Luxury and superb hospitality, these words form the backbone of the Read House. The hotel officially opened on January 1, 1872 and has never closed its doors. Built on the site of the old Crutchfield House, a Civil War era hotel that served as the Union Army headquarters and hospital. After it burned to the ground in 1867, the lot set empty and desolate until some local businessmen decided to build a small three-story brick office building on the land. Enter John T. Read and his wife, Caroline. They convinced the men to rent the space to them for use as a hotel. When the Read House opened, it soon became the place for guests to socialize, partake in sumptuous food, and enjoy the famed hospitality offered by the Reads.

In 1879, at only 19 years of age, Samuel Read, John and Caroline’s only son, took over the hotel. Through his care and hard work, Sam transformed the Read House from the small office building to the current Georgian Revival building that was built in its place in 1926. The New Read House, as it was called, cost $2.5 million and was heralded as a palatial, elegant hotel. Over the years the Read House has played host to Winston Churchill, Grace Moore, Eleanor Roosevelt, Bing Crosby, Jack Dempsey, Ronald Reagan, and scores of other celebrities.

Guests and the community alike can step back in time to the 1920s, an era of extravagant parties and opulent decors. Inside the hotel, one can enjoy the Walnut paneled lobby, the elegant Green Room, and our Silver Ballroom—once the largest ballroom in the South. The room still boast its original silver-leaf ornamentation and three Waterford chandeliers. The Read House is considered an icon known for its history, luxury and grandeur. The Read House prides itself on offering exemplary service and exceptional attention to detail. From the moment guests step into the hotel’s impressive lobby, they are met with an air of southern charm and timeless style. The property features more than 13,000 square-feet of versatile event, banquet, conference and meeting space. Almost one hundred years of history, culture and luxury makes The Read House the perfect place to host your next meeting, event or gala.
BREAKFAST BUFFETS

Buffets are offered for 1.5 hours
All selections include: Fresh Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Tea
Flat fee of $150 will apply to groups that do not meet the minimum number of guests

THE CRUTCHFIELD CONTINENTAL

$20 per person | 10 guests minimum

Seasonal Fresh Fruit and Berry Display
Buttermilk Biscuits, Croissants, and Danish
Assorted Spreads and Honey Butter
Greek Yogurt and House Made Granola

THE MANOR BREAKFAST

$31 per person | 15 guests minimum

Seasonal Fresh Fruit and Berry Display
Buttermilk Biscuits, Croissants, and Danish
Assorted Spreads and Honey Butter
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage
Crispy Breakfast Potatoes with Parmesan
Stone Ground Mascarpone Grits

THE TOWER BREAKFAST

$36 per person | 25 guests minimum

Seasonal Fresh Fruit and Berry Display
Buttermilk Biscuits, Croissants, and Danish
Assorted Spreads and Honey Butter
Gruyere and Seasonal Vegetable Frittata
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage
Hashbrown Casserole
Stone Ground Mascarpone Grits
French Toast Casserole with Warm Maple Syrup
BREAKFAST COMPLIMENTS

Stations require a 25 guests minimum
Stations are offered for 1.5 hours  |  Stations are to be ordered in conjunction with additional breakfast items
Flat fee of $150 will apply to groups that do not meet the minimum number of guests

**CHEF ATTENDED OMELET & EGG STATION**

$13 per person

Omelets and Farm Fresh Eggs Cooked to Order
Fillings and topping include: Cheddar and Jack Cheese, Ham, Bacon, Breakfast Sausage, Chorizo, Onions, Peppers, Tomatoes, Mushroom, Spinach, and Salsa

Requires a $150 per station attendant fee

**BELGIAN WAFFLE STATION**

$10 per person

Fresh Belgian Waffles with assorted toppings to include Berry Compote, Honey Butter, Maple and Cinnamon Syrups, Whipped Cream, Candied Pecans

**BEVERAGES**

- All Day Beverage Station* .......................... $18 per person
- Half Day Beverage Station* ........................ $13 per person
- Brewed Coffee, Decaf Coffee ........................ $53 per gallon
- Assorted Specialty Teas ............................ $40 per gallon
- Iced Tea, Lemonade or Fruit Punch ................. $45 per gallon
- Assorted Chilled Fruit Juices ........................ $20 per liter
- Pellegrino Sparkling Water ......................... $9 per liter
- Aqua Panna Spring Water ............................ $9 per liter
- Coke Soft Drinks ................................. $3 each
- Bottled Water ................................. $3 each
- Assorted Milk (Whole, 2% or Skim) ............... $3 each

