The Hermitage Hotel, opened in 1910, is a renowned Nashville icon known for its history, luxury and grandeur. The only Forbes Five-Star, AAA Five Diamond property in the state, the Hermitage prides itself on offering exemplary service and exceptional attention to detail. From the moment guests step into the hotel’s impressive Grand Lobby, they are met with an air of southern charm and timeless style.

The boutique luxury property features more than 5,000 square feet of versatile wedding space. This includes the 2,484-square-foot Circassian Walnut Grand Ballroom and 1,386-square-foot southern Veranda. One hundred years of history, elegance and luxury make The Hermitage Hotel the perfect place to plan your dream wedding.

231 Sixth Ave. N
Nashville, TN 37219
615.244.3121
THEHERMITAGEHOTEL.COM
Double H Farms

In an effort to embrace a local and sustainable culture true to our Tennessee roots, The Hermitage Hotel’s own 250-acre Double H Farms and garden serve as our primary source of vegetables, produce, and beef.

Nestled in the hills of White Bluff, Tennessee, the hotel’s Double H Farms is an idyllic landscape of rolling pastures, babbling creeks and undisturbed wilderness. Known as the third largest cattle ranch in the state, our lush setting allows for the ethical raising of Red Poll cattle that free graze through the sweet grasses of our fields. Our 66-acre gardens, located at The Land Trust for Tennessee’s Farm at Glen Leven, afford us the opportunity to plant, grow and harvest the fresh, organic produce used in many of our seasonal dishes. Past harvests have included fresh heirloom tomatoes, squash, lettuces, okra, beans, turnips, carrots, cauliflower, radish, pumpkins, and more.

Sprinkled within the wedding menus, you may notice some seasonal items. These dishes are meant to be fresh and tailored to the farm harvest throughout the year. The Hermitage Hotel is proud to offer a locally-sourced menu that honors a true farm fresh experience.

Capitol Grille Inspired

The award-winning Capitol Grille has a long and rich history at The Hermitage Hotel and is among top dining spots in Nashville. Focusing on the hotel’s sustainable practices, Executive Chef Jonathan Hawks offers creative interpretations of simple and traditional Southern classics.

Throughout the menu you will notice items marked with a CG. These dishes are Capitol Grille menu items or inspired dishes that carry over the restaurant’s grand traditions to our catered events.
RECEPTIONS

HORS D’OEUVRES

MINIMUM ORDER OF 25 PIECES PER ITEM

SAVORY STRAWBERRY
   With Black Pepper Boursin, Balsamic Glaze

GRANNY’S DEVILED EGG
   With Mico Greens

TOMATO BRUSCHETTA
   With Crostini, Farm Fresh Tomato, Basil

TRUFFLED MAC & CHEESE FRITTER
   With Chives

FRIED GREEN TOMATOES
   With Pimento Cheese

CREAMY TOMATO SOUP
   Grilled Cheese

ROASTED CHERRY TOMATO TARTLETS
   With Caramelized Onions and Blue Cheese

OKRA AND CORN FRITTER
   With Japaleno Aoili

$5 PER PIECE.

JUMBO SHRIMP COCKTAIL SHOOTER
   With a Spicy Bloody Mary Cocktail Sauce and Lemon Wedge

SPICY TUNA TARTARE
   With Avocado Purée served on a Wonton Crisp

PORK BELLY AND GREEN TOMATOES
   With Bourbon Glaze and Scallion Salad

ASIAN INSPIRED DOUBLE H BEEF SPRING ROLL
   With a Ginger Soy Dipping Sauce

NASHVILLE HOT CHICKEN SKEWERS
   With a White BBQ Sauce and Butter Pickle

FRIED CHICKEN AND BISCUIT
   With Honey Mustard

CRAB CAKE
   With a Cajun Remoulade

BACON WRAPPED CHORIZO STUFFED DATES
   With Piquillo Pepper Dipping Sauce

SWEET & SOUR DOUBLE H BEEF MEATBALLS
   With a Teriyaki Glaze

$7 PER PIECE.

A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
RECEPTIONS

DISPLAYS

SLICED SEASONAL FRUITS AND BERRIES
   Selection of Seasonal Fruits and Berries
   $9 PER PERSON.

CRUDITÉ OF FRESH VEGETABLES
   Seasonal Double H Farms Vegetables, Buttermilk Dressing and Hummus
   $12 PER PERSON.

FARM STAND
   Grilled and Pickled Vegetables, Squash, Zucchini, Cauliflower, Tomatoes, Olives, Okra, Pimento Cheese, Hummus
   $14 PER PERSON.

IMPORTED & LOCAL ARTISANAL CHEESES
   Served with Dried Fruits, Nuts, Grapes, Assorted Flatbreads and Crackers
   $16 PER PERSON.

CHARCUTERIE DISPLAY
   Imported Meats, Local Artisinal Cheese, Marinated and Pickled Vegetables with Rustic Breads and Crackers, Whole Grain Mustard
   $16 PER PERSON.

RAW BAR
   Jumbo Shrimp, Oysters on the Half Shell, Citrus Mussels served with Spicy Bloody Mary Cocktail Sauce and Lemon Wedges (based on 4 pcs per serving)
   $20 PER PERSON.

