



THE READ HOUSE 1872

CATERING MENU

2025



THE READ HOUSE

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 boasts 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
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

All food items are required to be purchased for the guaranteed guest count

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, 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 Sparking Water	\$10 per liter
Aqua Panna Spring Water	\$10 per liter
Coke Soft Drinks	\$4 each
Bottled Water	\$4 each
Assorted Milk (Whole, 2% or Skim)	\$9 per liter

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.

BREAKS & 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 each

Chocolate Covered Strawberries \$36 per dozen

MOVIE MADNESS

Assorted Potato Chips (Individual Bags) \$4 each

Pretzels (Individual Bags) \$4 each

Popcorn \$4 each

HEART HEALTHY

Vegetable Crudité Cups with House-Made Dips \$5 each

Assorted Granola Bars \$4 each

Trail Mix \$4 each

Fresh Fruit Cups \$5 each

LUNCH BUFFETS

All buffets are offered for 1.5 hours | Served with Iced Tea, Water, and Brewed Coffee on request
Surcharge of \$150 will apply for less than required minimum guest count

SOUTHERN SOUL BUFFET

\$36 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

THE ITALIAN BUFFET

\$36 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 on request
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 Spreads

Assorted Kettle Cooked Chips

Freshly Baked Cookies and Brownies

SOUPS & SANDWICHES

select three

Tomato Basil Bisque

Garden Vegetable Soup

Southwest Black Bean & Chicken Soup

Smoked Turkey Breast with Aged Cheddar on Wheat Berry

Roast Beef and Havarti on Baguette

Honey Ham and Swiss on Sourdough

Prosciutto, Heirloom Tomato-Fresh Mozzarella on Ciabatta

Hummus and Seasonal Vegetable Wrap

SOUTHWESTERN LUNCH BUFFET

\$34 per person | 25 guests minimum

Southwest Black Bean & Chicken Soup

Spanish Rice

Garden Greens Salad

Refried Beans

Fresh Vegetables and Jalapeno-Ranch Dressing

Hard & Soft Taco Shells

Taco Toppings

Fresh Tomato and Tomatillo Salsas

Shredded Cheese, Shredded Lettuce, Sour Cream,
Diced Tomatoes, Diced Onion, Pico De Gallo, Guacamole

Corn Tortilla Chips

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 on request, 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

Parmesan Croutons

Thai Chicken Noodle

Fresh Ginger, Sweet Chili

Traditional Caesar Salad

Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Grilled Vegetable Antipasto Salad

Grilled Eggplant, Zucchini, Red & Yellow Peppers,

Pesto Vinaigrette, Balsamic Reduction

Garden Greens Salad

Cucumber, Tomato, Croutons, Ranch and Balsamic Vinaigrette

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

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

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

Fresh Whole Fruit

Kettle Potato Chips

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 | All displays are offered for 1.5 hours

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 attendant fee for passed Hors D'oeuvres

Each selections must be ordered for at least 1 piece per person for the guaranteed number of guests

HOT SELECTIONS

Bourbon BBQ Pork on Jalapeno Arepa	\$110
Pecan Crusted Chicken Bites	\$110
Fontina Chicken Croquettes	\$110
Five Spice Shrimp Sate with Sweet Chili Aioli	\$110
Vegetarian Quesadilla	\$100
Short Rib Empanadas	\$135
Vegetarian Empanadas	\$110
Petite Baked Brie	\$110
Assorted Mini Deep Dish Pizzas	\$110
Hibachi Steak Skewers	\$110
Hot Honey Glazed Applewood Bacon Wrapped Scallops	\$160
Maryland Crab Cakes with Remoulade	\$160
Petite Beef Wellington	\$185
Pimento Cheese Fritters	\$125

COLD CANAPES

Old Bay Poached Shrimp with House Cocktail	\$135
Steak Tartare Shooter with Dijon, Shallot, Fried Capers, Grissini	\$135
Gingered Crab Salad in Phyllo	\$135
Ahi Tuna Tartare on Wonton Crisp	\$135
Deviled Eggs	\$95
Antipasto Skewers (Vegetarian)	\$110

DESSERT CANAPES

Assorted Mini Cheesecakes	\$110
Assorted Dessert Shots	\$85
Mini Cupcake Assortment	\$110

ACTION STATIONS

DINNER COMPLIMENTS

All stations require an attendant at \$150 per station | All stations are offered for 1.5 hours

Minimum of 25 Guests | \$150 surcharge for under 25 guests

Stations require a minimum of 4 Hors D'oeuvres per person or a buffet served at the same time to qualify

PASTA STATION

\$18 per person

Served with Garlic Rolls

PASTAS

select two

Tortellini, Penne, Mushroom Ravioli

SAUCES

select two

Marinara, Garlic Cream, Arrabiatta, Bolognese

TOPPINGS

select two

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

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

Carving stations must be ordered for the guaranteed number of guests

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 Glaze

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 on request | Includes Dinner Rolls

