



FOUR SEASONS
HOTEL
NASHVILLE

EVENT MENU





BREAKFAST

BREAKS

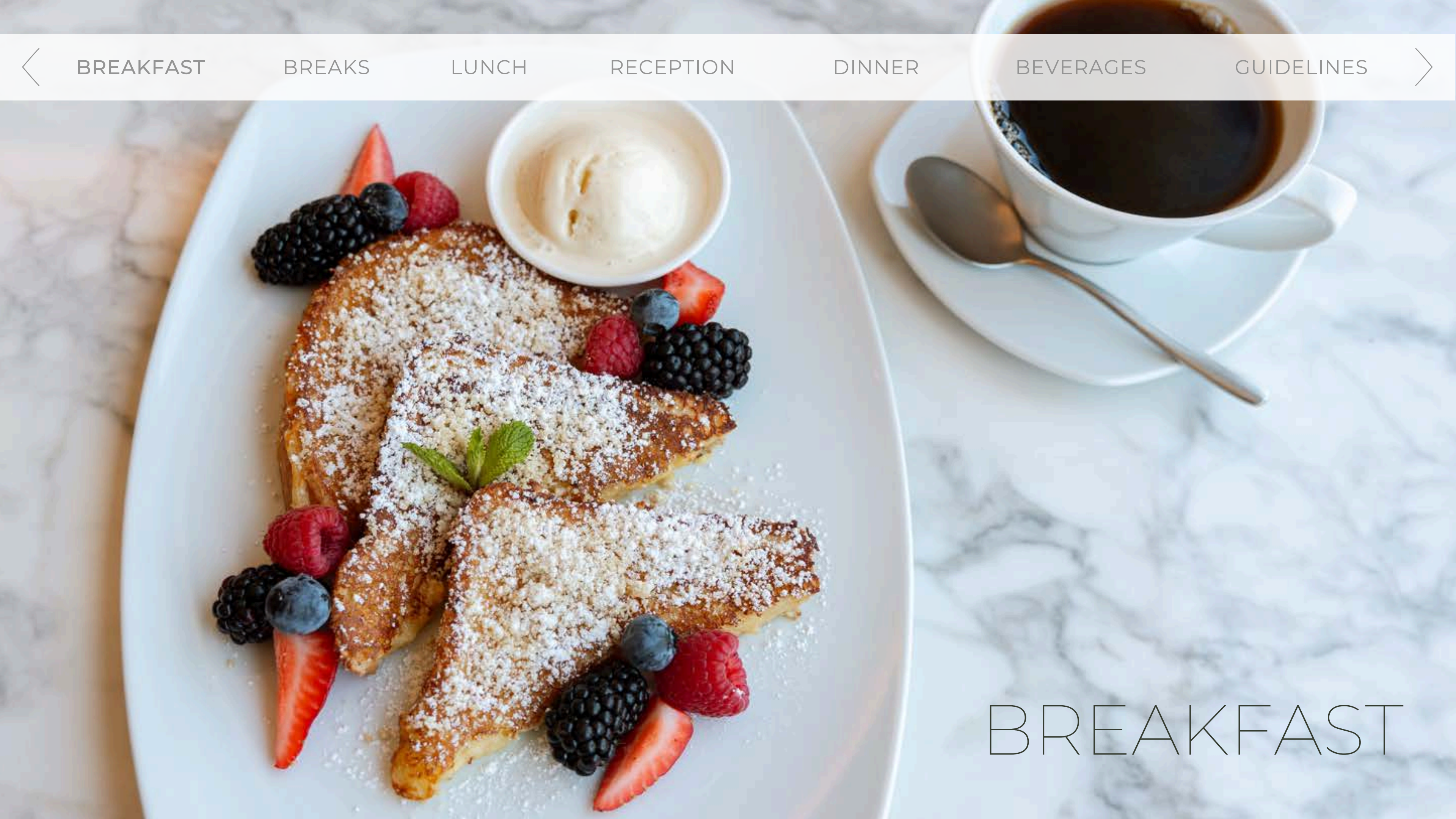
LUNCH

RECEPTION

DINNER

BEVERAGES

GUIDELINES



BREAKFAST



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BREAKFAST BUFFET

BRUNCH

PLATED BREAKFAST

ENHANCEMENTS



BREAKFAST BUFFETS

HOME

\$42 per Person

Chilled Orange, Grapefruit & Green Juice

Sliced Fresh Fruit & Berries

Chef's Selection of Fresh Baked Pastries
Seasonal Fruit Preserves, Whipped Butter

Mini Greek Yogurt & Granola Parfait
Seasonal Compote (VG)

Acai Bowl
Banana, Blueberry, Toasted Coconut
(DF, GF)

Freshly Brewed Regular & Decaffeinated
Lavazza Coffee, Selection of Rishi Tea

CLASSIC

\$53 per Person

Chilled Orange, Grapefruit & Green Juice

Sliced Fresh Fruit & Berries

Chef's Selection of Fresh Baked Pastries
Seasonal Fruit Preserves, Whipped Butter

Scrambled Cheddar Eggs, Chives (VG, GF)

Crispy Herbed Potatoes (V)

Pork or Turkey Bacon (DF, GF)

Pork, Chicken, or Beyond Meat® Sausage
(DF, GF)

Freshly Brewed Regular & Decaffeinated
Lavazza Coffee, Selection of Rishi Tea

NASHVILLE

\$60 per Person

Chilled Orange, Grapefruit & Green Juice

Sliced Fresh Fruit & Berries

Chef's Selection of Fresh Baked Pastries
Seasonal Fruit Preserves, Whipped Butter

Egg Soufflé
Tomato, Bell Pepper, Mushroom, Scallion
Cheddar Cheese (VG, GF)

Southern Hash (VG)

Spicy Shrimp & Grit Cakes

Fried Chicken & Waffles

Biscuits & Gravy

Maple Syrup, Bourbon Maple Syrup

Freshly Brewed Regular & Decaffeinated
Lavazza Coffee, Selection of Rishi Tea



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RECEPTION

DINNER

BEVERAGES

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BREAKFAST BUFFET

BRUNCH

PLATED BREAKFAST

ENHANCEMENTS

BRUNCH

BRUNCH BUFFET

\$125 per Person
30 guest minimum

Beverages

Chilled Orange, Grapefruit & Green Juice

Freshly Brewed Regular & Decaffeinated
Lavazza Coffee, Selection of Rishi Tea

Cold

Fresh Fruit Skewers

Chef’s Selection of Fresh Baked Pastries,
Seasonal Fruit Preserves, Whipped Butter

Root Vegetable Salad

Caprese Salad
Tomato, Fresh Mozzarella, Basil

Arugula Salad
Orange, Goat Cheese, Toasted Almond

Hot

Scrambled Cheddar Eggs, Chives (VG, GF)

Pork Bacon (DF, GF)

Pork Sausage (DF, GF)

Roasted Pee Wee Potatoes (V)

Assorted “Croffles”

Pancake Skewers

Nashville Hot Fried Chicken & Waffle Sliders

Shrimp & Grits, Smokey Tomato Sauce

Charred Asparagus

Fried Chicken & Waffles

Miso Glazed Sea Bass

Roasted Airline Chicken Breast

Carver*

Prime Rib, Demi Glace
Horseradish Cream, Brioche Rolls

Desserts

Chef’s Selection of Housemade Desserts

Bubbles Bar

\$40 per Person for Two Hours

Artisanal Sparkling Water
Mimosas - House Sparkling & Orange Juice
Pomegranate Bellini - Sparkling Wine,
Pomegranate Liqueur, Lemon Juice

Bloody Mary Bar

\$45 per Person for Two Hours

House Vodka
Tomato Juice & Clamato Juice

Celery, Hot Sauce
Dijon Mustard, Horseradish
Pickled Vegetable Skewers
Olive Skewers, Hot Peppers
Pimento Stuffed Olives, Bacon
Lemons, Limes, Salt

Omelette Station*

\$24 per Person
Cage-Free Whole Eggs*, Egg Whites*
Smoked Ham, Bacon, Smoked Salmon
Chicken Apple Sausage, Mushroom, Sweet
Bell Pepper Onion, Spinach Tomatoes
Green Onions, Jalapeños, Fine Herbs
White Cheddar, Sharp Cheddar

Raw Baw

Market Price
Oysters, Spiced Poached Shrimp
Snow Crab Claws, Tuna Tartare
Charred Octopus, Gin Cocktail Sauce,
Mignonette, Lemon



*Chef attendant required; one per every 75 guests, at \$225 each.

Bartender required for beverage enhancements; one per every 75 guests, at \$225 each.



