“To find someone who will love you for no reason, and to shower that person with reasons, that is the ultimate happiness.”

- Robert Brault

Weddings
Elegant, and uniquely your own, Hotel Preston’s Wedding Packages makes it easy to plan your perfect wedding. From southern contemporary to black tie formal, our wedding packages offer just enough customizable options to make wedding planning easy.

Our onsite Events & Catering Manager, will create an experience that will bring you a lifetime of joyous memories.

All wedding packages include (with the exception of the Specialty Custom Package):

- Champagne or Sparkling Cider Toast
- Premium Suite for Bride & Groom on their Wedding Night
  - Food tasting for 2 guests
  - Tables & Chairs
- House Linen in an array of colors
  - Glass, silver and china
  - House centerpieces
- Dance floor
- Cake cutting service
  - 1 Easel
- Sweetheart table for Bride and Groom
  - Gift table
  - Guestbook table
  - Self parking
- Discounted Room Block Rates for out of town guests

** linen upgrades are available. Please see the Conference Services Manager for additional options**
**For additional guests for the food tasting, please add a $15 fee**
**Vegetarian + Gluten free options are available**
All Dinners are served with a first course salad, warm dinner rolls, iced tea and coffee

**STARTERS (CHOOSE 1 ENTREE)**

- **House Salad**
  Artisan greens, grape tomatoes, shredded carrots, croutons
- **Caesar Salad**
  Romaine hearts, shaved parmesan, tomatoes with creamy Caesar dressing
- **Iceberg Wedge**
  Iceberg lettuce, grape tomatoes, crumbled bacon, bleu cheese

**ENTRÉE (CHOOSE 1 ENTREE)**

- **Chicken Capri** 39 per person
  Baked chicken breast stuffed with blend of Italian cheeses and topped with a ragout of tomato, olives, garlic, sweet onions, and Italian spices, simmered in chicken broth. Served on a bed of angel hair pasta
- **Chicken Piccata** 39 per person
  Sautéed and topped with lemon butter white wine sauce with capers. Served with roasted garlic potatoes and asparagus
- **Chicken Parmesan** 41 per person
  Breaded chicken with marinara, mozzarella on a bed of penne pasta with garlic and sautéed spinach
- **Pork Tenderloin** 41 per person
  Slow roasted pork tenderloin, fresh herbs and mango chutney served with oven roasted rosemary potatoes and seasonal vegetables
- **Agave Lime Chicken** 39 per person
  Grilled chicken breast marinated in tequila, agave, cilantro lime rice and deconstructed Mexican street corn
- **Spinach & Cheese Ravioli** 34 per person
  Ricotta and garlic spinach filled ravioli with white wine pesto sauce, seasonal vegetable

**more plated options on page 4**
ENTRÉE (CHOOSE 1 ENTREE)

- Lemon Dill Salmon 42 per person
  Filet of salmon, topped with lemon dill sauce and served with wild rice pilaf and seasonal vegetables

- Shrimp and Grits 46 per person
  Tender shrimp and andouille sausage with peppers and onions over southern cheese grits. Served with julienned vegetables

- Kingston Jerk Shrimp 45 per person
  Jumbo grilled shrimp caramelized with sweet pineapple barbeque sauce, Jamaican rice and black beans

- Short Ribs 47 per person
  Oven braised tender beef short ribs in beef jus and onions with scalloped potatoes and honey glazed carrots

- Petite Filet 50 per person
  6 oz Filet of beef with herb butter, garlic mashed potatoes and seared asparagus

- Prime Rib 51 per person
  Slow roasted prime rib of beef rubbed with garlic, rosemary, dijon mustard with natural pan au jus + horseradish crème, served with roasted rosemary baby red potatoes and green beans

- Rosemary Lamb Chops 54 per person
  Grilled lamb chops with rosemary and garlic, topped with mint chimichurri, served with couscous with zucchini + corn relish
Served with warm dinner rolls, iced tea and coffee on request

