

EVENTS

— AT —

CITY WINERY NASHVILLE

NASHVILLE

CITY WINERY
NASHVILLE

— WELCOME TO —

CITY WINERY NASHVILLE

Downtown Nashville's premier winery where the rustic appeal of wine country meets modern urban amenities and luxury. Located just blocks from Broadway and Nashville's Convention Center, our venue offers fully customizable event spaces accommodating 12 to 1200 guests.

SPACES

- Five Unique Event Spaces
- Downtown Nashville Skyline Views
- Tables, Chairs, China, Flatware, Napkins
- Riedel Stemware
- Professional Event Staff

CURATED CULINARY EXPERIENCES

- In-House Winery
- Award-winning City Winery Wines
- Flexible Bar Offerings
- Customizable Culinary Menus
- Wine Tasting & Blending Experiences

PRODUCTION

- VIP & Talent Management
- Green Rooms and Hospitality Services Loading Dock
- State-of-the-Art Audio Visual Service
- Full Service In-House Production Team

CITY WINERY'S IN-HOUSE EXPERTS

- Winemakers
- Beverage Team
- Executive Chef & Culinary Team
- Technical Director
- Event Sales Director
- Programming Director



MAIN VENUE

320 SEATED / 500 RECEPTION

Our largest space combines the rustic appeal of wine country with modern amenities including our top-of-the-line audio and lighting systems, full-sized stage for your entertainment needs, green room and built-in bar.

BARREL ROOM & TERRACE

80 SEATED / 100 RECEPTION

Our semi-private Barrel Room features a stacked stone wood-burning fireplace, full floor-to-ceiling windows and double doors leading out to the Barrel Room Terrace. The terrace runs the full-length of the restaurant. Our built-in bar features barrel tops with City Winery wines on tap. We have temporary folding walls to create privacy or add on pipe and drape to make your space a little more special.

CELLAR ROOM

20 SEATED / 20 RECEPTION

Nestled between a barrel wall and the wine cellar, this private space is a great fit for your intimate dinner, bachelorette brunch, birthday party, happy hour or corporate meeting. Natural light from the floor to ceiling windowed double doors lead out to a semi-private space.



THE LOUNGE & SKYLINE AND THIRDMAN PATIOS

100 SEATED / 120 RECEPTION

The Lounge is located on the second floor and has two gorgeous patios, Skyline Patio and Thirdman Patio, both with stunning views of the Nashville Downtown Skyline. The space has a floor to ceiling stacked stone wood burning fireplace, 80" LCD Screen, built in stage, concert quality sound system, and custom barrel stave accent wall. Large built in bar with wine barrel top taps featuring City Winery wines and full bar.

WINERY

40 SEATED / 50 RECEPTION

A fully functioning winery by day and event space by night! Our winery transforms for events into an intimate and elegant space with an industrial vibe; perfect for holiday parties, dinner parties, and custom wine pairing dinners!

