



# MeadowView Conference Resort and Convention Center



MeadowView Conference Resort and Convention Center - 1901 Meadowview Parkway - Kingsport, TN 37660 - 423.578.6600 -

# Breakfast

## Breakfast Plated

Texas French Toast | \$15

Served with Whipped Cinnamon Butter Warm Maple Syrup Bacon or Sausage

All American | \$15

Served with Fluffy Scrambled Eggs Bacon or Sausage Breakfast Potatoes Buttermilk Biscuit

Classic Quiche Lorraine | \$17

Classic Combination of Ham Swiss Cheese Spinach and Mushrooms Served with Breakfast Potatoes

Scrambled Eggs Benedict | \$17

Scrambled Eggs, Canadian Bacon with Hollandaise Sauce Served on an English Muffin

Appalachian | \$18

Scrambled Eggs with fresh chives served with Country Ham Buttermilk Biscuit Breakfast Potatoes

\*All Breakfast Entrées are served with Assorted Fresh Danish, Pastries, Muffins, and Croissants. Chilled Orange Juice, Gevalia® Coffee, Decaffeinated Coffee, and Specialty Teas. \*\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

# Breakfast

## Breakfast Buffet

The Daniel Boone | \$20  
Breakfast Breads  
Diced Fruit  
Biscuits and Sausage Gravy  
Scrambled Eggs  
Bacon and Sausage Links  
Breakfast Potatoes  
Assorted Yogurts

The Old Fashioned | \$21  
Breakfast Breads  
Bagels and Cream Cheese  
Diced Fruit  
Oatmeal with Brown Sugar, Raisins and Pecans  
Scrambled Eggs  
Bacon and Sausage Links  
Breakfast Potatoes  
Texas-Cut French Toast with Warm Maple Syrup

The Nolichucky | \$22

Biscuits and Gravy, Diced Fruit, Scrambled Eggs with Cheese, Country Ham, White Cheddar Grits and Hash Browns

Enhancements | \$5.50

Omelet Station Prepared to Order with Assorted Toppings

\*All Breakfast Buffets are served with Chilled Orange and Cranberry Juice, Gevalia® Coffee, Decaffeinated Coffee, and Specialty Teas.  
\*\*Additional charge of \$100 will apply to groups of less than 30. \*\*\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

# Breakfast

## Breakfast To Go

Fitness | \$14

Hard Boiled Egg, Cereal Bar, Vanilla Yogurt Parfait, Bran Muffin, Coffee or Orange Juice

Continental | \$14

Individual Fruit Yogurt, Granola, Blueberry Muffin, Banana, Coffee or Orange Juice

\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added

# Breaks

## Morning Breaks

Eye Opener | \$14

Diced Fruit, Fruit Parfaits with Granola, Assorted Muffins, Orange Juice and Cranberry Juice

The Healthy Start Fit for You | \$16

Diced Fruits and Berries, Special K® Cereal and Raisin Bran® with Skim and 2% Milk, Assorted Low Fat Yogurts, Assorted Nutri-Grain®, Granola, and Energy Bars, Orange and Cranberry Juice

The Sullivan Continental | \$18

Assorted Breads, Muffins, and Pastries, Smoothies, Seasonal Fruit, French Toast Sticks with Maple Syrup, Orange Juice, Cranberry Juice, Gevalia® Coffee, Decaffeinated Coffee and Specialty Teas

The Volunteer Continental | \$19

Ham & Cheese Croissants, Bacon Egg and Cheese on English Muffin, Seasonal Diced Fruits, Parfaits, Orange Juice, Cranberry Juice, Gevalia® Coffee, Decaffeinated Coffee and Specialty Teas

\*In order to maintain freshness, breaks will be serviced for 2 hours. \*\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

# Breaks

## Afternoon Breaks

### Cookies and Milk | \$11

Homemade Chocolate Chip Cookies served on a shot of milk, Assorted Pepsi® Soft Drinks and Bottled Water Gevalia® Coffee, Decaffeinated Coffee and Specialty Teas

### Tortilla Chips | \$11

Pico de Gallo and Cheese Sauce, Churros, Lemonade, Assorted Pepsi® Soft Drinks

### Dessert Bars | \$12

Assorted Dessert Bars to Include Lemon Bars, Brownies, and Marshmallow Cereal Treats Beignets Individual Assortment of Milks Assorted Pepsi® Soft Drinks and Bottled Water Gevalia® Coffee, Decaffeinated Coffee and Specialty Teas

### Rush Hour | \$12

House Made Potato Chips Onion and Ranch Dip Flatbread and Hummus Assorted Pepsi® Soft Drinks and Bottled Water Gevalia® Coffee, Decaffeinated Coffee and Specialty Teas

### Re-Energizer | \$13

Whole Fruit Granola Bars and Energy Power Bars Trail Mix – Make Your Own Assorted Beverages to Include Pepsi® Soft Drinks, Bottled Water, and Gevalia® Coffee, Decaffeinated Coffee and Specialty Teas Rock Star® Energy Drinks Gatorade®

### I Scream, You Scream | \$13

Assorted Ice Cream Bars Ice Cream Sandwiches Frozen Fruit Bars House Made Potato Chips Root Beer Floats Assorted Pepsi® Soft Drinks and Bottled Water Gevalia® Coffee, Decaffeinated Coffee and Specialty Teas

### Shots Galore | \$14

Fruit Smoothie Shooters Grapes and Cubed Cheese Shooters Crudités Shooters Trail Mix Shooters Assorted Soft Drinks and Bottled Waters Gevalia® Coffe, Decaffeinated Coffee and Tea

### Take Me Out to the Ball Park | \$16

Soft Pretzel Stick with Flavored Mustards Cracker Jacks Popcorn Nathan's Mini Hot Dogs Miniature Candy Bars Assorted Pepsi® Soft Drinks and Bottled Water Gevalia® Coffee, Decaffeinated Coffee and Specialty Teas

