



2024 HILLSIDE TENTS

**CATERING AND BAR ORDERS MUST BE PLACED BY
Friday, April 26, 2024, to guarantee service.**

The vendors below are the approved vendors for your
Hillside Tent experience at the 2024 Steeplechase.

DECOR/FURNITURE:

White Door
Anita Akers
aakers@whitedoorevents.com

BARTENDING: The Aero Bar

Jordan Fuente
615-982-2469
jordan@theaerobar.com

CATERING:

Chefs Market
Four menu options available
Kate Parrish
catering@chefsmarket.com

or

The Daily Dish
Three menu option available
Info@dailydishtn.com

HILLSIDE REQUIRED BAR ADD-ONS

- Tent Hosts in the Hillside Tents are required to arrange an all-inclusive bar package with The Aero Bar. *Contact The Aero Bar to place your order. They will facilitate and manage an alcohol purchase through their preferred local retailer.*
- Each tent serving alcohol should hire one (1) bartender for every 50 guests. The cost of a bartender is \$500 for the day.
- Bar service begins at 10:30 AM and ends with the finish of the final race.

Rules and Policies

- Tent must be cleared of all equipment and remaining alcohol by 7:00 PM on Race Day.
- The sale of alcoholic beverages is strictly prohibited and will result in immediate removal from the park.
- No glassware is allowed on the Steeplechase grounds, except for liquor and wine bottles.
- All alcohol must be served from a cup.

Mixer Package \$16.00 per person

- Plastic Cups, Beverage Napkins, Ice, Stir Sticks, Lemons and Limes, Mint and Olives.
- Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Ginger Ale, Cranberry Juice, Pineapple Juice, Bloody Mary Mix, Simple Syrup, Fresh Lime Juice, and Bottled Water.

Please note soda and water are for mixers only. They are not intended to supplement as a non-alcoholic beverage option for your guests.

All-day non-alcoholic beverages can be purchased for an additional \$5 per person.

The below grid gives suggested amounts of alcohol to order/purchase based on typical consumption.

**Please note these are averages, and you will need to keep your crowd in mind when actually purchasing.*

Hillside Tents						
		Beer & Wine Only		Full Bar		
Tent Size	# of People	Beer	Wine	Beer	Wine	Liquor
20'x30'	50	5 Cases	24 Bottles	3.5 Cases	18 Bottles	1 Bottle of Each, 2 Vodkas
20'x40'	80	8 Cases	40 Bottles	6 Cases	26 Bottles	2 Bottles of Each, 4 Vodkas

- Popular liquors include Vodka, Gin, Rum, Bourbon, Whiskey, and Scotch. Vodka is typically the most popular.
- White wine is more popular for outdoor spring/summer events.
- Keep it simple when purchasing beer; we suggest no more than three (3) choices.

**All bar services are subject to a 25% Coordination Fee.*

Chef's Market

Steeplechase "Race Day" Menu 2024 - \$45/guest + \$275 per server for every 25 guests

11:00 am

Pimento Cheese & Artisan Toast Points

Lunch - 12:00 pm

Summer Lemon Zest Salad

Gourmet Baby Greens • Feta Cheese • Spiced Pecans • Candied Orange Peel • Orange Pineapple Vinaigrette • Finished with Lemon Zest

Full Wrap Feast

California Wrap

mixed greens • bok choy • peppers • scallions • sunflower seeds • tomatoes • avocado • sesame seed vinaigrette • humus

Grilled Chicken Caesar Wrap

grilled chicken breast • romaine lettuce • Parmesan cheese • Caesar dressing

Italian Deli Wrap

mortadella • salami • capicola • mozzarella • romaine • basil mayo • cherry peppers

Turkey, Avocado & Swiss

turkey • avocado • swiss cheese • romaine lettuce • tomato

Berry Berry Good (VG, VT, GF)

strawberries • blueberries • blackberries • cinnamon balsamic dressing

Cucumber, Tomato & Onion Salad

Cucumber • Tomatoes • Red Onion • Italian Vinaigrette

This Item Is: Vegan, Vegetarian

House-made Potato Chips - Gluten Free

Desserts and Late Afternoon Snacks 3:00pm

Chef's Famous Chips & Spinach Con Queso

Tri-Colored Tortilla Chips • Queso Blanco • Spinach • Diced Tomatoes • Onions • Red Peppers • Jalapeños

