



SHERATON GRAND

Nashville Downtown



2025 Banquet Menu

623 Union Street, Nashville, TN 37219



Breakfast Buffets

Breakfast Buffets

Priced per person. Buffets include fresh brewed Starbucks® coffee, and orange juice. Buffets are for a minimum of 25 guests with service for up to 90 minutes. Groups below 25 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 | 50 per person

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 | 56

ASSORTED BREAKFAST PASTRY

assorted muffins | VEG, D

VARIETY OF INDIVIDUAL YOGURTS

granola | VEG, D

ASSORTED CEREAL CUPS

whole milk, skim milk | VEG, D

SEASONAL FRUIT DISPLAY

SCRAMBLED EGGS

cheddar cheese, chives on the side | VEG, D

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BREAKFAST POTATO

bell pepper, caramelized onion

Southern Start | 54

ASSORTED BREAKFAST PASTRY

assorted muffins | VEG, D

VARIETY OF INDIVIDUAL YOGURTS

granola

SEASONAL FRUIT DISPLAY

HOMEMADE BISCUITS & SAUSAGE GRAVY

SCRAMBLED EGGS

cheddar cheese, chives on the side | VEG, D

COUNTRY HAM & RED EYE GRAVY

CHEDDAR CHEESE GRIT CASSEROLE

Rise and Shine | 58

ASSORTED BREAKFAST PASTRY

assorted muffins | VEG, D

VARIETY OF INDIVIDUAL YOGURTS

granola | VEG, D

ASSORTED CEREAL CUPS

whole milk, skim milk | VEG, D

SEASONAL FRUIT DISPLAY

SCRAMBLED EGGS

cheddar cheese, chives on the side | VEG, D

APPLEWOOD SMOKED BACON AND SAUSAGE

CINNAMON FRENCH TOAST

blueberry compote, whipped cream | VEG, D

SPINACH, MUSHROOM, SWISS CHEESE,

CROISSANT CASSEROLE | VEG, D

BAKED THREE CHEESE HASHBROWNS

CHEDDAR CHEESE GRIT CASSEROLE

Continental | 50

ASSORTED BREAKFAST PASTRY

assorted muffins | VEG, D

FRESH WHOLE FRUITS | V, GF

ASSORTED CEREAL CUPS

whole milk, skim milk | VEG, D

VARIETY OF INDIVIDUAL YOGURTS

granola | VEG, D

SEASONAL FRUIT DISPLAY | VEG, V, GF

OATMEAL

dried cranberry, brown sugar, candied pecans | VEG



SHERATON
GRAND
Nashville Downtown

Breakfast Buffets *Continued*

A Lite Start | 50

ASSORTED BREAKFAST PASTRY

assorted muffins | VEG, D

YOGURT PARFAIT

fresh berries, berry coulis, granola | VEG, D

OATMEAL

brown sugar, dried cranberry, candied pecans

SLICED FRUITS

cantaloupe, pineapple, honeydew, berries

FRESH WHOLE FRUITS

EGG WHITE FRITTATA

zucchini, red pepper, spinach, goat cheese | VEG, D

Omelet Station | 20 per person

Chef attendant fee \$150 (one chef per 50 guests)

Omelets made to order by a chef attendant, and include choice of a variety of vegetables, cheeses, breakfast meats



A La Carte Options

Add to any buffet, priced per person unless noted otherwise

Fresh Fruit Display | 19

Whole Fruit | 5

Assorted Cereal Cups | 9

Whole milk, skim milk

Assorted Yogurt | 9

Served with granola on the side

Assorted Pastry and Muffins 62/dozen | GF 68/dozen

Assorted Bagels with Cream Cheese 62/dozen | GF 68/dozen

Oatmeal | 11

Brown sugar, dried blueberry, candied pecan

Overnight Oats Cups | 11

Brown sugar, walnuts, raisins, topped with granola

Yogurt Parfait Cups | 9

Berry coulis, granola, fresh berry

Croissant Egg Sandwich | 19

Honey ham, scrambled egg, cheddar cheese

Croissant Veggie Egg Sandwich | 19

Spinach, caramelized onion, swiss cheese, scrambled eggs

Breakfast Burrito | 19

Scrambled egg, potato, sausage crumble,
cheddar cheese, salsa

Veggie Breakfast Burrito | 19

Bell pepper, onion, pepperjack cheese, scrambled egg

Diced Breakfast Potatoes | 8

Onion, bell pepper

Hashbrown Patty | 7

Avocado Toast | 16 | GF Toast 28

Smashed fresh avocados, pickled onion, pickled peppers,
feta cheese, balsamic glaze, micro pea tendrils