PLATED BREAKFAST

ALL PLATED BREAKFAST INCLUDE:

Select One
Chilled Orange, Grapefruit or Green Juice

Freshly Brewed Regular & Decaffeinated Lavazza Coffee, Selection of Rishi Tea

STARTER

Chef's Selection of Fresh Baked Pastries
Seasonal Fruit Preserves, Whipped Butter

Select One

Seasonal Sliced Fresh Fruit & Berries

Greek Yogurt & Coconut Granola Parfait
Fruit Coulis & Fresh Berries (VG)

Acai Bowl
Banana, Blueberry, Toasted Coconut (DF, GF)

Avocado Toast, Watercress
Watermelon Radish, Honey (VG)

ENTRÉE

Select One

Garden Frittata (VG, GF)
Asparagus, Spinach, Broccoli, Peppers, Tomato
Arugula, Gruyere
\$45 per Person

Breakfast Sandwich
Over Easy Egg*, Bacon, Arugula, Mama Lil's Peppers
Toasted Sourdough
\$45 per Person

Grilled Bistro Filet
Tuscan Breakfast Potato, Maitre d' Butter, Fried Egg
Grilled Asparagus, Herb-Crusted Tomato
\$48 per Person

Buttermilk Pancakes (VG)
Bourbon Maple Syrup, Sweet Lemon Curd
Berry Coulis
\$43 per Person

Brioche French Toast (VG)
Mixed Berry, Cherry Mascarpone, Maple Syrup
\$44 per Person

Fried Chicken and Waffle Sandwich
Sunny Side Up Egg*, Maple Aioli, Watercress
\$46 per Person

BREAKFAST ENHANCEMENTS

Bagels & Lox
Assorted Bagels, Chive Cream Cheese
Smoked Salmon, Cucumber, Sliced Tomato
Red Onion, Capers
\$17 per Person

Fried Egg Bagel Sandwich
Cage-Free Egg, Cheddar, Bacon
\$11 Each

Breakfast Sandwich
Egg White Scramble, Spinach, Turkey Bacon
Whole Wheat English Muffin
\$13 Each

Breakfast Burrito
Scrambled Eggs, Pork Chorizo
Roasted Potatoes, Bell Peppers, Pepper Jack
Whole Wheat Tortilla
\$13 Each

Assortment of Breakfast Cereals
Fat-Free & Two Percent Milk
\$7 per Person

Oatmeal (DF, GF, VG)
Brown Sugar, Dried Fruit, Mixed Nuts
\$9 per Person

Acai Bowl (VG)
Banana, Blueberry, Toasted Coconut
\$15 per Person

Freshly Baked Biscuits (VG)
Local Jam, Honey, Whipped Butter
\$13 per Person

Organic Scrambled Eggs (VG)
Fresh Herbs
\$10 per Person

Breakfast Potatoes
Select One
House Fingerling, Southern Breakfast Hash
Smoked Onion Butter Red Potatoes
Hash Brown
\$9 per Person

Breakfast Meats
Select One
Pork Sausage Links, Pork Sausage Patty
Black Forest Ham, Smoked Bacon
Chicken Apple Sausage
Beyond Meat® Sausage
\$9 per Person

Benedict Station
Scrambled Egg, Fried Egg, Ham
Smoked Salmon, Spinach, Tomato Relish
Sliced Avocado, Hollandaise
Chipotle Hollandaise, English Muffin
Whole Wheat English Muffin
\$25 per Person

Avocado Toast Station
Mashed Avocado, Assorted Breads
Smoked Salmon, Bay Shrimp, Scrambled Egg*
Crumbled Bacon, Feta Cheese
Sliced Tomatoes, Cucumber, Radishes, Sprouts
Pumpkin Seeds, Sunflower Seeds
\$25 per Person

Biscuit Station
Fried Egg, Poached Egg*, Scrambled Egg
Fried Chicken, Smoked Sausage, Bacon
Pepper Jack, Swiss Cheese
Gravy, Hot Sauces
\$23 per Person

ACTION STATIONS

Omelette
Cage-Free Whole Eggs*, Egg Whites*
Smoked Ham, Bacon, Smoked Salmon
Chicken Apple Sausage, Mushroom, Sweet Bell
Pepper Onion, Spinach Tomatoes
Green Onions, Jalapeños, Fine Herbs
White Cheddar, Sharp Cheddar
\$24 per Person

Griddle
Select One
Pancakes, Waffles, French Toast
Maple Syrup, Whipped Cream, Berry Compote
\$20 per Person





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GUIDELINES



BREAKS



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BREAKS

BREAK ENHANCEMENTS

BEVERAGES

BREAKS

WELLNESS

\$28 per Person

Select Three
Housemade Granola Bar (V, GF)
Acai Berry Smoothie Shooters (VG, GF)
Chia Pudding Parfait, Seasonal Fruit (V, GF)
Date & Nut Energy Bites (V, GF)
Fruit & Berry Skewer
Chef's Infused Water

JUICE BAR

\$25 per Person

Select Three
Green Machine
Kale, Spinach, Apple Mint, Honey, Ginger
Turn the Beet Up
Red Beet, Apple, Lemon, Orange
Spiced & Energized
Orange, Tomato, Ginger, Cayenne
Berry Lover
Raspberry, Blueberry, Strawberry
Fizz Out
Orange, Carrot, Ginger Beer

CRUNCH

\$27 per Person

Raw Market Vegetable Crudité
Hummus, Baba Ghanoush, Labneh
Pita, Lavash Crackers

NATCHEZ TRAIL MIX

\$26 per Person

Almonds, Cashews, Walnuts, Pistachios
Dried Papayas, Cranberries, Apricots
Apples, Banana Chips, Blueberries
Sunflower Seeds, Pumpkin Seeds
M&M's

SOUTHERN SWEETS

\$31 per Person

Banana Toffee Tart
Peanut Butter Mousse Cup
Lemon Cheesecake

TEA TIME

\$31 per Person

Pistachio Financier Raspberry Tart
Lemon Poppy Seed Cake (GF)
Cappuccino Mousse Petit Gateau
Lemon Lavender Shortbread
Very Berry Fruit Tart

NASHVILLE SOUNDS

\$29 per Person

Fresh Soft Pretzel, Cheese Sauce
Assorted Housemade Popcorn
Sweet & Salty Mixed Nuts
Mini Hot Dogs
Cracker Jacks

SMOKE HOUSE

\$35 per Person

Select Three
Burnt Ends BBQ Brisket Parfait
Cornbread Crumble, Mac & Cheese
Smoked Chicken Lollipops
Homemade Hot Glaze
Pimento Cheese Fritters
Comeback Sauce
Fruit Tea Shooter

SOUTHERNER

\$33 per Person

Select Three
Cornbread Stuffing Dog, Assorted Sauces
Chicken & Waffles, Sweet Heat BBQ Sauce
Pulled BBQ Pork Sliders
Fresh Baked Biscuits & Gravy
BBQ Spiced Popcorn





BREAK ENHANCEMENTS

Fudge Chocolate Brownies and White Chocolate Blondies
\$70 per Dozen

Fresh Baked Assorted Cookies
\$65 per Dozen

Assorted Biscotti & Tea Cookies
\$65 per Dozen

Lemon Meringue Bars
Ancient Grains Granola Bars (GF, V)
\$65 per Dozen

Miniature Assorted Croissants, Muffins & Danish
\$70 per Dozen

Freshly Baked Biscuits
Local Jam, Honey, Whipped Butter
\$70 per Dozen

Assorted Individual Yogurts (VG, GF)
\$6 each

Whole Fresh Fruit
\$6 each

Priced on Consumption:

Selection of Candy Bars
\$6 each

Selection of Goo Goo Clusters ©
\$8 each

Individual Bags of Miss Vickie's © Potato Chips (V, GF)
\$6 each

Individual Bags of Trail Mix (V)
\$7 each

Individual Bags of Mixed Nuts (V)
\$8 each

KIND © & Nature Valley Bars ©
\$7 each



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BREAK ENHANCEMENTS

BEVERAGES

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ALL-DAY BEVERAGE SERVICE

Up to 8 Hours of Service
\$62 per Person

Freshly Brewed Regular &
Decaffeinated Lavazza Coffee
Selection of Rishi Tea
Coca-Cola Soft Drinks
Bottled Waters

HALF-DAY BEVERAGE SERVICE

Up to 4 Hours of Service
\$45 per Person

Freshly Brewed Regular &
Decaffeinated Lavazza Coffee
Selection of Rishi Tea
Coca-Cola Soft Drinks
Bottled Waters

