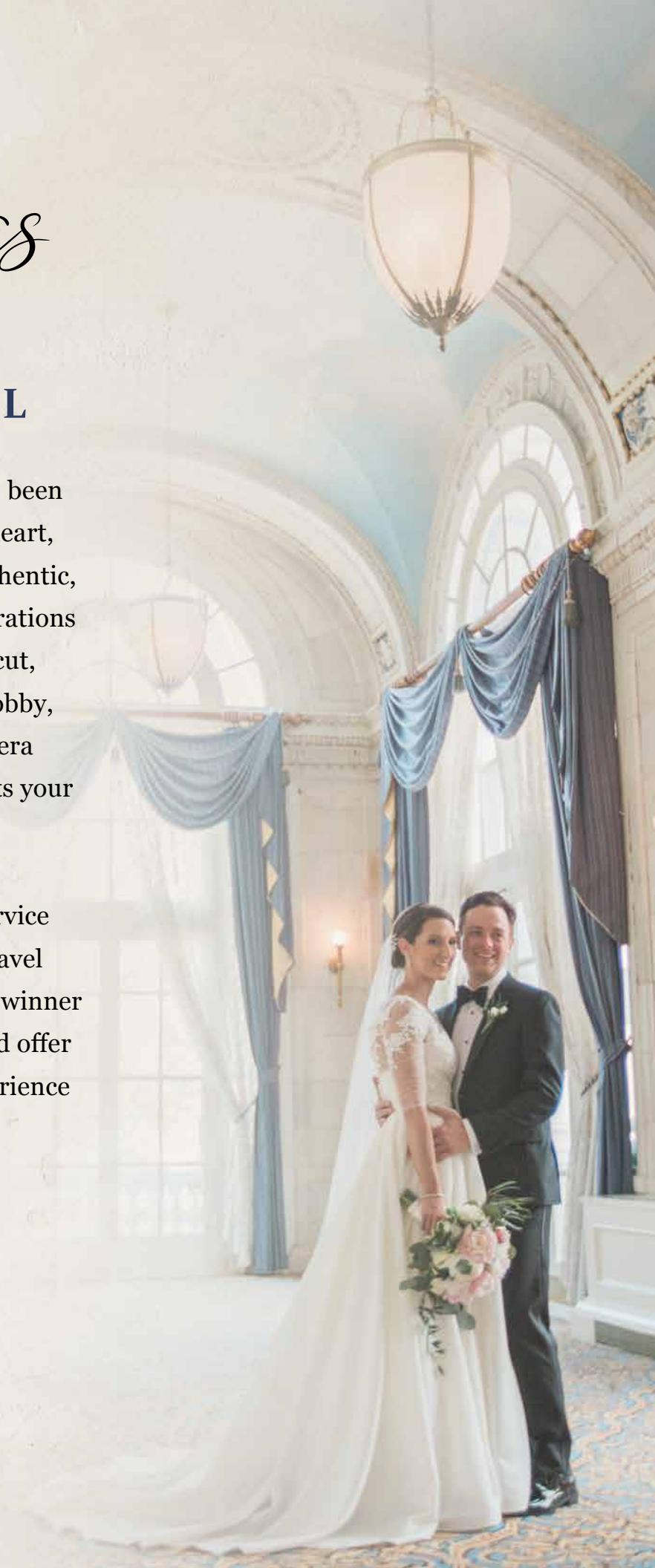


# Weddings

## AT THE HERMITAGE HOTEL

Since 1910, The Hermitage Hotel has been woven into the fabric of Nashville's heart, offering our discerning guests an authentic, award-winning centerpiece for celebrations of all types. Italian sienna marble, a cut, painted glass ceiling in our vaulted lobby, and luxe furnishings inspired by the era offer an inspired backdrop that awaits your event aspiration.

Our renowned history, exemplary service teams and regular appearances in Travel & Leisure World's Best list and 2018 winner of Conde Nast Reader's Choice Award offer assurance that your memorable experience awaits.



# Features



## HERMITAGE HOTEL

### 122 GUEST ROOMS & SUITES

Custom-made hand-tufted beds with luxurious Frette linens and down-filled duvets, complimentary Wi-Fi, in-room pillow menu, nightly turndown service, spacious Italian marble bathrooms with deep soaking tub and separate walk-in shower. Room sizes range 500-2,000sqft.