Scrambled Eggs | 13

Cheddar cheese

Buttermilk Biscuits and Sausage Gravy | 14

Personal Milks | 7

Chocolate, whole, skim

Personal Juice | 9

Orange, apple, cranberry

Naked Juice Smoothies | 13

Waffles | 12

Maple syrup

Cinnamon Swirled French Toast | 13

Maple syrup

Turkey or Chicken Breakfast Sausage | 7

Substitute on a buffet for \$2 per person

Express Menus

Express Menus are only available for groups up to 25 guests. Please note: Express items are plated and served at the scheduled time. Soft drinks and bottled water available and charged on consumption

Breakfast | 35

Served with a fresh fruit cup

BREAKFAST BURRITO

eggs, bacon, diced potato, cheddar cheese, pico de gallo

CROISSANT EGG SANDWICH

scrambled eggs, honey ham, cheddar cheese,
chipotle aioli, arugula

OATMEAL

green apple, candied pecans, honey, cinnamon

GRITS BREAKFAST BOWL

sausage, caramelized onions and peppers,
sunny side up eggs

GREEK BREAKFAST BOWL

roasted potato, tomato, kalamata olive, spinach,
hummus tzatziki sauce, two sunny side up eggs

Lunch | 38

Served with choice of fresh fruit cup or a bag of chips

CAESAR SALAD

romaine, parmesan cheese, garlic crouton, Caesar
dressing, choice of grilled chicken or grilled salmon

BERRY SALAD

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

GRILLED CHICKEN CLUB SANDWICH

lettuce, tomato, bacon, cheddar cheese,
garlic pepper aioli, ciabatta bread

BUFFALO CHICKEN WRAP

thin sliced chicken breast, lettuce, tomato, bleu cheese
crumbles, ranch aioli, jalapeno cheese tortilla wrap

POWER SLAW BOWL

broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio
and colored carrots, dried cranberries, toasted almonds,
feta cheese, creamy apple cider dressing, choice of grilled
chicken or grilled salmon

Breaks

All breaks are based on a 30 minute service time and priced per person. An additional \$3 per person surcharge will be added for each additional 30 minutes.

Healthy Stop | 25

Assorted muffins
Yogurt parfaits
Trail mix bags
Granola bars
Naked juice smoothie

Milk & Cookies | 13

Fresh baked cookies
Variety of individual milks for dipping

A Sweet Stop | 18

Variety of candy treats
Assorted cookies

Chips and Dip | 22

Hot queso cheese dip
Salsa
Corn tortilla chips

Spinach Artichoke Dip | 26

Fried pita chips
Carrots
Celery

Fresh Popcorn | 21

Fresh popped popcorn
Popcorn seasoning

Greek Stop | 25

Garlic hummus
Cucumber tzatziki
Garlic herb pita bread
Carrots
Celery

Nashville Hot Chicken Bar | 28

Nashville hot chicken tenders
Ranch dip
Bleu cheese dip
Vegetable crudité

Brothers Bagel | 16

Assorted bagel flavors made fresh
Whipped cream cheese
Strawberry cream cheese
Chive cream cheese
Add On | +9
Smoked salmon
Capers
Minced red onions
Chopped dill

Ice Cream Novelty Bar | 19

Novelty ice cream bars and treats

Smoothie Bar | 14

Priced per person, per option.
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

