



BANQUET MENU

RENAISSANCE NASHVILLE

Renaissance Nashville Hotel

611 Commerce Street, Nashville, Tennessee, USA

1 615 255 8400

mariott.com/bnash

WELCOME FROM OUR EXECUTIVE CHEF

A new season is here, and we are excited to bring you the best from our local farms!

Since our founding 92 years ago, Marriott International has always placed an emphasis on health and safety for our guests and associates. The COVID-19 pandemic has required us to raise our demanding standards to an even higher level with new protocols for the current circumstances.

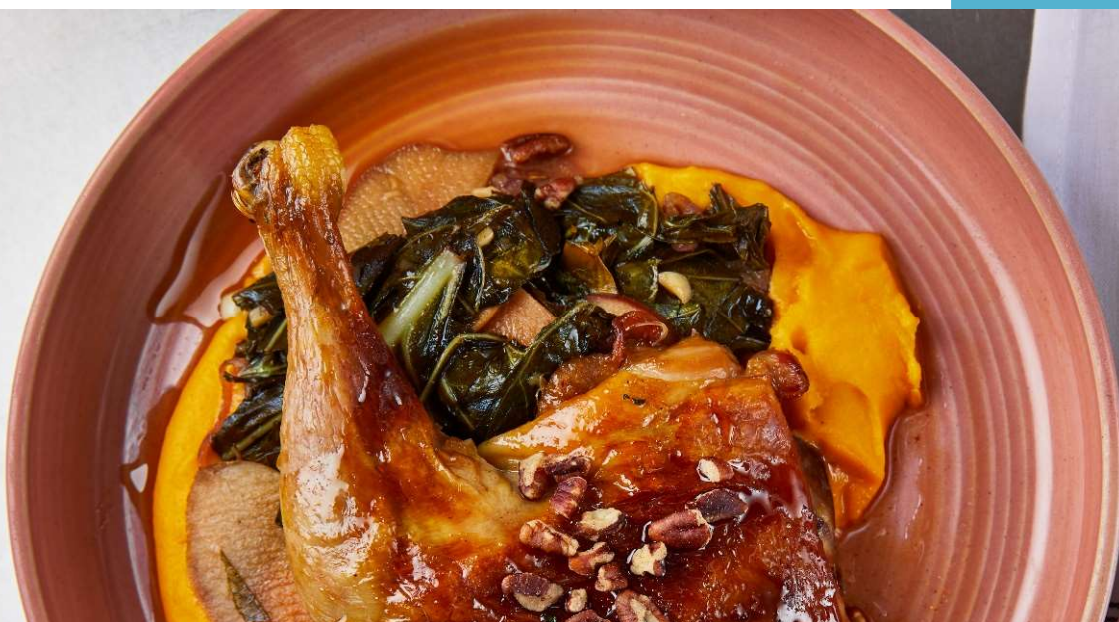
Please discuss with your Event Planner how we can best serve your guests given the current climate.

“Every country can be defined through their food, their music and their language. That’s the soul of a country.” - Quincy Jones



CHEF MICHAEL FOLZ

Executive Chef





BREAKFAST

CONTINENTAL BREAKFAST

Continental Breakfast Express

market fresh fruits and berries

daily selection of breakfast pastries, breakfast breads, butter,

Nashville jams and local honey

assorted cereals and milk

individual greek yogurt, fruit yogurts, house made granola

juice

coffee

\$ 34.00

Executive Continental

market fresh fruits and berries

filled croissants, flavored biscuits and breakfast breads,

butter, Nashville jams, local honey

yogurt parfait bar: greek yogurt, dried fruits, flax seeds,

blueberries and strawberries, granola

assorted cereals and milk

juice

coffee

\$ 36.00

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 with local honey, smoked tomato jam and

whipped butter

\$ 38.00

Lite Start

market fresh fruits and berries

yogurt parfait bar | greek yogurt, dried fruits, flax seeds, blueberries and strawberries, and house made granola

raisin bran muffins and house made raspberry oat bars

steel cut oats with coconut, dates and pecans

breakfast salad | arugula and butter lettuce with blueberries, dried apricots, toasted almonds, pepitas and served with citrus vinaigrette

