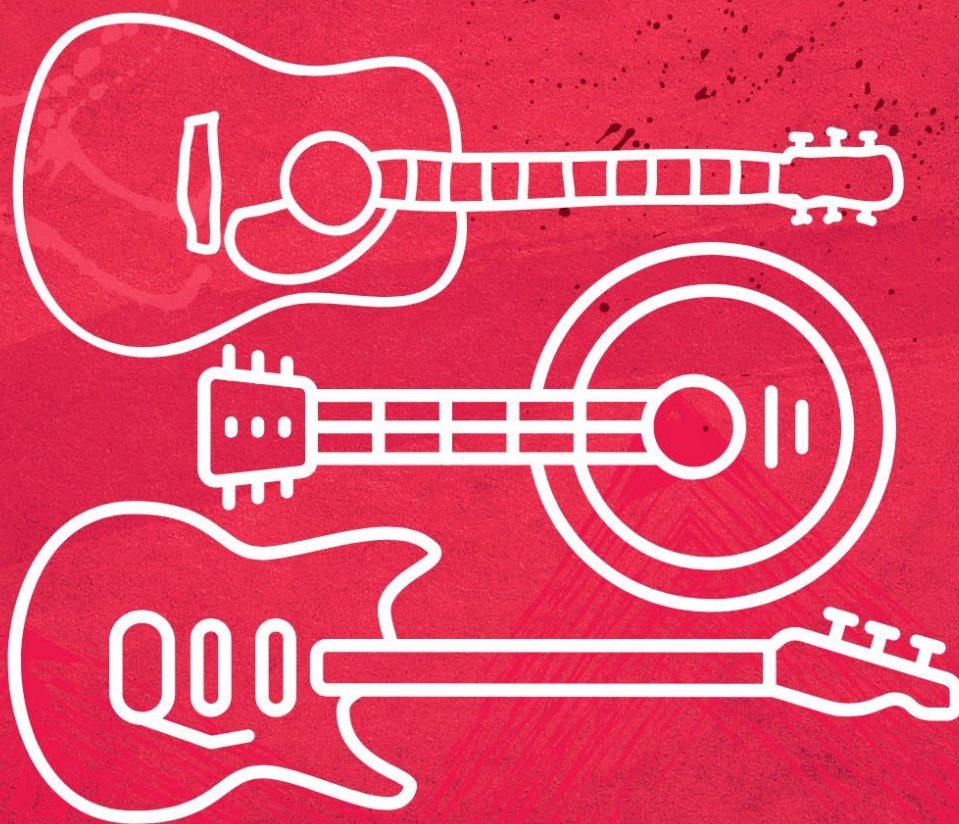


Virgin
HOTELS
NASHVILLE



2026 EVENT MENUS

OH HI!

At Virgin Hotels Nashville, we've got everything you need to bring your event to life...
whether you're hosting a small gathering or going big.

We've set the stage with a few chef-driven ideas to get you started, but consider this a jumping-off point.

Just say the word and we'll explore the possibilities. Try on our chef's coat. Mix things up. Make it yours.

ENJOY!

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Prices listed are not inclusive of 26% taxable service charge, 9.75% TN state sales tax, and 15% liquor tax on cocktails, wine, and packages.



RISE + SPARKLE

Our breakfast buffets are best for groups of 25 or more. Chat with us about options for your small group!

ALL BREAKFAST BUFFETS INCLUDE FRESH COFFEE, DECAF, AND HOT TEA + ORANGE, APPLE, AND CRANBERRY JUICES.

REQUESTS FOR VEGAN OR GLUTEN-FREE OPTIONS MAY INCUR AN ADDITIONAL COST.

ON THE CONTINENT

\$40++ PER PERSON

Sliced Fresh Melons + Pineapple
Freshly Baked Muffins + Breakfast Pastries
Vanilla Greek Yogurt | House Made Granola | Fresh Berries

TRIED-AND-TRUE

\$50++ PER PERSON

Sliced Fresh Melons + Pineapple
Vanilla Greek Yogurt | House Made Granola | Fresh Berries
Scrambled Eggs

→ PICK TWO ←

Crispy Bacon | Chicken Sausage | Pork Sausage Links | Chef A's Fried Chicken Bites | Country Ham

→ PICK TWO ←

Cheesy Grits | Crispy Garlic Roasted Potatoes | Chef J's Drop Biscuits | Belgian Sugar Waffles

OATS + TOAST

\$46++ PER PERSON

Overnight Oats | White + Wheat Breads | English Muffins
Whole + Sliced Berries | Raisins + Nuts + Seeds
Peanut + Almond + Whipped Butters | Local Jams + Honey
Hard Boiled Eggs | Avo Smash | Arugula | Sliced Tomato
Whipped Cream Cheese | Crumbled Feta | Goat Cheese

THE BRITISH "FRY UP"

