



OMNI NASHVILLE HOTEL  
EVENT MENU



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v Vegan

gf Gluten-Friendly

df Dairy-Free

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



# BREAKFAST TABLES

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

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## MUSIC CITY CONTINENTAL

mélange fruit cocktail | sourwood honey, mint simple syrup *df gf v*

assorted breakfast pastries | butter, jam

assorted bagels | seasonal berry & plain cream cheeses

assortment of individual greek yogurts *gf*

steel-cut oats | brown sugar, dried fruits *df gf v*

46 per person

## BELLE MEADE WELLNESS

seasonal fruits & berries *df gf v*

house-made granola bar trifle | dried fruit, sorghum

assorted breakfast cereals | whole, skim & soy milks

multigrain croissants & bran muffins

apple chicken link sausage *gf*

chef-inspired seasonal shakshuka with over-hard eggs *df gf*

48 per person

## SOBRO

seasonal whole fruit *df gf v*

assortment of individual greek yogurts *gf*

nashville breakfast biscuit sandwich | fried egg, nashville chicken, cheddar, smoked tomato aioli, omni nashville's famous buttermilk biscuit,

southern breakfast casserole | egg, cheese, applewood-smoked bacon, bread, peppers, onions

overnight oats | stone fruits, coconut flake, oat milk, roasted nuts *df gf v*

50 per person

## EAST NASHVILLE

mélange fruit cocktail | sourwood honey & mint simple syrup *df gf v*

whisper creek cinnamon rolls with sweet cream icing, seasonal fruit turnovers

assortment of individual greek yogurts *gf*

scrambled farm-fresh eggs *gf*

steel-cut oatmeal station | brown sugar & dried seasonal fruits *df gf v*

cheddar & chive hash brown casserole

49 per person



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## MUSIC CITY STANDARD

mélange fruit cocktail | sourwood honey & mint  
simple syrup *df gf v*

assortment of individual greek yogurts *gf*

assorted breakfast pastries & muffins | butter, jam

scrambled farm-fresh eggs *gf*

omni signature breakfast sausage links *df gf*

applewood-smoked bacon *df gf*

herb roasted marble potato with peppers &  
onions *df gf v*

52 per person

## BROADWAY BREAKFAST & BISCUIT BAR

seasonal fruits & berries *df gf v*

assortment of individual greek yogurts *gf*

freshly made buttermilk biscuits, chili & cheddar  
cornbread | savory herb butter, honey & cinnamon  
butter, local jam

black pepper sausage gravy

scrambled farm-fresh eggs *gf*

blueberry sausage patties *df gf*

applewood-smoked bacon *df gf*

simply seasoned roasted red potatoes

54 per person

## NOLENSVILLE PIKE MARKET

tropical fruit cocktail | coconut *df gf v*

hibiscus shooters *gf*

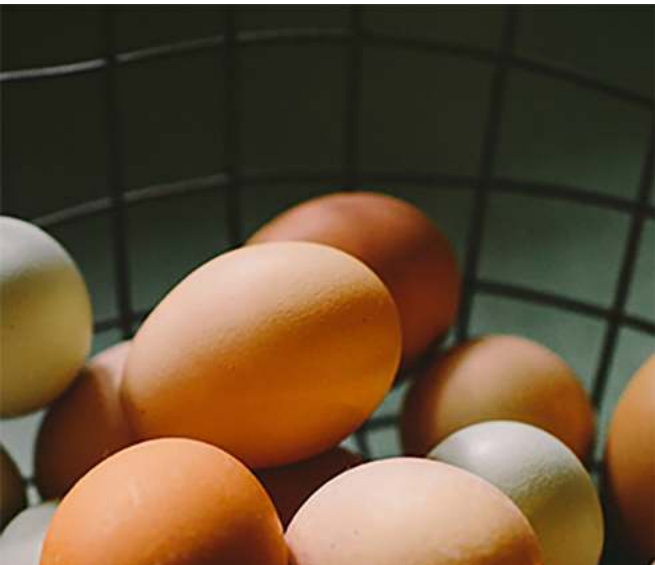
churro muffin

street tacos | warm flour tortillas, fried corn tortilla  
chips, hatch chile cheese sauce, scrambled eggs,  
carnitas, seasoned refried beans,  
mexican sour crema, pico de gallo, salsa roja,  
salsa verde

breakfast burrito | scrambled egg, fried potatoes,  
green chiles, queso, chipotle garlic aioli

tajín-spiced red potatoes | ancho chili & smoked  
paprika aioli *df gf*

56 per person



# BREAKFAST ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet for 90 minutes of continuous service. Minimum 20 guests. Attendant fee of \$200 per hour. One attendant per 50 guests.

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## CHATTANOOGA OMELET & EGGS ACTION STATION

farm-fresh eggs and egg whites *df gf*

pit ham, applewood-smoked bacon, chicken sausage *df gf*

cheddar and goat cheeses

mushrooms, onions, bell peppers, spinach, pico de gallo, salsa *df gf v*

21 per person | attendant required

## GREEN HILLS

oats & grains | steel-cut oats, ancient grains, dried stone fruit, pepitas, coconut, maple, fresh seasonal berries *df gf*

coconut yogurt trifle | acai & fresh fruit purée, gluten-friendly granola *df gf*

berry smoothie & green smoothie *df gf*

20 per person

## SOUTHERN FLAIR

white peach & passion fruit yogurt parfait | microgreens, bob's red mill gluten-friendly granola, honey *gf*

breakfast burrito | scrambled farm-fresh eggs, hatch green chiles, potato, cheddar, wheat wrap, salsa roja

smoked brisket | hominy, peppers, onions, sweet heat spice *df gf*

22 per person

## HOT CHICKEN & WAFFLES

fried egg

vanilla sugar-coated waffle

nashville hot fried chicken, hot oil

apple cider maple syrup, butter, bread & butter pickles, local jam

26 per person

## BUILD-YOUR-OWN AVOCADO TOAST

scrambled eggs & scrambled egg whites *gf*

avocado schmear *df gf v*

fresh greens, heirloom tomato, roasted peppers, radish, pickled onions *df gf v*

whipped dill & caper fromage blanc

everything & plain bagels, charred multigrain bread *df*

25 per person



# BRUNCH TABLE

Available from 10am to 2pm with two hours of continuous service. 100 guest minimum.

