



CATERING MENU

2022



DOUBLETREE
by Hilton™
OAK RIDGE-KNOXVILLE



Breakfast

BUFFETS

Breakfast buffets are limited to a two-hour period. All buffets include fresh orange, grapefruit and cranberry juices as well as regular and decaffeinated coffee and hot tea.

The Continental (No Minimum)

Sliced Fresh Fruit Display garnished with Fresh Berries
Chef's Selection of Assorted Danish Pastries, Muffins and Bagels
\$13.00 ++ per person

The Executive Buffet (25 Person Minimum)

Sliced Fresh Fruit Display garnished with Fresh Berries
Fluffy Scrambled Eggs
Bacon, Pork Sausage, or Turkey Sausage (*Choose one*)
Breakfast Potatoes
Buttermilk Biscuits with Country Sausage Gravy
\$17.00 ++ per person

The Healthy Continental (No Minimum)

Sliced Fresh Fruit Display garnished with Fresh Berries
Assorted Low Fat Muffins, Whole Grain Cereals and Low-Fat Yogurts
Crunchy Granola, Raisins and Sunflower Seeds
\$14.00 ++ per person

Enhancements (must be added to a breakfast buffet)

Cinnamon French Toast with Maple Syrup and Whipped Topping- \$3.00++per person
Pancakes and Waffles with Maple Syrup and Whipped Topping-\$4.00++per person
Steel Cut Oatmeal with Assorted Toppings-\$3.50++per person
Stoneground Grits-\$3.00++per person

Omelet Station (Must be added to an above breakfast buffet)

Omelets prepared to order with Farm Fresh Eggs and Egg Beaters, Diced Ham, Bacon, Sausage, Peppers, Onions, Salsa, Spinach, Mushrooms and Shredded Cheeses
\$9.00 ++ per person (*first hour*)

PLATED

For all plated meals, one entrée must be chosen for your entire party. All plated meals include fresh orange juice, regular and decaffeinated coffee and hot tea.

The DoubleTree Breakfast

Fluffy Scrambled Eggs
Smoked Bacon, Sausage, or Country Ham
Hash Brown Potatoes
Herb Roasted Roma Tomato
Basket of Assorted Mini Muffins
\$14.00++ per person

The Tennessean

Quiche Florentine (spinach, tomatoes, feta)
Smoked Bacon, Sausage, or Turkey Sausage
Sliced Fresh Fruit
Hash Brown Potatoes
Basket of Assorted Mini Muffins
\$16.00++ per person



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Breaks



A LA CARTE

Assorted Danish
Pastries, Flaky
Croissants, Assorted
Bagels, Homemade
Brownies or Freshly
Baked DoubleTree
Cookies
\$26.00 ++ each per
dozen

Assorted Granola or
Energy Bars
\$5.00 ++ each

Fresh Muffins \$26.00
++ each per dozen

San Pellegrino Water
\$5.00 ++ each

Assorted Soft Drinks or
Bottled Water-
\$3.00++each

Individual Fruit Yogurt
Assortment
\$3.25 ++ each

Whole Fresh Fruit
\$2.75 ++ each

Sausage or Ham Biscuits
\$3.50++ each

Gourmet Dry Snack Mix
\$16.00 ++ per pound

Assorted Mini Quiche
\$2.50++ each

Regular or Decaffeinated
Coffee, Hot or Iced Tea,
Pink Lemonade
\$24.00++ per gallon

Fancy Assorted Nuts
\$31.00 ++ per pound

Salted Cocktail Peanuts
\$10.00 ++ per pound

Potato Chips with Ranch
Dip or Tortilla Chips
with Salsa
\$22.00 ++ per pound

Orange, Grapefruit,
Tomato or Cranberry
Juice or Milk
\$14.00 ++ per carafe



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Breaks

BREAK PACKAGES

ALL DAY BREAK (Each break comes with regular and decaffeinated coffee and hot tea)