SOUTHERN STYLE BISCUITS
   Buttermilk and Sweet Potato Biscuits, Fresh Fruit Preserves, Local Honey, Chocolate Gravy, Bourbon Whipped Cream, Candied Nuts
   $14 PER PERSON.

PETIT FOURS - Choice of 3 of the following:
   Chocolate Peanut Butter Cups
   Salted Chocolate Tart
   Mini Cupcakes
   Mini Cookie Sandwiches
   French Macarons
   Almond Fruit Tart
   $15 PER PERSON.
   ADDITIONAL PETIT FOUR - $3 PER PERSON

A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
**SPECIALTY STATIONS**

**LOW COUNTRY SHRIMP AND GRITS**
Jumbo Shrimp Delicately Sautéed with Garlic Butter, Served Over Creamy Grits with Tasso Ham Gravy

$18 PER PERSON.

**SLIDER STATION** *(Select Three For Your Group)*
- Smoked Double H Beef with Coleslaw and Tennessee Bourbon BBQ
- Ground Lamb with a Yogurt Sauce and Feta Cheese
- Double H Burger with White Cheddar Cheese, Lettuce, Tomato, Onion and Double H Sauce
- Tuna with a Sriracha Aïoli and Seaweed Salad
- Braised Short Rib with a Horseradish Crème Fraîche, Swiss and Baby Arugula
- Pulled Buffalo Chicken with a Blue Cheese Fondue

$18 PER PERSON.

**TACO STATION** *(Select Two Meats For Your Group)*
- Beef, Chicken, Pork or Fish
- Flour or Corn Tortillas
- Sour Cream, Rice, Cheese
- Salsa, Guacamole, Red Onions, Cilantro

$16 PER PERSON.

**MAC & CHEESE BAR**
- Creamy Macaroni, Tennessee Cheddar, Applewood Smoked Bacon, Green Onions, Jalapenos, Mushrooms

$15 PER PERSON.

**MASHED POTATO BAR**
- Applewood Smoked Bacon, Tennessee Cheddar, Sour Cream, Green Onions, Butter

$14 PER PERSON.

**PASTA STATION**
- **Choice of Two Proteins:** Poached Rock Shrimp, Grilled Chicken, Double H Farms Meatballs
- **Choice of Two Pastas:** Linguine, Farfalle, Penne, Orecchiette
- **Choice of Two Sauces:** Sweet Basil Pesto, Creamy Alfredo, Classic Marinara, Vodka Sauce

$18 PER PERSON.

*All stations have a 25 guest minimum and require an attendant.
*Attendant Fee: $125 per chef for 2 hours (one chef per 50 guests) $25 for each additional hour.
A customary 24% taxable service charge and applicable sales tax will be added to prices.
RECEPTIONS

CARVING STATIONS

(All Carving Stations are Served with House-Made Rolls)

DOUBLE H FARMS SLOW ROASTED PRIME RIB
(Serves Approximately 30 guests)

Served with Horseradish Crème Fraîche, Au Jus

$850 EACH.

DOUBLE H FARMS ROASTED ALL-NATURAL BEEF TENDERLOIN
(Serves Approximately 15 guests)

Served with Horseradish Crème Fraîche, Brandy Peppercorn Sauce

$525 EACH.

DOUBLE H FARMS SIRLOIN
(Serves Approximately 30 guests)

Served with Horseradish Crème Fraîche, Whole Grain Mustard

$685 EACH.

DOUBLE H FARMS STEAMSHIP
(Serves Approximately 125 guests)

Served with Horseradish Crème Fraîche, Brandy Peppercorn Sauce

$2125 EACH.

ROASTED PORK LOIN
(Serves Approximately 40 guests)

Served with Apple-Onion Chutney

$680 EACH.

SMOKED SORGUM GLAZED HAM
(Serves Approximately 30 guests)

Served with House-Made Apple Butter

$495 EACH.

ROASTED ORGANIC TURKEY BREAST
(Serves Approximately 20 guests)

Served with Cranberry-Orange Relish

$320 EACH.

*All stations have a 25 guest minimum and require an attendant.

*Attendant Fee: $125 per chef for 2 hours (one chef per 50 guests) $25 for each additional hour.

A customary 24% taxable service charge and applicable sales tax will be added to prices.
DINNER

PLATED DINNER

SALAD  *(Included with Entree Selection)*

Caesar Salad  **CG**
Hearts of Romaine, Parmesan, and Brioche Croutons with a Creamy Caesar Dressing

Farm Salad  **CG**
Fresh Double H Farms Lettuces
Seasonal Farm Vegetables with a House-Made Citrus Vinaigrette

Double H Farms Beet Salad
Roasted Beets, tossed with Arugula, Basil, Crumbled Feta, with an Aged Balsamic

Classic Wedge Salad
Crisp Iceberg Lettuce, Crumbled Blue Cheese, Roasted Tomatoes, Eggs, Bacon, Cornbread Crumble, with a Buttermilk Dressing

Heirloom Tomato & Mozzarella Salad
Arugula, Basil, Garlic Croutons
Aged Balsamic Vinaigrette

SOUPS  *(Select One For Your Group)*

Watermelon Gazpacho with Peekytoe Crab Salad
Roasted Tomato Soup
Onion Bisque with a Grilled Cheese  **CG**

$8 PER PERSON.

