NOTICE OF CONTRACT AWARD

VALIDITY PERIOD: 3/1/15 - 2/28/18

EXTENSIONS: TWO (2) ADDITIONAL PERIODS OF ONE (1) YEAR EACH UPON WRITTEN MUTUAL AGREEMENT

Contact:
NAME: Kristina Ponder
PHONE: (615) 376-3308
EMAIL: Kristina.Ponder2@Hilton.com

Purpose: This Agreement will govern all purchases made for Nashville and surrounding areas (i.e. Franklin, Murfreesboro) Hotel Service for all campus units and institutes, for quality hotel accommodations and conference facilities, including all personnel, materials, services and facilitation necessary to perform all requirements previously noted for University funded and/or hosted events.

Agreement extended to TBR Schools

<table>
<thead>
<tr>
<th>Item</th>
<th>QTY</th>
<th>UM</th>
<th>Material/Description</th>
<th>Price Per Unit</th>
<th>Net Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>00001</td>
<td>1</td>
<td>LOT</td>
<td>Nashville lodging, meeting space, audio</td>
<td>2,300,000.00</td>
<td>2,300,000.00</td>
</tr>
</tbody>
</table>

visual, food and beverage.

This Agreement to applies to all purchases made by The University of Tennessee (including Chattanooga, Health Science Center, Knoxville or Martin campuses, Institute of Agriculture (which includes the University's College of Veterinary Medicine), Institute for Public Service, Space Institute and University-wide Administration.

EMPLOYEE OR GUEST LODGING:
Standard guest room rate UT Employees, direct-billed
15% off BAR - NonLRA - Can range from $139 up to $209 - Discount available until hotel is sold to 80%

GROUP ROOM BLOCK:
15% off BAR - NonLRA

This contract is issued subject to the terms and conditions which are stated within, and referenced RFQ if applicable.
N/C for multi-occupancy rooms

"NonLRA" = Not Last Room Available

"BAR" = Best Available Rate

No current blackout dates

Cancelation Policy: Must notify the hotel by 6:00 pm day of arrival or subject to one night's room charge (+ tax)

To book online:

HOTEL PROFILE: 203 guest rooms, with (4) single double bed suites that are mobility and hearing accessible with roll in shower; (2) two double bed suites mobility and hearing assessable with tub; (30) two double bed suites with balconies; (1) single king bed corner executive suites mobility and hearing accessible with tub; (3) single king bed suites mobility and hearing accessible with tub; (161) single king bed suites; (7) single king bed suites hearing accessible; (2) single king bed corner executive suites.

Rooms have separate living area, sofa bed, dining table, (2) 42" TV's, seating for up to 6. Kitchen features a refrigerator and microwave, hairdryers, irons, ironing boards, coffee makers, coffee, tea, Evelyn and Crabtree Citron products, IPOD docking stations on alarm clocks.

Complimentary shuttle service within 5 miles of property from 7:30 am to 10:30 pm on a first come first serve basis.

Onsite restaurant and hundreds within shuttle radius

Onsite complimentary parking to accommodate in house guest as well as additional parking for event attendees.

Nonsmoking property.

Onsite fitness center complete with 2 treadmills, an elliptical and free weights. Center is open
from 4am - 11pm daily.

Indoor pool and hot tub open from 5am to 11pm daily.

Complimentary onsite business center complete with 2 pcs and 2 macs. Printing and wireless printing available as well as fax. Open 24 hours

Onsite coin operated laundry facilities, open 24 hours a day, $1.50 per cycle for both washers and dryers

Pick up/drop off dry cleaning services available Monday-Friday. Laundry bag and ticket available in each guest suite. Ticket and clothing must be dropped off by 8:30am for same day service; will be returned by 5pm each evening.

No dedicated concierge on property, front desk team performs basic concierge services.

Complimentary internet/Wi-Fi capabilities in both guest rooms and common areas.

Secure baggage holding area available for guest awaiting transportation or room availability.

ADA compliant

Pets are not allowed except for service animals.

See attached “The Facts” for additional general information.

HOTEL LODGING FOR GUESTS:
In the event that a guest of the University cannot be provided with their reserved or comparable room, the hotel will do the following:

- Provide one or more night’s room and tax at comparable hotel
- Provide transportation to and from that hotel each day
- Work to return displaced guest to hotel as soon as possible

Hotel will extend late check-outs by request to all UT guests as available. Late check outs will be honored an additional ½ day or full day depending on time and availability.
CONFERENCES/GROUPS:

To access and download the event order form visit the University of Tennessee’s travel website at:
http://app.perfectforms.com/PresentationServer/Form.aspx/Play/sD1CAg4E?f=sD1CAg4E

A Standard Event Order Form will be used that will allow departments to reserve a Group Room Block (GRB), reserve meeting space and place food and beverage orders. The agreed upon rates will be reflected on this form. Form outlines critical decision dates and deadlines to avoid additional penalties and fees.

The University and hotel agree to review GRB and meeting space 21 days prior to the event and, if necessary, the University will make adjustments to the GRB and meeting space without penalty. This will be the cut-off date.

An event may be cancelled without penalty with 30 days advance notice.

Hotel will provide one complementary room for every 40 paid on a cumulative basis per event.

