2021 Catering Menu



NASHVILLE DOWNTOWN CAPITOL VIEW









Hampton Inn & Suites Nashville Downtown Capitol View 530 11th Avenue N. Nashville TN, 37203 (615) 780-2000

Welcome to the Hampton Inn & Suites Nashville Downtown Capitol View!



Whether it is an important corporate meeting, banquet dinner or weekend seminar, at Hampton Inn & Suites Nashville Downtown Capitol View we know how important your event is and how to make it successful. We will work alongside you to ensure that you and your guests have a rewarding and memorable experience.

Please take a moment to review our catering menus for available food and beverage options. You can count on us to work with you every step of the way to exceed your expectations.

Thank you for making us a part of your event, and welcome to the Hampton Inn & Suites Capitol View!

Beverages



All Day Beverage Break | 18

- Up to 8 hours of continuous service
- Regular coffee
- Decaf coffee
- Hot tea
- Bottled water
- Assorted sodas

Half Day Beverage Break | 10

- Up to 4 hours of continuous service
- Regular coffee
- Decaf coffee
- Hot tea
- Bottled water
- Assorted sodas

Lemonade or Iced Tea Service | 8

- Up to 8 hours of continuous service
- Lemonade
- Sweet or unsweet iced tea

Priced Per Person

Capitol View Coffee Package | 80

- 2 gallons of regular coffee
- 1 gallon of decaf coffee
- Hot tea

Priced per Package

Coffee by the Gallon | 50

• Regular coffee or Decaf Coffee

Beverages by the Gallon | 40

- Iced Tea
- Lemonade
- Orange Juice
- Apple Juice
- Cranberry Juice



Breakfast Buffets



Continental Kickstarter | 17

- Assorted Pastry Tray
- Pastries | Mini Bagels | Cream Cheese
- Seasonal Fruit
- Apple, Orange and Cranberry Juices

Senate Breakfast | 26

- Scrambled Eggs with Cheese
- Choose 1: Bacon | Sausage | Kielbasa
- Choose 1: Breakfast Potatoes | Hashbrown Casserole
- Apple, Orange and Cranberry Juices

Upgrade to Turkey Sausage for \$1.00 Add Fruit for \$3.00 Add a Protein for \$3.00

North Gulch Breakfast Sandwiches | 11

• Chef's Assortment of Elevated Breakfast Sandwiches Vegetarian Options Available

Priced per Person



Add On's 2 for \$10 - 3 for \$13

COLD

- Fruit & Yogurt Parfait
- Seasonal Fruit
- Assorted Pastries
- Mini Bagels & Cream Cheese
- Quinoa & Veggie Power Parfait
- BYO Yogurt Parfait with Greek Yogurt | Granola | Fruit

HOT

- Biscuits with Whipped Butter | Jams & Jellies
- Biscuits & Sausage Gravy
- Smoked Gouda Grits
- Mini Crustless Quiche | Choice of Protein or Vegetarian
- Oatmeal with Brown Sugar | Mixed Berries | Chocolate Chips



Lunch Buffet



For the Love of Spud | 27

- Market Garden Salad | Chef's Choice Dressing
- Parker House Rolls | Butter Packets
- Baked Potatoes
- Pulled Chicken | Pulled Pork | Mesquite BBQ Sauce
- Whipped Butter | Sour Cream | Green Onions Bacon | Shredded Cheddar
- Cookies & Brownies
- Iced tea and water

Cumberland Taco Bar | 32

- House Made Tortilla Chips
- Chef's Choice Salad | Chef's Choice Dressing
- Fajita Chicken | Peppers & Onions |
 Seasoned Ground Beef | Corn Tortillas |
 Flour Tortillas | Salsa | Refried Beans |
 Mexican Rice | Pico de Gallo | Shredded
 Cheese | Sour Cream | Lettuce | Jalapenos |
 Guacamole
- Chef's Choice Dessert
- Iced tea and water

Centennial BBQ | 34

- Bread | Butter
- Chef's Choice Salad | Chef's Choice Dressing
- Pulled Pork | BBQ Sauce
- Chicken Tenders
- Smoked Gouda Mac and Cheese
- Lemon Petite Green Beans
- Chef's Choice Dessert
- Iced tea and water

Grab N Go | 25

- Variety of Specialty Sandwiches
- Turkey Bacon | Avocado | Chipotle Mayonnaise | Cheddar Cheese | Wheatberry Bread
- Roast Beef & Cheddar | Caramelized Onion | Horseradish Aioli | Ciabatta
- Chicken Salad | Lettuce | Tomato | Wheatberry Bread
- California Veggie Wrap | Grilled Bell Pepper | Roasted Corn | Shredded Carrot | Bibb Lettuce | Grilled Scallion | Goat Cheese | Pickled Red Onion | Cucumber Ranch
- Assorted Chips, Whole Fruit and Chef's Choice Dessert



