

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$71 per guest. Minimum Order of 20 guests on all breakfast buffets, except for Continental Breakfast. A charge of \$5 per guest will be added for groups less than 20 guests.

LOUISVILLE TO NASHVILLE - MONDAY

Orange, Cranberry and Grapefruit Juices

Whole Bananas and Fresh Cut Seasonal Fruits & Berries **VGN**

Peach Cobbler Loaves (V), Gluten Free Blueberry Muffin (GF, V),
Butter Croissants (V)
Butter and Seasonal Fruit Preserves

Berry Cheesecake Parfait, Granola, Mixed Berries, Graham Cracker
Bite **V**

Steel Cut Oats, Brown Sugar, Dried Apples, Toasted Sliced
Almonds **VGN CN**

Breakfast Selections:

Cage Free Scrambled Eggs, Kenny's Cheddar (GF) House Turkey
Sausage Patty (GF, DF) Pecanwood Smoked Bacon (GF, DF)
Fingerling Hash Browns (V, GF)

Coffee, Decaffeinated Coffee & Metz Tea

Strawberry, Mint Infused Water **VGN**

\$63 Per Guest

CHATTANOOGA CHOO-CHOO - WEDNESDAY & SUNDAY

Orange, Carrot-Orange and Cranberry Juices

Whole Bananas, Fresh Cut Seasonal Fruits and Berries **VGN**

Gluten Free Mixed Summer Berry Loaves (GF, V), Vanilla-Bean
Orange Cinnamon Buns (V), Butter Croissants (V)
Butter and Preserves

Pineapple Chia Seed Pudding, Toasted Coconut, Pistachio **DF GF**

Steel Cut Oats, Brown Sugar, Dried Apples, Toasted Sliced
Almonds **VGN CN**

GRAND CENTRAL - TUESDAY & SATURDAY

Orange, Cranberry and Tomato Juices

Whole Bananas and Fresh Cut Seasonal Fruits and Berries **VGN**

Gluten Free Banana Nut Muffins (GF, V, Nuts), Chocolate
Croissants (V), Butter Croissants (V)
Butter and Seasonal Fruit Preserves

Banana Pudding Parfait, Nilla Wafers, Granola, Banana Chips,
Strawberry **V**

Steel Cut Oats, Brown Sugar, Dried Apples, Toasted Sliced
Almonds **VGN CN**

Breakfast Selections:

Cage-Free Scrambled Eggs, Ricotta and Chive (GF) House Pork
Sausage Patty (GF, DF) Pecanwood Smoked Bacon (GF,
DF) Garden Herb Red Skillet Potatoes (V, GF)

Coffee, Decaffeinated Coffee & Metz Tea

Lemon, Thyme Infused Water **VGN**

\$63 Per Guest

THE RAIL CAR - THURSDAY

Orange, Cranberry, Pineapple Juices

Whole Bananas and Fresh Cut Seasonal Fruits and Berries **VGN**

Gluten Free Chocolate Raspberry Muffin (GF, V), Lemon Sugar
Donut Holes (V), Butter Croissants (V)
Butter and Seasonal Fruit Preserves

Black Forest Yogurt Parfait, Luxardo Cherries, Cookie Crumble,
Granola, Whipped Vanilla Cream **V**

Steel Cut Oats, Brown Sugar, Dried Apples, Toasted Sliced
Almonds **VGN CN**

Breakfast Selections:

Cage-Free Scrambled Eggs Sautéed Spinach, Sun Dried Tomatoes and Goat Cheese (GF) Maple Bourbon Glaze City Ham (DF) House Turkey Sausage Patty (GF, DF) Marble Potato Medley, Herbs, Sea Salt (W, GF)

Coffee, Decaffeinated Coffee & Metz Tea

Cucumber, Basil Infused Water **VGN**

\$63 Per Guest

WELL-BEING - FRIDAY

Orange, Cranberry and V-8 Blend Juices

Whole Bananas and Fresh Cut Seasonal Fruits and Berries **VGN**

GF Chocolate Chip Banana Nut Loaves (V, Nuts), Strawberry Sugar Donut Holes (V) , Butter Croissants (V) Butter and Seasonal Fruit Preserves

Ambrosia Yogurt Parfait, Dried Fruit, Granola **V**

Steel-Cut Oatmeal with Dried Apples, Brown Sugar, Honey, Toasted Sliced Almonds **VGN CN**

Breakfast Selections:

Egg White Wraps with Tomatoes, Spinach and White Cheddar (GF, V) Turkey Sausage Patty (GF, DF) Ancient Grain Savory Vegetable Bake (W) Herb Roasted Sweet Potato (W, GF, DF)

Coffee, Decaffeinated Coffee & Metz Tea

Strawberry, and Lime Infused Water **VGN**

\$63 Per Guest

Breakfast Selection:

Cage Free Scrambled Eggs with Chives (D) Chicken Apple Sausage Patty (GF, DF) Pecanwood Smoked Bacon (GF, DF) Red Potatoes, Herb Butter & Leek Confit (GF, V)

Coffee, Decaffeinated Coffee & Metz Tea

Rosemary and Orange Infused Water **VGN**

\$63 Per Guest

CONTINENTAL - ALL DAYS

Selection of Daily Chilled Juices of the Day

Whole Bananas, Fresh Cut Seasonal Fruits and Berries **VGN**

Lemon Poppyseed Overnight Oats, Blueberry, Macadamia Nut **V**

Strawberry Yogurt Parfait, House Oat Granola **V**

Daily Selection of Croissant, Muffin or Breakfast Loaves and Gluten Free Bread

Butter and Seasonal Fruit Preserves

Coffee, Decaffeinated Coffee & Metz Tea

Daily Selection of Infused Water

\$46 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menus are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Continental Breakfast and the minimum order at 75% or more of the guarantee for the meal.

BURRITOS, SANDWICHES AND WRAPS

Scrambled Cage-Free Eggs, Chorizo, Potato, Pepper Jack, Pico De Gallo, Flour Tortilla (D,G) (Chorizo Optional)

English Muffin Breakfast Sandwich; Egg White, Sautéed Spinach, Roasted Heirloom Tomatoes, Swiss Cheese **V**

Sausage and Biscuit, House Pork Sausage Patty, Cage-Free Egg, Cheddar Cheese

Fried Southern Spiced Chicken, Pickle, Smoked Paprika Aioli on Brioche

Multi-Grain Ham and Cheese Croissant- Tennessee Country Ham, Fried, Sorghum, Dijon, Gruyere Cheese

Caprese Spinach Croissant- Tomato, Basil, Balsamic Glaze, Spinach, Mozzarella **V**

Vegan Burrito - "Just Egg", Black Bean, Peppers, Mushrooms, Onions **VGN**

\$15 Per Guest

MORE FAVORITES!

