

A romantic indulgence...
in the Heart of the City



Thank you for considering the Hilton Nashville Downtown as the venue for your forthcoming wedding festivities.

Located in the heart of downtown Nashville, this magnificent, 12 story 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 15,000 sq. ft. of contemporary, elegant space providing flexibility for receptions, dinner, 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 significant event.

In addition, we offer the following amenities:

- ☞ 330 elegantly appointed Two-Room Guest Suites with private bedroom & parlor*
- ☞ Hilton Serenity Bed & Bath Collection featuring Crabtree & Evelyn bath amenities*
- ☞ Full Service Concierge*
- ☞ Valet or Self Parking with underground garage*
- ☞ Indoor Lap Pool, CardioWorkout Facilities, Shoe Shine, Daily Newspapers*
- ☞ 4 Restaurants including the world-renowned Palm, The sportsgrille,
Parkview Café & Lounge and MarketStreet Restaurant*
- ☞ Expansive Atrium Lobby with a beautiful Mahogany Grand Staircase*
- ☞ Gift Shop*
- ☞ 24 Hour Complimentary Business Center*

I have included our wedding menus for your review and consideration. Should you decide on the Hilton Nashville Downtown for your event, we can coordinate a time to discuss your needs and the specific details of your special occasion.

We would also be happy to reserve a block of rooms for your out-of-town guests. Rates and availability depend on the dates selected.

Thank you again for your consideration. This is an exciting time in your life and we hope for an opportunity to take part in your special day. We are confident that you and your guests will have an exciting and memorable experience with us.

Sincerely,

Catering Manager

premier wedding packages



all premier wedding packages include:

- ☞ lavish vegetable, fruit and cheese display*
- ☞ silver tray passed hors d'oeuvres*
- ☞ elegant plated or buffet dinner*
- ☞ private bridal suite with complimentary champagne & chocolate covered strawberries*
- ☞ floor length white table linens and napkins*
- ☞ votive candles and mirrored tiles*
- ☞ ballroom and dance floor rental*
- ☞ gift bag delivery*
- ☞ cake cutting and service of wedding cake*
- ☞ bartender fees*

*menus can be customized to fit the individual needs of your reception,
please consult your wedding planner for details*

plated dinner

*plated dinner include four hot or cold hors d'oeuvres, soup or salad, entrée,
choice of vegetable & starch, warm rolls & sweet butter
freshly brewed coffee, decaffeinated coffee and selection of herbal and regular teas*

passed hors d'oeuvres & canapés

choose 4 from hot or cold

hot hors d'oeuvres

pecan chicken with honey mustard sauce



assorted stuffed mushrooms



mini brie en croute



peking duck spring rolls



pork sate with orange and ginger sauce



smoked chicken quesadilla



spanakopita

cold hors d'oeuvres

smoked salmon lollipops



tenderloin crostini with roasted red pepper
& mushroom



cucumber cups with salmon mousse



shrimp toast with avocado
& sun-dried cherries



belgian endive with curried chicken salad



bruschetta with roma tomatoes & fresh basil

soup or salad

please select one

creamy wild mushroom soup



corn and crab chowder



roasted tomato and basil bisque



shrimp atop red and yellow beefsteak tomatoes (add \$2.00)



crisp romaine and baby red lettuce with gorgonzola cheese and sliced pear



mixed organic greens, cucumbers and crisp carrot flourishes



caesar martini



spinach salad

plated dinner continued

entree

entrée one

basil pesto salmon

entrée two

jalapeño bacon filet

entrée three

spicy seared crab cakes with
creole remoulade sauce

entrée four

roulade of chicken

entrée five

chicken brioche

entrée six

mahi mahi with fresh tropical salsa

entrée seven

wild berry pork loin

entrée eight

(duet plate)

petite filet and crab cake

entrée nine

(duet plate)

pistachio encrusted chicken & jumbo shrimp

vegetable and starch

choice of one starch to accompany your plated dinner

mushroom risotto



smashed potatoes with cheese and chives



wild rice pilaf



roasted rosemary potatoes

choice of one vegetable to accompany your plated dinner

italian green beans with garlic tomatoes



grilled asparagus



fresh seasonal baby vegetables

plated dinner continued
reception enhancements



chocolate covered strawberries

berries with crème anglaise

chocolate fondue

white & milk chocolate fondue
fresh strawberries, bananas, & pineapple spears & pound cake squares

viennese table

chef's display of miniature pastries, tarts, & assorted dessert items

cascading chocolate fountain

with assorted fruit & cakes for dipping
(50 person minimum)