\$ 40.00

Local Farmhouse

market fresh fruits and berries

daily selection of breakfast pastries, breakfast breads, butter, Nashville jams and local honey

individual greek yogurt, fruit yogurt, house made granola

cage free scrambled eggs

sausage links

hickory smoked bacon

roasted red potatoes

\$ 42.00

Broadway Breakfast

cage free scrambled eggs

market fresh fruits and berries

daily selection of breakfast pastries, breakfast breads, butter, Nashville jams and local honey

individual greek yogurt, fruit yogurt, house made granola

Logan's Turnpike® grits, local sharp white cheddar, butter, country ham cracklings

Black pepper sausage gravy with cheddar and buttermilk biscuits

breakfast sausage links

hickory smoked bacon

skillet fried potatoes with peppers and onions

\$ 46.00

All breakfast menus include chilled orange juice, Starbucks® coffees and Tazo® hot teas

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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 and doughs** | Belgian waffles, pancakes or French toast with whipped butter, maple syrup, fruit accompaniments, fresh whipped cream and chocolate chips \$20.00
- omelet and 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 \$23.00
- hot chicken and waffles | Nashville hot chicken, local honey, Belgian waffles, maple syrup \$24.00

...Fill Me Up

Priced Per Person

- steel cut oats with coconut, dates and pecans \$8.00
- Logan's Turnpike® grits, local sharp white cheddar, butter, country ham cracklings \$8.00
- biscuits and gravy | black pepper sausage gravy, cheddar and buttermilk biscuits \$12.00
- avocado toast** | sliced tomato, hard boiled egg, sliced breakfast radish, toasted walnuts, sliced cucumber, micro greens, extra virgin olive oil, pepper and sea salt flakes, multi grain toast \$16.00
- muesli bar | overnight almond and coconut oats, fresh berries, sunflower seeds and local honey \$14.00
- croissant with black forest ham, swiss cheese and scrambled eggs \$18.00
- Egg, cheddar cheese and sausage patty on a buttermilk biscuit \$18.00
- Italian sausage, egg, tomato mozzarella on an English muffin \$18.00

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 Tennessee Pride®
sausage patties

roasted breakfast potatoes

buttermilk biscuits with local honey, smoked
tomato jam and whipped butter

\$38.00

Poached Egg Grain Bowl

soft poached egg, pearl barley, quinoa,
mushrooms, wilted greens and harissa

served with fresh croissant

\$37.00

Crème Brulee French Toast

chef's soft scrambled eggs

Your choice of meat

smoked bacon

sausage links

chicken sausage

\$40.00



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TAKE A BREAK



BREAK PACKAGES

Applicious

apple empanada
apple cinnamon scones
crispy fried apple fritters
apple wedges with chocolate and caramel
apple crumb cake
cider
\$ 26.00

Bee Break

honey caramel tarts
honey cake
honey lavender scones
mini mason jar yogurt parfaits | greek yogurt, local honey,
berries, mint
\$ 26.00

Happy Trails

build your own trail mix | house made granola, M&M's®,
cranberries, banana chips, almonds, pepitas, golden raisins,
yogurt covered pretzels
greek yogurt
whole fruit
\$ 24.00

Total Energy

assorted energy bars
whole fruit
naked juices and smoothies
assorted energy drinks
chocolate covered coffee beans
sea salt almonds
roasted chickpeas
\$ 28.00

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 (continued)

