



JW MARRIOTT
NASHVILLE

ARTFULLY
CURATED

SAVOR by JW

201 8TH AVENUE SOUTH, NASHVILLE, TN 37203

At JW Marriott® Nashville, we have a passion for food — for delighting our guests with artfully selected, seamlessly crafted cuisine. Each and every dish is made in-house with the freshest ingredients and the most detailed care. Our world-class culinary team has created menus that reflect both local authenticity and inspiration from around the world. Our meats are cured and prepared in-house; our pastries are delicately designed and baked with love in our kitchen; our ingredients are sourced with integrity. Our mission is simple: to satisfy your senses with a tailored experience that elevates your event. Let us curate an unforgettable experience in Music City for you and your guests.

Sincerely,

A white, handwritten signature in cursive script, appearing to read 'J. Ford', is written over a blurred background of a kitchen. The signature is fluid and elegant, with a long horizontal stroke extending to the right.

John Ford, Executive Chef

YOUR GUIDE TO EPICUREAN DELIGHTS

Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful journey that will elevate your dining experience.

FOOD AND BEVERAGE SERVICE

At JW Marriott Nashville, our philosophy is a restaurant approach to your banquet experience and our methodology is simple: to streamline the planning process from start to finish. As you review the menu, you will notice a thoughtful approach to all meal periods from breakfast to dinner and everything in between.

Our breakfast selections showcase the freshest ingredients from our in-house bakery. Our mid-morning and afternoon breaks will spark a conversation. Our internationally inspired lunch offerings will energize and satisfy even the most discerning palate. Our à la carte plated dinners are tailored to offer creativity and flexibility — from multi-course dinners to epic culinary adventures. There are no limitations — let your imagination soar.

BANQUET EVENT ORDERS

In order to procure and prepare your food and beverage banquet order, all menu selections are due 4 weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager 14 business days before the start of the function.

GUARANTEE

To ensure every detail is handled in a timely manner, the final guaranteed number of guests is due by 11.00 am, 5 business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event order will be considered your minimum guarantee.

EXECUTIVE PACKAGES

Pricing per person, unless otherwise specified.

Gold Package | 123* Gold Package + AV | 249**

BREAKFAST

Assorted Mini Muffins & Croissants

Sliced Seasonal Fruit

Yogurt Selections

Cereals & Milks

LUNCH

Salads

Chopped Iceberg Salad

Shredded Cheddar, Chopped Egg, Shaved Carrot, Tomato, Cucumber
Green Goddess Dressing, Sherry Vinaigrette

Southern Potato Salad

Hot Mustard, Celery, Dill, Mayonnaise

Deli

Carved Turkey Breast & Sliced Ham

Cheddar & Swiss

Lettuce, Tomato, Shaved Onions, Deli Pickles

Pepperoncini, Mayonnaise, Deli Mustard

Artisan Breads

Desserts

Red Velvet Mini Cupcakes

Vanilla Cheesecake

BREAK

Cookie Monster

Chocolate Chip, Oatmeal, & Peanut Butter Cookies
Chilled Whole & 2% Milk

**Price includes meeting room, wireless internet, breakfast, lunch, afternoon break, service charge and applicable taxes*

***Price includes meeting room, wireless internet, basic AV (screen and LCD projector), breakfast, lunch, afternoon break, service charge and applicable taxes*

EXECUTIVE PACKAGES

Pricing per person, unless otherwise specified.

Platinum Package | 136* **Platinum Package + AV | 262****

BREAKFAST

Sliced Seasonal Fruit
Mini Blueberry Muffins
Soft Scrambled Eggs
Roasted Yukon Gold Potatoes
Crispy Bacon

LUNCH

Salads

Mesclun Greens
Grape Tomatoes, Carrots, Sweet Peppers, Croutons
Champagne Vinaigrette, Ranch Dressing

Quinoa Salad
Sweet Onions, Marinated Peppers, Herb Tofu

Sweet & Sour Cucumbers
Roasted Garlic Vinaigrette

Sandwiches

Italian Sandwich
Sliced Salami, Pepperoni, Mortadella, Shaved Red
Onion, Lettuce, Banana Peppers, Marinara Aioli

Nashville Hot Chicken Wrap
Romaine, Asiago, Green Goddess

Caprese Ciabatta Roll
Marinated Mozzarella, Heirloom Tomatoes, Arugula,
Balsamic Glaze, Pesto Aioli, Smoked Salt

Desserts

Double Fudge Brownies
Strawberry Shortcake Parfait

BREAK

Select one

Cookie Monster
Chocolate Chip, Oatmeal, & Peanut Butter Cookies
Chilled Whole & 2% Milk

Southern Citrus Tarts
Lemon Meringue, Key Lime, Chocolate Orange Tarts

Mediterranean Voyage
Crisp Vegetables, Pita Chips, Hummus, Tzatziki,
Pistachio Baklava, Cucumber Lemon Tonic

**Price includes meeting room, wireless internet, breakfast, lunch, afternoon break, service charge and applicable taxes*

***Price includes meeting room, wireless internet, basic AV (screen and LCD projector), breakfast, lunch, afternoon break, service charge and applicable taxes*

EXECUTIVE PACKAGES

Pricing per person, unless otherwise specified.

Griffin Package | 148* **Griffin Package + AV | 274****

BREAKFAST

Fresh Fruit Salad, Mango Mint Dressing

Yogurt Parfait

Zucchini Breakfast Loaf

Overnight Oats

Spinach & Mushroom Scrambled Eggs

Caramelized Sweet Potatoes

Turkey Sausage

LUNCH

Salads

Field Greens

Cucumbers, Marinated Onions, Tomatoes,
Pecorino, Olives, White Balsamic Vinaigrette

Pasta Salad

Green Olives, Sweet Basil Vinaigrette

Entrées

Chicken Paillard

Lemon Caper Emulsion

Grilled Salmon

Tuscan Bean Ragout

Vegetable Caponata

Pappardelle Arrabbiata

Desserts

Ricotta Cannoli

Traditional Tiramisu

BREAK

Select one

Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Double Chocolate

Assorted Croissants

Plain, Chocolate, Almond

Warm Flavored Popcorn

Butter, Caramel, Nashville Hot

Crisps & Dips

Pita Chips, Hummus, Labnek

**Price includes meeting room, wireless internet, breakfast, lunch, afternoon break, service charge and applicable taxes*

***Price includes meeting room, wireless internet, basic AV (screen and LCD projector), breakfast, lunch, afternoon break, service charge and applicable taxes*

MENU STANDARDS

All menu items and pricing are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. JW Marriott Nashville reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control.

TAXES AND SERVICE CHARGES

Prices are subject to an additional 26% taxable service charge, a 9.25% state sales tax on food, a .50% downtown tax and a 15% beverage tax on wine and distilled spirits. Service charges and taxes are subject to change without notice.

FOOD POLICIES

JW Marriott Nashville does not allow any food or beverages to be brought in from outside vendors by guests due to city, state, health and liquor laws. JW Marriott Nashville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the JW Marriott Nashville hotel.

All food and beverage must be purchased through JW Marriott Nashville for consumption on premise. Any leftover food or nonalcoholic beverage cannot not be taken off property at the conclusion of your event. JW Marriott Nashville will purchase any reasonable special items or product from a licensed approved vendor. All Kosher, gluten-free or specialty products must be guaranteed 10 business days prior to the event.

JW MARRIOTT®
NASHVILLE

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