

2023



BANQUET & CATERING



MENU



NASHVILLE DOWNTOWN
CONFERENCE CENTER



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CONFERENCE CENTER

To our Guests

We are eager to help you, both in the planning and serving of your function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing Holiday Inn Express Downtown Nashville Convention Center.

Food Service

All food served on the hotel premises must be supplied and prepared by the hotel's Culinary Team. Due to the hotel having no control of how food is transported, stored or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the hotel. Notice: Consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Beverage Service

All alcoholic beverages, to be served on the hotel premises (or elsewhere under the hotels alcoholic beverage license) for the function, must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. All of our servers and bartenders are certified by TIPS. TIPS is the global leader in education and training for the responsible service, sale, and consumption of alcohol. TIPS is a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

Tax and Service Charge

A customary 25% Service Charge and applicable Sales Taxes will be added to all Food and Beverage charges as well as any Meeting Room Rental and/ or Audio Visual charges as specified on the contract and BEO. All food & beverage functions require a minimum number of attendees. Any food & beverage function not attaining listed minimums will be subject to published per person surcharges in addition to the customary service charge and sales tax. Service fees for bartenders, food station attendants, cashiers and other additional staff are applicable. All beverage services and hospitalities on the premises require the services of a bartender or attendant.

Pricing

Confirmed food and beverage pricing will not be given more than 6 months prior to any function/ event date. Our Culinary Team uses only the finest ingredients in the preparation of your meals. Due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed Banquet Event Order (BEO). Groups 25-or-less may be charged a \$175 small-group fee.

Banquet and Event Details

To ensure our entire team is prepared and all your needs are accommodated we request that the final details of your event be submitted no less than 2 weeks in advance of your event.

Guarantee Agreement

We require a confirmation of guaranteed attendance at least 3 working days in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our Culinary Team will make every effort to duplicate your menu for any additional guests, in the event this cannot be done, a substitute entree will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated, as "Expected" or "Agreed", on the Banquet Event Order or contract as the guarantee.



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Audio Visual and Event Technology

Any special electrical or technology requirements must be specified to our Event Department at least three weeks prior to the function. Fees will be based on services required and labor, power & bandwidth needs. A wide selection of audio visual equipment and services are available in-house on a rental basis. Orders may be placed through our Event Department. Outside audio visual is not permitted without written approval from the hotel, and associated allowance fees may be presented.

Signage, Displays and Decorating

In order to preserve the integrity of the hotel and to comply with local fire codes all signage, displays or decorations and their set-up is subject to prior approval of the hotel. Scotch-tape, nails, push-pins or any other damaging fasteners may not be used to hang any material on walls in the hotel. Banners may be hung with the approval and coordination of the Event Department. Fees may apply based on number and/or size of banners. No hand-written signs or banners are allowed in the public areas of the hotel. Please ask the Event Department to assist in generating computer signs or recommend a professional sign maker. The hotel reserves the right to charge an additional fee for excess clean up and/ or damage at the conclusion of the function.

Security

Security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time. The hotel may require security officers for certain events. Only hotel-approved security firms may be used.

Lost & found

The Front Desk Department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting.

Shipping and Receiving

All incoming packages should be addressed to your Event Manager and marked with the company's name and date of your meeting.

Holiday Inn Express Nashville Downtown Convention Center

Attn: Sales Department

(Name of Event Manager)

920 Broadway

Nashville TN 37203

HOLD FOR: (Client Contact Name)

Name or Group and Event

First Date of Event

Number of Boxes (i.e. 1 of 2, 2 of 2, etc ...)

Special Delivery Instructions

There is a \$5.00 charge per box received at the hotel above and beyond 5 packages. Because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. Any item over 250 pounds must be delivered to a drayage company; your Event Manager can assist you with these arrangements. Any Loading Dock needs should be discussed with either your Sales Manager or Event Manager prior to your event.

