

WATERMARK

RESTAURANT

EST. 2005

Thank you for considering Watermark for your private event.

We are happy to present you with our private dining options.

It is our goal to ensure that your private dining experience is memorable!

Our private events coordinator & executive chef will help
customize menu options that will satisfy all of your guests.

After you review this document, please do not hesitate to call **615.254.2000** to arrange a tour
of the restaurant or simply to answer any questions that you might have.

Thank you and we look forward to making your event a success!



Booking an Event

Coordinating the details leading to a successful event can be stressful, and we bring attention to detail, care and hospitality to you throughout the process. Our goal is to create a unique and memorable event, tailored to your needs. Whether you would like to entertain a select group of clients, host a large reception throughout the entire restaurant or celebrate a special occasion in a private room, we offer a number of possibilities.

Please read the following steps in order to book a private room:

1. Contact our Private Events Coordinator, April Macri at **615-254-2000, ext. 301**. Information on room availability, minimums, menus and additional details can be discussed during this conversation.
2. Please select a menu price point, passed hors d'oeuvres (if desired) and wines for your event.
3. To place a soft-hold on the room:
 - Watermark will place your card on file for **48 hours with no financial obligation**
 - You will receive first right of refusal if another client bids on your event space within the first 48 hours
 - After the 48 hour deadline Watermark will open the space to other inquiries

Should you decide to book and confirm:

- Food and Beverage minimum will be discussed during consultation with our private events coordinator
- You will receive a credit card authorization form via-email. Please fill it out completely and scan it back to april@watermark-restaurant.com
- Your card will be charged 50% of the discussed food and beverage minimum
- Deposit will go towards the balance of event bill at the end of the night.
- The card number will be stored for final payment.

The following information will be useful when planning your special event:

- Menus are subject to change due to seasonality. Please inform us of any food allergies in advance.
- Watermark accepts payment in the form of cash, American Express, MasterCard, Visa or Discover. Final payment may only be split up to (6) credit cards.
- Custom menu cards will be printed at no additional charge for your dinner.
We can customize the heading to greet your guests with a personalized message or logo.
- Pandora music is broadcast in the Gallery or we can customize a play list to meet your needs.
- We are open Monday through Thursday 5:30-9:30 and Friday/Saturday 5:30-10:00pm.
- **We are closed on Sundays; however we will be happy to open for your event. Please discuss pricing information with April.**



The Gallery at Watermark is available for private dinners and offers a variety of customizable setup options for small to mid-sized cocktail events. This first floor private room has a fully stocked bar, original contemporary art by Laura Neal, and a private sound system to play your own music. This is a perfect space for smaller pharmaceutical dinners, birthday celebrations, board dinners and cocktail events. The space accommodates up to 26 guests at

a boardroom style table or can host a standing cocktail event for up to 50. The Gallery features dimmable lighting, wireless Internet, and A/V rental capabilities for entertainment or presentations. The main dining room is located on the second floor, so this room provides the most privacy of any space.

The Loft Room is adjacent to our very popular **Rooftop Patio** and has a gorgeous view of the Nashville skyline. This semi-private room (no door) can accommodate up to 45 guests for a seated dinner and up to 65 guests for a standing cocktail event. There is a 50 inch LCD TV included with HDMI, USB and VGA hookups. The floor to ceiling windows offer beautiful, ambient light until dusk and then low track lighting overhead plus the Edison-bulb-lit patio provides a wonderful soft glow throughout the evening hours. Many guests like to rent the combination of the Loft Room and Patio for a cocktail event + dinner. Upon renting the combination, this room turns into a private event space, as no a la carte guests will be entering the patio for dinner. The minimums for this combination can be discussed with our event planner in detail, should you be interested in this combination for your event.





The Terrace Room is Watermark's largest private dining room with a seated capacity of 60 and a standing cocktail event capacity of 85. This room features large, frosted glass doors that turn into a wall and both visually and acoustically separate the space from the main dining area. Many rehearsal dinners and receptions occur in The Terrace Room, as well as large corporate events and pharmaceutical dinners. The Terrace Room is named for the smaller, private terrace adjoining the space. This outdoor space boasts a small botanical garden and lantern lighting for a cozy outdoor experience. The terrace is included with the room and can be used during temperate months for cocktail events and additional seating.

