

 **Hilton
Garden Inn®**

Hilton Garden Inn Cool Springs
9150 Carothers Pkwy, Franklin, TN 37067
(615) 656-2700



Hilton
Garden Inn®
 Nashville Franklin/Cool Springs



Nashville-Franklin Cool Springs

9150 Carothers Parkway
 Franklin, Tennessee 37067
 Tel: 615.656.2700
 Fax: 615.656.2660
nashvillefranklincoolsprings.hgi.com

Reservations

HGI.com
 1-877-STAY-HGI

Hilton Direct®

For your next meeting,
 call Hilton Direct® at 1.800.321.3232 or
 the hotel direct at 615.656.2700 or visit
nashvillefranklincoolsprings.hgi.com



Location

Discover the rich history and lush nature of Franklin just south of Nashville. Near the historic downtown area with convenient access to an abundance of Civil War history, exceptional dining and the finest shopping at Cool Springs Galleria Mall. A short drive to local business parks and legendary attractions of Music City, USA.

Facilities/Services

2,618 sq. ft. of function space for up to 240 guests with onsite catering
 Executive 10 seat boardroom available
 Complimentary 24-hour business center
 131 guest rooms, 6 suites, 4 whirlpool rooms
 Restaurant serving breakfast & dinner
 Garden Grille & Bar open nightly
 Garden Patio with a Fire Pit

Evening room service
 Indoor heated pool and whirlpool
 Workout facility and Stay Fit Kit® available for check-out
 24-hour Pavilion Pantry® convenience mart
 Complimentary 24-hour business center
 Complimentary parking
 Valet and self-laundry available

Guest Room Features

Complimentary wired & wireless Internet and secure, remote printing to the business center
 Refrigerator, microwave oven and coffeemaker
 Large work desk with convenient desk-level outlets, adjustable lighting and ergonomic chair
 Two telephones featuring voicemails and data port
 Comfortable premium bed with crisp, fresh duvet & linens

Hair dryer, iron and ironing board
 Flat screen HDTV with complimentary HBO®
 Innovative, easy-to-set alarm clock radio with adaptor for portable music player
 100% Non-smoking guest rooms

Hilton HHonors®

Hilton HHonors is the only guest reward program that lets you earn both hotel points and airline miles for the same stay at more than 3,800 hotels worldwide.

With the Hilton HHonors Event Planner program, event planners can earn Points & Miles® for qualifying events. Ask your sales person for details.



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Room Capacities

Room Capacities	Area (ft.)	Dimensions	Banquet	Theater	Conference	Classroom	Reception	U-shape
Vision Ballroom	2,618	34 x 77 x 13'	175	240	—	150	240	63
Salon A	850	34 x 25 x 13'	60	80	20	40	60	22
Salon B	884	34 x 26 x 13'	60	80	20	50	60	22
Salon C	884	34 x 26 x 13'	60	80	20	50	60	22
Boardroom	221	13 x 17 x 10'	—	—	10	—	—	—

Meetings & Special Events Made Easy

Our online Event Planning Tools give you control over your event:

View the current number of reserved rooms, make group reservations, plus view, download and print a guest reservations list at www.hgi.com/glm

Create your own seating styles/arrangements at www.hgi.com/floorplans

Build personalized group web pages that display your event details, maps, directions and enable guest reservations with your special rate at www.hgi.com/pog

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BREAKFAST

Continental Breakfast **\$12.00/pp**

Assorted pastries, fresh fruit, freshly brewed coffee, juices and assorted teas

Executive Continental Breakfast **\$14.00/pp**

Assorted pastries, fresh fruit, yogurt, bagels, cream cheese, assorted cereals, milk, freshly brewed coffee, juices and assorted teas

Garden Inn Breakfast Buffet **\$16.00/pp**

Fresh scrambled eggs, sausage, breakfast potatoes, oatmeal, assorted pastries, fresh fruit, yogurts, bagels, cream cheese, assorted cereals, milk, freshly brewed coffee, juices and assorted teas

Extras and Enhancements:

Assorted Yogurts	\$4.00/each
Assorted Breakfast Pastries, Breads, and Muffins	\$27.00/dozen
Assorted Bagels with Cream Cheese	\$29.00/dozen
Ham, Bacon or Sausage, Egg and Cheese Biscuits	\$36.00/dozen
Breakfast Burritos	\$38.00/dozen
Fresh Whole Fruits	\$15.00/dozen
Assorted Seasonal Sliced Fruits	\$5.00/person
Assorted Granola Bars	\$26/dozen
Protein Bars	\$32/dozen