Farm Fresh Peeled Hard-Boiled Eggs | \$62 Per Dozen

Assorted Hot Sauces, Tajin™ Spice, Everything Bagel Spice, Sea Salt, and Pepper Grinder (V)

Multi Grain Toast with Smashed Avocado with Preserved Lemon, Balsamic Tomatoes, Quinoa Crunch **VGN** | \$15 Per Guest

Shelton Farms Grits Slow Cooked with Butter and Aged Cheddar, Whipped Butter, Hot Sauce, Sugar, Agave & Maple Syrup on the Side (D, V) **V** | \$13 Per Guest

Fresh Baked Biscuit and Gravy Station | \$18 Per Guest

Buttermilk Biscuit, Everything Seasoning Biscuits (V) House Pork Sausage Gravy Wild Mushroom Gravy (V) Creole Shrimp Gravy Accompanied by Whipped Butter

Assorted Cereal, Honey, Selection of Milk and Almond Milk | \$9 Per Guest

Hot Smoked Faroe Island Salmon, Bagel Crisp, Horseradish Crème, Capers, Tomato, Onion, Hard Boiled Egg, Parsley **DF** | \$22 Per Guest

Buckwheat Pancakes with Blueberry Compote and Warm Nutmeg Honey, Whipped Butter | \$12 Per Guest

Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter **V** | \$12 Per Guest

Sweet Belgian Waffle Hash, Shagbark Syrup, Dried Fruit and Nuts, Powdered Sugar **V** | \$12 Per Guest

BREAKFAST STATIONS

Chef/Attendant Fee - \$150 for up to 3 Hours

Eggs and Omelets Your Way - Chef Required | \$24 Per Guest
Farm Cage- Free Eggs Made to Order with Choice of: Cured Ham, House Pork and Chicken Sausages, Onion, Peppers, Pecan Smoked Bacon, Mushrooms, Spinach, Asparagus, Tomatoes, Green Onion, Pico de Gallo, Cheddar, Feta, Swiss and Cheddar Cheeses Minimum Order for 30 Guests.

Sweet and Savory Crepe Station - Chef Required | \$22 Per Guest
Savory - Smoked Salmon, Balsamic Red Onions, Tomatoes, Dill Cream Cheese
Savory - Sautéed Mushrooms, Spinach, Roasted Tomatoes, Goat Cheese, Creamy Pesto
Sweet - Nutella, Strawberry, Blueberry Compote

Cinnamon Roll Casserole with Maple Syrup, Candied Pecans, Powdered Sugar **V** | \$12 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menus are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Breakfast Plated

All plated breakfast menus include Chilled Juice, freshly brewed Royal Cup Coffee, selection of Metz Teas, and Accoutrements

PLATED BREAKFAST

Breakfast includes Selection of bakeries, butter, preserves, coffee and tea. Planners' choice of one Starter and one Entree

\$50 *Per Guest*

STARTER

Greek Yogurt Parfait, House Made Granola, Mixed Berries and Local Honey **V**

Seasonal Sliced Fruit and Berries with Honey Ricotta **V**

Multi Grain Toast with Smashed Avocado with Preserved Lemon, Radish, Cucumbers, Balsamic Tomatoes and Quinoa Crunch **DF V**

Lemon Poppyseed Overnight Oats, Blueberry Macadamia Nut **V**

ENTREE SELECTIONS

The Classic

Soft Cage-Free Scrambled Egg, Creme Fraiche, House Chicken Sausage Patty, Hash Brown Casserole, Roasted Tomatoes Provençal, Biscuit

Baja

Breakfast Burrito, Chorizo, Spiced Potatoes, Scramble Eggs, Pico de Gallo, Guajillo Chile Gravy, White Cheddar

Lean **V**

Egg White Frittata, Asparagus, Heirloom Tomato, Tennessee Feta, Citrus and Frisee Salad

Caramelized Peach French Toast **V**

Praline Pecan, Whipped Mint Mascarpone, Maple Syrup

Smoked Salmon Benedict

Poached Eggs, Asparagus, Tomato Hollandaise, Smashed Fingerling Potatoes

Grain Power Bowl

Farro, House Chicken Sausage, Peppers, Scrambled Egg, Tomato-Onion Jam, Everything Bagel Spice, Chipotle Aioli

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menus are Valid until September 30, 2025. Pricing may change based on availability and

market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Morning Break

Each Coffee Break is based on 30 Minutes of Service. One Hour of Service is an additional \$10 per guest.

BRAIN POWER

Root Power – Beet, Carrot, Cucumber, Ginger, Mint, Lemon **VGN GF**

Refresh – Celery, Pineapple, Spinach, Apple, Lime, Thyme **VGN GF**

Matcha Madeleines **V**

Superfood Dark Chocolate Bark **V GF CN**

Iced Green Tea

\$30 Per Guest

FRUIT STAND

Kiwi, Lime, Blackberry Parfait **V**

Seasonal Fruit Kababs **VGN GF**

Whole Fruit **VGN GF**

Seasonal Fruit Tart **VGN V GF**

Iced Fruit Tea and Strawberry Lemonade

\$28 Per Guest

WELLNESS

House-made Trail Mix **V CN**

Hummus and Crudité **VGN**

Very Berry White Chocolate Bark **V**

Protein Skewers **GF**

\$30 Per Guest

BOOZY DONUTS

Watermelon Mojito, Basil Lemonade, Pina Colada (Alcohol) **V**

Selection of Whole Seasonal Fruits

\$28 Per Guest

PROTEIN FIX

Protein Shake; Peanut Butter, Banana, Raspberries, Blueberries, Pepitas, Cocoa Powder, Coconut Milk **V GF**

think! Snack Bar

Almond Peanut Butter Bites **V CN**

Raspberry Financier **V**

\$28 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Afternoon Break

Each Coffee Break is based on 30 Minutes of Service. One Hour of Service is an additional \$10 per guest.

TOAST-IT

Brie Toast, Roasted Mushrooms, Crispy Prosciutto, Quinoa, Cress, Chive

Hummus Toast, Heirloom Tomatoes, Cucumber, Torn Basil, Balsamic Reduction, Olive Oil, Everything Bagel Seasoning **VGN**

Egg Salad Toast, Cream Cheese, Grated Hard Boiled Egg, Cornichons, Red Onion, Dill, Tobiko Caviar

\$32 Per Guest

AT THE BORDER

Tortilla Chips, Salsa, Guacamole, Pico, Oregano Verde, Queso

Cheese Empanada, Habanero Cremosa

Cinnamon-Sugar Churros with Spiced Chocolate Sauce and Caramel Sauce **V**

\$28 Per Guest

NASHVILLE FRENCH CAFE

Strawberry Lemon Madeleines **V**

Mini Orange-Lavender Profiteroles **V**

Assorted Macarons **V CN**

Country Ham, Brie Cheese with Dijonnaise on Baguette

\$28 Per Guest

NASH -NOSH

Assorted Kernels Popcorn

Maple-Black Peppercorn Benton Bacon **DF GF**

House-Made Biscuits (G, D) with The Nashville Jam Co. Jam: Blackberry, Peach Habanero and Blueberry

Locally Sourced Nashville Cold Brew

\$30 Per Guest

POWER JARS

Poached Salmon, Arugula, Tomato, Potato, Hard Boil Egg, Everything Spice **DF GF**

Spiced Chicken, Hummus, Kale, Quinoa, Crispy Chickpeas, Chipotle Aioli **DF GF**

Farro with Kale Pesto, Eggplant Caponata, Whipped Ricotta, Pine Nuts **V**

Roasted Mushrooms, Quinoa, Black Beans, Spiced Carrot Pico, Avocado Pepitas **VGN**

\$32

BLAST FROM THE PAST

Cookies and Cream Bark **V**

Fruity Pebble Crunch Cookies **V**

Gluten Free Cosmic Brownies **V GF**

Oatmeal Cremepie Cookie Sandwiches **V**

\$28 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Fresh Bakeries | \$75 Per Dozen

Includes Menu of The Day Daily Selection of Croissants, Breakfast Loaves, Muffins, Butter, and Preserves

Assorted Danish | \$75 Per Dozen

Includes Apple, Strawberry, Cherry, and Mango

Assorted H&H® Bagels; Plain, Everything and Blueberry | \$75 Per Dozen

Served with Cream Cheese, Butter, Jams and Jellies

House-Made Biscuits | \$75 Per Dozen

with Nashville The Jam Co. Jams; Blackberry, Peach Habanero and Blueberry

Freshly Baked Cookies | \$75 Per Dozen

Includes Chocolate Chip, Oatmeal, and Snickerdoodle (V)