ENHANCED ALL-DAY BEVERAGE SERVICE

Up to 8 Hours of Service
\$85 per Person

Freshly Brewed Regular &
Decaffeinated Lavazza Coffee
Selection of Rishi Tea
Coca-Cola Soft Drinks
Bottled Waters

Craft Coffee Service with Attendant
Homemade Small-Batch Specialty Syrups

Freshly Brewed Lavazza
Regular & Decaffeinated Coffee
\$130 per gallon

Selection of Rishi Tea
\$130 per gallon

Lavazza Iced Coffee
Simple Syrup, Hazelnut, Vanilla
\$130 per gallon

Good Citizen Coffee Co.
Iced Coffee Cans
\$9 each

Iced Tea
Sweet or Unsweetened
\$130 per gallon

Infused Water
Select One
Strawberry Basil
Lavender Lemon
Cucumber Mint
\$40 per gallon

Freshly Squeezed Juices
Grapefruit, Carrot, Orange
\$130 per gallon

Bottled Juices
Orange, Apple, Cranberry
\$8 each

AllWello Cold Pressed Juices
\$12 each

Bottled Kombucha
\$12 each

Bottled Iced Tea
\$8 each

Still & Sparkling Water
\$8 each

Coca-Cola Soft Drinks
\$8 each

Regular & Sugar Free Energy Drinks
\$9 each

Celsius Energy Drinks
\$10 each





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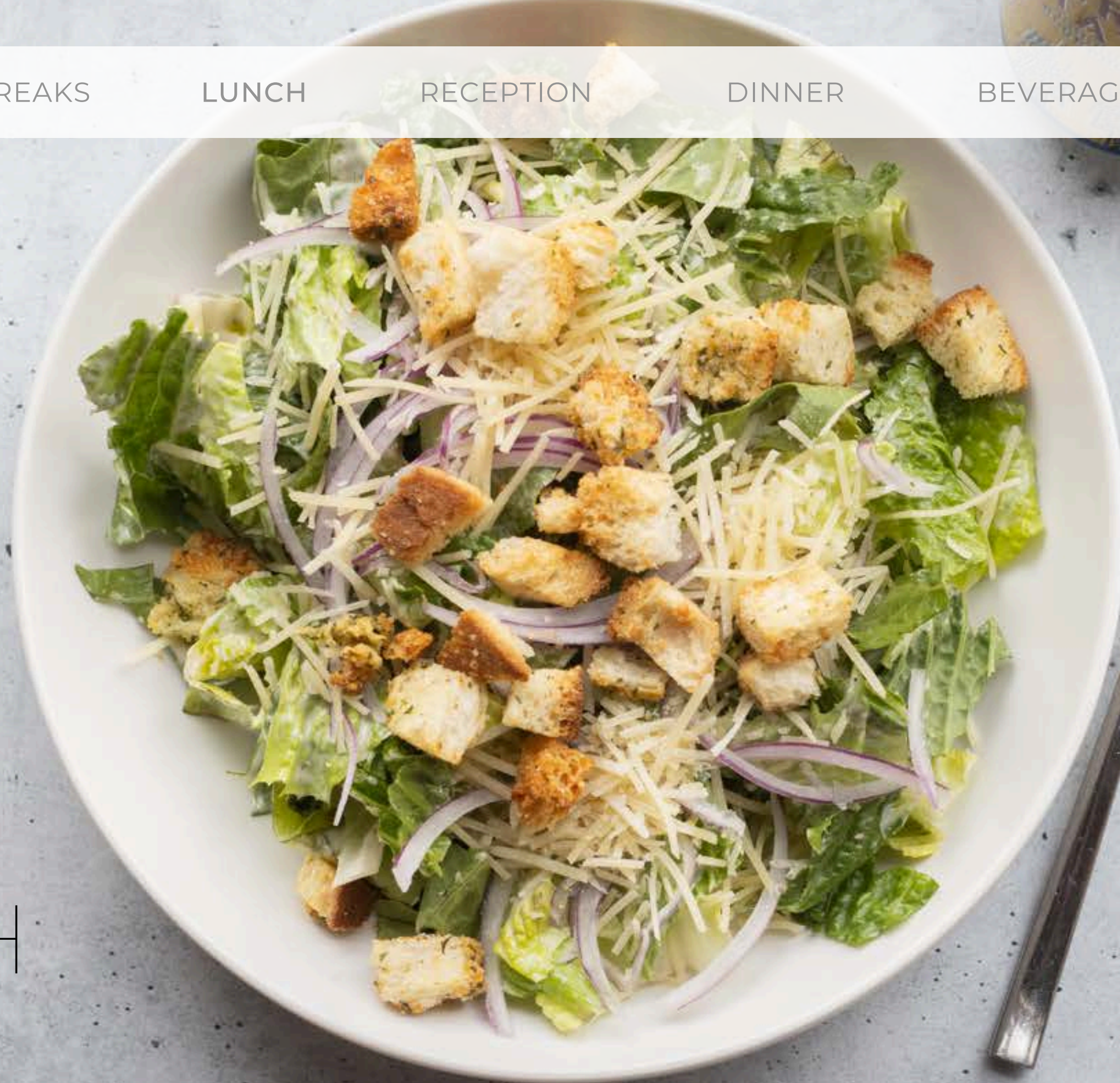
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LUNCH



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LUNCH BUFFET

ON-THE-GO

PLATED LUNCH

LUNCH BUFFET

SALAD & SANDWICH COUNTER

\$68 per Person

SALADS

Select Two

Grain Salad (DF)

Bulgur Wheat, Tri-Color Quinoa, Black Kale
Pomegranate Seeds, Red Onion
Marcona Almond, Garlic Citrus Vinaigrette

Super Green

Spinach, Shaved Asparagus, Roasted Broccoli
Grilled Avocado, Pecorino
Green Goddess Vinaigrette

Fire and Ice (V, GF)

Sliced Tomato, Cucumber, Jalapeno, Onion
Parsley, Horseradish

Classic Caesar

Parmesan Cheese, Anchovy*,
Garlic Brioche Croutons, Caesar Dressing

German Style Potato Salad

Bacon, Chopped Egg, Artichokes, Red Grapes
Celery

SANDWICHES

Select Three

Local Chicken Breast

Fried Shallot, Bibb Lettuce, Provolone
Hot Sauce, Pickles, Brioche Bun

Smoked Salmon

Pickled Shallots, Onion Marmalade, Dill, Arugula
Pretzel Roll

12 Hour Smoked Brisket

Tomato Chutney, Bacon Jam, Tennessee Biscuit

Roast Beef

Vidalia Mayonnaise, Fried Onion
Artisan Leaf Lettuce, Sesame Seed Bun

Crispy Pork Belly

Orange Marmalade, Garlic Chips, Spicy Glaze
Arugula, Superseded Baguette

Bahn Mi

Braised Lamb Belly, Pickled Vegetables, Cilantro
Arugula, Siracha Mayonnaise, Ciabatta

House Roasted Turkey Breast

Caramelized Onion, Boursin Cheese
Roasted Tomato, Arugula, Chipotle Aioli
Rustic Roll

Green Chile Philly

Shaved Ribeye, Green Chile, Griddled Onion
White American, Secret Sauce, Hoagie Roll

The Italian

Sicilian Tomato, Pesto, Capocollo, Soppressata
Salami, Parma Ham, Provolone Cheese
Pickled Peppers, Ciabatta

Grilled Chicken Wrap

Shaved Fennel, Romaine, Confit Tomato
Truffle Aioli, Spinach Wrap

Portobello “Pastrami” (VG)

Oven-roasted Spiced Portobello, Sauerkraut
Roasted Garlic Aioli, Gruyere Cheese
Toasted Rye Bread

Halloumi Wrap (VG)

Housemade Hummus, Cucumber, Zaatar
Pickled Red Onion, Whole Wheat Wrap

The Ultimate Veggie (VG)

Sliced Cucumber, Carrot, Miso Eggplant, Tomato
Shallot, Sprouts, Arugula, Sourdough

DESSERT

Select Three

Milk Chocolate Banana Rocher’s

Coconut Lime Petit Gateau
Salted Caramel & Pear Verrine (GF)
Classic Tiramisu
Vanilla Bean Panna Cotta, Strawberry Gelee (GF)

Gluten Free bread options available; \$4 per person
upcharge added to menu price for all guests

All buffet lunches include
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Selection of Rishi Tea



