



OMNI NASHVILLE HOTEL
EVENT MENU



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✓ Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.



TABLES

All breakfast tables are served with chilled fresh orange, cranberry and apple juices, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum 20 guests.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

MUSIC CITY CONTINENTAL

Mélange fruit cocktail | Sourwood honey, mint simple syrup *df gf v*

Assorted breakfast pastries | Butter, jam

Assorted bagels | Seasonal berry & plain cream cheeses

Assortment of individual Greek yogurts *gf*

Steel-cut oats | Stone fruits, coconut flakes, oat milk, roasted nuts *df gf v*

45 per person

BELLE MEADE WELLNESS

Seasonal fruits & berries *df gf v*

House-made granola bar trifle | Dried fruit, sorghum

Assorted breakfast cereals | Whole, skim & soy milks

Multigrain croissants, apple & cinnamon bran muffins

Apple chicken link sausage *gf*

Chef-inspired seasonal shakshuka with over-easy eggs *df gf*

47 per person

SOBRO

Seasonal whole fruit *df gf v*

Assortment of individual Greek yogurts *gf*

Nashville breakfast biscuit sandwich | Fried egg, Nashville hot chicken, cheddar, Omni Nashville's famous buttermilk biscuit, smoked tomato aioli

Cheddar & chive hash brown casserole

Steel-cut oats | Stone fruits, coconut flakes, oat milk, roasted nuts *df gf v*

48 per person

EAST NASHVILLE

Mélange fruit cocktail | Sourwood honey & mint simple syrup *df gf v*

Whisper Creek cinnamon rolls with sweet cream icing, babka, seasonal fruit turnovers

Assortment of individual Greek yogurts *gf*

Farm-fresh scrambled eggs *gf*

Steel-cut oatmeal station | Fresh & dried seasonal fruits *df gf v*

Southern breakfast casserole | Egg, applewood-smoked bacon, bread, peppers, onion, cheese

49 per person



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MUSIC CITY STANDARD

Mélange fruit cocktail | Sourwood honey & mint simple syrup *df gf v*

Assortment of individual Greek yogurts *gf*

Assorted breakfast pastries & muffins | Butter, jam

Farm-fresh scrambled eggs *gf*

Omni signature breakfast sausage links *df gf*

Applewood-smoked bacon *df gf*

Herb roasted marble potato with peppers & onions *df gf v*

50 per person

BROADWAY BREAKFAST & BISCUIT BAR

Seasonal fruits & berries *df gf v*

Assortment of individual Greek yogurts *gf*

Freshly made buttermilk biscuits, chili & cheddar cornbread | Savory herb butter, honey cinnamon butter, local jam

Black pepper sausage gravy

Farm-fresh scrambled eggs *gf*

Blueberry sausage patties *df gf*

Applewood-smoked bacon *df gf*

Cheddar & chive hash brown casserole

52 per person

NOLENSVILLE PIKE MARKET

Mélange fruit cocktail | Sourwood honey & mint simple syrup *df gf v*

Hibiscus shooters *gf*

Cinnamon churros | Dulce de leche

Street tacos | Warm flour tortillas, fried corn tortilla chips, Hatch chile cheese sauce, scrambled eggs, carnitas, seasoned refried beans, Mexican sour crema, pico de gallo, salsa roja, salsa verde

Breakfast burrito | Scrambled egg, fried potatoes, green chiles, queso, chipotle garlic aioli

Tajín-spiced potatoes | Ancho chili & smoked paprika aioli *df gf*

54 per person



ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet for 90 minutes of continuous service. Minimum 20 guests.

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CHATTANOOGA OMELET & EGGS ACTION STATION

Farm-fresh eggs and egg whites *df gf*

Pit ham, applewood-smoked bacon, chicken sausage *df gf*

Cheddar and local cheese

Mushrooms, onions, bell peppers, spinach, pico de gallo, salsa *df gf v*

20 per person | attendant required

GREEN HILLS

Oats & grains | Steel-cut oats, ancient grains, dried stone fruit, pepitas, coconut, maple, fresh seasonal berries *df gf*

Coconut yogurt trifle | Acai & fresh fruit purée, gluten-friendly granola *df gf*

Sweet potato fresno chili hash | Salsa verde *df gf*

19 per person

SOUTHERN FLAIR

White peach & passion fruit yogurt parfait | Microgreens, Bob's red mill gluten-friendly granola, honey *gf*

Griddle cake burrito | Blueberry sausage, sweet potatoes, fresh egg, Swiss cheese, spicy maple syrup

Smoked prime rib hash | Hominy, peppers, onions, sweet heat spice *df gf*

18 per person

HOT CHICKEN & WAFFLES

Fried egg, vanilla sugar-coated waffle

Nashville hot fried chicken, hot oil

Apple cider maple syrup, butter, apple butter, bread & butter pickles, local jam

25 per person

BUILD-YOUR-OWN AVOCADO TOAST

Scrambled eggs & scrambled egg whites *gf*

Avocado schmear *df gf v*

Fresh greens, heirloom tomato, roasted peppers, radish, pickled onions *df gf v*

Whipped dill & caper fromage blanc

Everything & plain bagels, charred multigrain bread *df*

24 per person





BRUNCH

Available from 10am to 2pm. Two hours of continuous service. 100 guest minimum.

Brunch is served with chilled fresh orange, cranberry and apple juices, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

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PRE-CARVED CARVING STATION | CHOOSE ONE

BUTTERMILK FRIED CATFISH WITH SPICY REMOULADE

80 per person

'NASHVILLE HOT' SMOKED TURKEY

82 each

BBQ-SPICED BONE-IN PORK ROAST

88 each

HERB-CRUSTED RIBEYE

98 each

ACCOMPANIMENTS

COLD TABLE

Sliced seasonal fruit platter *df gf v*

Assorted breakfast pastries & muffins | Butter, jam

Chef attended smoothie bowl station | Protein powders, fresh fruit, seeds *gf*

Charred root vegetable & grains salad | Dried fruit, bitter greens, maple cider vinaigrette *df gf*

Frisée & radicchio strawberry salad | Candied walnut & basil vinaigrette

HOT TABLE

Southern breakfast casserole | Sausage, chiles, applewood-smoked bacon, bread

Scrambled eggs *gf*

Applewood-smoked bacon *df gf*

Charred bone-in yardbird | Mop sauce *df gf*

Roasted marble potatoes | Peppers, onions, herbs *df gf*

Roasted asparagus | Egg yolk aioli *df gf*

SWEETS

Donut bread pudding | Whiskey anglaise

Pumpkin bread

French Quarter beignets | Tennessee honey

À LA CARTE BREAKFAST ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet with 90 minutes of continuous service. Minimum 20 guests or 2 dozen of each item.

