



CURIO COLLECTION
by Hilton™

1810 BROADWAY
NASHVILLE, TN 37203
TEL: 615-321-1007



BREAKFAST

Standard Buffets: \$48 Per Person

All Breakfast Buffets Include:

Hotel Fraye Proprietary Blend from "8th & Roast" Regular & Decaf
Coffee, Teas, and Select Fruit Juices

SOUTHERN CONTINENTAL

Assorted Sweet and Savory Pastries

Fresh Sliced Fruit

Scrambled Eggs + Cheese \$2pp

Vanilla Yogurt Parfaits w/ House Made Granola & Fresh Berries

Brown Sugar Steel Cut Oatmeal

Applewood Bacon

Breakfast Potatoes

SOUTHERN COMFORT

Peach Cobbler French Toast

Scrambled Eggs + Cheese \$2pp

Hash-brown Casserole

Sausage & Bacon (Sub Chicken Sausage +\$2pp)

Fresh Sliced Fruit

Choice of Toast (White, Sourdough, or Wheat)

Soft Butter

***Wellness Enhancements - Ask about our customizable options designed for each buffet**

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor are taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

BREAKFAST

Standard Buffets: \$48 Per Person

All Breakfast Buffets Include:

Hotel Fraye Proprietary Blend from "8th & Roast" Regular & Decaf
Coffee, Teas, and Select Fruit Juices

FRAYE SIGNATURE BREAKFAST

Biscuits & Peppered Gravy

Buttermilk Pancakes & Berry Compote

Scrambled Eggs with or Without Cheese

Potatoes O'Brien

Fresh Sliced Fruit

Choose 1: Bacon, Pork Sausage, Chicken Sausage

BEVERAGES

All Day - \$40 Per Person

Half Day - \$25 Per Person

Hotel Fraye Signature Roast, Regular and Decaf

Hot Water & Assortment of Teas

Assortment of Coca-Cola Soft Drinks

Bottled Still and Sparkling Water

Enhancements Available:

Red Bull (\$7 per can);

Sweet & Unsweet Tea;

Citrus Infused Water (\$6 per person)

***Wellness Enhancements - Ask about our customizable options designed for each buffet**

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

BREAKFAST

Breakfast Enhancements: Priced Per Person

EVERYTHING BAGEL STATION \$18

*Assorted Bagels, Cream Cheese, Strawberry Cream Cheese, Boursin Cheese & Herb Spread,
Everything Seasoning, Pickled Red Onion, Sliced Cucumber, Fresh Lemon
Lox Salmon +\$3 pp*

OATMEAL STATION \$12

*GF Steel Cut Oatmeal, Whipped Butter, Dried Cranberries,
Chopped Pecans, Honey*

BUILD YOUR OWN PARFAIT \$15

*Vanilla Yogurt, Fresh Berries, House made Granola, Honey
Dairy Free Yogurt +\$2 pp*

BISCUIT BAR \$15

*House Baked Biscuits, Peppered Gravy, Whipped Butter, Sweet Potato Butter, Honey,
Specialty Jams and Preserves
Sausage Gravy +\$2pp*

SEASONAL SMOOTHIES \$12

VEGAN MUFFINS or GLUTEN FREE MUFFINS \$7

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

BREAKFAST

Premium Stations: Priced Per Person / 60 Minutes

\$150 Chef Attendant Fee

OMELET STATION \$20

Cheddar Jack Cheese
Diced Tomatoes
Roasted Mushrooms
Sautéed Bell Peppers
Crumbled Bacon/ Crumbled Sausage
Fresh Spinach
Egg Whites available +\$2 pp
Vegan Eggs +\$2pp

AVOCADO TOAST STATION \$24

Bagels / Baguette / Sourdough
Smashed Avocado
Pickled Red Onion
Heirloom Tomatoes
Sliced Radish
Micro Greens
Everything Seasoning
Balsamic Glaze
Fresno Chili Vegan Bagels available +\$2pp

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

BREAKFAST

By the Dozen: Priced by each

Assorted Gluten Free Muffins \$8

Vegan Pastries \$10

Chocolate Croissants \$8

Spinach Ricotta Croissant \$8

Gourmet Muffins \$8

Braided Butter Cookie Danish \$6

Apple Strudel Stick \$6

Large Cookies \$7 (inquire about GF or Vegan cookies)