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# Breaks

## A la Carte

### Breakfast Items

Nutri Grain Bars / Energy Bars | \$2.50 each

Individual Fruit Yogurts | \$3.50 each

Bagels and Cream Cheese | \$25 dozen

Breakfast Breads(Muffins/Croissants/Danish) | \$26 dozen

Bacon Egg Cheese Muffins | \$33 dozen

Ham and Cheese Croissants | \$37 dozen

### Snack Items

Assorted Large Candy Bars | \$3.00 each

Assorted Warm Cookies | \$29 dozen

Housemade Potato Chips and Dips | \$5.00 per person

Ice Cream Bars | \$3.00 each

Soft Pretzel Sticks with Spicy Mustard | \$5.50 per person

Lemon Chess Bars | \$23 dozen Peanut Butter Delights | \$23 dozen

Mixed Nuts (serves about 20) | \$22 per pound

Popcorn (serves about 25) | \$17 per pound

Tortilla Chips with Nacho Cheese and Salsa (serves 20) | \$55

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Whole Fruit | \$2.00 each

Nathans Mini Hot Dogs served with Ketchup, Mustard, Relish | \$6.50 per person

Domestic Cheese Display per person | \$4.50 per person

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# Breaks

## Beverages

### Beverages

Assorted Pepsi® Soft Drinks | \$2.75 each

Vasa Bottled Water | \$2.75 each

Assorted Fruit Juices | \$2.75 each

Gevalia® Coffee/Decaffeinated Coffee | \$41 gallon

Lemonade or Fruit Punch | \$32 gallon

Iced Tea | \$32 gallon

Lifewater or Vitamin Water | \$3.50 each

Individual Containers of Whole, Skim or 2% Milk (Half Pint) \$1.75 each

Gatorade® (Assorted Flavors) | \$4.00 each

Rock Star® Energy Drinks | \$3.75 each

Fruit Smoothies | \$3.50 per person

\*A customary 23% taxable service charge and 9.5% sales tax will be added.

# Lunch

## Salads

Garden Salad- Baby Field Greens, Cucumbers, Carrots, Tomatoes, Croutons. Served with your choice of two Dressings

Tossed Caesar- Romaine, Parmesan, Cracked Black Pepper and Croutons. Served with Caesar Dressing

Spinach- Spinach, Tomato, Mushrooms, Feta Cheese and Walnuts. Served with Balsamic Vinaigrette Dressing

Tuscan- Field Greens, Baby Tomatoes, Red Onion, Pancetta Cracklings and Asiago Cheese. Served with Lemon Oregano Vinaigrette Dressing

\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

# Lunch

## Lunch Plated

Smoked Turkey Breast | \$25 Cranberry Port Wine Glaze Wild Rice Pilaf Honey Glazed Carrots Garden Salad Recommended

Oven Roasted Chicken | \$26 Roasted Honey Balsamic Glaze Rice Pilaf (Low Fat) Grilled Sweet Asparagus Garden Salad Recommended

Basil Chicken | \$27 Pesto Cream Sauce Mashed Potatoes Sautéed Green Beans Tossed Caesar Salad Recommended

Chicken Marsala | \$27 Sautéed with Marsala Wine Sauce Mashed Potatoes Squash and Zucchini Tuscan Salad Recommended

BBQ Chicken | \$29 Peach and Mango Chutney Citrus Rice Sautéed Vegetable Medley Spinach Salad Recommended

Honey Glazed Pork Chop | \$31 Mashed Sweet Potatoes Southern Style Green Beans Tuscan Salad Recommended

Grilled NY Strip | \$33 Parsley Potatoes Sautéed Petite Green Beans Spinach Salad Recommended

All plated Lunch selections are served with Salad, Warm Rolls, Dessert, Iced Tea and Coffee.

\*\*There will be a \$2 charge per person additional charge for a split entrée selection added to the menu price. \*\*\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

# Lunch

## Boxed Lunch

Ham & Swiss Ciabbata | \$20 Thinly Sliced Virginia Ham and Swiss Cheese with Pommerey Mayo, Green Leaf Lettuce and Tomatoes Served on a Ciabbata Roll

Garden Wrap | \$20 Marinated Asparagus, Fresh Spinach, Grilled Portobello Mushroom, Roasted Red Pepper and Boursin Cheese Wrapped in a Flour Tortilla

Roast Beef Hoagie | \$21 Thinly Sliced Roast Beef and Aged Cheddar with Horseradish Cream, Sliced Tomatoes, Green Leaf Lettuce and Bermuda Onions Served on a Hoagie Bun

Smoked Turkey Club | \$21 Thinly sliced Turkey Breast with Shredded Lettuce, Sliced Tomato, Bacon, Mayonnaise Served on a Freshly Baked Croissant

\*Boxed Lunches include Individual Bag of Chips, Chef's Pasta Salad, Whole Fresh Fruit, Cookie, Pepsi Soft Drink or Bottled Water

\*\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

# Lunch

## Chilled Plated Lunch

½ Sandwich , Soup or Salad | \$20 Turkey, Swiss, Tomato, Lettuce, Bacon, Mayonnaise on Croissant. Served with choice of Soup du Jour, Baby Spinach Salad or Ceaser Salad

Grilled Chicken Caesar Salad | \$23 Hearts of Romaine, Grilled Chicken Strips, Toasted Croutons, Fresh Parmesan Creamy Caesar Dressing Warm Dinner Rolls

Garden Vegetable Wrap | \$23 Marinated Asparagus, Fresh Spinach, Grilled Portobello Mushroom, Roasted Red Pepper and Boursin Cheese in a Flour Tortilla Marinated Artichoke Salad Gourmet Chips

Chicken Salad Croissant | \$24 Lettuce, Tomato on a Croissant, Potato Salad, or Diced Fruit Gourmet Chips

Smoked Turkey Club | \$24 Thinly Sliced Turkey Breast, Shredded Lettuce, Sliced Tomato, Bacon Mayonnaise in a Wrap. Pasta Salad Gourmet Chips

Chef Salad | \$25 Crisp Field Greens, Ham and Turkey, Shredded Carrots, Sliced Cucumbers, Tomatoes, Egg, Bacon and Shredded Cheddar Cheese. Served with a Choice of Two Dressings and Warm Dinner Rolls.

\*All plated Lunch selections are served with Dessert, Iced Tea and Coffee. \*\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

# Lunch

## Lunch Buffet

### A Field of Greens | \$27

Build Your Own Salad Bar with:

Seasonal Field Greens and Romaine Lettuce.

