise sauce (Serves 20)

*\$450*

**Whole Roast Beef Tenderloin** rolled in garlic, salt and cracked pepper served with au jus, bearnaise sauce and creamy mustard and horseradish sauce (Serves 20)

*\$400*

**Slow-roasted Beef Brisket** served with BBQ sauce, mustard, and coleslaw (Serves 30)

*\$375*

**Baked Salmon** served with lemon caper butter and hollandaise sauce (serves 20)

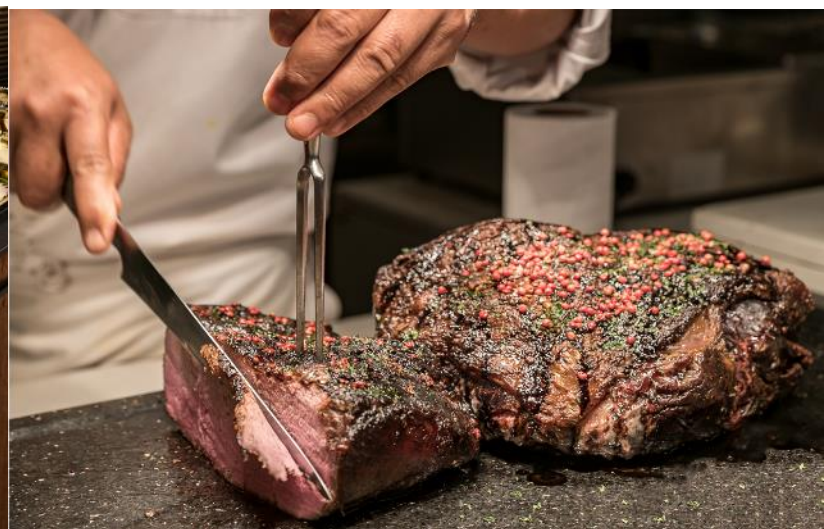
*\$350*

**Whole Oven-roasted Turkey Breast** served with cranberry relish and sage mayonnaise (Serves 30)

*\$375*

**Brown Sugared Ham** served with yellow, grainy and spicy mustards and pickle mayonnaise (Serves 30)

*\$375*





# Action Stations

**Grilled Slider Station**, beef patty and marinated chicken breast, add Beyond burgers (\$3 more per person), slider buns, Dijon mustard, spicy ketchup, soft herbed cheese, arugula, Pico de Gallo and herbed mayonnaise

*\$24 per guest*

**Pasta Bar**, cheese tortellini and penne pasta, alfredo sauce, marinara sauce, olive oil, garlic, black pepper, fresh tomatoes, scallions, spinach, kalamata olives, capers and parmesan cheese

*\$22 per guest*

**Grits Station**, blackened shrimp and andouille sausage sauteed in Cajun butter, corn, tomato-red pepper relish and caramelized onion

*\$26 per guest*

**Tex-Mex Nacho Bar**, Crispy tortilla chips, fire-roasted salsa, pickled jalapenos, sour cream, warm queso, shredded chicken and ground beef

*\$20 per guest*



# Displays

Per 25 people

**Farmers Market Vegetable** assorted fresh and Wickles pickled vegetables, hummus, creamy ranch dip

\$300

**Sliced Fresh Seasonal Fruit** with yogurt dipping sauce

\$300

**Hot Beer Cheese Dip** local ale, cheese, assorted breads and vegetables

\$400

**Smoked Fish Spread**, Wickles pickled vegetables, pita bread, assorted rolls

\$450

**Domestic & Imported Cheese Board**

\$350

Add imported meats and marinated vegetables

\$200

**Coastal Brie**, Creamy brie, raspberry glaze, seasonal berries, crostini and crackers

\$450

**Iced Shrimp**, cocktail sauce, lemons and crackers

\$375

**Chips and Dip**

~ Tortilla chips, homemade guacamole, Pico de Gallo and queso

OR

~ Tortilla chops and assorted vegetables with house made spinach dip

\$325



# Hors d'Oeuvres

Passed appetizers require additional attendant fee of \$150 per 50 people

Cold (priced per 50 pieces)

