



OMNI NASHVILLE HOTEL
EVENT MENU



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TABLES

All breakfast tables are served with chilled fresh orange, cranberry and grapefruit juices, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Minimum 20 guests.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

MUSIC CITY CONTINENTAL

Mélange fruit cocktail | Sourwood honey & mint simple syrup

Assorted breakfast pastries, bagels, butter, jam

Assortment of individual Greek yogurts

Seasonal berry and plain cream cheese

Overnight oats, dried fruits, coconut milk

40 per person

BELLE MEADE WELLNESS

Season fruits & berries

Granola bar trifle | Dried fruit, sorghum

Assorted breakfast cereals, whole, skim & soy milks

Multigrain croissants, apple & cinnamon bran muffins

Chef-inspired seasonal quiche

42 per person

SOBRO

Seasonal whole fruit

Assortment of individual Greek yogurts

Nashville breakfast biscuit sandwich | Fried egg, Nashville hot chicken, cheddar, Omni Nashville's famous buttermilk biscuit, deviled egg aioli

Cheddar & chive hash brown casserole

43 per person

EAST NASHVILLE

Mélange fruit cocktail | Sourwood honey & mint simple syrup

Whisper Creek cinnamon rolls, sweet cream icing

Assortment of individual Greek yogurts

Scrambled farm-fresh eggs

Breakfast grain station | Steel-cut oats, ancient grains, dried fruits, roasted nuts, pepitas, maple syrup, brown sugar

Southern breakfast casserole | Egg, applewood-smoked bacon, bread, peppers, onion, cheese

44 per person



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MUSIC CITY STANDARD

Mélange fruit cocktail | Sourwood honey & mint simple syrup

Assortment of individual Greek yogurts

Assorted breakfast pastries, apple & cinnamon bran muffin, butter, jam

Scrambled farm-fresh eggs

Omni signature breakfast sausage links

Applewood-smoked bacon

Skillet-roasted potato, sautéed onions, fresh herbs

45 per person

BROADWAY BREAKFAST & BISCUIT BAR

Seasonal fruits & berries

Assortment of individual Greek yogurts

Freshly made buttermilk biscuit, sweet cornbread, sweet & savory butter, honey, local jam

Black pepper & sausage gravy

Scrambled farm-fresh eggs

Blueberry sausage patties

Applewood-smoked bacon

Cheddar & chive hash brown casserole

47 per person

NOLENSVILLE PIKE MARKET

Mélange fruit cocktail | Sourwood honey & mint simple syrup

Hibiscus shooters

Cinnamon churros with dulce de leche

Street chilaquiles | Warm corn tortilla chips, queso, scrambled egg, chorizo, seasoned refried beans, Mexican sour cream, pico de gallo, salsa roja

Breakfast burrito | Scrambled egg, fried potatoes, green chiles, queso

Tajín-spiced potato

49 per person



ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet for 90 minutes of continuous service. Minimum 20 guests.

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CHATTANOOGA OMELET & EGG STATION

Farm-fresh eggs and egg whites

Ham, applewood-smoked bacon, chicken sausage

Cheddar and local cheese

Mushrooms, onions, bell peppers, tomatoes, spinach, pico de gallo, salsa

20 per person

FRENCH TOAST STATION

Griddled brioche French toast

Seasonal berry compote, banana custard, crème fraîche, Chantilly, hazelnut & chocolate spread, pecans, butter, maple syrup

18 per person

POWER BREAKFAST BOWL

Scrambled eggs and scrambled egg whites

Ancient grains, charred vegetables, Southern greens, Moroccan-spiced tofu, pepitas, tahini yogurt vinaigrette, pickled Fresno chiles

18 per person

HOT CHICKEN & WAFFLES

Fried egg, vanilla sugar-coated waffle

Hot oil, Nashville hot fried chicken

Maple syrup, butter, bread & butter pickles, local jam

25 per person

BUILD-YOUR-OWN AVOCADO TOAST STATION

Egg whites and fried eggs

Avocado schmear

Fresh greens, heirloom tomato, roasted peppers, pickled onions, radish, harissa aioli

Charred naan, baguettes, wheat bread

24 per person

BAGEL BAR

Everything, wheat and plain bagels

Egg yolks and egg whites

Fromage blanc, whipped dill cream cheese, capers, pickled onion, roasted peppers

Smoked salmon

27 per person



BRUNCH

Available 10am-2pm. Two hours of continuous service. 100 guest minimum.

All brunches are served with chilled fresh orange, cranberry and grapefruit juices, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea.

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PRE-CARVED CHOOSE ONE

SMOKED NASHVILLE HOT TURKEY

82 each

BARBECUE-SPICED BONE-IN PORK ROAST

88 each

HERB-CRUSTED RIBEYE

98 each

ACCOMPANIMENTS

COLD TABLE

Mélange fruit cocktail | Sourwood honey & mint simple syrup

Assorted breakfast pastries, apple & cinnamon bran muffin, butter, jam

Charcuterie and artisan cheese, crackers

Petite leaves salad

Heirloom grape tomato, cucumber, smoked blue cheese, toasted seeds

Dill buttermilk dressing and maple cider vinaigrette

HOT TABLE

Scrambled eggs

Applewood-smoked bacon

Charred bone-in yardbird, mop sauce

Fried buttermilk catfish, spicy remoulade

Skillet-roasted potatoes, sautéed onions, herbs

Cheddar & chive hash brown casserole

Charred root vegetables, maple & mustard vinaigrette

SWEETS

Donut bread pudding with whiskey anglaise

Pumpkin bread

French Quarter beignets with Tennessee honey



À LA CARTE

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CHILLED HARD-BOILED EGGS

Barrel-aged hot sauce, shucking hot spice, sea salt
3.75 each

INDIVIDUAL CEREALS

Whole, skim, almond and soy milks
6 each

ORGANIC & NATURAL CEREALS

Whole, skim, almond and soy milks
7.5 each

GREEK YOGURT MASON JAR TRIFLE

Greek yogurt, seasonal berries, granola
9 each

OVERNIGHT OATS

Seasonal fruits, nuts, maple syrup
9 each

MCCANN'S STEEL-CUT OATS & WHEAT BERRY OATMEAL

Brown sugar, pecans, mixed dried fruit, assorted milks
11 each

BREAKFAST BURRITO

Scrambled farm-fresh eggs, roasted green chiles, chorizo, potatoes, cheddar, salsa
11 each

