



## WEDDING PACKET



Calling all romantics, creators and originals: let's celebrate your one-of-a-kind love with a party that will be remembered long after your wedding night. From the ballroom to the rooftop, our unique event spaces were made for you. And as a full-service event facility, we make wedding planning a piece of cake.

### *What's Included*

Hotel tables, chairs, and linens

China, flatware and glassware

Dance floor and riser (with Patterson Ballroom only)

Complimentary cake-cutting

Complimentary champagne toast

10% off menu pricing for any additional events hosted with us during your wedding weekend

(Bridal Lunch, Rehearsal Dinner, Welcome Party, Farewell Brunch)

# OUR SPACES



## PATTERSON BALLROOM

Featuring floor-to-ceiling windows, skyline views and a wrap-around terrace, the Patterson Ballroom has modern elegance, sophistication and style.

### Capacities

Ceremony + Seated Dinner 180

Seated Dinner 200

Ceremony + Cocktail Reception 180

Cocktail Reception Only 300



## WOODLEA

With whimsical décor and stunning 180° views from our 17th floor rooftop, Woodlea is a fairytale perfect city retreat.

### Capacities

Ceremony + Seated Dinner 48

Seated Dinner Only 48

Ceremony + Cocktail Reception 90

Cocktail Reception Only 90

# RECEPTION

Butler fee of \$125 applied for passed hors d'oeuvre, 1 per 50 guests suggested. Cold & hot hors d'oeuvre may be butler passed or stationed.

## COLD HORS D'OEUVRE

Minimum of 2 dozen per item.

DEVILED EGGS \$48/dozen  
Wasabi, Pimento Cheese, or Jalapeno Bacon

CRAB AND AVOCADO TOAST \$72/dozen

CEVICHE SHOTS \$72/dozen  
Rock Shrimp, Hominy, Red Onion

ROOT VEGETABLE CROSTINI \$48/dozen  
Whipped Goat Cheese, Herb Sprouts

SMOKED SALMON \$72/dozen  
Cucumber, Crème Fraiche

TOMATO BASIL FLATBREAD \$60/dozen  
Ricotta, Tomato Basil, AgroDolce

ENDIVE, BURRATA, & TOMATO JAM \$60/dozen

DUCK PROSCIUTTO CANAPES \$72/dozen  
Fig, Manchego

BROCCOLI RICOTTA CROSTINI \$60/dozen  
Pine Nut, Honey

CLASSIC SHRIMP COCKTAIL \$60/dozen

VIETNAMESE NOODLE SALAD \$60/dozen

## HOT HORS D'OEUVRE

Minimum of 2 dozen per item.

HOT CHICKEN MEATBALLS \$72/dozen  
Cheddar Grits

GREEK MEATBALLS \$72/dozen  
Mint Yogurt

CRAB CAKES \$78/dozen  
Creole Remoulade, Fennel Slaw

LOBSTER HUSH PUPPIES \$84/dozen  
Remoulade

ANDOUILLE WELLINGTON \$72/dozen  
Beer Mustard

PORK SPRING ROLLS \$72/dozen  
Pork Belly & Collard Greens

GAUCHO SKIRT STEAK SKEWERS \$74/dozen

CHICKEN EMPANADAS \$70/dozen

TRUFFLE GRILLED CHEESE SANDWICH \$60/  
dozen Taleggio, Truffle Oil

ARTICHOKE & FETA TART \$72/dozen

KOREAN FRIED CHICKEN \$72/dozen  
Kimchi BBQ

## COMPOSITIONS

Priced per person based on 90-minute service.

FARMER'S MARKET CRUDITÉ \$14  
Cucumber Yogurt Dip

ARTISANAL CHEESE DISPLAY \$18  
Tennessee & Kentucky Creameries, Jams, Dried  
Fruits & Crackers

MEZZE \$12  
Hummus, Baba Ganouj, Tzatziki, Olives,  
Pita, & Lavosh

ITALIAN CHARCUTERIE \$18  
Hams, Salamis, Cornichons, Mustards, & Table  
Loaf

ANTIPASTO \$15  
Grilled & Chilled Eggplant, Zucchini, Squash,  
Peppers, & Asparagus

COMBINATION \$24  
Choose a Combination of Any Two Compositions

## LATE NIGHT BITES

Priced per dozen. Minimum of 2 dozen per item.