Assorted Toppings to include Tomatoes, Carrots, Shredded Cheddar, Hardboiled Eggs, Bacon and Croutons

Ranch, Caesar, Raspberry Vinaigrette

Grilled Chicken Strips

Soup Du Jour

Dinner Rolls

Assorted Diced Seasonal Fruit

Chef's Selection of Cakes and Pies

### The Gourmet Delicatessen | \$29

Soup Du Jour

Mixed Field Greens with Cucumber, Julienne Carrots, Tomatoes

3 Dressings Ranch, Honey Mustard, Vinaigrette

A Variety of Freshly Baked Breads and Rolls

Sliced Roast Beef, Turkey and Ham

Sliced Cheeses to include Cheddar, Provolone and Swiss

Lettuce, Tomato, Onion, Pickles, and Assorted Condiments

Penne Pasta Salad

Gourmet Potato Chips

Chef's Selection of Cakes and Pies

### The Tennessee Barbecue | \$30

Homemade Cornbread

Garden Salad with Assorted Dressings Ranch, Honey Mustard, Vinaigrette

Cole Slaw

Honey Barbecue Chicken Breast

Barbecue Pulled Pork with Sliced Mini Rolls

Baked Macaroni and Cheese

Buttered Corn

Roasted Red Skin Potatoes

Pecan Pie and Strawberry Shortcake

### A Taste of the South | \$30

Homemade Cornbread and Buttermilk Biscuits

Garden Salad with Cucumbers, Tomatoes, Carrots and Croutons with Ranch, Honey Mustard, Vinaigrette

Cole Slaw

Cornmeal Battered Fried Catfish

Smothered Fried Porkchops

Home-style Macaroni and Cheese

Mashed Potatoes with Country Gravy

Southern Style Green Beans

Warm Peach Cobbler

Little Italy | \$30

Warm Garlic Bread

Homemade Minestrone Soup

Traditional Caesar Salad served with Caesar Dressing, Toasted Croutons and Fresh Parmesan Cheese

Fresh Mozzarella and Grape Tomato Salad

Antipasto Tortellini Salad

Tuscan Rubbed Flank Steak

Spinach and Cheese Alfredo

Basil Grilled Chicken in a Creamy Pesto Sauce

Sautéed Green and Yellow Squash

Cannoli and Tiramisu

Sandwich and Wrap Buffet | \$31

Traditional Caesar Salad served with Caesar Dressing, Toasted Croutons and Fresh Parmesan Cheese

Marinated Vegetable Salad Pasta Salad

Display of Diced Seasonal Fruits Croissant Sandwiches

(Select 2) Ham & Havarti Cheese, Smoked Turkey & Provolone, Tuna Salad, Chicken Salad or Roast Beef & Cheddar Wraps

(Select 2) Turkey & Avocado, Little Italy, Roasted Vegetable or Grilled Portobello & Feta

Chipotle Mayonnaise, Country Grain Mustard, and Pesto Mayonnaise

Assorted Brownies, Dessert Bars and Jumbo Cookies

The All American | \$33

Broccoli Salad with Bacon and Cheddar Cheese

BBQ Potato Salad

Cole Slaw

Angus Hamburgers

All Beef Hot Dogs

Bratwurst

Baked Beans

Sliced Provolone, Swiss and Cheddar Cheese

Green Leaf Lettuce, Sliced Tomatoes and Bermuda Onions

Pickles and Assorted Condiments

Potato Chips

Fresh Baked Apple Pie, Cookies and Brownies

\*Additional charge of \$100 will apply to groups of less than 30

\*\*All lunch buffets are served with Iced Tea, Gevalia® Coffee, Decaffeinated Coffee, and Specialty Teas

\*\*\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added

# Lunch

## Lunch Desserts

Choose one of the following, included in plated menu price

New York Style Cheesecake

Strawberry Sauce and Whipped Cream Garnished with a Fresh Strawberry

Strawberry Shortcake

Fresh Strawberries over Vanilla Pound Cake Topped with Fresh Whipped Cream

Boston Cream Pie

Served with Chocolate Sauce and Whipped Cream

Chocolate Fudge Nut Pie

Served with Chocolate Sauce and Whipped Cream

Chocolate Peanut Butter Pie

Served with Caramel and Whipped Cream

Banana Pudding

Traditional Banana Pudding Served with a Vanilla Wafer



# Dinner

## Dinner Plated Salads

MeadowView Garden Salad | \$4.50 Crispy Iceberg and Field Greens, Cherry Tomatoes, Cucumber, Shredded Carrots, and Herb Toasted Croutons Served with Ranch and Red Wine Vinaigrette Dressings

Tusca | \$4.50 Field Greens, Baby Tomatoes, Red Onion, Pancetta Cracklings and Asiago Cheese, Lemon Oregano and Ranch Dressing

Tossed Caesar | \$4.50 Romaine, Parmesan, Cracked Black Pepper and Croutons with Caesar Dressing

Mixed Field Green Salad | \$5.50 Delicate Spring Mix, Seasonal Fruit, Blue Cheese Crumbles, Candied Pecans Served with Ranch and Raspberry Dressings

Iceberg Wedge | \$5.50 Topped with Crispy Bacon, Blistered Tomatoes Served with Ranch and Blue Cheese dressings

Baby Spinach Salad | \$6.50 Fresh Spinach Leaves with Grape Tomatoes, Sliced Mushrooms, and Chopped Bacon. Served with Ranch and Raspberry Vinaigrette Dressings

Roasted Beet | \$6.50 Field Greens, Granny Smith Apples, Blistered Tomatoes and Roasted Baby Beets. Raspberry Vinaigrette Recommended

Caprese Salad | \$7.50 Traditional Basil, Tomato and Fresh Mozzarella Salad with a Balsamic Drizzle

\*Prices are per person. A customary 23% taxable service charge and sales tax will be added.

# Dinner

## Plated Dinner

### CHICKEN

Basil Chicken | \$21 Basil Cream Sauce and Tomato Relish Roasted Garlic Mashed Potatoes Sautéed Baby Vegetables (Green Beans, Carrots, Red Peppers, Asparagus)

Grilled Bourbon Chicken | \$22 Apple Relish Bourbon Honey Glaze Sweet Potato Southern Style Green Beans

Oven Roasted Chicken | \$22 Roasted Honey Balsamic Rice Pilaf (low fat)

Chicken Marsala | \$23 Sautéed with Marsala Wine and Mushroom Sauce Parmesan Potato Au Gratin Vegetable Medley

Pecan Crusted Chicken | \$26 Whole Grain Mustard Demi-Glace Chow-Chow Vidalia Onion Smashed Potatoes Southern Style Green Beans

Stuffed Chicken | \$26 (Stuffed with one of the following) \*Assorted Mushrooms served with a port wine sauce \*Spinach, Roasted Peppers, Boursin Cheese and Alfredo Sauce

### PORK

Blueberry BBQ Glazed Pork Loin | \$23 Blueberry BBQ Sauce Berry Relish Sweet Potato Soufflé Sautéed Spinach

Honey Glazed Garlic Pork Chop | \$27 Mashed Sweet Potatoes Southern Style Green Beans

### FISH

Parmesan Crusted Cod | \$24 With Sundried Tomato Cream

Grilled Atlantic Salmon | \$25 Cajun Rubbed Mango Mojo Mashed Idaho Potatoes Sautéed Spinach

Mahi Mahi | \$65 Sweet Chili Sauce Yellow Rice Pilaf Vegetable Stir Fry

### STEAK

Rib Eye | \$29 10 oz. Jack Daniel's Onion Relish Cheddar and Green Onion Mashed Potato

