



catering + social events



RJ Cooper, the James Beard Award winning chef of Henley, and the Aerston Hotel offers you a rare synergy of culinary art, decades of experience, creative vision, and flawless organization.

Aerston Hotel special events team is available to orchestrate any event, meeting or social gathering in our dynamic special events venues. We bring you the uber local creations curated by Chef Cooper. Themed menus created with the local bounties of Nashville and the south. Our chefs take pride in preparing these specialties for you and are also happy to accommodate all and any culinary requests that will help you brand your event as a personal and unique statement of your own entertaining style.

We take pride in working closely with you and to tailor your event, paying particular attention to provide value in all our services. Each celebration we create may be customized and comes with our hands on efforts to guide you in allocating the appropriate amounts for every aspect of your party. The events we create make their distinctive mark on the city's social scene.

breakfast

You may as well say, that 's a valiant flea that dare eat his breakfast on the lip of a lion. -King Henry V. Act iii. Sc. 7

served family style for 10 or more guests + frothy money coffee + mighty leaf teas + fresh juices
10% supplemental charge for buffets
buffet service based on 60 min

OPRE

southern muesli + sheep's milk yogurt + fruits
country ham + pickle jars
pastries + preserves + farm churned butter
biscuits + cornbread
bially + whipped goat cheese
puffed cereals + bee pollen
\$28.00 per person

AERTSON

pastries + preserves + farm churned butter
southern muesli+ sheep's milk yogurt + fruits
country ham + pickle jars
buttermilk-chive biscuits + sausage gravy
Soft scrambled eggs + fine herbs
sweet onion-fingerling potato hash
candied Benton's bacon
anson mills grit
\$40.00 per person

KICK STARTER

fruit + vegetable breakfast breads
steel cut local farm oats + honey + dried fruits
vegan tofu + roasted vegetable wraps
southern muesli + sheep's milk yogurt + fruits
pastries + preserves + farm churned butter
protein + fruit smoothies
egg white frittata + local vegetables + goat cheese
\$32.00 per person

VANDERBILT

pastries + preserves + farm churned butter
southern muesli + sheep's milk yogurt + fruits
country ham + pickle jars
buttermilk-chive biscuits + sausage gravy
farm vegetable + tennessee cheddar quiche
sweet onion + tomato preserves + tennessee sheep's cheese tart
sweet onion-fingerling potato hash
candied Benton's bacon
anson mills grit
\$45.00 per person

SIDE KICKS minimum of 10 guests

- buttermilk-chive biscuits + sausage gravy \$72/dz
- bagel face bagels + cream cheese spreads \$48/dz
- Steel cut oats + nuts + dried fruits + honey \$10/person
- soft scrambled eggs + fines herbs \$10/person
- vegan tofu + roasted vegetable wraps \$12/person
- milk bread french toast + bourbon barrel maple syrup \$12/person
- Henley's hot chicken breakfast sausage \$12/person
- a selection of tennessee bacon \$8/person
- Henely's heritage pork breakfast sausage \$10/person
- Aertson cured fish + smoked seafood \$18/person
- southern fried chicken + hot chicken (dark meat only) \$10/person
- southern caviar service | domestic + imported roes \$150/person

SOLO ACTS individually plated entrees with choice of 2 family style: potatoes + grits + greens+ biscuits , frothy money coffee + mighty leaf teas + fresh juices

- farm vegetable + goat cheese quiche \$24/person
- farmers omelets + salsa verde \$22/person
- sweet onion-tomato tart \$20/person
- avocado toast + pecan pesto + lemon oil + hen eggs \$24/person

LIVE ACTS chef attendance \$14 per person, per hour
each station requires 1 chef per 40 guests, a fee of \$125 per chef

anson mills grits-choice of 2

- gulf shrimp-tasso-tomato gravy
- wild mushroom-preserved truffle ragout
- oyster pan roast-sparkling cider velouté
- heirloom tomato-spring onion (late summer-fall)
- asparagus + country ham (late spring-early summer)

tartines-choice of 2

- beet + horseradish cured sea trout
- chicken liver + soft boil hen egg
- duck ham + soft boiled duck egg
- crushed avocado + pecan pesto + lemon oil
- country ham + bourbon peaches + arugula pesto

griddle bar-choice of 2

- johnny cakes
- johnny crêpes
- milk bread french toast
- seasonal garnishes and toppings

