

TOWNEPLACE SUITES®

CLARKSVILLE, TN

BREAKFAST

All selections served with fresh brewed coffee and ice water

TRADITIONAL CONTINENTAL | \$10.50 per serving

Assorted Danishes and pastries
Yogurt and granola
Whole fruit
Bottled water

HOT AMERICAN BREAKFAST | \$14.50 per serving

Scrambled eggs
Sausage links
Breakfast potatoes
Biscuits and gravy
Seasonal fruit
Assorted Danishes
Sunshine juice

BREAKFAST ENHANCEMENT

Assorted cereals with milk | \$2.25 per serving
Fried breakfast potatoes | \$2.25 per serving
Buttermilk pancakes with syrup | \$2.25 per serving
Scrambled eggs | \$2.25 per serving
Oatmeal with brown sugar, Craisins and milk | \$4.50 per serving
Sausage, egg, cheddar sandwich | \$4.50 per serving
Fresh cut fruit | \$4.50 per serving
Bacon | \$4.50 per serving

BREAKS & BREATHERS

Unlimited beverages | coffee, iced tea, lemonade and ice water | \$5.50 per person
Assorted soda and bottled water by consumption | \$1.75 each
Energy Drinks | \$3.00 each
Trail mix and other salty snacks with drinks | \$5.00 per person
Brownies or cookies with drinks | \$5.00 per serving
Fresh berry parfait | \$4.50 per serving
Hummus with veggie sticks | \$4.50 per person
Fresh cut fruit with dip | \$4.50 per person
Whole seasonal fruit and granola bars | \$4.50 per person
Assorted bagged chips | \$1.80 each

APPETIZERS

TRADITIONAL TRAY | pick two \$5.25 per serving | pick three \$7.00 per serving

Combination of seasonal fresh fruit

Assortment of garden vegetables

Assortment cubed cheeses (cheddar, Swiss, and pepper jack)

All trays served with crackers, lavish, and dip

DIPPABLE AND SPREADABLES | \$4.00 per serving per selection

Homemade white bean hummus with cucumber and pita or naan bread

Tomato bruschetta

Bavarian pretzel sticks with homemade beer cheese dip

Spinach artichoke dip with Hawaiian bread

Queso and salsa w/ fresh chips

Pimento cheese

Cowboy caviar with fresh chips

FRESH SHRIMP COCKTAIL | \$6.00 per serving

3 pieces served with spicy cocktail sauce and lemon zest

ANTIPASTI | \$5.25 per serving per selection

Button Mushrooms

Fried ravioli and marinara

Southwest eggrolls

Stuffed wonton shells with teriyaki chicken and Asian coleslaw

FINGER FOODS | \$4.74 per serving

Meatballs | *sweet and saucy or BBQ*

Deli roll ups | *flour tortilla with assorted meats, cheese, vegetables, and cream cheese*

Croissant with tuna, chicken, or ham salad

Mini roast beef, turkey, ham, pork tenderloin, BBQ, or chicken tender sliders

FAN FAVORITES | \$3.90 per serving

Cheesy potato wedges with sour cream

Creamy whipped mashed potato bar | *toppings include cheese, sour cream, and bacon bits*

Fried sweet potato chips | *toppings include cinnamon, honey butter, brown sugar, oats, pecans, and Craisins*

Hash brown bar | *sour cream, salsa, cheese, sautéed mushrooms and onions, bacon bits, and country gravy*

Stuffed new potatoes

LUNCH

All selections served with ice water, iced tea, and seasonal dessert

FRESH OFF THE FIRE | \$19.95 per serving (plus \$2.25 for both)

Grilled chicken or beef
Bed of fresh greens
Yeast rolls and butter

SUMMER REFRESH | \$16.95 per serving (plus \$2.25 for both)

Chicken or tuna salad
Saltine crackers

PIT MASTER SPECIAL | \$21.95 per serving

BBQ style sandwiches
Pulled pork and chicken breast
Southern green beans
Coleslaw

PHILLY FAVORITES | \$17.94 per serving

Beef or chicken cheese steak
House chips
Seasonal fruit

SIMPLY SOUTHERN | \$20.50 per serving

Assorted fried chicken
Biscuits
Smashed potatoes
Southern green beans

SOUTH OF THE BORDER | \$21.95 per serving (add \$2.25 for both)

Beef or chicken fajitas
Toppings
Spanish rice
Refried beans

DELI DELIGHT | \$17.94 per serving

Assorted sandwich options | *turkey BLT, roast beef and cheddar, ham and Swiss*
Mixed greens salad
Creamy coleslaw
Kettle Chips
Seasonal fruit fresh
Baked cookies
Bottled water

Enhancements | \$4.74 per serving per selection

Caesar salad
Seasonal soup
Chips and salsa
Chicken wings | *BBQ or buffalo*
Fresh cut fruit

DINNER

All selections served with ice water, iced tea, and seasonal dessert

THEMED DINNER OPTIONS

PASTA BAR | \$20.95 per person

- Penne noodles
- Spaghetti noodles
- Marinara sauce
- Alfredo sauce
- Sliced chicken
- Meatballs
- Grilled vegetables
- Garlic bread

