WE OFFER A MENU OF VARIOUS NASHVILLE INFLUENCES, PROVIDING A SOUTHERN HOSPITALITY EXPERIENCE UNLIKE ANY OTHER. WHETHER TRAVELING FOR WORK OR PLEASURE, ALLOW THE RESIDENCE INN + SPRINGHILL SUITES NASHVILLE VANDERBILT/WEST END TO PROVIDE THE SCRumptIOUS DELIGHTS AND THOUGHTFUL LUXURIES WITH OUR QUINTESSENTIAL SOUTHERN HOSPITALITY.
BREAKFAST

PERFECT COMBINATION OF HEALTHY + DELICIOUS SOUTHERN-STYLE MORNING MEAL

RISE & SHINE NASHVILLE | $14 PER PERSON

- Scrambled & Hard Boiled Eggs
- Build your own Avocado Toast
- Homestyle Breakfast Potatoes
- Whole Fruit
- Your Choice of 2 Meats
  - Turkey Sausage
  - Pork Sausage
  - Andouille Sausage
  - Chicken Sausage
  - Canadian Bacon
  - Turkey Canadian Bacon
  - Pork Bacon

Condiments will be made available
LUNCH

MOMMA ALWAYS SAID, "A FULL BELLY MAKES YOU WORK HARDER"

SMASHVILLE CUTS | $20 PER PERSON

(For group of 10 or less)

Menus provided to Guests in the morning and picked up a minimum of 2 hours prior to lunch.

Choose 4 items to have placed on menu. Guests choose one entrée, one side, and one beverage.

Entrée Selections
· Turkey Avocado BLT
· Roast Beef with Havarti
· Grilled Chicken Caesar Wrap
· Hot Ham Havarti and Spinach Wrap
· Caprese Sandwich with Hummus on Ciabatta
· Chicken Caesar Salad

All sandwiches accompanied with lettuce & tomato
Your choice of Whole Grain Bread or Wrap

Side Items
· Artisan Chips
· Fresh Fruit Cup
· Chef’s Choice of Dessert

Beverages
Assorted Pepsi Beverages & Bottled Water
LUNCH

MOMMA ALWAYS SAID, "A FULL BELLY MAKES YOU PLAY HARDER"

"TITAN UP" BUFFET | $23 PER PERSON

· Pick 3 of the following sandwiches
  - Turkey Avocado BLT
  - Roast Beef with Havarti Cheese on Whole Grain
  - Grilled Chicken Caesar Wrap
  - Hot Ham Havarti Cheese & Spinach Wrap
  - Caprese Sandwich with Hummus on Ciabatta

· Chef’s Choice of Soup
· Chef’s Choice of Dessert
· Assorted Pepsi Beverages and Bottled Water

_all sandwiches accompanied with lettuce & tomato_
MOMMA ALWAYS SAID, "A FULL BELLY MAKES YOU HAPPY"

FLATBREAD FRENZY | $25 PER PERSON

· Pick 3 of the following flatbreads
  - Margherita Flatbread
  - Andouille & Spinach Flatbread
  - BBQ Chicken Flatbread
  - Spicy Chicken & Spinach Flatbread
  - Caprese Flatbread with Hummus (Served Cold)

· Tortilla Chips, Salsa, Guacamole, and Sour Cream
· Chef’s Choice of Soup
· Chef’s Choice of Dessert
· Assorted Pepsi Beverages and Bottled Water
LUNCH

MOMMA ALWAYS SAID, "A FULL BELLY MAKES YOU FESTIVO"

SOUTH OF THE BORDER | $25 PER PERSON

· Pick 3 of the following quesadillas
  - Grilled Chicken & Cheese Quesadillas
  - BBQ Grilled Chicken & Cheese Quesadillas
  - Bacon Chicken and Cheese Quesadillas
  - Veggie & Cheese Quesadillas

· Garden Salad or Caesar Salad
· Tortilla Chips + Salsa, Guacamole, & Sour Cream
· Chef’s Choice of Soup
· Chef’s Choice of Dessert
· Assorted Pepsi Beverages and Bottled Water
BREAKS

ADD A LITTLE BREAK TO YOUR MEETING WITH SOME YUMMY SNACKS

POWER BOOSTER | $9 PER PERSON

Energy/ Snack Bars
Mason Jar Yogurt Parfait
Trail Mix
Energy Beverages
Bottled Water
Assorted Coffee Beverages