Brunch is served with chilled fresh orange, cranberry and apple juices, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

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## PROTEIN DISPLAY

pre-carved, choose one

### HOT HONEY SMOKED HAM

80 per person

### NASHVILLE HOT SMOKED TURKEY

82 each

### BBQ-SPICED BONE-IN PORK ROAST

88 each

### HERB & SALT-CRUSTED RIBEYE

98 each

## ACCOMPANIMENTS

### COLD TABLE

sliced seasonal fruit platter *df gf v*

assorted breakfast pastries & muffins | butter, jam

white peach & passion fruit trifle *gf*

charred root vegetable & grains salad | dried fruit, bitter greens, maple cider vinaigrette *df gf*

strawberry salad | artisan greens, goat cheese, candied walnut & basil vinaigrette

### HOT TABLE

southern breakfast casserole | sausage, chiles, applewood-smoked bacon, bread

scrambled eggs *gf*

applewood-smoked bacon *df gf*

charred bone-in yardbird | mop sauce *df gf*

roasted marble potatoes | peppers, onions, herbs *df gf*

roasted asparagus | egg yolk aioli *df gf*

### SWEETS

donut bread pudding | whiskey anglaise

pumpkin bread

french quarter beignets | tennessee honey



# À LA CARTE BREAKFAST ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet with 90 minutes of continuous service.

Minimum 20 guests or 2 dozen of each item.

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

## CHILLED HARD-BOILED EGGS

barrel-aged hot sauce, tajin, sea salt  
50 per dozen

## WHITE PEACH & PASSION FRUIT TRIFLE

greek yogurt, bob's red mill granola, microgreens *gf*  
11 per person

## OVERNIGHT OATS

dried stone fruits, nuts, coconut flake, maple syrup, oat milk *gf*  
10 per person

## BOB'S RED MILL GLUTEN-FRIENDLY STEEL-CUT OATS

brown sugar, pecans, mixed dried fruit, assorted milks *gf*  
12 per person

## BROADWAY BISCUIT BAR

freshly made buttermilk biscuits, chili & cheddar cornbread, savory herb butter, cinnamon honey butter, local jam, black pepper sausage gravy  
18 per person

## WEISENBERGER MILL BREAKFAST GRITS

cheddar, butter, assorted hot sauces *gf*  
12 per person

## BACON, EGG & CHEESE CROISSANT

fried egg, applewood-smoked bacon, cheddar  
154 per dozen

## MULTIGRAIN CROISSANT

fried egg, tomato, hummus spread, gruyère (croissant contains sesame)  
138 per dozen

## NASHVILLE HOT CHICKEN

split pearled sugar waffle, hot honey aioli, b&b pickle  
156 per dozen

## OPEN-FACED BREAKFAST REUBEN

marbled rye english muffin, house-made corned beef, swiss, red cabbage, kraut, russian dressing  
188 per dozen

## BREAKFAST BURRITO

scrambled farm-fresh eggs, roasted green chiles, sausage, potato, cheddar, wheat wrap, salsa roja  
162 per dozen



# PLATED BREAKFAST

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

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## SOUTHERN COMFORT CLASSIC

locally inspired smoothie shooter *gf*

scrambled farm-fresh eggs *gf*

herbed marble potatoes | peppers & caramelized onions *df gf*

applewood-smoked bacon *df gf*

omni signature sausage link *df gf*

48 per person

## NASHVILLE HOT CHICKEN & WAFFLE

locally inspired smoothie shooter *gf*

nashville hot fried chicken

sunny-side egg

vanilla sugar-coated waffle

bread & butter pickles

maple syrup, whipped butter

potato hash, peppers, onions

50 per person

## GRANDMA'S BUTTERMILK BISCUITS & GRAVY

white peach & passion fruit yogurt parfait | granola, microgreens *gf*

omni nashville's famous buttermilk biscuit

black pepper sausage gravy, house-made hot sauce

applewood-smoked bacon

fried red potatoes with marinated tomatoes *df gf*

48 per person

## DOWN-HOME EGG & HASH

locally inspired smoothie shooter *gf*

egg galette

short rib & potato hash | peppers, onions, herbs, cider bbq

maple brussels sprouts | raisins

honey cake mini loaf

50 per person





# MORNING & 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.

## THE FARMERS MARKET

fresh melon bowl *df gf v*  
local honey yogurt dip, cinnamon honey butter  
artisan cheese, pimento cheese, cured meats  
miniature croissants, chocolate croissants,  
banana bread, artisan crackers  
30 minutes | 26 per person  
60 minutes | 36 per person

## THE JUICE BAR

seasonal whole fruits *df gf v*  
smoothies | protein-rich green and seasonal berry &  
banana *gf*  
terra chip, pita chips, roasted red pepper hummus,  
traditional hummus *df gf*  
30 minutes | 26 per person  
60 minutes | 36 per person

## THE GRAZING BOARD

artisan cheeses, regional charcuterie, seasonal fruits,  
pickled vegetables  
seasonal mustard, garlic naan, artisan crackers  
30 minutes | 29 per person  
60 minutes | 39 per person

## WARM COOKIES & MILK

double-chocolate chip, peanut butter,  
oatmeal raisin, sugar  
mini jugs of classic & flavored milks  
30 minutes | 28 per person  
60 minutes | 38 per person

## THE CRUDITÉS BOARD

crudité vegetables | cucumbers, red pepper, carrots,  
celery *df gf v*  
dill buttermilk dressing, pimento cheese spread *gf*  
white bean hummus, pepper jelly *df gf*  
pita chips  
30 minutes | 26 per person  
60 minutes | 36 per person

## PROPER AFTERNOON TEA

cucumber tea sandwich | watercress, cucumber,  
vegetable cream, pumpnickel  
biscuit tea sandwich | buttermilk biscuit,  
whipped pimento cheese, local country ham,  
pepper jelly  
linzer tea cookies, blueberry scones, biscotti  
devonshire cream, lemon curd, whipped butter  
30 minutes | 30 per person  
60 minutes | 40 per person

## SMOKY MOUNTAIN TRAIL MIX

beef jerky *gf*  
smoked almonds, dried fruit, roasted pumpkin seeds  
yogurt-covered pretzels, m&m's, wasabi peas, asian  
explosion mix  
assorted naked brand juices  
30 minutes | 30 per person  
60 minutes | 40 per person



