

SPECIAL EVENTS MENU



ALL DAY PACKAGE

ALL PACKAGES INCLUDE:

- ASSORTED SOFT DRINKS
- BOTTLED WATER
- SPARKLING WATER
- RED BULL – REGULAR AND SUGAR FREE
- FRESHLY BREWED COFFEE – REGULAR AND DECAFFEINATED
- SELECTION OF SPECIALTY TEAS

ALL DAY PACKAGE LUNCH BOX – \$77 PER PERSON	ALL DAY PACKAGE MARKET SANDWICHES – \$87 PER PERSON	ALL DAY PACKAGE HOT BUFFET LUNCH – \$91 PER PERSON
CONTINENTAL BREAKFAST BOX LUNCH AFTERNOON BREAK GRANOLA BARS GOURMET POTATO CHIPS	CONTINENTAL BREAKFAST MARKET SANDWICH LUNCH (2 TYPES OF SANDWICHES) AFTERNOON BREAK GRANOLA BARS GOURMET POTATO CHIPS	CONTINENTAL BREAKFAST HOT LUNCH BUFFET (2 ENTREES) AFTERNOON BREAK GRANOLA BARS GOURMET POTATO CHIPS



PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6 % SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



BREAKFAST

PRICES ARE BASED PER GUEST

PRICES BASED ON UP TO 1.5 HOURS OF SERVICE FOR A MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

CONTINENTAL \$23

CHILLED FRUIT JUICES: ORANGE, GRAPEFRUIT AND CRANBERRY

FARMER'S SEASONAL FRUIT SALAD

BAKERY SELECTION:

DANISH, MUFFINS AND CROISSANTS W/PRESERVES AND BUTTER

BAGELS W/CREAM CHEESE (REGULAR AND NON-FAT)

FRESHLY BREWED COFFEE – REGULAR AND DECAFFEINATED

SELECTION OF TEAS AND HOT CHOCOLATE

ADDITIONAL ITEMS \$1 PER ITEM

INDIVIDUAL LOW FAT YOGURTS

HOUSE-MADE FRUIT AND GRANOLA PARFAIT

INDIVIDUAL COLD CEREALS W/WHOLE AND SKIM MILK

ENHANCEMENTS

CHEF ATTENDANT REQUIRED – \$150 EACH

MADE TO ORDER OMELET \$10

BELGIAN WAFFLE STATION \$10



BREAKFAST BUFFET

INCLUDES CONTINENTAL BUFFET ITEMS FROM LEFT COLUMN AND SELECTION FROM BELOW.

SELECT 2 \$30

SELECT 3 \$33

SELECT 4 \$36

SANDWICHES, BISCUITS AND MORE

GLUTEN FREE BREADS AVAILABLE UPON REQUEST

FLAKY CROISSANT SANDWICH, SCRAMBLED EGGS
HAM AND SWISS CHEESE

BUTTERMILK BISCUIT SANDWICH, SCRAMBLED EGGS
SAUSAGE PATTY AND CHEDDAR CHEESE

ENGLISH MUFFIN SANDWICH, SCRAMBLED EGGS
BACON AND PEPPER JACK CHEESE

BREAKFAST WRAP, FLOUR TORTILLA, SCRAMBLED EGGS
PEPPERS, BACON AND PROVOLONE CHEESE

BREAKFAST FLATBREAD, SCRAMBLED EGGS,
SAUSAGE GRAVY, CRUMBLLED BACON
TOMATO AND CHEDDAR CHEESE

BUTTERMILK BISCUITS AND SAUSAGE GRAVY

BREAKFAST MEATS

COUNTRY HAM

PORK SAUSAGE

APPLEWOOD SMOKED BACON

APPLE CHICKEN SAUSAGE

EGGS (INCLUDES A CHOICE OF POTATO)

FARM FRESH SCRAMBLED EGGS WITH CHEDDAR CHEESE

SCRAMBLED EGG WHITES

TOMATO, BASIL AND MOZZARELLA FRITTATA
WITH AGED BALSAMIC REDUCTION

BREAKFAST POTATOES (CHOOSE ONE)

HASH BROWNS

CRISPY YUKON POTATOES

ROASTED SWEET POTATOES WITH PEPPERS

OTHER

SMOKED SALMON, BAGELS
CREAM CHEESE, TRADITIONAL GARNISH

STEEL CUT OATMEAL, BROWN SUGAR, ALMONDS, RAISINS

SOUTHERN GRITS WITH CHEESE

GRANOLA COATED FRENCH TOAST W/BERRY COMPOTE

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6% SALES TAX.
PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



PLATED BREAKFAST

PRICES ARE BASED PER GUEST
 MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

SECRETARIAT \$28

YOGURT MOUSSE
 RED FRUIT SOUP AND HONEY ROASTED GRANOLA SHOOTER
 FREE RANGE SCRAMBLED EGGS WITH AGED CHEDDAR
 HOME-FRIED POTATOES, CHARRED ROMA TOMATO
 APPLEWOOD SMOKED BACON