Breakfast



DELUXE CONTINENTAL

\$30.00 Per Guest

Seasonal Fruit

Assorted Muffins | Bagels | Toast
Whipped Butter | Jams & Jellies | Cream Cheese

NASHVILLE BREAKFAST

\$35.00 Per Guest

Seasonal Fruit

Buttermilk Biscuits | Whipped Butter
Jams & Jellies | Sawmill Gravy
Scrambled Eggs with Cheese
Hashbrown Casserole
Sausage Patties | Applewood Bacon

MUSIC CITY BREAKFAST

\$40.00 Per Guest

Seasonal Fruit

Assorted Muffins | Bagels
Whipped Butter | Jams & Jellies | Cream Cheese

OATMEAL

Sun-Dried Cranberries | Golden Raisins
Walnuts | Brown Sugar | Butter

Hashbrown Casserole
Turkey Sausage Patties | Applewood Bacon

TENNESSEE BREAKFAST

\$50.00 Per Guest

Seasonal Fruit

Buttermilk Biscuits | Sawmill Gravy
Whipped Butter | Jams & Jellies | Yogurt
Scrambled Eggs with Cheese
Hashbrown Casserole
Turkey Sausage Patties | Applewood Bacon |
French Toast Sticks
Maple Syrup | Berry Compote

BROADWAY BREAKFAST

\$60.00 Per Guest

OATMEAL

Sun-Dried Cranberries | Golden Raisins
Walnuts | Brown Sugar | Butter

FRESH FRUIT & CHEESE DISPLAY

SCRAMBLE STATION

Fluffy Eggs with toppings including
Bacon | Ham | Sausage | Peppers | Mushrooms |
Cheese | Onions

WAFFLE DISPLAY

Whipped Butter | Maple Syrup
Turkey Sausage Patties | Applewood Bacon
Fruit Compote | Chocolate Chips

CHEFS DISPLAY

Muffins | Toast | Bagels
Whipped Butter | Jams & Jellies | Cream Cheese
Smoked Salmon Cream Cheese | Capers
Red Onion | Tomatoes



Breaks & A La Carte



PRINTERS GARDEN

\$21.00 Per Guest

Veggie Crudite | Assorted Cheeses | Premium Crackers

MUSIC CITY TRIPLE DIP COMBO

\$24.00 Per Guest

Choice of Three Dips:

Hummus, Salsa, Queso, Spinach-Artichoke, Spicy Cheese | Tortilla Chips | Crispy Breads

THE GENERAL J HEALTHY START

\$19.00 Per Guest

Assorted Yogurts | Granola Bars | Whole Fresh Fruit

GRAND OLE ICE CREAM BAR

\$18.00 Per Guest

Assorted Ice Cream Bars

FRUIT PARFAIT & MINI MUFFINS

\$22.00 Per Guest

Granola | Fresh Fruit | Vanilla Yogurt | Assorted Chef's Selection of Muffins

ASSORTED MUFFIN & FRUIT TRAY

\$22.00 Per Guest

Assorted Pastries | Fresh Cut Fruit | Honey-Lime Yogurt Dipping Sauce

(10-person Minimum for any of the above or Bagel Bar)

BAGEL BAR

\$18.00 Per Guest

Assorted Bagels | Whipped Butter | Honey Butter | Peanut Butter | Jams & Jellies | Cream Cheese Varieties

FULL-DAY CONTINUOUS BEVERAGE SERVICE

\$26.00 Per Guest (9-or-less hours)

Freshly Brewed Regular and Decaffeinated Coffee | Hot Tea Selection | Infused Iced Water | Assorted Sodas

* Beverage Breaks set in primary meeting room only *

HALF-DAY CONTINUOUS BEVERAGE SERVICE

\$18.00 Per Guest (4.5-or-less hours)

Fruit-Infused Water	\$36/gallon
Premium House Blend Coffee	\$59/gallon
Premium Decaffeinated Coffee	\$59/gallon
Assorted Teas with Hot Water	\$53/gallon
Iced Teas - Unsweetened, Sweetened, Flavored	\$4/each
Assorted Sodas (on consumption)	\$4/each
Assorted Juice Bottles (on consumption)	\$5/each
Bottled Water	\$4/each
Assorted Powerade (on consumption)	\$5/each
Monster Energy Drink (on consumption)	\$6/each
Iced Brownies or Lemon Bars	\$38/dozen
Assorted Fresh-Baked Cookies	\$48/dozen
Cinnamon Rolls or Breakfast Breads	\$46/dozen
Assorted Fresh Whole Fruit	\$38/dozen
Assorted Granola Bars	\$5/each
Assorted Individual Chip Bags	\$4/each