LUNCH BUFFET

ON-THE-GO

PLATED LUNCH

LUNCH BUFFET

Custom Lunch Buffet
\$77 per Person

Soup
Select One

Creamy Artichoke & Lemon (GF, VG)
Roasted Tomato & Piquillo (GF, V)
Smoked Corn Bisque (GF, VG)
Carrot & Parsnip (GF, VG)

Salads
Select Two

Green Goddess (V, GF)
Organic Green Leaves Salad, Cucumber
Orange, Black Olive, Herb Vinaigrette

Capri Caprese (VG, GF)
Beef Heart Tomatoes, Fresh & Dried Oregano
Extra-Virgin Olive Oil, Fresh Basil, Mozzarella

Beet & Citrus Salad (DF, GF)
Red Beet, Orange, Grapefruit
Halloumi Crouton, Honey Vinaigrette

Green Bean Salad (VG, GF)
Hazelnuts, Crispy Shallots, Cherry Tomato
Spicy Ranch

Grilled Baby Gem Caesar
Anchovy, Parmesan, Garlic Streusel Caesar
Dressing

SoBro & Seaweed Salad (V, GF)
Carrot, Fava, Sesame Seed
Garlic & Peanut Dressing

ENTRÉE
Select Three

BBQ Spiced Chicken Breast (DF, GF)
Sweet Heat BBQ Sauce, Olive Oil

Lemon & Herb Chicken (GF, DF)
Lemon Oil

Crispy Pork Belly (GF, DF)
Ginger Scallion Sauce

Crab Cake
Corn & Edamame Succotash

Togarashi Tuna Steak* (DF, GF)
Mango Salsa, Charred Lemon

Char Grilled Spicy Shrimp (DF, GF)
Sumac Vinaigrette, Lemon Zest

Grilled Salmon (GF)
Pesto Cream

Herb Brushed Flank Steak* (DF, GF)
Whole Grain Mustard Demi

Smokey Flatiron Steak* (GF, DF)
Orange, Honeycomb
Grenada Seasoning Peppers, Olive Oil

Sliced Beef Loin* (DF, GF)
Horseradish Jus

Butternut Squash Orzo (VG)
Parmesan, Wilted Greens

Roasted Halloumi & Broccolini (VG)
Gremolada

SIDES
Select Two

Haricot Vert, Shallot Vinaigrette (V, GF)
Fried Brussel Sprouts, Mirin, Tamari (GF)
Charred Asparagus, Confit Lemon (V, GF)
Grilled Heirloom Baby Carrots (V, GF)
Edamame & Corn Succotash (V, GF)
Grilled Artichokes & Olives (V, GF)
Chipotle & Cheddar Mashed Potatoes (GF)

DESSERTS
Select Three

Chocolate Salted Caramel Tart
Carrot Cake Petit Gateau
New York Style Cheesecake
Peach Lovers Profiterole
Lemon Blueberry Verrine (GF)

All buffet lunches include
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Selection of Rishi Tea



ON-THE-GO

BOXED LUNCH

Pick One or Two Sandwich Selections
\$60 per Box

Pick Three Sandwich Selections
\$65 per Box

Minimum guarantee of 10 of each sandwich

Each On-the-Go Bag Includes:
Granny Smith Apple
Individual Kettle Chips (V, GF)
Chef's Selection Green Salad (VG)
Freshly Baked Assorted Cookie
Bottled Water

Guests Compose Their Own
\$70 per Person
Each Item Below is Individually Wrapped

Pick Two Salad & Three Sandwich Selections
Assorted Whole Fruit
Individual Kettle Chips (V, GF)
Freshly Baked Assorted Cookies & Brownies
Bottled Water & Assorted Soft Drinks

Minimum guarantee of 20

SALADS

Grain Salad (VG)
Bulgur Wheat, Tri-Color Quinoa, Black Kale
Pomegranate Seeds, Red Onion
Marcona Almond, Garlic Citrus Vinaigrette

Super Green (VG)
Spinach, Shaved Asparagus, Roasted Broccoli
Grilled Avocado, Pecorino
Green Goddess Vinaigrette

Fire and Ice (V, GF)
Sliced Tomato, Cucumber, Jalapeno, Onion
Parsley, Horseradish

Classic Caesar
Parmesan Cheese, Garlic Brioche Croutons
Caesar Dressing

Garden Green (V, GF)
Mixed Greens, Heirloom Cherry Tomato
Cucumber, Watermelon Radish, White Balsamic

SANDWICHES

Grilled Chicken Wrap
Shaved Fennel, Romaine, Confit Tomato
Truffle Aioli, Spinach Wrap

House Roasted Turkey Breast
Caramelized Onion, Boursin Cheese
Roasted Tomato, Arugula, Chipotle Aioli
Rustic Roll

Roast Beef
Vidalia Mayonnaise, Fried Onion
Artisan Leaf Lettuce, Sesame Seed Bun

Bahn Mi
Braised Lamb Belly, Pickled Vegetables, Cilantro
Arugula, Siracha Mayonnaise, Ciabatta

The Italian
Sicilian Tomato, Pesto, Capocollo, Soppressata
Salami, Parma Ham, Provolone Cheese
Pickled Peppers, Ciabatta

The Ultimate Veggie (VG)
Sliced Cucumber, Carrot, Miso Eggplant, Tomato
Shallot, Sprouts, Arugula, Sourdough





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LUNCH BUFFET

ON-THE-GO

PLATED LUNCH



STARTER

Select One

Roasted Tomato & Piquillo Soup (VG)
Biscuit Croutons

Creamy Artichoke Soup (VG, GF)
Confit Lemon, Paprika

Warm Potato Leek Soup (VG, GF)
Habanero Oil, Fried Leeks

Smoked Corn Bisque (VG, GF)
Charred Corn, Creme Fraiche

Arugula & Serrano Ham (GF)
Strawberry Salsa, Sliced Ricotta

Falafel Salad (V, GF)
Watercress, Baby Kale, Pickled Vegetables
Tahini Sauce

The Wedge
Bacon, Bleu Cheese, Egg, Scallion, Parsley
Tomato, Ranch

Garden Green (V, GF)
Mixed Greens, Frisée, Heirloom Cherry Tomato
Cucumber, Watermelon Radish, White Balsamic

ENTRÉE

Select One

Potato Stuffed Chicken Breast (GF)
Zaatar, Zucchini
\$50 per Person

Ora King Salmon* (DF, GF)
Artichoke & Prosciutto Hash
Pomegranate & Carrot Puree
\$56 per Person

Branzino
Parsnip Puree, Charred Broccolini
Calabrian Pepper
\$54 per Person

Seared Scallops* (DF, GF)
Crispy Farro, Macerated Strawberries, Pine Nuts
Balsamic
\$54 per Person

Braised Short Ribs (DF, GF)
Crispy Potato, Micro Green Salad
\$57 per Person

5oz. Petit Filet*
Forbidden Rice, Maitake Mushroom, Chili Crisp
Pea Parsley Puree, Garlic Chips, Green Garlic Sauce
\$60 per Person

Beef Tenderloin* (GF)
Onion Soubise, Bok Choy, Peppercorn Demi
\$60 per Person

Korean BBQ Tofu (VG, DF, GF)
Scallion, Ginger Rice, Broccolini, Sprouts
Oven Dried Tomato, Olive Oil
\$50 per Person

Mushroom Tagliatelle (VG)

Enoki Mushrooms, Cherry Tomato,
Asparagus Mushroom Cream, Feta Cheese
\$52 per Person

Orecchiette Cacio e Pepe (VG)
Broccolini, Butternut Squash, Pecorino,
Olive Oil
\$48 per Person

DESSERT

Select One

Mixed Berry Tart
Pastry Cream, Almond Frangipane
Creme Anglaise

Vanilla & Raspberry Roulade
Sponge Cake, Raspberry Marmalade
Bavarian Cream

Mango Passionfruit Cheesecake
Graham Cracker Crust, Citrus Coulis

Salted Caramel Chocolate Hazelnut Tart
Hazelnut Financier, Salted Caramel
Guanaja Namelaka

All plated lunches include
Freshly Baked Bread & Whipped Butter
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Selection of Rishi Tea



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RECEPTION



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BITES

ON DISPLAY

ACTION

DESSERT

BITES

HOT

Chicken Biscuit (GF) \$11
Nashville Hot Sauce, Pickle

Duck Rillette \$11
Brioche

Beef Gougères \$11
Hanger Steak, Horseradish Cream

Miniature Crab Cake (DF) \$11
Spicy Remoulade, Caviar

Mini Pimento Grilled Cheese Sandwich \$10
Spicy Emulsion

Zaatar Spiced Chicken Lollipop (DF, GF) \$11

Artichoke Tart \$9
Piquillo Pepper, Sherry Reduction

Mini Beef Wellington \$12

Tomato & Gruyere Tart (VG) \$9

Fried Chicken \$12
Waffle Cone, Maple Bourbon Pipette

COLD

Lobster Mousse* \$12
Yuzu Gel, Puff Pastry

Prawn Tartlet* (GF) \$11
Freeze Dried Raspberry Crumble, Affilla Cress, Phyllo

Tuna Poke* (GF) \$13
Nori Chip, Kimchi Powder

Tuna Nigari* (GF) \$13
Fermented Citrus Gel, Micro Wasabi, Crispy Rice

Red Beet & Goat Cheese \$8
Orange Zest, Epazote, Sourdough

Foie Mousse \$11
Macha Gel, Hazelnut Soil, Black Macaron

Potato “Croissant” (GF) \$12
Gruyere, Bergamot Gel, Caviar

Salmon Pate* \$11
Yuzu Kosho, Smoked Trout Caviar, Mini Sesame Cone

Beef Tartare* \$11
Beech Mushroom, Shaved Egg Yolk, Savory Doughnut

Kimchi Deviled Eggs* (GF) \$9

Mushroom Bruschetta \$8

Items are priced per piece
Minimum order of 24 pieces per selection.





