



private dining and events

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 24 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 Ashley Stelzer at 615.916.3181 or email at ashley@watermark-restaurant.com.

507 12th Avenue South
615.254.2000 p.

Nashville, TN 37203
615.254.2169 f.

Private Party Menu A: \$50 per person

SEATED DINNER MENUS

Our goal is to provide the same high quality experience to your group that you would receive as a regular diner. To that end, our event coordinator will assist you in selecting a specialized menu for your group. Because our menu changes seasonally and certain menu items change frequently to account for the availability of premium product, we provide the following menu selections from our current à la carte menu. This finalized menu will be printed specifically for your group and your guests will place their order with their server.

We will be glad to discuss any other menu options or special requests. Please call Ashley Stelzer at 615.916.3181 with any questions.



Late Winter Menu 2010

► appetizer

butternut squash **soup** with maple whipped chèvre and toasted pumpkin seed

stone ground **grit soufflé** with local goat cheese and apple smoked bacon butter sauce

lettuce salad with lardons, pink lady apples, roquefort and calvados

► entrée

seared **salmon** with risotto, mushroom consommé and pickled leeks

roasted **organic chicken** with herb dumplings, root vegetables, maitakes and sage pan jus

wood grilled **beef filet** with foie gras butter, potato puree and haricot vert

farmer's market **vegetable plate**

► dessert (choose 2)

fudge brownie with peppermint mousse and chocolate glaze

maple **walnut pie** with caramel ice cream

orange **crème brulee** with fig cookie

**Based on availability, all items are subject to change without notice*

Private Party Menu B: \$55 per person

► appetizer (choose 3)

butternut squash **soup** with maple whipped chèvre and toasted pumpkin seed

bibb lettuce salad with champagne vinaigrette, farm egg and marcona almond

buttermilk **fried calamari** with roasted red pepper remoulade, fennel and lemon

stone ground **grit soufflé** with local goat cheese and apple smoked bacon butter sauce

► entrée (choose 3 + vegetarian)

wood grilled **mahi-mahi** with crawfish etouffee, wild rice, brussels sprouts and tasso slaw

pan fried **trout** with fingerling potato, leeks, haricot vert and tomato butter

wood grilled **pork chop** with anson mills grits, spiced cabbage, and sour cherry compote

wood grilled **beef filet** with foie gras butter, potato puree and haricot vert

► dessert (choose 2)

fudge brownie with peppermint mousse and chocolate glaze

maple **walnut pie** with caramel ice cream

orange **crème brulee** with fig cookie

**Based on availability, all items are subject to change without notice*

Private Party Menu C: \$60 per person

► appetizer (choose 3)

butternut squash **soup** with maple whipped chèvre and toasted pumpkin seed

lettuce salad with lardons, pink lady apples, roquefort and calvados

stone ground **grit soufflé** with local goat cheese and apple smoked bacon butter sauce

bibb lettuce salad with champagne vinaigrette, farm egg and marcona almond

carolina **crab cake** with whole grain mustard cream, arugula and pickled red onion

► entrée (choose 3 + vegetarian)

roasted **organic chicken** with herb dumplings, root vegetables, maitakes and sage pan jus

seared **salmon** with risotto, mushroom consommé and pickled leeks

wood grilled **mahi-mahi** with crawfish etouffee, wild rice, brussels sprouts and tasso slaw

wood grilled **beef filet** with foie gras butter, potato puree and haricot vert

► dessert (choose 2)

fudge brownie with peppermint mousse and chocolate glaze

maple **walnut pie** with caramel ice cream

orange **crème brulee** with fig cookie

**Based on availability, all items are subject to change without notice*

CANAPÉS
priced per person

HORS D'OEUVRES
priced per person

sun-dried tomato pesto with local goat cheese \$2.00

grilled brioche with roasted shallot and goat cheese \$2.00

corn bread muffins with sweet pepper chow-chow \$2.00

crostini with pickled shrimp salad and capers \$3.50

grilled flatbread with charred red onion \$2.50

seasonal ceviche on grilled flatbread \$3.50

seasonal vegetable frittata \$3.00

grilled pork tenderloin on focciacia
with mustard aioli \$4.50

cured salmon with toasted cornbread
and onion relish \$4.00

grilled beef tenderloin with brioche and horseradish \$6.00

butternut squash fritters with jonah crab \$5.00

hot water cornbread with grilled shrimp
and celery root slaw \$4.50

braised fresh bacon with red pepper chow-chow \$4.00

grilled shrimp with rice cake and rémoulade \$4.50

crab cakes with lemon aioli \$4.50

STATIONS:
25 GUESTS OR MORE
priced per person

seasonal vegetables (variety of roasted and grilled) \$5.00

anti-pasta with roasted peppers and tomatoes, marinated olives and shallot confit \$6.00

salad station with seasonal greens, local vegetables and house made dressings \$8.00

cured meats including salami, capicola, prosciutto and soppressata \$9.00

vegetarian station with grilled flat breads, pesto and seasonal quiche \$8.00

seared scallops with brown butter and potato puree \$14.00

braised lamb with baked grits, tomatoes and olives \$11.00

roasted organic chicken with wild mushrooms and roasted fingerling potatoes \$10.00

duck confit with black pepper dumplings and butternut squash \$13.00

low country shrimp and grits \$14.00

STATIONS:
50 GUESTS OR MORE
priced per person

seafood station
\$20, choice of 3:
raw oysters, crab salad, pickled shrimp, shrimp cocktail, cured salmon, smoked trout or ceviche
butter poached lobster or grilled king crab legs
(\$10 per person supplement)

carving station
roasted turkey \$10.00
glazed ham \$10.00
roasted pork loin \$12.00
roasted leg of lamb \$12.00
prime rib \$15.00
grilled beef tenderloin \$18.00
**each served with horseradish, steak sauce, mustard, aioli and assorted breads.*

PETIT FOURS
\$8.00 per person, choice of 3

coffee madelines
assorted truffles
hazelnut dacquoise with butter cream
caramel nut tart
fresh fruit tart
lemon tart
pecan sandies
blackberry streusel
beignets with wild flower honey

WINE ROOM

Wine Room accommodates up to 24 seated guests or up to 40 guests for standing/cocktail reception.

MONDAY – THURSDAY: \$1000 food and beverage minimum, plus applicable taxes and gratuity. Private bar available for \$75 setup fee.

FRIDAY – SATURDAY: \$1500 food and beverage minimum, plus applicable taxes and gratuity. Private bar available for \$75 setup fee.



Reservations for parties up to 16 guests at a single table are available in our main dining room. You may select a limited menu or order directly from our nightly menu. Groups over 16 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.

MONDAY – THURSDAY: \$2,000 food and beverage minimum, plus applicable taxes and gratuity.

FRIDAY: \$3,000 food and beverage minimum, plus applicable taxes and gratuity.

SATURDAY: \$4,000 food and beverage minimum, plus applicable taxes and gratuity.



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

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.
- Audio/Visual Equipment is available for use at a minimal charge.
- Tennessee state sales tax is 9.25%. All wine and spirits include 15% state tax.
- Gratuity is 20%.

Planning a birthday party or cocktail reception?

Check out our sister restaurant, Miro District, for more information regarding our semi-private spaces.

www.mirodistrictnashville.com

Box lunches also available for off-site catering;
please contact us at 615.320.1119

