

A hand is shown holding a large, light-colored leaf, possibly a bay leaf, over a collection of fresh herbs and a white flower. The background is a textured, light-colored surface, possibly a tablecloth or fabric. The overall scene is softly lit, emphasizing the natural textures and colors of the ingredients.

At JW Marriott® Nashville, we have a passion for food — for delighting our guests with artfully selected, seamlessly crafted cuisine. Each and every dish is made in-house with the freshest ingredients and the most detailed care. Our world-class culinary team has created menus that reflect both local authenticity and inspiration from around the world. Our meats are cured and prepared in-house; our pastries are delicately designed and baked with love in our kitchen; our ingredients are sourced with integrity. Our mission is simple: to satisfy your senses with a tailored experience that elevates your event. Let us curate an unforgettable experience in Music City for you and your guests.

Sincerely,

A handwritten signature in white ink, appearing to read 'Simon Bowker', is written over the image of the herbs and leaf.

Simon Bowker, Executive Chef

YOUR GUIDE TO EPICUREAN DELIGHTS

Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful journey that will elevate your dining experience.

MENU SELECTION

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FOOD AND BEVERAGE SERVICE

At JW Marriott Nashville, our philosophy is a restaurant approach to your banquet experience and our methodology is simple: to streamline the planning process from start to finish. As you review the menu, you will notice a thoughtful approach to all meal periods from breakfast to dinner and everything in between.

Our breakfast selections showcase the freshest ingredients from our in-house bake shop. Our mid-morning and afternoon breaks will spark a conversation. Our internationally inspired lunch offerings will energize and satisfy even the most discerning palate. Our à la carte plated dinners are tailored to offer creativity and flexibility — from multi-course dinners to epic culinary adventures. There are no limitations — let your imagination soar.

BANQUET EVENT ORDERS

In order to procure and prepare your food and beverage banquet order, all menu selections are due 4 weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager 14 business days before the start of the function.

TIMING OF BANQUET FUNCTIONS

- Buffet Services and Reception Stations are designed for 2 hours
- Package Morning and Afternoon Breaks are designed for 30 minutes
- Additional fees will apply for requests to exceed these service time standards

GUARANTEE

To ensure every detail is handled in a timely manner, the final guarantee number of guests is due by 11.00 am, 3 business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee.

Buffet and Break pricing is based on a minimum order for 50 guests. Action and Display Station pricing varies based on order quantity. If minimum guest counts or order quantities cannot be met, please request the small banquet menu for groups under 50.

JW Marriott Nashville reserves the right to add a \$105.00 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 3 business days prior to the group arrival. The menu selection for a pop-up event will be decided by JW Marriott Nashville and cannot be changed within this 3 business day timeframe unless approval from the JW Marriott Nashville Executive or Banquet Chef has been granted.

BREAKFAST

All breakfast menus are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

Pricing per person, unless otherwise specified.

BREAKFAST BUFFET

Essential Hits | 45

Orange, grapefruit, pineapple juices
Sliced seasonal fruits
Assorted yogurts and cereals
Butter croissants, blueberry muffins, chocolate croissants
Soft scrambled eggs
Skillet potatoes, onions, peppers
Roasted tomatoes
Select two proteins: smoked bacon, pork sausage patties, chicken apple sausage, country ham

Southern Charm | 42

Orange, grapefruit, apple juices
Farmer whole fruit of the season
Assorted yogurts and cereals
Buttermilk biscuits, pecan walnut roll, corn muffins
Stone ground creamy cheddar grits
Soft scrambled eggs, biscuits n' sausage gravy
Country ham, red eye jus, griddled hoe cake

Latin Solis | 45

Orange, mango-pineapple, pineapple juices
Fruit ceviche
Exotic fruit parfaits
Pan dulce, tropical pocket, caramel danish
Bocaditos, egg and cheese
Mini croissant cubanos, roast pork, ham, swiss
Chilaquiles, scrambled eggs, queso fresco, cilantro, crema fresca, charred tomato salsa and salsa verde
Chorizo con papas
Corn arepas, queso de mano

Nourish | 49

Cold pressed juices
Sliced seasonal fruits and whole bananas
Avocado toast and smoked salmon
Egg salad and grilled sourdough toast
Zucchini loaf cake, multi-grain croissants, banana flax seed muffin
"Make it Yours" breakfast bowls
Acai greek yogurt, quinoa, chia seeds, almond butter, banana chips, berries, coconut, pomegranate
Greek frittata, egg white, baby spinach, aged feta

CONTINENTAL BUFFET

Sunrise | 36

Orange, grapefruit, cranberry juices
Cut market-style fruits
Assorted yogurts and cereals
Butter croissant, blueberry muffins, lemon loaf cake

Swift | 38

Orange, grapefruit, apple juices
Cut market-style fruits
Assorted yogurts and cereal
Steel cut oatmeal, brown sugar, blueberries, almonds, raisins
Butter croissants, chocolate croissants, honey bran muffin

Mindful | 40

Cold pressed juices
Sliced seasonal fruits and whole bananas
"Make it Yours" parfait bar
Greek yogurt, house-made honey granola, berries, Breeden's Orchard jams and jellies
Vegan morning muffin, sugar-free bran loaf, baked apple donut
Steel cut oatmeal and quinoa, turbinado sugar, berries

BREAKFAST

All breakfast menus are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

Pricing per person, unless otherwise specified. Display and Action Stations are to be ordered in conjunction with breakfast menu.

DISPLAY STATIONS

Love & Biscuits | 13

Buttermilk and cheddar-scallion

Sausage gravy, warm pimento cheese sauce

Apple butter, preserves, whipped honey butter

Bagel Bar | 15

Plain, poppy seed, asiago cheese, everything, cinnamon raisin

Cream cheese, lemon cream fraiche, jalapeño fromage blanc, garlic herb cream cheese, cashew butter, peanut butter

Smoked salmon, smoked turkey, country ham

Capers, cucumber, tomato, pickled onions, crushed avocado, grilled asparagus, jams, jellies

Breakfast Tacos | 17

Egg white sofrito, chorizo scrambled egg

Flour and corn tortillas

Accompaniments: cheddar and cotija cheese, salsa verde, pico de gallo and salsa asada

ACTION STATIONS

◆ Eggs Your Way | 15

Whole eggs and omelets

Accompaniments: tomatoes, peppers, onions, mushrooms, spinach, country ham, turkey, bacon, swiss cheese, cheddar cheese, Bonnie Blue Farm goat cheese

◇ “Nashville Hot” Chicken & Waffles | 17

Crispy boneless chicken bites, brown butter hot pepper sauce
Red velvet waffle and buttermilk waffle

Bourbon maple syrup, lavender whipped cream, honey butter, assorted pickles, picnic slaw

◆ Eggs Benny | 15

Perfect poached egg and classic hollandaise

Select Two Proteins

House-smoked brisket, “Nashville Hot” chicken, Canadian bacon, country ham, lump crab meat (+ | 5)

Select Two Breads

Skillet cornbread, English muffin, buttermilk biscuit

◇ Griddled | 15

Buttermilk pancake, hoecake, red velvet pancake

Maple syrup

Accompaniments

Macerated strawberry, blueberries, chocolate chip, cinnamon whipped cream, toasted almond, pecan, dried stone fruits, caramelized bananas, Nutella, Grand Marnier oranges

◇ The Baker | 15

Warm sweet challah

Chocolate cocoa bread

Baguette, croissant, chocolate croissant

Accompaniments

Berry sauce, banana foster, candied peach, whipped cream, honey cinnamon butter, chocolate shaving, almond butter, Nutella, preserves, honey comb

BREAKFAST

All breakfast menus are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

Pricing per person, unless otherwise specified.

