



All-Inclusive Package



Venue info & What's Included...

- Exclusive usage of event space/s for up to 14 hours - 9am-11pm
- 6000+sq/ft Amish-built temperature controlled Barn for year round use
- Handicap accessible venue
- Barn indoor capacity is 250
- Elegant stunning dimmable chandeliers and lighting throughout Barn
- Five mounted 4k Smart TV screens throughout Barn for personalization
- Complimentary wifi, upgraded speed available (bandwidth and speed)
- Sonos system for background music throughout Barn
- Barn and covered patio available as inclement weather backup site for planned outdoor activities
- Green Room- Living Room area, Smart TV, vanity counters, private bathroom and shower
- Caterer's Prep Kitchen - Refrigerator, warming cabinet, freezer, ice machine, sink, granite counters and prep table/s
- Ice Machine - Ice is provided for use in drinks and small containers ONLY. Ice needed to fill coolers, ice down kegs, chests or other large containers must be provided by client or caterer.
- Men's and Ladies Restrooms - Handicap accessible, baby changing table and hands-free hand dryers
- Parking Lot - Lighted with 75 spaces - additional parking in grass areas with advance approval
- Golf Cart Transportation - Available one hour prior to guests arrival until 11pm.
- Event Assistant- Manager Rep/Staff will be on site to offer assistance to your event coordinator
- Parking Attendants - Staff will provide parking assistance with parking areas
- Custom Farm Tables - Up to 18 (15 Downstairs and 3 Upstairs) - 36" Wide x 8' Long
- Custom Farm Buffet Tables - 2 - 30" Wide x 8' Long
- White Metal Cross Back Chairs - Up to 175
- White Resin Folding Chairs - up to 175
- Round Cocktail Tables - 9 - 30' Round with choice of 30" low or 42" high legs available
- Custom Portable Wooden Bar
- Three Whiskey Barrels on Wheels
- Outdoor Game Area - Corn Hole and Giant Jenga available
- Food Cart/Wagon - 5'x3'
- Janitorial Services- Staff will provide maintenance of restrooms and will remove all bagged trash in cans placed outside the barn kitchen to the dumpster.
- Cleaning Services - Deep Cleaning provided by hired Cranford Hollow staff
- Open vendor policy - You may use your own licensed and insured vendors. We have some amazing vendor relationships that we would be happy to recommend.
- Easy proximity to hotels at Bear Creek and Interstate 65

Package & What's Included...

Cranford Hollow has partnered with Beyond Details and other fabulous vendors to create a memorable experience for you and your guests for your corporate or social event.. 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, 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 dessert 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!

All-Inclusive Package

CRANFORD HOLLOW

Venue fee - use of the property for up to 14 hours
All of the venue details above

BEYOND DETAILS

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

Floral designer for table design + special touches
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 event 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

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NOT INCLUDED IN PACKAGE:

Alcohol & Bar Mixers

Day of Insurance

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 event!



All-Inclusive Rates

100 GUESTS
\$27,000

150 GUESTS
\$32,500

200 GUESTS
\$38,000

250 GUESTS
\$43,500

ADDITIONAL GUESTS \$125
*SALES TAX
INCLUDED*





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

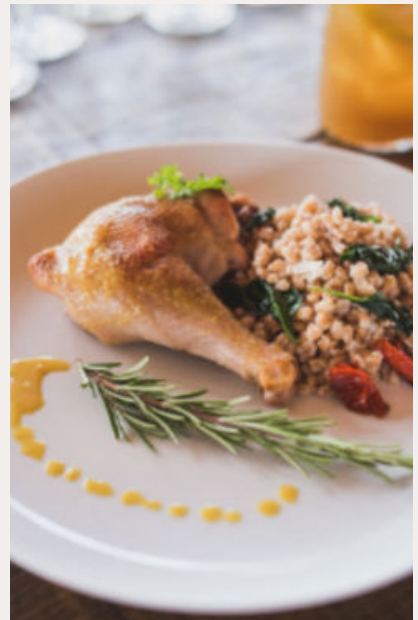
chicken marsala
grilled chicken breast + prosciutto
+ crimini + marsala wine sauce

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



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

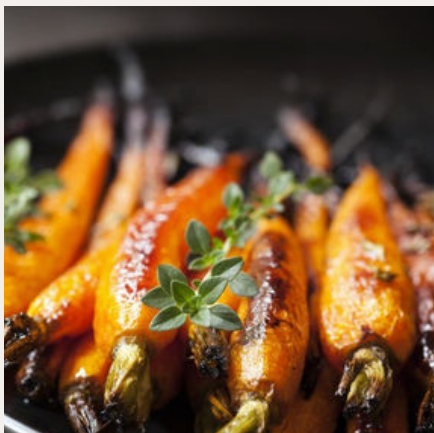
sirloin of beef
5oz grilled sirloin + herb roasted butter

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





1270 CRANFORD HOLLOW RD | COLUMBIA | TN | 38401
CRANFORDHOLLOW.COM

KATHY CUADERNO

EVENTS DIRECTOR | HELLO@CRANFORDHOLLOW.COM
931-901-2276 (BARN)