
weddings at
THE HILTON NASHVILLE
2019 WEDDING MENUS & PACKAGES



Congratulations to you on this exciting time and thank you for considering the Hilton Nashville Downtown as the venue for your upcoming wedding celebration.

Located in the heart of downtown Nashville, this magnificent hotel has become one of Nashville's premier wedding destinations. Our prime location provides guests with easy access to Nashville's famous entertainment venues and restaurants, all within walking distance.

We are proud to offer 17,800 sq. ft. of contemporary, elegant space providing flexibility for receptions, dinners, dancing and entertainment. With full-service event planning professionals, a talented culinary team, and dedicated service staff, we offer the best in location and luxury for your special day!

In addition, we offer the following amenities:

- (330) elegantly renovated two-room Guest Suites with custom furnishings and artwork
- Hilton Serenity Bed & Bath Collection featuring Crabtree + Evelyn bath amenities
- Completely transformed grand atrium lobby providing a lively social environment
- Sophisticated Executive Lounge
- Enhanced ballroom and meeting space featuring crystal fixtures, rich wall coverings, and statement mirror accents that seats up to (440) comfortably with a dance floor
- Fitness Center with cardio machines, free-weights, & tread-mills
- Four Restaurants including: Trattoria Il Mulino, The Palm, Symphony Lounge, & Market Street
- Valet Parking
- Open design, 24-hour complimentary Business Center
- Gift Shop
- Outdoor seating and coffee bar

All Wedding Packages Include

- Guest suite for the Bride & Groom the night of the wedding with complimentary champagne and chocolate covered strawberries
- Guestroom block at preferred rate for out-of-town guests
- Complimentary menu tasting for four (4) prior to your wedding
- Welcome gift bags provided by you, handed to guests at check in
- House stage and dance floor
- Bartender fees, (1) bartender for every (100) guests
- Floor-length house table linens and napkins
- Mirrored tiles and votive candles for each table
- Wedding cake cutting and service
- Table numbers and table stanchions
- Set up and clean up

Menus can be customized to fit the individual needs of your wedding. Please consult with your wedding/catering manager for details.

Should you select the Hilton Nashville Downtown for your special event, we are also happy to reserve a block of rooms for your out-of-town guests. Rates and availability depend on the dates selected.

This is an exciting time in your life and we are honored for the opportunity to be a part of your special day. We are confident that you and your guests will have a truly memorable experience with us.

all event menus subject to 25% service fee | 9.25% sales tax

2019 HILTON NASHVILLE DOWNTOWN
Wedding Menus



COCKTAIL RECEPTION | TRAY PASSED HORS D'OEUVRES

CHILLED

BRUSCHETTA TRIO tuscan, parisian tapenade, tennessee bacon

FIG AND BLUE CHEESE FLATBREAD

ASPARAGUS SPEARS W/ PROSCIUTTO

SHRIMP WATERMELON SKEWER

CUCUMBER CUPS W/ SALMON MOUSSE

MINI BLT mini toast, benton's bacon, bibb lettuce, baby heirloom tomato

BEEF TENDERLOIN CANAPES seared tenderloin, smoked onion jam, herb boursin cheese, peppadew coulis

AHI TUNA WONTON CRISP salmon roe and wasabi

COCKTAIL RECEPTION | TRAY PASSED HORS D'OEUVRES

HOT

BAKED BRIE CHEESE brandied peach puff pastry

SMOKED BEEF BRISKET SLIDER

NASHVILLE HOT CHICKEN BITES

CRISP COCONUT SHRIMP mango chutney

JUMBO LUMP CRAB CAKES

VEGETABLE SPRING ROLL plum sauce

VEGGIE SAMOSA raita

ARANCINE truffle pecorino



2019 HILTON NASHVILLE DOWNTOWN
Wedding Menus

COCKTAIL RECEPTION | DISPLAYED HORS D' OEUVRES

the CHEESE BOARD

international and domestic cheeses
french baguette, water crackers, and lavosh
local spreads and accompaniments

the MEDITERRANEAN

grilled artichoke, roasted peppers, mediterranean olives,
fire roasted tomatoes, cippolinis, grilled zucchini,
marcona almondslemon - garlic, edamame, hummus
french baguette, water crackers, and lavosh

the CHARCUTERIE

charcuterie and cheese display
soppressata, coppa, prosciutto
iberico manchego, von kasse gouda, brie
french baguette, water crackers, and lavosh
fresh fruit garnish
local spreads and accompaniments

the CRUDITES

raw sliced garden vegetables
house cured pickles, peppers, and mushrooms
hummus, ranch, blue cheese, and french onion dips