**BREAKFAST ITEMS**

- Read House Blueberry Streusel Muffins ........... $36 per dozen
- Bakery Basket with Croissants and Assorted Danish .... $32 per dozen
- Fresh Fruit Cups ..................................... $5 each
- Greek Yogurt Cups with House-Made Granola ........ $5 each
- Egg and Cheese Biscuit .......................... $44 per dozen
- Sausage, Egg and Cheese Biscuit ................. $58 per dozen
- Bacon, Egg and Cheese Biscuit ................. $58 per dozen

*Includes Brewed Coffee, Decaf, Assorted Specialty Teas, Sodas and Bottled Water for up to 8 hours and for a minimum of 10 people.
A surcharge of $3 per person will apply for less than minimum.
BREACKS & SNACKS
Breaks are offered for up to 30 minutes, except for the All Day Break

ENERGY BOOST
$10 per person
Yogurt Parfaits
Trail Mix
Citrus & Mint Infused Water

HALFTIME BREAK
$11 per person
Roasted Peanuts
Mini Assorted Candy Bars
Cheddar Popcorn
Mini Pretzels
Lemonade

STARBUCKS BREAK
$15 per person
Assorted Starbucks Pastries
Brewed Pike Place and Dark French Roast Coffee
Assortment of Syrups, Toppings and Whipped Cream

CHATTANOOGA FARMER’S MARKET
$13 per person
Local Vegetable Crudités with House-Made Dips
Sun-dried Tomato Hummus with Pita Chips
Lemonade

SUGAR RUSH
$13 per person
Assorted Fresh Baked Cookies and Chocolate Fudge Brownies
Mini Assorted Candy Bars
Whole and 2% Milk

ALL DAY BREAK
$50 per person | 10 guests minimum

All Day Beverage Service
Regular and Decaffeinated Coffee
Assorted Coca-Cola Products
Bottled Water

Breakfast
Sliced Seasonal Fruit Platter with Fresh Berries
Freshly Baked Breakfast Pastries
Individual Assorted Yogurts and House-Made Granola
Assorted Fresh Juices

AM Break
select two
Individual Trail Mix
Assorted Granola Bars
Read House Blueberry Streusel Muffins
Yogurt Covered Pretzels

PM Break
select two
Assorted Freshly Baked Cookies
Crudité Platter with Hummus and Pita Chips
Tortilla Chips and Fresh Pico de Gallo
Double Fudge Brownies
Assorted Bags of Chips, Pretzels, Popcorn

AFTERNOON SNACK BREAK

CHOCOLATE LOVERS
Assorted Freshly Baked Cookies .................. $32 per dozen
Freshly Baked Brownies & Blondies ............... $36 per dozen
Assorted Chocolate Candy Bars .................. $4.50 per each
Chocolate Covered Strawberries .................. $36 per dozen

HEART HEALTHY
Vegetable Crudité Cups with House-Made Dips .......... $5 each
Assorted Granola Bars ................................ $3 each
Trail Mix ............................................. $3 each
Fresh Fruit Cups ..................................... $5 each

MOVIE MADNESS
Assorted Potato Chips (Individual Bags) ............. $3 each
Pretzels (Individual Bags) .............................. $3 each
Popcorn ................................................ $3 each
**SOUTHERN SOUL BUFFET**
$32 per person  |  25 guests minimum

- **Garden Greens Salad**
  Fresh Vegetables and Ranch Dressing
- **Creamy Cole Slaw**
- **Mac and Cheese**
  Aged Cheddar
- **Braised Collard Greens**
  Nueske’s Bacon
- **Slow Smoked Pulled Pork Shoulder**
  Bourbon BBQ Sauce
- **Crispy Fried Chicken**
- **Buttermilk Biscuits**
  Honey Butter
- **Peach Cobbler**

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**THE ITALIAN BUFFET**
$34 per person  |  25 guests minimum

- **Traditional Caesar Salad**
  Romaine Hearts Tossed with Shaved Parmesan,
  Herbed Croutons, Caesar Dressing
- **Caprese Salad**
  Heirloom Cherry Tomatoes, Mozzarella Pearls,
  Basil Pesto, Balsamic Reduction
- **Assorted Italian Themed Dessert Shots**
- **Garlic Rolls**

**PASTA**
*select one pasta, select one sauce*
- **Penne**
- **Tortellini**
- **Marinara**
- **Parmesan Cream**
- **Blush Tomato Cream**

**ENTREES**
*select two*
- **Chicken Marsala**
  Pan Seared Chicken Cutlets,
  Marsala Braised Mushrooms, Garlic Cream
- **Chicken Parmesan**
  Crispy Breaded Chicken Cutlets,
  House Marinara, Italian Cheese Blend
- **Garlic Shrimp Pasta**
  Penne Pasta, Shrimp, White Wine,
  Garlic, Fresh Herbs
- **Lasagna di Carne**
  Italian Sausage, Seasoned Ground Beef,
  Marinara, Mozzarella, Parmesan
- **Lasagna di Verdure**
  Ricotta, Grilled Seasonal Vegetables,
  Pesto Cream, Mozzarella, Parmesan
LUNCH BUFFETS
All buffets are offered for 1.5 hours | Served with Iced Tea, Water, and Brewed Coffee
Surcharge of $150 will apply for less than required minimum guest count