# MORNING AND AFTERNOON BREAKS

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## THE WONDER YEARS

assortment of novelty sugary cereals

mini jugs of classic & flavored milks

sugar-coated waffle bar | apple butter, nutella, m&m's, cherries, chocolate chips, berries, maple syrup, whipped cream, peanut butter

handmade toaster strudel, banana bread

30 minutes | 32 per person

60 minutes | 42 per person

## GLUTEN-FRIENDLY DELIGHT

assorted gluten-friendly blondies, brownies, cookies *gf*

deep river kettle chips, seasonal whole fruit, assorted gluten-friendly granola bars *gf*

30 minutes | 29 per person

60 minutes | 39 per person

## SERENDIPITY SUNDAE BAR

french vanilla and chocolate premium ice creams

hot fudge, caramel sauce, whipped cream, praline pieces, sprinkles

strawberries, crushed pineapple, maraschino cherries

30 minutes | 30 per person | attendant required

60 minutes | 40 per person | attendant required

## HIGH ENERGY

power carb smoothie *gf*

dark chocolate, dried fruit & nut bark, trail mix, beef jerky

assorted energy & granola bars

assorted naked brand juices, gatorade, red bull

30 minutes | 29 per person

60 minutes | 39 per person

## THE 7TH INNING STRETCH

nashville hot roasted peanuts, buttered popcorn, cracker jack, salted bavarian pretzels, churros, dulce de leche

wings | choose one | honey hot, asian thai chili or savory mild spice dry rub *df gf*

hatch chile cheese, spicy mustard, buttermilk ranch dressing, blue cheese dressing

30 minutes | 29 per person

60 minutes | 39 per person

## THE DONUT SHOPPE

assorted donuts & donut holes

sausage, chili & cheddar kolache

stance regular and decaffeinated coffee, canned cold brew coffee, assorted syrups, mini jugs of classic & flavored milks

30 minutes | 27 per person

60 minutes | 37 per person



# OPTIONAL BREAK ENHANCEMENTS

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.

## À LA CARTE SNACKS

### WHOLE SEASONAL FRUIT

75 per dozen

### INDIVIDUAL GREEK YOGURTS

80 per dozen

### GRANOLA & ENERGY BARS

8 each

### CLASSIC CANDY BARS

8 each

### INDIVIDUALLY BAGGED SNACKS

deep river kettle chips, sun chips, planters trail mix, pretzels

8 each

### LOCAL MOOSE HEAD KETTLE CORN

10 each

### RICE KRISPIES TREATS

8 each

## À LA CARTE BAKERY

3 dozen per item minimum

### CINNAMON ROLLS

sweet vanilla icing

105 per dozen

### ASSORTED DONUTS

80 per dozen

### CROISSANTS, MUFFINS & DANISHES

80 per dozen

### ASSORTED BAGELS

sweet and plain cream cheeses

87 per dozen

### COOKIES

sugar, double-chocolate chip, peanut butter, oatmeal raisin

80 per dozen

### BROWNIES & BLONDIES

80 per dozen

### GLUTEN-FRIENDLY MUFFINS, COOKIES OR BROWNIES

87 per dozen

### SALTED BAVARIAN PRETZELS

hatch chile cheese, spicy mustard

110 per dozen



# LUNCH TABLES

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## MONDAY | SOUTHERN MEAT & THREE

### STARTERS

mixed greens salad, buttermilk dressing, apple cider vinaigrette *gf*

cheddar & green chile cornbread, whipped butter

### MEAT

yardbird | spiced charred chicken, 8pc. bone-in *df gf*

house-smoked brisket, nashville barbecue *df gf*

### CLASSIC SIDES

mac n' cheese

green chile & cranberry coleslaw *df gf*

slow-cooked green beans | applewood-smoked bacon *df gf*

### SOUTHERN SWEETS

seasonal fruit cobbler

hummingbird cake

banana pudding trifle

monday | 75 per person

any other day | 85 per person

## ENHANCEMENTS

### PROTEIN

southern meatloaf, caramelized ketchup demi-glace

fried cornmeal-dusted catfish,

nashville spice remoulade

nashville spice prime rib, au jus

smothered pork chop, mushroom gravy

12 per person | per selection

### SIDES

braised collard greens | smoked ham hocks

mashed potatoes & gravy

mustard yukon gold potato salad

creamed corn

brussels sprouts | applewood-smoked bacon, maple & mustard vinaigrette

cornbread & jalapeño stuffing

southern street corn | chile, lime, duke's mayo

8 per person | per selection

### SWEETS

southern caramel cake

lemon meringue tart

caramel & chocolate donut bread pudding

chocolate, peanut butter & cream cheese brownie

8 per person | per selection



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## TUESDAY | SOUTHWESTERN POZOLE

hominy, stock, pulled chicken *df gf*

### GRILLED CORN SALAD

romaine, charred corn, roasted red pepper, hatch chiles, cotija cheese, corn nuts, creamy mango & cilantro vinaigrette *gf*

### MEXICAN STREET FOOD

ancho-braised short rib *df gf*

tajin-spiced shrimp *df gf*

tinga-style braised chicken *df gf*

### SIDES

spanish pinto beans *df*

sofrito yellow rice *df gf*

### ACCOMPANIMENTS

tortilla chips *gf*

warm flour tortillas, cheddar jack cheese, guacamole, salsa verde, salsa roja, pico de gallo

### SWEETS

mango panna cotta, strawberry chamoy *gf*

sopapilla cheesecake bar

mexican chocolate torte, cinnamon & chile ganache *gf*

tuesday | 75 per person

any other day | 85 per person

## WEDNESDAY | SOUP, SALAD, SANDWICH CHARRED OKRA & TOMATO SOUP

san marzano tomatoes *v*

### GREENS

baby greens, toy box heirloom tomatoes, radish, cucumbers, carrot, white balsamic, tennessee honey vinaigrette, dill buttermilk dressing *gf*

### MUSIC CITY COBB

romaine, applewood-smoked bacon, hard-boiled egg, tomatoes, blue cheese, pulled chicken, green goddess dressing *gf*

### SOUTHERN GRILLED CHEESE BAR

turkey, applewood-smoked bacon & tomato jam, gruyère, mornay on ciabatta

applewood-smoked bacon, beefsteak tomato, pimento cheese on brioche

provolone, swiss and cheddar cheeses on sourdough

### SIDES

deep river kettle chips *df gf*

tropical fruit cocktail *df gf*

### SWEETS

pecan bars

blondies

lemon & blueberry chiffon cake

wednesday | 75 per person

any other day | 85 per person



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## THURSDAY | CITY MARKET

### EPIC HUMMUS BOARD

roasted red pepper hummus, traditional hummus, assorted greek olives, davana tomato, oil-cured artichokes, baby peppers, grilled naan bread

