



Kimpton Aertson Hotel



# Wedding Menu



**Kimpton Aertson Hotel**

2021 Broadway

615 340 6376

615 340 6377

[www.aertsonhotel.com](http://www.aertsonhotel.com)

## “I KEEP A CLOSE WATCH ON THIS HEART OF MINE.” –Johnny Cash

At the Kimpton Aertson Hotel we call to the romantics, creators and originals to celebrate local experiences. From the rehearsal dinner and ceremony to the grand reception, your celebration will be remembered long after your wedding night. Customize your menus with our James Beard award winning Chef, RJ Cooper.

### What's Included\*:

- One “Ready Room” located within one of our event spaces
- Special rate for overnight guests (minimum of 10 guest rooms for two nights)
- Menu tasting for up to 4 people
- 10% Off Menu Pricing for any additional events hosted with us during your wedding weekend- Rehearsal Dinner, Farewell Brunch, “Ready Room” Snacks
- Wedding Night Luxury
  - ❖ One (1) night accommodation in a guest room for Bride and Groom
  - ❖ Chef curated amenity for Bride and Groom

\*Based on food and beverage minimum, speak with your catering contact for further information.

# Kimpton Aertson Hotel Weddings

## IT'S ALL IN THE DETAILS

### Our Wedding Packages Include:

- Two Composed Culinary Displays
- Three Passed Hors d'oeuvres
- Plated, Family-Style & Station Menus
- Customized Craft Cocktail
- Complimentary Cake Cutting Fee
- Waived Bartender Fees
- Champagne Toast
- Frothy Monkey Coffee, Mighty Leaf Tea
- Dance Floor and Stage
- Hotel Tables, Banquet Chairs and Linens
- Reduced Event Valet Parking

# Cash

*(Reception Stations based on 1.5 hours)*

## Passed Hors d'Oeuvres

Root Vegetable Tartare, Goat Cheese Mousse, Little Greens, Compressed Cucumber  
Vidalia Onion-Benton's Bacon Tartelettes, Smoked Tomato Sabayon  
Corn & Tasso Hush Puppies, Pickled Shrimp Remoulade

## Culinary Displays

Hand Selected Ripened Cheeses- Curated Locally & Global, Preserves, Nuts, Seasonal Fruits

## The Farm Stand

Crudités, Vegetable Chips & Puffs, Southern Inspired Dressings

## Leaves

Hand Selected Field Greens + Vegetables + Green Goddess & House Vinaigrette

## \*Demonstration Station *(attendant required)*

Smoked Brisket- B&B Pickles + Beer Yeast Mustard + Sweet Potato Rolls  
or  
Roasted Capon Sausage-Mushroom Spoon Bread + Herb Jus

## \*Southern Grind- Heirloom Grits with-

Gulf Shrimp, Onions, Tasso, Spicy Shrimp Emulsion  
Foraged Mushroom Ragout, Tennessee Black Truffle

## Coffee and Tea

Frothy Monkey Coffee and Mighty Leaf Teas

\$140 per person

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

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

# Carter

(Reception Stations based on 1.5 hours)

## Passed Hors d'Oeuvres

Modernist Deviled Eggs- White Meringue, Yolk Mousse, NC Caviar, Lemon Gel, Bronze Fennel  
Sweet Potato Rolls- Nashville Hot Chicken, B&B Pickles, Smoked Schmaltz Mayonnaise  
Gougères- Cave Aged Cheddar Mornay, Chives

## Culinary Displays

Hand Selected Ripened Cheeses- Curated Locally and Global, Preserves, Nuts, Season Fruits  
Butcher Block- Southern Hams, Salumi, Pâtés, Pickle Jars

## Simply Raw or Lightly Touched

Meadow Raised Lamb Tartare, Wheat Germ, Butter Lettuce, Sheep's Yogurt  
Gulf Snapper, Key Lime, Chilies, "Fried Rice"

## Leaves

Hearts of Romaine & Field Greens  
Anchovy Dressing, Green goddess, House vinaigrette  
Local Goat Cheese, Vegetables, Nuts

## \*Demonstration Station (attendant required)

Slow Roasted Eye of the Rib Eye  
Béarnaise & red wine-marrow Butter  
Or  
Roasted Capon  
Sausage-Mushroom Spoon Bread, Herb Jus

