SHERATON
GRAND
Nashville Downtown

Banquet Menu

623 Union Street, Nashville, TN 37219

SHERATON GRAND
Nashville Downtown

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Breakfast Buffets

Breakfast Buffets

SHERATON GRAND
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Priced per person. Buffets include freshly brewed Starbucks® coffee, iced/hot tea, and orange juice. Buffets are for a minimum of 20 guests with service for up to 90 minutes. Groups below 20 guests are subject to a $250 fee. Service may be extended for an additional 30 minutes for a $3 fee per person, with a minimum fee of $150.

BREAKFAST BUFFET OF THE DAY 55

We offer a daily option for our breakfast buffets at a discount.
Other buffet options can be substituted at the listed price
Monday: Morning Essentials
Tuesday: Southern Start
Wednesday: Rise & Shine
Thursday: Morning Essentials
Friday: Southern Start

MORNING ESSENTIALS 65

Seasonal Fruit Display | GF, V

Assorted Breakfast Pastries | VEG, D

Variety of Individual Yogurts | VEG, D

Assorted Cereal Cups
whole milk, skim milk | VEG

Scrambled Eggs
chives | GF, VEG

Applewood Smoked Bacon | GF

Turkey Sausage | GF

Breakfast Potato
bell pepper, caramelized onion | GF, V

SOUTHERN START 65

Seasonal Fruit Display | GF, V

Assorted Breakfast Pastries | VEG, D

Variety of Individual Yogurts | VEG, D

Homemade Biscuits & Sausage Gravy | D

Scrambled Eggs
chives | GF, VEG

Country Ham & Red Eye Gravy | GF, D

Cheddar Cheese Grits | GF, VEG, D

RISE & SHINE 65

Seasonal Fruit Display | GF, V

Assorted Breakfast Pastries | VEG, D

Variety of Individual Yogurts | VEG, D

Assorted Cereal Cups
whole milk, skim milk | VEG

Scrambled Eggs
chives | VEG, GF

Applewood Smoked Bacon | GF

Turkey Sausage | GF

Cinnamon Swirled French Toast
blueberry compote, whipped cream | VEG, D

Baked Three Cheese Hashbrowns | GF, VEG, D

CONTINENTAL 50

Fresh Whole Fruits | V, GF

Assorted Breakfast Pastries, Muffins, & Bagels | VEG, D

Variety of Individual Yogurts | VEG, D

Oatmeal
dried cranberry, brown sugar, candied pecans | VEG

A LITE START 60

Seasonal Sliced Fruits | GF, V

Assorted Breakfast Pastries | VEG, D

Assorted Cereal Cups
whole milk, skim milk | VEG, D

Yogurt Parfait
fresh berries, yogurt coulis, granola | VEG, D

Oatmeal
dried cranberry, brown sugar, candied pecans | VEG

Egg White Frittata
red pepper, spinach, goat cheese | GF, VEG

Turkey Sausage | GF

Event Stations

priced per person

SHERATON GRAND
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Event stations are exclusively available as part of buffet packages and cannot be purchased individually.

OMELET STATION 20

chef attendant fee $175 (one chef per 50 guest)
omelets made to order by a chef attendant, and include choice of a variety of vegetables, cheeses, breakfast meats

FRESH OFF THE GRIDDLE STATION 20

chef attendant fee $175 (one chef per 50 guest)
buttermilk pancakes and thick cut french toast, fresh berry compote, whipped cream (D), vermont maple syrup (GF)

AVOCADO TOAST BAR 16

chef attendant fee $175 (one chef per 50 guests)
rustic bread topped with smashed avocado and chef's selection of seasonal garden vegetables
egg made to order | $4
gluten-free bread | $4

BAGEL BAR 16

assorted brothers bagels, assorted house cream cheeses, smoked salmon, capers, and onions

Breakfast Enhancements

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Add to any buffet, priced per person unless noted otherwise.

