



THE SOUTH'S FINEST - ONE OF AMERICA'S BEST

The Peabody[®]
MEMPHIS



CATERING MENUS

REV 5.17.24



THE PEABODY MEMPHIS

Legendary for its charm, elegance and gracious Southern hospitality, The Peabody Memphis has been made world-famous for its 5 resident mallard ducks, who march daily through the Lobby at 11am and 5pm. Built in 1869, the downtown luxury hotel is on the National Register of Historic Places and continues to carry the distinction as the “South’s Grand Hotel.”

Guaranteed guest count must be provided at least six (6) business days prior to your first event.

Pricing is guaranteed no earlier than 90 days prior to your event.

All prices are subject to a 22% service charge, 9.75% sales tax and 5% city tax.



PLATED BREAKFAST

Peabody Plated Breakfasts are served with freshly baked pastries, sweet cream butter, fruit preserves, Peabody Special Blend coffees and a selection of premium teas.



GLUTEN FREE



VEGAN



VEGETARIAN







DAIRY FREE

\$36.00 PER PERSON





STARTERS

Select One

- Seasonal Fruit Cup, Selection of Seasonal Fruit, Mint Simple Syrup  
- Fresh Juice – Orange, Grapefruit, Cranberry or Tomato (*Select One*)
- Steel Cut Oatmeal, Dried Fruit, Brown Sugar, Whole Milk 
- Fresh Berries, Honey Yogurt, Granola (*contains tree nuts*) 








MAIN

Select One

- Scrambled Eggs and Bacon, Ham, or Sausage (*Select One*) 
- Egg Soufflé with Cheddar Cheese  
- Quiche, Red Peppers, Smoked Ham, Cheddar
- Baked Egg, Corn Muffin, Gouda Fondue 

SIDES

Select One

- Smothered Onions and Roasted Potato Casserole  
- Turnpike Mills Stone Ground Cheese Grits 
- Roasted Fingerling Potatoes, Mushrooms, Red Onions  
- Oven Roasted Jewel Tomatoes, Olive Oil, Herbs  

BREAKFAST BUFFET

Peabody Breakfast Buffets are priced for sixty (60) minutes of service.

All buffets and enhancements are priced per person unless otherwise noted.



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

RISE AND SHINE.....\$32

- Chilled Juices
- Freshly Sliced Fruits and Berries
- An Assortment of Bagels
- Assorted Pastries
- Jams, Butter, Cream Cheese
- Individual Fruit Yogurts, Housemade Granola (contains tree nuts)
- The Peabody Special Blend Coffees and a Selection of Premium Teas

BLUFF CITY.....\$36

- Chilled Juices
- Freshly Sliced Fruits and Berries
- Crispy Chicken
- Canadian Bacon
- Steamed Egg
- English Muffins, Buttermilk Biscuits, Jams, Butter, and Preserves
- The Peabody Special Blend Coffees and a Selection of Premium Teas

THE PARISIAN\$34

- Chilled Juices
- Freshly Sliced Fruits and Berries
- Spinach, Mushroom and Cheese Soufflé
- Southern Sugar-Coated Beignets, Peach Compote
- Buttery Croissants
- The Peabody Special Blend Coffees and a Selection of Premium Teas

A LA CARTE ENHANCEMENTS

- Scrambled Farm Fresh Eggs \$7.25
 - Breakfast Burrito, Egg, Cheese, Peppers... \$8 ea
 - Brioche French Toast \$6.75
 - Buttermilk Pancakes \$6.75
 - Buttermilk Biscuits \$3 ea
 - Apple Pecan Beignets (3 pcs)..... \$6.50
 - Vanilla Blueberry Beignets (3 pcs)..... \$6.50
 - Breakfast Potatoes with Onions & Peppers... \$5
 - Oatmeal With Golden Raisins..... \$6.50
 - Breakfast Sandwiches with Egg & Choice of Meat..... \$9ea
- Choice of Mini Bagel, English Muffin, Mini Brioche
- Choice of Bacon, Sausage, Turkey Sausage, Plant Based Sausage
 - Smoked Bacon (3 pcs)..... \$8
 - Turkey Bacon (3 pcs)..... \$7
 - Sausage Patty (2 pcs) \$7.25
 - Turkey Sausage Patty (2 pcs) \$7.25
 - Chicken Apple Sausage (3 pcs)..... \$7.25
 - Mini Ham & Cheese Croissant \$9.50 ea
 - Assorted Dry Cereals..... \$6.75 ea
 - Fresh Fruit Salad..... \$7
 - Fruit Yogurts \$7.25 ea
 - Yogurt Parfaits (contains tree nuts) \$9.25 ea
 - Bagels and Cream Cheese..... \$6.25 ea
 - Vanilla Chai Overnight Oats, Toasted Almonds, Coconut..... \$7.50
 - Hard Boiled Eggs \$28/dozen
- #### PLANT BASED/ VEGAN
- Eggs \$8.50
 - Bacon (3 pcs) \$9
 - Sausage Patty (2 pcs) \$8.50
 - Yogurt \$7.25

BRUNCH

Peabody Brunch is priced for ninety (90) minutes of service.

Pricing is for twenty-five (25) or more guests.

One chef attendant required per 50 guests at \$175.

One Bartender per 75 guests at \$125.



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

BRUNCH BUFFET..... \$56

- Orange, Grapefruit and Tomato Juices
- Freshly Sliced Fruits and Berries
- Grilled Vegetable Display
- Caesar Salad
- Smoked Salmon with Bagels and appropriate condiments
- Assorted Danish Pastries and Breads
- Scrambled Eggs
- Omelet Station
- Breakfast Potatoes with Onions and Peppers
- Southern Style Cheese Grits
- Southern Sugar-Coated Beignets, Peach Compote
- The Peabody Special Blend Coffees and a Selection of Premium Teas

BRUNCH COCKTAILS

Mimosa

Orange, Grapefruit, Pineapple, or Cranberry .. \$12.50

Bloody Mary

Silver..... \$10.50

Gold \$12.50

Platinum \$14.75

Bellini

Peach, Mango or Raspberry..... \$13.50

Tequila Sunrise

Silver..... \$10.50

Gold..... \$12.50

Platinum \$14.75

Sangria

Red, White or Rosé \$10.50

Champagne Mule

Peach, Mango or Raspberry..... \$13

BREAKFAST STATIONS

All stations are priced for sixty (60) minutes of service.

Minimum of twenty-five (25) guests required.

Prices are per person.

Chef attendant is \$175 per sixty (60) minutes.

CREATE YOUR OWN OMELET\$18

- Farm Fresh Eggs
 - Egg Whites, Egg Beaters, Just Egg (Plant Based)
 - Bacon, Ham, Sausage
 - Vegan Meat Crumbles
 - Roasted Peppers, Mushroom, Spinach, Tomato
 - Cheddar and Monterey Cheese
- ***Chef Required**

MAKE YOUR OWN YOGURT PARFAIT \$14.50

- Plain, Vanilla, and Greek Yogurts
(Vegan option available upon request)
- Fresh Seasonal Berries, Sliced Bananas
- Fruit Coulis
- Dried Fruits, Nuts, Seeds
and Housemade Granola *(contains tree nuts)*

BUTTERMILK WAFFLE STATION \$16.50

- Made To Order Buttermilk Waffles
 - Maple Syrup, Whipped Local Honey Butter
 - Vanilla Infused Whipped Cream
 - Fresh Strawberries, Toasted Pecans
- ***Chef Required**

EGGS BENEDICT STATION..... \$16.50

- Poached Eggs
 - English Muffins
 - Canadian Bacon
 - Hollandaise Sauce
- ***Chef Required**

BREAK PACKAGES

Peabody Break Packages are priced for thirty (30) minutes of service.