Lunch

BOXED SALADS & SANDWICHES:

\$35.00 Per Guest

| Choose 2 Sides |

Groups with 25 or Less Guest

| Choose 2 Types of Salads or Sandwiches |

Groups Over 25 Guest

| Choose 3 Types of Salads or Sandwiches |

EXECUTIVE SANDWICH PLATTER:

\$35.00 Per Guest

| Variety of Sandwich Halves + 2 Sides |

BOXED SALADS

CLUB SALAD

Mixed Greens | Ham | Turkey | Bacon Crumbles
Sliced Egg | Tomatoes | American Cheese
Swiss Cheese | Buttermilk Ranch Dressing

COBB SALAD

Garden Salad Greens | Crisp Bacon
Grilled Chicken | Avocado | Hard Boiled Egg
Tomatoes | Fresh Chives | Bleu Cheese Vinaigrette

PECAN & CRANBERRY SALAD

Baby Mixed Greens | Pecan Encrusted Chicken
Red Onion | Dried Cranberries | Gorgonzola Cheese
Roasted Apricot Honey Mustard Dressing

CANDIED PEAR ARUGULA SALAD

Baby Arugula | Chicken Salad | Candied Pears
Toasted Almonds | Citrus Champagne Vinaigrette

GRILLED CHICKEN CAESAR

Crisp Romaine | Grilled Seasoned Chicken Breast
Fresh Parmesan | Garlic Croutons
Creamy Caesar Dressing

MEDITERRANEAN CHOPPED SALAD

Crisp Romaine | Peppercorn Steak
Fresh Tomatoes | Kalamata Olives
Artichoke Hearts | Cucumbers
Feta Cheese | Greek Dressing



BOXED SANDWICHES

TURKEY | BACON

Avocado | Cheddar Cheese
Chipotle Mayonnaise | Wheat Berry Bread

HAM & BRIE

Fresh Apples | Raspberry Mustard
Sourdough

ROAST BEEF | MUENSTER

Caramelized Onions | Aioli Horseradish
Ciabatta

CHICKEN & SUN-DRIED TOMATOES

Pulled Chicken | Bacon | Spinach
Pesto Cream | Whole Wheat Croissant

ITALIAN CLUB

Pepperoni | Salami | Prosciutto | Ham
Provolone Cheese | Olives | Tomatoes
Leaf Lettuce | Onions | Pepperoncini Peppers
Ciabatta

CALIFORNIA VEGGIE WRAP

Sliced Tomatoes | Cucumbers
Alfalfa Sprouts | Black Olives
Monterey Jack Cheese | Avocado Spread

MEDITERRANEAN VEGGIE SANDWICH

Lettuce | Tomato | Cucumber | Red Onion
Peppadew Peppers | Sprouts
Jalapeno-Cilantro Hummus | Feta Cheese
Whole Wheat Bread

