

A GLOBAL DINING DESTINATION



MORPH

HOSPITALITY GROUP

Innovate. Transform. Elevate.

A GLOBAL
DINING DESTINATION
2026





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MORPH HOSPITALITY | NASHVILLE
TWO RESTAURANTS | TWO EXTRAORDINARY EXPERIENCES

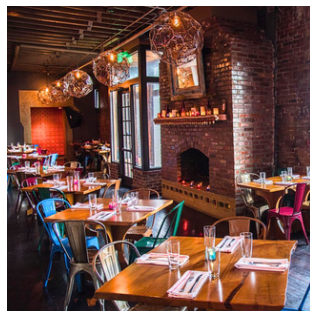


GLOBAL
INDIAN FUSION

Occupancy:
up to 200 ppl

Private Event F&B

Minimum: \$1500-\$15K



MODERN DINER,
GLOBAL FARE

Occupancy:
up to 175 ppl

Private Event F&B

Minimum: \$1500-\$20K

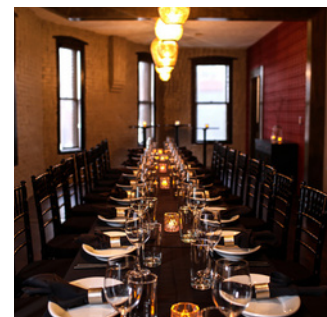


MORPH
PRIVATE DINING ROOM

PRIVATE DINING ROOM
FOR CHAUHAN AND
THE MOCKINGBIRD

Occupancy: up to 35 ppl

Food & Beverage
Minimum: \$1500





EET | MODERN INDIAN FAST CASUAL



CHAUHAN | INDIAN FUSION



THE MOCKINGBIRD | MODERN DINER



MORPH PRIVE DINE



QUICK STATS: CHAUHAN

LEGEND



RECEPTION



SEATED

RESTAURANT BUYOUT



Max: 130 ppl
Min: \$10K-\$15K



Max: 200 ppl
Min: \$10K-\$15K

SEMI PRIVATE DINING



Max: 50 ppl
Min: \$3500-\$5500



NOT AVAILABLE

COCKTAIL LOUNGE



NOT AVAILABLE



Max: 75 ppl
Min: \$1000-\$1500
Sun-Wed Only

MORPH PRIVATE DINING ROOM



Max: 35 ppl
Min: \$1500



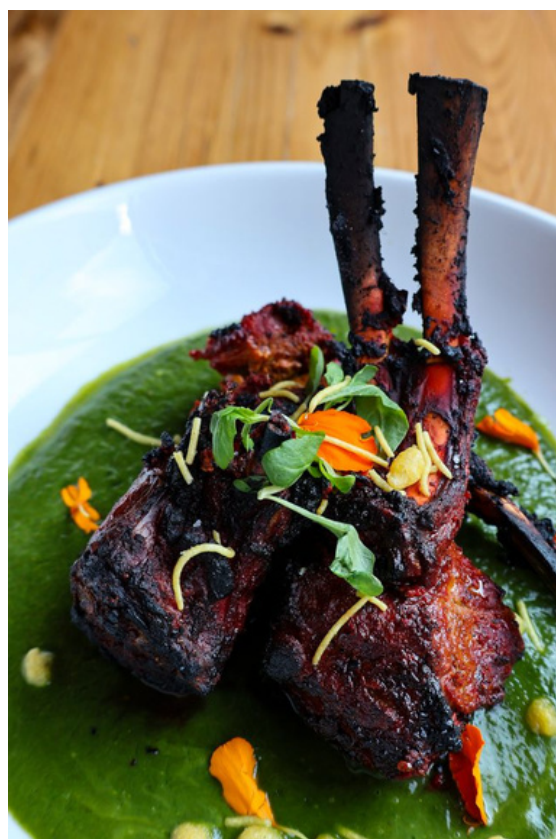
Max: 45 ppl
Min: \$1500

Minimums do not include tax & gratuity.