Roasted Strawberry Whipped Ricotta Toast \$10
Fresh Mint, Basil, Honey, Balsamic Glaze

Breakfast Burrito - by the ½ \$12
Flour Tortilla, Scrambled Egg, Choice of Sausage, Bacon, or Chicken Sausage, Cheddar Jack Cheese

Vegan Burrito- by the ½ \$14
Vegan Tortilla, Vegan Egg, Morning Star Meatless Crumbles, Vegan Cheese

Breakfast Sandwiches \$14
*Choose one: Biscuit, Croissant or English Muffin, Bacon, Sausage or Ham,
Cheddar or American Cheese*

BEVERAGE

BEVERAGES

*All Day - **\$40** Per Person*

*Half Day - **\$25** Per Person*

Hotel Fraye Signature Roast, Regular and Decaf

Hot Water & Assorted Teas

Assortment of Coca-Cola Soft Drinks

Enhancements:

Red Bull (regular or sugar free) +\$7 per can

Bottled Still and Sparkling Water +\$4pp

Sweet or Unsweet Tea +\$2pp

Infused Citrus Water +\$4pp

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

BREAKS

AM / PM Breaks: \$24

All Breaks Guaranteed for 45-minutes

RISE AND SHINE

*Seasonal Muffins
Scones, and Pastries
Fresh Whole Fruit
Mini Yogurt Parfaits
Juice, Coffee, Tea*

SOUTHERN SWEET TOOTH

*Mini Pecan Pies
Brownie Bites
Bourbon Bread Pudding Bites
Mocha, Vanilla, or Unflavored Iced
Coffee
Sweet Tea*

REFUEL AND REFINISH

*Special K Snack Bars, Kind Protein Bars
Mini Crudit  Cups with Hummus
Assorted Naked Juices,
Coconut Water, Citrus Water*

SWEET & SALTY

*Sea Salt Popcorn
House-Made Trail Mix with Assorted Candies
Chef's Seasonal Cupcakes
Coca-Cola Brand Soda Selections
Citrus Water*

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

BREAKS

Premium Breaks: \$28

All Breaks Guaranteed for 45-minutes

NASHVILLE MORNING FUEL

Mini Chicken & Waffle Skewers
Sweet Potato Breakfast Hash Cup
Sausage, Egg, & Cheese Mini Bakes (egg whites +\$2pp)
Cold Brew Coffee, Sweet Tea

GARDEN & GRAIN

Fresh Fruit Skewers
Mint, Honey Coconut Mango Chia Seed Pudding/ Almond or Coconut Milk
House Made Trail Mix (Nut Free)
Nutri-grain Bars
Iced Tea
Fruit Infused Citrus Water (fruit, lemon, & lime)

COFFEEHOUSE BOOST

Espresso Brownies
Mini Cinnamon Rolls with Espresso Glaze
Cold Brew Coffee
Iced Chai Tea
Infused Citrus Water (lemon & lime)

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

BREAKS

Executive Breaks: \$30

All Breaks Guaranteed for 45-minutes

THE BOARDROOM

Avocado Toast
Crostitini with Seasonal Garnish
Hard Boiled Eggs
Coconut Chia Pudding with Fresh Berries Citrus
Infused Water
Green Tea
Juice Shots

THE COMFORT BREAK

Mac-N-Cheese Bites
Pretzel Bites with Whole Grain Mustard
Fried Zucchini with Lemon Garlic Aioli Assorted
Dessert Bars
Peach Sweet Tea
Raspberry Lemonade

BUILD YOUR OWN SNACK BAR

Your Choice of (3):
Trail Mix Station
Fresh Fruit Skewers
Individual Yogurt Cups
Mini Savory Wraps ½ ea.
(Turkey Club or Veggie & Hummus)
Fresh Juice
Assorted Soda

FIESTA BREAK

Tortilla Chips & Guacamole
Roasted Corn Salsa
Queso
Mini Churros
Horchata
Sparkling Water with Lime

