



MARRIOTT
NASHVILLE
VANDERBILT



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BREAKFAST: Continental Breakfast

THE MANDOLIN CONTINENTAL BREAKFAST \$25

- Sliced Seasonal Fruit Display with Berries
- Assorted Fresh Baked Bagels with Cream Cheese, Jam and Butter
- Assorted Greek and Fruit Yogurt with Crunchy Granola on the Side
- Freshly Prepared Apple and Orange Juice
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea
- Toaster Station will be Provided

THE CELLO CONTINENTAL BREAKFAST \$28

- Sliced Seasonal Fruit Display with Berries
- Buttery Croissants with Coffee Crumb Cake
- Assorted Greek and Fruit Yogurt with Crunchy Granola on the Side
- Assorted Cold Cereals with Fresh Whole and Skim Milk
- Freshly Prepared Apple and Orange Juice
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea

ENHANCEMENT SUGGESTIONS:

- Sliced Salmon with Bagels \$8
- Biscuits Stuffed with Egg, Choice of Meat, and Cheese \$6
- Three Cheese Burritos OR Burritos Stuffed with Egg, Ham, and Cheese \$6

Soft Drinks and Bottled Water Available
Charged on Consumption Upon Request

Prices are per Person and Based on One Hour of Service
Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax



BREAKFAST: Buffet

THE RYMAN AUDITORIUM BREAKFAST BUFFET \$32

- Sliced Seasonal Fruit Display with Berries
- Assorted Chef's Choice of Breakfast Pastries
- Farm Fresh Scrambled Eggs
- Home Fry Potatoes with Sweet Peppers and Fresh Parsley
- Crispy Smoked Applewood Bacon and Savory Sausage Links
- Assorted Freshly Baked Bagels with Cream Cheese, Jam and Butter
- Freshly Prepared Apple and Orange Juice
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea
- Toaster Station will be Provided

THE BELMONT MANSION BREAKFAST BUFFET \$34

- Sliced Seasonal Fruit Display with Berries
- Warm Buttermilk Biscuits with Sausage Sawmill Gravy
- Farm Fresh Scrambled Eggs
- Crispy Smoked Applewood Bacon and Savory Sausage Links
- Southern-style Cheddar Grits
- Assorted Greek and Fruit Yogurt with Crunchy Granola on the Side
- Freshly Prepared Apple and Orange Juice
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea
- Toaster Station will be Provided

ENHANCEMENT SUGGESTIONS: UPGRADE YOUR EGGS!

- Scrambled Egg Bar \$3
- Egg and Omelet Station* \$11
- Chef's Belgian Waffle Action Station* \$8
*Attendant Required - One Action Station per 50 Attendees
- Soft Drinks and Bottled Water Available
Charged on Consumption Upon Request

Prices are per Person and Based on One Hour of Service
Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax
\$100.00 Fee Will Apply if Less Than 25 Guests



BREAKFAST: À La Carte Items

À LA CARTE BEVERAGES PER GALLON

- Freshly Brewed Starbucks Coffee \$80
- Freshly Brewed Starbucks Decaffeinated Coffee \$80
- Assorted Herbal Teas \$70
- Freshly Brewed Iced Tea \$60
- Freshly Squeezed Lemonade \$60
- Fresh Fruit Infused Iced Tea OR Lemonade \$70

À LA CARTE BEVERAGES ON CONSUMPTION

- Assorted Pepsi Products \$4
- Still Bottled Water \$4

À LA CARTE BAKERIES BY THE DOZEN

- Fresh Bagels with Toaster Station \$38
- Assorted Mini Muffins \$38
- Homemade Assorted Cookie \$38

À LA CARTE BREAK ITEMS ON CONSUMPTION

- Individual Bags of Chips, Pretzels and Smart Popcorn \$3
- Seasonal Whole Fruit Display \$3
- Assorted Granola Bars \$3.50
- Assorted Greek and Fruit Yogurt \$5

Additional items available upon request

Prices are subject to 25% Taxable Service Charge and Applicable Sales Tax



BREAKS: Healthy Interludes Coffee Breaks

THE SUMMER TIME COFFEE BREAK \$19

- Assorted Apple Wedges with Caramel Dipping Sauce
- Assorted White and Dark Chocolate Bars
- Assorted Nuts and Toffee Peanuts
- Open Face Tea Sandwiches
- Tomato and Fresh Mozzarella on Olive Bread
- Pimento Cheese on Sourdough
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