Large party dining (12+) available in dining room with prix fixe menus starting at \$35 per person. AV available in Private Dining Room for \$75 fee.



CHAUHAN PHOTO GALLERY





CHAUHAN

SEATED: PRIX FIXE MENU, FAMILY STYLE



\$50 PP

APPETIZERS

Caesar Salad

romaine, garlic naan croutons, lentil papadum, parmesan, anchovy, chauhan blend

Tandoori Chicken Poutine

tandoori chicken, makhani sauce, kenny's cheese curds

ENTREES

Vegetable Korma

mixed vegetables, saffron cashew curry

Chicken Tikka Masala

tandoori chicken, tomato cream sauce

*Tandoor Roasted Pork Tenderloin

sarason ka saag, black garlic, fenugreek sauce

ACCOMPANIMENTS

Basmati Rice, Assorted Breads, Chutneys, Raita

DESSERT

Jackfruit Sticky Toffee Upside Down Cake

jackfruit caramel pound cake, ice cream, spiced pecans

*upgrade for \$5 per person to:

Tandoori Skirt Steak

aloo took, indian green chili butter, red wine demi

\$60 PP

APPETIZERS

Tandoori Chicken Poutine

tandoori chicken, makhani sauce, kenny's cheese curds

Caesar Salad

romaine, garlic naan croutons, lentil papadum, parmesan, anchovy, chauhan blend

Masala Dabba & Tandoori Bread

selection of daily chutneys, flavored butters, freshly baked naan

ENTREES

Vegetable Korma

mixed vegetables, saffron cashew curry

Chicken Tikka Masala

tandoori chicken, tomato cream sauce

*Tandoor Roasted Pork Tenderloin

sarason ka saag, black garlic, fenugreek sauce

Malabari Seafood Cioppino

seafood mix, coconut garam masala broth, freshly steamed basmati rice

ACCOMPANIMENTS

Basmati Rice, Assorted Breads, Chutneys, Raita

DESSERT

Jackfruit Sticky Toffee Upside Down Cake

jackfruit caramel pound cake, ice cream, spiced pecans

*upgrade for \$5 per person to:

Tandoori Skirt Steak

aloo took, indian green chili butter, red wine demi

\$70 PP

APPETIZERS

Tandoori Chicken Poutine

tandoori chicken, makhani sauce, kenny's cheese curds

Lamb Keema Nachos

spicy lamb keema, papadi chips, tamarind chutney, provol cheese, cucumber tomato kachumbar

Caesar Salad

romaine, garlic naan croutons, lentil papadum, parmesan, anchovy, chauhan blend

Masala Dabba & Tandoori Bread

selection of daily chutneys, flavored butters, freshly baked naan

ENTREES

Vegetable Korma

mixed vegetables, saffron cashew curry

Chicken Tikka Masala

tandoori chicken, tomato cream sauce

*Tandoor Roasted Pork Tenderloin

sarason ka saag, black garlic, fenugreek sauce

Malabari Seafood Cioppino

seafood mix, coconut garam masala broth, freshly steamed basmati rice

ACCOMPANIMENTS

Basmati Rice, Assorted Breads, Chutneys, Raita

DESSERT

Jackfruit Sticky Toffee Upside Down Cake

jackfruit caramel pound cake, ice cream, spiced pecans

Gulab Jamun Cheesecake

traditional ny style cheesecake, gulab jamun, strawberry pomegranate molasses

*upgrade for \$5 per person to:

Tandoori Skirt Steak

aloo took, indian green chili butter, red wine demi

NOTE: Prices per person do not include tax & gratuity.

Sample menus only; custom menus can be created based on food restrictions, personal preference and budget. Lunch and Brunch menu options available upon request. Dishes subject to change.



