

2025 *Banquet*
MENU





Breakfast

C A M B R I A N A S H V I L L E D O W N T O W N

BUFFET

minimum of 20 guests

Served with Freshly Brewed Regular Coffee, Decaf Coffee, Bottled Juice, Selection of Herbal Teas, and Water

RHINESTONE COWBOY **\$36.00**

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

CHATTAHOOCHEE **\$45.00**

*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 (GF)*

RING OF FIRE **\$49.50**

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

ENHANCEMENTS

OATMEAL BAR **\$14.00**

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

FRENCH TOAST BAR **\$14.00**

French Toast, Syrups, & Seasonal Berries

ADDITIONAL MEAT **\$12.00**

Select One: Turkey Sausage, Sausage, Bacon

SCRAMBLED EGG WHITES **\$12.00**

BREAKFAST POTATOES **\$12.00**

BOXED

minimum of 10 guests

BREAKFAST SANDWICH BOX **\$42.00**

*Served with Whole Fruit, Yogurt, and Bottled Juice
Max 2 Selections:*

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

CHECK YES OR NO **\$32.00**

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

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Enhancements

CAMBRIA NASHVILLE DOWNTOWN

BEVERAGES

** charged by gallon*

| | |
|---|---------|
| ASSORTED SOFT DRINKS | \$7.00 |
| BOTTLED WATER | \$7.00 |
| ENERGY DRINKS | \$10.00 |
| ICED COFFEE | \$10.00 |
| FRUIT JUICE | \$8.00 |
| <i>Orange, Cranberry, Apple</i> | |
| COFFEE* | \$84.00 |
| <i>Regular or Decaffeinated</i> | |
| ASSORTED HOT TEAS* | \$75.00 |
| <i>Selection of Herbal Teas</i> | |
| INFUSED WATERS* | \$75.00 |
| <i>Select One: Lemon, Strawberry Mint, Cucumber Mango, Pineapple Rosemary, Orange</i> | |

LITE SNACKS

** charged by dozen*

| | |
|------------------------------------|---------|
| WHOLE FRESH FRUIT | \$7.00 |
| ASSORTED CHIPS & CANDY | \$7.00 |
| ENERGY BARS | \$8.00 |
| TRAIL MIX | \$8.00 |
| ASSORTED YOGURT | \$7.00 |
| LOCAL CANDY BARS | \$7.00 |
| <i>Goo Goo Clusters, Moon Pies</i> | |
| SOFT PRETZELS* | \$70.00 |
| <i>with Warm Beer Cheese Sauce</i> | |
| ASSORTED COOKIES* | \$60.00 |
| <i>charged by dozen</i> | |
| FUDGE BROWNIES* | \$60.00 |

BEVERAGE PACKAGES

HALF DAY BEVERAGE PACKAGE \$34.00

Package Includes:

- Fresh Brewed Regular, Decaffeinated Coffee,
Selection of Herbal Teas, Assorted Sodas,
Bottled Water*
- 4 hour package*

FULL DAY BEVERAGE PACKAGE \$50.00

Package Includes:

- Fresh Brewed Regular, Decaffeinated Coffee,
Selection of Herbal Teas, Assorted Sodas,
Bottled Water*
- 8 hour package*

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Breaks

CAMBRIA NASHVILLE DOWNTOWN

PACKAGES

minimum of 20 guests

Maximum serve time of 45 minutes. Charged per person.

GIDDYUP GO \$24.00

*Fresh Fruit Skewers with Yogurt Dipping Sauce,
Assorted Granola*

I LIKE IT, I LOVE IT \$27.00

*Crackers, Variety of Cured Meats, Cheese, &
Crudité*

GIRL CRUSH \$27.00

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

MAMA TRIED \$24.00

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

HAPPY TRAILS \$27.00

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

WHERE THE GREEN GRASS GROWS \$27.00

*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 \$52.00

*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 \$52.00

*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

\$48.00

*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

\$48.00

*Fresh Lettuce Mix, Bleu Cheese, Scallions, Corn,
Tomato, Chile-Peach Vinaigrette (GF)
Creamy Coleslaw (GF)
BBQ Pulled Pork
Southern Fried Chicken
Bacon Mac & Cheese
Green Beans (GF)
Cornbread
Assorted Seasonal Pies*