German Pretzels & Whole Grain Mustard \$48

Fried Chicken or Egg & Cheese Biscuits \$96

Fried Chicken & Waffles \$96

Angus Beef Burger Sliders \$96

# CHEF STATIONS

\$125 Chef fee per 50 guests. Priced per person based on 90-minute service.

## SHAVED TENNESSEE HAM \$18

Pickled Vegetables, Housemade Biscuits & Jelly

## HOT CHICKEN PAELLA \$24

Mussels, Shrimp, Hot Chicken, Saffron Scented Rice

## SHRIMP & GRITS \$28

Tomato Chorizo Gravy, Mushroom Gravy, Local Harvest Ratatouille

## TACO BAR \$24

*Select 2 Proteins:*

Smoked Duck Breast

Sesame Tuna

Ropa Vieja

Shredded Chicken

Skirt Steak

With Guacamole, Sour Cream, Queso, Lettuce, Onion, Lime, Cilantro, Grilled Peppers, Onions & Rice, Flour & Corn Tortillas, Crispy Chips, Hot Sauce Selection

## PASTA BAR \$24

*Select 2 Pastas:*

Cavatappi

Elbow

Spiral

*Select 2 Proteins:*

Chicken

Sausage

Shrimp

With Tomato & Champagne Cream Sauce, Mushrooms, Peppers, Grated Parmesan, Arugula, Pesto Bread Crumbs

## SLIDER BAR Choice of 2: \$18 | Choice of 3: \$24

Angus Beef Burger, American Cheese, Caramelized Onion, Russian Dressing

Fried Chicken, Honey Mayonnaise, Pickles

Short Rib with Cole Slaw

Spicy Pork Belly, Crab Apple Marmalade

Fried Green Tomato, Pimento Cheese, Pepper Jelly

## CARVING STATIONS

*Minimum of 25 persons. Accompanied with Henley Rolls.*

Slow Roasted Prime Rib, Natural Drippings, & Horseradish \$24

Jerk Pork Sirloin, Pineapple Relish \$18

Pit Smoked Tennessee Ham, Bourbon & Brown Sugar Glaze, Mustards \$20

Mole Rubbed Tom Turkey, Pan Gravy \$18

Texas Style Beef Brisket, Pickles & Sauces \$22

## SHELLFISH STATIONS

Tier 1: Chilled Shrimp & Oysters with Cocktail Sauce Mignonette, & Lemons \$32

Tier 2: Shrimp, Oysters, Crab Claws, Crab Salad, Cocktail Sauce, Mignonette & Lemons \$46

Tier 3: Shrimp, Oysters, Crab Claws, Crab Salad, Ceviche, Lobster Tails, Caviar & Accoutrement, Cocktail Sauce, Mignonette, & Lemons \$80

# HEAVY HORS D'OEUVRE PACKAGES

\$125 Chef fee per 50 guests. Priced per person based on 90-minute service.

## SHINDIG \$52

Pimento Cheese Deviled Eggs

Hot Chicken Meatballs, Cheddar Grits

Triple Mac & Cheese

B.L.T. Salad: Lettuce Wedges, Bacon, Cherry Tomato, Blue Cheese, Avocado Ranch

Slider Bar *Select 2:*

Angus Beef Burger, American Cheese, Caramelized Onion, Russian Dressing

Fried Chicken, Honey Mayonnaise, Pickles

Short Rib with Cole Slaw

Spicy Pork Belly, Crab Apple Marmalade

Fried Green Tomato, Pimento Cheese, Pepper Jelly

## FIESTA \$65

Ceviche Shots with Rock Shrimp, Hominy, Red Onion

Gaucho Skirt Steak Skewers

Chicken Empanadas

Southwest Salad : Tender Bibb Lettuce, Cherry Tomato, Black Beans, Corn, Crispy Tortilla, Chia Lime Vinaigrette

Taco Bar *Select 2 Proteins:*

Smoked Duck Breast

Sesame Tuna

Ropa Vieja

Shredded Chicken

Skirt Steak

With Guacamole, Sour Cream, Queso, Lettuce, Onion, Lime, Cilantro, Grilled Peppers, Onions & Rice, Flour & Corn Tortillas, Crispy Chips, Hot Sauce Selection