Assorted Cereal Cups | 9

whole milk, skim milk | VEG, D

Assorted Individual Yogurts | 9

VEG, D

Assorted Breakfast Pastries | 62/dozen

VEG, D

Assorted Gluten Free Muffins | 68/dozen

GF, VEG, D

Assorted Bagels | 62/dozen

cream cheese | VEG, D

Oatmeal | 11

brown sugar, dried cranberry, candied pecan | VEG

Overnight Oat Cups | 14

brown sugar, walnuts, raisins, granola | VEG, D

Croissant Egg Sandwich | 225/dozen

honey ham, cheddar cheese | D

Croissant Veggie Egg Sandwich | 225/dozen

spinach, caramelized onion, swiss cheese | VEG, D

Breakfast Burrito | 225/dozen

scrambled egg, potato, sausage crumble, cheddar cheese | D

Veggie Breakfast Burrito | 225/dozen

bell pepper, caramelized onion, pepperjack cheese, scrambled egg | VEG, D

Buttermilk Biscuits and Sausage Gravy | 14

D

Cold Press Juices | 15

GF, V

Naked Juice Smoothies | 13

GF, V

Lunch Buffets

Lunch Buffets

SHERATON GRAND
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Priced per person. Buffets include iced tea and a water station. Buffets are for a minimum of 20 guests with service for up to 90 minutes. Groups below 20 guests are subject to a $250 fee. Service may be extended for an additional 30 minutes for a $3 fee per person with a minimum fee of $150. Enhancement substitution fee of $5 per person.

LUNCH BUFFET OF THE DAY 60

We offer a daily option for our lunch buffets at a discount. Other buffet options can be substituted at the listed price

Monday: Everyday Italian
Tuesday: Fiesta
Wednesday: Asian Delight
Thursday: Down South
Friday: Healthy Choice

EVERYDAY ITALIAN 70

Kale Caesar Salad
garlic crouton, shaved parmesan cheese, caesar dressing | D

Roasted Zucchini & Yellow Squash | GF, V

Chicken Parmesan with Spaghetti | D

Italian Meatballs with Spaghetti
marinara, parmesan cheese | D

Garlic & Herb Breadsticks | VEG

Tiramisu | D

ENHANCER
Choose 1 | 14
Choose 2 | 24
Farfalle with Pesto Cream Sauce | VEG, D
Italian Sausage and Peppers and Onion | GF
Eggplant Parmesan | VEG, D

FIESTA 70

Southwest Chopped Salad
roasted corn, bell pepper, red onion, black bean, cilantro, lime, vinaigrette | GF, V

Charred Vegetables | GF, V

Spanish Rice | D

Roasted Chipotle Chicken | GF

Braised Beef
pickled onions | GF

Accompaniments
flour & corn tortillas, jalapeños, salsa verde, cheese, sour cream, pico de gallo, tortilla chips, churros

ENHANCER
Choose 1 | 14
Choose 2 | 24
Chili Lime Shrimp
Roast Pork Carnitas
Grilled Mushroom and Poblanos

ASIAN DELIGHT 70

Crunchy Cabbage Salad
bell pepper, carrot, sugar snap pea, cashews, chow mein noodle, sesame ginger dressing | V

Garlic Ginger Bean | GF, V

Vegetable Fried Rice
carrot, onion, scallion, garlic, soy sauce | VEG, D

General Tso's Chicken

Beef & Broccoli

Fortune Cookies

ENHANCER
Choose 1 | 16
Choose 2 | 26
Teriyaki Salmon
Kung Pao Shrimp
Vegetable Lo Mein | VEG
Vegetable Egg Roll with Sweet Chili Sauce | VEG

Lunch Buffets *continued*

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DOWN SOUTH 70

Chopped Salad
iceberg, grape tomato, english cucumber, red onion, hard-boiled egg, buttermilk ranch dressing | VEG, D

Southern Style Collard Greens | GF, V

Mac & Cheese | VEG, D

Bone-In Southern Fried Chicken
hot honey | GF

Pulled Smoked Pork
bourbon BBQ sauce | GF

Buttermilk Biscuits
whipped honey butter | VEG, D

Seasonal Cobbler | VEG, D

ENHANCER
Choose 1 | 14
Choose 2 | 24
Slow Cooked Pork Ribs | GF
Smoked Beef Brisket | GF
BBQ Baked Beans | GF, VEG