JOLENE'S SALAD BAR

\$45.00

*Grilled Chicken & Sirloin Steak (GF)
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

\$50.00

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

THE GAMBLER

\$54.00

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

HELLO DARLIN' DELI

\$45.00

*Strawberry Spinach Salad with Pecans, Feta Cheese,
Red Onion with Raspberry Vinaigrette Dressing (GF)
Assorted Sliced Breads
Assorted Sliced Deli Meats & Cheeses (GF)
Lettuce, Tomato, Red Onion, Pickles (GF)
Mustard & Mayonnaise (GF)
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 **\$45.00**
*Turkey, Avocado, Tomato, Red Onions,
Romaine, Black Pepper Aioli, 9-Grain Bread*

PULLED PORK SANDWICH **\$45.00**
*Pulled Pork, BBQ Sauce, Pepper Jack Cheese,
White Onion, Chipotle Aioli, Brioche Bun*

CLUB SANDWICH **\$45.00**
*Turkey, Ham, Crisp Bacon, American Cheese,
Lettuce, Tomato, Red Onion, 9-Grain Bread*

GRILLED CHICKEN CAESAR WRAP **\$45.00**
*Grilled Chicken, Romaine, Tomato, Red Onion,
Caesar Dressing, Parmesan Cheese, Whole
Wheat Wrap*

PORTOBELLO MUSHROOM WRAP (GF) **\$47.00**
*Portobello Mushroom, Shredded Lettuce, Tomato,
Parmesan Cheese, Balsamic Vinaigrette, Gluten
Free Wrap*

EXPRESS MENU

maximum of 20 guests

*Served with Chef's Choice Dessert, choice of Coca Cola,
Diet Coke, Sprite, Unsweet Tea, Sweet Tea, or Water.*

GRILLED CHICKEN CAESAR **\$45.00**
*Romaine, Parmesan Cheese, Tomato,
Croutons*

SOUTHERN COBB **\$45.00**
*Romaine, Iceberg, Turkey, Ham, Crispy Bacon,
Blue Cheese, Scallions, Corn, Tomato, Chili-Peach
Vinaigrette*

AMERICAN ANGUS BURGER **\$45.00**
*American Cheese, Lettuce, Tomato, Pickle, Onion,
1000 Island, Brioche Bun. Served with French
Fries.*

TURKEY AVOCADO SANDWICH **\$45.00**
*Guacamole, Tomato, Red Onion, Lettuce, Black
Pepper Aioli, Toasted 9-Grain Bread. Served with
French Fries.*

HOT CHICKEN SANDWICH **\$47.00**
*Spicy Pickles, Pepper Jack Cheese, Chipotle
Aioli, Lettuce, Tomato, Red Onion, Brioche Bun.
Served with French Fries.*

BAKED CHICKEN BREAST **\$45.00**
*Sautéed Butternut Squash and carrots, Cream of
Rosemary.*

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Lunch

CAMBRIA NASHVILLE DOWNTOWN

MEAT + TWO

minimum of 20 guests

Buffet Style.

Served with House Salad, Dressings, Chef's Choice

Dessert, Unsweet Iced Tea, & Water.

1 MEAT + TWO \$50.00

2 MEATS + TWO \$55.00

MEATS

maximum 2 selections

PORK TENDERLOIN *with Honey Garlic Glaze (GF)*

HOT CHICKEN

SHRIMP + GRITS

PAN SEARED CHICKEN *with Mushroom Wine Sauce (GF)*

GRILLED SALMON (GF)

BRAISED CHICKEN *with Creamy Tomato Sauce (GF)*

OVEN ROASTED CAULIFLOWER STEAKS (GF)

HERBED PORK CHOP *with Honey Garlic Glaze (GF)*

ROASTED TRI-TIP STEAK *with Jack Daniels Glaze (GF)*

BBQ PULLED PORK (GF)

SIDES

maximum 2 selections

BUTTERY GREEN BEANS (GF)

MAC + CHEESE

CAJUN SWEET POTATOES (GF)

CILANTRO LIME RICE (GF)

WHITE RICE

HERBED ROASTED POTATOES

ROASTED BROCCOLI (GF)

FRIED BUTTERNUT SQUASH

BRUSSEL SPROUTS (GF)

ASPARAGUS (GF)

CREAMY COLESLAW (GF)

ORZO PARMESAN BASIL

PESTO PASTA SALAD

BOURBON MASHED SWEET POTATOES

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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 \$200 Per Server.

