

# Joy

YOUR DREAM WEDDING <sup>SM</sup>



**brunch**

**hors d'oeuvre**

**plated**

**buffet**

**bar**

**vendors**

Franklin Marriott Cool Springs  
700 Cool Springs Blvd  
Franklin, TN 37067  
Phone (615) 261-6100 Fax (615) 261-6148  
[www.franklinmarriott.com](http://www.franklinmarriott.com)

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## Reception Package

We believe that every wedding should be a personal celebration of love, life and happiness. Your wedding is unique and we are happy to provide you with a premiere setting for your special day. Our Marriott Certified Wedding Planners will assist you with the attention to detail that you will remember forever.

In addition to a gorgeous event space, all Reception Packages Include the Following :

- ❖Deluxe Ballroom Décor Package to Include:  
Selection of Full Length Linens with Napkins (White or Black)
- ❖Mirror & Votives Centerpieces
- ❖All China, Glassware & Silver
- ❖Head Table, Cake Table, Gift Table, Name Card Table
- ❖Complimentary Dance Floor
- ❖Complimentary Cake Cutting Service
- ❖Complimentary Guest Room for the Wedding Couple with Honeymoon amenity
- ❖Special Room Rates for Out of Town Guests
- ❖Complimentary Daily Self Parking for all Guests
- ❖Marriott Reward Points for Total Food and Beverage Revenue
- ❖Complimentary Menu Tasting for up to Four Guests
- ❖Complimentary Parking for Your Guests
- ❖Convenient Centralized Location
- ❖Pre-Planning On-Site and Coordination by our Team of Certified Wedding Professionals

Your Event Manager can also assist you with menu planning, selecting the perfect bakery for your cake, music, photographer, entertainment, floral and other decorating ideas. We will also assist you with room reservations for your out-of-town guests. In addition, our Event Managers can help you with the announcement party, bridal showers, luncheons, rehearsal dinner or even the bachelor/bachelorette parties.

We can do as much or as little as you like!





# taste

and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our Event Managers will help you fashion a fantastic menu that you and your guests will savor



**BRUNCH**

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## Brunch Reception

Sliced Seasonal Fruit & Berry Display  
Key Lime Dipping Yogurt

**Assorted Breakfast Breads to Include:**

Scones, Muffins, Croissants, with Fruit Preserves and Butter  
Cheese Blintz with Blueberry Sauce

**Freshly Scrambled Eggs**

Country Bacon Strips and Fennel Sausage Links

**Scalloped Potatoes with Fresh Herbs**

Grilled Asparagus

**(CHOICE OF 1 CHEF ATTENDED ACTION STATION)**

**Omelet Station**

Omelets Made to Order with Toppings to Include:  
Smoked Ham, Diced Confetti Peppers, Onions, Wild Mushrooms, Roma Tomatoes,  
TN White Cheddar Cheese, Jalapeno Salsa and Sour Cream  
Prepared in the room by a Uniformed Attendant\*\*

**Belgian Waffle Station**

Freshly Made Belgian Waffles (Vanilla or Pecan) Toppings to Include: Fresh Seasonal  
Berries, Whipped Cream, Butter, Warm Maple Syrup, Strawberry Sauce, Blueberry  
Sauce and Dark Chocolate Sauce  
Prepared in the room by a Uniformed Attendant\*\*

**Assorted Fruit Juices to Include:**

Orange and Cranberry

**Coffee Station:**

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Sugar Stirs,  
Whipped Cream, Cinnamon Sticks and Shaved Chocolate

**\$30.00 Per Person**

**\*\*\$125.00 Uniformed Attendant Fee**

**Price Exclusive of Service Charge and Sales Tax**

**Service for 90 minutes**



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# relax

and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



**brunch   HORS D'OEUVRE   plated   buffet   bar   vendors**

## Silver Hors d'oeuvre Wedding Package

### (CHOICE OF 2 COLD APPETIZERS)

#### Display of Fresh Seasonal Fruit and Berries

Served with Key Lime Dipping Yogurt

#### International and Domestic Cheese Display

Garnished with Baguettes of French Bread, Carr's Water Crackers, Bread Sticks and Seasonal Fresh Fruit