Priced Per Person

Sugar Rush

assorted classic candies

gummy bears

Jelly Belly® jelly beans

Jolly Ranchers candy

swedish fish

\$ 26.00

Load Your Nachos

tri-colored tortilla chips

salsa verde

pico de gallo

guacamole

sour cream

sharp cheddar

jalapenos

cilantro

warm nacho cheese

\$ 26.00

State Fair

individual bags of buttered popcorn and kettle corn

mini corndogs with spicy mustard

warm soft pretzels with whole grain and yellow mustard

salt water taffy

Lemonade

\$ 28.00

Dips and Sticks

pretzel sticks and nutella

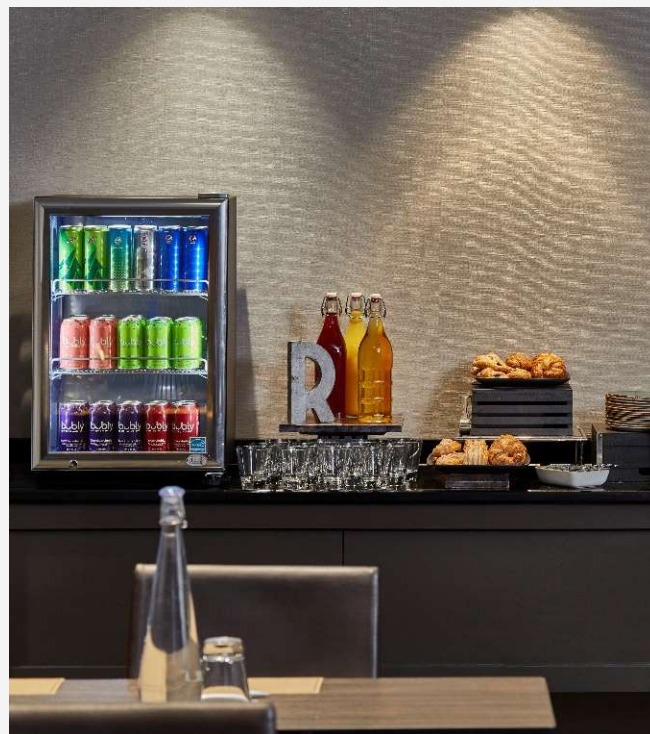
vegetable sticks and ranch dressing

pita and hummus

whole fruit

carrot cupcakes

\$ 24.00



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GRAB A SNACK

Classic Indulgence

Priced by the Dozen

- assorted whole fruit \$ 36.00
- butter and chocolate croissants with Tennessee jams \$60.00
- assorted muffins \$ 64.00
- coffee cake and assorted breakfast breads \$ 64.00
- assorted bagels | cream cheese, Tennessee jams, peanut butter \$ 64.00
- assorted cookies \$ 64.00
- chocolate-dipped brickle pretzel rods \$ 62.00
- rice krispy treats \$ 60.00
- fudge brownies \$62.00
- chocolate dipped strawberries \$ 62 .00
- warm salted pretzels | yazoo beer cheese, assorted mustards \$ 72.00

Bold Flavors

Price per pound – 1 pound serves 10 guest

- house-roasted chili lime almonds \$ 46.00
- house-roasted cashews and peanuts \$ 46.00

Snack Attack

- Priced per Piece on Consumption
- assorted bagged snacks | kettle potato chips, popcorn, pretzels \$ 4.00
- assorted candy bars \$ 6.00
- Tennessee traditions | Goo Goo Clusters®, Moon Pies® \$ 8.00
- granola and Nutri-Grain bars® \$ 5.00
- assorted novelty ice cream bars \$ 6.00
- individual Greek yogurts \$ 7.00
- energy and protein bars \$ 8.00

Craveable Crunch

price per person

- chips and salsa; warm tortilla chips, fire roasted salsa \$ 8.00
- add guacamole \$ 5.00
- add warm spinach and artichoke dip \$ 5.00
- chips and dips; house-made potato chips, charred onion dip \$ 8.00
- add pimento cheese dip \$ 5.00

