



BANQUET MENU

FALL/WINTER 2023
RENAISSANCE NASHVILLE

Renaissance Nashville Hotel

611 Commerce Street, Nashville, Tennessee, USA

1-615-255-8400

[marriott.com/bnash](https://www.marriott.com/bnash)



WELCOME NOTE FROM EXECUTIVE CHEF MICHAEL FOLZ

Welcome to Nashville!

The Renaissance Nashville celebrated its 35th Anniversary in August of 2022. We enjoyed celebrating treasured Ambassadors and took the time to reflect on the incredible transformation our neighborhood has undergone since 1987. We couldn't be more excited to witness Nashville's emergence as a food destination and are inspired by the uniquely talented Chefs who showcase around the city.

Our newest menus celebrate classic southern recipes and showcase the current flavors of Nashville in unexpected ways. We collaborate with local farmers and suppliers throughout the season to serve the freshest possible cuisine for the intimate dinner or largest conference.

The entire Renaissance Nashville team is excited to welcome you to our neighborhood. Please let your Event Manager know if you would like to further customize any of your food and beverage experiences while you are with us.

Chef Folz



BREAKFAST

CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST EXPRESS

market fresh fruits + berries

daily selection of breakfast pastries, breakfast breads, butter,

Nashville jams, local honey

assorted cereals + milk

individual greek + fruit yogurt, vanilla almond granola

juice

coffee

\$36

EXECUTIVE CONTINENTAL

market fresh fruits + berries

filled croissants, flavored biscuits, breakfast breads, butter,

Nashville jams, local honey

greek style yogurt, dried fruits, honey nut cheerios, fresh

strawberries + blueberries, vanilla almond granola, honey

assorted cereals + milk

juice

coffee

\$38

All breakfast menus include chilled orange juice, Starbucks® coffees and Tazo® hot teas.
All per person buffet charges based on 1 hour duration. \$8 per person will be applied for each additional half hour.
An additional charge of \$2 per person will apply for a seated continental breakfast.

All menu prices are subject to 26% service charge and 9.75% tax. Prices, taxes and service charge are subject to change.

BREAKFAST BUFFET

CLASSIC COMFORT

cage free scrambled eggs
hickory smoked bacon or local sausage patties
roasted breakfast potatoes
buttermilk biscuits | local honey, smoked tomato jam,
whipped butter
\$43

BROADWAY BREAKFAST

market fresh fruits + berries
daily selection of breakfast pastries, breakfast breads,
butter, Nashville jams, local honey
individual greek + fruit yogurt, house made granola
Logan's Turnpike® grits, local sharp white cheddar, butter,
country ham cracklings
black pepper sausage gravy | cheddar, buttermilk biscuits
cage free scrambled eggs
breakfast sausage links
hickory smoked bacon
cheesy potato casserole
\$51

LOCAL FARMHOUSE

market fresh fruits + berries
daily selection of breakfast pastries, breakfast breads,
butter, Nashville jams, local honey
individual greek + fruit yogurt, vanilla almond granola
cage free scrambled eggs
breakfast sausage links
hickory smoked bacon
roasted red potatoes
\$47

LITE START

market fresh fruits + berries
greek yogurt, dried fruits, honey nut cheerios, fresh
strawberries + blueberries, vanilla almond granola, honey
raisin bran muffins + house made raspberry oat bars
steel cut oats | coconut, pecans, brown sugar
breakfast salad | arugula + butter lettuce, blueberries, dried
apricots, toasted almonds, pepitas, citrus vinaigrette
\$45

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Price increase of \$8 per person if minimum of 25 guests is not reached.