Lunch



SPECIALTY DELI PLATTERS \$38.00 Per Guest

/ Choose 1 Side /

MEATS

Ham | Turkey | Roast Beef
Italian Meats | Chicken Salad

CHEESES

Sharp Cheddar | Havarti Dill
Muenster | Pimento Cheese

SPREADS

Herbed Mayonnaise
Olive Tapenade
Smokey Horseradish
Stone Ground Mustard

GARNISHES

Lettuce | Tomatoes
Red Onions | Banana Peppers
Dill Pickles

ASSORTED ARTISAN BREADS

DELI SIDES

CHIPS

APPLE

FRESH FRUIT SALAD

SUN-DRIED TOMATO ORZO SALAD

SOUTHERN POTATO SALAD

VEGETABLE PASTA SALAD

GOURMET COOKIES

Themed Lunch Menus

MEXICAN BUFFET

\$50.00 Per Guest

Housemade Tortilla Chips | Salsa

CORN & BLACK BEAN GARDEN SALAD

Cilantro Lime Vinaigrette | Mexi Ranch

FAJITA CHICKEN

Peppers | Onions

SEASONED GROUND BEEF

Corn & Flour Tortillas | Salsa | Black Beans

Mexican Rice | Pico de Gallo | Lettuce

Shredded Cheese | Sour Cream | Jalapenos

DESSERT

Mini Churros | Spiced Chocolate Dip



MARKET PLACE BUFFET

\$45.00 Per Guest

Yeast Rolls | Butter

MARKET GARDEN SALAD

Creamy Balsamic | Citrus Champagne Vinaigrette

PROVENCAL CHICKEN

Cauliflower Gratin

White Cheddar & Sage Whipped Potatoes

DESSERT

Assorted Dessert Bars

ITALIAN BUFFET

\$43.00 Per Guest

Parker House Rolls | Garlic Butter

CAPRESE SALAD

Basil Vinaigrette | Balsamic Vinaigrette

BAKED MEATY ZITI

CHICKEN ALFREDO BAKE

Tuscan Roasted Vegetables

DESSERT

Tiramisu

SOUTHERN GOODNESS BUFFET

\$45.00 Per Guest

Biscuits | Honey Butter

FARMERS SALAD

Buttermilk Ranch | Balsamic Vinaigrette

SOUTHERN FRIED CHICKEN

Black Pepper Gravy

Lemon Petite Green Beans

Garlic Whipped Potatoes

DESSERT

Jack Daniel's Pecan Pie

NASHVILLE BUFFET

\$42.00 Per Guest

Parkerhouse Rolls | Butter Packets

SOUTHERN COLESLAW

BBQ PULLED PORK

Jack Daniel's BBQ Sauce

Roasted Corn

Smoked Gouda Mac & Cheese

DESSERT

Seasonal Cobbler

Dinner Buffet (or heavy lunch)

Buffet service for your event allows guests to choose items of their liking and offers a more expedited food service than plated service, allowing you to move to different parts of the event quicker. HIEX will set up the number of buffets needed based on the space provided and guest count to ensure the best possible food display.

Follow the steps below when selecting
Buffet Service

MAKE YOUR SELECTIONS:

All traditional lunch buffets include two (2) entrées, a salad, a choice of three (3) sides, and a chef selected Dessert.

The sides can be either vegetables or starches, but we suggest at least one of each.

Pricing is based on the categories from which you select your two (2) Entrées.

Single Entree Pricing
Available Upon Request

PRICING:

The pricing below indicates the number of selections made from each group of Buffets.

A (2).....	\$52.00
B (2).....	\$58.00
C (2).....	\$66.00
D (2).....	\$80.00
A (1) & B (1).....	\$58.00
A (1) & C (1)	\$63.00
B (1) & C (1).....	\$68.00
A (1) & D (1)	\$70.00
B (1) & D (1).....	\$75.00
C (1) & D (1).....	\$78.00