HEALTHY CHOICE 70

Arugula Fennel Salad
mandarin oranges, pecans, citrus vinaigrette | GF, V

Roasted Seasonal Vegetables | GF, V

Herb Roasted Fingerling Potatoes | GF, V

Grilled Balsamic Flank Steak | GF

Roasted Chicken Breast
lemon chicken jus | GF

Flourless Chocolate Torte | GF, VEG, D

ENHANCER
Choose 1 | 9
Choose 2 | 16
Mahi Mahi, Pineapple Salsa | GF
Pan Seared Salmon, Lemon Beurre Blanc | GF, D
Roasted Veggie Cous Cous Salad

BIG MARKET SALAD 65

Mixed Greens
chopped romaine, chopped iceberg lettuce, spring mix | GF, V

Vegetables
grape tomato, red onion, cucumber, diced bell pepper, sliced black olive | GF, V

Cheeses
shredded cheddar cheese, goat cheese crumbles, blue cheese crumbles | GF, D, VEG

Toppings
toasted almonds, candied pecans, garlic and herb croutons | GF, VEG

Dressings
ranch, balsamic, blue cheese dressing, italian dressing | GF, V, D, VEG

Meats
grilled salmon, grilled balsamic chicken breast | GF

Dessert Bars | VEG, D

ENHANCER
Choose 1 | 9
Choose 2 | 15
Grilled Mahi Mahi | GF
Grilled Flank Steak | GF

Lunch Buffets *continued*

CORNER DELI 60

Mix Green Salad
fresh berries, toasted almonds, feta cheese crumbles, lemon shallot vinaigrette | GF, VEG, D

Homestyle Potato Salad | GF, VEG

Bread Display
sour dough, white, wheat, rye

Spreads
mayonnaise, yellow mustard, whole grain mustard, pesto | GF, V, D

Vegetables
tomato, lettuce, red onion, pickle spears | GF, V

Meats
honey ham, roasted turkey breast, salami | GF

Sliced Cheese
cheddar, swiss, provolone | VEG, D

House-Made Potato Chips

Cookies | D

BOXED LUNCH 50

Served With
potato salad, whole fruit, bagged chips, cookies, mayonnaise, mustard packets
soft drinks and bottled water available and charged on consumption
choice of up to 3

Turkey Bacon Club
wheat bread, swiss cheese, lettuce, tomato, red onion | D

Greek Hummus Wrap
garlic hummus, romaine, kalamata olives, feta cheese, tomato, cucumber | VEG, D

Honey Ham
sour dough bread, cheddar cheese, lettuce, tomato, red onion | D

Roast Beef
rye bread, horseradish cheddar cheese, lettuce, tomato, red onion

Veggie Wrap
roasted zucchini, squash, bell peppers, red onions, spinach, hummus, garlic aioli

Market Green Salad
mixed greens, cucumber, grape tomato, red onion, feta cheese, balsamic dressing

Express Menus & Breaks

Express Menus

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Express Menus are only available for groups up to 19 guests. Ideal for quick service and smaller events.
Please note: Express items are plated and served at the scheduled time. Soft drinks and bottled water available and charged on consumption.

BREAKFAST 40

served with a fresh fruit cup or breakfast potatoes

Breakfast Burrito
eggs, bacon, diced potato, cheddar cheese, pico de gallo | D

Croissant Egg Sandwich
scrambled eggs, honey ham, cheddar, chipotle aioli, arugula | D

Oatmeal
green apple, candied pecans, honey, cinnamon

Grit Breakfast Bowl
sausage links, caramelized onions and peppers, sunny side up eggs | GF, D

Greek Breakfast Bowl
roasted potato, tomato, kalamata olive, spinach, hummus, tzatziki sauce, two eggs any style | GF, D, VEG

LUNCH 45

served with a fresh fruit cup or a bag of chips

Caesar Salad
romaine, parmesan cheese, garlic crouton, caesar dressing, choice of grilled chicken or grilled salmon | D

Berry Salad
mixed salad greens, strawberry, blueberry, raspberry, candied walnuts, goat cheese crumbles, honey lemon vinaigrette, choice of grilled chicken or grilled salmon | GF, D

Grilled Chicken Club Sandwich
lettuce, tomato, bacon, cheddar cheese, garlic pepper aioli, ciabatta bread | D

Buffalo Chicken Wrap
thin sliced chicken breast, lettuce, tomato, blue cheese crumbles, ranch aioli, jalapeno cheese tortilla wrap

Power Grain Bowl
5 grain blend, vegetable slaw, butternut squash, craisins, charred lemon vinaigrette, choice of grilled chicken or grilled salmon | GF, VEG, D

Breaks

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All breaks are based on a 30 minute service time and priced per person. An additional $8 per person surcharge will be added for each additional 30 minutes.

