



Gaylord Opryland Exhibitor/Sponsor Catering & Services Menu

In today's economy and hyper-competitive market, the pressure is on to make every dollar produce results. As an exhibitor, you want to stand out head and shoulders above the crowd to draw in your target audience.

Gaylord Opryland's Catering Managers can help you attract qualified traffic and meet your goals by creating custom and unique experiences for your booth.

- Out Exhibit your competitors
- Create more networking opportunities
- Increase face time with prospective customers
- Generate more leads
- Gain the competitive edge

For additional information, please contact your Catering Manager

!

Contact Information			
Contact Name	Title	Phone Number	Fax Number
Company Name		Company Mailing Address	
On-Site Contact Name	On-Site Phone Number	On-Site Email Address	

Order Information			
Exhibit Hall Day/Date	Booth Number	Phone Number	Fax Number



Specialty Machine Rentals

Item	Max Avail.	Description	Price	Start Time	End Time
Coffee Stop Express – Delta Junior	1	Pricing includes 2 Baristas & Electrical Power	\$1000++ per hour rental 2-Hour Minimum Estimated capability: 120-150 drinks / hour		
VIP Latte/Esspresso Machine	2	Pricing includes 1 Attendant & Electrical Power	\$350++ per hour rental 2-Hour Minimum Estimated capability: 45 drinks / hour		
Super Soft Pretzel Warmer & Mustards Table-Top Display	2	Pricing includes 1 Attendant & Electrical Power	\$150++ per hour *Pretzels: \$6.50++each 2-Hour Minimum		
Bake-in-Booth Cookie Oven Table-Top Display	2	Pricing includes 1 Attendant & Electrical Power	\$350++ per hour 2-Hour Minimum Estimated capability: 5 dozen / hour		
<u>Table Top</u> Ice Cream Freezer Assorted Ice Cream Novelties	4	Number of Ice Cream Bars must be guaranteed in advance. & Electrical Power	Minimum of 25 *Bars: \$6.00++ each		
<u>Roll-In</u> Ice Cream Freezer Assorted Ice Cream Novelties	2	Number of Ice Cream Bars must be guaranteed in advance. & Electrical Power	Minimum of 75 *Bars: \$6.00++ each		
Popcorn Machine with Seasonings Table-Top Display	3	Pricing includes 1 Attendant & Electrical Power	\$275++ per hour* 2-Hour Minimum Estimated capability: 100 bags / hour *\$3.25++ per bag		

* = Supplies are additional

++ = Service Charge (25%) and Tax (9.25%) are additional

Non-Alcoholic Beverage Service

Non-Alcoholic Beverage Service						
Item	Price	Start Time	End Time	Starting Quantity	Refresh? Yes or No	MAX Quantity
Freshly Brewed Coffee Regular*	\$97.00++ per gallon			Gallons		Gallons
Freshly Brewed Coffee Decaffeinated*	\$97.00++ per gallon			Gallons		Gallons
Selection of Hot Teas Assorted White Lion*	\$97.00++ per gallon			Gallons		Gallons
Fresh Iced Tea or Lemonade*	\$97.00++ per gallon			Gallons		Gallons
Assorted Bottled Soft Drinks**	\$5.50++ each					
Still & Sparkling Bottled Water**	\$5.50++ each					
5 gallon Water Cooler	\$250.00++ each					
Bottled Vitamin Water**	\$6.00++ each					
Bottled Fruit Juices**	\$5.50++ each					
Bottled Energy Drinks**	\$6.00++ each					
Starbucks Frappuccino® **	\$6.00++ each					
* = (1) Gallon generally serves 12 - 16 cups. ** = Bottled drinks are charged on actual consumption. ++ = Service Charge (25%) and Tax (9.25%) are additional						

Alcoholic Beverage Service

Alcoholic Beverage Service				
Items on Consumption	Price	Start Time	End Time	
Resort Brand Liquor Drinks	\$11.00+++ per drink			Resort Brand Liquors Grey Goose, Bacardi Superior, Mt. Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, Avion Silver, Hennessy Privilege VSOP Deluxe Brands Liquors Absolut, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniel's, Seagram's VO, 1800 Silver, Courvoisier VS Wine J.W. Morris Chardonnay Sycamore Lane Cabernet Sauvignon Premium/Imported Beer Heineken, Corona, Samuel Adams, Yazoo Local Brew Domestic Beer Budweiser, Bud Light, Miller Lite, Redbridge (GF)
Deluxe Brand Liquor Drinks	\$10.00+++ per drink			
Wine – Chardonnay, Cabernet Sauvignon	\$10.00+++ per drink			
Premium/Imported Beer	\$8.00++ per drink			
Domestic Beer	\$7.50++ per drink			
**Hand-Crafted Cocktails	\$13.00+++ per drink			
Alcoholic beverages being served require the assistance of a Gaylord Opryland Bartender. Bartender fees are \$100.00 per event/4 hours. ** = Hand-Crafted Cocktails can be customized to reflect company name/logo colors. ++ = Service Charge (25%) and Tax (9.25%) are additional. +++Liquor and Wine incur a beverage Tax of 15%.				