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AUTHENTIC ENHANCEMENTS

HEARTY STATIONS

Priced Per Person

- batters + doughs** | Belgian waffles, pancakes or French toast, whipped butter, maple syrup, fruit accompaniments + fresh whipped cream \$20
- omelet + egg** | cage free eggs, egg whites, vine ripe tomatoes, baby spinach, mushrooms, onions, fresh jalapeno, chicken apple sausage, black forest ham, sharp cheddar cheese, pepper jack cheese \$24
- hot chicken + waffles | Nashville hot chicken, local honey, Belgian waffles, maple syrup \$25

...FILL ME UP

Priced Per Person

- steel cut oats | coconut, pecans, brown sugar \$8
- Logan's Turnpike® grits | local sharp white cheddar, butter, country ham cracklings \$10
- biscuits + gravy | black pepper sausage gravy, cheddar, buttermilk biscuits \$12
- avocado toast** | sliced tomato, hard boiled egg, sliced breakfast radish, toasted walnuts, sliced cucumber, micro greens, extra virgin olive oil, pepper, sea salt flakes on multi grain toast \$16
- muesli bar | overnight almond + coconut oats, fresh berries, sunflower seeds, local honey \$14
- scrambled egg, black forest ham, swiss cheese on a croissant \$18
- egg, cheddar cheese, sausage patty on a buttermilk biscuit \$18
- egg muffaletta sandwich | mozzarella cheese, sliced turkey, chopped olive pesto on an english muffin \$18

**If your authentic enhancement requires an attendant or chef, an additional fee will apply of \$200 plus tax per attendant for up to 2 hours; hotel recommends a minimum of one attendant per 50 guests.

Minimum 25 guests required for breakfast buffets or enhancements. For groups under 25 people, an \$8 additional charge will be required.

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PLATED BREAKFAST

INSPIRED CLASSIC

cage free scrambled eggs

hickory smoked bacon or sausage patties

roasted breakfast potatoes

buttermilk biscuits | local honey, smoked tomato jam,

whipped butter

\$44

POACHED EGG GRAIN BOWL

soft poached egg, pearl barley, quinoa, mushrooms,

wilted greens, harissa

fresh croissant

\$44

CRÈME BRULEE FRENCH TOAST

chef's soft scrambled eggs

your choice of meat

- smoked bacon
- sausage links
- chicken sausage

\$48



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TAKE A BREAK



BREAK PACKAGES

APPLICIOUS

- apple empanada
 - apple cinnamon scones
 - crispy fried apple fritters
 - apple wedges, chocolate + caramel
 - apple crumb cake
 - cider
- \$26

BEE BREAK

- honey caramel tarts
 - honey cake
 - honey lavender scones
 - mini mason jar yogurt parfaits | greek yogurt, local honey, berries, mint
- \$26

THE MORNING AFTER

- assorted flavors electrolyte powder pack, bottled water
 - tropical sangria | Red Bull Yellow Edition ®
 - ginger candy
 - peppermint tea
 - bananas + oranges
 - butter milk biscuit sandwich | eggs, sausage, pimento cheese
- \$26

TOTAL ENERGY

- assorted energy bars
 - whole fruit
 - naked juices + smoothies
 - assorted energy drinks
 - chocolate covered coffee beans
 - sea salt almonds
 - pep in your step energy mix
- \$28

All break prices are based on 30-minute service. \$8 per person will be charged for each additional 15 minutes.

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BREAK PACKAGES

priced per person

HAPPY TRAILS

build your own trail mix | granola, M&M's®, cranberries,
dried apricots, almonds, pepitas, golden raisins
yogurt covered pretzels
greek yogurt
whole fruit
\$24

LOAD YOUR NACHOS

tri-colored tortilla chips
salsa verde
pico de gallo
guacamole
sour cream
sharp cheddar
jalapenos
warm nacho cheese
\$26

STATE FAIR

individual bags of buttered popcorn, kettle corn
mini corndogs + spicy mustard
warm soft pretzels + whole grain, yellow mustard
saltwater taffy
lemonade
\$28

DIPS + STICKS

pretzel sticks + nutella
vegetable sticks + ranch dressing
pita + hummus
whole fruit
carrot cupcakes
\$24



