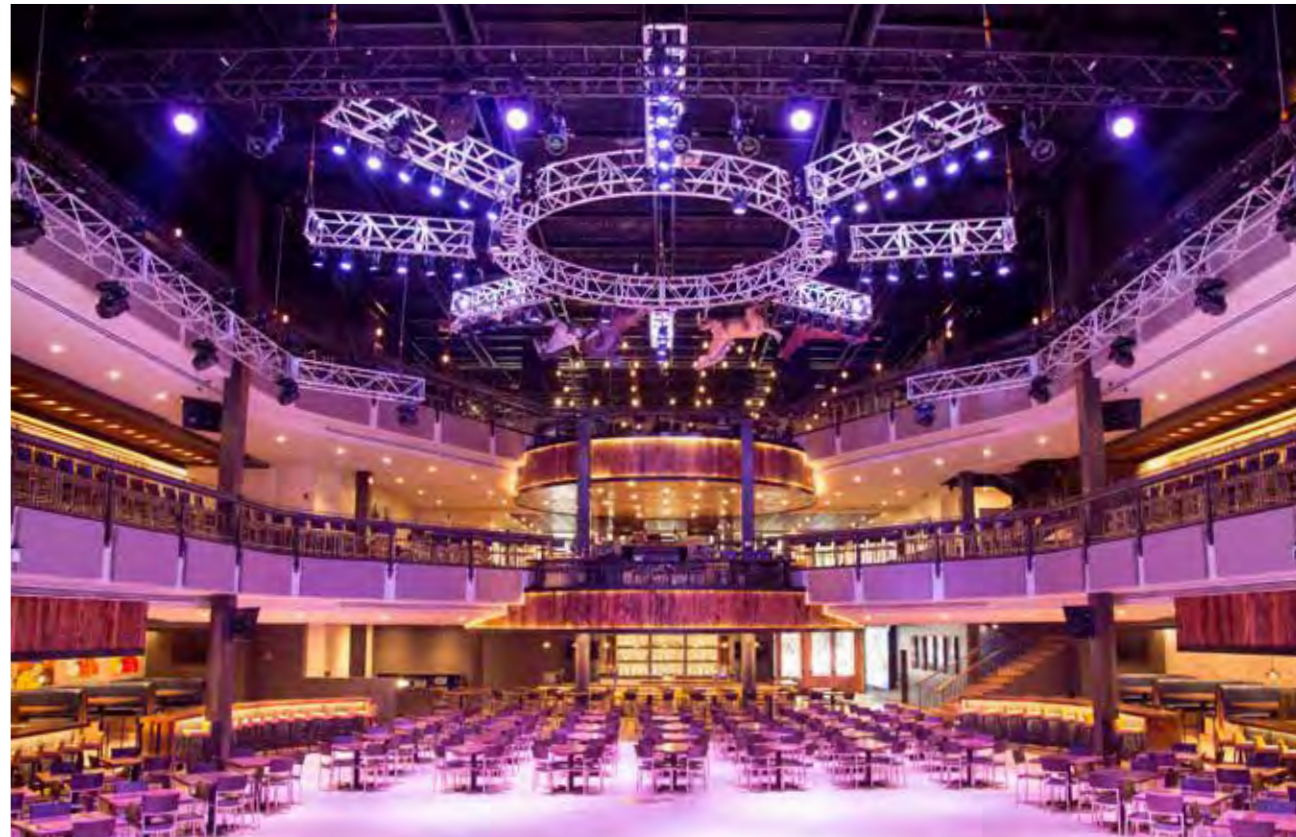




*Wildhorse*SALOON.COM

# PRIVATE EVENT & MENU OPTIONS





# Event Space Options / Contents

Contact: Group Inquiries  
 Website: [WildhorseSaloon.com/catering-special-events](http://WildhorseSaloon.com/catering-special-events)

**The Wildhorse Saloon** is located on the banks of the Cumberland River, where floating barges had a brisk trade in crops and cattle until the age of interstate highways. In an effort to revitalize the once robust Second Avenue, this three-level historic warehouse was turned into a 66,000 square foot country music dance hall, dining club, concert theater and TV production site.

The murals on the second floor create a scene of wild horses bursting through one wall and galloping across the ceiling to exit through the wall on the other side. Numerous custom horses, designed by local artist Rose Luttrell, can be found throughout the building, and you can usually find them bellied up to the bars.

