

“Best New Restaurant”

- Nashville Scene 2007 Best of Nashville

“Best New Concept”

- Nashville Scene 2007 Editorial Pick

“#1 New Restaurant”

- Nashville Citysearch 2006 Top Ten

“Genuine Cool”

- www.hotelsbycity.net

FLYTE

WORLD DINING

AND WINE

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WWW.FLYTENASHVILLE.COM**

FLYTE WORLD DINING & WINE

PRIVATE EVENT INFORMATION

Thank you for your interest in hosting your next event at **Flyte World Dining & Wine**. Since our opening on October 13, 2006, we have quickly established ourselves as one of Nashville's best dining options and have received numerous accolades including:

- *#1 New Restaurant of 2006* (Citysearch)
- *Nashville's Best Restaurants 2007* (Nashville Lifestyles Magazine)
- *Best New Restaurant* (Nashville Scene "Best of Nashville 2007" Reader's Poll)
- *Best New Concept* (Nashville Scene "Best of Nashville 2007" Editor's Pick)
- *#1 Overall Restaurant, #1 Notable Wine List, #1 Fit for Foodies* (Open Table Diners Choice 2008 & 2009)
- *Best Restaurant Davidson County (#2) Best Menu (#2), Best Service (#2), Best Wine List (#2), Best Wine Bar (#2), Best Décor (#3), Best Bartender – Doc Downs (3)* (Nashville Scene "Best of Nashville 2008)
- *Best Service, Best Wine List, & Best Dessert (#2), and Best Overall (#3)* (Nashville Lifestyles Magazine Best Restaurants 2009)
- We are also the *only* restaurant in TN to win the Wine Enthusiast "Award of Unique Distinction".

Flyte offers three private event options:

1) Groups of 2 to 24: **Kitchen Dining Room**

This is a semi-private area off our main dining room where guests have an open view to the kitchen. It is separated by only a half-wall, and offers a unique and entertaining interactive experience. This room has been used to host small group parties as well as corporate events and presentations. The room minimum (pre-tax and gratuity) for an evening buy-out is

Tues – Thurs: \$800

Fri & Sat: \$1500

Please note that this room is available with no minimum charge if your group is willing to sit in the main dining room should a buy-out be requested.

2) Groups of 20 to 60: **Lounge Area**

Decorated in the same warm tones, art, and fabrics as our main dining area, our lounge has hosted a variety of events including a Senator's birthday party, a political fundraising event, various charity functions, rehearsal dinners, sales presentations, as well as speed dating and wine tasting events. This room is better suited for hors d'œuvres service than a full dining experience (please see the attached Event Menu for options). The minimum for reserving the entire lounge varies depending on the day and time of your event.

3) ___ Groups of 2 - 250: **Entire Restaurant**

Reserve the entire restaurant for a full evening buy-out, and the sky's the limit! We can provide a full service dining experience (for up to 120 guests) or beautifully presented buffet displays. You can opt for wine only service or open up all the bar beverage options if you choose. We will tailor the entire event to your needs! The minimum for a buy-out (pre-tax and gratuity) of the entire restaurant is

Tues - Thurs: \$3,000

Friday: \$7,000

Saturday: \$8,000

Sun & Mon: \$2,500 minimum plus a \$500 restaurant rental fee.

All buy-outs Tuesday – Saturday will incur a \$200 service fee that will cover all incidentals including plate rental, basic equipment rental, furniture removal, and linen costs.

Other Info...

- Due to our dedication to using only the freshest ingredients as well as “à la minute” cooking techniques (meaning that nothing in our kitchen is kept on a steam table – your vegetables are sautéed just for you!), **we do ask that parties of 13 or more order from a slightly limited menu.** We are happy to modify the menu to suit your needs and we will even help you pre-order some courses if you like. A typical menu will consist of the following
 - A selection of antipasti to start your night.
 - Selected appetizers presented family-style (we recommend two per three guests).
 - A choice of soup or salad.
 - A selection of entrees that you determine.
 - A dessert option that you can select with our Pastry Chef.
- **Vegetarian and other special dietary requests will be accommodated with advanced notice.**
- Wine services range from individual course pairings to by-the-bottle purchasing. We will help you design the perfect wine service for your event. **Our bottle prices range from \$24-\$350 with an average bottle price of \$40.**
- Valet parking is available at \$8/hr per valet.
- All audio/visual needs can be met through an outside-preferred vendor.
- A 20% non-refundable deposit is required to *reserve* space. Space may be *held* on a tentative basis without financial obligation giving you first right of refusal pending additional business inquiries.

- A credit card number or check is required to guarantee payment for all charges. Payment in full by either credit card or check is required at the end of the event.
- A 20% gratuity will be added to all checks and is not included as part of the minimum charge.
- Music can be customized to fit your needs or you may bring in your own.
- Wireless Internet access is always available and a 42 inch LCD is offered in our bar for your DVDs, photos, or presentation.
- Entire restaurant is non-smoking. Ashtrays are available on the patio.

Looking for a truly unique experience in the comfort of your own home?

If you are interested in hosting a wine tasting event in your home, Flyte's Wine Director Scott Sears is here to help. Scott will help you purchase the wine and will lead a discussion to help you and your guests deepen your knowledge about this ever expanding field. Pricing for this service is dependent on the level of involvement needed, the day of the week, as well as the number of people attending the event.

Wine Tastings

For a casual and informative evening, our Wine Director Scott Sears can help your organize a wine tasting in the comfort of our Kitchen Dining Room or Lounge. This can include a wine range of wines as well as a light snack of cheeses or heavier appetizers to match each wine you've selected. Wine tastings are also a great alternative to a cocktail reception.