## SOIREE \$65

Tomato Basil Flatbread, Ricotta, Tomato Basil, AgroDolce

Greek Meatballs, Mint Yogurt

Antipasto Platter: Grilled & Chilled Eggplant, Zucchini, Squash, Peppers, & Asparagus

Mediterranean Salad: Kalamata Olives, Feta, Red Onion, Torn Focaccia, Red Wine Vinaigrette

Pasta Bar

*Select 2 Pastas:*

*Select 2 Proteins:*

Cavatappi

Chicken

Elbow

Sausage

Spiral

Shrimp

With Tomato & Champagne Cream Sauce, Mushrooms, Peppers, Grated Parmesan, Arugula, Pesto Bread Crumbs

## GALA \$75

Artisanal Cheese Display: Tennessee & Kentucky Creameries, Jams, Dried Fruits, & Crackers

Chilled Shrimp & Oysters with Cocktail Sauce, Mignonette, & Lemons

Spinach Salad: Bacon, Cranberry, Feta, Focaccia, Balsamic

Mashed Potato Bar

Slow Roasted Prime Rib Carving Station with Natural Drippings, Horseradish, and Henley Rolls

# DINNER: BUFFET

\$72 Per Person, based on 90-minute service with Bread Service, Frothy Monkey Coffee, Mighty Leaf Teas, and Iced Tea. Served family-style on request.

Choose your own adventure: 1 salad, 1 soup, 3 mains, 2 sides. Add 2 encores for \$8.

## SALAD *Select 1*

Arugula, Beet, Goat Cheese, Pistachio,  
Citronette

Nicoise, Cucumber, Tomato, Olive, Tender  
Greens, Basil, Tuna

Spinach, Bacon, Cranberry, Feta, Focaccia,  
Balsamic

Boston Bibb, Radish, Walnut, Apple,  
Buttermilk Dill Dressing

Bitter Greens, Citrus, Rye Crumble, Sweet  
Sherry Shallot Vinaigrette

## SOUPS & STEWS *Select 1*

Charred Onion & Potato

Italian Wedding

Sausage, White Bean, & Kale

Chicken & Dumplings

Smoked Seafood Chowder

## MAINS *Select 3*

Spit Fire Chicken Roasted Garlic & Lemon

King Salmon Apple & Dill Butter

Grilled Swordfish, Citrus & Olive Tapenade

12-Hour Braised Short Rib with a Sorghum  
Ginger Glaze

Snake River Farms Skirt Steak Chermoula

Pressed Butchers Block Pork Shoulder, Chili  
Rubbed, Red Wine Sauce

Hoison Glazed Tofu with Cabbage,  
Edamame, & Scallion

Shrimp & Grits, Chorizo Tomato Gravy

## SIDES *Select 2*

Farro Risotto

Scalloped Potato

Fried Green Tomatoes & Pimento Cheese

Brussels Sprouts with Peanut Salsa

Mashed Potato Bar

Moroccan Cous Cous

Tennessee Farmers Harvest

Triple Mac & Cheese

Baked Rigatoni with Parmesan Crust

Grilled Asparagus with Spicy Mayonnaise

## DESSERT CARNIVAL (add \$8) *Select 2*

Banana Shooter

Passion Fruit Mousse

Pecan Tart

Fresh Fruit Tart

Turtle Cheesecake

Chocolate Peanut Butter Shots

Funfetti Cupcakes

# DINNER: PLATED

Per-person pricing includes first course and entrée, inclusive of Bread Service, Frothy Monkey Coffee, Might Leaf Teas, and Iced Tea. Add \$8 for dessert.