MULTIGRAIN CROISSANT SANDWICH

Local egg, tomato & charred squash tapenade, Gruyère, multigrain croissant
11 each

NASHVILLE HOT CHICKEN BISCUIT SANDWICH

Fried egg, Nashville hot chicken, cheddar, Omni Nashville's famous buttermilk biscuit, deviled egg aioli
13 each

WEISENBERGER MILL BREAKFAST GRITS

Cheddar, butter, assorted hot sauces
11 per person

BROADWAY BISCUIT BAR

Freshly made buttermilk biscuit, sweet cornbread, sweet & savory butter, honey, local jam, black pepper & sausage gravy
16.5 per person



PLATED

All plated breakfasts include freshly baked breakfast breads, chilled fresh orange juice, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas. Price is based on a minimum of 20 guests.

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SOUTHERN EGG & HASH

Locally inspired smoothie shooter

Egg galette

Short rib & potato hash, peppers, onions, herbs, cider barbecue

Butternut squash with cranberries and maple

Honey cake mini loaf

48 per person

MUSIC CITY CLASSIC

Locally inspired smoothie shooter

Scrambled farm-fresh eggs

Herbed skillet potatoes with caramelized onions

Applewood-smoked bacon

Omni signature sausage link

46 per person

NASHVILLE BRIOCHE TOAST

Locally inspired smoothie shooter

Brioche French toast with seasonal berry compote and snow sugar

Fried egg

Blueberry sausage

Sweet potato hash

46 per person

NASHVILLE HOT CHICKEN & WAFFLE

Locally inspired smoothie shooter

Nashville hot fried chicken, bread & butter pickles

Sunny-side eggs

Vanilla sugar-coated waffle

Maple syrup, whipped butter

Sweet potato casserole

48 per person



MORNING AND AFTERNOON BREAKS

All packaged breaks require 30 or 60 minutes of continuous service and are available morning and afternoon with a minimum of 20 guests. Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

MORNING MARKET DISPLAY

Whole fruit, sliced fruit, fresh melon bowl
Local honey yogurt dip
Artisan cheese, pimento cheese, cured meats
Miniature croissants, chocolate croissants
Hazelnut chocolate spread, jams, whipped butter
30 minutes | 22 per person
60 minutes | 33 per person

THE MUSIC CITY JUICE BAR

Seasonal whole fruits
Protein-rich green smoothies
Seasonal berry and banana smoothies
Terra chip, sesame crackers, edamame hummus, tzatziki, seasonal hummus
30 minutes | 22 per person
60 minutes | 33 per person

VEGETABLE TRILOGY JARS & DIPS

Curry roasted carrot hummus jar, crudité vegetables
Goat cheese tzatziki jar, crudité vegetables
White bean hummus jar, crudité vegetables
Pimento cheese spread with pita chips
30 minutes | 22 per person
60 minutes | 33 per person

AFTERNOON MARKET DISPLAY

Artisan cheeses, regional charcuterie, seasonal fruits, pickled vegetables
Seasonal mustard, garlic naan, artisan crackers
30 minutes | 25 per person
60 minutes | 37 per person

PROPER AFTERNOON TEA

Seasonal pâte à choux, brown butter tea cookies, blueberry scones, mini fruit tarts, biscotti
Devonshire cream, lemon curd, whipped butter
30 minutes | 26 per person
60 minutes | 38 per person

SMOKY MOUNTAIN TRAIL MIX

Beef jerky, smoked almonds, dried fruits, roasted pumpkin seeds
Yogurt-covered pretzels, M&M's®, wasabi pea morsels
Naked juices
30 minutes | 27 per person
60 minutes | 39 per person

WARM COOKIES & MILK

House-baked cookies
Double-chocolate chip, peanut butter, oatmeal raisin cookies
Chilled local milk
30 minutes | 23 per person
60 minutes | 34 per person



MORNING AND AFTERNOON BREAKS

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THE CANDY STORE

Peanut butter cups, malted milk balls
Rope licorice, chocolate-covered gummy bears
Vintage hard candy, rock candy, saltwater taffy
Chocolate-covered espresso beans
Assorted craft sodas

30 minutes | 27 per person

60 minutes | 38 per person

NASHVILLE SOUNDS™ BALLPARK BREAK

House-made salt and vinegar chips
Hot honey chicken stick
Salted Bavarian pretzels, beer cheese, spicy mustard
Churros, buttered popcorn, Cracker Jack

30 minutes | 25 per person

60 minutes | 37 per person

HIGH ENERGY

Power carb smoothie, mojo nut mix (pistachio, smoked almond, peanut)
Assorted energy and granola bars
Naked juices, Gatorade, Red Bull Energy Drinks

30 minutes | 25 per person

60 minutes | 37 per person

GLUTEN-FRIENDLY DELIGHT

Assorted gluten-friendly baked goods, brownies and cookies
Deep River chips
Seasonal whole fruit
Assorted Kind Bars

30 minutes | 27 per person

60 minutes | 39 per person

DONUT SHOPPE BREAK

Kolaches, assorted yeast donuts
Drip coffee, cold brew coffee, assorted syrup
Chocolate and 2% milks

30 minutes | 25 per person

60 minutes | 37 per person

SERENDIPITY SUNDAE BAR

French vanilla and chocolate premium ice creams
Hot fudge, Whisper Creek Sipping Cream™ caramel sauce
Sliced fresh strawberries, crushed pineapple, Maraschino cherries
Whipped cream, Southern praline pieces, sprinkles