Roast Prime Rib of Beef | \$38 With Natural Juices and Creamed Horseradish

Grilled New York Strip | \$39 10 oz. Lightly Seasoned Center Cut Parsleyed Red Bliss Potatoes Petite Green Beans Roasted Roma Tomato and Crispy Onion

Pepper Crusted Filet Mignon | \$46 8 oz. Roasted Garlic Yukon Gold Mashed Potatoes Medley of Baby Vegetables Sautéed Mushrooms Red Wine Demi Glaze

### VEGETARIAN DINNERS

Roasted Portabella Stack | \$19 Zucchini and Squash Stem with Parmesan and Roasted Red Bell Pepper

Creamy Herb Farfalle Pasta | \$19 with Artichoke, Sun Dried Tomatoes, and Spinach

Cheese Tortellini | \$20 Four Cheese Sauce, Broccoli and Roasted Red Peppers

Wild Mushroom Strudel | \$21 Shitake, Porcini, Portobello and Brie reduced cream and rosemary glaze

\*There will be a \$3.00 charge per person for a split entrée selection added to the menu price .

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# Dinner

## Combination Dinners

Filet Mignon and Chicken | \$43 6 oz Filet Mignon with Red Wine Demi Glace Breast of Chicken with Rosemary Demi Glace Roasted Fingerling Potatoes Sautéed Vegetable Medley (squash, zucchini, asparagus, mushrooms, carrots)

Filet Mignon and Jumbo Shrimp | \$45 6oz. Filet Mignon with Red Wine Demi Glace Three Broiled Jumbo Shrimp Lemon Buerre Blanc and Saffron Rice Sautéed Veg medley (squash, zucchini, asparagus, mushrooms, carrots)

Filet Mignon and Salmon | \$51 6oz. Filet Mignon with Red Wine Demi Glace Atlantic Salmon with Mango Mojo Mushroom Risotto Sautéed Vegetable Medley (squash, zucchini, asparagus, mushrooms, carrots)

Filet Mignon and Crab Cake | \$51 6 oz. Filet Mignon with Red Wine Demi Glace Old Bay Buree Blanc Mashed Potatoes Sautéed Veg medley (squash, zucchini, asparagus, mushrooms, carrots)

Filet Mignon and Lobster Tail | Market Price 6 oz. Filet Mignon with Red Wine Demi Glace Broiled Lobster Tail Old Bay Hollandaise Mashed Potatoes Sautéed Veg medley (squash, zucchini, asparagus, mushrooms, carrots)

\*Plated dinner selections include: Assorted breads, butter, freshly brewed Gevalia® coffee, decaffeinated coffee, hot and iced teas.

\*\*There will be a \$3.00 charge per person for a split entrée selection added to the menu price.

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# Dinner

## Tableside Choice

A Unique Style of Dinner Service – Impress your guests as they will be able to order from a selection of three entrees.

Option One | \$56 (planner to pre-choose one appetizer)

### Appetizer

Napoleon of Red and Yellow Beef Steak Tomatoes and Fresh Mozzarella  
French Onion Soup or Wild Mushroom Bisque  
Artisan Cheese and Fruit with Water Crackers

### Salad

Baby Spinach Leaves with Grape Tomatoes, Red Onions, Sliced Mushrooms, and Chopped Bacon served with Raspberry Vinaigrette

### Dressing

French Service – Warm Dinner Rolls

### Choice of Entrée

Grilled New York Strip – Steak Butter, Petite Green Beans Parleyed Potatoes, Cajun Fried Onions

Grilled Mahi Mahi – Grilled Mahi Mahi Steak presented with Yellow Rice Pilaf, Vegetable Stir Fry and Sweet Chili Sauce.

Grilled Bourbon Chicken – Bourbon Pecan Sauce, Mashed Sweet Potato, Southern Style Green Beans, Apple Relish

### Dessert

Triple Chocolate Cheesecake

Beverages Gevalia® Coffee, Iced Tea and Specialty Teas

Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

Option Two | \$60 (planner to pre-choose one appetizer)

### Appetizer (planner to pre-choose one)

Napoleon of Red and Yellow Beef Steak Tomatoes and Fresh Mozzarella French  
Onion Soup/ Wild Mushroom Bisque  
Artisan Cheese and Fruit with Water Crackers

### Salad

Iceberg Wedge Topped with Crispy Bacon, Blistered Tomatoes, Served with Blue Cheese and Ranch Dressings

French Service – Warm Dinner Rolls

### Choice of Entrée

Grilled Atlantic Salmon – with Sautéed Spinach, Mashed Idaho Potatoes, Mango Mojo

Stuffed Chicken Breast – Spinach, Roasted Red Peppers, Boursin Cheese

Seared Filet Mignon – Seared with Red Wine Demi and Sautéed Mushrooms, Creamy Yukon Gold Mashed Potatoes with a touch of Horseradish, and Roasted Baby Vegetables

Dessert

Triple Chocolate Cheesecake

Beverages Gevalia® Coffee, Iced Tea and Specialty Teas

# Dinner

## Dinner Buffet

One Entrée and a Carved Entrée | \$38

Two Entrée and a Carved Entrée | \$40

Carved Items

Virginia Ham

Oven Roasted Turkey

Roasted Top Round of Beef

Chef Carver Included, Please see options for non-carved entreee, vegetables and starches.

One Entrée Buffet| \$33.00

Two Entrées Buffet | \$36

Traditional Mixed Green Salad ( Includes Three Dressings)

Warm Dinner Rolls served with Butter

Choice of Entrées

Basil Chicken served with a Tomato Relish

Chicken Marsala with Marsala Wine and Sautéed Mushroom Sauce

Fried Boneless Chicken

Penne Pasta Primavera with Alfredo Sauce and Blackened Chicken

Creamy Herb Farfalle Pasta with Artichoke, Sun Dried Tomatoes, and Spinach

Roasted Pork Loin with Bourbon Demi Glaze

Seared Salmon with Creamy Dill Sauce

London Broil with Burgundy Demi-glace

Mahi Mahi Sweet Chili Sauce  
Blueberry BBQ Porkloin  
Boston Style Cod  
Vegetables (Choice of Two)  
Green Bean Casserole  
Squash Casserole  
Sautéed Green Beans with Grape Tomatoes  
Honey Glazed Carrots  
Cheesy Broccoli and Cauliflower  
Steamed Zucchini, Squash, and Carrots  
Southern Style Green Beans with Bacon and Red Onions  
Buttered Corn Creamed Corn with Toasted Bread Crumbs  
Starch (Choice of Two)  
Au Gratin Potatoes  
Loaded Red Bliss Mashed Potatoes  
Long Grain Wild Rice  
Mashed Sweet Potato  
Rice Pilaf  
Cornbread Dressing  
Sour Cream And Scallion Mashed Potatoes  
Roasted Potatoes  
Parsley Potatoes  
Macaroni & Cheese



Dessert

Fruit Cobbler (choice of apple, cherry, blueberry, peach)

Betty's Warm Bread Pudding with Bourbon Sauce

Assorted Cakes and Pies

Beverages

Iced Tea, Gevalia® Brewed Coffee and Hot Tea

Vanilla Ice Cream \$2.50 additional per person

An Additional labor fee of \$125 is applicable to groups of less than 30 people

\*\*Prices are per person. A customary 23% taxable service charge and 9.5% sales tax will be added.