THE GOOD INTENTIONS COFFEE BREAK \$19

- Trio of Hummus with Fresh Vegetables and Pita Chips
- Boursin and Spinach Pin-Wheel Lollipops
- Trail Mix with House Made Granola
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

THE FALL TIME AFTERNOON COFFEE BREAK \$21

- Sliced Cantaloupe, Pineapple, Pears and Whole Strawberries
- Oreos, Rice Krispie Treat Cubes, Marshmallows and Pretzels
- Tomato Basil Bisque
- Mini Grilled Cheese Sandwiches
- Belgium Endive Spears filled with Boursin, Dried Fruit and Candied Walnuts
- Prosciutto Wrapped Asparagus, Salami and Tobacco Onions
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

THE FLASH BACK COFFEE BREAK \$18

- Assorted Fruit Roll Ups
- Gourmet Jerkies
- Seneca Apples and Pears
- Roasted Red Pepper Hummus with Pita Chips
- Wisconsin Blue Cheese and Sharp Cheddar with Assorted Crackers
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea

Prices are Per Person and Based on Thirty-Minutes of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



BREAKS: Coffee Breaks

HAND IN THE COOKIE JAR COFFEE BREAK \$15

- Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Chip Cookies
- Iced 2% and Whole Milk
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

TENNESSEE SWEET AND SALTY BREAK \$19

- Goo Goo Clusters, Colt Bolts, Moon Pies, and Assorted Purity Ice Cream Bars
- Chips, Pretzels and Popcorn
- Whole and 2% Milk
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

THE CANTINA BREAK \$18

- Queso Dip, Fresh Tomato Salsa and House Made Guacamole
- Tortilla Chips
- Mini Quesadillas
- Warm Churros Dusted with Cinnamon-Sugar
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

AT THE BALL GAME COFFEE BREAK \$18

- Corn Dogs, Soft Pretzels, Freshly Popped Popcorn
- Tri Colored Tortilla Chips Served with Nacho Cheese
- Nuts, Assorted Miniature Chocolate Bars & Candies
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

AUTUMN AIR COFFEE BREAK \$16

- Crisp Apples Wedges with Caramel Fondue
- Cinnamon Sugar Doughnuts
- Warm Spiced Cider and Hot Cocoa
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea



BREAKS: Coffee Breaks (con't)

HIKING TRAIL COFFEE BREAK \$19

- Build Your Own Trail Mix - Peanuts, Chocolate-Covered Pretzels, Granola, Wasabi Peas, Dried Fruit, M&M's and Pecan Pralines
- Granola and Energy Bars
- Freshly Brewed Starbucks Regular & Decaffeinated Coffees
- Assorted Herbal Tea

Prices are Per Person and Based on Thirty-Minutes of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



LUNCH: Boxed Lunches To-Go

\$32 PER PERSON

BOXED LUNCHES TO-GO

- Sandwich Selection to Include:
*Note: Pre-determined numbers for each boxed lunch required 7-days in advance
- Herbed Chicken Breast on Sourdough with Arugula and Tomatoes
- Thinly Sliced Turkey with Smoked Gouda on Seven Grain
- Thinly Sliced Maple Ham with Swiss on Marble Rye
- Grilled Provençal Vegetables with Zucchini, Eggplant, Roasted Peppers, Mozzarella and Fresh Herbs in a Spinach Wrap
- All Sandwiches are Garnished with Crispy Leaf Lettuce and Sliced Tomatoes

EACH BOX IS ACCOMPANIED WITH

- Packs of Mayonnaise and Dijon Mustard
- Whole Piece of Seasonal Fruit
- Individual Bags of Chips
- Chocolate Chip Cookies

Soft Drink & Bottled Water Available, Charged on Consumption Upon Request
Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



LUNCH: The Haggard Deli Lunch Buffet

\$39 PER PERSON

SALADS

- Sour Cream & Bacon Potato Salad
- Classic Caesar Salad

THE BUTCHER'S BLOCK

- Freshly Sliced Pepper Crusted Pastrami
- Freshly Sliced Honey Baked Ham
- Freshly Sliced Lean Shaved Roast Beef
- Freshly Sliced Oven Roasted Turkey
- Freshly Sliced Swiss, American and Provolone Cheese