ENHANCEMENTS

To be ordered with a breakfast menu.

Soft Scrambled Eggs | 6

Sausage & Egg Muffin | 7

Sausage, bacon or turkey sausage,
American cheese

Bacon, Egg & Cheddar Croissant | 7

Chorizo Manchego & Egg Breakfast Wrap | 10

Spinach, Mushroom & Egg White Breakfast Wrap | 10

Warm Oatmeal | 8

Brown sugar, fresh blueberries,
almonds, raisins

Smoothies | 15

Mixed berry, banana-mango,
pineapple kale

Vanilla Pancakes | 7

Warm syrup, fruit compote

Cinnamon French Toast | 7

Warm syrup, fruit compote

Quiche | 6

Quiche Lorraine

Cheddar Cheese, Bacon

Peeled Hard Boiled Eggs | 38/Dozen

Assorted Sweet Breakfast Pastries | 58/dozen

Select two: Butter croissant, chocolate croissant, banana flax
seed muffin, blueberry muffin, apple turnover, vegan croissant,
sugar-free bran loaf cake, lemon loaf cake

Bagels | 58/dozen

Plain, everything, whole wheat, sesame seed

Plain, garden vegetable, chive cream cheeses

Sweet butter, fruit preserves

PLATED

Served with cranberry, orange, grapefruit juices, bakery basket,
butter, preserves

Appetizer Included | Select one

Sliced fresh fruit of the season

Yogurt parfait, house-made granola, berry compote, mint

Mixed fruit jar, passion fruit syrup

Breakfast Entrées | Select One

All-American | 43

Scrambled eggs

Bacon, hash brown casserole, roasted tomato

Indulge | 45

Bread pudding French toast

Caramelized apples, bacon, mascarpone butter

Mindful | 47

Egg white frittata with roasted pepper, zucchini

Marble potatoes, turkey sausage, tomato fennel ragout

Benny & the Eggs | 49

Perfect poached eggs

Canadian bacon, toasted English muffin, asparagus,
hollandaise

BRUNCH

All breakfast menus are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

Pricing per person, unless otherwise specified.

BRUNCH

Broadway Brunch Buffet | 66

Orange, grapefruit, V8 juices

Sliced seasonal fruits

Sweet cornbread, pecan walnut roll, butter croissant, gluten free chocolate muffins

Mixed greens, carrots, pickled onions, tomato, cucumber, corn, green onions, Kalamata olives, cornbread croutons, red wine vinaigrette, ranch, balsamic dressings

Crudo and grilled vegetable station, traditional hummus, roasted pepper hummus, green goddess dressing

Cheese and charcuterie of the south, local jams, pickles, grilled breads

Smoked Salmon Display

Red onions, tomatoes, chopped egg, cucumbers, capers, whipped cream cheese, bagel chips

◆ Omelet Station

Whole eggs, egg whites, tomatoes, peppers, onions, mushrooms, spinach, country ham, turkey, bacon, swiss cheese, cheddar cheese, Bonnie Blue Farm goat cheese

◆ Carved Rib Station

House smoked dry rub BBQ ribs

BBQ sauces: Carolina Gold, Sweet Tennessee

Warm oatmeal, brown sugar, fresh blueberries, almonds

Scrambled eggs

Home-style potatoes

Rotisserie chicken, rosemary jus

Three bean succotash

Southern collard greens

Lemon tart, pecan tart, chocolate crème brûlée, peach oatmeal crumble

FAMILY STYLE

Music City Brunch | 61

Courses progress family style

**Ideal for up to 200 guests*

Intro

Fresh squeezed orange juice

Market style seasonal fruits

Croissant, blueberry muffins, cornbread loafs, mini baguette

Verse

Mixed green salad, cucumber, cherry tomato, pickled onion, crumbled feta, oregano vinaigrette

Cheese and charcuterie of the South

Chorus

Spinach, artichoke, sweet pepper frittata

Cheesy grits

Smoked bacon

Grilled asparagus, mushrooms, lemon truffle oil

Roasted root vegetables, chicken apple sausage

Outro

Apple pie, Mississippi mud pie, Caramel pecan bread pudding, apple crumble pie, banana cream pie

BREAKS

Pricing per person, unless otherwise specified.

MINDFUL EXPERIENCE

◆ Uplifting | 18

Assorted snacks to give you a boost

Cold pressed juices

"Make it Yours" trail-mix

Smoked and salted nuts, toasted seeds, dried fruits, M&M's, yogurt-covered pretzels