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GRAB A SNACK

CLASSIC INDULGENCE

priced by the dozen

- assorted whole fruit \$40
- butter + chocolate croissants, Tennessee jams \$60
- assorted muffins \$64
- coffee cake + assorted breakfast breads \$64
- assorted bagels | cream cheese, Nashville jams, peanut butter \$64
- assorted cookies \$64
- chocolate-dipped brickle pretzel rods \$62
- rice krispy treats \$60
- fudge brownies \$62
- chocolate dipped strawberries \$60
- warm salted pretzels | yazoo beer cheese, assorted mustards \$72

BOLD FLAVORS

price per pound – 1 pound serves 10 guests

- wasabi soy cashews \$46
- hickory smoked almonds \$46
- butter toffee peanuts \$46

SNACK ATTACK

- assorted bagged snacks | kettle potato chips, popcorn, pretzels \$5
- assorted candy bars \$8
- Tennessee traditions | Goo Goo Clusters®, Moon Pies® \$8
- granola + Nutri-Grain bars® \$6
- assorted novelty ice cream bars \$6
- individual greek yogurts \$7
- energy + protein bars \$10

CRAVEABLE CRUNCH

price per person

- chips + salsa | warm tortilla chips, fire roasted salsa \$8
- add guacamole \$5
- add warm spinach + artichoke dip \$8
- chips + dips | house-made potato chips, charred onion dip \$8
- add pimento cheese dip \$5

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HYDRATION STATIONS

PRICED ON CONSUMPTION

- assorted Tropicana® bottled fruit juices \$8
- Red Bull® \$8
- Flavored Vitamin Water® \$8
- Perrier® sparkling water with lemon & lime \$8
- Pepsi® brand soft drinks | Pepsi®, Diet Pepsi®, Starry® Mountain Dew® \$6
- Nestle® bottled water \$6
- Bubly® sparkling water | assorted flavors \$6
- Coca-Cola® brand soft drinks | Coca Cola®, Diet Coke®, Coke Zero® Sprite® \$8

PRICED PER GALLON

- freshly brewed Starbucks® coffee + Tazo® hot tea \$104
- Tazo® iced tea or lemonade \$92
- juice \$90

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LUNCH

SACK LUNCH

priced per person

sack lunch includes choice of salad, sandwich, bag of Vickie's chips, choice of dessert and bottle of water

chef's choice of the following salads

- grain + roasted vegetable
- ditalini pasta salad
- mixed green salad + vinaigrette

choice of sandwich

ham + swiss

black forest ham, local swiss, arugula, tomato, dijon aioli, brioche bun

roast beef + cheddar

top round of beef, sharp cheddar, lettuce, tomato, horseradish mayo, ciabatta roll

turkey blt

smoked turkey, bacon, creamy havarti, lettuce, tomato butter croissant

grilled chicken wrap

grilled chicken, pepper jack cheese, field greens, tomatoes, jalapeno cheddar wrap

vegetarian bliss

grilled eggplant, arugula, tomato, fresh mozzarella, basil pesto olive spread

choice of dessert

- cookie
- brownie
- rice krispie
- granola bar

\$61



LUNCH BUFFET

SOUTHERN COMFORT

southern garden salad | arcadian mixed lettuce, heirloom tomatoes,
cucumbers, crispy black-eyed peas, aged white cheddar, ranch dressing,
vidalia vinaigrette
creamy cole slaw
dill pickle macaroni salad
Nashville hot chicken + local honey
grilled flat iron + Jack Daniels Fire Barbeque
white cheddar + buttermilk mashed potatoes
southern style buttered green beans + bacon, onion
bourbon street pecan pie
banana chocolate swirl cake
\$63

TOUR OF THE MEDITERRANEAN

buddha bowl | hummus, vegetables, olives
grilled naan, smoked paprika, extra virgin olive oil, soft feta
spinach, radicchio + romaine salad | sundried tomatoes, feta citrus vinaigrette
orzo pasta salad
grilled chicken + stewed tomato pesto sauce
seared salmon + lemon garlic basil butter
olive oil focaccia
tuscan style roasted carrots + broccolini
tiramisu
cannoli
\$63

All lunch buffets include iced tea service, coffee and hot teas.