The Wildhorse Saloon can accommodate groups from 40 to

1,800. For intimate gatherings, consider our private dining area on the second floor, the Riverview Room, or our spacious third floor for a more contemporary flair. Groups over 1,800 can utilize Nashville's Riverfront Park, located immediately behind the Wildhorse Saloon.

Once you have confirmed a date with us, we will send a confirmation letter for you to sign and return to hold the space for you. Thank you for choosing to spend your time with us! Kick up your heels, get wild and enjoy the best that Music City has to offer.

## MAIN FLOOR

Our main floor options feature three bars, a dance floor, a stage and seating arrangements.

## SECOND FLOOR

Our second floor boasts one bar, 2 pool tables and seating arrangements.

## THIRD FLOOR

The third floor is our gaming area featuring scrabble boards, shuffle board, soft furniture and one bar with seating arrangements.

## PRIVATE MEETING/ DINING SPACE

The Riverview Room is located on the second floor with views of the Cumberland River and Nissan Stadium. This room is a private dining or meeting space with its own bar that can accommodate up to 80 dinner guests or 135 reception guests.

## RIVERFRONT

We can create exciting private events on the banks of the Cumberland River or on 2nd Avenue which would include additional venues for parties from 10 to 10,000.

*Room rental rates may apply.*

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*Wild* BY CHOICE

*Prices are per person unless otherwise noted. Menu is subject to change. All food and beverage is subject to a 25% event fee and applicable taxes.*

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## Operational Policies

All Prices Listed Are  
Subject to Change.

1. A guarantee of attendees must be submitted to your sales manager by 10:00 am cst, 48-hours (2 business days) in advance of the event date. If the event guarantee is not received within the time-frame, the original estimated attendance count will be prepared for and billed. Example; for functions scheduled on a Tuesday, the guarantee must be received by 10:00 am cst on the proceeding Friday.
2. All food, beverage and related services are subject to applicable service charge of 25% and taxes of 9.25%, and applicable alcohol taxes. There is a .25% Central Business tax on a separate line item bringing your total taxes to 9.5%. The service charge covers personnel, administrative and other costs associated with the event. Related services can include audio visual, room rental, and other miscellaneous charges.
3. The venue does not allow any food or beverages to be brought in from the outside by guests due to city, state, health and liquor laws.

4. Wildhorse Saloon Entertainment Ventures Inc., as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Commission. Pursuant to these regulations, all liquor must be supplied by the venue and sold by the drink.

5. All plated meals with a final guarantee of less than 20 persons are subject to a \$50.00 labor charge. All buffet meals consisting of less than 30 persons are subject to a \$150.00 labor charge.

6. Table decorations, such as votive candles and centerpieces, are available at a minimal rental fee from the Sales Department.

7. Entertainment fees and associated costs are the responsibility of the client. Crew meals, backstage crew, monitors and catering are not included in the entertainment packages.

**8. All entertainment must be booked via Wildhorse Saloon's entertainment department unless prior approval is obtained by a Wildhorse Sales department representative.**

9. The Wildhorse Saloon, according to the guaranteed minimum number of people anticipated, assigns function space. Room rental fees are applicable, and additional set-up fees could be applied for room sets changed on the day of the event. **The Wildhorse Saloon reserves the right to move groups to a space more suitable at the venue's discretion, if attendance decreases, or increases.**

10. Prices herein are subject to change in the event costs of food, beverages or other costs of operations increase at the time of the function. Client grants the right to the Wildhorse Saloon to increase such prices or to make reasonable substitutions on the menu with prior written notice to the client.

11. Deposits of 25-50% are generally due when event is booked and remainder of payment is due in full 24 hours before event. Unless otherwise negotiated.