30 minutes | 26 per person

60 minutes | 37 per person



OPTIONAL BREAK ENHANCEMENTS

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

À LA CARTE SNACKS

INDIVIDUAL GREEK YOGURTS

6.5 each

WHOLE SEASONAL FRUIT

5 each

RXBAR® PROTEIN BARS

7.5 each

CLIF & KIND POWER BARS

7.5 each

CANDY BARS

6.5 each

DEEP RIVER KETTLE CHIPS

Mesquite BBQ, Salted, Zesty Jalapeño

6.5 each

NOVELTY ICE CREAM BARS

7 each

INDIVIDUAL LOCAL MOOSE HEAD® KETTLE CORN

Dill, Original, Cheddar

9 each

POWER BAG

Mixed nuts, seeds, dried fruit

7.5 each

SUNBURST BAG

Cocoa gems, raisins, almonds, peanuts

7.5 each

À LA CARTE BAKERY

WHISKEY BUNDT CAKE

Cream cheese icing

Twelve slices per cake

42 each

CINNAMON ROLLS

Whisper Creek Sipping Cream icing

8.5 each

ASSORTED HOUSE-MADE DONUTS

69 per dozen

CROISSANTS, MUFFINS & DANISHES

64 per dozen

ASSORTED BAGELS

Sweet and plain cream cheeses

66 per dozen

GLUTEN-FRIENDLY MUFFINS OR COOKIES & BROWNIES

82 per dozen

HOUSE-BAKED COOKIES

Sugar, double-chocolate chip, peanut butter or
oatmeal raisin

64 per dozen

BROWNIES & BLONDIES

64 per dozen



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MONDAY | SOUTHERN MEAT & THREE

Mixed green salad with buttermilk dressing & apple cider vinaigrette

Cornbread & butter

MEAT

Southern fried chicken, eight pieces, bone-in

House-smoked brisket, Nashville barbecue

CLASSIC SIDES

Mac n' cheese

Green chile & cranberry coleslaw

Brown sugar & maple baked beans

SOUTHERN SWEETS

Banana pudding trifle

Seasonal fruit cobbler

Day of the Week | 64 per person

Non-Day of the Week | 72 per person

ENHANCEMENTS

PROTEIN ENHANCEMENTS

Yardbird | Spiced & charred chicken, eight pieces, bone-in

Southern meat loaf, caramelized ketchup demi-glace

Fried cornmeal-dusted catfish, Nashville spice remoulade

Nashville spice prime rib, au jus

Smothered pork chop, mushroom gravy

6 each per person

SIDE ENHANCEMENTS

Braised collard greens with smoked ham hocks

Mashed potatoes and gravy

Green bean casserole

Mustard Yukon Gold potato salad

Savory corn pudding with applewood-smoked bacon and poblanos

Applewood-smoked bacon and Brussels sprouts with maple & mustard vinaigrette

Cornbread & jalapeño stuffing

Southern street corn | Chile & lime Duke's mayo

6 each per person

SWEET ENHANCEMENTS

Southern caramel cake

Lemon meringue tart

Caramel & chocolate donut bread pudding

Hummingbird cake

Chocolate, peanut butter & cream cheese brownie

6 each per person



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TUESDAY SOUTHWESTERN CHICKEN TORTILLA SOUP

Tajín-spiced tortilla strips

GRILLED CORN SALAD

Romaine, charred corn, roasted red pepper, chiles, queso blanco, corn nuts, creamy passion fruit vinaigrette

MEXICAN STREET FOOD

Ancho braised short rib

Guajillo-spiced shrimp

Tinga-style braised chicken

SIDES

Borracha beans

Sofrito yellow rice

ACCOMPANIMENTS

Warm tortillas, tortilla chips

Cheddar jack cheese

Guacamole, salsa verde, salsa roja, pico de gallo

SWEETS

Mango & chile empanada

Caramel tres leches

Mexican hot chocolate torte

Day of Week | 64 per person

Non-Day of Week | 72 per person

WEDNESDAY | LEGENDS COUNTRY PICNIC

MIXED GREEN SALAD

Tomato, cucumber, carrot, pickled red onions, apple cider vinaigrette, buttermilk dressing

MACARONI PASTA SALAD

Salami, olives, onion, cucumber, cured tomato, creamy vinaigrette

WATERMELON SALAD

Arugula, shaved fennel, blueberry, feta, basil & balsamic vinaigrette

COLD EMBELLISHMENTS

Lowcountry spiced & smoked salmon

Curry-roasted chicken salad

Sweet-smoked tomato aioli shrimp salad

Nashville pastrami-spiced flank steak

ACCOMPANIMENTS

Artisan rolls & butter

SWEETS

Strawberry shortcake

Whole chocolate chess pie

Banana pudding trifle

Day of Week | 64 per person

Non-Day of Week | 72 per person



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THURSDAY | CITY MARKET

ANTIPASTI BOARD

Lemon hummus, whipped pimento cheese, assorted olives, oil-cured vegetables, dolmas, marinated beans, peppers and grilled naan bread

CAPRESE SALAD

Rocket, pickled onions, heirloom tomatoes, fresh herbs, buffalo mozzarella, Georgia olive oil & basil dressing

GREEN SALAD

Romaine, shaved radish, sourdough croutons, carrot, roasted peppers, shaved Parmigiano-Reggiano, Tennessee honey & lemon vinaigrette

TENNESSEE PRESSED BREAD

Smoked pork, Black Forest ham, sweet pepper chow-chow, local cheddar, Creole mustard aioli, ciabatta roll

ROASTED RIBEYE

Spicy harissa demi-glace

MOROCCAN TAGINE CHICKEN

Cauliflower, tomatoes, olives, marinated peppers

PEARL COUSCOUS

Golden raisins, almonds, olives, feta, red pepper citrus vinaigrette

SWEETS

Fruit galette

Coconut cream tart, toasted meringue

Chocolate & apricot eclair

Day of Week | 64 per person

Non-Day of Week | 72 per person



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FRIDAY | SOUTHERN MEAT & THREE

