



RENAISSANCE® NASHVILLE HOTEL

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HOTELS

BREAKFAST

RENAISSANCE NASHVILLE HOTEL
611 Commerce Street | Nashville | TN 37203
615.255.8400 | www.renaissancenashville.com

BREAKFAST | \$ per person

Morning Plated Entrees

Sweet **\$34**

Seasonal Fruit, Bourbon Vanilla French Toast with Maple Syrup,
Scrambled Cage-Free Eggs, Choice of Bacon or Link Sausage
Chef's Choice of Breakfast Potatoes

Light **\$34**

Fresh Berry, Yogurt and House-made Granola Parfait
Asparagus, Goat Cheese, Bell Pepper Strata
Chef's Choice of Breakfast Potatoes
Chicken Sausage or Turkey Sausage

Traditional **\$34**

Fresh Berry and Lemon Cream Parfait
Scrambled Cage-Free Eggs, Choice of Bacon, Link Sausage or Pit Ham
Chef's Choice of Breakfast Potatoes

All morning entrees served with Freshly Baked Pastries and
Assorted Muffins, Chilled Orange Juice,
Starbucks Coffees and Tazo Hot Teas
Labor fee of \$75.00 plus tax applies for 25 or fewer guests

CONTINENTAL BREAKFAST | \$ per person

Basic | \$30

Seasonal Fruits and Berries

Fresh Baked Croissants, Muffins and Pastries

Butter, Local Tennessee Jams

Individual Greek Yogurts, Fruit Yogurts, House-made
Granola

Chilled Orange Juice

Starbucks Coffees and Tazo Hot Teas

Upgraded | \$33

Seasonal Fruits and Berries

Fresh Baked Croissants, Muffins and Biscuits

Butter, Local Tennessee Jams and Honey

Yogurt Parfait Bar

Greek Yogurt, Flax and Chia Seeds, Dried Fruits, House-made Granola,
Local Honey

Whole Bananas

Chilled Orange Juice

Starbucks Coffees and Tazo Hot Teas

Prices based on one hour of service in your meeting room or pre function area. An additional charge of \$2 per person will apply for a seated continental breakfast.

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.

BREAKFAST BUFFET | \$ per person

Standard | \$39

Sliced Fresh Seasonal Fruit with Berries
Freshly Baked Croissants, Muffins, Pastries
Butter, Local Tennessee Jams
Individual Greek and Fruit Yogurts, House-made Granola
Scrambled Cage-Free Eggs
Country Style Pork Sausage
Hickory Smoked Bacon
Breakfast Potatoes
Chilled Orange Juice
Starbucks Coffees and Tazo Hot Teas

Minimum 25 Guests required for breakfast buffets. For groups of 15-24 people, a \$5 per person additional fee will be added to the price. If you have fewer than 15 guests, your Event Manager can design a special menu for you.

Pricing based on max 1 ½ hour service.

BREAKFAST ADDITIONS

Additions

\$8 per person

Your Choice of One:

- Buttered Old Mill Grits, Aged Cheddar Cheese, Butter
- Steel Cut Oatmeal , Brown Sugar, Dried Fruits, Sliced Berries, Toasted Almonds and Honey
- Regular and Greek Yogurt, Dried Fruits, Sliced Berries, Toasted Almonds, Honey and House-made Granola

Biscuit Bar

\$8 per person

- Assorted Biscuits, Buttermilk and Cheddar
- Black Pepper Sausage Gravy
- Local Honey, Tennessee Preserves, Butter

Breakfast Sandwiches

\$8 each

- Scrambled Eggs, Pimento Cheese, Sausage Biscuit
- Black Forest Ham, Swiss Cheese, Scrambled Eggs Croissant
- Turkey Sausage, Spinach, Havarti and Egg White English Muffin
- Nashville Hot Chicken, Local Honey, Buttermilk Biscuit

Minimum 25 Guests required for morning enhancements. If your station requires an attendant or chef, an additional fee will apply of \$100+tax per attendant for up to 2 hours

BREAKFAST ADDITIONS | \$ per person

Omelet and Egg Station

\$14

Made to Order

Cage-Free Eggs and Egg Whites, Diced Ham, Crumbled Bacon, Feta Cheese, Cheddar Cheese, Onions, Peppers, Mushrooms, Spinach, and Diced Tomatoes

Smoked Salmon & Bagels

\$11

House Smoked Salmon, Assorted Bagels, Eggs, Capers, Diced Onions, Regular & Light Cream Cheeses

Buttermilk Pancakes

\$10

Maple Syrup, Butter, Local Honey, Fresh Berries

Minimum 25 Guests required for morning enhancements. If your station requires an attendant, an additional fee will apply of \$100+tax per attendant for up to 2 hours.

Hotel recommends a minimum of one Attendant per 50 guests.



