

WESTIN NASHVILLE WEDDINGS



THE WESTIN NASHVILLE
807 Clark Place, Nashville TN 37203
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www.westinnashville.com

JACQUELINE BEADLE
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WEDDING RECEPTION PACKAGES

*The Westin Nashville offers many services to provide a complete wedding experience.
Our wedding reception packages include...*

TABLESCAPE AND SETUP

Floor Length Ivory Linen & Ivory Napkins
Chivari Chairs in Your Choice of Silver or Gold
Votive Candles
Dance Floor and Staging

CULINARY

White Glove Service
Champagne Toast
Four (4) Hour Open House Bar Service
Waived Butler and Bartender Fees
Complimentary Cake Cutting Service
Versatile Menu Offerings (Custom Menus Available Upon Request)
Private Menu Tasting with our Executive Chef (Four Guests Maximum)

GUEST EXPERIENCE

Discounted Guestroom Rates for Out of Town Guests
Complimentary Suite Upgrade for Bride & Groom on Wedding Night
Complimentary Overnight Valet Parking for the Bride & Groom
Complimentary Guestroom Upgrades for Parents of the Bride & Groom
Discounted Event Valet Parking at \$20 per Vehicle
Discounted Fee for Welcome Gift Deliveries to Guest Rooms
Complimentary Hospitality Room for Your Wedding Weekend



PRICES SUBJECT TO 24% TAXABLE SERVICE CHARGE | 9.50% SALES TAX | 15% LIQUOR TAX

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COCKTAIL HOUR

Please Select ONE Reception Display and THREE Hors D'Oeuvres

HORS D'OEUVRES

Please Select Three as Part of Your Package

COLD

VEGETARIAN

Traditional Bruschetta, Fresh Tomatoes, Red Onions
Yellow Tomato Shooter with Micro Cilantro
Watermelon & Feta with Basil Oil

SEAFOOD

Bourbon Cured Salmon with Pickled Onion Cream
Tuna Tartare with Chili Oil and Caper Relish
Chili Rubbed Shrimp, Peach Horseradish Chutney

MEAT & POULTRY

Grilled Asparagus Wrapped in Prosciutto
Beef Tenderloin, Horseradish Cream, Crostini
Smoked Chicken Salad, Toasted Pecans, Baguette
Southern Deviled Egg, Whole Grain Mustard and Chive

HOT

VEGETARIAN

Vegetable Spring Roll with Sweet Soy Sauce
Spinach and Feta in Phyllo
Crispy Edamame Dumplings
Fried Green Tomato with Balsamic Onion Relish

SEAFOOD

Scallops Wrapped in Bacon
Shrimp Toast with Caper Onion Relish
Mini Crab Cakes with Lime Avocado Mousse

MEAT & POULTRY

Sesame Beef with Charred Scallion and Roasted Pepper
Hot Chicken Bites with Sweet Pickles
Bacon Wrapped Dates with Marcona Almonds
Pimiento Cheese and Country Ham Mini Biscuits

RECEPTION DISPLAYS

Please Select One as Part of Your Package

IMPORTED & DOMESTIC CHEESES

Seasonal Fruit Garnish
Rustic Breads and Crackers

MEDITERRANEAN DISPLAY

Chickpea Hummus, Olive Tapenade
Baba Ghanoush, Roasted Tomato & Feta
Fresh Pita Breads and Crostini
Fire Roasted Vegetables, Artichokes
Marinated Olives, Stuffed Grape Leaves

FRESH SEASONAL VEGETABLE CRUDITÉS

Cracked Black Pepper Buttermilk Dip
Roasted Pepper Aioli

FRESH SEASONAL FRUIT & BERRIES

TASTE OF TENNESSEE

Pimiento Cheese Spread, Black Eyed Pea Hummus
Peach Jalapeño Jelly, Deviled Ham Spread
Buttermilk Biscuits, Jalapeño Cornbread
Yazoo Beer Bread



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PLATED DINNER

*Our Wedding Dinner Packages feature Two Plated Courses:
Your Choice of one Soup, Salad, or Appetizer, and one Entrée Course*

We are happy to allow your choice of bakery to provide your custom wedding cake.

STARTER COURSE

Please Select One Starter Course as Part of Your Package

SOUP

Roasted Pepper Bisque with Goat Cheese Crème Fraîche

Shrimp & Fennel Bisque with Tarragon Focaccia Crumbs

Roasted Butternut Squash Soup

Sherry Scented Mushroom Bisque

SALAD

Baby Spinach with Balsamic Vinaigrette

Orange, Red Onion, Parmesan Crisp

Bibb, Endive, and Radicchio with Port Cherry Vinaigrette

Toasted Pistachios, Shaved Beets, Goat Cheese

Mixed Baby Field Greens with Balsamic Vinaigrette

Crumbled Gorgonzola Cheese, Almond Slivers, Yellow Tomatoes

Romaine and Red Oak Leaf Greens with Port Vinaigrette

Saga Bleu Cheese, Toasted Walnuts, Sundried Cranberries

APPETIZER

Mushroom Ravioli with Frisée, Parmesan Cream, and Roasted Cherry Tomatoes

Caramelized Potato Gnocchi with Wilted Spinach, Sundried Tomato, Pecorino, and Sage Cream

Shrimp and White Cheddar Grit Cake with Pickled Green Tomato and Onion Relish

Lump Crab and Citrus Salad with Jicama and Cilantro



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PLATED DINNER

(continued)

MAIN COURSE

If Selecting More than One Entrée Option, the Higher Entrée Price will Prevail

SEAFOOD \$178++ PER GUEST

Flat Iron Seared Grouper with Fava Beans
Roasted Fingerling Potatoes and White & Green Asparagus

Roasted Salmon with Lemon White Wine Cream Sauce
Creamy Orzo Risotto and Baby Zucchini

Seared Sea Bass with Toasted Farro & Olives
Grilled Asparagus and Basil Puree

POULTRY \$175++ PER GUEST

Pecan Crusted Breast of Chicken with Bourbon Cream Sauce
Mashed Sweet Potatoes and Frizzled Leeks

Fennel Dusted Chicken Breast with Creamy Polenta
Charred Broccolini and Roasted Tomato Ragout

Chili Rubbed Chicken Breast with Red Pepper Jus
Roasted Sweet Potatoes and Braised Greens

MEAT \$185++ PER GUEST

Grilled Black Angus Tenderloin of Beef with Balsamic Reduction
Dauphinoise Potatoes and Seasonal Vegetables

Grilled Pork Tenderloin with Country Ham Jus
White Cheddar Grits and Rainbow Swiss Chard

Braised Boneless Beef Short Rib with Red Wine Reduction
Smashed Yukon Gold Potatoes and Heirloom Carrots

DUET \$195++ PER GUEST

Grilled Tenderloin of Beef and Salmon with Rosemary Béarnaise
Roasted Fingerling Potatoes and Seasonal Vegetables

Seared Tenderloin of Beef and Crab Cake
Roasted Corn, Whipped Potato, and Seasonal Vegetables

Grilled Black Angus Tenderloin of Beef and Freshwater Prawns
Shallot Whipped Potatoes and Seasonal Vegetables

Crispy Potato Wrapped Sea Bass and Grilled Chicken with Herb Jus
Polenta Cake and Ratatouille over Spinach

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WEDDING RECEPTION UPGRADE OPTIONS

Select from the following Stations to Enhance your Cocktail Hour or Perhaps Add a Late Night Snack!

SAVORY STATIONS

SOUTHERN SLIDERS

Requires Chef Attendant

Pulled Pork, Bread & Butter Pickle, Mini Onion Roll
Braised Beef Short Rib, Mini Jalapeno Cheddar Roll
Fried Green Tomato, Pimiento Cheese, Cornbread Muffin
Additional \$15++ Per Guest

SUSHI BAR

3 Pieces Per Guest

Assorted Selection of Sashimi and Maki Rolls
Additional \$24++ Per Guest

DIM SUM

Served in Bamboo Steamers

Shrimp Tempura, Duck Spring Roll, Shrimp Sui Mai
Chicken Wontons, Pan Fried Vegetarian Pot Stickers
Soy Ginger Sauce, Thai Chili Dipping Sauce
Additional \$12++ Per Guest

SOUTHERN STYLE SHRIMP & GRITS

Requires Chef Attendant

Creamy Stone Ground Grits, Spiced Atlantic Shrimp
Sharp Cheddar Cheese, Pickled Red Cabbage
Roasted Red Peppers, Country Ham Jus
Additional \$18++ Per Guest

SATAY GRIDDLE

Requires Chef Attendant

Chimichurri, Basil Pesto, Peanut Sauce
Spicy Red Pepper Sauce, Scallion Rice
Select Two: Chicken, Beef, Shrimp, Vegetable
Additional \$18++ Per Guest

SWEET STATIONS

BUILD YOUR OWN SHORTCAKE

Sweet Biscuits, Delicate Sponge Cake
Caramelized Bananas, Cinnamon Apples
Macerated Strawberries, Mixed Berry Compote
Whipped Cream, Hot Fudge, Toasted Coconut
Additional \$12++ Per Guest

CREPES & WAFFLES

Requires Chef Attendant

Warm French Crepes & Waffles Made-to-Order
Hot Fudge, Whipped Cream, Warm Butterscotch Sauce
Vanilla Ice Cream, Toasted Pecans, Strawberries
Additional \$14++ Per Guest

MILKSHAKES

Strawberry, Vanilla, Dutch Chocolate
M&Ms, Reese's Peanut Butter Cups, Oreos
Additional \$12++ Per Guest

SODA SHOPPE

Coca-Cola, Root Beer, Orange Soda, Cream Soda
Vanilla Ice Cream, Cherry Sherbet, Orange Sherbet
Additional \$12++ Per Guest

WARM BROWNIES

Freshly Baked Brownies
Assorted Ice Creams
Variety of Toppings
Additional \$10++ Per Guest

CANNOLIS

Italian Cannoli Shells
Rich Ricotta Cream or Chocolate Ricotta Cream
Mini Chocolate Chips, Mini M&Ms, Rainbow Sprinkles
Chopped Pistachios, Walnuts, and Hazelnuts
Additional \$12++ Per Guest

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SPECIALTY MEAL OPTIONS

We Proudly Offer the Following Items to Simplify Your Wedding Day

PLATED ALLERGY MEAL - FULL PACKAGE PRICE

We are happy to accommodate special meal requests for guests with dietary restrictions and allergies.

PLATED CHILDREN'S MEAL - \$15++ PER CHILD

Sliced Fresh Fruit, Freshly Squeezed Lemonade
Crispy All White Meat Chicken Fingers, Shoestring French Fries

PLATED VENDOR MEAL - 50% OFF PER PERSON PACKAGE PRICE

Vendors will receive the same plated meal from your reception.

BOXED VENDOR MEAL - \$30++ PER GUEST

Includes Sandwich, Potato Chips, Whole Fruit, Freshly Baked Cookie, and Bottled Soft Drink

Sandwich Options:

Grilled Chicken on Ciabatta with Radicchio, Whipped Brie, and Apricot Chutney

Roast Beef on Toasted Baguette with Grilled Onions, Aged Cheddar, Romaine Hearts and Horseradish Aioli

Classic Chicken Salad on a Freshly Baked Croissant with Lettuce, Walnuts, and Raisins

Homestyle Smoked Turkey Breast on Whole Grain Bread with Tomato, Havarti, Arugula, and Onion Jam

Maple Glazed Ham on Pretzel Bun with Shaved Onion, Tomato, Baby Swiss, Bibb Lettuce, and Stone Ground Mustard

Whole Grain Wrap with Spinach, Roasted Tomato, Hummus, Mushrooms, and Roasted Red Peppers



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WEDDING WEEKEND PACKAGES

Already have your reception venue booked?

The Westin Nashville would love to share in the celebration of Your Special Day.

We are happy to offer the following wedding weekend packages...

REHEARSAL DINNER

Floor Length Ivory Linen & Ivory Napkins

Chivari Chairs in Your Choice of Silver or Gold

Votive Candles

Champagne Toast

Three (3) Hour Open House Bar Service

Versatile Menu Offerings (Custom Menus Available Upon Request)

Private Menu Tasting with our Executive Chef (Four Guests Maximum)

Discounted Guestroom Rates for Out of Town Guests

Complimentary Suite Upgrade for Bride & Groom on Wedding Night

Complimentary Guestroom Upgrades for Parents of the Groom

Discounted Event Valet Parking at \$20 per Vehicle

Discounted Fee for Welcome Gift Deliveries to Guest Rooms

Complimentary Hospitality Room for Your Wedding Weekend

FAREWELL BREAKFAST

Floor Length Linen in White, Ivory, Sage, or Black

Napkins in Your Choice of Color

Versatile Menu Offerings (Custom Menus Available Upon Request)

Discounted Guestroom Rates for Out of Town Guests

Complimentary Upgrade to Suite for Bride & Groom on Wedding Night

Discounted Fee for Welcome Gift Deliveries to Guest Rooms

BRIDAL LUNCHEON

Floor Length Linen in White, Ivory, Sage, or Black

Napkins in Your Choice of Color

Versatile Menu Offerings (Custom Menus Available Upon Request)

Discounted Guestroom Rates for Out of Town Guests

Discounted Fee for Welcome Gift Deliveries to Guest Rooms



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REHEARSAL DINNER

*Our Rehearsal Dinner Packages Include Three Plated Courses:
Your Choice of one Soup or Salad, one Entrée Course, and one Dessert.*

STARTER COURSE

Please Select One Starter Course as Part of Your Package

SOUP

Roasted Pepper Bisque with Goat Cheese Crème Fraîche

Shrimp & Fennel Bisque with Tarragon Focaccia Crumbs

Roasted Butternut Squash Soup

Sherry Scented Mushroom Bisque

SALAD

Baby Spinach with Balsamic Vinaigrette

Orange, Red Onion, Parmesan Crisp

Bibb, Endive, and Radicchio with Port Cherry Vinaigrette

Toasted Pistachios, Shaved Beets, Goat Cheese

Mixed Baby Field Greens with Balsamic Vinaigrette

Crumbled Gorgonzola Cheese, Almond Slivers, Yellow Tomatoes

Romaine and Red Oak Leaf Greens with Port Vinaigrette

Saga Bleu Cheese, Toasted Walnuts, Sundried Cranberries



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REHEARSAL DINNER

(continued)

MAIN COURSE

If Selecting More than One Entrée Option, the Price of the Higher Entrée will Prevail

SEAFOOD \$130++ PER GUEST

Flat Iron Seared Grouper with Fava Beans
Roasted Fingerling Potatoes and White & Green Asparagus

Roasted Salmon with Lemon White Wine Cream Sauce
Creamy Orzo Risotto and Baby Zucchini

Seared Sea Bass with Toasted Farro & Olives
Grilled Asparagus and Basil Puree

POULTRY \$120++ PER GUEST

Pecan Crusted Breast of Chicken with Bourbon Cream Sauce
Mashed Sweet Potatoes and Frizzled Leeks

Fennel Dusted Chicken Breast with Creamy Polenta
Charred Broccolini and Roasted Tomato Ragout

Chili Rubbed Chicken Breast with Red Pepper Jus
Roasted Sweet Potatoes and Braised Greens

MEAT \$135++ PER GUEST

Grilled Black Angus Tenderloin of Beef with Balsamic Reduction
Dauphinoise Potatoes and Seasonal Vegetables

Grilled Pork Tenderloin with Country Ham Jus
White Cheddar Grits and Rainbow Swiss Chard

Braised Boneless Beef Short Rib with Red Wine Reduction
Smashed Yukon Gold Potatoes and Heirloom Carrots

DESSERT COURSE

Tennessee Cheesecake
Red Velvet Cake with Chocolate Ganache
Pecan Pie with Fresh Cream
Fudge Tart with Crushed Pretzels & Caramel Sauce
Southern Shortcake with Bourbon Macerated Berries & Vanilla Bean Cream

We are Happy to Accommodate Children's Meals and Special Dietary Restrictions Upon Request.

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REHEARSAL DINNER UPGRADE OPTIONS

Select from the following Options to Enhance your Rehearsal Dinner

BUTLER-PASSED HORS D'OEUVRES

Minimum Order of 25 Pieces Per Item

Butler Attendant Fee of \$150++ Per Event

COLD

Smoked Chicken Salad, Toasted Pecans, Baguette

\$5++ per piece

Goat Cheese Mousse Mini Tart, Port Syrup

\$6++ per piece

Southern Deviled Egg, Whole Grain Mustard, Chive

\$5++ per piece

Bourbon Cured Salmon, Pickled Onion Cream

\$7++ per piece

Chili Rubbed Shrimp, Peach Horseradish Chutney

\$6++ per piece

Tuna Tartare, Chili Oil, Caper Relish

\$7++ per piece

Watermelon & Feta with Basil Oil

\$5++ per piece

HOT

Vegetable Spring Roll with Sweet Soy Sauce

\$5++ per piece

Pimiento Cheese and Country Ham Mini Biscuits

\$6++ per piece

Shrimp Toast with Caper Onion Relish

\$6++ per piece

Bacon Wrapped Dates with Marcona Almonds

\$6++ per piece

Lemongrass Chicken Potsticker, Ginger Ponzu

\$6++ per piece

Artichoke Beignets with Boursin Cheese

\$5++ per piece

Sesame Beef, Charred Scallion, Roasted Pepper

\$6++ per piece

Mini Crabcake with Lime Avocado Mousse

\$7++ per piece

DESSERT STATIONS

Alternatives to Your Plated Dessert

BUILD YOUR OWN SHORTCAKE

Sweet Biscuits, Delicate Sponge Cake

Caramelized Bananas, Cinnamon Apples

Macerated Strawberries, Mixed Berry Compote

Whipped Cream, Hot Fudge, Toasted Coconut

Additional \$8++ Per Guest

WARM BROWNIES

Freshly Baked Brownies

Assorted Ice Creams

Variety of Toppings

Additional \$7++ Per Guest

CANNOLIS

Italian Cannoli Shells

Rich Ricotta Cream or Chocolate Ricotta Cream

Mini Chocolate Chips, Mini M&Ms, Rainbow Sprinkles

Chopped Pistachios, Walnuts, and Hazelnuts

Additional \$9++ Per Guest



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COCKTAIL & BAR OPTIONS

We are pleased to offer the following Bar Options for Your Wedding Day.

All Bars Include: Domestic & Imported Beers, House Red & White Wines, and Assorted Soft Drinks & Mineral Waters

CALL BRANDS

Tito's Vodka, Beefeater Gin, Bacardi Rum Light, Mt. Gay Rum Dark, Jose Cuervo Tequila
Dewar's Scotch, Buffalo Trace Bourbon, Jack Daniels Whisky

Included in Package Price

PREMIUM BRANDS

Ketel One Vodka, Bombay Sapphire Gin, 10 Cane Rum Light, 1800 Reposado Tequila
Chivas Regal Scotch, Woodford Reserve Bourbon

Additional \$20+++ Per Guest

WESTIN CLASSICS

Mimosa, Peach Bellini, Kir Royale, Champagne Cider

Additional \$12+++ Per Guest

MARTINI CLASSICS

Classic Dirty, Cosmopolitan, Sour Apple, Lemon Drop

Additional \$12+++ Per Guest

MARGARITA CLASSICS

On the Rocks: Traditional, Pomegranate, Strawberry, Mango

Additional \$12+++ Per Guest

Frozen Machines \$200++ each

RUM CLASSICS

Mai Tai, Rum Runner, Rum Punch and Mojito

Additional \$12+++ Per Guest



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FAREWELL BREAKFAST

All Farewell Breakfasts Include Assorted Chilled Juices, Freshly Brewed Starbucks Coffee, and Assorted Tazo Teas.

GRAB & GO BREAKFAST \$30++ PER GUEST

Prepackaged Options for Guests-on-the-Go

Seasonal Fruit Salad

Greek Yogurt, Granola, and Fresh Berry Parfaits

Assorted Danish and Muffins

Scrambled Egg, Applewood Bacon, and Cheddar Cheese on English Muffin

NASHVILLE CONTINENTAL \$32++ PER GUEST

Seasonal Fresh Fruit & Berries

Bakery Basket with Buttermilk Biscuits, Danish, Croissants, Muffins, and Bagels

Assorted Jams, Butter, and Cream Cheese

Assorted Breakfast Cereals with Whole, 2%, and Skim Milk

Greek Yogurt, Granola, Dried Fruits, Local Honey

Assortment of Nuts

LIVE WELL BREAKFAST \$34++ PER GUEST

Steel Cut Oatmeal, Brown Sugar, Walnut & Apple Chutney

Greek Yogurt Bar with Dried Fruits, Dark Chocolate Shavings, Granola, and Fresh Berries

Whole Grain Pancakes with Warm Maple Syrup

Egg White Scramble with Tomato & Spinach

Breakfast Potato Hash

LOCAL BISCUIT BAR \$34++ PER GUEST

Garlic Cheddar Biscuits, Buttermilk Biscuits, Sweet Potato Biscuits

Seasonal Fruit Jams & Preserves, Creamery Butter, Local Honey

Benton's Bacon and Country Ham

Black Pepper Sausage Gravy

Farm Fresh Scrambled Eggs

THE SOUTHERNER \$36++ PER GUEST

Southern Fried Chicken & Waffles

Nashville Hot Chicken & Buttermilk Biscuits

Seasonal Fruit Jams & Preserves, Creamery Honey, Local Honey

House Made Pickles, White Cheddar Stone Ground Grits

Farm Fresh Scrambled Eggs



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FAREWELL BREAKFAST UPGRADE OPTIONS

Select from the following Options to Enhance your Farewell Breakfast

MADE-TO-ORDER OMELETS

Requires Chef Attendant

Chef's Assortment of Vegetables, Meats, and Cheeses

Additional \$14++ Per Guest

CREATE-YOUR-OWN BREAKFAST SANDWICH

Requires Chef Attendant

Scrambled Eggs or Egg Whites Made-to-Order

Buttermilk Biscuits, Croissants, and English Muffins

Applewood Bacon, Pork Sausage, and Ham

Sliced Cheddar and Swiss Cheeses

Additional \$14++ Per Guest

MADE-TO-ORDER WAFFLES

Requires Chef Attendant

Berry Compote, Apple Walnut Chutney, Dark Chocolate Shavings

Warm Maple Syrup, Creamery Butter, Fresh Whipped Cream

Additional \$12++ Per Guest

A LA CARTE OPTIONS

Hard Boiled Eggs with Sea Salt & Hot Sauces *\$30++ per dozen*

Smoked Salmon with Bagels & Chive Cream Cheese *\$12++ per guest*

Assorted Breakfast Pastries *\$42++ per dozen*

Farm Fresh Scrambled Eggs *\$6++ per guest*

Pork Sausage Links & Applewood Bacon *\$8++ per guest*

Nashville Hot Chicken & Biscuits *\$10++ per guest*

Breakfast Potato Hash *\$6++ per guest*

Vitamin Water *\$6++ each*

Bottled Water *\$5++ each*

Assorted Soft Drinks *\$5++ each*

Freshly Brewed Starbucks Coffee *\$82++ per gallon*

BLOODY MARY & MIMOSA BAR

Requires Bartender

Available After 10:00 AM on Sundays

Pizzolato Prosecco

Orange, Grapefruit, Cranberry, Peach, and Pomegranate Juices

Sliced Oranges, Assorted Fresh Berries

Tito's Vodka

Zing Zang Bloody Mary Mix, Hot Sauce, Celery Salt

Celery, Carrots, Red Bell Peppers, Cherry Tomatoes, Olives, Pickled Beans

Lemon & Lime Wedges

Additional \$18++ Per Guest

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BRIDAL LUNCHEON

All Plated Luncheons Include Unsweetened Iced Tea, Freshly Brewed Starbucks Coffee, Warm Rolls, and Dessert

TWO COURSE LUNCHEON

Select One Entrée and One Dessert

MAIN COURSE

STEAK HOUSE SALAD \$36++ PER GUEST

Chilled Flat Iron Steak, Balsamic Herb Vinaigrette
Chopped Romaine, Tomato, Red Onion, Crumbled Bleu Cheese

MEDITERRANEAN TUNA SALAD \$38++ PER GUEST

Rare Sliced Tuna, Oregano Lemon Vinaigrette
Mixed Lettuces, Tomato Wedges, Cucumber, Greek Olives, Red Onion

SPINACH & WATERCRESS SALAD \$39++ PER GUEST

Pistachios, Red Grapes, Shaved Fennel, Herb Vinaigrette
Select One: Grilled Chicken Breast or Seared Salmon

ARTISAN GREENS SALAD \$39++ PER GUEST

Dried Cranberries, Toasted Sunflower Seeds, Pickled Onion, White Balsamic Vinaigrette
Select One: Grilled Chicken Breast or Seared Salmon

GRILLED VEGGIE WRAP \$32++ PER GUEST

Marinated Seasonal Vegetables, Baby Spinach, Fresh Goat Cheese
Whole Wheat Wrap
Southern Potato Salad, Seasonal Fruit Salad

SMOKED TURKEY & BRIE \$34++ PER GUEST

Green Tomato Relish, Petite Greens, Toasted Ciabatta
May Be Served Cold or Warm
Southern Potato Salad, Seasonal Fruit Salad

DESSERT COURSE

Tennessee Cheesecake

Red Velvet Cake with Chocolate Ganache

Pecan Pie with Fresh Cream

Fudge Tart with Crushed Pretzels and Caramel Sauce

Southern Shortcake with Bourbon Macerated Berries and Vanilla Bean Cream



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BRIDAL LUNCHEON

(continued)

THREE COURSE LUNCHEON

Select One Soup or Salad, One Entrée, and One Dessert

STARTER COURSE

Roasted Tomato Soup with Goat Cheese Crouton

Shrimp & Red Pepper Bisque with Fennel

Baby Romaine Salad with Chipotle Caesar Dressing
Garlic Croutons, Roasted Peppers, Parmesan

Wedge Salad with Baby Iceberg and Buttermilk Dressing
Roasted Tomato, Red Onion, Applewood Bacon

MAIN COURSE

CHILI RUBBED CHICKEN BREAST \$46++ PER GUEST
Chorizo Potato Hash, Jicama Slaw, Charred Tomato Ragout

MUSTARD ROASTED SALMON \$47++ PER GUEST
Fingerling Potatoes, Confit Shallots & Green Beans, Dill Cream

BBQ RUBBED FLAT IRON STEAK \$50++ PER GUEST
White Cheddar Grits, Braised Swiss Chard, Red Eye Gravy

LEMON GARLIC CHICKEN BREAST \$46++ PER GUEST
Oregano Quinoa, Charred Broccolini, Roasted Peppers

PROSCIUTTO WRAPPED COD \$48++ PER GUEST
White Beans, Sautéed Kale, Basil Lemon Pesto

6OZ FILET OF BEEF \$58++ PER GUEST
Olive Oil Smashed Potatoes, Roasted Mushroom & Leeks, Garlic Demi

DESSERT COURSE

Tennessee Cheesecake

Red Velvet Cake with Chocolate Ganache

Pecan Pie with Fresh Cream

Fudge Tart with Crushed Pretzels and Caramel Sauce

Southern Shortcake with Bourbon Macerated Berries and Vanilla Bean Cream



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LET US HELP YOU...

VENDORS

Having trouble finding the right florist, band, or wedding coordinator?
Please ask your Westin Nashville Wedding Manager for a list of local talent to help make your dream day special.

LIGHTING

Custom LED up lighting, Gobos, and more are available through our Audio/Visual Partner, PSAV.
Please contact your Wedding Manager for pricing and options.

ENTERTAINMENT

Need help finding the perfect Nashville entertainer to WOW your friends and family? We can help!
Please contact your Wedding Manager for pricing and options.

LINENS

Looking for something special? We are happy to offer specialty linen options in a variety of fabrics and colors.
Please contact your Wedding Manager for pricing and options.

DÉCOR

Interested in custom seating, bars, drapery or other personal touches? We can help make your dream a reality.
Please contact your Wedding Manager for pricing and options.

SPA

We would love to book your wedding day beauty appointments in our Rhapsody Spa!
Please contact your Wedding Manager for pricing and options.

WORKOUT

Pre-wedding jitters? Work them out in our spacious Westin Workout facility and pool!
Please contact your Wedding Manager for more information.



PRICES SUBJECT TO 24% TAXABLE SERVICE CHARGE | 9.50% SALES TAX | 15% LIQUOR TAX

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