READ HOUSE DELI BOARD
$29 per person | 15 guests minimum

- Grilled Vegetable Antipasto Salad
- Assorted Kettle Cooked Chips
- Assorted Spreads
- Freshly Baked Cookies and Brownies

SOUPS & SANDWICHES
select three

- Tomato Basil Bisque
- Southwest Black Bean & Chicken Soup
- Roast Beef and Havarti on Baguette
- Garden Vegetable Soup
- Smoked Turkey Breast with Aged Cheddar on Wheat Berry
- Honey Ham and Swiss on Sourdough
- Hummus and Seasonal Vegetable Wrap
- Prosciutto, Heirloom Tomato-Fresh Mozzarella on Ciabatta

SOUTHWESTERN LUNCH BUFFET
$30 per person | 25 guests minimum

- Southwest Black Bean & Chicken Soup
- Garden Greens Salad
- Fresh Vegetables and Jalapeno-Ranch Dressing
- Hard & Soft Taco Shells
- Fresh Tomato and Tomatillo Salsas
- Corn Tortilla Chips
- Spanish Rice
- Refried Beans
- Taco Toppings
- Shredded Cheese, Shredded Lettuce, Sour Cream, Diced Tomatoes, Diced Onion, Pico De Gallo, Guacamole
- Assorted Dessert Shots

ENTREES
select two

- Ancho Braised Chicken
- Ground Taco Beef
- Pulled Smoked Pork Carnitas
CREATE YOUR LUNCH BUFFET

All buffets are offered for 1.5 hours | Served with Iced Tea, Water, Brewed Coffee, and Garlic Rolls
$38 per person | 25 guests minimum | Surcharge of $150 will apply for less than required minimum guest count

SOUPS & SALADS
select two or select three for an additional $3 per person

- Tomato Basil Bisque
- Thai Chicken Noodle
  Fresh Ginger, Sweet Chili
- Grilled Vegetable Antipasto Salad

ENTREES
select two or select three for an additional $6 per person

- Oven Roasted Creole Salmon Fillets
  Roasted Pepper Cream
- Garlic and Thyme Crusted Pork Loin
  Mustard Jus
- Braised Beef Tips
  Roasted Peppers, Mushrooms
- Pan Seared Breast of Chicken
  Lemon Pan Jus
- Beer Braised Grilled Italian Sausages
  Peppers, Onions

VEGETABLES
select one or select two for an additional $3 per person

- Oven Roasted Asparagus
  Blistered Tomatoes
- Sauteed Seasonal Medley Vegetables
  Garlic Herb Butter
- Baby Broccoli
  Roasted Garlic Cloves
- Garlic Green Beans
- Oven Roasted Asparagus
- Blistered Tomatoes
- Sauteed Seasonal Medley Vegetables
  Garlic Herb Butter
- Baby Broccoli
  Roasted Garlic Cloves
- Garlic Green Beans

STARCHES
select one or select two for an additional $3 per person

- Roasted Red Potatoes
  Rosemary Pesto
- Long Grain and Wild Rice Pilaf
- Parmesan Whipped Potatoes
  Mac & Cheese

DESSERTS
Chef’s Selection of Assorted Cakes, Cookies, Pies, Trifles, and Dessert Shots
BOXED LUNCHES

Boxed lunches are served with Bottled Water and appropriate condiments
$22 per person

SANDWICHES

select two

- Cranberry Chicken Salad
  Bibb Lettuce, Buttery Croissant
- Virginia Ham & Baby Swiss
  Bibb Lettuce, Tomato, Wheat Berry Bread
- Smoked Turkey & Brie
  Bibb Lettuce, Tomato, Wheat Berry Bread
- Roast Beef & Havarti
  Bibb Lettuce, Tomato, Baguette
- Hummus & Seasonal Vegetable Wrap
  Seasonal Vegetables, Goat Cheese, Baby Mixed Greens, Hummus, Flour Tortilla

SIDE

select one for entire group

- Fresh Fruit Salad
- Kettle Potato Chips
- Fresh Whole Fruit
- Pasta Salad

DESSERT

select one for the entire group

- Fresh Baked Cookies
- Double Fudge Brownies
RECEPTION DISPLAYS

Reception displays must be ordered for guaranteed number of guests.

