



*Venue at the Lodge*  
FRANKLIN, TN

## RENTAL FEES & BUFFET MENUS

# ROOM RENTAL FEES

*Event space rental fees include: room rental, onsite tables and chairs, on-site coordinator. Event staffing will be determined as appropriate per attended numbers and food & beverage requirements. Other items included or extra include...*

- Wireless Wi-Fi Connection
- 4 Flat Screen TVs with A/V connections
- Ample parking for clients or guests
- Set Up /Tear Down of Table and Chairs to suit your meeting needs
- Continuous coffee Break Station- \$30.00
- Table Cloths (Black or White) \$8.00 a table cloth \$6.00 for Weekly and Monthly groups
- Bar Set up- \$100.00
- Dining Options- See prices below

# ROOM RENTAL FEES CONT...

(Full Day Package) 8 hours total (4 hours for event 3 hours before to decorate 1 hour after to clean up. \$50 charge for every extra hour. \$75 extra an hour on Friday and Saturdays.

Half Day Package 4 hours total (2 hours for event 1 hours before to decorate 1 hour after to clean up. \$50 charge for every extra hour. Only available on Friday or Saturdays for gatherings that are over by 3pm. \$75 extra an hour on Friday and Saturdays.

|                     | Members | Non Members | Holidays | Extra Hours |
|---------------------|---------|-------------|----------|-------------|
| Full Day<br>Fri-Sat | \$550   | \$850       | \$1200   | \$75        |
| Half Day<br>Fri-Sat | \$400   | \$550       | \$1200   | \$75        |
| Full Day<br>Mon-Thu | \$350   | \$400       | \$1200   | \$50        |
| Half Day<br>Mon-Thu | \$250   | \$300       | \$1200   | \$50        |
| Sunday<br>Full Day  | \$400   | \$550       | \$1200   | \$50        |
| Sunday<br>Half Day  | \$300   | \$350       | \$1200   | \$50        |

- NOTE: All events will be charged a 9.75% TN Sales Tax on any food or beverage purchased for the event as well as a 20% Service Charge.
- NOTE: *Final Balance MUST be paid in full no later than 2 weeks BEFORE the event*, or will be subject to cancellation and forfeit any monies previously paid to the Elks Lodge.
- NOTE: If Client purchases Catering through the Elks Lodge, the *Final Headcount is due no later than 14 days BEFORE the event*. Final balance must be paid at least 24 hours in advance of the event.
- NOTE: Clients MUST purchase event insurance for their event. Nashville Franklin Elks Lodge MUST be listed as “additionally insured” on the policy in order for it to be valid. *Clients may purchase Event Insurance through the Elks Lodge for \$175.*

***Because the price drop is significant, members will no longer be able to rent the Venue for non-members.***

#### **MEMBERS:**

- **Event Insurance:** \$165 (Price set by the Grand Lodge) or provide your own.
- (**\$200** refundable security deposit is required to reserve the room. )

#### **NON-MEMBERS:** .

- **Event Insurance:** \$175 (Price set by the Grand Lodge) or provide your own.
- (**\$250** refundable security deposit is required to reserve the room.
- (Depending on the event & the number of attendees, the Venue reserves the right to require security) **\$300 4 hours 75 every extra hour.**
- The host must provide the anticipated number of guests attending their event and will be expected to ensure that number does not exceed the number provided, within reason.
- The max number of guests should not exceed 125 people.



# BUFFET DINNERS

*Buffet includes- Non-alcoholic beverages provided include: Water, Sodas and Tea. Minimum of 25 orders for everyday events and Minimum of 75 for events on a Holiday events.*

**One Entrée with 3 sides & dessert \$22.00 Two Entrees with 3 sides & dessert \$26**  
**Roast Beef or Ribeye with 3 sides & dessert \$30.00**  
**Roast Beef or Ribeye and 2nd Entree listed below with 3 sides & dessert \$35.00**  
**Steak and Ribeye with 3 sides & dessert \$45.00**

## Entrée Options

- Chicken Breast(Grilled or Fried)
- Pork Chop

- Ribeye
- Roast Beef

## Side Options

- Mac & Cheese
- Tossed House Salad with both Caesar and Italian Dressings
- Broccoli
- Vegetable Medley
- Oven Roasted Potatoes
- Garlic Mashed Potatoes
- Baked Beans
- Mac & Cheese
- Baked Beans
- Fresh Dinner Rolls