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## Lunch Buffets

Lunch Buffets are available  
until 4:00pm

### Southwestern

- Caesar: Romaine, Asiago crackers, shaved Parmesan Reggiano cheese and Caesar dressing
- Black bean & corn salad
- Chicken fajitas with grilled peppers & onions
- Flour tortillas, shredded cheese, diced tomato, green onions, sour cream, lime, grilled peppers & onions and house-made salsa verde
- Tortilla chips, guacamole and fire roasted salsa
- Green chile rice
- Key Lime Pie: graham cracker crust, filled with a sweet custard, key lime zest and topped with whiskey whipped cream

### Delicatessen

- Garden Salad: Iceberg, radicchio, shaved carrots, yellow & red grape tomatoes, cucumbers, bacon, shredded Cheddar cheese, Ranch and Italian dressings
- Sliced sugar cured glazed ham
- Hand-carved, oven roasted turkey breast
- Assorted cheeses
- Mayonnaise, mustard, lettuce, tomato and pickles
- Assorted fresh-baked breads
- Squash, zucchini, red bell peppers and crudite and house-made dip
- Wildhorse chips made in-house
- Fresh-baked chocolate chip cookies

### Classic BBQ

- Garden Salad: Iceberg, radicchio, shaved carrots, yellow & red grape tomatoes, cucumbers, bacon, shredded Cheddar cheese, Ranch and Italian dressings
- Chow chow cole slaw and piccalilli relish
- Hickory pit smoked pork shoulder
- Wildhorse 14 ingredient BBQ baked beans
- Baked potato salad
- Buttered yeast rolls and buttermilk biscuits
- Deep Dish Pecan Pie: Caramel and whiskey whipped cream

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# Cold Appetizers

## **Salt & Vinegar Fried Peanuts**

Shell n'all, deep-fried, sea salt, white wine vinegar, fresh dill

## **Pork Cracklins**

Puffed pork rind, deep-fried, BBQ rub, apple cider vinegar

## **Wild Ants on a Log**

Whipped peanut butter and Greek yogurt, Riesling poached raisins, celery apple slaw and lemon vinaigrette served in a mini mason jar

## **Deviled Ham Spread**

House recipe spread, sweet gerkins and Italian parsley served with Asiago crackers

## **Farmers Market Vegetable Shot**

Chef's selection of seasonal vegetables and Wildhorse creamy Ranch dressing

## **Johnny Cakes**

Cornbread pancake, mini heirloom tomatoes, chevre goat cheese and mustard & dill vinaigrette

## **Traditional Deviled Eggs**

Mixed with mayonnaise, mustard and bread and butter pickles

## **Devils on Horseback**

Medjool date, smoked almond, Manchego cheese, hickory-smoked bacon and pepper jelly

## **Black-Eyed Pea Hummus**

House-made hummus, fire-roasted red peppers, Asiago crackers and piccalilli relish

## **Mini Pimento Cheese Ball**

Pimento cheese, spiced pecans, Tennessee honey, flatbread crackers and candied bacon

## **Salsa Trio**

Traditional salsa verde, fire-roasted tomato & jalapeño salsa, handmade chunky guacamole and fresh fried tortilla chips

## **Shrimp & Grits**

Anson Mills grit cake, candied cayenne, goat cheese and fresh herbs

## **Shrimp Cocktail**

Poached jumbo shrimp, Tabasco cocktail sauce, sriracha remoulade and lemons

## **Farmers Market Fruits**

Chef's selection of seasonal fruits, citrus yogurt and honey oat granola

## **Local Cheeses**

Chef's selection of local and regional cheeses, seasonal preserves, Tennessee honey, fresh-baked crackers

## **Imported Cheeses**

Chef's selection of artisanal cheeses, fresh fruit, bread and butter pickles & seasonal preserves, Tennessee honey and fresh-baked crackers

## **Southern Antipasto**

Pimento cheese ball, country ham, summer sausage, assorted pickles

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## Hot Appetizers

### **Pigs In a Blanket**

Kosher beef sausage, flaky croissant dough, white BBQ house dressing

### **BBQ Meatballs**

Seasoned ground beef, Wildhorse BBQ spice rub and sweet BBQ sauce

### **Fried Green Tomatoes**

House BBQ dressing

### **Hot Chicken**

Biscuit crackers, bread and butter pickle and habanero spice blend

### **Memphis Oysters**

Fresh-baked crackers, hickory-smoked sausage, BBQ spice rub, Cheddar cheese and spicy pickle

### **Mini Redneck Taco**

Johnny cake, pit smoked beef brisket, sweet BBQ and chow chow cole slaw

### **World-Famous Fried Pickles** (300 Max)

Dill pickles, buttermilk, Wildhorse spice blend and Ranch dressing

### **Spicy Fried Pickles**

Dill pickles, pickled jalapeños, buttermilk, Wildhorse habanero spice and Ranch dressing