#### Baby Garden Vegetable Crudite

Served with Ranch Dip

### (CHOICE OF 3 HOT APPETIZERS)

Swedish Meatballs, Assorted Mini Quiche, Pecan Chicken Tenders, Traditional Chicken Tenders, Breaded Parmesan Artichoke Hearts, Chicken Dijon, Crab Rangoon, Cranberry & Brie in Phyllo, Fried Cheese Ravioli, Jalapeno Poppers, Pork Pot Stickers, Mini Beef Wellington, Portobello Mushroom Puffs, Vegetarian Thai Spring Rolls, Spanakopita

#### Mashed Potato Martini Bar

Yukon Gold and Roasted Garlic Mashed Potatoes  
Toppings to Include Whipped Butter, Sour Cream, Smoked Bacon Bits, Chives and Sauces to include: Four Cheese Blended Sauce of Gouda, Swiss, Pepper Jack and Mild Cheddar, Southwestern Chipotle Sauce and Merlot Shallot Reduction  
Served in a Stemless Martini Glass \*\*

### (CHOICE OF 1 CARVING STATION)

#### Roast Smoked Turkey Breast

Served with Cocktail Rolls, Herb Mayonnaise, Whole Grain Mustard and Cranberry Relish \*\*

Or

#### Carved Top Round of Beef

Served with Cocktail Rolls, Herb Mayonnaise, Whole Grain Mustard and Horseradish Cream \*\*

#### Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Sugar Stirs, Vanilla Whipped Cream, Cinnamon Sticks and Shaved Chocolate

**\$36.00 Per Person**

**\*\* \$125.00 Uniformed Attendant Fee**

**Menu Prices are Exclusive of Service Charge and State Tax  
Service for 90 minutes**



brunch

HORS D'OEUVRE

plated

buffet

bar

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## Platinum Hors d'oeuvre Wedding Package

(CHOICE OF 3 COLD APPETIZERS)

### Endive Spoons

With Crab Salad, Chicken Salad or Shrimp Salad

### Antipasto Display

Salami, Pepperoni, Provolone, Smoked Mozzarella, Grilled Fresh Vegetables, Marinated Peppers, Mushrooms, Tomatoes and Black Olives  
Any cold appetizer listed the Silver Package

(CHOICE OF 3 HOT APPETIZERS)

Shrimp and Pork Eggroll, Chicken Satay, Beef Tenderloin Crostini with Chimichurri, Chicken Slider on Brioche, Wild Mushroom and Goat Cheese Rangoon, Kalamata Artichoke Tartlets, Mini Crab Cakes, Scallops Wrapped in Bacon, Coconut Shrimp  
Any hot appetizer listed in the Silver Package

### Mashed Potato Martini Bar

Yukon Gold and Roasted Garlic Mashed Potatoes  
Toppings to Include Whipped Butter, Sour Cream, Smoked Bacon Bits, Chives and Sauces to include: Four Cheese Blended Sauce of Gouda, Swiss, Pepper Jack and Mild Cheddar, Southwestern Chipotle Sauce and Merlot Shallot Reduction  
Served in a Stemless Martini Glass \*\*

Or

### Penne Pasta Station

Penne and Whole Wheat Fettuccini Noodles with Grilled Chicken Sautéed to Order with Ingredients to Include: Asparagus Tips, Sun-Dried Tomatoes, Artichoke Hearts, Onion, Zucchini and Fresh Mushrooms  
Choice of 2 Sauces: Cajun Cream, Tomato Basil, Alfredo or Pesto Cream Sauces (Prepared in the Room by a Uniformed Attendant\*)

### Hot Spinach and Artichoke Dip

Served with Carr's Water Crackers and Tortilla Chips

(CHOICE OF 1 CARVING STATION)

### Roast Smoked Turkey Breast

Served with Cocktail Rolls, Herb Mayonnaise, Whole Grain Mustard and Cranberry Relish \*\*

Or

### Carved Top Round of Beef

Served with Cocktail Rolls, Herb Mayonnaise, Whole Grain Mustard and Horseradish Cream \*\*

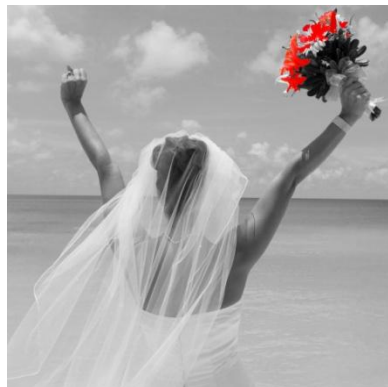
### Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Sugar Stirs, Vanilla Whipped Cream, Cinnamon Sticks and Shaved Chocolate

