



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

Sincerely,



John Ford, Executive Chef

YOUR GUIDE TO EPICUREAN DELIGHTS

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

MENU SELECTION

Breakfast _____	1	Dinner _____	10
Breaks _____	2	Beverages _____	12
Lunch _____	5	Menu Standards _____	15
Reception _____	7		

FOOD AND BEVERAGE SERVICE

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

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

BANQUET EVENT ORDERS

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

TIMING OF BANQUET FUNCTIONS

- Buffet Services and Reception Stations are designed for 90 minutes.
- Package Morning and Afternoon Breaks are designed for 30 minutes.
- Additional fees will apply for requests to exceed these service time standards of 15% for additional 30 minutes.

GUARANTEE

To ensure every detail is handled in a timely manner, the final guaranteed number of guests is due by 11:00 am, 3 business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event order will be considered your minimum guarantee.

Buffet and Break pricing is based on a minimum order for 20 guests. A charge of \$8 per guest will be added for groups with less than 20 guests.

JW Marriott Nashville reserves the right to add a \$150.00 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within a 5-day timeframe. The menu selection for a pop-up event will be decided by JW Marriott Nashville and cannot be changed within this 5-day time frame unless approval from the JW Marriott Nashville Executive or Banquet Chef has been granted.

BREAKFAST

All breakfast menus are served with chilled citrus and fruit juices, freshly brewed Caffé Umbria coffee, a selection of teas, half and half, 2% milk and almond milk. A

Menu Enhancements and Stations must be ordered for a minimum of 80% of the event's guaranteed guest count.

BREAKFAST BUFFET

Essential Hits | 52

Sliced Seasonal Fruits

Assorted Yogurts and Cereals

Butter Croissants, Blueberry Muffins, Chocolate Croissants

Soft Scrambled Eggs

Roasted Yukon Gold Potatoes

Roasted Tomatoes

Select One Protein

Crispy Bacon, Sausage Links

Southern Charm | 54

Sliced Seasonal Fruits

Assorted Yogurts and Cereals

Banana Muffin, Pecan Sticky Roll

Berry Danish

Stone Ground Creamy Cheddar Grits

Soft Scrambled Eggs

Buttermilk Biscuits and Sausage Gravy

Select One Protein

Boneless Fried Chicken, Smoked Ham, Tennessee

Whiskey-Honey Glaze

CONTINENTAL BUFFET

Sunrise | 40

Sliced Seasonal Fruits

Assorted Yogurts and Cereals

Butter Croissant, Blueberry Muffins, Lemon Loaf Cake

Overnight Oats, Seasonal Fruit Chutney

ENHANCEMENTS

To Be Ordered with a Breakfast Menu.

Soft Scrambled Eggs | 7

Applewood-Smoked Bacon | 12

Sausage, Egg, and Cheese English Muffin | 8

Bacon, Egg and Cheddar Croissant | 8

Warm Oatmeal | 9

Brown Sugar, Fresh Blueberries, Raisins

Chorizo, Manchego, and Egg Breakfast Wrap | 10

Spinach, Mushroom, and Egg White Breakfast Wrap | 10

Peeled Hard Boiled Eggs | 72/Dozen

Vanilla Pancakes | 12

Bagels | 64/Dozen

Plain, Everything, Cinnamon Raisin

Plain Cream Cheese

Sweet Butter, Fruit Preserves

BREAKS

Pricing per person, unless otherwise specified.