Weddings and Rehearsal Dinners

Flyte will work closely with you or your coordinator to ensure a smooth and enjoyable evening for all. References available on request.

Have a group of young professionals that need to be versed in the art of entertaining?

Many young professionals hired soon after completing their undergraduate or graduate work are ill equipped to handle the demands of hosting important clients at dinner functions. Our professional staff can help them reach a comfort level with everything from planning an event to selecting the wine. These informal gatherings can be held at Flyte or at a location of your choice.

SAMPLE DINNER MENU (Updated 6/15/09)

APPETIZER

SOCCA CREPE

braised natural beef tenderloin, chick peas, cherry zabaione...12

WILD MUSHROOM GARDEN

stuffed morels, shitake, beech, fava bean salad, green tea cream...9

SHORT RIB RAVIOLI

Kentucky bison, house-made ricotta, truffle cream...13

PLANTATION QUAIL BREAST

grits, ancho-chili chocolate sauce...10

SOUP

CARROT & HABAÑERO...6 TOM – KA...6 SPRING ONION & FENNEL...6
SOUP FLYTE...10

SALAD

BLISS POTATO & GREEN PEA

baby spinach, confit grape tomatoes, pancetta, tarragon garlic dressing...9

MEDITERRANEAN

baby romaine, olive & orange relish, sweet spicy almonds, sherry lavender vinaigrette...9

TOSTONES & MANGO

baby greens, avocado stuffed tostones, mango lime curd, strawberry basil vinaigrette...9

SALAD FLYTE

tasting of all three salads...12

ENTRÉE

PLEASE ALLOW AT LEAST 30 MINUTES FOR THE CHEFS TO ARTFULLY CONSTRUCT YOUR ENTRÉE.

SAKE KASU HALIBUT

Carolina Gold rice, kale, oyster mushrooms, pickled spring onion, shoyu vinaigrette ...29

CHICKEN STUFFED CORNISH HEN

red bliss potatoes, lima & fava bean sauté, fennel butter...25

AUSTRALIAN NATURAL FILET

Swiss chard dolmas, Anson Mills grits, root beer gastrique, feta cream...33

BERKSHIRE PORK TENDERLOIN

golden jewel mix, peach & bacon hash, cinnamon gastique...28

SONOMA DUCK BREAST

huckleberry barbeque sauce, zucchini-carrot cake, mushroom gravy...26

VEGETABLE PASTA "RIBBONS"

zucchini, squash, Peruvian lentils, tomato vinaigrette, chard, eggplant meatballs...22

Flyte World Dining & Wine Cocktail Party Menu

all prices are for a 2 hour reception

Flyte Antipasti Displays

Cheese Display

Selection of domestic and imported cheeses with assorted crackers, olives, and accompaniments

Two cheeses - \$6.00 per person

Three cheeses - \$9.00 per person

Fruit Display

Selection of seasonal fruit & dipping sauces

\$5.00 per person

Mediterranean Antipasti Display

Selection of seasonal grilled or roasted vegetables, tapas, crostini, and dips

\$5.00 per person

cured meat

additional \$2.00 per person

The above items are Chef's Choice based on seasonality and availability

Cold Hors d'oeuvres

Duck Confit

blue corn meal cakes

\$4.00 person

Country Pate

traditional accompaniments

\$4.00 per person

Petite BLT's

herb aioli

\$3.00 per person

Gougeres*

Cheese Gougeres

\$2.00 per person

Vegetarian Gougeres

\$3.00 per person

Chicken Confit Gougeres

\$4.00 per person

**Gougers are available in quantities of 40 only*

Vegetable Spring Roll

wasabi aioli, may poi

\$4.00 per person

Hot Hors d'oeuvres

Buffalo Chicken Spring Rolls
blue cheese emulsion, spicy reduction
\$4.00 per person

Roasted Pork
sweet potato biscuits, house made bbq sauce
\$4.00 per person

Shaved Beef
socca cakes
\$4.00 per person

Eggplant "Meatballs"
house made marinara
\$4.00 per person

Dinner Selections

all dinner selections are served buffet style

Soup & Salad

Chef's Selection of Seasonal Soup
\$4.00 per person

Traditional Caesar Salad
\$5.00 per person

Garden Salad
house made vinaigrette
\$5.00 per person

Mediterranean Salad
house made vinaigrette
\$6.00 per person

Entrees

(served with appropriate sauces)

Chicken Breast
\$5.00 per person

Pork Loin
\$6.00 per person

Beef Tenderloin
\$10.00 person

Seasonal Fish
Market Price

Vegetarian option is available upon request

Sides

Roasted Bliss Potatoes
\$4.00 per person

Seasonal Vegetables
\$4.00 per person

Truffle Mac & Cheese*
\$5.00 per person

**Truffle mac & cheese is available in quantities of 25 only*

Desserts

Assorted Gourmet Cookies & Brownies
\$2.00 per person
add additional petite fours, truffles, & miniature pastries
\$6.00 per person

Chocolate Molten Soufflé Cake
pistachio anglaise
\$3.00 per person

Vanilla Creme Brulee*
\$3.00 per person
(maximum order quantity is 25)

Seasonal Specialty Dessert
\$4.00 per person
(ex. strawberry “short cake” with olive oil ice cream, poached pear with caramel mousse)

*All prices listed are for 2 hours of food service. Additional time may involve additional charges.
Flyte World Dining & Wine reserves the right to charge a \$50.00 service fee for the set up and/or the distribution
of any food items not provided by Flyte World Dining & Wine.*

All buffet stations are self-serve, server manned stations are available for an additional fee.