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ALL DAY BREAK PACKAGES | \$ per person

Basic | \$53

Seasonal Fruits and Berries
Fresh Baked Croissants, Muffins and Pastries
Butter, Local Tennessee Jams
Individual Greek Yogurts, Fruit Yogurts,
Housemade Granola
Chilled Orange Juice
Starbucks Coffees and Tazo Hot Teas

Mid Morning Break

Refresh of Starbucks Coffees and Tazo Hot Teas
Add Slim Can Pepsi Brand Soft Drinks, VASA Bottled Waters,
Bubly Waters

Afternoon Break

Freshly Baked Cookies and Toasted Almond Cherry Bars
Bananas, Oranges and Apples
Starbucks Coffees and Tazo Hot Teas
Add Slim Can Pepsi Brand Soft Drinks, VASA Bottled Waters,
Bubly Waters

Pricing based on max one hour of service
A minimum of 20 guests is required.
If you would like to treat a smaller group of guests, we
can tailor a break just for you

Deluxe | \$64

Seasonal Fruits and Berries
Fresh Baked Croissants, Muffins and Biscuits
Butter, Local Tennessee Jams and Honey
Yogurt Parfait Bar
Greek Yogurt, Flax and Chia Seeds, Dried Fruits, House-made Granola, Local Honey
Whole Bananas
Chilled Orange Juice
Starbucks Coffees and Tazo Hot Teas

Enhancement (Includes Choice of One)

- Scrambled Eggs, Pimento Cheese, Sausage Biscuit
- Black Forest Ham, Swiss Cheese, Scrambled Eggs Croissant
- Turkey Sausage, Spinach, Havarti and Egg White English Muffin
- Nashville Hot Chicken, Local Honey, Buttermilk Biscuit

Mid Morning Break

Granola Bars
Whole Bananas
Refresh Starbucks Coffees, Hot Tea
Add Slim Can Pepsi Brand Soft Drinks
VASA Bottled Waters, Bubly Waters

Afternoon Break

Fresh Baked Cookies and Toasted
Almond Cherry Bars
Chili Lime Roasted Almonds and
Honey Roasted Cashews
Starbucks Coffees, Tazo Hot Teas,
Slim Can Pepsi Brand Soft Drinks
VASA Bottled Waters, Bubly Waters

Pricing based on max one hour of service
A minimum of 20 guests is required. If you would like to
treat a smaller group of guests, we can tailor a break just
for you

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.

BREAK PACKAGES | \$ per person

Wake Up | \$19

Assorted Granola and Protein Bars
Assorted Seasonal Whole Fruit
Mixed Nuts
Assorted Bottled Smoothies
Starbucks Coffees and Tazo Hot Teas

Sweet and Salty | \$19

Assorted Freshly Baked Cookies
Fudge Brownie Bites
House made Potato Chips, Charred Onion Dip
Slim Can Pepsi Brand Soft Drinks, VASA
Bottled Water, Bubly Sparkling Water

Fiesta | \$18

Tortilla Chips, Pico de Gallo and Salsa Verde
Fresh Guacamole
Cinnamon Churros, Warm Chocolate Cayenne
Dipping Sauce
Assorted Slim Can Pepsi Brand Soft Drinks
Bottled VASA Waters, Bubly Sparkling Waters

Trail Mix Break | \$20

Make Your Own Trail Mix:
Banana Chips, Dried Cranberries, Raisins,
Peanuts, Almonds, M&Ms, Dark Chocolate
Chips, Granola Clusters, Yogurt Covered
Pretzels
Assorted Seasonal Whole Fruit
Slim Can Pepsi Brand Soft Drinks, VASA
Bottled Water, Bubly Sparkling Water

Market | \$18

Seasonal Garden Veggies
Edamame Hummus and Kale Yogurt Dip
Baked Pita Wedges
Seasonal Whole Fruit
Vitamin Waters, VASA Bottled Waters, Bubly
Sparkling Waters

Ballpark | \$19

Poppin' Nut Crunch Pails
Warm Salted Pretzels
Yazoo Beer Cheese, Dijon, Honey Mustard
Buttered Popcorn
Slim Can Pepsi Brand Soft Drinks, VASA
Bottled Waters, Bubly Sparkling Waters

Pricing based on max one hour of service
A minimum of 20 guests is required for these breaks. If
you would like to treat a smaller group of guests, we can
tailor a break just for you

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LIQUID REFRESHMENTS

starbucks coffees, tazo hot teas	92/gallon
Tazo iced tea, lemonade,	85/gallon
orange, apple, grapefruit, cranberry or tomato juice	80/gallon
Assorted Tropicana Bottled Fruit Juices	7
starbucks frappuccino by the individual bottle	7
Regular and Sugar Free Red Bull	7
slim can pepsi brand soft drinks	5
flavored vitamin waters	7
VASA pure bottled waters	5
Bubly Sparkling Waters, Assorted Flavors	5
evian bottled waters	6
perrier with limes and lemons	6

SNACKS

From the Bakery 60/dozen
 Butter and Chocolate Croissants, Tennessee Jams
 Assorted Muffins
 Coffee Cake, Assorted Breakfast Breads
 Assorted Bagels, Cream Cheese, Tennessee Preserves, Peanut Butter

Sweet Stuff 60/dozen
 Assorted Cookies
 Chocolate Dipped Brickle Pretzel Rods
 Rice Krispy Treats
 Fudge Brownies
 White Chocolate Blondies
 Chocolate Dipped Strawberries