### FATTOUSH SALAD

artisan greens, chopped romaine, cucumbers, pickled red onion, marinated tomatoes, feta, croutons, radish, parmesan, greek dressing

### ORZO & QUINOA GRAINS SALAD

mediterranean vegetables, bitter greens, lemon sumac dressing *df*

### HERB ROASTED MARBLE POTATOES

red pepper citrus vinaigrette

### LEMON & GARLIC CHICKEN BREAST

charred lemon, herbs *df gf*

### ROASTED RIBEYE

shallot, lemon, warm vinaigrette *df gf*

### WHITEFISH VERACRUZ

veracruz sauce, olive, tomato, caper relish

### SWEETS

raspberry cheesecake tart

key lime tart with toasted meringue

pistachio mousse tart

thursday | 75 per person

any other day | 85 per person



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## FRIDAY | HOG ALLEY BBQ

### STARTERS

mixed greens salad, buttermilk dressing,  
apple cider vinaigrette

cheddar & green chile cornbread

whipped butter *df gf*

### MEAT

hickory-smoked pulled pork, vinegar bbq sauce *df gf*

cornmeal-dusted fried catfish, nashville spiced  
remoulade *gf*

### CLASSIC SIDES

mashed potatoes and gravy *gf*

brussels sprouts | applewood-smoked bacon,  
maple & mustard vinaigrette *df gf*

stewed tomatoes with okra & biscuit crumble

### SOUTHERN SWEETS

lemon meringue tart

strawberry crumb tart

apple butter doughnut bread pudding

friday | 75 per person

any other day | 85 per person

## ENHANCEMENTS

### PROTEINS

southern fried chicken, eight pieces, bone-in  
bone-in yardbird | spiced & charred chicken  
southern meatloaf, caramelized ketchup demi-glace  
house-smoked brisket, nashville barbecue  
smothered pork chop, mushroom gravy  
12 per person | per selection

### SIDES

mac n' cheese

green chile & cranberry coleslaw

green bean casserole

mustard yukon gold potato salad

creamed corn

charred skin-on carrots & parsnips, maple vinaigrette

brown sugar & maple baked beans

8 per person | per selection

### SWEETS

southern caramel cake

caramel & chocolate donut bread pudding

banana pudding trifle

seasonal fruit cobbler

8 per person | per selection



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## SATURDAY | THE NASHVILLE ITALIAN

### MINISTRONE

white beans, italian sausage *df*

### MIXED GREENS & ROMAINE SALAD

assorted olives, roasted red pepper, cucumber, feta, balsamic vinaigrette *gf*

### CAPRESE SALAD

toy box tomato, ciliegine mozzarella, basil vinaigrette

### TUSCAN VEGETABLE PRIMAVERA

campanelle pasta, zucchini, quash, davina tomato, sautéed greens, shallot red wine vinaigrette

### BAKED ZITI

ziti pasta, italian sausage, romano, ricotta, spicy marinara

### CHICKEN PICCATA

lemon & caper cream sauce *df gf*

### CHARRED CAULIFLOWER & BRUSSELS

peruvian peppers, parmesan *gf*

### SWEETS

espresso panna cotta *gf*

italian rainbow cake

chocolate chip cannoli

saturday | 75 per person

any other day | 85 per person

## SUNDAY | LEGENDS COUNTRY PICNIC

### MIXED GREENS SALAD

tomato, cucumber, carrot, pickled red onions, apple cider vinaigrette, buttermilk dressing *gf*

### MACARONI PASTA SALAD

salami, olives, onion, cucumber, cured tomato, creamy italian vinaigrette

### STRAWBERRY FIELD SALAD

artisan mixed greens, strawberries, candied walnut, shaved fennel, blueberry, feta, basil balsamic vinaigrette *gf*

### COLD EMBELLISHMENTS

house-spiced smoked salmon *df gf*

southern herbed chicken salad, apple, red grapes *df gf*

peppercorn-spiced flank steak *df gf*

### SWEETS

strawberry shortcake trifle

southern cornmeal chess pie bar

magic bar | coconut, chocolate, caramel, pecan

sunday | 75 per person

any other day | 85 per person





# LUNCH TABLES

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## ANY DAY | THE FRANKLIN

### CORN, APPLEWOOD-SMOKED BACON & POTATO CHOWDER

### ARTISAN GREENS SALAD

mixed greens, cucumber, toy box tomatoes, carrot, radish, buttermilk dressing *gf*

### WATERMELON SALAD

arugula, watermelon, fennel, feta, basil balsamic vinaigrette

### ANCIENT GRAINS

artisan greens, celery, tomato, cucumber, carrot, herb citrus vinaigrette *df gf v*

### RIBEYE

ancho chile demi-glace

### SMOKED BONE-IN PORK LOIN

carolina mustard *df gf*

### GRILLED ASPARAGUS & DAVINA TOMATO

### HEIRLOOM TOMATO & LOCAL RICE GRITS

### SWEETS

butterscotch pudding, dark chocolate mousse torte, red velvet cheesecake

90 per person

## ANY DAY | DEEP SOUTH

### CHICKEN & SAUSAGE GUMBO

### SUNBURST SALAD

artisan greens, radish, carrot, craisins, blue cheese, raspberry vinaigrette *gf*

### CREOLE ROASTED CORN SALAD

fire-roasted corn, bell peppers, tomato, red onion, evoo, cajun spices *df gf*

### BLACKENED CATFISH

lemon & thyme cream sauce *gf*

### BOEUF BOURGUIGNON

braised short rib, carrot, pearl onion, potato, thickened jus *df gf*

### LONG-COOKED GREEN BEANS

bacon, peppers, onions *df gf*

### DIRTY RICE

ground sausage, gumbo filé *df gf*

### SWEETS

beignets | powdered sugar

monkey bread pudding | bourbon creme anglaise

white chocolate mousse | strawberry sauce *gf*

86 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. Grab & Go Lunches are served with bottled water and assorted soft drinks.

