

2024-2025



EVENT OFFERINGS



MENU



NASHVILLE DOWNTOWN
CONFERENCE CENTER



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CONFERENCE CENTER

To our Guests

We are eager to help you, both in the planning and serving of your function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing Holiday Inn Express Downtown Nashville Convention Center.

Food Service

All food served on the hotel premises must be supplied and prepared by the hotel's Culinary Team. Due to the hotel having no control of how food is transported, stored or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the hotel. Notice: Consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Beverage Service

All alcoholic beverages, to be served on the hotel premises (or elsewhere under the hotels alcoholic beverage license) for the function, must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. All of our servers and bartenders are certified by TIPS. TIPS is the global leader in education and training for the responsible service, sale, and consumption of alcohol. TIPS is a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

Tax and Service Charge

A customary 25% Service Charge and applicable Sales Taxes will be added to all Food and Beverage charges as well as any Meeting Room Rental and/ or Audio Visual charges as specified on the contract and BEO. All food & beverage functions require a minimum number of attendees. Any food & beverage function not attaining listed minimums will be subject to published per person surcharges in addition to the customary service charge and sales tax. Service fees for bartenders, food station attendants, cashiers and other additional staff are applicable. All beverage services and hospitalities on the premises require the services of a bartender or attendant.

Pricing

Confirmed food and beverage pricing will not be given more than 6 months prior to any function/ event date. Our Culinary Team uses only the finest ingredients in the preparation of your meals. Due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed Banquet Event Order (BEO). Groups 25-or-less may be charged a \$175 small-group fee.

Banquet and Event Details

To ensure our entire team is prepared and all your needs are accommodated we request that the final details of your event be submitted no less than 2 weeks in advance of your event.

Guarantee Agreement

We require a confirmation of guaranteed attendance at least 3 working days in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our Culinary Team will make every effort to duplicate your menu for any additional guests, in the event this cannot be done, a substitute entree will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated, as "Expected" or "Agreed", on the Banquet Event Order or contract as the guarantee.



NASHVILLE DOWNTOWN
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Breakfast & Breaks

SUNRISE STARTER

\$24 Per Guest

Bagels | Cream Cheese | Fresh
Fruit

HEALTHY START

\$35 Per Guest

Build Your Own Parfait
Yogurt | Granola | Fresh Berries |
Muffins

EXECUTIVE CONTINENTAL

\$29 Per Guest

Fresh Baked Bagels | Danish Pastries |
Muffins | Scones | Seasonal Fresh
Sliced Fruit | Yogurt
Add: \$2 Bacon/Sausage
\$4 Scrambled Eggs

GOURMET FRITTATAS

\$31 Per Guest

Farm-Fresh Eggs | Cheddar Cheese |
Peppers | Onions
Your choice of Vegetarian, Hickory Bacon
or Ham
Breakfast Potatoes | Fresh Fruit

CINNAMON FRENCH TOAST

CASSEROLE

\$32 Per Guest

Homemade Honey Wheat Bread |
Cinnamon | Blueberries | Warm Maple
Syrup

Served with fresh fruit and choice of
Bacon or Baked Ham

FRUIT PLATTER

\$8

Cantaloupe | Honeydew | Red
Grapes | Strawberries | Pineapple
| Fruit Dip

VEGETABLE CRUDITE

\$8

Carrot Chips | Celery | Cucumbers |
Olives | Tomatoes Broccoli | Peppers |
Homemade Ranch Dressing

CHEESE & CRACKERS

\$10

INCLUDES

Grapes | Apples | Cheese | Crackers

SLIDERS

\$7 (2 per person mini rolls) Meatballs
| Chicken Parmesan | Ham

MEATBALLS

\$7 (3 meatballs per person)
Swedish | Sweet & Sour | Italian | BBQ

BAGEL BAR

\$18.00 Per Guest

Assorted Bagels | Whipped Butter |
Honey Butter | Peanut Butter | Jams &
Jellies | Cream Cheese Varieties