COFFEE BREAKS

COFFEE BREAK

1/2 DAY (4 hours) | 40

ALL DAY (8 hours) | 55

Caffé Umbria Regular and

Decaffeinated Coffee

Selection of Herbal Teas

Assorted Soft Drinks and

Bottled Water

Half and Half, 2%, Almond Milk

Demonbreun Country Store | 24

Assorted Craft Sodas and Elixirs

Cheddar Popcorn

Classic Candy Display of Past and Present

Mesoamerican | 29

Corn Chips, Fire Roasted Salsa

Guacamole, Herb Crema

Strawberry Agua Fresca

Dulce De Leche Churros

Stompin' Grounds Toast Bar | 32

Crushed Avocado

Smashed Seasonal Vegetables

Grilled Multigrain Toast

Toppings

Sundried Tomato, Chopped Bacon

Chopped Egg, Alfalfa Sprouts, Ricotta

Cheese, Everything Spice

Uplifting | 23

Berry-Banana Smoothie

Tropical-Mango Smoothie

Curated Energy Trail Mix

Chocolate Bark

Mediterranean | 29

Crisp Vegetables, Pita Chips

Hummus, Tzatziki, Muhammara

Pistachio Baklava

Cucumber Lemon Tonic

V is for Vegan | 26

Assorted Cold Pressed Juices

Chia Pudding, Overnight Oats

Sliced Seasonal Fruits

BREAKS

Pricing per person, unless otherwise specified.

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

ENHANCEMENTS

Caffé Umbria | 110/Gallon

Regular and Decaffeinated Coffee

Herbal Tea Selections | 110/Gallon

Lemon, Honey

Fresh Citrus Juices | 110/Gallon

Orange, Ruby Grapefruit

Chilled Juices | 100/Gallon

Cranberry, Apple, Tomato, V8
Pineapple, Pineapple-Mango

Iced Tea | 105/Gallon

Fruit-Infused Water | 105/Gallon

Lemonade | 105/Gallon

Cookies | 58/Dozen

Chocolate Chip, Oatmeal Raisin
Peanut Butter, Double Chocolate

Market-Style Muffins | 64/Dozen

Banana, Blueberry, Zucchini Walnut

Brownies | 64/Dozen

Double Fudge, Southern Pecan Blondie

Bagels | 64/Dozen

Plain, Everything, Whole Wheat
Sesame Seed Bagels
Cream Cheese
Sweet Butter, Fruit Preserves

Whole Fruit Selection | 7/Each

Salty Snacks | 8/Individual Bag

Mixed Nuts, Chips, Pretzels, Trail Mix

Bottled Waters | 8/Each

Selection of Still and Sparkling

Assorted Soft Drinks | 8/Each

Pepsi, Diet Pepsi, Sierra Mist

Assorted Candy | 8/Each

M&Ms, Kit Kat, Snickers, Twix
Skittles, Twizzlers

Individual Juices | 9/Each

Orange, Cranberry, Apple, Tomato Juice, Grapefruit

Bottled Coconut Water | 9/Each

Selection of Energy Drinks | 11/Each

Red Bull, Sugar Free Red Bull

Gatorade | 9/Each

Snack Bars | 9/Each

Kind Bars, Cliff Bars

Chips and Salsa | 19

Tortilla Chips, Salsa Roja, Salsa Verde

Crisps and Dips | 19

Pita Chips, Hummus, Labneh



LUNCH

All lunch buffets are served with freshly brewed Caffé Umbria coffee and selection of teas, half and half, 2% milk and almond milk. Pricing per person, unless otherwise specified. \$8 per guest will be added to service menus on a non-designated day of the week.

— BUFFET —

Eighth Avenue Deli | 66

Available Tuesday and Sunday

Salads

Chopped Iceberg, Shredded Cheddar
Chopped Egg

Shaved Carrot, Tomato, Cucumber

Green Goddess Dressing, Marble
Potato Salad, Hot Mustard, Celery
Mayonnaise, Dill

Picnic Slaw, Celery Seed Mayonnaise

Entrées

Select Two

Carved Turkey Breast, Shaved Roast
Beef, Sliced Ham, Chicken Salad

Cheddar, Swiss

Lettuce, Tomato, Shaved Onions, Deli
Pickles

Pepperoncini, Mayonnaise, Deli
Mustard

Artisan Breads

Desserts

Chocolate Mud Pie

Vanilla Cheesecake

Nashborough Food Hall | 68

Available Thursday

Salads

Mesclun Greens, Grape Tomatoes,
Carrots, Peppers, Croutons
Champagne Vinaigrette

Hand-Carved Sandwiches

Select Two

Italian Submarine Sandwich
Sliced Salami, Capicola, Mortadella
Lettuce, Tomato
Pepperoncini, Balsamic Reduction