CITATION \$28

STRAWBERRY YOGURT MOUSSE
 WARM BELGIAN WAFFLE, WILD BERRY COMPOTE, WHIPPED CREAM
 APPLEWOOD SMOKED BACON AND HOME FRIES

BARBARO \$28

YOGURT GRANOLA PARFAIT
 FREE RANGE SCRAMBLED EGGS
 COUNTRY HAM AND CRISPY FRIED POTATOES

BIG BROWN \$30

YOGURT GRANOLA PARFAIT
 CLASSIC EGGS BENEDICT
 COUNTRY SAUSAGE LINKS
 POTATO LYONNAISE

ALL PLATED BREAKFAST SERVED WITH:

ORANGE JUICE
 FRESHLY BAKED DANISHES, CROISSANTS AND MUFFINS
 BUTTER AND FRUIT PRESERVES
 FRESHLY BREWED COFFEE – REGULAR OR DECAFFEINATED
 SELECTION OF SPECIALTY TEAS



PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6 % SALES TAX.
 PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

BREAKS

PRICES ARE BASED PER GUEST – FOOD DISPLAYED FOR 1 HOUR



GUSTO \$ 17

- VIBRANT DISPLAY OF INDIVIDUAL CRUDITÉS
- GRANOLA AND ENERGY BARS
- INDIVIDUAL BAGS OF VEGETABLE TERRA CHIPS
- FRUIT KABOBS
- RED BULL – REGULAR AND SUGAR FREE

SLUGGER PARK \$ 17

- WARM HOUSE-MADE SOFT PRETZEL WITH SPICY MUSTARD
- CRACKER JACKS AND PEANUTS
- WHOLE FRUIT
- ASSORTED SOFT DRINKS

GRANDMA'S BAKERY \$ 17

- ASSORTED HOUSE-MADE COOKIES
- HOUSE-MADE BROWNIES AND BLONDIES
- CHOCOLATE COVERED DRIED FRUIT
- BOTTLED ICED COFFEE



MORNING BREAKS - PER ITEM

ASSORTED SOFT DRINKS	\$4
BOTTLED WATER	\$4.25
SPARKLING WATER	\$4.25
BOTTLED JUICE	\$5
BOTTLED ICED COFFEE/RED BULL	\$5
PITCHER OF:	
ORANGE, GRAPEFRUIT, APPLE OR CRANBERRY JUICE	\$18
LEMONADE OF THE DAY	\$18
ICED TEA	\$18
GALLON OF LEMONADE OR ICED TEA	\$48
FRESHLY BREWED COFFEE—REGULAR AND DECAFFEINATED	
AND SELECTION OF SPECIALTY TEAS	PER GALLON \$72
ASSORTED BREAKFAST PASTRIES	PER DOZEN \$43
ASSORTED BAGELS WITH FLAVORED CHEESES	PER DOZEN \$44
INDIVIDUAL YOGURTS	\$4.50

ALL DAY BEVERAGE BREAK

PER GUEST HALF DAY (UP TO 4 HOURS)	\$12
PER GUEST FULL DAY (UP TO 8 HOURS)	\$16
ASSORTED SOFT DRINKS	
BOTTLED WATER	
SPARKLING WATER	
RED BULL – REGULAR AND SUGAR FREE	
FRESHLY BREWED COFFEE – REGULAR AND DECAFFEINATED	
SELECTION OF SPECIALTY TEAS	

YOUR CHOICE, YOUR BREAK

SELECT 2/\$10 SELECT 3/\$13 SELECT 4/\$15

- | | |
|---------------------------------------|------------------------------|
| PITA CHIPS AND HUMMUS | INDIVIDUAL BAGS OF TRAIL MIX |
| WHOLE FRUIT | SOUR CREAM COFFEE CAKE |
| DECADENT BROWNIE BITES | ASSORTED PASTRIES |
| FRUIT KABOBS | MINI YOGURT PARFAIT |
| CANDY BARS | |
| CARAMEL PECAN CINNAMON ROLLS | |
| GOURMET POTATO CHIPS | |
| GRANOLA/ENERGY BARS | |
| HOUSE-MADE COOKIES | |
| DARK CHOCOLATE DIPPED MARSHMALLOW | |
| CARAMEL AND TRADITIONAL SALTY POPCORN | |
| COCONUT CREAM PIE CHIA OVERNIGHT OATS | |
| ASSORTED BAGELS AND CREAM CHEESE | |

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6% SALES TAX.
PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

PLATED LUNCH

PRICES ARE BASED PER GUEST
 AVAILABLE UNTIL 2PM
 MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

ALL PLATED LUNCHES ARE SERVED WITH ROLLS, WHIPPED BUTTER
 FRESHLY BREWED COFFEE—REGULAR AND DECAFFEINATED, HOT SPECIALTY TEAS AND ICED TEA

STARTERS (SELECT ONE)

- ROASTED GARLIC AND ASPARAGUS SOUP
- SMOKED GOUDA AND ROASTED VEGETABLE BISQUE
- CHICKEN TORTILLA SOUP
- WATERMELON GAZPACHO WITH CUCUMBERS
- CREAMY TOMATO WITH KENNY'S BLEU CHEESE
- MINISTRONE SOUP
- BABY FIELD GREENS, TOMATOES, CUCUMBERS, BALSAMIC HERB VINAIGRETTE
- CAESAR SALAD
- LOCAL FIELD GREENS, GRAPE TOMATOES, ROASTED PECANS, DRIED CHERRIES, GRILLED BRIE, SHERRY VINAIGRETTE
- LOCAL BIBB LETTUCE, CREAMY TOMATO VINAIGRETTE, CRISPY ONIONS
- LAYERED HEIRLOOM TOMATO, BASIL, FRESH MOZZARELLA, AGED BALSAMIC DRIZZLE

