



**Nine acres of indoor gardens.  
Zero percent chance of rain.**

Wedding day forecast: *perfection.*

**2018**

**[GaylordOpryland.com/Weddings](http://GaylordOpryland.com/Weddings)**

Call: 615-458-2152 | 2800 Opryland Drive Nashville, TN 37214



GAYLORD OPRYLAND®



# Weddings

BY GAYLORD OPRYLAND



# ACCOMMODATIONS AND AMENITIES

## impressive surroundings

Beneath Gaylord Opryland Resort's climate-controlled signature glass atriums is an extraordinary selection of dining, shopping, entertainment and recreation options that create the perfect setting for any event.

- 2,888 well-appointed guest rooms, including suites and garden atrium view rooms
- Nine amazing acres of lush indoor gardens, serene waterways and cascading waterfalls
- Located only 10 minutes from Nashville International Airport
- Easy access to Music City's legendary attractions—the General Jackson Showboat, Wildhorse Saloon, historic Ryman Auditorium and the show that made country music famous, the Grand Ole Opry
- More than a dozen premier on-site restaurants, eateries and lounges
- Signature massages, facials, body treatments and more at the rejuvenating full-service Relâche Spa
- Award-winning 72-par, 18-hole Gaylord Springs Golf Links located minutes away
- 1/4-mile-long indoor river featuring scenic Delta Riverboat tours
- Breathtaking spectacle of lights and dancing water set to music at Delta Fountain Shows
- Three heated pools perfect for relaxing, socializing or taking a few laps
- State-of-the-art 3,500-sq.-ft. fitness center and interactive game room

## *Discounted Room Rates*

Special room rates are available to your guests when you reserve 10 or more guest rooms for your wedding room block.

## *Rehearsal Dinners & Brunches*

Let us assist you in planning a relaxing rehearsal dinner in a beautifully appointed event space or a fabulous personalized brunch as part of your wedding festivities.

## *Activities & Entertainment*

Ask us about our options for group outings and activities. Popular options include a spa day for the bridal party, golf outings, dinner and dancing at the Wildhorse Saloon or a cruise on the General Jackson Showboat.

## *Bridal Beauty Services*

Hair, make-up and nail service are available through our Relâche Spa. Please call the spa at 615-458-1772 to learn more.



# CEREMONIES

## wedding ceremonies include:

- White padded garden chairs (Chair cover enhancement available at an additional charge).
- Guestbook table, gift table, unity candle table & portrait easel
- Sound system and sound technician (Includes a microphone for officiant plus CD & MP3 capabilities. Two standing microphones are added for ceremonies with 150 or more guests. Excludes Small Gazebo.)
- Rope and stanchion at ceremony entrances
- Personalized wedding signage
- Complimentary wedding night accommodations for the bridal couple
- Special amenity delivered to your room
- Privilege to take pictures with your photographer around the resort property.

<i>ceremony venue</i>	<i>location</i>	<i>capacity</i>	<i>starting at</i>
Delta Fountain	Delta Atrium	350	\$5,000*
Pavilion	Gaylord Springs Golf Links	350	\$3,000*
Delta Pavilion	Delta Atrium	200	\$4,500*
Crystal Gazebo	Garden Conservatory Atrium	150	\$4,000*
Lion's Head Fountain	Garden Conservatory Atrium	40	\$3,000*
Delta Landing	Delta Atrium	25	\$2,500*
Small Gazebo	Garden Conservatory Atrium	2	\$1,000*

*All prices are subject to a 25% service charge and 9.25% sales tax.*



# RECEPTIONS

A wide selection of reception locations are available, and our award-winning culinary team provides an array of choices for every palette, ethnic tradition and dietary need.

The reception location room rental is waived if both the ceremony and non-restaurant receptions are held at Gaylord Opryland or Gaylord Springs Golf Links.

## wedding receptions include:

- Private menu tasting for up to four guests\*
- \$5 credit per person toward a buttercream wedding cake
- Complimentary cake cutting and serving
- Experienced banquet staff dedicated to your event
- Guest tables, chairs, cake table and place card table
- White or ivory linens
- Flatware, stemware and china
- Dance floor and staging for band or DJ \*\*

## DAYTIME RECEPTIONS (concluding by 4pm):

- Display platter and
- Choice of plated menu or buffet

## EVENING RECEPTIONS (after 6pm):

- Butler-passed hors d'oeuvres, and
- Choice of plated menu, heavy hors d'oeuvres buffet or customary buffet

\* Non-restaurant receptions with 100 or more guests.

\*\* Excludes some venues.

*Ask us about:*

- Reduced pricing for children 12 & younger
- Gluten-free options
- Kosher & Indian-inspired menus





## DAYTIME PLATED MENU

<i>menu includes:</i>	
Cocktail Reception	Choice of ONE (1) Display Platter
Menu	Choice of ONE (1) Salad Gourmet Rolls with Butter Choice of TWO (2) Entrées* <i>(includes Chef's Selection of Vegetables)</i> Choice of ONE (1) Starch Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

# DAYTIME PLATED OPTIONS

65. (per person) Gaylord Opryland | 50. (per person) Gaylord Springs

## displays (choice of one)

### Seasonal Fruit Display

Honey-Lavender Dipping Sauce.