- Morning: Fresh Fruit Display, Assorted Muffins, Danishes and Bagels, Fresh Orange, Grapefruit and Cranberry Juices
- Mid-morning: Whole Fresh Fruit, Yogurt and Granola and Assorted Soft Drinks
- Afternoon: Freshly Baked DoubleTree Cookies, Homemade Brownies, Assorted Soft Drinks and Iced Tea with Lemons

\$19.00 ++ per person

COOKIE MONSTER

Our famous DoubleTree Cookies and Homemade Fudge Brownies with Assorted Milk Cartons

\$7.00++ per person

LIGHT AND FIT

Fresh fruit display with seasonal berries, seasonal vegetable crudité with hummus dip, mixed nuts, “make your own” trail mix station, and fruit infused water

\$15.00++ per person

SNACK ATTACK

Individual packages of assorted chips, DoubleTree Cookies, Gourmet Snack Mix, Granola Bars, and assorted sodas

\$13.00++ per person

BEVERAGE BREAK

Unlimited amounts of fresh brewed regular and decaf coffee, assorted hot teas, assorted sodas, iced tea, and water

\$9.00++ per person



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Lunch On-The-Go



All boxed lunches are served with a DoubleTree Cookie and Whole Fresh Fruit and a Bottled Water. Each boxed lunch is \$16.50 ++ per person.

The Vegetarian

Grilled Portobello Mushroom, Roasted Red Peppers and Feta Cheese, Red Leaf Lettuce and Vine Ripened Tomato on Wheat Ciabatta with New Potato Salad

Grilled Chicken

Grilled Breast of Chicken, Red Leaf Lettuce and Vine Ripened Tomato on a Toasted Wheat Bun with Penne Pasta Salad with Roasted Red Peppers and Forest Mushrooms

Classic Sandwich *(Served with Potato Salad or Penne Pasta Salad)*

Choice of:

Sliced Smoked Turkey Breast and Dill Havarti Cheese

Oven Roasted Pit Ham and Swiss Cheese

Roast Beef and Muenster Cheese



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Lunch Buffets

Lunch buffets are limited to a two-hour period and require a minimum of 30 persons or a fee will be assessed. All buffets include iced tea, regular and decaffeinated coffee and hot tea.

Deli Market

Choose three (3) from the following:

- Soup Du Jour
- Burchfield's Slaw
- Fresh Fruit Display
- Red Potato Salad with Bacon
- Marinated Mushroom Salad
- Sliced Beefsteak Tomato & Red Onion with Herb Vinaigrette
- Mixed Salad Greens with 2 Dressings
- Marinated and Grilled Vegetable Salad
- Tri-Color Tortellini, Roasted Red Pepper and Artichoke Salad
- Penne Pasta Salad with Sun-Dried Tomatoes and Fresh Herbs

Chunky Pecan Chicken Salad, Roast Beef, Breast of Turkey, Oven Roasted Pit Ham and Genoa Salami, Swiss, Smoked Gouda, Cheddar and American Cheeses, Assorted Deli Breads and Rolls, Relish Tray of Lettuce, Tomatoes, Onions and Pickles with Appropriate Condiments and Freshly Baked DoubleTree Cookies

\$21.00 ++ per person

DoubleTree Classic

Garden Green Salad with Assorted Dressing, Chicken Breast with Mushroom Brie Sauce, Egg Noodles, Beef Stroganoff, Red Jacket Potatoes, Steamed Mixed Vegetables, Hot Yeast Rolls with Butter and Chef's Hot Fruit Cobbler

\$24.00 ++ per person

Tex Mex

Taco Salad, Spicy Ground Beef Meat, Chicken and Beef Fajitas, Warm Flour Tortilla and Warm Taco Shells, Santa Fe Rice, Refried Beans, Guacamole, Shredded Lettuce, Diced Tomatoes, Onions and Jalapeno Peppers, Cheddar Cheese, Tomato Salsa, Sour Cream and Black Olives and Chef's Selection of Assorted Desserts

