



The Culinary Experience



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Breakfast | Breaks | Lunch | Dinner
Receptions | All-Day Packages | Guidelines



All Continental Breakfasts include Freshly Brewed Coffee, Decaf Coffee, White Lion Hot Teas and Orange Juice.

BREAKFAST Continental

Marketplace | 15

Selection of sliced seasonal fruits and berries

Assorted breakfast breads with sweet butter, wild flower honey, preserves

Certified organic bagels served with a variety of Philadelphia Cream Cheeses

Magnolia Sunrise | 17

Selection of sliced seasonal fruits and berries served with vanilla-blackberry yogurt dip

Homemade granola

2%, skim milk

Individual plain and fruit yogurts

Freshly baked carrot bread, zucchini bread, banana walnut bread, blueberry muffins

Tennessee Mornings | 19

Selection of sliced seasonal fruits and berries served with vanilla-blackberry yogurt dip

Individual fruit yogurts

Homemade granola

2%, skim milk

Stuffed biscuits with sausage, egg and cheese

Certified organic bagels served with a variety of Philadelphia Cream Cheeses, sweet butter, preserves

Add-On Items

These items may be added to existing Continental and/or Buffet Breakfast Only

Breakfast Burrito | 5

Scrambled eggs, pepper jack cheese and andouille sausage wrapped in flour tortillas served with homemade salsa

Filled to the Brim Croissants | 5

Ham, egg and aged cheddar cheese or spinach, egg and smoked Gouda cheese

***Omelet Station | 5**

Farm fresh egg omelets made to order; smoked ham, sliced mushrooms, peppers, chopped chives, cheddar cheese and pico de gallo toppings

***Belgian Waffle Station | 7**

Fruit toppings, whipped honey butter, toasted pecans and warm maple syrup

*Requires an attendant fee.

All prices are subject to an applicable Service Charge and Sales Tax. Prices are subject to change.

BREAKFAST Buffets

All Breakfast Buffets include Freshly Brewed Coffee, Decaf Coffee, White Lion Hot Teas and Orange Juice.

Select an item from each category.

Specialty Entrée:

Select One

Scrambled Egg Bar | 24

Choice of:

Fire-roasted asparagus, oyster mushrooms, sweet bell peppers, Vidalia onions, Sonoma Jack cheese and pico de gallo toppings

Or

Roasted bell peppers, black forest ham, smoked cheddar cheese and pico de gallo toppings

*Breakfast Quiche | 26

Carved to order

Choice of:

Scrambled eggs with artichokes, spinach, mascarpone cheese

Or

Scrambled eggs, blue crab, bell peppers, sautéed spinach

Starter:

Select One

Oatmeal with Brown Sugar Crystals, Whole Bananas, choice of whole, 2%, skim milk

Dannon Fruit Yogurt, Homemade granola

Sliced Fresh Fruit with seasonal berries

Vanilla-blackberry yogurt dip

Starch:

Select One

White cheddar grits with cornbread muffins

Shredded hash brown potatoes

Roasted red bliss and herb potatoes

Potato and cheese casserole

Protein:

Select One

Canadian bacon

Crisp apple-smoked bacon

Country link sausage

Roasted turkey sausage

Add-On Items

These items may be added to existing Continental and/or Buffet Breakfast Only

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*Belgian Waffle Station | 7

Fruit toppings, whipped honey butter, toasted pecans and warm maple syrup

*Requires an attendant fee.

All prices are subject to an applicable Service Charge and Sales Tax. Prices are subject to change.



BREAKFAST Plated

Freshly Brewed Coffee/Decaf Coffee Service and Orange Juice is Included with All Plated Breakfasts.

Select an item from each category.

Entrée:

Select One

Scrambled Eggs | 22

Vermont cheddar and tomato florentine

Breakfast Burrito | 24

Scrambled eggs, pepper jack cheese and andouille sausage wrapped in flour tortillas served with homemade salsa

Breakfast Quiche | 25

Pastry shell, eggs, spinach, white cheddar, choice of sausage or ham

Starter:

Select One

Fruit turnover (apple, cherry or peach)

Yogurt parfait with fresh fruit and homemade granola

Starch:

Select One

Shredded hash brown potatoes

Roasted red bliss and herb potatoes

Potato and cheese casserole

Protein:

Select One

Canadian bacon

Crisp apple-smoked bacon

Country link sausage

Roasted turkey sausage

*Requires an attendant fee.