### **Candied Bacon**

Thick-cut, apple-wood smoked bacon, chocolate ganache, spiced pecans

### **State Fair Mini Corn Dog**

Tennessee honey batter, spicy ketchup, sweet pickle relish and Wildhorse ale mustard

### **Award-Winning Chicken Wings**

Wildhorse dry rub, celery, bleu cheese dressing and Ranch dressing

### **Hickory-Smoked 3 bone Ribs**

House-smoked ribs and competition style glaze

### **Low Country Crab Cakes** (1 cake per person)

Lump blue crab meat, mayonnaise, mustard powder, bread crumbs, Old Bay

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# Stations

## Southern Biscuit Bar

Buttermilk biscuits and garlic Cheddar biscuits served with cracked pepper sausage gravy, seasonal preserves, Tennessee honey, sorghum molasses and whipped butter

## Campfire S'mores

Backyard campfires set up to toast marshmallows. Served with traditional topping of graham crackers, chocolate bars, as well as peanut butter cups and seasonal preserves

## Field of Greens (pick 2)

- Caesar: Romaine, Asiago crackers, shaved Parmesan Reggiano cheese and Caesar dressing
- Garden Salad: Iceberg, radicchio, shaved carrots, yellow & red grape tomatoes, cucumbers, bacon, shredded Cheddar cheese, Ranch and Italian dressings
- Baby Greens: Arcadian baby lettuce, chevre goat cheese, candied pecans, dried mixed berries and blackberry vinaigrette
- Chopped Salad: Romaine, cucumber, boiled eggs, smoked bacon, tomatoes, red onions, chickpeas, shredded Cheddar and Ranch dressing
- **Add grilled chicken \$4 or smoked salmon \$7/person**

## Macaroni & Cheese

Macaroni pasta, creamy Cheddar cheese sauce.  
**Toppings station:** diced pimientos, smoked bacon, sugar cured ham, tobacco onions, crumbled bleu cheese, shredded Cheddar and hot sauce

## Fried Bologna (300 Max) \*requires attendant

Searched bologna South Pittsburgh style in TN Cast-iron skillets, Cole Slaw, Sweet and spicy pickles, BBQ sauce, Mini Rolls

## BBQ Nachos

House-fried tortilla chips, hickory-smoked pork & shredded chicken, queso blanco, sweet & spicy BBQ sauces, shredded Cheddar cheese, diced tomatoes, guacamole, fire roasted salsa and sour cream

## Grilled Cheeeeeese (300 Max) \*requires attendant

**Short Rib Grilled Cheese**  
 Cola-braised short ribs, goat cheese, chimichurri, arugula, white BBQ sauce, farmer's bread

## Fajita Station

Tinga chicken and smoked beef brisket. Served with corn & flour tortillas, grilled onions & peppers, guacamole, shredded Cheddar cheese, tomatoes, sour cream and house made salsa verde

## Smokehouse Baked Potato Bar

Build the ultimate baked potato with best of the Wildhorse Rickhouse hickory-smoked pork shoulder and beef brisket. Served with shredded Cheddar cheese, sour cream, smoked bacon, green onions, pickled jalapeños, chow chow cole slaw and Wildhorse house-made BBQ sauces (sweet, Carolina mustard and spicy)

## Surf/Turf N' Grits

Make a bowl of grits with your favorites, smoked brisket and marinated jumbo shrimp, then top with your favorite BBQ sauces.  
 Stoneground White Grits Slow cooked Antebellum era course ground grits with heavy cream and Tennessee white cheddar cheese.  
 Marinated Shrimp (31-35) 24 hour pickle brined shrimp, bay leaves, olive oil, lemon, and fresh herbs. Top with candied cayenne BBQ sauce. Beef brisket smoked low and slow over hickory lump charcoal. Serve with our hand crafted mustard BBQ sauce, sweet and spicy molasses BBQ sauces.

