tie the knot

at Union Station Hotel

4 Hour Hosted Premium Bar

3 Passed Hors D’ Oeuvres

Choice of Plated or Buffet Dinner

Sparkling Wine Toast

$165 /person

PRICE SUBJECT TO 25% SERVICE CHARGE, 9.5% SALES TAX & 15% LIQUOR TAX
Everything Included to Compliment Your Day:

- Tables, Chairs, Place Settings
- Votive Candles
- White, Floor-Length Linen
- Guestbook Table, Gift Table
- Cake Cutting
Menu Tasting & Event Details Meeting

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Courtesy Block for 10 Guest Rooms

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Rose Petal Turndown

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The Green Room for the Bridal Party to Get Ready

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Overnight Suite Accommodations for the Bride & Groom
Passed Hors D’Oeuvres

PAN FRIED MINI CRAB CAKES
(BASIL AIOLI)

CHICKEN OR BEEF SATAY
(COCONUT CURRY SAUCE)

CAPRESE SKEWERS
(BASIL & BALSAMIC REDUCTION)

PORK POTSTICKERS
(GINGER SOY SAUCE)

MINIATURE BEEF WELLINGTON

BUTTERNUT SQUASH BRUSCHETTA
(TUSCAN KALE, SMOKY BLUE CHEESE, PICKLED ONION)

TOMATO BASIL BRUSCHETTA

SPINACH-ARTICHOKE BITES

LOCAL GOAT CHEESE CROSTINI
(OLIVE TAPANADE)

PORTOBELLO MUSHROOM FRITTERS
(BALSAMIC AIOLI)

CRISPY COCONUT SHRIMP
(ORANGE MARMALADE)

GRILLED NY “CARPACCIO”
(BLUE CHEESE & ARUGULA SALAD)

Displayed Hors D’Oeuvres

ARTISANAL CHEESE DISPLAY - IMPORTED AND DOMESTIC CHEESE WITH SLICED BAGUETTE, TABLE CRACKERS, ASSORTED DRIED FRUITS AND NUTS $14/PERSON

FRESH SLICED FRUIT AND SEASONAL BERRIES DISPLAY $14/PERSON

DELUXE CRUDITES – CRISP SEASONAL VEGETABLES WITH BUTTERMILK HERB DIP $18/PERSON

ANTIPASTO DISPLAY – SLICED ITALIAN CURED MEATS AND MARINATED VEGETABLES WITH ASSORTED BREADS $18/PERSON

GRAND ANTIPASTO DISPLAY – CURED ITALIAN MEATS, IMPORTED AND DOMESTIC CHEESES, GRILLED GARDEN VEGETABLES, ROASTED PEPPER HUMMUS, MARINATED OLIVES WITH FLATBREAD, CRACKERS AND SLICED BAGUETTES $34/PERSON
Plated Dinners

Salads (select 1)
Tomato Basil Caprese with Fresh Basil, Wild Arugula, Balsamic Reduction and Extra Virgin Olive Oil
Classic Caesar with Garlic Croutons and Parmesan Cheese
Hydro Bibb Salad with Seasonal Fruit and Fresh Goat Cheese
Heirloom Garden Salad with Baby Tomatoes, Shredded Carrot, Cucumbers with Citrus Vinaigrette

Entrées (Select 2 Proteins and 1 Vegetarian)
Chicken Piccata with Lemon Caper Butter Sauce
Prosciutto and Asiago Cheese Stuffed Airline Chicken Breast with Roasted Garlic Cream Sauce
Cider Brined Pork Loin with Apple-Dried Cranberry Chutney
Seasonal White Fish with Lemon Beurre Blanc
Grilled Atlantic Salmon with Romesco Sauce
Grilled Filet Mignon With Cabernet Reduction
Hickory Wood Smoked Tri-Tip
Cabernet Braised Short Ribs
Slow Roasted Prime Rib with Horseradish Jus
Butternut Squash Ravioli with Sage Browned Butter, Pine Nuts and Grana Cheese
Entrée Duets *(additional $25/person)*

- Slow Roasted Prime Rib with Lemon & Herb Grilled Chicken Breast
- Petit Filet Mignon with 4oz Cold Water Lobster Tail
- Prime Grade NY Strip Steak with Sustainably Raised Salmon

**Starches**

*Select One*

- Mashed Sweet Potato
- Roasted Garlic Fingerling Potatoes
- Saffron Rice
- Creamy Garlic Smashed Potatoes
- White Cheddar Macaroni & Cheese (buffet only)

**Seasonal Vegetables**

*Select One*

- Broccolini
- Oven Roasted Brussel Sprouts
- Baby Green Beans with Caramelized Onions
- Roasted Asparagus
- Roasted Zucchini, Yellow Squash and Bell Peppers
Dinner Buffets

Bread Display, One Salad, Two Entrees, One Starch and Seasonal Vegetables

Add additional entree at $25 /person

Salads

Tomato Basil Caprese with Fresh Basil, Wild Arugula, Balsamic Reduction, Extra Virgin Olive Oil