### Seasonal Vegetable Crudités

Buttermilk Ranch.

### Domestic Artisanal Cheese Display

Garnished with Seasonal Fruits & Gourmet Crackers.

### Sundried Tomato Hummus & Black Bean Dip

Cumin-Toasted Pita Chips.

### Antipasti Display

Parma Ham, Imported Provolone Cheese, Salami, Mortadella, Marinated Peppers, Mushrooms, Grilled Artichokes, Eggplant with Greek & Italian Olives. Served with Specialty Bread & Bread Sticks. (+8. per person)

## salads (choice of one)

### New Age Caesar

Grated Pecorino Romano, Romaine Lettuce, Marinated Tomatoes & Black Olive Croutons. Served with Lemon Verbena Caesar Dressing.

### Mixed Green Salad

Grape Tomato, Cucumber, Sliced Carrot & Cheddar. Served with White Balsamic Vinaigrette.

### Bibb Lettuce, Black Eyed Peas & Roasted Corn

Cheddar Cheese, Bacon, Tomatoes & Pecans. Served with Creamy Barbecue Dressing.

### Romaine & Orange

Jicama, Radish & Queso Fresco. Served with Chipotle Ranch.

### Blue Cheese & Candied Walnuts

Mixed Baby Greens & Roasted Tomatoes. Served with Fig Vin Cotto Vinaigrette.

### Asian Pears & Spicy Peanuts

Frisée, Radicchio & Romaine. Served with Lemongrass Dressing.

## entrées (choice of two)

(All options include Chef's selection of vegetables.)

### Gorgonzola Top Sirloin

Red Wine Glaze.

### Georgia Chicken

Chardonnay Jus Pecans & Peaches. Served with Boursin Cheese.

### Chipotle Pork Medallions

Apple Cider Reduction.

### Pan-Seared Atlantic Salmon

Pinot Noir Butter Emulsion.

### Chicken Roma

Sliced Tomatoes & Smoked Mozzarella. Served with Sun-Dried Tomato Cream Sauce.

### Chicken Roulades

Stuffed with Goat Cheese. Served with Lemon Butter Sauce.

## combination plated meal entrées

(Upgrade fees apply.)

### Chicken Roulade with Goat Cheese & Artichoke with Pan-Seared Salmon

Sweet Potato Mash & Bourbon Reduction. Served with Chef's Selection of Seasonal Vegetables. (+10. per person)

### Asian Pear-Braised Short Ribs & Cilantro-Chili Shrimp Cakes

Basmati Rice & Baby Bok Choy. Served with Lime-Ginger Butter. (+10. per person)

## starches (choice of one)

### • Sour Cream Mashed Potatoes

### • Lemon & Artichoke Risotto

### • Wild Rice Pilaf

### • Potato Gratin with Rosemary & Aged Parmigiano-Reggiano

### • Sweet Potato Mash with Brown Sugar Streusel

### • Roasted Fingerling Potatoes with Sun-Dried Tomato Pesto

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.

Gaylord Opryland is the recipient of *Meeting & Conventions* magazine's highly distinguished Gold Platter Elite award for excellence displayed in creativity and culinary experience.



## DAYTIME CUSTOM BUFFET

<i>menu includes:</i>	
Cocktail Reception	Choice of ONE (1) Display Platter
Menu	Choice of TWO (2) Buffet Salads Gourmet Rolls with Butter Choice of TWO (2) Entrées Choice of TWO (2) Sides Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea



# DAYTIME BUFFET OPTIONS

80. (per person) Gaylord Opryland | 65. (per person) Gaylord Springs

## displays (choice of one)

### Seasonal Fruit Display

Honey-Lavender Dipping Sauce.

### Seasonal Vegetable Crudités

Buttermilk Ranch.

### Domestic Artisanal Cheese Display

Garnished with Seasonal Fruits & Gourmet Crackers.

### Sun-Dried Tomato Hummus & Black Bean Dip

Cumin-Toasted Pita Chips.

### Antipasti Display

Parma Ham, Imported Provolone Cheese, Salami, Mortadella, Marinated Peppers, Mushrooms, Grilled Artichokes, Eggplant with Greek & Italian Olives. Served with Specialty Bread & Bread Sticks. (+8. per person)

## salads (choice of two)

### Traditional Salad Bar

Iceberg Lettuce, Shredded Carrots, Cucumber, Tomatoes & Shredded Cheese. Served with Chef's Selection of Three Dressings.

### Mixed Greens

Caramelized Pear, Blue Cheese & Smoked California Almonds. Served with Dried Cherry Vinaigrette.