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BREAKFAST À La Carte

Breakfast Bakeries and Muffins

36 per dozen

Toaster Station

36 per dozen

Fresh organic bagels, homemade cream cheese

Jumbo Cinnamon Buns

40 per dozen

Whole Fruit

2.50 each

Bananas, apples, oranges and pears

Sliced Fruit & Berries

8 per person

Seasonal fruits and berries served with vanilla-blackberry yogurt dip

Beverage Selection

Freshly Brewed Columbian Coffees

45 per gallon

Selection of White Lion Teas

45 per gallon

Soft Drinks

3.50 each

Bottled Water

3.50 each

Vitamin Water

4 each

Bottled Juices

4 each

*Requires an attendant fee.

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BREAKS

Adrenaline Break | 12

Smoked almonds; string cheese; Power Bars; assorted energy drinks and Vitamin Water

The Bake Shoppe | 12

Freshly baked Christie Cookies; cream cheese and peanut butter brownies

Chocolate milk, 2% and skim milk

Freshly brewed Colombian coffee, decaf coffee and selection of White Lion teas

Assorted soft drinks and bottled

The Daily Grind | 10

Biscotti, lemon poppy seed and cream cheese swirl pound cake

Freshly brewed Columbian coffee, decaf coffee and selection of White Lion teas

Assorted soft drinks and bottled waters

French Market | 12

Warm jumbo cinnamon buns served under heat lamps; selection of chocolate and cinnamon croissants

Freshly brewed Columbian coffee, decaf coffee and selection of White Lion teas

Assorted soft drinks and bottled waters

À La Carte

Mascarpone Marble Brownies
40 per dozen

Christie Cookie
38 per dozen

Afternoon Miniature Dessert Tarts,
French Pastries
40 per dozen

King-Sized Candy Bars
3 each

Assorted Whole fruit
3 each

Bananas, apples and oranges

Homemade Tortilla Chips and Salsa
4 per person

Assorted Gourmet Chips,
Pretzels and Popcorn
4 per person

Individual bags

Häagen-Dazs Ice Cream Novelties
4 each

Nutri-Grain and Energy Bars
3 each

*Requires an attendant fee.

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LUNCH Buffets

All luncheon buffets include house-baked bread, freshly brewed coffees, selection of White Lion Teas and iced tea.

South of the Border | 28

Orange, jicama and romaine salad with chipotle vinaigrette

Mexican fiesta salad with roasted corn, black beans, garbanzo beans, tomato-lime vinaigrette

Roasted pork shoulder burritos, green chilies and pepper jack cheese

Chicken and beef fajitas served in steaming pots with flour tortillas

Chimichurri, jalapeño salsa, guacamole and sour cream

Borracho pinto beans cooked in dark Dos Equis beer

Mojito cheesecake

Mango and coconut torta

All-American | 30

Romaine with crisp sourdough croutons, grated romano cheese, kalamata olives, red onions, homemade herb croutons and aged balsamic vinaigrette

Penne pasta with roasted tomatoes and fresh mozzarella

Tomato and cucumber salad with fresh dill

Roasted chicken with lemon & thyme butter sauce

Penne pasta with grilled vegetables, extra virgin olive oil pesto sauce

Seasonal vegetables

Selection of artisan breads and rolls

Lemon meringue pie

Chocolate truffle cake

The Panini Press | 32

Soup du jour

Mixed tender greens, candied pecans, Maytag bleu cheese, raspberry vin cotto vinaigrette

Apple-wood smoked bacon potato salad

New York hot pastrami, Jack Daniel's sweet mustard, grilled onions, swiss cheese on pumpernickel bread

Sliced turkey, spinach & artichoke spread, roasted tomatoes, white cheddar on sun-dried tomato foccacia bread

Sliced proscuitto, cappicola, fresh mozzarella, locally grown tomatoes, arugula, balsamic glaze on olive foccacia bread

Vegetarian-roasted portabella mushrooms, red peppers, marinated tofu, roasted eggplant caviar on ciabattia bread

Flash-fried potato chips with parmesan cheese served warm under heat lamps

Freshly baked Christie Cookies

Mascarpone brownies

Walnut and chocolate blondies

Delicatessen | 26

North Carolina coleslaw

Grandma Griffin's Almost Famous Potato Salad

Hickory smoked pecan chicken salad

Selection of Boar's Head deli meats and cheeses served with traditional vegetable accompaniments; fresh baked rolls and artisan breads

Roasted vegan wrap, portabella, bibb lettuce, sun-dried tomato pesto and zucchini

Turtle brownies

Pecan bars

*Requires an attendant fee.