AM/PM BREAKS

Got Milk? **\$10.00/pp**
Fresh baked cookies, brownies, mini candy bars, cold milk, assorted soft drinks
and bottled water

Sweet & Salty **\$10.00/pp**
Assortment of cookies, brownies, pretzels, assorted chips with assorted
soft drinks and bottled waters

Healthy Start **\$13.00/pp**
Seasonal fruit & yogurt, granola, fruit bars, trail mix, vitamin water and bottled water

HGI Beverage Break (all day) **\$12.00/pp**
Bottled Water, Assorted Soft Drinks, Coffee, and Hot Tea

HGI Beverage Break (Half day) **\$7.00/pp**
Bottled Water, Assorted Soft Drinks, Coffee, and Hot Tea

A la Carte items

Assorted fresh baked cookies	\$24.00/dozen
Brownies	\$26.00/dozen
Assorted Soft Drinks	\$3.00/each
Vitamin Water	\$4.00/each
Bottle water	\$3.00/each
Coffee	\$35.00/gal
Protein Bars	\$32/dozen
Nutri-grain Bars	\$26/dozen
Granola Bars	\$26/dozen



LUNCH

Buffets

Minimum of 20 people

Garden Inn Deli Board

\$19.00/pp

Build your own:

Sliced turkey, smoked ham, roast beef, assorted sliced cheese, Artisan rolls, sliced breads, lettuce, tomato, pickles and assorted condiments.
Pasta salad, Cole slaw and house made kettle chips.

Chef's Choice Dessert

Main Street Deli

\$19.00/pp

Chef's choice of premade assorted sandwiches and wraps (vegetarian options available upon request) Pasta salad, Cole slaw, house made kettle chips with assorted cookies and brownies

Cool Springs Burger Bar

\$22.00/pp

Build your own burger bar:

Juicy burgers, marinated chicken breast and grilled seasonal vegetables, all served right off our grill with brioche rolls.

Lettuce, vine ripe tomatoes, sweet onions, assorted sliced cheese with a selection of condiments.

Served with a Garden Tossed Salad and assorted dressings

House made kettle chips and Southern potato salad

Chef's Choice Dessert

Tennessee BBQ Buffet

\$23.00/pp

House made Cole Slaw, Southern potato salad, Garden Cobb Salad with choice of dressing

Smoked pulled pork with our house made BBQ sauce

Nashville's own "Hot Chicken" with cool Ranch dressing

Roasted red potatoes and seasonal vegetables

Chef's Choice Dessert

South of the Border

\$22.00/pp

Taco & Nacho Bar with seasoned chicken and beef, Spanish rice & refried beans, pico de gallo, salsa, sour cream, cheddar cheese, lettuce, tomatoes, hard and soft shells, and tortilla chips.

Mexican Dessert or Chef's Choice Dessert

**Taste of Italy****\$22.00/pp**

Pesto Chicken
Garlic Parmesan vegetables and Italian Sausage
Fettuccini Alfredo, Ratatouille
Garden Salad and yeast rolls
Canoli's or Chef's choice of dessert

All- American**\$23.00/ pp**

Herb roasted bone-in chicken, Mustard and Rosemary roasted pork loin with natural jus
Roasted garlic mashed potatoes, seasonal vegetables and Garden salad
Chef's choice of dessert

All Buffets include iced tea and water.

Plated Luncheon Entrees

All entrees served with a house salad, chef's choice of seasonal vegetables, dessert, warm rolls and butter, freshly brewed iced tea and water

*Flank Steak***\$23.00/pp**

Roasted onions, mushrooms, herb oil, and chef's garnish

*Parmesan Herb Crusted Chicken***\$22.00/pp**

Grilled chicken breast with Parmesan blend herb crust and chef's fresh seasonal vegetables

*Roasted Vegetable Linguini***\$18.00/pp**

Caramelized onion, artichokes, red peppers, spinach and a spicy cream sauce

*Grilled Pork Tenderloin Filets Pork***\$21.00/pp**

Bacon wrapped, served with a Stone Ground Mustard Sauce and roasted red potatoes or Rice Pilaf

*Chicken Marsala***\$21.00/pp**

Chicken breast in classic Marsala wine sauce with roasted red potatoes and seasonal vegetables

*Grilled Chicken Caesar Salad***\$18.00/pp**

Grilled chicken breast on top of Romaine lettuce, house made croutons, with Caesar dressing (salad not served with additional vegetables)



Boxed Lunches

\$18.00/pp

Choice of Ham, Turkey, or Roast beef with a variety of cheese, fresh tomatoes and lettuce and served with choice of bread, roll or wrap.

