



HOMESTEAD MANOR



ALL-INCLUSIVE WEDDING PACKAGE

www.homesteadmanor.com



**CONTACT: [KATHY@HOMESTEADMANOR.COM](mailto:kathy@homesteadmanor.com)
4683 COLUMBIA PIKE | THOMPSON STATION**

HOMESTEAD MANOR

VENUE USE FOR 14 HOURS

To begin your special day experience, our venue will be open giving you access to our updated, elegant Barn, beautiful Bridal Suite, modern Groom's Quarters, and our lush lawns for ceremony & pictures. Even though we would love to party with you all night long, we want our guests to get home safely! We do require reception music to end by 11pm and all vendors loaded out by 12am.

CEREMONY & RECEPTION ASSISTANCE

The Homestead Manor staff will be on site during your event alongside your event planner to make sure all expectations are exceeded. The staff will assist with the ceremony flow, reception schedule and overall guest hospitality to ensure you and your guests have an amazing experience.

DUAL FIREPLACE SERVICE

Regardless of weather, you will have full access to the dual fireplaces in which all necessary fireplace wood will be provided. There will also be an attendant on site to ensure safe and enjoyable use during your event. Whether you want to utilize the fireplace for an added aesthetic or for warmth, we have you covered!

PHONE: 615-854-8052
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All-Inclusive Package

Homestead Manor has partnered with Beyond Details and other fabulous vendors to create a memorable experience for you and your guests on your wedding day. Our team has a true desire for creating events with intentional detail to reflect our clients visions and personalities.

Beyond Details is an event design and implementation company. Our goal is for our clients to enjoy the most beautiful occasions all while feeling relaxed during the planning process. When it comes to event and wedding planning, we find our deepest passion in helping clients bring their vision to life. We recognize that each event and the people involved are unique and deserve the best experience, creativity, and care we provide.

We begin this process with a call to discuss all the important steps of your event and to get a better feel of your personality. From there, we set up a detail appointment at our design studio in Nashville to meet in person and discuss the more intricate details that will make your event unique. This will include a tasting custom to the menu you selected, discussion of florals, table centerpieces, layout, rentals, linen colors, all the way down to table setup and choice of napkin fold. We will curate meetings with your DJ, rentals and cake as well and happy to discuss any additional questions at your details appointment. Our goal in this meeting is to learn the most important aspects of your special day and to make this a relaxing and enjoyable process. Once we have these details organized, we will set up a final details meeting 30 days prior to your event to discuss the final guest count and curate a timeline in conjunction with the photography timeline. This is typically the last step until your event where you will get to sit back and watch all the details unfold.

With that, please know that we are always available via phone or email if there are any questions along the way. We love working with such great vendors and feel honored to have the opportunity to work with you!

HOMESTEAD MANOR

All-Inclusive Package Includes

HOMESTEAD MANOR

Venue fee - use of the property for up to 14 hours

Private, fully furnished Bridal Suite and Groom's Quarters

Indoor & outdoor access for the entirety of your event

Parking management: parking lot attendant(s) appropriate for the expected number of guests will be provided beginning one hour prior to the event start time to ensure safe and effective guest parking

Dual fireplace service

BEYOND DETAILS

Event planner to assist in securing your vendors, coordinating timelines and finalizing details for your special day

Floral designer for personal flowers and centerpieces.