the CUMBERLAND

TRAY PASSED HORS D' OEUVRES

TWO SELECTIONS FROM THE PASSED HORS D' OEUVRES SECTION

DISPLAYED HORS D' OEUVRES

ONE SELECTION FROM THE DISPLAY HORS D' OEUVRES SECTION

SALAD

select one for all guests | served with freshly baked breads

SUPER GREENS

mixed baby greens, poached pear,
candied pecans, smoked bleu cheese

KALE SOUTHERN CAESAR

kale, romaine, kenny's asiago,
cornbread crouton, lemon – tahini

SOUTHERN CAPRESE

fresh mozzarella, fried green tomato,
basil oil, balsamic vinaigrette

BABY SPINACH SALAD

pickled-red onion, toasted pine nuts,
wild mushroom, balsamic vinaigrette

ENTRÉE

choice of

HERB ROASTED FREE RANGE CHICKEN

pinot noir demi, quinoa and wild rice, haricots vert with blistered tomato

CITRUS SALMON

lemon beurre blanc, melted fennel and tomato confit, truffle mashed potato

VEGETARIAN

ratatouille tart

CAKE & COFFEE SERVICE

fresh brewed regular coffee, decaffeinated coffee and assorted premium teas

85 PER PERSON



2019 HILTON NASHVILLE DOWNTOWN
Wedding Menus

the MUSIC CITY

TRAY PASSED HORS D' OEUVRES

TWO SELECTIONS FROM THE PASSED HORS D' OEUVRES SECTION

DISPLAYED HORS D' OEUVRES

ONE SELECTION FROM THE DISPLAY HORS D' OEUVRES SECTION

SALAD

select one for all guests | served with freshly baked breads

STEAK HOUSE WEDGE

iceberg wedge, diced tomato,
bleu cheese & bacon

GRAIN SALAD

grain medley salad with cranberries,
feta, arcadian greens

SOUTHERN CAPRESE

fresh mozzarella, fried green tomato,
basil oil, balsamic vinaigrette

KALE & ROMAINE CAESAR

kale, romaine, reggiano cheese,
garlic herb crouton, caesar dressing

ENTRÉE

choice of

BRAISED BONELESS SHORT RIB

cabernet sauvignon demi, saffron whipped potato, garlic roasted brussels sprouts

PAN ROASTED GROUPEL

miso and ginger crust, bamboo "fried rice", wok charred broccolini

VEGETARIAN

butternut squash ravioli with sage and brown butter, sautéed greens

CAKE & COFFEE SERVICE

fresh brewed regular coffee, decaffeinated coffee and assorted premium teas

95 PER PERSON



2019 HILTON NASHVILLE DOWNTOWN
Wedding Menus

the OPRY

TRAY PASSED HORS D' OEUVRES

TWO SELECTIONS FROM THE PASSED HORS D' OEUVRES SECTION

DISPLAYED HORS D' OEUVRES

ONE SELECTION FROM THE DISPLAY HORS D' OEUVRES SECTION

SOUP & SALAD

select one for all guests | served with freshly baked breads

LOBSTER BISQUE

SPRING PEA and COUNTRY HAM

KALE CAESAR

kale, romaine, reggiano cheese,
garlic herb crouton, caesar dressing

CAPRESE SALAD

fresh mozzarella, heirloom tomato,
basil oil, balsamic reduction

BABY SPINACH SALAD

baby spinach, goat cheese, roasted beets,
strawberry vinaigrette

ENTRÉE

choice of

PETIT FILET of BEEF and CRAB CAKES
garlic herb butter, roasted fingerling potatoes, charred cauliflower

SURF and TURF

10oz. new york strip w/ hunters sauce, 6oz. maine lobster tail
truffle whipped potato, grilled jumbo asparagus

VEGETARIAN

yucca tart (gf)

CHAMPAGNE TOAST, CAKE and COFFEE SERVICE

fresh brewed regular coffee, decaffeinated coffee and assorted premium teas

105 PER PERSON



2019 HILTON NASHVILLE DOWNTOWN
Wedding Menus

BEVERAGE PACKAGES
 ON CONSUMPTION

HOSTED PACKAGES

the CONNOISSEUR

ONE HOUR 26

ADDITIONAL HOURS 12

all bar packages can be customized with several additional options available.