Mixed greens salad with buttermilk dressing & apple cider vinaigrette

Cornbread & butter

MEAT

Fried cornmeal-dusted catfish, Nashville spice remoulade

Nashville spice Prime rib, au jus

CLASSIC SIDES

Braised collard greens with smoked ham hocks

Mashed potatoes and gravy

Southern street corn | Chile & lime Duke's mayo

SOUTHERN SWEETS

Hummingbird cake

Chocolate, peanut butter & cream cheese brownie

Day of Week | 64 per person

Non-Day of Week | 72 per person

ENHANCEMENTS

PROTEIN ENHANCEMENTS

Southern fried chicken, eight pieces, bone-in

Yardbird | Spiced & charred chicken, eight pieces, bone-in

Southern meat loaf, caramelized ketchup demi-glace

House-smoked brisket, Nashville barbecue

Smothered pork chop, mushroom gravy

additional 6 per person

SIDE ENHANCEMENTS

Mac n' cheese

Green chile & cranberry coleslaw

Green bean casserole

Mustard Yukon Gold potato salad

Savory corn pudding, applewood-smoked bacon, poblanos

Applewood-smoked bacon & Brussels sprouts with maple & mustard vinaigrette

Cornbread & jalapeño stuffing

Brown sugar & maple baked beans

6 each per person

SWEET ENHANCEMENTS

Southern caramel cake

Lemon meringue tart

Caramel & chocolate donut bread pudding

Banana pudding trifle

Seasonal fruit cobbler

6 each per person



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SATURDAY | SOUP, SALAD, SANDWICH

SOUPS

Vegetarian charred okra & tomato soup

GREENS

Baby greens, heirloom toy box tomatoes, radish, cucumbers, carrots, white balsamic & Tennessee honey vinaigrette, dill buttermilk dressing

MUSIC CITY COBB

Romaine, applewood-smoked bacon, egg, tomatoes, blue cheese, pulled chicken, green goddess dressing

SOUTHERN GRILLED CHEESE BAR

Turkey, applewood-smoked bacon & tomato jam, Gruyère, Mornay, ciabatta roll

Applewood-smoked bacon, beefsteak tomato, pimento cheese, brioche pimento cheese, sourdough

SIDES

House-made salt & red wine vinegar chips, lemon-scented fruit cocktail with toasted coconut, cottage cheese with pickled peach chutney

SWEETS

Pecans bars

Butterscotch blondies

Lemon & blueberry chiffon cake

Day of Week | 64 per person

Non-Day of Week | 72 per person

SUNDAY | 5TH AVENUE MUSIC CITY GREENS

Baby greens, heirloom toy box tomatoes, radish, cucumbers, carrots, white balsamic & Tennessee honey vinaigrette, dill buttermilk dressing

SOUTHERN PASTA SALAD

Garbanzo beans, olives, Divina tomatoes, pickled vegetables, parmesan, basil vinaigrette

GERMANTOWN POTATO SALAD

Poached Yukon Gold potatoes, deviled egg aioli, sweet relish, green onions, smoked paprika

PREMIUM BUILD-YOUR-OWN SANDWICH DISPLAY

Breads | Sourdough, multigrain, charred naan bread

Proteins | Roasted turkey, roast beef, Black Forest ham, curry-roasted chicken salad

TOPPINGS

Aged cheddar, Swiss, pepper jack, crisp lettuce, tomato, pickled red onion, bread & butter pickles, mayonnaise, Dijon mustard, black pepper and garlic aioli

SWEETS

Cookies & brownies

Cream cheese carrot cake bars

Day of Week | 64 per person

Non-Day of Week | 72 per person



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ANY DAY | THE FRANKLIN SOUP

Corn, applewood-smoked bacon & potato chowder

ARTISAN GREEN SALAD

Mixed greens, cucumber, toy box tomatoes, carrot, buttermilk dressing

WATERMELON SALAD

Arugula, watermelon, radicchio, fennel, radish, feta, Tennessee basil balsamic vinaigrette

ANCIENT GRAINS

Heirloom carrots, cranberries, greens, blood orange vinaigrette

RIBEYE

Ancho chile demi-glace

WHITEFISH VERA CRUZ

Fish of the day, capers, olives, rich tomato jus

SMOKED BONE-IN PORK LOIN

Carolina mustard

GRILLED ASPARAGUS & PARSNIPS

Shallot chimichurri

HEIRLOOM TOMATO & LOCAL RICE GRITS

SWEETS

Butterscotch pudding

Dark chocolate mousse torte

Red velvet cheesecake

75 per person





GRAB N GO LUNCH

The Grab N Go lunch is served buffet style with to-go bags and plasticware. Items are individually wrapped or placed in singular containers.

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ENTRÉES

TURKEY CLUB WRAP

Smoked turkey, Swiss cheese, applewood-smoked bacon, lettuce, tomato, herb mayonnaise

SOUTHWEST VEGETARIAN WRAP

Mixed greens, roasted red pepper, black bean hummus, sweet corn & cilantro salsa

GRILLED CHICKEN CAESAR WRAP

Shaved parmesan, romaine lettuce, grilled chicken, Caesar dressing

SHAVED VIRGINIA HAM SANDWICH

Gruyere, whole grain honey mustard, lettuce, tomato, ciabatta bread

ROAST BEEF SANDWICH

Brie, lettuce, tomato, horseradish aioli, ciabatta bread

PETITE GREENS ENTRÉE SALAD

Grilled chicken, toy box tomatoes, cucumber, carrot, feta, shaved fennel, apple cider vinaigrette

Two Entrées | 61 per person

Three Entrées | 68 per person

SIDES | CHOOSE ONE

GERMANTOWN POTATO SALAD

VEGAN ORZO SALAD

ACCOMPANIMENTS

WHOLE FRUIT

DEEP RIVER KETTLE CHIPS

Mesquite BBQ, Salted, Zesty Jalapeño

DESSERT | CHOOSE ONE

Cookie

Brownie

Blondie



PLATED

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SALADS | CHOOSE ONE

TOMATO

Heirloom tomatoes, fresh whole milk mozzarella, sourdough crouton, Maldon sea salt, cracked pepper, wild greens, basil vinaigrette

ROMAINE HEARTS

Radish, peppadew peppers, parmesan cracklins, black garlic dressing

PETITE GREENS

Toy box tomatoes, cucumber, carrot, feta, shaved fennel, dill buttermilk dressing, apple cider vinaigrette

ROOTS & LEAVES

Roasted petite carrots, arugula, baby spinach, agave carrot mousse, shaved crudités, spiced pepitas, farmer's cheese, Tennessee white vinaigrette