### SPA TREATMENTS & FITNESS

Our sun-lit fitness lounge is complemented with in-room fitness programs and personal trainers on-call. Spa treatment suites are available for ultimate relaxation and pampering.

### CULINARY TRADITION OF EXCELLENCE

Creative interpretations of traditional Southern recipes and farm fresh cuisine. Vegetables curated from our very own Heirloom Garden, Glen Leven, inspires and delights, while our 150+ bottle Whiskey Library provides the perfect complement to a day's end.

### HOTEL CONVENIENCES

24-Hour business services, 24-Hour room service, Pet Concierge program, Valet Parking, Concierge service, shoeshine services, Rachel's Boutique for retail desires

### LOCATION

A short walk to Broadway and the historic Ryman Auditorium. We are adjacent to the State Capitol and Tennessee Performing Arts Center. Conveniently 15 minutes from Nashville International Airport.

231 6TH AVE NORTH NASHVILLE, TN 37219 · 615.649.3927  
WWW.THEHERMITAGEHOTEL.COM · EVENTS@THEHERMITAGEHOTEL.COM



### GRAND BALLROOM

Features a breathtaking, ornate ceiling, century-old chandeliers, and original Circassian Walnut paneling, this elegant space announces "I have arrived" to your guests

### THE VERANDA

Guests are greeted with original terracotta architectural details, hand painted ceiling, Juliet balconies and expansive windows which offer views of the Capitol building

### PERFORMING ARTS SUITE

Large-scale windows incorporate Music City into this unique space for intimate events of all types

### GOVERNORS SALON

Overlooking our expansive Grand Lobby located on our Mezzanine level, this space offers intimacy and privacy

GUEST CAPACITY				
	DIMENSIONS	SEATED DINNER	COCKTAIL RECEPTION	CEREMONY
GRAND BALLROOM	36 x 68 x 17	170	250	280
THE VERANDA	15 x 96 x 18	70	125	170
PERFORMING ARTS SUITE	16 x 25 x 8	30	50	60
GOVERNORS SALON	18 x 48 x 8	30	35	40

BRIDAL BRUNCHES • ENGAGEMENT PARTIES • REHEARSAL DINNERS • WEDDINGS

# WEDDING PACKAGES



*All You Need is Love*  
Plated/Served Meal • \$170.00 per Person

## HORS D' OEUVRES

*Select Four (1 piece of each item per guest)*

### Whipped Local Goat Cheese

Lavender Honey, Brioche

### Granny's Deviled Eggs

Bourbon Smoked Paprika  
House Pickles, Micro Greens

### Pear and Brie Tart

Walnut Topping

### Nashville Hot Chicken Skewers

White BBQ Sauce and Butter Pickle

### Fried Green Tomato

Pimento Cheese, Pepper Jelly

### Creamy Tomato Soup

Grilled Cheese

### Crab Cake

Cajun Remoulade

### Confit Heirloom Tomato

Whipped Burrata, Crostini

### Pimento Mac & Cheese Fritter

Chives, Hot Pepper Mash

### Tarragon & Grape Chicken Salad

Phyllo Cup

## SALAD

*Select One*

### Caesar Salad

Hearts of Romaine, Parmesan, Brioche Croutons  
Creamy Caesar Dressing

### Farm Salad

Fresh Local Lettuces, Seasonal Farm Vegetables  
Citrus Vinaigrette

### Beet Salad

Roasted Beets, Arugula, Crumbled Feta  
Blackberry Vinaigrette

### Winter Greens

Baby Kale, Pomegranate Seeds, Roasted Apple  
Marcona Almonds, Plum Vinaigrette

## MAIN COURSE

*Select One*

### 6 oz. Seared Salmon

### 9 oz. Free Range Airline Chicken Breast

### 9 oz. Nashville Confit Hot Chicken

### 6 oz. Seared Salmon

### 9 oz. Free Range Airline Chicken Breast

### 9 oz. Nashville Confit Hot Chicken

*Select Two Accompaniments*

Whipped Potato Purée  
Creamy Pimento Cheese Polenta  
Herb Roasted Marble Potatoes  
Anson Mills Parmesan Grits  
Potato Gratin

Asparagus  
Seasonal Garden Vegetables  
Sautéed Green Beans  
Candied Brussels Sprouts, Bacon  
Brown Butter Roasted Cauliflower, Almonds  
Braised Collard Greens