\$18.00 ++ per person

Southern Style Buffet

Garden Green Salad with Assorted Dressings, Southern Style Baked Chicken with Cornbread Dressing, Blackened Catfish Fillets with Spicy Creole Sauce, Yukon Gold Mashed Potatoes, Fried Okra, Seasoned Green Beans, Cornbread Muffins and Chef's Hot Fruit Cobbler

\$26.00 ++ per person

The Italian

Antipasto Salad Display, Classic Caesar Salad with Freshly Shaved Parmesan Cheese and Herbed Croutons, Chef's Selection of a Variety of Gourmet Pizzas, Grilled Chicken over Pasta with Alfredo Sauce, Garlic Bread sticks and Chef's Selection of Assorted Desserts

\$23.00 ++ per person



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Plated Lunches

For all plated meals, one entrée must be chosen for your entire party. All plated lunches are served with your choice of a house or Caesar salad (excluding salad entrées), hot yeast rolls, Chef's selection of dessert as well as iced tea, regular and decaffeinated coffee and hot tea.

Classic Caesar Salad

With Herb Garlic Croutons and Shredded Parmesan Cheese

With Chicken- \$18.00++ per person

With Salmon-\$22.00++ per person

With Steak- \$24.00+per person

Cobb Salad

Diced Fresh Tomatoes, Smoked Corn, White Cheddar Cheese, Chopped Eggs, Bacon Bits and Crumbled Gorgonzola Cheese served with Buttermilk Ranch Dressing

With Chicken-\$20.++ per person

Croissant Club

Sliced Breast of Turkey, Crisp Bacon Strips, Swiss Cheese, Sliced Tomatoes and Fresh Leaf Lettuce with Honey Mustard Dressing and Potato Chips

\$17.00 ++ per person

Pecan Chicken Salad

Chunky Pecan Chicken Salad with Sliced Assorted Fruit and Fresh Berries

\$18.50 ++ per person

Blackened or Grilled Chicken Alfredo over Linguine

Served with Vegetables Julienne

\$20.00 ++ per person

Blackened Catfish with a Spicy Creole Sauce

Served with Smoked Corn Risotto and Sautéed Garlic Spinach

\$25.00 ++ per person

Grilled Chicken Breast with a Mushroom Brie Sauce

Served with Vegetables Julienne and Steamed Red Bliss Potatoes

\$20.00 ++ per person

Homemade Lasagna (Meat or Vegetarian)

Served with Marinara Sauce, Baked with Mozzarella Cheese and Steamed Broccoli Florets

\$18.00 ++ per person

Luncheon Sirloin with a Mushroom Sauce

Served with Broccoli Almandine and Garlic Herb Roasted Fingerling Potatoes

\$27.00 ++ per person



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Dinner Buffets

Dinner buffets require a minimum of 30 persons or a fee will be assessed. All buffets include iced tea, regular and decaffeinated coffee and hot tea. There is a carver fee of \$50 per Chef.

House of Blues

Southern Style Potato Salad, Fresh Garden Salad with Assorted Dressings, Southern Style Baked Chicken with Spiced Pecan Dressing, Fried Catfish with Herb Remoulade Sauce, “Memphis Style” BBQ Slab of Ribs, Red Beans and Rice, Braised Collard Greens, Smothered Green Beans, Cornbread Muffins & Hot Yeast Rolls, Chef’s Hot Fruit Cobbler
\$38.00 ++ per person *(Choosing 2 entrées instead of 3 will decrease the price to \$32.00 ++ per person)*