All are served with a whole piece of seasonal fresh fruit, Chef's Deli Salad, bag of chips, cookie or brownie, assorted soft drinks and bottled waters

*Vegetarian options available



ALL DAYPACKAGES

All day meeting package #1

\$41.00/person

Executive Continental Breakfast

Fresh fruit, assorted yogurts with granola, assorted bagels & cream cheese, muffins and pastries. Assorted fruit juices, bottled water, regular & decaf coffee and hot teas

Main Street Deli Board

Build your own:

Sliced turkey, smoked ham, and roast beef with assorted sliced cheese, Artisan rolls, sliced breads, lettuce, tomato, pickles and assorted condiments

Pasta salad, Cole slaw and house made kettle chips

Chef's Choice Dessert

Got Milk?

Fresh baked cookies, brownies, mini candy bars, milk and assorted soft drinks

All day meeting package #2

\$47.00/person

Garden Inn Breakfast Buffet

Fresh scrambled eggs, sausage, assorted pastries, fresh fruit, yogurt, Bagels with cream cheese, assorted cereals, cold milk, freshly brewed Coffee, juices and assorted teas

Cool Springs Burger Bar

Build your own burger bar:

Juicy burgers and chicken breast (vegetarian burgers available by request) all served right off our grill with brioche rolls.

Lettuce, vine ripe tomatoes, sweet onions, assorted sliced cheeses selection of condiments

House made kettle chips, pasta salad and Cole slaw

Cookies and brownies

Sweet & Salty

Assortment of cookies, brownies, pretzels, assorted chips with assorted soft drinks and bottled waters

Beverage Selections

Coffee/Tea	\$35/gallon
Sodas	\$3.00/soda
Bottled Water	\$3.00/water
All day beverage package	\$12.00/pp
Half day beverage package	\$7.00/pp



Dinner

Buffets

Minimum of 20 people

Taste of Italy

\$32.00/pp

Chicken Parmigiana and Grilled Steak with mushroom Madeira sauce
Garden salad with assorted dressings, Caesar salad with house made croutons
Italian herb roasted red skin potatoes and oven roasted Italian vegetables
Yeast Rolls and Chef's choice of dessert

Tennessee BBQ Buffet

\$31.00/pp

Chopped Salad, crispy smoked bacon, red onion, cucumbers and blue cheese
House made Cole Slaw, Southern potato salad
Smoked pulled pork with our house made BBQ sauce
Tennessee's own "Hot Chicken" with cool Corn Ranch
Roasted red potatoes and seasonal vegetables
Chef's choice of dessert

All-American

\$31.00/pp

Fried Chicken and Grilled Flank with a mushroom demi-glaze
Potatoes Gratin or Rice Pilaf, Chef's seasonal vegetables, Garden salad
Chef's choice of dessert

All Buffets include iced tea and water.

Plated Evening Entrees

All entrees served with a house salad, chef's choice of seasonal vegetables, yeast rolls, chef's choice of dessert and freshly brewed iced tea and water

Charred Flat Iron

\$30.00/pp

Tender flat iron steak, roasted onions, herb oil, and chef's garnish

Parmesan Herb Crusted Chicken

\$25.00/pp

Grilled chicken breast with Parmesan blend herb crust and chef's fresh seasonal vegetables

Roasted Vegetable Linguini

\$22.00/pp

Caramelized onion, artichokes, red peppers, spinach and a spicy cream sauce

Grilled Pork Tenderloin Filets

\$24.00/pp

Bacon wrapped, served with a Stone Ground Mustard Sauce and chef's garnish,
Red mashed potatoes or Rice Pilaf

Chicken Marsala

\$24.00/pp

Chicken breast in classic Marsala wine sauce with roasted red potatoes and seasonal vegetables



Evening Receptions

Hors d' Oeuvre's

Each at 50 piece minimum

Cold

- Jumbo Shrimp with cocktail sauce | **\$150**
- Chicken Salad stuffed Baguette's | **\$75**
- Tortilla pinwheels with deli meats and cheeses | **\$75**
- Lettuce Wraps with seasoned beef and condiments | **\$85**
- Steak Crostini's, herb cheese | **\$90**

