

HOTEL
frayze
NASHVILLE

CURIO COLLECTION
by Hilton™

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HOTEL

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NASHVILLE



Hotel Fraye

Menu

BREAKFAST BUFFETS

\$48 PER PERSON

LUNCH BUFFETS

\$55 PER PERSON

Monday & Thursday

All Breakfast Buffets include
Good Citizen Regular & Decaf
Coffee, Teas and Fruit Juices

Chocolate & Traditional Croissant
Seasonal Sliced Fruit
Steel Cut Oatmeal
Vanilla Pancakes
Scrambled Eggs
Breakfast Potatoes
Applewood Bacon

Artisanal Bread
Seasonal Soup
Harvest Cobb - Romaine, Roasted Butternut
Squash, Granny Smith Apples, Bacon, Egg,
Dried Cranberries, Bleu Cheese with Lemon
Poppy Vinaigrette
Blackened Salmon
Sliced Chicken Breast
Charred Brussel Sprouts
Fingerling Potatoes
Red Velvet Cake

Tuesday, Friday & Sunday

Seasonal Fruit Bread
Seasonal Sliced Fruit
Traditional Oatmeal
Cinnamon French Toast Sticks
Frittata with Roasted Pepper, Spinach & Gruyere
Yogurt, Local Honey, Granola & Fresh Berries
Breakfast Potatoes
Pork Sausage

Blue Corn Tortilla Chips
Salsa, Guacamole & Queso
Chop Salad - Romaine, Peppers, Red Onion,
Jicama, Tomatoes, Corn, Black Beans with
Cilantro Lime Dressing
Chili Spiced Shrimp, Achiote Chicken & King
Oyster Mushrooms
Refried Beans
Mexican Rice
Corn & Flour Tortillas
Tres Leches

Wednesday & Saturday

Seasonal Muffins
Seasonal Sliced Fruit
Biscuits & Gravy
Scrambled Eggs
Cheese Grits
Breakfast Potatoes
Applewood Bacon

Buttermilk Biscuits
Southern Cobb - Romaine, Roasted Peppers,
Red Onions, Pecans & Pimento Cheese
Dressing
Nashville Hot Chicken
Shrimp & Grits
Sassy Slaw
White Cheddar Mac & Cheese
Southern Greens
Seasonal Mini Pies

Minimum of 10 guests for all buffets

All Food and Beverage charges are subject to applicable taxes as well
as a taxable 26% banquet service charge Wine and Liquor currently taxed at 24.25%;
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**BREAKFAST
ENHANCEMENTS**
PRICED PER PERSON

New York Style Bagels	\$8	
Plain, Everything & Blueberry, Assorted Cream Cheese		Stations 90 minutes
Traditional Oatmeal	\$11	Omelet Station* \$17
Brown Sugar, Dried Fruit, Sorghum Drizzle		Choice of egg preparation, cheese, tomatoes, onions, mushrooms, country ham, sausage, bacon, spinach and peppers
Breakfast Burritos	\$12	Belgian Waffle Station* \$15
Sausage Scramble, Cotija, Onion & Cilantro, Salsa Verde		Made to order, sweet corn, maple
Greek Yogurt Parfait	\$10	Avocado Toast Station* \$19
Dried Fruit, House Granola, Mixed Berries		Avocado smash, prepared egg, radishes, everything seasoning, arugula, soft boiled egg, whipped goat cheese and diced tomatoes
Smoked Salmon	\$19	
Dill Crema, Fried Capers, Sourdough		
Seasonal Smoothies	\$12	
Vegan/Gluten Free Muffins	\$7	* = chef attendant \$150 (1 per 50 guests)

BEVERAGES

ALL DAY - \$40 PER PERSON
HALF DAY - \$25 PER PERSON

Good Citizen Coffee Co. Regular and Decaf, Hot Water, Assortment of Teas,
Assortment of Coca-Cola Soft Drinks, Bottled Still and Sparkling Water

Enhancements Available: Redbull (\$9 per can); Sweet & Unsweet Tea; Fruit Infused Water (\$6 per person)

AM / PM BREAKS
PRICED PER PERSON

GIDDY UP

“Build Your Own Trail Mix”