ENTREES (SELECT ONE)

- BROILED CHICKEN OR ROASTED SALMON CAESAR SALAD \$32
- SOUTHWEST CHICKEN SALAD, ANCHO MARINATED GRILLED CHICKEN, ROMAINE, BLACK BEANS, AVOCADO, CORN, TOMATO, CILANTRO DRESSING \$32
- CHILLED SALMON SALAD, MARINATED TUSCAN KALE, SPICED PEAR PUREE, CRAISINS, TOASTED ALMONDS, POMEGRANATE VINAIGRETTE \$34
- CAVATELLI PASTA, ROASTED MEDITERRANEAN VEGETABLES, TOMATO SAUCE \$32
- GRILLED CHICKEN BREAST, ROASTED PEPPERS, ARTICHOKE, LEMON ORZO, CRISPY CAPERS \$36
- PARMESAN CRUSTED BREAST OF CHICKEN, YUKON GARLIC MASHED, HEIRLOOM CARROTS, CHARDONNAY TOMATO BASIL SAUCE \$36
- SEARED ATLANTIC SALMON, HERBED GRATIN, SEASONAL VEGETABLES, WHOLE GRAIN MUSTARD CREAM \$38
- THE HOT BROWN – A WORLD FAMOUS LOUISVILLE TRADITION SINCE 1926 \$39
 ROASTED TURKEY BREAST, TOAST POINTS, MORNAY SAUCE, PECORINO ROMANO CHEESE, APPLEWOOD SMOKED BACON, TOMATOES
- PEPPER CRUSTED SIRLOIN OF BEEF, ROASTED GARLIC WHIPPED POTATOES, BABY SEASONAL VEGETABLES, BOURBON JUS \$42
- PETITE FILET OF BEEF, GRILLED SHALLOT WHIPPED POTATOES, BABY SEASONAL VEGETABLES \$46

DESSERTS (SELECT ONE)

- PUMPKIN SPICE BUNDT CAKE, VANILLA, CARAMEL SAUCE
- BOURBON CARAMEL PECAN CHEESECAKE
- BREAD PUDDING WITH BOURBON CARAMEL SAUCE, WHIPPED CREAM
- LEMON TART WITH FRESH BERRIES
- VANILLA CRÈME BRÛLÉE , SHORTBREAD COOKIE
- DARK CHOCOLATE INDULGENCE CAKE, COFFEE CRÈME ANGLAISE
- DERBY PIE, WHIPPED CREAM, CHOCOLATE SAUCE

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6 % SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



GOURMET LUNCH BUFFET

PRICES ARE BASED PER GUEST

AVAILABLE UNTIL 2PM

PRICES BASED ON UP TO 1.5 HOURS OF SERVICE FOR A MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

ALL LUNCH BUFFETS INCLUDE:

SELECTION OF ROLLS WITH WHIPPED BUTTER

CHEF'S SELECTION OF FARM FRESH VEGETABLES

FRESH COFFEE – REGULAR OR DECAFFEINATED. HOT SPECIALTY TEAS AND ICED TEA.

SOUP (SELECT ONE)

ROASTED GARLIC AND ASPARAGUS SOUP

SMOKED GOUDA AND ROASTED VEGETABLE BISQUE

CHICKEN TORTILLA SOUP

WATERMELON GAZPACHO WITH CUCUMBERS

TOMATO BASIL SOUP, PESTO CROUTONS

MINISTRONE SOUP

SALADS (SELECT TWO)

CHICKEN CAESAR SALAD

BABY MIXED GREENS, TEARDROP TOMATO, CUCUMBER, CHAMPAGNE VINAIGRETTE

KALE SALAD, SESAME SOY DRESSING, HEARTS OF PALM, SHAVED VEGETABLE RIBBONS

LOADED RED BLISS POTATO SALAD

DEVILED EGG SALAD

KENTUCKY SLAW, GRANNY SMITH APPLES, CANDIED PECANS

ENTREES (SELECT ONE FOR \$39/ TWO FOR \$42/ THREE FOR \$45)

BBQ GLAZED BREAST OF CHICKEN

CHIPOTLE BOURBON BBQ BRISKET WITH CHEDDAR CORNBREAD

PECAN CRUSTED TROUT, BOURBON SWEET POTATO PUREE

GRILLED FLANK STEAK, SMOKED TOMATO GRITS

GRILLED SALMON WITH MANGO AVOCADO SALSA

GRILLED SKIRT STEAK, BOURBON JUS

SEARED BREAST OF CHICKEN PICATTA, LEMON CREAM AND CRISPY FRIED CAPERS

THE HOT BROWN – A WORLD FAMOUS LOUISVILLE TRADITION SINCE 1926

ROASTED TURKEY BREAST, TOAST POINTS, MORNAY SAUCE, PECORINO ROMANO CHEESE, APPLEWOOD SMOKED BACON, TOMATOES

SELECTION OF SIDES (SELECT ONE)