\$40++ PER PERSON

Baked Beans | Fried Bread | Roasted Tomatoes + Mushrooms
Scrambled Eggs | Link Sausage + Bacon | Potatoes O'Brien
Ketchup + "Brown Sauce"

BREAKFAST SAMMIES

\$52++ PER PERSON

Sliced Fresh Melons + Pineapple | Vanilla Greek Yogurt | House Made Granola | Fresh Berries

→ PICK THREE ←

→ Scrambled Egg + Brioche Bun | Turkey Sausage + Provolone + Herb Marinated Tomato

→ Fried Egg + Warm Croissant | Black Forest Ham + Caramelized Onion Aioli + Aged White Cheddar

→ Egg White + English Muffin | Pepper Jack + Sautéed Spinach + Sun Dried Tomato Aioli

→ The "Betch" | Bacon + Egg + Tomato + Cheese | Brioche Bun

→ The Cali Burrito | Eggs + Chicken Tendies + Papas Fritas + Jack Cheese | Salsa Roja + Salsa Verde

BOOST YOUR BREKKIE

Try these add-ons to boost up your breakfast buffet.
Want to go solo? Add \$10++ per person to enjoy these offerings on their own.
REQUESTS FOR VEGAN OR GLUTEN-FREE OPTIONS MAY INCUR AN ADDITIONAL COST.

BAGEL SHOPPE

\$26++ PER PERSON

Assorted Pre-Sliced Bagels
Whipped Butter | Fruit + Herbed + Whipped Cream Cheeses
Peanut + Almond Butters | Assorted Seasonal Jams
Smoked Salmon | Hard Boiled Egg | Sliced Red Onion + Tomato | Capers

BITE ME (EGG EDITION)

\$24++ PER PERSON

→ PICK TWO ←

→ Egg | Crispy Bacon | Sharp Cheddar | Chopped Chives
→ Egg | Country Ham | White Cheddar | Diced Yukons | Chopped Green Pepper + Onion
→ Egg White | Roasted Asparagus | Chopped Tomato | Goat Cheese | Fresh Herbs
→ Egg White | Jack Cheese | Sautéed Spinach + Wild Mushrooms | Sun Dried Tomato

LONERS + REBELS

Assorted Breakfast Pastries	\$52++ PER DOZEN
Sliced Fresh Melons + Pineapple	\$18++ PER PERSON
Whole Apples + Bananas + Tangerines	\$4++ PER PIECE
Individual Yogurt Cups	\$7++ EACH
Assorted Mini Boxed Cereals	\$10++ EACH
Bottled Orange + Grapefruit Juices	\$9++ EACH
Assorted Bottled Urban Juicer Juices	\$10++ EACH
Assorted Flavored Coffee Syrups	\$8++ PER PERSON
Ginger Wellness Shots	\$24++ PER DOZEN

TIME TO REBOOT

AM or PM – the choice is yours!

Breaks are designed for 30-minutes of service.

Need more time? Add \$10++ per person for double the time.

REQUESTS FOR VEGAN OR GLUTEN-FREE OPTIONS MAY INCUR AN ADDITIONAL COST.

POWER HOUR

\$26++ PER PERSON

Assorted Kind Bars | House Made Granola
Vanilla Greek Yogurt | Fresh Berries
Bottled Kombucha + Urban Juicer Juices

CRISPS + DIPS

\$24++ PER PERSON

Red Pepper Hummus | Guacamole
Pimento Cheese Dip
Grilled Pita | Tortilla Chips | Kettle Chips

HAPPY TRAILS

\$22++ PER PERSON

Nutty Trail Mix | Pretzel Twists | Dried Fruits
M&Ms | Peanut Butter Chips | Dried Coconut

MOVIE DATE

\$24++ PER PERSON

Ranch | Nashville Hot | Movie Theater Popcorn
Bagged M&Ms | Reese's Cups | Gummy Bears

AFTER SCHOOL SNACK

\$24++ PER PERSON

Celery + PB | Baby Carrots + Ranch
Mini PB+J Sammies | String Cheese | Whole Fruit
Fruit Punch + Apple Juice

"MEAT" CUTE

\$28++ PER PERSON

Chef's Sliced Meats + Cheeses
Chopped Fresh Veggies | Crackers + Crostini
Boursin + Honey | Ranch | Whole Grain Mustard

IN OUR *RED* ERA

\$24++ PER PERSON

Red Vines | Swedish Fish | Original Skittles
Garden Salsa Sun Chips | Original Doritos | Red Velvet Cookies

SOLO SNACKS

Just need a quick fix or a go-snack? Try these on for size.