Cashews, Peanuts, Almonds, Pistachios, Chocolate Chips, Raisins, Cranberries, Banana Chips
Raspberry Iced Tea
\$20

SHOULD'VE BEEN A COWBOY

“Local Tennessee Favorites & Nostalgic Treats”

Goo Goo Clusters, Colts Chocolates, Individual Wrapped Candies
Iced Coffee Station
\$22

THE ONLY TEN-I-SEE

2 Smoothie Options
Granola Bars
Parfaits
Citrus-Infused Water
\$26

BREADWINNER

Assortments of Breads & Dips
Savory & Sweet Biscuits
Spreads & Jams
Sweet & Unsweet Tea
\$24

**AM / PM BREAKS
(CONT.)**

PRICED PER PERSON

IT'S SHOWTIME, BABY

Fresh Popped Popcorn
Soft Pretzels- Mustards, Beer Cheese
Shaved Ice, Assortment of Flavors
\$28

ALL MY EXES LIVE IN TEXAS*

N/A Margaritas ++ for Alcoholic
Lime | Mango Jalapeño
Build Your Own Frito Pie
Pecan Tart
\$35

SANTA'S COMING TO TOWN

Milk & Cookies
Seasonal Fresh Crudit 
Assortment of Dips
\$28

SOUTHERN BELLE

Sparkling Wine
Assortment of Cheese, Jams, Crackers
**Caviar Service Available for Additional Fee
\$55

TEA TIME

Iced Tea
Assortment of Hot Teas
Assortment of Scones & Pastries
Egg Salad Finger Sandwiches
\$32

SUGAR & SPICE & EVERYTHING NICE

Individual Packaged Local Chips
Assortment of Dips
Granola Bars
Candy Bars
\$20

SOME LIKE IT HOT

Nashville Hot Chicken
Nashville Hot, Coleslaw, Buttery Bun
House made Chips, Potato Salad
\$32

BOXED LUNCHES

\$48 PER PERSON

(PLEASE SELECT MAXIMUM OF 2 ENTREES, 2 SIDES
AND 1 DESSERT, INCLUDES BOTTLED WATER)

Club Sandwich - Turkey & Ham, Lettuce, Tomato, Bacon, Swiss Cheese, Comeback Sauce

Chicken Salad Croissant - Granny Smith Apples, Seedless Grapes, Pecans, Bibb Lettuce

Italian Sub - Salami, Coppa, Oil & Vinegar, Provolone, Red Onion, Lettuce, Tomato

Grilled Chicken Caesar Salad - Pecorino, Garlic Croutons

Mediterranean Vegan Wrap - Spiced Hummus, Arugula, Grilled Squash, Caramelized Onions,
Roasted Tomato Spread on Gluten Free Tortilla

BOXED LUNCHES

(CONT.)

SIDES

PLEASE SELECT TWO

Seasonal Whole Fruit
Tomato & Mozzarella Salad
Greek Quinoa Salad (VGF)
Potato Salad
Pretzels
Potato Chips
Granola Bar

DESSERTS

PLEASE SELECT ONE

Blondie
Chocolate Chip Cookie
Lemon Bar

DINNER BUFFETS

\$95 PER PERSON

Backyard Barbeque

Cheddar Jalapeno Corn Bread
Baked Beans
Triple Cheese Macaroni
Sassy Slaw
Green Beans
Pulled Pork
BBQ Chicken
Beef Brisket
Seasonal Cobbler

Music City Medley

Buttermilk Biscuits
Harvest Salad
Roasted Carrots
Creamed Corn
Smashed Potatoes
Refried Black Beans
Shrimp & Grits
Nashville Hot Chicken
Chess Pie

Taste of Italy

Garlic Bread
Antipasto Salad - Salami, Pepperoni, Olives, Provolone, Tomatoes, Red
Onion and Pepperoncincis
Goat Cheese Salad - Crushed Pistachios with Apple Truffle Vinaigrette
Lemon Zest Grilled Asparagus
Parmesan Risotto
Shrimp Scampi
Veal Marsala - Mushroom, Onion with Wine Sauce
Artichoke Florentine - Penne, Spinach with Basil Pesto
Tiramisu