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HYDRATION STATIONS

Priced on Consumption

- assorted Tropicana® bottled fruit juices \$ 8.00
- Red Bull® \$ 8.00
- Flavored Vitamin Water® \$ 8.00
- Perrier® sparkling water with lemon & lime \$ 7.00
- Pepsi® brand soft drinks | Pepsi®, Diet Pepsi®, Sierra Mist® Mountain Dew® \$ 6.00
- Nestle® bottled water \$ 6.00
- Bubly® sparkling water | assorted flavors \$ 6.00

Priced per Gallon

- freshly brewed Starbucks® coffee and Tazo® Hot Tea \$94.00
- Tazo® iced tea or lemonade \$ 87.00
- juice \$ 85.00

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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 and roasted vegetable
ditalini pasta salad
mixed green salad with vinaigrette

Choice of Sandwich

ham and swiss

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

roast beef and 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, and jalapeno cheddar wrap

vegetarian bliss

roasted peppers, mozzarella, sundried tomato aioli, arugula, focaccia

Choice of Dessert

cookie
brownie
rice krispie
granola bar

\$49.00



LUNCH BUFFET

Southern Comfort

seasonally inspired soup

southern garden salad | arcadian mixed lettuce, heirloom tomatoes, cucumbers, crispy black eyed peas, aged white cheddar, Vidalia onion vinaigrette and ranch dressing

creamy cole slaw

white cheddar and bacon macaroni

Nashville hot chicken with local honey

grilled flat iron with Kentucky bourbon barbeque

southern cheese and grit casserole

buttered green beans and baby potatoes

bourbon street pecan pie

flourless chocolate cake

\$ 58.00

Tour of the Mediterranean

seasonally inspired soup

grilled naan, smoked paprika, extra virgin olive oil, soft feta

caprese salad, fresh mozzarella, heirloom tomatoes, pesto

seared chicken, green olive salsa verde

tuscan butter salmon, tomato basil cream

olive oil focaccia

tuscan style roasted carrots and broccolini

tiramisu

cannoli

\$58.00

All Lunch Buffets include warm dinner rolls and butter, iced tea service, coffee and hot teas

All per person buffet charges based on 1 hour duration. \$8 per person will be applied for each additional half hour.

Minimum 25 guests required for lunch buffets or enhancements. For groups under 25 people an \$8 additional fee per person will be required.

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LUNCH BUFFET (continued)

Sandwich Shoppe

seasonally inspired soup

cobb salad | Kenny Farmhouse® blue cheese, olives, avocado, egg, bacon, red wine vinaigrette and ranch dressing

chef's specialty salad of the day

Choose Three (3) Sandwiches

ham and swiss | ciabatta roll, black forest ham, local swiss, tomato, arugula and 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

pecan pie

chocolate mousse torte

\$ 54.00

Tex Mex Tastes

seasonally inspired soup

tortilla chips with fire roasted tomato salsa

charred corn guacamole

mexican quinoa salad

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

beef barbacoa | flour tortillas, pico salsa verde, sharp cheddar, black beans, lime wedges, cilantro

chicken chile verde | flour tortilla

cilantro lime rice

tres leches

chocolate cake

\$ 60.00



All Lunch Buffets include warm dinner rolls, iced tea service, coffee and hot teas

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LUNCH BUFFET (cont.)

Harvest Blend

seasonally inspired soup

barley salad | carrots, walnuts, dried cherries, celery, vinaigrette

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

lemon basil chicken | fried capers, chicken jus

rosemary and garlic rubbed flat iron steak | chianti demi glace

seasonally roasted farm vegetables

wild rice

chocolate cake

cheesecake

\$ 60.00

Rice and Grains

marinated tomato salad

carrot and almond slaw

build your own rice or salad bowl

marinated flank steak, citrus chicken, roasted garlic
shrimp

mixed greens, basmati rice, faro, black beans, pepitas,
pepper jack, edamame, tomato, roasted vegetables, pickled
red onion, cucumbers, cilantro, green onions, pico de gallo

cilantro lime vinaigrette and charred garlic vinaigrette

assorted desserts

\$ 56.00

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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 and leek, asiago and crispy chick peas