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SNACKS

Warm Salted Pretzels	72/dozen
Yazoo Beer Cheese, Dijon and American Mustards	
Individual Snacks	4/each
Kettle Potato Chips, Pretzels, Popcorn	
Chips and Salsa	8/person
Warm Tortilla Chips, Fire Roasted Salsa	
*Add Guacamole 3/person, Warm Spinach and Artichoke Dip 3/person	
Chips and Dips	8/person
House Made Potato Chips, Charred Onion Dip	
*Add Pimento Cheese Dip	3/person
Nuts	
One pound serves approximately 10 guests	
House Roasted Chili Lime Almonds	45/pound
House Roasted Cashews and Peanuts	45/pound
Tennessee Traditions	5/each
Goo-Goo Clusters, Moon Pies	
Assorted Ice Cream Novelty Bars	6/each
Individual Greek Yogurts	5/each
Assorted Whole Fruit	3/each
Granola Bars, Nutri-Grain Bars	5/each
Energy, Protein Bars	6/each
Assorted Candy Bars	4/each

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PLATED LUNCH | Choice of one starter and dessert

Soup (starter):

- Brunswick Stew
- Roasted Tomato and Fennel Bisque
- Lemon Chicken and Orzo

Salad (starter):

- Kale and Arugula Salad with Parmesan Crostini, Roasted Red Peppers, Olives and Creamy Caesar Dressing
- Chopped Salad with Olives, Pepperoncini Peppers, Tomatoes, Feta Cheese and Balsamic Vinaigrette
- Baby Spinach Salad with Strawberries, Goat Cheese, Candied Pistachios and White Balsamic Vinaigrette
- Local Greens with Watermelon Radish, Carrot and Cucumber Ranch Dressing
- Iceberg Wedge with Bacon, Tomatoes, Gorgonzola Crumbles and Blue Cheese Dressing

Desserts:

- Tiramisu and Miniature Cannoli
- Caramel Apple Tart
- Chess Pie
- Bourbon Pecan Tart
- Ultimate Chocolate Cake

Plated lunch entrée selections include
Your choice of starter and dessert, bread service, butter
Vivreau Water, Starbucks coffees and Tazo hot teas
Tazo Iced Team Upon Request
Labor fee of \$75.00 plus tax applies for 25 or fewer guests

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LUNCH PLATED | PLATED 3 COURSE | \$ per person

Herb Chicken

\$44

shallot mashed potatoes, green beans, lemon thyme jus

Short Rib

\$48

garlic mashed potatoes, roasted brussel sprouts, shallot mushroom ragout

Chipotle BBQ Grilled Chicken

\$44

pimento mac n cheese, southern green beans

Filet Mignon

\$51

herbed potato and mushroom hash, grilled asparagus, gorgonzola herb butter

Fennel Dusted Salmon

\$46

cauliflower puree, sweet pea basmati, creamed fennel and leeks

Wild Mushroom Ravioli

\$42

grilled vegetables, marsala cream sauce

COLD LUNCH | PLATED 2 COURSE | \$ per person

Southern Cobb | \$39

Grilled Chicken Breast on Romaine and Iceberg Lettuce with Cucumbers, Tomatoes, Hardboiled Eggs, Crispy Black Eyed Peas Garnished with Cornbread Croutons
Pimento Cheese Dressing
Bread Service

Steak | \$39

Mixed Greens and Arugula Topped with Sliced Strip Loin Steak, Gorgonzola, and Cherry Tomatoes
Garnished with an Herbed Crostini
Balsamic Vinaigrette

Santa Fe Chicken Salad | \$39

Romaine and Mixed Greens with Ancho Citrus Grilled Chicken, Crispy Tortilla Strips, Roasted Corn and Black Bean Salsa
Cilantro Lime Vinaigrette

Dessert Choices

Crème Brulee Cheesecake
Ultimate Chocolate Cake

Bourbon Pecan Pie
Caramel Apple Tart

Cold plated lunch entrée selections include your choice of dessert
Tazo iced tea, Starbucks coffees and Tazo hot teas

Labor fee of \$75.00 plus tax applies for 25 or less guests

LUNCH BUFFETS | \$ per person

Italian

Lunch Buffet | \$48

Lemon Artichoke Soup
Romaine, Watercress and Frisee Lettuces, Pickled Red Onion, Mixed Olives, Feta, Cucumbers, Garbanzo Beans
Parmesan Peppercorn and Lemon Oregano Vinaigrette
Farro Salad with Roasted Italian Vegetables
Cavatappi Pasta with Italian Sausage and Pepperonata
Chicken Saltimbocca
Oregano and Garlic Roasted Strip Loin with Italian Gremolata
Green Beans with Oven Roasted Tomato and Pinenuts
Garlic Breadsticks
Tiramisu
Mini Cannolis

Southwestern

Lunch Buffet | \$46

Tortilla Chips, Pico de Gallo and Guacamole
Mixed Romaine and Red Leaf Lettuce, Roasted Piquillo Peppers, Jicama, Seasoned Black Beans and Cherry Tomatoes
Cilantro Lime Vinaigrette and Poblano Buttermilk Dressing
Chipotle Bean Salad
Flour Tortillas, Shredded Cheese, Diced Tomatoes and Sour Cream
Honey Ancho Chicken Fajitas with Tomatillos
Tequila Marinated Skirt Steak Fajitas
Grilled Mexican Street Corn
Jicama-Jalapeno Coleslaw
Corn Bread Muffins with Whipped Honey Butter
Cinnamon Churros with Warm Cayenne Dipping Sauce
Tres Leches Cake

Minimum 25 Guests required for lunch buffets. For groups of 15-24 people, a \$5 per person additional fee will be added to the price. If you have less than 15 guests, your Event Manager can design a special menu for you.