## FIRST COURSE

Charred Cauliflower Soup

English Pea & Crab Soup

Sweet Corn Chowder

B.L.T. Salad, Blue Cheese & Avocado  
Buttermilk Dressing

Chopped Kale, Sheep's Cheese, Pickled  
Shallot, Bread Crumbs, Creamy Poppy Seed  
Dressing

Bitter Greens, Citrus, Pistachio, Sweet  
Cherry Vinaigrette

Classic Caesar

## ENTRÉES

Sweet Tea Brined Chicken, Cous Cous,  
Heirloom Carrot, Lemon & Thyme \$60

Gulf Market Fish, Edamame Succotash, Pea  
Shoots, Chardonnay Butter \$72

Pan Seared Atlantic Salmon, Broccolini,  
Garlic Chips, Capers \$64

Pressed Butchers Block Pork Roast, Pimento  
Cheese Grits, Skillet Cooked Green Beans, Pan  
Drippings \$60

Snake River Farms Skirt Steak, Glazed  
Cippolini, Scalloped Potato \$66

12oz Center Cut Ribeye, Horseradish Potato,  
Forrest Mushrooms, Gremolata \$74

Filet Mignon and Crab Cake, Red Bliss Potato,  
Asparagus \$84

Wok Fried Quinoa, Grilled Fennel,  
Raddichio, Walnut, Basil \$52

Slow Cooker Red Bean Stew, Fried Cauliflower,  
Mustard Greens, Tomato Preserves, Chervil \$52

## DESSERTS (add \$8)

Mexican Chocolate Mousse with Peanut  
Butter, Caramel, & Chantilly

Lemon Tart, Blueberry, Lavender

Goosey Butter Cake, Lambic Caramel

Red Velvet Cheesecake, Chocolate Crumb

Grapefruit & Buttermilk Pannacotta,  
Crunchy Corn

### Menu Selection Policies

When multiple entrees are offered, the highest priced selection determines the price for all selections.

**Groups of 10-50 guests:** Select up to 2 options from each course to be offered for on-site selections. A third entrée may be offered for an additional \$10 per person.

**Groups of 51+ guests:** Select 1 first course, up to 3 entrees, and 1 dessert option. If offering a choice of entrée, a guarantee of attendance with a count of each entrée is required 5 business days prior to the event. Entrees must be noted on marked place cards. If there is a deviation on the day of the event from the guarantee, the additional entrees provided will be added to the final charges.

# LIQUOR

# SPIRITS

# BAR PACKAGES

\$125 Bartender fee per 50 guests.

## HOUSE POURS \$10 On Consumption

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
El Jimador Tequila  
Evan Williams Bourbon  
Jim Beam Rye  
Dewar's White Label Scotch  
Pierre Ferrand 1840 Cognac

## SELECT POURS \$12 On Consumption

Grey Goose Vodka  
Tanqueray Gin  
Appleton Estate Reserve Rum  
Herradura Blanco Tequila  
Maker's Mark Bourbon  
Wild Turkey Rye  
Chivas Regal 12  
Tullamore D.E.W.  
Remy Martin VSOP

## NON - ALCOHOLIC

Assorted Coca Cola Products \$5 Each  
San Pellegrino & Aqua Panna Water \$7 Each  
"Zero Proof Bar" - Perrier Varieties, Herbs and Mixers \$9 Each

## Limited Pouring Package

3 Hours...\$39 4 Hours...\$48 5 Hours...\$57

**Specialty Cocktails:** Two custom specialty cocktails for your first hour

**House Wines:** Mionetto Prosecco, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay,  
CK Mondavi Merlot, CK Mondavi Cabernet

**Choice of Three Beers:** Bud Light, Miller High Life, Lagunitas IPA, Modelo, Tennessee Brew Works Southern Wit, Yazoo Dos Perros, Music City Light

## House Pouring Package

3 Hours...\$49 4 Hours...\$59 5 Hours...\$69

**House Pour Liquors:** Smirnoff Vodka, Beefeater Gin, Cruzan Rum, El Jimador Tequila, Evan Williams Bourbon, Jim Beam Rye, Dewar's White Label Scotch

**House Wines:** Mionetto Prosecco, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay,  
CK Mondavi Merlot, CK Mondavi Cabernet

**Choice of Five Beers:** Bud Light, Miller High Life, Lagunitas IPA, Modelo, Tennessee Brew Works Southern Wit, Yazoo Dos Perros, Music City Light

## Select Pouring Package

3 Hours...\$58 4 Hours...\$70 5 Hours...\$82

**Select Pour Liquors:** Grey Goose Vodka, Tanqueray Gin, Appleton Estate Reserve Rum,  
Herradura Blanco Tequila, Maker's Mark Bourbon, Wild Turkey Rye, Chivas Regal 12, Tullamore D.E.W.

