

**CAMBRIA®**  
Nashville Downtown

2023 *Banquet*  
**MENU**



118 8th Avenue South, Nashville, TN 37203



# Breakfast

CAMBRIA NASHVILLE DOWNTOWN

## BUFFET

minimum of 20 guests

Served with Freshly Brewed Regular Coffee, Orange Juice.

### RHINESTONE COWBOY \$34.00

Seasonal Fruits & Berries  
Assorted Freshly Baked Pastries & Breakfast Breads  
Fluffy Buttermilk Biscuits  
Whipped Butter, Honey & Fruit Preserves

### CHATTAHOOCHEE \$42.00

French Toast Bar with Syrups & Seasonal Berries  
Breakfast Casserole with Mushrooms,  
Red Bell Peppers, Chives, and Cheese  
Creamy Grits  
Seasonal Fresh Fruit Mix  
Applewood Smoked Bacon

### RING OF FIRE \$47.00

Seasonal Fruits & Berries  
Breakfast Breads and Buttermilk Biscuits  
Whipped Butter, Honey & Fruit Preserves  
Farm Fresh Scrambled Eggs with Chives  
Hashbrown Casserole  
Applewood Smoked Bacon  
Country Sausage Patties

## BOXED

minimum of 10 guests

### BREAKFAST SANDWICH BOX \$40.00

Select One:

- Egg, Bacon, & Cheese Nine Grain Toast
- Nashville Hot Chicken, Egg, & Cheese Biscuit
- Breakfast Burrito
- Scramble Tofu, Tomato, Avocado, Vegan Cheddar & Nine Grain Toast

Served with Whole Fruit, Yogurt, and Bottled Juice

### CHECK YES OR NO \$30.00

Yogurt Parfait, Whole Fruit, Freshly Baked Muffin,  
Bottled Juice

## ENHANCEMENTS

### OATMEAL BAR \$12.00

Oatmeal, Brown Sugar, Raisins, Blueberries, Craisins,  
Strawberries, Bananas, Honey, Almonds, Milk

### FRENCH TOAST BAR \$12.00

French Toast, Syrups, & Seasonal Berries

### ADDITIONAL MEAT \$10.00

Select One: Turkey Sausage, Sausage, Bacon

### SCRAMBLED EGG WHITES \$10.00

### BREAKFAST POTATOES \$10.00

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# Enhancements

CAMBRIA NASHVILLE DOWNTOWN

## BEVERAGES

*\* charged by gallon*

ASSORTED SOFT DRINKS	\$6.00
BOTTLED WATER	\$6.00
ENERGY DRINKS	\$9.00
ICED COFFEE	\$9.00
FRUIT JUICE <i>Orange, Cranberry, Apple</i>	\$7.00
COFFEE* <i>Regular or Decaffeinated</i>	\$80.00
ASSORTED HOT TEAS* <i>selection of Herbal Teas</i>	\$70.00
INFUSED WATERS* <i>Select One: Lemon, Strawberry Mint, Cucumber Mango, Pineapple Rosemary, Orange</i>	\$70.00

## LITE SNACKS

*\* charged by dozen*

WHOLE FRESH FRUIT	\$6.00
ASSORTED CHIPS & CANDY	\$6.00
ENERGY BARS	\$7.00
TRAIL MIX	\$7.00
ASSORTED YOGURT	\$6.00
LOCAL CANDY BARS <i>Goo Goo Clusters, Moon Pies</i>	\$6.00
SOFT PRETZELS* <i>with Warm Beer Cheese Sauce</i>	\$65.00
ASSORTED COOKIES*	\$55.00
FUDGE BROWNIES*	\$55.00

## BEVERAGE PACKAGES

HALF DAY BEVERAGE PACKAGE	\$32.00
<i>Package Includes:</i>	
<ul style="list-style-type: none"><li>• Fresh Brewed Regular, Decaffeinated Coffee, Selection of Herbal Teas, Assorted Sodas, Bottled Water</li><li>• 4 hour package</li><li>• Per person pricing</li></ul>	
FULL DAY BEVERAGE PACKAGE	\$48.00
<i>Package Includes:</i>	
<ul style="list-style-type: none"><li>• Fresh Brewed Regular, Decaffeinated Coffee, Selection of Herbal Teas, Assorted Sodas, Bottled Water</li><li>• 8 hour package</li><li>• Per person pricing</li></ul>	

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# Breaks

CAMBRIA NASHVILLE DOWNTOWN

## PACKAGES

minimum of 20 guests

Maximum serve time of 45 minutes. Charged per person.

### GIDDYUP GO \$22.00

Fresh Fruit Skewers with Yogurt Dipping Sauce,  
Assorted Granola

### I LIKE IT, I LOVE IT \$25.00

Crackers, Variety of Cured Meats, Cheese, & Crudité

### GIRL CRUSH \$25.00

Freshly Baked Fudge Brownies  
Moon Pies, Goo-Goo Clusters  
Nashville's Marigold Popcorn

### MAMA TRIED \$22.00

Vanilla Yogurt, Granola, Raisins, Blueberries, Craisins,  
Strawberries, Bananas, Flax Seed

### HAPPY TRAILS \$25.00

Cashews, Almonds, Peanuts, Raisins, Cranberries,  
Apricots, Banana Chips, Chocolate Chunks, M&Ms,  
Granola, Mini Pretzels

### WHERE THE GREEN GRASS GROWS \$25.00

Roasted Red Pepper Chickpea Hummus,  
House Special White Bean Hummus, Pita Bread,  
Fresh Garden Vegetables

## ADULT BREAKS

minimum of 20 guests

Maximum serve time of 45 minutes. Charged per person.

### GET YOUR SHINE ON \$50.00

BBQ Pulled Pork Sliders  
Fried Green Tomatoes  
Deviled Eggs topped with Bacon & Chives  
Ole Smoky Coffee Moonshine  
Freshly Brewed Regular Coffee Bar

### MOON OVER MEXICO \$50.00

Corn Bites with Queso Fresco  
Mini Ground Beef Nachos  
Beef Empanadas with Cilantro Crema  
Corona Beer with Limes

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# Lunch

CAMBRIA NASHVILLE DOWNTOWN

## BUFFET STYLE

minimum of 20 guests

Served with Unsweet Iced Tea & Water.

### MY MARIA

\$45.00

Caesar Salad with Croutons, Parmesan Cheese,  
Caesar Dressing  
House-Made Meatballs with Marinara  
Parmesan Crusted Chicken with Marinara Sauce &  
Mozzarella Cheese  
Cavatappi Pasta with Alfredo Sauce  
Pesto Penne Pasta  
Garlic Breadsticks  
Tiramisu

### JUST A GOOD OL' BOY

\$45.00

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

### JOLENE'S SALAD BAR

\$42.00

Grilled Chicken & Sirloin Steak  
Romaine, Spring Mix & Kale Lettuce  
Shredded Carrots, Corn, Cherry Tomatoes, Roasted  
Red Peppers, Cucumber, Chickpeas, Croutons  
Balsamic Vinaigrette, Ranch, &  
Honey Mustard Dressings  
Pesto Pasta Salad  
Rolls  
Creamy Lemon Bar

\* Add Grilled Shrimp for \$10.00 per person

### FAMILY TRADITION

\$47.00

Chopped Romaine, Ham, Corn, Cucumbers, Tomatoes  
Ranch & Lemon Vinaigrette Dressings  
Chicken Piccata with Lemon Butter & Capers  
Shrimp & Grits with Wine Parsley Sauce  
Roasted Garlic Green Beans  
Orzo Pilaf with Parmesan Cheese & Diced Tomatoes  
Sweet Rolls  
Strawberry Gastrique Cheesecake

### THE GAMBLER

\$50.00

Fresh Mixed Greens with Shredded Carrots, Cucumbers,  
Cherry Tomatoes with Ranch Dressing  
Steak Medallions in Creamy Mushroom Sauce  
BBQ Chicken Breast  
Cardamom Rice  
Grilled Asparagus  
Sweet Rolls  
Red Velvet Cake

### HELLO DARLIN' DELI

\$42.00

Strawberry Spinach Salad with Pecans, Feta Cheese,  
Red Onion with Raspberry Vinaigrette Dressing  
Assorted Sliced Breads  
Assorted Sliced Deli Meats & Cheeses  
Lettuce, Tomato, Red Onion, Pickles  
Mustard & Mayonnaise  
Potato Chips  
Pesto Pasta Salad  
Freshly Baked Cookies

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# Lunch

CAMBRIA NASHVILLE DOWNTOWN

## BOXED LUNCH

*minimum of 10 guests*

*Served with chips, pasta salad, cookie, & bottled water.  
Max 2 selections.*

### **TURKEY AVOCADO SANDWICH** \$42.00

*Turkey, Avocado, Tomato, Red Onions, Romaine,  
Black Pepper Aioli, 9-Grain Bread*

### **PULLED PORK SANDWICH** \$42.00

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

### **CLUB SANDWICH** \$42.00

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

### **GRILLED CHICKEN CAESAR WRAP** \$42.00

*Grilled Chicken, Romaine, Tomato, Red Onion, Caesar  
Dressing, Parmesan Cheese, Whole Wheat Wrap*

### **PORTOBELLO MUSHROOM WRAP** \$44.00

*Portobello Mushroom, Shredded Lettuce, Tomato,  
Parmesan Cheese, Balsamic Vinaigrette,  
Gluten Free Wrap*

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# Reception

CAMBRIA NASHVILLE DOWNTOWN

## COLD HORS D'OEUVRES

Minimum Order of 25 Pieces Per Item. Maximum Selection of 3.  
Optional - Passed Service with Fee of \$175 Per Server.

<b>BRUSCHETTA</b> <i>with Tomatoes &amp; Balsamic Drizzle</i>	\$7.00
<b>GOAT CHEESE CROSTINI</b> <i>with Fruit Chutney</i>	\$7.00
<b>CAPRESE SKEWER</b> <i>with Grape Tomatoes, Mozzarella &amp; Balsamic Glaze</i>	\$7.00
<b>DEVEILED EGGS</b> <i>with Bacon &amp; Chives</i>	\$7.00
<b>SHRIMP &amp; SWEET POTATO SKEWER</b> <i>with Chimichurri Sauce</i>	\$9.00
<b>SEARED FILET CROSTINI</b> <i>with Whipped Blue Cheese Cream</i>	\$9.00
<b>BRIE CHEESE &amp; HONEY APPLE PUFF</b>	\$7.00
<b>SEASONAL GAZPACHO</b>	\$7.00
<b>CHICKEN LETTUCE WRAPS</b>	\$8.00
<b>PRAWN TARLETS</b> <i>with Lemon Cream</i>	\$9.00

## HOT HORS D'OEUVRES

Minimum Order of 25 Pieces Per Item. Maximum Selection of 3.  
Optional - Passed Service with Fee of \$175 Per Server.

<b>VEGETARIAN FRIED SPRING ROLLS</b> <i>with Sweet Chili Sauce</i>	\$9.00
<b>CHICKEN SATAY</b> <i>with Bourbon Maple Glaze</i>	\$7.00
<b>CHICKEN POTSTICKERS</b> <i>with Spicy Asian Dipping Sauce</i>	\$7.00
<b>ELOTE CORN BITES</b> <i>with Queso Fresco</i>	\$8.00
<b>ASIAN CAULIFLOWER SKEWERS</b> <i>with Teriyaki Sauce</i>	\$8.00
<b>GRILLED SHRIMP POLENTA</b> <i>with Cajun Cream Sauce</i>	\$9.00
<b>FRIED GREEN TOMATOES</b>	\$7.00
<b>NASHVILLE HOT CHICKEN</b> <i>on an open-faced biscuit</i>	\$8.00
<b>PULLED PORK SLIDER</b> <i>with Bourbon BBQ Sauce &amp; Coleslaw</i>	\$9.00

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# Reception

CAMBRIA NASHVILLE DOWNTOWN

## DISPLAYS

minimum of 20 guests

### ANTIPASTI \$26.00

Prosciutto, Salami, Capicola, Marinated Olives, Oven Roasted Tomatoes, Cherry Mozzarella, Roasted Red Peppers, Grilled Asparagus with Shaved Parmesan, Smoked Aged Gouda, & Marinated Artichoke Hearts  
Served with Artisanal Breads

### BREADS & SPREADS \$20.00

Boursin Cheese Spread, White Bean & Herb Dip, Whipped Feta with Spiced Red Pepper, Herb Flavored Extra Virgin Olive Oil  
Selection of Artisanal Breads

### FORMAGGIO \$26.00

Display of Local & Domestic Cheeses  
Served with Fresh Grapes,  
Assorted Crackers & Crostini

### VEGETABLE CRUDITE \$26.00

Fresh Market Vegetables, House-made Hummus, Jalapeno Ranch Dip, Creme Fraiche & Chives

### SEASONAL FRUIT \$20.00

Sliced Seasonal Fruits, Berries, & Melons  
Served with a Yogurt Dipping Sauce

### TACO BAR \$32.00

Soft Flour Tortillas, Crunchy Corn Tortillas, Grilled Chicken, Fajita Steak, Cajun Shrimp, Corn, Jalapenos, Pico de Gallo, Shredded Lettuce, Cheese, Salsa, Sour Cream

### DESSERT TABLE \$22.00

Chef's Selection of Seasonal Mini Desserts

## CARVING STATIONS

Served with Dinner Rolls. Minimum of 50 Guests.  
Carving Stations Require Chef Attendant Fee of \$175.

### ROASTED PRIME RIB OF BEEF \$28.00

with Horseradish Cream & Au Jus

### HERB CRUSTED BEEF TENDERLOIN \$40.00

with Pinot Noir Demi Glaze & Horseradish Cream

### BEEF BRISKET \$24.00

with Assortment of BBQ Sauces

### CAJUN TURKEY BREAST \$22.00

with Creole Mustard Cranberry Compote

### SMOKED SALMON \$34.00

with Teriyaki Sauce, Dill Cream Fraiche, Roasted Tomatoes

### HERBED PORK TENDERLOIN \$22.00

with Pan Gravy, Mustard Roasted Apples

## ENHANCEMENTS

### HOMEMADE SOUP \$10.00

Minestrone, Chicken Noodle, or Cream of Potato

### TWICE BAKED POTATOES \$12.00

### MASHED POTATOES \$10.00

### BRUSSEL SPROUTS \$10.00

### GRILLED ASPARAGUS \$10.00

### GREEN BEANS \$10.00

### ROASTED CARROTS \$10.00

### MIXED GREEN SALAD \$10.00

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# Reception

CAMBRIA NASHVILLE DOWNTOWN

## ACTION STATIONS

Action Stations Require Chef Attendant Fee of \$175.  
1 Chef per 75 Guests

### PASTA TABLE \$35.00

**Select Two:**

Rigatoni, Cavatappi, or Cheese Tortellini

**Select Two:**

Tomato Basil, Alfredo, or Diavolo

Accompaniments to include:

Grilled Chicken, Italian Sausage,

Mushrooms, Broccoli, Roasted Red Peppers,

Marinated Artichoke Hearts, Asparagus

Freshly Grated Parmesan Cheese

& Garlic Breadsticks

### RISOTTO \$35.00

**Select Two:**

Grilled Chicken, Salmon, Pulled Pork,

or Steak Medallions

Accompaniments to include:

Creamy Arborio Risotto, Parmesan Cheese,

Mushrooms, Roasted Red Peppers, Asparagus,

Spinach, Marinated Artichoke Hearts

Dinner Rolls

### MAC & CHEESE \$35.00

**Select Two:**

Truffle Cheese, White Cheddar Cheese,

Bacon Cheese, or BBQ Pulled Pork

Accompaniments to include:

Macaroni Pasta, Freshly Grated Parmesan Cheese

Focaccia Bread

### BANANAS FOSTER \$22.00

Bananas Flambe with Butter, Brown Sugar & Rum

Served with Ice Cream, Pecans, Chocolate Chips,

& Whipped Cream

### S'MORES BAR \$22.00

Assorted Graham Crackers, Milk Chocolate, Dark Chocolate,

Reeses, Marshmallows

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# Dinner

CAMBRIA NASHVILLE DOWNTOWN

## PLATED

*minimum of 10 guests*

*Served with House Salad, Chef's Choice Dessert, Dinner Rolls, Unsweet Iced Tea, & Water.*

**NASHVILLE HOT CHICKEN** \$55.00  
*with Spicy Pickles, Mac & Cheese, Creamy Coleslaw*

**PAN SEARED SALMON** \$58.00  
*with Oven Roasted Asparagus, Lime Cilantro Rice, Fresh Dill Lemon Butter*

**PORK TENDERLOIN** \$55.00  
*with Southern Fried Apples, Roasted Potatoes, Roasted Brussel Sprouts, Dijon Cream Sauce*

**SEARED STEAK MEDALLIONS** \$60.00  
*with Sauteed Spinach & Mushrooms, Fingerling Potatoes, Red Wine Reduction Sauce*

**OVEN ROASTED CHICKEN BREAST** \$55.00  
*with Sauteed Squash, Green Beans, Rosemary & Thyme Cream Sauce*

**ROASTED CAULIFLOWER STEAK** \$48.00  
*with Sauteed Mushrooms, Lemon Herbed Roasted Potatoes, Romesco Sauce*

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# Dinner

CAMBRIA NASHVILLE DOWNTOWN

## MEAT + THREE

*minimum of 20 guests*

*Buffet Style.*

*Served with House Salad, Dressings, Chef's Choice Dessert, Rolls, Unsweet Iced Tea, & Water.*

1 MEAT + THREE	\$60.00
2 MEATS + THREE	\$70.00
3 MEAT + THREE	\$80.00

## MEATS

PORK TENDERLOIN *with Honey Garlic Glaze*  
HOT CHICKEN  
SHRIMP + GRITS  
PAN SEARED CHICKEN *with Mushroom Wine Sauce*  
GRILLED SALMON  
BRAISED CHICKEN *with Creamy Tomato Sauce*  
OVEN ROASTED CAULIFLOWER STEAKS  
HERBED PORK CHOP *with Honey Garlic Glaze*  
ROASTED TRI-TIP STEAK *with Jack Daniels Glaze*  
BBQ PULLED PORK

## SIDES

BUTTERY GREEN BEANS  
MAC + CHEESE  
ROASTED TOMATOES & EGGPLANT  
CREAMY RISOTTO  
CAJUN SWEET POTATOES  
CILANTRO LIME RICE  
OVEN ROASTED ROOT VEGETABLES  
ROASTED BROCCOLI  
FRIED BUTTERNUT SQUASH  
MASHED POTATOES  
BRUSSEL SPROUTS  
ASPARAGUS  
CREAMY COLESLAW  
SOUTHERN FRIED APPLES  
PESTO PASTA SALAD

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# Bar Service

CAMBRIA NASHVILLE DOWNTOWN

## PACKAGES

minimum of 20 guests

Bartender Fee of \$175.00 will be applied for up to 3 hours.  
1 Bartender for every 75 guests.

### FIX A DRINK

House Brand Package

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

1 hour	\$30.00
2 hours	\$45.00
3 hours	\$58.00

### WHISKEY GLASSES

Premium Brand Package

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

1 hour	\$34.00
2 hours	\$50.00
3 hours	\$65.00

### BEER IN MEXICO

Beer & Wine Package

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

1 hour	\$26.00
2 hours	\$40.00
3 hours	\$52.00

### BLOODY MARY MORNING

Bloody Mary Bar

Includes a Build Your Own Bloody Mary Bar with House Blend Tomato Juice served with Garnishments including Lemon, Lime, Celery, Cheese, Bacon, Sweet Pickles, Cocktail Onions, Olives, Shrimp, Horseradish, Worcestershire Sauce, Variety of Hot Sauces

1 hour	\$28.00
2 hours	\$42.00
3 hours	\$55.00

### CHAMPAGNE NIGHT

Mimosa Bar

Includes a Build Your Own Mimosa Bar with Orange, Cranberry, Pineapple, Grapefruit Juices served with Garnishments including Oranges, Strawberries, Pineapple, Grapefruit

1 hour	\$28.00
2 hours	\$42.00
3 hours	\$55.00

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# Bar Service

CAMBRIA NASHVILLE DOWNTOWN

## HOST & CASH

*per cocktail pricing*

*Bartender Fee of \$175.00 will be applied for up to 3 hours.  
1 Bartender for every 75 guests.*

HOUSE BRANDS	\$13.00
PREMIUM BRANDS	\$15.00
DOMESTIC BEER	\$8.00
CRAFT/IMPORT BEER	\$10.00
HOUSE RED/WHITE WINE	\$13.00
PREMIUM RED/WHITE WINE	\$15.00
SELTZERS	\$9.00
SOFT DRINK	\$5.00
BOTTLED WATER	\$5.00