The University will be responsible for a portion of nights not utilized on a cumulative basis below 80 percent of the total GRB after the cut-off date. This will be considered attrition damages and these will be capped at 75% of the negotiated room rate times the number of rooms below 80% of the GRB after the cut-off date. This amount shall be deemed to include all applicable service charges and taxes and shall constitute full and complete settlement of any and all obligations that the University may have in conjunction with attrition damages.

If the hotel achieves occupancy levels of 100% on peak nights of a University event or if it is sold out any nights of a University event, the University will not be required to pay attrition damages.

If attrition damages are caused by one or more force majeure events, the University will not be liable for attrition damages. Force majeure events include acts of God, war, government regulation, actual, threatened or suspected terrorism, disaster, outbreak of disease in Knoxville or surrounding area, strikes, civil disorder, curtailment of transportation or any cause that makes it
impossible for 25% of the attendees to attend the meeting. This would also include a threat of an imminent natural disaster that interferes with a hotels operations or the ability of attendees to safely travel to Knoxville. Under any of these circumstances the University would not be liable for failure to meet GRB or food/beverage minimums for the event. The University would be liable for actual services and food/beverages used.

Hotel will not sell the GRB until after the cutoff date without written consent by the University.

The University may terminate without liability an event if one of the conditions described under Force majeure were to exist.

For purposes of calculating attrition damages, the hotel agrees to provide to the University or its representative within 30 days records reasonably required to substantiate any damages claimed by the hotel. The hotel general manager will certify that records are complete and accurate.

Hotel will allow the GRB to be exceeded by a minimum of 10 percent at the agreed upon rate as long as any rooms remain available for sale by the hotel.

Hotel will provide the University department reserving the GRB with a bi-monthly report beginning twelve weeks prior to the meeting dates. The report will include number of rooms blocked, number of rooms reserved, remaining rooms available for sale within the hotel and, if applicable, potential attrition damages.

Reservations will be made directly with hotel by attendees via telephone or online. Hotel will provide at no cost a personalized reservation code for group attendees to make their reservations online and at the negotiated GRB.

Hotel will email reservation confirmations directly to each guest as long as a valid email address is provided during the reservation process

Reservations made on an individual basis will be guaranteed by guest credit card. Credit cards will not be charged prior to the guest arrival. All room accounts are the responsibility of the individual unless the University provides specific written instructions otherwise.

In the event that a room is not available for a guest holding a guaranteed reservation, the hotel will do the following:
- Provide one or more night’s room and tax at comparable hotel
- Provide transportation to and from that hotel each day
- Work to return displaced guest to hotel as soon as possible
- Said rooms to be counted toward GRB and other rooms specified in the agreement

No contracted meeting space is to be released or revised without the University’s prior written approval. Should hotel have additional needs for contracted space, the University agrees to monitor attendance and work with hotel on possible program format changes to allow them to optimize their meeting space.

The University will provide the hotel with an estimated attendance and script for food and beverage functions using a Universal Hotel Event Order Form. Hotel will provide banquet event menu, including prices to the University at least 30 days before the event. The University will provide attendance guarantees 72 hours before the scheduled event. The terms and conditions of this contract will supersede any language in the hotels banquet event order forms or similar documents.

Hotel will provide complimentary upgrades to presidential and/or executive suites based on availability for VIPs associated with events.

Hotel will provide an invoice detailing complete supporting documentation for each charge that will be paid by the University. Supporting documentation will include dates, location goods or services provided, quantity and unit price.

The University will pay the invoice with a credit card as soon as the charges have been reconciled and approved by the University department. Hotels will not charge a fee for processing the credit card payment. The payment terms for invoices processed in this manner will be "Net 0" meaning after the invoice has been reviewed and approved by appropriate University staff, the card will be activated for the amount of the invoice and an e-mail will be sent to the hotel with information allowing them to process the charge on the ghost credit card. If hotel doesn’t wish to...
process payment in this manner, the University's payment terms will be “Net 30” and the payment will be made via ACH/direct deposit.

The University has the right to examine detailed back-up for all charges listed on the invoice and contested charges will be exempt from any interest accrual or late charges until resolved to the satisfactory of the University.

All hotel employees and agents will comply with all federal, state and local laws pertaining to the sale, service or furnishing of alcoholic beverages. Hotel agrees to not serve alcoholic beverages to anyone under legal drinking age or to anyone who appears intoxicated. Hotel agrees to hold University and its officers and employees from any claim, liability or expenses including attorney's fees and costs arising out of the sale or service of alcoholic to University guests.

Notice of substantial remodeling or construction of hotels facilities will be provided to the University and comparable space provided. If comparable space is not provided, the University may in its sole discretion cancel said event without penalty and receive a full refund of any monies paid to the hotel.

Hotel will notify the University in writing as soon as feasible of any potential conflicts that may affect the University's use of and access to the reserved facilities. If conflict is not resolved, the University may in its sole discretion cancel said event without penalty and receive a full refund of any monies paid to the hotel.

SERVICE CHARGE: Service charge of 22% will apply to all items including food & beverage, AV, and meeting space charges.


Hotel will provide one complimentary easel for signage at each meeting room doorway, if requested.