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

## ENTRÉES

### **PASTRAMI-RUBBED FLANK STEAK WRAP**

grilled steak, pickled red onions, aged swiss, rocket, charred poblano aioli, naan bread

### **CHARCOAL-ROASTED CHICKEN SALAD**

duke’s mayo, spring scallions, grapes, mesclun, applewood-smoked bacon & tomato jam, ciabatta

### **ROASTED TURKEY CLUB WRAP**

smoked turkey, applewood-smoked bacon, butter lettuce, beef steak tomato, herbed aioli, wheat wrap

### **MUFFALETTA**

creole mustard aioli, olive spread, fresh mozzarella, mesclun, roasted peppers, charred rustic vegetables, focaccia *vg*

two entrées | 70 per person

three entrées | 76 per person

pre-boxed | 10 additional per person

## SIDES | CHOOSE ONE

### **SOUTHERN POTATO SALAD**

mustard, celery, onion, hard-boiled egg, yukon potatoes, duke’s mayo

### **ORZO SALAD**

divina tomato, pickled onions, cucumber, olives *v*

### **GREEN CHILE COLESLAW**

shredded cabbage, carrot, green chile dressing

## ACCOMPANIMENTS

### **WHOLE FRUIT**

### **DEEP RIVER KETTLE CHIPS**

mesquite bbq, salted, zesty jalapeño

### **INDIVIDUALLY WRAPPED CHRISTIE’S COOKIE**

### **CHOICE OF BOTTLED WATER OR CANNED SODA**



# PLATED LUNCH

All plated lunches are served with choice of salad, entrée and dessert, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. Pricing for additional courses and customization available upon request.

Price is based on 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.

## SALADS | CHOOSE ONE

### FRESH TOMATO & BURRATA

heirloom tomatoes, fresh burrata, brioche crumb, maldon sea salt, cracked pepper, mixed greens, basil vinaigrette

### CHOPPED ROMAINE HEART CAESAR

romaine, pumpernickel croutons, parmesan crisp, red pearl pepper, pickled red onion, creamy lemon & black garlic dressing

### PETITE GREENS

toy box tomatoes, cucumber, carrot, fennel, white cheddar, dill buttermilk dressing, apple cider vinaigrette

### STAWBERRY SALAD

artisan greens, spinach, strawberries, pickled red onion, candied walnuts, feta cheese, hibiscus vinaigrette *gf*

### SOUTHERN THREE-BEAN SALAD

kidney, northern & pickled green beans, butter lettuce, toy box tomatoes, cucumber, fennel, radish, sweet onion vinaigrette *df gf*

## ENTRÉES | CHOOSE ONE

### MARKET-FRESH WHITEFISH

saffron rice, roasted asparagus, veracruz sauce, tomato, olive & caper ragout *df gf*

75 per person

### CHILE-BRAISED BEEF SHORT RIB

garlic mashed potatoes, toy box tomato, cipollini onion, haricot vert, braising jus *gf*

78 per person

### ROASTED BEEF TENDERLOIN

roasted marble potatoes, seasonal vegetable, roasted baby carrot, mustard seed demi-glace *gf*

83 per person

### HERB SEARED JOYCE FARMS CHICKEN

rice grits, haricot vert, pickled red onions, creamed chicken velouté

70 per person

### GRILLED NASHVILLE HOT BBQ CHICKEN

charred corn & pepper potato hash, brussels sprouts, davana tomato, carolina bbq

74 per person



# PLATED LUNCH

All plated lunches are served with choice of salad, entrée and dessert, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. Pricing for additional courses and customization available upon request.

Price is based on 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.

## DESSERTS | CHOOSE ONE

### LEMON & BLUEBERRY MILLE-FEUILLE

blueberry compote, toasted meringue

### DERBY PECAN BAR

whipped dark chocolate ganache, bourbon caramel

### HUMMINGBIRD CAKE

cream cheese icing, pineapple jam

### BANANAS FOSTER CHEESECAKE

moonshine caramel

### WHITE CHOCOLATE & RASPBERRY CREAM PUFF



# HORS D'OEUVRES

Priced as display stations. All hors d'oeuvres require a minimum order of 3 dozen.

Passed hors d'oeuvres available upon request. Butler fee of \$100 per hour, with 1 butler per 75 guests.

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 tart | house-made pimento cheese, savory tart shell, cornichon pickle | **10 each**

deviled egg | mustard caviar, pickled jalapeño, nashville hot spice *df gf* | **10 each**

whipped goat cheese & date mini toast | cured ham, candied walnut | **10 each**

crab salad puff pastry | lump crabmeat, cream cheese, chives, tobiko caviar *df gf* | **13 each**

cauliflower ceviche | lime, fresno chile, cucumber, avocado, plantain chip *df gf v* | **11 each**

ancho chile snow crab gazpacho | lump crab, cucumber, micro greens, rice cracker *df gf* | **13 each**

chilled lobster roll | brioche, chipotle aioli, microgreens | **14 each**

living garden | carrot, seasonal hummus, seeds, microgreens *df gf v* | **10 each**

togarashi-spiced tuna | sesame seeds, soy lacquer, savory mini cone | **13 each**

charcuterie jewel box | chile-marinated manchego, serrano pepper, cured meat, olives, oil-roasted tomato *gf* | **12 each**

## HOT

butter-poached lobster arancini | panko, parmesan cream risotto, san marzano gravy | **14 each**

mini tennessee slider | angus beef, comeback sauce, cheddar cheese, pickles | **12 each**

pulled pork slider | mop sauce, b&b pickle | **12 each**

hushpuppy street corn fritter | charred corn, roasted garlic & chipotle aioli, queso | **12 each**

nashville hot chicken & pimento cheese biscuit | pepper jelly (display only) | **11 each**

reuben slider | rye bread, swiss, pickled red cabbage, horseradish aioli | **13 each**

gochujang-glazed pork belly | cilantro, pickled slaw, bao bun | **11 each**

heirloom tomato tart | tomato compote, southern aioli, herb cheese | **10 each**

southern short rib taco | hoecake, apple cider & chile slaw | **12 each**

## SWEET

macaroon | chef's selection | **10 each**

key lime tart | graham cracker tart shell, key lime filling, toasted meringue | **10 each**

vanilla cream puff | pâte à choux, vanilla bean whipped cream | **10 each**

chocolate mousse tart | dark chocolate mousse, black cocoa tart shell | **10 each**