Nashville Hot Chicken Wrap
Grilled “Hot Chicken”, Romaine, Asiago
Green Goddess

Roast Beef Sandwich
Horseradish Aioli, Havarti Cheese,
Lettuce, Tomatoes Caramelized Onion

Vegetable Wrap
Balsamic Roasted Vegetables, Herb
Hummus
Grilled Portobello, Tortilla Wrap

Desserts

White Chocolate Pecan Blondie
Chocolate Pudding Cup

Osteria | 72

Available Monday and Friday

Appetizers

Field Greens, Cucumbers, Marinated
Onions, Tomatoes, Pecorino Olives
White Balsamic Vinaigrette

Pasta Salad, Roasted Peppers, Green
Olives, Sweet Basil Vinaigrette

Entrées

Chicken Paillard, Lemon Caper
Emulsion

Grilled Salmon, Tuscan Bean Ragout

Vegetable Caponata

Pappardelle Arrabbiata

Garlic Bread

Desserts

Traditional Tiramisu

Caramel Budino

LUNCH

All lunch buffets are served with freshly brewed Caffé Umbria coffee and selection of teas, half and half, 2% milk and almond milk. Pricing per person, unless otherwise specified. \$8 per guest will be added to service menus on a non-designated day of the week

————— BUFFET —————

Country Kitchen | 70

Available Wednesday and Saturday

Salads

Chopped Iceberg, Chopped Eggs, Smoked Bacon, Tomatoes
Crumbled Blue Cheese, Red Wine Vinaigrette

Southern Potato Salad, Celery, Hard Boiled Eggs

Deviled Egg Salad, Chives, Parsley, Pimento, Paprika

Entrées

Buttermilk Fried Chicken

Smoked Beef Brisket, BBQ Sauce, Fried Onion

Mac N' Cheese

Homestyle Green Beans

Cornbread

Desserts

Mississippi Mud Pie

Chess Pie

————— GRAB AND GO —————

The Traveler | 56

Available Daily

"Make It Yours" Bagged Lunch

Includes Whole Fruit of The Season and Assorted Bag of Chips

Sandwiches and Salad | Select Two, Quantity Specific

Italian Submarine Sandwich

Sliced Salami, Capicola, Mortadella

Lettuce, Tomato, Pepperoncini, Balsamic Reduction

Nashville Hot Chicken Wrap

Grilled "Hot Chicken" Romaine, Asiago, Green Goddess

Roast Beef Sandwich

Horseradish Aioli, Havarti Cheese, Lettuce, Tomatoes

Caramelized Onion

Vegetable Wrap

Balsamic Roasted Vegetables, Herbed Hummus

Grilled Portobello, Tortilla Wrap

Chopped Vegan Salad

Romaine, Quinoa, Corn, Piquillo Peppers, Asparagus

Tomatoes, Champagne Vinaigrette

Side

Select One

Pasta Salad, Pepper, Pesto Aioli

Potato Salad, Red Onion, Celery

Sweet

Select One

Chocolate Chip Cookie

Vegan Coconut Macaroon

RECEPTION

Minimum order of 25 pieces.

CHILLED HOR D'OEUVRES

Chilled | 9/piece

Pecan Crusted Chèvre, Vegetable Slaw
Belgium Endive, Boursin, Candied Pecan
Roasted Garlic Hummus, Crudite
Antipasto Skewer

Chilled | 11/piece

Cajun Shrimp Cocktail, Creole Mustard Sauce
Ahi Poke, Wasabi, Wakame
Deviled Egg, Truffle, Caviar
Smoked Salmon, Horseradish Dill Cream, Pumpernickel
Lobster "BLT," Smoked Bacon and Tomato, Maine
Lobster, Avocado Lettuce, Brioche

HOT HOR D'OEUVRES

Hot | 10/piece

Vegetable Spring Roll, Spicy Thai Chili Sauce
Vegetable Empanada, Salsa Roja
Mini Pepperoni Calzones, Marinara

Hot | 11/piece

Chicken Yakatori, Teriyaki Glaze
Smoked Brisket Empanada, Spicy BBQ
Crab Cake, Cajun Tartar Sauce
Andouille En Croute, Creole Mustard Remoulade

RECEPTION

Pricing per person, unless otherwise specified. All Menu Enhancements and Stations must be ordered for minimum of 80% of the event's guaranteed guest count. Minimum order of 30 portions, unless otherwise noted.