CHAUHAN

RECEPTION: SPECIALTY STATIONS OR PASSED

SPECIALTY STATIONS

\$40 PP

APPETIZERS

Caesar Salad

romaine, garlic naan croutons, lentil papadum, parmesan, anchovy, chauhan blend

Meatballs Makhani

pork and beef meatballs, tomato cream sauce

Potato Samosa

mini potato pastry, tamarind chutney

ENTREES

Vegetable Korma

mixed vegetables, saffron cashew curry

Chicken Tikka Masala

tandoori chicken, tomato cream sauce

Parda Kathal Biryani

basmati rice and green jackfruit casserole

ACCOMPANIMENTS

Basmati Rice, Assorted Breads, Chutneys, Raita

DESSERT

Gulab Jamun Cheesecake

traditional gulab jamun, NY style cheesecake, strawberry pomegranate molasses

PASSED

\$40 PP

HEAVY APPETIZERS

Meatballs Makhani

pork and beef meatballs, tomato cream sauce

Hot Chicken Pakoras

house blend spice mix, crispy chicken, ghost pepper sauce

Lamb Keema Tart

spiced lamb, pastry shell

Potato Samosa

mini potato pastry, tamarind chutney

Grilled Cheese Bites

spiced provol cheese, artisanal bread

Black Eyed Pea Tikki

peas and sweet pepper croquette, cucumber raita

DESSERT

Gulab Jamun Cake Pops

traditional indian donuts, chocolate ganache

NOTE: Prices per person do not include tax & gratuity.

Sample menus only; custom menus can be created based on food restrictions, personal preference and budget. Lunch and Brunch menu options available upon request. Dishes subject to change.

QUICK STATS: THE MOCKINGBIRD

LEGEND



RECEPTION



SEATED

RESTAURANT BUYOUT



Max: 170 ppl
Min: \$10K-\$20K

Max ppl depends on patio weather



Max: 170 ppl
Min: \$10K-\$20K

Max ppl depends on patio weather

SECOND FLOOR PATIO* ONLY



Max: 40 ppl
Min: \$1500-\$4500



Max: 40 ppl
Min: \$1500-\$4500

SECOND FLOOR DINING ROOM



Max: 60 ppl
Min: \$5K-\$10K



Max: 75 ppl
Min: \$5K-\$10K

SECOND FLOOR DINING AND PATIO*



Max: 100 ppl
Min: \$5K-\$10K



Max: 100 ppl
Min: \$5K-\$10K

MORPH PRIVATE DINING ROOM



Max: 40 ppl
Min: \$1500



Max: 40 ppl
Min: \$1500

Minimums do not include tax & gratuity.

Large party dining (12+) available in dining room with prix fixe menus starting at \$35 per person. AV available in Private Dining Room for \$75 fee.

* Patio is enclosed and temperature controlled



THE MOCKINGBIRD PHOTO GALLERY





THE MOCKINGBIRD

SEATED: PRIX FIXE MENU, FAMILY STYLE

\$50 PP

APPETIZER COURSE

Unbeleafable

seasonal green salad, sherry vinaigrette, croutons, feta

Roll With It

housemade rolls, pepper jam, sweet butter

Tatchos.

lamb chili, beer cheddar, scallion, crema

MAIN COURSE

The Bird Is The Word

chicken fried chicken, chorizo gravy, pureed potatoes

Pasta La Vista

seasonal vegetables, trottole pasta

ACCOMPANIMENTS

brussels sprouts, pickled vegetables

DESSERT COURSE

Batter Up

assorted house-made baked goods

\$60 PP

APPETIZER COURSE

Unbeleafable

seasonal green salad, sherry vinaigrette, croutons, feta

Roll With It

housemade rolls, pepper jam, sweet butter

Rice, Rice Baby

pimento cheese arancini, charred scallion aioli, chamoy

MAIN COURSE

The Bird Is The Word

chicken fried chicken, chorizo gravy, pureed potatoes

Pasta La Vista

seasonal vegetables, trottole pasta

Ooooooh Barbacoa!