JASMINE RICE

BOURSIN WHIPPED POTATOES

ROSEMARY ROASTED POTATOES

DESSERTS (SELECT TWO)

BREAD PUDDING WITH BOURBON CARAMEL SAUCE

CARROT CAKE WITH CREAM CHEESE ICING

FLOURLESS CHOCOLATE CAKE

ITALIAN CREAM CAKE

CHOCOLATE COVERED VANILLA CHEESECAKE ON A STICK

COCONUT CREAM PIE

LEMON TWIST CAKE

TROPICAL FRUIT SALAD

CHOCOLATE BOURBON PECAN TART



BOXED LUNCH \$28

PRICES ARE BASED PER GUEST



ALL BOXED LUNCHES INCLUDE:

INDIVIDUAL BAG OF POTATO CHIPS, WHOLE SEASONAL FRUIT
PRICE PER GUEST WITH BOTTLED WATER

ENTREES (SELECT UP TO THREE OPTIONS)

SLOW ROASTED BREAST OF TURKEY, SWISS CHEESE, BIBB LETTUCE, ROMA TOMATO ON FOCACCIA
HONEY ROASTED HAM, SMOKED CHEDDAR, BUTTER LETTUCE, TOMATOES ON KAISER ROLL
PESTO GRILLED BREAST OF CHICKEN, MOZZARELLA, ARUGULA, TOMATOES ON CIABATTA
GRILLED VEGETABLES, GOAT CHEESE, BABY GREENS, PEPPERS IN A SPINACH WRAP
PEPPERED ROAST BEEF, BRIE, ARUGULA, CARAMELIZED ONION, HORSERADISH SPREAD ON CIABATTA
SCOTTISH SMOKED SALMON, SWEET ONION, CAPERS, DILL CRÈME FRAICHE ON A BAGEL

SIDES (SELECT ONE)

FRUIT SALAD
APPLE CRANBERRY COLESLAW
ORZO PASTA SALAD

DESSERTS (SELECT ONE)

DOUBLE FUDGE BROWNIE
CREAM CHEESE BLONDIE
PASTRY CHEFS COOKIES
PASTRY CHEFS RICE CRISPY

GLUTEN FREE BREADS AVAILABLE

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6 % SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

MARKET SANDWICH LUNCH BUFFET

PRICES ARE BASED PER GUEST

PRICES BASED ON UP TO 1.5 HOURS OF SERVICE FOR A MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

AVAILABLE UNTIL 2PM

INCLUDES:

INDIVIDUAL BAG OF POTATO CHIPS

FRESHLY BREWED COFFEE – REGULAR OR DECAFFEINATED. HOT SPECIALTY TEAS AND ICED TEA.

SOUP (SELECT ONE)

ROASTED GARLIC AND ASPARAGUS SOUP

SMOKED GOUDA AND ROASTED VEGETABLE BISQUE

CHICKEN TORTILLA SOUP

WATERMELON GAZPACHO WITH CUCUMBERS

SALAD (SELECT TWO)

CAESAR SALAD

BABY MIX GREENS, TEARDROP TOMATO, CUCUMBER, CHAMPAGNE VINAIGRETTE

KALE SALAD, SESAME SOY DRESSING, HEARTS OF PALM, SHAVED VEGETABLE RIBBONS

RED POTATO SALAD

GOURMET SANDWICHES (SELECT TWO \$38/ SELECT THREE \$41)

SLOW ROASTED BREAST OF TURKEY, SWISS CHEESE, BIBB LETTUCE, ROMA TOMATO ON FOCACCIA

HONEY ROASTED HAM, SMOKED CHEDDAR, BUTTER LETTUCE, TOMATOES ON KAISER ROLL

PESTO GRILLED BREAST OF CHICKEN, MOZZARELLA, ARUGULA, TOMATOES ON CIABATTA

GRILLED VEGETABLES, GOAT CHEESE, BABY GREENS, PEPPERS IN A SPINACH WRAP

PEPPERED ROAST BEEF, BRIE, ARUGULA, CARAMELIZED ONION, HORSERADISH SPREAD ON CIABATTA

SCOTTISH SMOKED SALMON, SWEET ONION, CAPERS, DILL CRÈME FRAICHE ON A BAGEL

DESSERTS (SELECT TWO)

KEY-LIME MOUSSE PIE

BOURBON PECAN PIE

CHOCOLATE COVERED VANILLA CHEESECAKE ON A STICK

RASPBERRY CHEESECAKE BARS

ASSORTED HOUSE-MADE COOKIES

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6 % SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.





DELI LUNCH BUFFET \$40

PRICES ARE BASED PER GUEST
 AVAILABLE UNTIL 2PM
 PRICES BASED ON UP TO 1.5 HOURS OF SERVICE FOR A MINIMUM OF 25 GUESTS/MAXIMUM OF 75 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

ALL DELI LUNCHES INCLUDE:

INDIVIDUAL BAG OF POTATO CHIPS
 FRESHLY BREWED COFFEE—REGULAR OR DECAFFEINATED. HOT SPECIALTY TEAS AND ICED TEA.