ON DISPLAY

Crudités
\$30 per Person

Chef's Selection of Raw Vegetables
Red Pepper Hummus, Tahini, Ranch
Blue Cheese Dipping Sauces
Pita Chips, Grissini Breadsticks, Toast Points

Artisanal Cheeses
\$32 per Person

Selection of Local Artisanal Cheeses
Honeycomb, Dried Fruit, Fresh Berries, Nuts
Quince Paste, Chutneys
Assorted Crackers & Baguette

Antipasti
\$40 per Person

Assorted Cured, Smoked Meats & Sausage
Local & Regional Cheeses
Dijon & Stone-Ground Grain Mustard
Pickled Vegetables, Olives
Fig Jam, Quince Paste, Dry Fruits & Nuts
Fennel-Raisin Bread, Baguette, Grissini
Grilled Focaccia, Lavash Crackers

Fried Chicken and Waffles
\$34 per Person

Bourbon Maple Syrup, Sriracha Honey
Jalapenos, Candied Bacon

Flatbread
\$34 per Person

BBQ Chicken, Cilantro, Red Onion
Margherita
Vegetarian Deluxe, Peppers, Tomato, Olives
Mushroom, Spinach

Asian Inspired
\$42 per Person

Beef Bulgogi*, Miso Glazed Chicken Meatballs
Breaded Shrimp, Vegetable Dumplings
Fried Rice, Cucumber Kimchi
Ginger Jasmine Rice, Scallion Dip
Sweet Chili Sauce, Teriyaki Sauce
Pickled Sprouts

Power Bowl
\$42 per Person

Grilled Chicken, Grilled Steak*, Grilled Salmon*
Seared Tofu, Fried Chickpeas
Shredded Carrots, Edamame, Roasted Corn
Cucumbers, Baby Tomatoes, Sliced Avocado
Sprouts, Marcona Almonds
Jasmine Rice, Brown Rice
Mixed Greens
Sundried Tomato Hummus, Harissa Dip
Pickled Eggplant
Tahini Dressing, Carrot Ginger Dressing
Balsamic Vinaigrette, Olive Oil

BBQ Sliders
\$34 per Person

Sweet Heat Brisket
Spicy Pulled Pork, Slaw
Shredded Hot Chicken, Pickle
Brioche Bun

Cajun Shrimp and Grits
\$34 per Person

Fried Grit Cake, Smoky Tomato Sauce
Peppers, Onions, Andouille Sausage

Half Shell Oysters* (DF, GF)
Market Price

Mignonette, Cucumber Gelee
Candied Lemon, Espelette

Poke* (DF, GF)
Market Price

Salmon* or Bluefin Tuna*, Edamame, Mint
Jalapeno, Cucumber, Avocado, Scallions
Chili Sauce, Soy, Teriyaki

Sushi by Sunda*
Market Price

Assorted Rolls & Nigiri
Wasabi, Pickled Ginger, Soy

Raw Bar
Market Price

Snow Crab Claws*
Poached Spicy Shrimp*
Ceviche*
Octopus & Harissa*
Clams, Oysters*
King Crab*
Lemon Dijonnaise, Green Goddess Dressing
Tabasco, Mignonette, Gin Cocktail Sauce



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

GUIDELINES



BITES

ON DISPLAY

ACTION

DESSERT

NASHVILLE FOOD HALL

\$150 per Person

PASSED

Chicken Biscuit (GF)
Nashville Hot Sauce, Pickle

Red Beet & Goat Cheese (VG)
Orange Zest, Epazote, Sourdough

Shrimp & Grit Shooter

ON DISPLAY

Selection of Local Artisanal Cheeses
Honeycomb, Dried Fruit, Fresh Berries, Nuts
Quince Paste, Chutneys
Assorted Crackers & Baguette

Individual Pimento Cheese Crudit 

Parmesan & Tomato
Parmesan Foam, Roasted Heirloom Tomato
Micro Basil

Fried Chicken & Waffle Slider

BBQ Pulled Pork
Brioche Bun

Pancetta Mac & Cheese

Root Vegetable Gratin

SALAD STATION

Superfood Salad (V, GF)
Baby Kale, Quinoa, Beets, Walnuts
Cherry Tomatoes, White Balsamic

Mesclun Salad (GF)
Beefsteak Tomato, Soft Boiled Egg, Bacon
Sunflower Seeds, Cucumber, Parmesan

CARVING STATION

Smoked Brisket
Sweet Heat BBQ Sauce, Corn Bread

DESSERT

Banana Pudding Trifle
Pecan Praline Chocolate Tart
Goo-Goo Profiterole



One attendant required, per every 75 guests,
at \$225 each



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

GUIDELINES



BITES

ON DISPLAY

ACTION

DESSERT



ACTION

BUTCHER BLOCK

Smoked Brisket
\$30 per Person

Sweet Heat BBQ Sauce
Corn Bread

Roasted Leg of Lamb*
\$38 per Person

Demi-Glace
Brioche Rolls

Prime Rib*
\$38 per Person

Horseradish Cream
Brioche Rolls

Salt-Crusted Salmon*
\$36 per Person

Cilantro Cream

Pasta Station
\$30 per Person

Penne, Gluten Free, Whole Wheat
Marinara, Alfredo, Pesto
Chicken, Shrimp*, Steak, Bacon, Artichoke
Onions, Peppers, Mushrooms, Spinach

Pho Station
\$38 per Person

Chicken, Flank Steak, Tofu
Beef Bone Broth, Vegetable Broth
Rice Noodles, Bean Sprouts, Shaved Carrot
Baby Bok Choy, Mushroom,
Cilantro, Yellow Onion, Basil
Jalapeno, Lime Wedges, Siracha

Raclette
\$26 per Person

Boiled Potato, Gherkins, Pickled Onion
Chef's Choice Charcuterie

Taste of Mexico
\$32 per Person

Carne Asada, Chicken Tinga, Mahi Mahi
Diced Tomato, Charred Onion, Corn
Black Beans, Spanish Rice
Pico de Gallo, Red Salsa, Salsa Verde, Guacamole
Sour Cream, Cilantro
Corn & Flour Tortillas

One attendant required, per every 75 guests,
at \$225 each



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

GUIDELINES



BITES

ON DISPLAY

ACTION

DESSERT

DESSERT

DESSERT STATIONS

Assorted Mini Dessert Display
\$25 per Person or
\$8 each, Minimum order of 10 each

Select Four

Cappuccino Mousse Petit Gateau
Milk Chocolate Gianduja Rocher
Vanilla Bavaois, Raspberry Confit
Tres Leche Rum Cake
White Chocolate Lemon Oil Namelaka (GF)
Amaretto Flan (GF)
New York Style Cheesecake

Southern Dessert Display
\$28 per Person

Banana Pudding Trifle
Whiskey Caramel Chocolate Cake
Chocolate Cheese Pie Tart
Bourbon Creme Brulee

ACTION STATIONS

Gelato
\$35 per Person

Select two
Salted Caramel
Chocolate
Vanilla
Seasonal Sorbet (DF)
Chef's Selection
All are made in-house; reach out to your Event Manager to customize