Beer Bar Specialty Packages

Package	Description	Price	Start Time	End Time
Local Brew Crew Hometown Bottled Brews	<u>Bottles of Yazoo Brews</u> Pale Ale , Dos Perros, Hefeweizen, Sly Rye Porter <u>Bottles of Blackstone Brew</u> Chaser Pale Ale (German Style Kolsch) A.P.A. (American Pale Ale) Nut Brown Ale (English Brown Ale) St. Charles Porter (Brown Porter)	Select (4) Brews: - Initial bar setup \$800++ (estimated 96 beverages) - Replenishments on consumption at \$8.00++ each		
Classic Keg Options	Single Taps available in your booth! Budweiser and Bud Light	- Single Selection \$1,000++ (estimated 165 beverages) *\$75 Keg Box Rental		
Local / Craft Keg Options! 	Nashville's own Tennessee Brew Works! Southern Wit (Belgian Ale), Extra Easy (English Pale), Basil Ryeman (Farmhouse Ale), Cutaway (Indian Pale Ale), Country Roots (Sweet Potato Stout) Single Taps available in your booth!	- Single Selection \$1,500++ (estimated 165 beverages) *\$75 Keg Box Rental		

Alcoholic beverages being served require the assistance of a Gaylord Opryland Bartender. Bartender fees are \$100.00 per event/4 hours. All Bars have a Minimum Revenue Requirement of \$500.00 per event/4 hours.

++ = Service Charge (25%) and Tax (9.25%) are additional. Liquor, Wine, and (HG) High Gravity Beer also incur a Tax of 15%.

Specialty Bar Packages

Package	Description	Price	Start Time	End Time
Tennessee Wine Bar	Arrington Vineyards – Red Fox, Stag White, Chardonnay, and Cabernet Sauvignon Elvis Wines – Cabernet & Chardonnay	White Wines - \$43++/bottle Red Wines - \$45++/bottle *12 bottle minimum order		
Whiskey Bar – Tasting Bar *Add an Expert Requested	½ oz. Tasting Pours of George Dickel Barrel Select, Gentlemen Jack, Corsair Triple Smoke, Evan Williams Single Barrel, Bulleit Bourbon 10yr, Bernheim Wheat Whiskey	- Initial bar setup \$1,650+++ (estimated 316 cocktails) - Replenishments \$262++ for average 26 drinks per brand		
Jack Daniel's Bar	Cocktail Menu designed with Jack Daniel's, Jack Honey, Gentlemen Jack, and Single Barrel	- Initial bar setup \$1,500+++ (estimated 132 cocktails) - Replenishments \$246+++ for average 33 drinks per brand		
Moonshine Station *Add genuine Moonshiners!	Cocktail Menu designed with Popcorn Sutton's, Troy & Sons Platinum, Short Mountain Distillery and world famous Climax Moonshine.... (Discovery Channel's TV Show "Moonshiners")	- Initial bar setup \$1,800+++ (estimated 200 cocktails) - Replenishments \$262+++ for average 25 drinks per brand		
Bloody Mary Bar	Bloody Mary Bar designed with Grey Goose, Absolut, Absolut Peppar and Smirnoff Vodkas Bar of accompaniments to build your bloody!	- Initial bar setup \$1,500+++ (estimated 120 cocktails) - Replenishments \$242++ for average 23 drinks per brand		

Alcoholic beverages being served require the assistance of a Gaylord Opryland Bartender. Bartender fees are \$100.00 per event/4 hours. All Bars have a Minimum Revenue Requirement of \$500.00 per event/4 hours.

++ = Service Charge (25%) and Tax (9.25%) are additional. Liquor, Wine, and High Gravity Beer also incur a Tax of 15%.