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LUNCH BUFFET

SANDWICH SHOPPE

seasonally inspired soup

chop salad | baby red tomato, cucumber, red radish, pickled onions, house made croutons, sharp cheddar, buttermilk ranch + white balsamic dressings

chef's specialty salad of the day

choose three (3) sandwiches

- ham + swiss | ciabatta roll, black forest ham, local swiss, tomato, arugula, dijon
- grilled chicken | focaccia, mozzarella, tomato, greens, pesto mayo
- smoked turkey/blt | croissant, lettuce, tomato, bacon, sharp cheddar, mayo
- deli beef | brioche bun, roasted top round, sharp cheddar cheese, horseradish mayo, pickled onions
- vegetarian bliss | herbed focaccia, roasted pepper, fresh mozzarella, sundried tomato, aioli, baby arugula

assorted mini cookies

\$61

TEX-MEX TASTES

tortilla chips + fire roasted tomato salsa

mexican street corn salad

mexican caesar salad | creamy avocado dressing, toasted pepitas, tortilla strips, cotija cheese

house smoked pork carnitas | fresh cilantro, cotija cheese, fresh red onion, lime, corn tortillas

cheesy salsa enchilada chicken skillet

cilantro lime rice

tres leches

chocolate cake

apple empanadas

\$65



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LUNCH BUFFET

HARVEST BLEND

seasonally inspired soup

bulgur wheat + cumin scented sweet potato salad

spinach & arugula salad | goat cheese, gingersnap crumble, red wine vinaigrette

pan-seared chicken | winter greens, forest mushrooms, grain mustard cream sauce

rosemary + garlic rubbed flat iron steak | chianti demi-glace

seasonally roasted farm vegetables

whipped sweet potato

chocolate cake

cheesecake

\$61

GREENS + GRAINS

roasted broccoli salad | dried cranberry, couscous, feta cheese, vinaigrette

butternut + farro salad | arugula, spiced pecan, dried cherries, apricot, maple sherry

vinaigrette

build your own rice or salad bowl:

marinated flank steak, citrus chicken, roasted garlic shrimp

mixed greens, basmati rice, black beans, pepitas, pepper jack, smashed avocado,

edamame, tomato, roasted vegetables, red radish, cucumbers, pickled red onion,

carrots, pico de gallo

cilantro lime vinaigrette, charred garlic vinaigrette

assorted desserts

\$61

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PLATED LUNCH

plated lunches include salad or soup, main, dessert, warm dinner rolls and iced tea.

priced per person

SOUPS

cream of asparagus, chive, sharp cheddar

roasted cauliflower + leek, asiago, crispy chick peas

SALADS

roasted beet salad | radicchio, arugula + spinach, spiced pepitas, Noble Springs Farm® goat cheese, house smoked honey vinaigrette

baby kale + romaine salad | marcona almonds, parmesan, roasted red peppers, kalamata olives, white balsamic vinaigrette

blt salad | gem lettuce, bacon lardons, compari tomatoes, crumbled buttermilk blue cheese, creamy roasted garlic dressing

DESSERT

rustic apple pie

classic cheesecake

pecan pie

ultimate chocolate cake

banana chocolate swirl torte

turtle cheesecake



PLATED LUNCH

HOT MAINS

sweet tea lacquered chicken breast | buttermilk risotto, natural jus \$57

honey soy salmon | bulgar wheat + basmati pilaf \$59

oven roasted chicken | creamy sundried tomato sauce, asiago ravioli \$57

herb marinated top sirloin steak | mashed yukon potatoes, roasted mushroom sauce \$65

grilled cauliflower steak | roasted red pepper, cashew, pickled tomatoes, olive + herb relish \$53