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LUNCH Plated

All luncheons are served with house-baked bread, freshly brewed coffees, selection of White Lion teas and iced tea.

Short Ribs | 30

Tennessee salad: Bibb lettuce, black-eyed peas, cheddar cheese, smoked bacon, tomatoes, pecans, creamy barbecue dressing

Sorghum-glazed short ribs with smoked cheddar grits, root vegetable hash, locally grown Swiss chard

Individual Jack Daniel's pecan pie, shortbread crust, vanilla bean anglaise

Salmon | 28

Mixed green salad, grape tomato, cucumber slices, sliced carrot, aged cheddar, white balsamic vinaigrette

Atlantic salmon over lemon chive orzo with pinot noir butter emulsion, chef selection of seasonal vegetables

Key lime pie with graham cracker crust, toasted meringue, raspberry coulis

Orange Glazed Chicken | 25

Romaine lettuce, orange, jicama, radish and crumbled queso fresco, chipotle ranch

Tamarind and orange glazed chicken breast with black bean salsa, gingered boniato mash, chili lime butter

Chocolate flourless cake, vanilla bean ice cream, chocolate paint

Pan-Seared Chicken | 26

Marinated cucumber and tomato panzanella with feta, grilled red onion and artichokes

Pan-seared chicken breast, green olive and lemon salad, oregano, five grain pilaf, roasted tomato emulsion

Chocolate torte, frangelico anglaise, cocoa dust

Chicken Roulade and Crusted Salmon | 32

Mixed baby greens, bleu cheese, spiked walnuts, cinnamon apples, fig vin cotto vinaigrette

Chicken roulade with goat cheese and artichoke with pecan-crusted salmon; sweet potato mash, bourbon reduction, chef's selection of seasonal vegetables

Chocolate, caramel tartelette shortbread crust

Two-Course Executive Luncheon | 24

Soup du Jour

Tennessee cobb salad: Bibb lettuce, grilled chicken, black-eyed peas and roasted corn, cheddar cheese, Benton Mountain bacon, tomatoes, pecans, creamy barbecue dressing

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DINNER Buffets

All dinner buffets include house-baked bread, freshly brewed coffees, selection of White Lion teas.

Mediterranean | 42

Roasted red pepper bisque

Pepperoncini, kalamata olives, goat feta cheese, grape tomatoes, romaine lettuce, served with lemon oregano vinaigrette

Greek chicken with gazpacho salsa and caramelized orange braised short ribs with green olive and roasted garlic

Lemon thyme red bliss potatoes

Chef's selection of seasonal vegetables

Olive fougasse sticks and sundried tomato focaccia

Apple rum baklava

Raspberry linzertorte with almonds

Crema catalana

Smoke House Buffet | 45

Grandma Griffin's Almost Famous sour cream and bleu cheese potato salad

Radicchio and Tennessee cabbage apple cider slaw

Carved to order Wildhorse smoked brisket

White bread rolls, chipotle cherry glaze

St. Louis-style ribs and hickory-smoked pulled pork

Carolina vinegar barbecue sauce

Vidalia onions, potatoes, bacon collard greens

Stewart's Root Beer baked beans

Sweet potato mash with brown sugar streusel

S'mores parfait - White chocolate marshmallow, chocolate graham crunch, truffle mousse

Seasonal Cobbler - homemade granola crumbles, vanilla ice cream

California Coast | 48

Soup du jour

Spinach salad, beets, sliced mushroom, egg, bacon

Whole grain salad - orzo pasta, lentils, barley and wild rice

Pan roasted chicken - artichoke hearts, wild mushroom, tomato and red wine glaze

Grilled filet of northwest salmon with tomato, caper salsa and cilantro butter

Fingerling potatoes, spinach and roasted onions

Market fresh california and local vegetables

Strawberry trifle

Crème brulee

Dessert shooters

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DINNER Plated

Georgia Chicken | 30

Tennessee chopped house salad - chopped iceberg, tomatoes, gourmet bacon, cucumber, gorgonzola cheese, red onion with white French dressing