# Dinner

## Dinner Desserts

Red Velvet Cake | \$5.50

Caramel Apple Granny Pie | \$5.50

Caramel Turtle Cake | \$7.50

Triple Chocolate Cheese Cake | \$7.50

Chocolate Mousse Cup with Fresh Fruit | \$7.50

Crème Brule Cheese Cake | \$7.50

# Reception

## Cold Hors d'Oeuvres

Tier One \$3.50 per piece

Fruit Skewers with Coconut Whipped Cream

Tomato Basil Mozzarella Skewer

Southwestern Chicken Puff with Honey Ranch

BLT Tartlet

Tier Two \$3.75 per piece

Bruschetta

Peach and White Cheddar Tartlet

Garlic & Spinach Chicken Pinwheel with Pesto Sauce

Teriyaki Chicken on Belgian Endive

Salmon Mousse on Pumpnickel with Onion Chutney

Cajun Seared Tuna on Wonton Crisp

Tier Three \$4.25 per piece

Steak and Maytag Bleu Cheese Tartlet

Crab and Boursin Stuffed Mushroom

Mozzarella Wrapped in Prosciutto with Olive Oil

Curried Chicken Salad Tart

Tier Four \$4.75 per piece

Lump Crab Salad on Baguette

Smoked Scallop on Cucumber with Pepper Relish

Shrimp Cocktail with Lemon Wedge

Capicola and Brie Stuffed Peppers with Olive Oil

# Reception

## Hot Hors d'Oeuvres

Tier One \$3.25 per piece

Jalapeno Poppers with Ranch

Honey Glazed Meatball

Assorted Quiche

Spanikopita

Buffalo Wings

Tier Two \$3.75 per piece

Parmesan Breaded Artichoke Hearts with Pesto Cream

Chicken Brochette

Rolled Chicken Quesadilla

Mushroom Onion Tartlet

Sausage and Boursin Stuffed Mushroom

Chicken Spring Roll with Sweet Chili Sauce

Five Spice Beef or Chicken Sate with Orange Ponzu

Bacon Wrapped Scallops with Maple Glaze

Tier Three \$4.25 per piece

Graziano's Sausage en Croute with Maple Mustard

Mini Beef Wellington

Pecan Chicken Tender with Honey Ranch

Brie and Raspberry Phyllo

Beef Brochette

Coconut Shrimp with Tropical Dipping Sauce

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Fried Risotto Cake with Smoked Tomato Marmalade

Tier Four \$4.75per piece

Lobster Ravioli with Fontina Cream

Duck Leg Confit with Crostini and Smoked Tomato Marmalade

Crab Cakes with Remoulade

Corn and Crab Fritters with Maple Mustard

# Reception

## Carving Stations

Herb Roasted Tenderloin of Beef | \$325

(Serves 25 Guests)

Served with Assorted Miniature Rolls, Horseradish Cream and Dijon Mustard

Garlic Studded Top Round of Beef | \$350

(Serves 75 Guests)

Served with Assorted Miniature Rolls, Horseradish Cream and Spiced Mustard

Virginia Glazed Ham | \$350

(Serves 75 Guests)

Served with Assorted Miniature Rolls, Peach Chutney, Cajun Mayonnaise, and Dijon Mustard

Blueberry Barbecue Pork Loin | \$275

(Serves 40 Guests)

Served with Assorted Miniature Rolls, Pommery Mustard, Seasoned Mayonnaise and Blueberry Barbecue Sauce

Whole Roasted Turkey Breast | \$325

(Serves 40 Guests)

Served with Assorted Miniature Rolls, Cajun Mayonnaise, Dijon Mustard, and Cranberry Sauce

Prime Rib of Beef | \$325

(Serves 40 Guests)

Served with Assorted Miniature Rolls, Au Jus, Dijon Mustard and Creamy Horseradish

Meat Loaf Station | \$275

(Serves 50 Guests)

Served with Assorted Miniature Rolls, Bacon Wrapped Meatloaf, Roasted Tomato Cheddar Sauce, Mini Challah Buns

# Reception Action Stations

## Caesar Salad Station | \$10

Hearts of Romaine Tossed to Order with Choice of Ingredients to Include Grilled Chicken, Parmesan Cheese, Homemade Croutons. Served with Traditional Caesar Dressing

## Pasta Paesano | \$11

Penne and Tortellini Pasta Served with Boursin Cheese Sauce and Marinara, Graziano's Italian Sausage, Grilled Chicken, Roasted Garlic, Artichoke Hearts, Asparagus, Sun-Dried Tomatoes, Olive, Pesto and Parmesan Cheese

## Baked Macaroni Martini Bar | \$11

Traditional Velveeta® Macaroni and Cheese, Aged White Cheddar Macaroni and Cheese with Bacon and Pepper Jack and Tasso Ham Macaroni and Cheese. Toppings include Bacon, Shredded Cheddar, Sour Cream, Green Onions

## Oriental Stir Fry Station | \$13

Teriyaki Marinated Steak, Grilled Chicken, Baby Shrimp, Bok Choy, Peppers, Carrots, Baby Corn, Water Chestnuts lo Mein Noodles, and Fried Rice

## Fajitas Station | \$13

Marinated Grilled Steak, Diced Chicken, Sautéed Onions, Bell Peppers, Grated Cheddar and Pepper Jack Cheese, Jalapenos, Salsa, Mexican Rice, Refried Beans, Guacamole, Sour Cream, Warm Flour Tortillas

## Sliding Your Way | \$15

Pulled Pork, Crab Cakes, Beef Brisket and Seasoned Mini Burgers Accompanied by our Chef's Mayonnaise, BBQ Sauce, Stone Ground Mustard and Citrus-Fennel Slaw

## Gumps Glory | \$17

Jumbo Shrimp Sautéed with Garlic and Butter or Kentucky Bourbon BBQ Sauce Served over Steamed White Rice or White Cheddar Grits. Chilled Shrimp Cocktail and Grilled Baguette Slices, Horseradish Cocktail Sauce, Lemon Wedges