FOOD & BEVERAGE: See attached catering menus: Continental Breakfast, Breakfast Buffets, Breakfast Compliments, Box Lunches, Buffet Options, Buffets for Smaller Groups, Buffets for Larger Groups, Break Package, A’La Carte Break Options, Hors D'Oervre Receptions (4 Pages), Bar Selections
Outside food is not permitted.

AUDIO VISUAL: See attached for audio-visual equipment.

Hotel agrees that the University may contract with a third party for audio-visual equipment and sound technician, or may provide University owned equipment. Hotel staff will cooperate with external staff to accomplish the required arrangements. No set up fee for using external vendors and/or equipment, unless agreed to in writing by the University.

Charges for hotel's audio visual equipment must be agreed to by the University in writing in advance of the event.

Hotel does not provide the services of a sound technician

Hotel will not impose any additional fees or surcharges, setup charges, service charges, gratuities, deliveries, package handling, waiter fees, safety/fire requirement charges, insurance costs, energy surcharges or storage costs that have not been previously authorized in writing by the University.

ADDITIONAL INCENTIVES: 10% commission for all rooms booked, if conus rate is not provided.

Hotel reward points to UT: Hilton Honors - 1 point per dollar spent.

TERMINATION: Either party may terminate this Agreement by providing the other party notice no less than 30 days in advance of the termination date.

ORDER FORM: Hotel agrees that is will accept University's Event Order Form for all future transactions made during the term of this Agreement. The University’s Event Order Form will contain the guest room commitment; pricing; catering; special concessions; audio visual requirements, etc.

NO OBLIGATION TO MAKE PURCHASES/NOT EXCLUSIVE: The parties agree that this Agreement does not obligate the University to make any purchases from Hotel. Further, this Agreement does not create an exclusive arrangement between University and Hotel.
DEPOSITS: Hotel will not require the University to pay any deposits.

TAXES: The University of Tennessee is exempt from taxes and it will only pay those taxes that are imposed directly on it.

INSURANCE: The Hotel shall obtain and maintain and provide evidence of insurance upon request in amounts sufficient to provide coverage for any liabilities, which may reasonably arise out of or result from its obligations pursuant to this Agreement. The University of Tennessee is self-insured under the Tennessee Claims Commission Act, Tenn. Code Ann. §§ 9-8-301 et., which provides worker’s compensation coverage and covers certain tort liability for actual damages of up to $300,000 per claimant and $1,000,000 per occurrence.

GOVERNING LAW: The laws of the State of Tennessee (without regard to its conflict of law principles) govern all matters arising under or relating to this Agreement. Any liability of the University to Hotel and third parties for any claims, damages, losses, or costs arising out of or related to acts performed by the University under this Agreement will be governed by the Tennessee Claims Commission Act, Tenn.Code Ann. §§ 9-8-301, et.

ILLEGAL IMMIGRANTS: In compliance with the requirements of Tenn. Code Ann. § 12-4-124, Hotel hereby attests that it shall not knowingly utilize the services of an illegal immigrant in the United States in the performance of this Agreement and shall not knowingly utilize the services of any subcontractor who will utilize the services of an illegal immigrant in the United States in the performance of this Agreement.

NOTICE: Any notice required or permitted by the terms of this Agreement must be in writing. Notice may be sent via facsimile transmission and will be considered effective as of the date and time of the facsimile confirmation of transmission.

WAIVER: If either party agrees to waive its right to enforce any term of this Agreement, it does not waive its right to enforce any other terms of this Agreement.

MODIFICATION: The parties may amend this Agreement only by a written agreement of the parties that identifies itself as an amendment to this Agreement and such an amendment must be signed by authorized officials of both parties.
THIS CONTRACT IS BASED ON THE FOLLOWING:
1- RFP COLLECTIVE #300001771, ESM Bid ID #59
2- RFP RESPONSE TECHNICAL AND COST
3- EMAIL’S DATED 11/21/14, 1/12/15, 2/11/15, 2/20/15 & 2/27/15
4- MISC ATTACHMENTS (THE FACTS; MEETING SPACE; AV RENTAL PRICE LIST; BANQUET MENUS)

Any questions concerning this contract should be directed to Jackie Haun at (865) 974-3098 or email jhaun4@tennessee.edu

ACCEPTED BY:
The University of Tennessee
Samantha Johnson, Director of Purchasing

SJ
Nestled in the rolling hills south of Nashville, Hilton Brentwood/Nashville Suites offers spacious accommodations and a beautiful atrium lobby filled with natural light. Experience the warmth of southern hospitality in this contemporary all-suite hotel featuring state-of-the-art facilities designed to accommodate business and leisure travelers alike.

AT A GLANCE
• 203 suites
• 8 miles south of downtown Nashville
• Complimentary high-speed wireless internet access
• Indoor pool and whirlpool
• 2,800ft² of function space
• Porch Café and Porch Bar
• Hilton Fitness
• 9 miles north of downtown Franklin
OUR ROOMS

SUITES
Our beautifully appointed two-room suites feature a bedroom with one King or two Double beds and a separate living room. Enjoy the convenience of an in-room microwave, refrigerator, iron and ironing board and coffeemaker. Ideal for corporate Guests, each suite also features two dual line phones and high speed wireless internet access throughout. For relaxation, take a moment to unwind in the large stylish bathroom or just watch a movie on one of the two separate 42" TVs.