Seared tenderloin with blue cheese and hot honey crostini	\$500
Shrimp cocktail shooter	\$500
Antipasto skewer	\$450
Deviled eggs with candied bacon	\$400
Fresh seasonal fruit skewers	\$350
Prosciutto wrapped melon	\$350
Watermelon caprese skewer with mozzarella, mint and balsamic reduction	\$350
Fresh tomato bruschetta skewer	\$300
Vegetable crudité with hummus	\$300
Pimento cheese pinwheel	\$300



# Hors d'Oeuvres

Passed appetizers require additional attendant fee of \$150 per 50 people

HOT: (priced per 50 pieces)

Mini beef Wellington	\$600
Beef crostini with creamy horseradish sauce	\$550
Chicken satay with spicy peanut sauce	\$550
Mini crab cakes with a dollop of lemon aioli	\$550
Sesame-soy glazed beef skewers	\$550
Coconut shrimp with honey soy sauce	\$500
Chicken quesadilla cornucopia	\$500
Mexican quiche	\$450
Assorted quiche	\$400
Herb OR sausage stuffed mushroom	\$400
Sante fe egg rolls with chipotle ranch	\$400
Sweet and sour OR BBQ meatballs	\$400
Mac and cheese bites with spicy ranch dipping sauce	\$350
Fried ravioli with marinara dipping sauce	\$350
Spanakopita	\$350
Chicken bites with (choose 2) honey mustard, buffalo, TN whiskey and Korean BBQ	\$300
Crisp Thai spring rolls with sweet chili sauce	\$300
Jalapeño poppers with ranch dipping sauce	\$300
Pot stickers with sweet soy sauce	\$300



# Beverages

# Cocktails, Wine, & Beer Bar Service

\*One bartender per 50 people, \$125

## Cash and Host Consumption Bars

Deluxe Cocktails	\$13
House Cocktails	\$12
Sparkling Wine	\$11
House Wines	\$10
Imported & Craft Beer	\$8
Domestic Beer	\$7
Coca-Cola products	\$4.50
Bottled Water	\$4.50

## Hourly Host Bar

House First Hour	\$26 per person
Second Hour	\$20 per person
Additional Hours	\$11 per person
Deluxe First Hour	\$30 per person
Second Hour	\$21 per person
Additional Hours	\$15 per person



# Catering

## Policies

### Beverage and Bar Service

Holiday Inn Vanderbilt offers a complete selection of beverages including non-alcoholic beverages for the event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee for all wine brought in for an event. The legal drinking age in TN is 21. All patrons must provide proof of age.

### Cancellation

In the event of a cancellation, deposits will not be refunded. Events canceled within three days of the event will be charged 100% of the estimated food and beverage totals, using the guaranteed number of guests, in addition to the cost of the room and applicable taxes and service charges. A sliding scale cancellation applies to cancellations outside of three business days prior to the event.

### Deposit

Space is not contractually obligated without a signed contract and a credit card and if applicable, a non-refundable deposit. If a contract and deposit are not received by the specified date, the space may be released without notification.

### Final Number of Guest Attendance

Holiday Inn Vanderbilt requests that clients notify the Catering Manager with the final guest guarantee attending each function by 11:00 a.m. three business days prior to the first function. Final guest attendance for Wednesday events must be confirmed by 11:00 a.m. on the preceding Friday.

### Food Preparation

Holiday Inn Vanderbilt is able to satisfy all dietary restrictions, allergies, and personal preferences. Communication of these details will need to be in advance of the function(s) to the Catering Manager. Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if certain medical conditions are present.

To ensure the quality and safe handling of products serviced by the hotel, no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

# Catering

## Policies

### Included Equipment

In-house tables, banquet chairs, flatware, glassware and china, and standard linen are all included with the event.

### Meeting Rooms

Holiday Inn Vanderbilt reserves the right to reassign function space without written notice to the guests. Additional charges may be applicable to room and/or setup changes made within 24 hours of event or during the event.