# Reception Displays

## Chips & Dips | \$10

Tortilla Chips, Potato Chips and Pretzels served with Hot Queso Dip, Spinach & Artichoke Dip, French Onion Dip, and Bleu Cheese Dip

## Pineapple Tree | \$275

One Tree Serves 50

Featuring Strawberry, Cantaloupe, Pineapple, and Honeydew Skewers Colorfully Displayed on a Three-Foot-Tall Pineapple Tree

## Sushi Display | Market Price

Serves 50 (Based on Three Pieces per Person)

California Rolls, Spicy Tuna Rolls, Smoked Eel, Assorted Sashimi, and Shrimp Tempura served with Wasabi, Pickled Ginger, Soy Sauce, and Sriracha Sauce

## Seasonal And Baby Vegetable Display

Small (Serves 25 Guests) | \$125

Medium (Serves 50 Guests) | \$195

Large (Serves 100 Guests) | \$375

A Wide Variety of Seasonally Available Vegetables to Include Carrots, Bell Peppers, Broccoli, Squash, Celery, and Cherry Tomatoes Served with Roasted Red Pepper and Ranch Dip.

## Tropical Fruit Display

Small (Serves 25 Guests) | \$135

Medium (Serves 50 Guests) | \$250

Large (Serves 100 Guests) | \$425

An Array of Fresh Seasonal Diced Fruits to Include Cantaloupe, Honeydew, Pineapple, Strawberries, and Grapes

## Domestic and International Cheese Display

Small (Serves 25 Guests) | \$175

Medium (Serves 50 Guests) | \$275

Large (Serves 100 Guests) | \$475

A display of Domestic and Imported Cheeses garnished with Fresh Fruit and Carr's® Water Crackers

# Reception

## A la Carte Beverages

Assorted Pepsi® Soft Drinks | \$2.75 each

Vasa® Bottled Water | \$2.75 each

Assorted Fruit Juices | \$2.75 each

Gevalia® Brewed Coffee and Decaffeinated Coffee | \$41 Gallon

Lemonade or Fruit Punch | \$32 Gallon

Iced Tea | \$32 Gallon

Individual Containers of Whole, Skim or 2% Milk (Half Pint) | \$1.75 each

Fruit Smoothies | \$3.50 each

Gatorade® (Assorted Flavors) | \$4.00 each

Rock Star® Energy Drink | \$3.75 each

# Beverage

## Wines

### White Wines

#### Sweet White/Blush Wines

Beringer Vineyards White Zinfandel | \$26

Light, Dry and Fruity to Medium Bodied

Stone Cellars by Beringer Pinot Grigio | \$26

Chateau Ste. Michelle Riesling | \$32

Kenwood Vineyards Sauvignon Blanc | \$37

Pighin Pinot Grigio | \$43

Medium Bodied to Fuller, Richer with Oak Aging

Stone Cellars by Beringer Chardonnay | \$26

Beaulieu Vineyards Century Cellars Chardonnay | \$29

Clos du Bois Chardonnay | \$36

Chateau St. Jean Chardonnay | \$40

### Sparkling Wine

Freixenet Blanc de Blancs | \$26

Freixenet Cordon Negro | \$35

Mumm Napa "Brut Prestige" | \$41

### Red Wines

#### Medium Bodied with Mild Tannin

Mark West Pinot Noir | \$39

#### Medium to Full Intensity

Stone Cellars by Beringer Merlot | \$26

Beaulieu Vineyards Century Cellars Merlot | \$29

Clos du Bois Merlot | \$44

Fuller, Richer and More Tannic

Stone Cellars by Beringer Cabernet Sauvignon | \$26

Beaulieu Vineyards Century Cellars Cabernet Sauvignon | \$29

Seven Falls Cabernet Sauvignon | \$44

Columbia Crest "H3" Cabernet Sauvignon | \$47

Estancia Cabernet Sauvignon | \$48

### INTRODUCING Meadowview Label Wine

Meadowview Chardonnay | \$37

Meadowview Bays Mt. Blush | \$37

Meadowview Meritage | \$37

\* A customary 23% taxable service charge and 9.5 sales tax will be added.

# Beverage Bar Packages

## PREMIUM CASH BAR PACKAGE

Mixed Drinks | \$6.50  
Wine by the Glass | \$7.00  
Meadowview Wine | \$9.00  
Rocks | \$8.00  
Domestic Beer | \$4.50  
Craft Beer | \$4.75  
Imported Beer | \$5.00  
Non Alcoholic Beer | \$3.50  
Soft Drinks | \$2.50  
Water, Bottled | \$2.50

## TOP SHELF CASH BAR PACKAGE

Mixed Drinks | \$7.50  
Wine by the Glass | \$8.00  
Meadowview Wine | \$9.00  
Rocks | \$9.00  
Cordials | \$7.50  
Domestic Beer | \$4.50  
Craft Beer | \$4.75  
Imported Beer | \$5.00  
Non Alcoholic Beer | \$3.50  
Soft Drinks | \$2.50  
Water, Bottled | \$2.50

Bartender | \$100.00\*\*

\*One bar per 100 guests

\*\*Bartender fee for a 4 hour period - \$50.00 for each additional hour.

Cashier | \$50.00\*\*\*

\*\*\*Cashier required for every bar over 250 people.

Premium Bar Package

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Rum, Jim Beam White Label Whiskey Bourbon, Dewar's White Label Scotch, Canadian Club, Jose Cuervo Gold, Korbel Brandy, Stone Cellars Chardonnay, Stone Cellars Pinot Grigio, Stone Cellars Merlot, Stone Cellars Cabernet Sauvignon, Beringer White Zinfandel, Meadowview Chardonnay, Meadowview Bays Mt. Blush, Meadowview Meritage, Budweiser, Budlight, Michelob Ultra, Coors Light, Miller Lite, Blue Moon, Sam Adams, Sam Adams Seasonal, Sierra Nevada, Yuengling, Amstel Light, Corona Extra, Heineken, Depot Street Express (Jonesborough, TN Craft Beer), Depot Street Loose Caboose (Jonesborough, TN Craft Beer) O'Douls (Non-Alcoholic)  
Top Shelf Bar Package

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Maker's Mark Bourbon Whiskey, Johnnie Walker Red Label Scotch, Jack Daniel's, Crown Royal/Seagram's VO, 1800 Silver, Korbel Brandy/Courvoisier VS, Clos du Bois Chardonnay, Chateau Ste. Michelle Riesling, Beringer White Zinfandel, Estancia Cabernet Sauvignon, Clos du Bois Merlot, Mark West Pinot Noir, Meadowview Chardonnay, Meadowview Bays Mt. Blush, Meadowview Meritage, Budweiser, Budlight, Michelob Ultra, Coors Light, Miller Lite, Blue Moon, Sam Adams, Sam Adams Seasonal, Sierra Nevada, Yuengling, Amstel Light, Corona Extra, Heineken, Depot Express, O'Douls (Non-Alcoholic)  
Cordial Cart

Bailey's Irish Cream, Di Saronno Amaretto, Kahlua  
A customary 23% taxable service charge and 9.5% sales tax will be added.