omelets + other eggs

- garnishes inspired by southern farms + farmers

- duck hash + duck egg + mustard greens + foie gras hollandaise \$30/person
- beet + horseradish curded sea trout tartine + quail eggs + cucumbers \$28/person
- vegan tofu + farm vegetable wrap + bitter greens + pickles \$24/person
- southern fried steak + hen eggs + wild mushroom-black pepper gravy \$34/person

intermission

pause break decompress retool rejuvenate chill

collaboration

based on 30min service

choice of 1- \$12/person, 2- \$16/person , 3- \$20/person

southern muesli + sheep's yogurt parfait

spiced roasted mixed nuts

heirloom popcorn + rosemary + lemon powder

farm stand crudités + southern dips

Henley's potato chips + vidalia onion dip

sea isle red pea hummus + vegetable chips

pimento cheese + benne crackers

Henley's protein bars + seasonal fruit

bbq pork rinds + alabama white sauce

southern hams + pickle jars + sweet potato rolls (\$8 sup/per person)

the cookie jar-warm cookies and brownies

sugar rush!-mixed locally inspired candies

liquid stock

all day service (8am-5pm)

\$25/person with food service

\$35/per person without food service

assorted coca cola products

local heirloom sodas

blenheim ginger ale-hot + mild

san pellegrino + aqua panna water

coconut water

frothy monkey brewed coffee + cold brew + mighty leaf teas

a la carte

frothy monkey cold brewed coffee \$85/gl

seasonal inspired lemonade \$55/gl

sweet + unsweet ice tea \$65/gl

sally's church tea \$65/gl

assorted coca cola products \$5/ea

local heirloom sodas \$6/ea

san pellegrino + aqua panna water \$7/ea

coconut water \$7/ea

frothy monkey brewed coffee + mighty leaf teas \$85/gl

home-style/family-style

of or being a sit-down meal where dishes of food are placed on the table from which diners serve themselves

inclusive of frothy monkey coffee + mighty leaf teas + iced tea
buffet service based on 60 min

pure nashville

heirloom bean salad + farm stand vegetables + herbs from Henley's garden

fingerling potato salad + smoked mayonnaise + hard boiled egg

cornmeal crusted catfish + crawfish remoulade

hot chicken + wonder bread + bread & butter pickles

smothered greens + smoked trotter + onions + garlic + chilies

okra + appalachian tomato gravy

Henley bread service

chess pie + banana pudding

\$46 per person

classically southern

little gem lettuces + beets + spring onions + burnt valencia orange + buttermilk dressing

heirloom grains + farm stand vegetables + herb's from Henley's garden

wood roasted pasture chicken + garlic + rosemary + lemon

sunburst trout + oak + green apple vin blanc

platters of southern vegetables + potatoes

smothered greens + smoked trotter + onions + garlic + chilies

Henley bread service

bread pudding + chess pie

\$48 per person

smoked 'n' stacked

our love of barbeque

house field greens salad

bourbon-dr. pepper glazed pork belly

honey-pastrami spiced brisket

wood grilled southern vegetables

cole slaw, potato salad

heirloom bean salad

sauces from around bbq land + hot sauces

Henley bread service

Henley's modernist s'more + peanut-caramel clusters

\$50 per person

the cut

from butcher to cure to table

local farm lettuces

selection of southern hams

Henley's cured meats + smoked cured fish

pickle tray

Henley's potato chips + vidalia onion dip + pimento cheese

deli salads

mustards + schmears

Henley bread service

the cookie jar + brownies

\$42 per person

All items subject to current Service Charge and Taxes. Menu Prices & Product, Service Charge and Taxes are subject to change without notice.

duo

two course lunch featuring the best products in nashville and the south

served for 10 or more guests , over 50 guests please select one option + frothy monkey coffee + mighty leaf teas + iced tea

Henley Bread Service

\$38 per person

first course

please select two

little gem lettuces + sunflower butter + beets + spring onions + burnt satsuma-buttermilk dressing

shady lane salad + butter lettuce + tarragon + tree fruits + spiced pecans + verjus vinaigrette

field romaine + torn croutons + sheep's cheese + anchovy vinaigrette

wood grilled heirloom carrots + goat yogurt + green harissa + hazelnuts + sorrel

5 onion soup + cheddar spoon bread + rye whiskey

wild mushrooms soup + parmesan "floating island", dehydrated country ham

wood grilled asparagus + soft poached egg + country ham vinaigrette (seasonal spring/summer)

heirloom tomatoes + whipped ricotta + herbs from Henley's garden (seasonal summer/fall)