Vegetable Crudite (platter) - Gluten Free

Fresh Seasonal Vegetables • Humus • Parmesan Ranch

Assorted Cookies

Steeplechase Silks Menu 2024 - \$50/guest + \$275 per server for every 25 guests

Lunch - 12:00 pm

Summer Lemon Zest Salad

Gourmet Baby Greens • Goat Cheese • Goat Cheese Crumbles • Spiced Pecans • Orange Pineapple Vinaigrette • Finished with Lemon Zest

Pimento Cheese & Artisan Toast Points

Chef's Signature Wrap Quarter Tray

Assorted wraps

Garlic & Herb Marinated Beef (4oz)

served cold • Garlic • Herbs & Spices • Horseradish Creme Fraiche • Sweet Pear Chutney • Silver Dollar Rolls

Berry Berry Good (VG, VT, GF)

strawberries • blueberries • blackberries • cinnamon balsamic dressing

Southern Style Potato Salad (VT, GF)

red potatoes • peppers • celery • onion • green olives • boiled eggs • mayonnaise

Cucumber, Tomato & Onion Salad

Cucumber • Tomatoes • Red Onion • Italian Vinaigrette

This Item Is: Vegan, Vegetarian

House-made Potato Chips - Gluten Free

Desserts and Late Afternoon Snacks 3:00pm

Chef's Famous Chips & Spinach Con Queso

Tri-Colored Tortilla Chips • Queso Blanco • Spinach • Diced Tomatoes • Onions • Red Peppers • Jalapenos

Key Lime Bite on Edible Graham Cracker Spoon

Key Lime Curd • Fresh Whipped Cream

Creme Brulee Tartlet

Mini Tartlet • Creme • Lightly Bruleed • Sprig of Mint

Steeplechase Thoroughbred Menu 2024 - \$65/guest + \$275 per server for every 25 guests

11:00 am

Breads & Spreads Platter

Assorted Breads • Breadsticks • Crostini • Spinach Dip • Capanata • Tapenade • Savory Cheesecake • Pesto • Herbs • Nuts • Currants

Lunch 12:00pm

Garlic & Herb Marinated Beef (4oz per person)

served cold • Garlic • Herbs & Spices • Horseradish Creme Fraiche • Sweet Pear Chutney • Silver Dollar Rolls

Aleppo Pepper Chicken Satay (4oz per person)

Chicken Breast • Garlic • Lemon • Aleppo Pepper Seasoning • Salt & Pepper • Served on a 6inch Bamboo Skewer

Ancient Grains Salad

Ancient Grains • Mesculin Greens • Medley of Naked Oats • Wild Rice • Red & White Sorgum • Halloumi • Lemon Vinaigrette Dressing

Fire Roasted Baby Vegetable Display
with balsamic reduction drizzle

Arugula & Watermelon Salad

Arugula • Feta Cheese • Watermelon • Fresh Mint • Charred Lemon Vinaigrette • Finished with Lemon Zest

Desserts and Late Afternoon Snacks 3:00pm

Chef's Famous Chips & Spinach Con Queso

Tri-Colored Tortilla Chips • Queso Blanco • Spinach • Diced Tomatoes • Onions • Red Peppers • Jalapenos

Vegetable Crudite (platter) - Gluten Free

Fresh Seasonal Vegetables • Humus • Parmesan Ranch

Key Lime Bite on Edible Graham Cracker Spoon

Key Lime Curd • Fresh Whipped Cream

Creme Brulee Tartlet

Mini Tartlet • Creme • Lightly Bruleed • Sprig of Mint

Steeplechase Furlong Menu 2024 - \$85/guest + \$275 per server for every 25 guests

11:00 am

Breads & Spreads Platter

Assorted Breads • Breadsticks • Crostini • Spinach Dip • Capanata • Tapenade • Savory Cheesecake • Pesto • Herbs • Nuts • Currants

Lunch 12:00pm

Garlic & Herb Marinated Beef (4oz)

served cold • Garlic • Herbs & Spices • Horseradish Creme Fraiche • Sweet Pear Chutney • Silver Dollar Rolls