# COLD DISPLAY STATIONS

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

## IMPORTED & DOMESTIC CHEESE

chef's selection of soft, semi-soft & hard cheeses *gf*  
dried fruits, jams, assorted nuts *df gf*  
artisan crackers  
31 per person

## ANTIPASTI BOARD

pickled & oil-cured vegetable antipasti *df gf v*  
pimento cheese *gf*  
hummus *df gf*  
cured meats, charred bread  
29 per person

## CHARCUTERIE BOARD

cured sausage, smoked meats, country pâté,  
local jams, pickled vegetables, grain mustard,  
rustic breads  
32 per person

## FARMER'S MARKET BOARD

baby carrots, zucchini, squash, olives, cauliflower,  
cucumbers, toy box tomatoes, celery *df gf v*  
dill buttermilk dressing *gf*  
29 per person

## MUSIC CITY GREENS

artisan greens, baby tomatoes, chopped eggs,  
cucumbers *df gf v*  
marinated white beans, maple cider vinaigrette *df gf*  
aged cheddar, applewood-smoked bacon,  
dill buttermilk dressing *gf*  
29 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, raw oysters & jumbo shrimp,  
cracked pepper mignonette *df gf*  
tennessee spice cocktail sauce, tabasco sauce,  
lemons *df gf v*  
fresh horseradish, saltines  
MKT per person



# HOT DISPLAY STATIONS

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

## PASTA STATION

orecchiette with bolognese *df*  
campanelle carbonara with chicken & bacon  
radiatori pasta with san marzano tomato sauce,  
sweet & spicy peppers, wilted greens,  
oil-cured artichoke hearts *df*  
36 per person

## BBQ MEAT

smoked pork rack, nashville spice yardbird,  
beef short rib *df gf*  
brown sugar maple baked beans, cider vinegar slaw  
cheddar chile cornbread, honey butter  
47 per person

## SHORT RIB TACO

salsa verde, salsa roja, pico de gallo, pickled fresno,  
lime & chipotle slaw, cilantro crema, corn tortillas *df gf*  
cotija cheese, flour tortillas  
40 per person

## TENNESSEE SHRIMP & GRITS

wiesenberger mills grits, gulf shrimp,  
southern tomato, bacon, parmesan cream sauce *gf*  
40 per person

## SOUTHERN LOWCOUNTRY BOIL

fried oysters *df gf*  
seafood boil | jumbo shrimp, fresh corn,  
red bliss potatoes, andouille sausage *df gf*  
hushpuppy fritters  
pepper vinegar, hot sauces *df gf*  
horseradish cream *gf*  
MKT per person

## CHICKEN & WAFFLES

nashville hot chicken, vanilla sugar waffles,  
barrel-aged maple syrup, whipped honey butter,  
bread & butter pickles, pickled banana peppers  
34 per person



# CARVING STATIONS

Carving 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.

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

## SMOKED NASHVILLE HOT TURKEY

nashville hot spiced turkey, tennessee honey aioli,  
bone gravy, apple & golden raisin chutney *df gf*

focaccia

37 per person

## COMPETITION PORK & BISCUITS

bbq-spiced slow-smoked pork rack,  
carolina mop sauce, braised green beans *df gf*

brioche rolls

39 per person

## SALT-CRUSTED PRIME RIB

prime rib, red wine demi-glace,  
roasted garlic & lemon potatoes *df gf*

horseradish crema *gf*

yeast rolls

40 per person

## BONGO JAVA COFFEE-RUBBED BEEF TENDERLOIN

beef tenderloin, brussels sprouts, davana tomato *gf*  
green peppercorn demi-glace *gf*

46 per person







# DESSERT STATIONS

Dessert stations require a minimum of 20 guests.

Action stations require attendant at 200 per attendant with one attendant per 75 people.

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

## ACTION

### COUNTRY NIGHTS S'MORES

classic & seasonal marshmallows

graham crackers

assorted novelty chocolate bars

33 per person | attendant required

### ICE CREAM PARLOR FLOAT

classic vanilla ice cream, whipped cream, cherries, caramel, hot fudge, rainbow sprinkles, assorted vintage soda selection

33 per person | attendant required

### BUILD-YOUR-OWN CUSTARD TRIFLE

butterscotch, vanilla bean & milk chocolate custards

roasted nuts, cookie crumble, chocolate shaving, cake crumbs, peanut butter cups, whipped cream, seasonal berry compote, rainbow sprinkles

33 per person | attendant required

## DISPLAY

### MINI DESSERTS PACKAGE

raspberry cheesecake

key lime tart with toasted meringue

pistachio mousse torte

chocolate pot de crème

passion fruit petit gâteau

36 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.

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

## PASSED HORS D'OEUVRES PIMENTO CHEESE TART

pimento cheese, savory cheese tart shell,  
cornichon pickle

## DEVILED EGG

mustard seed caviar, pickled jalapeño,  
nashville hot spice *df gf*

## MINI TENNESSEE SLIDER

angus beef, comeback sauce, cheddar, pickles

## HEIRLOOM TOMATO TART

tomato compote, southern aioli, herbed cheese

## CARVING STATIONS

### SMOKED NASHVILLE HOT TURKEY

tennessee honey aioli, bone gravy,  
cranberry & apple chutney, foccacia

### SALT-CRUSTED PRIME RIB

black pepper & horseradish cream,  
red wine demi-glace, roasted garlic & lemon zest  
potatoes, yeast rolls

## DISPLAY TABLES

### MUSIC CITY GREENS

artisan greens, baby tomatoes, aged cheddar,  
applewood-smoked bacon, eggs, cucumbers,  
marinated white beans, maple cider vinaigrette,  
dill buttermilk dressing

### CHARCUTERIE & CHEESE

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

## SWEETS

### LEMON CHEESECAKE

lemon curd

### CHOCOLATE POT DE CRÈME

### RAINBOW COOKIES

136 per person



# DINNER TABLES

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

## SMOKY MOUNTAIN TABLE

### PETITE GREENS

toy box tomatoes, cucumber, carrot, feta, dill buttermilk dressing, apple cider vinaigrette

### ORECCHIETTE PASTA SALAD

garbanzo beans, olives, davina tomato, parmesan, basil vinaigrette

### SOUTHERN PICKLED BEANS SALAD

kidney, northern & pickled green beans, butter lettuce, toy box tomatoes, cucumber, fennel, radish, charred sweet onion vinaigrette *df gf*