In addition to:

family style side dishes

baked heirloom grits + foraged mushroom ragout \$5/per person

Henley's baked macaroni and cheese \$4/per person

bloody butcher cornbread skillet + bacon jam \$4/per person

ragout of heirloom peas + smoked ham hock \$5/per person

baked vidalia onions + goat cheese mornay \$3/per person

skillet of southern vegetables \$4/per person

entrees

please select two

wood grilled foraged mushrooms + ricotta-spinach dumplings + brown butter emulsion

potato mille-feuille + roasted brassicas + cauliflower fondue + preserved lemon + truffle

springer mountain chicken braised + roasted + sea isle red pea stew + mustard greens + rye jus

from dock to the kitchen seasonal line caught fish + Carolina gold rice + farm vegetables (\$10 supplement)

sunburst trout + oyster root + watercress + apple vin blanc

roasted + pressed heirloom pork shoulder + rye berries + red wine apple butter + fermented pecans

dry aged beef bavette + creamed spinach puree + potato mille-feuille + red wine-marrow butter

wood roasted center of the rib eye + whipped potatoes + foraged mushroom-bacon ravigote (\$10 supplement)

tennessee cave aged cheddar agnolotti + country ham + sweet peas + black pepper

garganelli + heritage pork ragout + sarvecchio

desserts

\$8/per person

choice of two, family style side dishes

banana pudding + vanilla wafers + salted caramel

bread pudding + seasonal garnitures

Henley's modernist s'more

the cookie jar + brownies

chess pie + seasonal flavors

Ice cream + cookie sandwich

receptions gatherings socializing

“a host is like a general: calamities often reveal his genius” Horace

cold canapés minimum of 24 pieces per selection

modernist deviled eggs

white meringue + yolk mousse + nc caviar + lemon gel + bronze fennel \$72/dz

traditional deviled eggs

southern ham + chow chow \$60/dz

smoked sunburst trout spread

everything lavash + smoked trout roe + wild dill pollen \$78/dz

foie gras + chicken liver parfait

bourbon gelée + compressed apple + chocolate rye \$84/dz

root vegetable tartare

goat cheese mousse + little greens + compressed cucumber \$48/dz

sea isle red pea hummus

spicy carrot chow chow + benne seed crackers \$54/dz

laughing bird shrimp ceviche

tennessee chocolate mole + plantain chive + avocado \$78/dz

90 day dry aged beef tartare

porcini puff + quail egg + pickled mustard seeds \$72/dz

heritage pork rillettes

red hot pickles + creole mustard mousse + dried fruit-cinnamon bread \$66/dz

hot canapés minimum of 24 pieces per selection

corn + tasso hush puppies

pickled shrimp remoulade \$72/dz

savory donut

pork tail rillettes + red wine apple butter \$66/dz

vidalia onion-benton's bacon tartelettes

smoked tomato sabayon \$72/dz

sweet potato rolls

nashville hot chicken + b&b pickles + smoked schmaltz mayonnaise \$72/dz

foraged mushroom ragout

chive-buttermilk biscuit + tennessee whiskey + fines herbs \$60/dz

gougères

cave aged cheddar mornay + chives \$60/dz

first dug potatoes

bbq brisket + wild horseradish pudding \$78/dz

butter heirloom popcorn soup

lobster + corn nuts + vanilla \$84/dz

duck meatballs

bitter orange-sweet potato condiment + hot cucumbers + cornmeal \$84/dz

butler attendance butler based canapés require 1 chef per 50 guests a fee of \$125 per butler

compositions composed platters for 10 or more guests

the farm stand

crudités + vegetables chips & puffs + southern inspired dressings \$16/person

fishmonger's charcuterie

smoked + cured fish & shellfish + modernist & classical garnitures \$20/person

southern dips + schmears

seasonally inspired + breads + crackers + chips \$16/person

hand selected ripened cheeses

curated locally & global + preserves + nuts + season fruits \$22/person

butcher' block

southern hams + salumi + pâtés + pickle jars \$18/person

ocean mosaic

raw + lightly touched seafood + shellfish \$32/person

tartare bar

mélange of raw fish & meats seasonally inspired tartare \$20/person

live jams* chef driven demonstration stations for 40 or more guests

simply raw or lightly touched* choice of 2 \$30/person

pastrami cured yellow tail + nashville chocolate mole + lime + corn nuts

gulf snapper + key lime + chilies + "fried rice"