You will partner with our florist to customize your floral package while working within a budgeted amount

Votives for guest tables

A customized menu created from pre-selected menu items for your guest count

Professional, uniformed waitstaff for the reception to include all setup and cleanup

Professional, licensed bartenders for 6hrs during cocktail hour and reception

Invitation to Beyond Details design studio located in Nashville, TN where you taste your menu and select your ceremony and reception details

HIGH TONE ENTERTAINMENT

PA System for Ceremony and Reception with Professional DJ

SOUTHERN EVENTS PARTY RENTAL

Over 40 colors of solid, poly linens and napkins to choose from
with many upgraded options including velvet and satin

China, flatware, glassware for selected menu
Your choice of white, black or fruitwood folding
chairs for ceremony and reception

60" Rounds or 8 foot banquet tables for guest dining

DESSERT DESIGNS BY LELAND

Wedding cake for your guest count

NOT INCLUDED IN PACKAGE:

Alcohol & Bar Mixers

Day of Insurance

Hair & Make-Up

Photography

Officiant

WE CAN ARRANGE THE FOLLOWING UPGRADES FOR AN ADDITIONAL FEE:

Catering menu options

Specialty tables, chairs and other rental items

Chiffon draping

Specialty linens

Uplighting

Photo booth

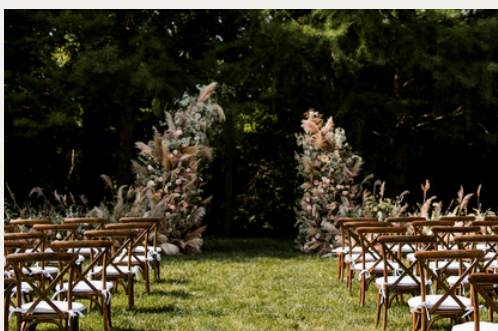
Custom printed menus

Additional event hours

and more ...

We are happy to customize your special day!

We are happy to customize your event in any way!



@johnmyersphotography



@johnmyersphotography



@cbphotography__



All-Inclusive Rates:

100 GUESTS
\$35,000

150 GUESTS
\$43,000

200 GUESTS
\$51,000

250 GUESTS
\$58,000

Additional
guests \$125

sales tax included





beyond details

catering & floral design

MENU SELECTIONS



BUFFET OR STATIONS

included in package

SELECTION ONE:

2 appetizers, 1 salad, 2 entrees, 2 sides, 1 dessert

SELECTION TWO:

3 appetizers, 1 salad, 2 entrees, 2 sides

SELECTION THREE:

3 appetizers, 1 salad, 1 entree, 2 sides, 2 desserts

assorted bread, butter, tea, lemonade and water included

catering menu can be upgraded to a plated dinner for an additional charge

HOT APPETIZERS

nashville hot chicken + waffles

hot chicken sliders

barbecue chicken cornbread cups

spinach + feta stuffed mushroom

shrimp + grits

bacon wrapped dates

baked macaroni + cheese bites

fried green tomatoes

loaded mashed potato puffs

bacon wrapped scallops

silver dollar crab cakes

miniature beef wellington

spinach + artichoke dip

pulled pork slider

street corn shooter

plt cups



COLD APPETIZERS

roasted tomato bruschetta

garden tomato bruschetta

blt stuffed campari

savory strawberry bruschetta

fig + goat cheese flatbread

candied bacon deviled egg

grilled pineapple skewer

pimento cheese crostini

sesame chicken wonton

smoked salmon canapé

roasted tenderloin crostini

ahi tuna wontons

antipasto skewer

chicken salad cup

mini lobster roll

hummus round

brie + apple crostini



SALADS



warehouse

mixed greens + red and green grapes
+ blueberries + strawberries + granny smith
apples + crumbled feta cheese + vidalia
onion dressing

baby spinach

baby spinach + strawberries + toasted
walnuts + crumbled blue cheese + poppy
seed vinaigrette



kale salad

parmesan + goat cheese + dried cherries
+ toasted walnuts + citrus vinaigrette

caesar

romaine + focaccia croutons + shaved
pecorino + creamy caesar dressing

wedge

iceberg lettuce + grape tomatoes
+ crumbled blue cheese + chopped hickory
bacon + toasted cornbread croutons
+ house blue cheese dressing



greek

romaine + english cucumbers + pickled red
onions + grape tomatoes + kalamata olives
+ crumbled feta + pepperoncini + croutons
+ house greek dressing

caprese

arugula + buffalo mozzarella + grape
tomatoes + basil oil + sea salt + cracked
black pepper + balsamic vinaigrette

garden

romaine + english cucumbers + grape
tomatoes + broccoli florets + carrots
+ cheddar cheese + sunflower seeds
+ buttermilk ranch

