



Butcher  
& Bee

# *the* ROSE ROOM

**PRIVATE DINING ROOM & LOUNGE**  
**SEATING FOR UP TO 48 GUESTS**  
**RECEPTION CAPACITY FOR 60 GUESTS**  
**PATIO & ROSE ROOM SEATING FOR UP TO 90 GUESTS\***  
**FOOD & BEVERAGE MINIMUM:**

- DINNER: \$2,500
- BRUNCH: \$2,000

*\*Higher minimum applies if booking the patio + Rose Room*

*A customizable space which can host as few as ten or as many as forty eight guests for any occasion. When combined with our adjacent patio, we can host up to ninety guests. The Rose Room is a fully private dining room that is versatile enough to swing from cozy lounge space to dinner party. This addition, completed in 2023, has its own bar, private entrance and built-in projector. It is adjacent and accessible to the courtyard. The only limitations are those of our collective imagination.*





AT BUTCHED & BEE  
NASH  
TN

# THE ROSE ROOM





*An intimate space tucked up above the hustle and bustle of our main dining room allowing your guests a prime view of the restaurant below, or privacy to get a bit rowdy themselves – we're not here to judge.*

*upstairs*  
**MEZZANINE**

**SEMI-PRIVATE DINING  
SEATING FOR UP TO 16 GUESTS  
FOOD & BEVERAGE MINIMUM:**

- DINNER: \$2,000
- BRUNCH: \$1,500



---

*outdoor*

# FULL PATIO

**PRIVATE DINING**

**SEATING FOR UP TO 55 GUESTS**

**RECEPTION CAPACITY FOR 80 GUESTS**

**PATIO & ROSE ROOM SEATING FOR UP TO 90 GUESTS\***

**FOOD & BEVERAGE MINIMUM:**

**- DINNER: SUN - THURS: \$4,000**

**- DINNER: FRI & SAT: \$5,000**

**- BRUNCH: FRI - SUN: \$3,000**

*\*Higher minimum applies if booking the patio + Rose Room*



*Twinkling patio lights set the tone for an outdoor shindig or soiree. Lush foliage surrounds a paved patio perfect for cocktails and conversation. An overhang, heaters and fans allows for part of the space to be covered, heated and cooled for year-round events.*







*family style or buffet*  
**BRUNCH**  
*and* **LUNCH**

*Our brunch & lunch menus feature a delicious spread of delightful bites meant to be shared family style. Selections change with the season but may include the below offerings:*

**\$50 PER PERSON**

**BRUNCH**

*sample menu*

**WHIPPED FETA**  
**HUMMUS**  
**VEGGIE SCRAMBLE**  
**AVOCADO CRISPY RICE**  
**SHAKSHUKA**  
**CRISPY POTATOES**  
**BACON**

**LUNCH**

*sample menu*

**WHIPPED FETA**  
**HUMMUS**  
**CHICKEN SHAWARMA**  
**SEASONAL SANDWICHES**  
**AVOCADO CRISPY RICE**  
**CRISPY FALAFEL**  
**TABOULEH**

*All beverage offerings can be customized for your group and will be charged separately.*



*chef's choice*  
**DINNER**

*Our chef's choice menu is curated for you and your guests based on our current menu offerings. Every item is chosen by our chefs for your group to enjoy as a shared experience.*

*All beverage offerings can be customized for your group and will be charged separately.*



**TIER ONE**

**\$70 PER PERSON**

*served for the table*

**(2) DIPS**

**(3) MEZZE**

**(4) LARGE PLATES**

*2 salad, 1 veggie, 1 protein*

**TIER TWO**

**\$80 PER PERSON**

*served for the table*

**(2) DIPS**

**(3) MEZZE**

**(4) LARGE PLATES**

*2 salad, 1 veggie, 1 protein*

**(2) DESSERTS**

**TIER THREE**

**\$95 PER PERSON**

*served for the table*

**(2) DIPS**

**(4) MEZZE**

**(4) LARGE PLATES**

*1 salad, 1 veggie, 2 protein*

**TIER FOUR**

**\$115 PER PERSON**

*served for the table*

**(2) DIPS**

**(4) MEZZE**

**(4) LARGE PLATES**

*1 salad, 1 veggie, 2 protein*

**(2) DESSERTS**

*buffet style*  
**DINNER**

*Build and customize your buffet for the perfect event.  
Available on our patio or in the Rose Room, our buffets offer your guests a more casual affair without having to sacrifice any of the quality. Choose from different food stations in a modular format and price per person.*

*All beverage offerings can be customized for your group and will be charged separately.*

**APPETIZERS**

**\$16 PER PERSON**

*passed or stationed*

**(3) MEZZE**

**DIPS**

**\$15 PER PERSON**

*stationed*

**(2) DIPS**

**COLD PLATES  
& SALADS**

**\$20 PER PERSON**

*stationed*

**(2) SALADS**

**HOT PLATES**

**\$60 PER PERSON**

*stationed*

**(3) LARGE PLATES**

- *vegetarian*
- *chicken*
- *steak or pork*

**DESSERTS**

**\$15 PER PERSON**

*stationed*

**(2) DESSERTS**





*beverage*

# PACKAGES

## CONSUMPTION

“BEE KEEPER”

(3+) LOCAL BEERS

(6) SOMM SELECT WINES

(1) BATCHED COCKTAIL

MID-TIER LIQUOR

N.A. BEV / COFFEE / TEA

## BEER & WINE

“HONEY BEE”

**\$45** PP - 3 HOURS

(3+) LOCAL BEERS

(6) SOMM SELECT WINES

N.A. BEV / COFFEE / TEA

“WORKER BEE”

**\$50** PP - 3 HOURS

(3+) LOCAL BEERS

(6) SOMM SELECT WINES

(1) BATCHED COCKTAIL

WELL LIQUOR

N.A. BEV / COFFEE / TEA

“DRONE BEE”

**\$57** PP - 3 HOURS

(3+) LOCAL BEERS

(6) SOMM SELECT WINES

(2) BATCHED COCKTAIL

MID-TIER LIQUOR

N.A. BEV / COFFEE / TEA

“QUEEN BEE”

**\$65** PP - 3 HOURS

(3+) LOCAL BEERS

(6) SOMM SELECT WINES

(3) BATCHED COCKTAIL

TOP SHELF LIQUOR

N.A. BEV / COFFEE / TEA





## *booking* **SUMMARY**

*In order to secure the space, we require a signed contract and a 25% deposit of the total food and beverage minimum. The deposit will then be applied towards your total event balance.*

*The guaranteed and final guest count will be provided to B&B a minimum of 7 days prior to the event.*

*Dates cannot be "held" - signing a contract and submitting the deposit are the only way to secure your reservation. Completing these steps will prevent another guest from booking your preferred date and time.*



**902 MAIN STREET  
NASHVILLE, TN 37206**

**615.226.3322**

**EVENTS@BUTCHERANDBEE.COM**