CHILLED MAINS

miso dijon chicken salad | harvest greens, sunflower seeds, dried cranberries, roasted butternut squash, quinoa, sesame vinaigrette \$49

garlic rubbed sliced striploin | arcadian greens, vine ripe tomato, pickled onion, smoked almonds, parmesan, red wine vinaigrette \$51

WRAPS

Nashville hot chicken | aged cheddar, lettuce, tomato \$45

oven-roasted turkey | arcadian greens, hickory-smoked bacon, sharp cheddar + buttermilk ranch \$47

barbecue tempeh wrap | black beans, roasted sweet potato, shredded napa cabbage \$43

RECEPTION



SMALL BITES

priced per piece

minimum order of 25 pieces per selection

HOT

waffle crusted chicken bites, corn bread, maple
bacon \$12

candied apple pork belly skewer \$12

mini jumbo lump crab cake, grain mustard aioli \$15

house smoked brisket biscuit \$12

pork pot stickers, sesame soy sauce \$12

short rib + manchego empanada \$8

vegetable empanada \$10

cozy shrimp \$12

COLD

shrimp, tomato, avocado bruschetta \$12

rosemary crostini, ricotta, shaved prosciutto, sour cherry jam
\$10

tomato bruschetta, marinated feta, garlic crostini, balsamic syrup,
micro basil \$8

seared tenderloin, smoked blue cheese, onion jam, crostini \$12

deviled eggs, spinach, bacon, pickled onions \$8

salt roasted beet + goat cheese tart, toasted pistachios \$8

apple + quince tartlet, goat's cheese, local honey \$8

honey lacquered chicken salad, harvest grain crostini \$12

Small bites can be presented on stationary tables or butler passed by our banquet team.

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RECEPTION STATIONS

priced per person

MEDITERRANEAN ANTIPASTO

salami, soppressata, prosciutto, fresh mozzarella,
provolone, marinated greek olives, roasted artichoke
hearts, mushrooms a la grecque, pepperoni, roasted red
peppers, chickpea hummus, white bean dip, lavosh,
toasted pita bread

\$32

CHEESE BOARD

a variety of local + artisanal cheeses, marcona almonds,
Nashville jams, local honey, dried fruit, flat breads, toasted
baguettes

\$30

STIR FRY

select two proteins:
gingered beef, sticky chicken, garlic ginger shrimp,
peppers, bok choy, mushrooms, bamboo shoots, baby
corn, green onion, basmati rice, sesame seeds, soy sauce,
sweet chili sauce, sriracha

\$31

MARKET STYLE VEGETABLE

grilled + roasted market vegetable display, red pepper
hummus, buttermilk ranch

\$26

CHILLED SEAFOOD

collaborate with chef to create a custom selection
pickled shrimp, oysters, mussels, crab claws,
remoulade, mignonette, horseradish, cocktail sauce

MRKT PRICE

MEXICAN STREET FARE

select two proteins:
pork carnitas,achiote grilled chicken, shrimp diablo
corn + flour tortilla, toasted tomato salsa, avocado
guacamole, sour cream, pickled onions, cotija cheese,
cilantro, limes

\$31

RECEPTION STATIONS



ITALIAN PASTA

select two:

cheese tortellini, parmesan cream, grilled chicken, pesto,
sundried tomatoes, mushroom

potato gnocchi, spicy tomato basil sauce, italian sausage, roasted peppers
penne pasta, garlic olive oil, cherry tomatoes, capers, parsley,
basil, kalamata olives

butternut squash ravioli, creamy marsala, country ham cracklings, wilted
southern greens

\$31

SLIDERS

select two:

build your own

includes hot sauces, pickle slices, house-made potato chips + buns

house-smoked pork | chow chow + peach BBQ

hot chicken | southern coleslaw, B&B pickles

yazoo braised brisket | pickled red onion

crab cake | old bay remoulade + cilantro slaw

\$34

MAC + CHEESE

local sharp cheddar macaroni + cheese

pork burnt ends, Flamin Hot Cheetos®, Nashville hot chicken bites,
sliced fresh jalapeños, sliced green onions