**STARTERS** *(CHOOSE 1 ENTREE)*

- House Salad
- Artisan greens, tomatoes, shredded carrots, cucumbers, croutons, cheese, choice of two dressings
- Preston Pasta Salad
  Fusilli pasta, olives, pepperoncini, garbanzo beans, roasted red peppers, cheese, vinaigrette
- Chilled Tomato Salad
  Tomatoes, red onion, cucumber, sweet vinegar, olive oil and spices

**SIDES** *(CHOOSE 3 SIDES)*

- Pasta salad
- Red Potato Salad
- Baked Beans
- Red Beans and Rice
- Black Eyed Peas
- Southern green beans
- Baked Mac n Cheese
- Roasted Red Potatoes
- Cheddar Cheese Grits
- Broccoli Cheese Casserole
- Honey glazed Carrots
- House made Cole Slaw
- Squash Casserole
- Collard Greens
- Au gratin Potatoes

**ENTRÉES** *(CHOOSE 2 ENTREES)*

- Southern Fried Chicken
- Nashville Hot Chicken Tenderloins
- House Made Southern Pulled Pork
- Baked Lemon Pepper Chicken

**ENTRÉES** *(CHOOSE 3 ENTREES)*

- Tennessee Catfish Filets
- Roasted Tilapia
- Smothered Pork Chops
- Baked Ham Steak

36 per person

41 per person
BUFFET DINNER PACKAGES

All dinner buffets are served with choice of one starch and two vegetables, warm dinner rolls, iced tea and coffee on request.

STARTERS (CHOOSE 1 ENTREE)

- **House Salad**
  Artisan greens, tomatoes, shredded carrots, cucumbers, croutons, cheese, choice of two dressings

- **Caesar Salad**
  Romaine hearts, shaved parmesan, tomatoes, croutons, creamy Caesar dressing

- **Mixed Field Greens**
  Spring mix of lettuce, grape tomatoes, feta cheese, pepperoncini’s, croutons and choice of two dressings

ENTRÉE (CHOOSE 2 ENTREES)

- **Chicken Capri**
  Baked chicken breast stuffed with blend of Italian cheeses and topped with a ragout of tomato, olives, garlic, sweet onions, and Italian spices, simmered in chicken broth. Served on a bed of angel hair pasta

- **Chicken Piccata**
  Sautéed and topped with lemon butter white wine sauce with capers.

- **Lemon Dill Salmon**
  Filets of salmon topped with lemon dill sauce

- **Pork Tenderloin**
  Grilled center cut medallions of pork tenderloin, topped with mango chutney

- **Chicken Parmesan**
  Breaded chicken breast with marinara and mozzarella on a bed of penne pasta

- **Spinach + Cheese Ravioli**
  Ricotta and garlic spinach filled ravioli with white wine pesto sauce

42 per person
Served with warm, iced tea and coffee on request

STARTERS

- Artisanal Cheese and Fruit Board
  Chef’s selection of soft, semi soft, + hard cheese, seasonal fruits, nuts, crackers + crostini’s

- House Salad Bar
  Artisan greens, tomatoes, shredded carrots, cucumbers, croutons, cheese, choice of two dressings

- Orzo Pasta Salad
  Orzo Pasta, cucumbers, grape tomatoes

ENTRÉES

- Slow Roasted sliced Prime Rib of Beef
  Served with wild mushroom bordelaise and horseradish crème

- Bourbon Praline glazed Airline Chicken Breast

- Lemon Dill Filet of Salmon

ACCOMPANIMENTS

roasted garlic mashed potatoes,
wild rice pilaf
asparagus or fresh green beans with red peppers
honey glazed carrots or collard greens

54 per person
HORS D’ŒUVRES PACKAGE

Domestic Cheese Display with Grapes and Berries
Carr’s Crackers
Baked Brie served with Jalapeno Raspberry jam
Pita chips, sliced bread

Roasted Red Pepper, White Bean and Traditional Hummus served with fresh vegetables
assorted olives and pepperoncini’s
pretzels and assorted pita chips

