

HOTEL *HN* NASHVILLE

2015

Banquet and Catering Menus

(Prices subject to change- guaranteed 90 days in advance)

An Off-site catering fee of \$150 will be added to all events catered at a venue other than Hotel Nashville.

Hotel Nashville offers Full-Service catering off-site at your venue or at Hotel Nashville. Our Grand Outdoor Gazebo is the perfect location for weddings, reunions, and other events for up to 75 people. Indoor space for up to 40 people.

A wide array of food and beverage choices is available based on your preference and budget. Menus are customized to your desires, ranging from a sit-down or buffet dinner, a hors d'oeuvres buffet or an informal cookout. These menus are just some suggestions. We will gladly prepare a menu just for you.

Hotel Nashville also offers Full Bar catering, including liquor, beer and wine off-site at your venue or at Hotel Nashville.

For more information contact:

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HOTEL LEONASHVILLE

Catered Bar Charges

Host Bar Charges

Liquor - House Brands	\$60.00 per liter bottle
Premium Brands	\$65.00 per liter bottle
**Charged by the 1/4 of a bottle	
** Minimum Charge-once the bottle is opened - 1/4 of a bottle	
Wine - House Wines	\$15.00 per 750-ml bottle
** Additional wine list available upon request	
Beer – Domestic	\$3.00 per bottle
Imported	\$3.50 per bottle

Signature Cocktails- Create a signature Cocktail for your event- price varies depending on liquors used

House Brand Liquors

Whiskey, Gin, Rum, Vodka, and Most Schnapps- ie... Peach and Amaretto

Premium Brand Liquors

Jack Daniels, Absolut Vodka, J & B Scotch, Tanqueray Gin, Bacardi Rum, Other Brands Available

House Wines

White Zinfandel, Chardonnay, Cabernet, Merlot, Moscato and Pinot Grigio

Beer Most Beer is available- Just let us know your desire

* Add 8% tax and 18% gratuity to the above prices

* **Off-Site Catering Fee:** \$150

* **Bartender Fees:** \$50 minimum Bartender Fee, which includes set-up and one hour of service time. Each additional hour is \$20 per hour bartender fee. Bartender fee beyond the minimum will be waived if beverage revenue exceeds \$125 per hour open.

* The Bottle prices include all mixes, garnish, cups, ice etc.....

Cash Bar Charges

Liquor - House Brands	\$4.00 per drink
Premium Brands	\$5.00 per drink
Wine - House Brands	\$4.00 per drink
** Additional wines available upon request	
Beer - Bud, Bud Lite, Miller Lite	\$3.00 per bottle
Imported	\$3.50 per bottle

** Add \$20.00 per hour bartender charge if sales are less than \$125.00 per hour open

HOTEL *Le* NASHVILLE

Breaks and Breakfast

Beverages

Brewed Coffee \$18.00 per Pump Pot
Regular and Decaf – includes Hot Tea

Iced Tea \$6.00 1/2 gal.
Lemonade \$6.00 1/2 gal.
Soft Drinks \$1.25 12oz. can
Bottled Water \$1.00 ea.

Snacks

Homebaked Cookies \$13.00 doz.
Assorted varieties
Granola Bars \$1.00 ea.
Mixed Nuts \$10.00 lb.
Brownies \$12.00 doz.

Continental Breakfast - \$6.00

Regular and Decaf Coffee, Hot Tea, Orange Juice,
Fresh Sliced Fruit Tray and Homebaked Cinnamon Rolls and Fruit Bread

Hot Breakfast \$ 9.00 per person (minimum 15 persons)

Breakfast Casserole
Homebaked Cinnamon Rolls and Fresh Sliced Fruit Tray
Juice and Coffee

Breakfast Buffet \$11.00 per person (minimum 20 persons)

Homebaked Biscuits and Sausage Gravy, Scrambled Eggs, Breakfast Potatoes, Bacon,
Homebaked Cinnamon Rolls, Fresh Sliced Fruit Tray, Juice and Coffee

**** *Add 8% tax and 18% gratuity to all Food and Beverage Prices.* ****

HOTEL *Le* NASHVILLE

Lunch Buffets - \$12.00 per person (minimum 15 persons)

#1

Homemade Soup
Sliced Ham and Turkey and Homemade Chicken Salad
Sliced Cheeses, Sliced Tomatoes and Lettuce and Condiments
Assorted Breads and Assorted Cracker Basket
Pasta Salad and Fresh Vegetable Tray
Chips
Dessert Choice
Iced Tea and Lemonade

#2

Baked Lasagna (meat and vegetarian)
Tossed Salad with Dressings
Garlic Bread
Dessert Choice
Iced Tea and Lemonade

#3

Hamburgers and Hot Dogs
Buns and Condiments
Baked Beans
Potato Salad and Cole Slaw
Fresh Vegetable Tray
Dessert Choice
Iced Tea and Lemonade

Dessert Choices: Brownies, assorted cookies, fresh fruit tray, chocolate cake, carrot cake, fruit cobbler, cheesecake, Seasonal Dessert

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HOTEL *Le* NASHVILLE

Plate Lunches- \$12.00 per person- entire group must have the same

#1

Chicken Pot Pie
Tossed Salad
Dessert Choice
Iced Tea, Lemonade and Coffee

#2

Baked Lasagna w/ Garlic Bread
Tossed Salad
Dessert Choice
Iced Tea, Lemonade and Coffee

#3

Chicken Cordon Bleu with steamed vegetables
Tossed Salad
Homebaked Bread
Dessert Choice
Iced Tea, Lemonade and Coffee

Grab-n-Go Lunch- \$11.00 per person

This lunch is a great casual lunch for your guests to take with them as they leave the meeting or for the quick lunch- Just Grab-n-Go.

Choose two of the following Sandwiches for your group to choose from:

Ham and Swiss on a Croissant
Turkey and American on a Croissant
Gourmet Chicken Salad on a Croissant

Includes:

Apple
Bag of Chips
Grab-n-Go Condiments
Homebaked Cookies
A canned Soft Drink

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Dinner Buffets-20 person minimum

2 Entrée Buffet \$16.00

3 Entrée Buffet \$18.00

Choose two or three of the following:

Chicken Breast Maryland
(boneless chicken breast with water chestnut sauce)
Chicken Cordon Bleu
Chicken Parmesan
Barbecued Chicken
Pot Roast
Prime Rib (add \$3.00 per person) - Carved to order
Baked Alaskan Whitefish
Broiled Salmon
Roast Pork Tenderloin with Apple Dressing
Baked Ham

Buffet includes:

Fresh Vegetable Tray
Tossed Salad with dressings
One other salad -Chef's choice
Oven Roasted Potatoes or AuGratin Potatoes
Green Vegetable - Chef's choice
Two Dessert Choices
Fresh Baked Bread
Iced Tea, Lemonade and Coffee

Dessert Choices: Brownies, assorted cookies, fresh fruit tray, chocolate cake, carrot cake, fruit cobbler, cheesecake, Seasonal Dessert

~ Theme Party Buffets also available ~

Mexican - Italian – Country - Hawaiian

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HOTEL *H* NASHVILLE

Cookouts

Steak and Fish

12 oz. Ribeye	\$25 per person
Grilled Yellow Fin Tuna	\$20 per person

Includes:

Tossed Salad
Baked Potato and Fresh Vegetable
Fresh Baked Bread
Dessert Choice
Iced Tea and Lemonade

Casual Cookout \$13.50 per person-15 person minimum

Hamburgers, Brats and Boneless Chicken Breast
Buns and Condiments
Baked Beans
Potato Salad and Cole Slaw
Fresh Vegetable Tray
Fresh Fruit Tray and Brownies
Iced Tea and Lemonade

Country Cookout \$18.00 per person-15 person minimum

Grilled Pork Chops, Barbequed Chicken Breast and Grilled Yellow Fin Tuna
Fresh Whole Green Beans
Potato Salad and Cole Slaw
Fresh Vegetable Tray
Homebaked Bread
Two Dessert Choices
Iced Tea and Lemonade

Dessert Choices: Brownies, assorted cookies, fresh fruit tray, chocolate cake, carrot cake, fruit cobbler, cheesecake, Seasonal Dessert

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Hors d' Oeuvres

**\$1.75 per item per person- 3 item minimum
(Shrimp extra)**

(Example- 2 cold, 2 dips, 2 hot, 1 dessert = 7 items = \$12.25 per person)

Cold Selections

Fresh Vegetable Display
Fresh Fruit Display
Assorted Cheeses with crackers
Cheeseball with crackers
Ham and Cream Cheese Roll ups
Finger Sandwiches with assorted fillings
Iced Shrimp - *Market Price*

Dips

Shrimp Dip with Chips
Spinach Dip with Chips
French Onion Dip with Chips
Nacho Cheese Dip with Tostados
Mexican Layered Bean Dip with Tostados

Hot Selections

Crabmeat Dip with Tostados
Spinach Artichoke Dip with Tostados
Swedish Meatballs
Barbequed Meatballs
Mini Chicken Cordon Bleu
Eggrolls with sauces

Dessert Choices

Brownies, assorted cookies, chocolate cake, carrot cake,
fruit cobbler, cheesecake, Seasonal Dessert

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