Coffee Shop 18
assorted muffins, sweet breads, fruit danish, infused water, coffee, hot tea

Tea in the Music City 20
southern tea cookies, mini scones, finger sandwiches, assortment of teas

Milk & Cookies 15
fresh baked cookies, variety of individual milks

Candy Land 22
variety of candy treats

Donut Shop 16
assorted glazed yeast donuts, cinnamon donut holes, whiskey caramel sauce

Make it POP 21
fresh popped popcorn, artisan popcorn seasoning

Healthy Stop 25
garlic hummus, cucumber tzatziki, garlic herb rubbed pita bread, crudité

Ice Cream Novelty Break 19
freezer with novelty ice-cream bars and treats

Nashville Hot Chicken Bar 28
nashville hot chicken tenders, ranch dip, blue cheese dip, vegetable crudités

Brothers Bagel 16
Assorted bagel flavors made fresh, whipped cream cheese, strawberry cream cheese, chive cream cheese, salmon

Smoothie Bar 25

priced per person, per option
choose two + $5 for each additional
minimum order of 10 per option

The Elvis

peanut butter, banana, plain greek yogurt, almond milk, ice

The Broadway

strawberry, banana, blueberry, raspberry, blackberry, plain greek yogurt, coconut milk, ice

The Titan

mango, pineapple, strawberry, peach, spinach, plain greek yogurt, coconut milk, ice

The Predator

orange juice, fresh ginger, carrot, turmeric, plain greek yogurt, almond milk, ice

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A La Carte Enhancements

Add to any break, priced per person unless noted otherwise.

SWEET SNACKS

Fresh Baked Assorted Cookies
$55/dozen | VEG, D

Brownies & Blondies
$58/dozen | VEG, D

Assorted Granola Bars
$6/each | VEG

Assorted Candy Bars
$6/each | VEG

Whole Seasonal Fresh Fruit
$5/each | V

SALTY SNACKS

Assorted Bags of Chips
$6/each

Bags of Trail Mix
$6/each | GF

Warm Pretzels
whole grain mustard $10/each

DIPS

served with pita chips or tortilla chips

Salsa Fresca
$6/each | GF. V

Hummus
$6/each | GF. V

Guacamole
$7.50/each | GF, V

Spinach and Artichoke
$6/each | GF, VEG, D

Pimento Cheese
$8.50/each crudité | GF, V, VEG, D

BEVERAGES

Freshly Brewed Starbucks Coffee
$105/gallon

Assorted Hot Teas
$98/gallon

Sweet or Unsweet Iced Teas
$95/gallon

Fresh Infused Chilled Water
$35/gallon

Assorted Pepsi Soft Drinks and Bottled Water
$6/each

Perrier Sparkling Water
$8/each

Beverage Breaks

Prices are per person and include unlimited consumption. Beverage breaks include fresh-brewed Starbucks® coffee (regular and decaf),hot tea, assorted Pepsi soft drinks, and bottled water, cream, sugar, honey, and lemon.

Half-Day (4 hours) | 45

Full-Day (8 hours) | 58

Additional hours may be added to breaks for $7.50 per person

Receptions

Receptions

Minimum of 15 guests.