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

DISPLAYS

minimum of 20 guests

| | |
|--|----------------|
| ANTIPASTI <i>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</i> | \$28.00 |
| BREADS & SPREADS <i>Boursin Cheese Spread, White Bean & Herb Dip, Whipped Feta with Spiced Red Pepper, Herb Flavored Extra Virgin Olive Oil Selection of Artisanal Breads</i> | \$22.00 |
| FORMAGGIO <i>Display of Local & Domestic Cheeses Served with Fresh Grapes, Assorted Crackers & Crostini</i> | \$28.00 |

HOT HORS D'OEUVRES

Minimum Order of 25 Pieces Per Item. Maximum Selection of 3.
Optional - Passed Service with Fee of \$200 Per Server.

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

| | |
|--|----------------|
| TACO BAR <i>Soft Flour Tortillas, Crunchy Corn Tortillas, Grilled Chicken, Fajita Steak, Cajun Shrimp, Corn, Jalapenos, Pico de Gallo, Shredded Lettuce, Cheese, Salsa, Sour Cream</i> | \$34.00 |
| VEGETABLE CRUDITE <i>Fresh Market Vegetables, House-made Hummus, Jalapeno Ranch Dip, Creme Fraiche & Chives</i> | \$28.00 |
| SEASONAL FRUIT <i>Sliced Seasonal Fruits, Berries, & Melons Served with a Yogurt Dipping Sauce</i> | \$22.00 |
| DESSERT TABLE <i>Chef's Selection of Seasonal Mini Desserts</i> | \$25.00 |

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Reception

CAMBRIA NASHVILLE DOWNTOWN

ACTION STATIONS minimum of 50 guests

Action Stations Require Chef Attendant Fee of \$200.
1 Chef per 75 Guests

PASTA TABLE \$40.00

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 \$40.00

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 (GF)
Dinner Rolls

MAC & CHEESE \$40.00

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 \$25.00

Bananas Flambe with Butter, Brown Sugar & Rum
Served with Ice Cream, Pecans, Chocolate Chips,
& Whipped Cream

S'MORES BAR \$25.00

Assorted Graham Crackers, Milk Chocolate, Dark
Chocolate, Reeses, Marshmallows

CARVING STATIONS minimum of 50 guests

Carving Stations Require Chef Attendant Fee of \$200.
Served with Dinner Rolls.

ROASTED PRIME RIB OF BEEF (GF) \$30.00

with Horseradish Cream & Au Jus

HERB CRUSTED BEEF TENDERLOIN (GF) \$42.00

with Pinot Noir Demi Glaze & Horseradish Cream

BEEF BRISKET (GF) \$26.00

with Assortment of BBQ Sauces

CAJUN TURKEY BREAST (GF) \$24.00

with Creole Mustard Cranberry Compote

SMOKED SALMON (GF) \$36.00

with Teriyaki Sauce, Dill Cream Fraiche,
Roasted Tomatoes

HERBED PORK TENDERLOIN (GF) \$24.00

with Pan Gravy, Mustard Roasted Apples

ENHANCEMENTS

HOMEMADE SOUP (GF) \$12.00

Minestrone, Chicken Noodle, or Cream of Potato

TWICE BAKED POTATOES (GF) \$15.00

MASHED POTATOES (GF) \$12.00

BRUSSEL SPROUTS (GF) \$12.00

GRILLED ASPARAGUS (GF) \$12.00

GREEN BEANS (GF) \$12.00

ROASTED CARROTS (GF) \$12.00

MIXED GREEN SALAD \$12.00

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Dinner

C A M B R I A N A S H V I L L E D O W N T O W N

PLATED

minimum of 10 guests

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

NASHVILLE HOT CHICKEN **\$58.00**

with Spicy Pickles, Mac & Cheese, Creamy Coleslaw

PAN SEARED SALMON **\$60.00**

with Oven Roasted Asparagus, Lime Cilantro Rice, Fresh Dill Lemon Butter

PORK TENDERLOIN (GF) **\$58.00**

with Southern Fried Apples, Roasted Potatoes, Roasted Brussel Sprouts, Dijon Cream Sauce