## BEVERAGE SERVICE 4-Hour Premium Bar Package

*Meals require a minimum of 25 people | Fee of \$150.00 per meal applies for less than 25 people. Service is for 90 minutes | Additional service time is \$15.00 per person. A 24% service charge and applicable state and local taxes will be added to all prices. (Subject to change)*

# WEDDING PACKAGES



## To Have and to Hold

Plated/Served Meal • \$180.00 per Person

### HORS D' OEUVRES

Select Four (1 piece of each item per guest)

#### Whipped Local Goat Cheese

Lavender Honey, Brioche

#### Pear and Brie Tart

Walnut Topping

#### Mini Pork Slider

Crispy Pork Belly, Coleslaw  
Creole Mustard

#### Pear and Brie Tart

Pimento Cheese, Pepper Jelly

#### Crab Cake

Cajun Remoulade

#### Pimento Mac & Cheese Fritter

Chives, Hot Pepper Mash

#### Bacon Wrapped Chorizo Stuffed Dates

Piquillo Pepper Dipping Sauce

#### Tarragon & Grape Chicken Salad

Phyllo Cup

#### Granny's Deviled Eggs

Bourbon Smoked Paprika  
House Pickles, Micro Greens

#### Spicy Tuna Tartare

Avocado Purée, Wonton, Sesame Seeds

#### Nashville Hot Chicken Skewers

White BBQ Sauce and Butter Pickle

#### Confit Heirloom Tomato

Whipped Burrata, Crostini

### SALAD

Select One

#### Caesar Salad

Hearts of Romaine, Parmesan, Brioche Croutons  
Creamy Caesar Dressing

#### Classic Wedge Salad

Crisp Iceberg Lettuce, Crumbled Blue Cheese  
Roasted Tomatoes, Eggs, Bacon, Ranch Dressing

#### Beet Salad

Roasted Beets, Arugula, Crumbled Feta  
Blackberry Vinaigrette

#### Winter Greens

Baby Kale, Pomegranate Seeds, Roasted Apple  
Marcona Almonds, Plum Vinaigrette

#### Farm Salad

Fresh Local Lettuces, Seasonal Farm Vegetables, Citrus Vinaigrette

### MAIN COURSE

Select One

9 oz. Free Range Chicken Breast

9 oz. Nashville Confit Hot Chicken

8 oz. Braised Beef Short Rib

8 oz. Filet

12 oz. NY Strip Steak

6 oz. Seared Salmon

Farm-Inspired Pasta Creation

Select Two Accompaniments

Whipped Potato Purée  
Creamy Pimento Cheese Polenta  
Herb Roasted Marble Potatoes  
Anson Mills Parmesan Grits  
Potato Gratin

Asparagus  
Seasonal Garden Vegetables  
Sautéed Green Beans  
Candied Brussels Sprouts, Bacon  
Brown Butter Roasted Cauliflower, Almonds  
Braised Collard Greens

### BEVERAGE SERVICE 4-Hour Premium Bar Package

Meals require a minimum of 25 people | Fee of \$150.00 per meal applies for less than 25 people. Service is for 90 minutes | Additional service time is \$15.00 per person. A 24% service charge and applicable state and local taxes will be added to all prices. (Subject to change)