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CHILLED HARD-BOILED EGGS

Barrel-aged hot sauce, shucking hot spice, sea salt

48 per dozen

WHITE PEACH & PASSION FRUIT TRIFLE

Greek yogurt, Bob's Red Mill granola, microgreens *gf*

9 per person

OVERNIGHT OATS

Dried stone fruits, nuts, coconut flake, maple syrup, oat milk *gf*

9 per person

BOB'S RED MILL GLUTEN-FRIENDLY STEEL-CUT OATS

Brown sugar, pecans, mixed dried fruit, assorted milks *gf*

11 per person

BROADWAY BISCUIT BAR

Freshly made buttermilk biscuits, chili & cheddar cornbread, savory herb butter, cinnamon honey butter, local jam, black pepper sausage gravy

16.5 per person

WEISENBERGER MILL BREAKFAST GRITS

Cheddar, butter, assorted hot sauces *gf*

11 per person

BACON, EGG & CHEESE CROISSANT

Fried egg, applewood-smoked bacon, cheddar

144 per dozen

MULTIGRAIN CROISSANT

Fried egg, tomato, hummus spread, Gruyère (croissant contains sesame)

132 per dozen

COUNTRY HAM BISCUIT

Cheddar, country ham, tomato, pepper jelly

144 per dozen

OPEN-FACED BREAKFAST REUBEN

Marbled rye English muffin, house-made corned beef, Swiss, red cabbage, kraut, Russian dressing

180 per dozen

BREAKFAST BURRITO

Farm-fresh scrambled eggs, roasted green chiles, chorizo, tater tots, cheddar, chipotle garlic aioli

156 per dozen



PLATED

All plated breakfasts include freshly baked breakfast breads, chilled fresh orange juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Price is based on a minimum of 20 guests.

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SOUTHERN COMFORT CLASSIC

Locally inspired smoothie shooter *gf*

Farm-fresh scrambled eggs *gf*

Herbed marble potatoes | peppers & caramelized onions *df gf*

Applewood-smoked bacon *df gf*

Omni signature sausage link *df gf*

46 per person

‘NASHVILLE HOT’ CHICKEN & WAFFLE

Locally inspired smoothie shooter *gf*

‘Nashville hot’ fried chicken

Sunny-side egg

Vanilla sugar-coated waffle

Bread & butter pickles

Maple syrup, whipped butter

Sweet potato casserole

48 per person

GRANDMA’S BUTTERMILK BISCUITS & GRAVY

White peach & passion fruit yogurt parfait | Granola, microgreens *gf*

Omni Nashville’s famous buttermilk biscuit

Black pepper sausage gravy, house-made hot sauce

Applewood-smoked bacon

Fried potatoes with marinated tomatoes *df gf*

46 per person

DOWN-HOME EGG & HASH

Locally inspired smoothie shooter *gf*

Egg galette

Short rib & potato hash | Peppers, onions, herbs, cider bbq

Butternut squash | Cranberries, maple

Honey cake mini loaf

48 per person

MORNING AND AFTERNOON BREAKS

All packaged breaks require 30 or 60 minutes of continuous service and are available morning and afternoon with a minimum of 20 guests. Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.



THE FARMERS MARKET

Fresh melon bowl *df gf v*

Local honey yogurt dip, cinnamon honey butter

Artisan cheese, pimento cheese, cured meats

Miniature croissants, chocolate croissants, banana bread, artisan crackers

30 minutes | 25 per person

60 minutes | 34 per person

THE JUICE BAR

Seasonal whole fruits *df gf v*

Smoothies | Protein-rich green and seasonal berry & banana *gf*

Terra chip, asian snack crackers, edamame hummus, seasonal hummus *df gf*

30 minutes | 25 per person

60 minutes | 34 per person

THE GRAZING BOARD

Artisan cheeses, regional charcuterie, seasonal fruits, pickled vegetables

Seasonal mustard, garlic naan, artisan crackers

30 minutes | 26 per person

60 minutes | 39 per person

WARM COOKIES & MILK

House-made cookies | Double-chocolate chip, peanut butter, oatmeal raisin, sugar

Mini jugs of classic & flavored milks

30 minutes | 27 per person

60 minutes | 36 per person

THE CRUDITÉ BOARD

Crudité vegetables | Cucumbers, red pepper, carrots, celery *df gf v*

Buttermilk dill dressing, pimento cheese spread *gf*

White bean hummus, pepper jelly *df gf*

Pita chips

30 minutes | 25 per person

60 minutes | 34 per person

PROPER AFTERNOON TEA

Cucumber tea sandwich | Watercress, cucumber, vegetable cream, pumpernickel

Biscuit tea sandwich | Buttermilk biscuit, whipped pimento cheese, local country ham, pepper jelly

Brown butter tea cookies, blueberry scones, biscotti

Devonshire cream, lemon curd, whipped butter

30 minutes | 28 per person

60 minutes | 40 per person

SMOKY MOUNTAIN TRAIL MIX

Beef jerky *gf*

Smoked almonds, dried fruit, roasted pumpkin seeds

Yogurt-covered pretzels, M&M's®, wasabi peas, Asian cracker mix

Assorted Naked® brand juices

30 minutes | 28 per person

60 minutes | 41 per person





MORNING AND AFTERNOON BREAKS

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THE WONDER YEARS

Assortment of novelty sugary cereals
Mini jugs of classic & flavored milks
Sugar-coated waffle bar | Apple butter, Nutella, M&M's, cherries, chocolate chips, berries, maple syrup, whipped cream, peanut butter
House-made pop tarts, banana bread

30 minutes | 30 per person

60 minutes | 38 per person

GLUTEN-FRIENDLY DELIGHT

Assorted gluten-friendly baked goods, brownies, cookies *gf*
Deep River kettle chips, seasonal whole fruit, assorted gluten-friendly granola bars *gf*

30 minutes | 27 per person

60 minutes | 39 per person

SERENDIPITY SUNDAE BAR

French vanilla and chocolate premium ice creams
Hot fudge, caramel sauce, whipped cream, praline pieces, sprinkles
Fresh sliced strawberries, crushed pineapple, Maraschino cherries

30 minutes | 29 per person | attendant required

60 minutes | 40 per person | attendant required



HIGH ENERGY

Power carb smoothie *gf*
Dark chocolate, dried fruit & nut bark, house-made trail mix, beef jerky
Assorted energy & granola bars
Assorted Naked® brand juices, Gatorade®, Red Bull®

30 minutes | 27 per person

60 minutes | 39 per person

THE 7TH INNING STRETCH

Nashville hot roasted peanuts, buttered popcorn, Cracker Jack, salted Bavarian pretzels, churros
Wings | Honey Hot, Asian Thai Chili or Savory Mild Spice Dry Rub (choose one) *df gf*
Hatch chili cheese, spicy mustard, buttermilk ranch dressing, bleu cheese dressing

30 minutes | 27 per person

60 minutes | 39 per person

THE DONUT SHOPPE

House-made donuts & donut holes
Sausage, chili & cheddar kolache
Stance drip coffee, canned cold brew coffee, assorted syrups, mini jugs of classic & flavored milks