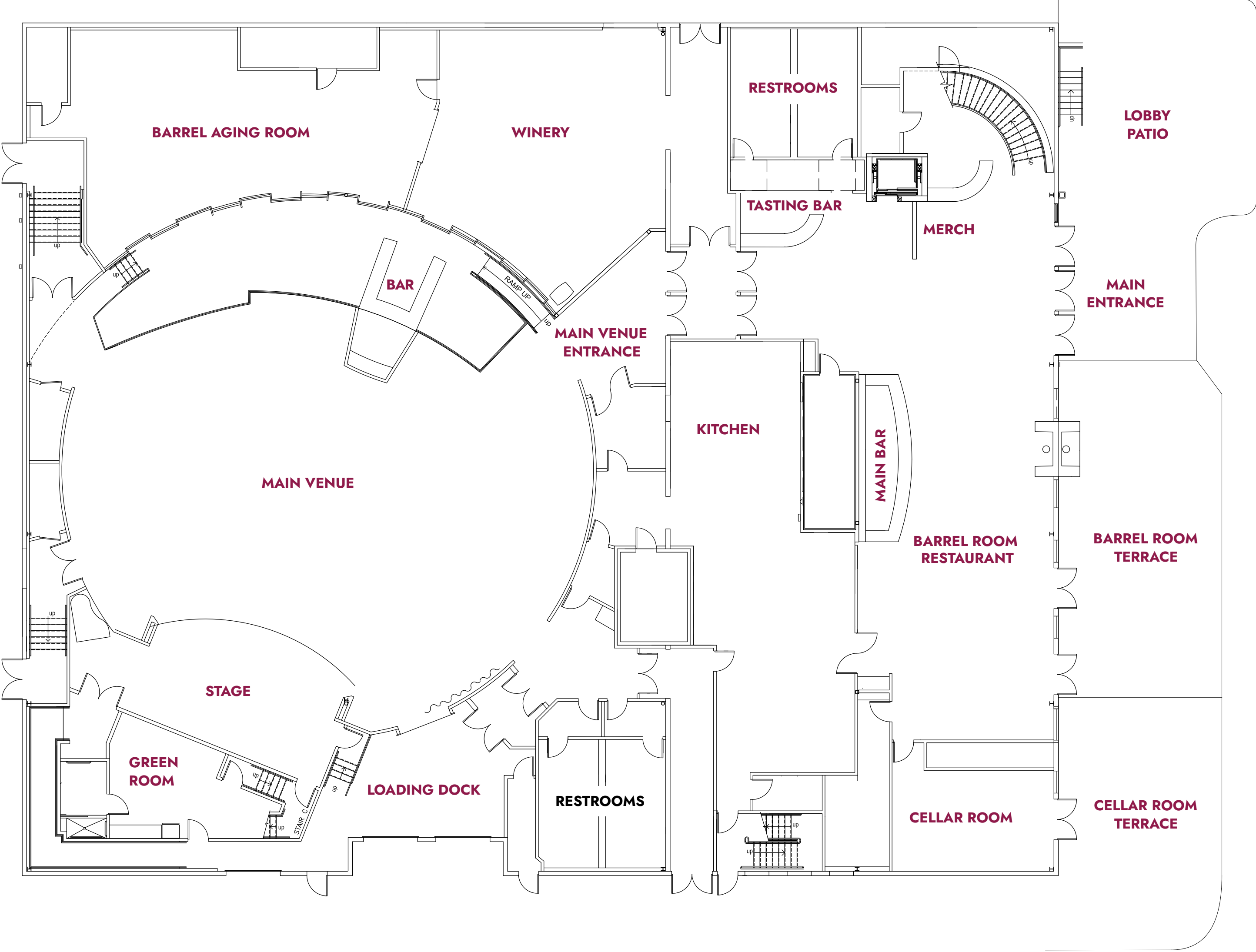
VENUE BUYOUT

650 SEATED / 1200 RECEPTION

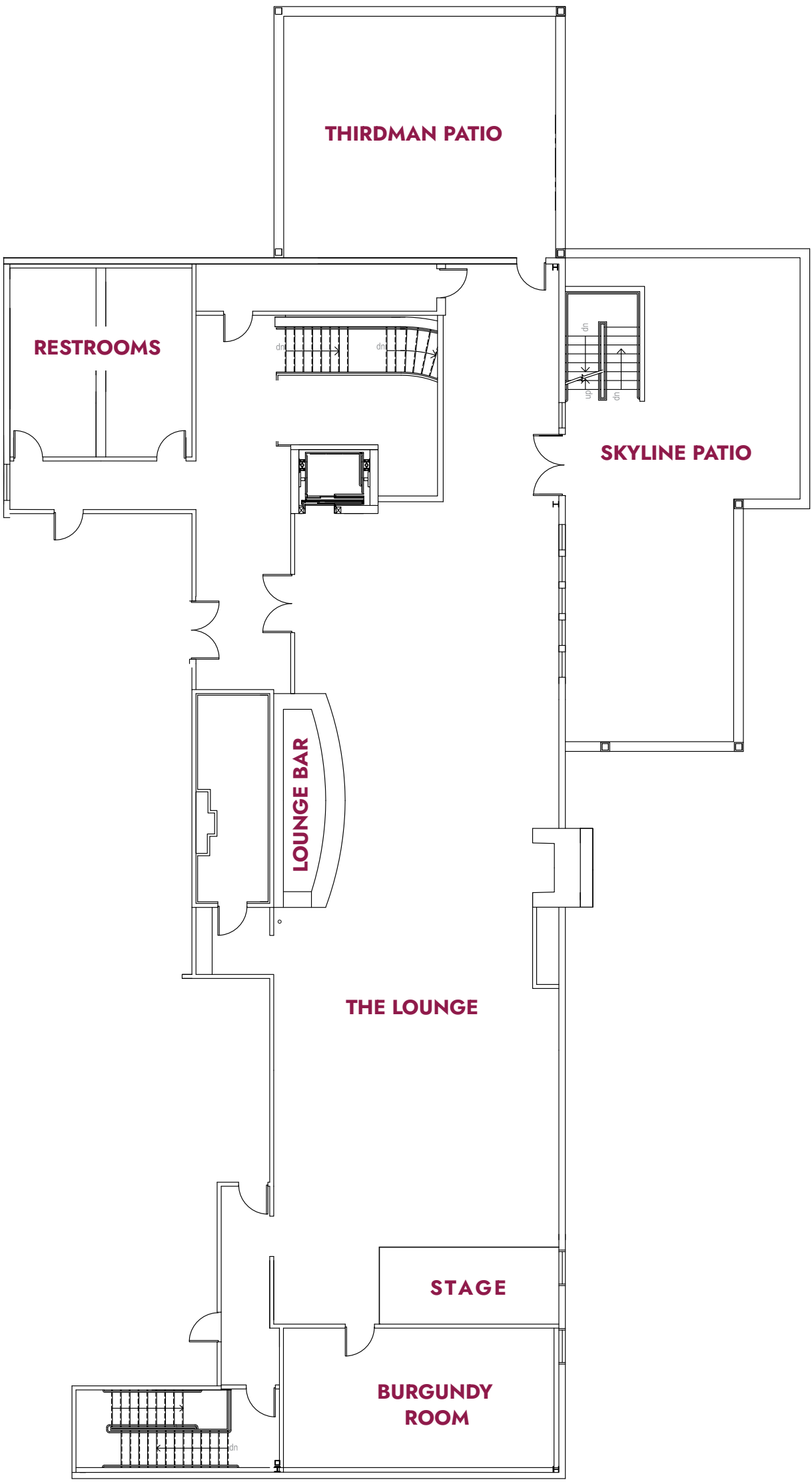
Enjoy exclusive access to all of City Winery's event spaces: the Main Venue, Barrel Room, Cellar Room, Winery and Lounge.