# WEDDING PACKAGES



*Now and Forever*

Buffet Meal • \$175.00 per Person

## HORS D' OEUVRES

*Select Four (1 piece of each item per guest)*

### Whipped Local Goat Cheese

Lavender Honey, Brioche

### Pear and Brie Tart

Walnut Topping

### Fried Green Tomato

Pimento Cheese, Pepper Jelly

### Crab Cake

Cajun Remoulade

### Tarragon & Grape Chicken Salad

Phyllo Cup

### Granny's Deviled Eggs

Bourbon Smoked Paprika  
House Pickles, Micro Greens

### Mini Pork Slider

Crispy Pork Belly, Coleslaw  
Creole Mustard

### Asian Beef Spring Roll

Ginger Soy Dipping Sauce

### Pimento Mac & Cheese Fritter

Chives, Hot Pepper Mash

### Bacon Wrapped Chorizo Stuffed Dates

Piquillo Pepper Dipping Sauce

### Spicy Tuna Tartare

Avocado Purée, Wonton,  
Sesame Seed

### Confit Heirloom Tomato

Whipped Burrata, Crostini

### Nashville Hot Chicken Skewers

White BBQ Sauce and Butter Pickle

## SALAD

*Select One*

### Caesar Salad

Hearts of Romaine, Parmesan, Brioche Croutons  
Creamy Caesar Dressing

### Farm Salad

Fresh Local Lettuces, Seasonal Farm Vegetables  
Citrus Vinaigrette

### Baby Spinach Salad

Goat Cheese, Dried Cherries  
Bacon Vinaigrette

### Beet Salad

Roasted Beets, Arugula, Crumbled Feta  
Blackberry Vinaigrette

## MAIN COURSE

*Select Two*

### Braised Beef Short Rib, Au Jus

Brisket, Tennessee Bourbon BBQ Sauce

### Grilled Chicken Breast, Thyme Au Jus

Spice Rubbed Cast Iron Chicken

Fennel Glazed Salmon, Lemon Butter Sauce

*Select Two Sides*

Anson Mills Grits

Roasted Fingerling Potatoes, Caramelized Onion  
Buttermilk Smashed Yukon Gold Potatoes  
Confit Potatoes, Charred Scallion and Fresh Herbs  
Creamy Polenta

Brown Butter Roasted Cauliflower, Toasted Almonds

Candied Brussels Sprouts, Bacon  
Sorghum Glazed Carrots  
Grilled Broccoli  
Charred Asparagus

## BEVERAGE SERVICE 4-Hour Premium Bar Package

*Meals require a minimum of 25 people | Fee of \$150.00 per meal applies for less than 25 people. Service is for 90 minutes | Additional service time is \$15.00 per person. A 24% service charge and applicable state and local taxes will be added to all prices. (Subject to change)*

# PACKAGE INFORMATION & ENHANCEMENTS

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## PREMIUM BAR SELECTIONS

Absolut Vodka, Wheatley Vodka, Bombay Gin, Buffalo Trace Bourbon  
Jack Daniel's Whiskey, Dewar's White Label Scotch, Cruzan Spiced Rum, El Jimador Tequila

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## TOP SHELF BAR SELECTIONS

Ketel One Vodka, Bombay Sapphire Gin, HH Single Barrel Jack Daniel's, Four Roses Yellow Label Bourbon, Dewar's 12-Year Scotch, Captain Morgan Spiced Rum, El Jimador Añejo Tequila

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## INCLUDED WITH ALL BAR PACKAGES

The Hermitage Hotel Private Label:

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Imported and Domestic Beers:

Bud Light, Budweiser, Michelob Ultra, Yazoo Pale Ale, Yazoo Dos Perros  
Stella Artois, Corona

Non-Alcoholic Beverages: Soft Drinks, Juice, Spring and Sparkling Water

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## PACKAGE ENHANCEMENTS

Additional Course: \$12.00 per person

Pre-Selected Choice of Main Course, Maximum 3 Choices: \$5.00 per person

Tablesides Choice of Main Course, Maximum 3 Choices: \$20.00 per person

Petit Fours Dessert Display: \$15.00 per person, includes 3 selections, 1 of each per person

Wedding Cakes: Starting at \$6.00 per person, based on consultation with Pastry Chef

Tablesides Hermitage Hotel Wine Service: \$5.00 per person with premium or top shelf bar package

Hot Chocolate Bar: Assorted Sauces, Flavored Syrups, and Toppings \$20.00 per person

Premium Bar: \$12.00 per person, per hour beyond 4 hours

Top Shelf Bar: \$5.00 per person, per hour added to any package

\$13.00 per person, per hour beyond 4 hours

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## INCLUDED IN HAVING YOUR WEDDING WITH US

Hotel Tables, Banquet Chairs, Bengaline Ivory Table Linen

White Cloth Napkins, China, Flatware, Glassware, Votive Candles

Wooden Dance Floor (up to 18'x18'), 6'x 8' Risers for Stage (up to 3)

Getting Ready Space for Bride or Groom

Cake Cutting and Plating



# CELEBRATE YOUR LADIES AND GENTLEMEN

Offered in a Private Event Space or Suite to Accommodate Your Bridal and Groom's Parties or While Getting Ready to Say, "I Do!"