◆ Nourish | 20

Pure Refreshing Ingredients

Cold pressed juices

Crisp and cured vegetables

Hummus, labneh, muhammara, baba ghanoush, tzatziki

House-made bars and barks

Immersive Mindful Moment | 28

Engage the Seven Primary Chakras

Muladhara | Root & Basis of Existence

Carrot ginger shooters

Roasted root vegetables

Tahini dressing

Spicy hummus, pita chips

Svadhishthana | Establish Being

Honey vanilla pudding

Strawberry shooter

Caramelized cinnamon assorted nuts

Manipura | Energy & Will Power

Chia quinoa pudding

Mango lassi shooters

House-made granola

Anahata | Balance, Calmness & Serenity

Assorted hot and iced teas

Vishuddha | Purification

Cucumber and mint infused water

Ajna | The Third Eye

Raspberry poppyseed refresher

Grape juice shooter

Sahasrara | Pure Consciousness

Prabhuj Sahasrara Chakra incense

stimulates seven energetic centers

located in our astral bodies

COFFEE BREAKS

COFFEE BREAK

1/2 DAY (4 hours) | 30

ALL DAY (8 hours) | 45

French roast and decaffeinated

Arabica bean coffee

Selection of herbal teas

Assorted soft drinks and bottled water

Half & half, 2% and almond milk

Milk & Cookies | 18

Chocolate chip

Peanut butter

Double chocolate

Oatmeal raisin

Chocolate, almond and whole milk

◆ Donut Shop | 19

Assorted Glazed Yeast Donuts,

Cinnamon Donut Holes, Whiskey

Caramel Sauce, Apple Fritters

Donut Wall Enhancement | 6

◆ Demonbreun Country Store | 19

Assorted craft sodas and elixirs

Cotton candy, cheddar popcorn

Old fashioned fudge bars

Warm mixed nuts

Classic candy display of past and

present

◆ The Parlor | 20

Select three flavors - Vanilla Gelato,

Chocolate Gelato, Strawberry Gelato,

Mango Sorbet, Lemon Sorbet

Chocolate fudge, mini M&M's, peanut

pieces, crushed Oreos, sprinkles,

whipped cream, cherries

Assorted cones

◆ Hot Shoppes | 21

An ode to the Founder John Willard

Marriott's First Business

Soda counter with house-made syrups

Teen Twist | Smoked ham twist roll

Mighty Mo | Dry-aged beef slider

Orange freeze

Root beer float

◆ Smoothie Station | 21

Select Three Flavors

Pure berry

Fresh berries, low-fat yogurt, coconut water

The Hulk

Spinach, apple, mango, pineapple, coconut milk

Tropical

Mango, orange, pineapple, vanilla, low-fat milk

Almond mocha

Coffee, almond, non-fat milk, cocoa

Whey Protein Enhancement | 5

◆ Tea in Tennessee | 21

Infused iced tea

Citrus shortbread, vanilla bourbon

cream puff, pecan pie trifle, mini

cheesecake, raspberry macarons,

chocolate caramel tart

Pumpkin seed butter, strawberry jam,

shaved Benton's ham, sourdough

Tomato spread, vegetables, ciabatta

Smoked salmon bagel, goat cheese

“Nashville Hot” Chicken Bar | 25

Crispy chicken nuggets, hot sauce

Blue cheese and ranch dips

Heirloom vegetable crudité

Southern sweet tea and lemonade

BREAKS

Pricing per person, unless otherwise specified.

ENHANCEMENTS

Arabica bean coffee | 100/gallon
French roast and decaffeinated

Illy coffee | 126/gallon

◆ Illy espresso bar | 8/each

Herbal tea selections | 100/gallon
Lemon, honey

Fresh citrus juices | 100/gallon
Orange, ruby grapefruit

Chilled juices | 90/gallon
Cranberry, apple, tomato, V8, pineapple,
pineapple-mango

Individual juices | 8/each
Orange, cranberry, apple, tomato, V8

Assorted soft drinks | 7/each
Pepsi, Diet Pepsi, Sierra Mist

Bottled waters | 7/each
Selection of still and sparkling waters

Bottled coconut water | 8/each

Selection of energy drinks | 10/each
Hi-Ball, Red Bull, Sugar Free Red Bull

Gatorade | 8/each

Iced tea | 100/gallon

Fruit infused water | 90/gallon

Biscotti | 48/dozen
Orange, pecan caramel, dark chocolate

Market-style muffins | 63/dozen
Banana flax seed, honey bran, blueberry

Cookies | 58/dozen
Chocolate chip, oatmeal raisin, peanut
butter, double chocolate

Brownies | 57/dozen
White chocolate blondie, double
chocolate fudge brownie

Salty snacks | 6/individual bag
Mixed nuts, chips, pretzels

Snack bars | 7/each
Granola bars

House-made snack bars | 57/dozen
Lemon, cranberry pistachio, chocolate
coconut cashew

Assorted danish & pastries | 58/dozen
Butter croissants, chocolate croissants,
maple pecan danish, apple danish

Bagels | 58/Dozen
Plain, everything, whole wheat and
sesame seed bagels
Plain, garden vegetable and chive cream
cheese
Sweet butter, fruit preserves

Whole fresh seasonal
fruit selection | 47/dozen

Selection of sliced fruits and berries | 13

Warm soft pretzels | 76/dozen
Spicy mustard, cheese fondue

Warm flavored popcorn | 9
BBQ, butter, sweet

Coffee cakes | 53/dozen
Lemon, zucchini walnut,
marble

Crisps and dips | 15
Potato chips, vegetable crudité
horseradish and dill, roasted pepper,
cannellini bean

Chips and salsa | 15
Salsa asada, guacamole, warm queso
dip, tortilla chips

Mediterranean dips | 13
Smoked paprika hummus, baba
ghanoush, pita chips

Yogurts | 7/each
Selection of natural and fruit-flavored
yogurts

Yogurt parfaits | 89/dozen
Greek yogurt, fresh fruit purée,
toasted granola

Ice cream bars | 90/dozen
Assorted Haagen-Dazs ice cream, fruit
bars

Assorted candy | 6/each
M&Ms, Kit Kat, Snickers, Twix,
Skittles, Twizzlers

* All Menu Enhancements and Stations must be ordered for minimum of 80 % of the event guarantee guest count.

LUNCH

All lunch buffets are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

Pricing per person, unless otherwise specified.

BUFFET

Eighth Avenue Deli | 51

Salads

Mesclun greens, tomatoes, cucumbers, olives, croutons, blue cheese dressing, sherry vinaigrette

Marble potato salad, hot mustard, celery, mayonnaise, dill, hard boiled egg

Tri-color rotini pasta salad, red onion, bell peppers, black olives, tomato, italian vinaigrette

Entrées

Carved turkey breast, shaved roast beef, sliced ham, warm pastrami and sauerkraut

Chicken salad, red onion, celery, pickle relish

Cheddar, swiss, provolone

Lettuce, tomato, shaved onions, deli pickles, picnic slaw, herb aioli, mayonnaise, dijon, thousand island

Sliced local breads and rolls
(Add house chips + | 5)

Desserts

New York-style cheesecake

Lemon meringue square

Chocolate fudge cake

Cherry pie

Nashborough Food Hall | 55

Salads

Mesclun greens, grape tomatoes, red onion, Kalamata olives, corn, carrots, peppers, croutons, green goddess dressing, citrus vinaigrette

Couscous salad, feta, olives, apricots, tomatoes, lemon oregano, vinaigrette

Marinated tomato salad, yellow and red tomatoes, shallots, basil, pecorino

Soup

Chef's seasonal soup

Hand Carved Sandwiches

Grilled cheese, Green Hill tomme, clothbound cheddar, brioche

Vegetable banh mi, shaved carrots, grilled eggplant, roasted pepper, cilantro, sesame soy dressing, baguette

Italian grinder, ham, salami, capicola, pepperoncini, tomato, lettuce, provolone, submarine dressing, Italian bread

Smokey club, house smoked turkey, bibb lettuce, chive mayo, tomato, Nueske's bacon, multi-grain bread

Coronation chicken salad, curry/mango chutney, baby kale, cucumber, flour tortilla

Desserts

Chocolate fudge brownies

Warm donut holes

Chocolate pudding cup

LUNCH

All lunch buffets are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

Pricing per person, unless otherwise specified.