## \*Mac N Cheese

Jumbo Lump Crab, Sweet Peas, Country Ham

## Coffee and Tea

Frothy Monkey Coffee and Mighty Leaf Teas

\$150 per person

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

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

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

# Kimpton Aertson Hotel Weddings

# COMPLETE MENU

## Hors d' Oeuvres

(minimum order of 50 per item)

### Cold Canapés

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

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

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

## Displays & Demonstrations

### 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 Acts\* 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 + suchokes + 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



## home-style/family-style

inclusive of Henley bread service + frothy monkey coffee + mighty leaf teas + iced tea  
\$120 per person, 10% supplemental charge for buffets

### 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)

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

## Dessert

### Dessert Platters

The Cookie Jar- Warm Cookies and Brownies  
\$12 per person

### Sweet Table

Sugar Rush!- Mixed Locally Inspired Candies  
\$12 per person

## Late Night Bite

### East Side Slides (Select three)

Sliders bb pickles American cheese potato bun  
Hot chicken bb pickles & Schultz aioli  
Henley hot dog + collard green kimchee + chow chow  
Mac and cheese  
Gino's pizza bites  
Duck fat beignets  
\$24 per person

# wine spirits beverages

## 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

All items subject to current Service Charge and Taxes. Menu Prices & Product, Service Charge and Taxes are subject to change without notice.  
Liquor, wine, high gravity beer subject to additional 14% tax, all other beer additional 8% tax.

# wine spirits beverages

## 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

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

All items subject to current Service Charge and Taxes. Menu Prices & Product, Service Charge and Taxes are subject to change without notice.  
Liquor, wine, high gravity beer subject to additional 14% tax, all other beer additional 8% tax.

## The Fine Print

### Food & Beverage Guarantee

A final confirmation “guarantee” of your anticipated number of guests is required 72 hours prior to your banquet function. Once confirmed this guarantee cannot be reduced.

### Food & Beverage Service Times

Stations and buffet pricing are based on 2 hours of service

### Catering Food and Beverage Minimums

Special food and beverage minimums apply to all events. Costs may vary based on menu selection, assigned functions space and season.

Prices are exclusive of 24% service charge and 9.25% food sales tax, liquor, wine, high gravity beer 14% sales tax, all other beer additional 8% sales tax.

### Tastings

Tastings must take place Tuesday through Thursday between 11:00AM and 4:00PM.

### Rehearsals

Rehearsal times may be scheduled for a one hour duration. Rehearsal times may be booked 30 days prior to the event. Location and times are subject to availability.

### Requests for Multiple Entrees

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply: multiple entrees are limited to a choice of three published entrees. Guarantee of attendance with a breakdown for each entrée is required five business days prior to the event. If there is a deviation on the day of the event from the guarantee, the additional entrees provided will be added to the final charges. When multiple entrees are offered, the highest priced selection determines the price for all selections. A form of entrée identification is required at the guest table by marked place cards.

### Guest Room Accommodations

Wedding Room: A complimentary room night is included the night of the reception

Amenities/Welcome Gift Bags: A \$3 fee will apply for gift bags that are delivered to guest rooms. Name specific bags are \$5 each

### Inclusive

Inclusive in your wedding package per person charge is catered food as decided upon between you and your Catering Manager. Water, coffee and hot tea, all Kimpton Aertson Hotel tables, banquet chairs, flatware, glassware and china, grey spandex linen, small glass votive candle holders and votive candles are all included.

### Events and Labor Fees

Included Dance Floor

Included Staging: Available in 4'x8'x 8" increments.

Additional charges may be incurred by bands power requirements

Vendor Policy – Please be aware of the following requirements:

All deliveries must be made through our loading docks. Delivery and pick-up times must be approved through your Catering manager. Kimpton Aertson Hotel is not responsible for any items left on property by outside vendors. Kimpton Aertson Hotel is not responsible for setting up, breaking down or moving items from outside vendors. Outside vendors shall maintain and provide proof prior to commencement of work or services at the Hotel of all legally required worker's compensation insurance for employees who will work on Hotel premises and at least One Million Dollars (\$1,000,000) of general liability insurance.