SHERATON GRAND
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CHEESEMONGER 38

artisan blends of sheep, cow and goat milk cheeses. pimento cheese, local honeycomb, dried fruits, roasted nuts, assortment of breads and lavash | D, VEG

ANTIPASTO 40

all-natural cured meats, whole grain mustard, house pickled vegetables, italian cheeses, pesto macerated mozzarella, herbed focaccia, and baguettes | D

HARVEST 35

raw and roasted farmers market seasonal vegetables, hummus, and vegetable dip | GF, VEG, D

SLIDER STATION 42

Cheeseburger Sliders
beef slider, american cheese, pickles, special sauce | D

Fried Chicken Sliders
fried chicken, honey chipotle aioli, pickles | D

Portobello Mushroom Sliders
portobello mushroom, grilled onion, bell pepper, provolone cheese | VEG,

SWEET INDULGENCE 46

assortment of french macarons, cheesecake bites, chocolate chip cookies | GF, VEG, D

Action Stations

Chef attendant fee $175 (one chef per 50 guests) All prices per person.

SHRIMP AND GRITS 48

andouille sausage gravy, creamy down south grits, cheddar cheese, bacon bits, jalapenos, green onions, hot sauce | GF, V, D

PASTA STATION 45

garlic breadsticks, penne, tortellini, creamy alfredo, basil marinara, pesto, italian sausage crumbles, grilled chicken breast, shrimp, olives, sundried tomato, mushrooms, spinach, garlic, fresh basil, fresh tomato, red chili flake, parmesan cheese, italian seasoning | GF, V, D

Carving Stations

Chef attendant $175 (one chef per 50 guests). All prices per person.

Slow-Roasted Prime Rib 70

au jus
creamy horseradish | GF, D
roasted garlic mashed potatoes with chives

Roasted Pork Loin 45

country mustard
apple compote | GF, V
creamy polenta

Turkey Breast 46

roasted turkey gravy
cranberry chutney | GF, V, D
garlic roasted haricot vert with fried onions and crispy bacon

Salmon En Croute 50

charred lemon béarnaise sauce | GF, VEG, D, V
roasted zucchini and squash

Appetizers

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Pricing is per piece with a minimum order of 25, and can be ordered in increments of 25.
May be served buffet-style or passed butler-style. Passed service is $175 per server, 1 server per 50 guests.

Cold

Tapenade Bruschetta Crostini | VEG | 7

Melon, Feta, and Fresh Mint Skewer | GF, V | 7

Crab Tostada | 10

avocado salsa

Grilled Shrimp Skewer | 10

charred lemon aioli | GF

Baby Mozzarella and Grape Tomato Skewer | 8

drizzled with aged balsamic | GF, VEG, D

Seared Ahi Tuna Medallion | 10

saffron aioli, cucumber chip | GF

Beef Carpaccio | 9

horseradish lemon aioli, parmesan crostini | D

Hot

BBQ Brisket Bite | 11

bacon wrapped, peach BBQ sauce, pickled jalapeno | GF

Herb Sundried Tomato Tartlet | 7

goat cheese | GF

Jack Daniel's Pulled Pork Biscuit Slider | 9

Vegetable Spring Roll | 7

sweet chili sauce | VEG

Mini Beef Wellington | D | 9

Mini Chicken Wellington | D | 8

Coconut Shrimp | 10

orange jalapeno sauce

Bacon Wrapped Scallops | GF | 10

Spanakopita | VEG | 9

Raspberry Brie En Croute | VEG| 8

Plated Dinner & Buffets

Plated entrée pricing is per person and includes rolls, water, unsweetened iced tea, and Starbucks® coffee. Buffet pricing is per tier; all tiers include rolls, water, unsweetened iced tea, and Starbucks® coffee.

Tier 1 Buffet | 95

Choose 1 salad, 2 Entrees, 2 Accompaniments, 1 Dessert

Tier 2 Buffet | 130

Choose 2 salads, 3 Entrees, 2 Accompaniments, 2 Desserts

Plated Dinner | 100

Plated dinners will be a composed dish with chef recommendations

Choose 1 salad, 2 Entrees, 1 Dessert

Salads

STRAWBERRY SALAD
mixed baby spring mix, strawberry, candied walnuts, goat cheese crumble, raspberry vinaigrette | GF, VEG, D

TRADITIONAL GARDEN SALAD
grape tomato, english cucumber, red onion, buttermilk ranch dressing or balsamic vinaigrette | GF, VEG