Choice of four Hors D’oeuvres

Bacon Wrapped Asparagus
Deviled Eggs
Spanakopita
Spring Rolls with plum sauce
Mini Vegetable Flatbreads
Chicken Quesadillas
Spicy corn fritters
Buffalo Chicken Wings

Chicken Tenders
Caprese Kebobs
Swedish Meatballs
Italian Meatballs
Sausage stuffed Mushrooms
Coconut Shrimp with sweet chili sauce
Bruschetta
Miniature Quiche

44 per person
Pasta Station
Penne Pasta and Corkscrew Pasta ~ Marinara Sauce ~ Alfredo Sauce ~ Vodka Sauce
Served with Italian Sausage with Onions and Peppers, Chicken or Meat Sauce and Garlic Bread

Mashed Potato Bar
Garlic Mashed ~ Buttermilk ~ Sweet Potatoes
Toppings Shredded Cheddar, Sour Cream, Bacon Bits, Butter, Marshmallows, Cinnamon Sugar, Honey Butter, Candied Pecans

Ham or Turkey Carving Station
with Assorted Rolls, Spicy Whole Grain Mustard and Dijon Mayo*

Prime Rib Carving Station

Shrimp and Grits Station

Slider Station
East Nashville Slider~ Burger with Spicy Pimento Cheese
Music City Burger ~ Bacon Cheddar Pickle Ketchup
Nashville Hot Chicken Slider
Grand Ole BBQ Slider

Fruit Tea Punch and Infused Fruit Water
Coffee served upon request

*Requires a Carving Attendant of $75.00
BRUNCH PACKAGE

INCLUDES

- Fresh baked chef’s choice pastries with orange marmalade + strawberry butter
- Scrambled eggs
- Choice of Bacon or Sausage Patties
- Belgium Waffles with Maple Syrup
- Smoked salmon display with diced tomatoes, capers, red onion, lemon, cucumbers, mini bagels + cream cheese
- Baked Ham or Chicken
- Roasted potato casserole
- Grilled vegetable display
- Greens bar with mixed green salad, tomatoes, cucumber, carrots, cheddar cheese, and croutons
- Choice of two dressings
- Caprese Kebobs
- Fresh Green Beans
- Fruit infused water, ice tea, & coffee station
- Choice of two chilled juices

Mimosa Bar and Bloody Mary Bar

**An additional $75 Bartender Fee to apply for two hours
See Bar Menu for additional options
Sunrise in the Morning
22 per person

☞ Fresh baked southern biscuits, with Nashville jam, local honey and sausage gravy
☞ Seasonal sliced fruits and berries
☞ Scrambled eggs
☞ Choice of smoked bacon or sausage patties
☞ Roasted breakfast potatoes with onions and peppers
☞ Whole and skim milks
☞ Choice of two chilled juices
☞ Coffee Station and Assorted Teas
☞ Iced tea and infused fruit water

Continental Breakfast
14 per person

• Seasonal sliced fruit, assorted berries
• Bongo java muffins and sweet breads
• Croissants with Nashville jams and preserves
• Chilled Orange and Cranberry Juice
• Coffee station and Assorted Teas

☞ Add your favorite cocktails for a fond farewell from your wedding weekend!
We understand each wedding is unique and special to a variety of cultures. Based on your specific needs, the hotel can work in partnership with your caterer to give you the wedding of your dreams.

This package will provide support service while your caterer will provide the culinary offerings:

$15 per guest
Includes:

- Wait & service staff
- Premium Suite for Bride & Groom on their Wedding Night
- Banquet Tables & Chairs
- Glass, silver and china
- House Linen in an array of colors
- Dance floor
- Cake cutting service
- Risers for bridal party or sweetheart table
- Gift table
- Guestbook table
- Self parking
- Discounted Room Block Rates

*Bar Service Must be Provided by Hotel
Available at an additional cost
See Beverage Policies

*Rent fee does apply
*Caterer must be licensed and insured
**Price is not inclusive of applicable taxes, service charges, + gratuity
HOSTED BAR:

- Client will cover the cost of all beverages consumed by event guests
- One bartender required for every 75 guests
- $75 per bartender fee for up to 4 hours, $50 each additional hour
- Hosted Bar prices are subject to 22% service charge and any applicable taxes

CASH BAR:

- Event guests will cover spirit costs per transaction. Accepted payment cash, debit, or credit card
- One bartender required for every 50 guests
- $75 per bartender fee for up to 4 hours, $50 each additional hour
- Cash bar prices are inclusive of all applicable taxes

**All event guests must be 21 years of age to consume alcohol, and identification will be required**
**No outside food or beverage will be allowed in event space**
**Food nor beverages will be allowed to leave the hotel premises**
### HOSTED [ charged upon consumption ]

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Quantity/Delivery</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>7 glass/28 bottle</td>
<td>Cabernet, Chardonnay, White Zinfandel, Pinot Grigio</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>11 glass/34 bottle</td>
<td>Cabernet, Chardonnay, White Zinfandel, Pinot Grigio</td>
</tr>
<tr>
<td>Prosecco</td>
<td>8/split</td>
<td></td>
</tr>
<tr>
<td>Champagne</td>
<td>7/glass/32 bottle</td>
<td></td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>5 bottle</td>
<td>Budweiser, Bud Light, Michelob, Michelob Ultra, Coors Lite, Miller Lite</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>6 bottle</td>
<td>Corona, Heineken, Stella Artois,</td>
</tr>
<tr>
<td>House Liquor</td>
<td>7 per drink</td>
<td>Early Times Whiskey, Teachers Scotch, Pinnacle Vodka, Pinnacle Gin, Ron Matusalem Rum, Lunazul Tequila</td>
</tr>
<tr>
<td>Call Liquor</td>
<td>8 per drink</td>
<td>Crown Royal, Jack Daniels, J&amp;B Scotch, Beefeater Gin, Bacardi, Jose Cuervo</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>10 per drink</td>
<td>Uncle Nearest, Gentleman Jack, Makers Mark, Tito’s Vodka, Kettle One, Bombay, Myers Dark Rum, Patron Tequila</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>3 bottle</td>
<td></td>
</tr>
<tr>
<td>Soft Drink</td>
<td>3 bottle</td>
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### CASH BAR [ charged upon consumption ]

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Quantity/Delivery</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>9 glass/30 bottle</td>
<td>Cabernet, Chardonnay, White Zinfandel, Pinot Grigio</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>13 glass/36 bottle</td>
<td>Cabernet, Chardonnay, White Zinfandel, Pinot Grigio</td>
</tr>
<tr>
<td>Prosecco</td>
<td>7 glass/35 bottle</td>
<td></td>
</tr>
<tr>
<td>Champagne</td>
<td>8 glass/35 bottle</td>
<td></td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>6 bottle</td>
<td>Budweiser, Bud Light, Michelob, Michelob Ultra, Coors Lite, Miller Lite</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>7 bottle</td>
<td>Corona, Heineken, Stella Artois, Guinness, Yuengling</td>
</tr>
<tr>
<td>House Liquor</td>
<td>8 drink</td>
<td>Early Times Whiskey, Teachers Scotch, Pinnacle Vodka, Pinnacle Gin, Ron Matusalem Rum, Lunazul Tequila</td>
</tr>
<tr>
<td>Call Liquor</td>
<td>9 drink</td>
<td>Crown Royal, Jack Daniels, J&amp;B Scotch, Beefeater Gin, Bacardi, Jose Cuervo</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>12 drink</td>
<td>Uncle Nearest, Gentleman Jack, Makers Mark, Tito’s Vodka, Kettle One, Bombay, Myers Dark Rum, Patron Tequila</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>3 bottle</td>
<td></td>
</tr>
<tr>
<td>Soft Drink</td>
<td>3 bottle</td>
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**Popular Packages**