Assorted Toppings

Tiramisu
\$30 per Person

Homemade Ladyfingers
Mascarpone, Rum, Cocoa

Crème Brûlée
\$32 per Person

Vanilla
Chocolate
Bourbon

Assorted Toppings



One attendant required for action stations,
per every 75 guests, at \$225 each



BREAKFAST

BREAKS

LUNCH

RECEPTION

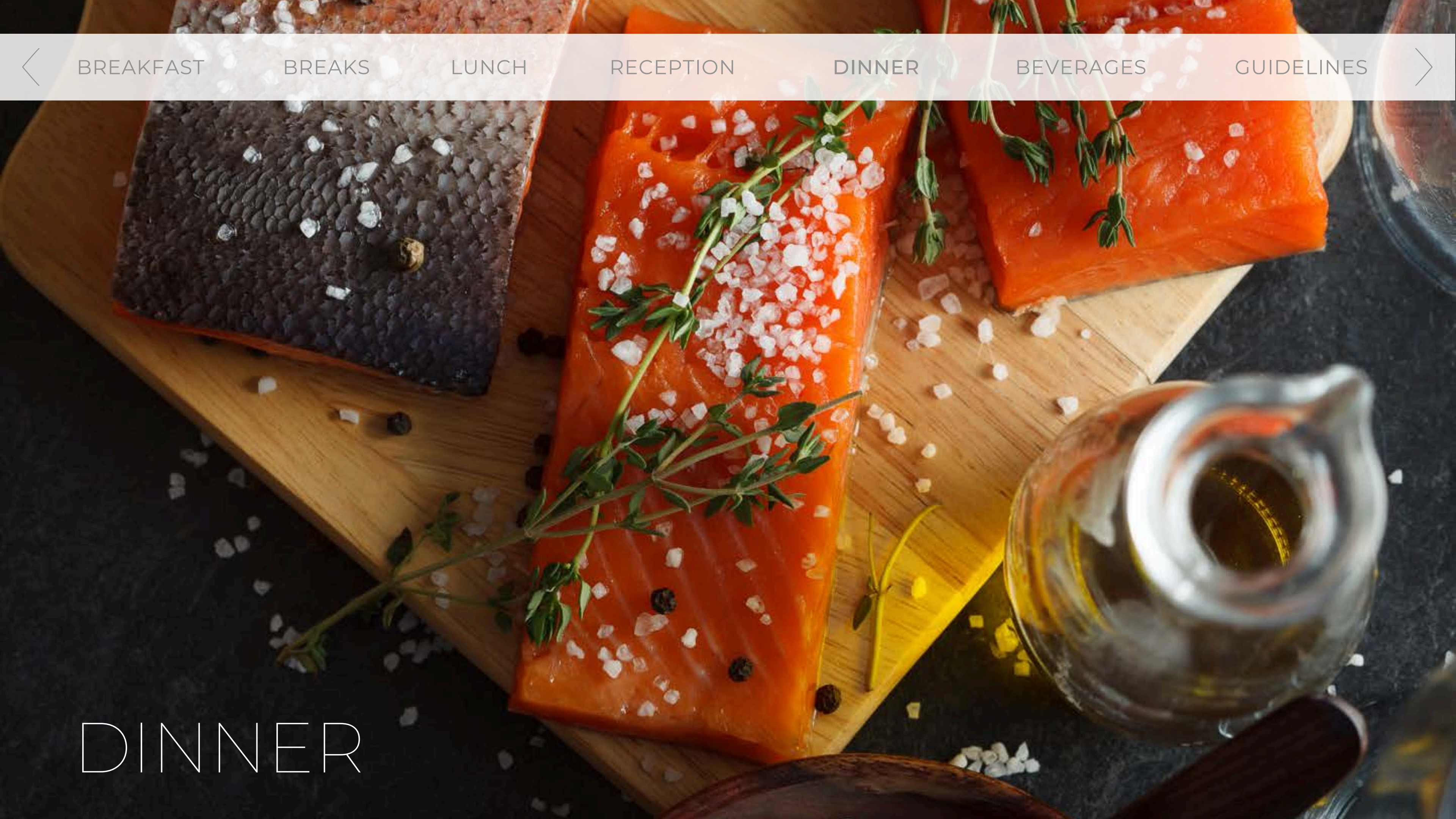
DINNER

BEVERAGES

GUIDELINES



DINNER





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

GUIDELINES



PLATED DINNER

DINNER BUFFET

PLATED DINNER

STARTER

Select One

Parsnip & White Cauliflower Soup (V, GF)
Fried Cauliflower, Paprika

Roasted Butternut Squash Soup (V, GF)
Pine Nuts, Caramelized Apple, Honey Tuile

Dungeness Crab Bisque*
Candied Pink Peppercorn, Chive Crema

Spring Pea Soup (GF)
Caviar, Parmesan Foam

Lobster Bisque* (GF)
Herb Streusel, Dijon Cream

Grilled Baby Gem Caesar
Shaved Parmesan, Watermelon Radish
Anchovy, Garlic & Herb Crostini

Frisee Salad (V)
Mandarin Orange Segments, Pistachios
Red Onion Honey Vinaigrette

Carrot Salad (DF, GF)
Heirloom Baby Carrots, Sliced Smoked Ricotta
Cherry Tomato, Red Watercress, Lemon Zest
Bacon Vinaigrette

Boston Bibb Salad (V, GF)
Shaved Asparagus, Orange, Marcona Almonds
Sherry Vinaigrette

Burrata Salad (VG, GF)
Arugula, Grilled Peach, Saba, Spicy Emulsion
Lemon Oil, Sea Salt

Beet Salad
Coat Cheese Buttermilk Panna Cotta
Smoked Beets, Honey Sponge

Carrot Tarte Tatin (VG)
Sliced Smoked Ricotta, Micro Herbs

Asparagus & Burrata (GF)
Crispy Iberico Ham, Piquillo Marmalade, Olive Oil

Charred Octopus (GF)
Bacon & Sundried Tomato Puree
Black Tapenade, Chorizo Oil, Leeks

Grilled Prawn (GF)
Corn Succotash, Heirloom Popcorn, Scallion Pistou

Red Beet Salmon Gravlox* (DF, GF)
Fennel & Carrot Salad, Candied Lemon Rind
Olive Oil, Chervil

Seared Scallop*
Squash Caponata, Carnival Cauliflower
Chive Oil, Squid Ink Tuile

Boneless Beef Ribs (DF, GF)
Korean Style BBQ Sauce, Pickled Green Onion
Endive, Sesame Seed, Lemon Ash

Duck Ragout Pasta
Gemelli Pasta, Lemon Zest, Housemade Ricotta

All plated dinners include
Freshly Baked Bread & Whipped Butter
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Selection of Rishi Tea





PLATED DINNER

DINNER BUFFET

PLATED DINNER

ENTRÉE

Select One

French Chicken Breast (DF, GF)
Roasted Vegetables, Fingerling Potatoes
\$86 per Person

Seared Duck Breast (DF, GF)
Crispy Lotus Root, Confit Potato
Caramelized Apple, Port Wine Reduction
\$90 per Person

Roasted Airline Chicken Breast (GF)
Celeriac Puree, Celeriac Pieces, Endive
Tennessee Whiskey Jus
\$84 per Person

8 oz. Beef Filet* (GF)
Charred Baby Leek, Black Truffle Potato Puree
Black Peppercorn Sauce
\$120 per Person

Ribeye Filet*
Maitake Mushrooms
Roasted Zucchini & Squash
Rosemary Jus
\$120 per Person

Bone-In Braised Short Rib
Beech Mushrooms, Rustic Carrots
Black Garlic Shoyu Buttermilk
\$100 per Person

7 oz. Beef Striploin* (DF, GF)
Sautéed Swiss Chard, Blistered Pee Wee Potatoes
Demi-Glaze
\$110 per Person

Lamb Shank*
Herb Spaetzle, Roasted Tomato
\$110 per Person

Arctic Char
Broccolini, Grilled Lemon, Sofrito
\$85 per Person

Seared Salmon* (GF)
Fennel & Carrot Salad, Piquillo Coulis
Ver Jus Reduction
\$90 per Person

Branzino
Tomato Olive Relish, Asparagus, Caper Tuille
\$90 per Person

Seared Herb Crusted Sea Scallops*
Potato Gnocchi, Truffle Beurre Monte
\$105 per Person

Herb Crusted Sea Bass*
Asparagus, Crab Butter Broth, Chive Oil
\$115 per Person

Beef Filet and Herb Crusted Sea Bass Duo
\$152 per Person

Beef Striploin and Grilled Shrimp
\$137 per Person

Cauliflower Steak (VG)
Red Beet Hummus, Chili Crisp
\$73 per Person

Celeriac Fondant (VG)
Root Puree, Chive, Miso Glaze
\$78 per Person

DESSERT

Select One

Banana Milk Chocolate Gateau
Jivara Milk Chocolate Mousse
Walnut Banana Bread, Whipped Ganache