**Select Wines:** Mionetto Prosecco, Principato Pinot Grigio, Greystone Cellars Chardonnay,  
Fable Cabernet, Stemmari Pinot Noir

**Choice of Five Beers:** Bud Light, Miller High Life, Lagunitas - IPA, Modelo, Tennessee Brew Works Southern Wit, Yazoo Dos Perros, Music City Light



# WINE

# VINO

# SPECIALTY COCKTAILS

\$125 Bartender fee per 50 guests.

## WINE BY THE GLASS

*Select up to 2 whites, 2 reds, 1 bubbles and 1 rosé. More oenophile selections available on the Henley wine list.*

### BUBBLES

Prosecco, Mionetto, Il Prestige Brut, Italy, NV \$11

Campo Viejo Cava Brut Rosé, Catalonia, Spain, NV \$12

### ROSE

Isle Saint-Pierre, Méditerranée Rosé, Rhône Valley, France \$12

### WHITE

Riesling, HD Wines, Mosel, Germany \$12

Sauvignon Blanc, CK Mondavi, Dunnigan Hills AVA, California \$10

Sauvignon Blanc, Château Millet, Côtes de Gascogne, France \$12

Pinot Grigio, Principato, Veneto, Italy \$12

Chardonnay, CK Mondavi, Dunnigan Hills AVA, California \$10

Chardonnay, Greystone Cellars, California \$11

Chardonnay, Hayes, Monterey, California \$12

### RED

Pinot Noir, Stemmari, Sicily, Italy \$12

Malbec, Casa de Campo, Mendoza, Argentina \$12

Merlot, CK Mondavi, Dunnigan Hills AVA, California \$10

Merlot, Greystone Cellars, California \$11

Cabernet Sauvignon, Fable, California \$12

Cabernet Sauvignon, CK Mondavi, Dunnigan Hills AVA, California \$10

Cabernet Sauvignon, Greystone Cellars, California \$11

Grenache & Syrah, Domaine Chantepierre, Côtes du Rhône, France, \$12

## SPECIALTY COCKTAILS

*Custom concoctions available upon request.*

### *The Henley Touch*

*Available in 3oz "Fun Size" for passing or pairing, \$96 Per Dozen*

**The Old Bell** — Belle Meade Bourbon, Licor 43, Amontillado Sherry, Absinthe, Orange Bitters \$15

**Greenlands** — Ketel One, Pineau de Charantes, Aqua de Cedro, Nasturtium, Lime, Salt \$12

**Better With Age** — Ron Zapaca 23 Solera Rum, Pineapple Shrub, Pineapple Demerara, Lime, Angostura Bitters \$14

**Henley G&T** — Tanqueray, Seasonal Shrub, Suze, Soda \$12

### *Build Your Own Experience*

**Bloody Mary Bar** — Tomato Juice, Spices, Herbs, Assorted Pickles, Selection of Hot Sauces, House Vodka, Gin \$13

**Color My Bubbles** — Selection of Juices, Purees, and Herbs, Sparkling Wine, St. Germaine \$13

**Mule Bar** — Selection of Fruits, Herbs, and Ginger Beer, House Vodka, Gin, Rum, Tequila, Whiskey \$13

## BEER \$7 Each

Bud Light

Miller High Life

Lagunitas - IPA

Modelo

Tennessee Brew Works Southern Wit

Yazoo Dos Perros

Music City Light

# POLICIES & FAQ

## **Food & Beverage Guarantee**

A final confirmed guarantee of your anticipated number of guests is required 3 business days prior to your banquet function. Once confirmed, this guarantee cannot be reduced. The hotel cannot be responsible for service, accommodations or guaranteeing the same menu items for more than five percent (5%) over your guaranteed number of people.

## **Food & Beverage Service Policies**

Stations and buffet pricing are based on 90 minutes of service. Requests for extended service are subject to approval and will incur additional costs. We do not allow leftover food to be taken after the event, due to food safety standards. Our corkage fee is \$25 per bottle of wine.

## **Food & Beverage Minimums**

Food and beverage minimums apply to all events. Rates may vary based on assigned function space, season, day of the week, and other factors. Prices are exclusive of a 24% service charge and 9.25% sales tax. Liquor, wine, and high gravity beer are subject to an additional 15% sales tax.