Pricing based on max 1.5 hour service.

Lunch buffets include Tazo iced tea, Starbucks coffees and Tazo hot teas

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.

LUNCH BUFFETS | \$ per person

Deli

Lunch Buffet | \$45

Tomato Basil Bisque
Artisan Greens, Roasted Beets, Fennel,
Oranges, Crispy Quinoa
Balsamic Vinaigrette and Honey Citrus
Vinaigrette
Chef's Selection of Two Specialty Salads
Premade Sandwiches: House Roasted
Turkey with Gouda on Brioche Roll, Top
Round of Beef with Aged Cheddar on
Ciabatta, Veggie, Hummus and Quinoa Wrap
Lettuce, Tomatoes, Pickles and Olives
Mustard and Mayonnaise
Whole Fruit
House -made BBQ Chips
Chef's Selection of Desserts

Southern

Lunch Buffet | \$48

Sweet Corn Chowder
Red Bibb and Romaine lettuces, Crispy Black
Eyed Peas, Grape Tomatoes, Cornbread
Croutons, Aged Cheddar
Vidalia Onion Vinaigrette and Cucumber Ranch
Dressing
Creamy Cole Slaw
Fingerling Salad with Creole Mustard Vinaigrette
Nashville Hot Chicken
Sweet Tea Glazed Pork Loin
Pimento Mac N Cheese
Green Beans
Cornbread, Butter
Pecan Pie
Seasonal Fruit Cobbler

Minimum 25 Guests required for lunch buffets. For groups of 15-24 people, a \$5 per person additional fee will be added to the price. If you have less than 15 guests, your Event Manager can design a special menu for you.

Pricing based on max 1.5 hour service.

Lunch buffets include Tazo iced tea, Starbucks coffees and Tazo hot teas

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.

LUNCH ON THE GO | \$37 per person

Pick 3

Turkey

House Roasted Turkey with Provolone on a Brioche Roll, Chef's Specialty Salad, Whole Fresh Fruit, Miss Vickie's Chips, Freshly Baked Cookie, VASA Bottled Water

Beef

House Roasted Top Round of Beef and Aged Cheddar on Ciabatta, Chef's Specialty Salad, Whole Fresh Fruit, Miss Vickie's Chips, Freshly Baked Cookie, VASA Bottled Water

Ham

Honey Ham and Swiss Cheese on a Brioche Roll, Chef's Specialty Salad, Whole Fresh Fruit, Miss Vickies Chips, Freshly Baked Cookie, VASA Bottled Water

Veggie

Tortilla Wrap with Roasted Portobello Mushroom, Quinoa, and Hummus, Chef's Specialty Salad, Miss Vickies Chips, Whole Fresh Fruit, Freshly Baked Cookie, VASA Bottled Water

Chicken Caesar Salad

Sliced Chilled Grilled Chicken, Romaine Lettuce, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing, Whole Fresh Fruit, Freshly Baked Cookie, VASA Bottled Water

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.

JUNIOR LUNCH BUFFETS | groups under 25 people

Junior Buffets are Offered as Followed:

Monday:	Junior Deli Buffet
Tuesday:	Junior Southern Buffet
Wednesday:	Junior Italian Buffet
Thursday:	Junior Southwestern
Friday:	Junior Deli Buffet

An Additional Fee of \$3.00 per person Occurs when a Buffet is Chosen for a Different Day of the Week

Junior Buffets are specifically designed for groups of 15-24 guests. For groups less than 15 guests, your Event Manager can create a special menu for you.

JUNIOR LUNCH BUFFETS | \$ per person | groups under 25 people

Monday & Friday- Deli | \$40

Artisan Greens, Roasted Beets, Fennel, Oranges,
Crispy Quinoa
Balsamic Vinaigrette and Honey Citrus
Vinaigrette
Chef's Selection of One Specialty Salad

Premade Sandwiches: House Roasted Turkey
with Gouda on Brioche Roll, Top Round of Beef
with Aged Cheddar on Ciabatta, Veggie,
Hummus and Quinoa Wrap
Lettuce, Tomato and Pickles
Mustard and Mayonnaise
House Made BBQ Chips

Chef's Choice Dessert

Tuesday- Southern | \$43

Red Bibb and Romaine lettuces, Crispy Black
Eyed Peas, Grape Tomatoes, Cornbread
Croutons, Aged Cheddar
Vidalia Onion Vinaigrette and Cucumber Ranch
Dressing
Creamy Cole Slaw

Nashville Hot Chicken
Sweet Tea Glazed Pork Loin
Pimento Mac N Cheese
Green Beans
Cornbread, Butter

Pecan Pie

Junior Buffets are specifically designed for groups of 15-24 guests. For groups less than 15 guests, your Event Manager can create a special menu for you.