beef short ribs, seasonal vegetable gratin

ACCOMPANIMENTS

brussels sprouts, sauteed vegetable of the day, pickled vegetables

DESSERT COURSE

Batter Up

assorted house-made baked goods

\$70 PP

APPETIZER COURSE

Unbeleafable

seasonal green salad, sherry vinaigrette, croutons, feta

Roll With It

housemade rolls, pepper jam, sweet butter

Rice, Rice Baby

pimento cheese arancini, charred scallion aioli, chamoy

Don't Worry, Brie Happy

whipped brie, chimichurri, jalapeño jam

MAIN COURSE

The Bird Is The Word

chicken fried chicken, chorizo gravy, pureed potatoes

Pasta La Vista

seasonal vegetables, trottole pasta

Ooooooh Barbacoa!

beef short ribs, seasonal vegetable gratin

Get Reel

catch o' day, seasonal accompaniments

ACCOMPANIMENTS

brussels sprouts, sauteed vegetable of the day, pickled vegetables

DESSERT COURSE

Batter Up

assorted house-made baked goods

NOTE: Prices per person do not include tax & gratuity.

Sample menus only; custom menus can be created based on food restrictions, personal preference and budget. Lunch and Brunch menu options available upon request. Dishes subject to change.



THE MOCKINGBIRD

RECEPTION: SPECIALTY STATIONS OR PASSED

SPECIALTY STATIONS

\$40 PP

Feeling Grate!

mac & cheese, cheddar, gruyere, manchego, persillade

Tray Chic

antipasto platter, assorted house cured meats and cheese, seasonal pickles

Don't Worry, Brie Happy

grilled cheese, whipped brie, jalapeno jam, chimichurri

Rice, Rice Baby

pimento cheese arancini, pickled pepper, grilled scallion, chamoy

Tatchos

tater tots, lamb chili, beer cheddar, scallion, crema

The Mockingburger

beef patty burger slider, American cheese, charred onion, fancy sauce

Batter Up

selection of mini cookies and baked pastries

PASSED

\$40 PP

Poultry In Motion

caramel chicken skewer, umami sauce, piquillo pepper

To Top It Off

texas toast, sunchoke hummus, pickled vegetables

Don't Worry, Brie Happy

grilled cheese, whipped brie, jalapeno jam, chimichurri

Rice, Rice Baby

pimento cheese arancini, pickled pepper, grilled scallion, chamoy

Tatchos

tater tots, lamb chili, beer cheddar, scallion, crema

The Mockingburger

beef patty burger slider, American cheese, charred onion, fancy sauce

Batter Up

selection of mini cookies and baked pastries

NOTE: Prices per person do not include tax & gratuity.

Sample menus only; custom menus can be created based on food restrictions, personal preference and budget. Lunch and Brunch menu options available upon request. Dishes subject to change.



MORPH PRIVATE DINING PHOTO GALLERY





CATERING

CHAUHAN

LUNCH CATERING SAMPLE MENU & PRICING

AVAILABLE MONDAY THROUGH FRIDAY | 20-PERSON MINIMUM*



BUFFET PRICING

DESI FARE PROTEIN/SAUCE COMBINATIONS

Proteins:

chicken
fish
paneer
vegetables
lamb (+2 per person)
shrimp (+2 per person)

Sauce:

tikka masala: tomato cream sauce
moilee: coconut curry
korma: saffron cashew curry
saag: spinach cream sauce
bhunna: robust spicy curry
vindaloo: spicy tomato, chili, vinegar sauce

DESSERT

Gulab Jamun

indian donut, sweet syrup

\$16/PERSON

Choice of 2 Desi Fare Protein/Sauce Combinations
Basmati Rice
Naan
Mixed Greens Salad with Vinaigrette Dressing

\$18/PERSON

Choice of 2 Desi Fare Protein/Sauce Combinations
Basmati Rice
Naan
Mixed Greens Salad with Vinaigrette Dressing
Dessert