- Crispy Leaf Lettuce and Dill Pickles
- Sliced Bermuda Onion and Beefsteak Tomatoes

CONDIMENTS

- Horseradish, Mayonnaise, Pommery and Ground Mustard

DESSERTS

- Homemade Cookies and Brownies

BEVERAGE

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
\$100 Fee Will Apply if Less Than 25 Guests



LUNCH: The Santana Mexican Lunch Buffet

\$42 PER PERSON

THE SANTANA MEXICAN LUNCH BUFFET

- Fresh Tomato Salsa and Tortilla Chips
- House Made Guacamole
- Cheddar and Monterrey Jack Cheese
- Cucumber, Tomato and Avocado Salad with Lime Olive Oil Dressing
- Sour Cream, Shaved Cabbage, Pico de Gallo
- Lime, Cilantro Cedar Plank Mahi-Mahi
- Sliced Grilled Chicken and Flat Iron Steak
- Grilled Peppers and Onions
- Black Beans
- Spanish Rice
- Soft Flour Tortillas
- Tres Leches Cake
- Caramel Flan
- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Assorted Herbal Tea

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LUNCH: The Jennings Tennessee Buffet

\$45 PER PERSON

SALADS

- Three bean Salad with Champagne Apple Cider Vinaigrette
- Tomato, Cucumber and Red Onion Salad with Red Wine Vinaigrette

CHOOSE TWO ENTREES:

- Market Fresh Catch
- Southern Style Dry Rubbed, Grilled Served Under Heat Lamp and Finished with Creamy Caramelized Onions

OR

- Southern Baked Chicken

OR

- Smoked Beef Brisket
- Warm Smokey Mountain BBQ Sauce with Mini Rolls

ACCOMPANIMENTS

- Creamy Garlic Smashed Potatoes
- Market Fresh Vegetables

DESSERTS

- Tennessee Cheesecake
- Southern Strawberry Shortcake

BEVERAGE

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

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LUNCH: The McGraw Meat and Three Lunch Buffet

\$42 PER PERSON

SALADS

- Mixed Greens, Tomatoes, Cucumber, Shaved Carrots, BBQ Ranch Dressing
- Sour Cream & Bacon Potato Salad

FROM OUR BAKERY

- Warm Buttermilk Biscuits and Corn Bread

MEATS: PICK TWO

- Southern Fried Chicken
- Grilled Chicken
- Meatloaf
- Beef Brisket
- Grilled Tilapia

AND THREES: PICK THREE

- Chef's Selection of Seasonal Vegetables
- Southern Style Green Beans
- Mac and Cheese
- Creamy Garlic Smashed Potatoes
- Corn on the Cobb in Tupelo Honey Milk

DESSERT: PICK TWO

- Southern Strawberry Shortcake
- Seasonal Fruit Cobbler
- Red Velvet
- Bread Pudding

BEVERAGE

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
\$100 Fee Will Apply if Less Than 25 Guests



NASHVILLE MARRIOTT AT VANDERBILT UNIVERSITY

2555 West End Avenue Nashville TN 37203 T.615 321 1300

meetings  imagined

LUNCH: Nashville Marriott Plated Lunch

MAIN COURSE PRICING INCLUDES CHOICE OF ONE STARTER AND ONE DESSERT

ALL PLATED LUNCHES INCLUDE

- Freshly Baked Rolls & Butter
- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Herbal Tea

CHOOSE YOUR FIRST COURSE

SOUP DU JOUR

OR

SALAD SELECTIONS

MIXED GREENS, GRAPE TOMATOES, CUCUMBER, SHAVED CARROTS WITH RANCH DRESSING

- Traditional Caesar Salad with Garlic Croutons, Caesar Dressing

MOZZARELLA AND TOMATO SALAD

- Beefsteak Tomato and Fresh Mozzarella on Baby Greens with Balsamic Pesto Vinaigrette

BABY SPINACH SALAD

- Baby Spinach and Frisee, Goat Cheese, Tomatoes, Mushrooms and Bacon with Warm Caramelized Onion Vinaigrette

DESSERT SELECTIONS

- Southern Strawberry Shortcake with Whipped Cream
- Red Velvet Cake with Whipped Cream
- Triple Brownie Chocolate Cake with Whipped Cream
- New York Style Cheesecake with Fresh Fruit Compote