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LCD Projector Package</td>
<td>325</td>
</tr>
<tr>
<td>6' or 8' Tripod Screen, Ext. Cord/Power Strip, Skirted Cart, VGA/HDMI Cable</td>
<td></td>
</tr>
<tr>
<td>42&quot; LCD Monitor w/ DVD player</td>
<td>150</td>
</tr>
<tr>
<td>Skirted Cart, AC Ext/Power Strip</td>
<td></td>
</tr>
<tr>
<td>Standing Podium</td>
<td>150</td>
</tr>
<tr>
<td>w/ Wired Mic, Mixer, Powered Speaker on Stand (With Wireless Mic: $240)</td>
<td></td>
</tr>
</tbody>
</table>

**AUDIO**

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Computer Audio Package w/ Mixer, Direct Box, powered speaker</td>
<td>100</td>
</tr>
<tr>
<td>Wireless Lavaliere Microphone (UHF)</td>
<td>125</td>
</tr>
<tr>
<td>Wireless Handheld Microphone (UHF)</td>
<td>125</td>
</tr>
<tr>
<td>Wireless Headset Mic (UHF)</td>
<td>125</td>
</tr>
<tr>
<td>Wired Standing / Tabletop Mic</td>
<td>40</td>
</tr>
<tr>
<td>JBL or EV Powered Speaker</td>
<td>90</td>
</tr>
<tr>
<td>4-Speaker Sound System</td>
<td>200</td>
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**MISCELLANEOUS EQUIPMENT**

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Price</th>
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<tbody>
<tr>
<td>A-Frame Easel</td>
<td>15</td>
</tr>
<tr>
<td>Direct Box w/cables (laptop sound)</td>
<td>35</td>
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**additional items not listed are available, please request full list**

A 22% service charge in addition to a 9.25% state tax will be added to all catering and audio visual.
# EVENT EXTRAS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Red Carpet 25’x5’</td>
<td>170</td>
</tr>
<tr>
<td>Red Carpet 25’x4’</td>
<td>150</td>
</tr>
<tr>
<td>Pipe + Drape 8’x10’ Section</td>
<td>80</td>
</tr>
<tr>
<td>Umbrella Patio Heater</td>
<td>130</td>
</tr>
<tr>
<td>Velvet Rope (black or red)</td>
<td>12</td>
</tr>
<tr>
<td>Chrome Stanchions</td>
<td>14</td>
</tr>
<tr>
<td>Black Stanchions</td>
<td>10</td>
</tr>
<tr>
<td>Bistro Table</td>
<td>12</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Table</td>
<td>12</td>
</tr>
</tbody>
</table>

**Specialty Dance Floor**

See Event Manager

## LINEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chair covers</td>
<td></td>
</tr>
<tr>
<td>Floor Length Linen 120in</td>
<td>28</td>
</tr>
<tr>
<td>Floor Length Linen 132in</td>
<td></td>
</tr>
<tr>
<td>Buffet Linen</td>
<td></td>
</tr>
<tr>
<td>Polyester</td>
<td></td>
</tr>
<tr>
<td>Satin</td>
<td></td>
</tr>
<tr>
<td>Specialty</td>
<td></td>
</tr>
<tr>
<td>Color Table Overlay Floor Length</td>
<td>14</td>
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<tr>
<td>Table Runners</td>
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</tr>
<tr>
<td>Colored Napkins Poly</td>
<td>2</td>
</tr>
<tr>
<td>Colored Napkins Satin</td>
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## TABLE ACCESSORIES

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Wood Lantern Centerpiece</td>
<td>20</td>
</tr>
<tr>
<td>Cake Plateau</td>
<td>25</td>
</tr>
<tr>
<td>Gold Flatware per guests</td>
<td>6</td>
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<tr>
<td>Silver Plate Chargers</td>
<td>2</td>
</tr>
<tr>
<td>Gold Plate Chargers</td>
<td>2</td>
</tr>
<tr>
<td>Mirror for Centerpiece</td>
<td>2</td>
</tr>
<tr>
<td>Battery Operated Votive Candles</td>
<td>1</td>
</tr>
</tbody>
</table>

See your Conference Services Manager for pricing for your specialized rental request