\$20/PERSON

Choice of 3 Desi Fare Protein/Sauce Combinations
Basmati Rice
Naan
Mixed Greens Salad with Vinaigrette Dressing
Dessert

\$23/PERSON

Choice of 3 Desi Fare Protein/Sauce Combinations
Basmati Rice
Naan
Mixed Greens Salad with Vinaigrette Dressing
Vegetable of the Day
Dessert

BOXED LUNCH CATERING \$16/PERSON

Choice of One Wrap:

Chicken Pakora Po Boy Naan Wrap

hot chicken pakoras, red cabbage slaw, mint chutney

Black Eyed Pea Tikki Naan Wrap

black eye pea and sweet pepper croquette, pickled carrots, raita, cilantro

Pork Belly LT Naan Wrap

garam masala pork belly, arugula, pickled green tomato, fried garlic aioli

Plus Choice of One:

Masala Fries with Mango Ketchup or

Mixed Greens Salad with Vinaigrette Dressing

*Delivery or pick-up available on orders for 20+ people; pick-up only on orders for less than 40 people.

Delivery, tax and gratuity not included in pricing.

Rush fee may apply for orders placed less than 48 hours in advance.

Disposable chafing dishes, tableware, and cutlery available upon request for additional charge.

Canned beverages available upon request.

Prices subject to change.

Email events@chauhannashville.com to place your order today!

THE MOCKINGBIRD

LUNCH CATERING SAMPLE MENU & PRICING



AVAILABLE MONDAY THROUGH FRIDAY | 10-PERSON MINIMUM*

ENTREES

Fried Chicken, chorizo gravy
Barbacoa, braised short ribs, adobo jus, taqueria carrots (+\$2 per person)
Caramel Chicken, umami sauce, chicken thighs, scallion, rice
BBQ King Ranch Casserole, pulled pork, piquillo pepper, spiced tortilla chips
Chicken Pot Pie, roast vegetables, lots of herbs
Totchos, lamb chili, cheese, crema, pickled red onion, tater tots
Fancy Turkey Casserole, sherry-white wine sauce
Sweet Potato Kale Casserole, ginger breadcrumbs (v)
Veggie Chili Mac, black eyed pea-salsa verde chili, cheddar (v)

SIDES

Mac & Cheese, gruyere, manchego, white cheddar
Mashed Potato, roasted salsa verde
Wild Rice Pilaf, roast mushrooms, caramelized onion, chive
Brussels Sprouts, apple, white balsamic gastrique
Green Beans, almonds, lemon, garlicky crunchies
Potato Salad, dill, mustard, fingerlings
Freekeh & Roast Mushroom Salad, mizuna, miso vinaigrette
Seasonal Greens, seasonal heirloom vegetables, croutons, mint, chive, yogurt vinaigrette

DESSERT

Assortment Of Freshly Baked Cookies

\$14/PERSON

One Entree

One Side

\$16/PERSON

Choice of one Entree

Choice of two Sides

\$18/PERSON

Choice of one Entree

Choice of two Sides

Dessert

\$20/PERSON

Choice of two Entrees

Choice of two Sides

Dessert

\$23/PERSON

Choice of three Entrees

Choice of two Sides

Dessert

\$17/PERSON

SANDWICH BOXED LUNCH

SANDWICH | CHOICE OF PETIT SALAD OR HOUSE-MADE CHIPS | FRESHLY BAKED COOKIE

Chim-Chim Chim-Chim Churri

hanger steak, herbed goat cheese, chimichurri, greens kaiser roll

Sloppy Jose

braised beef barbacoa, orange + guajillo slaw, pickle, kaiser roll

Da' Bologna

sport pepper aioli, fried bologna sandwich, chicago relish, american cheese

I'll Have What She's Having

bourbon cured jalapeno, pastrami, white cheddar, beer mustard, corsair bun

Meatless, Rye Not?