BREAK ENHANCEMENTS: MINIMUM 15

Fresh Fruit and Berry Smoothie Shooters \$9
Cold Brew Coffee \$8
Nashville Hot Chicken Biscuit \$12
Pimento Cheese Biscuit \$6
Smoked Turkey & Cheddar Melt \$12
(sold by the ½)

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

Boxed Lunches \$48

(SELECT MAXIMUM OF 2 ENTREES, 2 SIDES AND 1 DESSERT, INCLUDES BOTTLED WATER)

*Ultimate Club Sandwich: Brioche Bread, Dijonnaise, Lettuce, Tomato, Bacon, Cheddar *make it a wrap**

*Chicken Caesar Wrap: 12in Flour Tortilla, Chopped Romaine, Shaved Parmesan,
Diced Grilled Chicken, Herbed Crouton, Caesar Dressing*

*Veggie Wrap: 12in Spinach Wrap, Seasonal Roasted Veggies, Quinoa, Hummus Spread, Spinach,
Herb Roasted Tomatoes, Lemon Olive Oil*

*Chef Salad: Mixed Greens, Cucumber, Heirloom Tomato, Diced Ham, Cajun Turkey, Bacon,
Diced Egg, Cheddar Jack Cheese*

*Black and Bleu Salad: Chopped Romaine, Sliced Strawberry, Sliced Blackened Chicken,
Candied Pecans, Bleu Cheese Crumbles*

Sides: Kettle Chips, Side Caesar Salad, Seasonal Pasta Salad, Bagged Pretzels

*Desserts: Jumbo Cookie, Chocolate Chip Blondie, Seasonal Macaroons (3), Brownie,
Salted Caramel Rice Krispy, Goo Goo Clusters*

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.



CURIO COLLECTION
by Hilton™

LUNCH

Lunch Buffets: \$60

THE CANTINA

Citrus Avocado Salad:

Mesculin Greens, Mandarin Oranges, Heirloom Tomatoes, Sliced Avocado, Red Onion, Queso Fresco

Refried Beans

Elote Street Corn

Arroz Rojo Rice

Mojito Chicken Breast & *Mojo Carnitas*

Sub Carne Asada for one +\$5pp

Corn GF, & Flour Tortillas

Mini Churro Bites

Mexican Hot Chocolate Cookies

CUCINA ITALIANA

Tuscan Chopped Salad:

*Romaine, Heirloom Tomatoes, Cucumber, Garbanzo Bean, Black Olives, Pepperoncini, Red Onion,
Red Wine, Oregano Vinaigrette, Salami & Pepperoni +2pp*

Orzo Caprese Pasta:

*Orzo, Cherry Tomato, Mozzarella, Basil, Balsamic, Lemon Olive Oil,
Vegetables, Roasted Garlic Broccolini*

Beef Marsala Polette:

Beef Meatballs & Marsala Sauce

Sun Dried Tomato Chicken:

Chicken Breast, Sun Dried Tomato, Heavy Cream, Italian Herbs

Seasonal Cannoli, or Lemon Bars



CURIO COLLECTION
by Hilton™

LUNCH

Lunch Buffets: \$60

FROM THE PITT

Nashville Garden Salad:

Romaine, Heirloom Tomatoes, Shredded Carrots, Cucumber, Smokehouse Ranch

Smoky Apple Slaw:

Shredded Cabbage, Green Apple, Celery, Green Onion

Tennessee Smoke Mac-n-Cheese

Southern flair Green Beans

Whiskey BBQ Pulled Pork

Sliced Grilled Chicken

Sub BBQ Brisket +\$5pp

Peach Cobbler: Maple Vanilla Whip, Bourbon Crumble, Mini Pecan Tarts

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

DINNER

Dinner Buffets

SOUTHERN BELL \$105

Chopped Kale Caesar:

Roasted Chickpeas, Roasted Red Pepper, Herbed Croutons, Shaved Parmesan, Caesar Dressing

