



## private dining and events

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### INTRODUCTION

Watermark Restaurant features classically prepared cuisine rooted in regional ingredients accompanied by unforgettable warmth and professional hospitality, under the direction of accomplished restaurateurs affiliated with nationally recognized restaurants.

### SETTING

Watermark Restaurant blends the progressive urban style of "the Gulch" in downtown Nashville with the historic charm of the former print shop that is its home. Inside, guests experience a transition from historic renovation to modern stylistic construction. Expansive floor-to-ceiling windows and a large rooftop patio offer panoramic views of the Nashville skyline.

### WINE ROOM

The Wine Room, located on the first floor, offers a relaxed setting for up to 25 seated guests or up to 40 standing guests. It may include audio-visual equipment.

### PRIVATE DINING ROOM

The Private Dining Room, which is visually and acoustically separated from the main dining room, provides seating for up to 55 guests, as well as a private outdoor patio. Perfect for pharmaceutical dinners; satellite capabilities for programs are available as well.

### CONTACT

For private event information, or to schedule a consultation meeting, call Lucy Kendall at 615.916.3184 or email at [lucy@watermark-restaurant.com](mailto:lucy@watermark-restaurant.com)

## **SEATED DINNER MENUS**

Our goal is to provide the same high quality experience to your group that you would receive as a regular diner. Our menu changes seasonally and certain menu items change daily to account for the availability of premium product. The menu prices for (3) courses are Menu Option #1-\$59 per person and Menu Option#2-\$69 per person. This finalized menu will be printed specifically for your group and your guests will place their order with their server.

Please see the (2) Menu Options on the next page.

We will be glad to discuss any other menu options or special requests. Please call Lucy Kendall at 615.916.3184 with any questions.

## **PRIVATE DINING AGREEMENT**

For your benefit, all private dining room reservations require a signed agreement between Watermark restaurant and a party representative.

Within twenty-four hours of your private dining inquiry, a Watermark Restaurant representative will present you with a tentative agreement for your review and signature.

A deposit is required to reserve a private dining room. Tentative reservations are accepted without a deposit with a right of first refusal based on any additional inquiries. Guaranteed number of guests is required 48 hours prior to party date.

A valid credit card number is required with the signed contract as payment for the party. On-site credit cards may be substituted for the on-file card number.

## **ADDITIONAL INFORMATION**

Complimentary Valet Parking is provided during regular business hours (5pm – 10pm).

Some Audio/Visual Equipment is available for a rental fee.

Tennessee state sales tax is 9.25%.

All wine & spirits include a 15% state tax.

Gratuity is 20%.

**Private Party Menu**  
**Option #1 \$59 per person**

**Appetizers (pick 3)**

Braised button mushroom soup scented with truffles, garden thyme and a Courvoisier sarrason.

Smoked salmon and grilled pencil asparagus salad in a lime, pink peppercorn and fresh tarragon vinaigrette.

Warm salad of duck confit & cashews over young frisée and fried Vidalia's in a fresh raspberry vinaigrette.

Local young lettuces tossed in aged sherry and virgin hazelnut oil.

Baked grit soufflé with caramelized Vidalia's and Tennessee goat cheese in a roasted walnut, pear tomato and smoke bacon sauce.

**Entrées (For groups 25 and less Pick 3)**  
**(For groups 26 and more Pick 2)**

Sautéed Market white fish fillet over poached fingerling potatoes and baby spoon spinach in an artichoke, lime and celery sauce.

Carolina shrimp over stone ground grits scented with lemon and young zucchini in a roasted bell pepper, rosemary sauce.

Hickory grilled Angus beef medallions over button mushroom duxelles and haricot vert in a truffled wild mushroom jus.

Hickory grilled Kurobuta pork tenderloin over a sweet potato mousseline in a sun dried cherry and aged port reduction.

**Dessert Duo – A Sampling of two miniature desserts (pick 2)**

- Panna Cotta with candied walnuts, saba & fried basil
- Peanut Truffle with milk chocolate and burnt white chocolate
  - Chocolate Mousse with passion fruit gelée
- Banana Parfait - toasted banana bread crumbs & salted caramel
  - Fried Marzipan with a star anise sabayon
    - Rocky Road Terrine with anglaise
      - Lemon Meringue Tart

**Private Party Menu**  
**Option #2 \$69 per person**

**Appetizers (pick 3)**

Jumbo lump crab and creek shrimp galette with buttered bok choy in a chardonnay, ginger and chive sauce.