ACCESSIBLE SUITES
Whether staying in a one King bed, one Double bed or two Double bed room, our accessible suites provide modern amenities of our standard two-room suites. Our Double bed room offers adaptations such as a roll-in shower and all accessible rooms have extra grab bars in the bathroom for safety and convenience.

EAT & DRINK

THE PORCH BAR
A perfect place to mix and mingle, the Porch Bar offers cocktails, locally brewed beer and fine wines, as well as delicious light appetizers and dinner. Enjoy a nice evening with friends or just kick back and watch a game on TV.

THE PORCH CAFÉ
Savor contemporary regional American cuisine in this welcoming restaurant located in the bright and airy atrium. Offering a delicious breakfast buffet, lunch, dinner and à la carte menus, the Porch Café is the ideal place to start or end your day.

LOCATION

Hilton Brentwood/Nashville Suites is just 8 miles south of downtown Nashville. Central to many popular destinations, the hotel is close to Maryland Farms office park, Cool Springs Galleria and historic downtown Franklin. Several area churches and over 50 restaurants are also situated less than 2 miles away.

HILTON BRENTWOOD/NASHVILLE SUITES
9000 Overlook Boulevard | Brentwood, TN 37027
T: +1 615 370 0111
F: +1 615 370 0272
E: BNA_BW_DS@hilton.com
brentwood.hilton.com

MEETINGS

Featuring a variety of function rooms, Hilton Brentwood/Nashville Suites can accommodate events of all types and sizes.

Located in the atrium, the Porch is great for midsize social and business functions and can hold 10 to 150 Guests while the ballroom can host any event from 10 to 100 people, whether it is a high-level corporate meeting, a training session, a wedding or any other special event.

Sophisticated design combined with first-rate furnishings and advanced technology makes our Dogwood boardroom the perfect place for executive meetings. For a more intimate gathering, choose one of our corner conference rooms that can welcome up to 10 people.

OUR FACILITIES

BILLIARD ROOM
Come down, grab a beer from the bar and enjoy a game of pool with friends. Our billiard room is also a great place to start up some friendly competition.

HILTON FITNESS
Fully equipped with the latest generation cardio and strength training machines, Hilton Fitness takes a personalized approach that provides the ideal balance to demanding daily lives.

INDOOR POOL AND WHIRLPOOL
Get some exercise or just relax in our spacious heated indoor swimming pool open all year-round. To unwind, soothe your muscles and let the stress melt away in the whirlpool.

LIBRARY
Offering a peaceful retreat within the hotel, the library is a great spot to relax with a book, catch up with work or just watch TV.

BUSINESS CENTER
Open 24 hours a day, 7 days a week, our state-of-the-art Business Center provides a range of complimentary services and facilities tailored to meet the needs of the business traveler. Hassle-free computer workstations, high speed internet access, printer, fax machine and business supplies help you stay on top of your workload.
Hilton Brentwood/Nashville Suites - GROUND FLOOR PLAN

HILTON SUITES BRENTWOOD - GROUND FLOOR

BALLROOM

MULBERRY

LAUREL

WILLOW

DOGWOOD BALLROOM

Need Help?

Read answers to frequently asked questions, find Customer Support numbers, or give us your phone number and we will call you.

Visit Customer Support

## HILTON BRENTWOOD/NASHVILLE SUITES
### Catering Menus

### BUFFETS FOR SMALLER GROUPS

**MINIMUM OF 15 GUESTS**

<table>
<thead>
<tr>
<th>Buffet Type</th>
<th>Menu Options</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brentwood Deli</td>
<td>Tossed garden salad with ranch and balsamic vinaigrette dressings</td>
<td>$27 per person</td>
</tr>
<tr>
<td></td>
<td>Choice of 2: Red bliss potato salad</td>
<td>Southern coleslaw</td>
</tr>
<tr>
<td></td>
<td>Sliced deli meats and cheeses to include roast beef, house roasted turkey breast, ham, cheddar, Swiss and provolone cheeses</td>
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<tr>
<td></td>
<td>Leaf lettuce, red onion, tomato, dill pickle spears</td>
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<tr>
<td></td>
<td>Artisan breads, rolls mustard, mayonnaise</td>
<td></td>
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<tr>
<td></td>
<td>Cookies and brownies</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Iced tea and water</td>
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<tr>
<td></td>
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<td><strong>$27 each per person</strong></td>
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</tbody>
</table>

**Deli Additions**

- soup du jour
- potato chips
- chicken salad
- deluxe dessert bars

**Southern Style**

- Choice of 1:
  - Roasted corn chowder
  - Southern coleslaw

- Choice of 1:
  - Barbecue biscuits
  - Shredded pork barbecue on mini buttermilk biscuits
  - Or
  - Buttermilk Fried Chicken
  - Cheese grits

- Southern style green beans
- Cheddar cheese cornbread

- Choice of 1:
  - Banana Pudding
  - Or
  - Fruit Cobbler

- Iced Tea and Water

**Salads and Potatoes**

- Tossed garden salad with ranch and balsamic vinaigrette dressings
- Choice of 2: Red bliss potato salad | Southern coleslaw | tomato-cucumber salad | rotini pasta salad
- Choice of 1: Minestrone | roasted corn chowder | clam chowder
- Baked Potatoes
  - Whipped butter
  - Crumbled bacon
  - Shredded cheddar
  - Chives
  - Sour cream