## *Afternoon Tea*

*\$60.00 per Person*

### TEA SANDWICHES

Tarragon Chicken Salad, Red Globe Grapes  
and Sliced Almonds, Sourdough

Country Ham and Pimento Cheese  
Brioche with Pepper Jelly

Corn Cakes, Herbed Cream Cheese  
Smoked Salmon, Dill

### SCONES

Mini Sweet Cream Scones

Mini Savory Herbed Scones

### ACCOMPANIMENTS

Devonshire Cream

Whipped Butter

Seasonal Jam

### DESSERT

Coconut Cookies

Seasonal Jelly Roll

Vanilla Tea Cake

### BEVERAGES

Selection of Loose-Leaf Teas  
and French Press Coffee

## *Whisky Tasting*

*\$80.00 per Person*

### CREAMY & SALTY

Jack Daniel's  
Gold 80-Proof

### CHARRED & SMOKED

Jack Daniel's Gold  
Tennessee Tasters' Barrel Proof Rye  
127.6-Proof

### SWEET & BITTER

Jack Daniel's  
Single Barrel 96-Proof

### PAIRED WITH CHEF'S SEASONAL TASTING MENU

A 24% service charge and applicable state and local taxes will be added to all prices. (Subject to change)



# FOR THE DAY OF

Offered in Guest Room or in Getting Ready Space or Suite

## Snacks

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Suffrage-Themed Afternoon Tea  
at \$60.00 per person

Three Tea Sandwiches, Scones and  
Accompaniments, Desserts, Tea and Coffee

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\*Bagel Bar at \$14.00 per person

Assorted Bagels, Smoked Salmon, Capers  
Red Onion, Hard Boiled Egg, Tomato  
Garden Vegetable Cream Cheese

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\*Coffee Shop at \$20.00 per person

Assorted Muffins, Croissants, Danish  
One Gallon of Regular Coffee

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\*Yogurt and Granola Parfait  
at \$6.00 per person

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\*Seasonal Fruit and Berries  
at \$9.00 per person

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Mixed Nuts at \$52.00 per pound

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Cookies at \$52.00 per dozen

Peanut Butter, Chocolate Chip, Snickerdoodle  
Oat Toffee Chocolate Chip, Butterscotch  
*(Don't see your favorite cookie? Just ask!)*

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*\* Items to be purchased for full amount, not a portion thereof*

*A 24% service charge and applicable state and local taxes will be  
added to all prices. (Subject to change)*

## Drinks

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Whiskey Tasting at \$80.00 per person

Tasting of Three Jack Daniel's  
with Food Pairings

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Mimosas at \$12.00 each

Montmartre Sparkling Wine, Orange Juice

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Bloody Mary's at \$14.00 each

House-Made Bloody Mary Mix, Celery  
Olive, Pickled Onion, Horseradish  
and Tabasco Sauce

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Soft Drinks \$5.50 each

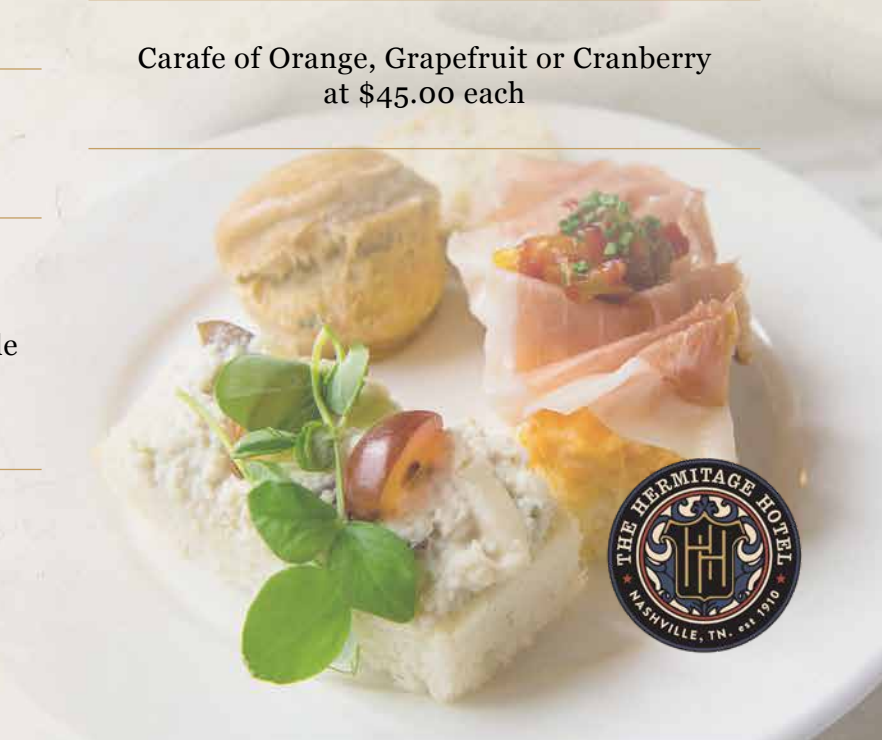
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Still Water \$5.00 each