CITY WINERY NASHVILLE ROOMS

FIRST FLOOR: MAIN VENUE · BARREL ROOM · TERRACE · CELLAR ROOM · WINERY



SECOND FLOOR: LOUNGE AND PATIOS



MENU

PASSED HORS D'OEUVRES

ONE HOUR SERVICE

SELECT THREE \$15 PER PERSON / SELECT FIVE \$25 PER PERSON

ARANCINI *v* risotto balls, seasonal preparation

BRUSCHETTA *v* tomato, basil, balsamic

CAPRESE SKEWER *v•gf* tomato, mozzarella,
basil, balsamic drizzle

SEASONAL ROASTED VEGGIE SKEWER *v•gf*
chef's selection

HERBED GOAT CHEESE CROSTINI *v*
goat cheese, truffle, pistachio

DEVEILED EGGS *gf* pimento, bacon, chive

HOT HONEY CHICKEN BITES fried chicken,
dill pickle, sriracha honey

PORK BELLY SKEWER *gf* whiskey maple glaze

BALSAMIC BEEF CROSTINI seared beef, arugula,
herbed goat cheese, balsamic glaze

LAMB MEATBALL KEBAB whipped feta, za'tar

SPICY CHICKEN MEATBALL
blue cheese dipping sauce

MEATBALL MARINARA pomodoro, parmesan, basil

BANG BANG SHRIMP bang bang sauce, scallion

SHRIMP COCKTAIL *gf* bloody mary cocktail sauce,
grilled lemon

MARYLAND STYLE CRAB CAKE remoulade

TUNA POKE WONTON sesame seeds,
pickled baby beets, sesame vinaigrette

SHRIMP CEVICHE SHOOTER *gf*
tri color bell pepper, citrus fruit, red onion

HOT CHICKEN & WAFFLE CONE butter pickle

PIMENTO CHEESE BITE *v* whipped pimento cheese,
jalapeno, pita

ENHANCEMENTS

MINI BEEF WELLINGTONS \$3 *per person*

SHRIMP & GRIT SHOOTERS \$3 *per person*

*v: vegetarian vg: vegan gf: gluten-free. Ingredients subject to seasonal changes.
Priced per person, unless otherwise noted. Local state tax and additional fees not included.
Every event is customizable. Check with your event manager to discuss options.*



MENU

COCKTAIL RECEPTION STATIONS

ONE HOUR OF SERVICE

WOOD OVEN FLATBREAD

\$19 per person includes

MARGHERITA *v* basil, San Marzano tomato sauce

HOT HONEY San Marzano tomato sauce,
mozzarella, sausage, pepperoni, mike's hot honey

PEPPERONI mozzarella, San Marzano tomato sauce

PASTA STATION

\$18 per person includes

GARLIC BREAD STICKS *v*

PARMESAN CHEESE *v•gf* mozzarella,
San Marzano tomato sauce

CHOOSE 2:

CHEESE TORTELLINI *v* cracked black pepper,
parmesan cream sauce

CAMPANELLE *v* pomodoro, parmesan, basil

RIGATONI beef ragu, shaved parmesan, basil
can be made with Gluten Free pasta

GNOCCHI *v* wild mushrooms, rainbow swiss chard,
parmesan cheese

SLIDER STATION

\$20 per person includes

HOUSE CUT FRIES *vg•gf*

CHOOSE 3:

CHEESEBURGER ketchup, pickle, cheddar cheese

FRIED CHICKEN pickle, honey mustard

NASHVILLE HOT CHICKEN pickle

SHORT RIB SLIDER crispy onions,
black barbeque sauce

PULLED PORK grilled pineapple, carolina bbq sauce

GRILLED PORTOBELLO MUSHROOM *v*
arugula, cabernet onion jam, garlic aioli

GREEK ISLANDS STATION

\$20 per person includes

CHICKEN SOUVLAKI SKEWER *gf*
yogurt tzatziki sauce

LEMON HERB SHRIMP *gf*
feta, blistered cherry tomato

HUMMUS PLATTER *v* roasted chickpeas,
soft pita, crudité

SPANAKOPITA *v* puff pastry, spinach, feta, olive oil

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OKTOBERFEST

\$20 per person includes

- GERMAN BRATWURST mustard
- POTATO PANCAKES v sour cream, applesauce
- ASSORTED BAVARIAN PRETZELS v
assorted mustards, beer cheese fondue

STREET TACO STATION

\$20 per person includes

- CHICKEN TINGA gf
- CARNITAS gf
- CAULIFLOWER TINGA v•gf
- STEWED BLACK BEANS v•gf
- TOPPINGS INCLUDE:
 - CORN TORTILLAS v•gf
 - PICO DE GALLO vg•gf
 - CHEDDAR CHEESE gf
 - MINCED ONION vg•gf
 - LIME WEDGES vg•gf
 - SOUR CREAM v•gf