KALE CAESAR SALAD
garlic crouton, shaved parmesan cheese, ceasar dressing | D

SOUTHWEST CHOPPED SALAD
romaine, roasted corn, bell pepper, red onion, black bean, chili lime ranch dressing | GF, VEG

ARUGULA FENNEL SALAD
orange supremes, pecans, citrus vinaigrette | GF, V

Entrées

GRILLED SALMON
tomato kalamata olive relish | GF

AIRLINE CHICKEN BREAST
lemon chicken jus | GF

SLICED BEEF TERES MAJOR
red wine demi glaze | GF

PAN SEARED MAHI MAHI
citrus beurre blanc

GREEK STUFFED PORTOBELLO MUSHROOM
balsamic glaze | VEG, GF

GRILLED EGGPLANT STEAKS
tomato coulis | GF, V

BRAISED SHORT RIB
shallot mushroom demi glaze | GF +**$12**

GRILLED FILET OF BEEF
red wine demi glaze | GF +**$32 Plated Only**

SURF & TURF OF FILET AND SHRIMP
mushroom demi glaze, tomato relish | GF +**$45 Plated Only**

Plated Dinner & Buffets *continued*

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Accompaniments

Lemon Roasted Asparagus | GF, V
Baby Carrots | GF, V
Roasted Broccolini | GF, V
Roasted Root Vegetables | GF, V
Haricots Verts | GF, V
Yukon Gold Mashed Potatoes | GF, VEG, D
Potato Au Gratin | GF, VEG, D
Mushroom Risotto | GF, VEG, D
Saffron Basmati Rice | GF, VEG, D
Roasted Vegetable Quinoa | GF, V

Desserts

New York Cheesecake | VEG, D
Key Lime Mousse Pie | VEG, D
Peanut Butter Mousse Pie | VEG, D
Flourless Chocolate Torte | GF, VEG, D
Crème Brûlée Cheesecake | VEG, D

Bar

Hosted Bar

SHERATON GRAND
Nashville Downtown

Cash Bar pricing is tax-exclusive, state sales/local tax currently at 9.75% and state liquor tax currently at 15%. Liquor tax is charged on Wine and Liquor. Liquor consumption is calculated by usage. Wine consumption is counted as bottles opened. Beer and soft drink consumption is calculated by the drink.

Bartender Fee $175, 1 Bartender per 75 guests for Tiers 1 and 2, 1 Bartender per 50 guests for Tier 3.

Tier I

Spirits 16

Deep Eddie Vodka, New Amsterdam Gin, Bacardi Silver Rum, Arette Silver Tequila, Sazerac Rye Whiskey, Grant's Blended Scotch, E&J VS Brandy

Wines 15

Silver Gate Chardonnay, Silver Gate Pinot Grigio, Silver Gate Cabernet, Silver Gate Pinot Noir, 14 Hands Rosé, La Marca Prosecco

Beers 9

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Yuengling Lager, Stella Artois, Corona, Local Craft IPA and Pale Ale selections, and a variety of hard seltzers

Tier II

Spirits 18

Wheatley Vodka, Beefeater Gin, Bacardi Silver Rum, Espolon Blanco Tequila, Four Roses Bourbon, Crown Royal Whiskey, Dewar's Blended Scotch, E&J VS Brandy

Wines 16

Francis Chardonnay, Kim Crawford Sauvignon Blanc, Louis Martini Cabernet, Brandborg Pinot Noir, Charles & Charles Rosé, Cava

Beers 9

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Yuengling Lager, Stella Artois, Corona, Local Craft IPA and Pale Ale selections, and a variety of hard seltzers

Tier III

Also includes our full custom cocktail menu with the following options:

Spirits 19

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Patron Silver Tequila, Maker's Mark Bourbon, Jack Daniel's Whiskey, Rittenhouse Rye Whiskey, Jonnie Walker Black Label Scotch, Hennessey VS Cognac

Wines 18

Anonymous Chardonnay, Lieu Dit Sauvignon Blanc, Louis Martini Cabernet, Matchbook Petit Syrah, Ken Wright Pinot Noir, Whispering Angel Rosé, Korbel Brut Champagne

Beers 9

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Yuengling Lager, Stella Artois, Corona, Local Craft IPA and Pale Ale selections, and a variety of Hard Seltzers