Breaks Add On

Add to any break, priced per person unless noted otherwise

Whole Seasonal Fresh Fruit | 5

Assorted Cookies | 55/dozen

Assorted Candy Bars | 6

Assorted Granola Bars | 6

Assorted Bags of Chips | 6

Bags of Trail Mix | 6

Freshly Brewed Starbucks® coffee | 96/gallon

Almond or oat milk can be added for \$15 per carafe

Assorted Hot Teas | 92/gallon

Sweet or Unsweet Iced Tea | 92/gallon

Fresh Infused Chilled Water | 35/gallon

Assorted Pepsi® Soft Drinks and Water | 5

Perrier® Sparkling Water | 6

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

Half-Day (4 hours) | 42

Full-Day (8 hours) | 55

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

Lunch & Dinner Buffets

Priced per person. Buffets include fresh brewed Starbucks® coffee, and hot tea. Buffets are for a minimum of 25 guests with service for up to 90 minutes. Groups below 25 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

Lunch Buffet of the Day | 58 per person

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: South of the Border

Wednesday: Asian Delight

Thursday: Down South

Friday: Broadway

Everyday Italian | 63 lunch | 86 dinner

CAESAR SALAD

GARLIC AND HERB BREAD STICKS

ITALIAN MEATBALLS

marinara, parmesan cheese

SAUSAGE AND PEPPERS

white onion

PENNE PASTA A LA VODKA SAUCE

basil, olive oil

GNOCCHI

asiago cream sauce, sundried tomato, artichoke, basil

ROASTED ZUCCHINI AND YELLOW SQUASH

grape tomato, garlic, olive oil, Italian seasoning,

lemon zest, fresh herbs

CANNOLI

mascarpone, ricotta, chocolate chip

TIRAMISU

coffee-soaked lady finger, sweet cream filling,

cocoa powder

South of the Border | 65 lunch | 87 dinner

SOUTHWEST CHOPPED SALAD

romaine, roasted corn, bell pepper, red onion, black bean, chili

lime ranch dressing, cilantro lime vinaigrette

BEEF FAJITA

bell pepper, red and white onion

CHICKEN FAJITA

bell pepper, red and white onion, shredded cheddar cheese,

sour cream, tomatillo salsa, tomato salsa, hot sauce

TORTILLA

flour and corn

BORRACHO BEANS

charred onion, jalapeno, cilantro, lime

CILANTRO RICE

lime, green chili

CALABACITAS

onion, green chili, tomato, cilantro, crème

TRES LECHES CAKE

fresh berries, whipped cream

Asian Delight | 63 lunch | 85 dinner

CRUNCHY CABBAGE SALAD

red and white cabbage, bell pepper, carrot, sugar snap pea,

cashews, chow mein noodle, sesame ginger dressing

TERIYAKI GRILLED CHICKEN

soy, garlic, scallion

BROCCOLI AND BEEF

onion, bell pepper, garlic, sweet soy sauce

VEGETABLE LO MEIN NOODLES

cabbage, bell pepper, onion, soy sauce, scallion

VEGETABLE FRIED RICE

carrot, onion, scallion, garlic, soy sauce

ROASTED BROCCOLINI

garlic, chili flake, hoisin sauce

CHEFS ASSORTED DESSERT BARS

Lunch & Dinner Buffets *Continued*

Down South | 64 lunch | 89 dinner

MIXED GREENS SALAD

bowls of grape tomato, English cucumber,
red onion, candied pecan, buttermilk ranch dressing,
balsamic vinaigrette

CORNBREAD & BUTTERMILK BISCUITS

whipped honey butter

BONE-IN SOUTHERN FRIED CHICKEN

hot honey on side

PULLED SMOKED PORK

bourbon BBQ sauce, hot sauce

MAC & CHEESE

cheese sauce, panko breading, chives

BRAISED COLLARD GREENS

pot liquor

SOUTHERN SPICED GREEN BEANS

onions, garlic

BAKED PEPPERJACK CHEESY GRITS

BANANA PUDDING

WARM PEACH COBBLER

Broadway | 66 lunch | 89 dinner

STRAWBERRY SALAD

baby spring mix, strawberry, candied walnuts, goat cheese
crumble, raspberry vinaigrette

ROASTED VEGETABLE COUS COUS SALAD

GRILLED BALSAMIC FLANK STEAK

MAHI MAHI

grilled pineapple salsa

ROASTED BABY RED POTATO

herbs, garlic

SEASONAL ROASTED MIXED VEGETABLES

FLOURLESS CHOCOLATE TORTE

whipped cream, berries

Healthy Choice | 66 lunch | 89 dinner

SPINACH BERRY SALAD

baby spinach, strawberry, blueberry, walnuts, goat
cheese crumble, balsamic vinaigrette

