THE BEDFORD

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The Bedford Venue Rental

Located centrally in the heart of Nashville, we offer seating for up to 400 inside or 575 when paired with our outdoor covered pavilion. The outside covered pavilion is the perfect place to start your cocktail reception. Our historical architecture with exposed arched brick walls, high ceilings 10 - 20 feet, ornate ironwork, arched windows, hardwood flooring, and beautiful chandeliers serve as the perfect backdrop for your special, corporate or bridal event.

All inclusive packages available starting at \$28.000



The Bedford Packages

The Bedford Event Venue, alongside some fabulous vendors, are excited to be considered for your event.

With the package, we team up with Beyond Details, High Tone Entertainment, Cake Designs by Leland, and Southern Events Party Rental.

The package brings together all of your vendors who you will contact individually to create your vision. A Day of Coordinator is included to guide you through this process. If you require month-of or full service planning, we are happy to connect you with excellent planners outside of the package.

PACKAGE INCLUDES:

The Bedford Event Venue Exclusive use of the property for a contracted amount of time based on your date Private, fully furnished Bridal Suite and Groom's Suite 3 Movable bars Outside pavilion access and seating Entry way items for your customization Black or white folding chairs 60" round tables or 8 foot rectangular tables are provided for your guest count One 36" round table for cake. Two 8 foot tables for buffet

Set up fee and clean up fee is included in package

The Bedford Packages cont.

Beyond Details Customized Catering for your guest count Professional uniformed wait staff for reception Day of Coordinator Floral designer Table decorations Buffet Arrangement Votives for guest tables Bouquets for the bride and a bridal party of 5 Boutonnieres for groom and groomsmen for 5 Boutonnieres and mini florals for parents / grandparents (2 each) Invitation to tasting event

High Tone Entertainment PA system for Reception + Ceremony with Professional DJ

Southern Events Party Rental Linens for your tables that match your floor plan China, Flatware, Glassware, Napkin for meal

NOT INCLUDED IN PACKAGE: Alcohol + Bartenders Cake Security Guard Day of Insurance Upgrades to Catering, Tables + Chairs or Other Categories Make Up/ Photography / Officiant



ALL-INCLUSIVE RATES:

100 GUESTS \$28.000

150 GUESTS \$32.500

200 GUESTS \$38.000

250 GUESTS \$42,500

Additional guest \$125

based on bridal party of 5

Beyond Details Catering Packages

Options

Option One: 2 appetizers, 1 salad, 2 entrees, 2 sides, 1 dessert

Option Two: 3 appetizers, 1 salad, 2 entrees, 2 sides

Option Three: 3 appetizers, 1 salad, 1 entree, 2 sides, 2 desserts

all packages come with assorted breads, tea, lemonade and water

APPETIZERS hot appetizers

nashville hot chicken & waffles hot chicken sliders barbecue chicken cornbread cups spinach & feta stuffed mushrooms shrimp & grits bacon wrapped dates baked macaroni & cheese bites fried green tomatoes loaded mashed potato puffs bacon wrapped scallops miniature beef wellington spinach & artichoke dip pulled pork slider street corn shooter







APPETIZERS cold appetizers

roasted tomato bruschetta garden tomato bruschetta blt stuffed campari savory strawberry bruschetta fig & goatcheese flatbread candied bacon deviled egg grilled pineapple skewers pimento cheese crostini sesame chicken wonton smoked salmon canapé roasted tenderloin crostini antipasto skewer chicken salad cup hummus rounds brie & apple crostini











SALADS

warehouse mixed greens + red and green grapes + blueberries + strawberries + granny smith apples + crumbled feta + vidalia onion dressing

baby spinach baby spinach + strawberries + toasted walnuts + crumbled blue cheese + poppy seed vinaigrette

kale parmesan + goat cheese + dried cherries + toasted walnuts + citrus vinaigrette

caesar romaine + focaccia croutons + shaved pecorino + creamy caesar dressing

wedge

iceberg + grape tomatoes + crumbled blue cheese + chopped hickory bacon + toasted cornbread croutons + house blue cheese dressing

greek

romaine + english cucumbers + pickled red onions + grape tomatoes + kalamata olives + crumbled feta + pepperoncini + croutons + house greek dressing

caprese

arugula + buffalo mozzarella + grape tomatoes + basil oil + sea salt + cracked black pepper + balsamic vinaigrette

garden

romaine + english cucumbers + grape tomatoes + broccoli florets + carrots + cheddar cheese + sunflower seeds + buttermilk ranch

panne chicken lightly breaded & seared chicken breast + lemon caper sauce

tuscan chicken seared chicken breast + artichokes + roasted red peppers + red onion + lemon basil cream sauce

barbecue chicken quarter raspberry bourbon glaze + scallions

southwestern chicken grilled chicken breast + aged cheddar + chopped hickory bacon + scallions + house bbq

chicken francois chicken breast + herb seasoned panko breading + lemon basil cream sauce

