

**CAMBRIA**<sup>®</sup>  
hotels



**Banquet Menus**

# BREAKFAST



## **BOXED**

*Minimum of 10 Guests*

### **BREAKFAST SANDWICH BOX**

Choice of 1:

- Egg, Bacon, & Cheese Nine Grain Toast
- Nashville Hot Chicken, Egg, & Cheese Biscuit
- Breakfast Burrito

Served with Whole Fruit, Chobani Yogurt, Juice

**20.00 Per Person**

### **GRAB & GO**

Yogurt Parfait, Whole Fruit, Freshly Baked Muffin, Juice

**16.00 Per Person**

## **BUFFET STYLE**

*Minimum of 10 Guests*

*Breakfast attendant will be added to all buffet style breakfasts.*

*Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Juices*

### **DAVIDSON COUNTY CONTINENTAL**

Sliced Seasonal Fruits & Berries

Assorted Freshly Baked Pastries & Breakfast Breads

Fluffy Buttermilk Biscuits

Whipped Butter, Honey & Fruit Preserves

**25.00 Per Person**

### **TENNESSEE SUNRISE**

Sliced Seasonal Fruits & Berries

Assorted Fresh Baked Pastries, Breakfast Breads and Buttermilk Biscuits

Whipped Butter, Honey & Fruit Preserves

Farm Fresh Scrambled Eggs with Chives

Hashbrown Casserole

Applewood Smoked Bacon

Country Sausage Patties

**32.00 Per Person**

**CAMBRIA<sup>®</sup>**  
**Nashville Downtown**

*All food and beverage is subject to a 23% taxable service charge and 9.5% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# BREAKS



## BREAK PACKAGES

*Minimum order of 10 guests*

*Maximum serve time of 30 minutes*

### WELLNESS BREAK

Whole Fruit, Assorted Granola Bars, Trail Mix,  
Flavored Bottle Waters

17.00 Per Person

### THE BAKE SHOP

Plain and Chocolate Croissants,  
Assorted Biscotti,  
Assorted Freshly Baked Pound Cake & Muffins

17.00 Per Person

### MINI CHARCUTERIE

Crackers, Variety of Cured Meats,  
Cheese, & Crudité

20.00 Per Person

### CHOCOLATE DESIRE

Fudge Brownies  
Moon Pies & Goo-Goo Clusters  
Plain & Peanut M&M's

20.00 Per Person

## BEVERAGE SERVICE

*Minimum order of 10 guests*

### HALF DAY BEVERAGE PACKAGE

Package Includes: Fresh Brewed Regular &  
Decaffeinated Coffee, Selection of Herbal Teas  
Assorted Sodas, Bottled Water

20.00 Per Person

### ALL DAY BEVERAGE PACKAGE

Package Includes: Fresh Brewed Regular &  
Decaffeinated Coffee, Selection of Herbal Teas,  
Assorted Sodas, Bottled Water

28.00 Per Person

## A LA CARTE

*Individually wrapped items.*

### WHOLE FRESH FRUIT

3.00 Each

### ASSORTED CHIPS & CANDY BARS\*

4.00 Each

### LOCAL CANDY BARS\*

Goo Goo Clusters, Moon Pies

5.00 Each

### ENERGY BARS\*

5.00 Each

### ASSORTED COOKIES

42.00 Per Dozen

### FUDGE BROWNIES

42.00 Per Dozen

### ASSORTED COCA-COLA® SOFT DRINKS\*

4.00 Each

### BOTTLED WATER\*

4.00 Each

### INDIVIDUAL FRUIT JUICES\*

Orange, Cranberry, Apple, V-8

6.00 Each

### ENERGY DRINKS\*

7.00 Each

*\*Can be charged on consumption.*

**CAMBRIA®**  
**Nashville Downtown**

*All food and beverage is subject to a 23% taxable service charge and 9.5% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# LUNCH



## BOXED LUNCH

*Minimum of 10 Guests*

*Served with chips, cookie, and bottled water.*

### TURKEY AVOCADO SANDWICH

Guacamole, Tomato, Red Onion, Romaine, Black Pepper Aioli, Toasted 9-Grain Bread

28.00 Per Person

### PULLED PORK SANDWICH

BBQ Sauce, Pepper Jack Cheese, White Onion, Chipotle Aioli, Brioche Bun

28.00 Per Person

### CLUB SANDWICH

Turkey, Ham, Crisp Bacon, American Cheese, Lettuce, Tomato, Red Onion, 9-Grain Bread