Soft Drinks 6

Bottled Water 6

Custom Cocktails | 21

TRADITIONAL MARGARITA
Blanco tequila, agave nectar, fresh lime

ESPRESSO MARTINI
vodka, espresso, vanilla

OLD FASHIONED
rye whiskey, simple syrup, orange & Angostura bitters

NEGRONI
gin, sweet vermouth, Campari

LEMON DROP MARTINI
vodka, triple sec, simple syrup, fresh lemon

CLASSIC MANHATTAN
rye whiskey, sweet vermouth, angostura bitters

MOSCOW MULE
vodka, fresh lime juice, simple syrup, ginger beer

Cash Bar

SHERATON GRAND
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Cash Bar pricing is tax-inclusive, state sales/local tax currently at 9.75% and state liquor tax currently at 15%. Liquor tax is charged on Wine and Liquor. Liquor consumption is calculated by usage. Beer and soft drink consumption is calculated by the drink.

Bartender Fee $175, 1 Bartender per 75 guests for Tiers 1 and 2, 1 Bartender per 50 guests for Tier 3.
Tier Options are the same offerings as Hosted Bar.

Tier I

Spirits	**17**
Wine	**16**
Beer	**10**

Tier II

Spirits	**19**
Wine	**18**
Beer	**10**

Tier III

Spirits	**21**
Wine	**20**
Beer	**10**
Cocktail	**25**
Soft Drinks	**6**
Bottled Water	**6**

Bar Packages

SHERATON GRAND
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Tier I Package Bar | 30 per person | +19 for each additional hour

Beer selection, Tier I wines and spirits, Pepsi® soft drinks and bottled water

Tier II Package Bar | 35 per person | +25 for each additional hour

Beer selection, Tier II wines and spirits, Pepsi® soft drinks and bottled water

Tier III Package Bar | 42 per person | +30 for each additional hour

Beer selection, Tier III wines and spirits, Pepsi® soft drinks and bottled water, classic cocktail menu

Beer & Wine Package | 24 per person | +16 for each additional hour

Beer selection, Tier I wines, Pepsi® soft drinks and bottled water

Wines By the Bottle

Pricing is subject to the hotel's 26% service charge, state sales tax currently at 9.75% and state liquor tax currently at 15%. Liquor tax is charged on wine and liquor. Tax rate is subject to change.

Tier I Wines by the Bottle | 50

Tier II Wines by the Bottle | 70

Tier III Wines by the Bottle | 90

Premium Selections | 135

The Prisoner Chardonnay, Duckhorn Vinyards Cabernet, Justin Winery Central Coast Rose, Veuve Clicquot Yellow Label Champagne

Mimosa Bar

Tier I

La Marca Prosecco | 16 | 38

Cash or consumption - $16 – price per Item
Hosted - $38 – price per person based 1 hour of service

CHOICE OF JUICES
orange, grapefruit, cranberry, passionfruit

SELECTION OF FRESH FRUIT
pineapple, orange, mixed berries

SELECTION OF FRESH HERBS
mint, rosemary

Tier II

Chloe Prosecco | 19 | 46

Cash or consumption - $19 – price per Item
Hosted - $46 – price per person based 1 hour of service

CHOICE OF JUICES
orange, grapefruit, cranberry, passionfruit

SELECTION OF FRESH FRUIT
pineapple, orange, mixed berries

SELECTION OF FRESH HERBS
mint, rosemary

Bloody Mary Bar

Tier I

House Vodka and Blanco Tequila | 18 | 34

cash or consumption - $18 – price per Item
hosted - $34 – price per person based 1 hour of service

ARTISANAL SALTS | PICK 2-3
chili salt, bacon salt, celery salt
PICKLED VEGETABLES
moonshine pickles, green beans, onions
BACON
CUBED WHITE AND SHARP CHEDDAR
CELERY SPEARS
WORCESTERSHIRE SAUCE

Tier II

Tito's and Espolon Blanco Tequila | 24 | 48

cash or consumption - $24 – price per Item
hosted - $48 – price per person based 1 hour of service