### Orzo, Fig, Roasted Tomatoes & Onions

Extra Virgin Olive Oil.

### Benton Country Ham & Green Bean Salad

Hard-Boiled Eggs, Red Bliss Potatoes, Marinated Mushrooms & Black Eyed Peas. Served with Apple Cider Dressing.

### Mixed Baby Greens

Blue Cheese, Candied Walnuts & Roasted Tomatoes. Served with Fig Vin Cotto Vinaigrette.

### Classic Caesar Salad

Parmigiano-Reggiano & Toasted Herb Croûtons. Served with Romaine Dressing.

### Radicchio & Tennessee Cabbage

Apple Cider Slaw.

### Applewood-Smoked Bacon Potato Salad

### Red Wine Marinated Cucumber & Tomato Panzanella

Feta, Grilled Red Onion & Artichokes.

## entrées (choice of two)

### Pork Saltimbocca

Prosciutto & Sage. Served with Imported Crushed Tomatoes.

### Braised Short Ribs

Green Olive & Roasted Garlic.

### Pan-Seared Chicken Breast

Roasted Shiitake Mushrooms, Arugula & Roma Tomatoes.

### Greek Chicken

Gazpacho Salsa & Caramelized Orange.

### Sweet Tea Brined Pork Loin

Grilled Peaches & Lemon. Served with Arrington Vineyards Firefly Rosé Reduction.

### Chicken Picatta

Capers, Mushrooms & Lemon Butter.

### Chicken & Beef Fajitas in Steaming Pots

Choice of Low-Carb Tortillas, Minted Chimichurri Jalapeño Salsa, Guacamole & Cumin-Scented Sour Cream.

## sides (choice of two)

### • Sour Cream & Chive Mashed Yukon Potatoes

### • Lemon-Thyme Red Bliss Potatoes

### • Potato Gratin with Aged Cheddar

### • Sweet Potato Mash with Brown Sugar Streusel

### • Sweet Corn Pudding

### • Chef's Selection of Seasonal Vegetables

### • Borracho Pinto Beans Cooked in Dark Dos Equis Beer

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.



## EVENING PLATED MENU

<i>menu includes:</i>	
Butler-Passed Hors d'Oeuvres During Cocktail Hour	Choice of THREE (3) Hors d'Oeuvres
Menu	Choice of ONE (1) Salad Gourmet Rolls with Butter Choice of TWO (2) Entrées* <i>(includes Chef's Selection of Vegetables)</i> Choice of ONE (1) Starch Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

# EVENING PLATED OPTIONS

85. (per person) Gaylord Opryland | 70. (per person) Gaylord Springs

**hors d'oeuvres**  
(choice of three)

**Hot Hors d'Oeuvres:**

**Beef Short Rib on a Paddle**

**Mini Beef Wellington**

*Béarnaise.*

**Crab Cakes**

*Citrus Aioli.*

**Tennessee Hot Chicken & Waffle Satay**

*Bourbon Barrel Maple Syrup*

**Chicken and Cheese Empanada**

**Brie, Pear and Almond in Phyllo**

**Vegetarian Spring Rolls**

*Blue Ginger Sauce.*

**Edamame Pot Sticker**

**Thai Chicken Satay**

*Peanut Sauce.*

**Butter Pecan Shrimp Stick**

**Low Country Boil Kabab with Shrimp**

**Cold Hors d'Oeuvres:**

**Peppered New York Strip**

*Spicy Avocado Salsa on Naan Bread.*

**Thai Chicken Lettuce Wrap**

*Bibb Lettuce Wrap, Spicy Chicken, Asian Vegetables & Soy Vinaigrette. (Can be made with Tofu upon request.)*

**Low Country Shrimp Salad**

*Crumbled Pepper Bacon.*

**Jack Daniel's Whiskey-Soaked Fig**

*Whipped Blue Cheese on Brioche.*

**Mini Antipasta Skewer**

*Soppresata, Mozzarella, Olive, Cherry Tomato.*

**Smoked Salmon on Grilled Baguette**

*Dill, Capers, Crème Fraiche.*

**Duck Rilette**

*Blackberry Jam, Smoked Salt.*

**Mini Charcuterie Board**

*Pumpernickel, Cured Beef, Kenny's Reserve Cheddar, House Grain Mustard.*

**Mini BLT on Brioche**

*Opryland Honey, Nueske's Bacon, Tomato, Beer-Mustard Aioli.*

**salads (choice of one)**

**Field Greens Salad**

*Spinach, Red & Golden Beet Greens, Local Herbs, Multi-Colored Carrots, Red Radish & Marble Tomatoes. Served with Passion Fruit Vinaigrette.*

**Tennessee Chopped Salad**

*Chopped Iceberg, Tomatoes, Benton Mountain Bacon, Cucumber, Gorgonzola Cheese & Red Onion. Served with French Dressing.*

**Bibb Lettuce, Black Eyed Peas & Roasted Corn**

*Cheddar Cheese, Bacon, Tomatoes & Pecans. Served with Creamy Barbecue Dressing.*