Mi Casa Es Su Casa

Blue Corn Tortilla Chips
Salsa, Guacamole & Queso
Jicama & Mango Salad - Queso Fresco with Cilantro Vinaigrette
Caesar Salad
Spanish Rice
Refried Black Beans with Queso Fresco
Street Corn Cups
Skirt Steak
Chicken Enchiladas
Seafood Paella
Flan
Tres Leches

PLATED DINNERS

\$120 PER PERSON
INCLUDES BREAD SERVICE

SALAD

PLEASE SELECT ONE

Mixed Greens | Candied Pecans, Pickled Fennel, Manchego with Green Tomato Vinaigrette

Artisan | Cucumber, Tomato, Red Onion, Olives with Balsamic Dressing

Wedge | Baby Iceberg, Blue Cheese, Red Onion, Heirloom, Egg with Blue Cheese Dressing

Heart of Romaine | Parmesan, Anchovies, Chopped Egg with Caesar Dressing

SIDES

PLEASE SELECT TWO

Potato Salad
Yukon Potatoes
Jasmine Rice
Truffle Fries

Goat Cheese & Mushroom Risotto
Sweet Potatoes
Triple Cheese Macaroni
Roasted Carrots
Grilled Asparagus
Caramelized Brussel Sprouts

SOUPS

PLEASE SELECT ONE

French Onion
Seasonal Soup - Chef's Choice

MAIN

MAXIMUM OF 2 PLUS 1 VEGETARIAN ENTRÉE TO BE SELECTED

Cajun Shrimp Pasta
Pan Seared Salmon
Blackened Mahi
Roasted Chicken Thigh
Chicken Parmigiana
Herb Airline Chicken Breasts
Pesto Pasta
Ratatouille
Pork Medallions
Grilled Skirt Steak
Braised Short Ribs

DESSERTS

PLEASE SELECT MAXIMUM OF 2

Assorted Cheesecake Bites
Chess Pie
Cherry Pistachio Tart
Strawberry Shortcake
Warm Berry Cobbler
Donut Holes with Strawberry & Nutella
Chocolate Chip & Sea Salt Cookies

RECEPTIONS

ACTION STATIONS*

60 MINUTES

Suckling Pig* \$850
Serves 40 guests

Roasted Garlic & Herb Prime Rib* \$MP

Whole Roasted Salmon* \$500
Serves 30 guests

S'Mores Skillet* | \$23 per person
Warm Chocolate Canache | Marshmallows
Served with Cookies, Sprinkles, M&M's & Caramel Sauce

Sundae Fundae* | \$20 per person

Vanilla & Chocolate Ice cream | Hot Fudge |
Butterscotch | Candy Pieces | Seasonal Fruit |
Whipped Cream | Nuts | Maraschino Cherries

Pipe and a Crepe* | \$21 per person
Fresh Crepes | Seasonal Fruit | Shaved Chocolate |
Whipped Cream | Powdered Sugar

Carnival* | \$28 per person
Funnel Cakes | Cotton Candy | Flavored Shaved Ice

* = chef attendant \$150 (1 per 50 guests)

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RECEPTIONS

(CONT.)

HORS D'OEUVRES

\$8 PER PIECE

MINIMUM OF 25 PIECES PER ORDER; CAN BE BUTLER PASSED OR DISPLAYED

HOT

Coconut Shrimp with Orange Marmalade
Tuna Tartare with Avocado Relish on Wonton Chip
Crispy Nashville Hot Chicken
Honey Glazed Ham Biscuits
Meatballs with Mushroom Bordelaise
Pork Belly Bites
Steak Bruschetta
Brie & Fig Bites
Crab Cake
Vegetable Spring Rolls
Potato Skins
Shrimp & Grits Bites
Spinach, Feta & Bacons Puffs
Chef's Choice Flatbread Bites
Hushuppies

COLD

Individual Crudites with Eggplant Hummus
Caprese Canapes
Pimento & Bacon Cheese Ball
Devilled Eggs
Piquillo Pepper & Goat Cheese Crostini
Whipped Feta & Truffle Chip
Smoked Salmon & Cucumber Bagel Chip
Shrimp Cocktail Shooters
Bruschetta Bites
Brie Fig & Honey
Hummus & Olive Tapenade
Avocado Cups
Prosciutto & Cranberry Crostini