Almond Orange Cake (GF)
Citron, Orange Marmalade
Creamsicle Mousse

Strawberry Fields
Strawberry Confit, Lime Sponge
Strawberry Mousse

Chocolate Lovers
Guanaja Dark Chocolate Mousse
Raspberry Ganache, Chocolate Sponge

Coconut Rice Pudding (V, GF)
Exotic Fruit Gelee, Crispy Quinoa
Mango Passion Fruit Sorbet

Cherry Cheesecake
Brownie Crust, Honey Cherry Center
Almond Crunch

All plated dinners include
Freshly Baked Bread & Whipped Butter
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Selection of Rishi Tea



PLATED DINNER

DINNER BUFFET

DINNER BUFFET

STARTER

Select Three

Roasted Tomato Bisque Soup (VG, GF)

Roasted Carrot & Miso Soup (V, GF)

Butternut Squash Soup (V, GF)

Root Vegetable Salad (V, GF)
Baby Carrot, Red Beet, Pickled Celeriac
Roasted Sweet Potato, Garden Greens
Oregano Vinaigrette

Superfood Salad (V, GF)
Baby Kale, Quinoa, Beets, Avocado, Walnuts
Cherry Tomatoes, White Balsamic

Mesclun Salad (GF)
Heirloom Cherry Tomato, Soft-Boiled Egg, Bacon
Cucumber, Feta Cheese, Sherry Vinaigrette

Arugula Salad (VG)
Crushed Macadamia, Sliced Heirloom Tomato
Watermelon Radish, Poppy Seed Vinaigrette

Wedge Salad (VG)
Poached Pear, Gorgonzola, Pine Nuts
Calabrese Salami, Balsamic Vinaigrette

Chopped Salad (GF)
Romaine, Radicchio, Garbanzo Beans, Peperoncini
Red Onion, Tomato, Mozzarella
Lemon Vinaigrette

ENTRÉE

Select Two

Chicken Cacciatore (DF, GF)
Black Olives, Tomatoes, Onion, and Peppers

12-Hour Smoked Beef Brisket (DF, GF)
Sweet Heat BBQ Sauce

Garlic & Herb Chicken Breast

Beef Loin* (DF, GF)
Rosemary Jus

Petite Filet* (GF)
Truffle Jus

Braised Short Ribs (DF, GF)
Peppercorn Jus

Lemon and Pecan Pan Roasted Sea Bass* (GF)
Citrus Butter Sauce

Jumbo Crab Cakes
Piperade, Lemon

Grilled Ora King Salmon* (GF)
Pepper Coulis, Parsley

Korean Glazed Seared Tofu (V, GF)

Goat Cheese and Spinach Ravioli (VG)
Squash, Brown Butter Sauce

Mushroom Wellington (VG)
Portobello Mushroom, Spinach, Balsamic

Smoked Tomato & Buffalo Mozzarella Risotto (VG)

SIDES

Select Three

Red Pepper and Mascarpone Polenta (VG, GF)

Roasted Root Vegetables (V, GF)
Parsnip, Golden Beet, Carrot, Baby Turnip

Truffle Potato Puree (VG, GF)

Vegetable Quinoa (V, GF)

Grilled Asparagus (V, GF)

Roasted Honey Thyme Carrots (V, GF)

DESSERTS

Select Three

Cappuccino Mousse Petit Gateau

Milk Chocolate Gianduja Rocher

Vanilla Bavaois
Raspberries Confit

Tres Leche Rum Cake

White Chocolate Namelaka
Berries, Lemon Oil (GF)

Amaretto Flan (GF)

New York Style Cheesecake

All buffet dinners include:
Freshly Baked Bread & Whipped Butter
Freshly Brewed Regular &
Decaffeinated Lavazza Coffee
Selection of Rishi Tea

\$145 per Person



BREAKFAST

BREAKS

LUNCH

RECEPTION

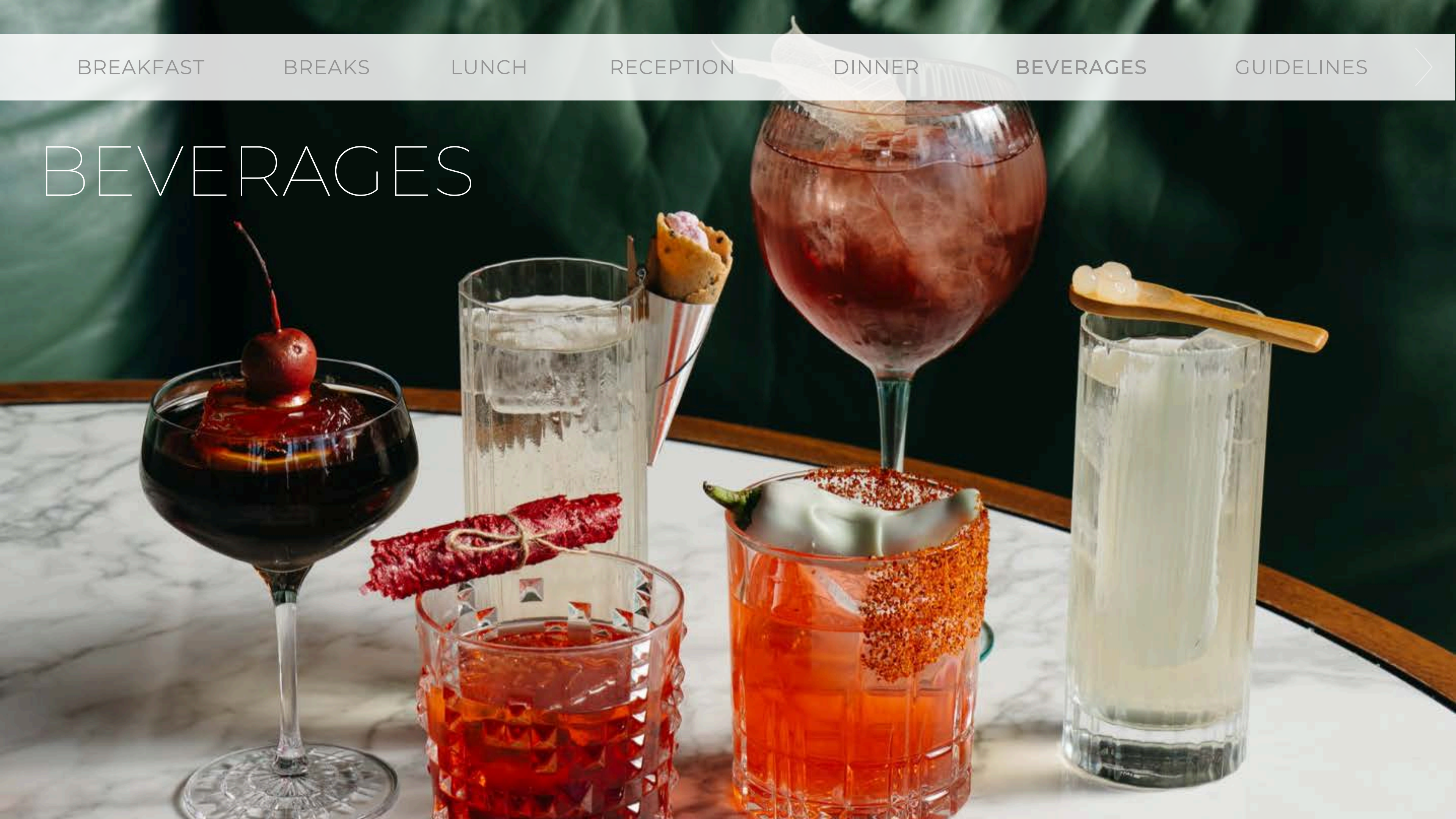
DINNER

BEVERAGES

GUIDELINES



BEVERAGES





BARS & BOTTLES

SPECIALTY COCKTAILS

WINE SELECTIONS

BARS & BOTTLES

PACKAGE BARS

Deluxe Bar
First Hour: \$33 per Person
Each Additional Hour: \$18 per Person

Premium Bar
First Hour: \$39 per person
Each Additional Hour: \$20 per Person

Superior Bar
First Hour: \$45 per person
Each Additional Hour: \$25 per Person

LIQUOR

Deluxe Brands
\$15 each

Tito's Vodka
Bacardi Superior Rum
Bombay Sapphire Gin
Herradura Tequila
Jim Beam Bourbon
Courvoisier VS Cognac