30 minutes | 25 per person

60 minutes | 37 per person



OPTIONAL BREAK ENHANCEMENTS

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ASSORTED À LA CARTE SNACKS

WHOLE SEASONAL FRUIT

72 per dozen

INDIVIDUAL GREEK YOGURTS

78 per dozen

GRANOLA & ENERGY BARS

7.5 each

CLASSIC CANDY BARS

7 each

INDIVIDUALLY BAGGED SNACKS

Deep River Kettle Chips, Sun Chips, Planters Trail Mix, pretzels

7 each

LOCAL MOOSE HEAD® KETTLE CORN

9 each

RICE KRISPIES TREATS

7 each

À LA CARTE BAKERY

CINNAMON ROLLS

Sweet vanilla icing

102 per dozen

ASSORTED DONUTS

78 per dozen

CROISSANTS, MUFFINS & DANISHES

78 per dozen

ASSORTED BAGELS

Sweet and plain cream cheeses

84 per dozen

HOUSE-BAKED COOKIES

Sugar, double-chocolate chip, peanut butter, oatmeal raisin

78 per dozen

HOUSE-MADE BROWNIES & BLONDIES

78 per dozen

GLUTEN-FRIENDLY MUFFINS, COOKIES OR BROWNIES

84 per dozen



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MONDAY | SOUTHERN MEAT & THREE

Mixed greens salad, buttermilk dressing, apple cider vinaigrette *gf*

Cheddar & green chile spoonbread

Sweet chow chow relish *df gf*

MEAT

Yardbird | Spiced charred chicken (8pc. bone-in) *df gf*

House-smoked brisket, Nashville barbecue *df gf*

CLASSIC SIDES

Mac n' cheese

Green chile & cranberry coleslaw *df gf*

Slow-cooked green beans with applewood-smoked bacon *df gf*

SOUTHERN SWEETS

Seasonal fruit cobbler

Hummingbird cake

Banana pudding trifle

Monday | 72 per person

Any other day | 80 per person

ENHANCEMENTS

PROTEINS ENHANCEMENTS

Southern meatloaf, caramelized ketchup demi-glace

Fried cornmeal-dusted catfish, Nashville spice remoulade

Nashville spice prime rib, au jus

Smothered pork chop, mushroom gravy

6 per person | per selection

SIDES

Braised collard greens with smoked ham hocks

Mashed potatoes & gravy

Mustard Yukon Gold potato salad

Savory corn pudding, applewood-smoked bacon, poblanos

Applewood-smoked bacon & Brussels sprouts with maple & mustard vinaigrette

Cornbread & jalapeño stuffing

Southern street corn | Chile, lime, Duke's mayo

6 per person | per selection

SWEETS

Southern caramel cake

Lemon meringue tart

Caramel & chocolate donut bread pudding

Chocolate, peanut butter & cream cheese brownie

6 per person | per selection



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TUESDAY | SOUTHWESTERN

POZOLE

Hominy, stock, pulled chicken *df gf*

GRILLED CORN SALAD

Romaine, charred corn, roasted red pepper, chiles, queso blanco, corn nuts, creamy mango & cilantro vinaigrette *gf*

MEXICAN STREET FOOD

Ancho-braised short rib *df gf*

Guajillo-spiced shrimp *df gf*

Tinga-style braised chicken *df gf*

SIDES

Borracha beans *df*

Sofrito yellow rice *df gf*

ACCOMPANIMENTS

Tortilla chips *gf*

Warm flour tortillas, cheddar jack cheese, guacamole, salsa verde, salsa roja, pico de gallo

SWEETS

Mango panna cotta, strawberry chamoy *gf*

Horchata cheesecake

Mexican chocolate torte, cinnamon & chile ganache *gf*

Tuesday | 72 per person

Any other day | 80 per person

LUNCH | OMNI NASHVILLE HOTEL

WEDNESDAY | SOUP, SALAD, SANDWICH

CHARRED OKRA & TOMATO SOUP

GREENS

Baby greens, toy box heirloom tomatoes, radish, cucumbers, carrot, white balsamic, Tennessee honey vinaigrette, dill buttermilk dressing *gf*

MUSIC CITY COBB

Romaine, applewood-smoked bacon, hard-boiled egg, tomatoes, blue cheese, pulled chicken, green goddess dressing *gf*

SOUTHERN GRILLED CHEESE BAR

Turkey, applewood-smoked bacon & tomato jam, Gruyère, Mornay on ciabatta

Applewood-smoked bacon, beefsteak tomato, pimento cheese on brioche

Provolone, Swiss and cheddar cheeses on sourdough

SIDES

Fresh salt & vinegar chips *df gf*

Tropical fruit cocktail *df gf*

SWEETS

Pecan bars

Butterscotch blondies

Lemon & blueberry chiffon cake

Wednesday | 72 per person

Any other day | 80 per person

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THURSDAY | CITY MARKET

ANTIPASTI BOARD

Seasonal hummus, whipped herb feta, assorted olives, oil-cured vegetables, dolmas, marinated beans, peppers and grilled naan bread

FATTOUSH SALAD

Artisan greens, chopped romaine, cucumbers, pickled red onion, marinated tomatoes, feta, croutons, radish, parmesan, Greek dressing

ORZO & QUINOA GRAINS SALAD

Mediterranean vegetables, bitter greens, lemon sumac dressing *df*

MEDITERRANEAN PRESSED BREAD

Charred rustic vegetables, whipped feta, olives & tomato salad *vgl*

LEMON & GARLIC BONE-IN CHICKEN

Charred lemon, herbs *df gf*

ROASTED RIBEYE

Shallot, lemon, warm vinaigrette *df gf*

HERB ROASTED POTATOES

Red pepper citrus vinaigrette

SWEETS

Chocolate Basque cheesecake with raspberry sauce

Key lime tart with toasted meringue

Pistachio cream puff with honey whip

Thursday | 72 per person

Any other day | 80 per person



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FRIDAY | HOG ALLEY BBQ

Mixed greens salad, buttermilk dressing, apple cider vinaigrette

Cheddar & green chile spoon-bread

Sweet chow chow relish *df gf*

MEAT

Hickory-smoked pulled pork with house-made vinegar BBQ sauce *df gf*

Cornmeal-dusted fried catfish with Nashville spiced remoulade *gf*

CLASSIC SIDES

Mashed potatoes and gravy *gf*

Skin-on charred carrots & parsnips with maple vinaigrette *df gf*

Stewed tomatoes with okra

SOUTHERN SWEETS

Lemon meringue tart

Strawberry cake with cream cheese

Apple butter doughnut bread pudding

Friday | 72 per person

Any other day | 80 per person

LUNCH | OMNI NASHVILLE HOTEL

ENHANCEMENTS

PROTEINS

Southern fried chicken, eight pieces, bone-in

Yardbird | Spiced & charred chicken, eight pieces, bone-in

Southern meat loaf, caramelized ketchup demi-glace

House-smoked brisket, Nashville barbecue

Smothered pork chop, mushroom gravy

6 per person | per selection

SIDES

Mac n' cheese

Green chile & cranberry coleslaw

Green bean casserole

Mustard Yukon Gold potato salad

Savory corn pudding, applewood-smoked bacon, poblanos

Applewood-smoked bacon & Brussels sprouts with maple & mustard vinaigrette

Brown sugar & maple baked beans

6 per person | per selection

SWEETS

Southern caramel cake

Caramel & chocolate donut bread pudding

Banana pudding trifle

Seasonal fruit cobbler

6 per person | per selection

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SATURDAY | THE NASHVILLE ITALIAN MINESTRONE

White beans, Italian sausage *df*

MIXED GREEN SALAD

Kalamata olive, roasted red pepper, cucumber, feta, balsamic vinaigrette *gf*

BEEF BOURGUIGNON

Fennel braised short ribs, pearl onions, carrots, rich brown gravy *df gf*

TUSCAN VEGETABLE PRIMAVERA

Campanelle pasta, zucchini, quash, Davina tomato, sautéed greens, tomato sauce

BAKED ZITI

Ziti pasta, Italian sausage, pecorino Romano, ricotta, spicy marinara

PARSLEY LEMON GARLIC MARBLE POTATOES

CHARRED CAULIFLOWER & BRUSSELS

Capers, peruvian peppers, parmesan *gf*

SWEETS

Espresso panna cotta *gf*

Italian rainbow cake

Chocolate chip cannoli

Saturday | 72 per person

Any other day | 80 per person

LUNCH | OMNI NASHVILLE HOTEL

SUNDAY | LEGENDS COUNTRY PICNIC

MIXED GREENS SALAD

Tomato, cucumber, carrot, pickled red onions, apple cider vinaigrette, buttermilk dressing *gf*