- Broccoli cheese casserole
- Chef’s choice of dessert
- Iced tea and water

**Price**

- Brentwood Deli: $27 per person
- Southern Style: $33 per person
- Salads and Potatoes: $27 per person

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**All prices are subject to a 22% service fee and 9.25% sales tax.**
HILTON BRENTWOOD/NASHVILLE SUITES
Catering Menus

HORS D’OEUVRE RECEPTIONS

(MINIMUM OF 25 GUESTS)

Gazebo Package
Cheese, Vegetable and Mixed Nut Display
Choice of 2: Artichoke antipasto skewer | asparagus in phyllo | beef skewers |
Brie & raspberry in phyllo | assorted canapés | mac & cheese wedges | breaded mozzarella | chicken satay |
chicken hibachi skewers | chicken quesadilla cornucopia | breaded jalapeño poppers | sausage stuffed mushroom |
chicken potstickers | assorted miniature quiche | spanakopita | pork potstickers | BBQ pork sliders |
chili-cheese coney dogs | bacon cheeseburger slider | miniature beef wellington | chicken Asiago blossom

Choice of 1:
Mashed Potato Martini Bar
Garlic mashed potatoes
Whipped butter, sour cream, smoked bacon, chives, sharp cheddar cheese, sweet chianti-rosemary glace and
Creole hollandaise sauce
Or
Pasta Station (Chef attendant required)
Choice of 2: Wheat penne | rigatoni | tortellini
Selected ingredients: Crimini mushrooms, garlic, sun dried tomatoes, artichokes, diced chicken, Kalamata olives, baby spinach
Choice of 1: Hand carved turkey breast | apple cider glazed ham | beef top round (chef carved for additional fee)
Rolls, condiments and accoutrements
Choice of 1:
Petit fours
Or
Deluxe dessert bars
Regular coffee, decaf, assorted regular and herbal teas and ice water

$42 per person

All prices are subject to a 22% service fee and 9.25% sales tax.
HILTON BRENTWOOD/NASHVILLE SUITES
Catering Menus

HORS D’OEUVRE RECEPTIONS

(MINIMUM OF 25 GUESTS)

Atrium Package
Cheese, Vegetable and Mixed Nut Display
Choice of 3: Artichoke antipasto skewer | asparagus in phyllo | beef skewers |
Brie & raspberry in phyllo | assorted canapés | mac & cheese wedges | breaded mozzarella | chicken satay |
chicken hibachi skewers | chicken quesadilla cornucopia | breaded jalapeño poppers | sausage stuffed mushroom |
chicken potstickers | assorted miniature quiche | spanakopita | pork potstickers | BBQ pork sliders |
chili-cheese dogs | bacon cheeseburger slider | miniature beef wellington | chicken Asiago blossom

Choice of 1:
Mashed Potato Martini Bar
Garlic mashed potatoes
Whipped butter, sour cream, smoked bacon, chives, sharp cheddar cheese, sweet chianti-rosemary glace and
Creole hollandaise sauce
Or
Pasta Station (Chef attendant required)
Choice of 2: Wheat penne | rigatoni | tortellini
Selected ingredients: Crimini mushrooms, garlic, sun dried tomatoes, artichokes, diced chicken, Kalamata olives, baby spinach

Choice of 1: Hand carved turkey breast | apple cider glazed ham | beef top round (chef carved for additional fee)

Rolls, condiments and accoutrements

Choice of 1: Crudite cups | baked Brie with raspberry-caramel | green tomato bruschetta | spinach dip |
white cheddar fondue | green bean fries with sweet barbecue sauce

Choice of 1:
Petit fours
Or
Deluxe dessert bars

Regular coffee, decaf, assorted regular and herbal teas and ice water

$52 per person

All prices are subject to a 22% service fee and 9.25% sales tax.
HILTON BRENTWOOD/NASHVILLE SUITES
Catering Menus

HORS D’OEUVRE RECEPTIONS

(MINIMUM OF 25 GUESTS)

Dessert Reception

Assorted petit fours, cookies, brownies and dessert bars
Choice of 3: Deluxe carrot cake | chocolate confusion cake | red velvet cake | chocolate lava bundt cakes |
New York cheesecake | pecan caramel cheesecake | caramel apple pie | Snickers pie | pecan pie | tiramisu
Assorted berries
Regular coffee, decaf, assorted regular and herbal teas and ice water

$19 per person

Pick Four

Choice of 4: Artichoke antipasto skewer | asparagus in phyllo | beef skewers |
Brie & raspberry in phyllo | assorted canapés | mac & cheese wedges | breaded mozzarella | chicken satay |
chicken hibachi skewers | chicken quesadilla cornucopia | breaded jalapeño poppers | sausage stuffed mushroom |
chicken potstickers | assorted miniature quiche | spanakopita | pork potstickers | BBQ pork sliders |
chili-cheese dogs | bacon cheeseburger slider | miniature beef wellington | chicken Asiago blossom