Lunch buffets include Tazo iced tea, Starbucks coffees and Tazo hot teas

JUNIOR LUNCH BUFFETS | \$ per person | groups under 25 people

Wednesday- Italian | \$45

Romaine, Watercress and Frisee Lettuces,
Pickled Red Onion, Mixed Olives, Feta,
Cucumbers, Garbanzo Beans
Parmesan Peppercorn and Lemon Oregano
Vinaigrette
Farro Salad with Roasted Italian Vegetables

Cavatappi Pasta with Italian Sausage and
Pepperonata
Chicken Saltimbocca
Green Beans with Oven Roasted Tomato and
Pinenuts
Garlic Breadsticks

Tiramisu

Thursday- Southwestern | \$43

Tortilla Chips, Pico de Gallo and Guacamole
Mixed Romaine and Red Leaf Lettuce, Roasted
Piquillo Peppers, Jicama, Seasoned Black
Beans and Cherry Tomatoes
Cilantro Lime Vinaigrette and Poblano Buttermilk
Dressing
Jicama –Jalapeno Slaw

Flour Tortillas, Shredded Cheese, Diced
Tomatoes and Sour Cream
Honey Ancho Chicken Fajitas with Tomatillos
Tequila Marinated Skirt Steak Fajitas
Grilled Mexican Street Corn
Corn Bread Muffins with Whipped Honey Butter

Cinnamon Churros with Warm Cayenne
Dipping Sauce

Junior Buffets are specifically designed for groups of 15-24 guests. For groups less than 15 guests, your Event Manager can create a special menu for you.

Lunch buffets include Tazo iced tea, Starbucks coffees and Tazo hot teas

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RECEPTION

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RECEPTION STATIONS | \$ per person

Italian | \$22

(Action Station, Pick 2)

- Cheese Tortellini, Asiago Cream Sauce, Roasted Tomatoes and Mushrooms, Marinated Artichokes
- Cavatappi Puttanesca with Spicy Italian Sausage, Pepperonata and Baby Spinach
- Orecchiette Pasta with Mushroom Pancetta Leek Cream Shaved Parmesan, Warm Breadsticks

Slider | \$24

Build Your Own Sliders (Pick 2)

- House Smoked Pork, Chow Chow, Peach BBQ
- Hot Chicken, Southern Cole Slaw, B&B Pickles
- Yazoo Braised Short Rib, Pickled Red Onion
- Crab Cake, Old Bay Remoulade, Cilantro Slaw Hot Sauces, Pickle Slices, House-made Potato Chips, Buns

Mac 'n' Cheese | \$20

(Pick 2)

- Hot Chicken, Green Onion, Aged White Cheddar
- Roasted Mushrooms, Smoked Gouda
- Pulled Barbeque Pork, Crispy Onions, Sharp Cheddar

Pricing based on one hour of service
Action stations require an attendant
\$100+tax per attendant for up to 2 hours.

Hotel requires a minimum of one attendant per 75 guests.

RECEPTION STATIONS | \$ per person

Market Salad | \$19

Choice of One:

Caesar Salad

Grilled Chicken, Seared Shrimp
Crisp Romaine, Shaved Parmesan Cheese, Croutons
Creamy Caesar and Balsamic Vinaigrette

Chopped Salad

Chopped Fried Chicken, Diced Tomato, Chopped Eggs,
Cheddar Cheese, Blue Cheese Crumbles, Bacon
Pieces and Crispy Black Eyed Peas
Cucumber Ranch Dressing and Vidalia Onion
Vinaigrette

- Bread Display, Butter

Shrimp and Grits | \$20

Traditional Southern Style Sauteed with Butter,
Bacon, Green Onions, Sharp Cheddar Cheese
Sautéed Shrimp
Old Mill Grits
(Attendant required)

Pricing based on one hour of service
Action stations require an attendant
\$100+tax per attendant for up to 2 hours.

Hotel requires a minimum of one attendant per 75 guests

RECEPTION DISPLAYS | \$ per person

Farmer's Market Vegetable | \$16

Grilled and Roasted Market Vegetable Display
Cucumber Ranch, Edamame Hummus
Crisp Pita Wedges

Cheese | \$18

A Variety of Local and Artisanal Cheeses, Marcona
Almonds, Local Tennessee Jam, Honey, Dried Fruit
Crisp Flatbread Crackers, Sliced Baguettes

Meza | \$14

White Bean Hummus, Marinated Artichokes, Whipped Feta,
Olive Tapenade, Sweet and Smokey Eggplant Dip
Grilled Naan, Crisp Pita Wedges

Charcuterie | \$22

Domestic and Imported Cheeses, Benton's Country Ham,
Hot Capicola, Sopreseta, Grilled Kielbasa, Sweet & Spicy
Mixed Nuts, Olives, Roasted Red Peppers, House-Made
Pickles, Grain Mustard
Crisp Flatbread Crackers, Sliced Baguettes

Dessert Display | \$18

Assorted Petit Fours, Miniature Cakes and Tartlets,
Macaroons, Truffles
(2 pieces per person)
Freshly Brewed Starbucks Coffees, Tazo Hot Teas

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CARVING STATIONS | \$ per person

Achiote Citrus Fried Turkey Breast **\$20**

Chorizo Cornbread Stuffing, Mango Chutney, Yazoo Dos Perros Brown Gravy, Yeast Rolls (minimum of 25 people)