LUNCH: Nashville Marriott Plated Lunch (con't)

MAIN COURSE SELECTIONS

GRILLED FAJITA SALAD \$32

- Marinated Beef or Chicken with Sweet Bell Peppers, Onions, Black Olives, Diced Tomatoes, Shredded Cheddar and Monterey Jack Cheese on Crispy Greens with Crunchy Tortilla Strips and Lime Cilantro Creamy Dressing

ARTICHOKE AND SUNDRIED TOMATO CHICKEN \$38

- Pan Seared Chicken Breast with Artichoke Hearts and Sundried Tomatoes, Roasted Shallot Cream Sauce, Whipped Potatoes and Seasonal Vegetables

LEMON PESTO GRILLED SALMON \$39

- Fresh Salmon over Fettuccini in Lemon Pesto Cream, Tomatoes and Asparagus

SOUTHWEST GRILLED FLAT IRON STEAK \$42

- Citrus Serrano Marinated Flat Iron Steak Grilled with a Chili Lime Demi Glaze, Tuscan Rice, Oven Roasted Wild Mushroom and Tomatoes

Main Course Pricing Includes Choice of One Starter and One Dessert
Prices are Per Person and Based on One Hour of Service
Prices are Subject to 24% Taxable Service Charge and Applicable Sales Tax



DINNER: Nashville Barbecue Dinner Buffet

\$57 PER PERSON

SALADS

- Mixed Lettuce with Cucumbers, Grape Tomatoes, Olives, Corn, Herb Croutons and Ranch Dressing
- House Made Coleslaw
- Southern Macaroni Salad

ENTREE

- Pulled Pork
- Barbequed 8 Way Cut Chicken
- Tennessee Fried Catfish

ACCOMPANIMENTS

- Mashed Potatoes with Brown Gravy
- Fresh Green Beans with Onions and Bacon
- Corn Bread and Assorted Dinner Rolls

AND THREES: PICK THREE

- Chef's Selection of Seasonal Vegetables
- Southern Style Green Beans
- Mac and Cheese
- Creamy Garlic Smashed Potatoes
- Corn on the Cobb in Tupelo Honey Milk

DESSERT

- Homemade Banana Pudding with Nilla Wafers
- Seasonal Fruit Cobbler

BEVERAGE

- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees

Prices are Per Person and Based on One Hour of Service
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DINNER: Taste of Italy Dinner Buffet

\$66 PER PERSON

SALADS

- Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons, Caesar Dressing
- Tortellini Sopressata and Fresh Mozzarella Salad

ENTREE

- Traditional Chicken Parmesan
- Steak Pizzaiolo with Peppers, Onions and Mozzarella Cheese
- Seared Salmon in Cream with Tomatoes, Capers, and Fresh Dill
- Fettuccini Pasta with Alfredo Sauce

ACCOMPANIMENTS

- Roasted Vegetable Medley with Rosemary Garlic Oil & Romano Cheese
- Garlic Bread Sticks

DESSERT

- New York Cheesecake with Fresh Berry Sauce
- Tiramisu

BEVERAGE

- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Select Assorted Herbal Teas and Iced Tea

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
\$100 Fee Will Apply if Less Than 25 Guests



DINNER: Steak House Dinner Buffet

\$63 PER PERSON

SALADS

- Iceberg Wedge Salad with Bleu Cheese, Tomatoes and Bacon
- Orzo Pasta Salad

- Assorted Breads

ENTREE

- Grilled NY Strip Steaks, Au poivre` with Sauteed Onions and Mushrooms
- Chicken Roasted and Seasoned with Lemon Juice and Thyme

ACCOMPANIMENTS

- Baked Potato Bar to Include: Bacon, Sour Cream, Scallions, Cheddar, Blue Cheese
- Chilled Green Asparagus with Olive Oil and Citrus Zest
- Creamed Spinach

DESSERT

- New York Cheesecake with Fresh Berry Sauce
- Flourless Chocolate Sin Cake

BEVERAGE

- Freshly Brewed Starbucks Regular and Decaffeinated Coffees
- Select Assorted Herbal Teas and Iced Tea

Prices are Per Person and Based on One Hour of Service
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax
\$100 Fee Will Apply if Less Than 25 Guests