Assorted Kind Bars	\$7++ EACH
Full Size Candy Bars	\$7++ EACH
Individual Yogurt Cups	\$7++ EACH
Individual Bags of Chips + Pretzels	\$7++ EACH
Sliced Fresh Melons + Pineapple	\$18++ PER PERSON
Whole Apples + Bananas + Tangerines	\$4++ PER PIECE
Assorted Freshly Baked Cookies	\$58++ PER DOZEN
Brown Butter Rice Krispie Treats	\$62++ PER DOZEN
Ghirardelli Fudge Brownie Bites	\$62++ PER DOZEN
Chef A's Peanut Butter Protein Bombs	\$62++ PER DOZEN
Ginger Wellness Shots	\$24++ PER DOZEN
Assortment of Mini Desserts	\$72++ PER DOZEN

BEVVIES



STAY HYDRATED PACKAGES

All you can drink – we'll keep 'em coming!

HALF DAY

4 hours or less

\$32++ PER PERSON

FULL DAY

over 4 hours

\$48++ PER PERSON

CONSUMPTION PRICING

La Colombe Coffee
\$98++ PER GALLON

La Colombe Decaf
\$98++ PER GALLON

Coca-Cola | Diet Coke | Sprite
\$7++ EACH

Assorted Teas by Art of Tea
\$96++ PER GALLON

Still + Sparkling Water
\$7++ EACH

NEED REINFORCEMENTS?

Coffee Toppings + Syrups + Sauces	\$12++ PER PERSON
Regular + Sugar Free Red Bull	\$10++ EACH
Assorted Bottled Kombucha	\$10++ EACH
Bottled Orange + Grapefruit Juices	\$9++ EACH
Assorted Bottled Urban Juicer Juices	\$10++ EACH
Assorted Flavored Sparkling Water	\$9++ EACH

HAIR OF THE DOG

Bucket of 6 Domestic Beers
Bucket of 8 Bottled Waters
Aspirin + Electrolyte Packets
\$150++ PER PACKAGE

MIDDAY BUFFETS

Lunch buffets are available for groups of 25 or more. Chat with us about options for your small group!

ALL LUNCH BUFFETS INCLUDE WARM ROLLS + BUTTER AND ICED TEA.

REQUESTS FOR VEGAN OR GLUTEN-FREE OPTIONS MAY INCUR AN ADDITIONAL COST.

DELTA BOUNTY

\$60++ PER PERSON

Field Greens | Citrus Vinaigrette | Toasted Almonds | Strawberries | Crumbled Chèvre
Herb Roasted Potatoes | Grilled Asparagus
Roasted Statler Chicken + Sweet Heat BBQ + Creole Compound Butter
Holy Garlic Lime Shrimp + Vegetarian Dirty Rice
Key Lime Pie

LA TAQUERIA

\$62++ PER PERSON

Flour Tortillas | Guajillo Dusted Tostadas
Romaine Hearts | Roasted Corn | Chipotle Ranch | Jalapeno Vinaigrette
Shredded Cabbage | Fresh Lime | Pickled Veggies | Chopped Onion + Cilantro
Arroz Rojo | Black Beans | Crema Fresca | Guasacaca | Cotija | Salsa Asada
Cinnamon Churros + Nutella Drizzle

PICK TWO

Churrasco Skirt Steak | Pork al Pastor | Blackened Shrimp | Braised Adobo Chicken | Slow Cooked Barbacoa Beef

VILLA LA CASSINELLA

\$64++ PER PERSON

Sliced Heirloom Tomatoes | Fresh Mozzarella + Basil | EVOO + Balsamic
Chopped Romaine | Caesar Dressing | Herbed Focaccia Croutons | Shredded Parmesan
Cacio e Pepe Broccolini | Grana Padano | Herbed Garlic Bread
Rigatoni + Fennel Braised Short Rib + Roasted Tomato Sugo | Chickpea Penne + Lemon Chicken Piccata
Orzo + Sunburst Squash + Baby Zucchini + Blistered Tomato
Vanilla Bean Cheesecake

FIELD + STREAMS

\$66++ PER PERSON

Bibb Lettuce | Avocado Goddess Dressing | Baby Tomatoes | Shaved Onion
Golden Quinoa + Arugula | Sherry Vinaigrette | Cucumber | Dried Cranberries
Maple Glazed Salmon + Umami Sautéed Greens | Bourbon Braised Jerk Chicken + Charred Scallion Basmati Rice
Crispy Garlic Confit Rainbow Potatoes
Assorted Dessert Bars

GREENS + GRAINS

\$68++ PER PERSON

Citrus Infused Brown Rice | Red + Golden Quinoa | Spinach + Arugula Mix | Romaine Hearts
Artichokes | Fire Roasted Corn | Smoked Bacon | Hard Boiled Egg | Red Pepper Hummus
Lime Cilantro Black Beans | Tomato | Cucumber | Dried Cherries | Pickled Red Onion | Shaved Carrots
Feta | Shaved Parmesan | Pepitas | Herbed Focaccia Croutons | Tortilla Strips
Red Wine Vinaigrette | Lemon Thyme Vinaigrette | Dilly Buttermilk Ranch