ENHANCEMENTS \$5 per person includes

- HOUSE MADE GUACAMOLE v•gf

A LITTLE SOUTHERN COMFORT

\$25 per person includes

- CHICKEN AND WAFFLE BITES
CW fried chicken, dipped in waffle batter,
hot maple syrup drizzle, powdered sugar
- NASHVILLE KEBAB hot chicken, pickle
- SHRIMP & GRITS SHOOTERS stone ground white
cheddar grits, smoked bacon
- PIMENTO MAC & CHEESE BITES v
southern chow chow relish

CHEESE & CHARCUTERIE

\$20 per person includes

- CHEF’S SELECTION OF THREE ASSORTED
CURED MEATS & THREE CHEESES
- FRESH FRUIT
- DRIED FRUIT
- SEA SALT ROASTED NUTS
- WHOLE GRAIN MUSTARD
- CRACKERS
- TOASTED BAGUETTE
- HONEY & SEASONAL JAM

MEDITERRANEAN BAR

\$15 per person includes

- CHICKPEA HUMMUS vg•gf crispy chickapeas
- WHIPPED FETA v•gf blistered tomato garnish
- TZATZIKI DIP v•gf
- OIL CURED OLIVES vg•gf
- CRUDITE vg•gf carrots, cucumber, radish, celery,
cherry tomatoes, red bell peppers
- SOFT WARM PITA BREAD v

DESSERT STATION

\$12 per person includes

- ASSORTED COOKIES v
- ASSORTED BROWNIES v
- ASSORTED DESSERT BARS v
- MINI CHEESECAKE BITES v
- ASSORTED MACAROONS v

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MENU

BUFFET / FAMILY STYLE SERVICE

\$75 PER PERSON

FIRST COURSE

select one

CAESAR SALAD *v* romaine hearts,
classic caesar dressing, shaved parmesan,
focaccia brown butter croutons

GARDEN SALAD *vg•gf* mixed greens, carrots,
shaved radish, cherry tomatoes, english cucumbers,
balsamic vinaigrette

ARUGULA SALAD *v•gf* feta, citrus wedges,
herb vinaigrette

SEASONAL SALAD

SIDES

select two

GRILLED ASPARAGUS *vg•gf* olive oil,
cracked pepper

ROASTED SEASONAL VEGETABLES *vg•gf*
herb roasted

BRUSSEL SPROUTS *v•gf* feta, balsamic vinaigrette

YUKON GOLD MASHED POTATOES *v•gf*
whipped butter **can be made vg**

ROASTED FINGERLING POTATOES *vg•gf*
herbes des provence, olive oil

WHITE CHEDDAR MAC & CHEESE *v*
crispy buttered panko

ENTREES

select two / select additional entree - \$10 per person

GNOCCHI *v* wild mushrooms, basil,
parmesan truffle cream

BAKED ZITI italian sausage, penne pasta, basil,
marinara sauce, mozzarella, mushrooms
can be made gf and v

CHICKEN PARMESAN marinara, basil, mozzarella

ROSEMARY CHICKEN *gf*
mushroom herbed demi glaze

SEARED SALMON *gf* citrus reduction

BRAISED SHORT RIB *gf* au jus

FORAGED MUSHROOM PASTA *vg*
mushrooms, kale, heirloom, cherry tomatoes,
pesto citrus reduction **can be made gf**

EGGPLANT PARMESAN *v* marinara, basil, mozzarella

ENTREE ENHANCEMENTS

PRIME RIB *gf* au jus, horseradish creme
cooked medium & served sliced

BEEF TENDERLOIN *gf* au jus
cooked medium & served sliced

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DESSERTS

select one

ASSORTED COOKIES *v*

ASSORTED BROWNIES *v*

ASSORTED DESSERT BARS *v*

ASSORTED MINI CHEESECAKES *v*
does contain nuts

ASSORTED MINI MACARONS *v*



MENU

THREE COURSE DINNER

\$75 PER PERSON

FIRST COURSE

select one

CAESAR SALAD *v* romaine hearts, classic caesar dressing, shaved parmesan, focaccia brown butter croutons