Salads

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

baby kale and romaine salad | marcona almonds, parmesan, kalamata olives, and 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

key lime pie



Hot Mains

honey and tea lacquered chicken breast | buttermilk risotto and natural jus
\$54.00

pan seared salmon | warm grain salad, kale and citrus butter
\$ 56.00

oven roasted chicken | olive caper vinaigrette, crispy yukon potatoes and
shitake mushrooms
\$ 54.00

herb marinated top sirloin steak | potato puree, chimichurri and roasted root
vegetables
\$ 61.00

grilled cauliflower steak | roasted red pepper, cashew, pickled tomatoes,
olive and herb relish
\$ 48.00

Chilled Mains

miso dijon chicken salad | harvest greens, sunflower seeds, dried cranberries,
roasted butternut squash, quinoa with sesame vinaigrette
\$ 46.00

garlic rubbed sliced striploin | arcadian greens, vine ripe tomato, pickled
onion, smoked almonds, parmesan with red wine vinaigrette
\$ 48.00

Wraps

grilled chicken | dijon aioli, spinach, tomato, roasted red
pepper and pepper jack cheese
\$ 42.00

shaved brisket | arugula, roasted tomato, caramelized
crimini mushrooms, sharp white cheddar cheese
\$ 44.00

buddha bowl wrap | quinoa, kale, roasted chickpeas with
avocado cream
\$ 40.00

RECEPTION



SMALL BITES

Priced per Piece

Minimum order of 25 pieces per selection

Hot

waffle crusted chicken bites, corn bread and maple
bacon \$12.00

vegetable samosas \$8.00

mini jumbo lump crab cake, grain mustard aioli \$15.00

house smoked brisket biscuit \$12.00

pork pot stickers, sesame soy sauce \$12.00

Goat cheese and honey phyllo triangle \$8.00

Lobster empanada \$15.00

cozy shrimp \$12.00

Cold

smoked salmon poke, cucumber dill, meyer lemon
aioli, crispy wonton \$12.00

lobster blt, mini brioche \$15.00

tomato bruschetta, marinated feta, garlic crostini, balsamic syrup,
micro basil \$8.00

seared tenderloin, smoked blue cheese, onion jam, crostini \$12.00

deviled eggs, spinach and bacon with pickled onions \$8.00

salt roasted beet and goat cheese tart, toasted pistachios \$8.00

eggplant caponata, served on baguette \$8.00

honey lacquered chicken salad, harvest grain crostini \$12.00

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

**Attendant required, 1 attendant per 75 guests at \$200 each

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

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, chick pea hummus and white bean dip, lavosh and toasted pita bread

\$ 30.00

Cheese Board

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

\$ 28.00

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

\$ 28.00

Market Style Vegetable

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

\$ 24.00

Chilled Seafood

quick pickled shrimp, jonah crab claws, cocktail sauce, remoulade, lemon wedge, hot sauce

\$ 40.00

Mexican Street Fare

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

\$ 28.00

RECEPTION STATIONS (cont'd)

Priced Per Person



Italian Pasta

Select two

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

potato gnocchi, tomato basil sauce, italian sausage, roasted peppers

penne pasta, garlic olive oil, cherry tomatoes, capers, parsley, basil, kalamata olives

asiago risotto, roasted mushrooms, asparagus tips, tomatoes, butternut squash, grilled chicken breast

\$ 28.00

Sliders

Select two

build Your Own

includes Hot Sauces, pickle slices, house-made potato chips and buns

house-smoked pork | chow chow and peach BBQ

hot chicken | southern coleslaw and B&B pickles

Yazoo braised brisket | pickled red onion

Crab cake | old bay remoulade and cilantro slaw

\$ 32.00

Mac & Cheese

sharp cheddar macaroni and cheese

Nashville hot chicken, cheddar, braised short rib, local blue cheese, wild mushroom

