



THIS IS *Hard Rock*

TIME TO STRIKE UP YOUR BAND!

Events, like great music are born of inspiration. Located in the heart of downtown Nashville Hard Rock Nashville is just one of the unique venues in a collection of globally recognized cafes. We pride ourselves on delivering an exceptional experience with a rock 'n' roll twist for each of our guests. We start by putting ourselves in your shoes.

From "Acoustic to Full Blown Productions!"

You want more than just another venue to make a lasting impression...

- Corporate Events
- Business Meetings
- Video and Artist Launch Parties
- Networking Receptions
- Milestone Celebrations
- Meet & Greet
- Weddings, Rehearsals, Bachelorette Nights
- Birthdays to Bar/Bat Mitzvahs

Wonder if the event menu is only burgers?! Hardly! While our standard fare has raving fans across the world, and features smoke house ribs & chicken, we create kick-ass menus for even the most discerning tastes! And we love dessert!! We impress rock stars with incredible backstage culinary delights. Its time to give your group the VIP experience.

IN HOUSE PARTY MENU PACKAGES

Package #1

3 PASSED HORS D' OEUUVRES
2 DISPLAYS
TEA, COFFEE & SOFT DRINKS
\$28pp++

Package #2

2 PASSED HORS D' OEUUVRES
1 BUFFET
TEA, COFFEE & SOFT DRINKS
\$47pp++

Package #3

4 HAND PASSED HORS D'OEUVRES
1 BUFFET or 2 CHEF ATTENDED
ACTION/CARVING STATIONS
DESSERT DISPLAY
TEA, COFFEE & SOFT DRINKS
\$56pp++

Package #4

4 HAND PASSED HORS D'OEUVRES & 1 DISPLAY
1 BUFFET or 2 CHEF ATTENDED ACTION
/CARVING STATIONS
DESSERT DISPLAY
TEA, COFFEE & SOFT DRINKS
\$60 pp++

Package #5

4 HAND PASSED HORS D'OEUVRES & 1 DISPLAY
2 BUFFETS or 4 CHEF ATTENDED ACTION
/CARVING STATIONS
DESSERT DISPLAY
TEA, COFFEE & SOFT DRINKS
\$68 pp++SEATED DINNER MENUS

Package #6

2 PASSED HORS D' OEUUVRES (45min – 1hr)
SALAD
GUEST'S CHOICE ONE OF THREE ENTRÉES AT
TABLESIDE
DESSERT
TEA, COFFEE & SOFT DRINKS
\$47pp++

Package #7

3 HAND PASSED HORS D'OUEVRES (45min – 1hr)
SALAD
GUEST'S CHOICE ONE OF FIVE ENTRÉES AT
TABLESIDE
TEA, COFFEE & SOFT DRINKS
\$63pp++



THIS IS **Hard Rock**
CAFE

HAND PASSED HORS D'OEUVRES

Shrimp in Spicy Aioli
Smoked Salmon on Herb Crustini
Variety of Mini Legendary Burgers
Buffalo or Fried Chicken Sliders
Pulled Pork Sliders
Antipasto Skewers
Tequila Lime Chicken Skewers
Thai Beef Chili Skewers
Tupelo Chicken
Bruchetta
Mushroom Cups
Mini Beef Wellington
Southwestern Spring Rolls
Crab Cakes add an extra \$2 per
Coconut Shrimp

DISPLAYS

Homemade Tortilla Display w/ Grilled Tomato Salsa, Homemade Guacamole & Sour Cream
Assorted Vegetable or Fresh Cut Fruit Crudité
Fresh Mozzarella & Plum Tomato Garnished with Fresh Basil & Balsamic Reduction
International and Domestic Artisan Cheese Board Served with Assorted Crackers, Baguettes & Garnished With Fresh Strawberries & Grapes
Antipasto Display Served with Assorted Meats, Cheeses, Bread, Crackers & Olives