SOUP (SELECT ONE)

- ROASTED GARLIC AND ASPARAGUS SOUP
- SMOKED GOUDA AND ROASTED VEGETABLE BISQUE
- CHICKEN TORTILLA SOUP
- WATERMELON GAZPACHO WITH CUCUMBERS
- TOMATO BASIL SOUP, PESTO CROUTONS

SALAD (SELECT TWO)

- CAESAR SALAD
- BABY MIX GREENS, TEARDROP TOMATO, CUCUMBER, CHAMPAGNE VINAIGRETTE
- KALE SALAD, SESAME SOY DRESSING, HEARTS OF PALM, SHAVED VEGETABLE RIBBONS
- RED POTATO SALAD
- DEVILED EGG SALAD
- KENTUCKY SLAW, GRANNY SMITH APPLES, CANDIED PECANS
- SPINACH SALAD, KENTUCKY APPLES AND BACON VINAIGRETTE

MAKE YOUR OWN SANDWICH - ON ASSORTED BREADS

- | | | |
|---------------------|--------------------|-----------------|
| PEPPERED ROAST BEEF | PEPPER JACK CHEESE | SLICED TOMATOES |
| GENOA SALAMI | PROVOLONE CHEESE | ONIONS |
| SMOKED TURKEY | CHEDDAR CHEESE | PICKLES |
| GRILLED VEGETABLES | HORSERADISH CREAM | BUTTER LETTUCE |
| | MAYONNAISE | |
| | DIJON MUSTARD | |

DESSERTS (SELECT TWO)

- KEY-LIME MOUSSE PIE
- BOURBON PECAN PIE
- CHOCOLATE COVERED VANILLA CHEESECAKE ON A STICK
- RASPBERRY CHEESECAKE BARS
- ASSORTED HOUSE-MADE COOKIES

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6% SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

PLATED DINNER

PRICES ARE BASED PER GUEST ON A 3 COURSE MENU
MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

ALL PLATED DINNERS ARE SERVED WITH ROLLS, WHIPPED BUTTER
FRESHLY BREWED COFFEE – REGULAR AND DECAFFEINATED, HOT SPECIALTY TEAS AND ICED TEA

STARTER (SELECT ONE SOUP OR SALAD)

SOUPS

ROASTED GARLIC AND ASPARAGUS SOUP
SMOKED GOUDA AND ROASTED VEGETABLE BISQUE
CHICKEN TORTILLA SOUP
WATERMELON GAZPACHO WITH CUCUMBERS
TOMATO BASIL SOUP, PESTO CROUTONS
MINISTRONE SOUP

SALADS

KENTUCKY FIELD GREENS, ROASTED PEAR AND KENNY'S WHITE CHEDDAR VOL AU VENT, CANDIED CASHEWS, CHARDONNAY HONEY VINAIGRETTE
ARUGULA FRISSE, CANDIED STRIP ROASTED BEETS, TRUFFLE GOAT CHEESE, PISTACHIOS, BLOOD ORANGE EMULSION
CRISP ROMAINE LEAVES, PARMESAN REGGIANO, HERB CROUTONS, CAESAR DRESSING
KENTUCKY FIELD GREENS, CHERRY TOMATOES, CARAMELIZED WALNUTS, POMEGRANATE SHALLOT VINAIGRETTE
BUTTER LETTUCE AND ARUGULA, ROASTED BEET PUREE, TRUFFLED GOAT CHEESE, TOASTED HAZELNUTS, CITRUS VINAIGRETTE
BABY MIXED GREENS, PORT POACHED PEAR, GRILLED BRIE, ROASTED PECANS, HONEY EMULSION
PETITE SPINACH, VINE RIPE TOMATOES, RED ONION RINGS, CRUMBLER KENTUCKY BACON, FIRE ROASTED SWEET BELL PEPPERS , VINAIGRETTE

ENTREES (SELECT ONE)

RICOTTA CHEESE TRI-COLORED TORTELLINI, ROASTED VEGETABLE RATATOUILLE, VODKA TOMATO CREAM SAUCE	\$46
ROASTED PORK TENDERLOIN, SPICED WHIPPED SWEET POTATO, BROCCOLI AND CIPOLINI ONIONS, JIM BEAN APPLE JUS	\$54
SEARED FREE RANGE FRENCHED BREAST OF CHICKEN, ROSEMARY PARMESAN RISOTTO, BABY CARROT, FOUR ROSES BOURBON REDUCTION	\$53
GRILLED FRENCHED BREAST OF CHICKEN, ROASTED RED PEPPER, SMASHED RED BLISS, BABY SEASONAL VEGETABLES, KENTUCKY SORGHUM	\$53
CAST IRON SEARED SALMON, WILD RICE PILAF, GRILLED PATTY PAN SQUASH, DILL CREAM	\$54
CABERNET BRAISED SHORT RIB OF BEEF, VANILLA RUM SPICED SWEET POTATO PUREE	\$56
GRILLED TENDERLOIN OF BEEF, BUTTER YUKON POTATO PUREE, BABY CARROTS AND SUNBURST SQUASH, BROWN SUGAR BOURBON JUS	\$66