Premium Brands
\$19 each

Grey Goose Vodka
Havana Club Rum
Bombay Sapphire Gin
Patron Silver Tequila
Bulleit Rye Whiskey
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Hennessy VSOP Cognac

Superior Brands
\$21 each

Belvedere Vodka
Papa's Pilar Rum
Hendrick's Gin
Casamigos Blanco Tequila
Woodford Reserve Bourbon
Glenlivet 12 Scotch
Rittenhouse Rye
Hennessy VSOP Cognac

WINE

Deluxe Wines
\$60 per bottle

Peter Zemmer Pinot Grigio
Line 39 Chardonnay
Mirabeau Belle Annee Rose
Carmel Road Winery Pinot Noir
Trinity Oaks Cabernet
Zardetto Prosecco

Premium Wines
\$75 per bottle

Hayes Ranch Sauvignon Blanc
Hayes Ranch Chardonnay
Hayes Ranch Rose
Hayes Ranch Merlot
Hayes Ranch Cabernet
Giuliana Prosecco

Superior Wines
\$85 per bottle

Wente Central Coast Chardonnay
Craggy Range Sauvignon Blanc
Ken Wright Pinot Noir
B.R Cohn Gold Label Cabernet
Flor Vino Bianco Spumante

BEER

Domestic
\$9 each

Budweiser
Bud Light
Miller Lite

Imported
\$10 each

Corona
Heineken
Stella Artois

Nashville Craft Beers
\$12 each

The Rose, Belgian Style Blonde Ale
The Black Abbey
5 Points IPA, The Black Abbey
Teddy Loves Pilsner
Fat Bottom Brewing

NON-ALCOHOLIC

Non-Alcoholic Beers
\$9 each

Heineken 0.0

Bottled Water, Juices & Soft Drinks
\$8 each

One bartender required,
per every 75 guests,
at \$225 each

SPECIALTY BARS & COCKTAILS

- Ruby Spritz**
Bergamot, Guava, Lemon, Rose Prosecco
- Spritzus Narcissus**
Gin, Aperol, Cucumber, Prosecco, Soda Water
- Champ-Elysees**
Vodka, Lemongrass, Elderflower, Prosecco
- Sorrelity**
Hibiscus Infused Tequila, Lime, Habanero, Agave
Grapefruit Soda
- Viking Margarita**
Tequila, Blood Orange Liqueur, Lime, Smoked Salt
- Macadamia Espresso Martini**
Vodka, Licor 43 Vanilla, Kahlua, Macadamia, Espresso
- Skeleton Cruise**
Dark & White Rum, Orange Curacao, Falernum Tropical
Liqueur, Pink Grapefruit, Lime
- Not So Old Fashioned**
Bourbon, Demerara Sugar, Angostura & Orange Bitters
- Cowboy Penicillin**
Rye Whiskey, Ginger, Lemon, Orange Bitters
Magic Foamer

- Bloody Mary Bar**
\$30 per Person

House Vodka
Tomato Juice & Clamato Juice
Celery, Hot Sauce, Dijon Mustard, Horseradish
Pickled Vegetable Skewers, Olive Skewers, Hot Peppers
Pimento Stuffed Olives, Bacon, Lemons, Limes, Salt
- Dessert Bar**
\$25 per Person

Amaretto di Saronno
Kahlua
Baileys
Graham's Port
Cointreau Cordial
Truffles, Coffee, Espresso, Hot Cocoa
- Bourbon Bar**
\$45 per Person

Select Four
Uncle Nearest 1884 Small Batch Whiskey
George Dickel Superior Recipe No. 12
George Dickel No. 8 Sour Mash Tennessee Whiskey
Belle Meade Bourbon
Belle Meade Single Barrel Sour Mash Straight Bourbon
Woodford Reserve Bourbon
Maker's Mark Bourbon
- Mimosa Bar**
\$25 per Person

House Sparkling
Orange Juice, Grapefruit Juice, Pineapple Juice
Select Two Purées
Mango, Blackberry, Blood Orange, Strawberry



Specialty cocktails are batched especially for your group, finished at the bar.
Minimum order of 20 at \$24 each. Bar pricing is based on one hour of service. One bartender per every 75 guests required. Bartender fee is \$225.

WINE SELECTIONS

SPARKLING

JCB No. 69 Brut Rose Crément De Bourgogne
Burgundy, FR
\$70

Lucien Albrecht Crément D'Alsace
Alsace, FR
\$75

Gloria Ferrer Cuvée
Carneros, US
\$85

CHAMPAGNE

Veuve Clicquot Yellow Label Brut
France
\$195

Perrier Jouët Grand Brut
France
\$125

Krug Grande Cuvée
France
\$550

ROSE

Grenache Chateau Miraval
Côte de Provence, FR
\$80

Grenache Mirabeau Belle Année Rosé
Côte de Provence, FR
\$60

WHITE

Cloudy Bay Sauvignon Blanc
Marlborough, NZ
\$105

Wente Vineyards Louis Mel Sauvignon Blanc
Central Coast, CA, US
\$110

Twomey Cellars by Silver Oak Sauvignon Blanc
North Coast, CA, US
\$120

Donnafugata Anthilia Catarratto
Sicily, IT
\$65

Terras Gauda Abadia de San Campio Albarino
Rías Baixas, SP
\$60

Jermann Pinot Grigio
Friuly, IT
\$65

Chateau Montelena Chardonnay
Napa Valley, CA, US
\$135

Flower Vineyard Winery Chardonnay
Sonoma Coast, CA, US
\$120

Wente Vineyards Riva Ranch Chardonnay
Central Coast, CA, US
\$128

RED

Belle Clos "Clark & Telephone" Pinot Noir
Santa Maria, CA, US
\$170

Paul Hobbs Pinot Noir
Russian River, CA, US
\$125

Angel Ink Pinot Noir
Monterey, CA, US
\$70

José Zuccardi Malbec
Uco Valley, Mendoza, AR
\$105

Shatter Languedoc Grenache
Roussillon, FR
\$65

Prisoner Blend
Napa Valley, CA, US
\$115

Cakebread Cellars Cabernet Sauvignon
Napa Valley, CA, US
\$230

Caymus Vineyards Cabernet Sauvignon
Napa Valley CA, US
\$195

Duckhorn Merlot
Napa Valley, CA, US
\$120

Wente Vineyards Sandstone Merlot
Central Coast, CA, US
\$110





GUIDELINES

GUARANTEE

Final guest counts are due 72 business hours prior to event date. If group has events over multiple days, final guest counts for all events are due 72 business hours prior to the first event. Guarantee may not be reduced after this time. If guest counts are not provided 72 business hours prior to event date, guarantee will be based on the estimate listed on the banquet event order.

PLATED FUNCTIONS

A predetermined choice of up to three entrées (including one vegetarian) may be arranged for a plated menu. Entrées will be customized with coordinating sides and menu price will be based upon the highest priced entrée selected.

Above options must have either individual place cards noting menu selection per guest, or assigned seating.

A three or four course lunch or dinner may include tableside selection for an additional \$25 per course, per guest, above highest priced entrée selected. Maximum of two selections per non-entrée course. Maximum of three selections for entrée, including one vegetarian. Entrées will be customized with coordinating sides.

BUFFET FUNCTIONS

All breakfast, lunch and dinner buffet pricing is based on 90 minutes of service. Break pricing is based on 60 minutes of service, unless noted otherwise. A minimum guarantee of 10 people is required for all functions that are priced per Person.

STATIONS

Minimum of 20 guests per station, \$225 per Server, Coffee or Chef Attendant.

SMALL GROUP FEE

A \$250 flat labor fee will be applied to plated and buffet meals, and breaks priced per person of less than 20 people.

BARS

For package bars, a minimum of 30 guests is required. One bartender per every 75 guests is required at \$225 per bartender. A cashier is required for any Cash Bar functions at \$225 per cashier. One cashier per every 75 guests is required.

COAT CHECK FEE

\$100 per Attendant, per Hour. (1) Attendant per every 75 guests is suggested. Please inquire with your event manager to arrange a coat check for your event.

SERVICE CHARGE & TAXES

All food and beverage is subject to a 26% service charge of which 18% is a gratuity that is distributed to the staff and 8% is a taxable administrative fee.

All food and beverage is subject to a 9.75% state sales tax. Wine & liquor is subject to an additional 15% sales tax. These taxes are subject to change.

Service fees such as chef, attendants, bartenders and cashiers are subject to sales tax.

MENU KEY

- V - Vegan
- VG - Vegetarian
- DF - Dairy Free
- GF - Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