The Rooftop Patio is undeniably Watermark's most well-known attribute. This open-air patio overlooks the skyline of the city, has breathtaking views of the sunset and boasts botanicals and garden herbs as decor. The patio can accommodate up to 75 seated guests and 100 standing guests for cocktails. If weather is a concern, our event planner has many connections with tent and portable HVAC rental companies. For specific décor design, there are lighting, draping and furniture companies who are specifically contracted to turn the patio into your perfect event venue. The patio is great for a birthday party, wedding, wedding reception, corporate event or live entertainment and is certainly one of the most desirable outdoor event spaces in Nashville.



****Full Restaurant buyout:**

Watermark is available for a full restaurant buyout and can seat up to 200 guests with the rooftop patio dedicated as the cocktail event space. Please discuss your event needs with April Macri to find out if this would be the best option for your event. The deposit for this event will be calculated after generating a total cost estimate and all rental charges will be handled separately.

\$55 MENU

| APPETIZER |

Gazpacho

yellow tomatoes | bell peppers
cucumber | cilantro | goat cheese

Mixed Green Salad

Bonnie Blue feta | radish | strawberries
granola | white balsamic vinaigrette

Tennessee Grit Soufflé

goat cheese | shiitake mushrooms
apple-smoked bacon butter sauce

| ENTRÉE |

Roasted Chicken Breast

herb risotto | whole grain mustard jus
green bean and carrot almandine

Pan Seared Atlantic Salmon

butterbean succotash | gulf shrimp
citrus beurre blanc

Red Wine Braised Beef Short Rib

black eye pea ragout | arugula
fresh horseradish | red wine jus

House Made Cavatelli Pasta (VEGETARIAN)

asparagus | english peas | baby carrots
ricotta | pea shoots

| DESSERT |

Dark Chocolate Cake

crème anglaise | chantilly crème | spiced pecans

Vanilla Bean Crème Brulée

fresh berries

Cheesecake

caramel sauce | almond-graham cracker crust

Seasonal Sorbet

florentine cookie

\$65 MENU

| APPETIZER |

Gazpacho

yellow tomatoes | bell peppers
cucumber | cilantro | goat cheese

Mixed Green Salad

Bonnie Blue feta | radish | strawberries
granola | white balsamic vinaigrette

Tennessee Grit Soufflé

goat cheese | shiitake mushrooms
apple-smoked bacon butter sauce

| ENTRÉE |

Roasted Chicken Breast

herb risotto | whole grain mustard jus
green bean and carrot almandine

Pan Seared Atlantic Salmon

butterbean succotash | gulf shrimp
citrus beurre blanc

Wood Grilled Petite Filet Mignon

pomme puree | asparagus
bearnaise | buttermilk-fried shallots

House Made Cavatelli Pasta (VEGETARIAN)

asparagus | english peas | baby carrots
ricotta | pea shoots

| DESSERT |

Dark Chocolate Cake

crème anglaise | chantilly crème | spiced pecans

Vanilla Bean Crème Brulée

fresh berries

Cheesecake

caramel sauce | almond-graham cracker crust

Seasonal Sorbet

florentine cookie

\$75 MENU

| APPETIZER |

PICK 3 from this category

Gazpacho

yellow tomatoes | bell peppers
cucumber | cilantro | goat cheese

Mixed Green Salad

Bonnie Blue feta | radish | strawberries
granola | white balsamic vinaigrette

Tennessee Grit Soufflé

goat cheese | shiitake mushrooms
apple-smoked bacon butter sauce

"Nashville Hot" Chicken and Waffles

buttermilk fried chicken | brown butter Belgian
waffle | green apple puree | pomegranate molasses

| ENTRÉE |

PICK 4 from this category

Roasted Chicken Breast

herb risotto | whole grain mustard jus
green bean and carrot almandine

Pan Seared Alaskan Halibut

herb whipped potatoes | broccoli
glazed carrots | champagne cream | black truffle

