

## THE BEDFORD

## 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 $36^{\prime \prime}$ 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 <br> \$42,500

## Additional guest \$125

*based on bridal party of 5 *


## 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 $\mathcal{F}$ waffles
hot chicken sliders
barbecue chicken cornbread cups spinach $\mathcal{F}$ feta stuffed mushrooms shrimp $\mathcal{E}$ grits bacon wrapped dates baked macaroni $\mathcal{E}$ cheese bites

## fried green tomatoes

loaded mashed potato puffs
bacon wrapped scallops miniature beef wellington spinach $\mathcal{E}$ artichoke dip pulled pork slider street corn shooter


# APPETIZERS cold appetizers 

roasted tomato bruschetta garden tomato bruschetta blt stuffed campari savory strawberry bruschetta fig $\mathcal{O}$ 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


## ENTREES

panne chicken
lightly breaded $\mathcal{E}$ 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


## ENTREES

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

50 g grilled sirloin + garlic herb butter

## ENTREES

roasted round of beef
lightly smoked + horseradish cream or beef jus
bistro steak
beef medallions + mushroom demi glacé

beef lasagna<br>spiced beef + ricotta cheese + mozzarella + basil<br>+ roasted tomato sauce

herb roasted pork loin herb $\mathcal{E}$ 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

## ENTREES

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 \&o 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