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## BBQ Dinner Buffets

All buffets are served with coffee and Southern sweet tea and Wildhorse Trio of BBQ sauces: Sweet, Carolina Mustard and Spicy

### Wildhorse Rickhouse

- Garden Salad: Iceberg, radicchio, shaved carrots, yellow & red grape tomatoes, cucumbers, bacon, shredded Cheddar cheese, Ranch and Italian dressings
- Hickory pit smoked pork shoulder
- Wildhorse BBQ Spice rubbed beef brisket
- Chow chow cole slaw and piccalilli relish
- Wildhorse 14 ingredient BBQ baked beans
- Herb roasted red potatoes
- Buttered yeast rolls and buttermilk biscuits
- Chef's choice seasonal fruit cobbler

### BBQ Competition

- Kale Salad: Kale, cabbage, toasted almond, chevre, shaved apple, gold raisins, lemon thyme vinaigrette
- Hickory pit smoked pork shoulder
- Wildhorse BBQ Spice rubbed beef brisket
- Chow chow cole slaw and piccalilli relish
- Baked potato salad
- Steamed broccoli & cauliflower and roasted shallot butter
- Stewed white beans, spinach and fire roasted tomatoes
- Squash, zucchini, red bell peppers and olive oil
- Buttered yeast rolls and buttermilk biscuits
- House-baked chocolate fudgecake

### Backyard Picnic

- Caesar: Romaine, Asiago crackers, shaved Parmesan Reggiano cheese and Caesar dressing
- Wildhorse BBQ Spice rubbed beef brisket
- Sweet BBQ chicken breast
- Smoked sausage
- Chow chow cole slaw and piccalilli relish
- Baked potato salad
- Wildhorse 14 ingredient BBQ baked beans
- Buttered yeast rolls and buttermilk biscuits
- Deep Dish Pecan Pie: Caramel and whiskey whipped cream

### Sunday Supper

- Chopped Salad: Romaine, cucumber, boiled eggs, smoked bacon, tomatoes, red onions, chickpeas, shredded Cheddar and Ranch dressing
- Southern fried chicken
- Hickory pit smoked pork shoulder
- Chow chow cole slaw and piccalilli relish
- Southern stewed green beans, bacon and shallots
- Pimento Macaroni & cheese
- Sweet potato casserole
- Marinated cucumbers & tomatoes with fresh herbs
- Buttered yeast rolls and buttermilk biscuits
- Banana Pudding: Wafers and whiskey whipped cream

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## Dinner Buffets

*All buffets are served with coffee and Southern sweet tea*

### Southwestern

- Garden Salad: Iceberg, radicchio, shaved carrots, yellow & red grape tomatoes, cucumbers, bacon, shredded Cheddar cheese, Ranch and Italian dressings
- Beef brisket tacos
- Tinga chicken: chipotle pepper, tomato, garlic and Vidalia onions
- Flour tortillas, shredded Cheddar cheese, diced tomato, green onions, sour cream, lime, grilled pepper & onions and house-made salsa verde
- Tex-Mex tortilla chips, guacamole and fire-roasted salsa
- Black beans & sweet corn
- Green chile rice
- Key Lime Pie: graham cracker crust, filled with a sweet custard, key lime zest and topped with whiskey whipped cream

### Italian

- Caesar: Romaine, Asiago crackers, shaved Parmesan Reggiano cheese and Caesar dressing
- Char-grilled chicken, cavatappi pasta, fresh broccoli, Alfredo and Parmesan Reggiano
- Fried ravioli, roasted tomato and meat sauce
- Mozzarella cheese tossed with marinated cucumbers, tomatoes and fresh herbs
- Green & yellow wax beans, carrots, sliced almonds and herb butter
- Fresh-baked focaccia
- Tiramisu in a jar

### Steakhouse

- Chopped Salad: Romaine, cucumber, boiled eggs, smoked bacon, tomatoes, red onions, chickpeas, shredded Cheddar and Ranch dressing
- Southern fried chicken
- Sliced prime rib with Wildhorse steak sauce and tobacco onions
- Pimento macaroni & cheese
- Herb roasted red potatoes
- Steamed broccoli & cauliflower and roasted shallot butter
- Squash, zucchini, red bell pepper and olive oil
- Seasonal fruit cheesecake
- House-baked chocolate fudgecake

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# Meat & 3

Traditional  
Southern Dinner

Served with garden salad, herb buttermilk ranch, rolls and biscuits, coffee and southern sweet tea. \*Available as carving station. Requires carving attendant for 3 hours. Fees applicable.

