



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 _____	14
Breaks _____	3	Beverages _____	16
Lunch _____	5	Menu Standards _____	20
Reception _____	10		

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, 5 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 40 guests. Action and Display Station pricing varies based on order quantity. If minimum guest counts or order quantities cannot be met, please request the small banquet menu for groups under 40.

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.

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
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
Boneless Fried Chicken
Smoked Ham, Tennessee Whiskey-Honey Glaze

Platinum | 58

Sliced Seasonal Fruits
Assorted Yogurts and Cereals
Butter Croissant, Lemon Poppyseed Muffin
Everything Spiced Croissant
Smoked Salmon Display
Mini Bagels, Chopped Eggs, Tomato, Capers, Onions
Cucumber, Whipped Chive Cream Cheese
Soft Scrambled Eggs
Egg White Scramble, Spinach, Mushroom, Gruyere
Roasted Yukon Gold Potatoes, Fresh Herbs
Bacon, Chicken Apple Sausage

CONTINENTAL BUFFET

Sunrise | 40

Sliced Seasonal Fruits
Assorted Yogurts and Cereals
Butter Croissant, Blueberry Muffins, Lemon Loaf Cake
Overnight Oats, Seasonal Fruit Chutney

PLATED

Served With Bakery Basket, Butter, Preserves

Appetizer Included | Select One

Sliced Fresh Fruit of The Season
Yogurt Parfait, House-Made Granola, Berry Compote, Mint

Breakfast Entrées | 49

All-American

Scrambled Egg with Chive
Potatoes, Bacon or Sausage Links, Broccolini

Indulge

Cinnamon Swirl French Toast
Bananas Foster-Style

Mindful

Vegetarian Frittata
Potatoes, Grilled Asparagus

Local

Southern Frittata, Sausage, Pepper, Onion
Potatoes, Roasted Tomato

BREAKFAST

All Menu Enhancements and Stations must be ordered for a minimum of 80% of the event's guaranteed guest count. Display and Action Stations are to be ordered in conjunction with a breakfast menu.

DISPLAY STATIONS

Chicken n' Biscuit | 18

Buttermilk Biscuits
Southern Fried Chicken
Maple Syrup, Preserves, Whipped Honey Butter

Smoked Salmon Display | 19

Mini Bagels, Chopped Eggs, Tomatoes, Capers
Onions, Cucumbers
Whipped Chive Cream Cheese

Breakfast Quesadilla | 19

Farm Fresh Eggs, Colby Cheese
Southwestern Sausage, Eggs, Roasted Onions
Peppers, Cheese
Salsa, Guacamole, Sour Cream

ACTION STATIONS

◆ Eggs Your Way | 19

Whole Eggs and Omelets
Accompaniments: Tomatoes, Peppers, Onions, Mushrooms
Spinach, Country Ham, Turkey, Bacon, Mozzarella Cheese
Cheddar Cheese

◇ Southern Shrimp and Grits | 23

Cheddar Grits, Sauteed Garlic Shrimp, Holy Trinity, Pernod

◇ Cinnamon Swirl French Toast | 17

Caramelized Tennessee Whiskey Apples
Fresh Berries, Whipped Cream, Maple Syrup
Chocolate Chips

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

Chorizo, Manchego, and Egg Breakfast Wrap | 10

Spinach, Mushroom, and Egg White Breakfast Wrap | 10

Peeled Hard Boiled Eggs | 72/Dozen

Sliced Cured Meats and Cheeses | 18

Warm Oatmeal | 9

Brown Sugar, Fresh Blueberries, Raisins

Vanilla Pancakes | 12

Warm Syrup, Fruit Compote

Cinnamon French Toast | 12

Warm Syrup, Fruit Compote

Assorted Sweet Breakfast Pastries | 64/Dozen

Select Two

Butter Croissant, Chocolate Croissant
Banana Muffin, Blueberry Muffin
Gluten Free Chocolate Muffin, Cinnamon Rolls