Entrees

A



HONEY BALSAMIC CHICKEN
Local Honey | Balsamic Herb Marinade
Chicken Demi

LEMON ROSEMARY CHICKEN
Marinated Chicken | Creamy Dijon Sauce

PENNE PESTO PRIMAVERA
Penne Pasta | Pesto Cream Sauce
Seasonal Vegetables

CAULIFLOWER STEAK
Leek Puree | Fried Capers

CHEESE STUFFED RAVIOLI
Blend of Cheeses | Tomato Bechamel

BANGKOK CHICKEN
Curry Marinated | Ginger Thai Glaze

GARLIC ROSEMARY BRAISED BEEF
Roasted Garlic | Rosemary Pan Sauce

COCA COLA HAM
Pitt Ham | Caramelized Coca Cola

Entrees

B



CHICKEN PICCATA
Lemon Caper White Wine Sauce

JACK DANIELS WHISKEY PECAN CHICKEN
Bourbon Pecan Sauce | Tobacco Onions

HERB ROASTED PORK LOIN
Herbed Mushrooms | Garlic Sauce

PANCETTA & SAGE CHICKEN
Sage Brown Butter

TURKEY MARSALA
Roasted Garlic Mushrooms | Pan Sauce

STUFFED PORTOBELLO
Orzo | Goat Cheese | Basil | Roasted Tomatoes

LEMON DREAM CHICKEN
Goat Cheese | Sun-dried Tomato
Cream Sauce

CHIPOTLE PEACH CHICKEN
Chipotle Marinated | Grilled Peach

SWEET PORK TENDERLOIN
Blackberry Peach Demi-Glace

EGGPLANT PARMESAN
Breadcrumbs | Mozzarella
Roasted Red Pepper Sauce

CHICKEN CORDON BLEU
Traditional

Entrees

C



SOUTHERN SHRIMP & GRITS
Smoked Gouda Grits | Ham | Onion

BOURBON GLAZED SALMON
Honey Bourbon Reduction

APPLE BRIE STUFFED PORK CHOP
Caramelized Apples | Brie | Bacon Jam

PORCINI TERES MAJOR
Sorghum Demi

PECAN FLANK STEAK
Bourbon Pecan Sauce

YAZOO BRAISED SHORT RIBS
Carrots | Onions | Garlic

CASHEW ENCRUSTED CHICKEN
Jalapeno Cream Sauce

PECAN ENCRUSTED TROUT
Orange Rosemary Butter Sauce

SMOKEHOUSE BEEF BRISKET
Blackberry BBQ Sauce

COCONUT SHRIMP
Panko | Sesame Ginger Sauce

HERB ENCRUSTED PRIME RIB
Au Jus | Horseradish Sauce

SOY SALMON
Citrus Ginger Aioli

GRILLED SHRIMP SKEWERS
Citrus Marinade

Entrees

D



PINE NUT ENCRUSTED CHICKEN
Lemon Beurre Blanc

FILET & PRAWN
Pink Peppercorn Cream Sauce

GRILLED LAMB CHOP
Cumin | Honey | Mint

ANCHO DENVER TENDER OSCAR
Coffee Ancho Chili Rub | Lump Crab
Brown Butter

CITRUS GLAZED SALMON
Meyer Lemon Reduction

BEEF WELLINGTON
Tenderloin of Beef | Puff Pastry
Mushroom Duxelle

SEARED AHI TUNA
Spiced Rubbed | Micro Greens
Wasabi Vinaigrette

HERBED ROASTED BEEF TENDERLOIN
Cabernet Reduction | Melange of Mushrooms

GRILLED HALIBUT
Citrus Beurre Blanc

BRULEED SCALLOPS
Bourbon Smoked Sugar

Breads

YEAST ROLLS

PARKER HOUSE ROLLS

ARTISAN

NAAN

BISCUITS

GOUGERES

CORNBREAD MUFFINS

Whipped Butter | Honey Butter
House Boursin | Herbed Butter

Dressings

BUTTERMILK RANCH

MAPLE RANCH

WARM BACON

CILANTRO LIME

CREAMY BLEU CHEESE

BLEU CHEESE VINAIGRETTE

POMEGRANATE VINAIGRETTE

HONEY VINAIGRETTE

CITRUS CHAMPAGNE

BLOOD ORANGE VINAIGRETTE



Salads

Market Garden Salad - Du Chef

ROASTED BEET

Spring Mix | Roasted Beets | Goat Cheese
Walnuts

BLT WEDGE

Iceberg Lettuce Wedge | Applewood Bacon
Marinated Cherry Tomatoes | Red Onion

SPINACH SALAD

Baby Spinach | Walnuts | Wild Rice | Feta

CLASSIC CAESAR

Romaine | Parmesan | Garlic Croutons

WARM BACON

Baby Spinach | Roasted Tomatoes
Sliced Almonds | Feta Cheese Croutons
Warm Bacon Vinaigrette

CANDIED PEAR

Mixed Baby Greens | Candied Roasted Pears
Toasted Pecans | Virginia Cheddar

ROASTED APPLE

Garden Greens | Roasted Apples
Gorgonzola | Toasted Walnuts

CAPRESE

Baby Greens | Roasted Tomatoes
Salted Mozzarella | Fresh Basil | Balsamic Drizzle