**Classic Caesar**

*Chopped Romaine Lettuce, Shaved Parmigiano-Reggiano Cheese, Grape Tomatoes & Garlic Croutons. Served with House-Made Caesar Dressing.*

**Pinot Gris Poached Pear**

*D'Anjou Poached Pear, Caramelized Pecans, Crisp Prosciutto & Grape Tomatoes. Served with Lavender Yogurt Dressing.*

**starches (choice of one)**

• **Roasted Garlic Mashed Potatoes**

• **Oven-Roasted Mashed Potatoes**

• **Lemon-Chive Risotto**

• **Potato Gratin with Rosemary & Aged Parmigiano-Reggiano**

• **Sweet Potato Mash with Brown Sugar Streusel**

• **Five-Grain Rice Pilaf**

**entrées (choice of two)**

*(All options include Chef's selection of vegetables.)*

**Chili-Rubbed Brined Pork Chop**

*Marinated 10 oz. Pork Chop Rubbed with Southwestern Spices. Served with Vidalia Onion Marmalade.*

**Pan-Seared Blackened Salmon**

*Chive Beurre Blanc.*

**Georgia Chicken**

*Oven-Roasted French Breast of Chicken with Pecan Boursin Herb Crust & Peach Reduction.*

**Red Wine-Braised Short Ribs**

*Short Ribs Slowly Braised in Aromatics. Finished with a Merlot Reduction.*

**Bone-In Tuscan Chicken Breast**

*Artichokes, Spinach, Roasted Tomatoes & Red Wine Reduction.*

**8 oz. Grilled Filet of Beef**

*Pan-Seared Filet with Port Wine Glaze. (+10 per person)*

**combination plated meal entrees**

*(Upgrade fees apply.)*

**Filet of Beef with Grilled Shrimp**

*Mashed Potatoes, Fresh Vegetables, Merlot Wine & Roasted Garlic Butter. (+20. per person)*

**Grilled Filet Mignon with Braised Short Ribs**

*White Truffle Mashed Potatoes, Roasted Vegetables & Pinot Noir Reduction. (+15. per person)*

**Char-Grilled Tenderloin of Beef & Maryland Lump Crab Cake**

*Ginger Mashed Potatoes & Seasonal Miniature Vegetables. (+25 per person)*

*All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.*



# EVENING BUFFET HEAVY HORS D'OEUVRES

<i>menu includes:</i>	
Butler-Passed Hors d'Oeuvres During Cocktail Hour	Choice of THREE (3) Hors d'Oeuvres
Menu	Choice of TWO (2) Hors d'Oeuvres Choice of TWO (2) Creative Stations Choice of TWO (2) Displays Choice of ONE (1) Carving Station Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

# EVENING BUFFET, HEAVY HORS D'OEUVRES

95. (per person) Gaylord Opryland | 80. (per person) Gaylord Springs

## hors d'oeuvres

(choice of three butler-passed and choice of two buffet)

### Hot Hors d'Oeuvres:

#### Beef Short Rib on a Paddle

#### Mini Beef Wellington

*Béarnaise.*

#### Crab Cakes

*Citrus Aioli.*

#### Tennessee Hot Chicken & Waffle Satay

*Bourbon Barrel Maple Syrup*

#### Chicken and Cheese Empanada

#### Brie, Pear and Almond in Phyllo

#### Vegetarian Spring Rolls

*Blue Ginger Sauce.*

#### Edamame Pot Sticker

#### Thai Chicken Satay

*Peanut Sauce.*

#### Butter Pecan Shrimp Stick

#### Low Country Boil Kabab with Shrimp

### Cold Hors d'Oeuvres:

#### Peppered New York Strip

*Spicy Avocado Salsa on Naan Bread.*

#### Thai Chicken Lettuce Wrap

*Bibb Lettuce Wrap, Spicy Chicken, Asian Vegetables & Soy Vinaigrette. (Can be made with Tofu upon request.)*

#### Low Country Shrimp Salad

*Crumbled Pepper Bacon.*

#### Jack Daniel's Whiskey-Soaked Fig

*Whipped Blue Cheese on Brioche.*

#### Mini Antipasta Skewer

*Soppresata, Mozzarella, Olive, Cherry Tomato.*

#### Smoked Salmon on Grilled Baguette

*Dill, Capers, Crème Fraiche.*

#### Duck Rilette

*Blackberry Jam, Smoked Salt.*

#### Mini Charcuterie Board

*Pumpernickel, Cured Beef, Kenny's Reserve Cheddar, House Grain Mustard.*

#### Mini BLT on Brioche

*Opryland Honey, Nueske's Bacon, Tomato, Beer-Mustard Aioli.*

## creative stations

(choice of two)\*

#### Lettuce Wrap Station

*Boston Bibb, Thai-Spiced Chicken, Beef Scallions, Julienne Vegetables, Basil-Chili Oil & Cashew-Mustard Sauces.*