**\$41.00 Per Person      \*\*\$125.00 Uniformed Attendant Fee**

**Menu Prices are Exclusive of Service Charge and State Tax**

**Service for 90 minutes**



brunch

hors d'oeuvre

PLATED

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## Seated Dinner

All Entrees are Accompanied by:

~Assorted Freshly Baked Bread  
With Whipped Butter~

~ Salad~

~Choice of Entrée~

~Selection of Rice, Potato or Pasta~

~Selection of Seasonal Fresh Vegetable~

~Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Bigelow Teas and Iced Tea~

### Salad (CHOICE OF 1)

#### Two Tomato & Mozzarella

Fresh Mozzarella Cheese, Shingled with Red and Golden Tomato Slices,  
Drizzled with Balsamic and Topped with Fresh Basil and Cracked Black Pepper

#### Caesar Salad

A Fresh Selection of Romaine Lettuce  
Topped with Shredded Parmesan Cheese and Toasted Croutons  
Served with Classic Caesar Dressing

#### Old South Spinach Salad

Fresh California Spinach Tossed with Cured Bacon,  
Mushrooms and Citrus Segments, Served with Raspberry Vinaigrette

### Sides (CHOICE OF 2)

Wild Rice Pilaf, Garlic Whipped Potatoes, Herb Roasted New Potatoes, Mac and  
Cheese, Medley of Fresh Garden Vegetables, Grilled Vegetables, Southern Style  
Green Beans, Roasted Asparagus, Sautéed Broccoli

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hors d'oeuvre

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## Seated Dinner Entrees

### Chicken Piccata

Boneless Breast of Chicken  
Lightly Sautéed with a Lemon  
Caper Sauce

**\$34.00 Per Person**

### Chicken Marsala

Boneless Breast of Chicken  
Lightly Sautéed with  
Mushrooms and a Marsala  
Wine Sauce

**\$34.00 Per Person**

### Pork Loin Au Poivre

Roasted Pork Loin Sliced and  
Finished with Peppercorn  
Sauce

**\$32.00 Per Person**

### Jack Daniels Salmon

Delicately Grilled Salmon Fillet  
Topped with a House made  
Jack Daniels Sauce

**\$33.00 Per Person**

### Pan Seared Grouper

Fresh Grouper Lightly Seasoned  
and Sautéed with Citrus Glaze

**\$42.00 Per Person**

### Medallions of Beef Tenderloin

2 Filet of Beef Medallions Topped  
with Chevre Cheese and Drizzled  
with a Honey-Balsamic Reduction

**\$38.00 Per Person**

### Petite Filet of Beef and Chicken Marsala

Petite Filet Mignon with a  
Rosemary Demi-Glace Paired  
with Chicken Marsala

**\$45.00 Per Person**

### Petite Filet of Beef with Grilled Shrimp

Petit Filet Mignon with Roasted  
Shallot Demi-glace Paired with  
Grilled Jumbo Shrimp Finished  
with White Wine and Fresh Herbs

**\$50.00 Per Person**



**Menu Prices Are Exclusive of Service Charge and State Tax  
Please Contact Sales Department for Custom Menus**



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**BUFFET**

bar

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## Dinner Buffet

### Starter (CHOICE OF 2)

#### Soup du Jour

Chicken & Wild Rice, Tomato Florentine, Clam Chowder  
And Chicken Tortilla

#### Two Tomato & Mozzarella

Fresh Mozzarella Cheese, Shingled with Red and Golden Tomato Slices,  
Drizzled with Balsamic and Topped with Fresh Basil and Cracked Black Pepper

#### Caesar Salad

A Fresh Selection of Romaine Lettuce  
Topped with Shredded Parmesan Cheese and Toasted Croutons  
Served with Classic Caesar Dressing

#### Old South Spinach Salad

Fresh California Spinach Tossed with Cured Bacon,  
Mushrooms and Citrus Segments, Served with Raspberry Vinaigrette

#### Assorted Freshly Baked Bread with Whipped Butter

### Entree (CHOICE OF 2)

Chicken Marsala, Chicken Picatta, Grilled Chicken with Boursin Sauce,  
Jack Daniels Salmon, Rosemary Pork Loin, Herb Roasted Beef Sirlon,  
Grilled Beef Medallions, Eggplant Parmesan, Vegetable Lasagna

### Sides (CHOICE OF 2)

Wild Rice Pilaf, Garlic Whipped Potatoes, Herb Roasted New Potatoes, Mac and  
Cheese, Medley of Fresh Garden Vegetables, Grilled Vegetables,  
Southern Style Green Beans, Roasted Asparagus, Sautéed Broccoli