### HOUSE BRANDS

*Picker's Vodka (local), Bombay London Gin,  
Bacardi Rum, Mi Campo Tequila,  
Nelson's Greenbrier Tennessee Whiskey,  
Jim Beam Bourbon, Famous Grouse Scotch*

### PREMIUM BRANDS

*Tito's Vodka, Tanqueray Gin  
Captain Morgan Original Spiced Rum  
Casamigos Blanco Tequila, Jack Daniel's No.7  
Nelson's Classic Bourbon, Dewars Scotch*

### DOMESTIC BEER

*Bud Light, Coors Light  
Michelob Ultra, Yuengling*

### CRAFT/IMPORT BEER

*VooDoo Ranger Juicy Haze IPA,  
Wiseacre Tiny Bomb Pilsner, Corona, Stella Artois*

### HOUSE RED/WHITE WINES

*Canyon Road, California  
Chardonnay, Pinot Grigio  
Cabernet Sauvignon, Merlot*

### PREMIUM RED/WHITE WINES

*Chateau Souverain, California  
Chardonnay, Pinot Grigio  
Cabernet Sauvignon, Merlot, Pinot Noir*

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# Audio Visual

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## A/V ITEMS

*Audio Visual items have limited availability. Pricing is subject to change based on group's needs and requirements.*

### **WEFRAME** **\$500.00**

*83" 4K Multitouch Screen, HDMI Cable, Powerstrip and Virtual Capabilities*

### **PROJECTOR PACKAGE** **\$450.00**

*Projector, Screen, HDMI Cable and Power Strip Available in Gibson A, B, or C*

### **LCD TV PACKAGE** **\$200.00**

*LCD TV, HDMI Cable Available in Rickenbacker & Fender*

### **WIRELESS LAVALIERE MICROPHONE** **\$175.00**

*May Require Additional Items*

### **WIRELESS HANDHELD MICROPHONE** **\$175.00**

*May Require Additional Items*

### **AUDIO MIXER** **\$200.00**

*May Require Additional Items*

### **WHITEBOARD** **\$75.00**

*with Dry Erase Markers*

### **FLIP CHART PACKAGE** **\$125.00**

*with Flip Chart Stand, Post-It Pad, & Markers*

### **SLIDE ADVANCER** **\$40.00**

### **MISC. CORDS & ADAPTERS** **\$20.00**

### **HOUSE SOUND** **\$120.00**

### **UPLIGHTS** **\$45.00**

### **PODIUM** **\$150.00**

### **POLYCOM PHONE** **\$200.00**

*Outgoing Calls Only*

### **STAGE** **\$500.00**

*8' x 12' Stage with Stairs & Skirting*

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

All events are subject to a 12% taxable service charge, 12% taxable administrative fee, 9.25% sales tax and 0.5% CBID tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu pricing is subject to change due to costs in the market. Pricing is per person unless otherwise noted.

[www.cambrianashville.com](http://www.cambrianashville.com)



# Event Guidelines

CAMBRIA NASHVILLE DOWNTOWN

## GUARANTEES

- All guest count 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 & BEVERAGE POLICIES

- CAMBRiA Nashville Downtown does not allow any food or beverages to be brought in from the outside.
- CAMBRiA Nashville Downtown, 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 alcohol must be supplied by the hotel and sold by the drink.

## MENU STANDARDS

- A minimum of 20 guests are required for all Buffet Breakfast, Lunch, and Dinner
- All Menu Breaks, Enhancements, or Stations must be ordered for minimum of 100% of the guaranteed event guest count.
- All menu items and pricing are subject to change based on seasonality, availability of product and fluctuating market price for perishable items.
- CAMBRiA Nashville Downtown 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 3 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.
- A Bartender is required for all bar services. One bartender is required per 75 guests at a cost of \$175.00. This is for 3 hours of service. Additional hours are \$50.00 per hour.
- Cash bars are held to a minimum spend of \$500.00.

## OUTDOOR FUNCTIONS

- CAMBRiA Nashville Downtown 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: 45 minutes of service
- Lunch: 60 minutes of service
- Dinner: 90 minutes of service
- Additional time of service requested by group may be denied or with added cost based on possibilities within health food guidelines.

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