#### Pasta Station

*Choice of Bow Tie & Cheese Ravioli with Choice of Pesto Alfredo, Roasted Tomato Marinara, Sautéed Mushroom & Parmigiano-Reggiano.*

#### Porter Cheddar Grits & Whipped Potato Bar

*Applewood-Smoked Bacon, Candied Hot Sauce, Shredded Cheddar Cheese, Georgia Onions, Oven Roasted Wild Mushrooms, Chives, Sour Cream, Butter & Chopped Candied Pecans.*

#### Satay Station

*Indonesian Beef, Chicken & Vegetable Satays Marinated in Ginger, Green Curry Paste, Grilled Scallions, Steamed Basmati Rice & Asian Dipping Sauce.*

#### Mac and Cheese Station

*Orecchiette with White Cheddar, Bacon, Crab, Boursin & Mushroom Truffle.*

## displays

(choice of two)

#### International and Domestic Artisanal Cheese Display

*Selection of Fine Cheeses Garnished with Seasonal Fruit, Sliced Bread & Gourmet Crackers.*

#### Market Display of Mini Vegetables

*Herb Dip*

#### Antipasti Display (+8. per person)

*Parma Ham, Imported Provolone Cheese, Salami, Mortadella, Marinated Peppers, Mushrooms, Grilled Artichokes, Eggplant with Greek & Italian Olives. Served with Specialty Bread & Bread Sticks.*

#### Seasonal Fruit Display

*Honey & Walnut Dipping Sauce.*

## carving stations

(choice of one)

#### Herb & Pepper-Crusted Beef Tenderloin

*Sour Cream Horseradish, Béarnaise Sauce & Rosemary Baguette.*

#### Sage-Rubbed Breast of Turkey

*Dijon Mustard, Mayonnaise, Peach Chutney & Silver Dollar Rolls.*

#### Smoked Beef Brisket

*Slow-Smoked Beef Brisket, Mango Mopping Sauce & Mini Vidalia Onion Rolls.*

#### Honey Crusted Ham

*Golden Pineapple Salsa, Whole-Grain Mustard & Seven-Grain Rolls.*

#### Pork Roulade

*Chestnuts Blue Cheese & Spinach, Mini Sweet Corn Muffins & Whole-Grain Mustard Reduction.*

#### Prime Rib

*Sour Cream Horseradish, Au Jus and Artisan Rolls*

\* Additional fee for Chef's attendant.

All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.



## EVENING CUSTOMARY BUFFET

<i>menu includes:</i>	
Butler-Passed Hors d'Oeuvres During Cocktail Hour	Choice of THREE (3) Hors d'Oeuvres
Menu	Choice of TWO (2) Buffet Salads Gourmet Rolls with Butter Choice of TWO (2) Entrées Choice of TWO (2) Buffet Sides Choice of ONE (1) Carving Station Buttercream Wedding Cake
Coffee & Tea Service	Regular & Decaffeinated Coffee Selection of Hot Teas Sweet & Unsweetened Iced Tea

# EVENING CUSTOMARY BUFFET OPTIONS

100. (per person) Gaylord Opryland | 85. (per person) Gaylord Springs

**hors d'oeuvres**  
(choice of three)

**Hot Hors d'Oeuvres:**

**Beef Short Rib on a Paddle**  
*Wrapped with Bacon.*

**Mini Beef Wellington**  
*Béarnaise.*

**Crab Cakes**  
*Citrus Aioli.*

**Tennessee Hot Chicken & Waffle Satay**  
*Bourbon Barrel Maple Syrup.*

**Chicken and Cheese Empanada**

**Brie, Pear and Almond in Phyllo**

**Vegetarian Spring Rolls**  
*Blue Ginger Sauce.*

**Edamame Pot Sticker**

**Thai Chicken Satay**  
*Peanut Sauce.*

**Butter Pecan Shrimp Stick**

**Low Country Boil Kabab with Shrimp**

**Cold Hors d'Oeuvres:**

**Peppered New York Strip**  
*Spicy Avocado Salsa on Naan Bread.*

**Thai Chicken Lettuce Wrap**  
*Bibb Lettuce Wrap, Spicy Chicken, Asian Vegetables & Soy Vinaigrette. (Can be made with Tofu upon request.)*

**Low Country Shrimp Salad**  
*Crumbled Pepper Bacon.*

**Jack Daniel's Whiskey-Soaked Fig**  
*Whipped Blue Cheese on Brioche.*

**Mini Antipasta Skewer**  
*Soppresata, Mozzarella, Olive, Cherry Tomato.*

**Smoked Salmon on Grilled Baguette**  
*Dill, Capers, Crème Fraiche.*

**Duck Rilette**  
*Blackberry Jam, Smoked Salt.*

**Mini Charcuterie Board**

*Pumpernickel, Cured Beef, Kenny's Reserve Cheddar, House Grain Mustard*

**Mini BLT on Brioche**

*Opryland Honey, Nueske's Bacon, Tomato, Beer-Mustard Aioli*

**buffet salads**  
(choice of two)

**Traditional Salad Bar**

*Iceberg Lettuce, Shredded Carrots, Cucumber, Tomatoes, Shredded Cheese & Chef's Selection of Three Dressings.*