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Carafe of Orange, Grapefruit or Cranberry  
at \$45.00 each

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# HAPPILY EVER AFTER ... BRUNCH!



## *The 1910*

*\$53.00 per Person*

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Sliced Seasonal Fruit and Berries

The Hermitage Hotel Bakery Basket with Preserves, Local Honey and Butter

Assorted Bagels, Smoked Salmon, Garden Vegetable Cream Cheese, Capers, Red Onion, Hard-Boiled Egg, Tomato

Classic Iceberg Wedge Salad with Eggs, Blue Cheese, Bacon, Roasted Tomatoes, Ranch Dressing

Ham and Cheddar Cheese Frittata

Brioche French Toast with Salted Caramel, Pecans, Whipped Cream

Nashville Signature Hot Chicken

Applewood Smoked Bacon and Link Sausage

Caramelized Onion Roasted Potatoes

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections

Selection of Chilled Fruit Juices

## *The Capitot*

*\$48.00 per Person*

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Sliced Seasonal Fruit and Berries

The Hermitage Hotel Bakery Basket

with Preserves, Local Honey and Butter

Assorted Bagels, Smoked Salmon, Garden Vegetable Cream Cheese  
Capers, Red Onion, Hard-Boiled Egg, Tomato

Farm Fresh Scrambled Eggs

Traditional Eggs Benedict, Poached Eggs, Tennessee Ham, Hollandaise

Lemon Blueberry Pancakes, Blueberry Syrup

Applewood Smoked Bacon and Link Sausage

Anson Mills Cheddar Grits

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee

Harney & Sons Gourmet Hot Tea Selections

Selection of Chilled Fruit Juices

*Meals require a minimum of 25 people | Fee of \$150.00 per meal applies for less than 25 people. Service is for 90 minutes | Additional service time is \$15.00 per person. A 24% service charge and applicable state and local taxes will be added to all prices.*



# HAPPILY EVER AFTER ... BRUNCH!



## *The Tennessean*

\$45.00 per Person

The Hermitage Hotel Bakery Basket with Preserves, Local Honey and Butter

Sliced Seasonal Fruits and Berries

House-Made Granola, Berries, Local Honey

Assorted Cereals with 2% Milk and Skim Milk

Individual Assorted Yogurts

### **Farm Fresh Eggs**

*(Select One)*

Scrambled Eggs

Southern Egg Scramble:  
Smoked Sausage, Peppers  
Onions, Cheese

Ham and Cheddar Cheese  
Frittata

### **Breakfast Meats**

*(Select Two)*

Applewood Bacon

Smoked Link Sausage

Breakfast Sausage Patties

All-Natural Turkey Bacon

Country Ham

### **Breakfast Starch**

*(Select One)*

Anson Mills Cheddar Grits

Roasted Fingerling Potatoes  
with Caramelized Onions

Crisp Red Bliss  
Breakfast Potatoes

## *Go Ahead ... Add it On*

### **Mini Waffles** at \$12.00 per person

Sorghum Butter, Fruit Compote  
Candied Pecans, Maple Syrup  
Whipped Cream

### **\*Omelets** at \$13.00 per person

Farm Fresh Eggs, Local Ham, Bacon, Sausage  
Mushrooms, Peppers, Cheese, Tomatoes  
Onion, Spinach

### **Eggs Benedict** at \$12.00 per person

Poached Eggs, Tennessee Ham, Hollandaise  
Add Pork Belly or Salmon at \$2.00 per person

### **Cinnamon Rolls** at \$18.00 per person

Vanilla Icing, Cream Cheese Buttercream

### **Deviled Eggs** at \$19.00 per person

Traditional, Crab, Country Ham

*\*Stations require a chef attendant at \$150.00 per chef, one chef required per 50 people  
Add on items must be ordered for full group, not a portion thereof*

*Meals require a minimum of 25 people | Fee of \$150.00 per meal applies for less than 25 people. Service is for 90 minutes | Additional service time is \$15.00 per person. A 24% service charge and applicable state and local taxes will be added to all prices.*

# GUIDELINES & PRICING

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## FOOD AND BEVERAGE

All food and beverage must be purchased exclusively from The Hermitage Hotel and consumed in designated function areas. Food and beverage from events may not be taken “to go.”