$21 per person

All prices are subject to a 22% service fee and 9.25% sales tax.
HILTON BRENTWOOD/NASHVILLE SUITES
Catering Menus

HORS D’OEUVRE RECEPTIONS

<table>
<thead>
<tr>
<th>DISPLAYED A’LA CARTE OPTIONS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Crudite cups</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Green tomato bruschetta</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Spinach Dip</td>
<td>$4 per person</td>
</tr>
<tr>
<td>White cheddar fondue</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Green bean fries</td>
<td>$4 per person</td>
</tr>
<tr>
<td>Fruit display</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Cheese display</td>
<td>$8 per person</td>
</tr>
<tr>
<td>Vegetable display</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Chips &amp; salsa</td>
<td>$4 per person</td>
</tr>
<tr>
<td>Nacho bar</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Shrimp cocktail</td>
<td>$11 per person</td>
</tr>
<tr>
<td>Baked Brie</td>
<td>$56 serves 12-15</td>
</tr>
</tbody>
</table>

All prices are subject to a 22% service fee and 9.25% sales tax.
## HILTON BRENTWOOD/NASHVILLE SUITES
### Catering Menus

#### CONTINENTAL BREAKFASTS

<table>
<thead>
<tr>
<th></th>
<th>The Continental</th>
<th>The Continental Plus</th>
<th>The Healthy Morning</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Warm muffins, Danish, croissants</td>
<td>Warm muffins, Danish, croissants</td>
<td>Sliced seasonal melons and berries</td>
</tr>
<tr>
<td></td>
<td>butter, margarine, preserves</td>
<td>butter, margarine, preserves</td>
<td>Assorted low-fat yogurt and granola</td>
</tr>
<tr>
<td></td>
<td>Orange, apple and cranberry</td>
<td>Sliced seasonal melons and berries</td>
<td>parfaits</td>
</tr>
<tr>
<td></td>
<td>juices</td>
<td>Orange, apple and cranberry juices</td>
<td>Orange, apple and cranberry juices</td>
</tr>
<tr>
<td></td>
<td>Coffee, decaf, assorted regular</td>
<td>Coffee, decaf, assorted regular and</td>
<td>Coffee, decaf, assorted regular and</td>
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<td></td>
<td>and herbal teas</td>
<td>herbal teas</td>
<td>herbal teas</td>
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<td></td>
<td>$14 per person</td>
<td>$16 per person</td>
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<tr>
<td></td>
<td>The Executive Continental</td>
<td></td>
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<tr>
<td></td>
<td>Warm muffins, Danish, croissants</td>
<td>Sliced seasonal melons and berries</td>
<td></td>
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<tr>
<td></td>
<td>butter, margarine, preserves</td>
<td>Orange, apple and cranberry juices</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Coffee, decaf, assorted regular and</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>herbal teas</td>
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<tr>
<td></td>
<td>Choice of 1: breakfast wraps</td>
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<tr>
<td></td>
<td>$19 per person</td>
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</tr>
</tbody>
</table>

All prices are subject to a 22% service fee and 9.25% sales tax.
### BREAK PACKAGE

<table>
<thead>
<tr>
<th>Morning Meeting Break</th>
<th>All Day Beverage Break</th>
<th>Afternoon Meeting Break</th>
</tr>
</thead>
<tbody>
<tr>
<td>serviced for 1 hour</td>
<td>serviced for 6 hours</td>
<td>serviced for 1 hour</td>
</tr>
<tr>
<td><strong>Regular coffee, decaf, hot tea, bottled water and assorted juices</strong></td>
<td>**Choice of 3: Regular coffee, decaf &amp; hot tea</td>
<td>soft drinks</td>
</tr>
<tr>
<td>**Choice of 2: Parfaits</td>
<td>melon skewers</td>
<td>trail mix</td>
</tr>
<tr>
<td><strong>$14 per person</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Complete Break Package

- serviced for 6 hours
- Choice of 3: Regular coffee, decaf & hot tea | soft drinks | bottled water | assorted juices | hot chocolate | iced tea (sweetened and unsweetened)
- Choice of 2 morning meeting break snacks
- Mid morning beverage refreshment
- Choice of 2 morning meeting break snacks
- Mid afternoon beverage refreshment
- $28 per person

All prices are subject to a 22% service fee and 9.25% sales tax.
HILTON BRENTWOOD/NASHVILLE SUITES

Catering Menus

BREAKFAST BUFFETS

(MINIMUM OF 25 GUESTS)

America’s Breakfast
- Warm muffins, Danish, croissants, butter, margarine, preserves
- Seasonal fruit bowl with assorted melons, berries and pineapple
- Scrambled eggs with chives and American cheese
- Smoked bacon and pork sausage links
- Breakfast potatoes
- Biscuits and sausage gravy
- Warm oatmeal
- Raisins, brown sugar, dried cranberries
- Coffee, decaf, assorted regular and herbal teas

$21 per person

The Metropolitan Breakfast
- Warm muffins, Danish, croissants, butter, margarine, preserves
- Low-fat yogurt and granola parfaits
- Smoked bacon and pork sausage links
- Breakfast potatoes
- Choice of 1:
  - Crème brulee French toast
  - Almond maple syrup | strawberry compote
  - Brentwood benedict
  - Scrambled egg on English muffin, wilted spinach, cabernet hollandaise
- Orange, apple and cranberry juices
- Coffee, decaf, assorted regular and herbal teas