Beef Brisket **\$21**

House Spiced and Hickory Smoked BBQ Brisket
Jack Daniel's Peach BBQ, Bleu Cheese Slaw, Jalapeno Cornbread (minimum of 30 people)

Boneless Pit Ham **\$20**

Bourbon Glazed, Ginger and Cardamom Mashed Sweet Potatoes, Nashville Jam Companies Peach Brandy Jam, Buttermilk Biscuits (minimum of 40 people)

Porcini Peppercorn Tenderloin **\$26**

Porcini Mushrooms Dusted and Peppercorn Crusted with Parsnip and Yukon Potato Puree, Mushroom Thyme Ragout, Sundried Tomato Rolls (minimum of 25 people)

House Hot Salmon **\$22**

Citrus and Herb Infused, Cherry Wood Smoked, Roasted Potato Salad, Tomato Caper Relish, Dill Crème Fraiche, Grilled Baguette (minimum of 30 people)

Prime Rib of Beef **\$24**

Garlic and Herb Crusted Beef Rib Roast, Horseradish and Chive Mashed Yukon Potato, Red Wine Demi Glace and Horseradish Cream, Rosemary Ciabatta Roll (minimum of 40 people)

Tennessee Bacon Station **\$23**

Southeast Family Farms Pork Belly, House Cured for One Week and Hickory Smoked, *Muddy Pond* Sorghum Glazed, Creamy Kale Slaw, Pimento Cheese and Smoked Tomato Aioli, Buttermilk Biscuits (minimum of 50 people)

each station requires a chef / attendant to carve the item
\$100+tax per attendant for up to 2 hours.

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.

COLD RECEPTION HORS D' OEUVRES |

Per piece price, minimum of 25 pieces per item

Basic | \$6

- Pimento Cheese Crostini with Bacon Jam
- Melon Wrapped with Prosciutto
- Pear Chutney Bruschetta with Roasted Pecans
- Pecan and Blue Cheese Crostini
- Tandoori Chicken on Naan Crisp
- Antipasto Skewer
- Tennessee Chow Chow Deviled Eggs

Upgraded | \$7

- Creamy Crab on Crostini
- Shaved Tenderloin Crostini with Smoked Tomato Jam
- Smoked Salmon and Chive Cream Cheese on Flatbread
- Apple, Goat Cheese and Country Ham Crostini

Deluxe | \$8

- Iced Jumbo Shrimp with Lemon Wedges and Cocktail Sauce
- Tuna Poke with Avocado Mousse
- Iced Crab Claws Served with Lemon Wedges and Remoulade

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HOT RECEPTION HORS D' OEUVRES |

Per piece price, minimum of 25 pieces per item

Basic | \$6

- Bourbon Chipotle Chicken Wings
- Sweet and Sour Meatballs
- Jalapeno Poppers with Cucumber Ranch
- Chile Lime Chicken Satay
- Chicken Tenders with Dijon Honey Mustard
- Vegetable Spring Rolls with Sweet Chili Sauce
- Chicken Wellington
- Portobello Puffs
- Southwestern Spring Rolls
- Buffalo Chicken Spring Rolls with Blue Cheese
- Beef or Chicken Empanada with Chimichurri
- Chicken Dijon in Puff Pastry
- Pork Pot Stickers with Soy Ginger Sauce
- Beef or Chicken Kebab (teriyaki, Szechuan or plain)

Upgraded | \$7

- Chile Lime Salmon Satay
- House-made Crab Cakes with Remoulade
- Shrimp Panang Rolls with Sweet Chili Sauce
- Beef Wellington with Horseradish Sauce
- Lobster Empanadas with Chimichurri

Indigenous | \$8

- Nashville "Hot Chicken" Tenders, served with Sweet Pickle Chips, Local Honey and White Bread
- House Smoked BBQ Pork and Pimento Cheese Mini Biscuit

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.



RENAISSANCE® NASHVILLE HOTEL

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DINNER

RENAISSANCE NASHVILLE HOTEL
611 Commerce Street | Nashville | TN 37203
615.255.8400 | www.renaissancenashville.com

PLATED DINNER | Choice of one starter and dessert

Soup (starter):

- Country Ham Chowder
- Roasted Garlic and Onion Soup
- Shrimp Bisque with Sherry Cream

Salad (starter):

- Mixed Greens, Spinach, Apples, Candied Pecans, Gorgonzola, Maple Mustard Vinaigrette
- Iceberg Wedge, Crumbled Blue Cheese, Bacon, Tomatoes, House-made Ranch Drizzle
- Kale Caesar, Parmesan Crostini, House-made Croutons, Caesar Dressing
- Baby Spinach and Arugula with Strawberries, Goat Cheese, Candied Pistachio and White Balsamic Vinaigrette
- Mixed Artisan Blend Salad with Dried Cherries & Berries, Gorgonzola Cheese, Bourbon Pecans, Crispy Country Ham and Lemon Dijon Vinaigrette

Desserts:

- Chocolate Cashew Torte, Chocolate Cake, Chocolate Ganache, Roasted Cashews, Chocolate glaze
- Pumpkin Cheese Cake, Accented with Cinnamon Cream and Salted Caramel Sauce
- Kentucky Bourbon Tart with Bourbon Pecans
- Blackberry Mousse Dome, Vanilla Sponge Cake, Pomegranate, Chocolate sauce
- Lemon Charlotte, Lemon Cake, Lemon Bavarian Cream with Lemon Glaze, Blueberry and Chardonnay Reduction

Plated dinner entrée selections include
your choice of starter and dessert, bread service, butter
Vivreau water, Starbucks coffees and Tazo hot teas
Tazo Iced Tea Upon Request

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DINNER | \$ per person

Filet Mignon garlic chive mashed potatoes, asparagus, tomato leek confit, merlot glaze	\$82
Braised Short rib old mill grits, roasted root vegetables and swiss chard, yazoo beer sauce	\$75
Maple Glazed Salmon sweet potato risotto, roasted root vegetables	\$72
Rosemary and Garlic Rubbed Chicken garlic yukon gold mashed potatoes, broccolini, roasted root vegetables	\$68
Pan Seared Chicken Breast yukon gold mashed potatoes, grilled squash, cabernet reduction	\$68
Vegetarian Option Quinoa, butternut squash, roasted root vegetables, wilted baby kale, dried cranberries, pepitas	\$65

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DINNER | \$ per person

Duo Entrees

Filet Mignon, Jumbo Lump Crab Cake \$90
creamy leek mashed potato, grilled asparagus,
tarragon peppercorn sauce

Filet Mignon, Maple Glazed Salmon \$88
Tarragon Red Wine Reduction, Roasted Leeks
and Cauliflower, Sweet Potato Risotto

Filet Mignon, Chicken Breast \$86
buttermilk mash, roasted green beans,
mushroom ragout

Rosemary Rubbed Filet, Garlic Shrimp \$90
Roasted Wild Mushroom Demi, Garlic Mashed Potatoes,
Grilled Asparagus with Brown Butter

Espresso Spiced Filet, Pan Seared Shrimp \$90
Salt and Pepper Charred Beans, Roasted Baby Potatoes
Brussel Sprouts

DINNER BUFFET | \$ per person

Southern | \$82

Roasted Corn and Shrimp Chowder
Chopped Romaine, Country Ham
Cracklings, Cornbread Croutons, English
Cucumber,
Smoked Tomato Ranch and
Apple Cider Vinaigrette
Kale Slaw
Sweet Potato Salad

Smoked Pork Chop with Charred Corn Relish
Nashville Hot Chicken
Roasted Tri Tip Steak with Jack Daniel's Glaze
Southern Style Green Beans
Aged Cheddar Mac N Cheese
Biscuits and Corn Muffins, Butter

Ultimate Chocolate Cake
Caramel Pound Cake

Steakhouse | \$90

Roasted Garlic and Onion Soup
Baby Spinach, Bacon Lardons,
Boiled Cage Free Eggs,
Cremini Mushrooms,
Warm Bacon Vinaigrette and
Aged Balsamic Vinaigrette
Kale Caesar, Parmesan Crostini, House-
made Croutons, Caesar Dressing
Roasted Potato Salad

Maple Glazed Salmon
Braised Short Rib with Merlot Reduction
Chicken Breast with Mushroom Marsala
Sauce
Roasted Seasonal Vegetables
Garlic Yukon Mashed Potatoes
Bread Service, Butter

Ultimate Chocolate Cake
Crème Brûlée Cheesecake

Minimum 25 Guests required for dinner buffets.

Pricing based on max 1.5 hour service.

Dinner buffets include Vivreau water, Starbucks coffees and Tazo hot teas

Iced tea upon request

DINNER BUFFET | \$ per person

Montage | \$88

Roasted Cauliflower and Leek Soup
Mixed Green Salad, Toasted Pecans, Dried Cherries, Local Goat Cheese, White
Balsamic Vinaigrette and Candy Apple Vinaigrette
Farro Salad with Sorghum Vinaigrette

Pecan Crusted Trout
Seared Chicken Breast with a Jack Daniel's Sauce
Garlic Rubbed Ribeye with a Brandied Cremini Sauce
Mashed Sweet Potatoes
Roasted Brussel Sprouts
Dinner Rolls with Butter

Raspberry Almond Biscotti Cake
Ultimate Chocolate Cake

Minimum 25 Guests required for dinner buffets.

Pricing based on max 1.5 hour service.

Dinner buffets include Vivreau water, Starbucks coffees and Tazo hot teas
Iced tea upon request



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BEVERAGE

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WINE LIST

Wines by the Bottle | \$ per bottle

Hangtime Pinot Noir, California	\$62
Line 39, Pinot Noir, California	\$52
Mohua Wines, Pinot Noir, Central Otago, New Zealand	\$80
Magnolia Grove by Chateau St. Jean, Merlot, California	\$42
Achaval-Ferrer, Malbec, Mendoza, Argentina	\$90
Magnolia Grove by Chateau St. Jean, Cabernet, California	\$42
Justin, Cabernet Sauvignon, Paso Robles, California	\$95
Spellbound, Cabernet Sauvignon, California	\$78
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California	\$88
Mionetto, Prosecco, "Organic" Treviso, Italy, NV	\$50
Charles Smith, Riesling, "Kung Fu Girl", Ancient Lakes, Washington	\$48
Magnolia Grove by Chateau St. Jean, Rose, California	\$42
J Vineyards, Pinot Gris, California	\$58
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California	\$42
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	\$53
Shannon Ridge, Sauvignon Blanc, "High Elevation Collection", Lake County, California	\$55
Kenwood Vineyards, Chardonnay, Sonoma County, California	\$58
Magnolia Grove by Chateau St. Jean, Chardonnay, California	\$42
Snoqualmie, Chardonnay, Columbia Valley, Washington	\$50
Copin, Chardonnay, "Tous Ensemble", Anderson Valley, Mendocino California	\$80
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California	\$75