MACARONI PASTA SALAD

Salami, olives, onion, cucumber, cured tomato, creamy Italian vinaigrette

STRAWBERRY FIELD SALAD

Bitter greens, strawberries, candied walnut, shaved fennel, blueberry, feta, basil balsamic vinaigrette *gf*

COLD EMBELLISHMENTS

House-spiced smoked salmon *df gf*

Southern herbed chicken salad with apple and red grapes *df gf*

Nashville pastrami-spiced flank steak *df gf*

SWEETS

Strawberry shortcake cobbler

Southern cornmeal chess pie bar

Magic bar | Coconut, chocolate, caramel, pecan

Sunday | 72 per person

Any other day | 80 per person

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ANY DAY | THE FRANKLIN

CORN, APPLEWOOD-SMOKEDED BACON & POTATO CHOWDER

ARTISAN GREENS SALAD

Mixed greens, cucumber, toy box tomatoes, carrot, buttermilk dressing *gf*

WATERMELON SALAD

Arugula, watermelon, radicchio, fennel, radish, feta, Tennessee basil balsamic vinaigrette

ANCIENT GRAINS

Heirloom carrots, cranberries, greens, blood orange vinaigrette *df gf v*

RIBEYE

Ancho chile demi-glace

WHITEFISH VERACRUZ

Fish of the day, capers, olives, rich tomato jus *df gf*

SMOKED BONE-IN PORK LOIN

Carolina mustard *df gf*

GRILLED ASPARAGUS & PARSNIPS

HEIRLOOM TOMATO & LOCAL RICE GRITS

SWEETS

Butterscotch pudding, dark chocolate mousse torte, red velvet cheesecake

83 per person

LUNCH | OMNI NASHVILLE HOTEL

ANY DAY | SOUTH MEETS EAST

KOREAN COLD NOODLES

Bok choy, Mandarin oranges, tiger tears steak, scallions, sweet soy vinaigrette *df gf*

SALAD

Artisan greens, dried cranberry, shaved multicolor carrots, cucumber, pickled onion, toy box tomato, fried noodles, sesame & ginger dressing *df gf*

SUSHI BAR

Nashville roll | Smoked salmon, spicy mayo, cucumber, avocado, cream cheese, togarashi

California roll | crab stick, cucumber, avocado *df gf*

Vegetable roll | asparagus, carrot, cucumber *df gf v*

Seaweed salad

Soy sauce, spicy kewpie, pickled ginger, wasabi

MAINS

Beef bulgolgi over steamed jasmine rice *df gf*

Berkshire shaved pork lo mein | Japanese cabbage, carrot, scallion, water chestnut, snow peas *df gf*

Dark cherry, orange & chili crispy duck over vegetable fried rice *df gf*

SWEETS

Chocolate red bean mochi

Purple sweet potato cotton cheesecake

Chinese fried doughnuts

83 per person

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GRAB 'N GO LUNCH

The Grab 'N Go lunch is served buffet-style with choice of bottled water or canned soda, to-go bags, and plasticware. Items are individually wrapped or placed in singular containers.

Prices are subject to a sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

ENTRÉES

PASTRAMI-RUBBED FLANK STEAK WRAP

Grilled steak, pickled red onions, aged swiss, rocket, charred poblano aioli, naan bread

CHARCOAL-ROASTED CHICKEN SALAD

Duke's mayo, spring scallions, grapes, mesclun, applewood-smoked bacon & tomato jam, baguette

BAGEL & LOX

Smoked salmon, whipped vegetable cream cheese, fried capers, pickled red onions, heirloom tomatoes, everything bagel

MUFFALETTA

Lemon & herb aioli, olive spread, fresh mozzarella, mesclun, roasted peppers, charred rustic vegetables *vg*

Two entrées | 68 per person

Three entrées | 74 per person

Pre-boxed | 8 additional per person

SIDES | CHOOSE ONE

SOUTHERN POTATO SALAD

Mustard, celery, onion, hard-boiled egg, Yukon potatoes, Duke's mayo

ORZO SALAD

Divina tomato, pickled onions, cucumber, olives *vg*

ACCOMPANIMENTS

WHOLE FRUIT

DEEP RIVER KETTLE CHIPS

Mesquite BBQ, Salted, Zesty Jalapeño

INDIVIDUALLY WRAPPED LOCAL CHRISTIE'S COOKIE



PLATED

All plated lunches are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea.

Price is based on a minimum of 20 guests. Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

SALADS | CHOOSE ONE

FRESH TOMATO & BURRATA

Heirloom tomatoes, fresh burrata, brioche crumb, Maldon sea salt, cracked pepper, mixed greens, basil vinaigrette

BABY GEM CAESAR

Romaine, pumpernickel croutons, black garlic parmesan cream, red pearl peppers, pickled red onions, creamy lemon & tellicherry dressing

PETITE GREENS

Toy box tomatoes, cucumber, carrot, radish, fennel, shaved white cheddar, dill buttermilk dressing, apple cider vinaigrette

ROASTED BEET SALAD

Braised beets, arugula, whipped feta, pistachio gremolata, honey & thyme vinaigrette *gf*

SOUTHERN THREE-BEAN SALAD

Kidney, northern & green beans, butter lettuce, bitter greens, toy box tomoatoes, cucumber, fennel, radish, sweet onion vinaigrette *df gf*

DESSERTS | CHOOSE ONE

LEMON & BLUEBERRY MILLE-FUELLE

Blueberry compote, toasted meringue

DERBY PECAN BAR

Whipped dark chocoate ganache, bourbon caramel

HUMMINGBIRD CAKE

Cream cheese icing, pineapple jam

BANANAS FOSTER CHEESECAKE

Moonshine caramel

WHITE CHOCOLATE & RASPBERRY CREAM PUFF



PLATED

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ENTRÉES | CHOOSE ONE

MARKET-FRESH WHITEFISH

Saffron rice, roasted asparagus, chimichurri carrots, veracruz sauce *df gf*

72 per person

CHILE-BRAISED BEEF SHORT RIB

Herbed risotto, seasonal vegetable, cipollini onion, tomato confit, braising jus *gf*