BUFFET

Osteria | 59

Appetizers

Caprese, mozzarella, Roma tomatoes, arugula pesto, aged balsamic

Mediterranean salad, cucumber, olives, peppers, tomato, feta cheese, lemon dressing

Pasta salad, confit tuna, roasted Vidalia onions, sweet basil vinaigrette

Romaine hearts, shredded parmesan, focaccia croutons, Caesar dressing

Soup

Chickpea soup

Entrées

Chicken scallopini, lemon caper emulsion

Grilled salmon, Tuscan bean ragout

Herb-crusted pork loin, tomato stew

Vegetable ratatouille

Potato and sweet corn succotash

Orzo pasta risotto, parmesan, wild mushrooms

Desserts

Ricotta cannoli

Traditional Tiramisu

Caramel budino

Taqueria 201 | 59

Ensaladas

Romaine, shaved onions, Chihuahua cheese, macerated orange, sweet peppers, radish, jalapeño lime dressing

Jicama slaw, cabbage, mangoes, sesame seeds, red onion, tomatillo dressing

“Esquites” grilled corn and shrimp salad, chili mayonnaise, lime

Grilled achiote chicken salad, pickled red onion and cilantro

Sopa

Vegetable pozole

Entradas | Select 3 proteins

Carne asada, roasted garlic, herb oil

Grilled mahi, pickled onion, coriander

Chicken tinga, chipotle, lime

Pork carnitas, shaved onion, cilantro

Grilled eggplant and squash

Tomato coriander rice

Charro beans, bacon, garlic, oregano

Corn and flour tortilla

Monterey Jack, cotija, guacamole, sour cream, shaved radish, salsa verde, salsa roja, lime, lettuce

Postres

Tres leches cake

Caramel churros, spiced dipping sauce

Mexican vanilla flan

LUNCH

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Pricing per person, unless otherwise specified.

BUFFET

Tennessee Garden | 61

Soil | Farro, quinoa, lentils, garbanzo bean, orzo

Leaves | Baby romaine hearts, organic mixed field greens, baby spinach, lollipop kale

Harvest | Bell peppers, olives, mushroom, haricot verts, cherry tomatoes, cucumbers, artichoke, heirloom carrots, alfalfa sprout, corn, croutons, hard boiled eggs, pickled vegetables, farmer's cheeses, toasted nuts and seeds

Cultivate | Pomegranate balsamic vinaigrette, buttermilk ranch dressing

Stock

Two seasonal inspired soups

Pasture

Grilled top sirloin steak

Sliced picnic pork shoulder, citrus marinade

Herb roasted chicken breast

Grain

Garlic country biscuits, multi-grain sourdough roll

Ripe

Seasonal best fruit tart

Southern peach trifle

Cherry chocolate pudding

J. Willard's Country Kitchen | 61

Salads

Chopped iceberg, red onions, tomatoes, pickled onion, blue cheese dressing

Black-eyed peas, corn, red onion, tomato, cucumber, green onion, white balsamic vinaigrette

Southern potato salad, celery, hard boiled egg, garlic confit

Country ham flatbread, arugula, pimento cheese, caramelized onion, roasted pepper

Entrées

Buttermilk fried chicken

Honey-glazed pork loin and natural jus

Classic beef pot roast and gravy

Cornmeal dusted catfish

Cheesy squash casserole, onion confit, sharp cheddar

Creamed corn, tellicherry cracked pepper

Fried apples, brown butter, cinnamon

Parker rolls and cornbread

Desserts

Mississippi mud pie

Chess pie

Banana cream pie

LUNCH

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Pricing per person, unless otherwise specified.

BUFFET

SOBRO Smoke House | 61

Salads

Chopped iceberg, corn, carrot, cheddar cheese, pickled onions, toasted pecans, tomato, cornbread crouton, green goddess dressing

Deviled egg salad, pimento cheese, paprika, red onion

Roasted potato salad, grilled green onion, roasted peppers, dijonaise, smoked bacon, garlic chips

Broccoli salad, bacon, aioli, cranberry, onion, sunflower seeds

Soup

Simmered black-eyed peas, ham hock

Entrées

Smoked pulled pork shoulder, tangy cole slaw

Tennessee BBQ chicken, overnight brine, secret sauce

Smoked brisket, dry rub

Grilled salmon, citronette

Three bean chili

Mac and cheese, cheddar mornay

Collard greens, apple cider gastrique

Sauces

Carolina Gold, Sweet Tennessee, Alabama White

Jalapeño cornbread, garlic Tennessee toast

Desserts

Carrot cake

Vanilla bundt cake

Peach oatmeal cobbler

BAGGED

The Traveler | 49

"Make it Yours" bagged lunch

Includes whole fruit of the season and assorted bag of chips.

Sandwiches & Salad

Select three, quantity specific

Nashville club sandwich, turkey, smoked bacon, avocado, tomatoes, bibb lettuce, Nashville hot aioli, sourdough bread

Italian grinder, ham, salami, capicola, pepperoncini, tomato, lettuce, Italian dressing, provolone, hoagie roll

Vegetable banh mi, grilled eggplant, pepper, carrots, green olives, gochujang aioli, tofu, sweet soy dressing, baguette

Pot roast beef, shredded beef, watercress, caramelized onion, provolone, grain mustard, potato roll

Chopped vegan salad, romaine, quinoa, corn, piquillo pepper, zucchini, squash, tomato, white balsamic vinaigrette

Side | Select One

Tabbouleh, olive, cilantro

Pasta salad, pepper, pesto aioli

Potato salad, red onion, celery

Picnic slaw, shredded cabbage, tangy dressing

Sweet | Select One

Double fudge brownie

Jumbo chocolate chip cookie

Jumbo oatmeal cookie

Trail mix bag

Gluten-free vegan cookie

Enhancement

JW Marriott Nashville Insulated Souvenir Cooler Bag | 7

*Minimum two-week notice

LUNCH

All lunch buffets are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

Pricing per person, unless otherwise specified. Three-course pricing available.

PLATED

Prix Fix Lunch | Select One Entrée, Price Includes Dessert

Chilled Entrées

Grilled Salmon & Grain Salad | 50

Romesco sauce, sautéed farro, quinoa, kale, oyster mushroom

Mediterranean Grilled Chicken Skewers & Cultivated Salad | 48

Baby kale, chicory salad, cucumber, olive, feta, blush tomato, pickled onion, lemon dijon vinaigrette

Seared Tuna Niçoise Salad | 53

Baby gem, purple potato, haricot verts, boiled egg, olives, tomatoes, pickled onion

Seared Cobia & Shaved Vegetables | 51

Arugula, shaved heirloom vegetable salad, lemon gremolata

Hot Entrées

Roasted Chicken Breast & Polenta | 49

Lemon thyme roasted chicken breast, creamy polenta, fried Benton's ham, mushroom ragout

Confit Chicken Croquette Risotto | 49

Wild mushroom orzo risotto, broccolini, chicken jus

Short Rib Pot Roast | 51

Port braised short rib, potato purée, roasted root vegetables, pan jus

Shrimp & Grits | 51

Blackened shrimp, clothbound cheddar grits, creole sauce, andouille sausage

Beef & Potatoes | 50

Petit filet, roasted fingerling potato, watercress, truffle jus

Dessert | Select One

Vanilla bean cheesecake, raspberry compote

Chocolate caramel cake, chantilly cream

Key lime pie, coconut macaroon

Lemon meringue pie, strawberry compote

Coffee crème brulee, praline macaroon

Bento Style

All-in-one plate, ideal for swift service

Sesame Glazed Shrimp | 51

Noodle salad

Cucumber slaw

Jian dui rice donut

Herb Grilled Salmon | 50

Couscous salad

Ratatouille vegetables

Olive oil cake

Jerk Chicken Breast | 49

Rice and peas

Fried yucca mojo onions

Coconut tapioca pudding

Petit Filet | 53

Roasted fingerling potatoes

Watercress and tomato

Blueberry cheesecake

RECEPTION

Minimum of 25 pieces each. Priced per piece.