**Grandma Griffin's Almost Famous Sour Cream & Blue Cheese Potato Salad**

**Classic Caesar Salad**  
*Parmigiano-Reggiano, Toasted Herb Croutons & Crisp Romaine.*

**Radicchio Cole Slaw**  
*Cider Dressing & Shredded Carrots.*

**Mixed Greens with Caramelized Pear**  
*Blue Cheese, Smoked California Almonds & Dried Cherry Vinaigrette.*

**buffet entrées**  
(choice of two)

**Wildhorse Smoked Brisket**  
*Sliced Sweet & Sour Pickles, White Bread Rolls. Served with Chipotle Cherry Glaze.*

**Pan-Seared Chicken Breast**  
*Roasted Shiitake Mushrooms, Arugula & Roma Tomatoes. Served with Red Zinfandel & Mustard Glaze.*

**Hickory-Smoked Pulled Pork**  
*House-Made Barbecue Sauce.*

**Horseradish-Crusted Pacific Salmon**  
*Citrus Vinaigrette.*

**Baked Tilapia**  
*Rolled with Herbs & Seasoned Bread Crumbs. Served with Lemon-Chive Buerre Blanc.*

**Bone-In Chicken Breast**  
*Stuffed with Goat Cheese, Spinach & Sun-Dried Tomato Butter Reduction.*

**buffet sides**  
(choice of two)

• **Sour Cream & Chive Mashed Yukon Potatoes**

• **Sweet Potato Mash with Brown Sugar Streusel**

• **Stewart's Root Beer Baked Beans**

• **Potato Gratin with Aged Cheddar Béchamel**

• **Chef's Selection of Seasonal Vegetables**

• **Country-Style Green Beans**

**carving stations**  
(choice of one)

**Herb & Pepper-Crusted Beef Tenderloin**  
*Sour Cream Horseradish, Béarnaise Sauce & Rosemary Baguette.*

**Sage-Rubbed Breast of Turkey**  
*Dijon Mustard, Mayonnaise, Peach Chutney & Silver Dollar Rolls.*

**Smoked Beef Brisket**  
*Slow-Smoked Beef Brisket, Mango Mopping Sauce & Mini Vidalia Onion Rolls.*

**Honey-Crusted Ham**  
*Golden Pineapple Salsa, Whole-Grain Mustard & Seven-Grain Rolls.*

**Pork Roulade**  
*Chestnuts, Blue Cheese & Spinach, Mini Sweet Corn Muffins & Whole-Grain Mustard Reduction.*

**Prime Rib**  
*Sour Cream Horseradish, Au Jus & Artisan Rolls*

*All prices are subject to a 25% service charge and 9.25% sales tax. Menu items are subject to change.*

# CAKE SERVICE

The award-winning Gaylord Opryland Pastry Team will create a custom cake of appropriate size in accordance with your wedding guest count. Extensive design and size upgrades are available at additional charge. Wedding cakes are included in all wedding menu selections for non-restaurant receptions.

## flavors

- Buttercream** (Yellow)
- Carrot**
- Chocolate**
- Chocolate Chip**
- Chocolate Chocolate Chip**
- Citrus**
- Coconut**
- Italian Cream** (Contains Nuts)
- Red Velvet**
- Strawberry**
- White**
- White Chocolate**

All prices are subject to a 25% service charge and 9.25% sales tax.

## fillings

- Amaretto**
- Bailey's Irish Cream**
- Buttercream**
- Chocolate Mousse** (Amaretto or Kahlua)
- Cream Cheese Buttercream**
- German Chocolate**
- Italian Crème**
- Lemon Twist**
- Orange Grand Marnier**
- Peanut Butter Mousse**
- Raspberry**
- Strawberry Crème**
- Turtle** (Caramel, Nuts & Fudge)
- White Chocolate Italian Crème**

## icing

- Chocolate Buttercream**
- Citrus Buttercream**
- Fondant** (Additional Fee)
- White Buttercream**
- White Chocolate Buttercream**

**groom's cake** | starts at \$150.





# BEVERAGE SERVICE

*Our expertise lies in specialty cocktails. Please ask your caterer for details.*

## unlimited host-sponsored bars *(priced per person)*

### 1-Hour

- Resort Brands Bar 26.
- Deluxe Brands Bar 24.

### 2-Hour

- Resort Brands Bar 38.
- Deluxe Brands Bar 36.

(After 2 hours, each additional 30 minutes is 6. per person)

## hand-crafted cocktails\* 13. per drink

Prohibition-inspired with house-made bitters, brown & clear liquors, custom flavored ice & perfectly garnished glassware. Perfect for those receptions that you need to make more upscale.