### Taxes and Service Charges

Holiday Inn Vanderbilt will add a 25% taxable administrative fee and 9.25% state sales tax on food and beverages, with an additional 15% county tax on alcoholic beverages. Such taxes and service charges are subject to change without notice. Buffets for smaller groups (24 and under) will assume a \$100 taxable surcharge for breakfast, lunch, and dinner which will be included in the final price.

### Room Set-up

Holiday Inn Vanderbilt will set no more than 5% additional places, based on your guaranteed meal count (e.g. for a guarantee of 100 guests, we will set up to 105 places). On-site changes to room set-ups may incur additional labor fees.

### Shipping and Receiving

Materials or equipment shipped to Holiday Inn Vanderbilt will be the responsibility of the client. Shipments cannot be accepted or stored more than three business days prior to the event. The hotel will charge shipping and handling fees for all shipments that arrive four or more business days prior to the event. Please advise the Catering Manager of any shipments of supplies or equipment prior to delivery.

### Property Damages

The guest will be responsible for reimbursing Holiday Inn Vanderbilt for damage to premises by attendees and/or other persons associated therewith, including outside contractors hired separately.

### Property Loss

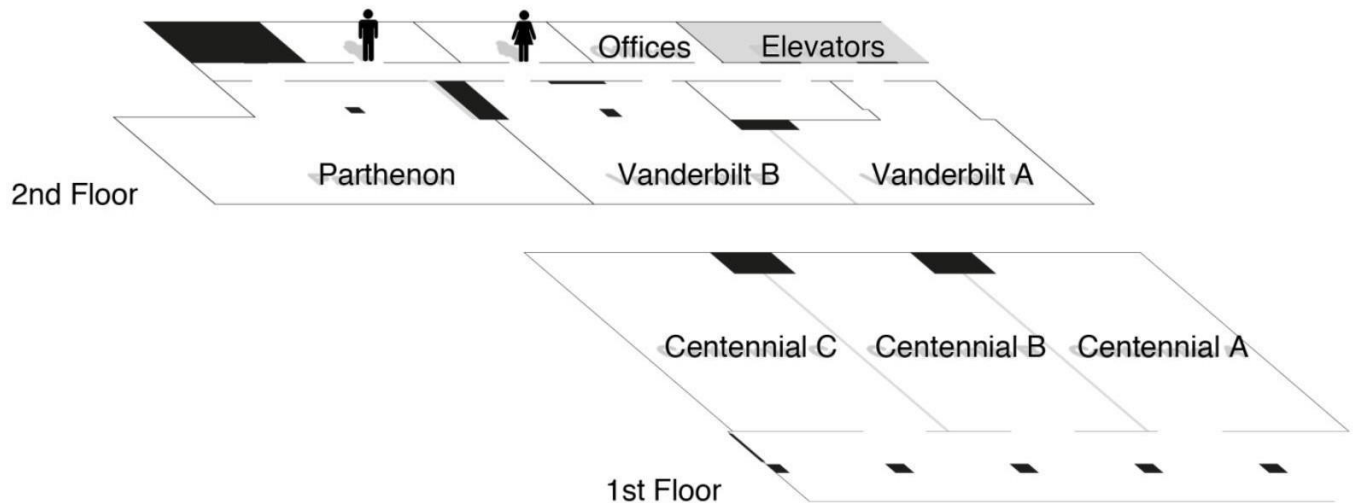
Holiday Inn Vanderbilt shall not be responsible for items lost, stolen, damaged, or left on the premises. Guests shall not move any hotel items from their current location or attach any items to any hotel property (including furniture, walls, and windows) without prior approval from the Catering Manager

### Outside Food Policy

Due to licensing requirements and quality control issues, all food and beverage served on hotel property must be supplied, served, and prepared by the hotel. No outside food and beverage is permitted in the event space. There will be a \$500 penalty for any outside food and beverage brought in to the event space.