\$ 28.00

Sweet Endings

Assorted petit fours

Miniature cakes and tartlets

Petit Cookies

Bon Bons

Starbucks® coffees and tazo® hot teas

\$ 24.00

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 with yeast rolls

\$ 38.00

Smoked Brisket

jack daniels® bbq sauce, bourbon baked beans, maple

corn bread

\$ 40.00

Stout Brined Pork Belly

apple butter, coriander spiced sweet potatoes,

caramelized brussel sprouts and pearl onions with

harvest grain rolls

\$ 40.00

Mustard and Brown Sugar Roasted Pork Loin

apple cider jus, cultivated mushroom farro risotto with

cheddar biscuits

\$ 36.00

Peppercorn Crusted Prime Rib

creole mustard mashed potatoes, mushroom ragout,

horseradish sauce with brioche roll

\$ 42.00

Char Crusted Beef Tenderloin

horseradish whipped potatoes, cabernet demi, blue

cheese butter with brioche rolls

\$ 44.00



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DINNER

Buffets

Priced per Person

The Chopping Block

mushroom and barley soup, toasted baguette

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

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

roasted spring vegetables

smashed yukon potatoes with white balsamic vinegar

seared gulf snapper | tomato olive broth, crispy capers

smoked prime rib | maple bourbon sauce

herb roasted dijon breast of chicken | mushroom ragout

classic cheesecake

lemon torte

\$ 98.00

Southern Refinement

white bean and greens soup with cornbread croutons

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

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

hickory roasted red fish | crabmeat and lemon butter sauce

braised beef brisket with sherry vinegar steak sauce

Nashville hot chicken, local honey drizzle

corn bread and biscuits

broccoli and cauliflower au gratin

buttered rice with vermicelli

bourbon street pecan pie

chocolate cake

lemon torte

\$ 96.00

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DINNER (continued)

Buffets

Priced per Person

Montage Moments

roasted cauliflower and leek soup

frisee and arugula | white beans, proscuitto, parmesan cheese, lemon vinaigrette

baby gem caesar | kalamata olives, romano cheese, capers, roasted red pepper with caesar dressing

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

gulf red grouper | ginger miso broth and fresh cilantro

honey butter garlic chicken

white cheddar mashed potatoes

asparagus and green beans

assorted desserts

\$ 98.00



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Plated Dinners

Plated Dinners are three course meals including soup or salad, main, and dessert. All entrees include chef's selection of starch and seasonal vegetable as well as buttered dinner rolls and water

To Start

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

frisee and arugula salad, white beans, prosciutto, parmesan cheese, lemon vinaigrette

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

baby gem lettuce Caesar, kalamata olives, romano red peppers, capers with caesar dressing

