

Weddings by



NASHVILLE DOWNTOWN
CONFERENCE CENTER

On behalf of the staff at Holiday Inn Express Nashville Downtown, I would like to take the opportunity to congratulate you in your forthcoming wedding and thank you for considering our popular downtown location as the site for your celebration. We believe there is no better place than Nashville to celebrate this once in a lifetime event.

The enclosed selections offer you a glimpse of possible menus and services offered. We would be delighted to meet with you and prepare a package that suits your personal taste and budget. My goal is to make this event uniquely yours. From the initial planning to any last minute arrangements, Holiday Inn Express Nashville Downtown is dedicated to creating the wedding of your dreams. A wedding reception is the celebration of the most joyous occasion in one's life and we would be delighted to be a part of yours.

For additional details and planning assistance please contact us:

sales@hienashville.com
615-244-0150





Your celebration at Holiday Inn Express Nashville will include:

A complimentary Silver Marriage Certificate Holder with Stand

A Champagne Toast for all guest to toast the new Bride and Groom

White or black 90x90 Linens

Votive and Tealight Candles for your tables

Complimentary Overnight accommodation for the Bride & Groom in one of our spacious suites

Discounted Guestroom Rates & parking for your out-of-town guests

Extra Touches ...

Wedding Ceremony

Hold your ceremony in one of our other spaces \$750

(Rental fee and room set up to include riser & chairs—ceremony does not include Officiate)

Guest Room Accommodations

For your family and wedding guests, Holiday Inn Express Nashville Downtown offers deluxe guestrooms at a special discounted rate, subject to availability.

Rehearsal Dinner

Bring everyone together for a "grand welcome reception" or an intimate family dinner

Valet Parking

Valet parking is available

City Tours

For your guests to explore the best Nashville has to offer on your monumental celebration, your wedding coordinator would be delighted to assist with providing downtown and distillery tours, show tickets and exclusive opportunities to your guests

Farewell Brunch

Bid your guests a fond farewell with a final event to bring your wonderful weekend to a close. Holiday Inn Express Nashville Downtown offers the perfect setting for saying those last minute goodbyes to friends both old and new.

Cocktail Reception

[The Only Food Option During Event]

Choose a total of Six (6) Hors D'Oeuvres for up to two (2) hours. \$60.00

pricing includes taxes and service charge

Cranberry Meatball

Petite Meatballs | Cranberry Marinara

Sweet Potato Pancetta Pancake

Sweet Potato Pancake | Rosemary Pancetta | Honey Cream Cheese Whip

Goat Cheese Tartlet

Caramelized Onion | Goat Cheese | Thyme

Chicken Salad Wonton

Roasted Red Pepper Chicken Salad | Wonton Crisp | Mandarin Orange

Mini Ham Biscuits

Sweet Potato Biscuit | Maple Cream Cheese

Mini Chicken & Waffles

Hot or Not | Maple Ranch | Sriracha Honey

Creamy Cucumber Bite

Cucumber Medallion | Boursin | Red Pepper Jelly

Drunken Chicken Skewer

Local Beer Brine | Sriracha Honey

Mac 'N' Cheese Bite

Aged Cheddar | Breadcrumbs | Strawberry Marinara

Caprese Skewer

Tomato | Bocconcini | Fresh Basil | Balsamic Drizzle

Deviled Heart

Strawberry | Goat Cheese | Spiced Pecan

Berry & Brie Phyllo

Fresh Raspberry | Melted Brie | Phyllo

Cocktail Hour

| Food Offered Prior to Dinner Service |

Choose a total of Six (6) Hors D'Oeuvres for up to two (2) hours. \$40.00

pricing includes taxes & service charge

Cranberry Meatball

Petite Meatballs | Cranberry Marinara

Sweet Potato Pancetta Pancake

Sweet Potato Pancake | Rosemary Pancetta | Honey Cream Cheese Whip

Goat Cheese Tartlet

Caramelized Onion | Goat Cheese | Thyme

Chicken Salad Wonton

Roasted Red Pepper Chicken Salad | Wonton Crisp | Mandarin Orange

Mini Ham Biscuits

Sweet Potato Biscuit | Maple Cream Cheese

Mini Chicken & Waffles

Hot or Not | Maple Ranch | Sriracha Honey

Creamy Cucumber Bite

Cucumber Medallion | Boursin | Red Pepper Jelly

Drunken Chicken Skewer

Local Beer Brine | Sriracha Honey

Mac'N Cheese Bite

Aged Cheddar | Breadcrumbs | Strawberry Marinara

Caprese Skewer

Tomato | Bocconcini | Fresh Basil | Balsamic Drizzle

Deviled Heart

Strawberry | Goat Cheese | Spiced Pecan

Berry & Brie Phyllo

Fresh Raspberry | Melted Brie | Phyllo

Dinner Stations

Choose a total of four (4) Stations for up to two (2) hours. \$80.00
Additional options available, including carving and prepared to order stations

pricing includes taxes & service charge

Marketplace Table

Varietal Cheeses | Meats | Fresh Fruits | Rustic Cut Vegetables | Hummus | Herbed Dips | Artisan Breads | Crackers