GRILLED SALMON

pineapple mango salsa

HERB GARLIC ROASTED CHICKEN BREAST

lemon chicken jus

WILD RICE PILAF

fresh herbs

CHARRED BABY BOK CHOY

olive oil, garlic

ROASTED BRUSSELS SPROUTS

lemon, shallots, white wine, Dijon mustard

STRAWBERRY SHORT CAKE TRIFLE

chantilly cream

Big Market Salad Station | 58 lunch only

MIXED GREENS

chopped romaine, baby spinach, chopped iceberg,
grape tomato, red onion, cucumber, diced bell pepper,
black olive, chopped artichoke heart, sliced hearts of palm,
shredded cheddar cheese, goat cheese crumbles,
feta cheese crumbles, bleu cheese crumbles,
toasted almonds, candied pecans, toasted walnuts,
garlic and herb croutons, ranch, balsamic vinaigrette,
honey mustard, bleu cheese dressing, Italian dressing

GRILLED SALAD PROTEIN TOPPER PICK TWO

Salmon

Balsamic chicken breast

Mahi Mahi

Flank steak

Garlic lemon shrimp

CHEF'S CHOICE DESSERT

Lunch & Dinner Buffets *Continued*

Deli Platter | 58 lunch only

MIX GREEN SALAD

fresh berries, toasted almonds, feta cheese crumbles,
lemon shallot vinaigrette

HOMESTYLE POTATO SALAD

red onion, celery, apple cider vinegar, mayo, celery seed

BREAD DISPLAY

sour dough, white, wheat, rye, ciabatta rolls

SPREADS

mayo, yellow mustard, whole grain mustard, pesto

VEGETABLES

tomato, lettuce, red onion, pickle chips

MEATS

honey ham, roasted turkey breast, roast beef, salami

SLICED CHEESE

cheddar, swiss, provolone, pepper jack

ASSORTED BAG CHIPS

COOKIES AND DESSERT BARS

Boxed Lunch | 43 lunch only

Soft drinks and bottled water available and charged on consumption

SERVED WITH

pasta salad, whole fruit, bagged chips, cookie,
mayo, mustard packets, sweet treat, soft drink, or bottled water

TURKEY BACON CLUB

wheat bread, swiss, lettuce, tomato, red onion

GREEK HUMMUS WRAP

garlic hummus, romaine, kalamata olives,
feta, tomato, cucumber

HONEY HAM

sourdough bread, cheddar, lettuce, tomato, red onion

ROAST BEEF

rye bread, horseradish, cheddar, 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, poppy seed dressing

Receptions

Minimum of 15 guests

Cheese Monger | 36

Artisan, imported, and domestic cheeses, roasted nuts, candied fruit. Served with grain mustard, baguettes, and gourmet crackers

Antipasto | 38

Cured meats, olives, pepperoncini, artichoke hearts, fire roasted peppers, mushrooms, Italian cheeses, pesto macerated mozzarella, herbed focaccia, and baguettes

Slider Bar | 40

FRENCH FRIES

CHEESEBURGER SLIDERS

beef slider, American cheese, pickles, special sauce

FRIED CHICKEN SLIDER

fried chicken, honey chipotle aioli, pickles

PORTOBELLO MUSHROOM SLIDER

portobello mushroom, grilled onion, bell pepper, provolone cheese

Action Stations

Chef attendant fee \$150 (one chef per 50 guests) All prices per person.