DISPLAYS

PRICED PER PERSON
MINIMUM OF 15 GUESTS
MUST PURCHASE MINIMUM OF 2 DISPLAYS
WHEN NOT ACCOMPANIED
WITH A BUFFET

Artisanal Cheese Display | \$26

Regional Cheese | Champagne Grapes | Proper Accoutrement

Chef's Charcuterie Selection | \$28

Dried and Cured Meats | Proper Accoutrement

Seasonal Vegetable Display | \$21

Dips & Spreads

Chilled Shrimp Display | \$26

Cajun Poached Shrimp | Horseradish | Cocktail

Sliders Display | \$20

BBQ Sauce, Cheddar Cheese, Caramelized Onions

Mashed Potato Bar | \$29

Yukon | Sweet Potato | Scallions | Cheddar Cheese | Bacon Bits |
Steamed Broccoli | Sour Cream | Marshmallows

~\$125.00 Butler Passed fee per 50 guests~

*\$150 Attendant fee per station. 1 attendant per 50 Guests

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DISPLAYS

(CONT.)

PRICED PER PERSON
MINIMUM OF 15 GUESTS

Macaroni & Cheese | \$32

Choose 3

Smoked Gouda & Pancetta | Jalapeno, Bacon & Cheddar | Traditional Cheddar with Bread Crumbs | Wild Mushrooms, Truffle Oil & Gruyere | Buffalo Chicken & Blue Cheese | Roasted Seasonal Veggie

Game Day | \$38

Potato Skins | Mozzarella Sticks | Boneless Buffalo Wings | Onion Rings | Fries with Queso | Smoked Brisket | Accompanied by Ranch, Blue Cheese Dressing with Celery and Carrot Sticks

Ramen Noodle Bar | \$31

Miso Broth | Baby Shrimp, Veggies, Chicken and Pork

Shipwrecked | \$46

Choose 3

Fried Calamari with Marinara or Sauteed with Lemon, Capers & Olive Oil | Baked Clams | Mussels Meuniere | Seafood Scampi with Risotto

The Trattoria | \$39

Choose 2

Penne with Arugula, Tomato, Asparagus, Garlic & Oil | Farfalle with Garlic Oil & Broccoli | Penne alla Vodka | Orecchiette with Chicken in Pesto Sauce | Orecchiette Sweet Sausage with Broccoli | Farfalle Primavera | Rigatoni Bolognese with Italian Bread

Mediterranean | \$45

Tomato, Cucumber & Feta Cheese Salad | Falafel | Chicken Souvlaki | Lamb with Herbs & Spices | Pita Bread | Tzatziki & Red Onion Sauce

Japanese Robata | \$44

Mongolian Beef | Chicken Hibachi | Sticky Rice | Saki | Accompanied by Soba Noodles, Scallions, Red Pepper, Napa Cabbage & Soy Vinaigrette

Southern Cravings | \$48

Choose 2

Fried Chicken & Waffles | Barbecued Brisket | Nashville Hot Chicken | Pulled Pork | Accompanied by Mac & Cheese, Sweet Potato Fries, Cornbread & Coleslaw

Late Night Bites | \$38

Choose 3

Nashville Hot Chicken Sliders | Warm Pretzels | Assorted Flatbreads | Chocolate Chip Cookies | Freshly Popped Popcorn

Meatball Tasting | \$41

Choose 3

Black Angus | Veal | Duck | Vegetable | Herbed Chicken | Italian Style | Accompanied by your choice of sauce: Basil Cream, Mushroom Gravy, Parmesan Cheese, Classic Tomato, Sweet & Sour, Garlic & Oil or Roasted Garlic

**DESSERT
STATIONS**
PRICED PER PERSON

Candyland | \$24

Gummy Bears | Jelly Beans | Candy Bars | Marshmallow Caramels
| Nougats | Swedish Fish | Peach Rings | Chocolate Bon Bons

Doughnut Shoppe | \$22

Raspberry Caramel | Nutella | Lemon Poppy Glazed |
Cinnamon Sugar

Milk & Cookies | \$20

Choose 3

Heath Bar Crunch | Chocolate Chip | Chocolate
Macadamia | Oatmeal Raisin | Snickerdoodle
Accompanied by chilled 2% Milk & Chocolate Milk