DINNER: Nashville Marriott Plated Dinner

MAIN COURSE PRICING INCLUDES CHOICE OF ONE STARTER AND ONE DESSERT

ALL PLATED DINNER INCLUDE

- Freshly Baked Rolls & Butter
- Freshly Brewed Iced Tea
- Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Herbal Tea

CHOICE OF

SOUP DU JOUR

OR

SALAD SELECTIONS

CLASSIC CAESAR SALAD

- Romaine, Garlic Croutons and Shaved Parmesan with Traditional Caesar Dressing

MARKET SALAD

- Mixed Greens with Cucumber, Teardrop Tomatoes and Shaved Carrots Your Choice of Ranch Dressing or Balsamic Vinaigrette

SPINACH SALAD

- Fresh Spinach, Sweet Pecans, Mushrooms and Shaved Red Onions with Bacon Crumbles with a Warm Caramelized Onion Vinaigrette

DESSERT

- Red Velvet Cake with Whipped Cream
- Tiramisu with Powdered Cocoa
- Flourless Chocolate Cake
- New York Style Cheesecake with Fresh Fruit Compote



DINNER: Nashville Marriott Plated Dinner (con't)

MAIN COURSE SELECTIONS

MEDITERRANEAN CHICKEN \$52

- Chicken Breast with Olives, Tomatoes, Capers Artichokes and a Tomato Cream Sauce, Baby Vegetables and Garlic Mashed Potatoes

CASHEW CRUSTED PORK CHOPS \$52

- Oven Roasted Pork Chop with Adobe Cashew Crust, Ginger Wild Mushroom Risotto, Grilled Bok Choy, Baby Carrots, Chardonnay Butter Sauce

GRILLED SALMON \$53

- Grilled Salmon over Sour Cream Buttered Mashed Potatoes, Pan Seared Broccolini, Capers, Tomatoes and Lemon Cream

PAN SEARED BEEF TENDERLOIN \$62

- Red Wine Pan Sauce with Lightly Sautéed Julienne Vegetable, Herbed Boursin Mashed Potatoes

GRILLED KANSAS CITY STRIP \$64

- Rosemary Brown Butter Fingerling Potatoes with Ruffino Bordelaise, Crispy Onions and Asparagus

DUAL ENTREE PAN SEARED BEEF TENDERLOIN & SAUTEED JUMBO SHRIMP \$73

- Pan Seared Beef in Port Wine Reduction Sauce with Two Jumbo Shrimp Sautéed in Buerre Blanc Sauce, Garlic Mashed Potato & Seasonal Chef's Choice of Vegetable

Prices are Per Person and Based on One Hour Service

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



RECEPTION: Hot Hors D'oeuvres

MINIMUM 25 PIECES PER ITEM

CHICKEN OR STEAK CHILITO SKEWERS \$6

- Churrasco Glaze

CASHEW CHICKEN SPRING ROLLS \$6

- Sweet Chili

SHRIMP CASINO \$8

- Large Shrimp wrapped in Bacon with Casino Butter

SPANAKOPITA \$5

- Greek Classic with Spinach and Feta Cheese inside Fillo

THAI PEANUT CHICKEN SATAY \$6

- Peanut Sauce

MINI BEEF WELLINGTON \$6

- Beef in Puff Pastry with Mushroom Duxelle

CRANBERRY BRIE ROLL \$5

- In Fillo

BRIE BAGUETTE \$5

- Apricot Chutney and Toasted Almonds

Items can be Displayed or Butler Passed
*\$100 Fee Will Apply for Each Butler

Prices are based on Per Piece
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



RECEPTION: Cold Hors D'oeuvres

MINIMUM 25 PIECES PER ITEM

ANTIPASTO SKEWER \$5

- Artichokes, Grape Tomatoes, Kalamata Olives, Fresh Mozzarella, Basil Vincotto and Lemon Oil

TENDERLOIN CROSTINI \$8

- Peppered Beef Loin with Maytag Blue Cheese and Sweet Fig Vinegar Reduction

SALMON TZAKZIKI \$6

- Cold Poached on Crostini with Tzakziki Sauce

CRUDITES SHOTS \$4

- Baby Carrot, Celery & Broccolini in Spicy Ranch

Items can be Displayed or Butler Passed
\$100 Fee Will Apply for Each Butler Passer

Prices are based on Per Piece
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