nc fluke + seaweed + grapefruit-tea nage + spicy herbs

hay smoked tuna belly + mangalitsa ham chutney + lemon infused olive oil

meadow raised lamb tartare + wheat germ + butter lettuce + sheep's yogurt

60 day dried beef tartare + puffed potato + wild horseradish + cured egg

southern grind* heirloom grits choice of 2 \$28/per person

gulf shrimp + onions + tasso + spicy shrimp emulsion

barkat oyster pan roast + sunchokes + country ham + chard

milk raised veal cheeks + green onions + appalachian tomato gravy

foraged mushroom ragout + tennessee black truffle

braised meadow lamb neck + va red wine + spicy herbs

delta asparagus + country ham + cured egg (seasonal spring/summer)

heirloom tomato-okra stew + benton's bacon (seasonal summer/fall)

germantown slide* choice of 2 \$24/person

locally raised beef burgers + american cheese + onions + hot pickles + comeback sauce

hot chicken + b&b pickles + smoked schmaltz aioli

meadow lamb burger + pepper jelly + arugula pesto

cornmeal fried catfish + crawfish remoulade

lacquered heritage pork belly + chowchow + smoked mayo

fried green tomatoes + pimento cheese

*chef attendance each action station requires 1 chef per 40 guests, fee of \$125 per chef

dinner

“all great change begins at the dinner table” ronald reagan

home-style/family-style

of or being a sit-down meal where dishes of food are placed on the table from which diners serve themselves

inclusive of Henley bread service + frothy monkey coffee + mighty leaf teas + iced tea

\$80 per person, 10% supplemental charge for buffets

Based on 90 min of service

opening act

please choose two

little gem lettuces + sunflower butter + beets + spring onions + burnt satsuma-buttermilk dressing

shady lane salad + butter lettuce + tarragon + tree fruits + spiced pecans + verjus vinaigrette

field romaine + torn croutons + sheep’s cheese + anchovy vinaigrette

wood grilled heirloom carrots + goat yogurt + green harissa + hazelnuts + sorrel

5 onion soup + cheddar spoon bread + rye whiskey

wild mushrooms soup + parmesan “floating island” + dehydrated country ham

wood grilled asparagus + cured hen egg + country ham vinaigrette (seasonal spring/summer)

heirloom tomatoes + whipped ricotta + herbs from Henley’s garden (seasonal summer/fall)

headliners

please choose 2

seasonally inspired stuffed pasta + farm inspired garnitures

pasture raised chicken + dumplings

braised + pressed heritage pork shoulder + rye whiskey jus

gulf shrimp + heirloom grits + spicy shrimp emulsion

nc sunburst trout + apple vin blanc

bbq brisket + horseradish-beer yeast mustard jus

wood roasted 60 day dried center of the rib eye + baby onion-bacon ravigote (\$10/per person supplement)

wood grilled southern vegetables + faro risotto

side kicks

please choose two

fingerling potatoes + garlic + herbs from Henley's garden

wood grilled southern vegetables + georgia olive oil

baked heirloom grits + tennessee cheddar

heirloom faro risotto + ricotta

smothered greens + bacon + onions + garlic + chilies

braise heirloom beans + peas

heirloom tomato-okra stew (seasonal summer/fall)

wood grilled asparagus (seasonal spring/summer)

encores

please choose two

Henley’s modernist s’more

fermented banana pudding + cornmeal pound cake + dehydrated marshmallow + bourbon caramel sauce

pbj-peanut butter mousse + o&s chocolate + feuilletine + grape sauce

bread pudding + seasonally inspired

chefs seasonal chess pie

dessert circus-modern + traditional presentations (8/person supplement)

additional players

a third opener \$12/person

a third headliner \$30/person

a third sidekick \$12/person

A third dessert \$10/person

trio

three course dinner featuring the best products in nashville and the south, please choose two for guests up to 50

served for 10 or more guests , over 50 guests please select one option + frothy money coffee + mighty leaf teas + iced tea

\$72 per person

first course please select two

little gem lettuces + sunflower butter + beets + spring onions + burnt satsuma-buttermilk dressing

shady lane salad + butter lettuce + tarragon + tree fruits + spiced pecans + verjus vinaigrette

field romaine + torn croutons + sheep's cheese + anchovy vinaigrette

wood grilled heirloom carrots + goat yogurt + green harissa + hazelnuts + sorrel

5 onion soup + cheddar spoon bread + rye whiskey

wild mushrooms soup + parmesan "floating island", dehydrated country ham

wood grilled asparagus + soft poached egg + country ham vinaigrette (seasonal spring/summer)

heirloom tomatoes + whipped ricotta + herbs from Henley's garden (seasonal summer/fall)