Shrimp and Grits | 45

ANDOUILLE SAUSAGE GRAVY

CREAMY DOWN SOUTH GRITS

cheddar cheese, bacon bits, jalapenos, green onions, hot sauce

Mac & Cheese Station | 44

CREAMY 5 CHEESE MAC & CHEESE

bacon bits, pulled BBQ pork, pulled BBQ chicken, pickled jalapeno, crispy fried onion, green onion

Seasonal Display of Fresh Veggies | 32

Selection of fresh vegetables: carrots, celery, cauliflower, mushrooms, broccoli, squash, asparagus, hummus, and vegetable dip

Fresh Fruit | 32

Sweet Indulgence | 44

Assortment of french macarons, cheesecake bites, chocolate chip cookies

Pasta Station | 42

GARLIC BREAD STICKS

PASTAS

penne, tortellini

SAUCES

creamy alfredo, basil marinara, pesto

TOPPINGS

Italian sausage crumbles, grilled chicken breast, shrimp, artichoke hearts, olives, sundried tomato, mushrooms, spinach, garlic, fresh basil, fresh tomato, red chili flake, parmesan cheese, Italian seasoning



Carving Stations

Chef attendant \$150 (one chef per 50 guests). All prices per person.

Slow-Roasted Prime Rib | 55

served medium-rare
garlic and herb crusted prime rib
parker house rolls
au jus
creamy horseradish

Roasted Pork Loin | 45

maple-rubbed pork loin
herb butter breadsticks
country mustard
apple compote

Turkey Breast | 46

herb and lemon-brined slow roasted turkey breast
assorted rolls
roasted turkey gravy
cranberry chutney

Salmon En Croute | 48

salmon loin wrapped with puff pastry
dijon mustard
herb garlic rolls
charred lemon bearnaise sauce

Appetizers

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 \$150 per server, 1 server per 50 guests

Cold

Tapenade Bruschetta Crostini | V | 7

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

Crab Cake | 10

Avacado salsa

Shrimp, Arugula, Parmesan Crisps | 10

Baby Mozzarella and Tomato Skewer | 8

Drizzled with aged balsamic

Seared Ahi Tuna Medallion | 10

Saffron aioli, cucumber chip

Beef Carpaccio | 9

Grated horseradish, lemon, and shaved parmesan crostini

Hot

BBQ Brisket Bite | 9

Bacon wrapped, peach bbq sauce, pickled jalapeno

Tuscan Ratatouille Tartlet | 7

Roasted Vegetable Tartlet | 7

Jack Daniel's Pulled Pork Biscuit Slider | 9

Vegetable Spring Roll | 7

Hoisin sauce

Mini Beef Wellington | 9

Mini Chicken Wellington | 8

Coconut Shrimp | 10

Orange jalapeno sauce

Lobster Empanada | 10

Bacon Wrapped Scallops | 10

Spanakopita | 9

Reuben Spring Roll | 9

Raspberry Brie En Croute | 8

Dinner Buffets

Plated entree pricing is per person and includes one salad option, two entree options, one dessert option, rolls, water, unsweet iced tea, and Starbucks® coffee. Buffet pricing is per tier, all tiers include rolls, water, unsweet iced tea, and Starbucks® coffee.

TIER 1 BUFFET | 98

Choose 2 salads, 2 sides, 2 entrees, 1 dessert

Grilled Salmon

Tomato kalamata olive relish

Airline Chicken Breast

Lemon chicken jus

Pan Seared Mahi Mahi

Citrus beurre blanc

Seared Salmon

Tomato coulis

Greek Stuffed Portobello Mushroom

Tomato, spinach, goat cheese, garlic, balsamic glaze, lemon rice, tricolor cauliflower | VEG

Eggplant Rollatini

Tomato coulis

Braised Short Rib

Shallot mushroom demi glaze

TIER 2 BUFFET | 125

Choose 2 salads, 2 sides, 3 entrees, 2 desserts

Grilled Salmon

Tomato kalamata olive relish

Airline Chicken Breast

Lemon chicken jus

Pan Seared Mahi Mahi

Citrus beurre blanc

Seared Salmon

Tomato coulis

Eggplant Rollatini | 82

Tomato coulis | VEG

Braised Short Rib

Shallot mushroom demi glaze

Grilled Filet of Beef

Red wine demi glaze

Greek Stuffed Portobello Mushroom

Tomato, spinach, goat cheese, garlic, balsamic glaze, lemon rice, tricolor cauliflower | VEG

Sides

Yukon Gold Mashed Potatoes

Lemon Roasted Asparagus

Baby Carrots

Potato Au Gratin

Roasted Broccolini

Roasted Root Vegetables

Lemon Herb Risotto

Saffron Basmati Rice

Roasted Vegetable Quinoa

Haricot Verts

Salads

Strawberry Salad

Mixed baby spring mix, strawberry, candied walnuts, goat cheese crumble, raspberry vinaigrette