wedding buffets

*All wedding buffets include choice of four hors d'oeuvres,
two soups or salads, three entrees,
three vegetable and starch selections,
warm rolls & sweet butter
freshly brewed coffee, decaffeinated coffee & selection of herbal & regular teas*

passed hors d'oeuvres and canapés

choose 4 from hot or cold

hot hors d'oeuvres

pecan chicken with honey mustard sauce



assorted stuffed mushrooms



mini brie en croute



peking duck spring rolls



pork sate with orange and ginger sauce



smoked chicken quesadilla



spanakopita

cold hors d'oeuvres

smoked salmon lollipops



tenderloin crostini with roasted red pepper
& mushroom



cucumber cups with salmon mousse



shrimp toast with avocado
& sun-dried cherries



belgian endive with curried chicken salad



bruschetta with roma tomatoes and fresh basil
mini bouchee with roquefort & walnuts

soup or salad

please select two

creamy wild mushroom soup



corn and crab chowder



roasted tomato and basil bisque



shrimp atop red and yellow beefsteak tomatoes (add \$2.00)



crisp romaine and baby red lettuce with gorgonzola cheese and sliced pear



mixed organic greens, cucumbers and crisp carrot flourishes



caesar martini



spinach salad

wedding buffet

entrees



please select three

- almond and pecan glazed chicken
- ❧
- mahi mahi with tropical fruit and vidalia onion salsa
- ❧
- seven pepper and cumin crusted pork loin
- ❧
- herb crusted sirloin of beef
- ❧
- salmon with tomato caper relish
- ❧
- london broil diane
- ❧
- chicken roulade
- ❧
- seared breast of chicken with sun-dried tomatoes and leeks

vegetable and starch

please select three

- mushroom risotto
- ❧
- italian green beans with garlic tomatoes
- ❧
- smashed potatoes with cheese and chives
- ❧
- grilled asparagus
- ❧
- wild rice pilaf
- ❧
- roasted rosemary potatoes
- ❧
- fresh seasonal baby vegetables

hosted bar

standard house bar



☞ *one bartender per 100 guests*
☞ *75 per bartender for first 2 hours and 25 each additional hour*

liquors

Smirnoff vodka
Seagram's gin
Ron Castillo rum
Sauza tequila
Jim beam bourbon
Seagram's 7 whiskey
J and B Scotch

wine

Foxhorn Chardonnay
Foxhorn Cabernet
Foxhorn Merlot
Beringer White Zinfandel

beer

Budweiser
Bud Light
Michelob Ultra
Coors Light
Corona
Heineken
Miller Light
Amstel Light

consumption pricing

Cocktails
Wine
Domestic Beer
Imported & Premium Beer

☞ *Cash Bar pricing is available, please see your catering managers for details*

hosted bar
premium house bar



☞ *one bartender per 100 guests*

liquors

Absolut Vodka
Dewar's Scotch
Bacardi Rum
Jose Cuervo Tequila
Jack Daniels Tennessee Whiskey
Crown Royal Canadian Whiskey

wine

Yellow Tail Chardonnay
Yellow Tail Cabernet
Yellow Tail Merlot
Beringer White Zinfandel

beer

Budweiser
Bud Light
Michelob Ultra
Corona
Heineken
Amstel Light
Sam Adams
New Castle Brown Ale
YaZoo

consumption pricing

Cocktails
Wine
Domestic Beer
Imported & Premium Beer

☞ *Cash Bar pricing is available, please see your catering managers for details*

wine list
served table side



sparkling

Totts
Kenwood “Yulup” Brut
Piper Sonoma “Blanc de Noir”
Veuve Cliquot “Ponsardin” Brut”
Dom Perigon by Moet & Chandon
Cristal by Louis Roederer

whites

Foxhorn Chardonnay
Yellow Tail Chardonnay
Woodbridge Chardonnay
Kendall Jackson “Vinter’s Reserve” Chardonnay
Danzante Pinot Grigo
Beringer White Zinfandel
Firestone Sauvignon Blanc
Santa Margarita Pinot Grigio

reds

Foxhorn Cabernet
Yellow Tail Cabernet
Woodbridge by Robert Mondavi Cabernet
Kendall Jackson “Vinter’s Reserve” Cabernet
Kendall Jackson Merlot
Jewel Pinot Noir
Rosemont Shiraz
Robert Mondavi “Coastal” Pinot Noir
La Crema Pinot Noir

all wines are priced per bottle
additional selections are available