Prices are per person, unless otherwise noted.

Pricing is for twenty-five (25) or more guests. Add \$5 per person for parties of 10-24 guests.



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

MID-MORNING REFRESHER\$22

- Assorted Chilled Juices
- Sliced Fresh Fruits and Berries
- Assorted Breakfast Pastries
- The Peabody Special Blend Coffees and a Selection of Premium Teas

BREAK INTO ACTION\$24

- Assorted Chilled Juices
- Assorted Breakfast Pastries
- Sliced Banana Bread
- Whole Seasonal Fruits
- Flavored Greek Yogurt and Granola (contains tree nuts)
- Whole Seasonal Fruits
- The Peabody Special Blend Coffees and a Selection of Premium Teas

FEELING DUCKY\$25

- Assorted Fruit and Vegetable Juices
- Sliced Fresh Fruits and Berries
- Blueberry Muffins
- Duck Cookies
- Bottled Waters
- The Peabody Special Blend Coffees and a Selection of Premium Teas

INFUSED WATER BREAK\$22

Reusable Peabody Water Bottle for Each Guest. Fresh Water Enhancements Based on Seasonal Availability. 30 additional minutes available for \$10.

- Mint
- Basil
- Lemon
- Orange
- Strawberries
- Blueberries
- Watermelon
- Cucumber

MEDITERRANEAN SUNSET\$21

- Traditional and Roasted Red Pepper Hummus
- Garlic-Herb Cream Cheese
- Roasted Eggplant Spread
- Crudité
- Pita Bread
- Naan Bread
- Everything Flatbread Crackers

BREAK PACKAGES

(Continued)

Peabody Break Packages are priced for thirty (30) minutes of service.

Prices are per person, unless otherwise noted.

Pricing is for twenty-five (25) or more guests. Add \$5 per person for parties of 10-24 guests.

TAKE ME OUT TO THE BALLPARK \$25

- Warm Jumbo Pretzels and Mustard
- Fresh Popped Popcorn
- Mini Hot Dogs with Appropriate Condiments
- Brownies and Snickerdoodle Cookies
- Assorted Soft Drinks and Iced Tea

NACHO BAR \$24

- Tortilla Chips
- Cheese Sauce
- Pico de Gallo and Guacamole
- Sour Cream
- Fresh Jalapeños
- Seasoned Ground Beef
- Refried Beans

COOKIE MONSTER \$22

- Chocolate Chip
- Oatmeal Raisin
- Red Velvet
- Snickerdoodle
- Whole Milk and Chocolate Milk
- The Peabody Special Blend Coffees and a Selection of Premium Teas

POLAR BEAR BAR..... \$22

- Peabody Ice Cream
- Assorted Sundae Toppings
- Chocolate Sauce, Fruit Coulis
- Whipped Cream

BREAK ADDITIONS (Fresh From The Bakery) \$55

Priced per dozen.

- Assorted Danish Pastries
- Buttery Croissants
- Assorted Jumbo Muffins
- Sweet Coffee Cakes
- Banana, Zucchini, Pumpkin Bread
- Assorted Bagels and Cream Cheese
- Chocolate Chip, Oatmeal Raisin, Red Velvet and Snickerdoodle Cookies
- Duck Sugar Cookies
- Rich Chocolate Brownies
- Chocolate Chip Duck Cookies
- Assorted French Pastries

SWEET INDULGENCES

Assorted Mini Desserts from our Peabody Pastry Kitchen

\$55.00 PER DOZEN

FRESH FROM THE BAKERY

- Assorted French Pastries
- Fresh Seasonal Tarts
- Assorted Peabody Cheesecake (*Chef's Choice*)
- Red Velvet Cake
- Carrot Cake
- Chocolate Mousse Cups
- Traditional Espresso Opera
- Devil's Food Cake
- Lemon Berry Panna Cotta
- German Chocolate Cake
- Coconut Raspberry Squares
- Key Lime Boats
- Vanilla Crème Brûlée
- Double Chocolate Mousse Shooter
- Hazelnut Equinox Pavé
- Bourbon Pecan Pie
- Lemon Meringue Tart

VEGAN AND GLUTEN FREE

- Chocolate Dipped Strawberry
- Devil's Food Cake
- Chocolate Mousse Shooter
- Lemon Berry Panna Cotta Shooter
- Strawberry Mousse Shooter

SNACKS AND BEVERAGES

SNACKS

Whole Fresh Fruit	\$5.25 each
Crudités With Dip.....	\$14/person
Chips.....	\$4.25 each
Pretzels.....	\$4.25 each
Popcorn	\$5.25 each
Candy Bars	\$5.25 each
Granola Bars, Kind Bars.....	\$6.25 each
Energy Bars	\$6.25 each
Fruit Bars	\$6.25 each
Fresh Fruit Salad Cups.....	\$7 each
Ice Cream Bars	\$6.25 each
Fruit Yogurts	\$7.25 each
Yogurt Parfaits	\$9.25 each
Finger Sandwiches.....	\$6.25 each
Hard Boiled Eggs	\$28/dozen

BEVERAGES

Peabody Coffee and Decaf	\$89/gallon
Iced Tea or Hot Tea	\$89/gallon
Assorted Soft Drinks.....	\$5.25 each
Bottled Waters	\$6.25 each
Sparkling Waters	\$7.25 each
Bottled Juices.....	\$6.25 each
Fresh Orange Juice	\$37/pitcher
Fresh Grapefruit Juice	\$37/pitcher
Apple, Tomato or V-8 Juice.....	\$30.50/pitcher
Lemonade.....	\$30.50/pitcher
Fruit and Vegetable Infused Water	\$33.50/gallon
Fruit Punch.....	\$58.75/gallon
Champagne Punch.....	\$184/gallon
Energy Drinks	\$7.25 each
Hot Chocolate	\$84/gallon
Hot Apple Cider.....	\$94.50/gallon
Milk, whole, 2% or skim.....	\$6.25 each

(individual servings)

PLATED LUNCHES

A minimum of three (3) courses required for Peabody Plated Lunches.

Prices are per person.

Plated lunches are served with freshly baked rolls and sweet cream butter, Peabody Special Blend coffees, a selection of premium teas, and iced tea.



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

SOUPS

- Butternut Squash, Caramelized Onions, Sage\$9.50
- Tomato Basil\$9.50
- Gazpacho\$10
- Roasted Melon\$10.50

SALADS

- Field Greens Salad, Roasted Tomato, Cucumber Noodle, Feta Cheese, Red Wine Oregano Vinaigrette \$13
- Caesar, Sourdough Croûtons, Parmesan Crisp, Cracked Black Pepper, Classic Caesar Dressing \$14.50
- Iceberg Wedge, Bacon, Tomato, Cucumber, Blue Cheese Dressing \$13
- Hearts of Romaine, Merlot Poached Pear, Whipped Goat Cheese, Spiced Pecans, Peruvian Pepper, White Balsamic Vinaigrette \$16

ENTRÉES

- Lobster Ravioli, Exotic Mushrooms, Lemon Thyme Sauce \$38
- Airline Free Range Chicken Breast, Roasted Yukon Potatoes, Broccolini, Braised Shallot Sauce \$36.50
- Marinated Orange Chicken, Broccoli, Rice Pilaf, Roasted Carrots, Ginger-Citrus Sauce \$36.50
- Seared Herbed Salmon, Saffron Risotto, Dry Vermouth Sauce, Roasted Heirloom Tomatoes..... \$36.50
- Marinated Sliced Skirt Steak, Caramelized Onion, Rosemary Mashed Potatoes, Jewel Tomatoes, Jack Daniel's No. 7 Glace \$45
- 6oz Filet Mignon, Whipped Garlic Mashed Potatoes, Cajun Spiced Cauliflower, Beer Battered Okra..... \$62
- Stuffed Chicken, Caramelized Leek, Goat Cheese, Mushroom Sauce, Risotto with Pecorino Romano Cheese \$36.50
- Beyond Meat Burger, Gluten Free Bun, Gluten Free Sweet Potato Fries \$25.25
- Mediterranean Farro Risotto, Roasted Red Peppers, Portobello Mushroom, Toasted Almonds, Yellow Peppers \$27.25

PLATED LUNCHES

(Continued)

*A minimum of three (3) courses
required for Peabody Plated Lunches.*

Prices are per person.