\$31

SWEET ENDINGS

assorted petit fours

miniature cakes + tartlets

petit cookies

bon bons

Starbucks® coffees + tazo® hot teas

\$26

CARVE IT UP

priced per person
chef attendant required, 1 attendant per 75 guests at \$200 each

ACHIOTE CITRUS FRIED TURKEY BREAST

chorizo cornbread stuffing, mango chutney, Yazoo Dos Perros® gravy, yeast rolls

\$40

SMOKED BRISKET

jack daniels® bbq sauce, bourbon baked beans, maple corn bread

\$42

STOUT BRINED PORK BELLY

apple butter, coriander spiced sweet potatoes, caramelized brussel sprouts, pearl onions, harvest grain rolls

\$42

MUSTARD + BROWN SUGAR ROASTED PORK LOIN

apple cider jus, cultivated mushroom farro risotto, cheddar biscuits

\$38

PEPPERCORN CRUSTED PRIME RIB

creole mustard mashed potatoes, mushroom ragout, horseradish sauce, brioche rolls

\$44

CHAR CRUSTED BEEF TENDERLOIN

horseradish whipped potatoes, cabernet demi, blue cheese butter, brioche rolls

\$46



DINNER

BUFFETS

priced per person

THE CHOPPING BLOCK

mushroom + barley soup, toasted baguette

chop salad | baby kale + gem lettuce, roma tomato, cucumber, blue cheese, red onion, rosemary thyme vinaigrette, roasted garlic ranch

spinach salad | toasted walnuts, apple + feta, spiced cider vinaigrette

roasted winter vegetables

smashed yukon potatoes + white balsamic vinegar

seared gulf snapper | creamy lobster sauce, crispy leeks

smoked prime rib | natural au jus

herb roasted dijon breast of chicken | mushroom ragout

classic cheesecake

lemon torte

\$102

SOUTHERN REFINEMENT

white bean + greens soup, cornbread croutons

kale salad | spinach, black-eyed peas, roasted beets, goat cheese, sorghum vinaigrette

romaine + arugula | radish, cucumber, tomato, feta, shallot vinaigrette

hickory roasted red fish | crabmeat, lemon butter sauce

garlic roasted flat iron + sherry vinegar steak sauce

Nashville hot chicken, local honey drizzle

corn bread + biscuits

broccoli + cauliflower au gratin

buttered rice + vermicelli

bourbon street pecan pie

chocolate cake

lemon torte

\$98

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BUFFETS

priced per person

MONTAGE MOMENTS

roasted cauliflower + leek soup

winter greens | dried apricots, goat's cheese, candied pecans, cherry vinaigrette

baby gem caesar | kalamata olives, romano cheese, roasted red pepper, house-made croutons, caesar dressing

new york strip loin | pepper crusted, red wine reduction, cipollini onions, mushrooms

gulf red grouper | fennel + saffron cream

pan-seared chicken | maple pecan glaze

whipped white cheddar mashed potatoes

asparagus + green beans

assorted desserts

\$102



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PLATED DINNER

plated dinners are three course meals including soup or salad, entree, and dessert.
all entrees include chef's selection of starch and seasonal vegetable as well as buttered dinner rolls and whipped butter.

TO START

baby kale + gem lettuce chop salad, tomato, cucumber,
blue cheese, red onion, roasted garlic ranch dressing

baby greens, dried cranberries, pickled red onion, pear, pepitas, apple cider
vinaigrette

roasted golden + red beets, artisan greens, candied pecans,
goat cheese, pickled red onion, sherry vinaigrette

gem lettuce Caesar, kalamata olives, parmesan roasted red peppers,
capers, caesar dressing

roasted cauliflower + leek soup, lemon oil

tomato bisque + cornbread crumble

DESSERT

flourless chocolate cake | gluten- free option of dense chocolate
cake, smooth ganache

classic or seasonal flavored cheesecake

rustic apple tart

rustic mixed berry tart

hazelnut mousse dome + raspberry filling

bourbon street pecan pie

key lime tart | classic key lime filling in a sweet tart shell

chocolate timble | chocolate mousse accented, candied peanuts,
dark chocolate mirror glaze