### BBQ SMOKED CHICKEN

nashville bbq sauce *df gf*

### LOWCOUNTRY BOIL

shrimp, sausage, roasted potatoes, tomato broth *df gf*

### POT ROAST

braising jus and rustic vegetables, dirty rice *df gf*

### CREAMED CORN

applewood-smoked bacon *gf*

### SWEETS

pecan bar

sweet potato crème brûlée

caramel & walnut brownie

115 per person

## MEDITERRANEAN TABLE

### CREAMY ITALIAN TOMATO SOUP

### CORNBREAD PANZANELLA SALAD

oil-cured tomatoes, bitter greens, cucumber, pickled onions, asiago cheese, herb & meyer lemon vinaigrette

### GREEK SALAD

romaine, olives, toy box tomatoes, pickled peppers, feta, pickled red onions, greek dressing *gf*

### HARISSA-SPICED CHICKEN

greek yogurt, honey *gf*

### WHITEFISH VERACRUZ

fish of the day, capers, olives, veracruz *df gf*

### RADIATORI PASTA

san marzano tomato sauce, sweet & spicy peppers, wilted greens, oil-cured artichoke hearts *df*

### ROASTED ASPARAGUS

georgia olive oil *df gf*

### GARLIC & LEMON ROASTED MARBLE POTATOES

### SWEETS

baklava, lemon olive oil cake, honey yogurt mousse

110 per person



# DINNER TABLES

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

## NASHVILLE CLASSIC CHOPPED GREENS

romaine, cucumber, pickled green beans, radish, applewood-smoked bacon, tennessee cheddar, green goddess dressing, maple cider vinaigrette *df gf*

## GOLDEN RAISIN SLAW

creamy apply cider vinaigrette, carrots, red cabbage *df gf*

## THE PIT

house-smoked brisket, nashville bbq *df gf*

brined & smoked berkshire bone-in pork loin, carolina mop sauce *df gf*

smoked nashville spice bone-in yardbird, memphis sweet bbq sauce *df gf*

## SIDES

bacon and brussels sprouts, maple mustard vinaigrette *df gf*

stewed tomatoes | biscuit crumble *df gf*

southern mac n' cheese

## SWEETS

flourless tennessee mud pie, cinnamon whipped cream

caramelized white chocolate & bourbon custard tart, toasted meringue

strawberry crumb tart

115 per person

## THE BELLE MEADE CORN, BACON & POTATO CHOWDER

## ARTISAN GREEN SALAD

mixed greens, cucumber, toy box tomato, carrot, buttermilk dressing *gf*

## BLUEBERRY & GREENS

arugula, blueberries, fennel, radish, feta, basil balsamic vinaigrette *gf*

## BLACK-EYED PEA SALAD

bell pepper, celery, red onion, parsley, apple cider mustard vinaigrette *df gf*

## HICKORY-SMOKED BEEF RIBEYE

ancho chile demi-glace *df gf*

## SOUTHERN SHRIMP & GRITS

garden tomato cream sauce, charred corn, applewood-smoked bacon *gf*

## BLACK GARLIC ROASTED CHICKEN

red pepper vinaigrette *df gf*

## BRAISED WHITE BEANS

stewed tomatoes & collard greens *df gf*

## MASHED YUKON POTATOES

## SWEETS

butterscotch pudding, passion fruit petite gâteau, red velvet cheesecake

118 per person



# PLATED DINNER

All plated dinners are served with choice of starter, entrée and dessert, freshly baked artisan breads & butter, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. 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

black garlic & exotic mushroom cream bisque | crispy leeks, citrus farmer cheese *gf*

farmers market tomato soup | whipped ricotta, basil oil *gf*

butternut squash | chile-spiced pepitas, greek yogurt *gf*  
lobster bisque | charred corn, smoked tomato salsa *gf*

### SALADS

fresh tomato & burrata | heirloom tomatoes, fresh burrata, brioche crumb, maldon sea salt, cracked pepper, mixed greens, basil vinaigrette

caesar | romaine, pumpernickel croutons, black garlic parmesan crisp, red pearl peppers, pickled red onions, creamy lemon & black garlic dressing *df gf*

petite greens | toy box tomatoes, cucumber, carrot, fennel, shaved white cheddar, dill buttermilk dressing, apple cider vinaigrette *gf*

roasted beet salad | braised beets, arugula, whipped feta, pistachio gremolata, honey & thyme vinaigrette

southern three-bean salad | kidney, northern & pickled green beans, butter lettuce, toy box tomatoes, cucumber, fennel, radish, charred sweet onion vinaigrette *df gf*



## 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

peach frangipane, blueberry jam

### FLOURLESS DARK CHOCOLATE CAKE

red wine-poached pear, pistachio florentine cookie, vanilla bean anglaise

### LEMON CHEESECAKE BOMB

lemon curd, frosted berries, raspberry gel



# PLATED DINNER

Select one entrée option. All plated dinners are served with freshly baked artisan breads & butter, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. 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.

## SINGLE ENTRÉES

### TUSCAN ROASTED CHICKEN

mushroom, tomato & pepper ragout, haricots vert, aged parmesan rice grits, lemon-scented reduction *gf*  
92 per person

### HERB SEARED CHICKEN

joyce farms chicken, baby carrot, asparagus, marble potatoes, cream chicken demi-glace, mustard seed caviar *gf*  
96 per person

### SALMON A LA VERACRUZ ANA

saffron rice, olives, tomato, capers, seasonal vegetable *df gf*  
100 per person

### BRAISED SHORT RIB

charred cauliflower, hominy, red pepper romesco, creamy mushroom risotto, braising jus *gf*  
104 per person

### BRAISED OSSO BUCCO

weisenberger cheese grits, pearl onions, braised greens, chimichurri roasted carrots, rich tomato demi  
108 per person

### SEARED FILET MIGNON

chive & crème fraîche mashed potato, roasted asparagus, toy box tomato, cippolini onions, red wine jus *gf*  
115 per person

## DUO ENTRÉES

### GRILLED CHICKEN & SEARED SALMON

saffron rice, brussels sprouts, veracruz sauce, tomato, olive & caper ragout *df gf*  
126 per person

### ANCHO-BRAISED SHORT RIB & AVOCADO OIL-POACHED SHRIMP

charred squash, oil-cured tomato, yukon & plantain mash, chile braising jus *gf*  
128 per person

### SEARED TENDERLOIN & HERB CHICKEN

lemon-scented marble potatoes, haricot vert, mushroom & tomato ragu, charred tricolor carrots, demi-glace *df gf*  
132 per person