RECEPTION: Hors D'oeuvres Displays

PRICED PER PERSON

DOMESTIC AND IMPORTED FROMAGERIE BOARD \$17

- Domestic and Imported Cheese Display with Crusty Baguette and Lavosh Savannah Bee Honey Comb Quince, Fig and Almond Cake Accompanied by Fresh and Dried Fruit

GARDEN DISPLAY \$9

- Freshly Cut Vegetables with Creamy Dips

ANTIPASTO DISPLAY \$21

- Display of Imported Meats and Cheeses including, Genoa Salami, Prosciutto, Imported Provolone, Pesto Marinated Cillegine with Marinated Artichoke Hearts and Mushrooms and Zucchini, Country Olives served with Crusty Baguettes and Garlic Herb Lavosh and Fig Vincotto Syrup

TRIO BRUSCHETTA \$11

- Tomato Basil, Roasted Peppers and Lemon Wild Mushroom with Crusty French Crostini

SLICED SEASONAL FRUIT DISPLAY \$9

- Honey Yogurt Dipping Sauce

Items can be Displayed or Butler Passed

*\$100 Fee Will Apply for Each Butler Passer

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



RECEPTION: Carving Stations

SUGAR BAKED TENNESSEE HAM \$320

- Brushed with Brown Sugar Mustard Glaze, Vidalia Onion Relish and Herbed Buttermilk Biscuits
Serves 40 Guests

WHOLE OVEN ROASTED TOM TURKEY \$320

- Traditional Sage Pan Gravy, Red Wine Cranberry Sauce and Assorted Mini Rolls
Serves 25 Guests

SMOKED BEEF BRISKET \$320

- Tennessee BBQ Sauce, Brown Mustard, Coleslaw and Assorted Mini Rolls
Serves 40 Guests

WHOLE ROAST BEEF TENDERLOIN \$450

- Rolled In Cracked Pepper, Served With a Cab-Sav Demi Glace
- Béarnaise Assorted Mini Rolls
Serves 25 Guests

\$100 Fee Will Apply for Each Chef Attendant

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



RECEPTION: Action Stations

SAUTEED SEAFOOD PAELLA

- Arborio Saffron Rice with Scallops, Shrimp, Mussels, Savory Sausage, Peas, Pearl Onions and a Tomato, Seafood and White Wine Broth

CHICKEN OR STEAK SKEWERS

- Chicken or Steak with Vegetables cooked to Order

MINI SIRLOIN, CHICKEN OR PORK LOIN SLIDERS

- Cheddar, American, Bleu and Provolone Cheeses, Pickles, Onions, Tomatoes, Chipped Bacon, Mayonnaise, Brown Mustard, Ketchup and Remoulade

LETTUCE WRAPS

- Chicken, Pork and Beef with Wild Mushrooms, Carrots, Bean Sprouts, Toasted Peanuts, Onions in Lettuce Wraps

BANANAS FOSTER

- Bananas in Rum Butter Flambe Sauce atop Creamy Vanilla Bean Ice Cream

PEACH MELBA

- Fresh Peaches Sauteed with Raspberries atop Creamy Vanilla Bean Ice Cream

CREME BRULEE

- Creamy Vanilla Bean Custard with Raw Sugar

\$100 Fee Will Apply for Each Chef Attendant

Prices are based on Per Piece

Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



BEVERAGE: Host Consumption Bars

HOSTED CONSUMPTION HOUSE BAR

- Pinnacle Vodka, Pinnacle Gin, Juarez Gold Tequila, Ron Castillo Rum, Clan McGregor Scotch, Seagram 7 Whiskey, Early Times Bourbon, Canyon Road Red and White House Wines
- House Cocktail \$9
- House Wine \$9
- Imported Beer \$6
- Domestic Beer \$5
- Bottled Water \$4
- Soft Drink and Juices \$4

HOST CONSUMPTION DELUXE BAR

- Tito's Vodka, Beefeater Gin, Sauza Gold Tequila, Bacardi Light Rum, Seagram's VO Whiskey, Dewar's White Label Scotch, and Jim Beam Bourbon, Glass Mountain Merlot OR Greystone Cab, Jargon Pinot Noir, Chateau Ste. Michelle Riesling and Greystone Chardonnay
- Deluxe Cocktails \$12
- Deluxe Wine \$12
- Imported Beer \$6
- Domestic Beer \$5
- Bottled Water \$4
- Soft Drinks and Juice \$4