74 per person

ROASTED BEEF TENDERLOIN

Mashed Yukons, charred root vegetables, cask-aged wine vinegar, zucchini & Davina tomato medley, mustard seed demi-glace *gf*

79 per person

HERB SEARED JOYCE FARMS CHICKEN

Rice grits, seasonal vegetable, charred tricolor carrots, creamed chicken velouté

67 per person

GRILLED NASHVILLE HOT BBQ CHICKEN

Charred corn & roasted pepper sweet potato hash, seasonal vegetables, Carolina BBQ

72 per person



HORS D'OEUVRES

Butler-passed hors d'oeuvres available upon request. 100 per butler for up to 1 hour of service. 1 butler per 75 guests required. All hors d'oeuvres require a minimum order of 3 dozen.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

COLD

Rye & thyme gougeres | Country ham salad, celery microgreens | 9 each

Deviled egg | Mustard caviar, pickled jalapeño, Nashville hot spice *df gf* | 9 each

Whipped goat cheese & date mini toast | Cured ham, candied walnut | 9 each

Tiger tears cold noodles | Flank steak, rice noodles, pickled Fresno *df gf* | 11 each

Cauliflower ceviche | Lime, Fresno chile, cucumber, avocado, plantain chip *df gf v* | 10 each

Snow crab ancho chile gazpacho | Lump crab, cucumber, microgreens, rice cracker *df gf* | 13 each

Chilled lobster & crab roll | Brioche, chipotle aioli, microgreens | 14 each

Living garden | Pickled celery & carrot, seasonal hummus, seeds, microgreens *df gf v* | 9 each

Togarashi-spiced tuna | Sesame seeds, soy lacquer, savory mini cone | 11 each

Charcuterie jewel box | Chile-marinated manchego, serrano pepper, cured meat, olives, oil-roasted tomato *gf* | 11 each

HOT

Butter-poached lobster arancini | Panko, parmesan cream risotto, San Marzano gravy | 12 each

Mini Tennessee slider | Angus beef, comeback sauce, cheddar cheese, pickles | 11 each

Lemon zest crab dip puff pastry | Lump crabmeat, caviar, cream cheese, chives | 11 each

Hushpuppy street corn fritter | Charred corn, roasted garlic & chipotle aioli, queso | 11 each

Nashville hot chicken & pimento cheese biscuit | Pepper jelly | 10 each

Reuben slider | Rye bread, Swiss, pickled red cabbage, horseradish aioli | 12 each

Gochujang-glazed pork belly | Cilantro, pickled slaw, bao bun | 10 each

Sticky rice | Soy, ginger, kimchi, dried edamame, noir, black & white sesame, roasted mushroom *df gf v* | 9 each

Heirloom tomato tart | Tomato compote, Southern aioli, herb cheese | 9 each

Southern short rib taco | Hoecake, apple cider & chile slaw | 11 each



COLD DISPLAY STATIONS

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

IMPORTED & DOMESTIC CHEESE

Chef's selection of soft, semi-soft & hard cheeses *gf*

Dried fruits, jams, assorted nuts *df gf v*

Gourmet crackers

30 per person

ANTIPASTI BOARD

Pickled and oil-cured vegetable antipasti *df gf v*

Pimento cheese *gf*

Hummus *df gf*

Cured meats, charred bread

28 per person

CHARCUTERIE BOARD

Cured sausage, smoked meats, country pâté, local jams, pickled vegetables, grain mustard, rustic breads

30 per person

FARMER'S MARKET BOARD

Baby, carrot, zucchini, squash, olives, cauliflower, broccoli, cucumbers, toy box tomatoes, celery *df gf v*

Dill buttermilk dressing *gf*

28 per person

MUSIC CITY GREENS

Artisan greens, baby tomatoes, pickled eggs, cucumbers, seeds, dried fruits *df gf v*

Marinated white beans, maple cider vinaigrette *df gf*

Aged cheddar, applewood-smoked bacon, dill buttermilk dressing *gf*

28 per person

CHILLED SUSHI, NIGIRI & SASHIMI

California rolls, Nashville roll, vegetable roll, sliced seared togarashi-crusted tuna, wakame seaweed salad, soy sauce, pickled ginger, wasabi

MKT per person

CHILLED SEAFOOD ON SHAVED ICE

Seasonal crab claws, fried oysters & jumbo shrimp, cracked pepper mignonette *df gf*

Tennessee spice cocktail sauce, Tabasco® sauce, lemons *df gf v*

Fresh horseradish, saltines

MKT per person



HOT DISPLAY STATIONS

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

PASTA STATION

Orecchiette with Bolognese *df*

Campanelle carbonara with chicken & bacon

Radiatori pasta with San Marzano tomato sauce, sweet & spicy peppers, wilted greens, oil-cured artichoke hearts *df*

35 per person

BBQ MEAT

Smoked pork rack, Nashville spice yardbird, long bone beef rib, Nashville BBQ, Carolina mop sauce, hot sauce, Brown sugar maple baked beans, cider vinegar slaw *df gf*

Cheddar chile cornbread muffins, honey butter

45 per person

SHORT RIB TACO

Salsa verde, salsa roja, pico de gallo, serrano vinegar, pickled fresno, lime chipotle slaw, cilantro crema, corn tortillas *df gf*

Queso blanco, flour tortillas

39 per person

TENNESSEE SHRIMP & GRITS

Wiesenberger Mills grits, Gulf shrimp, country ham, southern tomato, bacon, parmesan cream sauce *gf*
38 per person

SOUTHERN LOWCOUNTRY BOIL

Fried oysters *df gf*

Seafood boil | Jumbo shrimp, crawfish, fresh corn, Red Bliss potatoes, andouille sausage *df gf*

Hushpuppy fritters

Pepper vinegar, hot sauces *df gf*

Horseradish cream *gf*

MKT per person

CHICKEN & WAFFLES

Nashville hot chicken, vanilla sugar waffles, barrel-aged maple syrup, whipped honey butter, bread & butter pickles, pickled peppers

33 per person





CARVING STATIONS

Carving & Action stations require a minimum of 20 guests and 3 stations (unless added to a reception or table menu). Attendant fee of 200 per hour, per station. Stations can be pre-carved with no attendant fee.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

SMOKED NASHVILLE HOT TURKEY

Hot turkey, black pepper & Tennessee honey aioli, bone gravy, apple & golden raisin chutney *df gf*

Jalapeño cheddar cornbread

36 per person

COMPETITION PORK & BISCUITS

BBQ spiced slow-smoked pork rack, Carolina mop sauce, classic yellow mustard potato salad *df gf*

Buttered Texas toast

38 per person

SALT-CRUSTED PRIME RIB

Prime rib, red wine demi-glace, roasted garlic lemon zested potatoes *df gf*

Black pepper horseradish crema *gf*

38 per person

ASH-SALTED BEEF TENDERLOIN

Beef tenderloin, root vegetable hash with roasted asparagus *gf*

George Dickel demi-glace *gf*

44 per person



DESSERT STATIONS

Dessert stations require a minimum of 20 guests and attendant fee of 200 per hour.