PLATED DINNER



MAIN EVENT

priced per person

CHICKEN

lemon garlic roasted chicken | creamy risotto, forest mushroom, parmesan \$80

balsamic glazed chicken | winter squash wild rice, dijon red wine sauce \$80

pan roasted chicken | garlic whipped potato, sundried tomato basil cream \$80

grilled maple chicken | sweet potato puree, oven charred brusselsprouts \$80

MEAT

new york strip steak | white cheddar au gratin potatoes, broccoli, mushroom salad \$91

tenderloin of beef | asiago risotto, roasted asparagus \$101

boneless pork chop | smashed white balsamic fingerlings, apricot mustard glaze \$84

seared top sirloin | charred leek + potato mash, chimichurri demi \$89

FISH

blackened grouper | hoppin' jon, chive butter cream \$86

pan-seared mahi | creamy pesto cous cous, citrus butter \$88

bourbon-smoked salmon | butter whipped potato, Pritchard's grainy dijon sauce \$82

red snapper | pistachio pesto crusted, fresh fennel basmati rice \$94

DUO

seared filet + cajun whiskey shrimp | mashed sweet potatoes, tarragon brown butter \$106

smoked salt filet + crab cake | autumn rice blend \$116

seared chicken breast + rosemary roasted filet | crimini mushroom sauce \$104

VEG

slow roasted acorn squash | herb + pine nut cous cous, broccolini, roasted forest mushrooms \$72



BEVERAGES

COCKTAILS

TOP SHELF BAR

Grey Goose Vodka
Bacardi Superior Rum
Bombay Sapphire Gin
Johnnie Walker Black Label 12 Year
Knob Creek Bourbon
Crown Royal Whiskey
Jack Daniel's Tennessee Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP

PREMIUM BAR

Smirnoff Vodka
Don Q Cristal Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Canadian Club Whiskey
Jose Cuervo Traditional Silver Tequila
Courvoisier VS

BEER

DOMESTIC

Bud Light | Miller Lite | Michelob Ultra | Pabst
Blue Ribbon | Blue Moon Belgian White

IMPORT

Corona Extra | Heineken | Modelo Especial

REGIONAL CRAFT

Yazoo Brewing Company Hefeweizen

HOUSE WINE

Campo di Fiori | Italian Pino Grigio
Quintara | California Chardonnay
Sirena Del Mare | Italian Rosé
Harmony and Soul | California Cabernet Sauvignon
Fable Roots | Italian Red Blend

Bartender fee \$200 per bar.

Beer and non-alcoholic beverage prices are subject to 26% taxable service charge and 9.50% state tax.

Wine, liquor and liqueurs are subject to 26% taxable service charge and 24.25% state tax.

Prices, taxes and service charge are subject to change.

BEVERAGE PACKAGES

BEER + WINE HOSTED

priced each on consumption

- Imported Beer - \$9
- Domestic Beer - \$8
- Regional Craft Beer - \$10
- House Wine by the bottle - \$48
- Pepsi Soft Drinks - \$6
- Bottled Water - \$6

BEER + WINE PACKAGED

priced per person per hour

- 1 hr - \$26
- 2 hr - \$39
- 3 hr - \$53
- 4 hr - \$62
- Xtra 30 minutes - \$10



HOSTED BAR

priced each on consumption

- Top Shelf Liquor - \$15
- Premium Liquor - \$13
- Seasonal Craft Cocktail - \$16
- Seasonal Craft Mocktail - \$12
- Imported Beer - \$9
- Domestic Beer - \$8
- Regional Craft Beer - \$10
- House Wine by the bottle - \$48
- Seasonal Sangria - \$10
- Pepsi Soft Drinks - \$6
- Bottled Water - \$6