Bars | \$75 Per Dozen

Includes Gluten Free Chocolate Brownies (GF, V), PB&J Blondies (CN, V), and White Chocolate Cherry Almond Bars (CN, V)

Selection of House Baked Cupcakes | \$76 Per Dozen

Vanilla Bean Cupcake with Vanilla Bean Frosting (V) Chocolate Cupcake with Chocolate Frosting and Salted Caramel (V) Hummingbird Cupcake with Cream Cheese Frosting (CN, V)
Minimum Order of (1) Dozen Per Flavor

SNACKS

Assorted Whole Fruits | \$7 Each

Includes Seasonal Whole Fruits Based on Availability

Assorted Seasonal Cut Fruits | \$8.5 Per Guest

Includes Seasonal Cut Fruits and Berries Based on Availability

Individual Flavored Greek Yogurt | \$8 Each

House Made Yogurt Parfait | \$9 Each

Layered Yogurt, Seasonal Berries Compote, and Homemade Granola

Energy Bars | \$8 Each

Includes Assorted Selections of Bobo and Awake Bites

Granola and Nutbars | \$9 Each

Assorted Selection of Nature Valley and Kind Bars

Individual Bag Snacks | \$9 Each

Assorted Bagged Chips, Nuts, Trail Mix, and Pretzels

Kernels Popcorn | \$9.50 Each

Candy Bars | \$7 Each

Assorted Selections of Mars and Hershey Candy, Haribo Gummy Bears

Individual Bags of Beef Jerky | \$10 Each

House Made Seasonal Mousse Popsicles | \$75 Per Dozen

Banana Pudding Pop, Cocoa Crumble Pop (GF), and Matcha Latte Pop (GF)

Tomato Salsa and Tortilla Chips | \$14 Guest

Roasted Red Pepper Hummus and Toasted Pita Bread | \$11 Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Freshly Brewed Coffee and Tea | \$126 Per Gallon

Royal Cut Regular, Decaffeinated Coffee and Metz Tea

House-Made Cold Brew with Assorted Milks and Flavor Enhancements | \$140 Per Gallon

House- Made Sweetened or Unsweetened Iced Tea | \$88 Per Gallon

Available with Peach or Blueberry Flavor

STILL WATER & SPARKLING WATER

Still and Sparkling Water | \$9 Each

Still & Sparkling Water - Sustainable Packaged | \$12 Each

House Made Infused Water | \$76 Per Gallon

Select Preferred Flavor Lime, Watermelon, Mint Orange, ThymeLemon, BasilCucumber, Ginger

LaCroix Flavored Sparkling Water | \$10 Each

Coconut Water | \$10 Each

Vitamin Water | \$10 Each

SOFT DRINKS

Coke, Diet Coke, and Sprite | \$9 Each

Dr Pepper Regular and Diet | \$9.5 Each

SPECIALTY BOTTLED BEVERAGES

Iced Tea | \$9.5 Each

Gatorade | \$10 Each

Red Bull | \$12 Each

Lemonade | \$9.50 Each

AND MORE

Assorted Juices | \$96 Per Gallon

Orange, Apple, Cranberry, Grapefruit and V8

Iced Green Tea | \$96 Per Gallon

Kombucha Soda | \$11 Each

Assorted Raspberry, Mango, Strawberry Lemonade

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Beverage Packages

ALL DAY PACKAGE BREAK

House Made Unsweetened Iced Tea

Still and Sparkling Water

Coke Products Regular and Diet

Coffee, Decaffeinated Coffee, Metz Teas

\$62 Per Guest

HALF DAY BEVERAGE BREAK

House Made Unsweetened Iced Tea

Still and Sparkling Water

Coke Products Regular and Diet

Coffee, Decaffeinated Coffee, Metz Teas

\$48 Per Guest

null

Lunch Buffet of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$86 per guest. Minimum Order of 20 guests on all Lunch Buffets, except for Build Your Own Salad Bar. A charge of \$5 per guest will be added for groups less than 20 guests. All lunches include an Assortment of beverages Iced Tea, Coffee & Tea Service

MID-STATE OSTERIA - MONDAY

Pasta Fagioli (V, DF), Pesto Rustic Croutons (V) **V**

Genoa Greens Salad, Mixed Greens, Chickpea, Peddapew Pepper, Salami, Artichoke, Asiago, Red Wine Vinaigrette **GF**

Haricot Vert with Potatoes, Red Onion, Roasted Tomatoes, Olives, Lemon Herb Vinaigrette **DF GF**

Rosemary Focaccia with Olive Oil and Pesto

Chicken all'Arrabbiata, Calabrian Chili, Torched Burrata **GF**

Beef Tagliata, Arugula, Charred Tomato, Balsamic, Parmesan **GF**

Vegetable Penne alla Vodka Rose', Asparagus, Cremini Mushroom, Sun-Dried Tomatoes **V**

Brussel Sprout, Parmesan, Lemon Oil **V**

Ricotta Orange Pistachio Cannoli **V**

Amarena Cherry Mousse **GF**

\$78 Per person

TENNESSEE BAJA - TUESDAY AND SATURDAY

Vegan Pozole Rojo (V), Cabbage and Pasilla Sour Cream (GF, V)

Baja Salad; Romaine, Radish, Tomato, Shaved Sweet Peppers, Tortilla Strips, Prickly Pear Vinaigrette **VGN GF**

Mexican Bean Salad; Black Beans, Mixed Pepper, Corn, Red Onion, Jicama, Cilantro, Lime, Oaxaca, Avocado Crema **V GF**

Flautas de Pollo **GF**

Chipotle Sirloin Steak Carne Asada, Salsa Macha **DF GF**

Accompanied by Flour Tortillas, Shredded Lettuce, Cotija, Pico De Gallo, Sour Cream

Cholula and Valentina Hot Sauces

Arroz Mexicano **VGN**

Esquites Street Corn, Ancho Aioli, Grated Parmesan, Lime, Aleppo, Chive **V GF**

Dulce de Leche Alfajores **V**

ATHENS OF THE SOUTH - WEDNESDAY

Smokey Red Lentil Soup (W), Pita Chips (W) **VGN**

Greek Caesar, Romaine, Kalamata Olives, Feta Cheese, Crispy Prosciutto, Pepperoncini's, Caesar Dressing **GF**

Quinoa Tabbouleh Salad – Red Pepper, Cucumber, Tomatoes, Red Onion, Parsley, Lemon, Mint **VGN**

Seared Salmon, Sautéed Garlic, Onions, Asparagus Salad, Romesco **DF GF CN**

Tuscan Short Ribs, Artichoke, Tomato, Kalamata Olive, Chermoula **DF GF**

Harvested Mushroom Orzo Risotto, Smokey Red Chimichurri **V**

Olive Oil Crushed Fingerling Potatoes with Green Onion **VGN**

Roasted Carrots, Green Tahini Sauce **VGN**

Baklava Citrus Bar **V GF**

Honey Goat Cheese Cheesecake **V**

\$78 Per Guest

EAST MEETS SOUTH - FRIDAY

Hot and Sour Soup (W), Crispy Chow Mein Noodle (DF)

Buckwheat Noodle Salad – Snap Pea, Spring Onion, Roasted Tomato, Daikon Radish, Local Honey, Rice Vinegar and Sesame Oil **DF V**

