



C A B A N A

P R I V A T E E V E N T S

In the heart of Hillsboro Village, Cabana boasts a comfortable yet modern design with flexible event space for groups from 10 to 500. Whether it is a corporate sales meeting, a monthly association luncheon, a rehearsal dinner or a cocktail reception,

Cabana can handle every event component, from a custom menu and top shelf beverage service to live entertainment, upgraded linens, audio visual production and themed décor.

“At Cabana, we are not just a restaurant, we are a destination for your next special event! Let our team customize a detailed proposal for you today!”

Contact Our Director of Events
Amanda Gamble
amanda@cabananashville.com
615.586.5775



Hors d'Oeuvres

For hors d'oeuvres before dinner we recommend 3 or 4 per person.
 For stand up cocktail parties we recommend 5 or 6 per person.
 The minimum order for each item is 25 servings.

2.99

Grit Bites
 Chicken Salad
 White bean hummus on
 croustade w/ roasted peppers
 Truffled egg salad on
 buttered toast points
 Vegetable crudités

3.49

Chicken sliders
 Ham sliders
 Mozzarella Tomatoes
 Spicy vegetable spring roll
 BBQ Wontons
 Crispy Pork Potstickers
 Truffled deviled eggs
 Crab hushpuppies
 Hot Chicken Sliders

3.99

Chicken satay
 Steak satay
 Garlic Herb Cheese Stuffed Mush-
 rooms
 Polenta Caprese
 Truffle Risotto Balls
 Antipasto platter
 Baked brie & raspberry wrapped
 in phyllo

The minimum order for each item is 75 servings.

4.99

Shrimp & Grits
 Chilled shrimp w/ cocktail sauce
 Crab salad in phyllo cups
 Scallops wrapped in bacon
 Mini crab cakes w/ remoulade
 Tuna Tar Tar on Wonton
 Lobster corn salad
 Burger sliders

5.49

Lamb lollie pop
 Fig & goat cheese stuffed lamb chop
 Crab & lobster stuffed tuna
 Scallop ceviche
 Salmon tartar on a waffle chip
 with caviar and creme fraiche
 Shaved Tenderloin sliders

Buffet Menu

Pick any three main dishes from a single category and any two side items.
Price includes chef's choice dessert assortment.

CATEGORY I \$37.99

- Grilled Ashley Farms chicken breast with herbed chicken jus
- BBQ baby back ribs
- Cheese tortellini with crushed tomato basil sauce
Add chicken or sausage \$1.00
- Penne pasta with ham, mushrooms, sweet peas & parmesan cream
- Smoked pork loin with maple cream
- Chicken pot pie with fresh vegetables & puff pastry
- Vegetarian lasagna with roasted vegetables, spinach & house made mozzarella
(also available with meat sauce)
- Pulled BBQ pork
- Potato gnocchi tossed with roasted garlic cream sauce
- Grilled salmon with lemon caper cream

CATEGORY II \$46.99

- Grilled pork loin with apple pear compote
- Grilled or Blackened Mahi Mahi w/ Pico de gallo
- Smoked BBQ chicken with sweet onion BBQ sauce
- Sweet potato ravioli
- Herb roasted chicken with natural jus
- Buttermilk fried chicken with sausage gravy
- Tennessee rainbow trout (almond crusted or grilled) with roasted corn sauce
- Grilled hangar steak with onion marmalade
- Spicy Shrimp and Cheddar Grits

*Everything was amazing. They catered to our every need!
Please thank the staff again from everyone at the business school! Thanks again!*

Dan - Business School Professor

Buffet Menu

Pick any three main dishes from a single category and any two side items.
Price includes chef's choice dessert assortment.

CATEGORY III \$56.99 (includes carving station)

- Sliced beef tenderloin with horseradish sauce
- Roasted rack of lamb with rosemary demi glace & mint jelly
- Seared day boat scallops with hollandaise sauce
- Shrimp & scallop pot pie in brandied lobster cream
- Slow roasted prime rib with natural jus & horseradish sour cream
- Coffee & cocoa crusted venison with lingonberry sauce
- Crab stuffed sole with Lemon basil butter sauce

THANK YOU for all that you and the team at Sunset and Cabana provided to make a SPECTACULAR weekend. The food was excellent, the venue well done, and the staff was THE BEST that I have ever encountered. They were there when needed, but not hovering over us all the time, and that takes a special talent.