SHORT PLATE  *(Select One For Your Group)*

Smoked Salmon
Buckwheat Blini, Caviar, Dill Crème Fraîche

Double H Steak Carpaccio
Shallot, Dijon, Fines Herbs, and Grilled Bread

Shrimp and Avocado
Shrimp Toast, Watermelon Radish and Micro Cilantro

Beet Napoleon
Goat Cheese, Crushed Walnuts, Citrus, Tarragon Emulsion
Seasonal Farm Vegetables, Hon Shimeji and Madeira Cream

Hickory Smoked Duck
Whipped Mascarpone, Grilled Baguette, Vanilla-Blueberry Jam

$12 PER PERSON.
DINNER

PLATED DINNER

ENTREE  (Select One For Your Group)

Double H Farms NY Strip Steak
Twice Baked Potato, Jumbo Asparagus and Red Wine Demi
$70 PER PERSON.

Double H Farms Filet  CG
Yukon Smashed Potatoes, Local Farm Fresh Vegetables and a Roasted Shallot Au Jus
$78 PER PERSON.

Double H Farms London Broil
Herb Roasted Potatoes, Local Farm Fresh Vegetables and a Basil Balsamic Reduction
$68 PER PERSON.

Double H Farms Braised Beef Short Rib
Mascarpone Polenta, Roasted Tomato Demi and Charred Broccolini
$64 PER PERSON.

Free Range Chicken Breast
Sweet Corn Spoon Bread, Braised Greens, Texas Pete® Butter
$62 PER PERSON.

Seared Salmon
Lemon-Thyme Cous Cous, Broccolini, Caper Beurre Blanc
$66 PER PERSON.

Market Fish
Orzo with Cherry Tomatoes and Broccolini
$68 PER PERSON.

Wild Mushroom Risotto
Arborio Rice, Fresh Mushrooms, Pine Nuts
$58 PER PERSON.

Farm-Inspired Pasta Creation  CG
With Seasonal Double H Garden Vegetables
$58 PER PERSON.

DUO ENTREES

Petit Double H Farms Filet & Mayland-Style Crab Cake
Capitol Grille Whipped Potatoes, Asparagus, Hollandaise Sauce
$96 PER PERSON.

Braised Double H Farms Beef Short Rib & Chicken Scallopini
Parmesan Polenta, Wilted Greens, Pomodoro Sauce
$78 PER PERSON.

Herb Grilled Chicken Breast & Pepper Poached Salmon
Saffron Risotto, Haricot Verts, Lemon Butter Sauce
$80 PER PERSON.

Dinner includes freshly baked rolls, water, freshly brewed royal cup coffee, decaffeinated coffee and assorted Harney & Sons gourmet hot tea selection. A customary 24% taxable service charge and applicable sales tax will be added to prices.
DESSERT  (Select One For Your Group)

*Flourless Chocolate Cake*
- Dark Chocolate, Whipped Cream, Salted Chocolate Dust,
- Chocolate Sauce, Raspberries

*Chocolate Mousse Crunch Dome*
- Orange Chocolate Crunch, Bittersweet Mousse, Chocolate Glaze,
- Candied Orange

*Strawberry Mousse Parfait*
- Strawberry Mousse, Pretzel Crust, Macerated Berries, Strawberry Sauce

*Signature Cheesecake*
- Strawberry Sauce, Almond Crust, Fresh Berries

*Seasonal Cobbler*
- House-Made Crumble and Vanilla Bean Whipped Cream

*Bourbon Praline Pot de Creme*
- Bourbon and Milk Chocolate, Candied Pecans, Chantilly Cream

DINNER

PLATED DINNER

DINNER INCLUDES FRESHLY BAKED ROLLS, WATER, FRESHLY BREWED ROYAL CUP COFFEE, DECAFFEINATED COFFEE AND ASSORTED HARNEY & SONS GOURMET HOT TEA SELECTION. A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
DINNER

DINNER BUFFET

TENNESSEE BBQ BUFFET

Buffet Includes:

- Chef's Soup Creation
- House-Made Corn Muffins
- Farm Salad - Fresh Double H Farms Lettuces with Seasonal Farm Vegetables with Buttermilk Vinaigrette
- Red Bliss Potato Salad with Mustard and Sweet Peppers
- Macaroni Salad with Onions and Smoked Ham
- Slow Smoked Double H Farms Brisket with a Tennessee Bourbon BBQ Sauce
- Pulled Pork with a Peach-Pepper Vinegar
- Braised Double H Garden Greens
- Red Rice with Double H Farms Sausage

Assorted Desserts

- Bourbon Pecan Pie
- Strawberry Shortcake
- Seasonal Cobbler

Beverages

- Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
- Iced Tea and Water

$72 PER PERSON.

