



NASHVILLE DOWNTOWN  
CONFERENCE CENTER

2022

It's the  
MOST  
WONDERFUL  
time of the  
year



# CELEBRATE

the season with value

Enjoy the festivities and let us take care of the rest!

With room size options to fit most size celebrations, from 35 guests to 320!

With newly renovated rooms, special menus to fit every need, exclusive event valet parking and located only a few blocks from a potential afterparty in the world famous honkytonks, we have everything you need for a memorable event.

**BOOK YOUR HOLIDAY CELEBRATION BY OCTOBER 31st AND RECEIVE:**

- Complimentary 2-Night Stay Certificate for a raffle or anytime use
- "Take the elevator home" guest room rates
- Complimentary Overnight Suite for the planner
- \$20 Valet Parking + (5) Comp Passes
- Event Venue Holiday Decor
- A 25,000 IHG One Rewards Point Bonus at signing
- PLUS, book a meeting with us January -March and receive special rates as our  
THANK YOU for continued partnership!

To check availability, or for more information,  
contact Kelley at (615) 244-4585, or [kelley.heath@hienashville.com](mailto:kelley.heath@hienashville.com)



# Bar Options

## 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/additional 30-minutes.

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/additional 30-minutes. 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/additional 30-minutes.

Bartender Fees cannot be waived



## Beverage Options

### 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



# Reception Options

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).....\$45.00  
A (2) B (2) & C (2).....\$50.00  
B (3) & C (3).....\$55.00

*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



# The Complete Package

## CRANBERRY MEATBALL

Petite Meatballs | Cranberry Marinara

## GOAT CHEESE TARTLET

Caramelized Onion | Goat Cheese | Thyme

## MINI CROQUE MONSIEUR

Virginia Ham | Dijon | Gruyère

## MINI CHICKEN POT PIE TART

## COCKTAIL HOUR

(Pick 3)

## MINI HAM BISCUIT

Sweet Potato Biscuit | Maple Cream Cheese

## LAMB LOLLIPOP

Yogurt Sauce

## DRUNKEN CHICKEN SKEWER

Local Beer Brine | Sriracha Honey

## STUFFED PEPPADEW

Herb Chèvre | Balsamic Reduction

## DOUBLE ENTREE BUFFET

(Two Entrees | Three Sides)

\$55.00 +22 Per Person

## SINGLE ENTREE BUFFET

(One Entree | Two Sides)

\$48.00 +22 Per Person

Yeast Rolls & Herbed Butter

## CRANBERRY APPLE SALAD

Mixed Greens | Goat Cheese Crumbles | Candied Pecans | Creamy Balsamic | Honey Vinaigrette

## ENTREES

DIJON MAPLE GLAZED HAM

GARLIC ROSEMARY BRAISED BEEF

## HERB ROASTED TURKEY

Sage Gravy & Cranberry Sauce

JACK DANIELS WHISKEY PECAN CHICKEN

Bourbon Pecan Sauce | Tobacco Onion

## SWEET PORK TENDERLOIN

Blackberry Peach Demi

## SIDES

White Cheddar Whipped Potatoes | Parmesan Garlic Risotto | Roasted Acorn Squash  
Smoked Gouda Mac & Cheese | Mushroom and Gruyere Bread Pudding

## DESSERT

\$15.00 Per Guest per sweet assortment

Peppermint Oreo Shooter | Gingerbread Cheesecake Bite | Classic Pecan Pie

Pricing does not include Service Charge & Taxes







### **HOT CHOCOLATE BAR**

Includes 3-Flavors:

Baileys | Peppermint Schnapps | Non-Alcoholic Mocha  
Whipped Cream | Marshmallows | Peppermint Bark | Pirouettes  
\$16 per person

### **Live Music**

for up to 3-hours  
from a solo singer/songwriter  
\$250

### **Balloon Arch**

Pricing dependent on selection

### **Letter Rentals**

Spell out your favorite for a photo-worthy backdrop!  
Pricing dependent on selection

### **Dance Floor**

18 x 18 / \$1250

### **Champagne Toast**

\$5 per person

### **Wine**

Two Bottles per Table / \$64

### **Linen Options (Black Included)**

Choice of Colors, includes napkins & table cloths  
\$75 per table of 8

### **Photo Booth**

2-Hours / \$550