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

Donut Wall | 26

Crunchy Peanut, Sprinkle, Double
Chocolate

Apple Fritters, Cinnamon Donut
Holes

Iced Coffee Bar, Assorted Syrups and
Milks

Demonbreun Country Store | 24

Assorted Craft Sodas and Elixirs

Cheddar Popcorn

Classic Candy Display of Past and
Present

◆ Gelato Cart | 26

Select Three Flavors – Vanilla
Chocolate, Strawberry Gelato
Mango Sorbet

Toppings

Chocolate, Caramel, Berry

Mesoamerican | 29

Corn Chips, Fire Roasted Salsa

Guacamole, Herb Crema

Strawberry Agua Fresca

Dulce De Leche Churros

All Things Bacon | 26

Bacon Dipped Donuts

Bacon Eclairs

Chocolate Dipped Bacon

Virgin Bacon Bloody Mary

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

Build Your Own Overnight Oats | 30

Classic, Matcha

Toppings

Chia Seeds, Fresh Berries, Toasted

Coconut, Nuts, Peanut Butter, Nutella

Local Honey, Local Jams

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

Homemade Granola Bars | 57/Dozen

Lemon, Chocolate-Coconut

Cookies | 58/Dozen

Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Double Chocolate

Biscotti | 64/Dozen

Dark Chocolate, Pecan Caramel

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

Coffee Cakes | 64/Dozen

Lemon, Zucchini Walnut

Assorted Pastries | 64/Dozen

Select Three

Butter Croissants, Chocolate
Croissants, Maple Pecan Danish, Apple
Danish Apple Turnover, Cinnamon Roll

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

Red Bull, Sugar Free Red Bull

Gatorade | 9/Each

Snack Bars | 9/Each

Kind Bars, Cliff Bars

Warm Flavored Popcorn | 19

Butter, Caramel, Nashville Hot

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.

BUFFET

Eighth Avenue Deli | 66

Salads

Chopped Iceberg, Shredded Cheddar, Chopped Egg
Shaved Carrot, Tomato, Cucumber
Green Goddess Dressing, Sherry Vinaigrette
Marble Potato Salad, Hot Mustard, Celery, Mayonnaise, Dill
Picnic Slaw, Celery Seed Mayonnaise

Entrées

Carved Turkey Breast, Shaved Roast Beef, Sliced Ham
Chicken Salad
Cheddar, Swiss, Provolone
Lettuce, Tomato, Shaved Onions, Deli Pickles
Pepperoncini, Mayonnaise, Deli Mustard
Artisan Breads

Desserts

Chocolate Mud Pie
Vanilla Cheesecake
Red Velvet Mini Cupcakes

Nashborough Food Hall | 68

Salads

Mesclun Greens, Grape Tomatoes, Carrots, Peppers, Croutons
Champagne Vinaigrette, Ranch Dressing
Quinoa Salad, Sweet Onions, Marinated Peppers, Herb Oil
Sweet and Sour Cucumbers, Roasted Garlic Vinaigrette

Hand-Carved Sandwiches

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
Oatmeal Raisin Cookie
Chocolate Pudding Cup

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.

BUFFET

Osteria | 72

Appetizers

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

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

Caprese, Mozzarella, Roma Tomatoes, Arugula Pesto
Aged Balsamic

Entrées

Chicken Paillard, Lemon Caper Emulsion

Grilled Salmon, Tuscan Bean Ragout

Porchetta Style Pork Loin, Barolo Sauce

Vegetable Caponata

Pappardelle Arrabbiata

Desserts

Ricotta Cannoli

Traditional Tiramisu

Caramel Budino

Taqueria | 72

Ensaladas

Romaine, Shaved Onions, Cotija, Sweet Peppers, Radishes
Cilantro Cumin Dressing

Shrimp and Jicama Slaw, Cabbage, Cilantro, Chipotle
Vinaigrette

Three Bean Salad, Corn, Roasted Onions, Jalapenos,
Limes

Entradas

Carne Asada, Roasted Garlic, Herb Oil

Grilled Mahi, Veracruz

Chicken Tinga, Chipotle, Lime

Coriander Roasted Vegetables

Chili Annatto Rice

Frijoles Borrachos

Flour Tortillas, Corn Shells

Monterey Jack, Guacamole, Sour Cream, Salsa Verde, Salsa
Roja

Postres

Tres Leches Cake

Caramel Churros, Mexican Chocolate Sauce

Vanilla Flan

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.