SURF & TURF BUFFET

Buffet Includes:

- Brandy Lobster Bisque
- Classic Caesar Salad - Hearts of Romaine, Parmesan, and Brioche Croutons with a Creamy Caesar Dressing
- Heirloom Tomato Salad - Dill, Cucumber and Feta Cheese
- Double H Farms Bistro Tenderloin Medallions with a Madeira Jus
- Pan Seared Crab Cakes with a Creole Butter Sauce
- Potatoes au Gratin
- Capitol Grille Brussels Sprouts tossed in an Apple Cider Glaze

Assorted Desserts

- Southern Bread Pudding
- Dark Chocolate Cake Bites
- Raspberry Mousse Shooters

Beverages

- Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
- Iced Tea and Water

$81 PER PERSON.
DINNER

CREATE YOUR OWN DINNER BUFFET

SALAD  (Select Two For Your Group)

Caesar Salad  CG
Hearts of Romaine, Parmesan, and Brioche Croutons

Farm Salad  CG
Fresh Snipped Double H Farms Lettuces
Seasonal Farm Vegetables and Citrus Vinaigrette

Baby Spinach Salad
Goat Cheese, Dried Cherries, Bacon Vinaigrette

Grilled Watermelon and Baby Beet Salad
Arugula, Basil, Crumbled Feta, Aged Balsamic

COMPOSED SALAD  (Select One For Your Group)

Southern Three Bean Salad
Sweet Potato Salad with Bacon and Green Onions
Heirloom Tomato Salad with Dill, Cucumber and Feta Cheese

ENTREE  (Select Two For Your Group)

Braised Beef Short Ribs
Grilled Chicken Breast
Spice Rubbed Cast Iron Chicken
Fennel Glazed Salmon
Market Fish

STARCH  (Select One For Your Group)

Carolina Gold Rice Grits  CG
Roasted Fingerling Potatoes with Caramelized Onion
Buttermilk Smashed Yukon Gold Potatoes  CG
Confit Potatoes with Charred Scallion and Fresh Herbs
Creamy Polenta

VEGETABLES  (Select One For Your Group)

Brown Butter Roasted Cauliflower with Toasted Almonds
Spicy Honey Glazed Parsnips
Candied Brussels Sprouts with Bacon
Sorghum Glazed Carrots  CG
Grilled Broccoli
Charred Asparagus
Creamed Corn

BUFFET INCLUDES FRESHLY BAKED ROLLS, WATER, FRESHLY BREWED ROYAL CUP COFFEE, DECAFTEINATED COFFEE AND ASSORTED HARNEY & SONS GOURMET HOT TEA SELECTION. SERVICE IS FOR NINETY MINUTES FROM THE SCHEDULED START TIME OF THE EVENT. A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES. BUFFET FEE OF $125 APPLIES FOR PARTIES WITH A GUARANTEE LESS THAN TWENTY-FIVE.
DESSERT  (Select Two For Your Group)

Chocolate Mousse Tarts
Mousse, Chocolate Ganache, Chocolate Crunch

Mini Cheesecake
Assortment, Fresh Berries, Caramel, Chocolate

Coconut Cake Bites  CG
Coconut Cream, Yellow Sponge, Toasted Coconut

Chocolate Cake Bites  CG
Cocoa Nib Tuile, Chocolate Sauce

Bourbon Pecan Tarts
Jack Daniel’s Cinnamon Whipped Cream, Salted Caramel Sauce

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Iced Tea and Water

$78 PER PERSON.
RECEPTIONS

HOST BAR, PER DRINK

COCKTAILS
- Premium - $10.50.
- Top Shelf - $12.50.

BEER BY THE BOTTLE
- Domestic - $6.
- Imported - $7.
- Microbrew - $7.

PREMIUM BRANDS
- Absolut Vodka, Bombay Gin, Bulleit Bourbon, Jack Daniel’s Whiskey, Dewar’s White Label Scotch, Cruzan Spiced Rum, El Jimador Tequila.

TOP SHELF BRANDS
- Ketel One Vodka, Bombay Sapphire Gin, HH Single Barrel Jack, Dewar’s 12-Year Scotch, W.L. Weller Reserve, Captain Morgan Spiced Rum, El Jimador Añejo

WINE BY THE GLASS
- HH Private Label - $9.
- Chardonnay, Pinot Grigio, Cabernet, Merlot

NON-ALCOHOLIC BEVERAGES
- Assorted Soft Drinks - $4.75.
- Bottled Juices - $4.75.
- Hermitage Hotel Bottled Spring Water - $4.75.
- Sparkling Water - $8.

DOMESTIC BOTTLed BEER
- Bud Light, Budweiser

IMPORTED AND MICROBREW BEERS
- Yazoo Pale Ale, Yazoo Dos Perros, Heineken, Corona

CHAMPAGNE, PER BOTTLE
- Chandon - $60.
- Moet & Chandon - $128.
- Taittinger Cuvee Prestige - $130.

BAR PACKAGES
(Unlimited Consumption)

PREMIUM BRANDS
- First Hour - $24 PER PERSON.
- Second Hour - $14 PER PERSON.
- Additional Hour - $11 PER PERSON.