Aleppo Pepper Chicken Satay

Chicken Breast • Garlic • Lemon • Aleppo Pepper Seasoning • Salt & Pepper • Served on a 6inch Bamboo Skewer

Chef's Signature Half Quarter Tray

Assorted wraps

Ancient Grains Salad

Ancient Grains • Mesculin Greens • Medley of Naked Oats • Wild Rice • Red & White Sorgum • Halloumi • Lemon Vinaigrette Dressing

Fire Roasted Baby Vegetable Display

with balsamic reduction drizzle

Summer Lemon Zest Salad

Gourmet Baby Greens • Feta Cheese • Candied Orange Peels • Spiced Pecans • Orange Pineapple Vinaigrette • Finished with Lemon Zest

Desserts and Late Afternoon Snacks 3:00pm

Chef's Famous Chips & Spinach Con Queso

Tri-Colored Tortilla Chips • Queso Blanco • Spinach • Diced Tomatoes • Onions • Red Peppers • Jalapenos

Vegetable Crudite (platter) - Gluten Free

Fresh Seasonal Vegetables • Humus • Parmesan Ranch

Key Lime Bite on Edible Graham Cracker Spoon

Key Lime Curd • Fresh Whipped Cream

Creme Brulee Tartlet

Mini Tartlet • Creme • Lightly Bruleed • Sprig of Mint

Daily Dish

Steeplechase 2024 Menu Option 1 - \$40/guest + \$300/server for every 25 guests

Disposables - \$4 per person @ \$4.00 (plates, cutlery, napkins)

MORNING SNACK @ 11AM

Seasonal Fruit, Cheese, & Charcuterie Display

assorted seasonal fruit , imported and domestic cheeses, assorted dry aged meats, artisanal crackers and oven baked crostinis

LUNCH @ 12PM

Chilled Summer Salad

charred corn, cucumber, tomato, red onion, cilantro, greek red wine vinaigrette

House Made Chips

Miniature Pimento Cheese Sandwich

Miniature Ham & Swiss Hawaiian Roll

honey mustard

Miniature Grilled Chicken Salad Croissants

light mayonnaise

Assorted Miniature Christie Cookies

Steeplechase 2024 Menu Option 2 - \$50/guest + \$300/server for every 25 guests

Disposables - \$4 per person @ \$4.00 (plates, cutlery, napkins)

MORNING SNACK @ 11AM

Seasonal Fruit, Cheese, & Charcuterie Display

assorted seasonal fruit , imported and domestic cheeses, assorted dry aged meats, artisanal crackers and oven baked crostinis

LUNCH @ 12PM

Chilled Summer Salad

charred corn, cucumber, tomato, red onion, cilantro, greek red wine vinaigrette

Lemon Thyme Grilled Chicken

Smoked Gouda Macaroni & Cheese

Fire Roasted Green Beans

Rolls & Butter

Assorted Miniature Christie Cookies

AFTERNOON SNACK @ 3PM

House Made Chips
Miniature Pimento Cheese Sandwich
Miniature Ham & Swiss Hawaiian Roll
honey mustard
Miniature Grilled Chicken Salad Croissants
light mayonnaise

Steeplechase 2024 Menu Option 3 - \$60/guest + \$300/server for every 25 guests

Disposables - \$4 per person @ \$4.00 (plates, cutlery, napkins)

MORNING SNACK @ 11AM

Seasonal Fruit, Cheese, & Charcuterie Display

assorted seasonal fruit, imported and domestic cheeses, assorted dry aged meats, artisanal crackers and oven baked crostinis

LUNCH @ 12PM

Chilled Summer Salad

charred corn, cucumber, tomato, red onion, cilantro, greek red wine vinaigrette

Herb Encrusted Steak Medallions

horseradish, chimichurri sauce

Lemon Thyme Grilled Chicken

Smoked Gouda Macaroni & Cheese

Fire Roasted Green Beans

Rolls & Butter

Assorted Miniature Christie Cookies

AFTERNOON SNACK @ 3PM

House Made Chips

Miniature Pimento Cheese Sandwich

Miniature Ham & Swiss Hawaiian Roll

honey mustard

Miniature Grilled Chicken Salad Croissants

light mayonnaise