**\$44.00 Per Person**

**Menu Prices Are Exclusive of Service Charge and State Tax**  
**Please Contact Sales Department for Custom Menus**  
**Service for 60 minutes**



Franklin Marriott Cool Springs | 700 Cool Springs Blvd Franklin, TN 37067 | 615-261-6100



rehearsal

ceremony

afternoon

evening

enhancements

**brunch**

our hotel

# distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.





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## MARRIOTT PRESENTS THE GOLD STANDARD PROGRAM

### HOST BAR

Premium Brand Cocktail	\$6.00
Top Shelf Brand Cocktail	\$7.00
Cordials	\$10.00
House Wine by the Glass	\$7.00
Domestic Beer	\$4.50
Import Beer	\$5.50
Soft Drinks	\$3.00
Bottled Water	\$3.00

### CASH BAR

Premium Brand Cocktail	\$7.00
Top Shelf Brand Cocktail	\$8.00
Cordials	\$10.00
House Wine by the Glass	\$8.00
Domestic Beer	\$5.00
Premum/Import Beer	\$6.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

### OPEN BAR ( Unlimited Consumption)

First Hour	
Each Additional Hour	

### Premium

\$14.00
\$7.00

### Deluxe

\$16.00
\$9.00

### TOP SHELF BRANDS

Smirnoff Vodka  
 Beefeater Gin  
 Bacardi Superior Rum  
 Captain Morgan Original Spiced Rum  
 Jose Cuervo Especial Gold Tequila  
 Dewar's White Label Scotch  
 Maker's Mark Bourbon  
 Jack Daniel's Tennessee Whiskey  
 Canadian Club Whiskey  
 Kobel Brandy

### PREMIUM BRANDS

Gordon's Vodka  
 Gordon's Gin  
 Cruzan Aged Light Rum  
 Jose Cuervo Especial Gold Tequila  
 Giant's Family Reserve Scotch  
 Jim Beam White Label Bourbon  
 Canadian Club Whiskey  
 Kobel Brandy

### WINE

Stone Cellar Chardonnay  
 Stone Cellar Merlot  
 Stone Cellar Cabernet Sauvignon  
 Stone Cellar Pinot Grigio

### BEER

Domestic Keg	\$300
Imported Keg	\$360

Please consult your Marriott Certified Wedding Planner for wines that will pair with your specific menu selection.

Price Are Per Drink

Cash Bar Prices Include All Applicable Taxes

Hosted Bar Prices Are Subject To 24% Service Charge And Applicable Sales Tax

Cashier Fee for Cash Bars of \$15.00 Per Hour Per Bar (3 Hour Minimum)

Recommended 1 Bartender For Every: 100 Guests Cash Bar OR 75 Guests Host Bar - \$125.00 Fee Per Bartender



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**bar**

**VENDORS**



## Recommended Outside Services

### Photography:

Red Letter Days	Kellie Fitzpatrick	(931)252-0759
Dove Photography	Peter & Whitney Carlson	(615)730-7716
Jonathan Campbell Photo	Jonathon & Sharon Campbell	(615)613-2834
Gregory Byerline Photo	Gregory Byerline	(615)498-6296
Precious Moments Photo	Ramona Cecil	(615) 449-6281
Amanda L. Logan Photo	Amanda Logan	(615)591-1608
Bella Pictures	Joanna Tagert	(688)556-7590

### Floral/Décor/Specialty Linens/Chair Covers:

Franklin Flower & Gift Gallery	Patty Beardon	(615)794-4501
Suttons	Phil and Jan	(615)885-1126
Gary Musick Productions	Brandon Scott Thomas	(615)259-2457
BBJ Linens		(615)399-6900

### Music:

Party Time Nashville	Rick Sykes	(615)867-2739
Nashville Party Authority	Blair	(615)391-2322
Middle TN D.J. Service	Ralph Doney	(615)210-5563

### Videographer:

Precious Moments Video	Daniel Cecil	(615)449-6281
With This Ring Video	Brian Johnson	(615)828-3669

### Cakes & Chocolates:

Dessert Designs	Leland Riggan	(615)867-9555
The Bake Shoppe	Amy	(615)321-2394
Maples Wedding Cakes	Jay Qualls	(615)867-2229

### Transportation:

Cool Springs Executive Services	Jim Simms	(615)771-3933
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