GARDEN SALAD *vg•gf* mixed greens, carrots, shaved radish, cherry tomatoes, english cucumbers, balsamic vinaigrette

ARUGULA SALAD *v•gf* feta, citrus wedges, herb vinaigrette

SEASONAL SALAD

ENTREES

select two, City Winery to include a silent vegetarian option

SEARED SALMON *gf* rice pilaf, spinach pistou, brussel sprouts

HERB ROASTED CHICKEN *gf* mushroom au jus, broccolini, herb roasted fingerling potatoes

GRILLED HERB CHICKEN *gf* wild rice pilaf, asparagus creamy herb sauce

SHORT RIB *gf* au jus, mashed potatoes, broccolini, sherry glazed onions

FORAGED MUSHROOM PASTA *vg* mushrooms, kale, heirloom cherry tomatoes, pesto

ROASTED CAULIFLOWER FLORETS *vg* chimichurri, red pepper hummus, crispy garbanzo beans

DUET PLATES

\$8 per person

SALMON & CHICKEN *gf* rice pilaf, citrus relish coulis, asparagus

SHORT RIB & SHRIMP *gf* herb roasted fingerling potatoes, cabernet au jus, green beans

\$15 per person

BEEF TENDERLOIN & SHRIMP *gf* whipped boursin potato, au jus, roasted asparagus

BEEF TENDERLOIN & SALMON *gf* creamy herb sauce, wild rice pilaf, roasted heirloom carrots
beef tenderloin cooked medium & served sliced

DESSERTS

select one

FLOURLESS CHOCOLATE CAKE *v•gf* whipped mascarpone, sea salt, berries

TRIPLE LAYER CHOCOLATE CAKE *v* chocolate ganache, berries

RED VELVET CAKE *v* berries

KEY LIME PIE CRUMBLE *v* whipped cream, custard, graham cracker

PECAN BOURBON PIE *v* whipped cream, orange zest

DESSERT ENHANCEMENTS

BROWNIE CAKE *v* french vanilla cheesecake, chocolate ganache

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MENU

BEVERAGE PACKAGES

BEER & WINE PACKAGE

City Winery red, white, rosé and sparkling wines,
assorted craft beers, soft drinks, juices

2 hours *\$32 per person*

3 hours *\$42 per person*

4 hours *\$52 per person*

CLASSIC BEVERAGE PACKAGE

City Winery red, white, rosé and sparkling wines,
assorted craft beers, soft drinks, juices & classic liquors

**Tito's Vodka, Gin Lane 1751 Small Batch
London Dry Gin, Bacardi Rum, Bribon Blanco
Tequila, Jim Beam Kentucky Bourbon**

2 hours *\$42 per person*

3 hours *\$52 per person*

4 hours *\$62 per person*

RESERVE BEVERAGE PACKAGE

City Winery red, white, rosé and sparkling wines,
assorted craft beers, soft drinks, juices & reserve liquors

**Kettle One Vodka, Tanqueray Gin,
Bacardi White Rum, Milagro Tequila Blanco,
Makers Mark Bourbon, Nelson's Green Brier
Whiskey, Bulleit Rye, Monkey Shoulder
Blended Scotch**

2 hours *\$52 per person*

3 hours *\$62 per person*

4 hours *\$72 per person*

GRAND CRU BEVERAGE PACKAGE

City Winery red, white, rosé & sparkling wines, assorted craft
beers, soft drinks, juices, and premium liquors

**Grey Goose Vodka, Sipsmith London Dry Gin,
Captain Morgan Dark Rum, Don Julio Tequila
Blanco, Knob Creek Bourbon, Knob Creek Rye,
Glenmorangie Scotch Single Malt 10 Year,
Courvoisier Cognac VSOP**

2 hours *\$63 per person*

3 hours *\$73 per person*

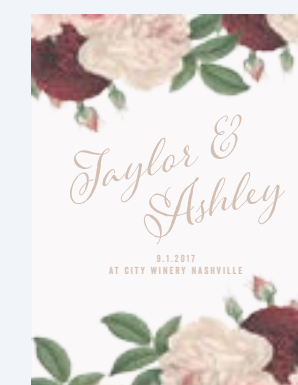
4 hours *\$83 per person*





CUSTOM LABEL WINE

At Nashville's premier fully-functioning urban winery, we have the unique ability to offer custom labeled wine made right here! Perfect for commemorative parting gifts for your guests, City Winery in-house graphic designers will happily create a custom label of your choice.