Pricing per person, unless otherwise specified.

CHILLED HORS D'OEUVRES

Chilled Hors d'oeuvres | 8 /piece

Fried tomatillo, Benton's ham, pimento cheese

Pimento cheese deviled eggs

Spiced pita, roasted garlic hummus

Caprese skewer, micro basil, balsamic glaze

Moroccan chicken salad on crostini

Smoked salmon, herbed crème fraîche, golden beet, lemon zest

Chilled Hors d'oeuvres | 9 /piece

Coconut shrimp summer roll, sweet chili sauce

Shrimp cocktail pipette, gin spiked cocktail sauce

Chilled smoked tenderloin of beef, cabernet pickled mushrooms, bacon jam

Lobster "BLT," smoked bacon and tomato, Maine lobster, avocado, lettuce, brioche

Tuna tartare, mustard, chile, seaweed cone

HOT HORS D'OEUVRES

Hot Hors d'oeuvres | 9 /piece

Coriander popcorn chicken, Tennessee BBQ

Bocadillo, roasted pork, ham, mustard, Swiss cheese, pickle

Vegetable spring roll, soy glaze

Black-eyed pea falafel, tzatziki

Chicken skewers, sweet chili glaze

Hot Hors d'oeuvres | 10 /piece

Pulled pork slider, B&B pickles, Carolina Gold BBQ

Beef slider, cheddar cheese, jalapeño, tomato jam

Short rib tostada, queso fresco, pickled onions, jalapeño crème

Fried oysters, Alabama White sauce

Crab cake BLT, bacon remoulade, brioche

SWEET HORS D'OEUVRES

Sweet Hors d'oeuvres | 8 /piece

Dark chocolate covered strawberry

Vanilla cheesecake cone

Raspberry cream puff

Lemon macaroon

Pecan chocolate tart

Wall-Hanging Canapes | 10 /piece

Frisee, pickled onions, goat cheese, honey lime dressing

Shaved Brussels sprouts, parmesan, lemon

Watermelon, tomato, feta, basil, fried prosciutto, champagne vin

Mizuna, apple, smoked pecans, red wine vin

Baby kale, carrots, cranberries, radish, honey balsamic vin

Pimento cheese crostini

Beef short rib tartare crostini

Crab salad crostini

Shrimp cocktail

Dessert

Dark chocolate mousse, strawberry shortcake, citrus tart

RECEPTION

Pricing per person, unless otherwise specified.

Minimum order of 30 portions, unless otherwise noted.

ACTION STATIONS

◇ Landlocked | 21

Greens

Spinach, baby kale, mixed greens, chopped iceberg, chicory

Grains

Quinoa, farro, barley, bulgur, lentils, black-eyed peas

Harvest

Cucumber, tomato, carrots, pickled shallots, Kalamata olives, heirloom cauliflower, corn, broccoli, sweet peppers, jalapeño, almonds, pecans, apricot, cranberry, golden raisins, radish, feta cheese, crumbled goat, blue cheese, cornbread crouton, Tennessee toast crouton

Cultivate

Avocado ranch, truffle honey dressing, citrus dressing, white balsamic vinaigrette

◇ Seaside | 42

Based on 4 pieces per guest

Poached jumbo shrimp, shucked oysters, snow crab claws cucumber crab salad, grilled octopus salad

Accompaniments

Whiskey spiked sauce Louis, muscadine mignonette, classic cocktail sauce, saffron aioli, horseradish proper, lemon

Hot sauce, soda crackers

◇ Pastaio | 26

Rock shrimp pipette

Gorgonzola, zucchini, olives, sautéed onion, tarragon garlic cream

Italian sausage casarecce

Peppers, onions, capers, fried garlic, mushroom, San Marzano tomato sauce

Tuscan vegetables campanelle

Zucchini, squash, olives, tomato, olive oil, pesto, ricotta

Parmesan, crushed red pepper, oregano

◇ Mas Tacos | 26

Chicken adobo, Baja fried mahi, brisket barbacoa

Corn and flour tortillas

Accompaniments

Sautéed onions and peppers, radish, cilantro, mojo onions, cotija cheese, cheddar cheese, sour cream, cilantro, jalapeño, shredded lettuce and cabbage, lime

Hot sauce, salsa roja, salsa verde, pico de gallo, guacamole, mango relish

◇ “Nashville Hot” Chicken & Waffles | 26

Belgian waffle, marble red velvet waffle, waffle cone bowl

Buttermilk fried chicken, brown butter hot pepper sauce

Maple syrup, lemon whipped cream, honey butter, berry compote

* All Menu Enhancements and Stations must be ordered for minimum of 80 % of the event guarantee guest count.

RECEPTION

Pricing per person, unless otherwise specified.

Minimum order of 30 portions, unless otherwise noted.

DISPLAYS

Fromagerie | 21

Asher Blue, Bonnie Blue Farm goat, Clothbound cheddar, Rockets robiola, Thomasville tomme

Honey Child jellies, Breeden's Orchard jams and honey comb

Grilled breads

Charcuterie Table | 28

Boxcarr Campo and Cottonbell, Thomasville Griffin, Bonnie Blue Farms Goat Gouda

Creminelli toscano, creminelli sopressata, Tennshootoe

Assorted mustards, pickles

Grilled sourdough and baguettes

Honey Child jellies, Breeden's Orchard jams, honey comb

Fresh & Preserved | 15

Raw, marinated, and pickled heirloom vegetables

Hummus, labneh, muhammara, baba ghanoush

Slider Stand | 28

Based on 3 pieces per guest

Shaved brisket, pulled pork, smoked turkey, dry aged beef

Crispy shallots, caramelized onion, balsamic mushroom, lettuce, shaved onion, tomato, pickles

Comeback sauce, hot sauce, Tennessee BBQ sauce, chipotle ketchup, crumbled blue cheese, cheese fondue, sliced swiss