CASH BAR

charged per person at cashier

- Top Shelf Liquor - \$16
- Premium Liquor - \$14
- Seasonal Craft Cocktail - \$17
- Seasonal Craft Mocktail - \$13
- Imported Beer - \$10
- Domestic Beer - \$9
- Regional Craft Beer - \$11
- House Wine by the bottle - \$49
- Seasonal Sangria - \$11
- Pepsi Soft Drinks - \$6
- Bottled Water - \$6

PACKAGED BAR

priced per person per hour

- Top Shelf
 - 1 Hour - \$32
 - 2 Hour - \$51
 - each add- \$20
- Premium
 - 1 Hour - \$29
 - 2 Hour - \$44
 - each add- \$14

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SPECIALTY BEVERAGES

WINES

priced per bottle opened

- Mionetto Brut Rose - \$62
- Kris Pinot Grigio - \$55
- Chateau Ste Michelle Riesling - \$52
- Kim Crawford Sauvignon Blanc - \$54
- Chateau Ste Michelle Chardonnay- \$52
- Fluers De Praire Rose - \$54
- Duckhorn Decoy Merlot - \$64
- Justin Cabernet Sauvignon - \$68

NEIGHBORHOOD CRAFT DRAFT BEER

priced per keg opened - \$500
mini-kegs serving 45 Guests

- Yazoo - Hop Perfect IPA
- Yazoo - Hefeweizen
- Yazoo - Gerst Amber Ale

SPECIAL OCCASION BAR PACKAGES

NEIGHBORHOOD TREASURES

priced each on consumption

Allow your guests to discover local Bourbons with a beverage navigator. Showcasing a local icon through tastings and conversation, this interactive bar experience will uncover a new favorite.

Choose between the Davidson Reserve or Belle Meade Collections for your event.

\$18

SEASONAL SANGRIA PITCHERS

charged per gallon

Three of our house made sangrias showcase, white, red and rose wines with flavors of the most recent harvest.

Guests can add flair to their glass with fresh and dried fruit, fresh herbs and other special garnishes.

\$150

Ask your Event Manager for the monthly list of our specialty bar packages.

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GENERAL INFORMATION

Thank you for choosing the Renaissance Nashville Hotel . We look forward to delivering the outstanding service and culinary experience you expect. Please take a moment to review the following to help us serve you better.

- Please inform your event manager of your menu selections no less than fourteen days in advance of your event when choosing from our regular menu selections. For customized menus, three weeks notice may be required.
- Please confirm the guaranteed number of attendees for your event 72 hours prior to the function date. For Monday or Tuesday events, please provide this number by Thursday at 8:30am. In the absence of a guarantee, the original contracted number of attendees will be used when charging. The banquet charges will be based on the greater of the guarantee or the number of guests in attendance at the event.
- In order to comply with state law, no food or beverage, to include alcoholic beverages, shall be brought into, or removed from function rooms or guest rooms by attendees.
- Cancellation terms are detailed in the Group/Catering Confirmation Agreement. Functions detailed on Banquet Event Orders signed by our clients may be subject to additional charges.
- The Hotel does not assume responsibility for damages to or loss of any merchandise left in the Hotel prior to or following a function. Your event manager can arrange dedicated security for your event for an additional fee.
- Guests will be responsible for any damage done to the Hotel while on the premises.
- Additional labor fees may apply for bartenders, station attendants or butler service. If twenty-four (24) or fewer guests are guaranteed (plated meal service) an additional set-up charge of \$75 (plus applicable sales tax) will be added to the charge for that function. For groups of 15-24 people an \$8 per person additional fee will be added to the price for buffet meal service.
- When shipping packages to the hotel, please indicate the name of your organization, the organization's on property representative as well as your event manager on the label. Handling charges will be applied to your master account for storage and movement of packages. Ask your event manager for a complete copy of our shipping procedures if you plan to utilize the hotel's shipping and receiving department.