Georgia chicken - oven-roasted French breast of chicken with pecans, peaches and boursin cheese

Seasonal vegetables, wheat berry wild rice, chardonnay jus

Candy bar cheesecake - peanut butter cheesecake, chocolate genoise, caramel sauce

Black Cod | 38

Classic caesar - chopped romaine lettuce, shaved parmesan cheese, grape tomatoes, garlic croutons, homemade caesar dressing

Pan-seared black cod - wild mushrooms, fire-roasted asparagus, tomato-roasted risotto cake, chive beurre blanc

Iced macchiato - chocolate genoise, espresso, coffee mousse, biscotti straw

Filet of Beef | 45

Pinot Gris Poached Pear - d'anjou poached pear, caramelized pecans, grape tomatoes, lavender vinaigrette

8 oz. grilled filet of beef - swiss chard, roasted shallots, seasonal baby vegetables, roasted leek mashed potatoes, port wine glaze

Crème brûlée trio - citrus ginger, white chocolate raspberry, yellow peach

Tenderloin and Crab Cake | 52

Traditional Crisp Iceberg Wedge - crisp bacon, crumbled bleu cheese, shredded carrots, tomatoes, cucumbers, Maytag bleu cheese dressing

Chargrilled Tenderloin of Beef and Maryland Lump Crab Cake - ginger mashed potatoes, seasonal miniature vegetables, blackberry merlot sauce

Chocolate covered banana parfait - cocoa streusel, white chocolate banana mousse, chocolate custard

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RECEPTION Hors D'Oevres

Hot Hors D'Oevres | 4 ea

Hibachi Beef Skewers

Ginger-soy glaze

Miniature Country-Style Herb Biscuits

Black forest ham and red pepper relish

Mini Beef Wellington

Wild mushroom-gorgonzola duxelle
with béarnaise

Barbecue Pulled Pork Biscuit

Macaroni & Cheese Popper with Ham

Chicken Satay

Thai peanut sauce

Buffalo Chicken Spring Rolls

Bleu cheese dipping sauce

Roasted Tomatoes and Fresh Mozzarella

Basil oil, black pepper

Braised Kentucky Bourbon Chicken

Apple chutney on corn cake

Mini Antipasti Skewer

Marinated mozzarella, salami,
imported olives

Peppered New York Strip

Spicy avocado salsa on naan bread

Jack Daniel's Whiskey Soaked Fig

Strawberry and mascarpone
cream on brioche

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RECEPTION Cold Displays & Enhancements

Cold Displays

Seafood Raw Bar | 24 per person

Shellfish presentation of gulf jumbo prawns, oysters and Alaskan crab

Spicy remoulade, spiked cocktail sauce, champagne mignonette

(based on five pieces per person)

International and Domestic Artisanal Cheese Display | 13 per person

Selection of fine cheeses garnished with seasonal fruits

Sliced breads, gourmet crackers

Seasonal Fruit Display | 10 per person

Honey and walnut dipping sauce

Antipasto Display | 15 per person

Parma ham, imported provolone cheese, salamis, mortadella

Marinated peppers, mushrooms, grilled artichokes, Greek and Italian olives

Specialty bread and breadsticks

Market Display of Fresh Garden Vegetables | 8 per person

Herb dip

*Guacamole Station | 10 per person

Made-to-order guacamole, queso blanco, south of the border chili, tri-colored tortilla chips with jalapeño salsa, chile verde and pico de gallo

Enhancements

*Tennessee Nacho Station | 12 per person

Barbecue pulled pork and chicken

Homemade fried tortilla chips, pepper jack cheese, cheddar cheese, tomatoes, lettuce, sour cream, barbecue sauce, guacamole

*Satay Station | 15 per person

Indonesian beef, chicken, vegetable satays marinated in ginger, green curry paste, grilled scallions, steamed Basmati rice

Asian dipping sauces

Mac-n-Cheese Station | 12 per person

Elbow pasta with white cheddar and ham

Smoked gouda cheddar spirals

Pasta Shells with Brie and Lobster

*Porter Cheddar Grits and Whipped Potato Bar | 15 per person

Apple wood-smoked bacon, candied hot sauce, shredded cheddar cheese, Georgia onions, oven-roasted wild mushrooms, chives, sour cream, butter, chopped candied pecans

*Requires an attendant fee.