## MEATS (select One, Two, or Three)

- Hickory Pulled Pork Shoulder
- Smoked BBQ Beef Brisket\*
- Thick Cut Bologna\*
- Southern Fried Chicken
- Herb Roasted Turkey Breast\*
- Sugar Cured Glazed Ham\*
- BBQ Glazed Chicken Breast
- Slow Roasted Prime Rib (add \$11/per)\*
- Parmigiano-Reggiano Cheese Crusted Beef Tenderloin (add \$14/per)\*
- Hickory-Smoked Salmon (add \$6)

## FIXINS (select 3)

- Baked Potato Salad  
– Idaho potatoes, tangy dressing
- Chow-Chow Cole Slaw  
– Shredded cabbage, piccalilli relish, cider dressing
- Southern Stewed Green Beans  
– Slow simmered, pork jus, shallots
- 3-cheese Macaroni & Cheese  
– Elbow pasta, parmesan, cheddar, jack
- Farmers Market Vegetables  
– Squash, zucchini, red bell pepper, olive oil, seasoned salt
- Sweet potato Casserole  
– Bruleed marshmallows and candied pecans
- Marinated Cucumbers & Tomatoes  
– Red and yellow red grape tomatoes, olive oil, bbq spice, apple cider vinegar
- Stewed White Beans  
– Northern beans, spinach and fire roasted tomatoes
- Brown Sugar Baked Beans  
– House baked with 14 special ingredients
- Roasted Potatoes  
– Yukon gold, red potatoes, olive oil, sea salt, fresh herbs
- Creamed Corn Casserole  
– Shoe peg corn, local honey, cream, green onions
- Broccoli and Cauliflower  
– Roasted shallot butter

## SWEETS (select 2)

- Deep Dish Pecan Pie:  
– Caramel and whiskey whipped cream
- House-baked Chocolate Fudgecake
- Key Lime Pie:  
– Graham cracker crust, filled with a sweet custard, key lime zest and topped with whiskey whipped cream
- Assortment of Fresh-Baked Cookies:  
Chocolate chip & white chocolate with macadamia nut
- Seasonal Fruit Cobbler (apple, peach or cherry):  
– Flakey pie dough, cinnamon streusel topping
- Carrot Cake:  
– Cream cheese frosting
- Banana Pudding:  
– Wafers and whiskey whipped cream
- Assorted Dessert Shooters:  
– Banana pudding and strawberry shortcake
- Assorted Miniature Pies:  
– Pecan pie, key lime & lemon chess
- Seasonal Fruit Cheesecake
- Jack Daniel's Banana Bread Pudding:  
– Caramel and Jack Daniel's Tennessee Whiskey
- Lemonade Cake:  
– Layered lemon cake, lemon cream, Meyer lemon curd

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## Desserts

## Beverages - Infused Waters

## Moonshine & Whiskey Tastings

### Desserts

- Deep Dish Pecan Pie: caramel and whiskey whipped cream
- House-baked chocolate fudgecake
- Key Lime Pie: graham cracker crust, filled with a sweet custard, key lime zest and topped with whiskey whipped cream
- Assortment of Fresh-Baked Cookies: Chocolate chip & white chocolate with macadamia nut
- Seasonal Fruit Cobbler (Apple, peach or cherry)
- Carrot Cake with cream cheese frosting
- Banana Pudding: wafers and whiskey whipped cream
- Banana pudding and strawberry shortcake shooters
- Assorted Miniature Pies (pecan, key lime or fudge)
- Seasonal Fruit Cheesecake
- Jack Daniel's Banana Bread Pudding: Caramel and Jack Daniel's Tennessee Whiskey

### Infused Waters

Your own healthy, nutritious flavored water with nothing artificial just the goodness of real foods, fresh fruit, fragrant herbs, raw vegetables, cane sugar and spices.

- Cucumber, lime & mint
- Lemon & blueberry
- Apple & cinnamon
- Orange & ginger

### Whiskey Tastings

#### The Nashvillian

- Collier and McKeel Tennessee Whiskey, Belle Meade Plantation Sour Mash, Corsair Ryemageddon and Peg Leg Porker Tennessee Straight Bourbon

#### The Tennessean

- George Dickel #12, Corsair Quinoa Whiskey and Cumberland Cask Barrel Cut

#### Southern Rivalry

- Jack Daniel's Single Barrel, Belle Meade Plantation Sour Mash, Evan Williams 1783 and Knob Creek Single Barrel

### Moonshine Tastings

AMERICAN BORN MOONSHINE™ BRANDS

Pick four from the options below

- Apple Pie (40 Proof)
- Blackberry (40 Proof)
- Peach (40 Proof)
- Lemon Drop (80 proof)
- Hunch Punch (80 Proof)
- Moonshine Cherries (100 Proof)
- White Lightning (100 Proof)

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# Beverage Services

All hosted and cash bars are subject to a labor charge if the minimum is not achieved over a two-hour period per bar setup on portabar setup.