Trio Of Salads

Roasted Beet Salad

Spring Mix | Goat Cheese | Walnuts | Honey Balsamic Drizzle

Warm Bacon Salad

Baby Spinach | Roasted Tomatoes | Almonds Feta Cheese Croutons | Warm Bacon Vinaigrette

Candied Pear Salad

Mixed Baby Greens | Candied Roasted Pears | Toasted Pecans | Cheddar Honey Poppyseed

Hot Or Not Chicken & Waffles

Buttermilk Waffle | Croque Monsieur Waffle | Hot or Not Chicken Bites | Sriracha Honey | Maple Ranch | Pickles

Southern Comfort

Hashbrown Casserole | Pulled Pork Candied Bacon | Alabama White Sauce

Blackberry BBQ | Jack Daniels BBQ | Coleslaw | Fried Green Tomato | Pickles | Jalapeño Corn Cake Crumble

Grilled Cheese

Caprese

Tomato | Basil | Mozzarella | Balsamic

BLT

Bacon | Lettuce | Tomato | Sharp Cheddar

Raspberry Jalapeño

Raspberry Jam | Jalapeño Cream Cheese

Bruschetta & Crostini

Traditional Garlic Tomato | Fava & Fresh Ricotta | Kalamata Olive Tapenade | Mushroom Pâté Strawberry Mint

Biscuit Bar

Assorted Biscuits | Fried Green Tomatoes | Pimento Cheese | Jams & Jellies | Whipped Butter Coca-Cola Ham | Candied Bacon

*Additional Chef \$200.00

Buffet or Plated Entree Selections

All Entrees Include | Bread & Butter | Choice of Salad | Starch & Vegetables

pricing includes taxes & service charge

Honey Balsamic Chicken \$50.00

Local Honey | Balsamic Herb Marinade | Chicken Demi

Sweet Tea Brined Chicken \$50.00 Citrus Brine | Local
Honey | Black Tea

BBQ Pulled Pork \$50.00

Smoked Pulled Pork | Jack Daniels BBQ Sauce

Garlic Rosemary Braised Beef \$50.00 Roasted Garlic |
Rosemary Pan Sauce

Cauliflower Steak \$53.00 Leek Purée | Fried
Capers

Nashville Hot Chicken \$58.00 Fried Chicken | White
Bread | Pickles

Jack Daniels Whiskey Pecan Chicken \$58.00 Bourbon Pecan Sauce
| Tobacco Onions

Yazoo Braised Short Ribs \$60.00

Smokehouse Beef Brisket \$58.00 Blackberry BBQ Sauce

Porcini Teres Major \$58.00 Sorghum Demi

Bourbon Glazed Salmon \$58.00 Honey Bourbon Reduction

*Double Entree Pricing Available |

Additional Staffing Required for Plated Dinners

Cake Cutting \$100.00

Specialty Dinner Packages

pricing includes taxes & service charge

Southern Delights \$62.00

Yeast Rolls & Whipped Butter | Market Salad Buttermilk Ranch & Balsamic Vinaigrette |
Jack Daniels Whiskey Pecan Chicken
Roasted Brussels Sprouts | Roasted Sea Salt Fingerling Potatoes Dessert | Salted
Caramel Brownies

Dream Dinner Menu \$68.00

Parker House Rolls | Roasted Apple Salad Pomegranate Vinaigrette & Creamy Bleu Cheese Pancetta and Sage Chicken
& Bourbon Glazed Salmon | Roasted Asparagus with Roasted Red Pepper Pesto | Garlic
Whipped Potatoes
Dessert | Nashville Bread Pudding with Bourbon Raisin Sauce

Home Away From Home Dinner \$75.00

Artisan Rolls | Herbed Potato | Roasted Caprese Salad Balsamic Reduction & Citrus Champagne Vinaigrette
Honey Balsamic Chicken & Citrus Herb Pork Fillet Wild Mushroom Pilaf & Sauteed Haricot Vert Dessert |
Tennessee Tea Cake Dessert Shooters

The Tennessean \$82.00

Yeast Rolls | Whipped Butter Spinach Salad | Creamy Balsamic & Raspberry Vinaigrette | Roasted Pork Loin & Apple
Stuffed Chicken with Brie
Brown Butter Carrots | White Cheddar Sage Whipped Potatoes
Dessert | Tennessee Whisper Creek Apple Crisp with Whipped Topping

Downtown Dinner \$95.00

Artisan Rolls | Herb Butter Roasted | Caprese Salad Basil Vinaigrette & Creamy Balsamic Chipotle Peach Chicken &
Citrus Grilled Jumbo Shrimp
Lemony Broccoli | Garlic & Parmesan Quinoa Dessert | Tiramisu

Market Surf N' Turf \$115.00

Gougeres | Cranberry Salad with Maple Ranch & White Balsamic Vinaigrette | Pecan Encrusted
Trout & Herb Roasted Beef Tenderloin
Honey & Thyme Roasted Vegetables | Au Gratin Potatoes Dessert | Chocolate
Torte with Creme Anglaise