TOP SHELF BRANDS
- First Hour - $26 PER PERSON.
- Second Hour - $15 PER PERSON.
- Additional Hour - $12 PER PERSON.

BOURBON & WHISKEY CART
- George Dickel, Buffalo Trace, Maker’s Mark, Jameson Select Reserve, Glenlivet 18 Year
- $70 PER PERSON.

COMPLETE WINE LIST AVAILABLE UPON REQUEST.
BEVERAGES ARE CHARGED BASED ON CONSUMPTION WHEN SELECTING A HOSTED BAR. A BARTENDER FEE OF $125 APPLIES TO ALL BARS UP TO 4 HOURS.
CASH BARS WILL ALSO REQUIRE (1) CASHIER FOR EVERY 75 GUESTS AT $125 EACH FOR UP TO 4 HOURS. A SOMMELIER FEE OF $500 APPLIES TO ANY FUNCTION THAT REQUESTS OR REQUIRES THE USE OF A SOMMELIER. A 15% TENNESSEE STATE BEVERAGE TAX WILL BE ADDED ON ALL LIQUOR AND WINE PRICES.
A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
RECEPTIONS

CASH BAR, PER DRINK

COCKTAILS
  Premium - $12.
  Top Shelf - $15.

BEER BY THE BOTTLE
  Domestic - $7.
  Imported - $8.
  Microbrew - $8.

WINE BY THE GLASS
  HH Private Label - $10.
  Chardonnay, Pinot Grigio, Cabernet, Merlot

NON-ALCOHOLIC BEVERAGES
  Assorted Soft Drinks - $5.
  Bottled Juices - $5.
  Hermitage Hotel Bottled Spring Water - $5.
  Sparkling Water - $8.

COMPLETE WINE LIST AVAILABLE UPON REQUEST.
BEVERAGES ARE CHARGED BASED ON CONSUMPTION WHEN SELECTING A HOSTED BAR. A BARTENDER FEE OF $125 APPLIES TO ALL BARS UP TO 4 HOURS.
CASH BARS WILL ALSO REQUIRE (1) CASHIER FOR EVERY 75 GUESTS AT $125 EACH FOR UP TO 4 HOURS. A SOMMELIER FEE OF $500 APPLIES TO ANY FUNCTION THAT REQUESTS OR REQUIRES THE USE OF A SOMMELIER. A 15% TENNESSEE STATE BEVERAGE TAX WILL BE ADDED ON ALL LIQUOR AND WINE PRICES.
A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
SNACKS

THEME SNACKS
(Based on 45 Minutes of Service)

TENNESSEE SNACK
Nashville’s “Colt’s Chocolates”
Miss Vickie’s Kettle Chips
Bourbon Spiced Nuts
Goo Goo Clusters

$14 PER PERSON.

BALANCED
Make Your Own Trail Mix with: Pretzels, M&M’s, Yogurt Covered Raisins, Dried Fruit, Cashews, Almonds, Chocolate Chips
Vegetable Crudités with Buttermilk Dressing and Sun Dried Tomato Hummus
Granola Bars
Yogurt Parfait with House-Made Granola
Fruit Infused Water

$20 PER PERSON.

THE SOUTHERN REFRESH
Assorted Sliced Seasonal Fruit
Southern Tea Sandwiches to include: Pimento Cheese, Roasted Chicken Salad, Double H Farms Green Tomato
Sweet Tea

$14 PER PERSON.

SOUTH OF THE BORDER
House-Made Tortilla Chips
House-Made Salsa, Guacamole, Queso Dip
Churros

$16 PER PERSON.

THE SWEET TREAT
Peanut Butter Cookies
Chocolate Chip Cookies
Sugar Cookies
Oatmeal Cookies
White Chocolate Blondies
Fudge Brownies

$16 PER PERSON.

COFFEE SHOP
House-Made Assorted Biscotti
House-Made Cheese Danish
House-Made Blueberry Muffins
House-Made Fruit Tarts
House-Made Macarons

$16 PER PERSON.

PETIT FOURS DISPLAY (Select Three For Your Group)
Chocolate Peanut Butter Cups
Salted Chocolate Tart
Mini Cupcakes
Mini Cookie Sandwiches
French Macarons
Almond Fruit Tart

$15 PER PERSON.

*ENHANCE ANY BREAK PACKAGE WITH ASSORTED SOFT DRINKS, BOTTLED WATER, FRESHLY BREWED ROYAL CUP COFFEE, DECAFFEINATED COFFEE AND HARNEY & SONS GOURMET HOT TEA SELECTIONS FOR AN ADDITIONAL $4 PER PERSON
SNACKS

A LA CARTE SNACKS

Freshly Brewed Royal Cup Coffee
$80 PER GALLON.

Decaffeinated Coffee
$80 PER GALLON.

Assorted Harney & Sons Gourmet Hot Tea Selection
$70 PER GALLON.

Hermitage Hotel Bottled Spring Water
$4.75 EACH.

Mountain Valley Spring Water
$8 EACH.

Assorted Soft Drinks
$4.75 EACH.

Assorted Juices - Orange, Grapefruit, Cranberry
$45 PER CARAFE.

Red Bull
$6 EACH.

