

CUMBERLAND
BAR

THE DUKE RECEPTION MENU

PRIVATE EVENT CONTACT INFORMATION:

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*Pricing per person. Prices subject to change.

CUMBERLAND BAR

Meet me in The Duke.

Tucked away behind the Cumberland Lobby Bar you'll find a private cocktail lounge befitting of Prince William, Duke of Cumberland. Guests who enter the room will appreciate intricate design details including a 10-foot glass chandelier, floor-to-ceiling crystal curio cabinet, plush seating arrangements, wainscot paneling, stately fireplace, and private outdoor patio.

Peruse the premium cigar selection in our bespoke humidor while considering one of Nashville's most expansive whiskey collections featuring over 160 bottles of bourbon, rye, scotch, Tennessee, Irish, Taiwanese, and Japanese whiskeys, in addition to a comprehensive spirits selection.

We cordially invite you and your guests to experience the luxurious side of Music City with this exclusive and intimate setting.



Executive Chef

JOHN FORD

Executive Sous Chef

MARI SANTOS

Chef de Cuisine

JEFF BOWMAN

Executive Pastry Chef

DANIEL MANGIONE

*Pricing per person. Prices subject to change.

MENU

BITES

Parmesan Fry Platter | 23 ♦ Serves 4

Parmesan, Fresh Herbs

Crisps & Dip Platter | 36 ♦ Serves 4

Carrot, Celery, Cherry Tomato, Chips, Hummus, Homestyle Ranch

Fried Chicken Wings | 40 per dozen

Buffalo, BBQ or "Nashville Hot", Ranch Dressing, Crudit 

Chilled Shrimp Cocktail | 42 per dozen

Cocktail Sauce, Lemon

The Duke Cheese Board | 72 ♦ Serves 4

Artisanal Cheese Selection Traditional Accoutrement

Fried Green Tomatoes | 8 per piece

Fresh Ricotta, Tomato Jam, Crispy Ham, Arugula

Caprese Sandwich | 7 per peice

Mozzarella, Tomato, Pesto, Arugula

Turkey Club | 7 per piece

Smoked Bacon, Mayonnaise, Lettuce, Tomato, White or Wheat Toast

"Nashville Hot" Chicken & Biscuit | 10 per piece

Warm Biscuit, Nashville Hot Chicken, House Coleslaw, Cilantro, Honey Pepper Jelly

*Pricing per person. Prices subject to change.

MENU

DISPLAYS

COLD DISPLAYS



Classic Caesar | 30 ◆ Serves 4

Chopped Romaine, Parmesan, Croutons, Creamy Caesar Dressing

Marinated Tomato & Mozzarella Salad | 17

Fresh Greens, Cucumber, Ricotta Pesto Dressing, Hazelnut Crisp, Balsamic Reduction

HOT DISPLAYS



Pulled Pork Mac & Cheese | 48 ◆ Serves 4

Roasted Pulled Pork, Conchiglie Pasta, Lemon Parsley Crumbs Roasted Tomato, Smoked Gouda

Grilled Herb Chicken Breast | 52 ◆ Serves 4

Summer Succotash, Cherry Tomato, Basil, Lemon Gremolata

Blackened Salmon | 60 ◆ Serves 4

Potato Puree, Charred Broccolini, Crispy Capers, Lemon Butter Sauce

Quinoa Bowl | 50 ◆ Serves 4

Cherry Tomatoes, Pickled Red Onions, Corn, Carrots, Cucumber

*Pricing per person. Prices subject to change.

MENU

CANAPES

COLD CANAPES



Caprese Skewers | 6 per piece

Cherry Tomato, Fresh Mozzarella, Pesto, Balsamic Glaze

Smoked Salmon | 9 per piece

Whipped Cream Cheese, Red Onion, Cucumber, Everything Bagel Spice

Shrimp Ceviche | 8 per piece

Jalapeno, Red Onion, Cucumber, Cilantro, Crispy Corn Nuts

HOT CANAPES



Nashville Hot Chicken Cones | 8 per piece

Carrot & Celery Ribbons, Ranch Dressing

Crab Cake | 9 per peice

Remoulade Sauce, Petit Green Salad

Crispy Chicken Empanada | 9 per piece

Cilantro Crema

Mushroom Arancini | 9 per piece

Truffle Aioli

Steak Crostini | 9 per peice

Black Pepper Crusted Steak, Creamy Feta, Arugula, Roasted Tomato

*Pricing per person. Prices subject to change.