Marinated Cucumber Salad, Bell Pepper, Sprouts, Shoyu **VGN**

Cashew Chicken, Onions, Red Eye Chilis **CN**

Ginger Beef, Bean Sprout and Gochujang BBQ **DF**

Kimchi Fried Rice, with Egg, Carrot, Pea, Scallions **V**

Mango Tajin Mousse **GF**

\$78 Per person

SMOKE HOUSE B-B-Q - THURSDAY

Corn and Potato Chowder **V**

Chopped Wedge, Cucumber, Farmers Tomatoes, Carrot, Crouton, (V) Bleu Cheese Dressing (D, G) and House Vinaigrette (W)

Broccoli Slaw, Honey Yogurt, Cheddar, Red Onion, Dried Cranberries, Sunflower Seeds, Cashews **GF CN**

Smoked Tennessee Raised BBQ Pulled Pork (DF, GF), Root Beer BBQ Sauce (DF, GF) Fried Onion (V)

Boneless Country Cereal Fried Chicken, White BBQ Sauce

Warm Potato Salad, Onion, Pickles, Parsley, Spicy Brown Mustard Dressing **GF**

Green Beans, Celery Gremolata, Crispy Shallots **VGN**

Buttermilk Cheddar Corn Bread

Keylime Coconut Tart **V CN**

Chocolate Cola Cake **V GF**

\$78 Per Guest

AT HOME IN NASHVILLE - SUNDAY

Summer Squash Soup (V), Jalapeno Oil (W)

Southern Salad, Romaine, Pancetta, Hard Eggs, , Feta, Figs, Pepita Seeds, Avocado, Remoulade Ranch **GF**

Waldorf Salad, Granny Smith, Grapes, Pecans, Celery, Golden Raisins **V GF**

Nashville Roasted Hot Chicken, House Slaw, Pickles

Grilled Gulf Shrimp, Roasted Garlic, Heirloom Tomato, Parsley, Lemon **DF GF**

Carolina Gold Rice Grits

Roasted Broccoli, Shiitake Mushroom, Chili Crisp **VGN**

Vietnamese Mocha Mousse Cake

Yuzu Blueberry Custard **VGF**

\$78 Per Guest

Charred Broccolini, Crispy Chickpeas, Herb Lemon Oil **VGN**

Goo-Goo Cluster Cookie Sandwich **V CN**

Banana Tres Leches **GF**

\$78 Per Guest

BUILD YOUR OWN SALAD BAR - SERVED EVERY DAY

Vegetable Minestrone **DF V**

GREENS - SELECT TWO

Romaine, Spinach, Arugula, Arcadian Mix, Baby Kale

DRESSING - SELECT TWO

Buttermilk Ranch, Caesar, White Balsamic, Sesame Ginger, Oregano Vinaigrette

PROTEIN - SELECT THREE

Crispy Falafel, Herb Grilled Chicken, Worcestershire Grilled Flank Steak, Siracha Basil Tofu, Free-Range Hard-Boiled Eggs

TOPPINGS - SELECT SEVEN

Vegetables: Tomato, Cucumber, Carrot, Edamame, Roasted Beets, Avocado, Watermelon Radish Fruit: Mixed Berries, Citrus Segments, Apple Wedges, Dried Cranberries, Raisins Grains and Nuts: Jalapeno Black Beans, Herb Farro, Quinoa, Walnuts, Candied Pecans Crisp: House Croutons, Fried Wonton, Tortilla Strips, Pita Crunch

Served with Grilled Naan

Chocolate Apricot Almond Biscotti **V CN**

Strawberry Shortcake Cannoli **V**

\$78 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Plated Lunch

Create your preferred menu by selecting one from each course and vegetarian entree. All Plated Lunch Menus includes Bread Service, Dessert, Freshly Brewed Royal Cup Coffee, Selection of Metz Teas, and Accoutrements.

SELECTION OF STARTERS

Soup Du Jour

Kale, Shaved Brussels, Sweet Potato, Parsnip Chips, Fennel, Cana

DESSERTS

Khalua Chocolate Cremeux (Gelatin) **GF**

Local Salted Honey Panna Cotta w/Seasonal Fruit (Gelatin) **GF**

De Cabra, Maple Dijon Vinaigrette **V GF**

Greens & Radicchio, Clementine, Ninja Radish, Heirloom Carrot
Strings, Asiago, Ginger Poppy Seed Vinaigrette **V GF**

Caesar Salad; Romaine, Shaved Parmesan, Crouton, Lemon
Wedge, Caesar Dressing

Heirloom Tomato and Watermelon Salad, Goat Feta, Mint,
Cucumber, Marcona, Medjool Date Vin **V GF CN**

Romaine, Frisee, Dried Blueberries, Daikon Radish, Pistachio,
Quince Vinaigrette **V GF**

Artisan Mix, Rainbow Cauli Crumbles, Haricot Vert, Almond Brittle,
Tahini Dressing **V**

\$11 *Per Guest*

White Chocolate Strawberry Guava Cheesecake

Chocolate Mandarin Tart

Passionfruit Tropical Tart (Gelatin)

SELECTION OF ENTREE

Grilled Bell and Evans Chicken Breast **GF** | \$57 Per Guest
Heirloom Tomato, Zucchini Stew, Parmesan, Pesto

Grilled USDA Choice Beef Sirloin **DF GF** | \$63 Per Guest
Fingerling Potato Fritters, Mustard Green Salad, Horseradish, Demi

Beeler's Braised Pork Osso Bucco **GF** | \$55 Per Guest
Potato Risotto, Melted Leek, Bacon, Citrus

Pan Roasted Faroe Island Salmon **DF GF** | \$59 Per Guest
Braised Potato, Carrot, Celery, Chardonnay Jus, Parsley

Roasted Organic Mushroom **VGN** | \$57 Per Guest
Cannellini Beans, Cipollini Onion, Pickled Cauliflower

Roasted Bell & Evans Chicken Breast **GF** | \$57 Per Guest
Caramelized Shallot Whipped Potato, Charred Beans, Bourbon Dijon Butter

Broiled Gulf Grouper **GF CN** | \$65 Per Guest
Sweet Potato Plantain Puree, Asparagus, Harissa Beurre Blanc and Toasted Hazelnuts

Tomato Braised Beef Shortrib | \$62 Per Guest
Parmesan Polenta, Grilled Zucchini, Onion Gravy

Buttermilk Caesar | \$62 Per Guest
Kale, Romaine, Carrot Ribbon, Sourdough Crouton, Shaved Parmesan Choice of Grilled Chicken or Shrimp

Honey Balsamic | \$65 Per Guest

Arugula, Red Oak, Tomato, Red Onion, Cucumber, Corn, Gorgonzola, Parsley Gremolata Choice of Grilled Skirt Steak or Salmon

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Each lunch includes Whole Fruit and Bagged Chips. Lunch can be prepared as Pre-Packaged for an additional \$5.00 per guest

LUNCH ON THE GO

\$65 *Per Guest*

SANDWICHES AND WRAPS

Planner to Select Any Three of Sandwiches from Below: (Sandwiches Can Be Served with Gluten-Free Bread or Lettuce for Wraps Upon Request)

Cajun Turkey and Bacon Sandwich, Cheddar, Arugula, Shaved Red Onion, Zucchini Pickles, Herbed Mayo, Multigrain

Corn Beef Sandwich, Cabbage Slaw, Horseradish, Muenster Cheese, Grain Mustard, Rye

Tuscan Sandwich, Provolone, Capicola, Pepperoni, Mortadela, Ito Pickle, Dijonaise

Cobb Salad, Little Gem Lettuce, Egg, Sweet B's Chicken, Tomato, Snap Pea, Radish, Bacon, Honey Vinaigrette

Southwestern Salad, Grilled Corn Relish, Queso Fresco, Corn

COMPOSED SALADS

Planner to Select Any Two of Pre-Packaged Salads from Below

Antipasto Salad, Salami, Pepperoncini, Artichoke, Tomato, Asiago, Red Wine Vinegar **V GF**