Classic Caesar with Garlic Croutons and Parmesan Cheese

Hydro Bibb Salad with Seasonal Fruit and Fresh Goat Cheese

Heirloom Garden Salad with Baby Tomatoes, Shredded Carrot, Cucumbers with Citrus Vinaigrette

Entrées

Chicken Picatta with Lemon Caper Butter Sauce

Cider Brined Pork Loin with Apple-Dried Cranberry Chutney

Grilled White Cheddar Grits with Porcini Mushroom Ragout and Soft Herbs

Seasonal White Fish with Lemon Beurre Blanc

Hickory Wood Smoked Tri-Tip

Seared Airline Chicken Breast with Roasted Garlic Pan Jus

Seared Cauliflower Steak with Romesco Sauce, Capers and Parmesan Crumble

Grilled Atlantic Salmon with Romesco Sauce

Butternut Squash Ravioli with Sage Browned Butter, Pine Nuts and Grana Cheese

Cabernet Braised Short Ribs

Slow Roasted Prime Rib with Horseradish Jus
Premium Bar

LIQUORS
Tito’s Vodka
Bombay Sapphire Gin
Bacardi Gold Rum
El Jimador Resposado Tequila
Bulleit Bourbon
Jack Daniel’s Old No. 7 Whiskey
Dewers White Label Scotch Whiskey

WINE – COLUMBIA CREST
Sauvignon Blanc
Two Vines Chardonnay
Merlot
Cabernet Sauvignon

BEER
Bud Light
Miller Lite
Yuengling
Yazoo Pale Ale
Yazoo Dos Perros
Sam Adams Seasonal
Blue Moon
Heineken

Additional Hour @ $12/person
Super Premium Bar

LIQUORS
Ketel One Vodka
Oxley Gin
Captain Morgan's Spiced Rum
1800 Resposado Tequila
Maker's Mark Bourbon
Gentleman Jack Whiskey
Johnnie Walker Black Scotch Whiskey

WINE – ROBERT MONDAVI PRIVATE SELECTION
Pinot Grigio
Chardonnay
Pinot Noir
Cabernet

BEER
Bud Light
Miller Lite
Yuengling
Yazoo Pale Ale
Yazoo Dos Perros
Heineken
Sam Adams Seasonal
Blue Moon

Additional $14 /person
Spirits of the South

LIQUORS
Picker’s Vodka
Corsair Artisan Gin
TC Craft Tequila
Corsair Spiced Rum
Belle Meade Bourbon
Ole Smoky Moonshine
George Dickel #12 Tennessee Whisky
Gentleman Jack Tennessee Whiskey

WINE – ARRINGTON VINEYARDS
White Blend
Red Blend

BEER
Fat Bottom Ruby
Hap & Harry’s Lager
Blackstone IPA
Yazoo Pale Ale
Yazoo Dos Perros
Little Harpeth Chicken Scratch Pilsner

Additional $14 /person
Late Night Bites

Fried Chicken & Biscuits - $5/piece (min 20)
Milk & Cookies - $58/dozen cookies & half-gallon milk
BBQ Pork Sliders - $5/piece (min 20)
Soft Pretzels and Yazoo Beer Cheese - $10/person
Piggy Puffs - $4/person
Quesadillas with Chipotle Cream - $4.5/piece (min 20)
Smoked Wings with Assorted Hot & BBQ Sauces, Carrots and Celery $18/dozen (min 2doz)
Pork Meatballs with Gochujang (Korean Spicy BBQ Sauce) $4.5/piece (min 20)

FRY BAR
Shoe String Fries, Tater Tots and Sweet Potato Fries with Assorted Garnishes
Jalapeños, Yazoo Beer Cheese, Chopped Bacon, Scallions, Sour Cream, Beef Gravy, Shredded Cheese, Cheese Curd, Aioli Sauce and Assorted Ketchups $15/person

BONUT BAR
Bonuts with Chocolate Syrup, Caramel Syrup, Cream Cheese Frosting, M&Ms, Oreo Crumbs, Graham Cracker Crumbs, Sprinkles, Chocolate Chips,
Roasted Peanuts and Toasted Coconut $14/person

STREET TACO BAR
Carne asada, Grilled chipotle-lime chicken & pork al pastor
Frijoles charros, lettuce, sour cream, olives, salsa, guacamole,
limed wedges, cilantro, diced onion
**After the “I Dos”**

**NEW BEGINNINGS BRUNCH**
- Assorted pastries and breakfast breads
- Sliced fresh fruit display
- Scrambled farm fresh eggs
- Applewood smoked bacon
- Sausage links
- Breakfast potatoes with fresh herbs and caramelized onion
- Juice and coffee
- Build your own granola bar

$40/person

**GRAND FAREWELL BRUNCH**
- Assorted pastries and breakfast breads
- Sliced fresh fruit display
- Applewood smoked bacon
- Chicken-apple sausage
- Breakfast potatoes with fresh herbs and caramelized onion
- Eggs benedict with roasted asparagus and Canadian bacon versions
- Gran Marnier French toast with sweet orange butter & fresh strawberries
- (Manned) omelet and egg station with seasonal additions
- Smoked salmon display with accompaniments and assorted bagels
- Juice and coffee
- Build your own granola bar

$68/person