## Kentucky Derby (Call)

Includes the following:

- Gin:**
  - Tanqueray
- Rum:**
  - Bacardi Superior
  - Captian Morgan
  - Malibu
  - Myers
- Whiskey/Bourbon:**
  - Canadian Club
  - Fireball
  - Jack Daniels
  - Jack Daniels Fire
  - Jack Daniels Honey
  - Jim Beam
  - Seagram 7
- Scotch/Brandy:**
  - Dewars
  - Korbel Brandy
- Tequila:**
  - Jose Cuervo
  - Tres Agaves
- Vodka:**
  - Deep Eddy's Grapefruit
  - Firefly Sweet Tea
  - Skyy
  - Skyy Vanilla
  - Smirnoff Raspberry

## Breeders' Cup (Premium)

Includes all call brands plus the following:

- Gin:**
  - Bombay Sapphire
  - Hendricks
- Rum:**
  - Corsair Rum
- Vodka:**
  - Absolut
  - Absolut Citron
  - Picker's Blueberry
- Whiskey/Bourbon:**
  - American Born Dixie (Sweet Tea Moonshine)
  - Bulleit Rye
  - Crown Royal
  - Gentleman Jack
  - Jameson
  - Maker's Mark
  - Ole Smoky White Lightning

## Triple Crown (Super Premium)

Includes all Call and Premium brands plus the following:

- Cognac:**
  - Courvoisier
  - Remy Martin VSOP
- Scotch/Brandy:**
  - Glenlivet 12 yr
  - Johnny Walker Black
  - Macallan 12 yr
- Tequila:**
  - Patron Silver
- Vodka:**
  - Grey Goose
  - Ketel One
  - Tito's
- Whiskey/Bourbon:**
  - Blanton's
  - Corsair Ryemageddon
  - Jack Single Barrel
  - Knob Creek
  - Woodford Reserve

## Beer

### DRAFTS

#### Domestic:

- Bud Light
- Miller Lite

#### Craft:

- Gerst (Yazoo)
- Lucky 22 (Yazoo)
- Portly Stout (Turtle Anarchy)
- Seasonal Local Light Beer
- Southern Wit (Tennessee Brew Works)
- Woodland St. IPA (East Nashville Brewworks)

### BOTTLES

#### Domestic:

- Bud Light
- Budweiser
- Coors Light
- Michelob Ultra
- Miller Lite
- O'Doul's

#### Craft:

- Angry Orchard
- Blue Moon
- Dos Perros (Yazoo)
- Fat Tire
- Hop Perfect (Yazoo)
- Music City Light
- Yuengling

#### Import:

- Corona
- Corona Light
- Stella Artois
- Radler (Stiegl)
- Pabst Blue Ribbon

### CANS

## Wine

### RED

- 14 Hands, Cabernet Sauvignon
- Mark West, Pinot Noir
- The Show, Malbec
- William Hill, Merlot

### WHITE

- Beringer, White Zinfandel
- Casa, Sauvignon Blanc
- Cielo, Pinot Grigio
- Dark Horse, Chardonnay
- La Marca, Prosecco
- Tintero, Moscato

\*Other brands may be available upon request

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## Host Sponsored Bars

All hosted and cash bars are subject to a labor charge if the minimum is not achieved over a two-hour period per bar setup on portabar setup.

Pricing Per Person	1 Hour	2 Hour	Each Addt'l Hour
Beer and Wine	Call for Pricing	..	..
The Kentucky Derby - Call	Call for Pricing	..	..
The Breeders' Cup - Premium	Call for Pricing	..	..
The Triple Crown - Super Premium	Call for Pricing	..	..

Pricing on Consumption/Drink Tickets	
The Kentucky Derby - Call	Call for Pricing
The Breeders' Cup - Premium	Call for Pricing
The Triple Crown - Super Premium	Call for Pricing

Pricing on Consumption/Drink Tickets	
Domestic Beer	Call for Pricing
Imported Beers	Call for Pricing
Craft Beers	Call for Pricing
House Varietal Wines	Call for Pricing

Prices are per person unless otherwise noted. Menu is subject to change. All food and beverage is subject to a 25% event fee and applicable taxes.