CHARCUTERIE DISPLAY
$15 per person
Artisanal Cheeses, Assorted Meats, Cracked Olives, Pickled and Marinated Grilled Vegetables, Assorted Flatbreads, Crackers

FARMHOUSE CHEESE DISPLAY
$12 per person
Imported, Domestic and Local Cheeses, Fresh and Dry Fruits, Assorted Flatbreads, Crackers

SEASONAL & TROPICAL FRUIT DISPLAY
$8 per person
Fresh Berries, Sliced Melons, Tropical Fruits, Honey Yogurt Dip

HARVEST VEGETABLE CRUDITÉ
$9 per person
Crisp Seasonal and Local Vegetables, Buttermilk Herb Dip, Hummus Dip

BRUSCHETTA TRIO
$10 per person
Heirloom Tomato-Balsamic Relish, Truffled White Bean Spread, Roasted Local Mushroom, Grilled Baguettes

DIPS & SPREADS
$12 per person  |  25 guests minimum
Served with Assorted Flatbreads, Tortilla Chips, Pita Chips

Chilled Dips
select two
Creamy Caramelized Onion
Roasted Garlic Sour Cream
Lemon-Herb Hummus
Kalamata Tapenade

Hot Dips
select two
Spinach & Artichoke
Buffalo Chicken
House Roasted Jalapeno Queso
Chipotle Braised Beef & Smoked Cheddar

ASSORTED PETITE DESSERT DISPLAY
$14 per person
Chef’s Selection of Assorted Mini Cakes, Cheesecakes, and Seasonal Desserts

HORS D’OEUVRES

(Priced at 25 Pieces)
$150 attendent fee for passed Hors D’oeuvres
Selections are to be ordered in conjunction with additional reception items

HOT SELECTIONS

Bourbon BBQ Pork on Jalapeno Corn Cake ........................ $100
Pecan Crusted Chicken Tender .............................. $100
Fontina Chicken Croquettes ................................ $100
Five Spice Shrimp Sate with Sweet Chili Aioli ............... $100
Vegetarian Quesadilla ........................................ $90
Short Rib Empanadas ........................................ $125
Vegetarian Empanadas ....................................... $100
Petite Baked Brie ................................................ $100
Assorted Mini Deep Dish Pizzas ............................. $100
Hibachi Steak Skewers .......................................... $100
Hot Honey Glazed Applewood Bacon Wrapped Scallops .... $150
Maryland Crab Cakes with Remoulade ....................... $150
Petite Beef Wellington ....................................... $175

COLD CANAPES

Old Bay Poached Shrimp with House Cocktail .................. $125
Steak Tartare Shooter with Dijon, Shallot, Fried Capers, Grissini . $125
Gingered Crab Salad in Phyllo ................................ $125
Pimento Cheese Crostini with Crispy Country Ham ............ $100
Ahi Tuna Tartare on Wonton Crisp ............................ $125
Deviled Eggs .................................................... $85
Antipasto Skewers (Vegetarian) ................................ $100

DESSERT CANAPES

Assorted Mini Cheesecakes .................................... $100
Assorted Dessert Shots ....................................... $75
Mini Cupcake Assortment .................................... $100
ACTION STATIONS

DINNER COMPLIMENTS

All stations require an attendant at $150 per station
Minimum of 25 Guests | $150 surcharge for under 25 guests
Minimum of 4 Hors D’oeuvres per person if no dinner is scheduled to follow

PASTA STATION

$18 per person
Served with Garlic Rolls

PASTAS
 select two
Tortellini, Penne, Mushroom Ravioli

TOPPINGS
 select two
Roasted Mushrooms, Caramelized Onions, Asparagus Tips, Blistered Heirloom Tomatoes, Roasted Red Peppers, Artichoke Hearts

SAUCES
 select two
Marinara, Garlic Cream, Arrabbiata, Bolognese

PROTEIN OPTIONS
 select two
Hot or Mild Italian Sausage, Seasoned Ground Beef or Turkey, Marinated Chicken, Garlic Shrimp

SHRIMP & GRITS STATION

$18 per person
Stone Ground Mascarpone Grits, Skillet Seared Shrimp, Citrus Pepper Cream, Applewood Bacon, Heirloom Tomato Relish, Grilled Peppers and Onions

CARVING STATIONS

served with yeast rolls, assorted mustards, horseradish

PRIME RIB OF BEEF
$550 each | serves 30-35 guests
Roasted Garlic Crust, Au Jus

BEEF TENDERLOIN
$400 each | serves 15-20 guests
Peppercorn Rubbed Tenderloin, Cabernet Demi Glace

BAKED VIRGINIA HAM
$300 each | serves 25-30 guests
Citrus-Honey Glaze
CHESTNUT DINNER BUFFET

Buffet offered for 1.5 hours | Minimum of 25 guests | Surcharge of $150 will apply for less than required minimum guest count
Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