Slider buns

Biscuit Bar | 28

Buttermilk, cheddar-scallion

Sausage gravy, hollandaise sauce, cheese sauce

Fixins

Pulled pork, popcorn fried chicken, corned beef brisket

Apricot jam, candied apple butter, caramelized onions

Dim Sum Table | 26

Based on 3 pieces per guest

Chicken gyoza, vegetable pot sticker, shrimp shumai, pork bao

Steamed edamame, Hawaiian pink salt

Diakon and Napa salad

Sweet chili, soy sauce, sambal oelek

CARVING

◆ Prime Rib | 683 | Serves 25

Slow-cooked rib of beef garlic and rosemary

Crushed potatoes, beef jus

Horseradish crème, yeast rolls

◆ Wild Turkey | 483 | Serves 20

Slow roasted tom turkey breast

Cornbread stuffing, giblett gravy

Maple roasted butternut squash, cranberry sauce

◆ Country Ham & Biscuits | 552 | Serves 25

Smoked country ham

Hoppin' John, black-eyed peas and Carolina gold rice

Red-eye gravy, house-made buttermilk biscuits, local preserves

◆ Banana Leaf Wrapped Mahi | 525 | Serves 20

Citrus marinated mahi

Shaved cabbage slaw

Mango salsa, plantain chips

◆ The Smokehouse | 709 | Serves 30

House smoked pork shoulder, rubbed brisket

Braised greens, bacon gastrique

Alabama White, Tennessee BBQ and North Carolina Gold sauces, jalapeño cornbread

◆ Churrascaria | 788 | Serves 30

Grilled skirt steak, lemon sweetbreads, chorizo, provoletta

Grilled market vegetables

Classic and tomato chimichurri, warm marraqueta

* All Menu Enhancements and Stations must be ordered for minimum of 80 % of the event guarantee guest count.

RECEPTION

Pricing per person, unless otherwise specified.

Minimum order of 30 portions, unless otherwise noted.

DESSERT STATIONS

◆ S'mores | 15

Skewer Bites: graham cracker square, chocolate ganache, vanilla marshmallow

◆ Donut Factory | 20

Double chocolate dipped, milk chocolate peanut dipped, classic white sprinkle dipped

*Donut wall | 6

◆ Dipped Your Way Enhancement | 8

Dark chocolate ganache, classic white glaze, mini M&M's, crushed Oreos, sprinkles, peanuts, toasted coconut

◆ Pizookie Station | 24

Skillet baked chocolate chip cookie, vanilla gelato, chocolate fudge

◆ The Creamery | 23

Vanilla, double chocolate, strawberry gelato

Mango, lemon sorbet

Chocolate fudge, mini M&M's, peanut pieces, crushed Oreos, sprinkles, whipped cream, cherries

Assorted cones

Southern Cobbler Trio | 21

Peach, blueberry, apple

Sweet whipped cream

◆ Vanilla Ice Cream Enhancement | 5

Encore Performance | 24

Raspberry macaroons, lemon madeleines, dark chocolate panna cotta, whiskey chocolate truffles, red velvet cupcake, caramel cream puff

Music City Macaroon Display | 19

Caramel, pistachio, raspberry, cotton candy, vanilla, passion fruit

Honky-Tonk | 21

Whiskey dark chocolate truffles, bourbon vanilla creme brulee, boozy s'mores jar, moonshine strawberry cupcake

* All Menu Enhancements and Stations must be ordered for minimum of 80 % of the event guarantee guest count.

DINNER

All dinner buffets are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

Pricing per person, unless otherwise specified.

BUFFET

Country Roads | 79

Appetizers

Baby iceberg, grilled corn, marinated tomatoes, griffin cheese, pickled onions, hard boiled eggs, avocado ranch dressing

Field pea salad, arugula, beets, goat cheese, carrots, roasted onion, toasted pecans, benne seed dressing

Sorghum grain salad, dried cranberry, toasted pumpkin seed, Bonnie Blue shiloh, muscadine gastrique

Preserved heirloom vegetables, cracked wheat chips, pimento cheese spread

Soup

Brunswick stew, smoked pork, okra

Entrées

House-made meatloaf, tomato glaze

Honey glazed ham, spiced molasses

Buttermilk fried chicken, B&B pickles

Creole shrimp, popcorn rice

Cheesy stone ground grits

Sweet corn spoonbread

Green bean casserole

Buttermilk biscuits and cornbread

Desserts

Tennessee banana pudding

Chocolate whoopie pie

Strawberry shortcake trifle

Trattoria | 79

Appetizers

Tuscan kale, cucumber, tomato, red onion, sweet peppers, ricotta salata, fresh oregano, truffle lemon vinaigrette

Tomato flatbread, pesto, mozzarella, aged balsamic

Primavera salad, tomato, yellow squash, zucchini, broccoli, pine nuts, olives, arugula, pepperoncini vinaigrette

Assorted antipasti, cured Italian salumi and cheeses, spiced olives

Soup

Tuscan bean and kale

Entrées

Chicken parmesan

Mama's meatballs

Italian sausage and peppers

Shrimp scampi

Oven roasted squash and eggplant, San Marzano tomato, basil

Pastas | Select Two

Penne, pipette, casarecce, campanelle, whole wheat penne, gluten free pasta

Sauces | Select Three

Pomodoro, pesto cream, carbonara, bolognese, vodka sauce, lemon thyme alfredo

Garlic knots

Desserts

Classic tiramisu

Semolina glazed pound cake

Pine nut tart

Euro Trip | 79

Appetizers

Romaine, tomato, cucumber, onion, roasted pepper, feta, Kalamata olives, pepperoncini, lemon oregano vinaigrette

Niçoise salad, tuna, haricot verts, hard boiled eggs, red bliss, roasted tomatoes, Kalamata olives

Toasted farro, pepper, onion, haloumi, fennel, grilled artichoke

Radicchio-endive, toasted hazelnut, parmesan, lemon zest, olive oil

Soup

French onion soup, crouton

Entrées

Beef bourguignon, bacon, pearl onion, mushroom

Wiener schnitzel, lemon-parsley brown butter

Bouillabaisse, white fish, mussels, clams, shrimp

Lemon yogurt marinated chicken skewers, oregano, olive oil

Cumin roasted heirloom carrot and baby turnips, marjoram

Patatas bravas, tomato aioli

Sautéed swiss chard, peppers, onions, pine nuts

Desserts

Opera cake

Berry cream puff

Chocolate pot de crème

DINNER

All dinner buffets are served with freshly brewed Arabica coffee and selection of teas, half & half, 2% milk and almond milk.

BUFFET

Cumberland Cook-Out | 84

Appetizers

Farmer's salad, roasted tomatoes, pickled carrots, pickled okra, radish, creamy garlic parmesan dressing

Country ham salad, aioli, sweet chow-chow, hard boiled egg

Deviled egg salad, smoked paprika, relish

Dips 'n' Such

Goat cheese pimento, Kentucky benedictine, shrimp dip, southern caviar, grilled vegetables, grilled breads, crackers

Soup

She-crab soup, blue crab, sherry

Entrées

Low country boil, shrimp, andouille, corn, potato

Smoked BBQ ribs

Yazoo beer can chicken

Butcher aged grilled beef sausage

Hoppin' John, Carolina gold rice, black-eyed peas, bacon

Fried Little Belly Farms okra

Baked pinto beans, black pepper bacon, molasses

Desserts

Angel food cake with blueberry compote

Strawberry cheesecake

Apple oatmeal cobbler

Copacabana | 84

Appetizers

Charred corn and black bean salad, queso blanco, tomato, monterey jack, red onion, radish, jalapeño key lime dressing