Event Space | Operational Policies | Lunch Buffets | Cold Appetizers | Hot Appetizers | Stations | BBQ Dinner Buffets | Dinner Buffets  
Meat & 3 | Desserts/Beverages | Beverage Services | Host Sponsored Bars | Event Upgrades | Entertainment



## Event Upgrades

You can customize your unique event by adding any of the following event upgrades to your special occasion. Each one of these additions varies in pricing, so please contact your event coordinator for upgrade inquiries.

### Specialty Drink Package

Group themed signature cocktail package includes a group themed signature martini.  
*\*Price of martini slide is based on design.*

### Centerpieces

Beautiful floral or unique non-floral arrangements can be ordered to match and enhance your occasion.

### Mustang Dancers

The Wildhorse Saloon has a staff of fabulous dancers who will dazzle you with their fun arrival greeting and exciting performances. They will encourage your attendees to get movin' on the dance floor.

### On-Site Photography

Get candid shots of your group's event.

### Golden Cowboy & Cowgirl

Painted live statues, photo op.

### Photo Booth

Strip photos and logo branding.

### Celebrity Look-A-Likes

Minnie Pearl, Garth Brooks, Johnny Cash, Dolly Parton, Kenny Chesney and many more. Enhance your special event with a celebrity look-a-like.

### Mechanical Bull

Feel lucky? This is an exciting way to kick up your function, and everyone will want to participate. Insurance coverage provided by vendor.

### Green Screen Photography

5x7 framed photo of each participant using imagery of Wildhorse band stage background with logo branding and a cd of all participant photos.

### Digital Package

Energize your event with our new production package offerings which include: Entrance video wall, 5 digital tv posters, 2 video walls that flank the stage, upstage LED wall, 30+ TV's and WiFi.

### Dueling Pianos

Four hands, two voices, and 176 keys equal one fun time. Two (2) pianists to perform audience requests and interact with guests throughout performance.  
*\*Available for buyouts only.*

### Hip Hues Mobile Screen Prints

Lay out your own design with your company or event logo then your personalized print goes through the dryer and you can take it home! The whole process takes about 3 minutes per person.

### Song Writer Package

A Nashville songwriter will welcome your group by singing a few hit songs and engage with a Q&A session.

### Specialty Linen

The Wildhorse Saloon has a variety of specialty lines to increase the wattage in the detail factor of your special event.

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# Entertainment

Price varies based on artists and availability.

## Buy Out

**INCLUDES:** One artist from the Wildhorse Saloon artist roster. All bands, bios, photo and links to social media are on the Wildhorse Saloon website.

## Country

Pricing based on artist/availability. Ex: Little Big Town, Wynonna, Chris Young, Tyler Farr, Dan & Shay, Sam Hunt, Eric Church, Phil Vassar, Blake Shelton, Darius Rucker, Big & Rich, Kip Moore, Eli Young Band and more.

## Song Writer Package of Nashville's Hitmakers

We bring you the songwriters that have hits with Stars like Luke Bryan, George Strait, Garth Brooks and more... Price varies. Ex: "Chicks with Hits" Kylie Sackley, Sherrie Austin and Alissa Moreno.

## Classic Rock/Pop

Pricing based on artist and availability. Ex: Rick Springfield, Kelly Clarkson, 38 Special, George Thorogood and Kansas.

## Private VIP Performance

Acoustic performance in our private room for your VIP guests. Ex: Brett Eldredge, Jefferey Steele and Ray Scott.

## The New Nashville

A package of three of Nashville's rising stars in the music business.

## Something Different Dance Group

Jabbawockeez Tribute: The Fab Four - Ultimate Beatles Tribute, The New Royals and Soul Soup.

## Surprise Artists Appearance

Pick any of our house bands and we will pair one of Nashville's Headliners to sit in with the band/or acoustic four song appearance.

## Wildhorse Artists (As Seen On TV)

Meaghan Linsey, Craig Wayne Boyd, LoCash, Gwen Sebastian and Benton Blount.

## National Entertainment

Wildhorse will leverage our industry relationships and work with you to secure the artist of your choice. Based on availability.

**We have access to every booking agent's roster in the country.** All entertainment must be booked via Wildhorse Saloon's entertainment department unless prior approval is obtained by a Wildhorse Sales Management Representative.

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