NASHVILLE DOWNTOWN
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Beverages

FULL-DAY CONTINUOUS BEVERAGE SERVICE

\$26.00 Per Guest (9-or-less hours) Freshly
Brewed Regular and Decaffeinated Coffee | Hot
Tea Selection | Water Station | Assorted Sodas

* Beverage Breaks set in primary meeting room
only*

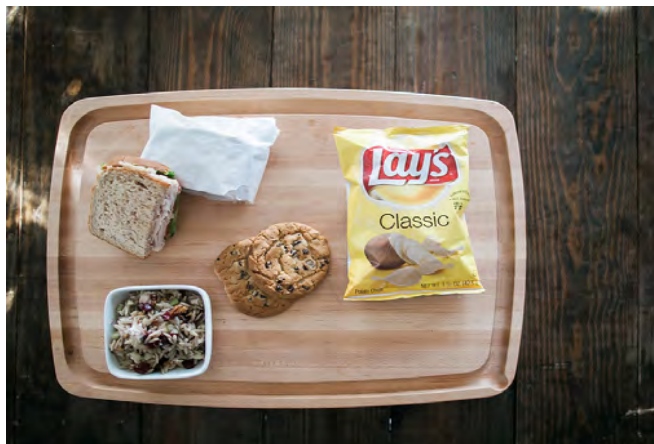
HALF-DAY CONTINUOUS BEVERAGE SERVICE

\$18.00 Per Guest (4.5-or-less hours)

Water Station	\$36/gallon
House Blend Coffee Premium	\$59/gallon
Decaffeinated Coffee Assorted	\$59/gallon
Teas with Hot Water	\$53/gallon

Iced Teas - Unsweetened or Sweetened	\$4/each
Flavored Assorted Sodas (on consumption)	\$4/each
Assorted Juice Bottles (on consumption)	\$5/each
Bottled Water	\$4/each
Assorted Powerade (on consumption) Monster	\$6/each
Energy Drink (on consumption)	\$5/each

Lunch



DELUXE PREMADE SANDWICH PLATTER

\$31 Per Guest
Choice of 2 sides

SELECTIONS

TURKEY | SWISS
HAM | HAVARTI
ROAST BEEF | PROVOLONE TRIO
ITALIAN
TUNA SALAD
EGG SALAD

CONDIMENTS

Tomatoes | Pickles | Olives | Mustard
| Mayo | Sandwich Sauces

PREMIUM PRE-MADE SANDWICH PLATTER

\$34 Per Guest
Choice of 2 sides

SELECTIONS

VEGETARIAN
BLT AVOCADO
TURKEY AVOCADO
GRANNY APPLE TURKEY
STRAWBERRY GRILLED CHICKEN
HERB ROASTED CHICKEN

CONDIMENTS

Tomatoes | Pickles | Olives | Mustard |
Mayo | Sandwich Sauces

Lunch



BUILD YOUR OWN SANDWICH PLATTER

\$31 Per Guest

Choice of 2 Sides

MEATS

Ham | Turkey | Roast Beef

CHEESES

Swiss | Havarti | Cheddar

CONDIMENTS

Tomatoes

Pickles

Olives

Mustard

Mayo

Signature Sauce

BREADS

Honey Wheat

Sourdough

13-grain

DELI SIDES

PASTA SALAD

GARDEN SALAD

FROGEYE SALAD FRESH

FRUIT

CARROT CHIPS

POTATO CHIPS

ADD BAKED POTATO +\$3

SUBSTITUTE SOUP FOR
BOTH SIDES +\$3

Chili | Chicken Tortilla |
Chicken Noodle | Broccoli
Cheddar

Themed Lunch Menus

SOUP & SALAD

\$31 Per Guest

Fresh Baked Bread | Butter

CHOICES

CHILI | OLD FASHION CHICKEN
VEGETABLE | BROCCOLI CHEDDAR
| BAJA CHICKEN TORTILLA

TOSSED OR CAESAR SALAD
ADD A BREAD BOWL +\$1.50

BAKED POTATO BAR

\$35 Per Guest

Garden Salad | Dressings

Fresh Bake Bread

TOPPINGS

Chili | Broccoli Cheese Sauce |
Sautéed Mushrooms | Butter | Sour
Cream | Green Onions | Bacon Bits |
Shredded Cheese