Wood Grilled Filet Mignon

pomme puree | asparagus
bearnaise | buttermilk-fried shallots

Wood Grilled Prime Ribeye

pommes duchesse | creamed leeks
wild mushrooms | bordelaise

House Made Cavatelli Pasta (VEGETARIAN)

asparagus | english peas | baby carrots
ricotta | pea shoots

| DESSERT |

Dark Chocolate Cake

crème anglaise | chantilly crème | spiced pecans

Vanilla Bean Crème Brulée

fresh berries

Cheesecake

caramel sauce | almond-graham cracker crust

Seasonal Sorbet

florentine cookie

\$85 MENU

| APPETIZER |

PICK 3 from this category

Gazpacho

yellow tomatoes | bell peppers
cucumber | cilantro | goat cheese

Mixed Green Salad

Bonnie Blue feta | radish | strawberries
granola | white balsamic vinaigrette

Tennessee Grit Soufflé

goat cheese | shiitake mushrooms
apple-smoked bacon butter sauce

Jumbo Lump Crab Cake

sweet corn emulsion | arugula | romesco sauce

"Nashville Hot" Chicken and Waffles

buttermilk fried chicken | brown butter belgian
waffle | green apple puree | pomegranate molasses

| ENTRÉE |

PICK 4 from this category

Roasted Chicken Breast

herb risotto | whole grain mustard jus
green bean and carrot almandine

Pan Seared Alaskan Halibut

herb whipped potatoes | broccoli
glazed carrots champagne cream | black truffle

New Bedford Sea Scallops

maine lobster risotto | fresh peas | beans
shaved fennel salad | lemon vinaigrette

Wood Grilled New Zealand Rack of Lamb

gigande beans | artichokes | snap peas | heirloom
carrots | herb bread crumb and sunflower seed
gremolata | rosemary jus

Wood Grilled Filet Mignon

pomme puree | asparagus
bearnaise | buttermilk-fried shallots

Wood Grilled Prime Ribeye

pommes duchesse | creamed leeks
wild mushrooms | bordelaise

House Made Cavatelli Pasta (VEGETARIAN)

asparagus | english peas | baby carrots
ricotta | pea shoots

| DESSERT |

Same as \$75 menu

Passed Hors d'oeuvres

(priced out per piece)

- Deviled Farm Eggs - Truffled \$5.00
- Deviled Farm Eggs - Traditional \$3.00
- Deviled Farm Eggs - Paddlefish Caviar \$5.00
- Benton's Bacon Gougeres \$3.00
- Pulled BBQ Pork in buttered Parker House rolls \$4.00
- House-Made Cruz Dairy Farms Ricotta - with local honey on crostini \$3.00 **(V)**
- Wood-Grilled Beef Tenderloin - with onion relish & Maytag Bleu cheese on focaccia \$5.00
- Oysters - on the half shell with cocktail sauce \$3.00
- Oysters- grilled with herb butter \$4.00
- Oysters - fried in buttermilk & cornmeal with Creole mayonnaise \$4.00
- Tuna Tartare - with ginger ponzu on raw vegetable chips \$5.00
- Caramel Onion & Goat Cheese Pommes Duchesse \$3.00 **(V)**
- Carrot Hummus - on **gluten-free** flaxseed cracker \$3.00 **(Vegan)**
- Jumbo Lump Crab Cakes - with rouille \$3.00
- BLT Biscuits - Benton's bacon, roma tomato, arugula & aioli \$3.00
- Shrimp Cocktail - house-made cocktail sauce \$5.00

Please note: hors d'oeuvres are passed unless otherwise specified. We can tray hors d'oeuvres and create a food station if preferable.

Business Luncheon \$45

| APPETIZER |

Lobster Bisque

whipped mascarpone

-or-

Mixed Green Salad

Bonnie Blue feta | radish | strawberries
granola | white balsamic vinaigrette

| ENTRÉE |

Roasted Chicken Breast

herb risotto | whole grain mustard jus
green bean and carrot almandine

-or-

Pan Seared Atlantic Salmon

butterbean succotash | gulf shrimp
citrus beurre blanc

-or-

Red Wine Braised Beef Short Rib

black eye pea ragout | arugula
fresh horseradish | red wine jus

| DESSERT |

Dark Chocolate Cake

crème anglaise | chantilly crème | spiced pecans

-or-

Vanilla Bean Crème Brulée

fresh berries

- Iced Tea and Soda are included in pricing
- Coffee is \$3 (unlimited refills)
- Hot tea is \$4.50 (unlimited refills)

***Gratuuity is 22% and automatically added into the bill**

***TN state sales tax is 9.25%**

Audio Visual Equipment

Screen: \$50

LCD Projector \$140

Microphone & House Speaker \$50

Podium: \$35

LCD TV: \$100

*Other audio visual equipment is available for rental- we go through Nashville Visual for anything outside of house equipment and billing is handled separately.

*Free WiFi!