DUETS

ROASTED CHICKEN BREAST AND ATLANTIC SALMON, SEASONAL VEGETABLES, ROSEMARY SMOKED GOUDA GRITS, WHOLE GRAIN MUSTARD CREAM	\$63
BRAISED SHORT RIBS AND PAN SEARED JUMBO SHRIMP, CARROT PUREE, BABY ZUCCHINI AND PATTY PAN SQUASH	\$68
GARLIC YUKON WHIPPED POTATOES, PINOT NOIR JUS REDUCTION	
GRILLED TENDERLOIN AND CAST IRON SEARED SALMON, OYSTER MUSHROOM RISOTTO, WHITE TRUFFLE POMME PUREE, BOURBON GLAZE	\$76

DESSERTS (SELECT ONE)

TIRAMISU TORTE SEASONAL BERRY COULIS
VANILLA CRÈME BRÛLÉE, SHORTBREAD COOKIE
CHOCOLATE PATE CAKE WITH KENTUCKY BOURBON CHOCOLATE SAUCE
RED VELVET CAKE WITH CREAM CHEESE ICING AND CHOCOLATE GARNISH
CARROT CAKE LAYERED CARROT CAKE WITH A HINT OF CINNAMON, WALNUT AND PINEAPPLE
GATEAU OPERA CAKE, ESPRESSO FRENCH MACAROON

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6 % SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

DINNER BUFFET

PRICES ARE BASED PER GUEST

PRICES BASED ON UP TO 2 HOURS OF SERVICE FOR A MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

ALL DINNER BUFFET INCLUDE:

SELECTION OF ROLLS WITH WHIPPED BUTTER

FRESHLY BREWED COFFEE – REGULAR OR DECAFFEINATED. HOT SPECIALTY TEAS, ICED TEA



MEDITERRANEAN

\$72

ASIAGO ROASTED GARLIC CAULIFLOWER WITH TOASTED SESAME SEEDS
MARINATED GRILLED VEGETABLES SALAD WITH AGED BALSAMIC
GRILLED PITA, HUMMUS, SPINACH AND ARTICHOKE DIP, OLIVE TAPENADE
SHAVED PARMA HAM, FIGS, ARUGULA SALAD, HARISSA DRESSING
BAKED EGGPLANT, ZUCCHINI, PARMESAN CRUMB, TOMATO SAUCE
WARM GREEN BEANS NIÇOISE, RED POTATOES, OLIVE, TOMATO , BASIL OIL
SEARED SALMON, TOASTED ORZO ASPARAGUS, TOMATO
CHICKEN THIGHS, FINGERLING POTATOES, GARLIC BUTTER LEMON AND THYME
BRAISED LAMB CHOPS WITH GRILLED LEMON AND ROASTED POTATOES
BAKLAVA, PEACH CRUMBLE
CHOCOLATE COVERED CHEESECAKE ON A STICK
RASPBERRY CREAM CAKE
PANNA COTTA

TASTE OF LOUISVILLE

\$86

TRADITIONAL KENTUCKY BURGOO
LOCAL KENTUCKY GREENS, MARINATED BABY BEETS, CARROTS, CAPRIOLE GOAT CHEESE, LOCAL HONEY VINAIGRETTE
THE HOT BROWN – A WORLD FAMOUS LOUISVILLE TRADITION SINCE 1926
ROASTED TURKEY BREST, TOAST POINTS, MORNAY SAUCE, PECORINO ROMANO CHEESE, APPLEWOOD SMOKED BACON, TOMATOES
BLUEGRASS FRIED CHICKEN
PECAN CRUST CATFISH, PIMENTO CHEESE AND WEISENBURGH GRITS
KANSAS STRIP LOIN, BOURBON VEAL SAUCE
FRESH GREEN BEANS WITH CARAMELIZED ONIONS AND COUNTRY HAM
SMASHED RED BLISS POTATOES
SOUTHERN STYLE BISCUITS AND HOT WATER CORN BREAD
BROCCOLI AND CORN RAGOUT
BOURBON CHOCOLATE CHEESE CAKE BITES
DERBY PIE
WHITE CHOCOLATE BREAD PUDDING
FRUIT TART



PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6 % SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

DINNER BUFFET

PRICES ARE BASED PER GUEST

PRICES BASED ON UP TO 2 HOURS OF SERVICE FOR A MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.

ALL DINNER BUFFETS INCLUDE:

SELECTION OF ROLLS WITH WHIPPED BUTTER

FRESHLY BREWED COFFEE—REGULAR OR DECAFFEINATED. HOT SPECIALTY TEAS, ICED TEA

BOURBON ROW \$62

CREAM OF BROCCOLI SOUP

BABY GREENS, RADICCHIO, TOASTED CASHEWS, DRIED CHERRIES, RED WINE VINAIGRETTE

CLASSIC CAESAR, CRISP ROMAINE, PARMESAN, BRIOCHE HERBED CROUTONS, CAESAR DRESSING

CILIGINE MOZZARELLA, TOMATOES, BASIL ARUGULA PESTO, AGED BALSAMIC

CAST IRON SEARED BREAST OF CHICKEN, BOURBON DEMI GLACE

GRILLED ATLANTIC SALMON, MINTED COUSCOUS, CUCUMBER, RED ONIONS AND ENGLISH CUCUMBER SALAD

TRICOLORED TORTELLINI AL PESTO

GRILLED SEASONAL VEGETABLES

GARLIC AND HERB ROASTED POTATOES

VIENNESE DESSERT TABLE

THE KENTUCKIANA \$68

SPINACH, DRIED CHERRIES, TOASTED PECANS, DICED EGGS, HONEY MUSTARD BACON VINAIGRETTE

WILD RICE AND ORZO WITH SPRING ONIONS AND BELL PEPPERS, OLIVE OIL AND HERBS

MIXED BEANS, RADISH WEDGE, CHERRY TOMATO, FRESH HERBS, OREGANO VINAIGRETTE

PAN SEARED COD WITH A CHARDONNAY TOMATO BASIL SAUCE

ROASTED KANSAS CITY STRIP LOIN OF BEEF , BOURBON VEAL REDUCTION

ROASTED SEASONAL VEGETABLES

SOUTHERN STYLE MASHED POTATOES

CORN RAGOUT, BROCCOLI FLORETS

SWEET CHILI CORN MUFFINS, SOUTHERN BISCUITS

BREAD PUDDING WITH BOURBON CARAMEL SAUCE

ASSORTED HOUSE-BAKED COOKIES

THE THOROUGHbred \$65

ROASTED TOMATO BASIL BISQUE

LENTIL SALAD, ROASTED BEETS, HERBS, LEMON CHIVE VINAIGRETTE

BABY SPINACH, DRIED CRANBERRIES, TOASTED PECANS, BLACKBERRY HONEY VINAIGRETTE

BROCCOLI SALAD, TOASTED SUNFLOWER SEEDS, GOLDEN RAISINS, SHAVED RED ONION

GREEN GODDESS DRESSING

TOMATO BASIL SPAGHETTI SQUASH BAKE

GRILLED FLANK STEAK, ROSEMARY PARMESAN GRITS, CABERNET DEMI

PAN SEARED BREAST OF CHICKEN, CELERY ROOT PUREE

HERB CRUSTED ATLANTIC SALMON, WARM QUINOA, PRESERVED LEMON SALAD

BUTTER HERBED FINGERLING POTATOES

ROASTED CAULIFLOWER AND BLISTERED ROMA TOMATO

BOURBON PECAN TART

FLOURLESS CHOCOLATE CAKE

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6% SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



RECEPTION



BITES

MINIMUM ORDER 12 PIECES PER SELECTION/PRICE PER PIECE

COLD

TOMATO BRUSCHETTA

CORN BREAD BENEDICTINE

MELON WRAPPED IN PROSCIUTTO AND BASIL

SMOKED SALMON, ENGLISH CUCUMBER, LEMON CREAM CHEESE, DILL

SMOKED GRAPE, GORGONZOLA, WALNUTS, HONEY

BRIE, DRIED CHERRIES, BENTON'S SMOKED BACON, LOCAL HONEY

\$5

TIGER PRAWN, AVOCADO CREAM, CHERRY TOMATO, MICRO BASIL SKEWER

MARINATED TUNA POKE IN CRISPY TACO

\$6



HOT

HONEY CHICKEN TARTLET WITH STRAWBERRY-KIWI RELISH

MINI HOT BROWN

CHILI LIME CHICKEN KABOB, SALSA VERDE

BACON WRAPPED DATES STUFFED WITH GOAT CHEESE

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS, BOURBON GLAZED

COCONUT CHICKEN WITH CHILI DIP SAUCE

VEGETARIAN SPRING ROLLS WITH PLUM SAUCE

\$5

GRILLED BEEF SKEWER, PEARL ONION, BABY BELL WITH SMOKEY CHIMICHURRI

WONTON WRAPPED PRAWNS, SWEET CHILI

CHICKEN WAFFLE CONES WITH BOURBON MAPLE GLAZE

COCONUT SHRIMP WITH PINEAPPLE GLAZE

CRAB STUFFED CRIMINI, CHIVES, BALSAMIC REDUCTION

\$6



PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6% SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

RECEPTION

PRICES BASED ON UP TO 2 HOURS OF SERVICE FOR A MINIMUM OF 25 GUESTS. \$75 SET UP FEE FOR FEWER GUESTS.



SALAD STATION \$14

CLASSIC CAESAR SALAD

HAND CUT ROMAINE, CROUTON, SHAVED PARMESAN CHEESE
CAESAR DRESSING

SPINACH AND ARUGULA SALAD

GRILLED BRIE, CANDIED PECANS, SPICED APPLES, CROUTONS
SHERRY VINAIGRETTE

BABY MIXED GREENS

SUN-DRIED TOMATOES, KALAMATA OLIVES, ARTICHOKE
LEMON-OLIVE OIL DRESSING



DESSERT DISPLAY \$20

CHOCOLATE MOUSSE CUP, APPLE TARTLET
MINI BOURBON PECAN PIE, BOURBON CHEESECAKE
RASPBERRY FRANGIPANE

THE ART OF MACAROONS \$20

ARTFUL COLLECTION OF HOUSE-MADE MACAROONS

SWEET KENTUCKY \$20

BREAD PUDDING WITH BOURBON CARAMEL SAUCE,
DERBY PIE, BOURBON CHOCOLATE PECAN PIE

ACTION STATIONS

CHEF ATTENDANT REQUIRED FOR ALL ACTION STATIONS – \$150
ONE ACTION STATION PER 75 GUESTS

MASHED POTATO BAR \$12

BUTTERED YUKON GOLD POTATOES AND BROWN SUGAR SWEET POTATOES
TOPPINGS: CHEDDAR CHEESE, BLUE CHEESE, CHIVES, SMOKED BACON
CARAMELIZED ONIONS, ROASTED MUSHROOMS, SPICED PECANS
BABY MARSHMALLOW, SOUR CREAM