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## MENU SELECTIONS

Menu selections are subject to seasonality and availability. For large quantities, some items and/or preparation may be slightly varied. Our published prices are revised periodically and are subject to change without notice. Prices will be confirmed 60 days prior to the date of the event.

We kindly request that all function details, including menu selections and estimated attendance count for all functions, be finalized at least 21 days prior to the event. Banquet Event Orders will be issued for all organized food and beverage functions approximately 14 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 10 days prior to the event. Delays with specifications to the hotel, beyond this time, may incur a 10% surcharge, to reflect the increased cost of product and labor.

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## DIETARY RESTRICTIONS / SPECIAL MEALS

Should any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies, in order that the Hotel can take the necessary precautions when preparing their food. The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not gluten-free we strive to provide gluten-friendly options.

It is our intent to accommodate any requests due to special dietary restrictions. Special meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary restrictions. Any special meal ordered less than five business days prior to the event will be charged to the Master Account as an additional charge over and above the guaranteed number of meals.

Should the client not provide the names of the guests and the nature of their dietary restrictions, client shall indemnify and hold the Hotel forever harmless from and against, any and all liability or claim of liability for any personal injury that occurs as a direct result of our negligence or any of our representatives.

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## SERVICE CHARGE AND TAX

Service charge, currently 24% service charge, applicable state and local taxes, currently 9.5% Tennessee state sales tax, and 15% liquor tax where applicable, will be applied to your function price for food, beverage, audio visual, labor, service, and miscellaneous charges. Service charge and tax percentages subject to change. The service charge is not a gratuity or tip, but is used to offset the costs of utilities, equipment, and other non-labor expenses.

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## GUARANTEES

The guaranteed number of attendees is due by 11:00am, three (3) business days prior to the function date. Guarantees for functions occurring on Saturday, Sunday and Monday must be provided by 11:00am the Wednesday before. This count is not subject to reduction. In the event an updated guarantee of attendance is not received by this date, the contracted or most recently communicated attendance count will be utilized. This guarantee will apply to all aspects of your event, including, but not limited to, food and beverage. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater.

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# GUIDELINES & PRICING

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## CHOICE-OF

Choice-of main course may be offered tableside at the time of the event for guarantees less than 75 people. A four-course menu (2 courses prior to main course) is required for a choice-of main course offered tableside at dinner. Prior to dinner service beginning, guests will be asked for their main course selection. The two courses prior to the main course allows our culinary team the time needed to prepare the main courses. If the main course prices differ, the higher price prevails.

- Two main course choices: Offered at \$15.00 per person, added to the highest priced selection
- Three main course choices: Offered at \$20.00 per person, added to the highest priced selection
- Maximum of three main course selections may be offered, with a vegetarian option being one of the three. A special meal will be provided to those previously identified with dietary restrictions.
- Printed menus must be supplied by Client or be provided by Hotel at \$5.00 per menu

Should you wish to offer a "Tableside Choice" for any other course, a \$10.00 per person surcharge will apply per course. A maximum of two choices can be offered for courses other than the entree. Tableside choice-of cannot be offered for the first course.

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## PRE-SELECTED CHOICE-OF MAIN COURSE

A pre-selected choice of three main course options (including a vegetarian option) is available for your guests. Individual place cards denoting the main course selection are required. Clients may supply the place cards, or the Hotel will supply at \$3.00 per place card. Printed menus may be supplied by Client or be provided by Hotel at \$5.00 per menu

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## BUFFET MEALS

All buffet meal functions require a minimum guarantee of 25 people. Meal functions falling under the minimum guarantee are subject to a \$150.00 labor fee per meal function under the minimum requirement. Banquet buffets offer limited quantities of food and food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Buffets are designed for a 90-minute time limit to preserve food safety and quality. Additional hours are available for \$15.00 per person per hour.