$50 per person

SOUPS & SALADS

select two

Tomato Basil Bisque
Parmesan Croutons

Garden Greens
Baby Mixed Greens, Heirloom Tomatoes, Cucumbers, Aged Cheddar, Croutons, Buttermilk Herb Dressing, Balsamic Vinaigrette

Caesar Salad
Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Chicken Corn Chowder

Spinach Salad
Baby Spinach, Maytag Blue Cheese, Pickled Red Onions, Toasted Walnuts, Raspberry Vinaigrette

Grilled Vegetable Antipasto Salad
Pesto Vinaigrette, Balsamic Reduction

ENTREES

select one or select two for an additional $7 per person

Burgundy Braised Chicken
Braising Vegetables, Braising Jus

Black Peppercorn Crusted Pork Loin
Caramelized Apple Compote

Herb Marinated Chicken Breast
Rosemary & Roasted Garlic Cream

Pan Seared Salmon Fillets
Citrus Red Pepper Cream

Char Grilled Flank Steak
Forest Mushroom Ragout, Cabernet Demi Glace

STARCHES

select one

Parmesan Potato Gratin
White Cheddar Polenta
Garlic Whipped Potatoes
Long Grain and Wild Rice Pilaf
Mac & Cheese

Vegetables

select one

Sauteed Seasonal Medley of Vegetables
Roasted Asparagus with Garlic Oil
Curried Cauliflower
Grilled Peppers and Squashes with Caramelized Onion Coulis

DESSERTS

select one

Vanilla Bean Cheesecake with Fresh Berries and Whipped Cream
Flourless Chocolate Cake
Banana Pudding

Pecan Pie with Spiced Whipped Cream
Hot Apple Crisp
BROAD STREET BUFFET

Buffet offered for 1.5 hours | Minimum of 25 guests | Surcharge of $150 will apply for less than required minimum guest count
Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

$64 per person

SOUPS & SALADS

select two

Tomato Basil Bisque
Parmesan Croutons

Garden Greens
Baby Mixed Greens, Heirloom Tomatoes, Cucumbers, Aged Cheddar, Croutons, Buttermilk Herb Dressing, Balsamic Vinaigrette

Grilled Vegetable Antipasto Salad
Pesto Vinaigrette, Balsamic Reduction

Chicken Corn Chowder

Spinach Salad
Baby Spinach, Maytag Blue Cheese, Pickled Red Onions, Toasted Walnuts, Raspberry Vinaigrette

Caesar Salad
Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

ENTREES

select three

Burgundy Braised Chicken
Braising Vegetables, Braising Jus

Black Peppercorn Crusted Pork Loin
Caramelized Apple Compote

Herb Marinated Chicken Breast
Rosemary & Roasted Garlic Cream

Char Grilled Flank Steak
Forest Mushroom Ragout, Cabernet Demi Glace

Pan Seared Salmon Fillets
Citrus-Red Pepper Cream

Beer Braised Beef Short Ribs
Crispy Shallots, Braising Jus

Pan Seared Chicken Breast
Marsala Braised Local Mushrooms

Grilled Pork Tenderloin
Bacon and Onion Jam

STARCHES

select one

Parmesan Potato Gratin
White Cheddar Polenta
Garlic Whipped Potatoes
Long Grain and Wild Rice Pilaf
Mac & Cheese
Herb-Manchego Stone Ground Grits

VEGETABLES

select one

Sauteed Seasonal Medley of Vegetables
Roasted Asparagus with Garlic Oil
Curried Cauliflower
Grilled Peppers and Squashes with Caramelized Onion Coulis
Roasted Root Vegetable Medley with Truffle Honey
Ratatouille

DESSERTS

select one

Vanilla Bean Cheesecake with Fresh Berries and Whipped Cream
Flourless Chocolate Cake
Banana Pudding

Pecan Pie with Spiced Whipped Cream
Hot Apple Crisp
ITALIAN THEME DINNER BUFFETS

Buffet offered for 1.5 hours | Minimum of 25 guests | Surcharge of $150 will apply for less than required minimum guest count
Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

$48 per person

Traditional Caesar Salad
Romaine Hearts Tossed with Shaved Parmesan, Herbed Croutons, Caesar Dressing

Italian Wedding Soup

Caprese Salad
Heirloom Cherry Tomatoes, Mozzarella Pears, Basil Pesto, Balsamic Reduction

Garlic Rolls

ENTREES
select two

Chicken Marsala
Pan Seared Chicken Cutlets, Marsala Braised Mushrooms, Garlic Cream

Chicken Parmesan
Crispy Breaded Chicken Cutlets, House Marinara, Italian Cheese Blend

Garlic Shrimp Pasta
Penne Pasta, Shrimp, White Wine, Garlic, Fresh Herbs

Lasagna di Carne
Italian Sausage, Seasoned Ground Beef, Marinara, Mozzarella, Parmesan