SALAD BAR EXTRAVAGANZA

\$31 Per Guest

CHOICES

COBB | CHEF

CASHEW CHICKEN | SOUTHWEST
CHICKEN

Choice of Side

Fresh Fruit | Bread | Cinnamon Honey
Butter



Country Style Picnic

\$35 Per Guest

Barbecue Beef | Pork
Sandwich Fresh Fruit | Chips

Choice of Side

Pasta Salad | Potato Salad

TERIYAKI CHICKEN

\$35 Per Guest

Fresh Baked Bread

Sliced Chicken Marinated
in Teriyaki Sauce

Fried Rice | Mandarin Salad



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Themed Lunch Menus

TENDER POT ROAST

\$42 Per Guest

Fresh Baked Bread | Butter

Slow Thick Juicy Pot Roast |
Steamed Vegetables | Garden Salad

Choice of Side

Mashed Potatoes | Rice Pilaf

CHICKEN PARMESAN

\$39 Per Guest

Sourdough Bread | Garlic Butter

Breaded Boneless Chicken | Italian
Seasoning Marinara | Mozzarella
Cheese

Penne Pasta | Extra Marinara | Caesar
Salad | Steamed Vegetables

ROASTED CHICKEN **(Rosemary, Lemon Pepper, BBQ)**

\$39 Per Guest

Sourdough Bread | Garlic Butter

Tender Roasted Chicken Breast
Garden Salad | Steamed Vegetables

Choice of Side

Mashed Potatoes | Rice Pilaf

TACO BAR

\$37 Per Guest

SHELL TOTILLAS

Seasoned Ground Beef | Refried
Beans | Spanish Rice

CONDIMENTS

Sour Cream | Olives | Onions |
Shredded Cheese | Shredded
Lettuce | Diced Tomatoes |
Guacamole | Chips & Salsa

TUSCAN CHICKEN

\$39 Per Guest

Sourdough Bread | Garlic Butter

White Wine Sauce | Mushrooms |
Sun-Dried Tomatoes

Herbed Pasta | Caesar Salad
Steamed Vegetables

BAKED ZITI

\$35 Per Guest

Sourdough Bread | Garlic Butter

Penne Pasta | Italian Seasoned Beef
Marinara Sauce | Mozzarella Cheese |
Caesar Salad | Steamed Vegetables

Dinner Buffet (or heavy lunch)

Buffet service for your event allows guests to choose items of their liking and offers a more expedited food service than plated service, allowing you to move to different parts of the event quicker. HIEX will set up the number of buffets needed based on the space provided and guest count to ensure the best possible food display.

PRICING:

- 2 entree, 3 sides, and a salad.....\$52
- 3 entree, 3 sides and a salad.....\$60

Follow the steps below when selecting
Buffet Service

MAKE YOUR SELECTIONS:

All traditional lunch buffets include
two (2) entrées, a salad, a choice of
three (3) sides

or

three (3) entrees, a salad and a choice
of three (3) sides





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Entrees

CHICKEN PARMESAN

Breaded Boneless Chicken | Italian
Seasoning | Marinara | Mozzarella Cheese

TUSCAN CHICKEN

White Wine Sauce | Mushrooms | Sun-
Dried Tomatoes

ROASTED CHICKEN (LEMON PEPPER, BBQ, OR ROSEMARY)