CRANBERRY

Mixed Greens | Goat Cheese
Dried Cranberries | Spiced Pecans



Sides: Vegetables



HONEY & THYME ROASTED VEGETABLES
Seasonal Market Vegetables

FIRE ROASTED VEGETABLES
Petite Green Bean | Pearl Onions
Cherry Tomatoes | Balsamic Drizzle

TUSCAN VEGETABLE MEDLEY
Eggplant | Zucchini | Squash
Onion | Tomato

ROASTED PETITE GREEN BEANS
Olive Oil | Sea Salt | Cracked Black Pepper

BUFFALO CAULIFLOWER
Tempura Fried | Hot Sauce

LEMONY BROCCOLI
Oven Roasted | Lemon Zest

ALMOND & PEPPER ASPARAGUS
Roasted Red Pepper Pesto

ROASTED BRUSSELS SPROUTS
Golden Raisins | Garlic Butter
Lemon Juice

SAGE & BROWN BUTTER CARROTS

ROASTED CAULIFLOWER

CAULIFLOWER GRATIN
Breadcrumbs | Parmesan Cheese

SOUTHERN GREENS
Local Beer | Collard Greens | Bacon

CRÈME CORN BRULEE
Roasted Jalapeno

Sides: Starch



AUTUMN ROOT MASH
Seasonal Root Vegetables

HASHBROWN CASSEROLE
Shredded Potato | Baked Cheddar Topping

AU GRATIN POTATOES
Scallop Potato | Aged Cheddar

SEA SALT ROASTED FINGERLING POTATOES

ASIAGO DUCHESS POTATOES
Pureed Potato | Butter | Nutmeg

CANDIED WHIPPED SWEETS
Whipped Sweet Potatoes | Praline Topping

PEARL COUSCOUS
Feta | Artichoke | Sun-Dried Tomato
Asparagus

WHITE CHEDDAR WHIPPED POTATOES
Sage Butter

SAFFRON RICE

WILD MUSHROOM PILAF

GOURMET TRUFFLE MAC & CHEESE
Cavatappi | Black Truffle Salt

SUN-DRIED TOMATO MAC & CHEESE
Cavatappi Pasta | Goat Cheese
Sun-Dried Tomato Cream

WILTED SPINACH ORZO
Garlic Oil | Sun-Dried Tomato | Goat Cheese

GARLIC PARMESAN QUINOA
Toasted Quinoa | Roasted Garlic
Shaved Parmesan

Dessert



CHOCOLATE TORTE
\$18.00 Per Guest
Creme Anglaise | Seasonal Berry

BERRIES & CHANTILLY CREAM
\$13.00 Per Guest

CHOCOLATE MOUSSE
\$14.00 Per Guest
Edible Chocolate Cup | Earl Grey Powder

SOUTHERN STRAWBERRY SHORTCAKE
\$15.00 Per Guest
Buttermilk Biscuit | Macerated Strawberries
Whipped Cream

CHOCOLATE CRISP CHIP
\$14.00 Per Guest
Lemon Lavender | Rosewater

CINNAMON HUSH PUPPIES
\$15.00 Per Guest
Caramel Dipping Sauce

NASHVILLE BREAD PUDDING
\$15.00 Per Guest
Bourbon Raisin Sauce

TENNESSEE CHEESECAKE
\$12.00 Per Guest
Strawberry Mint Bruschetta

SEASONAL COBBLER
\$15.00 Per Guest
Fruit | Tennessee Whiskey Anglaise

CHEESECAKE BITES
\$15.00 Per Guest
Caramel Sea Salt | Raspberry | Chocolate

ASSORTED COOKIES & BROWNIES
\$12.00 Per Guest
Chef's Selection

SWEETS & TREATS
\$19.00 Per Guest
Assorted Dessert Bars
Peanut Butter Dream-wiches
Chocolate Covered Strawberries

MINI PIES & TARTLETTES
\$15 Per Guest
Key Lime | Jack Daniel's Pecan | Fudge
Chess

DESSERT SHOOTERS
\$16 Per Guest
| Choose 2 |
Bananas Foster | RC Moon Pie | Tres Leches
Goo Goo | Key Lime Pie | Red Velvet



Cocktail Reception

Cocktail Reception pricing includes up to two (2) hours of station or passed Hors d'Oeuvres. The pricing below indicates the number of selections made from each group of Hors d'Oeuvres.