Assorted Jumbo Muffins
$40 PER DOZEN.

Assorted Danish Pastries
$45 PER DOZEN.

Freshly Baked Cookies
$45 PER DOZEN.

Fresh Seasonal Sliced Fruit and Berries
$9 PER PERSON.

Yogurt Parfaits with House-Made Granola
$6 EACH.

Miss Vickie’s Kettle Chips
$4 EACH.

Deluxe Mixed Nuts
$45 PER POUND.

Assorted Premium Granola Bars
$3.25 EACH.

Whole Fresh Fruit
$3 EACH.

Goo Goo Clusters
$4 EACH.

Salted Chocolate Tart
$3 EACH.

House-Made Peanut Butter Cups
$3 EACH.

BEVERAGE PACKAGE

ALL DAY

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Gourmet Hot Tea Selection
Hermitage Hotel Bottled Spring Water
Assorted Soft Drinks

$40 PER PERSON.
BREAKFAST

CONTINENTAL BREAKFAST

THE CLASSIC CONTINENTAL

The Hermitage Hotel Bakery Basket
Butter, House-Made Jams and Jellies
Sliced Seasonal Fruits and Berries
Yogurt Parfait with House-Made Granola, Berries, and Local Honey
Assorted Cereals with 2% Milk and Skim Milk
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Selection of Chilled Fruit Juices

$32 PER PERSON.

THE EXECUTIVE CONTINENTAL

The Hermitage Hotel Bakery Basket
Butter, House-Made Jams and Jellies
Sliced Seasonal Fruits and Berries
Yogurt Parfait with House-Made Granola, Berries, and Local Honey
Assorted Cereals with 2% Milk and Skim Milk
(Select One For Your Group)
Ham, Egg and Cheddar Croissant
Bacon, Egg and Cheese Biscuit
Seasonal Farm Vegetables and Egg Burrito with Cheddar Cheese and House-Made Salsa
Double H Farm Sausage Biscuit with Country Gravy
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Selection of Chilled Fruit Juices

$38 PER PERSON.

BREAKFAST BUFFET

ALL AMERICAN  (Minimum of 15 Guests)

The Hermitage Hotel Bakery Basket
Butter, House-Made Jams and Jellies
Sliced Seasonal Fruits and Berries
Yogurt Parfait with House-Made Granola, Berries, and Local Honey
Assorted Cereals with 2% Milk and Skim Milk
Farm Fresh Eggs (Select One For Your Group)
Farm Fresh Scrambled Eggs
Southern Scramble - Farm Fresh Eggs with Double H Smoked Sausage, Peppers and Onions
Ham and Cheddar Cheese Frittata
Breakfast Meats (Select Two For Your Group)
Applewood Bacon
Double H Farms Smoked Link Sausage
Double H Farms Breakfast Sausage Patties
All Natural Turkey Bacon
Country Ham
Potatoes & Grits (Select One For Your Group)
Anson Mills Cheddar Grits
Potato and Caramelized Onion Hash
Crisp Red Bliss Breakfast Potatoes
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Selection of Chilled Fruit Juices

$42 PER PERSON.

*ADD DOUBLE H CORN BEEF HASH FOR $3 PER PERSON

SERVICE IS FOR NINETY MINUTES FROM THE SCHEDULED START TIME OF THE EVENT. A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
BREAFKFAST

BREAFKFAST SANDWICHES

Sausage Biscuit with Country Gravy
$8 EACH.

Ham, Egg and White Cheddar Cheese Croissant
$7 EACH.

Bacon, Egg, and Cheese Biscuit
$7 EACH.

Country Ham and Egg with Gruyere on English Muffin
$7 EACH.

Seasonal Farm Fresh Vegetables and Egg Burrito with Cheddar Cheese and House-Made Salsa
$7 EACH.

PLATED BREAKFAST

Designed for groups with 15 people or less. Please consult with your Catering Manager for options.
BREAKFAST

BREAKFAST ENHANCEMENTS

OMELETS MADE TO ORDER *
Farm Fresh Eggs, Local Ham, Bacon, Sausage, Mushrooms, Peppers, Cheese, Tomatoes, Onion, Spinach
$13 PER PERSON.

HOUSE-MADE BISCUITS STATION
Local Honey, House-Made Jams, Jellies and Apple Butter
$10 PER PERSON.

BAGEL BAR
Assorted Bagels served with House Smoked Salmon, Herbed Cream Cheese Spread, Capers, Red Onion, Hard Boiled Egg and Tomatoes
$15 PER PERSON.

CREAMY OATMEAL BAR
Steele Cut Oatmeal served with Brown Sugar, Cinnamon, Raisins, Berries, and Butter
$9 PER PERSON.

BANANAS FOSTER FRENCH TOAST
Toasted Brioche with a Buttered Rum Caramel Syrup and Whipped Butter
$9 PER PERSON.

BEVERAGE ENHANCEMENTS

BLOODY MARY BAR *
House-Made Bloody Mary Mix, Celery Sticks, Pepperoncini, Green Olives, Pickled Onion, Horseradish and Tabasco Sauces
$12 PER DRINK.
$14 PER DRINK (TOP SHELF).