POT ROAST

BRUSCHETTA CHICKEN

Sun-Dried Tomatoes | Mushrooms |
Italian Seasoning

CAJUN CHICKEN PASTA

Penne Pasta | Grilled Chicken |
Cajun Seasoning | Mozzarella Cheese

CHICKEN ALFREDO

Grilled Chicken | Alfredo Sauce

Sides

Salads

GARDEN

Romaine | Cucumber | Tomato | Carrots
| Olives (on side)

CAESAR SALAD

Romaine | Parmesan | Cucumber |
Tomato | Garlic Croutons

CHEF SALAD

Oven-Roasted Turkey | Ham | Bacon |
Hardboiled Eggs | Jack & Cheddar
Cheese | Romaine | Cucumber | Tomato
| Carrots

GREEK SALAD

Romaine | Cucumbers | Tomatoes |
Pepperoncinis | Olives | Onions | Feta
Cheese

Sides: Vegetables

STEAMED VEGETABLES

GREEN BEANS

HERBED PASTA

MAC AND CHEESE

GARLIC MASHED POTATOES

RICE PILAF

BAKED POTATO +\$3

SOUP +\$3

Chili | Chicken Noodle | Broccoli
Cheddar

Dressings

RANCH

BLEU CHEESE

CAESAR

GREEK

ITALIAN

RASPBERRY VINAIGRETTE

BALSAMIC VINAIGRETTE



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Dessert

SWEETS BASKET

\$6 Per Guest

Brownies | Cookies | Bars |
Apple Crumble Cake

EXECUTIVE SWEETS BASKET

\$8 Per Guest

Chocolate-Dipped Strawberries |
Cheesecake Bites

COOKIE & BROWNIE TRAY

\$5 Per Guest

COOKIE TRAY

\$5 Per Guest

Snickerdoodle | Chocolate Chip |
Oatmeal Raisin

Cash Bar

Beer - Domestic	\$7
Beer - Import or Craft	\$8
Liquor - House Brand	\$10
Liquor - Premium Brand	\$13
Wine - House	\$9
Water - Filtered Bottle	\$4
Sodas - Assorted	\$4

Priced per drink, charged on consumption to guests.
Inclusive of service charge and tax.

Bartender Fee of \$275 per 90-minutes of service required. Cashier Attendant Fee of \$275 per 90-minutes of service required. \$75/30-minutes additional.

Bartender Fees cannot be waived



Host Bar per Drink

Beer - Domestic	\$6
Beer - Import or Craft	\$7
Liquor - House or Can Cocktails	\$8
Liquor - Premium Brand	\$10
Wine - House	\$7
Water/Sodas	\$3

Priced per person, charged to master account.
Exclusive of service charge and tax.

Pricing based on 90-minutes of service

Bartender Fee of \$175 per 90-minutes of service required
\$50/30-minutes additional. Bartender Fees cannot be waived

Host Bar per Person

House Brand Full Bar	\$32
Premium Brand Full Bar	\$36
Beer, Wine, Water & Sodas	\$28

Priced per person, charged to master account.
Exclusive of service charge and tax.

Pricing based on 90-minutes of service

Bartender Fee of \$275 per 90-minutes of service required. \$75/30-minutes additional.

Bartender Fees cannot be waived



Beverage Selections

LIQUOR - PREMIUM BRAND

1800 Tequila Reposado, Tito's Vodka, Bombay Sapphire Gin, Nashville's-own Belle Meade Distillery Bourbon, Bacardi Rum

LIQUOR - HOUSE BRAND

Altos Tequila, New Amsterdam Vodka, New Amsterdam Gin, Jack Daniel's Whiskey, Malibu Rum

BEER

Heineken, Amstel Light, Bud Light, Miller Lite, Michelob Ultra, Yazoo IPA

WINE

House Red Blend, Pinot Grigio & Chardonnay

SODA

Coke, Diet Coke, Sprite, Ginger Ale