HEALTHY BREAK | $8 PER PERSON

Whole and Sliced Fresh Fruit
Mason Jar Yogurt Parfait
Mason Jar Hummus (Pita Chips or Veggies)
Energy/ Snack Bars
Bottled Water
Assorted Juice
BREAKS

SWEET + SALTY SNACKS | $7 PER PERSON

Artisan Chips  
Assorted Candy Bars  
Assorted Nuts  
Pretzels  
Assorted Popcorn  
Bottled Water  
Assorted Pepsi Beverages

BREAK ENHANCEMENTS

Assorted Candy Bars | $3 per person  
Artisan Chips | $3 per person  
Tortilla Chips, Salsa, Guacamole, Sour Cream | $5 per person  
Freshly Baked Cookies | $4 per person  
Mason Jar Yogurt Parfait | $3 per person  
Mason Jar Hummus (Pita Chips or Veggies) | $4 per person  
Sliced Fresh Fruit | $3 per person  
Whole Fruit | $3 per person
ANYTIME ADD ONS

Mason Jar Hummus (Pita Chips or Veggies) | $4 per person
Cheese & Cracker Board | $5 per person
Veggie Board | $5 per person
Garden Salad with Assorted Dressing | $5 per person
Chicken Caesar Salad | $6 per person
Assorted Candy Bars | $3 per person
Artisan Chips | $3 per person
Tortilla Chips + Salsa & Guacamole or Queso | $5 per person
Freshly Baked Cookies | $4 per person
Mason Jar Yogurt Parfait | $3 per person
Sliced Fresh Fruit | $3 per person
Whole Fruit | $3 per person

Bottled Water | $2 each
Assorted Pepsi Beverages | $3 each
Southern Sweet Tea | $3 each
Energy Beverages | $6 each
Coffee | $25 per Gallon
SIGNATURE SOCIAL

MINIMUM OF 10 PEOPLE
CHOOSE TWO | $9 PER PERSON
CHOOSE THREE | $12 PER PERSON
CHOOSE FOUR | $15 PER PERSON

- Tortilla Chips + Salsa & Guacamole or Queso
- Hummus, Toasted Flatbread & Veggie Board
- Assorted Cheese & Crackers Board
- Spanakopita
- Skillet Meatballs
- Southwest Eggrolls
- Choice of Quesadilla
- Choice of Flatbread

CHARCUTERIE TABLE

Handcrafted Charcuterie and Cheese Table | $200
Serves 10 to 15 people

Table can be modified based on number of attendees.

Tables are hand crafted with signature staples, as well as seasonal specialties.
EQUIPMENT RENTALS

AUDIOVISUAL EQUIPMENT

- LCD Projector | $250 per day
- Flipchart with Markers | $35 per day
- Speaker Phone | $35 per day

We are delighted to provide Extension Cords, Power Strips, and Projector Screen complimentary.
CONSIDERATIONS

Menu Selections & Pricing
Menus selections and prices are subject to change but may be confirmed up to 30 days prior to your event. Our banquet menus offer seasonal selections and are updated throughout the year, based on product availability. Menu selections should be confirmed at least two weeks in advance.

Service Charge & Sales Tax
All food & beverage, rental items, audio visual, and room rental fees are subject to a customary taxable service charge and sales tax in effect the date of your event (currently 25% service charge & 9.25% sales tax).

Food Safety
The hotel is responsible for the quality and freshness of all food prepared and serves. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to guests.

Guarantees
Final attendance guarantees for banquet functions are due 72 hours in advance of the event. If no guarantees is received by the above timeline, the expected number on the banquet event order will be considered the guarantee. Client will be responsible for the guaranteed number or actual number of guests served, whichever is greater.

Outside Food & Beverage
No food and/or beverages may be brought into the hotel from outside service without signed food waiver form. Outside catering is subject to a fee. The State Liquor Control Board regulates the sale, service, and consumption of alcoholic beverages. All alcoholic beverages must be purchased through the hotel and must be served on hotel premises in accordance with these rules. Alcoholic beverages cannot be removed from the property.

Custom Menus or Services
We are more than happy to assist in specialized services and custom menus. Please contact your Event Specialist for assistance.

Parking
Valet-parking is available for a fee. If you would like to arrange pre-payment of parking for your attendees, please let us know.