Red Potato and Green Bean Salad, Radish, Dill, Red Onion, Lemon Herb Vinaigrette, Crème Fraiche **V GF**

Asian Chicken Pasta Salad, Ginger-Peanut Vinaigrette, Mint, Bell Pepper, Asparagus, Radicchio, Water Chestnut, Sesame Cashew Crunch **DF**

Farro and Lentil Salad, Cucumber, Sun Dried Tomato, Basil, Yellow Bell Pepper, Olive, White Balsamic Vinaigrette **VGN GF**

SWEETS

Planner to Select Any Two of Pre-Packaged Desserts from Below:

Salted Chocolate Chip Cookie

PB & J Blondie **CN**

Snickerdoodle Cookie

Gluten Free Brownie **GF**

Gluten Free Chocolate Coconut Banana Chip Cookie **VGN CN**

Chips, Black Bean, Mango, Tajin, Buttermilk Ranch **V GF**

Hummus, Hass Avocado, Shredded Lettuce, Tomato, Alfalfa
Sprouts, Sweet Pepper, Naan **VGN**

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 30 pieces per selection.

COLD SELECTIONS

Shrimp Ceviche, Cucumber **DF GF**

Savory Wild Mushroom Eclairs **V**

Tamari Cured Deviled Egg **DF V**

Smoked Salmon Tartar Bouché, Dill Crème Fraiche

Gochujang Vegetables, Puff Pastry **V**

Stuffed Strawberry, Peppered Mascarpone, Aged Balsamic **V GF**

Smoked Chicken, Brandied Apricot, Cranberry Walnut Crisp

\$11 Per Piece

WARM SELECTIONS

French Onion Tartlette, Gorgonzola, Chive **V**

Truffle Mac & Cheese Bites **V**

Spiced Chicken Empanada, Cilantro Yogurt

Za'atar Beef Tenderloin Satay, Cucumber Dill Yogurt **GF**

Mini Beef Wellingtons, Mushroom Duxelles, Dill Cream Fraiche

Country Ham Potato Croquettes, Honey Dijon

Brie, Blueberry Bacon Jam, Pumpnickel **V**

El Pastor Pork Belly & Pineapple Brochette **DF GF**

Pork Belly Skewer, Espresso Bean Cocoa Rub, Shagbark Syrup **DF GF**

Caprese Arancini, Blue Cheese, Tomato Coulis **V**

Shrimp and Grits, Candied Hot Sauce

Blue Fin Crabcake, Pickled Celery Remoulade

Lamb and Beef Kafta, Pomegranate Glaze, Toasted Almonds **DF CN**

\$12 Per Piece

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Presentation Stations

Curate a perfectly paired reception for your attendees, featuring exceptional cheeses and locally inspired stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your event manager for menu selections.

CHEESE BOARD

A selection of 5, Domestic and Imported Farmstead Cheeses

Crackers and Breads

Assorted Jams, Fruits, and Mustards

\$30 *Per Guest*

RAW BITES

Baby Sweet Pepper, Carrot, Celery, Cauliflower, Snap Pea, Radish, and Cucumber

Seasonal Hummus, House Ranch, and Pimento Cheese Dip

\$28 *Per Guest*

CURED AND HOOPED

Serves 25 Guests

Selection of Artisanal Meats Including Locally Sourced Prosciutto, Capicola, and Coppa

Selection of Sequatchie Cove Cheeses, Mustards, Jams, and Honey

Local Artisan Breads

\$850 *Per Display*

ANTIPASTO

Grilled Vegetables, Marinated Mushroom, and Asparagus

Assorted Olives and Mostarda

Marinated Mozzarella, Feta, and Parmesan Reggiano

Baguette, Lavosh, Focaccia, and Grissini Sticks (Contains Eggs)

\$30 *Per Guest*

SALAD BAR

Individually Pre-Made \$24 Per Guest - Two Selections \$29 Per Guest - Four Selections

Artisan Greens, Carrot, Cucumber, Radish, House Ranch Dressing **V GF**

Heirloom Tomato, Farro, Pinenuts, Arugula, Basil Vinaigrette **V CN**

Kale Salad, Quinoa, Blackberry, Fennel, Goat Cheese, Shallot Vinaigrette **V GF**

Caesar, Romaine, Parmesan, Crouton, Classic Dressing

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Minimum Of (2) stations/carving per event function required, stations cannot be purchased individually. Station Attendant Required - \$175 per attendant for up to two hours.

CEDAR PLANK BERBERHE SALMON

Minimum Order for 30 Guests

Tabbouleh Salad **DF V**

Grilled Flat Bread **V**

Creamy Za'atar Sauce **V GF**

\$38 Per Guest

ADOBO PORKLOIN

Minimum Order for 30 Guests

Hominy Au Gratin **V GF**

Chile Rojo, Green Tomato Pico **VGN**

\$36 Per Guest

POWER GRAIN BOWL STATION

Grains; Farro (V) , Quinoa (GF, VV), Bulger Wheat (V)

Proteins; Grilled Chicken, Crispy Tofu, Spicy Shrimp

Toppings; Chili Crunch, Assorted Nuts, Granola, Seeds

Veggies; Broccoli, Carrots, Cabbage, Corn, Chickpea, Cucumber, Spinach, Kale, Arugula, Sprouts

Dressings; Mint Tahini, Balsamic Vinaigrette, Yogurt Ranch, Spicy Peanut, Greek Vinaigrette

\$34 Per Guest

SOUS VIDE BEEF TENDERLOIN

Minimum Order for 30 Guests

Herb Spaetzle **V**

PORCHETTA

Smoked Garlic and Fennel Seed Rolled Pork Belly **DF GF**

Carrot Caponata **VGN**

Salsa Verde **VGN**

\$38 Per Guest

SLOW AND LOW TURKEY BREAST

Minimum Order for 30 Guests

Garlic Parsnip Puree **V GF**

Cornbread

Balsamic Cherry Chutney **VGN**

\$34 Per Guest

OVEN ROASTED SIRLOIN

Minimum Order for 30 Guests

Charred Broccolini **VGN**

Potato Croquet **V**

Horseradish Cream **V GF**

\$46 Per Guest

GRILLED TRI-TIP

Minimum Order for 50 Guests

Grilled Asparagus **VGN**

Roasted Mushrooms **VGN**

Bourbon Dijon Sauce

\$48 Per Guest

PANINI STATION

Choose 3 Sandwiches to be Cooked to Order

Turkey and Brie on Focaccia, Fig Jam

Mediterranean Chicken, Artichoke Tapenade, Provolone

Caramelized Onion Grilled Cheese, Gruyere, Provolone **V**

Skirt Steak, Mushroom, Local Bleu Cheese, Horseradish Cream

Eggplant Parmesan, Mozzarella, Sundried Tomato Aioli **V**

Fried Tofu, Alfalfa and Bean Sprout Slaw, Yum Yum Sauce **V**

\$34 Per Guest

COCIO E PEPPE

Minimum Order for 50 Guests

Fresh Pasta Rolled in an Italian Parmesan Wheel, Cracked Black Pepper **V**

\$36 Per Guest

Herb Fred Crushed Fingerling Potato **VGN**

Roasted Tomato Vinaigrette **VGN**

\$46 Per Guest

NASHVILLE HOT CHICKEN STATION

Hand Dipped Buttermilk Chicken Breast and Boneless Thighs

House Pickles

Accompanied by Gouda and Caramelized Onion Mac & Cheese **V**

\$36 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Reception Packages

Build your own themed reception from traditional favorites to locally inspired food stations. Minimum Of (2) stations/carving per event function required, stations cannot be purchased individually.