DISPLAY

Quesadilla Station | 32

Beef Barbacoa, Adobo Chicken
Fire Roasted Vegetables
Shredded Monterey Jack
Peppers, Onions
Salsa Roja, Guacamole, Crema

Chicken n Biscuits | 36

Southern Fried Boneless Chicken
Buttermilk Biscuits
Nashville Hot Sauce, Local Jams
Honey Butter

Izakaya Station | 36

Japanese Udon, Shitake, Carrots
Daikon, Cucumbers
Won Bok, Shoyu, Sesame, Rice
Vinegar Dressing
Tuna Poke, Ginger Marinade
Beef Yakatori, Teriyaki Glaze

Ploughmans Table | 36

Selection of Local and Imported
Cheese and Charcuterie
Preserves, Mustards, Pickle, Honey
Crusty Breads and Crackers

Farmers Table | 28

Raw, Marinated, and Pickled
Heirloom Vegetables Hummus
Asiago-Gargonzola Dip, Tzatziki

Regional Artisan Cheeses | 30

Honeycomb, Local Preserves, House
Baked Breads

CARVING

◆ Smoked Pork Loin | 840

Serves 30

Tennessee Whiskey Demi, Southern
Biscuits

◆ Slow Roasted Prime Rib | 1800

Serves 40

Horseradish Cream, Assorted
Mustards, Parker House Rolls

◆ Whole-Roasted Turkey | 1120

Serves 40

Cranberry-Orange Compote, Giblet
Gravy, Parker House Rolls

◆ Blackened Salmon | 800

Serves 25

Grilled Pineapple Salsa, Cornbread

ENHANCEMENTS

Carving Station Sides | 15 ea

Roasted Garlic Mashed Potatoes

Creamy Carolina Gold Rice

Assorted Grilled Vegetables

Caramelized Brussel Sprouts

DESSERT

Southern Cobbler Duo | 21

Peach, Blueberry

Vanilla Whipped Cream

Encore Performance | 24

Raspberry Macaroons, Lemon
Madeleines, Dark Chocolate Panna
Cotta, Whiskey Chocolate Truffles
Red Velvet Cupcakes Caramel
Cream Puff

Music City Macaron Display | 19

Caramel, Pistachio, Lemon, Cotton
Candy

Honky-Tonk | 21

Whiskey Dark Chocolate Truffles
Bourbon Vanilla Creme Brûlée Boozy
S'mores Jars, Moonshine Strawberry
Cupcakes



DINNER

All dinner buffets are served with freshly brewed Caffé Umbria coffee and selection of teas, half and half, 2% milk and almond milk.
Pricing per person, unless otherwise specified.

BUFFET

Country Roads | 110

Appetizers

Southern Wedge Salad
Chopped Eggs, Roasted Tomatoes
Blue Cheese, Cucumber Dressing

Broccoli Salad
Sunflower Seeds, Bacon, Red Onion

Entrées

Southern Fried Chicken

BBQ Marinated Flank Steak
Chipotle BBQ Demi Glace

Jalapeno Cheddar Grits

Roasted Baby Vegetables

Buttermilk Biscuits

Desserts

Chocolate Mousse

Strawberry Shortcake Trifle

Il Viaggio | 120

Appetizers

Cannellini Bean Salad
Celery, Marinated Roasted Tomatoes
Sherry Vinaigrette

Tomato and Mozzarella Salad
Pesto, Arugula, Balsamic Reduction

Entrées

Chicken Cacciatore

Bistecca
Grilled Flat Iron Steak, Pearl Onions
Baby Carrots, Celery Stew, Mushrooms
Barolo Demi

Rosemary Thyme Fingerling Potatoes

Balsamic Grilled Vegetables

Garlic Knots

Desserts

Tiramisu

Limoncello Panna Cotta

The 34th Floor | 115

Appetizers

Steakhouse Chopped Salad
Iceberg Lettuce, Chopped Eggs
Cucumbers, Tomatoes, Carrots
Red Onions, Stilton Dressing