# Banquets & Meetings



Room	U-Shape	Conference	Theater	Classroom	Banquet	Reception	Dimensions	Square Footage	Ceiling Height
Centennial Ballroom	72	81	300	165	160	300	38' x 63'	2394	10'
Centennial A	24	80	40	40	80	110	38' x 21'	798	10'
Centennial B	24	80	40	40	80	110	38' x 21'	798	10'
Centennial C	24	80	40	40	80	110	38' x 21'	798	10'
Ballroom Pre-Function						130	27' x 20'	1350	7.5'
Parthenon Room	34	26	70	36	72	80	48' x 26'	962	7.5'
Vanderbilt Room	48	54	110	60	96	100	48' x 26'	1248	7.5'
Vanderbilt A	24	30	40	32	32	35	23' x 26'	598	7.5'
Vanderbilt B	24	30	50	32	40	35	25' x 26'	650	7.5'
Centennial Courtyard	-	-	-	-	60	150	51' x 25'	1275	
Boardroom 1014	-	12	-	-	12	12	24' x 26'	640	7.5'
Boardroom 1418	-	14	-	-	14	14	24' x 26'	640	7.5'

# Onsite Audiovisual

## Projection & Monitor Packages

**LCD Data Projector Package** \$450  
4000 Lumen Data Projector  
Tripod or House Screen  
Projection table w/AC Power

**LCD Data Projector Package** \$650  
6000 Lumen Date Projector  
Tripod or House Screen  
Projection table w/AC Power

**Projector Support Package** \$125  
[Client provides own projector]  
Tripod or House Screen  
Projection table w/AC Power

**LED Monitor Package**  
50" LED Monitor on Stand \$250  
65" LED Monitor on Stand \$325  
70" LED Monitor on Stand \$375  
65" Monitor w/DVD Player \$340

**Computers & Accessories**  
Laptop Computer w/Microsoft Office \$150  
B/W Laser Printer \$125  
Color Laser Printer/Copier \$200  
Wireless Slide Advancer \$40  
SDI/HDMI Ext Cable 25'-50' \$30  
SDI/HDMI 1x4 Router/Splitter \$95

**Screens**  
6'-8' Skirted Tripod Screen \$75  
10', 16:9 Fast Fold Screen w/Skirt \$140

**Zoom Package** \$700  
LCD Projector w/8' Screen  
Mixer, Audio Adaptor, Sound  
Wireless Mic, Lav or Handheld  
All Necessary Cables

**Zoom Package w/70" Monitor** \$550  
70" Monitor on Stand  
Mixer, Audio Adaptor, Sound  
Wireless Mic, Lav or Handheld  
All Necessary Cables

## Audio Equipment

**Microphone & Sound Packages**  
Wired Podium/Tabletop Mic w/Mixer and House Sound \$160  
Wireless Mic (hand help or lav) w/Mixer & House Sound \$260  
Laptop/iPhone Sound into House System  
w/Mixer & Direct Box \$150  
Bluetooth into House Sound \$100

**Speakers**  
Yamaha/RCF/JBL Powered Speaker w/Stand \$130

**Microphones**  
Wired HH Podium or Table Mic \$60  
Wireless HH or Lav Mic \$150  
Wireless Headset Mic \$190

**Mixers**  
2-4 Channel Mixer \$90  
8-10 Channel Mixer \$140  
12-16 Channel Mixer \$225

**Audio Players/Recorders**  
Marantz Multi Disc CD Player \$75  
Tascam Digital Audio Recorder \$90

## Miscellaneous Items

Flipchart Package (Standard Paper) \$65  
Flipchart Package (Post-It Paper) \$80  
Extra Standard Pad \$40  
Extra Post-It Pad \$50  
A-Frame Easel \$25  
Polycom Conference Phone \$150  
AC Ext. Cord w/Power Strip \$40  
AC Power Cord \$20  
Direct Box \$60  
Pipe & Drape (per foot, min 8') \$25  
LED Up Lights \$45  
Technician Labor  
7:00 am-5:00 pm, Day Rate \$400  
7:00am-noon, Half Day Rate \$200  
Delivery/Pickup \$30  
Zoom Camera on Tripod \$95  
Jabra Zoom Speaker (under 10 attendees) \$125  
Meeting Owl (under 20 attendees) \$140

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AN IHG HOTEL

NASHVILLE-VANDERBILT