



# *Pushing Daisies*

UNDERGROUND MARGARITAS

*Group Dining*

**MEGAN BROCKELBANK**

*mbrockelbank@foxrc.com / 615-988-4198*

570 BROADWAY NASHVILLE, TN 37203

PUSHING DAISIES IS A PLACE WHERE  
*friends come together*  
WITH ONE THING IN COMMON:

*Their love for tequila, the sweet liquor from the south, and it is coming to life beneath the city above. Gorgeous, elusive, and the first of her kind, she welcomes guests to an experience that will leave them wanting more. Her allure draws guests in with the latest DJ sets and live music, leaving them satisfied long into the night with a resounding list of margaritas, tequila and unique spirits.*



## OUR SPACES

*Pushing Daisies draws guests in from Broadway, and down beneath the city to raise a glass to the sweet liquor from south of the border, tequila, and all that it has to offer.*

*Whether you choose to celebrate with VIP bottle service in the banquettes, gather in an intimate setting in the East or West lounge, or reserve the entire property for a night to remember, our spaces can provide the perfect backdrop for your event.*

*No matter what you're planning, you want to celebrate it here.*



### WEST LOUNGE

SEATED 50  
COCKTAIL CAPACITY 60

### WEST LOUNGE *and stage*

SEATED 75  
COCKTAIL CAPACITY 125  
(WITH FULL ACCESS TO THE BAR)



### EAST LOUNGE *banquettes*

SEATED UP TO 20

### FULL BAR + LOUNGE BUYOUT

UP TO 205 PEOPLE







# RECEPTION MENU

## FIESTA FOOD

### STATION

**BUILD-YOUR-OWN**

### *Nacho Bar*

**\$32 PER PERSON**

#### **GUACAMOLE**

*roasted poblano & anaheim chiles, caramelized onion, cotija cheese*

#### **ROASTED POBLANO CHILE & TOMATO CRISP**

#### **RED CHILE CHICKEN CRISP**

#### **BUILD YOUR OWN NACHO BAR**

*chips, salsa, queso, black beans, pico de gallo, sour cream*

**CHOICE OF RED CHILE CHICKEN OR SLOW COOKED BBQ PORK OR GROUND BEEF**

**BUILD-YOUR-OWN**

### *Taco Bar*

**\$40 PER PERSON**

#### **CHIPS & SALSA**

#### **GUACAMOLE**

*roasted poblano & anaheim chiles, caramelized onion, cotija cheese*

#### **ROASTED POBLANO CHILE & TOMATO CRISP**

#### **BUILD YOUR OWN TACO BAR**

**CHOICE OF CHICKEN PASTOR OR BRAISED SHORT RIB "MACHACA"**

*served with rice, black beans, cabbage, pico de gallo, sour cream & shredded jack cheese*

**EACH ADDITIONAL PROTEIN - \$6 PER PERSON**

#### **BROWN SUGAR CARAMEL FLAN**

**FOOD WILL BE REPLENISHED FOR UP TO AN HOUR AND HALF BASED ON CONSUMPTION.  
PORTIONS ARE BASED ON FINAL GUARANTEED HEAD COUNT.**

\*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# RECEPTION MENU

## FIESTA FOOD

### STATION

### *Fajita Bar*

**\$50 PER PERSON**

**CHIPS & SALSA**

**GUACAMOLE**

*roasted poblano & anaheim chiles, caramelized onion, cotija cheese*

**CRUNCHY TACO SALAD**

*ground beef, black beans, avocado, tomato, roasted corn,  
cheddar cheese, pasilla ranch dressing*

**TRADITIONAL CHEESE ENCHILADAS**

*grilled onion & creamy ancho chile sauce*

**BUILD YOUR OWN FAJITA BAR**

**CHOICE OF CARNE ASADA\* OR CHICKEN**

*marinated & grilled and served with caramelized onions & peppers, elote,  
rice, black beans, shredded jack cheese, pico de gallo & warm tortillas*

**EACH ADDITIONAL PROTEIN - \$6 PER PERSON**

**ENHANCE  
YOUR MENU**

**ADD DESSERT**

**MEXICAN CHOCOLATE TIRAMISU - \$7 PER PERSON**

**BROWN SUGAR CARAMEL FLAN - \$7 PER PERSON**

**SERVER ATTENDANT WILL BE PRESENT FOR FOOD STATIONS TO AVOID SELF-SERVICE AT THIS TIME**

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# ENHANCE YOUR MENU

## A LA CARTE

### PRICING

*per person*

#### APPETIZERS

**SPICY MANGO CEVICHE\* \$15**

*shrimp, mahi, watermelon, avocado*

**WARM QUESO \$12**

*guacamole, sour cream, pico de gallo*

#### CRISPS

**CHEESE \$11**

**BBQ PORK & ROASTED CORN \$14**

**ROASTED POBLANO CHILE & TOMATO \$12**

**SHORT RIB MACHACA. GUACAMOLE. CHARRED ONION \$15**

**RED CHILE CHICKEN \$13**

#### DESSERTS

**BROWN SUGAR CARAMEL FLAN \$7**

**MEXICAN CHOCOLATE TIRAMISU \$7**

#### — WHEN ONE DOESN'T CUT IT —

*large format pitchers*  
**SERVES 5**

**BLANCO'S FAMOUS  
MANGO STAND \$70**

*reposado tequila, diced mango, spicy salt, chamoy*

**CLASSIC \$65**

*corazon blanco, agave, salted lime*

**SPICY \$70**

*blanco tequila, serrano and  
jalapeno spiced agave, tart lime*

**SANCARITA \$62**

*our famous sangria X classic margarita*

**BARRIO PUNCH \$150**

*a classic margarita meets a boozy,  
sparkling mexican street punch*



**SERVES 8**

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# FREQUENTLY ASKED QUESTIONS



## **WHAT DOES A FOOD AND BEVERAGE MINIMUM CONSIST OF?**

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

## **WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE AND GRATUITY?**

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 22% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Event Manager for details.

## **HOW DO I CONFIRM MY EVENT RESERVATION?**

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

## **WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?**

Please submit food and beverage options to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

## **WHEN DO I PROVIDE MY FINAL GUEST COUNT?**

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement.

If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

## **WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?**

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

## **WHAT HAPPENS IF I CANCEL MY EVENT?**

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

## **WHAT ARE CANCELLATION FEES?**

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.



# FREQUENTLY ASKED QUESTIONS



## **WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?**

*We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.*

## **WHAT HAPPENS IF I'M LATE TO MY EVENT?**

*If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.*

## **ARE DECORATIONS ALLOWED?**

*We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event.*

*These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it is flashy and fun, but it lasts forever.)*

## **CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?**

*If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.*

## **WHAT HAPPENS TO MY CREDIT CARD INFORMATION ENTERED?**

*In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.*

## **HOW DOES FINAL PAYMENT WORK?**

*Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept discounted Fox Restaurant Concepts gift cards for event payment.*