MIMOSA BAR *
House Sparkling Wine
Choice of 2 of the following:
Fresh Squeezed Orange Juice
Blood Orange
Grapefruit
$12 PER DRINK.

*Stations require a Chef attendant. A customary 24% taxable service charge and applicable sales tax will be added to prices.

Enhancements are to be added to the breakfast buffets and brunches. The selections above are not available on their own. Minimum order of 20 per item.
BRUNCH

BRUNCH MENUS

THE CAPITOL

Sliced Seasonal Fruit and Berries
House-Made Muffins, Croissants and Danishes, Preserves, Honey and Butter
Imported & Local Artisan Cheeses, Crostinis
Assorted Bagels served with House Smoked Salmon, Herbed Cream Cheese Spread, Capers, Red Onion, Hard Boiled Egg and Tomatoes
Farm Fresh Scrambled Eggs
Lemon Buttermilk Pancakes
Applewood Smoked Bacon & Double H Farms Sausage, House-Made Biscuits and Gravy
Caramelized Onion Roasted Potatoes
Chefs Choice Bite Sized Desserts

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Selection of Chilled Fruit Juices

THE 1910

Sliced Seasonal Fruit and Berries
House-Made Muffins, Croissants and Danishes
Preserves, Honey and Butter
Imported & Local Artisan Cheeses, House-Made Bread
Assorted Bagels served with House Smoked Salmon, Herbed Cream Cheese Spread, Capers, Red Onion, Hard Boiled Egg and Tomatoes
Classic Iceberg Wedge Salad with Eggs, Blue Cheese, Bacon, Roasted Tomatoes, Buttermilk Vinaigrette
Ham and Cheddar Cheese Frittata
Nashville Signature Hot Chicken
Bananas Foster Brioche French Toast with Buttered Rum Caramel Syrup
Applewood Smoked Bacon & Double H Farms Sausage
Caramelized Onion Roasted Potatoes
Chefs Choice Bite Sized Desserts

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Selection of Chilled Fruit Juices

$53 PER PERSON.
LUNCH

PLATED LUNCH

SALAD (Select One For Your Group)

Caesar Salad CG
Hearts of Romaine, Parmesan, and Brioche Croutons with a Creamy Caesar Dressing

Farm Salad CG
Fresh Double H Farms Lettuces
Seasonal Farm Vegetables with a House-Made Citrus Vinaigrette

Double H Farms Beet Salad
Roasted Beets tossed with Arugula, Basil, Crumbled Feta with an Aged Balsamic Dressing

Classic Wedge Salad
Crisp Iceberg Lettuce, Crumbled Blue Cheese, Roasted Tomatoes, Eggs, Bacon, Cornbread Crumble, with a Buttermilk Dressing

Heirloom Tomato & Mozzarella Salad
Arugula, Basil, Garlic Croutons
With an Aged Balsamic Vinaigrette

ENTREES (Select One For Your Group)

Free Range Chicken Breast CG
Fingerling Potato Hash, Pea and Sweet Corn Succotash, Creole Mustard Butter
$45 PER PERSON.

Signature Nashville Hot Chicken
Buttermilk Smashed Yukon Gold Potatoes, Turnip Greens and a White BBQ Drizzle
$40 PER PERSON.

Market Fish of the Day CG
Cajun Rice, Garden Slaw, Spicy Remoulade
$48 PER PERSON.

Braised Double H Farms Beef Short Ribs
Tennessee Cheddar Smashed Potatoes, Grilled Asparagus, Natural Au Jus
$48 PER PERSON.

Smoked Pork Loin
Anson Mills Grits, Glazed Seasonal Root Vegetables, Bourbon Kissed Apple Compote
$45 PER PERSON.

Lunch includes freshly baked rolls, water, freshly brewed Royal Cup coffee, decaffeinated coffee and assorted Harney & Sons gourmet hot tea selection. A customary 24% taxible service charge and applicable sales tax will be added to prices.
LUNCH

PLATED LUNCH

DESSERT  (Select One For Your Group)

Seasonal Shortcake
  Macerated Strawberries, Sweet Crusted Biscuit, Whipped Cream

Flourless Chocolate Cake
  Whipped Cream, Salted Chocolate Dust, Chocolate Sauce, Raspberries

Signature Cheesecake
  Strawberry Sauce, Almond Crust, Fresh Berries

Coconut Cake  CG
  Layered Coconut Cream, Whipped Cream, Toasted Coconut

Bourbon Praline Pot De Crème
  Praline Pecans, Chocolate Sauce, Jack Daniel’s Infused Whipped Cream

LUNCH INCLUDES FRESHLY BAKED ROLLS, WATER, FRESHLY BREWED ROYAL CUP COFFEE, DECAFFEINATED COFFEE AND ASSORTED HARNEY & SONS GOURMET HOT TEA SELECTION.