PICK TWO

Citrus Garlic Poached Shrimp | Herb Grilled Chicken Breast | Grilled Skirt Steak (+ \$2)

MIDDAY BUFFETS (CONT'D)

SOUTHERN BELLE

\$64++ PER PERSON

Baby Bibb | Cherry Tomato | Crispy Bacon | Maytag Bleu | Buttermilk Chipotle Ranch
Mesquite Braised Beef Brisket | Fried Boneless Chicken Thighs + Maple Bourbon Glaze
Tex-Mex Potato Salad | Black Beans + Corn | Grape Tomato | Pickled Jalapeno | Cilantro + Green Onion
House Made Baked Beans | Bacon Braised Turnip Greens | Homestyle Mac + Cheese
Berry + Apple + Peach Mini Cobblers

DELI COUNTER

\$62++ PER PERSON

→ PICK ONE SOUP ←

Creamy Tomato Basil | Bacon Potato Chowder | Chicken Tortilla | Homestyle Chicken Noodle

→ PICK TWO SALADS ←

- Field Greens Salad | Strawberries | Toasted Almonds | Crumbled Chèvre | Citrus Vinaigrette
- Tex-Mex Potato Salad | Black Beans + Corn | Grape Tomato | Pickled Jalapeno | Cilantro + Green Onion
- Mediterranean Salad | Chopped Tomatoes + Cucumbers | Zaatar | Mixed Olives | Feta | Quinoa | Chickpeas
 - Cous Cous Salad | Chopped Zucchini | Grape Tomatoes | Garlic Herb Vinaigrette
 - Fruit Salad | Diced Pineapple | Chunk Watermelon | Red + Green Grapes | Seasonal Berries

→ PICK THREE SANDWICHES ←

- Carved Turkey | Applewood Smoked Bacon | Dill Havarti | LTO | Roasted Garlic Aioli | Ciabatta
 - Salami | Mortadella | Provolone | Arugula | Calabrian Chili Aioli | Whole Wheat Wrap
 - Chipotle Chicken Caesar | Romaine | Roasted Corn | Cotija | Flour Tortilla Wrap
 - Creamy Chicken Salad | Swiss | Avocado | Bibb Lettuce | Croissant
 - Grilled Veggies | Baby Spinach | Hummus | Pickled Red Onion | Feta | Spinach Wrap
 - Breaded Chicken | Marinara | Mozzarella | Provolone | Ciabatta (+ \$2)
 - Grilled Chicken | Boursin Cheese | Bibb Lettuce | Buttered Brioche (+ \$2)
 - Roasted Pork + Ham | Swiss | Pickled Cucumber | Yellow Mustard | Cuban Bread (+ \$2)

→ PICK ONE SWEET ←

Christie's Chocolate Chip Cookies | Ghirardelli Fudge Brownies | Brown Butter Rice Krispie Treats

BOXING DAY

ONE SANDWICH OPTION: \$54++ PP | TWO SANDWICH OPTIONS: \$58++ PP | THREE SANDWICH OPTIONS: \$62++ PP

→ PICK ONE SIDE ←

- Mediterranean Salad | Chopped Tomatoes + Cucumbers | Zaatar | Mixed Olives | Feta | Quinoa | Chickpeas
 - Cous Cous Salad | Chopped Zucchini | Grape Tomatoes | Garlic Herb Vinaigrette
 - Fruit Salad | Diced Pineapple | Chunk Watermelon | Red + Green Grapes | Seasonal Berries

→ PICK UP TO THREE SANDWICHES ←

- Carved Turkey | Applewood Smoked Bacon | Dill Havarti | LTO | Roasted Garlic Aioli | Ciabatta
 - Salami | Mortadella | Provolone | Arugula | Calabrian Chili Aioli | Whole Wheat Wrap
 - Chipotle Chicken Caesar | Romaine | Roasted Corn | Cotija | Flour Tortilla Wrap
 - Creamy Chicken Salad | Swiss | Avocado | Bibb Lettuce | Croissant
 - Grilled Veggies | Baby Spinach | Hummus | Pickled Red Onion | Feta | Spinach Wrap

ALL BOXES INCLUDE

Bagged Chips or Pretzels | Freshly Baked Cookie | Bottled Water

DINNERTIME BUFFETS

Dinner buffets are available for groups of 25 or more. Chat with us about options for your small group!

ALL DINNER BUFFETS INCLUDE WARM ROLLS + BUTTER, ICED TEA, AND COFFEE SERVICE.

REQUESTS FOR VEGAN OR GLUTEN-FREE OPTIONS MAY INCUR AN ADDITIONAL COST.

PLEASE NOTE: OUR RESTAURANT/BAR VENUES ARE NOT SETUP TO ACCOMMODATE TRADITIONAL BUFFET DINNERS.