Boxed Lunches					
Your Selections	Delivery Time	Quantity	Side #1	Side #2	Dessert
Assorted Soft Drinks	\$5.50++ each				
Still Bottled Water	\$5.50++ each				
Bottled Vitamin Water	\$6.00++ each				
Bottled Fruit Juices	\$5.50++ each				
Bottled Energy Drinks	\$6.00++ each				
Starbucks Frappuccino®	\$6.00++ each				
Please order a minimum of 7 days in advance, preferably 14 days prior is appreciated! Please select the same side items and dessert item for all boxed lunches, per day. ++ = Service Charge (25%) and Tax (9.25%) are additional					

Boxed Lunches | \$40.00++ each

▶ All boxed lunches include an entrée, two side options and a dessert.
 Soft drinks and bottled beverages are available on consumption.

Sliced Beef on Ciabatta Buns

Sliced beef, aged cheddar, lettuce and tomato with horseradish cream

Sliced Beef Wrap

Sliced beef, roasted corn salsa, butter lettuce with chipotle mayonnaise

Turkey Club Wrap

Smoked turkey, Swiss cheese, bacon, lettuce, tomato and herb mayonnaise

New Age Caesar Salad

Italian chicken, romaine lettuce, grape tomato, black olives, shaved parmesan and garlic croutons

Sides

- Marinated Pasta Salad
- Southern Potato Salad
- Bag of Chips or Pretzels
- Fruit Salad

Desserts

- Chocolate Fudge Brownie
- Rice Crispy Treat
- Christie Cookie
- Candy Bar

A La Carte				
Item	Price	Start Time	End Time	Quantity
Breakfast Bakeries (Muffins & Breads)	\$60.00++ per dozen			Dozen
Toaster Station of Fresh Bagels with House Made Cream Cheese	\$60.00++ per dozen			Dozen
Jumbo Cinnamon Buns	\$60.00++ per dozen			Dozen
Mascarpone Marble Brownies	\$60.00++ per dozen			Dozen
Assorted Cookies	\$60.00++ per dozen			Dozen
Assorted Cupcakes	\$65.00++ per dozen			Dozen
Deluxe Mixed Nuts	\$45.00++ per lb			Lb(s)
Assorted Hershey's Candy by the Pound	\$18.00++ per lb			Lb(s)
Candy Bars (charged on consumption)	\$5.00++ each			
Nutri-Grain, Granola, Power Bars (charged on consumption)	\$4.25++ each			
Assorted Chips, Pretzels, Popcorn Bags (charged on consumption)	\$4.50++ each			
Whole Fruit (Bananas, Apple, Oranges and Pears)	\$3.50++ each			
++ = Service Charge (25%) and Tax (9.25%) are additional				

Cold Hors d'Oeuvres				
Cold Item	Price	Start Time	End Time	Quantity
Jack Daniel's Whiskey-Soaked Cherries (V) Mascarpone cream on brioche	\$7.50 ++ per piece			
Mini Mozzarella with Tomato (V) Basil and aged balsamic	\$7.50 ++ per piece			
Mini Antipasto Skewers Salami, mozzarella and olives	\$7.50 ++ per piece			
Low Country Shrimp Salad Crumbled pepper bacon	\$7.50 ++ per piece			
Smoked Salmon on Rye Scallion Creme Fraiche	\$7.50 ++ per piece			
Seared Duck* Blackberry glaze and pomegranate cream on brioche	\$7.50 ++ per piece			
Smoked Salmon Lollipop Candied pecan crust	\$7.50 ++ per piece			
Crab Salad on a Cucumber Chives	\$7.50 ++ per piece			
Marinated Ahi Tuna Poke Crispy wonton with Asian slaw	\$7.50 ++ per piece			
Peppered New York Strip Spicy avocado salsa on naan bread	\$7.50 ++ per piece			
Lamb Tartare Crostini Mint, capers and shallots	\$7.50 ++ per piece			
++ = Service Charge (25%) and Tax (9.25%) are additional				