### PETITE FILET & SEARED CRAB CAKE

roasted asparagus, garlic mashed potatoes, piquillo pepper, red wine demi-glace  
134 per person



# NON-ALCOHOLIC BEVERAGES

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 BEVERAGES

- assorted soft drinks | 8.5 each
- pure life water | 8.5 each
- house choice sparkling water | 8.5 each
- acqua panna natural spring water | 11.5 each
- s.pellegrino sparkling mineral water | 11.5 each
- s.pellegrino essenza flavored sparkling mineral water | 12.5 each
- gatorade and powerade
- sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 10.5 each
- naked fruit juices & smoothies | 10.5 each
- coconut water | 10.5 each
- red bull | energy drink or sugarfree | 10.5 each
- assorted kohana canned coffee drinks | 11.5 each

## BY THE GALLON BEVERAGES

- stance regular or decaffeinated coffee | 120 per gallon
- assorted numi hot teas | 120 per gallon
- classic black iced tea | 120 per gallon
- fresh juice | orange, apple, grapefruit, cranberry, pineapple or tomato | 110 per gallon
- sparkling fruit punch | 110 per gallon
- classic or raspberry lemonade | 110 per gallon
- infused spa water | citrus & mint or berry & basil | 95 per gallon

## BEVERAGE PACKAGE

- stance regular or decaffeinated coffee
- iced tea
- assorted numi hot teas
- assorted coca cola soft drinks
- bottled still water
- sparkling water per person
- full day (8 hours) | 59 per person
- half-day (4 hours) | 42 per person



# BAR - BEER & WINE OFFERINGS

Bartender required at 225 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 \$1,000 minimum spend. Prices are subject to sales tax of 9.75%, TN alcohol tax of 18% and taxable service charge of 26%. All menus and prices are subject to change.

## BEER

### DOMESTIC

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  
tennessee brew works extra easy amber  
high noon vodka seltzer  
heineken O.O 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  
campo viejo | spain | brut cava  
hosted bar | 14 per drink  
cash bar | 16 per drink

### TIER TWO

wente hayes ranch | ca | rosé, chardonnay, sauvignon blanc, merlot, cabernet sauvignon  
campo viejo | spain | brut cava  
hosted bar | 16 per drink  
cash bar | 18 per drink

### TIER THREE

decoy by duckhorn | ca | rosé, sauvignon blanc, chardonnay, pinot noir, merlot, cabernet sauvignon  
schramsberg mirabelle | ca | brut sparkling  
hosted bar | 18 per drink  
cash bar | 20 per drink

reserve wine & per bottle pricing offerings available upon request





# SPIRITS SELECTION

Bartender required at 225 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 \$1,000 minimum spend. Prices are subject to sales tax of 9.75%, TN alcohol tax of 18% and taxable service charge of 26%. All menus and prices are subject to change.

## LIQUOR OFFERINGS

### CALL BRANDS

vodka | nashville barrel co  
gin | seagram's  
tequila | sauza blanco  
rum | castillo  
bourbon | jim beam  
scotch | j&b  
hosted bar | 14 per drink  
cash bar | 16 per drink

### PREMIUM BRANDS

vodka | absolut  
gin | beefeater  
tequila | milagro silver  
rum | bacardí  
bourbon | old forester  
whiskey | george dickel signature recipe  
scotch | johnnie walker red label  
cognac | hennessy vs  
hosted bar | 16 per drink  
cash bar | 18 per drink

### CRAFT BRANDS

vodka | tito's handmade  
gin | the botanist  
tequila | patrón silver  
bourbon | maker's mark  
rum | sailor jerry spiced  
whiskey | gentleman jack  
scotch | monkey shoulder  
cognac | hennessy vsop  
hosted bar | 18 per drink  
cash bar | 20 per drink

### CORDIALS

baileys irish cream  
kahlúa mexican coffee liqueur  
disaronno originale italian amaretto  
grand marnier  
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 | 22 per drink

## PACKAGE PRICING

### CALL BRANDS

one hour | 34 per person  
two hours | 52 per person  
each additional hour | 16 per person

### PREMIUM BRANDS

one hour | 38 per person  
two hours | 58 per person  
each additional hour | 17 per person

### CRAFT BRANDS

one hour | 42 per person  
two hours | 62 per person  
each additional hour | 19 per person



# BAR MIXOLOGY

Bartender required at 225 per bartender, with one bartender per 100 guests. Host sponsored bar per-drink charges based on consumption. Prices are subject to sales tax of 9.75%, TN alcohol tax of 18% and taxable service charge of 26%. All menus and prices are subject to change.

## OMNI SIGNATURE COCKTAILS

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, 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

### BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime

### CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters

12 per drink

## NASHVILLE SIGNATURE COCKTAILS

### NASHVILLE 75

corsair gin, st~germain elderflower liqueur, fresh lemon, simple syrup, brut champagne, lemon peel

17 per drink

### TENNESSEE TWO STEP

pickers blood orange vodka, peach schnapps, fresh lime, simple syrup

16 per drink

### LYNCHBURG LEMONADE

jack daniel's, triple sec, fresh lemon, simple syrup, sprite, lemon wedge

17 per drink

### SOUTHERN DRAWL

espolòn silver tequila, fresh lime, fresh grapefruit, simple syrup, grapefruit soda, lime wedge

17 per drink

### TOP SHELF OLD FASHIONED

nashville barrel company bourbon, orange & angostura bitters, simple syrup, orange peel, cherry

18 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 products from a licensed approved vendor. All kosher, gluten-friendly or specialty products must be guaranteed 7 business 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 availability out of our reasonable control.

## GUARANTEES

1. A 5-business-day 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.
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 5 business days 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 5 business day 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. Breaks 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 three 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. Salad, dessert and side selections must be the same for all guests. A per entrée guarantee must be submitted ten (10) business days prior and the final guarantee due five (5) business days 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 bar receptions. One bartender is required per 100 guests for all hosted bars at a cost of 225 per bartender.

8. Cash bars require 1,000 minimum spend. Bartender/Cashier charged at 275 per 100 guests, up to 4 hours. Alternatively, dedicated cashiers are available for 200 per bar in addition to bartenders, 225 each, up to 4 hours.

9. There will be a \$200 per hour attendant fee applied to any action station that requires a chef attendant.





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