Green leaf lettuce, hearts of palm, tomato, avocado, red onion, orange vinaigrette

Quinoa, broccoli, gold beets, cherry tomatoes, arugula, lemon dill dressing

Salpicao salad, chicken, carrots, corn, fried diced potato

Soup

Locro de papa, potato, queso fresco

Entrées

Peruvian jalea, crispy fresh catch, calamari, shrimp, huacata, salsa criolla

Pollo asado, cilantro relish

Churrascaria, skirt steak and Argentinian sausage

Arroz moro, red beans and rice

Fried sweet plantains, cracked sea salt

Yucca con mojo, pickled onion

Almojabanas, cuajada cheese, semolina

Desserts

Passion fruit mousse

Coconut flan

Rice milk pudding

The 34th Floor | 89

Appetizers

Iceberg wedge salad, bacon, shaved egg yolk, radishes, cucumber, onions, tomatoes

House-made ranch dressing

Roasted heirloom carrots, cumin, sherry vinegar, jalapeño

Brussels sprout salad, lemon, oil, parmesan, green apple

Loaded potato salad, bacon, chive, sour cream, cheddar cheese

Soup

Roasted corn chowder

Entrées

Bavette steak au poivre, Cognac jus

Spatchcock roasted chicken, lemon thyme butter

Seared salmon, tomato broth, mint and basil

Oak-grilled pork chop, apple-bourbon jus

Mac and cheese, aged cheddar

Roasted wild mushroom

Truffle duchess potatoes

Grilled broccolini

Desserts

S'mores pudding jar

Seasonal cheesecake

Mini beignets, caramel sauce

DINNER

All Plated Dinners are served with an appetizer, artisanal bread, dessert, Arabica coffee and selection of teas.

Pricing per person, based on selected entrée.

PLATED APPETIZERS

Select One

Smoked Ham & Melon

Compressed melons, locally cured smoked ham, garden herb salad, pickled cucumber, Bonnie Blue Farm goat cheese

Classic Caesar

Romaine leaves, toasted focaccia croutons, boquerón, sun-dried tomatoes, parmesan, caesar dressing

Southern Cobb

Shaved iceberg, grilled corn, marinated tomatoes, pickled onions, pickled okra, shaved radish, Tomme cheese

Hummus & Heirloom Vegetables

Baby carrot, cauliflower, broccoli, radish, baby zucchini, sweet pepper, roasted garlic hummus, black bean purée

Wedge Salad

Baby iceberg, pickled cucumber, shaved carrots, marinated tomatoes, white cheddar, green goddess dressing

Truffle Cauliflower Soup

Toasted pine nuts, herb oil

Crab & Corn Bisque

Lump crab meat, corn salad

ELEVATED APPETIZERS

Chicken & Dumplings | 10

Smoked corn-fed chicken, tarragon gnocchi, perfect egg, chives

Coddled Egg | 9

Celeriac purée, mirepoix, poached egg, balsamic gel, celery leaves

BREAD SERVICE ENHANCEMENTS

Mini Olive and Sourdough Baguettes, Multi-grain Roll | 3

Herb infused EVOO, smoked salt butter

Sun-dried Tomato Focaccia, Parker Roll, Lavash | 5

Truffle butter, olive tapenade, serrano chili oil

ENTRÉES

Select One

Herb Roasted Chicken Breast | 74

Creamy polenta, fried Benton's ham, micro arugula, mushroom ragout

Seared Chicken Breast Roulade | 76

Shiitake, gruyere and spinach, carrot purée, potato fondant, grilled asparagus, truffle jus

Miso Salmon | 78

Koshihikari rice cake, daikon slaw, sansho pepper, bok choy, tempura flake, ginger dressing

Grilled Cobia Fillet | 82

Yukon and sweet potato gratin, charred broccolini, crispy shallots, sauce puttanesca

Stout Braised Beef Short Rib | 84

Green Hill cheese and jalapeño grits, baby vegetables, natural jus

Poached Salmon & Chorizo | 88

Forbidden rice noodle, snap pea, carrot, pepper, tomato broth

Seared Delmonico Filet | 89

Rosemary roasted fingerling, Brussels sprouts, malbec jus

Slow Roasted Beef Tenderloin | 91

Potato purée, lollipop kale, roasted baby onions and pepper, aged balsamic jus

Grilled Halibut & Chicken Croquettes | 94

Cannellini bean ragout, baby vegetable, crispy kale

Herb Crusted Rack of Lamb & Grilled Shrimp | 97

Rice cake provencal, roasted carrot, zucchini and cipollini onion, mint and basil chimichurri

Miso Glazed Cobia & Mongolian Petit Filet | 101

Carrot-ginger purée, steamed bok choy, stir-fried rice, pickled slaw

DINNER

All dinner à la carte menus are served with artisanal breads, Arabica coffee and selection of teas.

VEGETARIAN ENTRÉES

Priced Same as Selected Entree

Curried Cauliflower Florets

Sautéed quinoa, roasted carrots, Brussels sprouts, romesco sauce, crispy garlic, fried kale

Fire Roasted Wild Mushrooms

Red lentil purée, jasmine rice cake, heirloom vegetables, citrus gremolata

Eggplant Cake

Warm tabbouleh salad, butternut squash purée, grilled asparagus, roasted baby carrot

ENHANCEMENTS

Lump crab | 9

Three grilled shrimp | 11

Half butter poached lobster tail | 21

Chocolate logo dessert | Based on complexity of logo, pricing will start at 4.00 each

DESSERTS

Dark Chocolate Crème Brulee

Traditional madeleine cookie, raspberries

Milk Chocolate Mousse Bar

Salted caramel, chocolate crunch, whipped chocolate cream

Lemon Meringue Square

Toasted meringue, raspberries, fruit coulis

Modern Strawberry Shortcake

Mascarpone cream, marinated strawberries, vanilla pound cake

Bourbon Bread Pudding

Spiked caramel sauce, vanilla gelato

Southern Banana Cream Tart

Classic banana custard, sweet whip cream, chocolate shavings

Cheesecake Trio

Southern praline, bourbon vanilla, peach

BEVERAGE

Packages are available per person or per drink.

