

HERMITAGE GOLF COURSE

Wedding Packages & Catering Menu



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WEDDING PACKAGES

	TRADITIONAL \$7,000	SIGNATURE \$10,000	LUXURY \$13,000
TABLES			
60" Round	✓	✓	✓
72" Round	✓	✓	✓
Sweetheart Farm Table			✓
CHAIRS			
White Resin Chairs	✓	✓	✓
Brown Resin Chairs	✓	✓	✓
Chiavari Chairs		✓	✓
Cross Back Chairs			✓
Ghost Chairs			✓
LINENS			
Poly Linens	✓	✓	✓
Majestic Linens			✓
CHINA			
Classic	✓	✓	✓
Premium		✓	✓
CHARGERS			
Gold / Red / Silver	✓	✓	✓
Brown Beaded Rattan		✓	✓
Glass Gold Beaded			✓
FLATWARE	✓	✓	✓
GLASSWARE	✓	✓	✓
PHOTOBOOTH		✓	✓
ARCHES		✓	✓
DRAPING PACKAGE			✓

WEDDING ADD-ONS

SWEETHEART FARM TABLE

\$50

PHOTOBOOTH

\$750

CEILING DRAPING

\$500

UPGRADED ARCHES

\$50

UPGRADED LINENS

starting at \$4 per person

UPGRADED CEREMONY CHAIRS

starting at \$8 per person

ARCHED MIRROR

\$50

PRIVATE COTTAGES

starting at \$650

PASSED HORS D'OEUVRES

Passed hors d'oeuvres can be a selection within your package
or added to your event for a per person price

Please choose two Passed Hor D'oeuvres

CHIPOTLE CHICKEN TOSTADAS

SMOKED TRI-TIP BLEU CHEESE
BISCUITS

MINI CRAB CAKES

PRETZEL + SAUSAGE BITES

CLASSIC BRUSCHETTA

PULLED PORK STUFFED
HUSHPUPPIES

FIG PROSCIUTTO CROSTINIS

GOAT CHEESE & ROASTED
PEPPER CROSTINIS

SUMMER SQUASH STUFFED
PEPPERS

PORK BELLY BITES

CHORIZO STUFFED MUSHROOM
CAPS

PECAN HAVARTI CHEESE
QUESADILLAS

VEGETABLE SPRING ROLLS

PEAR & GOAT CHEESE TARTS

ARTICHOKE & SHRIMP SKEWERS

SOUTHERN DEVILED EGG
MEDLEY

MINI REUBENS

SOUTHWEST CHICKEN SKEWERS

THAI CURRY MINI CREPES

DINNER SERVICE OPTIONS

COMPOSED PETITE PLATE STATIONS

PRICED AT \$70++ PER PERSON

Includes three stations and three chef attendants with one entree and one starch per station.

All composed petite plates are accompanied with stationed seasonal vegetables. Two hour long service with plated salads.

Recommended Station Counts Per Guest Count:

3 stations = up to 150 guests / 4 stations = 150+ guests

Ability to replace **ONE** station with a carving station (see page 10)

FAMILY STYLE DINNER

PRICED AT \$75++ PER PERSON

Includes one salad, choice of two entree options, three sides and bread & butter service.

+Add third course plated dessert for \$5++ per person

PLATED DINNER

PRICED AT \$80++ PER PERSON

Includes one salad, choice of two entree options, two sides (one starch and one vegetable) and bread & butter service.

+Add third course plated dessert for \$5++ per person

TRADITIONAL BUFFET

PRICED AT \$50++ PER PERSON

Includes one salad, choice of two entree options, three sides and bread & butter service.

+Add Hands Free Staff Attended for \$250

SALADS

CLASSIC CAESAR

Romaine, Croutons, Parmesan Cheese with Caesar Dressing.