The Italian

Marinated Mushrooms, Roasted Red Peppers and Artichoke Salad, Antipasto Salad Display, Spinach Ravioli with Ricotta Cheese and a Sundried Tomato Sauce, Grilled Fillet of Salmon with a White Wine Caper Sauce, Italian Sweet Sausage with Tri-Color Peppers, Breast of Chicken Marsala with Sautéed Portabella Mushrooms, Risotto Milanese, Italian Spinach, Italian Garlic Bread sticks, Tiramisu and Chef’s Assorted Gourmet Desserts
\$40.00 ++ per person

Build Your Own Buffet

Choose 2 entrées- \$32.00 ++ per person

Choose 3 entrées- \$38.00 ++ per person

- Baked Breast of Chicken (*Marsala, BBQ or Creamy Mornay Sauce*)
- Breast of Chicken Tarragon
- Breast of Chicken with Cornbread and Spiced Pecan Dressing
- Roasted Pork Loin with Granny Smith Apple & Calvados Sauce
- Wood-Grilled Ham Steak with a Honey Glaze
- Baked Catch of the Day with a Mango Cream Sauce
- Blackened Chicken OR Blackened Catfish
- Chef-Carved Café Round of Beef, au jus and Horseradish Sauce
- Chef-Carved Roasted Breast of Turkey
- Chef-Carved Prime Rib of Beef (*add \$5.00 ++ per person*)

Freshly Tossed Greens with Two Dressing Choices, Asparagus Salad, Strawberry Salad with Bleu Cheese and Pecans, Garlic Mashed Potatoes, **Two** Seasonal Fresh Vegetables
Hot Yeast Rolls, Array of Chef-Selected Gourmet Desserts

Vegetable Choices (choose 2)

- Sautéed Green Beans or Southern Style Green Beans
- Steamed Broccoli
- Roasted or Steamed Vegetable Medley
- Glazed Baby Carrots
- Balsamic Grilled Vegetables



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Plated Dinners

For all plated meals, one entrée must be chosen for your entire party. All plated dinners are served with our house salad, hot yeast rolls, your choice of dessert as well as iced tea, regular and decaffeinated coffee and hot tea. All beef is prepared to a medium temperature unless requested otherwise.

Chicken Toscana

Served with White Wine, Artichoke, Mushrooms and Roma Tomatoes over Herb Gorgonzola Risotto and Green Beans

\$23.00 ++ per person

Grilled Breast of Chicken

Served with your choice of Marsala, BBQ Sauce, or Creamy Mornay Sauce (*select one sauce*),

Wild and White Rice and Vegetable Bouquetiere

\$23.00 ++ per person

Blackened Catfish

Served with Creole Sauce, Brown Rice Pilaf, and Steamed Broccoli

\$28.00++ per person

Pan Seared Tilapia

Served with Pineapple Salsa, Cashew Rice, and Steamed Broccoli

\$23.00++ per person

Herb Roasted Fillet of Salmon

Served with Tomato and Basil Vinaigrette over Garlic Yukon Gold Mashed Potatoes and Sautéed Green Beans

\$28.00 ++ per person

Roasted Pork Tenderloin

Served with a Granny Smith Apple and Calvados Sauce, Garlic Yukon Gold Mashed Potatoes and Grilled Balsamic Marinated Vegetable Tower

\$25.00 ++ per person



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Plated Dinners

Grilled Ribeye Steak

Served with Barrel-Aged Sauce, Roasted Garlic Mashed Potatoes and Vegetable Bouquetiere

\$31.00 ++ per person

Roast Prime Rib of Beef

Served with Roasted Garlic Mashed Potatoes and Vegetable Bouquetiere

\$32.00 ++ per person

Grilled Tenderloin of Beef

Served with Creamy Cognac Peppercorn Sauce, Au Gratin Potatoes and Baby Carrots and Sautéed Green Beans

\$35.00 ++ per person

Beef Tenderloin and Chicken

Seared Beef Tenderloin with Bordelaise Sauce and Rosemary Breast of Chicken with Au Gratin Potatoes and Bouquetiere of Vegetables

\$38.00 ++ per person

Beef Tenderloin and Salmon

Seared Beef Tenderloin with Demi-glace Sauce and Seared Salmon drizzled with Lemon Beurre Blanc with Au Gratin Potatoes and Bouquetiere of Vegetables

\$42.00 ++ per person

Beef Tenderloin and Shrimp

Seared Beef Tenderloin with Bordelaise Sauce and Three Roasted Jumbo Gulf Shrimp with Au Gratin Potatoes and Steamed Asparagus

\$38.00 ++ per person



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Desserts

The desserts listed below are included with plated lunches and dinners.