Hot Hors d'Oeuvres				
Hot Item	Price	Start Time	End Time	Quantity
Chicken Cashew Spring Roll Sweet chili sauce	\$7.50 ++ per piece			
Chicken and Cheese Empanada	\$7.50 ++ per piece			
Leek Fondue Tartlette (V)	\$7.50 ++ per piece			
Barbecue Pulled Pork Biscuit	\$7.50 ++ per piece			
Vegetarian Spring Rolls (VV) Blue ginger sauce	\$7.50 ++ per piece			
Manchego Quince Tart (V)	\$7.50 ++ per piece			
Beef Satay Chimichurri dipping sauce	\$7.50 ++ per piece			
Thai Chicken Satay Peanut sauce	\$7.50 ++ per piece			
Shrimp Tempura Sweet chili sauce	\$7.50 ++ per piece			
Mini Beef Wellington Bearnaise sauce	\$7.50 ++ per piece			
Paella Bite (Contains Seafood)	\$7.50 ++ per piece			
Andouille Sausage Puff	\$7.50 ++ per piece			
Beef Short Rib on a Paddle Wrapped with bacon	\$7.50 ++ per piece			
Mini Crab Cake Spiked aioli and Tennessee chow chow	\$7.50 ++ per piece			
Chicken Lemon Grass Pot Sticker Scallion soy sauce	\$7.50 ++ per piece			

++ = Service Charge (25%) and Tax (9.25%) are additional

Reception Displays & Stations

Package	Description	Price	Start Time	End Time
Artisanal Cheese Display	Selection of Domestic and Imported Cheese Garnished with Seasonal Fruit, Sliced Breads, Preserves and Gourmet Crackers	\$20.00++/person		
Shrimp Cocktail Bar	Jumbo Shrimp, Spicy Remoulade and Spiked Cocktail Sauce (Based on 5 Pieces Per Person)	\$27.00++/person		
Fresh Fruit Display	Fresh Fruit with Honey and Walnut Dipping Sauce	\$12.00++/person		
Chef's Selection of House Rolled Sushi	California Rolls, Nigiri and Shrimp Dynamite Rolls with Pickled Ginger, Wasabi and Soy Sauce (Based on 4 Pieces Per Person)	\$24.00++/person		
Lettuce Wrap Station	Boston Bibb, Thai Spiced Chicken and Beef & Napa Slaw (Required Attendant)	\$17.00++/person		
Antipasti Display	Parma Ham, Imported Provolone Cheese, Salami, Mortadella, Marinated Peppers, Mushrooms, Grilled Artichokes, Eggplant, Olives and Bread Sticks	\$25.00++/person		
Market Vegetable Crudite	Fresh Vegetables with Buttermilk Green Goddess and Hummus	\$12.00++/person		
Chip and Dip Station	Corn Tortilla Chips, Guacamole, Queso Blanco, Fire Roasted Salsa and Salsa Verde	\$12.00++/person		
TN Hot Chicken and Biscuits	Buttermilk-Brined TN Fried Hot Chicken with Bread and Butter Pickles, Hot Sauce and House Made Biscuits (Requires Attendant)	\$21.00++/person		
Satay Station	Indonesian Beef, Chicken and Vegetable Satays Marinated in Ginger, Green Curry Paste, Grilled Scallions and Asian Dipping Sauces	\$19.00++/person		
Sliders and Chips Station	Choose 2: 1. Molasses Barbecue Pulled Pork with Slaw 2. Beef Patty w/ Pimento Cheese, Mayo, Lettuce & Tomato Relish 3. Peach Barbecue Pulled Chicken with Chow Chow 4. Crab Cakes with Citrus Aioli and Shredded Lettuce 5. Vegan Veggie Burger with Lettuce and House Made Tomato Relish All Sliders Served with House Made Chips (Based on 2 Sliders per person) Required Attendant	\$22.00++/person		
Mac N Cheese Station	Elbow Pasta Served with: <ul style="list-style-type: none"> • Lump Crab Boursin • Cheddar and Bacon • Mushroom and Smoked Gouda 	\$19.00++/person		
Southern Paella Station	Long Grain Rice, Andouille Sausage, Shrimp, Chicken, Charred Peppers and Onions	\$20.00++/person		

++ = Service Charge (25%) and Tax (9.25%) are additional

Reception Carving Stations

Package	Description	Price	Start Time	End Time
Herb & Pepper Crusted Tenderloin of Beef	With Bearnaise Aioli and Artisan Rolls (Requires Carver)	\$23.00++/person		
Smoked Beef Brisket	Slow Smoked Beef Brisket, Peach Mopping Sauce and Cornbread (Requires Carver)	\$17.00++/person		
Sage Rubbed Breast of Turkey	With Cranberry Relish, Pan Gravy and Parsnip Puree (Requires Carver)	\$18.00++/person		