MENU

MAIN VENUE PRODUCTION SPECS

AUDIO

MAIN PA

18-Meyer Sound MINA line array system
(9 boxes per side)

PROCESSOR

2- Meyer Sound Galileo Callisto 616

SUBS

3-Meyer Sound 700HP

FOH SOUND DESK & MAIN SNAKE

MIX POSITION IS CENTER OF ROOM

1- Yamaha CL5-72 ch mixing console
with RIO 3224-D & RIO 1608-D

1- 48 Channel Analog Split Snake

MONITORS & IN-EAR MONITORS

MONITORS MIXED FROM CL5

AT FOH IN STANDARD CONFIGURATION

8-Meyer Sound MJF-210 (low profile stage monitors)

1-Meyer Sound MJF-212A (low profile stage monitor)

2-Shure PSM 900 Wireless IEM Stereo Unit
with belt pack

(No Ear Buds In-House)

MICROPHONES & DI'S

5-Shure SM58

4-Shure Beta58A

10-Shure SM57

2-Shure Beta52A

4-Shure Beta98AD/C

4-Shure SM81-LC

4-Sennheiser e604

2-Sennheiser e609S

2-AKG 414XLII

10-Klark Teknik DN100 DI

2-Shure MX412 (gooseneck podium mic)

4-Shure ULX1 Beltpack Transmitters

3-Shure ULX2/Beta 58 (handheld wireless mic)

4-Shure WL93 Omni Lavalier

1-Helpinstill Model 135 Strip Piano Pickups
(in-house piano)

MICROPHONE / MUSIC / GUITAR STANDS

10-Atlas MS20 Mic Stands

3-Tall Tripod Boom Mic Stands

5-Medium Tripod Boom Mic Stands

5-Short Round Base Boom Mic Stands

4-Music Stands

8-Hercules headstock clamp guitar stands

BACKLINE

1-Yamaha C3 Piano *(for use on main stage only) besides the piano,
City Winery NSH does not carry any backline or dj gear in-house*

VIDEO

PROJECTION HOUSE LEFT AND RIGHT

(FLANKING STAGE)

2- NEC PX750u Projectors to hit HL/HR Projection
Screens / NEC Lensing 3.6-5.4 Ratio Lens 20ZL

2-Motorized Screens Targa DRA116370-
One House Left / One House Right (116"x72.5")

PROJECTION STAGE

DROP DOWN SCREEN AT FRONT OF STAGE

1-NEC PX750u Projector to hit Stage

Projection Screens / NEC Lensing

.76 Ratio Ultra Short throw lens 16ZL

1-Draper Premier Electric CinFlex tensioned

192"x120" rear projection Screen with Controllers

VIDEO MIXER

1-Roland v800 HD video mixer-located
at soundboard position (HDMI input only)

VIDEO CAMERA FOR HOUSE ARCHIVE

LOCATED AT SOUND BOARD

1-Sony PXWx70 Camcorder

MAIN STAGE LIGHTING

STAGE LIGHTING

11-Elation EMU100 Emulation Software

1-Elation Midicon Emulation HARDWARE Controller

1-Chauvet Data Stream DMX Splitter

8-Chauvet COLORdash-Quad 18 Wash Fixture

(Stage)6- Chauvet COLORado 2 Quad Zoom Tour
Hard Edge Fixture (Front Wash)

2- Chauvet COLORado 1 Quad Zoom Tour
(Front Wash)

2- Chauvet Legend 412 Zoom Moving Head Fixture

CONTACT US

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