- Apple Pie
- Carrot Cake
- Chocolate Mousse
- Decadent Chocolate Cake
- DoubleTree Cookies
- French Silk Pie
- New York Style Cheesecake
- Southern Style Pecan Pie
- Strawberry Shortcake

To enhance your event, you can add the below dessert options to your meal.

DoubleTree Specialties

Key Lime Pie, Black Forest Cake and DoubleTree Bread Pudding with a Creamy Grand Mariner Sauce

\$3.50 ++ per person

Viennese Dessert Station

Assortment of Tarts, Cakes, Pastries, Chocolate Truffles and Fresh Tropical Fruit

\$10.00 ++ per person

Chocolate Fondue

Premium Chocolate with Fresh Fruit, Rice Krispy's, Pound Cake and DoubleTree Cookies

\$165.00++ (serves 75) With Fountain \$600.00 ++ (Serves 200)



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Hors d'oeuvres

Individual hors d'oeuvres must be ordered in increments of 25 pieces.

Adobo Chicken with Grilled Red Onion and Avocado Butter on Crispy Tortilla Chips
\$2.25 ++ per piece

Assorted Mini Desserts
\$3.00 ++ per piece

Chicken Salad Pastry Puffs
\$2.00 ++ per piece

Chocolate Dipped Strawberries
Market Price ++ per piece

Fruit and Cheese Kabobs
\$2.50 ++ per piece

Ham and Cheese Pinwheels
\$2.25 ++ per piece

Jumbo Chilled Shrimp with Cocktail Sauce
Market Price ++ per piece

Rosemary Bruschetta with Roma Tomatoes and Black Olive Tapenade
\$2.00 ++ per piece

Tea Sandwiches (*Tuna, Chicken, Pimento or Ham*)
\$2.00 ++ per piece

Maryland Crab Cakes
\$5.50 ++ per piece

Andouille Sausage Surrounded by Puff Pastry
\$2.50 ++ per piece

Asian Vegetable Spring Rolls with Soy & Sesame Dipping Sauce
\$2.75 ++ per piece

Assorted Mini Quiche
\$2.50 ++ per piece

Buffalo Hot Wings with Bleu Cheese Dressing & Fresh Celery
\$2.00++ per piece

Chipotle Chicken Bangers served on a Warm Mini Croissant
\$2.50 ++ per piece

Coconut Fried Shrimp with Orange Sauce
\$2.50 ++ per piece

Marinated Hawaiian Chicken Brochettes
\$2.75 ++ per piece

Mini Beef Wellington with Béarnaise Sauce
\$4.50 ++ per piece

Mini Burger Sliders on Miniature Rolls with Dill Pickles
\$2.75 ++ per piece

Mini Chicken Quesadillas
\$2.75 ++ per piece

BBQ Pork on Garlic and Chive Biscuit
\$2.50 ++ per piece

Pot Stickers with Hoisin Sauce
\$2.50 ++ per piece

Mac n' Cheese Melts
\$2.00++ per piece

Southern Fried Chicken Fingers with Honey Mustard
\$2.50++ per piece

Spinach and Feta Cheese in Phyllo Dough
\$2.25 ++ per piece

Stuffed Mushrooms (*Herb Cheese, Italian or Seafood*)
\$2.25 ++ per piece

Meatballs (*Bourbon BBQ, Swedish or Sweet and Sour*)
\$2.50++ per piece

Buffalo Chicken Dip with Fresh Tortilla Chips and Crostini and Celery Sticks
\$140.00++ (Serves 75-100)

Nacho Cheese Sauce with Fresh Tortilla Chips
\$125.00++ (Serves 75-100)

Spinach Artichoke Dip with Crostini
\$125.00 ++ (Serves 75-100)



Reception Displays/Packages

RECEPTION DISPLAYS

Each display listed below comes in a variety of sizes to accommodate your party.