Traditional Garden Salad

Grape tomato, english cucumber, red onion, candied pecan, buttermilk ranch dressing, balsamic vinaigrette

Music City Salad

Fresh berries, toasted almonds, feta cheese crumbles, lemon shallot vinaigrette

Southwest Chopped Salad

Romaine, roasted corn, bell pepper, red onion, black bean, chili lime ranch dressing, cilantro lime vinaigrette

Spinach Berry Salad

Baby spinach, strawberry, blueberry, walnuts, goat cheese crumble, balsamic vinaigrette

Desserts

Vanilla Cheesecake

Raspberry coulis, chantilly cream

Key Lime Mousse Pie

Lime zest, whipped cream

Peanut Butter Mousse Pie

Chocolate drizzle, chocolate shavings

Molten Chocolate Lava Bundt Cake

Bourbon Caramel Cheesecake



Plated Dinner

Grilled Salmon | 95

Yukon gold potato puree, lemon roasted asparagus, baby carrots, tomato kalamata olive relish

Airline Chicken Breast | 85

Potato au gratin, roasted broccolini, lemon chicken jus

Pan Seared Mahi Mahi | 95

Charred lemon herb risotto, baby carrots, citrus beurre blanc

Seared Salmon | 95

Saffron basmati rice, lemon scented haricot verts, tomato coulis

Greek Stuffed Portobello Mushroom | 82

Tomato, spinach, goat cheese, garlic, balsamic glaze, lemon rice, tricolor cauliflower | VEG

Eggplant Rollatini | 82

Roasted vegetable quinoa, haricot verts, tomato coulis | VEG

Braised Short Rib | 105

Smashed potato, roasted root vegetable, shallot mushroom demi glace

Grilled Filet of Beef | 138

Potato puree, grilled asparagus, red wine demi glace

Surf & Turf of Braised Short Rib and Shrimp | 115

Buttered yukon mash potato, roasted tricolor carrots, mushroom demi glace, tomato relish

Hosted Bar

Host 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%. Tax rates are subject to change. 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 \$150, 1 Bartender per 75 guests for Tiers 1 and 2, 1 Bartender per 50 guests for Tier 3

Tier I

Spirits | 14

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

Wines | 16

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

Beers | 8

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

Spirits | 18

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, Hennessy VS Cognac

Wines | 19

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

Beers | 8

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 and Bottled Water | 5

Tier II

Spirits | 16

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

Wines | 18

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

Beers | 8

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

Classic Cocktails | 20

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

Cash bar pricing is tax-inclusive, state sales tax currently at 9.75% and state liquor tax currently at 15%. Liquor tax is charged on wine and liquor. Tax rates are subject to change. Liquor consumption is calculated by usage. Beer and soft drink consumption is calculated by the drink. Bartender fee \$150, 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 | 19

Wine | 19

Beer | 10

Tier II

Spirits | 22

Wine | 22

Beer | 10

Tier III

Spirits | 25

Wine | 23

Beer | 10

Cocktail | 25

Soft Drinks and Bottled Water | 5



Bar Packages

Tier I Package Bar | 28 per person | +18 for each additional hour

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

Tier II Package Bar | 34 per person | +24 for each additional hour

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

Tier III Package Bar | 39 per person | +29 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

Opera Prima Brut | 16 | 38

CHOICE OF JUICES
orange, grapefruit, cranberry, passionfruit
SELECTION OF FRESH FRUIT
pineapple, orange, mixed berries
SELECTION OF FRESH HERBS
mint, rosemary

Tier II

Laluca Prosecco | 18 | 46

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

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

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 Toast

Tier I

Opera Prima Brut | 14 | 24

Toast | 14 per person, for 1 glass to toast

Hosted | 24 price per person based on 60 minutes of service

Tier II

Laluca 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

Tequila

Casamigos Blanco
Patron Silver
Don Julio Blanco

Vodka

Grey Goose
Ketel One
Stoli
Chopin

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!



SHERATON GRAND

Nashville Downtown