Lasagna di Verdure
Ricotta, Grilled Seasonal Vegetables, Pesto Cream, Mozzarella, Parmesan

SIDES
select one

Baked Tortellini Marinara
Penne Pasta In A Parmesan Cream Sauce

Roasted Broccolini With Garlic Oil
Braised Green Beans With San Marzano Tomatoes

DESSERTS
select one

Vanilla Bean Cheesecake
Fresh Berries, Whipped Cream

Pecan Pie
Spiced Whipped Cream

Flourless Chocolate Cake
Banana Pudding
Hot Apple Crisp
BBQ THEME DINNER BUFFETS

All buffets offered for 1.5 hours | Minimum of 25 guests | Surcharge of $150 will apply for less than required minimum guest count
Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service
$48 per person

Garden Greens Salad
Fresh Vegetables, Ranch Dressing, Balsamic Dressing

Creamy Cole Slaw
Mac & Cheese

ENTREES
select two

Slow Smoked Beef Brisket
Pulled Pork BBQ
Pulled Smoked Chicken

Baby Back Ribs
BBQ Grilled Chicken

DESSERTS
select one

Vanilla Bean Cheesecake
Fresh Berries, Whipped Cream

Flourless Chocolate Cake

Pecan Pie
Spiced Whipped Cream

Banana Pudding

Hot Apple Crisp
HAMILTON PLATED DINNER

Duo plates available upon request | Served with Iced Tea, Water, and Brewed Coffee | Includes Bread Service

SALAD COURSE

select one

Read House Salad
Baby Greens, Tomato, Cucumber, Carrot, Balsamic Vinaigrette or Ranch

Traditional Caesar Salad
Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Bridgeman’s Wedge Salad
Baby Iceberg, Bacon, Tomato, Crumbled Blue Cheese, Blue Cheese Dressing

ENTREE COURSE

select one entree, one starch, and one vegetable

Pan Seared Free Range Chicken Breast
$45 per person
Roasted Garlic Pan Jus

Pan Seared Salmon Fillet
$53 per person
Lemon Herb Cream

Skillet Roasted Gulf Grouper
$60 per person
Red Pepper Beurre Blanc

Braised Short Rib
$60 per person
Braised Jus

8oz Filet of Beef Tenderloin
$75 per person
Cabernet Reduction

6oz Filet of Beef Tenderloin
$65 per person
Cabernet Reduction

Entrée Add Ons
5oz. Lobster Tail $25
Maryland Crab Cake $25
2 each Colossal Shrimp $15

STARCH OPTIONS

Garlic Whipped Potatoes
Parmesan Potato Gratin
Caramelized Onion Bread Pudding
Aged Cheddar Grit Cake
Local Mushroom Risotto

VEGETABLE OPTIONS

Roasted Asparagus
Sautéed Broccolini
Seasonal Medley of Local Vegetables
Roasted Root Vegetable Batons
Garlic Green Beans

DESSERT COURSE

select one

Vanilla Bean Cheesecake
Fresh Berry Compote, Whipped Cream

Pecan Pie
Bourbon Caramel, Whipped Cream

Flourless Chocolate Cake
White and Dark Chocolate Sauces, Whipped Cream

Fresh Berry Trifle
White Cake, Macerated Berries, Whipped Cream
**Beverages**

**HOST BAR**
Includes soft drinks and bottled water

1 hour minimum

<table>
<thead>
<tr>
<th>HOUSE BRANDS</th>
<th>$14</th>
<th>PREMIUM BRANDS</th>
<th>$16</th>
<th>TOP SHELF BRANDS</th>
<th>$18</th>
</tr>
</thead>
<tbody>
<tr>
<td>First two hours $14 per person, per hour.</td>
<td></td>
<td>Each additional hour $14 per person.</td>
<td></td>
<td>Each additional hour $16 per person.</td>
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<tr>
<td>Each additional hour $12 per person.</td>
<td></td>
<td>Includes spirits, beer, seltzers and house wine.</td>
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<tr>
<td>PREMIUM BRANDS</td>
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<tr>
<td>First two hours $16 per person, per hour.</td>
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<tr>
<td>Each additional hour $14 per person.</td>
<td></td>
<td>Includes spirits, beer, house wine, and seltzers.</td>
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</table>

Upgraded wines by the glass available for an additional fee per person, per hour. Speak to your event manager about our offerings.