- Stations, either enhancements, breaks, displays, specialty or action, will be prepared for the entire guarantee and not for a portion thereof.
- Breakfast enhancements require a minimum purchase of breakfast buffets and/or brunches and require a guarantee equal to the expected guest count with a minimum of 20 per item.

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## CHEF FEES

If a function requires the use of a Chef, a fee of \$150.00 per chef per 50 guests for up to 2 hours, will be charged to the Master Account. Additional \$50.00 per hour per chef beyond 2 hours.

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# GUIDELINES & PRICING

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## ALCOHOL / BARTENDER FEES

We require that all guests carry their identification with them to functions, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated. One bartender is staffed per every 75 guests and charged at \$150.00 per bartender. Should you wish to deviate from our standard staffing guideline; at \$150.00 per bartender charge will apply.

We welcome our clients to inventory the bars before and after the function. Please advise your Catering Manager the day prior to event if you wish to participate in the beverage inventory. Any wines/beer not part of the inventory noted on our catering list must be purchased and paid for by the case. Specialty liquor not in Hotel inventory will be charged per bottle.

## DECOR | ENTERTAINMENT | OUTSIDE VENDORS

Your Catering Manager will be happy to make recommendations for all your decor, floral, entertainment, transportation and activity needs. Should you choose to provide your own decoration or entertainment, the Hotel will not assume any liability for those arrangements. The Hotel reserves the right to monitor the volume of the entertainment. All outside vendors and entertainment shall enter and leave through the Loading Zone. It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse. Based on time and labor, additional charges may be incurred for the removal of the group's materials by the hotel staff at the close of any event.

## STORAGE | PACKAGES

With prior coordination with your Catering Manager, you may arrange for delivery of materials to the Hotel not earlier than three days prior to your event. Please include on your shipping labels: group name, contact person at the Hotel, date of function, and content of the box or package. C.O.D. deliveries will not be accepted. Please advise of large shipments in advance, as it may be necessary to arrange labor for transportation at the client's expense. Box movement/storage fee: \$7.00 per box, each way; crate and pallet movement fee: \$100.00 per crate, each way.

The Hermitage Hotel will take all necessary care but will accept no responsibility for damage or loss of any merchandise or articles brought into the hotel or left at the Hotel after the function. All deliveries and pick-ups are through the Hotel's loading door/zone on Anne Dallas Dudley.

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# WEDDING PARTNER PROFESSIONALS

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## PLANNERS

### **Alice Hendry**

615.423.2325  
Alice@alicehendry.com

### **Bruce Pittman Inc.**

615.294.1399  
bruce@brucepittman.com

### **The Social Office**

615.829.9596  
dori@thesocialoffice.com

### **Adorned Weddings**

352.586.5947  
amber@adornedweddings.com

### **Branching Out Event Design & Floral**

615.915.0043  
branching@comcast.net

### **Geny's Flowers & Bridal**

615.297.5305  
joan@genyswholesale.com

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## MUSICIANS

### **The 12 South Band**

615.424.9281  
www.12southband.com

### **Prime Source Entertainment Group**

615.269.8500 ext. 14  
liza@primesourceentertainment.com  
www.primesourceentertainment.com

### **Wesley King Music**

205.344.2834  
wesleykingmusic@gmail.com

### **High Tone Entertainment**

615.653.3924  
www.hightoneentertainment.com

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## FLORALS

### **Rebel Hill Florist**

615.833.8555  
www.rebelhillflorist.com

### **Branching Out Floral**

615.915.0043  
branching@comcast.net

### **Geny's Flowers & Bridal**

615.297.5305  
joan@genyswholesale.com

### **Creations by Debbie**

615.834.1700  
info@creationsbydebbie.net

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## PHOTOGRAPHY

### **Courtney Davidson Photography**

212.920.6280  
courtney@courtneydavidson.com

### **Details Nashville**

615.567.3850  
info@detailsnashville.com

### **Ivory Door Studio**

615.200.0141  
pat.mahlia@ivorydoorstudio.com

### **Matt Andrews Photography**

615.585.6846  
www.mattandrewsphotography.com

### **Morgan Film Company**

205.568.8222  
info@morganfilmco.com