STRAWBERRY FIELDS

Mixed Greens, Sliced Strawberries, Spiced Pecans, Bleu Cheese Crumbles with Balsamic Vinaigrette Dressing

HOPEWELL CLASSIC

Mixed Greens, Cucumbers, Tomatoes, Sweet Onion, Fried Black-Eyed Peas with Horseradish Vinaigrette Dressing

SPINACH AND APPLE SALAD

Spinach, Curried Pecans, Red Onion, Goat Cheese with Maple Cider Vinaigrette Dressing

BRANDYWINE SALAD

Mixed Greens, Mandarin Oranges, Raisins, Toasted Almonds with Poppy Seed Dressing

ENTREES

SEAFOOD

SMOKED SALMON with
Lemon Dill Cream Sauce

DIRTY MARTINI SHRIMP LINGUINI

PAN SEARED GROUPE (Add \$5 pp)
with Cilantro Lime Buerre Blanc
serviced with shrimp and avocado salsa

MAPLE GOCHUJANG GRILLED SALMON

VEGETARIAN

EGGPLANT PARMESAN
served over lemon garlic linguini

ROASTED CAULIFLOWER STEAK
topped with basil pesto and feta butter

GRILLED ZUCCHINI
served with Carmalized Sweet Potato

PORK

BACON WRAPPED PORCHETTA

PORK WELLINGTON
with Mushroom Duxelles baked in a puff
pastry

APPLEWOOD ROASTED PORK LOIN
served with Jezebel Sauce

BEEF

ONION BRAISED BRISKET
with Mushroom Gravy

BEEF SHORT RIB
with Cabernet Demi and Waldorf Salad

PAN SEARED FILET (Add \$5 pp)
with Peppercorn Compound Butter

CHICKEN

GRILLED CHICKEN
served with a Mushroom Madeira Cream Sauce

CHICKEN ROULADE
stuffed with Spinach, Red Peppers and Goat Cheese
served with Red Pepper Coulis

PROSCIUTTO ASIAGO STUFFED CHICKEN BREAST
served with Sundried Tomato Cream Sauce

SIDE DISHES

ORZO PILAF

COCONUT RICE

ROASTED FINGERLING
POTATOES

LEMON GARLIC LINGUINI

MANHATTAN POTATOES

RICE PILAF

MASHED POTATOES

BAKED MACARONI AND CHEESE

ROASTED BRUSSEL SPROUTS WITH BACON

BOURBON VANILLA GLAZED CARROTS

GREEN BEAN ALMANDINE

GRILLED VEGETABLES (SPRING / SUMMER)

ROASTED VEGETABLES (AUTUMN / WINTER)

GRILLED ASPARAGUS

STEAMED BROCCOLINI

STREET CORN CASSEROLE

CHEF ATTENDED CARVING STATIONS

If you wish to replace a standard entree with an action or carving station item, you will receive \$4 off per person from the action or carving station price. All action or carving station prices are per person.

SMOKED TURKEY \$8 pp
with cranberry orange relish

BEEF STRIP LOIN \$12 pp
with green peppercorn sauce

ROASTED PORK LOIN \$9 pp
with jezebel sauce

SLOW COOKED INSIDE ROUND \$12 pp
with rosemary au jus

PEPPER CRUSTED PRIME RIB \$16 pp
with creamy horseradish sauce

CHEF ATTENDED ACTION STATIONS

BANANAS FOSTER / \$5 pp
with sauteed bananas flambeed in a rum sauce with vanilla bean ice cream

SHRIMP AND GRITS / \$7 pp
with poblano pepper and white cheddar cheese grits with sauteed shrimp in a green onion and bacon mornay sauce

GRILLED CHEESE / \$7 pp
with choice of breads, cheeses, spreads, and toppings

MACARONI AND CHEESE / \$6 pp
with macaroni noodles and homemade cheese sauce served with assorted topping

A \$75 SET-UP FEE APPLIES TO ALL CHEF ATTENDED CARVING & ACTION STATIONS

LATE NIGHT SNACKS

A SWEET OR SAVORY TREAT SERVED JUST BEFORE YOUR SEND-OFF.
ADD TO ANY PACKAGE FOR A PER PERSON PRICE.

SAVORY

PULLED PORK SLIDERS

HOT CHICKEN SLIDERS

TRUFFLE FRIES SERVED IN A CONE

CHEESEBURGER SLIDERS

GRILLED CHEESE AND TOMATO SOUP

CHICKEN TENDER SKEWERS

PIZZA BITE SKEWERS

NACHO BAR

SWEETS

CREPE STATION
*freshly made with
assorted fruits and sauces*

ICE CREAM SANDWICHES

MINI MASON JAR DESSERTS.