Hot

- Nashville Hot Chicken Tenders, Cool Ranch | **\$95**
- Southern Fried Shrimp, Cocktail & Tartar | **\$150**
- Crisp Chicken Wings, Buffalo Style | **\$95**
- BBQ or Swedish Meatballs | **\$95**
- Asparagus and cheese in phyllo | **\$95**

- Chicken Parmesan Satay, Marinara | **\$120**
- Chicken Quesadilla, Pico de Gallo | **\$95**
- Mini Cheese Burgers and Condiments | **\$175**
- Mini Beef Wellington | **\$120**
- Vegetable Spring Rolls | **\$95**

Dips n' Such

Serves 25-30

- Lemon-Garlic Hummus, pita | **\$70**
- House made pimento cheese, crostini | **\$80**
- Queso cheese dip with fried tortillas | **\$60**
- Hot spinach-artichoke dip & chips | **\$80**
- Chips and salsa | **\$35**

Presentation displays

Fresh Fruit Display | \$6 pp.

Served with honey yogurt dipping sauce

Domestic & Imported Cheese Display | \$11 pp.

Assorted cheeses with crostini, crackers and garnished with fresh fruit

Vegetable Crudit  | \$6 pp.

Array of garden vegetables, house-made ranch & blue cheese dip



Mix and Mingle Beverages:

Host sponsored bar

Minimum of 50 guests required. Bar packages include full bar set-ups, domestic and imported beers, house wines and liquor. Packages priced per person and based on guaranteed or actual attendance.

	House Brands	Premium
1 st hour	\$13	\$15
2 nd hour	\$9	\$11
Additional hours	\$6	\$8

Host sponsored bar per drink

Full bar set-ups are included. Charges based on actual number of drinks consumed.

	House Brands	Premium
Cocktails	\$8	\$9
Domestic beer	\$5	\$5
Imported beer	\$6	\$6
House wine	\$8	\$8
Bottled water/soda	\$4	\$4

Cash Bar

Full bar set-up is included.

	House Brands	Premium
Cocktails	\$8	\$9
Domestic beer	\$5	\$5
Imported beer	\$6	\$6
House wine	\$8	\$8
Bottled water/ soda	\$4	\$4

Bartender labor charge - \$75 per hour plus tax

Cashier labor charge (for cash bars) - \$20 per hour plus tax



AUDIOVISUAL

Audio Equipment:

Wireless Lavalier Lapel Microphone	\$95 per day
Wireless Handheld Microphone	\$95 per day
Conference Speaker Phone	\$30 per day

Video Presentation:

LCD Projector	\$150 per day
Dry Erase Board with Markers	\$40 per day
Flip Chart with Markers	\$30 per day
Two Speakers Audio w/ Wired Microphone	\$140 per day
Post-It Flip Charts	\$40 per day

Additional Complimentary Equipment

- Wireless Internet Access
- Audio / Video Cart
- Easels
- Standing Podium
- Prop Down Screen in Meeting Room (Salons A, B & C)

*Refer to Presentation Resources for additional AV needs.



THANKYOU

Food and Beverage: All food and beverages must be purchased through Hilton Garden Inn, Franklin. Due to health regulations ,no outside food and/or beverage may be brought into any banquet facility and no leftover food or beverages may be taken from the premises.

Menu Selections: Prices are subject to change without notice and are guaranteed sixty (60) days prior to the date of your function. Menu selections are required two weeks in advance of your function. Changes to the Banquet Event Order (BEO) and contract within five days of the function are subject to a fee of \$250.00. Signed Event Orders are required within five business days of event. Final attendance guarantee is due five business days prior to event. If the final headcount is not received within this time the last Event Order will be accepted as approved.

Service Charge & Tax: All food, beverage, meeting space & AV prices are subject to a 22% service charge and a 9.25% sales tax.

Guarantee of Attendance: A guaranteed number of guests attending your function is required five (5) business days prior to your function or meeting. A valid credit card authorization form must completed, signed and returned to the hotel in order to hold the meeting space on a definite basis.

Deposit: Space is not contractually obligated until a signed contract, with a valid credit card authorization form is returned to the hotel and if applicable, a non-refundable deposit is received by Hilton Garden Inn Nashville/Franklin Cool Springs. If a contract and deposit are not received by specified date, space may be released without notification.

Cancellations: Refer to your signed Function/Meeting Agreement.

Room Rental: Room rental charges for banquet rooms are contingent upon the anticipated food and beverage revenue. Please ask your Sales Representative and/or Event Manager for specific rate information. Additional charges may be applied to room and/or set-up changes made within 48 hours of the event.