$23 per person

Sunrise Breakfast Buffet
- Whole-grain English muffins, butter, margarine, preserves
- Seasonal fruit bowl with assorted melons, berries and pineapple
- Scrambled egg whites with chives and diced tomato
- Oven roasted herb potatoes
- Turkey bacon and turkey sausage
- Warm oatmeal
- Raisins, brown sugar, dried cranberries
- Orange, apple and cranberry juices
- Coffee, decaf, assorted regular and herbal teas

$24 per person

All prices are subject to a 22% service fee and 9.25% sales tax.
HILTON BRENTWOOD/NASHVILLE SUITES
Catering Menus

BREAKFAST COMPLEMENTS

**Waffle Station**
Belgian Waffles
- chocolate chips, pecans, marshmallows, almonds, maple syrup, flavored syrup, strawberries, blueberries, diced fruit
Chef attendant required $125
$8 per person

**Tennessee Grits Bar**
Hot Grits
- chives, dried tomato, cheddar cheese, butter, scrambled eggs, bacon bits, diced sausage, hot sauce, and house-made salsa
- $8 per person

**Oatmeal Bar**
Warm Oatmeal
- brown sugar, granola, baked apples, dried cherries, cranberries, chocolate chips, cinnamon, mixed berries, fruit coulis and maple syrup
- $7 per person

**Omelet Station**
Eggs to Order
- diced ham, bacon, sausage, turkey, onions, tomatoes, bell peppers, jalapenos, mushrooms, shell eggs, egg whites, egg beaters, cheddar, provolone, mozzarella-jack
Chef attendant required $125
$9 per person

BREAKFAST A’LA CARTE OPTIONS

- **Breakfast wraps** $38 per dozen
- **Croissant sandwiches** $45 per dozen
- **Sausage biscuits** $35 per dozen
- **Bagels** $31 per dozen
- **Breakfast sliders** $28 per dozen
- **Muffins** $34 per dozen
- **Danish** $37 per dozen
- **Croissants** $35 per dozen
- **Whole Fruit** $22 per dozen
- **Granola/Cereal Bars** $38 per dozen
- **Assorted dry cereal** $3.95 per box
- **Bottled water** $3.25 per bottle
- **Bottled juice** $3.95 per bottle
- **Soda (Coke products)** $3.25 per can
- **Iced Tea** $28 per gallon
- **Coffee** $42 per gallon

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HILTON BRENTWOOD/NASHVILLE SUITES
Catering Menus

BUFFET OPTIONS
All plated dinners are served with warm dinner rolls and butter, appropriate starch and vegetable, iced tea, water, regular and decaffeinated coffee.

FIRST COURSE - CHOICE OF ONE
Mesclun lettuce salad
Tomato-cucumber salad

ENTREES - CHOICE OF ONE OR TWO
Chicken marsala
Chicken piccata
Parmesan chicken
Fried chicken
Chicken franaise
Barbecue biscuits
Vegetable lasagna
Meat lasagna
Grilled pork chop
Salmon medallions
London broil
Roast sirloin of beef

SIDE ITEMS - CHOICE OF TWO
Macaroni and cheese
Garlic mashed potatoes
Rice pilaf
Cheese grits
Au Gratin potatoes
Green bean casserole
Southern style green beans
Mixed vegetables
Haricots vert amandine
Broccoli with bell peppers
Scalloped potatoes
Baked penne with fresh mozzarella

DESSERTS - CHOICE OF ONE
Fruit cobbler
Chocolate layer cake
Red velvet cake
Carrot cake
New York style cheesecake with fruit coulis

Choice of one entrée $38 per person
Choice of two entrees $41 per person

All prices are subject to a 22% service fee and 9.25% sales tax.
## HILTON BRENTWOOD/NASHVILLE SUITES

### Catering Menus

#### BOXED LUNCHES

All boxed lunches are served with whole fruit, chips, chef’s choice of dessert and soda or bottled water.

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Club croissant</td>
<td>Croissant with ham, turkey, bacon, cheese, lettuce and tomato</td>
<td>$21 per person</td>
</tr>
<tr>
<td>Wrap</td>
<td>Chicken Cobb wrap with crumbled bleu cheese, avocado, black olive, romaine, and bacon in chili-herb tortilla</td>
<td>$21 per person</td>
</tr>
<tr>
<td>Roast beef and boursin</td>
<td>Sliced roast beef on baguette with boursin cheese, mesclun lettuce and roasted red pepper</td>
<td>$21 per person</td>
</tr>
<tr>
<td>Vegetarian baguette</td>
<td>Toasted baguette with hummus spread, red onion relish, roasted red pepper, marinated portabellia mushroom, mesclun greens and goat cheese</td>
<td>$21 per person</td>
</tr>
<tr>
<td>Chicken salad on whole grain</td>
<td>House signature chicken and walnut salad with red grapes layered on whole grain bread with lettuce and tomato</td>
<td>$21 per person</td>
</tr>
<tr>
<td>Chef’s salad</td>
<td>Mesclun lettuce with sliced jam and turkey, cucumber, grape tomatoes, shredded cheddar and ranch dressing on the side</td>
<td>$21 per person</td>
</tr>
</tbody>
</table>

#### EXPRESS LUNCH

(Maximum of 15 guests)

Each individual may choose from our most popular lunch items, and your menu selections will be collected by our banquet staff during your morning break. Seating will be reserved for your group or the meal will be delivered to your meeting room at the time of your choosing.