A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
LUNCH

BUFFET LUNCH

DELI SANDWICH BUFFET

Buffet Includes:

Chef’s Soup Creation
Farm Salad - Fresh Double H Farms Lettuces with Seasonal Farm Vegetables with Buttermilk Vinaigrette
Country Style Potato Salad
Creamy Coleslaw

Build-Your-Own Sandwich

Assorted Breads
Oven Roasted Turkey Breast
Smoked Ham
Double H Farms Roast Beef
Swiss Cheese
Aged Cheddar
Lettuces, Tomato, Onion, Pickles
Mustard, Mayonnaise

Assorted Desserts

House-Made Cookies
House- Made Brownies

Beverages

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee,
Harney & Sons Gourmet Hot Tea Selections
Iced Tea and Water

$41 PER PERSON.

ENHANCEMENT

CHEF CREATED HOT SANDWICHES
(Choice of Two For Your Group)

Club Sandwich
Country Ham, Turkey, Cheddar, Swiss, Lettuce, Tomato, Bacon,
Mayo on Toasted House-Made Multigrain Bread

Roasted Chicken Panini
Pulled Chicken, Butterbean Purée, Pickled Vegetables, Feta Cheese, Hot Pepper Mash on a House-Made Focaccia Bread

Pimento Grilled Cheese  CG
Pimento Grilled Cheese, Fried Green Tomato, Arugula, Green Goddess on House-Made Brioche Bread

$6 ADDITIONAL PER PERSON.
LUNCH

CREATE YOUR OWN BUFFET LUNCH

SALAD  (Select One For Your Group)

Caesar Salad  CG
Hearts of Romaine, Parmesan, and Brioche Croutons with a Creamy Caesar Dressing

Farm Salad  CG
Fresh Double H Farms Lettuces Seasonal Farm Vegetables with a House-Made Citrus Vinaigrette

Double H Farms Beet Salad
Roasted Beets, tossed with Arugula, Basil, Crumbled Feta, with an Aged Balsamic

Baby Spinach Salad
Goat Cheese, Dried Cherries, Bacon Vinaigrette

ENTREE  (Select Two For Your Group)

Herb Grilled Marinated Chicken
Buttermilk Fried Chicken Breast
Pan-Seared Salmon
Double H Farms BBQ Smoked Brisket
Double H Farms Braised Beef Short Ribs
Smoked Pork Loin

STARCH  (Select One For Your Group)

Tennessee Style Macaroni and Cheese  CG
Roasted Fingerling Potatoes with Caramelized Onion  CG
Buttermilk Smashed Yukon Gold Potatoes  CG
Orzo with Charred Scallions, Fresh Herbs and Tomatoes

VEGETABLES  (Select One For Your Group)

Cauliflower Casserole with Toasted Almonds  CG
Chili Honey Parsnips
Roasted Brussels Sprouts with Apple Cider Glaze  CG
Sorghum Glazed Carrots  CG
Green Beans with Hazelnuts and Tarragon
Cremed Corn
Braised Double H Farms Greens  CG

DESSERT  (Select Two Small Bite Options for Your Group)

Chocolate Peanut Butter Cups
Chocolate Cake Bites
Coconut Cake Bites  CG
Mini Seasonal Shortcake
Salted Chocolate Tarts
Cheesecake Tarts

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Harney & Sons Gourmet Hot Tea Selections
Iced Tea and Water

$56 PER PERSON.

BUFFET INCLUDES INCLUDES FRESHLY BAKED ROLLS, WATER, FRESHLY BREWED ROYAL CUP COFFEE, DECAFFEINATED COFFEE AND ASSORTED HARNEY & SONS GOURMET HOT TEA SELECTION.
SERVICE IS FOR NINETY MINUTES FROM THE SCHEDULED START TIME OF THE EVENT. BUFFET FEE OF $125 APPLIES FOR PARTIES WITH A GUARANTEE LESS THAN TWENTY-FIVE.
A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
LUNCH

BOXED LUNCH
ALL BOX LUNCHES INCLUDE WHOLE FRESH FRUIT

SANDWICHES  (Select Two For Your Group)

Smoked Turkey & Brie Sandwich
Smoked Turkey, Brie Cheese, Cranberry Aioli on Country Hoagie Roll

Black Forrest Ham Sandwich
Black Forrest Ham, Cheddar Cheese, Shaved Apple, Honey Mustard on House-Made Sourdough Bread

Balsamic Portobello Sandwich
Portobello, Baby Greens, Herbed Goat Cheese, Hot Pepper Jam on Brioche Roll

Roast Beef Sandwich
Roast Beef, Creamy Horseradish, Arugula, Blue Cheese, Crispy Onions on Country Hoagie Roll

Chicken-Cranberry Salad Sandwich
Chicken Cranberry Walnut Salad, Spring Greens Mix on Croissant

Turkey Wrap
Avocado, Roasted Pepper, Creamy Buttermilk Dressing in a Wheat Wrap

SIDES  (Select Two For Your Group)

Miss Vickie’s Kettle Chips
Pasta Salad
Cole Slaw
Country Style Potato Salad

DESSERT
Choice of House-Made Cookie or Brownie

$40 PER PERSON.

A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES.
FOR EVENT INQUIRIES, PLEASE CONTACT OUR EVENTS AND CATERING DEPARTMENT
AT 615-345-7107 OR BY EMAIL AT EVENTS@THEHERMITAGEHOTEL.COM