Lunch Buffet



Italian Street Fair | 32

- Bread | Butter
- Chef's Choice Salad | Chef's Choice Dressing
- Herbed Chicken | Meatballs
- Cavatappi | Penne Pasta
- Marinara | Creamy Alfredo | Mixed Vegetables
- Chef's Choice Dessert
- Iced tea and water

ADD ON: Music City Salad Bar | 8.25

- Seasonal Salad Blend | Carrots Cucumbers | Cherry Tomatoes | Diced Cranberries | Hard Boiled Eggs Croutons | Candied Pecans | Chef's Choice Dressings
- Parker House Rolls | Butter

Broadway Boards | 28

- Choice of: Market Garden Salad with Chef's Choice Dressing OR Soup du Jour
- Turkey | Ham | Salami | Roasted Red Pepper Chicken Salad | Assorted Cheeses
- Lettuce | Tomato | Onion | Pickles
- Stone Ground Mustard | Herbed Mayo
- Assorted Sandwich Bread
- Assorted Chips
- Spicy Chickpea & Feta Salad
- Cookies & Brownies
- Iced tea and water

Parthenon Pita Bar | 28

- Pita pocket halves
- Caesar salad with parmesan cheese, croutons and Caesar dressing
- Chicken Cucumber
- Hummus with pita chips & veggies
- Roasted Potato Salad
- Assorted Cookies
- Iced Tea and water

Breaks



GNASH Power Play | 14

- Assorted granola bars
- Mixed Nuts
- Assorted Chips
- Mini Candy Bars

Sounds Grand Slam | 16

- Popcorn
- Assorted Peanuts
- Cracker Jacks
- Assorted cookies
- 5 hour energy shots

Healthy Kickstarter | 18

- Trail mix
- Vegetable crudité with dressing
- Smoothies
- Assorted fruit bars and granola bars

The Local | 20

- Goo Goo Clusters
- Local beef jerky
- Prohibition Popcorn
- Coca Cola Soft drink, assorted

Priced per Person







A la Cart

Popcorn | 5 per person Smashville Cookie Pack | 50 per dozen

Reception



Homemade Chips & Dips | 10.25

 Housemade Chips | French Onion Dip | Corn Tortilla Chips | Salsa | Mini Naan | Black -Eyed Pea Hummus

Fresh Garden Crudite | 10.25

 Garden Vegetables | Roasted Garlic Hummus | Red Goddess | Housemade Ranch

Tijuana Trio | 11.50

 Street Corn Shooter | Avocado Toast | Chips & Cheese Sausage Dip

Touchdown Titans | 11.50

 Buffalo Chicken Pinwheels | Fried Ravioli Bites | Nashville Hot Spinach Dip & Pita Chips

Y'all Come Back Now | 11.50

 Mini Ham Biscuit | Mac and Cheese Bites | Chicken Salad Wonton

Breads and Spreads | 11.50

Traditional Garlic Tomato Bruschetta |
Kalamata Olive Tapenade | Strawberry
Balsamic | Bruschetta | Whipped Feta | Black
Bean Baba Ganoush | Crostini | Artisan
Breads

Pick 2 for \$14

- Seasoned Bar Nuts
- Chex Mix
- Pork Rinds
- Pickled Veg du Chef
- Nashville Hot Kettle Chips
- Cheddar Bacon Popcorn

Marketplace Table | 13

 Chef's Selection of Cured Meats and Cheeses | Seasonal Fruits & Rustic Cut Vegetables | Roasted Garlic Hummus | Housemade Ranch | Assorted Artisan Breads and Crackers

Bloody Mary Shrimp Cocktail | 13

 Jumbo Shrimp | Bloody Mary Cocktail Sauce Lemons

Mexi Platter | 15

 Chimichurri Flank Steak | Parkerhouse Rolls | Garlic Aioli

Asian Platter | 15

• Five Spice Chicken | Hawaiian Rolls | Yum Yum Sauce



Dinner Buffets



One Entrée | 42

- 1 salad
- Choice of 2 sides
- Choice of dessert
- Rolls
- Iced tea
- Water

Two Entrées | 58

- 1 salad
- Choice of 3 sides
- Choice of dessert
- Rolls
- Iced tea
- Water

Priced per Person





Entrée Options

- Honey Balsamic Chicken (GF)
- Lemon Rosemary Chicken (GF)
- Penne Pesto Primavera (Veg)
- Cauliflower Steak (Veg | V | GF)
- Cheese Stuffed Ravioli (Veg | V | GF)
- Peppersteak (GF)
- Garlic Rosemary Braised Beef
- Eggplant Provencal (Veg | V | GF)

Side Options

- Fire Roasted Vegetables
- Tuscan Vegetable Medley
- Roasted Brussel Sprouts
- Almond & Pepper Asparagus
- Southern Greens
- Autumn Root Mash
- Au Gratin Potatoes
- Smoked Gouda Mac
- Garlic Parmesan Quinoa
- Lemon Garlic Couscous
- White Cheddar Whipped Potatoes

Dessert Options

- Cheesecake Tarts
- Jack Daniel's Pecan Mini Pie
- Key Lime Tarts
- Brownies
- Cookies
- Bread Pudding