LAKE DISTRICT HOLIDAY

\$86++ PER PERSON

Arugula + Golden Quinoa | Sherry Vinaigrette | Cucumber | Dried Cranberries
Lemon Infused Toasted Farro | Spinach | Shaved Asparagus | Pepitas | Shaved Parm | White Balsamic Drizzle
Seared Salmon + Caper Beurre Blanc | Chimichurri Flank Steak + Crispy Shallots
Truffle Yukon Purée | Roasted Root Veggies
Cheesecake + Fresh Berries | Triple Chocolate Cake + Berry Coulis

DEBUTANTE BALL

\$86++ PER PERSON

Romaine Hearts | Buttermilk Ranch | Chopped Egg | City Ham | Baby Tomato | Shredded Cheddar
Chef J's Buttermilk Drop Biscuits + Honey Butter | Apple Cider Cole Slaw
Bourbon Braised Beef Short Ribs | Grilled Statler Chicken + Caramelized Apples + Cider Demi-Glace
Roasted Garlic Smashed Potatoes | Bacon Braised Collard Greens
Derby Pie + Whiskey Cream | Banana Pudding + Nilla Streusel

VALIANT LADY

\$88++ PER PERSON

Fresh Spinach + Arugula | Sundried Tomato Vinaigrette | Crispy Moroccan Chickpeas | Roasted Red Peppers
Tomato + Cucumber + Red Onion + Green Pepper | Red Wine Vinaigrette | Za'atar | Kalamatas | Barrel Aged Feta
Rosemary Focaccia | Rustic Italian Bread
Ginger Lime Statler Chicken + Coconut Cream | Blackened Salmon + Sautéed Greens
Charred Curry Cauliflower | Balsamic Haricots Verts + Cipollini Onion | Basmati Wild Rice Pilaf
Key Lime Pie + Chantilly Cream | Shortbread Lemon Bars + Fresh Blueberries

PROPER PLATED DINNERS

ALL PLATED DINNERS INCLUDE WARM ROLLS + BUTTER, ICED TEA, AND COFFEE SERVICE.

REQUESTS FOR VEGAN OR GLUTEN-FREE OPTIONS MAY INCUR AN ADDITIONAL COST.

PLEASE NOTE: OUR RESTAURANT/BAR VENUES ARE NOT SETUP TO ACCOMMODATE PLATED DINNERS.

→ **PICK ONE FROM EACH CATEGORY** ←

STARTERS

→ Mixed Greens | Balsamic Vinaigrette | Strawberries | Caramelized Walnuts | Chèvre

→ Arugula + Spinach | Apple Cider Vinaigrette | Dried Cherries | Bacon | Feta

→ Bibb Lettuce | Buttermilk Ranch | Heirloom Tomatoes | Pickled Red Onion | Bacon | Crumbled Bleu

+ \$2 PER PERSON

→ Baby Greens + Radicchio | Red Wine Vinaigrette | Roasted Pear | Crispy Prosciutto | Pine Nuts | Gorgonzola

→ Arugula | Garlic EVOO + Balsamic Reduction | Heirloom Tomato | Fresh Burrata

MAINS

Pan Roasted Statler Chicken

\$86++ PER PERSON

Pan Seared Salmon

\$86++ PER PERSON

Cabernet Braised Short Ribs

\$90++ PER PERSON

Pan Seared Halibut

\$96++ PER PERSON

Wild Mushroom Ravioli | Sautéed Kale | Pinot Noir Beurre Rouge

\$84++ PER PERSON

Grilled Filet Mignon + Herbed Butter

6 OZ: \$96++ PER PERSON

8 OZ: \$102++ PER PERSON

Duet Entrée

PICK TWO 5 OZ PORTIONS FROM ABOVE

ADD **\$12++ PER PERSON**

SAUCES

Traditional Demi-Glace

Cherry Balsamic Demi

Whole Grain Mustard Velouté

Caramelized Shallot Beurre Blanc

Caper Beurre Noisette

Pinot Noir Beurre Rouge

CARBS

Boursin Mashed Potatoes

Crispy Garlic Confit Fingerlings

Dauphinois Yukons + Gruyère

Crème Fraiche Farrotto

Parmesan Herb Risotto

Brown Butter Sweet Potatoes

VEGGIES

Charred Broccolini

Lemon Parm Grilled Asparagus

Glazed Roasted Root Veggies

Sautéed Haricots Verts

Braised Turnip Greens

Grilled Seasonal Veggies

SWEETS

→ Triple Layer Chocolate Cake | Ganache

→ Flourless Chocolate Cake | Caramel Drizzle

→ New York Style Cheesecake | Raspberry Coulis

→ Key Lime Pie | Fresh Whipped Cream

→ Bourbon Butter Pecan Cake | Chantilly Cream

BREAD BASKET BOOSTERS

PICK ONE FOR + \$5 PER PERSON

→ Chef J's Pimento Cheese Drop Biscuits

→ Cast Iron Cornbread + Jalapeño Butter

→ Southern Hush Puppies + Honey Butter

NIBBLES + BITES

Pick your favorites to kick off an unforgettable evening.