**HOST & CASH CONSUMPTION BAR**
Includes soft drinks and bottled water

1 hour minimum

<table>
<thead>
<tr>
<th>House Brands</th>
<th>$14</th>
<th>Domestic Beer</th>
<th>$7</th>
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<tbody>
<tr>
<td>Premium Brands</td>
<td>$16</td>
<td>Seltzer</td>
<td>$8</td>
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<tr>
<td>Top Shelf Brands</td>
<td>$18</td>
<td>Assorted Soft Drinks</td>
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<tr>
<td>House Wine</td>
<td>$12</td>
<td>Spring Water</td>
<td>$3</td>
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<tr>
<td>House Wine by the Bottle</td>
<td>$36</td>
<td>Bottled Juice</td>
<td>$5</td>
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<tr>
<td>Imported &amp; Local Craft Beer</td>
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</tr>
</tbody>
</table>

Consumption bar includes options for mixers and classic cocktails (Old Fashioned, Manhattan, Margarita, etc.).
Inquire with your service manager about speciality cocktails.

Host and Consumption Bar prices are exclusive of a 22% service charge, 9.25% sales tax and 15% state liquor & wine tax.
Bartender fee: $150 for first three hours, $50 for each additional hour, per bartender.
Beverages

**SELECTIONS**

**HOUSE BRANDS LIQUOR**

- Jim Beam Bourbon
- George Dickel 9 Years Tennessee Whiskey
- 100 Pipers Scotch
- Wheatley Vodka by Buffalo Trace
- New Amsterdam Gin
- Castillo Silver Rum
- Gran Centenario Plata Tequila

**PREMIUM BRANDS LIQUOR**

- Chattanooga Whiskey 91 Proof Bourbon
- Jack Daniels No. 7 Whiskey
- Dewar’s White Label Scotch
- Tito’s Handmade Vodka
- Bombay Sapphire Gin
- Bacardi Silver Rum
- Teremana Blanco Tequila

**TOP SHELF BRANDS LIQUOR**

- Buffalo Trace Bourbon
- Crown Royal Canadian Whisky
- J.W. Kelly Rye
- Johnnie Walker Black Label Blended Scotch
- Grey Goose Vodka
- Hendrick’s Scottish Gin
- Zaya Gran Reserva 16 Year Old Rum
- Patrón Silver Tequila

Cordials, Brandy and Cognac available on request.

**HOUSE WINE BY THE GLASS**

- Silver Gate Cabernet Sauvignon
- Silver Gate Pinot Noir
- Silver Gate Chardonnay
- Silver Gate Pinot Grigio
- La Vielle Ferme Rosé
- Wycliff Brut

Upgraded wines by the glass available for an additional fee. 
Speak to your event manager about our offerings.

**BEER SELECTION**

**DOMESTIC BEERS**

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- Sam Adams

**LOCAL CRAFT BEERS**

- Select offerings from
  - Hutton & Smith Brewing Company
  - WanderLinger Brewing Company
  - OddStory Brewing Company

**IMPORTED BEERS**

- Corona Extra
- Guinness
- Heineken
- Stella Artois

**SELTZERS**

- High Noon Seltzer
SPECIALTY BARS
1 hour minimum

BRUNCH BAR
Build your drink to your preference
$12 per person, per hour

MIMOSAS & BLOODY MARYS
Included assorted juices and Bloody Mary garnishes

GATSBY’S PRIVATE BAR
Create your own special selection of whiskeys, bourbons and scotch. Includes beer, house wine, assorted soft drinks & bottled water.
Minimum of 20 guests | 1 Hour Minimum
$39 per person, per hour

Beverages

<table>
<thead>
<tr>
<th>Bourbon</th>
<th>Rye</th>
<th>Scotch</th>
<th>Whiskey</th>
</tr>
</thead>
<tbody>
<tr>
<td>select three</td>
<td>select one</td>
<td>select one</td>
<td>select two</td>
</tr>
<tr>
<td>Basil Hayden’s</td>
<td>Bulleit</td>
<td>Chivas Regal 12yr Single Malt</td>
<td>Crown Royal Canadian Whisky</td>
</tr>
<tr>
<td>Blue Note Juke Joint</td>
<td>Chattanooga Whiskey 99 Proof</td>
<td>Dewar’s Speyside Single Malt</td>
<td>George Dickel 12yr Tennessee</td>
</tr>
<tr>
<td>Bulleit</td>
<td>Elijah Craig</td>
<td>Johnnie Walker Red Label Speyside Blended</td>
<td>Sour Mash Whiskey</td>
</tr>
<tr>
<td>Chattanooga Whiskey 91 Proof</td>
<td>Woodford Reserve</td>
<td>Smokehead Islay Single Malt</td>
<td>Jack Daniel’s Tennessee Whiskey</td>
</tr>
<tr>
<td>Elijah Craig Small Batch</td>
<td>Sazerac</td>
<td></td>
<td>Jameson Irish Whiskey</td>
</tr>
<tr>
<td>Four Roses Small Batch</td>
<td></td>
<td></td>
<td>Suntory Toki Japanese Whisky</td>
</tr>
<tr>
<td>Jim Beam</td>
<td></td>
<td></td>
<td>West Cork Irish Whiskey</td>
</tr>
<tr>
<td>Maker’s Mark</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Beverages