BUFFET

Tennessee Garden | 72

Salad Bar

Baby Romaine Hearts, Mixed Field Greens

Marinated Peppers, Quinoa, Garbanzo Beans, Mixed Olives
Heirloom Tomatoes, Cider Pickled Cucumbers, Shaved Baby
Carrots, Corn Salsa, Croutons, Hard Boiled Eggs, Pickled
Local Beets, Farmer's Cheeses, Toasted Nuts and Seeds

Pomegranate Balsamic Vinaigrette, Green Goddess
Dressing

Hearty Proteins

Grilled Bavette Steak, Red Wine Demi

Blackened Salmon, Mustard Vin Blanc

Herb Roasted Chicken Breast, Thyme Jus

Sourdough Roll

Desserts

Chocolate Orange Pudding

Southern Peach Trifle

Blueberry Vanilla Tart

Country Kitchen | 70

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

Grilled Pork Chops, Fried Apples

Hoppin' John Rice

Mac N' Cheese

Homestyle Green Beans

Cornbread

Desserts

Mississippi Mud Pie

Chess Pie

Banana Cream Pie

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.

GRAB AND GO

The Traveler | 56

"Make It Yours" Bagged Lunch

Includes Whole Fruit of The Season and Assorted Bag of Chips

Sandwiches and Salad | Select Three, 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

Double Fudge Brownie

Chocolate Chip Cookie

Vegan Coconut Macaroon

PLATED

Prix Fixe Lunch

Entrées

Select One Entrée, Price Includes Dessert

Bourbon Glazed Chicken Breast | 51

Balsamic Demi, Jalapeño Cheddar Grits, Roasted Baby Vegetables

Coffee Marinated Pork Chop | 51

Red Eye Gravy

Carolina Gold Rice, Baby Vegetables

Braised Beef Short Ribs | 54

Horseradish Whipped Potatoes, Roasted Root Vegetables

Mahi Mahi Veracruz | 55

Cilantro Rice, Calabacitas

Dessert

Select One

Vanilla Bean Cheesecake, Raspberry Compote

Chocolate Caramel Cake, Chantilly Cream

Key Lime Pie, Coconut Macaroon

Lemon Meringue Tart, Raspberries

Salads Enhancement +\$15

Baby Spinach, Roasted Grapes, Blue Cheese, Spiced Pecans
Creole Mustard Vinaigrette

Baby Romaine Wedge, Shaved Parmesan, Marinated
Tomatoes Herb Croutons, Caesar Dressing

Belgian Endive, Baby Spring Mix, Roma Tomatoes
Mozzarella Balsamic Vinaigrette



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

WALL-HANGING

Wall-Hanging Canapes | 12 /piece

Ahi Wasabi Poke, Wakame, Kaiware Sprouts

Sweet Corn Crusted Salmon, Shaved Vegetable Slaw

Cajun Shrimp, Southern Cocktail Sauce

Blue Crab Salad, Creole Mustard

Caprese Salad, Heirloom Tomato Pesto Ciliegine, Micro Basil, Balsamic Glaze

Fried Chickpea Salad, Edamame Cranberries, Carrots, Roasted Tomatoes, Peppers

Grilled Vegetable, Hummus, Pita Chips

Mizuna, apple, smoked pecans, red wine vin.

RECEPTION

Pricing per person, unless otherwise specified.

Minimum order of 30 portions, unless otherwise noted.