Roasted golden beets, baby arugula and Brillat Savarin cheese in a blood orange vinaigrette.

Fresh Florida shrimp ravioli on a braised fennel mousseline in a sauvignon blanc, lemon and fresh tarragon sauce.

Baked grit soufflé with caramelized Vidalia's and Tennessee goat cheese in a roasted walnut, pear tomato and smoke bacon sauce.

Pan seared duck foie gras with candied pecans over caramelized Granny Smith apples in a cider maple reduction. **(\$5 supplement)**

**Entrées (For groups 25 and less Pick 3)**  
**(For groups 26 and more Pick 2)**

Skillet seared Ringneck pheasant breast over roasted garlic Tennessee grits in a sun-dried tomato, kalamata olive and garden thyme jus.

Sautéed Market white fish fillet over poached fingerling potatoes and baby spoon spinach in an artichoke, lime and celery sauce.

Hickory grilled Angus beef medallions over button mushroom duxelles and haricot vert in a truffled wild mushroom jus.

Hickory grilled lamb tenderloin over a diced ratatouille tart in an opal basil and roasted pine nut sauce.

**Dessert Trio – A Sampling of 3 miniature desserts (pick 3)**

- Panna Cotta with candied walnuts, saba & fried basil
- Peanut Truffle with milk chocolate and burnt white chocolate
  - Chocolate Mousse with passion fruit gelée
- Banana Parfait -toasted banana bread crumbs & salted caramel
  - Fried Marzipan with a star anise sabayon
    - Rocky Road Terrine with anglaise
      - Lemon Meringue Tart

## ***hors d'oeuvres list***

### **Savory Selections:**

- Smoked salmon, avocado and grapefruit crouton - \$3.50 per piece
- Burgundy escargots with mushroom duxelles and herb butter in pastry - \$4 per piece
- Burgundy Gougeres (gruyere cheese puff) - \$2 per piece
- Smoked salmon mousse with capers and garden dill in a cucumber cup - \$3 per piece
- Tennessee goat cheese crouton with smoked bacon and fresh thyme - \$3 per piece
- Smoked chicken and walnut salad in endive leaves - \$3 per piece
- Stuffed fingerling potato skins with smoked bacon, caramelized Vidalia's and foie gras - \$6 per piece
- Parma prosciutto, goat cheese and hazelnut roulade - \$4 per piece
- Scottish salmon tartar with grapefruit and pink peppercorns and wonton skin - \$4 per piece
- Puff pastry of Brillat Savarin, golden beets and blood orange sauce - \$4 per piece
- Tempura shrimp with a tarragon, caper and crème fraiche dipping sauce - \$5 per piece
- Warm fresh oyster shooter with a cucumber, cilantro nage - \$5 per piece

### **Sweet Selections:**

- honey cinnamon beignet - \$2 per piece
- lemon meringue square - \$2 per piece
- bourbon chocolate truffle - \$3 per piece
- white chocolate peanut truffle - \$3 per piece

## WINE ROOM

Wine Room accommodates up to 25 seated guests or up to 40 guests for standing/cocktail reception.

MONDAY – THURSDAY: \$1,000 food and beverage minimum, plus applicable taxes and gratuity. Private bar available for \$75 setup fee.

FRIDAY – SATURDAY: \$1,500 food and beverage minimum, plus applicable taxes and gratuity. Private bar available for \$75 setup fee.



*Reservations for parties up to 12 guests at a single table are available in our main dining room. Groups over 14 that do not require privacy may reserve multiple tables in the dining room, but will be asked to select a limited menu to aid in service.*

## PRIVATE DINING ROOM

Private Dining Room accommodates up to 55 seated guests, plus private patio (not covered).

MONDAY – THURSDAY: \$1,000 food and beverage minimum, plus applicable taxes and gratuity. Private bar available for \$75 setup fee.

FRIDAY – SATURDAY: \$1,500 food and beverage minimum, plus applicable taxes and gratuity. Private bar available for \$75 setup fee.



**\*RESTAURANT IS AVAILABLE FOR BUYOUTS; PLEASE CALL FOR ADDITIONAL INFORMATION.**