ENTREES

panne chicken

lightly breaded and seared chicken
breast + lemon caper sauce

tuscan chicken

seared chicken breast + artichokes
+ roasted red peppers + red onion
+ lemon basil cream sauce

barbecue chicken quarter

raspberry bourbon glaze + scallions

southwestern chicken

grilled chicken breast + aged cheddar
+ chopped hickory bacon + scallions
+ house bbq

chicken francois

chicken breast + herb seasoned panko
breading + lemon basil cream sauce

airline chicken

pan seared skin on chicken breast
+ essential jus

chicken marsala

grilled chicken breast + prosciutto
+ crimini + marsala wine sauce

chicken marbella

roasted bone in chicken + queen olives
+ lemon zest + brown sugar herbed
vinaigrette

jerusalem

bone in chicken, roasted + brown sugar +
herbed vinaigrette

yakitori chicken thighs

grilled boneless thigh + sticky soy sauce

cilantro lime grilled chicken thighs

evoo + lime zest + chopped cilantro



ENTREES

southern shrimp & grits

stone ground cheddar grits + blackened
gulf shrimp + creole cream sauce
+ chopped hickory bacon + scallion

pan seared salmon

atlantic salmon + fresh herbs + lemon
essence

teriyaki salmon

atlantic salmon + sweet soy glaze

bourbon glazed salmon

atlantic salmon + house bourbon glaze

mahi mahi

blackened mahi mahi + mango salsa

market fish

pan seared + charred herb vinaigrette

vegetable lasagna

grilled vegetables + ricotta cheese
+ mozzarella + basil
+ roasted tomato sauce

stuffed acorn squash

wild rice pilaf + dried cranberries
+ chick peas + crumbled feta

mushroom + tomato ragu

roasted tomato + crimini mushroom
+ parmesan polenta

vegetable coconut curry

sautéed seasonal vegetables + Panang
curry sauce + rice noodles

all entrees are customizable



ENTREES

roasted round of beef

lightly smoked + horseradish cream or beef jus

bistro steak

beef medallions + mushroom demi glace

beef lasagna

spiced beef + ricotta cheese + mozzarella + basil + roasted tomato sauce

herb roasted pork loin

herb & brown roasted pork loin + seasonal chutney

grilled pork chop

cider braised pork chop + roasted shallot gravy

sirloin of beef

5oz grilled sirloin + herb roasted butter

short ribs

braised beef short ribs + red wine demi glace

sliced beef tenderloin

herb garlic butter + chimichurri

all entrees are customizable





SIDES

roasted root vegetables

sauteed green beans

roasted asparagus

roasted baby carrots

creamed corn

roasted brussels sprouts

southern macaroni + cheese

cheese ravioli

cheese tortellini

smashed sweet potatoes

garlic whipped potatoes

loaded smashed potatoes

red mashed potatoes

roasted new potatoes

southern cheddar grits

orzo

risotto

coconut rice

mexican style rice

pearled couscous



DESSERTS

key lime pie

banana pudding

coconut walnut caramel puff

chocolate mousse brownie shot

apple or peach crisp

chocolate chip cheesecake bars

dutch apple pie

mini pecan pie

mini chocolate pecan bites

blueberry shortbread pie

peach pie delight

sour cream pound cake muffins

cheesecake shooters

bread pudding

crème brûlée

donut hole skewers

lemon curd shooter

salted caramel bars

s'more bon bon

pecan pie bites

key lime bites



Thank You

for the opportunity to serve you and your family & friends. We are excited to be part of your special day and make it one to remember!



@johnmyersphotography



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