TACO BAR | \$21.54 per person

- Shredded chicken
- Ground beef
- Tortilla shells
- Fresh chips
- Rice
- Beans
- Grilled vegetables
- Queso
- Salsa
- Sour cream
- Cheese
- Lettuce
- Tomatoes

FAJITA BAR | \$22.94 per person

- Beef Chicken
- Tortilla shells
- Fresh chips
- Queso
- Salsa
- Vegetables
- Rice
- Beans
- Sour cream
- Cheese
- Lettuce
- Tomatoes

BUILD YOUR OWN MENU

Choose one entree, three sides, salad, and bread | \$21.95 per person

Choose two entrees, three sides, salad and bread | \$26.95 per person

ENTREES:

- Honey glaze ham
- Salt cured country ham
- Smoked pulled pork BBQ
- Greek marinated chicken
- Herb roasted chicken
- Slow-roasted beef brisket
- Five layer lasagna
- Homemade meatloaf
- Hand carved rotisserie turkey breast
- Orange rosemary glaze pork tenderloin medallion
- Bone-in or boneless chicken | grilled, baked, or fried

PREMIMUM ENTREES | Available at market price

- Smoked beef brisket
- Prime rib
- Beef tenderloin
- Lobster tail
- Salmon
- Scallops
- Jump shrimp
- Fresh fish

SIDES

- | | |
|-----------------------------|----------------------------------|
| Assorted pastas | Skin-on smashed potatoes |
| Couscous | Loaded mashed potatoes |
| Rice pilaf | Gloria’s scalloped potatoes |
| Steamed vegetable medley | Twice-baked potatoes |
| Seasonal grilled vegetables | Baked sweet potato |
| Sweet corn | Sweet potato casserole |
| Southern style green beans | Fried sweet potato chips |
| Baked beans | Hash brown casserole bar |
| Glazed carrots | Traditional hash brown casserole |
| Steamed broccoli | Roasted potatoes |
| Baked potato | Chunky hash brown bar |
| Russet mashed potatoes | |

PREMIMUM SIDES

- Parmesan risotto | \$2.40
- Gourmet scalloped potatoes with rosemary, Havarti, gruyere, and smoked Gouda cheeses | \$2.40
- Fresh green bean almandine | \$1.80
- Chilled kale salad with bacon-rendered Brussel sprouts | \$1.80
- Asparagus | \$1.80

BREADS

Roll
Biscuit
Croissant
Corn Bread Muffin
Baguette

SALADS

House salad | *spring mix, fresh tomatoes, cucumbers, carrots, purple onion, cheddar cheese, and croutons with choice of dressing*

Caesar salad | *crispy romaine, parmesan cheese, croutons, and Caesar dressing*

Blue cheese wedge salad | *iceberg wedge with creamy bleu cheese dressing*

PREMIUM SALADS | Available at market price

Summer strawberry salad
Watermelon feta salad
Winter mango spinach salad
Winter cranberry almond garden salad

DRESSINGS

Ranch
Honey mustard poppy seed
French
Hot bacon honey mustard
Italian
Thousand island
Bleu cheese
Balsamic vinaigrette
Pomegranate vinaigrette

DESSERTS

SWEETS | \$7.25 per serving

Cakes
Brownies
Cookies
Fruit Cobbler
Pie
Banana Pudding

SPECIALITY SWEETS | Available at market price

Specialty desserts
Dessert bars
Grilled fruit

BEVERAGES

Lemonade | \$3.00 per serving
Fruit Tea | \$3.00 per serving
Hot Chocolate | \$3.00 per serving
Apple Juice | \$3.25 per serving
Orange Juice | \$4.20 per serving
Flavored Coffee Bar | \$4.00 per serving
Smoothie | \$4.20 per serving
Shakes | \$4.20 per serving

BAR SERVICE

\$35.00 per hour per bartender
\$20.00 per hour per bar back
Groups over 100 people will require 2 bartenders
Groups over 175 will require a bar back
Three hour minimum required for all groups

Domestic beer | \$3.00
Craft beer | \$5.00
Wine | \$6.00
Basic mixed well | \$7.00
Top Shelf | \$9.00
Premium | \$12.00-18.00

In the event that the bar receipt falls less than the security deposit, the difference will be retained to meet the minimum requirement. If an alcohol violation occurs, the full security deposit will be forfeited.

EQUIPMENT RENTAL

Any additional equipment rentals must be done through the hotel's approved vendor, PSR Events.

LINEN | in stock colors only
30" rounds | \$10.00 each
60" rounds | lap length \$15.00 each | floor length \$18.00 each
Rectangular | lap length \$10.00 each | floor length \$18.00 each

DANCE FLOOR | \$2.50 per square foot
Maximum size 20'x20'

STAGING
4'x8' sections with 16" legs | \$64.00 each plus \$15.00 per steps
4'x4' sections with 6" or 24" legs | \$32.00 each plus \$25.00 per steps
Safety railing 4' sections | \$20.00 each
Stage skirting (black) | \$1.00 per foot