DISPLAY STATIONS

Seaside | 55

Based On 3 Pieces Per Guest

Poached Jumbo Shrimp, Shucked Oysters, Snow Crab Claws

Accompaniments

Muscadine Mignonette, Classic Cocktail Sauce, Lemon Hot Sauce, Soda Crackers

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

RECEPTION

Pricing per person, unless otherwise specified.

Minimum order of 50 portions, unless otherwise noted.

ACTION

◇ **Pasta Station | 34**

Rock Shrimp Orecchiette
Gorgonzola, Zucchini, Olives, Sautéed Onions, Tarragon
Garlic Cream

Italian Sausage Strozzapreti
Peppers, Onions, Capers, Fried Garlic, Mushrooms
San Marzano Tomato Sauce

Tuscan Vegetables Campanelle
Zucchini, Squash, Olives, Tomato, Olive Oil, Pesto, Ricotta
Parmesan, Crushed Red Peppers, Oregano

◇ **Jambalaya Station | 32**

Classic

Blackened Chicken, Seared Shrimp, Andouille Sausage, Tasso
Peppers, Onions, Tomatoes, Garlic, Spicy Tomato Broth

Music City

Fried Chicken, Pickled Red Onions, Shaved Cabbage, Carrots,
Celery, Nashville Hot Demi, Rice

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 per person, per side

Roasted Garlic Mashed Potatoes

Roasted Marble Potatoes, Caramelized Onions

Creamy Carolina Gold Rice

Assorted Grilled Vegetables

Caramelized Brussel Sprouts

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

RECEPTION

Pricing per person, unless otherwise specified.

Minimum order of 30 portions, unless otherwise noted.

DESSERT STATIONS

◇ Donut Wall | 26

Chocolate Dipped Donuts, Cinnamon Donut Holes, Classic Glazed Donuts, Whiskey Caramel Sauce

◆ Gelato Cart | 24

Vanilla, Double Chocolate, Lemon Gelato, Mango Sorbet
Lemon Sorbet

Chocolate Fudge, Mini M&M's, Peanut Pieces, Crushed Oreos, Sprinkles, Whipped Cream, Cherries

Assorted Cones

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

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

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

Corn Maque Choux Salad
Tomatoes, Cucumbers, Caramelized
Onions, Mustard Vinaigrette

Broccoli Salad
Sunflower Seeds, Bacon, Red Onion

Entrées

Southern Fried Chicken

Chicory Coffee Marinated Pork Loin
Coffee Spiked Demi Glace

BBQ Marinated Flank Steak
Chipotle BBQ Demi Glace

Blackened Salmon
Lemon Buerre Blanc

Roasted Sweet Potatoes

Jalapeno Cheddar Grits

Roasted Baby Vegetables

Buttermilk Biscuits

Desserts

Tennessee Banana Pudding

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

Gamberetti Primavera Rigatoni
Jumbo Shrimp, Primavera Vegetables
Asiago Cream

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

Porchetta
Roast Pork, Garlic, Herb Jus

Rosemary Thyme Fingerling Potatoes

Balsamic Grilled Vegetables

Garlic Knots

Desserts

Italian Rainbow Cake

Tiramisu

Limoncello Panna Cotta

The 34th Floor | 115

Appetizers

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

Roasted Corn Salad
Pablano, Cilantro Vinaigrette

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

Entrées

Herb Roasted Chicken, Local Ale

Tennessee Whiskey Marinated
Bavette Whiskey, Brown Sugar Demi

Seared Salmon
Mustard Braised Fennel, Stewed
Tomatoes

Oak Grilled Boneless Pork Chops
Caramelized Apples

Horseradish Mashed Potatoes

Mac N' Cheese

Grilled Vegetables

Parker House Rolls

Desserts

S'mores Pudding Jar

Seasonal Cheesecake

Mini Beignets, Caramel Sauce

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

Cheesecake Trio | +\$5

Keylime, Chocolate, Vanilla

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

BEVERAGE

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.