*Lunches are served with freshly baked
rolls and sweet cream butter,
Peabody Special Blend coffees,
a selection of premium teas,
and iced tea.*



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

DESSERTS

- Fresh Fruit and Berry Tart, Sweet Crust, Whipped Vanilla Custard,
Seasonal Fruits and Berries \$11
- Sweet Banana Cheesecake, Oreo Crust, Mango Foam and Piña Colada Sauce..... \$11
- Tiramisu, Chocolate Coffee Cup, Mascarpone Cream, Ladyfinger Cookie..... \$11.50
- Chocolate and Cherry Cake, Chocolate Cake, Cherry Jelly
and Milk Chocolate Mousse \$11.50
- Lemon Chess Pie, Flaky Crust, Lemon Infused Custard Filling
and Fresh Strawberries..... \$11
- Red Velvet, Cream Cheese Frosting, Bittersweet Chocolate Sauce
and Toasted Granola..... \$11.50
- The Peabody Chocolate Duck, White Chocolate, Chocolate Mousse,
Raspberry Coulis  \$15
- Lemon Panna Cotta, Fresh Berries  \$15

LUNCH TO GO

Gluten free bread available upon request.



GLUTEN FREE



VEGAN



VEGETARIAN









DAIRY FREE

\$38.00 PER PERSON

SALADS

Please Select One

- Tomato Cucumber Salad, Shaved Red Onion, Italian Vinaigrette  
- Yukon Gold Potato Salad, Caramelized Onion, Whole Grain Mustard Aioli  
- Fruit Cup, Vanilla Simple Syrup  
- Macaroni Salad, Southern Style
- Vegetable Pasta Salad



SIDES

Please Select One

- Potato Chips
- Terra Chips
- Apple, Banana or Orange


SANDWICHES

Two sandwich selections for groups fewer than 25 guests. Three sandwich selections for 26 or more guests.

- Pastrami, Swiss Cheese, Coleslaw, Deli Mustard, Marble Rye Bread
- Grilled Portobello Mushroom, Vegan Cheddar, Tomato, Spinach, Vegan Aioli, Millet and Chia Seed Bun  
- Maple Glazed Turkey Breast, Cheddar Cheese, Red Leaf Lettuce, Tomato, Herb Mayonnaise, Ciabatta Bun
- Rosemary Ham, Provolone Cheese, Dill Pickle, Tomato, Romaine Lettuce, Honey Mustard, Onion Roll
- Traditional Southern Chicken Salad, Romaine Lettuce, Tomato, Buttery Croissant

DESSERTS

Please Select One

- Cream Cheese Brownie
- Dark Chocolate Cluster 
- Chocolate Chip Cookie
- White Chocolate Cluster 

LUNCH BUFFETS

Peabody Lunch Buffets are priced for sixty (60) minutes of service.

Lunch buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees, a selection of premium teas and iced tea.

Pricing is for twenty-five (25) or more guests.



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

QUICK AND LITE..... \$47

10-24 guests: \$51 per person.

SOUPS

Please Select One

- Tomato Basil
- Creamy Potato
- Butternut Squash

SALADS

Please Select One

- Iceberg Lettuce
- Spinach and Arugula
- Hearts of Romaine

PROTEIN COMPLEMENTS

Please Select One

- Diced Cold Grilled Chicken
- Flank Steak
- Grilled Salmon

CHEESES

Please Select One

- Feta
- Parmesan
- Smoked Cheddar

ACCOMPANIMENTS

- Red Onions
- Tomatoes
- Cucumber
- Chopped Bacon

DRESSINGS

Please Select Two

- Ranch
- Italian
- Caesar
- Balsamic

DESSERTS

Please Select One

- Espresso Opera Cake and Fresh Seasonal Fruit Tart
- Red Velvet Cake and Peabody Cheesecake
- Pecan Pie and Carrot Cake

LUNCH BUFFETS

(Continued)

Peabody Lunch Buffets are priced for sixty (60) minutes of service.

Select two sandwiches for groups fewer than fifty (50) guests and four sandwiches for groups over fifty (50) guests.

Lunch buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees, a selection of premium teas and iced tea.

Pricing is for twenty-five (25) or more guests.



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

SANDWICH BAR..... \$52.50

10-24 guests: \$56.50 per person.

SOUPS

Please Select One

- Tomato Basil
- Creamy Potato
- Butternut Squash

SALADS

Please Select One

- Heirloom Grape Tomato and English Cucumber Salad
- Mixed Greens and Garden Vegetable, Tomato, Cucumber, Shredded Carrots
- Wild Mushroom and Roasted Red Pepper Salad

COLD SANDWICHES

- Pastrami, Swiss Cheese, Coleslaw, Deli Mustard, Marble Rye Bread
- Rosemary Ham, Provolone Cheese, Dill Pickle, Tomato, Romaine Lettuce, Honey Mustard, Onion Roll
- Chicken Salad, Romaine Lettuce, Tomato, Buttery Croissant
- Tomato Basil Wrap, Hummus Spread, Tomato, Grilled Vegetables, Spinach
- Tuna Salad, Spinach Wrap, Arugula, Sliced Cucumber, Julienne Tomato
- Grilled Portobello Mushroom, Vegan Cheddar, Tomato, Spinach, Vegan Aioli, Millet and Chia Seed Bun
- Maple Roasted Turkey Breast, Cheddar Cheese, Red Leaf Lettuce, Tomato Herb Mayonnaise, Ciabatta Bun

HOT SANDWICHES

- Reuben, Corned Beef, Sauerkraut, Thousand Island Dressing, Toasted Rye
- Philly Steak Sandwich, Cheddar Cheese Sauce, Bell Peppers, Onion, Hoagie Bun
- Fried Catfish Po' Boy, Tartar Sauce, Coleslaw, French Bread
- Pulled Pork Barbecue Sandwich, Coleslaw, Brioche Bun
- Grilled Chicken, Smoked Cheddar, Roasted Peppers, Onion Roll

DESSERTS

- Assorted French Pastries

LUNCH BUFFETS

(Continued)


Peabody Lunch Buffets are priced for sixty (60) minutes of service.

Lunch buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees, a selection of premium teas and iced tea.

Pricing is for fifty (50) or more guests.

Vegan / Vegetarian Entrée Substitutions:

MEMPHIS BBQ

BBQ Marinated Portobello Mushroom, Roasted Tomatoes, and Jack Daniel's Smothered Onions 

HOME-STYLE BUFFET

Exotic Mushroom, Bell Pepper, Cabbage Stew 



GLUTEN FREE



VEGAN



VEGETARIAN







DAIRY FREE

MEMPHIS BBQ \$55

25-49 guests: \$61 per person.