## Dessert Options

- Chocolate Cake
- Choice of cobbler (*Apple, Peach, Cherry, Blackberry*) of Cobbler (*Apple, Peach, Cherry, Blackberry*)



## Special Buffet Themes

- **South of the Border Buffet \$20 per person** *Everything to build your perfect Chicken, beef or vegetable taco . sautéed red and green peppers, sautéed onions, chopped lettuce, shredded cheese, Diced tomatoes, sour cream ,salsa ,Jalapeños, guacamole taco shells and soft tortillas. Served with refried beans.*

**Little Italy Buffet \$20 per person** *Everything you need to build the perfect bowl of pasta. Served with penne or spaghetti noodles, zesty marinara sauce, creamy alfredo sauce, parmesan cheese, and fresh garlic bread.*

**Lasagna Feast \$20 per person** *Your choice of meatball, sausage, or vegetable Lasagna. With a house Caesar and Italian dressing and garlic Bread.*



## FOOD BARS\*

### Mashed Potato Bar

**\$14 per person**

*Your choice of mashed potato*

#### Potato Options select one

- Buttermilk Mashed
- Garlic Mashed
- Cheddar Mashed

### Bacon Bits Mac N Cheese Bar

**\$14 per person**

*Freshly prepared  
four-cheese macaroni served with your  
choice of toppings*

#### Toppings

- Butter
- Sour Cream
- Chives
- Shredded Cheeses
  - Diced Tomatoes
- Salsa

#### • Toppings

- bacon bits
- diced tomatoes
- sour cream
- Chives
- Shredded Cheeses
  - sautéed onions
  - mushrooms

• 20% service charge will be applied to final bill. 9.75% TN State Sales Tax will be applied to final bill.



## BAR PACKAGE

**Host Bar Setup \$100**

**Bar Package Wine Liquor & Beer**

Setup Fee (Includes 1 bartender for any 4-hour block as requested and once approved by the Event Manager).

**\$6 House Wines**

**\$5 Domestic Beer**

**\$5 Well Drinks**

**\$7 Imported Beer**

**\$8 Mixed Cocktails**

**\$9 Premium Liquor Drinks**

➤ *(Cash Bar – 20% fee & 9.75% sales tax added to final bar tab.)*

➤ *(Open Bar – 20% fee & 9.75% sales tax added to final bar tab.)*



# REQUIREMENTS FOR ALL FOOD AND BEVERAGE

- Prices are guaranteed for 30 days from the time of this quote.
- Dietary/Allergy meal requirements will be accommodated if prior notice is given (minimum 7 days prior to event).
- All prices are per person. Guaranteed number of guests attending your event are due no later than 7 days before your event.
- Server is required for any food services at your event. \$75 server fee will be applied to your bill for up to 4 hours service.
- \$100 Bar Set up fee is required for Bar Service at your event. This fee includes a bartender for up to 4 hours.
- Final payment for your event is due no later than 14 days before your event. *(Bar services that are to be billed upon consumption will be due at the end of your event before you leave the premises.)*
- A 9.75% TN State Sales Tax will be applied to your final bill.
- A 20% service charge will be applied to your final bill for

food and alcohol services.

- Event Insurance is required for all events held at the Nashville-Franklin Elks Lodge. You may obtain your own event insurance, but the Elks Lodge #72 must be named as “additionally insured” on your policy for it to be valid. You may purchase Event Insurance through the Elks Lodge for an additional \$175.

# DIRECTIONS TO THE VENUE

## Coming from Downtown Nashville

Take exit 65 of I-65S, turn right onto Hwy 96 and then left onto South Royal Oaks Blvd at the intersection. You will take your 2<sup>nd</sup> left onto Oak Meadow Drive, and the Venue is located past the new apartments, around the curve at the top of the hill on your right just after the 30mph speed sign. Great big black gate will be seen as you enter the parking lot.

## Coming from South of Franklin

Travel on I-65N and take exit 65, turn left onto Hwy 96 and then take a left onto South Royal Oaks Blvd. You will take your 2<sup>nd</sup> left onto Oak Meadow Drive, and the Venue is located past the new apartments, around the curve at the top of the hill on your right just after the 30mph speed sign. Great big black gate will be seen as you enter the parking lot.

## Contact Information

**Brittany Emsweller**

**Venue at the Lodge**

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