



OMNI NASHVILLE HOTEL
2026 EVENTS MENU



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.

OMNI NASHVILLE HOTEL
BREAKFAST





CONTINENTAL BREAKFASTS

All continental breakfast tables include freshly brewed regular and decaffeinated coffee, assorted hot tea and chilled fresh orange, cranberry and apple juices. Prices are based on 90 minutes of continuous service and do not include full seating or table service. Full seating and/or table service will be subject to an additional 5 per person. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

MUSIC CITY CONTINENTAL

48 per person

mélange fruit cocktail | sourwood honey,
mint simple syrup **df gf**

assorted individual greek yogurts **gf**

assorted breakfast pastries, butter, jam **n**

assorted bagels, seasonal berry
& plain cream cheeses

steel-cut oats, brown sugar, dried fruits **gf vg**





BREAKFAST BUFFETS

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BELLE MEADE WELLNESS

52 per person

seasonal fruits, berries *gf vg*
housemade granola bar trifle | berries, sorghum
multigrain croissants, protein cookies *n*
chef-inspired seasonal shakshuka,
scrambled eggs *df gf*
apple chicken link sausage *df gf*
steel-cut oats, brown sugar, dried fruit *gf vg*
assorted breakfast cereals, whole, skim & soy milks

SOBRO

52 per person

seasonal whole fruit *gf vg*
assorted individual greek yogurts *gf*
overnight oats | coconut flake, oat milk,
stone fruits, roasted nuts *n gf vg*
sausage & gravy casserole | egg,
biscuit, black pepper sausage gravy
nashville breakfast biscuit sandwich | fried egg,
nashville chicken, smoked tomato aioli, cheddar,
omni nashville's famous buttermilk biscuit

EAST NASHVILLE

52 per person

mélange fruit cocktail | sourwood honey,
mint simple syrup *df gf*
assorted individual greek yogurts *gf*
seasonal fruit turnovers
whisper creek cinnamon rolls, sweet cream icing
scrambled farm-fresh eggs *gf*
cheddar & chive hash brown casserole
oatmeal station | steel-cut oatmeal,
brown sugar, dried seasonal fruits *gf vg*

MUSIC CITY STANDARD

57 per person

mélange fruit cocktail | sourwood honey,
mint simple syrup *df gf*
assorted individual greek yogurts *gf*
assorted breakfast pastries & muffins, butter, jam *n*
scrambled farm-fresh eggs *gf*
herb-roasted marble potato,
peppers, onions *gf vg*
omni signature breakfast sausage links *df gf*
applewood-smoked bacon *df gf*



BREAKFAST BUFFETS

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BROADWAY BREAKFAST & BISCUIT BAR

59 per person

seasonal fruits, berries *df gf vg*

assorted individual greek yogurts *gf*

freshly-made buttermilk biscuits & cornbread, local jam, savory herb butter, honey & cinnamon butter

black pepper sausage gravy

scrambled farm-fresh eggs *gf*

simply seasoned roasted red potatoes *df gf*

blueberry sausage patties *df gf*

applewood-smoked bacon *df gf*

NOLENSVILLE PIKE MARKET

61 per person

tropical fruit cocktail, coconut *df gf*

hibiscus shooters *df gf*

street cornbread muffin

street tacos | scrambled eggs, carnitas, seasoned borracho beans, mexican sour crema, hatch chile cheese sauce, pico de gallo, salsa roja, salsa verde, fried corn tortilla chips, warm flour tortillas

breakfast burrito | scrambled egg, chorizo, fried potatoes, green chiles, queso, chipotle garlic aioli

tajín-spiced red potatoes, ancho chile & smoked paprika aioli *df gf*



BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast tables and are portioned accordingly. Enhancements are only available at prices shown when accompanying full tables or continental breakfast menus. Requires a minimum of 20 guests or a minimum order of 2 dozen pieces per item.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

COLD

chilled hard-boiled eggs, barrel-aged hot sauce, tajín, sea salt **df gf** | **52 per dozen**

white peach & berry purée yogurt parfait, bob's red mill gluten-friendly granola, microgreens, honey **gf** | **12 per person**

overnight oats | coconut flake, dried stone fruits, oat milk, nuts, maple syrup **n df gf** | **11 per person**

HOT

weisenberger mill breakfast grits, cheddar, butter, assorted hot sauces **gf** | **13 per person**

bob's red mill gluten-friendly steel-cut oats, brown sugar, mixed dried fruit, pecans, assorted milks **n df gf** | **13 per person**

broadway biscuit bar | freshly-made buttermilk biscuits & cornbread, local jam, savory herb butter, honey & cinnamon butter, black pepper sausage gravy | **19 per person**

SANDWICHES & WRAPS

applewood-smoked bacon, fried egg, cheddar, croissant | **162 per dozen**

fried egg, tomato, hummus spread, gruyère, multigrain croissant (contains sesame) | **145 per dozen**

nashville hot chicken, split pearl sugar waffle, hot honey aioli, bread & butter pickle | **164 per dozen**

breakfast burrito | scrambled farm-fresh eggs, chorizo, potato, roasted green chiles, salsa roja, cheddar, wheat wrap | **170 per dozen**



BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast tables and are portioned accordingly. Breakfast stations are only available at prices shown when accompanying full table or continental breakfast menus. Chef attendant required as indicated at 200 per chef with one chef per 50 guests.

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CHATTANOOGA OMELET & EGGS

22 per person | attendant required

farm-fresh eggs, egg whites *df gf*

pit ham, applewood-smoked bacon,
chicken sausage *df gf*

mushrooms, onions, bell peppers, spinach,
pico de gallo, salsa *gf vg*

cheddar & goat cheeses

BUILD YOUR OWN AVOCADO TOAST

26 per person

scrambled eggs or scrambled egg whites *gf*

avocado spread *gf vg*

fresh greens, heirloom tomato, radish,
roasted peppers, pickled onions *gf vg*

whipped dill & caper fromage blanc *gf*

everything & plain bagels, multigrain bread *df*

HOT CHICKEN & WAFFLES

27 per person

fried egg

vanilla sugar-coated waffle

nashville hot fried chicken, hot oil

apple cider maple syrup, butter, local jam,
bread & butter pickles

SOUTHERN FLAIR

22 per person

white peach & berry purée yogurt parfait,
bob's red mill gluten-friendly granola,
microgreens, honey *gf*

breakfast burrito | scrambled farm-fresh eggs,
chorizo, potato, hatch green chiles, salsa roja,
cheddar, wheat wrap

smoked brisket, peppers, onions,
hominy, sweet heat spice *df gf*

GREEN HILLS

21 per person

oats & grains | steel-cut oats, ancient grains,
dried stone fruit, pepitas, coconut, maple,
fresh seasonal berries *df gf*

strawberry yogurt trifle | fresh fruit purée,
gluten-friendly granola *df gf*

berry smoothie *gf*

green smoothie *df gf*



PLATED BREAKFASTS

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, chilled fresh orange juice and freshly baked breakfast breads. Mixing menu selections may be subject to additional charges. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

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SOUTHERN COMFORT CLASSIC

50 per person

locally inspired smoothie shooter *gf*

scrambled farm-fresh eggs *gf*

herbed marble potatoes, peppers,
caramelized onions *df gf*

applewood-smoked bacon *df gf*

omni signature sausage link *df gf*

NASHVILLE HOT CHICKEN & WAFFLE

52 per person

locally inspired smoothie shooter *gf*

poached egg *df gf*

potato hash, peppers, onions *df gf*

nashville hot fried chicken

vanilla sugar-coated waffle

bread & butter pickles *df gf vg*

maple syrup, whipped butter

GRANDMA'S BUTTERMILK BISCUITS & GRAVY

50 per person

white peach & berry purée yogurt parfait,
bob's red mill gluten-friendly granola,
microgreens *gf*

fried red potatoes, marinated tomatoes *df gf*

omni nashville's famous buttermilk biscuit

black pepper sausage gravy,
house-made hot sauce

applewood-smoked bacon *df gf*

DOWN-HOME EGG & HASH

52 per person

locally inspired smoothie shooter *gf*

quiche lorraine | applewood-smoked bacon,
caramelized onions, herb cream egg custard,
savory shell

short rib & potato hash, peppers,
onions, herbs, cider bbq *df gf*

herb-roasted mushrooms *df gf*

honey cake mini loaf



BRUNCH TABLE

Our brunch table includes freshly brewed regular and decaffeinated coffee, assorted hot tea and chilled fresh orange, cranberry and apple juices. Brunch is only available between 10 a.m. and 2 p.m. Prices are based on 120 minutes of continuous service. Requires a minimum of 100 guests. For groups with less than the minimum requirement, an additional charge of 25 per person will be applied.

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ACCOMPANIMENTS

COLD

sliced seasonal fruit platter *gf vg*

white peach & berry trifle *gf*

strawberry salad | artisan greens, goat cheese,
candied walnut, basil vinaigrette *n gf*

charred root vegetables & grain salad,
bitter greens, dried fruit,
maple cider vinaigrette *df gf*

assorted breakfast pastries, muffins, butter, jam

HOT

scrambled eggs *gf*

ham, cheddar, potato, egg & onion casserole

charred bone-in yardbird, mop sauce *df gf*

roasted marble potatoes,
peppers, onions, herbs *df gf*

smoked brisket hash | diced potato,
onions, pepper *df gf*

roasted asparagus, egg yolk aioli *df gf*

applewood-smoked bacon *df gf*

PRE-CARVED PROTEINS CHOOSE ONE

hot honey smoked ham *df gf* | 84 per person

nashville hot smoked turkey *df gf* | 86 per person

bbq-spiced bone-in

pork roast *df gf* | 92 per person

herb & salt-crusted ribeye *df gf* | 103 per person

DESSERTS

donut bread pudding, whiskey anglaise

pumpkin bread

french quarter beignets, tennessee honey

OMNI NASHVILLE HOTEL
BREAKS





À LA CARTE BREAKS

All From The Bakery selections require a minimum order of 3 dozen pieces per item. Requires a minimum of 20 guests. Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

HEALTHY BITES

seasonal whole fruits **gf vg** | 78 per dozen
individual greek yogurts **gf** | 84 per dozen

SALTY SNACKS

granola bars | 8.5 each
energy bars | 8.5 each
individually bagged planters trail mix | 8.5 each
individually bagged pretzels | 8.5 each
individually bagged deep river kettle chips | 8.5 each
individually bagged sunchips | 8.5 each

SWEET TREATS

local moose head kettle corn | 10.5 each
rice krispies treats | 8.5 each
classic candy bars | 8.5 each

FROM THE BAKERY

assorted bagels,
sweet & plain cream cheeses | 91 per dozen
croissants, muffins, danishes | 84 per dozen
gluten-friendly muffins **gf** | 91 per dozen
assorted donuts | 84 per dozen
cinnamon rolls,
sweet vanilla icing | 110 per dozen
assorted cookies | double-chocolate chip,
red velvet, oatmeal raisin, sugar | 84 per dozen
gluten-friendly cookies **gf** | 91 per dozen
brownies & blondies | 84 per dozen
gluten-friendly brownies **gf** | 91 per dozen
salty bavarian pretzels, hatch chile cheese,
spicy mustard | 116 per dozen
mini corn dogs,
nashville hot ketchup | 120 per dozen



THEMED BREAKS

Prices are based on 30 minutes of continuous service. Requires a minimum of 20 guests.
For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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THE FARMER'S MARKET

28 per person | 30 minutes

38 per person | 60 minutes

fresh melon bowl *df gf vg*

miniature croissants, chocolate croissants

banana bread

local honey yogurt dip,

honey & cinnamon butter *gf*

artisan cheese, pimento cheese,

cured meats, artisan crackers

THE GRAZING BOARD

31 per person | 30 minutes

41 per person | 60 minutes

seasonal fruits *df gf vg*

pickled vegetables *df gf vg*

regional charcuterie, artisan cheeses *gf*

seasonal mustard *df gf vg*

garlic naan, artisan crackers

THE CRUDITÉS BOARD

28 per person | 30 minutes

38 per person | 60 minutes

vegetable crudités | cucumbers,
red pepper, carrots, celery *df gf vg*

dill buttermilk dressing *gf*

pimento cheese spread *gf*

white bean hummus *df gf*

pita chips

THE JUICE BAR

28 per person | 30 minutes

38 per person | 60 minutes

seasonal whole fruits *df gf vg*

protein-rich green smoothie *gf*

seasonal berry & banana smoothie *gf*

roasted red pepper hummus *df gf*

traditional hummus *df gf*

terra chip, pita chips *df gf*

HIGH ENERGY

31 per person | 30 minutes

41 per person | 60 minutes

power carb smoothie *gf*

assorted granola bars, energy bars

dried fruit & nut bark, trail mix,

beef jerky, dark chocolate *n*

assorted naked brand juices

gatorade, red bull

SMOKY MOUNTAIN TRAIL MIX

32 per person | 30 minutes

42 per person | 60 minutes

beef jerky, smoked almonds, dried fruit,

roasted pumpkin seeds *n gf*

yogurt-covered pretzels, m&m's, wasabi peas,

chocolate-covered raisins

assorted naked brand juices



THEMED BREAKS

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THE DONUT SHOPPE

29 per person | 30 minutes

39 per person | 60 minutes

assorted donuts

assorted donut holes

sausage, chile & cheddar kolaches

regular & decaffeinated coffee,

canned cold brew coffee, assorted syrups

mini jugs of assorted milks | classic, flavored

GLUTEN-FRIENDLY DELIGHT

31 per person | 30 minutes

41 per person | 60 minutes

seasonal whole fruit *df gf*

assorted granola bars *gf*

deep river kettle chips *gf*

brownies & blondies *gf*

assorted cookies *gf*

COOKIE JAR

30 per person | 30 minutes

40 per person | 60 minutes

fudge ecstasies

coconut macaroons

thumbprint cookies

chocolate chip cookies

shortbread

biscotti

PROPER AFTERNOON TEA

32 per person | 30 minutes

42 per person | 60 minutes

cucumber tea sandwich | cucumber, watercress, vegetable cream, pumpkinnickel

smoked salmon crostini | caper, dill, whipped goat cheese

honey madeleines

earl grey tea cookies

raspberry cheesecake tarts

GOURMET POP STOP

31 per person | 30 minutes

41 per person | 60 minutes

assorted popcorn | butter, kettle, seasonal

m&m's, chocolate chips, peanuts, dill, parmesan, bourbon paprika, nashville hot seasoning *n*

SERENDIPITY SUNDAE BAR

32 per person | 30 minutes

42 per person | 60 minutes

attendant required

fresh vanilla & chocolate premium ice creams

hot fudge, caramel sauce, whipped cream, praline pieces, sprinkles *n*

strawberries, crushed pineapple, maraschino cherries



THEMED BREAKS

Prices are based on 30 minutes of continuous service. For 60 minutes of continuous service, an additional charge of 10 per person will be applied to each themed break selected. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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THE 7TH INNING STRETCH

35 per person

WINGS | CHOOSE ONE

hot honey *df gf*

asian thai chile *df gf*

savory mild spice dry rub *df gf*

BALLPARK SNACKS

mini corn dogs, nashville hot ketchup

salted bavarian pretzels

nashville hot roasted peanuts *n gf vg*

buttered popcorn

cracker jack

churros

dulce de leche

hatch chile cheese sauce, spicy mustard,
buttermilk ranch dressing, blue cheese dressing *gf*

OMNI NASHVILLE HOTEL
LUNCH





DAY-OF-THE-WEEK LUNCH TABLES

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MONDAY SOUTHERN MEAT & THREE

89 per person | 79 per person on monday

STARTERS

mixed greens salad | tomato, cucumber,
carrot, radish, buttermilk dressing,
apple cider vinaigrette *gf*

green chile & cranberry coleslaw *gf*

ENTRÉES

yardbird | spiced & charred bone-in chicken,
eight pieces *df gf*

house-smoked brisket,
nashville barbecue *df gf*

ACCOMPANIMENTS

mac n' cheese

collard greens, applewood-smoked bacon *df gf*

cornbread, whipped butter

DESSERTS

seasonal fruit cobbler

carrot cake *n*

banana pudding trifle

ENTRÉE ENHANCEMENTS

12 per person, per selection

southern meatloaf,
caramelized ketchup demi-glace

fried cornmeal-dusted catfish,
nashville spice rémoulade

nashville spice prime rib, au jus *df gf*

smothered pork rack, mop sauce *df gf*

ACCOMPANIMENT ENHANCEMENTS

8.5 per person, per selection

charred okra, blistered tomatoes *gf vg*

brussels sprouts, applewood-smoked bacon,
maple & mustard vinaigrette *df gf*

creamed corn *gf*

mustard yukon gold potato salad *gf vg*

mashed potatoes, gravy *gf*

cornbread & jalapeño stuffing

DESSERT ENHANCEMENTS

8.5 per person, per selection

sweet tea panna cotta

lemon meringue tart

caramel & chocolate donut bread pudding

whoopie pie



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TUESDAY SOUTHWESTERN

89 per person | 79 per person on tuesday

STARTERS

grilled corn salad | romaine, roasted red pepper, charred corn, hatch chiles, cotija cheese, corn nuts, creamy mango & cilantro vinaigrette *gf*

pozole | hominy, stock, pulled pork *df gf*

BUILD YOUR OWN TACOS

ancho-braised short rib *df gf*

tajín-spiced shrimp *df gf*

tinga-style braised chicken *df gf*

cheddar jack cheese, pico de gallo, salsa verde, salsa roja, guacamole

warm flour tortillas

tortilla chips *df gf*

ACCOMPANIMENTS

borracho beans *df*

sofrito yellow rice *df gf*

DESSERTS

sopapilla cheesecake bar

mangonada fruit bar

mexican chocolate pot de crème, cinnamon *gf*

WEDNESDAY SOUP, SALAD, & SANDWICH

89 per person | 79 per person on wednesday

STARTERS

baby greens, toy box heirloom tomatoes, radish, cucumbers, carrot, tennessee honey vinaigrette, white balsamic, dill buttermilk dressing *gf*

music city cobb | romaine, hard-boiled egg, applewood-smoked bacon, pulled chicken, tomatoes, blue cheese, green goddess dressing *gf*

charred okra & tomato soup, san marzano tomatoes *gf vg*

SOUTHERN GRILLED CHEESE BAR

turkey, applewood-smoked bacon & tomato jam, gruyère mornay, ciabatta

applewood-smoked bacon, beefsteak tomato, pimento cheese, brioche

provolone, swiss & cheddar cheeses, sourdough

ACCOMPANIMENTS

tropical fruit cocktail *df gf*

deep river kettle chips *df gf*

DESSERTS

coconut macaroons *gf*

pecan bars *n*

blondies



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THURSDAY CITY MARKET

89 per person | 79 per person on thursday

STARTERS

fattoush salad | artisan greens, chopped romaine, cucumbers, pickled red onion, toy box tomatoes, radish, feta, parmesan, croutons, greek dressing

orzo & quinoa grains salad, mediterranean vegetables, bitter greens, sumac lemon dressing **df**

epic hummus board | traditional hummus, roasted red pepper hummus, divina tomato, assorted greek olives, oil-cured artichokes, baby peppers, grilled naan bread

ENTRÉES

lemon & garlic chicken breast, charred lemons, herbs **df gf**

roasted ribeye, shallot, lemon, warm vinaigrette **df gf**

fish veracruz, tomato, caper relish, olive, veracruz sauce **df gf**

ACCOMPANIMENT

herb-roasted marble potatoes, red pepper citrus vinaigrette **gf vg**

DESSERTS

raspberry cheesecake tart
key lime tart, toasted meringue
orange & chocolate torte



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FRIDAY HOG ALLEY BBQ

89 per person | 79 per person on friday

STARTER

mixed greens salad, buttermilk dressing,
apple cider vinaigrette *gf*

ENTRÉES

pulled hickory-smoked pork,
vinegar bbq sauce *df gf*

fried cornmeal-dusted catfish,
nashville spiced rémoulade *gf*

ACCOMPANIMENTS

mashed potatoes, gravy *gf*

brussels sprouts, applewood-smoked bacon,
maple & mustard vinaigrette *df gf*

baked beans, applewood-smoked bacon *df*

cornbread, whipped butter

DESSERTS

apple butter doughnut bread pudding

strawberry crumb tart

lemon meringue tart

ENTRÉE ENHANCEMENTS

13 per person, per selection

southern fried bone-in chicken, eight pieces

bone-in yardbird | spiced & charred chicken *df gf*

southern meatloaf,
caramelized ketchup demi-glace

house-smoked brisket, nashville barbecue *df gf*

smothered pork rack, mop sauce *df gf*

ACCOMPANIMENT ENHANCEMENTS

8.5 per person, per selection

mac n' cheese

green chile & cranberry coleslaw *gf vg*

green bean casserole

creamed corn *gf*

charred skin-on carrots & parsnips,
maple vinaigrette *df gf vg*

charred okra, blistered tomatoes *gf vg*

mustard yukon gold potato salad *gf vg*

DESSERT ENHANCEMENTS

8.5 per person, per selection

seasonal fruit cobbler

caramel & chocolate donut bread pudding

banana pudding trifle

whoopie pie



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SATURDAY THE NASHVILLE ITALIAN

89 per person | 79 per person on saturday

STARTERS

caprese salad | toy box tomato,
ciliegine mozzarella, basil vinaigrette *gf*

mixed greens, romaine, roasted red pepper,
cucumber, assorted olives, feta,
balsamic vinaigrette *gf*

minestrone | white beans, italian sausage *df*

ENTRÉES

chicken piccata, lemon & caper cream sauce *gf*

baked ziti | ziti pasta, italian sausage,
romano, ricotta, spicy marinara

tuscan vegetable primavera | campanelle pasta,
zucchini, squash, divina tomato, sautéed greens,
shallot red wine vinaigrette *df*

ACCOMPANIMENT

charred cauliflower & brussels,
peruvian peppers, parmesan *gf*

DESSERTS

tiramisu cup

italian rainbow cake

chocolate chip cannoli

SUNDAY SEAPORT

89 per person | 79 per person on sunday

STARTERS

roasted butternut squash salad | pepitas,
dried cranberries, spinach, goat cheese,
dark balsamic dressing *gf vg*

maine lobster pasta salad | elbow macaroni,
celery, lemon zest, tarragon, dill mayonnaise

new england clam chowder | littleneck clams,
potato, celery, onion, corn, cream,
oyster crackers, parker house rolls

ENTRÉES

pot roast | chuck roast, carrots,
celery, onion, braising jus *df gf*

clam bake | clams, corn cobettes,
red bliss potato, linguica sausage,
tomato white wine broth *df gf*

ACCOMPANIMENTS

boston baked beans *df*

hash brown au gratin *gf vg*

buttered peas *gf vg*

DESSERTS

boston cream pie

fluffernutter mousse

whoopie pies



LUNCH TABLES

All lunch tables include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

THE FRANKLIN

95 per person

STARTERS

artisan greens salad | mixed greens, carrot, cucumber, toy box tomatoes, radish, buttermilk dressing *gf*

watermelon salad | arugula, watermelon, blueberry, fennel, feta, basil balsamic vinaigrette *gf*

ancient grains, artisan greens, celery, tomato, cucumber, carrot, herb citrus vinaigrette *df gf vg*
corn, applewood-smoked bacon & potato chowder

ENTRÉES

ribeye, ancho chile demi-glace *df gf*

smoked bone-in pork loin, carolina mustard *df gf*

ACCOMPANIMENTS

grilled asparagus & divina tomato *df gf vg*

heirloom tomato & local rice grits *gf*

DESSERTS

red velvet cheesecake

dark chocolate mousse torte

butterscotch pudding

DEEP SOUTH

90 per person

STARTERS

sunburst salad | artisan greens, radish, carrot, raisins, blue cheese, raspberry vinaigrette *gf*

creole roasted corn salad | fire-roasted corn, bell peppers, tomato, red onion, evoo, cajun spices *df gf*

chicken & sausage gumbo

ENTRÉES

boeuf bourguignon | braised short rib, carrot, pearl onion, potato, thickened jus *df gf*

blackened catfish, lemon & thyme cream sauce *gf*

ACCOMPANIMENTS

long-cooked green beans, peppers, onions, applewood-smoked bacon *df gf*

dirty rice, ground sausage, gumbo filé *df gf*

DESSERTS

white chocolate mousse, strawberry sauce *gf*

monkey bread pudding, bourbon crème anglaise
beignets, powdered sugar



PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee and assorted hot tea in addition to your choice of starter, entrée and dessert. Pricing for additional courses and customization are available upon request. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

STARTERS CHOOSE ONE

fresh tomato & burrata | mixed greens,
heirloom tomatoes, fresh burrata, brioche crumb,
maldon sea salt, cracker pepper, basil vinaigrette

chopped romaine heart caesar | romaine,
red pearl pepper, pickled red onion,
parmesan crisp, pumpernickel croutons,
creamy lemon & black garlic dressing

petite greens, toy box tomatoes, cucumber, carrot,
fennel, white cheddar, dill buttermilk dressing,
apple cider vinaigrette **gf**

strawberry salad | artisan greens, spinach,
strawberries, pickled red onion, feta cheese,
candied walnuts, hibiscus vinaigrette **n gf**

southern three-bean salad | bitter greens,
romaine, kidney, northern & pickled green beans,
toy box tomatoes, cucumber, fennel, radish,
sweet onion vinaigrette **df gf**

ENTRÉES CHOOSE ONE

fresh market fish, roasted asparagus,
saffron rice, veracruz sauce, tomato,
olive & caper ragout **df gf** | **79 per person**

chile-braised beef short rib, cipollini onion,
garlic mashed potatoes, toy box tomato,
haricots verts, braising jus **gf** | **82 per person**

roasted beef tenderloin, roasted marble potatoes,
seasonal vegetable, roasted baby carrot,
mustard seed demi-glace **gf** | **87 per person**

herb-seared joyce farms chicken,
tomato rice grits, haricots verts, baby carrot,
creamed chicken velouté **gf** | **73 per person**

grilled nashville hot bbq chicken,
black-eyed pea succotash, collard greens,
divina tomato, carolina bbq **gf** | **78 per person**

DESSERTS CHOOSE ONE

lemon & blueberry mille-feuille,
blueberry compote, toasted meringue

hummingbird cake, cream cheese icing,
pineapple jam **n**

meyer lemon sponge cake, pressed lemon,
crème fraîche mousse, poppyseed anglaise

bananas foster cheesecake, moonshine caramel

derby pecan bar, bourbon caramel,
whipped dark chocolate ganache **n**



GRAB ‘N GO LUNCH

All grab ‘n go lunches include whole fruit, assorted Deep River kettle chips, individually wrapped Christie’s cookies, bottled water and assorted soft drinks with napkin and disposable flatware in addition to your choice of entrées and salad. For pre-boxed lunches, an additional charge of 10.5 per person will be applied.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

ENTRÉES

74 per person | two entrées

80 per person | three entrées

pastrami-rubbed flank steak wrap | grilled steak, pickled red onions, aged swiss, rocket, charred poblano aioli, naan bread

charcoal-roasted chicken salad | mesclun, applewood-smoked bacon & tomato jam, spring scallions, grapes, duke’s mayo, ciabatta

roasted turkey club wrap | smoked turkey, applewood-smoked bacon, butter lettuce, beefsteak tomato, herbed aioli, wheat wrap

roast beef, mixed greens, pickled red onion, gruyère cheese, horseradish aioli, sourdough bread

tomato & basil veggie wrap | divina tomato, griddled seasonal vegetables, feta, hummus, tomato & basil wrap **vg**

mediterranean salad | romaine lettuce, cucumber, pepperoncini, pickled red onion, olives, feta cheese, greek dressing **gf vg**

southwest salad | chili & lime chicken, romaine lettuce, mixed greens, corn salsa, black beans, toy box tomato, cheddar jack cheese, chipotle ranch **gf**

SALADS CHOOSE ONE

southern potato salad | hard-boiled egg, yukon potatoes, celery, onion, mustard, duke’s mayo **gf**

simply seasoned pasta salad | divina tomato, pickled onions, cucumbers, olives **df vg**

green chile coleslaw | shredded cabbage, carrot, green chile dressing **gf**

OMNI NASHVILLE HOTEL RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 3 dozen pieces per item. Passed service optional at 100 per butler per 75 guests for 90 minutes of continuous service.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

COLD

pimento cheese tart | housemade pimento cheese, savory tart shell, cornichon pickle | **10 each**

deviled egg | mustard caviar, pickled jalapeño, nashville hot sauce **df gf** | **10 each**

whipped goat cheese & date mini toast, cured ham, candied walnut **n** | **10 each**

crab salad puff pastry | lump crabmeat, cream cheese, chives, tobiko caviar | **13 each**

cauliflower ceviche | fresno chile, cucumber, avocado, plantain chip, lime **df gf vg** | **11 each**

ancho chile & snow crab gazpacho
lump crab, cucumber, microgreens, rice cracker **df gf** | **14 each**

chilled lobster roll, brioche, chipotle aioli, microgreens | **15 each**

living garden | carrot, seasonal hummus, seeds, microgreens **df gf vg** | **11 each**

togarashi-spiced tuna, sesame seeds, soy lacquer, savory mini cone | **14 each**

charcuterie jewel box | cured meat, olives, chile-marinated manchego, serrano pepper, oil-roasted tomato **gf** | **13 each**

chicken liver pâté | pickled green bean, boursin, mustard seed, mini toast | **14 each**

pastry basket bites | applewood-smoked bacon, pimento cheese | **12 each**

whipped blue cheese crostini | braised short rib, herb crostini, crispy onions | **13 each**

HOT

butter-poached lobster arancini
panko, parmesan cheese risotto, san marzano gravy | **15 each**

mini tennessee slider | angus beef, pickles, cheddar cheese, comeback sauce | **13 each**

pulled pork slider, mop sauce, bread & butter pickle | **13 each**

hushpuppy street corn fritter | charred corn, roasted garlic & chipotle aioli, queso | **13 each**

nashville hot spiced chicken bite, hot honey, bread & butter pickle | **12 each**

reuben slider | pickled red cabbage, swiss, horseradish aioli, rye bread | **14 each**

ponzu rice noodle salad | edamame, carrot, celery, onion, crispy tofu **df vg** | **12 each**

heirloom tomato tart | tomato compote, southern aioli, herb cheese | **11 each**

southern short rib taco | hoecake, apple cider & chile slaw | **13 each**

pulled brisket slider | slaw, nashville bbq, brioche slider bun | **14 each**

SWEET

chef's selection of macarons **n gf** | **10 each**

vanilla cream puff | pâte à choux, vanilla bean whipped cream | **10 each**

key lime tart | graham cracker tart shell, key lime filling, toasted meringue | **10 each**

chocolate mousse tart | black cocoa tart shell, dark chocolate mousse | **10 each**



CARVING STATIONS

Carving stations can be pre-carved with no attendant fee or chef attended. Chef attendant optional for all carving stations at 200 per chef with one chef per 100 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

SMOKED NASHVILLE HOT TURKEY

39 per person | attendant optional

nashville hot spiced turkey *df gf*

tennessee honey aioli, bone gravy *df gf*

apple & golden raisin chutney *df gf*

focaccia

COMPETITION PORK

41 per person | attendant optional

bbq-spiced slow-smoked pork rack *df gf*

carolina mop sauce *df gf*

collard greens *df gf*

brioche rolls

PEPPERCORN-CRUSTED BEEF TENDERLOIN

50 per person | attendant optional

beef tenderloin *df gf*

brussels sprouts, divina tomato *df gf*

espresso demi-glaze *df gf*

HERB-SALTED PRIME RIB

47 per person | attendant optional

prime rib, red wine demi-glaze *df gf*

roasted garlic & lemon potatoes *df gf*

horseradish cream *gf*

yeast rolls



DISPLAY STATIONS

Station-only receptions require a minimum of 3 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

CHEESE BOARD

32 per person

chef's selection of soft, semi-soft & hard imported & domestic cheeses *gf*
dried fruit, jams, assorted nuts *n df gf*
artisan crackers

ANTIPASTI BOARD

30 per person

pickled & oil-cured vegetable antipasti *df gf*
cured meats *df gf*
dolmas *df gf*
pimento cheese *gf*
hummus *df gf*
charred bread

CHARCUTERIE BOARD

34 per person

cured sausage, smoked meats, country pâté *df gf*
pickled vegetables *df gf*
grain mustard, local jams *df gf*
rustic breads

FARMER'S MARKET BOARD

30 per person

baby carrots, zucchini, squash, olives, cauliflower, cucumbers, toy box tomatoes, celery *df gf*
dill buttermilk dressing *gf*

MUSIC CITY GREENS

30 per person

artisan greens, baby tomatoes, chopped eggs, cucumbers *df gf*
marinated white beans, maple cider vinaigrette *df gf*
aged cheddar, applewood-smoked bacon, dill buttermilk dressing *gf*

CHILLED SUSHI, NIGIRI & SASHIMI

mkt per person

california rolls
nashville roll
vegetable roll *df*
sliced seared togarashi-crusted tuna *df gf*
wakame seaweed salad, soy sauce, pickled ginger, wasabi

CHILLED SEAFOOD ON SHAVED ICE

mkt per person

seasonal crab claws, raw oysters, jumbo shrimp, cracked pepper mignonette *df gf*
tennessee spice cocktail sauce, tabasco sauce, lemons *df gf*
fresh horseradish, saltines



DISPLAY STATIONS

Station-only receptions require a minimum of 3 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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PASTA STATION

38 per person

orecchiette, bolognese, parmesan
campanelle carbonara, chicken,
applewood-smoked bacon
radiatori pasta, san marzano tomato sauce,
sweet & spicy peppers, wilted greens,
oil-cured artichoke hearts, parmesan

BBQ MEAT

49 per person

smoked pork rack *df gf*
nashville spice yardbird *df gf*
beef brisket *df gf*
brown sugar & maple baked beans *df*
cider vinegar slaw *df gf*
cornbread, honey butter

THE TACO EXPERIENCE

42 per person

short rib *df gf*
chicken tinga *df gf*
pico de gallo, salsa verde, salsa roja,
pickled fresno, lime & chipotle slaw,
cilantro crema, guacamole, cotija cheese
flour & corn tortillas

TENNESSEE SHRIMP & GRITS

42 per person

wiesenberger mills grits, gulf shrimp,
southern tomato, applewood-smoked bacon,
parmesan cream sauce *gf*

SOUTHERN LOWCOUNTRY BOIL

mkt per person

seafood boil | jumbo shrimp, fresh corn,
red bliss potatoes, andouille sausage *df gf*
hushpuppy fritters
pepper vinegar, hot sauces *df gf*
horseradish cream *gf*

CHICKEN & WAFFLES

36 per person

nashville hot chicken
vanilla sugar waffles
barrel-aged maple syrup, whipped honey butter
bread & butter pickles, pepperoncini



DESSERT STATIONS

Chef attendant required as indicated at 200 per chef with one chef per 75 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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COUNTRY NIGHTS S'MORES

35 per person | attendant required

classic & seasonal marshmallows

assorted novelty chocolate bars

graham crackers

MINI DESSERTS PACKAGE

37 per person

raspberry cheesecake

key lime tart, toasted meringue

pistachio mousse torte *n*

chocolate pot de crème

passion fruit petit gâteau

ICE CREAM PARLOR FLOAT

35 per person | attendant required

classic vanilla ice cream

cherries, rainbow sprinkles, hot fudge,

caramel, whipped cream

assorted vintage soda collection

SWEET TREAT TACOS

35 per person | attendant required

scooped ice cream, whipped cream, crêpes

fruit compote, banana, pineapple,

chocolate chips, chocolate sauce



RECEPTION PACKAGES

Reception packages require a minimum of 100 guests. Carving stations can be pre-carved with no attendant fee or chef attended.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

RECEPTION PACKAGE

143 per person

SMOKED NASHVILLE HOT TURKEY CARVING STATION

attendant optional

tennessee honey aioli, bone gravy *df gf*

cranberry & apple chutney *gf vg*

focaccia

HERB-SALTED PRIME RIB CARVING STATION

attendant optional

red wine demi-glace *gf*

black pepper & horseradish cream *gf*

roasted garlic & lemon zest potatoes *gf vg*

yeast rolls

MUSIC CITY GREENS

artisan greens, applewood-smoked bacon,
eggs, marinated white beans,
baby tomatoes, cucumbers, aged cheddar,
maple cider vinaigrette, dill buttermilk dressing *gf*

CHARCUTERIE & CHEESE

charcuterie, pickled vegetables *df gf*

artisan cheeses *gf*

charred sausage

whipped pimento cheese, blackberry mustard *gf*

garlic naan, artisan crackers

PASSED HORS D'OEUVRES

pimento cheese tart | pimento cheese,
savory cheese tart shell, cornichon pickle

deviled egg, mustard seed caviar,
pickled jalapeño, nashville hot spice *df gf*

heirloom tomato tart | tomato compote,
southern aioli, herbed cheese

pulled brisket slider | slaw, nashville bbq, mini bun

SWEETS

matcha panna cotta *gf*

seasonal fruit tart

opera torte

OMNI NASHVILLE HOTEL
DINNER





DINNER TABLES

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan breads with butter. Prices are based on 120 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

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SMOKY MOUNTAIN

121 per person

STARTERS

petite greens | toy box tomatoes, cucumber, carrot, feta, dill buttermilk dressing, apple cider vinaigrette *gf*

three-bean salad | butter lettuce, cucumber, kidney, northern & pickled green beans, toy box tomatoes, fennel, radish, charred sweet onion vinaigrette *df gf*

orecchiette pasta salad | garbanzo beans, olives, divina tomato, parmesan, basil vinaigrette

ENTRÉES

bbq smoked chicken, nashville bbq sauce *df gf*

lowcountry boil | shrimp, sausage, roasted potatoes, tomato broth *df gf*

pot roast | rustic vegetables, braising jus, dirty rice *df gf*

ACCOMPANIMENT

creamed corn, applewood-smoked bacon *gf*

DESSERTS

sweet potato crème brûlée *gf*

caramel & walnut brownie *n*

pecan bar *n*

MEDITERRANEAN

115 per person

STARTERS

greek salad | romaine, toy box tomatoes, pickled peppers, olives, pickled red onion, feta, greek dressing *gf*

cornbread panzanella salad | bitter greens, oil-cured tomatoes, cucumber, pickled onions, asiago cheese, herb & meyer lemon vinaigrette
creamy italian tomato soup *gf*

ENTRÉES

harissa-spiced chicken, greek yogurt, honey *gf*

market-fresh fish veracruz | fish of the day, capers, olives, veracruz *df gf*

radiatori pasta, sweet & spicy peppers, wilted greens, oil-cured artichoke hearts, san marzano tomato sauce *df*

ratatouille | red onion, zucchini, squash, tomato, peppers, parmesan *gf*

ACCOMPANIMENT

garlic & lemon-roasted marble potatoes *gf vg*

DESSERTS

baklava *n*

lemon olive oil cake

milk pudding *gf*



DINNER TABLES

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan breads with butter. Prices are based on 120 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

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NASHVILLE CLASSIC

121 per person

STARTERS

chopped greens | romaine, cucumber, radish, applewood-smoked bacon, pickled green beans, tennessee cheddar, green goddess dressing, maple cider vinaigrette **gf**

golden raisin slaw | red cabbage, carrots, creamy apple cider vinaigrette **df gf**

ENTRÉES

house-smoked brisket, nashville bbq **df gf**

brined & smoked bone-in berkshire pork loin, carolina mop sauce **df gf**

smoked nashville spice bone-in yardbird, memphis sweet bbq sauce **df gf**

ACCOMPANIMENTS

southern mac n' cheese

collard greens, applewood-smoked bacon **df gf**

black-eyed pea succotash **df gf vg**

DESSERTS

chocolate buttermilk cake

pecan pie **n**

strawberry crumb tart

THE BELLE MEADE

124 per person

STARTERS

artisan green salad | mixed greens, cucumber, toy box tomato, carrot, buttermilk dressing **gf**

blueberry & greens | arugula, blueberries, fennel, radish, feta, candied walnuts, basil balsamic vinaigrette **n gf**

black-eyed pea salad | bell pepper, celery, red onion, parsley, apple cider & mustard vinaigrette **df gf**

corn, applewood-smoked bacon & potato chowder **gf**

ENTRÉES

hickory-smoked beef ribeye, ancho chile demi-glace **df gf**

southern shrimp & grits, charred corn, applewood-smoked bacon, garden tomato cream sauce **gf**

black garlic roasted chicken, red pepper vinaigrette **df gf**

ACCOMPANIMENTS

braised white beans, collard greens, stewed tomatoes **df gf**

mashed yukon potatoes **gf**

DESSERTS

salted honey pie

cheesecake mousse, peach, vanilla bean madeleine



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan rolls with butter in addition to your choice of starter, entrée and dessert. Pricing for additional courses and customization available upon request. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

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STARTERS CHOOSE ONE

SALADS

fresh tomato & burrata | mixed greens,
heirloom tomatoes, maldon sea salt,
cracked pepper, fresh burrata,
brioche crumb, basil vinaigrette

caesar | romaine, red pearl peppers,
pickled red onions, pumpernickel croutons,
black garlic parmesan crisp,
creamy lemon & black garlic dressing

petite greens, toy box tomatoes, cucumber,
carrot, fennel, shaved white cheddar,
dill buttermilk dressing, apple cider vinaigrette **gf**

stone fruit kale salad | kale, romaine, stone fruit,
mandarin oranges, carrot, pepitas, goat cheese,
pomegranate vinaigrette **gf**

southern three-bean salad | romaine,
kidney, northern & pickled green beans, fennel,
bitter greens, toy box tomatoes, cucumber,
radish, charred sweet onion vinaigrette **df gf**

SOUPS

black garlic & exotic mushroom cream bisque,
crispy leeks, citrus farmer cheese **gf**

farmer's market tomato soup,
whipped ricotta, basil oil **gf**

buttermilk squash, greek yogurt,
chile-spiced pepitas **gf**

seafood bisque, charred corn,
smoked tomato salsa **gf**

DESSERTS CHOOSE ONE

flourless dark chocolate cake,
pomegranate, vanilla bean anglaise

salted honey cake

triple-chocolate roulade | orange curd, dark
chocolate ganache

lemon cheesecake bomb | lemon curd,
raspberry gel, frosted berries

bourbon pecan tart,

cinnamon whipped cream, caramel sauce **n**



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan rolls with butter in addition to your choice of starter, entrée and dessert. Pricing for additional courses and customization available upon request. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

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ENTRÉES | CHOOSE ONE

INDIVIDUAL ENTRÉES

tuscan roasted chicken,
mushroom, tomato & pepper ragout,
aged parmesan rice grits, haricots verts,
lemon-scented reduction **gf** | **97 per person**

herb-seared chicken | joyce farms chicken,
baby carrot, asparagus, marble potatoes,
creamy chicken demi-glace,
mustard seed caviar **gf** | **100 per person**

salmon a la veracruzana,
saffron rice, tomato, olives, capers,
seasonal vegetable **df gf** | **105 per person**

braised short rib, charred cauliflower,
red pepper romesco, creamy mushroom risotto,
hominy, braising jus **gf** | **109 per person**

seared filet mignon, roasted asparagus,
chive & crème fraîche mashed potatoes,
toy box tomato, cipolini onions,
red wine jus **gf** | **121 per person**

grilled pork chop, braised greens,
weisenberger cheese grits, pearl onions,
chimichurri roasted carrots,
rich tomato demi-glace **gf** | **113 per person**

DUO ENTRÉES

grilled chicken & seared market fish,
rice grits, charred okra, baby tomato,
chicken demi-glace **gf** | **132 per person**

ancho-braised short rib & butter-poached shrimp,
brussels sprouts, divina tomato, grits,
chile braising jus **gf** | **134 per person**

grilled tenderloin & seared salmon,
lemon zest marble potatoes,
roasted asparagus, mushroom & tomato ragù,
red wine demi-glace **df gf** | **138 per person**

herb-seared filet & grilled chicken, haricots verts,
garlic mashed potatoes, cipollini onion,
mustard seed demi-glace **gf** | **141 per person**

OMNI NASHVILLE HOTEL BEVERAGES





NON-ALCOHOLIC BEVERAGES

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

BEVERAGES À LA CARTE

regular or decaffeinated coffee | **126 per gallon**

assorted hot tea | **126 per gallon**

classic black iced tea | **126 per gallon**

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | **115 per gallon**

sparkling fruit punch | **115 per gallon**

naked fruit juice & smoothies | **11 each**

pure life water | **9 each**

acqua panna natural spring water | **12 each**

house choice sparkling water | **9 each**

s.pellegrino sparkling mineral water | **12 each**

s.pellegrino essenza flavored sparkling
mineral water | **13 each**

coconut water | **11 each**

soft drinks | pepsi, diet pepsi, pepsi zero,
mountain dew, diet mountain dew, starry,
dr pepper, diet dr pepper | **9 each**

gatorade & powerade sports drinks
g2 grape, fruit punch, zero glacier,
zero lemon-lime | **11 each**

red bull | energy drink or sugarfree | **11 each**

assorted kohana canned coffee drinks | **12 each**

FLAVORED BEVERAGES

INFUSED SPA WATER CHOOSE ONE

100 per gallon

citrus & mint

berry & basil

LEMONADE | CHOOSE ONE

115 per gallon

classic lemonade

raspberry lemonade

BEVERAGE PACKAGES

regular & decaffeinated coffee,
assorted hot tea, iced tea, soft drinks,
bottled still water, sparkling water

full day (8 hours) | **62 per person**

half-day (4 hours) | **44 per person**



BAR MIXOLOGY

Select a maximum of 8 brands total.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry spiced
tequila | patrón silver
cognac | hennessy v.s.o.p
whiskey | gentleman jack

PREMIUM

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red label
rum | bacardí
tequila | milagro silver
cognac | hennessy v.s
whiskey | george dickel signature recipe

CALL

vodka | nashville barrel co.
gin | seagram's
bourbon | jim beam
scotch | j&b
rum | castillo
tequila | sauza blanco

BEERS

DOMESTIC

coors light
michelob ultra
miller lite

PREMIUM

corona extra
stella artois
hap & harry's lager
yazoo hop perfect ipa
tennessee brew works extra easy amber
high noon vodka seltzer
heineken O.O non-alcoholic

CORDIALS

baileys irish cream
kahlúa mexican coffee liqueur
disaronno originale italian amaretto
grand marnier

SINGLE BARREL SELECT

nashville barrel company single barrel bourbon
jack daniel's single barrel tn whiskey
george dickel single barrel tn whiskey



BAR MIXOLOGY

Host Bar per-drink charges based on consumption. Bartender required at 225 per bartender with one bartender per 100 guests for 4 hours of continuous service. Additional hours are 150 per bartender.

Cash Bars available upon request and require a minimum spend of 1,000. Bartender/Cashier required for Cash Bars at 275 per cashier with one cashier per 100 guests for 4 hours of continuous service. Additional hours are 70 per bartender/cashier. Alternatively, dedicated cashier available at 200 per cashier with one cashier per 100 guests for 4 hours of continuous service. Additional hours are 50 per cashier.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

PACKAGES

CRAFT

one hour | 44 per person
two hours | 64 per person
three hours | 84 per person
each additional hour | 20 per person

PREMIUM

one hour | 40 per person
two hours | 60 per person
three hours | 78 per person
each additional hour | 18 per person

CALL

one hour | 36 per person
two hours | 56 per person
three hours | 73 per person
each additional hour | 17 per person

HOSTED BAR

craft brands | 19 per drink
premium brands | 17 per drink
call brands | 15 per drink
domestic beers | 10 per drink
premium beers | 12 per drink
tier i wines | 15 per drink
tier ii wines | 17 per drink
tier iii wines | 19 per drink
cordials | 16 per drink
single barrel select | 20 per drink

CASH BAR

craft brands | 21 per drink
premium brands | 19 per drink
call brands | 17 per drink
domestic beers | 11 per drink
premium beers | 14 per drink
tier i wines | 17 per drink
tier ii wines | 19 per drink
tier iii wines | 21 per drink
cordials | 17 per drink
single barrel select | 23 per drink



BAR MIXOLOGY

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COCKTAILS

2 per person added to package price
or 18 per drink

add a selection of barmalade-inspired cocktails
using craft, premium or call brands to any bar

BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

rum, vodka or gin

mango-habanero barmalade,
pineapple juice, omni sour

APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur, omni sour

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade,
pineapple juice, omni sour

MOCKTAILS

14 per drink

add a selection of barmalade-inspired
mocktails to any bar

BLOOD ORANGE MADRAS

blood orange-guava barmalade,
cranberry juice, lime

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon,
angostura bitters, omni sour



BAR MIXOLOGY

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NASHVILLE SIGNATURE COCKTAILS

NASHVILLE 75

18 per drink

corsair gin, st-germain elderflower liqueur, brut champagne, simple syrup, fresh lemon, lemon peel

TENNESSEE TWO STEP

17 per drink

pickers blood orange vodka, peach schnapps, simple syrup, fresh lime

LYNCHBURG LEMONADE

18 per drink

jack daniel's, triple sec, simple syrup, sprite, fresh lemon, lemon wedge

TOP SHELF OLD FASHIONED

19 per drink

nashville barrel bourbon, simple syrup, orange & angostura bitters, orange peel, cherry

SOUTHERN DRAWL

18 per drink

espolòn silver tequila, simple syrup, grapefruit soda, fresh grapefruit, fresh lime, lime wedge



WINE RACK

Reserve wine pricing & bottle pricing offerings available upon request.

Prices are subject to 26% service charge and 10.25% state sales tax. All menus and prices are subject to change.

TIER I

campo viejo, brut cava, spain
bulletin place, sauvignon blanc,
south eastern australia
bulletin place, chardonnay, south eastern australia
bulletin place, merlot, south eastern australia
bulletin place, cabernet sauvignon,
south eastern australia

TIER II

campo viejo, brut cava, spain
wente hayes ranch, rosé, california
wente hayes ranch, chardonnay, california
wente hayes ranch, sauvignon blanc, california
wente hayes ranch, merlot, california
wente hayes ranch, cabernet sauvignon, california

TIER III

schramsberg mirabelle, brut sparkling, california
decoy by duckhorn, rosé, california
decoy by duckhorn, sauvignon blanc, california
decoy by duckhorn, chardonnay, california
decoy by duckhorn, pinot noir, california
decoy by duckhorn, merlot, california
decoy by duckhorn, cabernet sauvignon, california

OMNI NASHVILLE HOTEL DETAILS





DETAILS

Thank you for selecting the Omni Nashville Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES

A five (5)-business-day guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 AM Central Standard Time, the most recent estimated attendance count will be prepared and billed.

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

Omni Nashville reserves the right to add a 100 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 5 business days prior to the group arrival. The menu selection for a pop-up event will be decided by the Omni Nashville and cannot be changed within this five (5) business day time-frame unless approval from the Omni Nashville Executive Chef or Banquet Chef has been granted.

FOOD & BEVERAGE POLICIES

The Omni Nashville does not allow any food or beverage to be brought into the hotel by guests due to city, state, health and liquor laws. The Omni Nashville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the Omni Nashville Hotel.

All food and beverage must be purchased through the Omni Nashville Hotel for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. The Omni Nashville Hotel will purchase any reasonable special items or products from a licensed approved vendor. All kosher, gluten-friendly or specialty products must be guaranteed 7 business days prior to the event.

Omni 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 regulations. It is our policy, therefore, that all alcoholic beverages must be supplied by the Hotel.

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



DETAILS

GUEST GUARENTEES

A minimum of twenty (20) guests are required for a plated breakfast, lunch or dinner. All buffets with a guarantee under twenty-five (25) guests are subject to a 100 setup fee. All buffets with a guarantee under fifteen (15) guests are subject to a 200 setup fee.

All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.

The kitchen will prepare a maximum of 3% over guarantee.

For any events requiring pre-set food, the guarantee number is to be equal to the set number.

PLATED MENUS

A maximum of three entrée options, to include a vegetarian selection, 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.

Salad, dessert and side selections must be the same for all guests. A per entrée guarantee must be submitted ten (10) business days prior and the final guarantee due five (5) business days in advance. Group is required to denote entrée selection with placecards.

BAR STANDARDS

A bartender is required for all bar receptions. One bartender is required per 100 guests for all hosted bars at a cost of 225 per bartender.

Cash Bars available upon request and require a minimum of 1,000. Cashier required for Cash Bars at 200 per cashier with one cashier per _ guests for 4 hours of continuous service. Additional hours are _ per cashier. Alternatively, Bartender/Cashier available for 275 with one per 100 guests for 4 hours of continuous service. Additional hours are _ per bartender/cashier.

There will be a 200 per hour attendant fee applied for any action station that requires a chef attendant.

MENU TIMING

Breaks are designed for 30 minutes of service. Breakfast and Lunch Buffets and Reception Stations are designed for 1.5 hours of service. All Dinner Buffets are designed for 2 hours of service. Additional fees will apply for requests to exceed these standards.



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BNADTN.LEADS@OMNIHOTELS.COM

OMNI
NASHVILLE

CONTACT INFORMATION