Small- Serves 50 • Medium- Serves 100 • Large- Serves 150 • Extra Large- Serves 200

Fresh Vegetable Crudité Display with Assorted Dipping Sauces • Balsamic Marinated Char-Grilled Vegetable Display

Small - \$90.00 ++ each • Medium - \$165.00 ++ each Large - \$265.00 ++ each •
Extra Large - \$330.00 ++ each

Rainbow of Fresh Seasonal Sliced Fresh and Tropical Fruits and Berries

Small \$100.00 each • Medium \$200.00++ each • Large \$300.00++

Assortment of Domestic and International Cheeses

Served with Assorted Crackers and Sliced French Bread

Small - \$130.00 ++ each • Medium - \$200.00 ++ each • Large - \$290.00 ++ each

Antipasto Salad Display

Prosciutto, Pepperoni, Salami, Provolone, Mozzarella, Sliced Tomato, Pepperoncini,
Italian Black & Green Olives, Marinated Artichoke Hearts, Roasted Peppers and
Marinated Mushrooms with Italian Bread Sticks

Small - \$215.00 ++ each • Medium - \$275.00 ++ each • Large - \$375.00 ++ each

Baked Brie in a Puff Pastry

Served with Raspberry Compote, Organic Mixed Greens and Balsamic Vinaigrette

\$165.00 ++ each (Serves 25-50)

Smoked Salmon Display

Served with Cream Cheese, Diced Onions, Eggs, Black Olives & Capers

\$160.00 ++ each (Serves 25-50)

Chocolate Fondue

Chocolate Fondue served with Fresh Fruit, Cubed Pound Cake and DoubleTree Cookies

\$165.00 ++ (Serves 75)



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Creative/Carving Stations

CREATIVE STATIONS

The following stations must be added on to a buffet and may not be ordered by themselves as a total meal. There is a carver fee of \$50 per Chef.

Martini Mashed Potato Station

Mashed Potatoes, Shredded Cheddar Cheese, Gorgonzola Cheese Crumbles, Bacon Bits, Sour Cream, Roasted Garlic, Butter, Chopped Green Onions, Black Olives, Caramelized Sweet Onions and Salsa all presented in individual martini glasses by a uniformed Chef
\$7.00++ per person

Mac and Cheese Station

Chopped Bacon, Andouille Sausage, Pulled Pork BBQ, Green Onions, Diced Tomatoes, Caramelized Onions
\$9.00 ++ per person

Shrimp and Grits Station

White Cheddar Cheese Grits, Succulent Shrimp, Andouille Sausage, Green Onions, Tomatoes, Goat Cheese, Chopped Bacon, and Sweet Pepper Relish
\$11.00++ per person

CARVING STATIONS

Carving stations are meant as a reception enhancement and are not based on dinner portions. There is a carver fee of \$50 per Chef.

Bourbon and Honey Glazed Ham

With Dijon Mustard, Hawaiian Pineapple Salsa and French Mini Baguettes
\$285.00 ++ (Serves 75-100)

Pepper-Crusted Whole Prime Rib

Roasted Garlic Aioli, Horseradish Cream and French Mini Baguettes
\$475.00 ++ (Serves 50-75)

Café Round of Beef

Fresh Horseradish and Silver Dollar Rolls
\$425.00 ++ (Serves 75-100)

Roasted Beef Tenderloin

With Béarnaise Sauce, Horseradish Cream and French Mini Baguettes
\$375.00 ++ (Serves 25)