**Requests for Plated Dinner Choices** *See page 7*

## **Special Meals**

Dietary restrictions may be accommodated upon request if notified in advance. Additional fees may apply for special orders or preparations. We take allergies very seriously. It is the Group's responsibility to notify the Hotel of the guest name, contact information, and known allergy restrictions in advance of the event. Vendor Meals and Children's Meals are half price, if having the same menu as Group. We consider a child to be 2-12 years of age. No charge for children under 2 years.

## **Menu Tastings**

We offer a complimentary menu tasting for booked weddings that have a food & beverage minimum of \$10,000 or more. Tastings are provided for up to four people. Additional guests at tasting will be charged \$75 per person, if participating. Tastings are scheduled Tuesday – Friday between 11:00AM – 1:00PM, to take place between 3 months-6 weeks prior to event. Menu tasting will include up to 3 entrees and 6 additional items (choose from hors d'oeuvre, salads, soups, or sides). Wine will be available to taste upon request. Specialty cocktails, upgraded wine selections, vegetarian options, late night snacks, stations, additional menu items or other personalized requests may be included in your tasting at additional costs.

## **Labor Fees**

**Bar Staff:** One bartender is required per every 50 guests at your event with bar service. Bartenders are \$125 each. Additional labor charges may apply for additional services requested, including but not limited to: added bartenders beyond hotel standard ratio, cashier fees for cash bar options, or bar time extensions.

**Chef Fee:** If an action station will be served, we require one chef per 50 guests at a cost of \$125 each.

**Butler Fee:** If passed hors d'oeuvre will be served, we require one butler per 50 guests at a cost of \$125 each.

## **Included Equipment**

Kimpton Aertson Hotel tables, banquet chairs, flatware, glassware and china, standard linen. Dance floor and riser (available in up to 8'x16' size) are also included (subject to availability). Additional charges may be incurred by Audio Visual needs.

## **Ceremony Rehearsals**

Rehearsal times may be scheduled for a one hour duration. Rehearsal times may be booked 30 days prior to the event. Location and times are subject to availability.

## **Vendors, Load-In & Load-Out**

Set-up typically begins 2-3 hours before the event start time (this will be specified in your contract). Extensive load-in and load-outs may incur fees for additional rental time. All deliveries must be made through our loading docks. Delivery and pick-up times must be approved by your Catering Manager. Kimpton Aertson Hotel is not responsible for any items left on property by outside vendors. Kimpton Aertson Hotel is not responsible for setting up, breaking down or moving items from outside vendors. Outside vendors shall maintain and provide proof prior to commencement of work or services at the Hotel of all legally required worker's compensation insurance for employees who will work on Hotel premises and at least One Million Dollars (\$1,000,000) of general liability insurance. We are happy to recommend preferred vendors, but you may use other vendors (subject to approval by your Catering Manager).

## **Guest Room Accommodations**

Wedding room blocks are available for a minimum of ten guest rooms.

## **Valet Parking**

Valet parking is available at a discounted rate of \$18 per event, with no in & out privileges. Overnight parking is \$39 per vehicle with in & out privileges for up to 24 hours. Valet parking may either be charged to the Master Account or to individual guests.

## **Wedding Coordination**

We take great care in the details. At the Kimpton Aertson Hotel, a Catering Manager or Coordinator will work with you on the following to ensure a fantastic celebration:

### *Pre-planning*

Coordinate your menu tasting.

Be a consultant for all items relating to food & beverage to finalize Event Orders.

Arrange a call or meeting with you within 30 days of the wedding to review Event Orders.

Create room layouts & overall venue logistics.

Review of deposits, receipts & event billing.

Provide references for vendors upon request.

Inform vendors of the proper load in procedure.

Coordinate time for you to meet with your planner, florist or other vendors at Kimpton Aertson Hotel.

### *Day of Wedding*

Will receive your vendors & show them proper areas to set up upon arrival to venue.

Supervise Kimpton Aertson Hotel staff to ensure that room set-up and food & beverage service adhere to the Event Orders.

The catering manager typically remains onsite until the main entrée has been served. The banquet manager will remain onsite thereafter to ensure a flawless event for you & your guests. We can recommend a professional wedding planner whose attention and expertise will put you at ease throughout the planning process. You are not required to have a wedding planner, but they are a great investment to coordinate all of the festivities!