## hosted bars on consumption

*(priced per drink)*

- Resort Brand Liquor 11.
- Deluxe Brand Liquor 10.
- Wine 11.
- Domestic Beer 7.5
- Premium/Imported Beer 8.
- Bottled Soft Drinks 5.5
- Bottled Mineral Water 5.5
- Bottled Fruit Juices 5.5

## resort brands

- Grey Goose
- Bacardi Superior
- Mt. Gay Eclipse Gold
- Bombay Sapphire
- Johnnie Walker Black Label
- Knob Creek
- Jack Daniel's
- Crown Royal
- Hennessy Privilege VSOP
- Patron Silver

## deluxe brands

- Absolut
- Bacardi Superior
- Captain Morgan Original Spiced
- Tanqueray
- Johnnie Walker Red Label
- Maker's Mark
- Jack Daniel's
- Canadian Club V0
- 1800 Silver
- Courvoisier VS

## wines

- William Hill
- Chardonnay
- Cabernet Sauvignon

## non-alcoholic beer

- Becks
- O'Douls

## assorted soft drinks, juices, mixers & water

## premium/ imported beer

- Heineken
- Corona
- Samuel Adams
- Yazoo

## domestic beer

- Budweiser
- Bud Light
- Miller Lite
- Omission *(gluten-free)*

*Champagne toast is included with package bars. Bartender is included with package bars. Bartender fee is \$100 per bartender (4 hours). Cashier fee for cash bars is \$50 per cashier.*



*All prices are subject to a 25% service charge and 9.25% sales tax.*

# RECEPTION PACKAGE ENHANCEMENTS

## food & beverage

**Chocolate Dessert Buffet** 15. per person  
(*\$400 rental for chocolate fountain will apply*)  
*Imported Chocolate Trifle, Chocolate Fountain with Marshmallows, Miniature Cookies, Pineapples, Strawberries, Pretzels, Twix Tartlets with Caramel & Chocolate Mousse Florentine.*

**Assorted Dessert Buffet** 15. per person  
*Buttermilk Panna Cotta with Bourbon Barrel Maple Syrup, Warm Chocolate Cobbler with Vanilla Anglaise, Fruit Tarts, Lemon Curd & Raspberry Bars.*

**Hot Chocolate Bar** 7. per person  
(*1-hour duration*)  
*House-Made Hot Chocolate with Choice of Mini Marshmallows, Caramel Chips, Chocolate Shavings, Rock Candy Swizzle Sticks, Peppermint Candies & Flavored Syrups.*

**Gourmet Coffee Bar** 9. per person  
(*1-hour duration*)  
*Cappuccino Mousse with Chocolate Spoons, Chocolate Biscotti, Chilled Coffees, Freshly Brewed Coffee with Sugar Cane Swizzle Sticks, Peaked Cream & Assorted Syrups.*

**Choice of Build-Your-Own Sliders**  
17. per person  
(*2 sliders per person*) Choose Two Options:

- *Vegan Veggie Burger with Lettuce and House-Made Tomato Relish*
- *Pulled Pork with Chow Chow and Molasses Barbecue Sauce*
- *Beef with Lettuce, Tomato, Sliced Cheese and House Sauce*
- *Pulled Chicken with Southern Slaw and Molasses Barbecue Sauce*
- *Crab Cakes with Roasted Garlic Aioli and Shredded Lettuce*

Sliders served with house-fried Parmigiano-Reggiano potato chips

**TN Hot Chicken and Biscuits** 17. per person  
*Buttermilk-Brined TN Fried Hot Chicken with Butter Pickles, Hot Sauce and House-Made Biscuits*

**Fried Shrimp Po Boys** 18. per person  
*Po Boy Sandwiches with Tomatoes, Shredded Lettuce, Garlic Mayonnaise, Southern Coleslaw, Pickles and Onions*

**Pad Thai Station** 19. per person  
*Chicken, Pork and Shrimp Pad Thai with Asian-Style Vegetables, Peanuts, Limes, Bean Sprouts and Noodles*

**Mason Jar Station\*** 16. per person  
Choose Two:

### Cold:

- *TN Salad with Romaine, Apple Smoked Bacon, Black-Eyed Peas, Aged Cheddar, Barbecue Dressing*
- *Seven Layer Dip*
- *Blue Cheese Potato Salad*

### Hot:

- *Garlic Shrimp over Goat Cheese Grits*
- *Chicken & Biscuits*
- *Braised Mojo Pork, Cuban Black Beans, Rice*
- *Sweet Potato, Kale, Mushrooms, Feta, Toasted Almonds, Brown Rice*

**Fried Twinkie Sundae Social\***  
19. per person  
*Vanilla, Chocolate and Strawberry Ice Cream Warm Salted Caramel Sauce and Hot Fudge Pineapple and Strawberry Sauce Crushed Oreos, Gummy Bears, Sprinkles, M&M's, Candied Pecans, Maraschino Cherries, Fresh Cream*

## edible favors

**Bride or Groom Chocolate-Dipped Pretzel Rods** 4.25 each

**Bride or Groom Decorated Chocolate-Dipped Oreos** 5.25 each

**Wedding Cake Cookie** 5.50 each

**Mason Jar Cakes** 6.75 each  
(*can be assorted flavors*)

**Personalized S'Mores Kit** 3.75 each  
(*client to provide card*)

**Two-Piece Truffle Boxes** 5.50 each  
(*client to provide card*)

\* Additional fee for Chef's attendant.  
All prices are subject to a 25% service charge and 9.25% sales tax.