In addition to: family style side dishes

baked heirloom grits + foraged mushroom ragout \$5/per person

Henley's baked macaroni and cheese \$4/per person

bloody butcher cornbread skillet + bacon jam \$4/per person

ragout of heirloom peas + smoked ham hock \$5/per person

baked vidalia onions + goat cheese mornay \$3/per person

skillet of southern vegetables \$4/per person

Entrees please select two

wood grilled foraged mushrooms + ricotta-spinach dumplings + brown butter emulsion

potato mille-feuille + roasted brassicas + cauliflower fondue + preserved lemon + truffle

springer mountain chicken braised & roasted + sea isle red pea stew + mustard greens + rye jus

from dock to the kitchen seasonal line caught fish + carolina gold rice + farm vegetables (10 supplement)

sunburst trout + oyster root + watercress + apple vin blanc

roasted + pressed heirloom pork shoulder + rye berries + red wine apple butter + fermented pecans

dry aged beef bavette + creamed spinach puree + potato mille-feuille + red wine-marrow butter

wood roasted center of the rib eye + smoked whipped potatoes + foraged mushroom-bacon ravigote (10 supplement)

tennessee cave aged cheddar agnolotti + country ham + sweet peas + black pepper

garganelli + heritage pork ragout + sarvecchio

desserts please select two

banana pudding + vanilla wafers + salted caramel

bread pudding + seasonal garnitures

Henley's modernist s'more

the cookie jar + brownies

chess pie + seasonal flavors

Ice cream + cookie sandwich

To best serve you and your guests, please communicate all dietary restriction and allergies 72 hours in advance of the engagement. After 72 hours all special request will be a supplemental charge.

wine spirits beverages

“For art to exist, for any sort of aesthetic activity or perception to exist, a certain physiological precondition is indispensable: intoxication.” Friedrich Nietzsche

house pours \$10 each

smirnoff vodka
beefeater gin
bacardi superior
el jimador tequila
evan williams bourbon
dewar's scotch
pierre ferrand 1840 cognac

select pours \$12 each

absolut vodka or grey goose
tanqueray gin
cana brava rum
espolon blanco tequila
bulliet bourbon
johnny walker black scotch
remy martin 1783 cognac
glenlivet 12yr single malt

liquid stock

seasonal inspired lemonade \$5/ea
sweet + unsweet ice tea \$4/ea
sally's church tea \$5/ea
assorted coca cola products \$5/ea
local heirloom sodas \$6/ea
san pellegrino + aqua panna water \$7/ea
coconut water \$7/ea

off the vine

ck mondavi- cabernet sauvignon,
merlot, chardonnay, sauvignon
blanc - \$10 per glass
trinity oaks- cabernet sauvignon,
merlot, pinot noir, chardonnay,
pinot grigio - \$11 per glass
domaine st. michelle - \$12 per glass

the standards

budweiser \$6/ea
bud light \$6/ea
anchor steam \$7/ea
sam adams- lager \$7/ea
lagunitas- ipa \$7/ea
stella artois \$7/ea
corona \$7/ea
heineken \$7/ea

bartender attendance bartender required 1 per 50 guests a fee of \$125 per bartender

specialties

classic cocktails \$13 each

cosmopolitan wheatly vodka, Cointreau, fresh lime, cranberry

old fashioned bulliet bourbon, angostura bitters, sugar, orange peel

manhattan even Williams bourbon, martini & rossi sweet vermouth, angostura bitters, luxardo

daiquiri cana brava rum, fresh lime, sugar

el diablo eljimador blanco tequila, lime, cassis, ginger beer

House specials \$14 each

lavender gimlet ford's gin, fresh lime, sugar, lavender bitters

45 Bacardi superior, orange curacao, Cointreau, bianco vermouth, orange bitters

smooth action belle meade bourbon, fresh grapefruit, honey, rosemary

thin red line el jimador tequila, lemon, blood orange soda, salt

thoroughbred makers mark bourbon, mint, sugar, angostura bitters, ginger beer

build your own experience \$13 each

bloody mary bar tomato juice, spices, herbs, assorted pickles, selection of hot sauces
vodka, gin

color my bubbles selection of juices, purees and herbs
sparkling wine, st. germaine

mule bar selection of fruits, herbs and ginger beer
vodka, gin, rum, tequila, whiskey

old fashioned bar selection of cocktail bitter and sweeteners
selection of whiskies

oenophile customize your wine experience with the Henley wine list , please have selections in two weeks before the event