SALADS

- Chopped Romaine, Roasted Pecans, Tomato, Cucumber, Dried Cranberries, Cheddar, Ranch Dressing  
- Coleslaw, Green and Purple Cabbage, Carrot  

ENTRÉES

Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- BBQ Dry Rubbed Skirt Steak, Caramelized Onions  
- Roasted Free Range Chicken Breast, Jack Daniel's BBQ Sauce  
- Dry Rubbed Pulled Pork, Brioche Bun, Bread and Butter Pickles, Apple Cider BBQ 

SIDES

- Fire-Roasted Corn  
- Mixed Vegetables  
- Honey Mustard Baked Beans   




DESSERTS

- Red Velvet Cake
- Bourbon Pecan Pie
- Banana-Chocolate Chip Bread Pudding

HOME-STYLE BUFFET \$53

25-49 guests: \$59 per person.

SALADS





- Chopped Salad, Smoked Bacon, Tomatoes, Corn, Stilton Cheese Crumbles, Ranch Dressing 
- Marinated Cucumber, Red Onions, Garlic, Herbs, Sour Cream Dressing  

ENTRÉES

Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Cornmeal Crusted Catfish, Tartar Sauce
- Crispy Fried Buttermilk Chicken
- Ghost River Beer Brined Pork Loin, Applesauce  

SIDES

- Fire-Roasted Corn and Black Bean Stew  
- Whipped Sweet Potatoes, Pecan Crust  

DESSERTS

- Apple Streusel Pie
- Devil's Food Cake
- Lemon Meringue Tart

LUNCH BUFFETS

(Continued)

Peabody Lunch Buffets are priced for sixty (60) minutes of service.

Lunch buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees, a selection of premium teas and iced tea.


Pricing is for fifty (50) or more guests.

Vegan / Vegetarian Entrée Substitutions:

SOUTHWEST FLARE

Baked Stuffed Pepper with Rice, Black Bean, Cilantro, Pimientos 

MEXICAN RIVIERA

Layered Refried Beans, Peppers, Fire Roasted Corn, Onions, Tomato 

 GLUTEN FREE

 VEGAN

 VEGETARIAN

 DAIRY FREE

SOUTHWEST FLARE\$56.50






25-49 guests: \$62 per person.

SALADS

- Tossed Cabbage, Chili Spiced Oven Dried Tomato, Radish, Marinated Mushroom, Ranch Dressing  
- Texas Caviar, Black Eyed Peas, Peppers, Champagne Vinaigrette  

ENTRÉES


Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Roasted Flank Steak, Braised Red Onions, (Chimichurri Sauce on the side)  
- Roasted Free Range Chicken Breast, Spicy Salsa  
- Chili-Lime Rubbed Grouper, Creamy Poblano Sauce 

SIDES

- Southwestern Vegetable Sauté  
- Ancho Tomato Rice  





DESSERTS

- Dulce de Leche Shooters 
- Lime Curd Meringue Tart
- Churros and Chocolate Sauce

MEXICAN RIVIERA\$53.50

25-49 guests: \$59 per person.

SALADS




- Chopped Romaine, Corn, Queso Fresco, Tomato, Cucumber, Honey-Lime Vinaigrette  
- Black Bean, Red Onion, Marinated Mushroom, Poblano Peppers, Oregano Vinaigrette  

ENTRÉES


Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Chicken Quesadilla, Sour Cream, Pico de Gallo
- Fajita Marinated Beef, Peppers, Onions, Flour Tortilla
- Taco, Chili-Lime Marinated Shrimp, Cilantro, Poblano Peppers, Red Onions

SIDES

- Mexican Rice, Chili-Lime, Onions  
- Slow Cooked Refried Beans, Queso  

DESSERTS

- Kahlua Brûlée 
- Tres Leches Cake
- Churros and Chocolate Sauce

LUNCH BUFFETS

(Continued)

Peabody Lunch Buffets are priced for sixty (60) minutes of service.

Lunch buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees, a selection of premium teas and iced tea.

Pricing is for fifty (50) or more guests.

Vegan / Vegetarian Entrée Substitutions:

ITALIAN





Vegetable Lasagna, Zucchini, Eggplant, Yellow Squash, Tomato



ITALIAN\$56.50




25-49 guests: \$62 per person.

SALADS

- Caprese Salad, Fresh Mozzarella, Tomato, Cucumber, Olives, La Scala Vinaigrette  
- Red Leaf, Iceberg, Cucumber, Olives, Red Onion, Banana Peppers, Tomato, Croutons, Italian Dressing  

ENTRÉES

Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Traditional Chicken Marsala  
- Baked Ziti Pasta, Italian Sausage, Roasted Peppers, Onions, Vodka Sauce
- Seared Salmon, Lemon-Herb Pesto, Capers 

SIDES

- Eggplant and Tomato Au Gratin  
- Wild Mushroom Risotto 




DESSERTS

- Tiramisu
- Cannolis
- Lemon Panna Cotta 

CHARCUTERIE\$48.25

25-49 guests: \$54 per person.

SALADS

- Fingerling Potato Salad  
- Bowtie Pasta, Olives, Roasted Peppers and Tomatoes, Pesto 

COLD CUTS

- Maple Roasted Turkey Breast
- Rosemary Ham
- Pastrami

ACCOMPANIMENTS

- Cheddar, Swiss or Provolone Cheese
- Sliced Beef Steak Tomatoes
- Dill Pickles
- Leaf Lettuce
- Sliced Red Onions
- Fresh Baked Breads
- Appropriate Condiments
- Potato Chips

DESSERTS

- Assorted French Pastries

HORS D'OEUVRES

Hors d'oeuvres are sold in increments of twenty-five (25) pieces.

Butler passing fee: \$100.



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

COLD BITES

\$6.25 Per Piece

- Bruschetta, Tomato, Basil, Garlic, Balsamic
- Crostini, Grilled Vegetable Salad
- Deviled Eggs, Cornichon, Yolk, Herbs, Smoked Paprika
- Mushroom Tart, Wild Mushroom, Goat Cheese, Herbs
- Smoked Sausage and Cheddar Skewer

\$7 Per Piece

- Smoked Salmon Mousse on Toast Points
- Melon Skewers
- Seared Tuna, Cucumber, Pickled Ginger, Sesame, Sweet Soy Sauce

\$7.75 Per Piece

- Mini Beef Filets, Potato Fritter, Horseradish Aioli
- Salmon Tartare, Crème Fraiche, Shallots, Toasted Brioche
- Shrimp Salad on Toasted Brioche
- Gulf Shrimp Shooter, Avocado Cream, Roasted Red Pepper Coulis
- Traditional Shrimp Cocktail Shooter

HOT BITES

\$6.25 Per Piece

- Vegetable Potstickers, Cabbage, Carrots, Onions, Celery
- Sliced Chicken Breast Tandoori Skewer, Yogurt, Indian Spices
- Spanakopita, Baby Spinach, Feta Cheese, Phyllo Triangle
- Mushroom & Truffle Arancini, Wild Mushroom, Truffle Oil, Parmesan, Risotto, Panko
- Edamame Potstickers, Napa Cabbage, Scallions, Carrots
- Vegetable Spring Rolls, Chinese Vegetables, Soy Sauce, Sesame Oil, Fresh Ginger
- Goat Cheese & Honey Triangles, Brown Sugar Crumble, Phyllo Dough
- Mini Beef Franks in Puff Pastry

\$7.00 Per Piece

- Beef Empanadas, Shredded Beef, Cheddar Cheese, Jalapeno, Masa Pastry
- Chicken Samosas, Potato, Carrot, Onion, Peas, Curry Sauce, Spring Roll Wrapper
- Cashew & Chicken Spring Rolls, Vegetables, Peanut Sauce
- Southern Breaded Crispy Chicken Skewer
- Mini Beef Sliders, Black Angus Patty, American Cheese, Dill Pickle, Sesame Bun

\$7.75 Per Piece

- Beef Wellington, Beef Tenderloin, Mushroom Duxelles, Puff Pastry
- Beef Satay, Sweet Chili Glaze
- Bacon Wrapped Shrimp
- Tempura Shrimp, Rice Crisp
- Crab Cakes, Peppers, Lightly Breaded

HOSPITALITY SELECTION

Pricing is per person unless otherwise noted.