STREET TACOS

\$34 Per Guest - Two Selections \$42 Per Guest - Three

Selections \$48 Per Guest - Four Selections

Pork Al Pastor

WINGS AND TENDERS

Based on 4 Pieces Per Guest

Bone-in BBQ and Buffalo Wings

House Southern Style Boneless Chicken Tenders

Beef Barbacoa

Chicken Asada

Grilled Mahi Salsa Verde

Queso Fresco, Sour Cream, Fire Roasted Salsa, Pickled Red Onion, Avocado Crema, Cilantro, Radish

Flour Tortilla and Corn Tortilla

TASTE OF INDIA

Butter Chicken

Chaat Salad with Heirloom Tomato, Spinach, Cucumber, Mint

Vegetable Biryani

Tikka Paneer Masala Flatbread **V**

\$34 Per Guest

DIM SUM

Based on 4 Pieces Per Person

Vegetable Spring Roll **V**

Chicken and Lemongrass Pot Sticker

Barbeque Pork Bun

Crab Rangoon, Sweet Chili Sauce

Steamed Rice **VGN**

Soy Sauce, Sweet and Sour Sauce, and Teriyaki Sauce on The Side

\$46 Per Guest

NASHVILLE'S GERMAN TOWN

Based on 3 Pieces Per Person

Nashville Hot Beef Link

Accompanied by Carrot and Celery Salad House Buttermilk Dressing, Blue Cheese Dressing

Sauces: Buffalo (GF), Korean BBQ (DF), Parmesan Garlic (GF)

\$32 Per Guest

FROM THE SEA

Gulf Shrimp, Cocktail Sauce

Crab Claw, Lemon Butter Sauce

Oysters on the Half Shell

Mignonette Crab Legs, Clarified Butter

Market Price Per Guest

BUILD YOUR OWN BBQ BOWL

\$36 Per Guest - Two Selections \$46 Per Guest - Three Selections \$50 Per Guest - All Four Selections

Base; Classic Mac and Cheese, White Cheddar Grits

Protein (Choice of Two)

BBQ Beef BBQ Pulled Chicken Blackened Shrimp BBQ Spice Grilled Tofu

Toppings; Charred Corn, Pinto Beans, Okra, Tomatoes, Pickles, Coleslaw, Braised Greens, Chow Chow

Sauces; Ranch, White BBQ, Classic BBQ

BUILD YOUR OWN SLIDER

\$36 Per Guest - Two Selections \$46 Per Guest - Three Selections \$50 Per Guest - All Four Selections

Jalapeno Cheddar Pork Link

Smoked Pork Brats

Rolls, Mustard, Curry Ketchup, Onions, Sauerkraut, Beer Cheese,
Angry Pickle

\$34 Per Guest

Nashville Hot Chicken **GF**

Domestic Wagyu Beef

Grand Vegan Patty **GF**

Lump Crab Cake **GF**

Accompanied with Comeback Sauce, Jalapeno Ketchup, Basil
Pesto, Tomatoes, Onions, Green Leaf Lettuce, Pickles, Cheddar
and Swiss Cheese's, Brioche Slider Buns

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Sweet Stations

Minimum 30 guests on Each Menu

SOUTHERN SMORES

Chef Required - \$150 for up to 2 Hours 1 Chef Attendant per 175
Guests

Homemade Seasonal Marshmallows (Vanilla Bean) & (Raspberry).
Milk Chocolate Squares, Dark Chocolate Squares, Graham
Crackers
Torch to order

\$26 Per Guest

MINI PIES

\$26 Per Guest - Two Selections \$28 Per Guest - Three Selections

Apple Crumble with Caramel

Keylime with Whipped Cream

Chocolate Custard Pie

Lemon with Toasted Meringue

Rum Pecan with Chantilly Cream

DELECTABLE SWEETS

Macarons – Mango Lime, Dulce De Leche, and Chocolate
Hazelnut **GF CN** | \$58 Per Dozen

Assorted Truffles | \$46 Per Dozen

Assorted Cream Puffs | \$42 Per Dozen

Assorted Mini Eclairs | \$42 Per Dozen

Assorted Mini Cookies - Chocolate Chip, Oatmeal, Snickerdoodle
V | \$42 Per Dozen

SEASONAL MOUSSE POPSICLES

Based on 2 Per Guest

Banana Pudding Pop, Cocoa Crumble Pop and Matcha Latte Pop
(GF)

\$26 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Plated Dinner

Create your preferred menu by selecting one from each course and a vegetarian entree. All Plated Dinner Menus includes Artisan Bread Service, Dessert, Freshly Brewed Royal Cup Coffee, Selection of Metz Teas, and Accoutrements.

STARTERS

Harvest Salad **V GF CN**

Kale and Arugula Salad; Carrot, Cucumber, Fennel, Local Blue, Spiced Walnuts, White Balsamic Vinaigrette

Artisan Salad **GF CN**

Seasonal Lettuce Mix, Radicchio, Savoy Cabbage, Candied Pecans, Noble Goat, Green Goddess

Carrot Hummus Salad **V**

Kale, Frisee, Cabecou, Bagel Crisp, Fried Quinoa, Pistachio Lemon Vinaigrette

Red Leaf Salad **V GF**

Triple Crème Brie, Spiced Pepitas, Watermelon Radish, Strawberry, Fennel Vinaigrette

From The Farm **V GF**

Heriloom Tomatoes, Coty Cucumber, Cherry Heirloom Tomatoes, Aged Gouda, Hearts on Fire, Mint, Dill, Arugula, Parsley, Sea Salt, Banyuls Vinaigrette

\$12 Per Guest

ENTREES

Grilled Long Line Swordfish, Chive Risotto, Charred Onion Soubise, Citrus Gremolata **GF** | \$96 Per Guest

Faroe Island Salmon, Anson Mills Polenta, Carrot Veloute, Tarragon Oil, Artichoke Tapenade **GF** | \$85 Per Guest

Barrel Cut Beef Filet, Creme Fraiche Potato, Long Beans, Mustard Bordelaise | \$113 Per Guest

Bell & Evans Airline Chicken, Rice Grits, Grilled Carrot, Lemon Verbena Sauce | \$84 Per Guest

DUO ENTREES

Barrel Cut Beef Tenderloin, Chilean Seabass, Potato Galette, Melted Tomato, Grain Mustard Sauce **GF** | \$130 Per Guest

Barrel Cut Beef Tenderloin, Crab Cake, Horseradish Potato, Asparagus, Sauce Charon **GF** | \$128 Per Guest

Grilled Chicken and Pork Osso Bucco, Polenta, Acorn Squash, Celery Veloute **DF GF** | \$100 Per Guest

Stout Braised Beef Short Ribs and Shrimp, Potato Pave, Hericot Vert, Coffee-Anglaise Sauce | \$120 Per Guest

Chicken Florentine Roulade and Seared Grouper, Olive Oil Herb Potato, Roasted Carrot, Beurre Rouge **GF** | \$115 Per Guest

DESSERTS

Blueberry Gin & Lime Mousse

Lemon Rosemary Panna Cotta (contains Gelatin) **GF**

Chocolate Coconut & Pineapple Tart (contains Gelatin)

Raspberry Lychee Rose Cremeux (contains Gelatin) **GF**

Dark Chocolate Stout Bar

Chicken Roulade with Spinach and Feta, Mushroom Fregola
Risotto, Chicken Veloute **GF** | \$84 Per Guest

Sherry Braised Short Rib, Pomme Puree, Confit Wild Mushrooms,
Charred Rapini, Bordelaise **GF** | \$106 Per Guest