ARE YOU READY FOR IT?

Caprese Skewer | Aged Balsamic
\$7++ EACH

Braised Pork Belly Bao Bun | Pickled Veggies
\$9++ EACH

Hot Honey Brie Bites | Toasted Pecans + Thyme
\$7++ EACH

Hot Chicken Bao Bun | Citrus Slaw
\$9++ EACH

Watermelon + Feta | Lemon-Herb Vinaigrette
\$7++ EACH

Prosciutto Grilled Cheese | Smoked Gouda + Jack
\$9++ EACH

Whipped Ricotta Crostini | Marinated Olives + Red Pepper
\$7++ EACH

Blue Crab Tostada | Avocado + Fresh Lime
\$9++ EACH

Veggie Spring Roll | Peach Sambal
\$7++ EACH

Petite Wellington | Horseradish Cream
\$9++ EACH

Truffle Grilled Cheese | Boursin + Cheddar
\$7++ EACH

Petite Crab Cake | Cilantro Remoulade
\$9++ EACH

Fried Green Tomato | Jalapeño Aioli
\$7++ EACH

Lobster Arancini | Romesco
\$9++ EACH

Sundried Tomato Grilled Cheese | Spinach + Ricotta
\$8++ EACH

Short Rib Slider | Horseradish Aioli + Fried Shallot
\$10++ EACH

Hot (or Not) Chicken Bite | Pickle Chip + Ranch
\$8++ EACH

Impossible Slider | Tomato + Red Onion | Vegan Mayo
\$10++ EACH

Baby Short Rib Tostada | Pickled Red Onion + Cotija
\$8++ EACH

Burger Slider | Swiss | Bacon Jam | Pickle Chip
\$10++ EACH

Rock Shrimp Ceviche | Tomato + Onion + Cilantro
\$8++ EACH

Grilled Chicken Slider | Boursin | Bibb Lettuce
\$10++ EACH

KY Hot Brown Crostini | Turkey + Tomato + Bacon + Mornay
\$9++ EACH

Fried Chicken Slider | Cole Slaw | Chipotle Honey Aioli
\$10++ EACH

CROWD SURFING

Roasted Garlic Hummus | Pita + Veggies
\$9++ PER PORTION

Smashed Avo Guac | Tortilla Chips + Lime Salt
\$9++ PER PORTION

Parmesan Truffle Fries | Garlic Aioli + Ketchup
\$9++ PER PORTION

DON'T FORGET YOUR SWEET TOOTH

Petite Truffles | Gourmet Chocolates | Assorted Macarons
\$4++ EACH

Assorted Miniature Cakes + Pies
\$7++ EACH

NOSH STATIONS

The perfect accessory to the best cocktail hour, these build-your-own stations are sure to impress your guests!

Hungry for more? Pick three to build your own dinner buffet!

REQUESTS FOR VEGAN OR GLUTEN-FREE OPTIONS MAY INCUR AN ADDITIONAL COST.

THE THREE Cs

CHARCUTERIE + CHEESE + CRUDITÉ

\$34++ PER PERSON

Chef's Hand Carved Meats | Artisanal Cheeses | Fresh Chopped Veggies | Marinated Grilled + Chilled Veggies
Grape Clusters + Whole Berries | Pickle Spears | Crackers + Crostini
Whole Grain Mustard | Local Jams | Chickpea Hummus | Avocado Goddess

TACO TRUCK

\$36++ PER PERSON

Adobo Grilled Chicken | Ancho Chile Rubbed Flank Steak | Grilled Peppers + Onions
Pico de Gallo | Shredded Jack + Cheddar | Melted Queso | Guacamole
Tortilla Chips | Street Size Corn + Flour Tortillas

BACKYARD PICNIC

\$32++ PER PERSON

Creamy Coleslaw | Pickle Chips | Country Style Potato Salad
Jalapeño Cheddar Cornbread | Brioche Slider Buns
Alabama White Sauce | Sweet + Bold BBQ Sauce

PICK TWO

Smoked Pork Butt | Pulled Braised Chicken | Beer Braised Short Ribs

POKE PARTY

\$38++ PER PERSON

Sushi Rice | Seaweed Salad | Shelled Edamame
Diced Pineapple | Sliced Fresno Peppers | Pickled Red Onions | Chopped Scallions
Tobiko | Sesame Seeds | Tempura Flakes | Soy Sauce | Sriracha | Wasabi Aioli

PICK TWO

Diced Ahi Tuna | Citrus Poached Shrimp | Smoked Salmon

MACK ATTACK

\$42++ PER PERSON

Cavatappi + Magic Cheese Blend + Parmesan Crumble

→ PICK UP TO TWO SAUTÉ MIX-INS ←

→ Short Rib | Wild Mushroom | Caramelized Onions | Spinach
→ Grilled Buffalo Chicken | Bleu Cheese | English Peas
→ Grilled Shrimp | Roasted Garlic | Fire Roasted Tomato
→ Asparagus | Red Bell Pepper | Peas | Scallions

CHEFS-IN-ACTION

Check out our culinary team live and “in concert!”