# Beverage

## Host Bar Packages

### PREMIUM HOST BAR PACKAGE

Mixed Drinks | \$5.50  
Wine by the Glass | \$6.00  
Meadowview Wine | \$9.00  
Rocks | \$7.00  
Domestic Beer | \$4.25  
Craft Beer | \$4.50  
Imported Beer | \$4.75  
Non Alcoholic Beer | \$3.00  
Soft Drinks | \$2.50  
Water, Bottled | \$2.50

### TOP SHELF HOST BAR PACKAGE

Mixed Drinks | \$6.50  
Wine by the Glass | \$7.00  
Meadowview Wine | \$9.00  
Rocks | \$8.00  
Cordials | \$7.00  
Domestic Beer | \$4.25  
Craft Beer | \$4.50  
Imported Beer | \$4.75  
Non Alcoholic Beer | \$3.00  
Soft Drinks | \$2.50  
Water, Bottled | \$2.50

Bartender | \$100.00\*\*

\*One bar per 100 guests

\*\*Bartender fee for a 4 hour period - \$50.00 for each additional hour.

Premium Bar Package

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Rum, Jim Beam White Label Whiskey Bourbon, Dewar's White Label Scotch, Canadian Club, Jose Cuervo Gold, Korbel Brandy, Stone Cellars Chardonnay, Stone Cellars Pinot Grigio, Stone Cellars Merlot, Stone Cellars Cabernet Sauvignon, Beringer White Zinfandel, Meadowview Chardonnay, Meadowview Bays Mt. Blush, Meadowview Meritage, Budweiser, Budlight, Michelob Ultra, Coors Light, Miller Lite, Blue Moon, Sam Adams, Sam Adams Seasonal, Sierra Nevada, Yuengling, Amstel Light, Corona Extra, Heineken, Depot Street Express (Jonesborough, TN Craft Beer), Depot Street Loose Caboose (Jonesborough, TN Craft Beer), O'Douls (Non-Alcoholic)

Top Shelf Bar Package

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Maker's Mark Bourbon Whiskey, Johnnie Walker Red Label Scotch, Jack Daniel's, Crown Royal/Seagram's VO, 1800 Silver, Korbel Brandy/Courvoisier VS, Clos du Bois Chardonnay, Chateau Ste. Michelle Riesling, Beringer White Zinfandel, Estancia Cabernet Sauvignon, Clos du Bois Merlot, Mark West Pinot Noir, Meadowview Chardonnay, Meadowview Bays Mt. Blush, Meadowview Meritage, Budweiser, Budlight, Michelob Ultra, Coors Light, Miller Lite, Blue Moon, Sam Adams, Sam Adams Seasonal, Sierra Nevada, Yuengling, Amstel Light, Corona Extra,

Heineken, Depot Express, O'Douls (Non-Alcoholic)  
Cordial Cart

Bailey's Irish Cream, Di Saronno Amaretto, Kahlua  
KEGS

Price Varies starting at \$275  
A customary 23% taxable service charge and 9.5% sales tax will be added.



# Energize

## Performance Foods - Breakfast

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples  
Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Natural  
yogurt and whole grain granola For sustained focus all day

Oatmeal

Fresh Blueberries

Low Fat Yogurt

Walnuts

Cottage Cheese

Fruit Smoothies

OJ and Coffee

\$12 Per person

# Energize

## Performance Foods - Breaks

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples  
Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Snacking vegetables, low glycemic indexed legumes Natural  
yogurt and whole grain granola For sustained focus all day

Hummus

Whole Wheat Bread

Trail Mix

Whole Fruit

Low Fat Chocolate Milk

Bottled Water and Coffee

\$11 per person

# Energize

## Performance Foods - Lunch

Keep your Attendees Energized with these Performance Foods Anti-oxidant rich blueberries, sun-dried raisins and orchard apples Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Organic natural vegetables and leafy greens For sustained focus all day

Oatmeal

Fresh Blueberries

Low Fat Yogurt

Walnuts

Cottage Cheese

Fruit Smoothies

OJ and Coffee

\$12 per person

# Technology Equipment

## Screens

6' or 8' Tripod w/skirting| \$35

7' X 10' Tabletop| \$85

4' x 8' (16 x 9 format HD Screen) with skirting| \$125

5' x 9' (16 x 9 format HD Screen) with skirting| \$150

7.5' X 10' Front / Rear Projection with skirting| \$125

9' X 12' Front / Rear Projection| \$175

20' X 20' Concert (front only)| \$300

## Video Data

32" Flat Screen| \$100

DVD Player| \$60

DVD / VHS Combo and 32" Flat Screen| \$150

Digital Camcorder with Tripod| \$175

Video Switcher Rack| \$300

## Projection

Hi-Intensity Overhead Projector | \$60

2500 Lumen Projector (Small Venue)| \$200 (up to 50 people)

3000 Lumens Projector (Crockett Only)| \$275

3700 Lumens Projector| \$300

4100 Lumens Projector| \$350

5000 Lumens Projector| \$400

## Audio

Wired Microphone| \$50

Conference Microphone| \$60

Wireless Handheld Microphone| \$80

Wireless Lavalier Microphone| \$80

Over the Ear Microphone| \$95

12 Channel Mixer| \$50

14 Channel Mixer| \$75

32 Channel Mixer with Audio Snake| \$225

Digital Voice Recorder| \$50

5 Disc CD Player| \$50

PC Speakers| \$25

JBL 512 Monitor Speaker| \$150 (up to 50 people)

JBL 515 2 way Powered Tripod Speakers| \$225

JBL 535 3 way Powered Floor Speakers| \$400

Patch to House Sound| \$50

\*A customary 23% taxable service charge and 9.5% sales tax will be added.