Loaded Potato Salad
Bacon, Green Onion, Cheddar Cheese
Sour Cream

Entrées

Herb Roasted Chicken, Local Ale

Seared Salmon
Mustard Braised Fennel, Stewed
Tomatoes

Horseradish Mashed Potatoes

Mac N' Cheese

Grilled Vegetables

Parker House Rolls

Desserts

S'mores Pudding Jar

Seasonal Cheesecake

DINNER

All Plated Dinners are served with an appetizer, dessert, Caffé Umbria coffee and selection of teas.

Pricing per person, based on selected entrée.

PLATED APPETIZERS

Select One

Baby Romaine Spears

Shaved Parmesan, Fire Roasted Tomatoes, Radicchio
Classic Caesar Dressing

Baby Spinach

Roasted Grapes, Stilton, Candied Pecans, Whole Grain
Mustard Vinaigrette

Heirloom Tomato Salad

Whipped Chevre, Micro Green Salad, Balsamic Reduction
Champagne Vinaigrette

Tennessee Greens

Watercress, Baby Mixed Greens, Pea Sprouts, Orange
Segments, Dried Currants, Macadamia Nuts, Bacon Potato
Vinaigrette

DESSERTS

Dark Chocolate Crème Brulee

Traditional Madeleine Cookie, Raspberries

Milk Chocolate Mousse Bar

Salted Caramel, Chocolate Crunch, Whipped Chocolate
Cream

Lemon Meringue Square

Toasted Meringue, Raspberries, Fruit Coulis

Strawberry Shortcake

Strawberry Cheesecake, Vanilla Chantilly, Berry Coulis

Bourbon Bread Pudding

Whiskey Caramel Sauce, Vanilla Creme Anglaise

Southern Banana Cream Tart

Classic Banana Custard, Sweet Whipped Cream, Chocolate
Shavings

ENTRÉES

Select One

Roasted Airline Chicken Breast | 78

Bourbon Jus

Chicory Coffee Marinated Pork Chop | 78

Mustard Coffee Demi

Sassafras Braised Short Rib | 96

Natural Jus

Herb-Marinated Grilled Filet of Beef | 114

Horseradish Demi

Blackened Salmon | 92

Lemon Buerre Blanc

Petite Filet / Seared Chilean Seabass | 156

Horseradish demi, Grilled Pineapple Salsa

Grilled Filet / Jumbo Shrimp | 146

Barolo Demi

Select One

Garlic Whipped Potatoes

Jalapeno Cheddar Cheese Grits

Roasted Fingerling Potatoes

Carolina Gold Rice

Select One

Balsamic Grilled Asparagus

Roasted Broccolini

Braised Cipollini Onion, Baby Bell Peppers

BEVERAGE

Packages are available per person or per drink.

HOST BARS

CURATED

Spirits | 16/drink

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

Wines | 14/drink

Disruption Wines:
Cabernet Sauvignon
Chardonnay
Merlot
Riesling
Schramsberg Brut

BEER

Local Craft | 9/drink

Dos Perros, Yazoo
Jai Alai IPA
Southern Whit, Tennessee Brew Works
Thunder Ann Pale Ale, Jackalope

TOP SHELF

Spirits | 14/drink

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

Wines | 13/drink

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

Imported | 8/drink

Corona
Heineken
Stella Artois

WATER, SOFT DRINKS | 7/drink

Bottled water, Pepsi products

PREMIUM

Spirits | 13/drink

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

Wines | 13/drink

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

Domestic | 8/drink

Michelob Ultra
Coors Light
O'Doul's (non-alcoholic)

PACKAGES

CORDIALS | 9

Baileys
Kahlua
Grand Marnier
Disarano
Chambord

TOP SHELF

1-hour | 32
2-hours | 46
3-hours | 62
4-hours | 78

PREMIUM

1-hour | 28
2-hours | 42
3-hours | 58
4-hours | 71

BEVERAGE

Packages are available per person or per drink.