SOUTHERN PICKLED BEANS SALAD

Bitter greens, citrus hummus purée, apple, fennel, sweet onion vinaigrette

DESSERTS | CHOOSE ONE

LEMON MERINGUE TART

Lemon curd tart, toasted meringue, blueberry compote, fresh fruit accents

BOURBON PECAN PIE

Traditional bourbon pecan pie tart, cinnamon whipped cream, caramel sauce

BLACKBERRY PANNA COTTA

Passion fruit curd, fresh fruit accents

HUMMINGBIRD CAKE

Moist banana cake with pineapple and pecans, cream cheese icing, pineapple jam

ORANGE & CHOCOLATE PARIS-BREST

Pâte à choux, blood orange mousse, toasted almonds, chocolate sauce

COTTON CHEESECAKE

Sponge cheesecake, whipped cream, fresh fruit accents, strawberry gel



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ENTRÉES | CHOOSE ONE

CHICKEN TWO WAYS

Pulled chicken hash and roasted chicken, parsnip purée, heirloom carrot, asparagus, bone gravy

64 per person

CHILE-BRAISED BEEF SHORT RIB

Pimento cheese grits, roasted vegetable, pearl onion and tomato confit, braising jus

66 per person

ROASTED BEEF TENDERLOIN

Potato galette, charred root vegetable with cane vinaigrette, zucchini & Davina tomato medley, mustard seed demi-glace

71 per person

TARRAGON-SCENTED SALMON

Roasted marble potatoes, garden vegetables, marinated white beans, celeriac root purée, dill velouté

65 per person

HERB-SEARED JOYCE FARMS CHICKEN

Rice grits, seasonal vegetable, beet purée, coriander carrot, chicken demi-glace

59 per person

GRILLED NASHVILLE HOT BBQ CHICKEN

Roasted Brussels sprouts, sweet potato hash, creamed Southern greens, Nashville bbq

64 per person

FRESH MARKET WHITEFISH

Charred Brussels sprouts, butternut squash purée, bamboo rice, roasted root vegetables, tomato jus

67 per person



HORS D'OEUVRES

Butler-passed hors d'oeuvres available upon request. 100 per butler for up to 1 hour of service. 1 butler per 75 guests required. All hors d'oeuvres require a minimum order of 3 dozen.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

COLD

Pimento cheese gougères | Pickled vegetables, microgreens | **9 each**

Crisp pork belly deviled eggs | Bourbon-smoked paprika | **9 each**

Green thumb & Bloody Mary verrine | Farmer's cheese, beef stick, pickled vegetables, microgreens | **9 each**

Bulgogi beef tartare | Served raw, salt-cured egg, rice paper, pickled red onion, kimchi | **11 each**

Vegan cauliflower ceviche | Lime, Fresno chile, cucumber, avocado, plantain chip | **10 each**

Seafood ceviche | Crab, shrimp, chile verde, plantain chip | **11 each**

Chilled lobster crab roll | Brioche, chipotle aioli, celery microgreens | **14 each**

Living garden vegan | Pickled celery & carrot, seasonal hummus, seeds, microgreens | **9 each**

Togarashi-spiced tuna | Sesame seed, soy lacquer, sesame seeds, savory mini cone | **11 each**

Charcuterie jewel box | Chile-marinated manchego, serrano pepper, cured meat, olives, oil-roasted tomato | **11 each**

HOT

Lowcountry crab cake | Nashville remoulade, pickled pepper | **11 each**

Mini Tennessee slider | Bear Creek Farms beef, comeback sauce, cheddar cheese, pickles | **10 each**

Shrimp & grits | Ham, peppers, microgreens, charred lemon aioli | **11 each**

Applewood-smoked bacon beignet | Applewood-smoked bacon & chive cream cheese, snow sugar | **10 each**

Nashville hot chicken biscuit, smoked tomato aioli | **10 each**

BLT brioche slider | Lemon aioli, pimento cheese, pork belly, seared pickled green tomato | **10 each**

Gochujang-glazed pork belly, cilantro, pickled slaw, bao bun | **10 each**

Vegan sticky rice | Roasted mushroom, peppers, edamame, cherry blossom shoyu, tofu, sesame soy lacquer | **9 each**

Heirloom tomato tart | Tomato compote, Southern aioli, herb cheese | **9 each**

Southern short rib taco | Hoecake, apple cider chile slaw | **10 each**



STATIONS

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

DISPLAY STATIONS

IMPORTED & DOMESTIC CHEESE

Chef's selection of soft, semi-soft and hard cheeses, dried fruits, jams, assorted nuts, gourmet crackers

29 per person

ANTIPASTI BOARD

Pickled and oil-cured vegetable antipasti, cured meats, pimento cheese, hummus, charred bread

27 per person

MUSIC CITY GREENS

Artisan greens, baby tomatoes, aged cheddar, applewood-smoked bacon, pickled eggs, cucumbers, marinated white beans, seeds, dried fruits, maple cider vinaigrette, dill buttermilk dressing

27 per person

CHARCUTERIE BOARD

Cured sausage, smoked meats, country pâté, local jams, pickled vegetables, grain mustard, rustic breads

29 per person

RAW & NATURAL

Raw seasonal crudités, roasted seeds, hummus, smoked blue cheese buttermilk

23 per person

CHILLED SUSHI, NIGIRI & SASHIMI

California rolls, Nashville roll, vegetable roll, sliced seared togarashi-crusting tuna, wakame seaweed salad, soy sauce, pickled ginger, wasabi

MKT per person

CHILLED SEAFOOD ON SHAVED ICE

Seasonal crab claws, oysters and jumbo shrimp, Tennessee spice cocktail sauce, cracked pepper mignonette, lemons, Tabasco®, fresh horseradish, saltines

MKT per person

CHICKEN & BUTTERMILK WAFFLE

Nashville hot chicken, barrel-aged maple syrup, whipped honey butter, bread & butter pickles, pickled peppers

31 per person

LIVING GARDEN

Baby leaves, heirloom tomatoes, radish, pickled vegetables, cucumber, toasted seeds, local cheese, sourdough crumble, seasonal dressing

25 per person



STATIONS

Carving & Action stations require a minimum of 20 guests and 3 stations (unless added to a reception or table menu). Attendant fee of 200 per hour, per station. Stations can be pre-carved with no attendant fee.