I can't thank you enough for the attention to our group, it was very special and appreciated.

So thank you again! It was very special for my customers!

GREAT JOB!!!!!!!!!!!!

Scott - Corporate Events Planner

SIDES

TN cheddar grits
TN white cheddar & country ham grits
Creamy Parmesan polenta
Loaded mashed potatoes
Garlic whipped potatoes
White & wild rice pilaf
Vanilla whipped sweet potatoes
Mac & cheese
Sweet potato gratin
Scalloped Yukon gold potatoes

Seasonal roasted vegetables
Southern Green beans
Squash casserole
Carmelized Brussels Sprouts
Veggie orzo pasta salad (chilled or hot)
Fiesta cream corn
Asparagus
Glazed carrots
Buttered broccoli
Steamed broccoli

DESSERTS

Chef's Selection of Assorted Desserts
Banana Pudding
Death By Chocolate Cake
New York Style Cheesecake

Beverages

Bottled Water
Domestic Beer
Imported Beer
Premium Beer

\$3.00 Per Bottle
\$6.00 Per Bottle
\$6.00 Per Bottle
\$8.00 Per Bottle

Wine By The Glass
Wine By The Bottle
Well Liquor Bar
Call Liquor Bar
Premium Liquor Bar

Starting at \$7.00
Starting at \$26.00
\$6.00 Per Drink
\$8.50 Per Drink
\$10.00 Per Drink



SEATED DINNER I \$55.99

Choice of One Salad:

Organic Field Greens

Candied walnuts, Gorgonzola cheese, red onion, raspberry vinaigrette

Spinach and Kale Salad

Spinach and Kale with toasted almonds, dried cranberries and goat cheese with an orange honey vinaigrette

Caesar Salad

with sourdough croutons, crispy Benton's ham and Parmesan cheese

Choice of Three Entrees:

Grilled Salmon w/ caper beurre blanc

Grilled Chicken au jus

Slow Roasted Prime Rib

Vegetable Lasagna

Pork loin w/ maple creme sauce

Fresh Fish (depends on Season) w/ pineapple salsa

Blackened Catfish

Choice of Sides: (will go on all Entrees)

Truffled Mashed Potatoes

Horseradish Mashed Potatoes

White Cheddar Grits

Scalloped Potatoes

Vanilla Sweet Potatoes

Wild Rice Pilaf

Southern Style Green Beans

Sauteed Asparagus

Roasted Seasonal Vegetables

Buttered Dill Carrots

Caramelized Brussels Sprouts

Choice of One Dessert:

Death by Chocolate Cake

Creme Brulee

Chocolate Torte

Chocolate Mousse

Peanut Butter Pie

Fresh Berry Cobbler with Ice Cream

House made Banana Pudding

NY Style Cheesecake (other flavors available)

Tiramisu Cake

SEATED DINNER II \$59.99

Choice of One Salad:

Organic Field Greens

Candied walnuts, Gorgonzola cheese, red onion, raspberry vinaigrette

Spinach and Kale Salad

Spinach and Kale with toasted almonds, dried cranberries and goat cheese with an orange honey vinaigrette

Caesar Salad

with sourdough croutons, crispy Benton's ham and Parmesan cheese

Choice of Three Entrees:

Sliced beef tenderloin w/ rosemary demi glace

Seared "Day Boat" scallops

Roasted rack of lamb

Coco and coffee rubbed venison

Crab stuffed Sole

Seared 6 oz. tuna steak

Duck breast

Veggie Pasta

Choice of Two Sides:

Truffled Mashed Potatoes

Horseradish Mashed Potatoes

White Cheddar Grits

Scalloped Potatoes

Vanilla Sweet Potatoes

Wild Rice Pilaf

Southern Style Green Beans

Sauteed Asparagus

Roasted Seasonal Vegetables

Buttered Dill Carrots

Caramelized Brussels Sprouts

Choice of Two Dessert:

Death by Chocolate Cake

Creme Brulee

Chocolate Torte

Chocolate Mousse

Peanut Butter Pie

Fresh Berry Cobbler with Ice Cream

House made Banana Pudding

NY Style Cheesecake (other flavors available)

Tiramisu Cake

BRUNCH MENU \$20 to \$35

Includes juice bar, soda & coffee

Breakfast Foods Choose 6:

- Sticky buns
- Potato & Pepper hash
- Apple wood smoked bacon
- Maple sage sausage
- Cheddar grits
- Breakfast casserole - veggie, meat or spinach/feta
- Steamed asparagus
- Scrambled eggs
- Crepes w/ fruit

Breakfast Breads to Include:

- Mini bagels, assorted muffins, sweet potato biscuits with housemade preserves, jams, cream cheese and butter

Omlette Station \$5 per person

Prime Rib Station \$7 per person (25 ppl minimum)

Chilled Seafood Mirror with:

- Smoked salmon, smoked trout



Event Information

A 30% Non-Refundable Deposit of the Total Event Cost Estimate is Required to Reserve your Event Space on a Definite Basis. Event Space may be Reserved on a Tentative Basis, with a 48 Hour First Right of Refusal, without Financial Obligation.

A Credit Card is Required for All Events to Guarantee Payment Charges, Regardless if Paying via Check. Payment in Full is Required at the End of the Event.

The Final Guarantee of Guests Must be Submitted in Writing by 12:00 Noon, 48 Hours in Advance of the Event Date. If the Final Guarantee is Not Received, the Original Estimated Attendance Count will be Prepared and Billed.

Cancellations Must be Made in Writing No Later than 7 Business Days Prior to the Event Date.

Prices are Subject to Change Due to Market Availability.

Complimentary Valet Parking is Available.

Vegetarian and Other Special Dietary Requests will be Accommodated with Advance Notice.

Capacities, Room Rentals & Minimums

Back Patio	Seated Guests	Standing Reception	7:00 a.m. - 4:00 p.m. Food & Beverage Minimum	4:00 p.m. - 6:30 p.m. Food & Beverage Minimum	6:30 p.m. - 10:00 p.m. Food & Beverage Minimum	11:00 p.m. - 2:00 a.m. Food & Beverage Minimum	Full Buyout (4:00 p.m. - 2:00 a.m.) Food & Beverage Minimum
Monday	150	250	\$1,500.00	\$1,500.00	\$3,000.00	\$2,000.00	\$6,000.00
Tuesday	150	250	\$1,500.00	\$1,500.00	\$3,000.00	\$2,000.00	\$6,000.00
Wednesday	150	250	\$1,500.00	\$2,500.00	\$5,000.00	\$2,000.00	\$8,000.00
Thursday	150	250	\$1,500.00	\$1,500.00	\$3,000.00	\$2,000.00	\$8,000.00
Friday	150	250	\$1,500.00	\$4,000.00	\$8,000.00	\$6,000.00	Call for Quote
Saturday	150	250	\$1,500.00	\$4,000.00	\$8,000.00	\$6,000.00	Call for Quote
Sunday	150	250	\$4,000.00	\$4,000.00	\$2,000.00	\$3,000.00	\$6,000.00

Available Equipment

Cabana Televisions
 LCD Projector
 Screen
 Podium
 Wireless Microphone with Sound System
 Lavalier Microphone with Sound System
 Easel
 DVD Player
 Plasma Television
 Computer Speakers
 Lighting Package
 Disc Jockey (4 Hour Minimum)
 Table Cloths
 Valet



Cabana vs. Special Event Venues

At Cabana, the Answer is YES! What is the Question?

	CABANA	Special Event Venues
Room Rental	None	Varies (\$500 to \$10,000)
F&B Minimum	Varies Based on Times/Days of Week \$1,500 to \$8,000	N/A - Must Bring in Catering
Menu Flexibility	Completely Flexible with Onsite Chef & Kitchen, can Customize for your Tastes; Final GTD Due 48 Hours Out	Cannot Adjust Onsite; Final GTD Due 1 Week Out
Beverage Service	With onsite Beverages/Bar, any Drink request can be met	May have Limited Bar/Drink Options
Rental Equipment	All Tables, Chairs, Votive Candles, China, Glassware, Barware, Flatware & Linen Napkins Included (\$1.00 per Table for White or Black Linens)	Must Bring in Rental Equipment
Onsite Coordination	In House Planner to Coordinate Your Event at NO Cost to you	Must Hire an Event Planner
Audio Visual	In House Screen, Projector, Sound System, DJ Booth, Lighting, 2 Large Screen TVs	Must Find Audio Visual Vendor, Bring in Equipment
Valet Parking	If event is during open business hours, Valet Parking is included; we also have 100 FREE Parking Spaces across the street	Must Hire a Valet Parking Provider