28.00 Per Person

## BUFFET STYLE

*Minimum of 10 Guests*

*Chef attendant will be added to all buffet style.*

*Served with Soft Drinks & Bottled Water*

### TASTE OF ITALY

Caesar Salad with Croutons, Parmesan Cheese & Caesar Dressing

House-Made Meatballs with Marinara

Parmesan Crusted Chicken with House-Made

Marinara Sauce and Mozzarella Cheese

Cavatappi Pasta with Alfredo Sauce

Garlic Breadsticks

Tiramisu

32.00 Per Person

### BACKYARD BBQ

Fresh Lettuce Mix, Bleu Cheese, Scallions, Corn, Tomato, Chile-Peach Vinaigrette

Creamy Coleslaw

BBQ Pulled Pork

Southern Fried Chicken

Bacon Mac & Cheese

Green Beans

Cornbread

Assorted Seasonal Pies

35.00 Per Person

**CAMBRIA<sup>®</sup>**  
**Nashville Downtown**

*All food and beverage is subject to a 23% taxable service charge and 9.5% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# DINNER



## PLATED

*Minimum of 10 Guests*

*Served with Side Salad, Chef's Choice Dessert*

### NASHVILLE HOT CHICKEN

Spicy pickles, mac + cheese, creamy coleslaw

40.00 Per Person

### SEARED FLAT IRON STEAK

Sauteed Spinach + Mushrooms, Bordelaise Sauce,  
Pesto

48.00 Per Person

### PAN SEARED SALMON

Oven Roasted Asparagus, Fresh Dill Lemon Butter

48.00 Per Person

*\*Additional Options available upon request*

**CAMBRIA<sup>®</sup>**  
**Nashville Downtown**

*All food and beverage is subject to a 23% taxable service charge and 9.5% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# BAR SERVICE



## HOST & CASH

*A Bartender Fee of \$150.00 will be applied to all bars for up to 3 Hours of Service.*

### HOUSE BRANDS

11.00 Per Cocktail

### PREMIUM BRANDS

12.00 Per Cocktail

### HOUSE RED/WHITE WINE

10.00 Per Glass

### PREMIUM RED/WHITE WINE

12.00 Per Glass

### HOUSE RED/WHITE WINE BOTTLE

45.00 Per Bottle

### PREMIUM RED/WHITE WINE BOTTLE

55.00 Per Bottle

### DOMESTIC BEER

6.00 Per Drink

### CRAFT/IMPORT BEER

7.00 Per Drink

### SOFT DRINK

4.00 Per Drink

### BOTTLED WATER

4.00 Per Bottle

### HOUSE BRANDS

Tito's Vodka, Gordon's Gin

Bacardi Rum, Jose Cuervo Silver Tequila

George Dickle Tennessee Whiskey No.12

Buffalo Trace Bourbon, Famous Grouse Scotch

### PREMIUM BRANDS

Kettle One Vodka, Bombay Sapphire Gin

Captain Morgan Original Spiced Rum

Milagro Silver Tequila, Jack Daniel's No.7

Makers Mark Bourbon, Dewars Scotch

### CRAFT/IMPORT BEER

Lagunitas IPA, Yazoo

Corona, Stella Artois

### DOMESTIC BEER

Bud Light, Coors Light

Michelob Ultra, Yuengling

### HOUSE RED/WHITE WINES

Casa Mateo, Curico Valley, Chile

Chardonnay, Pinot Grigio

Cabernet Sauvignon, Merlot

### PREMIUM RED/WHITE WINE

Murphy Goode, California

Chardonnay, Pinot Grigio

Cabernet Sauvignon, Merlot

Pinot Noir

**CAMBRIA<sup>®</sup>**  
**Nashville Downtown**

*\$50.00 each additional Hour; 1 Bartender per 75 Guests required*

*All food and beverage is subject to a 23% taxable service charge and 9.5% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# BAR SERVICE



## PACKAGES

*A Bartender Fee of \$150.00 will be applied to all bars for up to 3 Hours of Service.*

### HOUSE BRAND PACKAGE

Includes House Brand Cocktails, House White & Red Wines, Domestic, Import/Craft Beers, Soft Drinks & Bottled Water.

1 Hour	25.00 Per Person
2 Hours	40.00 Per Person
3 Hours	52.00 Per Person
4+ Hours	5.00 Per Person, Per Hour

### BEER & WINE PACKAGE

Includes Domestic, Import/Craft Beers, House Red and White Wines, Soft Drinks and Bottled Water.