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BUFFET MENUS

LOWER BROAD BBQ

Hickory Smoked BBQ Chicken | Hickory Smoked Pulled Pork | Twisted Mac & Cheese | Ranch Beans | Cole Slaw Corn Bread

LATIN FUSION

Fresh Salmon with Chorizo & white wine topping | Grilled Chicken skewered & marinated in Adobe
Mixed grilled Veggies | Roasted Potatoes

ITALIAN STATION

Grilled Chicken Marsala | Oven Roasted Catch Topped w a Red Onion/Caper Relish
Penne a la Vodka with Shaved Parmesan | Mushroom Risotto | Green Beans with Julienne Vegetables
Spring Mix with Roasted Pecans, Crumbled Bleu Cheese in a Balsamic Vinaigrette | Fresh Focaccia Bread

LIVIN' THE VIDA FAJITA

Marinated Chicken, Beef and Fajita Vegetables | Warm Flour Tortillas| Cilantro Black Beans |Yellow Rice Pilaf |Tortilla Chips with Salsa, Guacamole Served with Pico de Gallo, Sour Cream, Salsa, Cheddar Cheese, Shredded Lettuce & Mixed Greens with Carrots, Corn, Pico de Gallo & Shredded Cheese Served with Chipotle Ranch Dressing

ACTION STATIONS

CARVING STATIONS

Slowly Cooked Prime Rib with Horseradish Cream Au Jus | Herb Roasted Sirloin Strip Loin with Merlot Demi
Cedar Plank Oven Roasted Salmon with Dijon/Brown Sugar Glaze | Fresh Honey Baked Ham with Spicy Brown Mustard
Roasted Turkey with Cranberry Compote | Beef Tenderloin with Peppercorn Cognac Cream- Pork Tenderloin with Raspberry Adobe Sauce

PASTABILITIES

Select 2 Pastas: Penne, Tortellini, Cavatappi or Linguine | Select 2 Sauces: Pesto, Marinara, Pink Vodka, Alfredo, Bolognese, Garlic White Wine | Toppings Grilled Chicken, Shrimp, Broccoli Florets, Mushrooms, Olives, Spinach, and Tomatoes | Accompanied by Garlic Bread

RISOTTO

Homemade Mushroom Risotto | Toppings Crispy Bacon, Green Onions, Sun-dried Tomatoes & Truffle Oil | Accompanied by Focaccia

TWISTED MAC MARTINIS

Twisted Mac & Cheese | Toppings Crispy Bacon, Green Onions, Sun-dried Tomatoes & Truffle Oil | Served in Martini Glasses

WOK OF ROCK

Thai Beef Chili Steak | Asian Vegetable Steamed Medley | Coconut Ginger Jasmine Rice | Served in Pagodas with Chopsticks

SHRIMP & GRITS

Jumbo Shrimp sautéed with garlic butter, Country Ham, Sundried Tomatoes | Served over Creamy Cheddar Grits with Tomato Broth

ENTREES

Chicken Marsala with Sautéed with Mushrooms
Chicken Piccata Sautéed with Capers and Lemon in a White Wine Garlic Sauce
Grilled Then Roasted Tenderloin with a Red Wine Reduction
Breast of Chicken Topped with Tarragon Goat Cheese, Fresh Raspberry Sauce
Rock Chop Center Cut Smoked Rib Pork Chop, Grilled with a Sweet Maple-Mustard Glaze
Chicken Parmesan Breaded Breast of Chicken Topped with House Marinara and Mozzarella Cheese
Grilled Salmon
Grilled Mahi Mahi
Grilled Shrimp Kebobs
NY Strip Steak
Rib Eye Steak

SIDES

Yukon Gold Mash Potatoes
Yukon Gold Mash Potatoe and Gravy
Haricots Verts (green Beans)
Steamed Or Sautéed Vegetable Medley
Oven Roasted Mashed Sweet Potato
Steamed Broccoli with Maitre D Butter
Confetti Rice
Jasmine Rice