TWO HOUR 41

priced per guest

the AFICIONADO

ONE HOUR 24

ADDITIONAL HOURS 11

- batched specialty cocktails
- signature drinks
- regionally themed bars
- additional champagne toast

TWO HOUR 39

priced per guest

the CURATED

ONE HOUR 24

ADDITIONAL HOURS 10

cash bar pricing also available. speak directly to your social catering manager

TWO HOUR 37

priced per guest

the CONNOISSEUR

12

- vodka - GREY GOOSE, KETEL ONE
- gin - BOMBAY SAPPHIRE
- rum - CORSAIR TENNESSEE SPICE, BACARDI SUPERIOR
- bourbon - KNOB CREEK SMALL BATCH
- tennessee whiskey - DICKEL No. 12, JACK DANIEL'S BLACK LABEL
- scotch whisky - JOHNNIE WALKER BLACK LABEL
- tequila - ESPOLON BLANCO
- brandy - COURVOISIER V.S.
- wine - 14 HANDS chardonnay, sauv blanc, cabernet sauv, pinot noir
- bubbles - SCHRAMSBERG BRUT

the CURATED

10

- vodka - HANGAR ONE
- gin - GREENALL'S LONDON DRY
- rum - BACARDI SUPERIOR
- bourbon - EVAN WILLIAMS BLACK LABEL
- tennessee whiskey - JACK DANIEL'S BLACK LABEL
- scotch whisky - JUSTERINI & BROOKS BLENDED
- tequila - SAUZA BLUE AGAVE
- brandy - COURVOISIER V.S.
- wine - NOTES VINEYARDS
 chard, pinot grigio, cab sauv, pinot noir
- bubbles - MONTMARTRE BRUT

the AFICIONADO

11

- vodka - TITO'S HANDCRAFTED
- gin - GREENALL'S LONDON DRY
- rum - BACARDI SUPERIOR, CAPTAIN MORGAN'S ORIGINAL
- bourbon - FOUR ROSES YELLOW LABEL
- tennessee whiskey - JACK DANIEL'S BLACK LABEL
- scotch whisky - JOHNNIE WALKER RED LABEL
- tequila - SAUZA BLUE AGAVE
- brandy - COURVOISIER V.S.
- wine - CONCANNON chardonnay, pinot grigio, cabernet sauv, pinot noir
- bubbles - MONTMARTRE BRUT

DOMESTIC BOTTLES 6

bud light, budweiser, miller light, michelob ultra

LOCAL CRAFT & IMPORT BOTTLES 7

corona, heineken, nashville brewing co. lager, gerst amber ale, yazoo ipa,

BOTTLED SODA 6

coca - cola products



2019 HILTON NASHVILLE DOWNTOWN
Wedding Menus

FAREWELL BRUNCHES

the HEALTHY 31

sliced ripe seasonal fruit and berries
assorted greek and low-fat yogurts
toasted house-made cashew and pepita granola
steel cut oats w/ selection of dried fruits, nuts, and accompaniments
blueberry and carrot bran muffins

the FRESCO 38

tex - mex style migas
scrambled eggs w/ bell pepper, poblano, onion, jack, crisp tortilla strips
cage free scrambled eggs
breakfast taco bar w/ warm flour tortilla
chorizo, bacon, avocado, pico, lime wedges, sour cream, green onion, peppers, salsa verde
skillet potatoes w/ peppers, onion, and fresh herbs
sliced ripe seasonal fruits and berries
jalapeno corn muffins and cinnamon-sugar churros

the TRADITIONAL 37

cage free scrambled eggs
hardwood cured bacon, local Tennessee sausage
skillet potatoes w/ peppers, onion, and fresh herbs
sliced ripe seasonal fruits & berries
steel cut oats w/ selection of dried fruits, nuts, and accompaniments
assorted breakfast breads and pastry
assorted greek and low-fat yogurts

the NASHVILLIAN 39

cage free scrambled eggs
hardwood cured bacon, nashville hot chicken bites
assorted biscuits w/ sausage gravy, local preserves, spiced honey
smothered hash-brown casserole
stone ground yellow grits w/ smoked cheddar
sliced ripe seasonal fruits and berries
assorted greek and low-fat yogurts

BRUNCH ENHANCEMENTS

NAKED JUICES and SMOOTHIES

6 / each

BOTTLED COLD BREW COFFEE FLAVORS

6 / each

PRE-MADE JUICERY SMOOTHIE BAR

kale, spinach, apple
mango, strawberry, banana
11 / person

BAGELS: PLAIN, WHOLE WHEAT, EVERYTHING

with garlic herb, strawberry, and regular cream cheese
45 / dozen

BLOODY MARY AND MIMOSA BAR

(after 10am on sundays)
hangar one vodkas w/
traditional and regionally unique garnishes. montmartre brut w/
fresh orange juice, peach nectar, berries
12 / person



“The Best Location In The City”
bridgestone arena | schmerhorn symphony | music city center | half a block off broadway

HILTON NASHVILLE SOCIAL CATERING DEPARTMENT

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HILTONNASHVILLEDOWNTOWN.COM

Prices are subject to change. Prices & Menus are subject to change without notice and do not include 9.25% Tennessee State Sales Tax 25% Service Charge or 15% State Alcohol Tax where applicable. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw and undercooked.