RICE KRISPIES TREATS

BAR SERVICE POLICY

Flavored water is included in all event packages. If you wish to serve alcohol at your event, you must purchase all alcohol through Hermitage Golf Course. Hermitage Golf Course will provide the bartenders, ice, garnishes, mixers, and glasses complimentary with a hosted bar package.

- All beverages must be purchased through Hermitage Golf Course.
- If alcoholic beverages are brought onto the premises the damage deposit will not be refunded. No exceptions.
- No alcoholic beverages are allowed to be taken off premises.
- Bar service is subject to maximum 5 hours.
- Last call by 10:15 PM and bar closes by 10:30 PM.
- If you wish to serve alcohol at your event, you must order this 2 weeks in advance and adhere to our bar service policy.
- Bartenders are required by law to ID and refuse service if appropriate.
- The TN Alcoholic Beverage Commission regulates the sale and service of alcoholic beverages. The Hermitage Golf Course is responsible for the administration of these regulations.

Hermitage Golf Course reserves the right to refuse bar service to any guest at any time for any reason. If our bar policy is not observed, we reserve the right to close the bar and/or end the event to maintain the safety of all guests.

HOSTED OPEN BAR PACKAGES

STANDARD LIQUOR

TITOS
FOUR ROSES
JACK DANIELS
EL JIMADOR
TANQUERAY
BACARDI

3 HOURS: \$40 pp
4 HOURS: \$45 pp
5 HOURS: \$50 pp
6 HOURS: \$55 pp

STANDARD BEER

SELECT TWO
DOMESTIC / IMPORT

STANDARD WINE

SELECT TWO
RED WINE / WHITE WINE

PREMIUM LIQUOR

GREY GOOSE
BUFFALO TRACE
GEORGE DICKLE WHITE LABEL
CASAMIGOS
HENDRICKS
BACARDI

3 HOURS: \$50 pp
4 HOURS: \$55 pp
5 HOURS: \$60 pp
6 HOURS: \$65 pp

PREMIUM BEER

SELECT THREE
DOMESTIC / IMPORT / SELTZER

PREMIUM WINE

SELECT THREE
RED WINE / WHITE WINE / SPARKLING

HOSTED BY CONSUMPTION BAR

HOUSE WINE

\$32++ by the bottle

PREMIUM WINE

\$38++ by the bottle

DOMESTIC BEER KEG

90 QTY 12 oz glasses

\$250++ per keg

IMPORTED CRAFT BEER

90 QTY 12 oz glasses

\$300++ per keg

STANDARD COCKTAILS

\$10 ++ by consumption

SIGNATURE COCKTAILS

\$12++ by consumption

CHAMPAGNE SERVICE

passed, toast, or tower service

\$7 pp

(COCKTAILS CONSIST OF 1 LIQUOR & MIXER)

OUR CATERING POLICY

All food and beverage services for your event are provided exclusively by Hermitage Golf Course.

KIDS: Children ages two and under do not need to be included in your guest list. Any children ages 2-12 will be half off. Please be sure to notify your event coordinator to update your headcount.

VENDORS: Many vendors such as photographers and musicians require that you provide them with a meal at the event. We offer vendor meals at a reduced rate of \$35 each. Staff of Hermitage Golf Course do not require vendor meals.

TASTINGS: After your initial menu consultation, you will select up to 6 items from your menu to sample at a private tasting. A tasting for up to 4 guests is included in your package price. Additional guests can be added for \$35 per person.

UPGRADES: There are many ways to enhance your menu and service style. Popular menu upgrades can be found throughout the menu.

DIETARY RESTRICTIONS: We are happy to make special meals for guests with special dietary needs such as vegetarian, gluten free and vegan for up to 10% of your guests at no additional charge. You will need to inform us of the names of each guest who will receive the special meal when you confirm your guest list 30 days before the event. If your entire event menu requires special dietary accommodation, a custom menu may be necessary.

GUEST LIST: Your guest list should include everyone attending the event, including you. We will place your initial catering order based on the estimated number of guests you expect to attend. 14 days prior to the event, you will give your planner an updated guest count based on the number of confirmed attendees. Any changes to your guest list after 14 days in advance will incur a 20% surcharge.