MENU

DESSERTS

Key Lime Pie | 34 per pie

Chantilly Cream

Cheesecake Parfait | 7 each

Graham Cracker Crust, Vanilla Bean Cream

Chocolate Fudge Cake | 7 each

Chocolate Ganache

Assorted Macarons | 3 each

Homemade Cupcake | 6 each

Red Velvet, Chocolate or Coconut

*Pricing per person. Prices subject to change.

PACKAGES

WELCOME TO JW

DURATION: 2 HOURS

WELCOME DRINK UPON ARRIVAL

Select one

Rocky Top Barrel Aged Old Fashioned

Smokey Mountain Barrel Aged Manhattan

Mixologist's Choice

Pick a preferred spirit or leave it to our mixologist to create something unique for the event

Assorted Canapés and Hors D'oeuvres

Select three

Roasted Root Vegetable Tartine with Herbed Ricotta

Truffled Grilled Cheese and Tomato Soup Shots

Crab Cakes with Creole Mustard and Kohlrabi-Apple Slaw

Sesame Chicken Fritters with Sauce Trio

Waldorf Chicken Salad and Endive

The Duke Cheese Board Charcuterie *Additional \$8 per person*

INCLUDES DEDICATED WAITSTAFF FOR PERSONALIZED SERVICE

MON-THURS | \$94 ♦ FRI-SAT | \$122

*Pricing per person. Prices subject to change.

PACKAGES

THE RED CARPET

DURATION: 2 HOURS

DOM PÉRIGNON CHAMPAGNE UPON ARRIVAL

Selection of luxury canapés and Chef's choice amuse-bouche

Truffled Grilled Cheese and Tomato Soup Shots

Mini Beef Wellington with Horseradish Cream

Philadelphia Cheesesteak Bao

Gourmet Seafood Bar

Select three

Shrimp Cocktail with Bloody Mary Cocktail Sauce

Tarragon-Lobster Salad

Market Ceviche with Leche de Tigre and Corn Nuts

Tuna Poke with Wonton Crisps

Snow Crab Claws and Green Goddess

◆ *Caviar available as an enhancement, Market Price* ◆

Exquisite dessert creations by our Pastry Chef

Cookies & Cream Mousse Cones

House made Chocolate Truffles

Lemon Meringue Tarts

Premium wine and spirits selection

\$270

*Pricing per person. Prices subject to change.

PACKAGES

WHISKEY TRAIL

DURATION: 2 HOURS

WELCOME WHISKEY COCKTAIL UPON ARRIVAL

Guided tasting of a selection of premium whiskeys

Expert-led presentation on whiskey production and tasting notes

Artisanal cheese and charcuterie board

MON-THURS | \$88 ♦ FRI-SAT | \$110

WINE & DINE

DURATION: 2 HOURS

Wine tasting featuring a variety of red, white, & sparkling wines

Artisanal cheese and charcuterie board

Gourmet bread, crackers, and accompaniments

MON-THURS | \$68 ♦ FRI-SAT | \$88

*Pricing per person. Prices subject to change.

PACKAGES

WHISKEY AND CIGAR LOUNGE

DURATION: 2 HOURS

Whiskey flight (4) with a selection of Tennessee Whiskeys and Bourbons

Choice of premium cigars: See Cigar menu for selection and pricing

Gourmet Bar Bites

Select three

Miniature Iceberg Wedge Salad with Avocado Ranch

Mini Stomp Burgers

“Loaded Tater Tot” Skewers

Mac and Pimento Cheese Arancini

MON-THURS | \$80 ♦ FRI-SAT | \$110

GOLDEN HOUR

DURATION: 2 HOURS

WELCOME BEVERAGE: BEER, WINE, OR SIGNATURE COCKTAIL

Chef's Selection of Gourmet Canapés

Sausage Stuffed Mushrooms

Sesame Chicken Fritters with Sauce Trio

Roasted Root Vegetable Tartine with Herbed Ricotta

Waldorf Chicken Salad and Endive

Selection of wines and beers ♦ Non-alcoholic beverage options available

MON-THURS | \$95 ♦ FRI-SAT | \$115

*Pricing per person. Prices subject to change.