# Technology Connectivity

## Connectivity

In-House Phone | N/C

Local Phone| \$60

High Speed Internet (first connection)| \$90

Additional Connections | \$40 each

Speaker Phone| \$125

Video Conferencing (IP)| \$300 (Minimum 2 hours, \$150 each additional hour)

## Labor

7am-5pm

Stage Hands| \$35 per hour

Spotlight Operator| \$35 per hour

A/V Tech| \$40 per hour

Rigging| \$50 per hour

5pm-7am

Stage Hands| \$50 per hour

Spotlight Operator| \$50 per hour

A/V Tech| \$60 per hour

Rigging| \$75 per hour

## Décor

16' Black Pipe and Drape| \$10 Per Foot (10' minimum)

8' Pipe and Drape| \$7.50 Per Foot

Lighted Columns (Single Color)| \$75

Lighted Columns (Dual Color)| \$125

## Lighting

Follow Spot Light| \$150 (Requires Operator)

Par 38 Up Lighting| \$15

Par 64 Up Lighting| \$15

LED Up Lighting (Color Changing)| \$25

Gobo (Custom) First \$200 Additional| \$100

Each additional| \$100

Leiko Pin Spot Light| \$45

Pin Spot Light| \$25

Twinkle Lights (8 Lights Per Salon)| \$100

20" Disco Ball with Motor| \$150

## Concert and Large Production Lighting

Pro Light Trusses in 10' section with Lights (includes power and requires Audio Visual Technician) | \$300

## Concert and Large Venue Staging

24' x 24' x 5' High| \$1,800

24' x 32' x 5' High| \$2,400

24' x 40' x 5' High| \$3,000

24' x 44' x 5' High| \$3,200

32' x 32' x 5' High| \$3,500

32' x 32' x 5' High| \$4,000

Custom stages available (call for price)

\*A customary 23% taxable service charge and 9.5% sales tax will be added.

# Technology Presentation

## Presentation

Podium (Standard)| \$30

Podium (VIP)| \$60

Flip Chart with Markers| \$40

Flip Chart Stand| \$20

Flip Chart Pad| \$20

White Board with Markers| \$30

Laser Pointer / PowerPoint Advancer| \$25

Laptop Computer| \$125

DVD-R (Blank DVD)| \$10

Easel| \$15

Poster Sign (Black and White)| \$25

Color Poster Sign| \$50

## Miscellaneous

Power Strip| \$10

Extension Cord| \$10

Safe Lock Stand| \$15

VGA / S-Video / RCA Cables| \$10

## Power Charges

120v 20amps | \$50

208v 20amps| \$80

208v 30amps| \$120

208v 60amps| \$160

208v 3 phase 20amps | \$120

208v 3 phase 30amps | \$180

208v 3 phase 60amps | \$300

480v 3 phase 30amps | \$240

480v 3 phase 60amps | \$375

200amp transformer| \$1,400

Outside Vendor Lost Revenue Fee

Small Venue (100 people or less)| \$250

Medium Venue (100 - 400) | \$500

Large Venue (400 +) | \$1,000

\*A customary 23% taxable service charge and 9.5% sales tax will be added.

# Technology

## Technology Packages

### TECHNOLOGY PACKAGES

Tripod LCD Accessory| \$60

6X6 or 8X8 Tripod Screen

Power Strip

30"X30" Table

7.5' X 10' Cradle LCD Accessory| \$100

Cradle Screen

Power Strip

30"X30" Table

7.5' X 10' Fast Fold LCD Accessory| \$140

7.5' X 10' Screen

Power Strip

30"X30" Table

9' X 12' LCD Accessory | \$165

9' X 12' Screen

Power Strip

30"X30" Table

Presenter Packages

Tripod LCD Accessory Package | \$130

Wireless Lavalier or Handheld Microphone

Laser Pointer / Slide Advancer

Presenter Package Plus | \$300

LCD Projector with Accessory Package

Wireless Lavalier or Handheld Microphone

Laser Pointer / Slide Advancer

Concert Staging

24' x 24'| \$1,800

24' x 32'| \$2,400

24' x 40'| \$3,000

32' x 32'| \$3,200

32' x 40'| \$4,000

### WEDDING PACKAGES

Ceremony Package| \$500

Two JBL 515s

Mixer

CD Player

Over the Ear Microphone

Event Technology Specialist (Covers Rehearsal as Well)

Cinderella Package| \$3,700

8 Lighted Swags

4 Lighted Columns

Chandelier

Up Lighting

Pin Spots on all Stations, Buffets and Cake Tables

Custom Gobo

Ceremony Backdrops and Custom Drape

Lighted Swag Backdrop| \$150 per 10'

Lighted Backdrop| \$200 per 10'

Lighted Swags| \$350 each

Chandelier| \$400

Princess Backdrop (Ivory or White)| \$500 20'

Accessories

Lighted Columns| \$75 each

6' Black Garden Fountains| \$125 each

Labor

Minimum of 4 hours on all labor fees

7am - 5pm

Stage Hands| \$35 (hour)

Spotlight Operator| \$35 (hour)

A/V Technician | \$40 (hour)

Rigging | \$50 (hour)

5pm - 7am

Stage Hands| \$50 (hour)

Spotlight Operator| \$50 (hour)

A/V Technician| \$60 (hour)

Rigging| \$75 (hour)

\*A customary 23% taxable service charge and sales tax will be added.



# General Information

## Contact Us

For More Information About Planning Your Event, Please Contact Our Sales and Events Department: 1901 Meadowview Parkway  
Kingsport, TN 37660

Phone: 423.578.6600 Fax: 423.578.6650

### SALES

Senior Catering Sales Executive - Tramara Darrell: [Tramara.Darnell@marriott.com](mailto:Tramara.Darnell@marriott.com)

Destination Sales Executive - Steve Hiscutt: [Stephen.Hiscutt@marriott.com](mailto:Stephen.Hiscutt@marriott.com)

Sales Executive - Ashley Bishop: [Ashley.Bishop@marriott.com](mailto:Ashley.Bishop@marriott.com)

Sales Executive - Shannon Green: [Shannon.Green@marriott.com](mailto:Shannon.Green@marriott.com)

Sales Administrative Assistant - Libby Ray: [Libby.Ray@marriott.com](mailto:Libby.Ray@marriott.com)

### EVENTS

Event Manager - Connie Sparks: [Connie.Sparks@marriott.com](mailto:Connie.Sparks@marriott.com)

Event Manager - Geoff Johnson: [Geoff.Johnson@marriott.com](mailto:Geoff.Johnson@marriott.com)

Sr. Banquet Manager - Bea Hyden: [Ima.Hyden@marriott.com](mailto:Ima.Hyden@marriott.com)

Executive Chef - Robert Siguenza: [Robert.Siguenza@marriott.com](mailto:Robert.Siguenza@marriott.com)

Events Administrative Assistant - Tonia Grecol: [Tonia.Grecol@marriott.com](mailto:Tonia.Grecol@marriott.com)