FRESH FRUIT DISPLAY \$15

- Freshly Sliced Seasonal Fruit and Berries

DOMESTIC CHEESE DISPLAY \$16

- Dried and Fresh Fruit, Deluxe Crackers and French Baguettes

INTERNATIONAL CHEESE DISPLAY \$18.25

- Dried and Fresh Fruit, Deluxe Crackers and French Baguettes

BAKED BRIE IN PUFF PASTRY \$145 ea

Serves 25

- Honey-Almond Topping, Assorted Dried Fruit and Nuts, Deluxe Crackers and French Bread

CRUDITÉ DISPLAY..... \$14

- A Selection of Raw Garden-Fresh Crisp Vegetables and Dips

GRILLED VEGETABLES..... \$14

- A Selection of Garden Fresh Vegetables, Grapeseed Oil, Citrus Oil, Garlic Oil and Vinegars

CHARCUTERIE DISPLAY..... \$18.50

- Capicola, Genoa Salami, Prosciutto, Artichokes, Roasted Vegetables

CHEESE AND CHARCUTERIE \$19.50

- Genoa Salami, Prosciutto, Capicola, Artichokes, Roasted Vegetables, Port Derby Cheddar, St. André, Boursin, Manchego

SUSHI ROLLS

Priced per roll. Each roll has 8 pieces and is served with Wasabi, Pickled Ginger and Soy Sauce

- Vegetable Sushi Roll..... \$12.50
- Barbecue Eel Roll..... \$15.75
- Tuna Roll..... \$16.75
- Smoked Salmon Roll..... \$15

SHRIMP COCKTAIL DISPLAY \$9.25

Priced Per Piece

- Gulf Shrimp on Ice, Cocktail Sauce

SNACKS

- Fancy Mixed Nuts \$28.75 per lb
- Spicy Snack Mix..... \$25.75 per lb

INTERACTIVE STATIONS

Pricing is per person unless otherwise noted.

Chef attendant is required at each station at \$175 per sixty (60) minutes.

Minimum of Twenty-Five (25) guests required.

GHOST RIVER BRINED TURKEY BREAST \$325 ea

Serves 25

- Cranberry Sauce
- Herb Giblet Gravy
- Buttermilk Biscuits

DRY RUBBED PRIME RIB\$1,281 ea

Serves 50

- Roasted Grape Tomato and Garlic Jam
- Béarnaise Aioli
- Artisan Rolls

CUMIN SCENTED ROASTED LEG OF LAMB..... \$420 ea

Serves 35

- Kalamata Olive Tapenade
- Cucumber-Mint Relish
- French Baguette

JACK DANIEL’S BRINED PORK LOIN..... \$196 ea

Serves 40

- Gigante Bean Salad
- Apple Cider Sauce

SLOW ROASTED STEAMSHIP ROUND OF BEEF.....\$1,800 ea

Serves 175

- Green Tomato and Pepper Confit
- Horseradish Cream
- Au Jus
- Artisan Rolls

HERB CRUSTED BEEF TENDERLOIN..... \$624 ea

Serves 25

- Forest Mushroom and Onion Compote
- Black Truffle Jus
- French Rolls

SOUTHERN GRITS \$18.75

Priced Per Person.

- Turnpike Mill Grits
- Louisiana Shrimp
- Creole Chicken
- Pork Belly

BARBECUE SUNDAE..... \$16.75

Priced Per Person.

- Slow Braised Pulled Pork
- Cole Slaw
- Maple Baked Beans
- Memphis BBQ Sauce

INTERACTIVE STATIONS

(Continued)

Pricing is per person unless otherwise noted.

Chef attendant can be requested at each station, otherwise these are self-serve stations.

Chef Attendant: \$175 per sixty (60) minutes.

Minimum of Twenty-Five (25) guests required.

FAJITA BAR..... \$18.75

Priced Per Person

- Seasoned Beef, Chicken, Shrimp
- Flour Tortillas
- Peppers and Onions
- Sour Cream, Guacamole, Salsa
- Cheddar Cheese, Jalapeños
- Shredded Lettuce

MACARONI AND CHEESE \$18.75

Priced Per Person.

- Shrimp, Chicken, Smoked Ham
- Bacon
- Green Onions
- Three Cheese Sauce
- Garlic Bread Crumbs
- Parmesan Cheese

PASTA BAR \$18.75

Priced Per Person.

- Fusilli and Penne Pasta
- Marinara, Alfredo, Pesto Sauce
- Chicken, Shrimp, Italian Sausage
- Seasonal Vegetables

BEEF SLIDERS..... \$13.50

Priced Per Person.

- Mini Beef Patties
- Brioche Bun
- Sautéed Wild Mushrooms
- Caramelized Onions
- Blue, Cheddar or Swiss Cheese

FRIED GREEN TOMATOES..... \$16.75

Priced Per Person.

- Sour Cream
- Chipotle Dressing
- Cheddar Cheese
- Green Onion

PLATED DINNER

A minimum of (3) courses required for Peabody Plated Dinners.

Prices are per person.

Plated dinners are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees and a selection of premium teas.



GLUTEN FREE



VEGAN




VEGETARIAN



DAIRY FREE

SOUPS

- Butternut Squash, Caramelized Onions, Sage   \$10
- Tomato Basil   \$10
- Potato, Hickory Smoked Bacon, Chives, Cheddar  \$10
- Lobster and Brandy Bisque  \$16.75

SALADS

- Field Greens Salad, Roasted Tomato, Cucumber Noodle, Feta Cheese, Red Wine Oregano Vinaigrette   \$14
- Traditional Caesar, Sourdough Croûtons, Parmesan Crisp, Cracked Black Pepper, Classic Dressing  \$15.50
- Hearts Of Romaine, Merlot Poached Pear, Whipped Goat Cheese, Spiced Pecans, Peruvian Pepper, White Balsamic Vinaigrette   \$16.50
- Arugula and Spinach Salad, Strawberries, Caramelized Walnuts, Balsamic Vinaigrette   \$15.50
- Iceberg Wedge, Baby Heirloom Tomatoes, Crispy Bacon, Tomato, Cucumber, Carrots, Croutons, Shaved Parmesan, Blue Cheese Dressing \$14.50

PLATED DINNER

(Continued)

A minimum of (3) courses required for plated dinners.

Prices are per person.

All plated dinners are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees and a selection of premium teas.