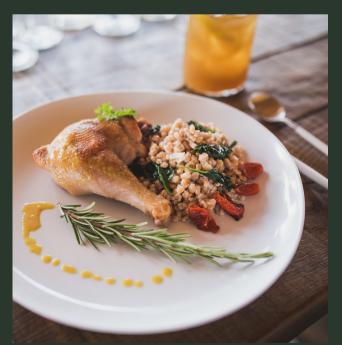
airline chicken pan seared skin on chicken breast + essential jus

chicken marsala grilled chicken breast + prosciutto + crimini + marsala wine sauce

chicken marbella roasted bone in chicken + queen olives + lemon zest + brown sugar herbed vinaigrette







yakitori chicken thighs grilled boneless thigh + sticky soy glaze

cilantro lime grilled chicken thighs evoo + lime zest + chopped cilantro

bourbon glazed chicken grilled chicken breast + house bourbon glaze

> jack daniels chicken grilled chicken breast + jack daniels sauce

tortellini cheese tortellini + grilled chicken medallions + alfredo or pesto

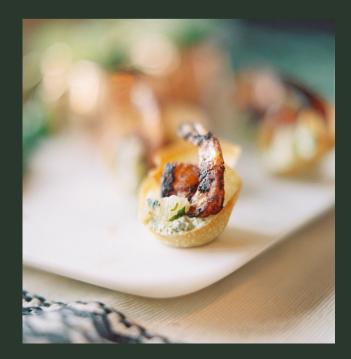
sliced beef tenderloin herbed garlic butter or chimichurri

short rib braised boneless short ribs + red wine demi glacé

sirloin of beef 50z grilled sirloin + garlic herb butter







roasted round of beef lightly smoked + horseradish cream or beef jus

bistro steak beef medallions + mushroom demi glacé

beef lasagna spiced beef + ricotta cheese + mozzarella + basil + roasted tomato sauce

herb roasted pork loin herb & brown sugar crusted pork loin + seasonal chutney

grilled pork chop cider brined pork chop + roasted shallot gravy

southern shrimp & grits stone ground cheddar grits + blackened gulf shrimp + creole cream sauce + chopped hickory bacon + scallion

pan seared salmon atlantic salmon + fresh herbs + lemon essence

teriyaki salmon atlantic salmon + sweet soy glaze

bourbon glazed salmon atlantic salmon + house bourbon glaze

market fish pan seared + charred herb vinaigrette

vegetable lasagna grilled vegetables + ricotta cheese + mozzarella + basil + roasted tomato sauce

stuffed acorn squash wild rice pilaf + dried cranberries + chick peas + crumbled feta

mushroom & tomato ragu roasted tomato and crimini mushroom ragu + parmesan polenta

vegetable coconut curry sauteed seasonal vegetables + penang curry sauce + rice noodles





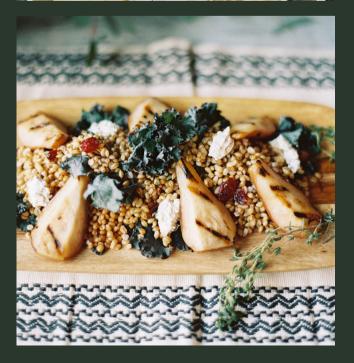


SIDES

roasted vegetables sautéed green beans almond green beans southern green beans roasted asparagus roasted baby carrots creamed corn sweet corn succotash corn soufflé bacon brussel sprouts roasted cauliflower summer squash casserole carrot soufflé roasted butternut squash sautéed broccolini







SIDES

roasted root vegetables southern macaroni & cheese cheese ravioli cheese tortellini smashed sweet potatoes garlic whipped potatoes loaded smashed potatoes red mashed potatoes roasted new potatoes southern cheddar grits orzo risotto coconut rice mexican style rice pearled couscous

DESSERTS

key lime pie banana pudding coconut walnut caramel puff chocolate mousse brownie shot apple or peach crisp chocolate chip cheesecake bars dutch apple pie mini chocolate pecan pies blueberry shortbread pie peach pie delight sour cream pound cake muffins cheesecake shooters bread pudding crème brûlée donut hole skewers lemon curd shooter mini key lime pies salted caramel bars s'mores bon bon pecan pie bites key lime bites