house made seitan, swiss cheese, fancy sauce, sauerkraut

\$15/PERSON

SALAD BOXED LUNCH

SALAD | FRESHLY BAKED

COOKIE Goin' Green

seasonal greens, seasonal heirloom vegetables, garlicky croutons, mint, chive, yogurt vin

Let's Get Freekeh

mizuna, roasted oyster & cremini mushrooms, freekeh, rapini, miso dressing

To Kale With It

fennel, radish, tuscan kale, spiced tortilla strips, cotija, ranch

***add grilled chicken to any salad for +\$2 per person**

*Delivery or pick-up available on orders for 20+ people; pick-up only on orders for less than 30 people Delivery, tax, and gratuity not included in pricing

Rush fee may apply for orders places less than 48 hours in advance

Disposable tableware and cutlery available upon request for additional charge

Canned beverages available upon request

Prices subject to change

Email events@mockingbirdnashville.com to place your order today!

TERMS & CONDITIONS

CONFIRMATION

An event may be put on a tentative hold while in discussion with the Sales & Marketing team but the event will not be confirmed until the contract with credit card information has been fully executed.

FINAL GUEST COUNT

The guaranteed number of guests attending the event is required 5 days prior to event date. Small guest count changes (+/- 5) are acceptable 48 hours in advance and can be adjusted accordingly in the contract. However, unless notified of a guest count revision, the number originally contracted will be assumed as the guarantee and the bill will reflect a charge for the guaranteed number given or the actual number in attendance, whichever is greater. Some special events may require a final guest count 10 days prior to event.

PAYMENT

Payments may be made with a check or credit card. Payment must be made before or on the day of the event. If paying by credit card, there will be a 3% credit card processing fee applied for an event totaling more than \$1,000. Final payment may only be split into 6 checks maximum.

DEPOSITS

For events totaling more than \$5,000, a 50% deposit will be required 4 weeks prior to the event.

GRATUITY

A 20% gratuity will be applied to all on-site restaurant events. Gratuity for off-site events (catering) is at the discretion of the client.

FEES

For all events, on-site and off-site, a 2% events administration fee will be applied. For events totaling more than \$1,000 and paid for by credit card, a 3% credit card processing fee will be applied. For the use of AV in the Morph Private Dining Room, there is a \$75 fee.

CANCELLATION

If a confirmed event is canceled within 7 days of event date, 10% of the event cost will be incurred. If a confirmed event is canceled within 72 hours of event date/time, 50% of the event cost will be charged. If a confirmed event is canceled the day of the event, 100% of the event cost will be charged.

PARKING

We recommend parking in the Whole Foods garage (at the corner of 12th Ave N & Broadway), where we can validate parking for \$12 for up to three hours. If you'd like to offer comp parking for your guests, we can purchase parking passes for you at \$15 (plus tax) and add this to your final bill.

Terms subject to change. Please review the most up-to-date terms in the contract when planning an event with the sales team.



EET | DISNEY SPRINGS



CONTACT INFORMATION

For inquiries, please complete the online form found on each restaurant's website under the "Private Dining & Catering" page.

chauhannashville.com/private-dining-and-catering

mockingbirdnashville.com/private-dining-and-catering

eetfunindian.com/catering

Morph Hospitality Group
Sales & Marketing

MARY COLEMAN

Director of Sales & Marketing

mary@morphhospitality.com

731.414.7640

Mailing Addresses & Phone Numbers:

**MORPH
HOSPITALITY
GROUP**

125 12th Avenue North
Nashville, TN 37203
morphhospitality.com

**CHAUHAN ALE &
MASALA HOUSE**

123 12th Avenue North
Nashville, TN 37203
(615) 242-8426
chauhannashville.com

THE MOCKINGBIRD

121A 12th Avenue North
Nashville, TN 30203
(615) 741-9900
mockingbirdnashville.com

EET BY MANEET

CHAUHAN
1780 E Buena Vista Dr. #B
Lake Buena Vista, FL 32830
eetfunindian.com