Stations are priced for cocktail-sized portions.

Each action station is intended for no more than 90 minutes of service time.

REQUESTS FOR VEGAN OR GLUTEN-FREE OPTIONS MAY INCUR AN ADDITIONAL COST.

PLEASE NOTE: OUR RESTAURANT/BAR VENUES ARE NOT SETUP TO ACCOMMODATE ACTION STATIONS.

WOK-N-ROLL

\$40++ PER PERSON

Fried Rice | Steamed Rice
Bell Pepper | Sliced Onion | Chopped Broccoli
Sliced Carrot | Baby Corn | Snow Peas
Chili Crisp | Soy Sauce | Yum Yum Sauce
Sesame Scallion Beef | Teriyaki Grilled Chicken

ADD: Ginger Garlic Shrimp
+ \$4 PER PERSON

BUTCHER BLOCK

\$50++ PER PERSON

Herb Crusted Prime Rib | Merlot Au Jus | Horseradish Cream
Brown Sugar Glazed Ham | Whole Grain Mustard | Garlic Aioli
Warm Yeast Rolls | Steamed Hawaiian Rolls

UNION JACK

\$36++ PER PERSON

Beer Battered Cod | Potato Wedge “Chips” | Mashed Peas
Malt Vinegar | Lemon Wedge
Wrapped in Newsprint!

CHEF JAVIER'S CHILAQUILES

\$34++ PER PERSON

Corn Tortilla Chips | Sautéed Salsa Verde + Salsa Roja
Crema Fresca | Cotija | Cilantro | Pickled Red Onion | Smashed Avocado

PICK TWO PROTEINS

Adobo Chicken | Chile Rubbed Skirt Steak | Crumbled Chorizo | Frijoles Refritos

LIQUID COURAGE

Bars require a minimum of 1 bartender per 75 guests.

BAR SERVICE IN OUR TRADITIONAL EVENT SPACES IS CURATED IN ADVANCE,
WITH LIQUOR, WINE, AND BEER SELECTIONS CHOSEN FROM A SET LIST.
BRAND DETAILS ON THE NEXT PAGE!

BAR PACKAGE PRICING

"PER PERSON"

PACKAGE PRICES APPLY FOR BOTH THE TRADITIONAL EVENT SPACES AND THE RESTAURANT BARS!

Package Pricing is applicable to the full guaranteed event guestcount.
The only exceptions are guests under the legal drinking age of 21 years.

BASIC (LWB)	1 hour	\$36+++ PER PERSON
	2 hours	\$48+++ PER PERSON
	3 hours	\$60+++ PER PERSON
	4 hours	\$70+++ PER PERSON
	5 hours	\$80+++ PER PERSON
BALLER (LWB)	1 hour	\$44+++ PER PERSON
	2 hours	\$56+++ PER PERSON
	3 hours	\$68+++ PER PERSON
	4 hours	\$78+++ PER PERSON
	5 hours	\$88+++ PER PERSON
BRAGWORTHY (LWB)	1 hour	\$56+++ PER PERSON
	2 hours	\$67+++ PER PERSON
	3 hours	\$80+++ PER PERSON
	4 hours	\$91+++ PER PERSON
	5 hours	\$102+++ PER PERSON
BUBBLES + BREWS (WB)	1 hour	\$32+++ PER PERSON
	2 hours	\$44+++ PER PERSON
	3 hours	\$56+++ PER PERSON
	4 hours	\$66+++ PER PERSON
	5 hours	\$76+++ PER PERSON

LIQUID COURAGE (CONT'D)

Bars require a minimum of 1 bartender per 75 guests.

CONSUMPTION PRICING

"PER DRINK"

RESTAURANT BARS

HOSTING ONE OF YOUR EVENTS IN COMMONS CLUB, THE POOL CLUB, OR LATE GREAT?

Guests enjoy full access to the rotating bar selections, charged based on a price cap set by you.

YOUR EVENT MANAGER WILL HELP YOU FIND THE OPTION THAT BEST FITS YOUR EVENT.