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RECEPTION Carving & Dessert Stations

Carving Stations

*Sage Rubbed Breast of Turkey | 12 per person

Dijon mustard, mayonnaise, peach chutney, silver dollar rolls

*Roasted New York Sirloin | 15 per person

Sour cream horseradish, aioli, gourmet mustard, bishop rolls

*Honey Crusted Ham | 12 per person

Golden pineapple salsa, whole grain mustard, seven grain rolls

*Slow Roasted Top Round of Beef Infused with Elephant Garlic | 12 per person

Sour cream horseradish, aioli mayonnaise, dijon mustard, cocktail rolls

(Minimum order of 100 people)

*Smoked Beef Brisket | 14 per person

Slow-smoked beef brisket, mango mopping sauce, mini Vidalia onion rolls

Dessert Stations

*Tower of Chocolate | 12 per person

Chocolate fountain with fresh berries, pretzels, marshmallows, Payday candy bars, potato chips, grapes, pirouette cookies

(\$100 Rental Fee for Tower)

*Crème Brulee | 13 per person

White chocolate raspberry, pot au crème, double chocolate chip

*The Classics | 15 per person

Bananas foster and peach melba served over cinnamon ice cream

*Requires an attendant fee.

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ALL-DAY PACKAGES

Package A | 40

Includes:

Marketplace

Selection of sliced seasonal fruits and berries

Assorted breakfast breads with sweet butter, wild flower honey, preserves

Certified organic bagels served with a variety of Philadelphia Cream Cheeses

Orange juice, freshly brewed Columbian coffee, decaf coffee and assorted White Lion teas

South of the Border

Orange, jicama and romaine salad with chipotle vinaigrette

Mexican fiesta salad with roasted corn, black beans, garbanzo beans, tomato-lime vinaigrette

Roasted pork shoulder burritos, green chilies and pepper jack cheese

Chicken and beef fajitas served in steaming pots with choice of low carb tortillas

Chimichurri, jalapeño salsa, guacamole and sour cream

Borracho pinto beans cooked in dark Dos Equis beer

Mojito cheesecake

Mango and coconut torta

The Daily Grind

Biscotti, lemon poppy seed and cream cheese swirl pound cake

Freshly brewed Columbian coffee, decaf coffee and assorted White Lion teas

Assorted soft drinks and bottled waters

Package B | 40

Includes:

Marketplace

Selection of sliced seasonal fruits and berries

Assorted breakfast breads with sweet butter, wild flower honey, preserves

Certified organic bagels served with a variety of Philadelphia Cream Cheeses

Orange juice, freshly brewed Columbian coffee, decaf coffee and assorted White Lion teas

Delicatessen

North Carolina coleslaw

Grandma Griffin's Almost Famous Potato Salad

Hickory smoked pecan chicken salad

Selection of Boar's Head deli meats and cheeses served with traditional vegetable accompaniments; fresh baked rolls and artisan breads

Roasted vegan wrap, portabella, bibb lettuce, sun-dried tomato pesto and zucchini

Turtle brownies

Pecan bars

The Bake Shoppe

Freshly baked Christie Cookies; cream cheese and peanut butter brownies;

Chocolate milk, 2% and skim milk

Freshly brewed Columbian coffee, decaf coffee and assorted White Lion teas

Assorted soft drinks and bottled waters

*Requires an attendant fee.