PACKAGES

24 CARROT GOLDEN HOUR

DURATION: 2 HOURS

CRAFT BEER FLIGHT OR WINE TASTING UPON ARRIVAL

Chef's Selection of Gourmet Canapés

Beet and Goat Cheese Napoleon

Truffled Grilled Cheese and Tomato Soup Shots

Lump Crab Cakes with Creole Mustard and Kohlrabi-Apple Slaw

Smoked Salmon Tartar in Sesame Cone with Pickled Onion and Dill

Philadelphi Cheesesteak Bao

Premium wine and beer selection ♦ Signature cocktail created by our mixologist

Select one

Rocky Top Barrel Aged Old Fashioned

Smokey Mountain Barrel Aged Manhattan

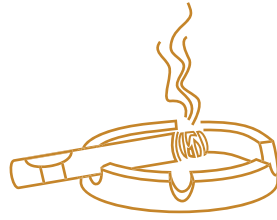
Mixologist's Choice

Pick a preferred spirit or leave it to our mixologist
to create something unique for the event

MON-THURS | \$120 ♦ FRI-SAT | \$130

*Pricing per person. Prices subject to change.

CIGARS



MILD SELECTIONS

5 X 50

Davidoff Special R

60

This storied cigar factory only produces this cigar, it's signature. The finest Connecticut shade wrappers are combined with the choicest Dominican Cibao Valley tobaccos to create this great smoke. This mild but flavorful smoke is a collection of 5 different tobaccos aged up to 4 years.

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆

6 X 52

Ashton Cabinet Vintage *Torpedo/Pyramid*

35

Fuente makes this cigar using 1994 vintage tobaccos from Dominican farms. This exceptional cigar has been uniquely crafted to deliver exceptional quality and flavors. One of the most difficult shapes to roll, it is only crafted by master rollers.

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆

6 X 50

Rocky Patel Limited Reserve *1999 Vintage*

35

This is a remarkable cigar. Rocky is a recovering attorney who has become famous in the cigar world for his legendary brand, Indian Tabac. The Vintage 1999 showcases the oldest true Connecticut shade wrapper on the market. This mild, smooth cigar compliments the pale, exquisite wrapper delivering all the toasty notes. The finest mild cigar that's best described as creamy, buttery, nutty – or simply nuttury!

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆

5 X 54

Acid *Kuba Kuba*

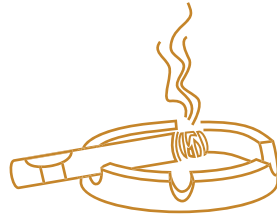
24

This is Acid's Cigars best seller. It's savory Sumatran wrapper and secret infusion of herbs and botanicals deliver an amazing bouquet of flavor rich enough for any pallet while smooth enough for the novice smoker.

WRAPPER : *sumatran* || FLAVOR : ◆◆◆

*Pricing per person. Prices subject to change.

CIGARS



MILD SELECTIONS

4.5 X 50

Arturo Fuente *Chateau*

22

From what is arguably the finest premium cigar house in the world, comes this exquisitely mellow and flavorful smoke. Made in the Dominican Republic at Chateau de la Fuente, this blend of Dominican filler and binder combine well with the rich flavor of the Connecticut Shade Wrapper.

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆

Flavored Trios

3 cigarillos 18

Vanilla Café, Vanilla Bourbon and Irish Cream

MEDIUM SELECTIONS

Assorted Sizes

Opus *Dominican Republic*

120

This most sought after production cigar is the flagship of the Arturo Fuente Family of cigars. Made from 100% Dominican tobacco, even the Wrapper comes from the private farms of Chateau de la Fuente. Only the most skilled torcedores (Master Roller) are invited to wrap this full bodied and rich stogie. Oily to the touch, Carlito Fuente spent 10 years searching for this blend. In 1998 and 1999, production was scaled back to protect the image and quality.