Choice of Entrées - Guests may be given a choice of entrée in advance with the following stipulations:

- *A production fee of \$5 per person, per choice applies.*
- *All entrées will have the same Chef's selection of side accompaniments.*
- *If there is a price discrepancy between entrées, the highest price will prevail for all entrées.*
- *The breakdown for each entrée count is due six (6) business days in advance.*
- *Client must provide a form of entrée identification for each guest to be displayed at the dinner table (such as a place card with identifier).*

ENTRÉES

Joyce Farms Frenched Chicken Breast, Roasted Shallot, Yukon Gold Potato Cake, Brussels Sprouts, Dried Cranberries, Orange Butter Sauce	\$40
Seared Salmon, Roasted Fingerling Potato, Baby Heirloom Tomatoes, Fennel, Asparagus, Garlic White Wine Butter Sauce 	\$46.25
Herb Marinated Halibut, Whipped Potato, Haricot Verts, Tarragon-Lemon Cream 	\$52
Prosciutto Wrapped Pork Tenderloin, Spiced Applesauce, Pearl Onions, Whipped Sweet Potatoes, Calvados Demi-Glace 	\$42
6oz. Filet Mignon, Potato Croquette, Vanilla Heirloom Carrots and Dried Cranberries, Hennessy Demi-Glace	\$65
Braised Short Ribs, Rosemary Yukon Mashed Potatoes, Braised Pearl Onions, Roasted Baby Carrots, Golden Beets and Turnips, Chianti Sauce 	\$53
Herbed Goat Cheese and Wild Mushroom Stuffed Chicken, Risotto Cake, Lemon Asparagus, Roasted Shallots Sauce	\$41.50
Seared Sea Bass, Roasted Butternut Squash Purée, Sautéed Spinach, Oven Baked Heirloom Tomato, Green Onion Butter Sauce 	\$78.50
14oz. Asian Marinated Grilled Ribeye, Baby Bok Choy, Roasted Garlic Mashed Potatoes, Thai Chili Demi-Glace 	\$86
Fanned Ratatouille of Mediterranean Vegetables, Black Bean and Quinoa Salad  	\$35.50
Portobello Mushroom Confit, Herb and Garlic Chimichurri, Quinoa and Bean Timbale, Red Pepper Coulis  	\$35.50
Chickpea Penne Pasta "Bolognese," Gluten Free, Vegan, Meatless Ground Crumble, Marinara Sauce, Vegan Shredded Cheese  	\$35.50



GLUTEN FREE



VEGETARIAN



VEGAN



DAIRY FREE

PLATED DINNER

(Continued)

A minimum of (3) courses required for plated dinners.

Prices are per person.

All plated dinners are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees and a selection of premium teas.



GLUTEN FREE



VEGAN



VEGETARIAN




DAIRY FREE


DUO ENTRÉE

- 4oz. Filet with Port Wine Sauce and Grilled Shrimp with Lemon Thyme Sauce, Potato and Caramelized Onion Croquette, Market Vegetable \$72
- 4oz. Filet with Roasted Shallot Cream Sauce and Seared Salmon with Basil Sauce, Yukon Gold Mashed Potatoes, Heirloom Tomato Compote, Roasted Cauliflower  \$68
- 4oz. Filet with Truffle Sauce and Halibut with Preserved Lemon Butter Sauce, Za'atar Spice, Roasted Baby Carrots, Polenta Quenelle \$75
- 4oz. Filet with Merlot Reduction and Stuffed Chicken with Brioche and Rosemary Jus, Leeks, Dried Apricots, Orange Couscous, Vegetable Pearls \$62
- 4oz. Filet with Bordelaise Sauce and Seared Free-Range Chicken Breast with Creamy Tomato Sauce, Garlic Mashed Potatoes, Sautéed Spinach, Grilled Eggplant  \$62

DESSERTS

- Elvis, Chocolate Sable, Banana Cream, Chocolate Ganache, Peanut Butter Crèmeux..... \$12.50
- Opera, Cocoa Nib Almond Sponge, Espresso Butter Cream, White Chocolate Ganache... \$12.50
- Red Velvet Swirl Cheesecake, Milk Chocolate, Toasted Brownie Chips \$12.50
- Lemon Panna Cotta, Fresh Berries  \$12.50

PEABODY DESSERT SPECIALTIES

- The Peabody Duck, White Chocolate, Chocolate Mousse, Raspberry Coulis  \$15
- Trio Chocolate, Mousse, Flourless Cake, Bittersweet Tart..... \$15
- Southern Sweets, Pecan Pie, Red Velvet Cake, Key Lime Boat..... \$15
- Cheesecake Trio, Vanilla, Chocolate, Banana Oreo..... \$15

DINNER BUFFETS

Peabody Dinner Buffets are priced for ninety (90) minutes of service.

Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees and a selection of premium teas.

Pricing is for fifty (50) or more guests.

Vegan / Vegetarian Entrée Substitutions:

THE MEMPHIAN

Roasted Sweet Potatoes, Cauliflower, Mustard Greens and Lady Pea Stew 

THE ITALIAN

Vegan Cavatappi, Yellow Squash, Zucchini, Eggplant and Sundried Tomato Pesto



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

THE MEMPHIAN..... \$75

25-49 guests: \$81 per person.

SALADS







- Memphis Coleslaw, Cabbage, Carrots, BBQ Spice Dressing  
- Radicchio, Iceberg, Cucumber, Tomato, Ranch Dressing  

ENTRÉES

Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Ghost River Brined Local Pork Loin, Pickled Red Onions, Apple Cider Sauce  
- Spicy Hot Memphis Chicken
- Crispy Local Catfish, House Tartar Sauce

SIDES

- House Baked Beans, Thick Cut Bacon  
- Green Bean Casserole, Onion, Mushroom  
- Braised Cabbage, Roasted Peppers  





DESSERTS

- Croissant Bread Pudding
- Georgia Pecan Pie
- Red Velvet Cake

THE ITALIAN \$75.50


25-49 guests: \$81.50 per person.

SALADS






- Radicchio, Romaine Lettuce, Bell Peppers, Cherry Tomatoes, Basil Vinaigrette  
- Grape Tomato, Cherry Buffalo Mozzarella, Basil, Aged Balsamic  

ENTRÉES


Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Classic Chicken Parmesan, Pomodoro, Wild Mushroom Sauté
- Lobster Ravioli, Roasted Peppers, Chive Butter Sauce
- Roasted Salmon, Fennel, Capers Olive Stufato  

SIDES

- Parmesan Polenta 
- Steamed Broccolini, Lemon  
- Ratatouille, Peppers, Onions, Squash, Tomato  

DESSERTS

- Cannolis
- Tiramisu
- Seasonal Panna Cotta 

DINNER BUFFETS

(Continued)


Peabody Dinner Buffets are priced for ninety (90) minutes of service.

Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees and a selection of premium teas.

Pricing is for fifty (50) or more guests.

Vegan / Vegetarian Entrée Substitutions:

AMERICAN CLASSIC

Vegetarian Jambalaya, Tomatoes, Celery, Zucchini, Squash and Brown Rice 

MEDITERRANEAN

Toasted Pearl Cous Cous, Onions, Raisins, Capers, Spinach, Mushrooms



GLUTEN FREE



VEGAN



VEGETARIAN







DAIRY FREE

AMERICAN CLASSIC..... \$110

25-49 guests: \$116 per person.

SALADS


- Mixed Greens, Shredded Carrots, Cucumber, Grape Tomato, Buttermilk Ranch  
- Waldorf Salad, Apple, Celeriac, Walnuts, Golden Raisins, Grapes, Yogurt Dressing  

ENTRÉES


Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Beef Tenderloin, Horseradish Cream, Au Jus (Carving Station) 
- Rainbow Trout Almondine  (Contains Tree Nuts)
- Roasted Pork Loin, Caramelized Pearl Onions, Apple Jack Daniel's Glaze  

SIDES

- Au Gratin Potatoes  
- Green Beans, Almonds, Bacon, Onions  
- Roasted Corn, Peppers, Onions  




DESSERTS

- Apple Streusel Pie
- Peanut Butter Mousse Shooter 
- New York Cheesecake

MEDITERRANEAN..... \$115





25-49 guests: \$121 per person.