Sous Vide Pork Tenderloin, Braised Cabbage, Cipollini Onion
Olive Oil Potato Confit, Pickled Mustard Seed **DF GF** | \$86 Per
Guest

Grilled Broccoli Steak, Cauliflower Risotto, Tomato Saffron Nage,
Pine Nut Pesto **VGN** | \$72 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
 2. A custom printed menu featuring up to four entree selections is provided for your guest
 3. Specially trained servers take your guests' orders as they are seated.
-

PLANNER'S CHOICE SALAD

Artisan Salad Seasonal Lettuce Mix, Radicchio, Opal Basil,
Candied Pecans, Noble Goat, Green Goddess **V CN**

Truffle and Gem Lettuce Salad, Cured Egg, Cotija Cheese, Herb
Crumb, Truffle Vinaigrette **V**

From The Farm Heirloom Tomatoes, Coty Cucumber, Cherry

PLANNER'S CHOICE APPETIZER

Orecchiette Bolognese – Reggiano Cheese

Grilled Asparagus, “7 min” Almond Brittle, Sauce Gribiche **V GF**

White Bean Hummus, Olive Tapenade, Fried Garlic, EVOO, Grilled
Naan Bread **V**

Nashville Hot Brussel Sprouts – Pickled Chard Greens, Shagbark
Glaze **VGN**

Crispy Pork Belly, Grilled Onion, Pickled Mustard Seed,
Pomegranate Reduction **DF GF**

INDIVIDUAL GUESTS' CHOICE ENTREE

LOBSTER **GF**
Lobster Tail, Shallot Chervil Risotto, Grapefruit Beurre Blanc

SEAFOOD **DF GF**
Scallop, Wilted Spinach, Castelvetro Olive Crumble, Buckwheat
Polenta, Pepper Oil

Heirloom Tomatoes, Aged Gouda, Hearts on Fire, Mint, Dill,
Arugula, Parsley, Sea Salt, Banyuls Vinaigrette **V GF**

LAMB DF GF

Colorado Lamb Chop, Braised Turnip Greens, Marble Potato,
Blackberry Mint Reduction

CHICKEN GF

Chicken Ballotine, Arugula Pesto, Morel Mushrooms Potato Ragu

BEEF GF

Prime New York Strip - Charred Rapini, Parsnip Puree, Black Garlic
Demi

VEGETARIAN VGN

Celery Root Steaks, Asparagus Tips, Toasted Pistachio, Café De
Paris Sauce

PLANNER'S CHOICE DESSERT

Chocolate Old Fashioned with Bourbon Caramel (contains Gelatin) **GF**

Pistachio Honey Mascarpone Trifle

Mocha Tahini Tart

\$154 *Per Guest*

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

LIGHT FARE DINNER BUFFET

Roasted Tomato and Basil Soup **VGN**

Romaine, Melted Tomatoes, Charred Broccoli, Green Onion,
Green Goddess Dressing **V GF**

Quinoa, Corn, Red Onion, Tomato, Cucumber, Fine Herbs, Lemon
Dressing **VGN**

Faroe Island Salmon, Citrus Fennel Relish, Lemon Butter **GF**

Grilled Chicken Breast, Tomato Ragu **DF GF**

BACKYARD BBQ DINNER BUFFET

Sirloin Chili (GF, DF) with Sour Cream, Cheddar Cheese (GF, V)

Baby Wedge Salad, Cucumbers, Tomato, Sweet Sliced Onion,
Bacon, Croutons, House Ranch Vinaigrette **GF**

Loaded Potato Salad (contains Pork) **GF**

Jalapeno Cornbread with Whipped Honey Butter

Smoked Brisket, Grand Hyatt Sweet Hot BBQ Sauce **DF GF**

Cannellini - Wild TN Mushrooms, Ricotta, Herbs **V**

EVOO Confit Marble Potatoes **VGN**

Broccolini, Lemon and Thyme **VGN**

Vanilla Brown Butter Madeleines **V**

Coconut Caramel Macaroons **GF CN**

Seasonal Assorted Pâte de Fruit

\$120 Per Guest

BBQ Chicken, Purple Cabbage Slaw **DF GF**

NOLA BBQ Shrimp (GF, DF), Celery Root Remoulade (GF, V)

Anson Mills Carolina Gold Grits, Herbs **V**

Country Style Green Beans **GF**

Whiskey Pecan Tart **CN**

Southern Style Gooey Butter Bites **V**

Peach Cobbler Macaron **V CN**

\$128 Per Guest

STEAK HOUSE DINNER BUFFET

Loaded Baked Potato Soup, Green Onion, Bacon on Side **GF**

Cornbread Panzanella, Tomato, Fresh Mozzarella, Arugula Scallions, Buttermilk Dressing

Gem Lettuce Salad, Cucumber, Charred Corn, Sweet Peppers, Tomato, Shaved Radish, Balsamic Vinaigrette (D)

Dinner Rolls and Butter

Chicken Roulade with Spinach and Feta, Caper Butter **GF**

Petite Filet Au Poivre **GF**

Roasted Seabass Citrus Pineapple Chutney **DF GF**

Horseradish Whipped Potatoes **V GF**

Creamed Spinach **V GF**

Asparagus with Walnut, Chive Hollandaise **DF V GF CN**

Southern Mac and Cheese **V**

Peanut Butter Whiskey Cheesecake **CN**

Black Forest Mousse Cake **GF**

Salted Caramel Macaron **CN**

\$130 Per Guest

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid until September 30, 2025. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, VGN- Vegan, GF- Gluten Free, DF - Dairy Free, CN - Contains Nuts

Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

\$52 Per Bottle

Prices are subject to 26% taxable service charge current sales tax of 9.75% and 15% liquor and wine sales tax. Menu are Valid until September 30, 2025. Pricing may change based on availability and market conditions.

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Mionetto Advantgarde Presecco, Italy | \$53 Per Bottle

Zardetto Prosecco Brut, Vento Italy | \$60 Per Bottle

ROSE & BLENDS

La Vielle Ferme Sparkling Rose, France | \$66 Per Bottle

H3 Red Blend, 2019, Washington | \$62 Bottle

2020 McBride Sisters Collection Red Blend, California | \$60 Bottle

Joel Gott Palisades, Red Blend Trinchero Family, California | \$62 Bottle

WHITES - CHARDONNAY

Kendal Jackson Chardonnay, California | \$69 Per Bottle

Mer Soleil Reserve Chardonnay, California | \$75 Per Bottle

2021 McBride Sisters Collection, Chardonnay, California | \$60 Per Bottle

Post & Beam Chardonnay, by Far Niente, California | \$120 Per Bottle

WHITES - RIESLING

Chateau Ste. Michelle Columbia Valley, Washington St | \$64 Per Bottle

WHITES - PINOT GRIGIO

2019 Terlato Pinot Grigio, Veneto, Italy | \$72 Per Bottle

Santa Margherita, Trentino-Alto-Adige, Italy | \$94 Per Bottle

WHITES - SAUVIGNON BLANC

Whitehaven, Sauvignon Black Gallo | \$57 Per Bottle

Hook and Ladder, Russian River Valley, California | \$88 Per Bottle

REDS - CABERNET SAUVIGNON

Rodney Strong Sonoma, Cabernet Sauvignon, California | \$60 Per Bottle

2020 Daou Pasto Robles, Cabernet Sauvignon, California | \$75 Per Bottle

2017 Ferrari-Carano, Cabernet Sauvignon Alexander Valley, California | \$95 Per Bottle

Chateau St Michelle Cabernet Sauvignon, Washington | \$64 Per Bottle

REDS - PINOT NOIR

2017 Metz Road Single Vineyard Pinot Noir, Monterey, California | \$125 Per Bottle

Elouan Pinot Noir, Oregon | \$62 Per Bottle

2019 The Four Graces, Pinot Noir Willamette Valley, Oregon | \$99 Per Bottle

Bella Glos, Balade, California | \$95 Per Bottle

REDS - MERLOT

2017 Donati Merlot, Pacines, California | \$68 Per Bottle

2018 Chateau St Michelle, Indian Wells, Merlot Columbia Valley, Washington St | \$78 Per Bottle

MALBEC

Catena Vista Flores Malbec, Argentina | \$65 Per Bottle

Prices are subject to 26% taxable service charge current sales tax of 9.75% and 15% liquor and wine sales tax. Menu are Valid until September 30, 2025. Pricing may

change based on availability and market conditions.