1 Hour	18.00 Per Person
2 Hours	30.00 Per Person
3 Hours	38.00 Per Person
4+ Hours	5.00 Per Person, Per Hour

### PREMIUM BRAND PACKAGE

Premium Brands, Premium White & Red Wines, Domestic, Import/Craft Beers, Soft Drinks and Bottled Water.

1 Hour	28.00 Per Person
2 Hours	44.00 Per Person
3 Hours	57.00 Per Person
4+ Hours	5.00 Per Person, Per Hour

**CAMBRIA<sup>®</sup>**  
**Nashville Downtown**

*\$50.00 each additional Hour; 1 Bartender per 75 Guests required*

*All food and beverage is subject to a 23% taxable service charge and 9.5% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# AUDIO / VISUAL



## ZOOM PRO CONNECTION

Up to 100 virtual attendees

75.00 Per Day

## PROJECTOR PACKAGE (GIBSON A, B OR C)

Projector, Screen, HDMI Cable and power strip

250.00 Per Day

## LCD TV PACKAGE (RICKENBACKER & FENDER)

LCD TV, HDMI Cable

100.00 Per Day

## 8.5 X 10 FASTFOLD SCREEN

150.00 Per Day

## WIRELESS LAVALIERE MICROPHONE

75.00 Per Day

## WIRELESS HANDHELD MICROPHONE

75.00 Per Day

## AUDIO MIXER

100.00 Per Day

## WHITEBOARD WITH DRY-ERASE MARKERS

60.00 Per Day

## FLIP CHART PACKAGE

Includes: Flip-Chart Stand, Post-It Pad and 4 Markers

65.00 Per Day

## POLYCOM PHONE

\*\*Outgoing Calls Only\*\*

150.00 Per Day

## MISC. CORDS & ADAPTERS

10.00 Each

## STAGE

8 x 12 stage with stairs and skirting

300.00 Per Event

## CLEAR ACRYLIC PODIUM

100.00 Per Event

*\*CAMBRiA Hotel Nashville has partnered with Nashville Audio Visual to assist with larger productions. Please Contact your CAMBRiA Catering Sales & Service Manager for more information & pricing.*

**CAMBRiA<sup>®</sup>**  
**Nashville Downtown**

*All food and beverage is subject to a 23% taxable service charge and 9.5% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



# EVENT GUIDELINES



## GUARANTEES

- All guarantees are due by 5 business days prior to the first scheduled event. If a final guarantee is not received by 11 a.m. Central Standard Time, the most recent estimated attendance count will be prepared and billed.
- All changes to food and beverage functions less than 10 days prior to the event are subject to approval by the hotel and may incur pop up charges.

## FOOD POLICIES

- CAMBRiA Hotel Nashville does not allow any food or beverages to be brought in from the outside. The CAMBRiA Hotel Nashville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the CAMBRiA Hotel Nashville

## MENU STANDARDS

- A minimum of 20 guests are required for all buffet breakfasts, Lunch and Dinner
- Groups 10 and under may choose from a select plated menu
- All Menu Breaks, Enhancements, or Stations must be ordered for minimum of 90% of the guaranteed event guest count.
- CAMBRiA Hotel Nashville, as a licensee, is responsible for the administration of the sales 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 CAMBRiA Hotel 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.

- A maximum of 2 entrée selections to include a vegetarian will be permitted for all plated menus. If more than one entrée is selected for the plated meal, the price for the menu will be determined by the highest priced entrée. A per entrée final guarantee must be 10 days prior to the event. The GROUP is required to denote entrée selections with guest place cards.
- The kitchen will prepare a maximum of 3% over the final guarantee
- Pre-set events may not exceed the final guarantee plus the 3%.
- A Bartender is required for all bar services. One bartender is required per 75 guests at a cost of \$150.00. This is for 3 hours of service. Additional hours are \$50.00 per hour.
- Cash bars are held to a minimum spend of \$250.00.

## OUTDOOR FUNCTIONS

- CAMBRiA Hotel Nashville reserves the right to make a final decision to move any outdoor event to the inside backup space due to inclement weather

## SERVICE TIMES FOR ALL MENUS

- Breakfast: 60 minutes of service
- Breaks: 30 minutes of service
- Lunch: 60 minutes of service
- Dinner: 90 minutes of service

**CAMBRiA<sup>®</sup>**  
**Nashville Downtown**

*All food and beverage is subject to a 23% taxable service charge and 9.5% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*