SALADS

- Chickpeas, Tomato, Cucumber, Feta Cheese, Olives, Lemon-Oregano Vinaigrette  
- Tabbouleh, Cucumber, Herbs, Lemon, Peppers, Italian Parsley, Currants 

ENTRÉES


Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Za'atar Spiced Beef Tenderloin, Roasted Tomato, Red Onion Chutney   (Carving Station)
- Grouper, Roasted Fennel, Preserved Lemon Cream Sauce 
- Stuffed Chicken Breast, Spinach, Goat Cheese, Mushroom Sauce 

SIDES

- Broccoli, Grape Tomato, Roasted Garlic, Oregano  
- Roasted Zucchini, Yellow Squash, and Eggplant  
- Greek Style Red Skin Potatoes  

DESSERTS

- Tiramisu
- White Chocolate Pistachio Shooter 
- Coconut Bars

DINNER BUFFETS

(Continued)

Peabody Dinner Buffets are priced for ninety (90) minutes of service.

Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody Special Blend coffees and a selection of premium teas.

Pricing is for fifty (50) or more guests.

Vegan / Vegetarian Entrée Substitutions:

SOUTHWESTERN

Brown Rice, Sweet Potato, Poblano Pepper, Red Onion and Roasted Peppers



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

SOUTHWESTERN..... \$76.50

25-49 guests: \$82.50 per person.

SALADS

- Texas Caviar, Black-Eyed Peas, Multi-Colored Peppers, Champagne Vinaigrette
- Romaine Lettuce, Roasted Poblano Pepper, Cilantro, Avocado, Tomato, Tex-Mex Dressing

ENTRÉES

Dietary Substitutions: See list for Vegan/Vegetarian Option that can be substituted for one entrée.

- Grilled Skirt Steak, Chimichurri, Red Wine Braised Onion
- Tequila Marinated Chicken, Chorizo, Corn, Potato Hash
- Seared Salmon, Peppers, Onions, Adobo Cream Sauce

SIDES

- Roasted Garlic and Chili-Lime Fingerling Potatoes
- Southwest Style Skillet Vegetables
- Roasted Corn, Black Bean, Peppers

DESSERTS

- Spiced Kahlua Brûlée
- Churros, Bittersweet Chocolate Sauce
- Tres Leches Cake



BEVERAGE SELECTIONS

Beverage selections are customizable. Whether you would like to offer one of our hourly open bar packages (priced per person), a host bar (based on consumption), a cash bar or tableside wine service, we can assist you in crafting a package that is tailored just for you.

One bar per 75 Guests.

All prices are subject to a 22% service charge, 9.75% sales tax and 5% city tax.



HOURLY OPEN BAR PACKAGES

SILVER	GOLD	PLATINUM
\$29 per person, first hour +\$10.50 for each additional hour	\$34 per person, first hour +\$11.50 for each additional hour	\$40 per person, first hour +\$12.50 for each additional hour

HOSTED BAR SILVER LEVEL

*Charged based on consumption.
All prices are subject to a 22% service charge, 9.75% sales tax and 5% city tax.*

Bartender Fees for Host Bars: \$125 per bartender. One bar per 75 guests. If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

LIQUOR \$9.50

- Three Olives Vodka
- Gordon's Gin
- Cruzan Silver Rum
- Pepe Lopez Tequila
- Four Roses Bourbon
- Canadian Club Blended Whiskey
- Dewar's Scotch
- Jack Daniel's Old No. 7 Tennessee Whiskey

WHITE WINE (CHOOSE 2) \$9.75

- Villa Sandi Pinot Grigio
- Bogle Sauvignon Blanc
- Smoking Loon Chardonnay
- Peter Mertz Riesling

ROSÉ WINE..... \$9.75

- Broadbent Vinho Verde Rosé

RED WINE (CHOOSE 2) \$9.75

- Mark West Pinot Noir
- Forest Glen Merlot
- Sycamore Lane Cabernet Sauvignon

DOMESTIC BEER (CHOOSE 2) \$7.25

- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Michelob Ultra

IMPORT BEER (CHOOSE 1) \$8.75

- Heineken
- Corona
- Stella Artois

LOCAL BEER (CHOOSE 1)..... \$8.75

- Meddlesome
- Grind City
- Wiseacre
- Crosstown
- Memphis Made
- Ghost River
- High Cotton

16 Oz Selections

- Hampline \$10.25
- Soul & Spirits..... \$10.25

HOSTED BAR GOLD LEVEL

*Charged based on consumption.
All prices are subject to a 22% service charge, 9.75% sales tax and 5% city tax.*

Bartender Fees for Host Bars: \$125 per bartender. One bar per 75 guests. If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

LIQUOR \$11.50

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Milagro Silver Tequila
- Maker's Mark Bourbon
- Crown Royal Blended Whiskey
- Gentleman Jack Whiskey
- Chivas Regal Scotch

WHITE WINE (CHOOSE 2) \$11.75

- Francis Coppola Pinot Grigio
- Geyser Peak Sauvignon Blanc
- Wente Chardonnay
- Seaglass Riesling

ROSÉ WINE \$11.75

- Perrin Reserve Rosé

RED WINE (CHOOSE 2) \$11.75

- Story Point Pinot Noir
- Drumheller Merlot
- Columbia Crest Cabernet Sauvignon

DOMESTIC BEER (CHOOSE 2) \$7.25

- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Michelob Ultra

IMPORT BEER (CHOOSE 1) \$8.75

- Heineken
- Corona
- Stella Artois

LOCAL BEER (CHOOSE 1) \$8.75

- Meddlesome
- Grind City
- Wiseacre
- Crosstown
- Memphis Made
- Ghost River
- High Cotton

16 Oz Selections

- Hampline \$10.25
- Soul & Spirits \$10.25

HOSTED BAR PLATINUM LEVEL

*Charged based on consumption.
All prices are subject to a 22% service charge, 9.75% sales tax and 5% city tax.*

Bartender Fees for Host Bars: \$125 per bartender. One bar per 75 guests. If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

LIQUOR \$13.50

- Grey Goose Vodka
- Bombay Sapphire Gin
- Prichard's Fine Rum
- Herradura Silver Tequila
- Knob Creek Bourbon
- Glenfiddich 12-year Scotch
- Jack Daniel's Single Barrel Whiskey

WHITE WINE (CHOOSE 2) \$13.75

- Santi Pinot Grigio
- Frei Brothers Sauvignon Blanc
- Duckhorn "Decoy" Chardonnay
- Monchof Riesling

ROSÉ WINE \$13.75

- Margerum Rosé

RED WINE (CHOOSE 2) \$13.75

- Duckhorn "Decoy" Cabernet Sauvignon
- Diora La Petite Grace Pinot Noir
- Josh Merlot

DOMESTIC BEER (CHOOSE 2) \$7.25

- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Michelob Ultra

IMPORT BEER (CHOOSE 1)..... \$8.75

- Heineken
- Corona
- Stella Artois

LOCAL BEER (CHOOSE 1)..... \$8.75

- Meddlesome
- Grind City
- Wiseacre
- Crosstown
- Memphis Made
- Ghost River
- High Cotton

16 Oz Selections

- Hampline \$10.25
- Soul & Spirits..... \$10.25

HOSTED BAR DRINKS

*Charged based on consumption.
All prices are subject to a 22% service charge, 9.75% sales tax and 5% city tax.*

Bartender Fees for Host Bars: \$125 per bartender. One bar per 75 guests. If Host Bar sales exceed \$500 per bar, bartender fees will be waived.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

CORDIALS \$11

- Bailey's
- Kahlua
- Grand Marnier
- Tia Maria
- Frangelico

CHAMPAGNE FRUIT PUNCH \$184 PER GAL

MIMOSA..... \$12.50 EA

Orange, Grapefruit, Pineapple or Cranberry

BELLINI \$13.50 EA

Peach, Mango, or Raspberry

THE PEABODY SIGNATURE JACK DANIEL'S PEACH SOUR \$17 EA

BLOODY MARY

Silver \$10.50 each

Gold \$12.50 each

Platinum \$14.75 each

SOFT DRINKS \$5.25 EA

BOTTLED WATER..... \$6.25 EA

JACK DANIEL'S BAR

The taste that started the tradition. In 1933, The Peabody's general manager returned from a "Tennessee whiskey"-soaked hunting trip and mischievously slipped his live duck decoys into the hotel's lobby fountain. He unwittingly set in motion one of the travel industry's most eccentric and beloved traditions... the March of the Peabody Ducks.