Marinated Cucumber & Tomato Salad w/Sweet Onion Vinaigrette

Roasted Garlic Mashed Potato

Black Eye Pea Succotash

Crispy Hot Honey Chicken

Braised Beef Brisket with Peppercorn Gravy

Add Quinoa Pilaf Stuffed Bell Peppers +\$6pp

Petite Cheddar Biscuits

Bomb Pop, Panna Cotta

TASTE OF ITALY \$95

Antipasto Pasta Salad

Classic Caesar Salad: *Romaine Lettuce, Caesar Dressing, Shaved Parm, Crouton*

Sub Anchovy Free Dressing +\$2pp

Grilled Asparagus: *Lemon Zest, Toasted Pine Nuts*

Roasted Fingerling Potatoes

Herb Chicken Breast: *Heirloom Tomato, Mozzarella, Balsamic*

Beef Bolognese

Rigatoni Artichoke Florentine

Focaccia w/ Whipped Herb Butter

Limoncello Cake, Tiramisu

DINNER

Dinner Buffets

URBAN HOUSE \$95

Arugula Salad: Pear, Candied Walnuts, Bacon, Gorgonzola, Honey Lime Vinaigrette

Smoked Cheddar Grits

Roasted Seasonal Vegetables

Garlic Thyme Roasted Airline Chicken,
Herb Butter Emulsion

Seared Salmon w/*Spicy Tomato Chutney*

Artisan Roll, Herb Butter

Caramel Vanilla Crunch Cake

Chocolate Torte w/*Espresso Whip*

BAYOU AND BOURBON \$105

Roasted Sweet Potato Arugula Salad:

Spiced Sweet Potato, Arugula, Goat Cheese, Pecans, Dried Cranberries, Creole Vinaigrette

Blackened Corn Maque Choux

Haricot Vert

Brown Butter Bourbon Short Rib w/
Caramelized Shallot, Thyme Jus

Crab Étouffée

Red Beans w/ White Rice

Jalapeño Cornbread

Crème Brûlée Cheesecake

Mini Raspberry Beignet

DINNER

Plated Dinner - \$120

Includes Bread Service with Softened Butter

SALADS: CHOOSE 1

Classic Caesar: Crisp Romaine Wedge, Herb Crouton, Shaved Parmesan, Roasted Tomato, Caesar Dressing

Spinach & Berries: Spinach, Blackberry, Raspberry, Pecan, Red Onion, Feta Crumble, Balsamic

Honey Beet & Citrus: Roasted Beets, Mandarin Orange, Frisée, Roasted Pistachio, Honey-Lime Vinaigrette

Mixed Greens Salad: Mesclun, Heirloom Tomato, Cucumber, Shredded Carrot, Cheddar Jack Cheese

Burrata Salad: Heirloom Tomato w/ Fresh Basil, Burrata, Toasted Pine Nuts, Seasonal Fruit, Mixed Greens, Balsamic

SIDES: CHOOSE 2

Haricot Vert

Sweet Potato Mash

Grilled Asparagus w/Sautéed Shallot Yukon

Mashed Potatoes

Glazed Carrots

Caramelized Brussels

Herb Roasted Fingerling Potato Roasted

Broccolini

Jasmine Rice

Sautéed Mushroom

Tuscan White Bean Mix Succotash Roasted Tomato

ENTREES: CHOOSE 2

Pan Seared French Chicken

Bourbon Chicken

Red Wine Braised Short Rib

Marinated Grilled Skirt Steak

Roasted Pork Loin Bourbon

Peach Chutney Miso Glazed Salmon Blackened

Swordfish

Cajun Chicken Pasta

Kale and Mushroom Lasagna Rollatini

Cauliflower Steak w/Mushroom Ragu

DESSERTS: CHOOSE 1

Limoncello Mascarpone Cake

Mini Flourless Chocolate Cake w/Esspresso Whip Classic

Cheesecake w/Berry Compote

Fresh Berry w/Mint

Strawberry Shortcake

Tiramisu

Assorted Chefs Mini Desserts Board

SOUP: +\$10 PP

Chef's seasonal selection

Tomato Bisque

RECEPTIONS

Action Stations: Priced Individually Per Person

60 minutes of Service

Only Available with Purchase of a Buffett or Plated Dinner \$150

Chef Attendant Required 1 Chef per 50 Guests

ACTION STATIONS

Southern Seafood Boil \$26

Gulf Shrimp, Red Potatoes, Andouille Sausage, Boiled Eggs, Crawfish Meat, Cajun Butter Sauce