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CARVING STATIONS

COMPETITION PORK & BISCUITS

Slow-smoked spiced bbq pork rack, Carolina mop sauce, classic yellow mustard potato salad, buttermilk biscuits

35 per person

SMOKED NASHVILLE HOT TURKEY

Black pepper & Tennessee honey aioli, bone gravy, apple & golden raisin chutney, cast-iron cornbread

33 per person

SALT-CRUSTED PRIME RIB

Smoked blue cheese horseradish, red wine demi-glace, caramelized shallot potatoes

35 per person

NASHVILLE BBQ SMOKEHOUSE CHICKEN

Pulled whole chicken, Nashville hot oil, Carolina mop sauce, Memphis sweet bbq sauce, thick-sliced white bread, bread & butter pickles, lowcountry green beans with applewood-smoked bacon

32 per person

ASH-SALTED BEEF TENDERLOIN

George dickel demi-glace, root vegetables hash with roasted asparagus

41 per person

SOUTHERN LOWCOUNTRY BOIL

Fried oyster, jumbo shrimp, crawfish, fresh corn, red bliss potatoes, andouille sausage, hushpuppy fritters, pepper vinegar, hot sauces & horseradish

MKT per person

ACTION STATIONS

PASTA STATION

Orecchiette with bolognese

Campanelle carbonara with chicken and applewood-smoked bacon

Penne with San Marzano tomato sauce, Divina tomatoes, bell peppers, spinach, onion vug

29 per person

TENNESSEE SHRIMP & GRITS

Weisenberger Mill grits, Gulf shrimp, country ham, southern tomato, applewood-smoked bacon & parmesan cream sauce

31 per person

BBQ MEAT CLAWS

Smoked pork rack, Nashville spice yardbird, long-bone beef rib, Nashville BBQ, Carolina mop sauce, hot sauce, brown sugar & maple baked beans and cider vinegar slaw, cheddar & chile cornbread muffins, honey butter

37 per person

SHORT RIB TACO STATION

Corn & flour tortillas, salsa verde, salsa roja, pico de gallo, serrano vinegar, pickled Fresno, cilantro crema, lime & chipotle slaw, queso blanco

31 per person



DESSERT STATIONS

Dessert stations require a minimum of 20 guests and attendant fee of 200 per hour.

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ACTION STATIONS

ICE CREAM PARLOR FLOAT

Classic vanilla cream, whipped cream

Cherries, caramel, hot fudge

Coca-Cola, orange soda, grape soda, root beer, and cream soda

32 per person

DIPPED CANDY APPLE QUARTERS

Chocolate dip, caramel dip, red candy dip

Chopped peanuts, chopped cookies, pretzels

Snow sugar, coconut, toffee, cereals, sprinkles, M&M's

32 per person

COUNTRY NIGHTS S'MORES

Graham cracker, marshmallow

Assorted novelty chocolate bars

32 per person

DISPLAY STATION

PETITE DESSERT DISPLAY

Banana pudding

Music City mud pie

Fruit galette

Red velvet cheesecake

30 per person



RECEPTION PACKAGE

Reception package requires a minimum of 100 guests. Carving Stations can be pre-carved or chef-attended. Attendant fee of 200 per hour.

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PASSED HORS D'OURVES PIMENTO CHEESE GOUGÈRES

Pickled vegetables, microgreens

APPLEWOOD-SMOKED BACON BEIGNET

Applewood-smoked bacon, chive cream, snow sugar

MINI TENNESSEE SLIDER

Bear Creek Farms beef, comeback sauce, cheddar, pickles

LOWCOUNTRY CRAB CAKE

Nashville remoulade, pickled pepper

CARVING STATIONS

SMOKED NASHVILLE HOT TURKEY

Black pepper & Tennessee honey aioli, bone gravy, apple & golden raisin chutney, cast iron cornbread

SALT-CRUSTED PRIME RIB

Smoked blue cheese horseradish, red wine demi-glace, caramelized shallot potatoes

DISPLAY TABLES

MUSIC CITY GREENS

Artisan greens, baby tomatoes, aged cheddar, applewood-smoked bacon, pickled eggs, cucumbers, marinated white beans, seeds, dried fruits, maple cider vinaigrette, dill buttermilk

CHARCUTERIE & CHEESE

Artisan cheeses, charcuterie, charred sausage, whipped pimento cheese, pickled vegetable, blackberry mustard, garlic naan, artisan crackers

SWEETS

LEMON CHEESECAKE

Lemon curd

CHOCOLATE POT DE CRÈME

RAINBOW COOKIE

127 per person



TABLES

All dinner tables are served with artisan breads & butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Minimum order of 20 guests.

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SMOKY MOUNTAIN TABLE

PETITE GREENS

Toy box tomatoes, cucumber, carrot, feta, multigrain crisp, dill buttermilk dressing, apple cider vinaigrette

ORECCHIETTE PASTA SALAD

Garbanzo beans, olives, Davina tomato, pickled vegetables, parmesan, basil vinaigrette

SOUTHERN PICKLED BEANS SALAD

Bitter greens, citrus hummus purée, apple, fennel, sweet onion vinaigrette

BBQ SMOKED CHICKEN

Nashville BBQ sauce, field pea succotash

LOWCOUNTRY BOIL

Shrimp, sausage, corn, potatoes, Old Bay tomato broth

POT ROAST

Braising jus and rustic vegetables, dirty rice

BUTTERMILK MASHED POTATOES

Sawmill gravy

CREAMED CORN

Applewood-smoked bacon, peppers

SWEETS

Pecan bar

Sweet potato crème brûlée

Mudslide brownie trifle

96 per person

MEDITERRANEAN TABLE

ANTIPASTI

Imported cheeses, oil-cured vegetables, cured meats, olives, membrillo, artisan bread

GREEK SALAD

Romaine, olives, oil-cured tomatoes, pickled peppers, feta cheese, red onions, Greek dressing

CAPRESE SALAD

Heirloom tomatoes, fresh herbs, fresh mozzarella, basil, Georgia olive oil dressing

GRILLED HARISSA-SPICED CHICKEN

Labneh, honey

SEASONAL FISH

Olive, capers, bell pepper relish

PENNE

San Marzano tomato sauce, Davina tomatoes, spinach, peppers

ROASTED ASPARAGUS

Georgia olive oil

MERQUEN MARBLE POTATOES

Lemon zest

SWEETS

Baklava

Blood orange olive oil cake

Honey yogurt mousse

94 per person



TABLES

All dinner tables are served with freshly baked artisan breads & butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Minimum 20 guests.