BAR PACKAGES

ALL PACKAGES INCLUDE : FULL BAR SET UP - SODAS, JUICES, WATERS AND GARNISHES
BEER: ASSORTMENT OF 4 TYPES OF LOCAL, DOMESTIC AND IMPORTS
WINE: CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, PINOT NOIR AND SPARKLING

FALABELLA

1ST HOUR - \$20 PER PERSON

EACH ADDITIONAL HOUR - \$10 PER PERSON

Beer & Wine Only

CLYDESDALE

1ST HOUR - \$30 PER PERSON

EACH ADDITIONAL HOUR - \$12 PER PERSON

**Nelsons Green Brier TN Whiskey, Beefeaters Gin, Bacardi Light Rum, Hangar 1 Vodka,
Dewars Scotch, Crown Royal, El Jimador Silver**

THOROUGHbred

1ST HOUR - \$38 PER PERSON

EACH ADDITIONAL HOUR - \$13 PER PERSON

**George Dickel BIB, Botanist Gin, Monkey Shoulders Scotch, Grey Goose, Sailor Jerry
Rum, Rittenhouse Rye, Espolon Silver Tequila**

**-\$150 Bartender fee per bartender. 1 bartender per 75 Guests-
4 Hour Maximum**

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**BAR ON
CONSUMPTION**

INCLUDES FULL BAR SET UP WITH
GARNISHES

Beer | \$10

Assortment of 4 types of Local, Domestic and Imports

Wine | House: \$15 | Premium: \$17

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir and Sparkling

Premium | \$18 per drink

Nelsons Green Brier TN Whiskey, Beefeaters Gin, Bacardi Light Rum, Hangar 1 Vodka,
Dewars Scotch, Crown Royal, El Jimador Silver

Top Shelf | \$21 per drink

George Dickel BIB, Botanist Gin, Monkey Shoulders Scotch, Grey Goose, Sailor Jerry
Rum, Rittenhouse Rye, Espolon Silver Tequila

Non-Alcoholic Beverages

Mocktails | \$10

Soft Drinks | \$6.50

Still & Sparkling Water | \$5

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**~\$150 Bartender fee per bartender. 1 bartender per 75 Guests~
4 Hour Maximum**

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GENERAL INFORMATION

TAXES & SERVICE CHARGES

All prices for this menu are subject to a 26% banquet service charge and sales tax, currently 9.25%. Service charge is subject to sales tax in the State of Tennessee.

MEAL GUARANTEES & MINIMUM ATTENDANCE REQUIREMENTS

A final meal guarantee of attendance is required for all private meal functions. Guarantees must be submitted to your Catering/Sales Manager by 10 a.m., 7 business day prior to the start of event. Guarantee timing is based on Eastern Standard Time (EST).

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final meal guarantee. Special pricing may apply.

The host is responsible for the number guaranteed, even if the number of guests served is less than the guarantee. If the number of guests served is greater than the guarantee, the host is responsible for the total number of guests served.

If the guaranteed attendance increases by more the 3% within three (3) business days prior to a scheduled meal function, the hotel reserves the right to charge a 10% surcharge on menu prices due to increased costs incurred. The contracted menu items may not be available for additional guests added. The hotel cannot promise that the same menu items will be serviced to guests about the overset.

LABOR FEES & ADDITIONAL MENU CHARGES

Bartender Fee - \$150 per bartender (1 per 75 guests) up to 4 hours
*Attendant Fee - \$150 per attendant (1 per 50 guests)
Butler Passed - \$125 (per 50 guests)

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for out of the ordinary cleaning required following use of glitter, confetti or similar items.

PRICING & POLICIES

Food & Beverage menu prices cannot be guaranteed more than three (3) months in advance of the scheduled event date. All F&B prices are subject to change without notice. Due to licensing requirements and quality control issues, all Food & Beverage to be served on hotel property must be supplied and prepared by the hotel, including, but not limited to, any suite used as a hospitality venue.

PACKAGES

When shipping packages to the hotel, please indicate the name of your organization, the organization's on-site representative, as well as your Catering/Event Manager. Handling charges will be applied to your master account for storage and movement of packages. We are able to provide a complete copy of our shipping procedures if you plan to utilize the hotel's shipping and receiving department.

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