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ACTION

COUNTRY NIGHTS S'MORES

Classic & seasonal marshmallows

Graham crackers

Assorted novelty chocolate bars

32 per person

ICE CREAM PARLOR FLOAT

Classic vanilla ice cream, whipped cream, cherries, caramel, hot fudge, rainbow sprinkles, assorted vintage soda selection

32 per person

BUILD-YOUR-OWN CUSTARD TRIFLE

Butterscotch, vanilla bean & milk chocolate custards

Roasted nuts, cookie crumble, chocolate shaving, cake crumbs, peanut butter cups, seasonal berry compote, whipped cream, rainbow sprinkles

32 per person

DISPLAY

MINI DESSERTS

Chocolate Basque cheesecake with raspberry sauce

Key lime tart with toasted meringue

Pistachio cream puff with honey whip

Chocolate pot de crème

Passion fruit petit gateau

35 per person

À LA CARTE DESSERTS

Minimum order of 3 dozen per dessert

Chocolate & bourbon caramel tart | 10 each

Lemon meringue tart | 8 each

Hummingbird mousse torte | 9 each

Italian rainbow cookie | 10 each

Mango panna cotta *gf* | 9 each

Red velvet cheesecake | 8 each

Dark chocolate fudge cake *df gf v* | 10 each





RECEPTION PACKAGE

Reception package requires a minimum of 100 guests. Carving Stations can be pre-carved or chef-attended. Attendant fee of 200 per hour.

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PASSED HORS D'OURVES

RYE & THYME GOUGÈRES

Country ham salad, celery microgreens

DEVILED EGG

Mustard seed caviar, pickled jalapeño, Nashville hot spice *df gf*

MINI TENNESSEE SLIDER

Angus beef, comeback sauce, cheddar, pickles

LEMON ZEST CRAB PUFF PASTRY

Caviar, cream cheese, chives

CARVING STATIONS

SMOKED NASHVILLE HOT TURKEY

Black pepper & Tennessee honey aioli, bone gravy, cranberry & apple chutney, jalapeño & cheddar cornbread

SALT-CRUSTED PRIME RIB

Black pepper & horseradish cream, red wine demi-glace, roasted garlic & lemon zest potatoes

DISPLAY TABLES

MUSIC CITY GREENS

Artisan greens, baby tomatoes, aged cheddar, applewood-smoked bacon, pickled eggs, cucumbers, marinated white beans, seeds, dried fruits, maple cider vinaigrette, dill buttermilk dressing

CHARCUTERIE & CHEESE

Artisan cheeses, charcuterie, charred sausage, whipped pimento cheese, pickled vegetables, blackberry mustard, garlic naan, artisan crackers

SWEETS

LEMON CHEESECAKE

Lemon curd

CHOCOLATE POT DE CRÈME

RAINBOW COOKIES

130 per person



TABLES

All dinner tables are served with artisan breads & butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Minimum order of 20 guests.

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SMOKY MOUNTAIN TABLE

PETITE GREENS

Toy box tomatoes, cucumber, carrot, feta, multigrain crisp, dill buttermilk dressing, apple cider vinaigrette

ORECCHIETTE PASTA SALAD

Garbanzo beans, olives, Davina tomato, pickled vegetables, parmesan, basil vinaigrette

SOUTHERN PICKLED BEANS SALAD

Kidney, northern & green beans, butter lettuce, bitter greens, toy box tomatoes, cucumber, fennel, radish, charred sweet onion vinaigrette *df gf*

BBQ SMOKED CHICKEN

Nashville BBQ sauce, field pea succotash *df gf*

LOWCOUNTRY BOIL

Shrimp, sausage, roasted potatoes, tomato broth *df gf*

POT ROAST

Braising jus and rustic vegetables, dirty rice *df gf*

CREAMED CORN

Applewood-smoked bacon *gf*

SWEETS

Pecan bar

Sweet potato crème brûlée

Mudslide brownie trifle

100 per person

MEDITERRANEAN TABLE

CORBREAD PANZANELLA SALAD

Oil-cured tomatoes, bitter greens, cucumber, pickled onions, Asiago cheese, herb & Meyer lemon vinaigrette

GREEK SALAD

Romaine, olives, toy box tomatoes, pickled peppers, feta, pickled red onions, Greek dressing *gf*

CAPRESE SALAD

Heirloom tomatoes, fresh herbs, fresh mozzarella, basil, Georgia olive oil dressing *gf*

HARISSA-SPICED CHICKEN

Labneh, honey *gf*

WHITEFISH VERACRUZ

Fish of the day, capers, olives, veracruz *df gf*

RADIATORI PASTA

San Marzano tomato sauce, sweet & spicy peppers, wilted greens, oil-cured artichoke hearts *df*

ROASTED ASPARAGUS

Georgia olive oil *df gf*

LEMON-ZEST & MERQUÉN MARBLE POTATOES

SWEETS

Baklava, blood orange olive oil cake, honey yogurt mousse

98 per person



TABLES

All dinner tables are served with freshly baked artisan breads & butter, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum 20 guests.

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NASHVILLE CLASSIC CHOPPED GREENS

Romaine, bitter greens, cucumber, pickled green beans, radish, applewood-smoked bacon, Tennessee cheddar, green goddess dressing & maple cider vinaigrette *gf*

GOLDEN RAISIN SLAW

Creamy apple cider vinaigrette, carrots, red cabbage *df gf*

THE PIT

House-smoked brisket, Nashville BBQ *df gf*

Brined & smoked Berkshire bone-in pork loin, Carolina mop sauce *df gf*

Smoked Nashville spice yardbird (white & dark), Memphis sweet BBQ sauce *df gf*

SIDES

Bacon and Brussels sprouts, maple mustard vinaigrette *df gf*

Braised white beans, stewed tomatoes and collard greens *df gf*

Southern mac n' cheese

SWEETS

Flourless Tennessee mud pie, cinnamon whipped cream

Caramelized white chocolate & bourbon custard tart, toasted meringue

Ambrosia | Fruit cocktail, marshmallow, coconut *gf*
100 per person

THE BELLE MEADE

CORN, BACON & POTATO CHOWDER

ARTISAN GREEN SALAD

Mixed greens, cucumber, toy box tomato, carrot, buttermilk dressing *gf*

BLUEBERRY & BITTER GREENS

Arugula, blueberries, radicchio, fennel, radish, feta, Tennessee basil balsamic vinaigrette *gf*

ANCIENT GRAINS

Heirloom carrots, cranberries, greens, blood orange vinaigrette *df gf*

HICKORY-SMOKED BEEF RIBEYE

Ancho chile demi-glace *df gf*

SOUTHERN SHRIMP & GRITS

Garden tomato cream sauce, charred corn, applewood-smoked bacon, wilted greens *gf*

BONE-IN BERKSHIRE PORK LOIN

Carolin mustard bbq sauce *df gf*

ROOT VEGETABLES

Shallot chimichurri *df gf*

TWICE BAKED POTATOES

Herb scented duck confit, herloom potatoes, citrus zest *df gf*

SWEETS

Butterscotch pudding, passion fruit petite gateau, red velvet cheesecake

102 per person



PLATED DINNER

All plated dinners are served with freshly baked artisan breads & butter, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum order of 20 guests. Pricing for additional courses and customization available upon request.