NON-ALCOHOLIC BEVERAGES

INFUSED WATER STATIONS

<table>
<thead>
<tr>
<th>Infused Water</th>
<th>Price per gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Apples &amp; Cinnamon Sticks</td>
<td>$25</td>
</tr>
<tr>
<td>Fresh Cucumbers</td>
<td>$20</td>
</tr>
<tr>
<td>Lime, Lemon and Oranges</td>
<td>$25</td>
</tr>
<tr>
<td>Watermelon &amp; Basil</td>
<td>$28</td>
</tr>
<tr>
<td>Lime &amp; Lavender</td>
<td>$25</td>
</tr>
</tbody>
</table>

MINERAL WATER

<table>
<thead>
<tr>
<th>Mineral Water</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>8oz San Pellegrino Sparkling</td>
<td>$5</td>
</tr>
<tr>
<td>1 Liter San Pellegrino Sparkling</td>
<td>$10</td>
</tr>
<tr>
<td>500ml Aqua Panna Spring</td>
<td>$5</td>
</tr>
<tr>
<td>1 Liter Aqua Panna Spring</td>
<td>$10</td>
</tr>
</tbody>
</table>

SODAS

12oz Cans

$3 each

Coca Cola, Diet Coke, Sprite, Sprite Zero
CATERED EVENTS POLICIES

We offer a variety of dining options from breakfast and luncheon events to elegant served dinners and themed buffets featuring the freshest local menu items. Our Executive Chef will be glad to assist in customizing menus to fit your needs.

In order to properly prepare for your event a confirmed attendance is required five working days prior to your event. This final guaranteed number, within 5% of confirmed attendance, must be received by 12:00 noon on date specified above. Your final bill will be based on the guaranteed number or the actual attendance, whichever is greater. Meals will be prepared based on your guaranteed number.

All pricing excludes 22% service charge and 9.25% sales tax. Menus may require modification if guaranteed numbers are less than specified minimums.

Any outdoor function may be moved indoors due to rain, wind or the forecast of rain based on the National Weather Service information. A 12 hour minimum advance location decision will be made by The Read House giving proper notification to the client. If the client wishes to delay the decision or chooses to stay outdoors against predicted bad weather, and inclement weather forces the function to move indoors, there will be an additional per person charge added to the group’s account.

CATERING & CONFERENCE SERVICES INFORMATION

SHIPPING & LABELING

Please label all Packages and Pallets as Follows:
The Read House Hotel
Attn: Conference Planning Manager
107 W M.L.K. Blvd.
Chattanooga, TN 37402
Hold for: “Group Name, Name of Onsight Point Person, Conference Date”

The Read House will accept (10) registration boxes complimentary. Any additional boxes or freight will require a $5 per box handling fee. Exhibits and larger boxes (over 50 lbs) will incur an additional fee (minimum of $25 per piece).

There will be a 22% handling fee for all outgoing freight shipped through the Conference Services Offices.

PACKAGES & PALLETTS

INCOMING TO THE READ HOUSE

To ship packages to The Read House, we recommend using a carrier that provides a tracking number. Please use the sample provided for the labeling of any shipments to the hotel for your program. We request that vendor shipment come in no sooner than 3 days prior to the event.

OUTGOING FROM THE READ HOUSE

The Read House does not have regularly scheduled FedEx or UPS pickup. It is the responsibility of the guest to notify their carrier and arrange for pickup. It is the responsibility of the guest to provide any shipping labels and packaging materials.

The Read House does not offer unloading, loading, or re-packaging services. If your group requires this service, please ask your Planner to recommend one of our preferred vendors. The Read House is not liable for any missing or damaged packages.

MEETING AND EXHIBIT CHARGES

Registration Desk: The Read House will provide complimentary registration tables for groups requesting registration. Additional set up requirements may be arranged and additional fees.

Keys: Function room keys are available with a signed “Key Acceptance Form” available through the Conference Services Office.

Exhibit Charges: There will be a $25 per table charge, which includes one table, two chairs, cloth and garbage receptacle. Additional charges will be applied for additional linen, electrical, special lighting or other equipment requests.

TELEPHONES

The Read House can provide a conference phone for a $250 fee. Please inform your event manager if a conference phone is needed for your meeting.

INTERNET

The Read House is equipped with complimentary Wi-Fi Internet service however speed cannot be guaranteed for large streaming demand. Fees may apply to accommodate specific internet requirements.

Our Catering and Conference Services staff will be happy to assist you with entertainment, centerpieces, decor and additional items to enhance your event.

We look forward to working with you on your upcoming event.