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NASHVILLE DINNER TABLE

CHOPPED GREENS

Romaine, kale, cucumber, pickled green beans, radish, applewood-smoked bacon, Tennessee cheddar, green goddess dressing & maple cider vinaigrette

APPLE & RAISIN SLAW

Cider vinaigrette

THE PIT

House-smoked brisket, Nashville BBQ

Brined & smoked bone-in pork loin, Carolina mop sauce

Smoked Nashville spice white & dark yardbird, sweet Memphis BBQ sauce

SIDES

Applewood-smoked bacon and Brussels sprouts, maple & mustard vinaigrette

Creamed lowcountry collard greens

Southern mac n' cheese

SWEETS

Flourless Tennessee mud pie, cinnamon whipped cream

Caramelized white chocolate & bourbon custard tart, toasted meringue

Ambrosia | Fruit cocktail, marshmallow, coconut

96 per person



PLATED DINNER

All plated dinners are served with freshly baked artisan breads & butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Minimum order of 20 guests. Pricing for additional courses and customization available upon request.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SOUPS

Navy bean & country ham | Whole mustard cream, scallion oil

Applewood-smoked bacon & corn chowder | Pimento, pork cracklings

Butternut squash | Chile-spiced pepitas, root vegetable, labneh maple

Lobster bisque | Charred corn, smoked tomato

SALADS

Tomato | Heirloom tomatoes, fresh whole milk mozzarella, sourdough crouton, Maldon sea salt, cracked pepper, wild greens, basil vinaigrette

Roots & leaves | Roasted petite carrots, arugula, baby spinach, agave carrot mousse, shaved crudités, spiced pepitas, farmers cheese, Tennessee white vinaigrette

Romaine hearts | Radish, peppadew peppers, parmesan cracklins, pickled red onion, black garlic dressing

Southern pickled beans salad | Bitter greens, citrus hummus purée, apple, fennel, sweet onion vinaigrette

Kale & artisan greens | Cucumber, pickled red onion, radish, deviled egg, Tennessee cheddar, green goddess dressing, cider maple vinaigrette

Petite greens | Toy box tomatoes, cucumber, shaved carrot, feta, multigrain crisp, dill buttermilk dressing, apple cider vinaigrette

DESSERTS | CHOOSE ONE

CHOCOLATE RUM CARAMEL TART

Cinnamon whipped cream, caramel sauce

BLACK VELVET CAKE

Dark chocolate ganache, orange curd, blood orange curd

PEACH & BLUEBERRY CAKE

Lemon curd, frosted berries, raspberry gel

ANGEL FOOD CAKE

Fruit accents, blackberry caviar, black current curd

FLOURLESS DARK CHOCOLATE CAKE

Red wine-poached pear, pistachio Florentine cookie, vanilla bean anglaise



PLATED DINNER

Select one entrée. All plated dinners are served with freshly baked artisan breads & butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Minimum order of 20 guests. Pricing for additional courses and customization available upon request.

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SINGLE ENTRÉES

BOURBON-SMOKED BBQ CHICKEN

Seasonal roasted vegetables, pickled Fresno, Yukon potato whip, mop sauce
92 per person

HERB-SEARED JOYCE FARMS CHICKEN

Roasted squash, asparagus, marble potatoes with caramelized shallot, cream, chicken demi-glace with mustard seed caviar
95 per person

SALMON ALA VERACRUZ ANA

Saffron rice, olives, tomato, pearl onions, seasonal vegetable
96 per person

GRILLED BONE-IN PORK RIBEYE

Whiskey-maple glaze, braised apples with cranberries, sweet potato hash, haricots vert
97 per person

ROASTED BEEF TENDERLOIN

Parsnip purée, charred Brussels sprouts, heirloom carrot, marble potatoes, red wine demi-glace
105 per person

BRAISED SHORT RIB

Seasonal vegetable accents, Weisenberger Mill cheese grits, fennel slaw, braising jus
99 per person

DUO ENTRÉES

GRILLED CHICKEN & SEARED SALMON

Saffron rice, seasonal vegetables, balsamic cipollini, Veracruz sauce, charred corn salsa
114 per person

ANCHO-BRAISED SHORT RIB & AVOCADO OIL-POACHED SHRIMP

Charred squash, oil-cured tomato, Yukon & plantain mash, chile demi-glace
116 per person

SEARED TENDERLOIN & HERB CHICKEN

Gold beet purée, lemon-scented marble potatoes, mushroom & smoked tomato ragu, glazed carrot
119 per person

PETITE FILET & SEARED CRAB CAKE

Roasted asparagus, garlic mashed potatoes, piquillo pepper, red wine demi-glace, fennel & celery relish
121 per person



NON-ALCOHOLIC BEVERAGES

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À LA CARTE BEVERAGES

- Assorted soft drinks | 6.5 each
- Still & sparkling bottled waters | 6.5 each
- Pure Life water | 8 each
- Acqua Panna natural spring water | 9 each
- S.Pellegrino sparkling mineral water | 9 each
- S.Pellegrino Essenza flavored sparkling mineral water | 9.5 each
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 9 each
- Naked fruit juices & smoothies | 7.5 each
- Coconut water | 7.5 each
- Red Bull | Energy Drink or Sugarfree | 7.5 each
- Assorted Kohana canned coffee drinks | 10 each
- Enroot cold brew tea | 12 each

BY THE GALLON BEVERAGES

- Stance regular or decaffeinated coffee | 108 per gallon
- Assorted Numi hot teas | 108 per gallon
- Classic black iced tea | 108 per gallon
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 108 per gallon
- Sparkling fruit punch | 108 per gallon
- Classic or raspberry lemonade | 108 per gallon
- Infused spa water | citrus & mint or berry & basil | 88 per gallon

BEVERAGE PACKAGES

CLASSIC

- Stance regular & decaffeinated coffee
- Assorted Numi hot teas
- Iced tea
- Assorted Coca Cola® soft drinks
- Bottled still water
- Sparkling water
- Full day (8 hours) | 53 per person
- Half-day (4 hours) | 33 per person

ENHANCED

- Stance regular & decaffeinated coffee service
- Assorted Numi hot tea service
- Assorted Coca Cola® soft drinks
- Still & sparkling bottled water
- Chilled iced tea service
- Sparkling fruit punch
- Classic lemonade
- Spindrift® flavored sparkling water
- Full day (8 hours) | 66 per person
- Half-day (4 hours) | 42 per person



BAR - BEER & WINE OFFERINGS

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per-drink charges based on consumption.