Alcohol and Bar



Cash Bar

Bottle

Beer | 7

Premium Beer | 8

Glass/Bottle

Traditional Wine | 9/40

Premium Wine | 11/50

Sparkling Wine | 9/42

Cocktail with Traditional Liquor | 10

Cocktail with Premium Liquor | 12

Hosted Bar

Bartender Fee| 100

• Price per 90 minutes for one bartender at your event. One bartender per 30 people

Manager Fee | 200

• Price per 90 minutes for one bartender at your event. Any guest count over 50 people

Hosted Private Bar - Traditional | 30

 Priced based on average number of drinks per person per 90 minutes of service

Hosted Private Bar - Premium | 35

 Priced based on average number of drinks per person per 90 minutes

Brands

Traditional Liquor

- Tito's Vodka
- Gordon's Gin
- Bacardi Light Superior Rum
- Belle Meade Bourbon
- Nelsons Greenbrier Whiskey
- Exotico Blanco Tequila

Premium Liquor

- Grey Goose Vodka
- Corsair Gin
- Myers Dark Rum
- Bulleit Bourbon
- Jack Daniel's TN Whiskey
- Cielo Reposado Tequila

House Wine (up to 4 selections)

- CK Mondavi Pinot Grigio
- CK Mondavi Sauvignon Blanc
- CK Mondavi Cabernet Sauvignon
- Beringer Main & Vine Dry Rose

Premium Wine (up to 4 selections)

- Benvolio Pinot Grigio
- Love & Exile Anonymous Pinot Noir
- Love & Exile Best Red Blend Ever
- Mont Gravet Rose

Beer-Assortment

Audio Visual



Projection Packages

Capitol Hill Projection Package | 250

- Built in projector
- Drop-down screen
- ClickShare Connection
- Presentation Remote
- * Client provides computer.

Audio

Wireless Handheld Microphone | 150 Wireless Lavaliere Microphone | 175

Polycom Conference Speakerphone | 75

Miscellaneous

Extension Cord | 15

Power Strip | 15

Easel | 20

Projection Remote | 20

2x3 Whiteboard with Markers | 60

Flipchart | 50

- Post-it notepad
- Easel
- Markers

Additional Flipchart Post-It Notepad | 25 Standing Podium | 150

TV Connection Fee | 100

Linen Per Table | 10

Procedures and Conditions

Additional services are available upon request. Rental prices are per room, per day. Prices are subject to availability and can change without notice. Additional labor charges will apply to more complicated requirements. All equipment orders are subject to service charge and tax. The hotel provides complimentary wireless internet access.

General Information



Food & Beverage

All food and beverage must be purchased through Hampton Inn & Suites Nashville Downtown Capitol View.
Due to health regulations, no outside food and/or beverage may be brought into any banquet facility and no
leftover food or beverages may be taken from the premises.

Menu Selections

 Prices are subject to change without notice and are guaranteed 60 days prior to the date of your function. Menu selections are required no later than 3 weeks in advance of your function. Changes to the Banquet Event Order (BEO) or contract within 72 hours of the function are subject to an additional 30% service fee. Signed Banquet Event Orders are required prior to the start of any function. If the final headcount is not received 72 hours in advance, the last Banquet Event Order will be accepted as approved.

Dietary Needs

 If any guests have special dietary restrictions, please reach out to your catering manager to discuss available options.

Guarantee

• To ensure precise production, a final guarantee is required 3 business days prior to the event. The guarantee represents the minimum billing, and your expected number of guests can only increase.

Deposit

• Space is not contractually obligated until a signed contract with a credit card and, if applicable, a non-refundable deposit is received by Hampton Inn & Suites Nashville Downtown Capitol View. If a contract and payment method are not received by the specified date, space may be released without notification.

Cancellation

• In the event of a cancellation, deposits will not be refunded. Should the entire or partial program cancel, the Hotel will collect as liquidated damages, total estimated revenue according to the following schedule:

Cancellation Prior Total Estimated Revenue

0 - 30 days 100% 30-60 days 75% 61-90 days 50% 90-180 days 25%

Room Rental

 Room rental includes round or rectangular tables, banquet chairs and use of the contracted banquet room. Hampton Inn & Suites reserves the right to reassign function space without written notice to the guests. Additional charges may be applied to room and/or set-up changes made within 24 hours of the event. Room rental is subject to a 22% service charge and 9.25% sales tax.

Service Charge and Sales Tax

• A 22% service fee and applicable Tennessee state sales tax will be added to all prices. Prices and items are subject to change.

Property Damage and Loss

• The guest will be responsible to reimburse Hampton Inn & Suites for damage to premises by attendees and/ or other persons associated therewith, including outside contractors hired separately. Hampton Inn & Suites shall not be responsible for items lost, stolen, damaged or left on the premises. Guests shall not move any hotel item from its current location or attach any items to any Hampton Inn & Suites property (including furniture, walls and windows) without prior approval from the sales representative and/or event manager.