WRAPPER : *dominican*

6 X 50

Cohiba: "Red Dot" Toro Tubo

50

The Cohiba Red Dot took 6 years to develop. The dark rich wrapper is grown in the sub tropical West Africa climate of Cameroon. With Jember binder from Indonesia and choice Pilato Cubano leaves from the Dominican selected for their smooth-smoking qualities to balance the richness of the wrapper.

WRAPPER : *cameroon* || FLAVOR : ◆◆◆

*Pricing per person. Prices subject to change.

CIGARS



MEDIUM SELECTIONS

6 X 54

Romeo y Julieta *Reserva Real*

26

This remarkable cigar features a Connecticut Shade Ecuadorian wrapper that sports a silky, golden color. This wrapper, paired with Nicaraguan long-fillers, gives Reserva Real a mellow to medium body and a toasty aroma. Unlike the classic version of Romeo y Julieta, Reserva Real creates a creamier, smoother character with an elegant finish. This Romeo is a fantastic after-dinner delight.

WRAPPER : *connecticut shade* || FLAVOR : ◆◆◆◆

6.25 X 46

Arturo Fuente *858 Corona Grande*

22

The Gran Reserva pairs an African Cameroon Wrapper with the Fuente family's world-renowned Dominican filler and binder. The superior construction provides a long and steady burn with an excellent draw and consistent flavor throughout.

WRAPPER : *cameroon* || FLAVOR : ◆◆◆◆

FULL-BODIED SELECTIONS

Assorted Sizes

Padron Anniversario 1964

60

The history behind this cigar is synonymous with the escape of tyranny and the onslaught of Communism in Cuba. Jose Padron fled Cuba at the pinnacle of the evolution and landed in his adopted home of Nicaragua. It was there that the first crops of his famous brand would create his signature vintage line in 1964. Deep and rich this very full-bodied cigar is for the experienced smoker.

WRAPPER : *nicaragua* || FLAVOR : ◆◆◆◆

Ashton VSG *Eclipse*

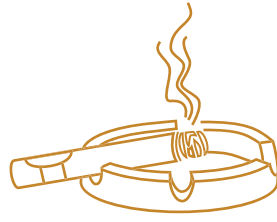
40

In the words of Carlos "Carlito" Fuente Jr., head of the Fuente Family of Cigars. "Ashton Virgin Sun Grown is NOT for everyone. It is for the cigar connoisseur who wants a full, potent cigar that cannot be forgotten" It takes 2 years to produce this cigar's incredible taste and intense flavor; even the most experienced smoker might want to be sitting down!

WRAPPER : *ecuadorian sun grown* || FLAVOR : ◆◆◆◆

*Pricing per person. Prices subject to change.

CIGARS



5 X 50

Monte Cristo *Platinum*

32

The Platinum is a cigar with a wealth of complexity and depth. A dark and sensual smoke crafted with a select San Andres Cubano wrapper grown in the San Andres Valley, along with a rich Dominican binder and a blend of aged Dominican, Nicaraguan and Peruvian long filler tobaccos. The Platinum is a perfect late afternoon or evening cigar. With Oak and licorice aromas and notes of spices and caramel that create an unforgettable experience.

WRAPPER : *san andres cubano* || FLAVOR : ◆◆◆◆

6 X 54

Cohiba *Blue Toro*

28

Dressed in a gorgeous silky smooth Honduran wrapper atop a three-nation blend of the finest aged binder and filler tobaccos, Cohiba Blue is a cigar of luxury and sophistication. A worthy line extension to one of the world's most famous brands, this flawlessly crafted smoke covers the palate like velvet with savory notes of cocoa, caramel, and cinnamon.

WRAPPER : *honduran* || FLAVOR : ◆◆◆◆

5.25 X 45

Punch *Elite*

20

This Honduran-made cigar uses Cuban seed filler (Honduran grown) and the rich full flavor of the maduro Ecuadorian wrapper leaf to create a big body, robust cigar. This brand is known for consistent draw and full, woody flavor.

WRAPPER : *ecuadorian* || FLAVOR : ◆◆◆◆

*Pricing per person. Prices subject to change.

FIN

CUMBERLAND
BAR

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