\$50 per person

SOUPS & SALADS

select two

Tomato Basil Bisque

Parmesan Croutons

Chicken Corn Chowder

Sweet Corn, Applewood Bacon, Potatoes, Creamy Velouté

Garden Greens

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

Spinach Salad

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

Traditional Caesar Salad

Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Grilled Vegetable Antipasto Salad

Grilled Eggplant, Zucchini, Red & Yellow Peppers, Pesto Vinaigrette, Balsamic Reduction

ENTREES

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

Burgundy Braised Chicken

Braising Vegetables, Braising Jus

Pan Seared Salmon Fillets

Citrus Red Pepper Cream

Black Peppercorn Crusted Pork Loin

Caramelized Apple Compote

Char Grilled Steak

Forest Mushroom Ragout, Cabernet Demi Glace

Herb Marinated Chicken Breast

Rosemary & Roasted Garlic Cream

STARCHES

select one or select 2 for an additional \$4 per person

Parmesan Potato Gratin

White Cheddar Polenta

Garlic Whipped Potatoes

Long Grain and Wild Rice Pilaf

Mac & Cheese

VEGETABLES

select one or select 2 for an additional \$4 per person

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 on request | Includes Dinner Rolls

\$64 per person

SOUPS & SALADS

select two

Tomato Basil Bisque

Parmesan Croutons

Chicken Corn Chowder

Sweet Corn, Applewood Bacon, Potatoes, Creamy Velouté

Garden Greens

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

Spinach Salad

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

Grilled Vegetable Antipasto Salad

Grilled Eggplant, Zucchini, Red & Yellow Peppers, Pesto Vinaigrette, Balsamic Reduction

Traditional Caesar Salad

Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

ENTREES

select three

Burgundy Braised Chicken

Braising Vegetables, Braising Jus

Pan Seared Salmon Fillets

Citrus-Red Pepper Cream

Black Peppercorn Crusted Pork Loin

Caramelized Apple Compote

Beer Braised Beef Short Ribs

Crispy Shallots, Braising Jus

Herb Marinated Chicken Breast

Rosemary & Roasted Garlic Cream

Pan Seared Chicken Breast

Marsala Braised Local Mushrooms

Char Grilled Steak

Forest Mushroom Ragout, Cabernet Demi Glace

Grilled Pork Tenderloin

Bacon and Onion Jam

STARCHES

select one or select 2 for an additional \$4 per person

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 or select 2 for an additional \$4 per person

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 on request | Includes Dinner Rolls

\$48 per person

STARTERS

all items below included

Traditional Caesar Salad

Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Caprese Salad

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

Italian Wedding Soup

Italian Meatballs, Spinach, Pasta, Savory Chicken Broth

Garlic Rolls

ENTREES

select two

Chicken Marsala

Pan Seared Chicken Cutlets, Marsala Braised Mushrooms, Garlic Cream

Lasagna di Carne

Italian Sausage, Seasoned Ground Beef,
Marinara, Mozzarella, Parmesan

Chicken Parmesan

Crispy Breaded Chicken Cutlets, House Marinara, Italian Cheese Blend

Lasagna di Verdure

Ricotta, Grilled Seasonal Vegetables,
Pesto Cream, Mozzarella, Parmesan

Garlic Shrimp Pasta

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

SIDES

select one or select two for an additional \$4 per person

Baked Tortellini Marinara

Roasted Broccolini With Garlic Oil

Penne Pasta In A Parmesan Cream Sauce

Braised Green Beans With San Marzano Tomatoes

DESSERTS

select one

Vanilla Bean Cheesecake

Fresh Berries, Whipped Cream

Flourless Chocolate Cake

White and Dark Chocolate Sauces, Whipped Cream

Pecan Pie

Spiced Whipped Cream

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 on request | Includes Dinner Rolls

\$60 per person

STARTERS

all items below included

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

Pecan Pie

Spiced Whipped Cream

Banana Pudding

Flourless Chocolate Cake

White and Dark Chocolate Sauces, Whipped Cream

Hot Apple Crisp

Banana Pudding



HAMILTON PLATED DINNER

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

All guests receive the same salad, starch, vegetable and dessert

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 up to two entrees, one starch, and one vegetable

Pan Seared Free Range Chicken Breast

\$45 per person

Roasted Garlic Pan Jus

Pan Seared Salmon Fillet

\$48 per person

Lemon Herb Cream

Skillet Roasted Gulf Grouper

\$60 per person

Red Pepper Beurre Blanc

Braised Short Rib

\$55 per person

Braised Jus

8oz Filet of Beef Tenderloin

\$68 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

Sauteed 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

HOST BAR PACKAGES

Includes soft drinks and bottled water

2 hour minimum | 5 hour maximum

BEER & WINE BAR PACKAGE

Includes 2 domestic beers, 1 local beer,
1 premium beer, seltzers and house wines.

Two Hours	\$26 per person
Three Hours	\$36 per person
Four Hours	\$46 per person
Five Hours	\$56 per person

HOUSE BRANDS BAR PACKAGE

Includes spirits, beer, seltzers, and house wine.