ARTISANAL SALTS | PICK 2-3
chili salt, bacon salt, celery salt
PICKLED VEGETABLES
moonshine pickles, green beans, onions
BACON
CUBED WHITE AND SHARP CHEDDAR
CELERY SPEARS
WORCESTERSHIRE SAUCE

Champagne

Tier I

La Marca Prosecco | 14 | 24

toast | 14 per person, for 1 glass to toast
hosted | 24 price per person based on 60 minutes of service

Tier II

Chloe Prosecco | 16 | 28

toast | 16 per person, for 1 glass to toast
hosted | 28 price per person based on 60 minutes of service

Spirit Add-Ons | 300

750 ml bottle. Add to any existing host or cash bar. Pricing is subject to the hotel's 26% service charge, state sales tax currently at 9.75% and state liquor tax currently at 15%. Liquor tax is charged on wine and liquor. Tax rate is subject to change.

Whiskey | Scotch

Bulleit Bourbon
Buffalo Trace
Angel's Envy
Basil Hayden
Macallan 12
Glenlivet 12
Oban 14
Glenfiddich 12

Vodka

Grey Goose
Ketel One
Stoli
Chopin

Tequila

Casamigos Blanco
Patron Silver
Don Julio Blanco

Gin

Hendricks
Tanqueray 10
Bombay Sapphire

Custom Experiences & Tastings

Pricing for custom experiences are based on selections and staffing needs to execute the experience. We will work with you to curate a special add-on for your group. Food menu tastings available. One complimentary tasting is provided per event once under contract and deposit secured. Additional tastings are available at a cost per person based on menu options.

Custom Cocktail Curation and Consultation

A one-on-one call, or in-person meeting with our Beverage Director to design a custom cocktail option for your group

Whiskey / Spirit Tasting

Work with our Beverage Director to select up to four spirits for a tasting presented by a knowledgeable professional to guide guests through the tasting experience

Special Requests

We are happy to work with you to design a custom bar experience!

Menu Guidelines

Menu Guidelines

SHERATON GRAND
Nashville Downtown

Guarantees

A 72-hour (3 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11 a.m. Central Standard Time; the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the guarantee must be received by 11 a.m. Central Standard Time on the preceding Friday.

All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by the Sheraton Grand Nashville. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.

Sheraton Grand Nashville reserves the right to add a $100.00 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 3 days or 72 hours prior to the group arrival. The menu selection for a pop-up event will be decided by the Sheraton Grand Nashville and cannot be changed within this 72-hour time frame unless approval from the Sheraton Grand Nashville Executive has been granted

Food Policies

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

All food and beverage must be purchased through Sheraton Grand Hotel for consumption on premises. Any leftover food or nonalcoholic beverage cannot be taken off property at the conclusion of your event. The Sheraton Grand Hotel will purchase any reasonable special items or product from a licensed approved vendor. All Kosher, Gluten Free or specialty products must be guaranteed 7 days prior to the event.

Sheraton Grand Nashville, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Control Board's regulations. It is our policy, therefore, that all liquor must be supplied by the Hotel and sold by the drink.

All Menu items and pricing are subject to change based on seasonality, availability of product and fluctuating market Price for perishable items. The Sheraton Grand 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.

Menu Standards

A minimum of 20 guests are required for a buffet breakfast, lunch or dinner. Additional minimums will apply to specific menus and are listed when applicable. Please contact your catering professional for events that may fall under these guidelines.

A minimum number ordered is required for all Menu Enhancements or Stations. All Menu Enhancements and Stations must be ordered for a minimum of 75% of the guaranteed event guest count.

We are a lineless property, but tablecloths are available by request for $3 per table. Black and white table cloths available

All Break Menus are designed for 30 minutes of service. All Buffets are designed for 90 minutes of Service. Additional fees will apply for requests to exceed these standards.

A maximum of 3 entrée selections to include a vegetarian option 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. 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 place cards.

The Kitchen will prepare a maximum of 3% over.

Pre-set events may not exceed the final guarantee provided for the event.

SHERATON
GRAND
Nashville Downtown

Sheraton Grand Nashville Downtown | 623 Union Street, Nashville,Tennessee 37219 | 615.259.2000 | Marriott.com/ BNAND