SALADS

Caesar Salad Hearts of Romaine with Garlicky Croutons, Shaved Parmesan and House-made Dressing
Arugula Salad
Honey Citrus Salad Fresh Greens With Sweet Red Onions, Fresh Orange Segments, Spiced Pecans, Julienne Red Peppers,
Craisins, Bleu Cheese Crumbles and our Honey Citrus Dressing
Garden Salad Crisp Mesclun Greens With Fresh Tomatoes, Black Olives, Shredded Carrots, Shaved Red Onion, Shredded Jack Cheddar Cheese and House-made Balsamic Vinaigrette

DESSERT DISPLAYS

Assorted Mini Mousses & Cheesecakes
Cookies & Brownies
Mini Apple Cobblers
Mini Fruit and Mojito Yogurt Martinis

IN HOUSE BAR PACKAGES

Open bar packages are priced per person. The client pays an amount per person per hour and guests are welcome to complimentary drinks. Prices not inclusive of 9.25% sales tax and 20% event administration fee.

Ultra Premium

Premium Brand Liquors such as Grey Goose, Ciroc, Pyrat, Cabo Wabo Reposado, Patron Silver, Bombay Sapphire, Sauza Hornitos & Tres Generaciones Plata in addition to all Call & Well Liquors, Domestic and Imported Bottle Beer, Choice of Wines from below list Dark Side of the Moon Cabernet or Santa Margherita Pinot Grigio, Forty Licks Merlot, Brancott Sauvignon Blanc, Napa Chardonnay, Estancia Pinot Noir, Santa Margherita Prosecco, Soft Drinks and Bottled Water.

- 5 Hours \$ 54 pp
- 4 Hours \$46 pp
- 3 Hours \$40 pp
- 2 Hours \$31 pp
- 90 mns \$28 pp

Premium Call Liquors

Call Brand Liquors such as Absolut, Ketel One, Skyy, 3 Olives, Tanqueray, Bacardi, Captain Morgan, Malibu, Myer's Dark, Makers Mark, Knob Creek, Jack Daniels, Chivas, Dewars, Johnny Walker Black & Red, House Wines include Clos du Bois Pinot Grigio, Woodbridge Chardonnay, Clos du Bois Merlot & Rex Goliath Cabernet Sauvignon, Domestic and Imported Bottle Beer, Soft Drinks and Bottled Water.

- 5 Hours \$45pp
- 4 Hours \$39pp
- 3 Hours \$33 pp
- 2 Hours \$28 pp
- 90mns \$22 pp

Premium Well Liquors

Well Brand Liquors such as Smirnoff, Beefeater, Bacardi Silver, Sauza Gold, Jim Beam, Cutty Sark, Seagram's 7, Banquet Red & White Wine, Domestic and Imported Bottle Beer, Soft Drinks and Bottled Water.

- 5 Hours \$40 pp
- 4 Hours \$34 pp
- 3 Hours \$28 pp
- 2 Hours \$22 pp

Domestic Draught Beer & Banquet Red & White Wine

- 5 Hours \$34 pp
- 4 Hours \$28 pp
- 3 Hours \$23 pp
- 2 Hours \$18 pp

Drink Tickets: Include Domestic Draught Beer, Banquet Red Wine, Banquet White Wine and Well Liquors \$6.50 per ticket

Add-On Options:

- **Live Music:**
 - Solo Guitarist (Plays all genres as well as covers) - \$700
 - Piano Player (Fun and energetic plays covers) - \$800
 - Country Band (Plays Country Covers) - \$2,000.00
 - Full Band (plays rock and country) - \$2,500.00
 - A/V fee is required for a sound and light technician - \$200.00
- **Custom Gobo** - \$150-\$250 (company logo on building)
- **Specialty Linens** – Starting at \$15 per table
- **Co-Branded Retail**
 - Shot Glasses - \$12ea,
 - Pilsners - \$15ea
 - Martini Glass - \$17ea
 - Shirt - \$28ea

** this does include your company logo*



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