A (3) & B (3).....	\$50.00
A (2) B (2) & C (2).....	\$55.00
B (3) & C (3).....	\$60.00

Butler-passed attendant fee \$125

A

GOAT CHEESE TARTLET
Caramelized Onion | Goat Cheese | Thyme

CHICKEN SALAD WONTON
Roasted Red Pepper Chicken Salad | Wonton Crisp
Mandarin Orange

CHARRED BEEF CROSTINI
Charred Beef | Herbed Boursin
Balsamic Drizzle

MINI BLT BITE
Arugula | Bacon | Lettuce | Tomato | Toast Round

CREAMY CUCUMBER BITE
Cucumber Medallion | Boursin | Red Pepper Jelly

CAPRESE SKEWER
Tomato | Bocconcini | Fresh Basil
Balsamic Drizzle



B

BERRY & BRIE PHYLLO
Fresh Raspberry | Melted Brie | Phyllo

RICOTTA SAGE MEATBALL
Petite Meatballs | Ricotta | Dried Sage

SMOKED SALMON PHYLLO
Smoked Salmon Mousse | Microgreens

DRUNKEN CHICKEN SKEWER
Local Beer Brine | Sriracha Honey

GRILLED SMOKED SAUSAGE
Stone Ground Mustard

SHRIMP SALAD WONTON
Shrimp Salad | Wonton Crisp
Mandarin Orange

C

LAMB LOLLIPOP
Yogurt Sauce

FLANK STEAK SKEWER
Chimichurri Sauce

MINI CRAB EMPANADA
Chipotle Crab | Avocado Crema

ANCHO SPICED SHRIMP N GRIT CAKE
Seared Grit Cake | Ancho Shrimp
Red Pepper

CRAB CAKE
Lump Crab Meat | Spicy Avocado
Lemon

MINI BEEF WELLINGTON
Horseradish Aioli

Cash Bar

Beer - Domestic	\$7
Beer - Import or Craft	\$8
Liquor - House Brand	\$10
Liquor - Premium Brand	\$13
Wine - House	\$9
Water - Filtered Bottle	\$4
Sodas - Assorted	\$4

Priced per drink, charged on consumption to guests.
Inclusive of service charge and tax.

Bartender Fee of \$175 per 90-minutes of service required. Cashier Attendant Fee of \$175 per 90-minutes of service required. \$50/30-minutes additional.

Bartender Fees cannot be waived



Host Bar per Drink

Beer - Domestic	\$6
Beer - Import or Craft	\$7
Liquor - House or Can Cocktails	\$8
Liquor - Premium Brand	\$10
Wine - House	\$7
Water/Sodas	\$3

Priced per person, charged to master account.
Exclusive of service charge and tax.

Pricing based on 90-minutes of service

Bartender Fee of \$175 per 90-minutes of service required
\$50/30-minutes additional. Bartender Fees cannot be waived

Host Bar per Person

House Brand Full Bar	\$32
Premium Brand Full Bar	\$36
Beer, Wine, Water & Sodas	\$28

Priced per person, charged to master account.
Exclusive of service charge and tax.

Pricing based on 90-minutes of service

Bartender Fee of \$175 per 90-minutes of service required. \$50/30-minutes additional.

Bartender Fees cannot be waived



Beverage Selections

LIQUOR - PREMIUM BRAND

1800 Tequila Reposado, Tito's Vodka, Bombay Sapphire Gin, Nashville's-own Belle Meade Distillery Bourbon, Bacardi Rum

LIQUOR - HOUSE BRAND

Altos Tequila, New Amsterdam Vodka, New Amsterdam Gin, Jack Daniel's Whiskey, Malibu Rum

BEER

Heineken, Amstel Light, Bud Light, Miller Lite, Michelob Ultra, Yazoo IPA

WINE

House Red Blend, Pinot Grigio & Chardonnay

SODA

Coke, Diet Coke, Sprite, Ginger Ale