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SOUPS

Black garlic & exotic mushroom cream bisque | Crispy leeks, citrus farmer cheese *gf*

Farmers market tomato soup | Whipped ricotta, basil oil *gf*

Butternut squash | Chile-spiced pepitas, root vegetable, greek yogurt *gf*

Lobster bisque | Charred corn, smoked tomato salsa *gf*

SALADS

Fresh tomato & burrata | Heirloom tomatoes, fresh burrata, brioche crumb, Maldon sea salt, cracked pepper, watercress, mixed greens, basil vinaigrette

Baby gem Caesar | Romaine, pumpernickel croutons, black garlic parmesan cream, red pearl peppers, pickled red onions, creamy lemon & tellicherry dressing *df gf*

Petite greens | Toy box tomatoes, cucumber, carrot, radish, fennel, shaved white cheddar, dill buttermilk dressing, apple cider vinaigrette *gf*

Roasted beet salad | Braised beets, arugula, whipped feta, pistachio gremolata, honey & thyme vinaigrette

Southern 3-bean salad | Kidney, northern & green beans, butter lettuce, bitte greens, toy box tomatoes, cucumber, fennel, radish, charred sweet onion vinaigrette *df gf*

DESSERTS | CHOOSE ONE

CHOCOLATE & RUM Caramel Tart

Cinnamon whipped cream, caramel sauce

BLACK VELVET CAKE

Dark chocolate ganache, orange curd, blood orange curd

PEACH & BLUEBERRY CAKE

Peach frangipane, blueberry jam

ANGEL FOOD CAKE

Fruit accents, blackberry caviar, black current curd

FOURLESS DARK CHOCOLATE CAKE

Red wine-poached pear, pistachio Florentine cookie, vanilla bean anglaise

LEMON CHEESECAKE BOMB

Lemon curd, frosted berries, raspberry gel



PLATED DINNER

Select one entrée option. All plated dinners are served with freshly baked artisan breads & butter, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum order of 20 guests. Pricing for additional courses and customization available upon request.

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SINGLE ENTRÉES

TUSCAN ROASTED CHICKEN

Mushroom, tomato & pepper ragout, aged parmesan rice grits, haricots vert, lemon-scented reduction *gf*

92 per person

HERB SEARED CHICKEN

Joyce farms chicken, roasted squash, asparagus, duck fat confit twice baked marble potatoes, cream chicken demi with mustard seed caviar *gf*

95 per person

SALMON ALA VERACRUZ ANA

Saffron rice, olives, tomato, pearl onions, seasonal vegetable *df gf*

96 per person

BRAISED OSSO BUCCO

White bean cassoulet, romano cheese polenta, pink peppercorn poached fennel, charred radicchio, chimichurri roasted root vegetable, rich tomoato broth

102 per person

SEARED FILET MIGNON

Chive & crème fraîche duchess potatoes, roasted asparagus, red wine jus, seasonal vegetables *gf*

108 per person

BRAISED SHORT RIB

Charred cauliflower, hominy, red pepper romesco, creamy mushroom risotto, braising jus *gf*

99 per person

DUO ENTRÉES

GRILLED CHICKEN & SEARED SALMON

Saffron rice, seasonal vegetables, balsamic cipollini, Veracruz sauce, charred corn salsa *df gf*

120 per person

ANCHO-BRAISED SHORT RIB & AVOCADO OIL-POACHED SHRIMP

Charred squash, oil-cured tomato, Yukon & plantain mash, chili braising jus *gf*

122 per person

SEARED TENDERLOIN & HERB CHICKEN

Beet purée, lemon-scented marble potatoes, mushroom & smoked tomato ragu, charred tricolor carrots *df gf*

125 per person

PETITE FILET & SEARED CRAB CAKE

Roasted asparagus, garlic mashed potatoes, piquillo pepper, red wine demi-glace

127 per person



NON-ALCOHOLIC BEVERAGES

Prices are subject to sales tax of 9.75% and taxable service charge of 26%. All menus and prices are subject to change.

À LA CARTE BEVERAGES

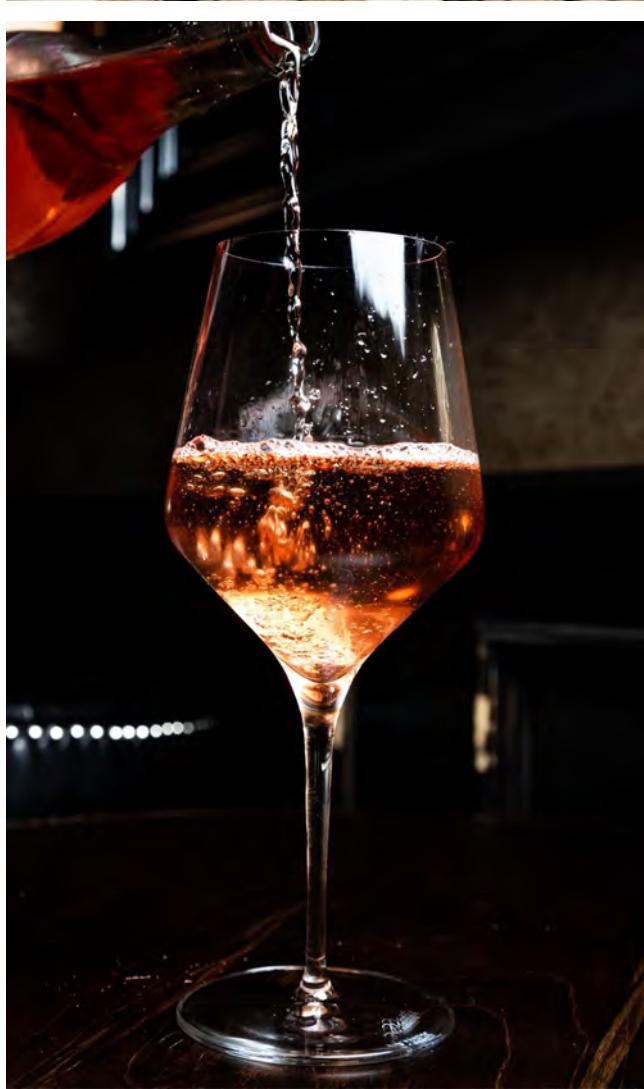
- Assorted soft drinks | 8 each
- Still & sparkling bottled waters | 8 each
- Pure Life water | 10 each
- Acqua Panna natural spring water | 11 each
- S.Pellegrino sparkling mineral water | 11 each
- S.Pellegrino Essenza flavored sparkling mineral water | 12 each
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 10 each
- Naked fruit juices & smoothies | 10 each
- Coconut water | 10 each
- Red Bull | Energy Drink or Sugarfree | 10 each
- Assorted Kohana canned coffee drinks | 11 each

BY THE GALLON BEVERAGES

- Stance regular or decaffeinated coffee | 115 per gallon
- Assorted Numi hot teas | 115 per gallon
- Classic black iced tea | 115 per gallon
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 108 per gallon
- Sparkling fruit punch | 108 per gallon
- Classic or raspberry lemonade | 108 per gallon
- Infused spa water | Citrus & mint or berry & basil | 90 per gallon

BEVERAGE PACKAGE

- Stance regular & decaffeinated coffee
- Iced tea
- Assorted Numi hot teas
- Assorted Coca Cola® soft drinks
- Bottled still water
- Sparkling water per person
- Full day (8 hours) | 56 per person
- Half-day (4 hours) | 40 per person



BAR - BEER & WINE OFFERINGS

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per-drink charges based on consumption.