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

BARCARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Daiquiri

Bacardi Superior Rum, Lime Juice, Simple Syrup, Lime Twist

Mojito (Batch not recommended)

Bacardi Superior Rum, Club Soda, Simple Syrup, Lime Juice, Mint

Cuatro Highball

Bacardi Superior Rum, Ginger Ale, Angostura Bitters, Lime

Each can be presented in display of 3 Gallons @ \$600 serves approximately (39) 10 oz Rocks

\$17 Per Drink

TN BOURBON /WHISKEY TASTING

Tennessee is home to high-quality, smooth tasting whiskey and iconic distilleries. There are over 30 distilleries across the state of Tennessee. Enhance the experience with a Whiskey Expert who will interact with guests to share unique tasting notes.

Bourbon/Whiskey Tasting - Select up to four for .5 oz. pour of each.

Jack Daniel's

• Jack Daniel's No. 7 - \$8 • Gentleman Jack - \$9 • Jack Daniel's Rye - \$8

George Dickel

• George Dickel No. 12 - \$7 • George Dickel Rye - \$7 • George Dickel Bottled in Bond - \$8

Uncle Nearest

• Uncle Nearest 1856 - \$9 • Uncle Nearest 1884 - \$8

Additional TN Whiskey

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Moscow Mule

Tito's Handmade Vodka, Ginger Beer, Lime Juice

Sea Breeze

Tito's Handmade Vodka, Cranberry Juice, Grapefruit Juice, Lime

Lemon Drop

Tito's Handmade Vodka, Triple Sec, Lemon Juice, Simple Syrup

Each can be presented in display of 3 Gallons @ \$600 serves approximately (39) 10 oz Rocks

\$17 Per Drink

TENNESSEE COCKTAILS

Featuring TN Whiskey

Ward 8

Rye Whiskey, Lemon Juice, Orange Juice, Grenadeine, Orange Wedge, Cocktail Cherry

Nashville Side Car

Bourbon Whiskey, Cointreau, Lemon Juice, Simple Syrup, Lemon Peel

Each can be presented in display of 3 Gallons @ \$660 serves approximately (39) 10 oz Rocks

\$18 Per Drink

- Chattanooga 91 - \$8
 - Greenbrier TN Whiskey - \$8
 - Nelson's Green Brier Sour Mash - \$7
-

ALCOHOL FREE BEVERAGES

Mocktails are non-alcoholic mixed drinks meant to replicate the presentation and complexity of craft cocktails, just without the alcohol. Bartenders mix a combinations of sodas, juices, herbs, and syrups to create unique flavors.

Blueberry Virgin Mojito

Club Soda, Simple Syrup, Fresh Blueberries, Lime Juice, Mint

Strawberry-Ginger Lemonade

Strawberries, Lemon-Ginger Brew, Lemon Slice

Cucumber Gimlet

Club Soda, Cucumbe,White Sugar, Lime Juice, Simple Syrup

Each Display Batch of 3 Gallons @ \$450 Serves approximately (39) 10 oz Rocks

\$11 *Per Drink*

Prices are subject to 26% taxable service charge current sales tax of 9.75% and 15% liquor and wine sales tax. Menu are Valid until September 30, 2025. Pricing may change based on availability and market conditions.

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SUPER PREMIUM BAR

Cocktails | \$19 Per Drink

Vodka: Ketel One
 Gin: William Hendrick's
 Rum: Diplomatico Reserva
 Tequila: Don Julio Silver
 Bourbon: Makers Mark, George Dickel
 TN Bottled-in-Bond Whiskey: Crown Royal, Jameson, Jack Daniels
 Mezcal: Del Maguey Vida,

Wine By The Bottle

La Vielle Ferme Sparkling Rose, France - \$66
 2019 Terlato Pinot Grigio, Veneto, Italy - \$70
 2018 Chateau St Michelle, Indian Wells, Merlot Columbia Valley, Washington St - \$78
 2020 Daou Pasto Robles, Cabernet Sauvignon, California - \$75
 Bella Glos Balade, Pinot Noir, California - \$95

Beer Per Drink

Bud Light, Coors Light - \$10
 Stella Artois, Corona Extra, Blue Moon, Yazoo IPA, Honky Tonk Sour - \$11
 Soda, Water and Juices, Coca

SIGNATURE BAR

Cocktails | \$14 Per Drink

Signature Conciere Vodka, Gin, Rum - Silver, Tequila - Gold, Bourbon, Whiskey, Scotch, Cordials

Hyatt Signature Wine by bottle - Canvas by Robert Mondavi | \$52 Per Bottle

Blanc de Blanc Brut, Sparkling Wine
 Pinot Grigio, Veneto, Italy
 Chardonnay, California
 Pinot Noir, California
 Cabernet Sauvignon, California

Beer Per Drink

Bud Light, Coors Light - \$10
 Stella Artois, Corona Extra, Blue Moon, Yazoo IPA, Honky Tonk Sour - \$11
 Soda, Water and Juices, Coca Cola Products - \$9

Hard Seltzer

Cola Products - \$9

Hard Seltzer

White Claw - Assorted Flavors - \$11

Packaged Price Per Person

First Hour - \$44 Second Hour - \$25 Additional Hour - \$18

White Claw - Assorted Flavors - \$11

Packaged Price Per Person

First Hour - \$34 Second Hour - \$18 Additional Hour - \$11

Guest Pay Per Drink

Available on request with a minimum of \$850 per bar. Events with multiple bars the minimum is \$600 per bar. Drink prices provided on request

PREMIUM BAR

Cocktails | \$17 Per Drink

Tito's Vodka Beefeater Gin Bacardi Superior Rum Patron Silver

Tequila Jim Beam White Label Bourbon Uncle Nearest 1884

Whiskey Teeling Small Batch Irish Whiskey Jack Daniel's Old No.

7 Chivas Regal Scotch

Wine By The Bottle

La Vielle Ferme Sparkling Rose, France - \$66 Elouan, Oregon Pinot

Noir - \$62 Chateau St Michelle Cabernet Sauvignon - \$64 2021

Mcbride Sisters Collection Chardonnay - \$60

Beer Per Drink

Bud Light, Coors Light - \$10 Stella Artois, Corona Extra, Blue Moon,

Yazoo IPA, Honky Tonk Sour - \$11 Soda, Water and Juices, Coca

Cola Products - \$9

Hard Seltzer

White Claw - Assorted Flavors - \$11

Packaged Price Per Person

First Hour - \$38 Second Hour - \$21 Additional Hour - \$15

Guest Pay Per Drink

Available on request with a minimum of \$1,000 per bar. Events with multiple bars the minimum is \$700 per bar. Drink prices provided on request

LABOR CHARGES

Bartender | \$175

Bar sets are based on 1 per 75 Guests

Prices are subject to 26% taxable service charge current sales tax of 9.75% and 15% liquor and wine sales tax. Menu are Valid until September 30, 2025. Pricing may change based on availability and market conditions.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian