



CAMBRIA[®]

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Wedding Packages



CAMBRIA NASHVILLE DOWNTOWN HOTEL
118 8th Ave S. Nashville, TN 37203
615.515.8500

J Will Always Love You

Plated Dinner Package | Starting at 60 Per Person

This package includes the following:

Butler Passed Hors D' Oeuvres
Plated Meal
Coffee Station to Compliment Wedding Cake
Dance floor
Choice of Linens and Napkins
Banquet Chairs

Complimentary Valet Parking for Wedding Guests
Complimentary Room for Celebrating Couple on the Night
of the Wedding
Private Menu Tasting for Two
Discounted Hotel Rate for Wedding Guests

HORS D'OEUVRES

Select Four

Chilled

Seasonal Bruschetta
Caprese Skewers
Local Goat Cheese and Kumquat
Poached Fig and Strawberry with Brie
Asparagus Tips
Crudit  Shooter

Hot

Mini Cheese Quesadilla
Cheese Stuffed Mushrooms
Hot Chicken & Biscuit
BBQ Chicken Satay
Jalape o Pimento Poppers
Mini Meatballs
Crispy Grit Cake

Premium Hors d'oeuvre

*Additional \$3 per person

Shrimp Cocktail
Deviled eggs
Jumbo Snow Crab Shooter
Prosciutto Melon
BBQ Chicken Tostada
Mini Lump Crab Cakes
Cornbread Battered Shrimp

SALAD OR SOUP

Select One

Caesar Salad

Romaine Spears, White Anchovy, House Made Crouton with Roasted Garlic Caesar Dressing

Baby Spinach Salad

With Crisp Apple with Cheddar, Candie Walnuts and Sherry Vinaigrette

Strawberry Salad

Strawberry, Field Greens, Pecans, Goat Cheese with a Strawberry Honey Vinaigrette

Tomato Basil Soup

Broccoli & Cheese Soup

Potato Soup

Seasonal Soup

ENTRÉES

Select Up to Three Options based on guest count

All entrées accompanied with Chef's selection of starch & vegetables. If multiple options are selected the package price will be based on the highest priced plate.

Vegetable Penne | 60

Roasted Seasonal Vegetables, Olive Oil, Sundried Tomatoes

Chicken Fried Chicken | 60

Sour Cream Mashed Potatoes, Green Beans with Country Ham White Gravy

Half -Herb Chicken Breast | 65

Yukon Gold Smashed Potatoes, Roasted Asparagus and Balsamic Mushroom Sauce

Pan Seared Blackened Grouper | 70

Roasted Asparagus and Roasted Red Potato's

Stuffed Chicken Breast | 70

Prosciutto and Gruyere Stuffed, Roasted Fingerlings with Spinach and Sun Dried Tomatoes, Sage Demi-Glaze

Pan Seared Salmon | 75

Mustard Bourbon Glaze with Vegetable Medley and Kale, Black Eyed Pea Puree

Braised Beef Short Ribs | 85

Sweet Potato Puree, Roasted Mushrooms and Madeira Cream

Half Roasted Chicken and Blackened Shrimp | 85

Yukon Gold Smashed Potatoes, Vegetable Medley and Ranchero Sauce

New York Steak Au Poivre | 85

Smashed Yukon Gold Potatoes, Broccoli and a Cognac Green Peppercorn Demi

Beef Tenderloin | 90

Yukon Gold Smashed Potatoes, French Fried Onions, Broccoli and Baby Carrots

Bone In Rib Eye | 90

Wilted Spinach and Carrots in our House Made Compounded Butter

Tenderloin of Beef Topped with Jumbo Lump Crab Cake | 95

Herb Gratin Potatoes and Sautéed Buttered Vegetables with Hollandaise Sauce

Children's Entrée (Ages 12 & Under)

Chicken Fingers | 18

Accompanied with French Fries, Fruit Cup OR Apple Sauce

7" Individual Pizza with One Topping | 18

Accompanied with Fruit Cup or Apple Sauce

Making Memories of Us

Wedding Reception Dinner Package | Starting at 50 Per Person

This package includes the following:

Butler Passed Hors D' Oeuvres	Banquet Chairs
Reception Station Dinner	Complimentary Valet Parking for Wedding Guests
Coffee Station to Compliment Wedding Cake	Complimentary Room for Celebrating Couple on the Night of the Wedding
Dance Floor	Private Menu Tasting for Two
Choice of Linens and Napkins	Discounted Hotel Rate for Wedding Guests

HORS D'OEUVRES

Select Four

Chilled

Seasonal Bruschetta
Caprese Skewers
Local Goat Cheese and Kumquat
Poached Fig and Strawberry with Brie
Asparagus Tips
Crudit  Shooter

Hot

Mini Cheese Quesadilla
Cheese Stuffed Mushrooms
Hot Chicken & Biscuit
BBQ Chicken Satay
Jalape o Pimento Poppers
Mini Meatballs
Crispy Grit Cake

Premium Hors d'oeuvre

*Additional \$3 per person

Shrimp Cocktail
Deviled eggs
Jumbo Snow Crab Shooter
Prosciutto Melon
BBQ Chicken Tostada
Mini Lump Crab Cakes
Cornbread Battered Shrimp

DISPAY STATIONS

Select Two

NACHO BAR

Seasoned Ground Beef with Chili con Queso, Sour Cream, Picante Sauce, Diced Tomatoes, Guacamole, Borracho Beans, Ripe Olives, Jalapenos and Crisp Tortilla Chips.
Fajita Chicken add \$3 per person
Fajita Beef add \$4 per person
Combination add \$5 per person

CRUDITE DISPLAY

Fresh Selection of Assorted Vegetables Served with Choice of Dip: Ranch, Bleu Cheese, OR Hummus

CHEESE DISPLAY

Assorted Domestic and Local Cheeses with Grapes and Assorted Crackers & Crostini

ANTIPASTI DISPLAY | Additional \$3 per person

Display of Marinated Vegetables, Marinated Artichokes, Mushrooms, Olives, Roasted Red Pepper, Hearts of Palm, Baby Mozzarella, Gorgonzola, Provolone, Prosciutto, Salami, Served with Crisp Garlic Crostini

SPECIALTY ACTION STATION

Select One

FAJITA BAR

Grilled Tender Strips of Beef OR Chicken with Southwestern Trail Spices, Flour Tortillas, Pico de Gallo, Guacamole, Sour Cream, Shredded Longhorn Cheddar Cheese and Sliced Jalapeños

MASHED POTATO STATION

Yukon Gold Mashed Potatoes with choices of Sour Cream, Cheddar Cheese, Chives, Bacon Bits Mashed Sweet Potatoes with choices of Maple Syrup, Glazed Pecans, Cinnamon Butter

PASTA STATION

Penne Pasta with choice of Marinara or Alfredo Sauces with Braised Chicken, Grilled Shrimp, Seasonal Vegetables, Herbs and Cheeses

MACARONI & CHEESE STATION | Additional \$4 per person

Classic Macaroni with Cheese Sauce and Choice of Toppings: Bacon Crumbles, Cheddar Cheese, Sautéed Onions, Sweet Peas, and Diced Tomatoes

SHRIMP AND GRIT STATION | Additional \$8 per person

Shrimp, peppers, onions and shrimp sauce served with creamy gouda grits

OYSTER AND SEAFOOD BAR | Additional \$12 per person

Oysters on the half shell, crab legs, boiled shrimp, steamed clams and muscles

Action Stations incur a \$85 Attendant Fee

Wedding Enhancements

SWEET TABLE

Select 4 Pastries | \$10 per person | 75 person minimum

Mini Cheesecake Squares
Banana Pudding Shots
Petite Chocolate Mousse Cups with Fresh Raspberry
Cream Puffs
Lemon Squares
Mini Pecan Cups
Assorted Fruit Tarts
Petite Tiramisu Squares

Additional Items

Assorted Cookies | \$36 per dozen
Fudge Brownies | \$42 per dozen
Lemon Bars | \$40 per dozen

LATE NIGHT SNACK

Choice of two selections | \$14 per person | 75 person minimum

CAMBRiA Sliders
Buffalo Hot Wings
Pizza Station
Mini Corn Dogs with French Fries
Nacho Station
Hot Chicken and Biscuit

VENDOR MEALS

Choice of Sandwich with Potato Chips
\$30 per person

BEVERAGES

FOUR HOUR SILVER PACKAGE OPEN BAR | \$40 per person

- Tito's Vodka
- Hayman's Old Tom Gin
- Cruzan Aged Light Rum
- Exotico Blanco Tequila
- Redemption Rye Whiskey
- Benchmark No. 8 Bourbon
- Teachers Single Malt Scotch

FOUR HOUR GOLD PACKAGE OPEN BAR | \$45 per person

- Ketel One Vodka
- Bombay Sapphire Gin
- Captain Morgan Original Spiced Rum
- Siete Leguas Reposado Tequila
- Jack Daniels No. 7 Whiskey
- Buffalo Trace Bourbon
- Johnnie Walker Black Label Scotch