SEARED STEAK MEDALLIONS (GF) **\$62.00**

with Sauteed Spinach & Mushrooms, Fingerling Potatoes, Red Wine Reduction Sauce

OVEN ROASTED CHICKEN BREAST (GF) **\$58.00**

with Sauteed Squash, Green Beans, Rosemary & Thyme Cream Sauce

ROASTED CAULIFLOWER STEAK (GF) **\$50.00**

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 | \$64.00 |
| 2 MEATS + THREE | \$74.00 |
| 3 MEAT + THREE | \$84.00 |

MEATS

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

SIDES

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

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Bar Service

CAMBRIA NASHVILLE DOWNTOWN

PACKAGES

minimum of 20 guests

*Bartender Fee of \$200.00 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 | \$32.00 |
| 2 hours | \$47.00 |
| 3 hours | \$60.00 |

WHISKEY GLASSES

Premium Brand Package

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

| | |
|----------------|----------------|
| 1 hour | \$36.00 |
| 2 hours | \$54.00 |
| 3 hours | \$70.00 |

BEER IN MEXICO

Beer & Wine Package

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

| | |
|----------------|----------------|
| 1 hour | \$30.00 |
| 2 hours | \$45.00 |
| 3 hours | \$55.00 |

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 \$200.00 will be applied for up to 3 hours.
1 Bartender for every 75 guests.*

| | |
|------------------------|---------|
| HOUSE BRANDS | \$14.00 |
| PREMIUM BRANDS | \$16.00 |
| DOMESTIC BEER | \$9.00 |
| CRAFT/IMPORT BEER | \$11.00 |
| HOUSE RED/WHITE WINE | \$14.00 |
| PREMIUM RED/WHITE WINE | \$16.00 |
| SELTZERS | \$10.00 |
| SOFT DRINK | \$7.00 |
| BOTTLED WATER | \$7.00 |

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*

All events are subject to a 12% taxable service charge, 13% taxable administrative fee, 9.75% 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.

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Audio Visual

CAMBRIA NASHVILLE DOWNTOWN

A/V ITEMS

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

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|--------------------------|-----------------|
| PROJECTOR PACKAGE | \$475.00 |
|--------------------------|-----------------|

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

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|--------------------------------|-----------------|
| LCD TV PACKAGE - FENDER | \$250.00 |
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LCD TV, HDMI Cable

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| LCD TV PACKAGE - RICKENBACKER | \$475.00 |
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LCD TV, HDMI Cable

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| WIRELESS LAVALIERE MICROPHONE | \$200.00 |
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May Require Additional Items

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| WIRELESS HANDHELD MICROPHONE | \$200.00 |
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May Require Additional Items

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| AUDIO MIXER | \$250.00 |
|--------------------|-----------------|

May Require Additional Items

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| WHITEBOARD | \$80.00 |
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with Dry Erase Markers

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|---------------------------|-----------------|
| FLIP CHART PACKAGE | \$125.00 |
|---------------------------|-----------------|

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

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| SLIDE ADVANCER | \$40.00 |
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| MISC. CORDS & ADAPTERS | \$20.00 |
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| HOUSE SOUND | \$150.00 |
|--------------------|-----------------|

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| UPLIGHTS | \$45.00 |
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| PODIUM | \$175.00 |
|---------------|-----------------|

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| POLYCOM PHONE | \$250.00 |
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Outgoing Calls Only

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|--------------|-----------------|
| 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.*

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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.
- For receptions, a minimum of two hors d'oeuvre pieces, per person is required for each hour of the event, with a maximum of three hors d'oeuvre selections.
- A Bartender is required for all bar services. One bartender is required per 75 guests at a cost of \$200.00. This is for 3 hours of service. Additional hours are \$75.00 per hour.
- Host & 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
- Reception: 60 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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