

D R I F T

DRIFT NASHVILLE
CATERING MENUS





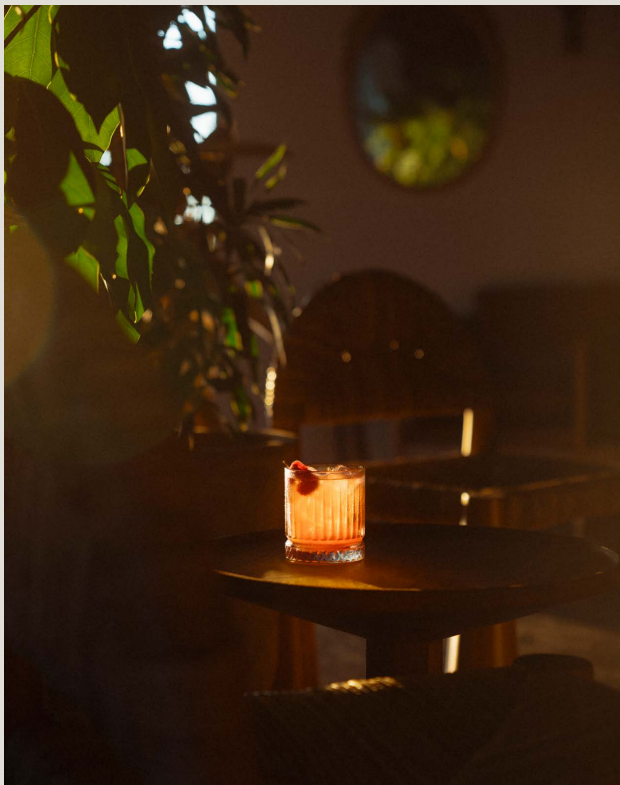
THE SUN ROOM FOOD

OPTION 1

- 50 people and under - \$38 per person,
50 people or more - \$42 per person.
- Sourdough with smoked butter
 - Marinated olives
 - Charcuterie and cheeseboard (rotating options), Spanish-inspired
 - Whipped ricotta

OPTION 2

- 50 people or under - \$65 per person,
50 people or more - \$70 per person.
- Sourdough with smoked butter
 - Marinated olives
 - Charcuterie and cheeseboard (rotating options), Spanish-inspired
 - Whipped ricotta
 - Roasted beets salad
 - Albóndigas
 - Array of tinned fish (rotating options)



THE SUN ROOM BEVERAGES

OPTION 1 (OPEN BAR)

\$40 per person, \$20 per additional hour.

- Seasonal and regional beer selection
- 2 red wine options, 2 white wine options, rosé, orange wine, and prosecco, a mix of biodynamic and organic wines

OPTION 2 (OPEN BAR)

\$44 per person, \$22 per additional hour.

- Seasonal and regional beer selection
- 2 red wine options, 2 white wine options, rosé, orange wine, and prosecco, a mix of biodynamic and organic wines
- Quality well spirits (Four Roses Bourbon, Fords Gin, Azteca Blanco Tequila, Wódka Vodka, etc.) and mixers

THE SUN ROOM BEVERAGES

OPTION 3

\$56 per person, \$27 per additional hour.

- Seasonal and regional beer selection
- 2 red wine options, 2 white wine options, rosé, orange wine, and prosecco, a mix of biodynamic and organic wines
- Quality well spirits (Four Roses Bourbon, Fords Gin, Azteca Blanco Tequila, Wódka Vodka, etc.) and mixers
- Full cocktail menu

OPTION 4 (OPEN BAR)

Full open bar, a la carte.

- Full cocktail and spirits menu





Food and beverage prices subject to 22% service charge.

A \$150 bartender fee per bartender will be charged for all consumption, non-host, and one (1) hour bar packages. A bartender fee will not be charged with the purchase of a hosted bar package of two (2) hours or more.

THANK YOU

CONTACT

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