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BEER

DOMESTIC

Bud Light
Coors Light
Michelob Ultra
Miller Lite

Hosted bar | 9 per drink

Cash bar | 10 per drink

PREMIUM

Corona Extra
Stella Artois
Hap & Harry's Lager
Yazoo Hop Perfect IPA
Yazoo Gerst Amber Ale
High Noon Vodka Seltzer
Heineken 0.0 Non-alcoholic

Hosted bar | 11 per drink

Cash bar | 13 per drink

WINE OFFERINGS

TIER ONE

Bulletin Place | South Eastern Australia | Sauvignon blanc, chardonnay, merlot, cabernet sauvignon

Kenwood Yulupa | CA | Brut champagne

Hosted bar | 12 per drink

TIER TWO

Wente Hayes Ranch | CA | Rosé, chardonnay, merlot, cabernet sauvignon

Kenwood Yulupa | CA | Brut champagne

Hosted bar | 14 per drink

Cash bar | 15 per drink

TIER THREE

Decoy by Duckhorn | CA | Rosé, sauvignon blanc, chardonnay, pinot noir, merlot, cabernet sauvignon

Kenwood Yulupa | CA | Brut champagne

Hosted bar | 16 per drink

Cash bar | 17 per drink



SPIRITS SELECTION

Bartender required at 200 per bartender, with one bartender per 100 guests. Hosted bar per-drink charges based on consumption. Package bars include selected liquor tier, tier 1 wine, domestic & premium beer, assorted soft drinks, bottled water, and juices. Cash bars require an additional 100 per cashier fee and 500 minimum spend.

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LIQUOR OFFERINGS

CALL BRANDS

Vodka | Svedka
Gin | Seagram's
Tequila | Sauza Blanco
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Cognac | Hennessy VS
Hosted bar | 13 per drink
Cash bar | 14 per drink

PREMIUM BRANDS

Vodka | Absolut
Gin | Beefeater
Tequila | Milagro Silver
Rum | Bacardi
Bourbon | Old Forester
Scotch | Johnnie Walker Red Label
Cognac | Hennessy VS
Hosted bar | 15 per drink
Cash bar | 16 per drink

CRAFT BRANDS

Vodka | Tito's Handmade
Gin | The Botanist
Tequila | Patrón Silver
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Cognac | Hennessy VSOP
Hosted bar | 17 per drink
Cash bar | 18 per drink

CORDIALS

Baileys Irish Cream
Whisper Creek Tennessee Sipping Cream (local)
Kahlúa Mexican coffee liqueur
Disaronno Originale Italian liqueur
Grand Marnier liqueur
Hosted bar | 15 per drink
Cash bar | 16 per drink

SINGLE BARREL SELECT

Nashville Barrel Company single barrel bourbon
Jack Daniel's single barrel TN whiskey
George Dickel single barrel TN whiskey
Hosted bar | 19 per drink
Cash bar | 20 per drink

PACKAGE PRICING

CALL BRANDS

First hour | 32 per person
Second hour | 50 per person
Each additional hour | 15 per person

PREMIUM BRANDS

First hour | 34 per person
Second hour | 54 per person
Each additional hour | 16 per person

CRAFT BRANDS

First hour | 36 per person
Second hour | 57 per person
Each additional hour | 18 per person



BAR MIXOLOGY

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per-drink charges based on consumption.

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OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

add 2 per person to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

10 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

10 per drink



EVENT GUIDELINES

FOOD AND BEVERAGE POLICIES

1. The Omni Nashville does not allow any food or beverage to be brought into the hotel by guests due to city, state, health and liquor laws. The Omni Nashville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the Omni Nashville Hotel.
2. All food and beverage must be purchased through the Omni Nashville Hotel for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. The Omni Nashville Hotel will purchase any reasonable special items or product from a licensed approved vendor. All kosher, gluten-friendly or specialty products must be guaranteed 7 days prior to the event.
3. Omni Nashville, 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 regulations. It is our policy, therefore, that all alcoholic beverages must be supplied by the Hotel.
4. All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Omni Nashville reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control.

GUARANTEES

1. A 72-hour (3 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 AM Central Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00 AM Central Standard Time on the preceding Friday.
2. All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by the Omni Nashville. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.
3. Omni Nashville reserves the right to add a 100 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 3 days or 72 hours prior to the group arrival. The menu selection for a pop-up event will be decided by the Omni Nashville and cannot be changed within this 72-hour time-frame unless approval from the Omni Nashville Executive Chef or Banquet Chef has been granted.



EVENT GUIDELINES

MENU STANDARDS

1. A minimum of twenty (20) guests are required for a plated breakfast, lunch or dinner. All buffets with a guarantee under twenty-five (25) guests are subject to a 100 setup fee. All buffets with a guarantee under fifteen (15) guests are subject to a 200 setup fee.
2. All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.
3. Break Menus are designed for 30 minutes of service. Breakfast and Lunch Buffets and Reception Stations are designed for 1.5 hours of service. All Dinner Buffets are designed for 2 hours of service. Additional fees will apply for requests to exceed these standards.
4. A maximum of 3 entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per entrée guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with placecards.
5. The Kitchen will prepare a maximum of 3% over guarantee.
6. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
7. A bartender is required for all receptions. One bartender is required per 100 guests for all hosted bars at a cost of 150 per bartender. One cashier is required for every 2 cash bars at a cost of 100 per cashier.





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