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BEER

DOMESTIC

- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Hosted bar | 9 per drink
- Cash bar | 10 per drink

PREMIUM

- Corona Extra
- Stella Artois
- Hap & Harry's Lager
- Yazoo Hop Perfect IPA
- Tennessee Brew Works Extra Easy Amber
- High Noon Vodka Seltzer
- Heineken 0.0 Non-Alcoholic
- Hosted bar | 11 per drink
- Cash bar | 13 per drink

WINE OFFERINGS

TIER ONE

- Bulletin Place | South Eastern Australia | Sauvignon blanc, chardonnay, merlot, cabernet sauvignon
- Campo Viejo | Spain | Brut cava
- Hosted bar | 14 per drink
- Cash bar | 16 per drink

TIER TWO

- Wente Hayes Ranch | CA | Rosé, chardonnay, merlot, cabernet sauvignon
- Hosted bar | 16 per drink
- Campo Viejo | Spain | Brut cava
- Cash bar | 18 per drink

TIER THREE

- Decoy by Duckhorn | CA | Rosé, sauvignon blanc, chardonnay, pinot noir, merlot, cabernet sauvignon
- Schramsberg Mirabelle | CA | Brut sparkling
- Hosted bar | 18 per drink
- Cash bar | 20 per drink

Ask your service manager for tableside wine bottle pricing



SPIRITS SELECTION

Bartender required at 200 per bartender, with one bartender per 100 guests. Hosted bar per-drink charges based on consumption. Package bars include selected liquor tier, tier 1 wine, domestic & premium beer, assorted soft drinks, bottled water, and juices. Cash bars require an additional 100 cashier fee and 500 minimum spend. Prices are subject to sales tax of 9.75%, TN alcohol tax of 18% and taxable service charge of 26%. All menus and prices are subject to change.

LIQUOR OFFERINGS

CALL BRANDS

Vodka | Pickers
Gin | Seagram's
Tequila | Sauza Blanco
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Hosted bar | 13 per drink
Cash bar | 15 per drink

PREMIUM BRANDS

Vodka | Absolut
Gin | Beefeater
Tequila | Milagro Silver
Rum | Bacardí[®]
Bourbon | Old Forester
Whiskey | George Dickel No. 12
Scotch | Johnnie Walker Red Label
Cognac | Hennessy VS
Hosted bar | 15 per drink
Cash bar | 17 per drink

CRAFT BRANDS

Vodka | Tito's Handmade
Gin | The Botanist
Tequila | Patron Silver
Bourbon | Maker's Mark
Rum | Sailor Jerry Spiced
Whiskey | Gentleman Jack
Scotch | Monkey Shoulder
Cognac | Hennessy VSOP
Hosted bar | 17 per drink
Cash bar | 19 per drink

CORDIALS

Baileys Irish Cream
Kahlúa Mexican coffee liqueur
Disaronno Originale Italian amaretto
Grand Marnier
Hosted bar | 15 per drink
Cash bar | 16 per drink

SINGLE BARREL SELECT

Nashville Barrel Company single barrel bourbon
Jack Daniel's single barrel TN whiskey
George Dickel single barrel TN whiskey
Hosted bar | 19 per drink
Cash bar | 22 per drink

PACKAGE PRICING

CALL BRANDS

One hour | 32 per person
Two hours | 50 per person
Each additional hour | 15 per person

PREMIUM BRANDS

One hour | 36 per person
Two hours | 55 per person
Each additional hour | 16 per person

CRAFT BRANDS

One hour | 40 per person
Two hours | 60 per person
Each additional hour | 18 per person



BAR MIXOLOGY

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per-drink charges based on consumption. Prices are subject to sales tax of 9.75%, TN alcohol tax of 18% and taxable service charge of 26%. All menus and prices are subject to change.

OMNI SIGNATURE COCKTAILS

add 2 per person to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey, blood orange-guava Barmalade, Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour, Angostura Bitters

10 per drink

TOP SHELF OLD FASHIONED

Nashville Barrel Company bourbon, orange & Angostura bitters, simple syrup, orange peel, cherry

18 per drink

NASHVILLE SIGNATURE COCKTAILS

NASHVILLE 75

Corsair gin, St-Germain elderflower liqueur, fresh lemon, simple syrup, brut champagne, lemon peel
16 per drink

TENNESSEE TWO STEP

Pickers blood orange vodka, peach schnapps, fresh lime, simple syrup
16 per drink

LYNCHBURG LEMONADE

Jack Daniels, triple sec, fresh lemon, simple syrup, Sprite lemon wedge
17 per drink

SOUTHERN DRAWL

Espolòn silver tequila, fresh lime, fresh grapefruit, simple syrup, grapefruit soda, lime wedge
17 per drink



EVENT GUIDELINES

FOOD AND BEVERAGE POLICIES

1. The Omni Nashville does not allow any food or beverage to be brought into the hotel by guests due to city, state, health and liquor laws. The Omni Nashville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the Omni Nashville Hotel.
2. All food and beverage must be purchased through the Omni Nashville Hotel for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. The Omni Nashville Hotel will purchase any reasonable special items or products from a licensed approved vendor. All kosher, gluten-friendly or specialty products must be guaranteed 7 days prior to the event.
3. Omni Nashville, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Control Board regulations. It is our policy, therefore, that all alcoholic beverages must be supplied by the Hotel.
4. All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Omni Nashville reserves the right to make a product substitution in the case that the factors listed above deem the product availability out of our reasonable control.

GUARANTEES

1. A 5-business-day guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 AM Central Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00 AM Central Standard Time on the preceding Friday.
2. All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by the Omni Nashville. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.
3. Omni Nashville reserves the right to add a 100 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 5 business days prior to the group arrival. The menu selection for a pop-up event will be decided by the Omni Nashville and cannot be changed within this 5 business day time-frame unless approval from the Omni Nashville Executive Chef or Banquet Chef has been granted.



EVENT GUIDELINES

MENU STANDARDS

1. A minimum of twenty (20) guests are required for a plated breakfast, lunch or dinner. All buffets with a guarantee under twenty-five (25) guests are subject to a 100 setup fee. All buffets with a guarantee under fifteen (15) guests are subject to a 200 setup fee.
2. All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.
3. Breaks are designed for 30 minutes of service. Breakfast and Lunch Buffets and Reception Stations are designed for 1.5 hours of service. All Dinner Buffets are designed for 2 hours of service. Additional fees will apply for requests to exceed these standards.
4. A maximum of three entrée options, to include a vegetarian selection, 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. A per entrée guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with placecards.
5. The kitchen will prepare a maximum of 3% over guarantee.
6. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
7. A bartender is required for all receptions. One bartender is required per 100 guests for all hosted bars at a cost of 200 per bartender. One cashier is required for every 2 cash bars at a cost of 100 per cashier.





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