HOST BARS

CURATED

Spirits | 15/drink

Casamigos Anejo
Eagle Rare Bourbon
Flor de Cana 12 Yr.
Gentleman Jack's TN Whiskey
Hendricks
Laphroaig 10 Yr. Single Malt Scotch
Remy Martin 1738 Royal Accord
Wheatley

Wines | 13/drink

Disruption Wines:
Cabernet Sauvignon
Chardonnay
Merlot
Riesling
Schramsberg Brut

BEER

Local Craft | 8/drink

Bob's Your Uncle, Diskin Cider
Dos Perros, Yazoo
Jai Alai IPA
Southern Whit, Tennessee Brew Works
Thunder Ann Pale Ale, Jackalope

TOP SHELF

Spirits | 13/drink

Patron Silver Tequila
Knob Creek Bourbon
Flor de Cana 7-year Rum
Crown Royal Whiskey
Bombay Sapphire Gin
Johnnie Walker Black Blended Scotch
Hennessy VSOP Cognac
Grey Goose Vodka

Wines | 12/drink

The Seeker Wines:
Cabernet Sauvignon
Chardonnay
Malbec
Pinot Grigio
Pinot Noir
Rosé
Sauvignon Blanc

Imported | 8/drink

Corona
Heineken
Stella Artois

WATER, SOFT DRINKS | 7/drink

Bottled water, Pepsi products

PREMIUM

Spirits | 12/drink

1800 Silver Tequila
Maker's Mark Bourbon
Bacardi Superior Rum
Jack Daniels Tennessee Whiskey
Tanqueray Gin
Dewar's White Label Scotch
Courvoisier VS Cognac
Tito's Vodka

Wines | 12/drink

The Seeker Wines:
Cabernet Sauvignon
Chardonnay
Malbec
Pinot Grigio
Pinot Noir
Rosé
Sauvignon Blanc

Domestic | 7/drink

Budweiser
Coors Light
O'Doul's (non-alcoholic)

PACKAGES

TOP SHELF

1 hour | 29
2 hours | 44
Each additional hour | 10

PREMIUM

1 hour | 27
2 hours | 42
Each additional hour | 10

BEVERAGE

Packages are available per person or per drink.

SPECIALTIES

CUSTOM COCKTAILS

Charged per drink, maximum of 2 specialty drinks per function

Moscow Mule | 14

Tito's Vodka, ginger beer, Angostura bitters, lime

Moonshine Mule | 14

Ole Smoky Tennessee Ginger Moonshine, ginger beer, Angostura bitters, lime juice

Tennessee Tea | 14

George Dickel Tennessee Whisky, iced tea, simple syrup, mint, lemon

Not So Margarita | 14

Ole Smoky Tennessee Original Moonshine, orange juice, agave nectar, lime juice, lime

Manhattan | 14

Buffalo Trace Bourbon, Angostura bitters, sweet vermouth, brandied cherry

Moonhattan | 14

Old Smoky Tennessee Original Moonshine, Angostura bitters, sweet vermouth, black-cherry-infused simple syrup, brandied cherry

Old Fashioned | 14

Buffalo Trace Bourbon, Angostura bitters, orange peel, brandied cherry

Seasonal Sangria | 14

Red wine sangria or white wine sangria with seasonal fruit

COCKTAIL BARS

Charged per drink, 30 guest minimum

Bloody Mary Bar | 16

Wheatley Vodka, celery, celery salt, regular and spicy Bloody Mary mix, Clamato juice, olives, limes, bacon, Old Bay seasoning, Tabasco, worcestershire, horseradish

Mimosa Bar | 14

Schramsberg Brut, fresh orange juice, grapefruit juice, pomegranate juice, strawberry lemonade

Bellini Bar | 14

Schramsberg Brut, peach purée, strawberry purée, mango purée, pineapple purée, sliced strawberries, peaches, mangoes, pineapples

BEVERAGE

TASTING SERIES

WHISKEY & BOURBON SERIES | 240/bottle

Bulleit Rye Small Batch Whiskey

Buffalo Trace Kentucky Straight Bourbon

Eagle Rare Single Barrel Bourbon

Glenmorangie 10-Year Single Malt Scotch Whisky

Jameson Caskmates IPA Edition Irish Whisky

Makers Mark 46 Kentucky Straight Bourbon

MOONSHINE SERIES | 120/bottle

Ole' Smokey Moonshines:

Blackberry

Blue Flame

Cinnamon

Peach

Pecan

White Lightning

*Flavors may change depending on availability

BEVERAGE

WINES BY THE BOTTLE

BUBBLES

Gruet, Brut, New Mexico, NV	45
Schramsberg Brut “Mirabelle” North Coast, California, NV	62
Taittinger Brut “La Francaise” Reims, France, NV	132
Moet & Chandon Brut “Imperial” Epernay, France	142

WHITE VARIETALS

Disruption, Riesling, Columbia Valley, Washington	48
Schloss Saarstein Riesling, Mosel, Germany	65
Miraval, Rose, Cotes De Provence, France	67

SAUVIGNON BLANC

Villa Maria, “Cellar Selection”, Marlborough, New Zealand	48
Matanzas Creek, Sonoma County, California	52
Galerie Napa Valley, California	67

PINOT GRIGIO

Kris, delle Venezie, Italy	46
Pighin, Friuli-Venezia Giulia, Italy	52

CHARDONNAY

Disruption, Columbia Valley Washington	48
Rodney Strong “Sonoma Select, California	50
Stags' Leap, Napa Valley, California	62
Cuvaison “Estate”, Napa Valley, California	80
Jordan, Russian River Valley, California	92

RED VARIETALS

Disruption, Red Blend, Columbia Valley, Washington	48
Robert Mondavi Maestro Red Blend, Napa Valley, California	64

PINOT NOIR

Hangtime, California	48
Toad Hollow Vineyards, Monterey, California	56
Meiomi, Monterey-Sonoma-Santa Barbara Counties, California	56
Lucienne, California	74

MERLOT

Disruption, Columbia Valley, Washington	48
Spellbound, California	50
Matanzas Creek Winery, Sonoma County, California	69
Whitehall Lane Winery, Napa Valley, California	80

CABERNET SAUVIGNON

Disruption, Columbia Valley, Washington	48
Noble Tree “Wickersham Ranch Vineyard”, California	49
The 75th Wine Company, California	60
Justin, Paso Robles, California	72
Arrowood, Sonoma County, California	74
CrossBarn by Paul Hobbs, Napa Valley, California	138

MENU STANDARDS

All Menu items and pricing are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. JW Marriott Nashville reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control. A minimum number ordered is required for all Menu Enhancements or Stations. All Menu Enhancements and Stations must be ordered for minimum of 80% of the event guarantee guest count.

TAXES AND SERVICE CHARGES

Prices are subject to an additional 25% taxable service charge, a 9.25% state sales tax on food, a .25% downtown tax and a 15% beverage tax on wine and distilled spirits. Such service charges and taxes are subject to change without notice.

PLATED SELECTIONS

A maximum of 3 entrée selections to include a vegetarian will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée.

For Pre-Selected entrée, a per entrée final guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with guest place cards.

For tableside selection an additional \$34+ per guest to applied on top of the meal price to cover the additional product required for service. Entrée sides will be the same for all guests.

FOOD POLICIES

JW Marriott Nashville does not allow any food or beverages to be brought in from the outside by guests due to city, state, health and liquor laws. JW Marriott Nashville maintains exclusive rights to provide, control and maintain all food and beverage services throughout JW Marriott Nashville.

All food and beverage must be purchased through JW Marriott Nashville for consumption on premise. Any leftover food or nonalcoholic beverage cannot not be taken off property at the conclusion of your event. JW Marriott Nashville will purchase any reasonable special items or product from a licensed approved vendor. All Kosher, gluten-free or specialty products must be guaranteed 7 days prior to the event.