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken salad on whole grain</td>
<td>House signature chicken and walnut salad with red grapes layered on whole grain bread with lettuce and tomato</td>
<td>$16.95 per person</td>
</tr>
<tr>
<td>Chef’s salad</td>
<td>Mesclun lettuce with sliced jam and turkey, cucumber, grape tomatoes, shredded cheddar and ranch dressing on the side</td>
<td>$21 per person</td>
</tr>
</tbody>
</table>

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BAR SELECTIONS

Bartender fee of $65/hour required - Minimum of 2 hours

Bottled Domestic Beer
Bud Light | Miller Lite | Budweiser | Michelob Ultra
Host Bar $4 per drink
Cash Bar $4.25 per drink

Bottled Imported Beer
Heineken | Corona | New Castle
Host Bar $5 per drink
Cash Bar $6 per drink

Bottled Domestic Beer
Bud Light | Miller Lite | Budweiser | Michelob Ultra
Host Bar $4 per drink
Cash Bar $4.25 per drink

Bottled Imported Beer
Heineken | Corona | New Castle
Host Bar $5 per drink
Cash Bar $6 per drink

House Wine
Cabernet Sauvignon | Chardonnay | White Zinfandel
Host Bar $6 per drink
Cash Bar $7 per drink

Premium Brands
Smirnoff | Bacardi | Cutty Sark | Seagram’s 7 | Jack Daniel’s | Sauza Gold | Tanqueray
Host Bar $6 per drink
Cash Bar $7 per drink

Top Shelf Brands
Absolute | Captain Morgan | Johnny Walker
Red | Crown Royal | Maker’s Mark | Jose Cuervo Gold | Tanqueray No. 10
Host Bar $7 per drink
Cash Bar $8 per drink

All prices are subject to a 22% service fee and 9.25% sales tax.
HILTON BRENTWOOD/NASHVILLE SUITES
Catering Menus

A'LA CARTE BREAK OPTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boursin cheese fondue</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Nacho bar</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Antipasto tray</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Chocolate mousse shooters</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Bagel bites</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Spinach &amp; artichoke dip</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Hummus and pita chips</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Trail mix</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Buffalo wings</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Cracker jacks</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Sliced fruit</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Vegetable cocktail with dip</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Pretzels with cheese sauce</td>
<td>$19 per dozen</td>
</tr>
<tr>
<td>Assorted cookies</td>
<td>$21 per dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$23 per dozen</td>
</tr>
<tr>
<td>Dessert deluxe bars</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Rice Krispy Treats</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Assorted potato chips</td>
<td>$34 per dozen</td>
</tr>
<tr>
<td>Assorted candy bars</td>
<td>$49 per dozen</td>
</tr>
<tr>
<td>Popcorn boxes</td>
<td>$22 per dozen</td>
</tr>
</tbody>
</table>

All prices are subject to a 22% service fee and 9.25% sales tax.
**Catering Menus**

**AUDIO/VISUAL**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>42&quot; flat panel LCD TV with cart</td>
<td>$125</td>
</tr>
<tr>
<td>Cable package</td>
<td>$25</td>
</tr>
<tr>
<td>DVD player</td>
<td>$65</td>
</tr>
<tr>
<td>LCD projector (1400-2500 lumens)</td>
<td>$225</td>
</tr>
<tr>
<td>6’ pull down screen</td>
<td>$35</td>
</tr>
<tr>
<td>8’ tripod screen</td>
<td>$35</td>
</tr>
<tr>
<td>A/V cart with extension cord and power strip</td>
<td>$25</td>
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<tr>
<td>4 channel audio mixer</td>
<td>$50</td>
</tr>
<tr>
<td>Wireless lapel microphone</td>
<td>$100</td>
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<tr>
<td>Wireless hand held microphone</td>
<td>$100</td>
</tr>
<tr>
<td>Sound system (10” tripod speakers, mixer &amp; cables)</td>
<td>$150</td>
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<tr>
<td>Laptop speakers</td>
<td>$35</td>
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<tr>
<td>Flip chart with markers</td>
<td>$50</td>
</tr>
<tr>
<td>Laser pointer</td>
<td>$95</td>
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<tr>
<td>Extension cord</td>
<td>$10</td>
</tr>
<tr>
<td>Power strip</td>
<td>$10</td>
</tr>
<tr>
<td>Standing podium</td>
<td>$25</td>
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<tr>
<td>Easel</td>
<td>$25</td>
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<tr>
<td>Conference speakerphone</td>
<td>$75</td>
</tr>
<tr>
<td>Direct dialed phone line</td>
<td>$25</td>
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</tbody>
</table>

Shipping and receiving of flat envelopes $5 per envelope
Shipping and receiving of boxes $10 per box
All boxes and packages shipped to the hotel are subject to a handling storage fee of $10 per day per item.

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