# RESORT DINING & AMENITIES

## Resort Highlights

Gaylord Opryland Resort is conveniently located just 7 miles from Nashville International Airport, 7 miles from downtown Nashville and within steps of the Grand Ole Opry House, General Jackson Showboat and Opry Mills Mall.

## Restaurants & Lounges

Cascades American Café

Old Hickory Steakhouse

Ravello (Italian)

Solario Cantina

Fuse Sports Bar

Jack Daniel's

Findley's

Delta Marketplace

Conservatory Café

Cocoa Bean Coffee House

Stax Burgers

Paisano's Pizzeria & Vino

Wasabi's Sushi Bar

The Falls Bar

Conservatory Wine Bar

Library Lounge

Delta Delight Frozen Yogurt

American Craft Tavern

## Recreation

### *Relâche Spa*

Discover the true essence of relaxation with exclusive treatments and therapies. Ask about our bridal services.

### *Fitness Center & Pools*

Our 24/7 fitness center offers an array of equipment, or enjoy a swim in one of our three pools.

### *Gaylord Springs Golf Links*

Our award-winning Scottish links-style, par-72 golf course offers 18 challenging holes.

### *Shopping*

Explore more than a dozen shops within the hotel or head next door to Opry Mills—Tennessee's largest shopping destination.

### *Delta Riverboat Company*

Embark on a Mississippi-style flatboat journey down the ¼-mile-long indoor river that winds through the resort's Delta Atrium.

### *Delta Fountain Show*

Our free nightly fountain shows are a triumphant display of vibrant colors and dancing water harmonized to energetic music.

## Transportation

### *Sedan & SUV Service*

Ask about our private driver options, including signage and a personal greeter. Call 615-613-8617.

### *Airport Shuttle*

The resort runs its own shuttles to/from Nashville International Airport. Advance purchase recommended.

### *Complex Shuttle*

Overnight guests of the resort receive complimentary shuttle service to Opry Mills, The Inn at Opryland, General Jackson Showboat and Grand Ole Opry House.

### *Wildhorse Downtown Shuttle*

Shuttle tickets are available to Nashville's famous honky-tonks. Stops include the Wildhorse Saloon and Ryman Auditorium.

***Tickets & Info: Call 615-871-6169.***

# ADDITIONAL INFORMATION

## securing your date

A signed contract and a 25% non-refundable deposit is required to reserve your date. 90 days prior to the event, a second deposit of 50% of the estimated balance is due. 30 days prior to the event, the final payment and final guaranteed number of guests are due. All prices are subject to a 25% service charge and 9.25% sales tax.

## rental fees

All ceremony locations have a rental fee. Reception rental fees will be waived if the ceremony is hosted at Gaylord Opryland Resort or Gaylord Springs Golf Links. A taxable service charge (currently 25%) and applicable State tax (currently 9.25%) will be added to all rental fees.

## food & beverage minimums

Food and beverage minimums vary depending on location, date and specific details of your event. A taxable service charge (currently 25%) and applicable state tax (currently 9.25%) will be added.

## parking

Parking is complimentary at Gaylord Springs Golf Links. For events at Gaylord Opryland, valet and discounted self-parking is available to your guests.

## bar & beverage

A bar package may be added to our wedding menus. The Bars offer liquors, wines, Champagne, beer and soda. There is an additional Tennessee sin tax of 15% added to all alcoholic beverage packages. We provide one bartender for every 100 guests. Bartender fees are included in our bar packages.

## decorating/rigging

Any décor above guests' heads must be rigged by PSAV, our AV partner. Charges apply.

## rehearsal

A one (1) hour rehearsal time, generally held one (1) day prior to ceremony is complimentary for weddings of 50 people or more. Please note that the rehearsal location is not guaranteed.

## entertainment

Bands or DJs requiring additional or non-existing electrical requirements will be subject to a service fee. Notice must be obtained 10 days prior to event. Bands or DJs requiring a load-in dock may be required to have security present and additional charges will apply.

## photography

We reserve the privilege of scheduling bridal portrait photography for couples hosting their wedding at Gaylord Opryland Resort & Attractions.

## marriage license

Couples are responsible for obtaining their marriage license from the state of Tennessee.



GAYLORD OPRYLAND®

RESORT & CONVENTION CENTER

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