Two Hours	\$28 per person
Three Hours	\$40 per person
Four Hours	\$52 per person
Five Hours	\$64 per person

PREMIUM BRANDS BAR PACKAGE

Includes spirits, beer, seltzers, and house wine.

Two Hours	\$32 per person
Three Hours	\$46 per person
Four Hours	\$60 per person
Five Hours	\$74 per person

TOP SHELF BRANDS BAR PACKAGE

Includes spirits, beer, seltzers, and house wine.

Two Hours	\$36 per person
Three Hours	\$52 per person
Four Hours	\$68 per person
Five Hours	\$84 per person



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

Host 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 24% service charge, 9.25% sales tax and 15% state liquor & wine tax

Bartender fee: \$150 for first four hours, additional \$50 for fifth hour, per bartender | 1 Bartender required per 75 guests

CONSUMPTION BAR

Hosetted or Cash

2 hour minimum | 5 hour maximum

HOUSE BRANDS

\$12 each

Old Forester 86 Bourbon
Wheatley Vodka by Buffalo Trace
New Amsterdam Gin
Bacardi Silver Rum
Lunazul Blanco Tequila

PREMIUM BRANDS

\$16 each

Chattanooga Whiskey 91 Proof Bourbon
Rittenhouse Rye Whiskey
Dewar's White Label Scotch
Tito's Handmade Vodka
Bombay Sapphire Gin
Captain Morgan Rum

TOP SHELF BRANDS

\$18 each

Colonel E.H. Taylor Jr. Small Batch Bourbon
Woodford Reserve Rye Whiskey
Johnnie Walker Black Label Blended Scotch
Grey Goose Vodka
Hendrick's Scottish Gin
Zaya Gran Reserva 16 Year Old Rum
Patrón Silver Tequila

HOUSE WINE BY THE GLASS

\$8 each

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

All wines listed are available by the bottle for \$36 per bottle.
Upgraded wines by the glass available for an additional fee.
Speak to your event manager about our offerings.

PREMIUM BEER

\$7 each

Blue Moon
Corona Extra
Heineken
Sam Adams
Stella Artois

LOCAL CRAFT BEERS

\$8 each

Hutton & Smith Brewing Co. Igneous IPA
OddStory Brewing Co. Woven Stone Vienna Lager
OddStory Brewing Co. Monkey's Heart IPA
Yazoo Brewing Company Gerst Amber Ale

SELTZERS & CIDERS

\$8 each

Angry Orchard Cider
High Noon Seltzer

DOMESTIC BEERS

\$6 each

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

BOTTLED WATER & ASSORTED COKE SOFT DRINKS

\$4 each

BOTTLED JUICE

\$5 each

Consumption bar includes options for mixers and classic cocktails (Old Fashioned, Manhattan, Margarita, etc.).

Inquire with your service manager about specialty cocktails.

Host and Consumption Bar prices are exclusive of a 24% service charge, 9.25% sales tax and 15% state liquor & wine tax
Bartender fee: \$150 for first four hours, additional \$50 for fifth hour, per bartender | 1 Bartender required per 75 guests

SPECIALTY BARS

1 hour minimum | 5 hour maximum

BRUNCH BAR

Includes assorted juices, appropriate liquors and wines, and Bloody Mary garnishes

\$12 per person, per hour

One Hour	\$12 per person	Four Hours	\$48 per person
Two Hours	\$24 per person	Five Hours	\$60 per person
Three Hours	\$36 per person		

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

Bourbon

select three

Basil Hayden's
Blue Note Juke Joint
Bulleit
Chattanooga Whiskey 91 Proof
Elijah Craig Small Batch
Four Roses Small Batch
Jim Beam
Maker's Mark
Wild Turkey 101
Woodford Reserve

Rye

select one

Bulleit
Chattanooga Whiskey 99 Proof
Elijah Craig
Woodford Reserve
Sazerac

Scotch

select one

Chivas Regal 12yr Single Malt
Dewar's Speyside Single Malt
Johnnie Walker Red Label
Speyside Blended
Smokehead Islay Single Malt

Whiskey

select two

Crown Royal Canadian Whisky
George Dickel 12yr Tennessee
Sour Mash Whiskey
Jack Daniel's Tennessee Whiskey
Jameson Irish Whiskey
Suntory Toki Japanese Whiskey
West Cork Irish Whiskey



NON-ALCOHOLIC BEVERAGES

INFUSED WATER STATIONS

price per gallon

Local Apples & Cinnamon Sticks	\$25	Watermelon & Basil	\$28
Fresh Cucumbers	\$20	Lime & Lavender	\$25
Lime, Lemon and Oranges	\$25		

OTHER NON-ALCOHOLIC BEVERAGES

price per drink

Iced Tea	\$45 per gallon	San Pellegrino Sparkling Water	\$10 per liter
Lemonade	\$45 per gallon	Aqua Panna Spring Water	\$10 per liter
Fruit Punch	\$45 per gallon		

Non-Alcoholic Beverages and Infused Water prices are exclusive of a 24% service charge, 9.25% sales tax.



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 24% 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 Onsite 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 & PALLETS

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.