++ = Service Charge (25%) and Tax (9.25%) are additional

Dessert Reception Stations

Package	Description	Price	Start Time	End Time
Fresh Market Reception	<ul style="list-style-type: none"> Crème Brulee – White Chocolate-Raspberry, Coffee and Double Chocolate Macarons – Blueberry, Chocolate, Lemon-Poppy Seed & Raspberry Crepe Station – Berries, Nutella and Fresh Cream 	\$25.00++/person		
Southern Sweets	<ul style="list-style-type: none"> Mason Jar Parfaits – Moon Pie, Goo Goo Cluster and Salted Caramel Brownie Cobblers (served in cast iron skillet) – Apple, Blackberry and Peach Served with Vanilla Ice Cream Pecan Brittle – Hickory-Smoked Cocoa Nibs and Chocolate 	\$23.00++/person		
S'mores Station	<ul style="list-style-type: none"> Toast Your Own S'mores with House Made Marshmallows, Chocolate Bar, Nutella and Graham Crackers S'mores Cupcakes – Chocolate Cupcake with Marshmallow Filling and Chocolate Buttercream Chocolate Bark – Dried Fruit and Nuts 	\$22.00++/person		

++ = Service Charge (25%) and Tax (9.25%) are additional

**Custom/Theme Reception Menus – Please let your Catering Manager know if you would like to customize a menu to more closely fit the vision of your event.*

Other Show Stoppers

*Ask Your Catering Manager About Meetings Imagined Inspired Items

Item	Price	Start Time	End Time	Quantity
Fern / Ivy Baskets (10" pot)	\$30.00++ each/day			
Foliage (10" pot)	\$30.00++ each/day			
Foliage (14" pot)	\$48.00++ each/day			
Seasonal Flowering Plants (6" pot)	\$18.00++ each/day			

++ = Service Charge (25%) and Tax (9.25%) are additional

SERVICE CHARGE AND TAX (++)

All prices are subject to 25% service charge and applicable 9.25% Tennessee State Tax. An additional 15% Tennessee State Beverage Tax will be added to all liquor, wine, and high gravity beers. Prices are subject to change.

GUARANTEES

Guarantees are due by 10:00 AM three working days prior to the event.

FOOD AND BEVERAGE RESTRICTIONS

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Resort by the customers, guests, exhibitors or other suppliers. Any food and beverage ordered on site will be limited to resources we have available and staffing. There will be an \$85 pop-up fee for food and beverage ordered within 72 hours as per Gaylord Opryland's Catering Guidelines.

BOOTH DELIVERY FEE

All booths deliveries/set-ups are subject to a \$50+ fee.

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 setup 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 7 days after such written notice from Gaylord Opryland Resort and Convention Center Nashville.

8. Payment must be made in advance of the function. Events estimated at over \$10,000 may apply for credit to be established at least 30 days prior to the function. One credit has been established to the satisfaction of the Hotel, an event deposit shall be paid at the time of signing. The balance of the account is due and payable 30 days after the date of the function. A deposit of 25 percent of the total balance of social functions is required.

General Information & Policies

1. The Hotel 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. Outdoor Functions – The Hotel reserves the right to make the decision to move any outdoor function to the inside backup space due to inclement weather. You will be advised of all options for your function at a minimum of 8 hours in advance of the event. The Hotel's decision is final.

4. Gaylord Opryland Resort and Convention Center, 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.

5. The Hotel, 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.

BILLING INFORMATION & OPTIONS:**1) COMPANY CHECK**

You may remit payment via company check made to the order of: Gaylord Opryland. The check must be made for 100% of the anticipated charges, estimating any consumption items as well. Your Catering Manager will provide this estimate to you. The check must be received no less than (5) five business days prior to your event date. Any balance left will be billed to the credit card on file (all affiliate accounts must additionally have credit cards on file). Any remaining funds will be promptly returned upon the final account being reconciled.

2) CREDIT CARD AUTHORIZATION FORM

Upon creation of your Account in our system we will automatically send you a secure connection to complete an online Credit Card Authorization. Do NOT send any physical credit card authorization forms directly to the property.

A Deposit of 100% of the estimated amount will be applied to the card 3-5 days prior to the event and the balance at the end of the event. All charges will be applied to card prior to bill being mailed.

*****No Terms Given*****

Please provide tax exempt forms if applicable. Tax Exempt must be federal form 501(C)(3) or Tennessee Tax exempt form, In order to comply with government policies the Hotel must receive a copy of one of the above mentioned forms and payment must be from the tax exempt organization. Taxes will be charged if no form is received and/or credit card does not have exact company name on it.

From:	
Phone:	
E-Mail:	