



# 2024 RAILSIDE 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  
Railside Tent experience at the 2024 Steeplechase.

**DECOR/FURNITURE:**

**White Door**  
Anita Akers

[aakers@whitedoorevents.com](mailto:aakers@whitedoorevents.com)

**BARTENTING: The Aero Bar**

Jordan Fuente  
615-982-2469

[jordan@theaerobar.com](mailto:jordan@theaerobar.com)

**CATERING:**

**Chefs Market**

Four menu options available

Kate Parrish

[catering@chefsmarket.com](mailto:catering@chefsmarket.com)

or

**The Daily Dish**

Three menu option available

[Info@dailydishtn.com](mailto:Info@dailydishtn.com)

# RAILSIDE OPTIONAL BAR ADD-ONS

Railside Tent Hosts are invited to choose one of the following options for serving/providing alcohol for their guests:

1. Bring their own alcoholic beverages and mixers.
2. Bring their own alcoholic beverages and purchase a mixer-only package from The Aero Bar.
3. Contract with The Aero Bar for complete bar management-from coordinating product purchase to bartending.
  - a. If the above option is selected, Aero Bar will facilitate and manage an alcohol purchase through their preferred local retailer.

## Rules and Policies

- Optional but recommended... 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.
- If alcohol is brought in, it must be purchased by the tent host, no distributors or retail deliveries will be allowed.
- 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.

## Optional 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, Orange 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.

Railside Tents						
Tent Size	# of People	Beer & Wine Only		Full Bar		
		Beer	Wine	Beer	Wine	Liquor
14'x14' with patio	30	3 Cases	12 Bottles	2 Cases	10 Bottles	1 Bottle of Each
20'x30' with patio	65	6 Cases	24 Bottles	4 Cases	18 Bottles	1 Bottle of Each, 2 Vodkas
20'x40' with patio	100	10 Cases	40 Bottles	6 Cases	26 Bottles	2 Bottles of Each, 4 Vodkas

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

- 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 contracted bar services (optional) will be 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

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**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*

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**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*

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## **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

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### 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*

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**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*