SPECIALTIES

CUSTOM COCKTAILS

Charged Per Drink, Maximum of 2 Specialty Drinks Per Function

Tennessee Tea | 15

Jack Daniels Iced Tea, Simple Syrup, Lime

Lynchburg Lemonade | 15

Jack Daniels, Triple Sec, Sour Mix, Lemon/Lime Soda, Lemon Wheel

Peach Tart | 17

Ole Smokey Moonshine, Peach Lemonade, Peach Slice, Mint

Mint Julep | 16

Knob Creek Bourbon, Simple Syrup, Mint

Rocky Colada | 15

Bacardi, Coconut Crème, Pineapple Juice, Pineapple Wedge, Cherry

Dark and Stormy | 17

Flor De Cana 12-Year, Lime Juice, Ginger Beer, Lime Wedge

Pomegranate Paloma | 16

Patron, Pomegranate, Lime Juice, Simple Syrup, Club Soda, Rosemary Sprig

El Diablo | 17

Casamigos Anejo, Crème De Cassis, Ginger Beer, Lime Juice

Harvest Time Mimosa | 15

Jack Daniels, Apple Cider, Sparkling Wine, Cinnamon Stick

Envy | 16

Patron, Blue Curacao, Pineapple Juice, Cherry

COCKTAIL BARS

Charged Per Drink, 30 Guest Minimum

Bloody Mary Bar | 18

Wheatley Vodka, Celery, Celery Salt, Regular and Spicy Bloody Mary Mix, Clamato Juice, Olives, Limes, Bacon, Old Bay Seasoning, Tabasco, Worcestershire, Horseradish

Mimosa Bar | 16

Schramsberg Brut, Fresh Orange Juice, Grapefruit Juice, Pomegranate Juice, Strawberry Lemonade

Bellini Bar | 16

Schramsberg Brut, Peach Purée, Strawberry Purée, Mango Purée, Pineapple Purée, Sliced Strawberries, Peaches, Mangoes, Pineapples

BEVERAGE

TASTING SERIES

WHISKEY and BOURBON SERIES | 250/bottle

Bulleit Rye Small Batch Whiskey
 Buffalo Trace Kentucky Straight Bourbon
 Eagle Rare Single Barrel Bourbon
 Glenmorangie 10-Year Single Malt Scotch Whisky
 Jameson Caskmates IPA Edition Irish Whisky
 Makers Mark 46 Kentucky Straight Bourbon

MOONSHINE SERIES | 150/bottle

Ole' Smokey Moonshines:
 Blackberry
 Blue Flame
 Cinnamon
 Peach
 Pecan

*Flavors may change depending on availability

WINES BY THE BOTTLE

BUBBLES

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

WHITE VARIETALS

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

SAUVIGNON BLANC

Villa Maria, "Cellar Selection",
 Marlborough, New Zealand 48
 Matanzas Creek, Sonoma County,
 California 52

PINOT GRIGIO

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

CHARDONNAY

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

RED VARIETALS

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

PINOT NOIR

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

MERLOT

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

CABERNET SAUVIGNON

Disruption, Columbia Valley,
 Washington 48
 The 75th Wine Company,
 California 60
 Justin, Paso Robles, California 72
 Arrowood, Sonoma County,
 California 74
 CrossBarn by Paul Hobbs, Napa
 Valley, California 138

MENU STANDARDS

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

TAXES AND SERVICE CHARGES

Prices are subject to an additional 25% taxable service charge, a 9.25% state sales tax on food, a .50% downtown tax and a 15% beverage tax on wine and distilled spirits. Service charges and taxes are subject to change without notice.

PLATED SELECTIONS

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

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

For tableside selection, an additional \$38+ per guest will be applied on top of the meal price to cover the additional product required for service. Entrée sides will be the same for all guests.

FOOD POLICIES

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

All food and beverage must be purchased through JW Marriott Nashville for consumption on premise. Any leftover food or nonalcoholic beverage cannot not be taken off property at the conclusion of your event. JW Marriott Nashville will purchase any reasonable special items or product from a licensed approved vendor. All Kosher, gluten-free or specialty products must be guaranteed 10 business days prior to the event.