JACK DANIEL'S
Tennessee Whiskey
SINGLE BARREL



THE PEABODY SIGNATURE JACK DANIEL'S PEACH SOUR \$17

"Peabody Select" Jack Daniel's Single Barrel, Peach Schnapps, Peach Purée and Fresh Lemon Juice.

JACK DANIEL'S SINGLE BARREL..... \$13.50

Specially selected for and by The Peabody, this barrel is sweet to the nose, smooth with an incredible entry, and long oak finish. The Peabody hand selects barrels three times a year at the Jack Daniel's distillery with the guidance of the Master Distiller.

JACK DANIEL'S FLIGHT..... \$26

Enjoy a special tasting of our hand-selected Jack Daniel's Tennessee whiskeys along with complimentary tasting notes for the selections.

- JACK DANIEL'S HONEY WHISKEY**
- JACK DANIEL'S OLD NO. 7 WHISKEY**
- JACK DANIEL'S GENTLEMAN JACK**
- JACK DANIEL'S SINGLE BARREL**

**Additional shot pricing- Jack Honey Whiskey - \$6, Jack Old No. 7 - \$7, Gentleman Jack - \$6, Jack Single Barrel - \$7*

PEABODY JACK PUNCH COCKTAIL \$16.75

This is a mixture of Jack Daniel's Old No. 7, Orange and Lemon Juices, Peach Syrup, Grenadine and finished with tableside Champagne.

BOTTLED WINE

WHITE WINE

Bogle Sauvignon Blanc.....	\$48	Smoking Loon Chardonnay.....	\$48
Geyser Peak Sauvignon Blanc.....	\$55	Wente Chardonnay	\$62
Frei Brothers Sauvignon Blanc	\$80	Duckhorn “Decoy” Chardonnay	\$74
Villa Sandi Pinot Grigio	\$42	Peter Mertz Riesling	\$42
Francis Coppola Pinot Grigio.....	\$58	Seaglass Riesling	\$60
Santi Pinot Grigio	\$58	Monchhof Riesling	\$80

ROSÉ WINE

Broadbent Vinho Verde Rosé	\$48	Margerum Rosé.....	\$80
Perrin Reserve Rosé	\$51		

RED WINE

Mark West Pinot Noir.....	\$48	Josh Merlot	\$65
Story Point Pinot Noir	\$61	Sycamore Lane Cabernet Sauvignon.....	\$47
Diora La Petite Grace Pinot Noir.....	\$80	Columbia Crest Cabernet Sauvignon.....	\$60
Forest Glen Merlot.....	\$47	Duckhorn “Decoy” Cabernet Sauvignon....	\$92
Drumheller Merlot.....	\$51		

CHAMPAGNE AND SPARKLING WINE

Louis Perdrier	\$47	Dom Perignon	\$520
La Marca Prosecco	\$60	Louis Roederer Cristal	\$600
Mumm Cordon Rouge	\$131		
Veuve Cliquot Yellow Label	\$155		
Moet Chandon Imperial	\$157		

CASH BAR SILVER LEVEL

All prices for Cash Bars include service charge and applicable sales tax.

Bartender Fees for Cash Bars: \$125 per bartender. One bar per 125 guests.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

LIQUOR\$13

- Three Olives Vodka
- Gordon's Gin
- Cruzan Silver Rum
- Pepe Lopez Tequila
- Four Roses Bourbon
- Canadian Club Blended Whiskey
- Dewar's Scotch
- Jack Daniel's Old No. 7 Tennessee Whiskey

WHITE WINE (CHOOSE 2)\$12

- Villa Sandi Pinot Grigio
- Bogle Sauvignon Blanc
- Smoking Loon Chardonnay
- Peter Mertz Riesling

ROSÉ WINE.....\$12

- Broadbent Vinho Verde Rosé

RED WINE (CHOOSE 2)\$12

- Mark West Pinot Noir
- Forest Glen Merlot
- Sycamore Lane Cabernet Sauvignon

DOMESTIC BEER (CHOOSE 2)\$10

- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Michelob Ultra

IMPORT BEER (CHOOSE 1).....\$11.50

- Heineken
- Corona
- Stella Artois

LOCAL BEER (CHOOSE 1).....\$11.50

- Meddlesome
- Grind City
- Wiseacre
- Crosstown
- Memphis Made
- Ghost River
- High Cotton

16 Oz Selections

- Hampline \$13
- Soul & Spirits..... \$13

CASH BAR GOLD LEVEL

All prices for Cash Bars include service charge and applicable sales tax.

Bartender Fees for Cash Bars: \$125 per bartender. One bar per 125 guests.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

LIQUOR\$15

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Milagro Silver Tequila
- Makers Mark Bourbon
- Crown Royal Blended Whiskey
- Jack Daniel's Gentleman Jack Whiskey
- Chivas Regal Scotch

WHITE WINE (CHOOSE 2)\$15

- Francis Coppola Pinot Grigio
- Geyser Peak Sauvignon Blanc
- Wente Chardonnay
- Seaglass Riesling

ROSÉ WINE\$15

- Perrin Reserve Rosé

RED WINE (CHOOSE 2)\$15

- Story Point Pinot Noir
- Drumheller Merlot
- Columbia Crest Cabernet Sauvignon

DOMESTIC BEER (CHOOSE 2)\$10

- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Michelob Ultra

IMPORT BEER (CHOOSE 1).....\$11.50

- Heineken
- Corona
- Stella Artois

LOCAL BEER (CHOOSE 1).....\$11.50

- Meddlesome
- Grind City
- Wiseacre
- Crosstown
- Memphis Made
- Ghost River
- High Cotton

16 Oz Selections

- Hampline\$13
- Soul & Spirits.....\$13

CASH BAR PLATINUM LEVEL

All prices for Cash Bars include service charge and applicable sales tax.

Bartender Fees for Cash Bars: \$125 per bartender. One bar per 125 guests.

Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.

LIQUOR \$19

- Grey Goose Vodka
- Bombay Sapphire Gin
- Prichard's Fine Rum
- Herradura Silver Tequila
- Knob Creek Bourbon
- Chivas Regal Scotch
- Glenfiddich 12-year Scotch
- Jack Daniel's Single Barrel Tennessee Whiskey

WHITE WINE (CHOOSE 2) \$17

- Santi Pinot Grigio
- Frei Brothers Sauvignon Blanc
- Duckhorn "Decoy" Chardonnay
- Monchof Riesling

ROSÉ WINE \$17

- Margerum Rosé

RED WINE (CHOOSE 2) \$17

- Duckhorn "Decoy" Cabernet Sauvignon
- Diora La Petite Grace Pinot Noir
- Josh Merlot

DOMESTIC BEER (CHOOSE 2) \$10

- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Michelob Ultra

IMPORT BEER (CHOOSE 1) \$11.50

- Heineken
- Corona
- Stella Artois

LOCAL BEER (CHOOSE 1) \$11.50

- Meddlesome
- Grind City
- Wiseacre
- Crosstown
- Memphis Made
- Ghost River
- High Cotton

16 Oz Selections

- Hampline \$13
- Soul & Spirits \$13