Pitmaster BBQ Pairing \$24

Smoked Brisket, Burnt Ends, BBQ Wings

Mac & Cheese Bar \$21

Truffle Mac, Smoked Gouda Mac (Vegan Cashew Mac optional) Accompaniments: BBQ Brisket, Candied Bacon, Jalapeños, Toasted Breadcrumbs

Chef Assembled "BYOP" Pasta \$28

Penne Linguine, Alfredo, Marinara, Italian Sausage, Chicken Breast Strips, Roasted Mushroom, Spinach, Sautéed Onion, Red Pepper Flakes, Grated Parmesan

Sundae Fundae \$23

Chocolate, Vanilla, Strawberry Ice Cream, Hot Fudge, Caramel, Maraschino Cherries, Candy Pieces, Seasonal Fruit, Whipped Cream, Nuts

THE BOARDWALK

All carving stations are guaranteed for 90 minutes at the applicable per person price and require a \$150 Chef Attendant fee. Only applicable with a dinner buffet or plated dinner selections.

Herb Crusted Prime Rib \$42 per person *Horseradish Cream, Au Jus, Whole Grain Mustard Slaw*

Cooked Beef Tenderloin \$38 per person *Béarnaise, Horseradish Cream, Mushroom Jus*

Jack Daniels Pork Loin \$36 per person *Peach Chutney, Whiskey Glaze*

Orange Sage Turkey \$35 per person *Cranberry Orange Chutney, Sage Butter*



CURIO COLLECTION
by Hilton™

RECEPTIONS

Hors D'oeuvres

MINIMUM OF 25 PIECES PER ORDER; CAN BE BUTLER PASSED OR DISPLAYED.
BUTLER FEE \$125 PER 50 GUESTS.

HOT

- Roasted Strawberry, Whipped Goat Cheese, Crostini \$10*
- Chicken & Lemongrass Pot Sticker \$8*
- Signature Seasonal Empanada, Beef, Chicken, Veggie \$8*
- Mini Crab Cake, Nashville Hot Remoulade \$9*
- Cajun Shrimp and White Cheddar Grit Cakes \$10*
- Beef Satay \$8*
- Chicken Satay \$8*
- Vegetable Spring Roll \$8*
- Stuffed Cremini Mushrooms \$8*
- Stuffed Cremini- Vegan \$10*
- Toasted Panko Roasted Tofu Lollipops w/Cheese & Spinach \$9*
- Eddie's Assorted Flatbreads \$9*
- Bacon Jam Cheeseburger Sliders \$10*
- Nashville Hot Chicken Sliders \$9*

COLD

- Fresh Fruit & Cheese Skewer \$1*
- Antipasto Skewer \$10*
- Tomato Bruschetta \$8*
- Jumbo Shrimp Cocktail \$8*
- Avocado Cilantro Lime Hummus
and Pita Chips \$9*
- Crudit  & Hummus Cups \$8*
- Seasonal Beignets \$6*
- Shrimp Cocktail Shooters \$9*
- Cracked Snow Crab Claws \$9*
- Avocado Cilantro Lime Hummus
and Pita Chips \$9*

RECEPTIONS

Displays

PRICED PER PERSON

MINIMUM OF 15 GUESTS MUST PURCHASE MINIMUM OF 2 DISPLAYS WHEN NOT
ACCOMPANIED WITH A BUFFET

SIGNATURE WING BAR \$28

Selection of Drums & Flats, w/Celery, Carrots, Ranch

Loaded Potato Skins & Onion Rings

Choose 3 Signature Flavors:

Chef Specialty Blackberry BBQ, Nashville Hot, Korean

Sweet Heat, Jamaican Jerk, Garlic Parmesan,

Traditional Naked Buffalo Wing Sauce

MEDITERRANEAN \$26

Garden Crudité & Dips: Hummus, Rainbow Carrots,

Cucumber, Olives, Bell Pepper & Feta,

Za'atar and Sumac Dry Rub Wings, Parsley, Tzatziki

Classic Greek Salad: Romain, Ripe Tomatoes, Cucumber,

Red Onion, Olives, Feta, Oregano Vinaigrette

Sliced Focaccia w/ Roasted Tomato Feta Dip

SANDWICH STATION \$24

Choose 2:

Smoked Turkey Melt: Turano Bun, Sliced Turkey,

Smoked Cheddar

Mini Chicken Salad Croissants: Smoky Chicken, Grapes,

& Pecans

Cajun Salmon Sliders: Turano Bun, Garlic Aioli, Arugula

Braised Short Rib Slider Melt: Turano Bun, Braised Short Rib,

Cabernet Aioli

Served with a Bagged Kettle Chips, Pickles, Pasta Salad

SOUTHERN CRAVINGS \$32

Choose 2:

Sliced Beef Brisket

Cajun Rubbed Turkey

BBQ Pulled Pork

Nashville Hot Chicken Bites

Accompaniments: Jalapeño Cornbread Muffins,

Bourbon Baked Beans, Smoked Gouda Mac & Cheese,

Collard Greens, Caesar Salad

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.

RECEPTIONS

Displays

PRICED PER PERSON

MINIMUM OF 15 GUESTS MUST PURCHASE MINIMUM OF 2 DISPLAYS
WHEN NOT ACCOMPANIED WITH A BUFFET

GRAZING GARDEN BOARD \$32

*Layered Artisanal Cheeses, Charcuterie, Fresh Fruit, Nuts, Honeycomb, Pickled vegetables,
Naan Bread, Crackers*

FLATBREADS \$28

Choose 3:

Fig and Prosciutto - Fig Jam, Prosciutto, Arugula, Crumbled Goat Cheese, Balsamic Glaze

Margherita Flatbread - Fresh Mozzarella, Tomato, Basil/ Lemon Olive Oil

Hot Honey Pepperoni - Nickel Pepperoni/ Mozzarella/ Hot Honey

Eddie's Veggies - Roasted Garlic Bechamel, Bell Pepper, Cherry Tomato, Roasted Mushroom, Crushed Red Pepper, Mozzarella, Parmesan Sprinkle

Memphis BBQ Chicken - Chicken Breast, BBQ Sauce, Red Onion, Mozzarella, Cheddar Jack, Cilantro

IN THE GAME \$40

Choose 3:

Boneless Wing Bar: Choose 2 Flavors

*Buffalo, Memphis BBQ, Cajun Dry Rub, Garlic Parmesan, Celery, Carrots, Ranch, Bleu cheese,
Buffalo Chicken Dip and Tortilla Chips*

*Loaded Nacho Station: House Chips, Queso, Shredded Chicken or Ground Beef, Pico,
Pickled Jalapeños, Sour Cream*

Loaded Tots Bar: Tots, Pimento Cheese Sauce, Bacon Crumble, Sour Cream, Chives

\$125.00 BUTLER PASSED FEE PER 50 GUESTS~ *\$150 ATTENDANT FEE PER STATION.

1 ATTENDANT PER 50 GUESTS

RECEPTIONS

Displays

PRICED PER PERSON

MINIMUM OF 15 GUESTS MUST PURCHASE MINIMUM OF 2 DISPLAYS
WHEN NOT ACCOMPANIED WITH A BUFFET

SLIDER WORLD STATION \$32

Choose 3:

Beef and Cheese Sliders: Brioche, Smoked Cheddar, BBQ Bacon Jam

Nashville Hot Chicken Sliders: Brioche, Nashville Hot, Pickle

Cajun Salmon Sliders: Brioche, Garlic Aioli, Arugula

Southern BBQ Pulled Pork Sliders: Brioche, Memphis BBQ, Slaw, Pickles

Italian Meatball Sliders: Brioche, Beef Meatball, Marinara, Mozzarella, Basil

Black Bean Southwest Sliders: Brioche: Black Bean Patty, Avocado crema, Pico, Chipotle Mayo

Accompanied By: Kettle Chips, Pickle Spears, & Garden Salad

VEGAN BITES \$42

Choose 3:

Mini Falafel Bites w/Tahini Dip

Buffalo Cauliflower "wings" w/Vegan Ranch

Crispy Tofu Bites w/Sweet Chili Glaze

Stuffed Mushrooms w/Cheese Breadcrumbs, Spinach

Avocado Garlic Hummus w/Tortillas

Vegan Spinach and Artichoke Mini Phyllo Cups w/ Breadcrumbs, Vegan Cream Cheese

Mini Avocado Toast Crostini w/smashed Avocado, Radish, Chili Flake, Lemon Zest

Tofu Caprese Skewer w/Marinated Grilled Tofu, Mozzarella, Basil, Tomato

\$125.00 BUTLER PASSED FEE PER 50 GUESTS~ *\$150 ATTENDANT FEE PER STATION.

1 ATTENDANT PER 50 GUESTS

RECEPTIONS

Displays

PRICED PER PERSON

MINIMUM OF 15 GUESTS MUST PURCHASE MINIMUM OF 2 DISPLAYS
WHEN NOT ACCOMPANIED WITH A BUFFET

THE PASTRY PALETTE \$28

Choose 4:

Salted Caramel Rice Krispy

Chocolate Chip Blondie

Mini Pecan Pie

Vegan Dessert Bar

Lemon Bar

Mini Cheesecakes,

Red Velvet Bistro Cake

Chocolate Mousse Cup

\$125.00 BUTLER PASSED FEE PER 50 GUESTS~ *\$150 ATTENDANT FEE PER STATION.

1 ATTENDANT PER 50 GUESTS

Minimum of 15 guests for all buffets. All Food and Beverage charges are subject to applicable taxes as well as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%; All Other Food and Beverage charges currently taxed at 9.75%.



CURIO COLLECTION
by Hilton™

BAR PACKAGES

~\$150 Bartender fee per bartender. 1 bartender per 75 Guests~

4 Hour Maximum

All Packages Include Full Bar Set Up w/Sodas, Juices, Waters and Garnishes

FALABELLA

1ST HOUR - \$20 PER PERSON

EACH ADDITIONAL HOUR - \$12 PER PERSON

Beer & Wine Only

CLYDESDALE

1ST HOUR - \$30 PER PERSON

EACH ADDITIONAL HOUR - \$16 PER PERSON

Jack Daniel's No. 7 TN Whiskey

Beefeater Gin

Bacardi Superior Rum

Absolut Vodka

Jose Tradicional Tequila

Jameson Irish Whiskey

Crown Royal Canadian Whiskey

THOROUGHbred

1ST HOUR - \$38 PER PERSON

EACH ADDITIONAL HOUR - \$20 PER PERSON

Buffalo Trace Bourbon

Bombay Sapphire Gin

Diplomatico Reserva Exclusiva Rum

Grey Goose Vodka

Patrón Silver Tequila

Jefferson's Rye Whiskey

Gentleman Jack TN Whiskey

BEER: ASSORTMENT OF 4 TYPES OF LOCAL, DOMESTIC AND IMPORTS

WINE: CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, PINOT NOIR AND SPARKLING

BARS ON CONSUMPTION

~\$150 Bartender fee per bartender. 1 bartender per 75 Guests~
4 Hour Maximum

Includes Full Bar Set Up with Garnishes

Beer | \$10

Assortment of 4 types of Local, Domestic and Imports

Wine | House: \$15 | Premium: \$17

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir and Sparkling

Premium | \$18 per drink

*Nelsons Green Brier TN Whiskey, Beefeaters Gin, Bacardi Light Rum, Hangar 1 Vodka,
Dewars Scotch, Crown Royal, El Jimador Silver*

Top Shelf | \$21 per drink

*George Dickel Bourbon, Botanist Gin, Monkey Shoulders Scotch, Grey Goose,
Captain Morgan, Rittenhouse Rye, Espolon Silver Tequila*

Signature Cocktails: \$20 (minimum 25)

Non-Alcoholic Beverages

Mocktails | \$10

Soft Drinks | \$6.50

Still & Sparkling Water | \$5

*All Food and Beverage charges are subject to applicable taxes as well
as a taxable 26% banquet service charge. Wine and Liquor currently taxed at 24.75%;
All Other Food and Beverage charges currently taxed at 9.75%. Menu pricing as of January 2025.*