BANQUET BARS

BASIC

MAKE IT HAPPEN

LIQUOR

\$16++ PER DRINK

Tito's Vodka
Jose Cuervo Tequila
Tanqueray Gin
Bacardi Superior Rum
Jack Daniel's TN Whiskey
Jim Beam Bourbon
Dewar's White Label Scotch

WINE

\$16++ PER GLASS

Imagery Cabernet
Imagery Chardonnay
Arte Latino Cava

BEER

\$9++ EACH

Bud Light
Michelob Ultra
Corona Extra
Heineken
Guinness
Lagunitas IPA
Yazoo Dos Perros
Heineken 0.0 (N/A)
Run Wild IPA (N/A)
Guinness 0.0 (N/A)

CANNED COCKTAILS

\$13++ EACH

Assorted Betty Booze Seltzers

BALLER

MAKE A SPLASH

LIQUOR

\$18++ PER DRINK

Ketel One Vodka
Casamigos Tequila
Bombay Sapphire Gin
Bacardi Reserva Ocho 8
Gentleman Jack TN Whiskey
Nelson's Brother Classic Bourbon
Johnnie Walker Black Scotch

WINE

\$18++ PER GLASS

Sterling Cabernet
Sterling Chardonnay
Bellafina Prosecco

BEER

\$9++ EACH

Bud Light
Michelob Ultra
Corona Extra
Heineken
Guinness
Lagunitas IPA
Yazoo Dos Perros
Heineken 0.0 (N/A)
Run Wild IPA (N/A)
Guinness 0.0 (N/A)

CANNED COCKTAILS

\$13++ EACH

Assorted Betty Booze Seltzers

BRAGWORTHY

MAKE HEADS TURN

LIQUOR

\$20++ PER DRINK

Grey Goose Vodka
Patron Silver Tequila
Hendrick's Gin
Ron Zacapa 23
Jack Daniel's Single Barrel
Woodford Reserve Bourbon
Johnnie Walker Black Scotch

WINE

\$20++ PER GLASS

Liberty School Cabernet
Jordan Chardonnay
JP Chenet Sparkling

BEER

\$9++ EACH

Bud Light
Michelob Ultra
Corona Extra
Heineken
Guinness
Lagunitas IPA
Yazoo Dos Perros
Heineken 0.0 (N/A)
Run Wild IPA (N/A)
Guinness 0.0 (N/A)

CANNED COCKTAILS

\$13++ EACH

Assorted Betty Booze Seltzers

HANG ON, WE'RE NOT QUITE DONE

<u>WHO/WHAT</u>	<u>HOW MANY</u>	<u>HOW LONG</u>	<u>HOW MUCH</u>
Butler/Passer	1 per 75 guests	up to 2 hours	\$100++ each
Chef-in-Action	1 per 75 guests	up to 90 minutes	\$250++ each
Bartender	1 per 75 guests	up to 4 hours	\$200++ each
Logo Ice Blocks	that's up to you!	until they melt	\$4++ per cube
Dedicated Security	1 per 100 guests	up to 4 hours	\$350++ each
Dance Floor – 18' x 18'	1 per event	up to 4 hours	\$500++ per event
Dance Floor – 21' x 21'	1 per event	up to 4 hours	\$750++ per event
72" Round Linen (Navy)	up to 30 tables	per event	\$10++ each
Lawn Games	3 options	up to 4 hours	\$75++ each
"Big" Piano	1 per event	up to 4 hours	\$500++ per event
Digital Photo Booth	1 per event	up to 4 hours	\$450++ per event
Custom WiFi Network + Password	1 per group	up to 7 days	\$1,500++ per event

Dreaming of something else? Just ask your event manager!
We'll help you out – or we'll find someone who can!

BORING STUFF



Yeah yeah, you know we've gotta do it!

FOOD POLICIES

Due to city, state, health, and liquor laws, all food & beverage consumed in the Hotel's Event Space must be supplied by and prepared by Virgin Hotels Nashville. In addition, no remaining food & beverage shall be removed from the premises.

Virgin Hotels Nashville will accommodate any reasonable requests for special items or products not listed in our standard menu offering. Such items will be sourced and procured from a licensed approved vendor of the Hotel's choosing. All requests for Kosher, gluten-free, or other specialty products must be finalized no less than ten (10) days prior to the Event.

All menu items and pricing are subject to change based on seasonality, availability of product, and fluctuating market price for perishable items. The Virgin Hotels Nashville reserves the right to make a product substitution in the case that the factors listed above deem the product unusable and/or out of our reasonable control.

ALCOHOL POLICIES

Virgin Hotels 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. Therefore, it is the Hotel's policy that all liquor must be supplied by the Hotel and consumed onsite.

All Hotel bartenders and servers are certified and carry permits under the Tennessee Alcoholic Beverage Control Board. As such, staff members are permitted to refuse service to guests meeting any of the following criteria: underage individuals, those who have over-consumed or are showing symptoms of intoxication, excessively rowdy or unruly guests, or anyone harassing staff or other guests.

All bar items and pricing are subject to change based on the availability of product through the Hotel's approved vendors. Virgin Hotels Nashville reserves the right to make a product substitution in these such cases that are out of our reasonable control.

OUTDOOR FUNCTIONS

Virgin Hotels Nashville reserves the right to make the final decision to move any outdoor event inside.