Host Consumption Bar will include (1) bar per (100) guests
Bartenders per bar is \$100++
Prices are based on Per Drink

Prices are Subject to 25% Taxable Service Charge and Applicable Sales & Local Tax



BEVERAGE: Cash Bars

CASH HOUSE BAR

- Pinnacle Vodka, Pinnacle Gin, Juarez Gold Tequila, Ron Castillo Rum, Clan McGregor Scotch, Seagram 7 Whiskey, Early Times Bourbon, Canyon Road Red and White House Wines House
- House Cocktail \$9
- House Wine \$9
- Imported Beer \$7
- Domestic Beer \$6
- Bottled Water \$4
- Soft Drink and Juice \$4

CASH DELUXE BAR

- Bacardi Rum, Gordon's Gin, Seagram's VO Whisky, Jim Beam, Smirnoff Vodka, Jose Cuervo Gold Tequila, Dewar's Scotch, Coppola Diamond Merlot, Bridlewood Pinot Noir, Coppola Pinot Grigio, Dreaming Tree Chardonnay
- Deluxe Cocktail \$12
- Deluxe Wine \$12
- Imported Beer \$7
- Domestic Beer \$6
- Bottled Water \$4
- Soft Drinks and Juice \$4

Cash Bar will include (1) bar per (100) guests
Bartenders per bar \$100

Prices are based on Per Drink
Prices are Subject to 25% Taxable Service Charge and Applicable Sales Tax



BEVERAGE: Bar Options

WINE AND BEER BAR WITH SOFT DRINKS AND BOTTLED WATER

- 1 Hour Reception 13 per Person
- 2 Hour Reception 24 per Person
- 3 Hour Reception 33 per Person
- 4 Hour Reception 40 per Person
- Each Additional Hour 5 per Person

FULL BAR, HOUSE BRANDS

- 1 Hour Reception 15 per Person
- 2 Hour Reception 28 per Person
- 3 Hour Reception 29 per Person
- 4 Hour Reception 48 per Person
- Each Additional Hour 6 per Person

FULL BAR, DELUXE BRANDS

- 1 Hour Reception 16 per Person
- 2 Hour Reception 30 per Person
- 3 Hour Reception 42 per Person
- 4 Hour Reception 52 per Person
- Each Additional Hour 7 per Person

Bars will include 1 bar per 100 guests
Bartenders per bar \$100

Prices are Subject to 25% Taxable Service Charge and Applicable Sales & Local Tax



TECHNOLOGY: Audio Visual: Packages

POPULAR PACKAGES

MEETING ROOM PROJECTOR PACKAGE

- Cables to Connect (Up to 50')
- Power Cables
- 3700 Lumen LCD Projector
- Tripod Screen
- Technical Support

PROJECTION SUPPORT PACKAGE

- Power Cables
- Tripod Screen
- Technical Support

DELUXE DATA PROJECTION PACKAGE

- Cables to Connect (Up to 50')
- Power Cables
- 5500 Lumen LCD Projector
- 6.9' X 12' Fast Fold Screen
- Technical Support

DUAL SCREEN DATA PROJECTION

- Cables to Connect (Up to 50')
- Power Cables
- Distribution Amplifier
- (2) 3700 Lumen LCD Projectors
- (2) Tripod Screens
- Technical Support

TWO-SPEAKER SOUND SYSTEM

- Cables to Connect (Up to 50')
- Power Cables
- Two Self-Powered Speakers
- Two Speaker Stands
- 4- Channel Mixer



TECHNOLOGY: Audio Visual Popular Components

POPULAR COMPONENTS

- Flipchart
- Post-it Flipchart
- Dry-Erase Board
- Conference Speaker Phone
- Laptop Computer
- LED Wash Light
- Meeting Room Projector
- Self-Powered Speaker
- Wired and Wireless Microphones
- 4-Channel Mixer
- 12-Channel Mixer
- 16-Channel Mixer
- 50" LCD Monitor
- Wireless Mouse
- Laser Pointer
- 25' Electric Extension Cord
- Power Strip
- 5' Tripod Screen
- 6' Tripod Screen
- 8' Tripod Screen
- 10' Cradle Screen
- 6.9' x 12' Fast-Fold Screen