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ALL-DAY PACKAGES

Package C | 50

Includes:

Marketplace

Selection of sliced seasonal fruits and berries

Assorted breakfast breads with sweet butter, wild flower honey, preserves

Certified organic bagels served with a variety of Philadelphia Cream Cheeses

Orange juice, freshly brewed Columbian coffee, decaf coffee and assorted White Lion teas

The Panini Press

Soup du jour

Mixed tender greens, candied pecans, Maytag bleu cheese, raspberry vin cotto vinaigrette

Apple-wood smoked bacon potato salad

New York hot pastrami, Jack Daniel's sweet mustard, grilled onions, swiss cheese on pumpernickel bread

Sliced turkey, spinach & artichoke spread, roasted tomatoes, white cheddar on sun-dried tomato foccacia bread

Sliced prosciutto, cappicola, fresh mozzarella, locally grown tomatoes, arugula, balsamic glaze on olive foccacia bread

Vegetarian-roasted portabella mushrooms, red peppers, marinated tofu, roasted eggplant caviar on ciabattia bread

Flash-fried potato chips with parmesan cheese served warm under heat lamps

Freshly baked Christie Cookies

Mascarpone brownies

Walnut and chocolate blondies

French Market

Warm jumbo cinnamon buns served under heat lamps; selection of chocolate and cinnamon croissants

Freshly brewed Columbian coffee, decaf coffee and selection of White Lion teas

Assorted soft drinks and bottled waters

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GUIDELINES Operational Policies

Attendance Estimates & Guarantees

1. A 10-day updated estimate attendance count is required on all meal functions. Your Catering Manager must be notified of the updated estimate of attendance by 10 a.m. on the specified days. In the event an updated estimate of attendance is not received by 10 a.m. the original or most recent estimated attendance count will be utilized. The 10-day estimated attendance numbers can be increased or decreased by a maximum of 10% when submitting the 72-hour final guarantee. Increases above 10% will be accommodated based upon product availability from suppliers and cannot be guaranteed. Your catering manager will provide you with a schedule of dates the updated estimates are due.

2. A 72-hour guarantee is required on all meal functions (3 working days). Your catering manager must be notified of the exact number of attendees from whom you wish to guarantee payment by 10 a.m. on the specified days. In the event a guarantee is not received by 10 a.m. the most recent estimated attendance count will be prepared and billed. For functions scheduled on Tuesday, the guarantee must be received by 10 a.m. on the preceding Friday. The Hotel will only plate food for the guaranteed number of meals and prepare to serve the set number as follows: 5% over the final guarantee for events 499

guests and below and 3% over the final guarantee for events with 500 guests and above.

Additional Fees, Taxes, Pricing & Payment

1. All food and beverage functions are subject to the current Hotel service charge and applicable taxes.

2. All bars are subject to a \$100.00 labor charge

3. Pop-Up Fees. The hotel reserves the right to add an \$85 fee to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the hotel within 72 business hours of the group arrival.

4. Seating arrangements are 72" round tables set up for 10 persons per table. Requests for seating arrangements with fewer than 10 persons per table will incur additional labor fees.

5. When entertainment is contracted, the client will be responsible for any costs incurred for additional audio visual and electrical hook-ups. Client should be aware and inform Hotel of setup times for contracted entertainment.

6. Any meal functions requiring complete table set-up by more than one half-hour prior to serving time, or a delay of one half-hour over the planned starting time, is subject to a labor charge.

7. Prices - Prices herein are subject to increase in the event costs of food, beverages or other costs of operations increase at the time of the function. Patron grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the patron, providing, however, patron shall have the right to terminate this agreement within seven (7) days after such written notice from the Radisson Hotel at Opryland.

8. Payment must be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing. The balance of the account is due and payable thirty (30) days after the date of the function. A deposit of 25 percent of the total balance of social functions is required.

9. All stations requiring an attendant are subject to a \$75 attendant fee per attendant.

General Information & Policies

1. The Radisson Hotel at Opryland does not allow any food or beverages to be brought in from the outside by guests, due to city, state, health and liquor laws. The Hotel will purchase any special items requested from a licensed purveyor.

2. Carved menu items can be set out a maximum of 2-hours per state health codes. After a 2-hour period has elapsed, the carved item must be removed and / or replaced if additional quantities were ordered and still available.

3. The Radisson Hotel at Opryland, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Control Board's regulations. It is our policy, therefore, that all liquor must be supplied by the Hotel and sold by the drink. The Hotel will purchase specific items requested from licensed vendors.

4. The Radisson Hotel at Opryland according to the guaranteed minimum number of people anticipated, assigns function rooms. Room rental fees are applicable, and additional set-up fees could be applied for room sets changed on the day of the event. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion, if attendance decreases or increases.