Herb Roasted Stuffed Pork Loin En Croute

Stuffed with Dried Apricots and Andouille Sausage
\$265.00 ++ (Serves 50)

Smoked Breast of Turkey

Country Gravy, Cranberry Compote and French Mini Baguettes
\$275.00 ++ (Serves 50-75)



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Beverages

Bar service will be for a minimum of 2 hours. There is a bartender charge of \$45.00 (for 2 hours) and \$10.00 for each additional hour. Our Catering Department will be happy to assist you in additional wine and beverage selections.

Call Brand Bar

Tanqueray Gin, Smirnoff Red Vodka, Bacardi Light Rum, Dewars White Label Scotch, Jose Cuervo Gold, Canadian Club, Jack Daniel's Black Label
\$7.00 per drink

Premium Brand Bar

Bombay Sapphire Gin, Absolut Vodka, Captain Morgan, Johnny Walker Black Label Scotch, Jose Cuervo 1800, Crown Royal, Chivas Regal Scotch, Gentleman Jack
\$8.00 per drink

Sparkling Champagnes

House Champagne - \$25 per bottle

Wines – Our House Selections

House Wine - \$6.00 per glass (\$25 per bottle)

Little Black Dress (Merlot and Pinot Noir)- \$7.00 per glass (\$30 per bottle)

Yellow Tail (Chardonnay, Merlot, Shiraz) - \$30 per bottle

Satori Family Pinot Grigio - \$30 per bottle

Beringer Napa Valley Chardonnay - \$39 per bottle

Beringer Knights Valley Cabernet Sauvignon - \$56 per bottle

Beer

Domestic Beer - \$4.00 per

Import Beers - \$5.50 per bottle

Keg Beer - \$325.00 each

Punch- by the gallon

Champagne Punch - \$45.00

Fruit Punch - \$25.00

Mimosa - \$40.00

The DoubleTree Oak Ridge, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the TN Alcoholic Beverage Commission's regulations. It is a policy, therefore, that all liquor, beer and wine be supplied by the hotel.



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Facilities and Guidelines

Name of Room	Sq. Ft.	Dimensions	Height	Banquet	Reception	Theatre	Classroom
Ballroom (A, B, & C)	3,192	42' x 76'	12'	300	400	300	150
Oak Ridge A	1,008	42' x 24'	12'	70	125	100	40
Oak Ridge B	1,008	42' x 24'	12'	70	125	100	35
Oak Ridge C	1,176	42' x 28'	12'	80	135	125	50
Oak Ridge A & B	2,016	42' x 48'	12'	140	250	200	80
Oak Ridge B & C	2,184	42' x 52'	12'	150	260	225	90
Poolside Natatorium	-	-	-	70	100	-	-
Courtyard Deck	1,488	62' x 24'	-	80	135	100	-

MEETING SPACE RENTAL RATES

1 Salon	\$250.00 ++
2 Salons	\$500.00 ++
Oak Ridge Ballroom (3 Salons)	\$900.00 ++
Boardroom	\$200.00 ++
Poolside Natatorium	\$200.00++
Courtyard Deck	\$250.00++

*All above rate quotes are based on an 8-hour block.
Rates may be subject to adjustment based on hours blocked.*

AUDIO VISUAL EQUIPMENT RENTAL RATES

Dance Floor - \$200.00	Projection Screen - \$50.00
Flip Chart - \$25.00	Speakerphone - \$75.00
LCD Projector - \$100.00	Stage (per piece) - \$50.00
Podium and Microphone-\$25	Wireless Headset - \$75.00
Additional Microphones- \$10 each	

In order to insure compliance with Health Department guidelines, we cannot allow any leftover foods to be removed from the banquet rooms.

++ Indicates that a 20% Taxable Service Charge and 9.75% Tennessee State Tax will be added to the price. Prices are subject to change without notice.