FOUR HOUR PLATNUM PACKAGE OPEN BAR | \$50 per person

- Grey Goose Vodka
- Hendrick's Gin
- Pritchard Fine Rum
- Parton Silver Tequila
- Gentlemen Jack Whiskey
- Makers Mark Bourbon
- Macallan Scotch

SILVER /GOLD PACKAGE RED/WHITE WINES (*select 4 wines*)

- Casa Mateo
- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Carmenere

PLATNUM PACKAGE RED/WHITE WINE (*select 4 wines*)

- CK Mondavi
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Moscato
- White Zinfandel

BEER

Miller Light
Coors Light
Bud Light
Yuengling

Selection of Local Craft Beers
Selection of Import Beers

J Do Brunch

Brunch Package | 35 Per Person

Fresh Orange, Cranberry, and Apple Juice
Yogurt Parfait with Seasonal Berries and Granola
Farm Fresh Scrambled Eggs with Chives
Buttermilk Biscuits and Country Sausage Gravy
Applewood Smoked Bacon
Breakfast Potatoes
Variety of Fresh Baked Pastries and Breakfast Breads
Coffee, Decaf and Tea Selection

ADDITIONAL OPTIONS

10 Per Item/Per Person

Nashville Beignet
Biscuits & Jam
Eggs Benedict
Assorted Breakfast Sandwiches
Omelet Chef Station (additional \$125 attendant fee)

SWEETS

18 Per Person

Assorted Pastries
Cinnamon Sugar Donut Holes and Cake Donuts with White Chocolate Frosting
Belgian Waffles or Buttermilk Pancakes with Maple Syrup
Fruit Kebab with Citrus Greek Yogurt Dipping Sauce

BUILD A MIMOSA BAR

25 Per Person | Two Hour Limit

Prosecco
Assortment of Juices: Orange, Cranberry, Pineapple, or Peach
Garnishes: Strawberries, Blueberries, Raspberries, and Mint

BUILD A BLOODY MARY BAR

25 Per Person | Two Hour Limit

Vodka or Tequila
Chef's 'Morning Elixir' Bloody Mary Mix
Accoutrements: Celery Salt, Pickles, Celery, Cherry Tomatoes
Hot Sauces, Olives, Lemon & Lime Wedges
Pickled Vegetables

FAQ

Q: When ordering hors d' oeuvres. how many pieces would need to be served per person?

A: Below is a guide for serving hors d' oeuvres.

- 30-60 minute reception: 2-4 pieces per person
- 1-2 hour reception: 5-6 pieces per person
- 2-4 hour reception: 8-10 pieces per person
- 4+ hour reception (dinner replacement): 12-15 pieces per person

Q: What event spaces do you have available to rent?

A: We have several options and love being creative! Our main Ryman Ballroom is 2800 square feet which can also be broken out into three small spaces. The ballroom has one full wall of windows and Ryman C has a wall of window doors that goes out to the patio and pool area. We also have a smaller space of 685 square feet, Belmont can accommodate many floor plans. True Bar and Music Room is a unique and fun space.

Q: Does your hotel provide Wi-Fi??

A: We offer complementary Wi-Fi throughout the hotel with internet speeds of 500 Mbps Up and 500 Mbps Down.

Q: Do you have an on-site fitness center?

A: We have a complimentary fitness center which is open 24 hours a day. Our fitness center is equipped with the latest equipment including: free weights. cars machines. and yoga mats.

Q: Do you offer shuttle services to and from the airport?

A: The hotel does not provide shuttle services to or from the airport: however, we can assist in referring you to a shuttle, limo or taxi service.

Q: Do you have on-site parking, if so. what is the cost?

A: The hotel offers valet parking with in and out privileges for \$35 per night. We can also refer you to nearby parking garages.

Q: Who can I e-mail to request a copy of my bill from my recent stay?

A: Please call (615) 515-5800 and ask for either the Front Desk or Accounting and they can assist. If you booked through the Sales Department, please reach out to the Sales Manager you worked with.

Q. What is your deposit and cancellation policy?

A. Upon receipt of a signed contract. a deposit of the amount of 50% of the F&B minimum will be due. All deposits are nonrefundable. A detailed explanation of our cancellation policy is located within the contract.

Q. What other fees are associated with event?

A. There is a 23% service charge on the entire event plus 9.5% sales tax.

For any other questions or concerns, please contact the Sales Department at (615) 515-5800.