roasted cauliflower and leek soup with lemon oil

tomato bisque with cornbread crumble

Dessert

chocolate cashew torte

flourless chocolate cake

classic or seasonal flavored cheesecake

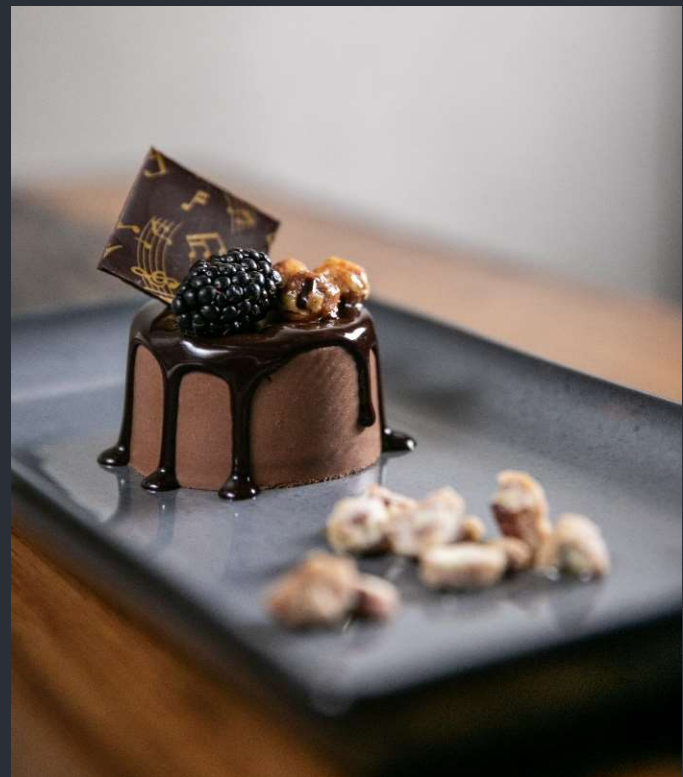
rustic apple pie

lemon torte

chocolate bourbon tart

bourbon street pecan pie

key lime tart



DINNER (cont.)

Main Event

Priced per Person



Chicken

lemon roasted breast of chicken | charred asparagus, herb risotto \$ 78.00

honey glazed grilled breast of chicken | heirloom carrots, caramelized shallot whipped potatoes \$ 78.00

pan roasted chicken | caramelized mushrooms, basmati rice, haricot vert, natural jus \$78.00

herbed grilled chicken | brussel sprouts, fire roasted mushrooms, quinoa and barley blend with spicy yellow pepper sauce \$ 78.00

Meat

new york strip steak | white cheddar au gratin potatoes, broccolini, mushroom salad \$ 86.00

tenderloin of beef | asiago risotto, roasted asparagus \$96.00

boneless pork chop | Logans Turnpike Grits®, apricot mustard glaze \$ 78.00

cider braised short rib | mashed sweet potatoes, toasted pecans, honey glazed heirloom carrots \$84.00

Fish

miso bronzed grouper | roasted leeks and yellow potatoes \$ 84.00

olive oil poached halibut | barley risotto gremolata \$86.00

roasted salmon | spinach, mushroom and goat cheese risotto, tomato balsamic brown butter \$ 80.00

red snapper | pistachio pesto crusted, fresh fennel basmati rice \$ 94.00

Duo

seared filet and cajun whiskey shrimp | mashed sweet potatoes, tarragon brown butter \$102.00

smoked salt filet and crab cake | autumn rice blend \$112.00

seared chicken breast and rosemary roasted filet | crimini mushroom sauce \$100.00



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 IGT Pinot Grigio

SIRENA DEL MARE, Italian Rose

VIN21, California Sauvignon Blanc

FABLE ROOTS, Italian Red Blend

HARMONY AND SOUL, California Cabernet Sauvignon

Bartender Fee \$200 per Bar

Beer and Non-Alcoholic Beverage Prices are subject to 26% taxable service charge and 9.75% 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 and Wine Hosted

Priced each on consumption

- Imported Beer - \$9.00
- Domestic Beer - \$8.00
- Regional Craft Beer - \$10.00
- House Wine by the bottle - \$48.00
- Pepsi Soft Drinks - \$6.00
- Bottled Water - \$6.00

Beer and Wine Packaged

Priced per person per hour

- 1 hr - \$24.00
- 2 hr - \$36.00
- 3 hr - \$48.00
- 4 hr - \$60.00
- Xtra 30 minutes - \$8.00



Hosted Bar

Priced each on consumption

- Top Shelf Liquor – \$12.00
- Premium Liquor - \$11.00
- Imported Beer - \$8.00
- Domestic Beer - \$7.00
- Regional Craft Beer - \$8.00
- House Wine by the bottle - \$48.00
- Pepsi Soft Drinks - \$5.00
- Bottled Water - \$5.00

Packaged Bar

Priced per person per hour

- Top Shelf 1 Hour – \$30.00
- 2 Hour - \$49.00
- each add- \$18.00
- Premium 1 Hour - \$27.00
- 2 Hour - \$42.00
- each add- \$12.00

Please ask your Event Manager for a current wine list and our seasonal draft beer options.

Bartender Fee \$200 per Bar

Beer and Non-Alcoholic Beverage Prices are subject to 26% taxable service charge and 9.75% 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

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 \$75.00 (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.