Prices do not include 25% taxable service charge and 24.25% state tax

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.

COCKTAILS

Hosted Bar | \$ per beverage

Top Shelf Cocktails \$11

Grey Goose Vodka, Bacardi Superior, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Jack Daniels Tennessee Whiskey, Knob Creek Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP

Premium Well Cocktails \$10

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

House Wine \$42 per bottle

Magnolia Grove by Chateau St. Jean, California, Chardonnay, Cabernet Sauvignon and Rose

Domestic Premium Beer \$7

Bud Light, Miller Lite, Michelob Ultra, Coors Light, Pabst Blue Ribbon, Blue Moon Belgian White, Samuel Adams Boston Lager, USA, Samuel Adams Seasonal, USA

Import Premium/Light \$8

Corona extra, corona light, Heineken, Stella Artois, Modelo especial

Regional Craft \$8

Yazoo Brewing Company Hefeweizen (Nashville, TN)

Regional Craft Draft \$8

Our rotating selection of local craft draft beers

Non-Alcoholic Beverages \$5

Pepsi Products, Vasa Spring, Bubly Sparkling

Bartender Fee \$150+tax per bartender, 3 hours

Beer and Non-Alcoholic Beverage Prices do not include 25% taxable service charge or 9.50% state tax
Wine, Liquor and Liqueurs do not include 25% taxable service charge and 24.25% state tax

A 25% taxable service charge and sales tax will be added to prices. Prices are subject to change.

COCKTAILS

Cash Bar | \$ per beverage

Top Shelf Cocktails \$12

Grey Goose Vodka, Bacardi Superior, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Jack Daniels Tennessee Whiskey, Knob Creek Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP

Premium Well Cocktails \$11

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

House Wine \$10

Magnolia Grove by Chateau St. Jean, California, Chardonnay, Cabernet Sauvignon and Rose

Domestic Premium Beer \$8

Bud Light, Miller Lite, Michelob Ultra, Coors Light, Pabst Blue Ribbon, Blue Moon Belgian White, Samuel Adams Boston Lager, USA, Samuel Adams Seasonal, USA

Import Premium/Light \$9

Corona extra, corona light, Heineken, Stella Artois, Modelo especial

Regional Craft \$9

Yazoo Brewing Company Hefeweizen (Nashville, TN)

Regional Craft Draft \$9

Our rotating selection of local craft draft beers

Non-Alcoholic Beverages \$5

Pepsi Products, Vasa Spring, Bubly Sparkling

Cash bar prices include applicable service charge and state taxes
Bartender Fee \$150+tax per bartender
(Flat fee up to 3 hours; \$50+tax per additional hour per bartender)
Cashier Fee \$150+tax per cashier
(Flat fee up to 3 hours; \$50+tax per additional hour per cashier)

COCKTAILS

Hosted Bar Packages | \$ per person

Top Shelf

1 hour	\$24
2 hours	\$40
3+ hours	\$12 per hour

Premium Well

1 hour	\$22
2 hours	\$38
3+ hours	\$10 per hour

Bars include cocktails, domestic and imported beers, local craft bottled and draft beer selection, soft drinks, bottled spring and sparkling waters.

Prices do not include service charge and applicable taxes.



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INFORMATION

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GENERAL INFORMATION

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

- Please inform your event manager of your menu selections no less than fourteen days in advance of your event when choosing from our regular menu selections. For customized menus, three weeks notice may be required.
- Please confirm the guaranteed number of attendees for your event 72 hours prior to the function date. For Monday or Tuesday events, please provide this number by Thursday at 8:30am. In the absence of a guarantee, the original contracted number of attendees will be used when charging. The banquet charges will be based on the greater of the guarantee or the number of guests in attendance at the event.
- In order to comply with state law, no food or beverage, to include alcoholic beverages, shall be brought into, or removed from function rooms or guest rooms by attendees.
- Cancellation terms are detailed in the Group/Catering Confirmation Agreement. Functions detailed on Banquet Event Orders signed by our clients may be subject to additional charges.
- The Hotel does not assume responsibility for damages to or loss of any merchandise left in the Hotel prior to or following a function. Your event manager can arrange dedicated security for your event for an additional fee.
- Guests will be responsible for any damage done to the Hotel while on the premises.
- Additional labor fees may apply for bartenders, station attendants or butler service. If twenty-four (24) or fewer guests are guaranteed (plated meal service) an additional set-up charge of \$75.00 (plus applicable sales tax) will be added to the charge for that function. For groups of 15-24 people a \$5 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.