PASTA BAR \$18

CHOICE OF TWO PASTAS AND TWO SAUCES, INCLUDES TOPPINGS AND ROLLS
PASTA: CAVATELLI, GNOCCHI, PENNE, ORZO, RIGATONI
SAUCE: SPICED MARINARA, ALFREDO, PESTO, SMOKED TOMATO BOURBON
WILD MUSHROOM
TOPPINGS: ASIAGO CHEESE, PARMESAN CHEESE, RED CHILI FLAKES
OLIVES, BASIL, ROASTED GARLIC, SUN DRIED TOMATOES

MINI TACOS \$16

CRISPY AND SOFT SHELL TACOS
SPICED SHREDDED BEEF, BLACKENED MAHI MAHI
ANCHO BRAISED PULLED CHICKEN
SHREDDED LETTUCE, CILANTRO, SOUR CREAM, SALSA VERDE
ROASTED TOMATO SALSA, GUACAMOLE AND LIME WEDGES

MAC AND CHEESE \$18

MACARONI AND FOUR CHEESE SAUCE
TOPPINGS: CRAB, BACON, PORT GLAZED PORTOBELLO MUSHROOM
SWEET PEAS, ROASTED BROCCOLI, CHIVES, GRATED ASIAGO, SOUR CREAM
AMERICAN CAVIAR

SLIDER STATION \$22

SEARED TUNA, BEEF AND PULLED PORK WITH WASABI AIOLI, HORSERADISH
CREAM, DIJON MUSTARD, JALAPENO COINS, RELISH, PEPPER JACK CHEESE
TOMATO, PUMPERNICKEL AND BROICHE BUNS

PAELLA STATION \$25

MUSSELS, SHRIMP, PORK AND CHICKEN PAELLA
HOUSE-MADE AIOLI AND CRISPY BAGUETTE

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6% SALES TAX.
PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

RECEPTION

MINIMUM 25 GUESTS/PRICED PER GUEST

CHEESE DISPLAY \$18

AMERICAN AND INTERNATIONAL FARM HOUSE CHEESES
VINE RIPE FRUIT, DRIED FRUITS, NUTS
SLICED BAGUETTE, CRACKERS

ANTIPASTI \$18

PROSCIUTTO, SALAMI, COPPA, GRILLED VEGETABLES
ASSORTED OLIVES, MARINATED MUSHROOMS
MARINATED ARTICHOKE HEARTS, BASIL PESTO
ITALIAN HERBS FOCACCIA, CRACKERS

VEGETARIAN ANTIPASTI \$14

MARINATED MUSHROOM, GRILLED VEGETABLES
MARINATED ARTICHOKE HEARTS, ASSORTED OLIVES
BASIL PESTO, ITALIAN HERBS FOCACCIA, CRACKERS

SPREAD STATION \$14

SUNDRIED TOMATO HUMMUS, SPINACH LEMON LIME HUMMUS,
SMOKED HUMMUS, GREEK TZATSIKI, OLIVE TAPENADE, BENEDICTINE

SUSHI BAR – MARKET PRICE

SPICY TUNA ROLL, CALIFORNIA ROLL, SALMON
AND YELLOW TAIL NIGIRI.
CONDIMENTS: SOY SAUCE, PICKLED GINGER, WASABI

BY THE SEA PER PIECE – MARKET PRICE

COCKTAIL AND COGNAC SAUCE
JUMBO 16/20 GULF SHRIMP
CRACKED JONAH CRAB CLAW
CRAB CAKE AND REMOULADE

CAVIAR – MARKET PRICE

SALMON ROE
OSETRA AND SEVRUGA CAVIAR
WITH TRADITIONAL GARNISHES
COCKTAIL BREADS, CHOPPED EGGS, ONIONS, PARSLEY
CAPERS, LEMON, WHIPPED BUTTER

CARVING STATIONS

CHEF ATTENDANT REQUIRED FOR ALL ACTION STATIONS – \$150

ROASTED KANSAS CITY STRIP LOIN OF BEEF \$325

BOURBON CREAMED HORSERADISH, MUSTARD, MINIATURE ROLLS
SERVES 30 GUESTS

ROASTED CERTIFIED ANGUS – TENDERLOIN OF BEEF \$275

BOURBON CREAMED HORSERADISH, MUSTARD, MINIATURE ROLLS
SERVES 20 GUESTS

SALMON EN CROUTE \$270

BABY SPINACH AND WILD MUSHROOM
CHAMPAGNE CAVIAR BEURRE BLANC
SERVES 30 GUESTS

CIDER GLAZED PORK LOIN \$225

CALVADOS SAUCE, MINIATURE ROLLS
SERVES 30 GUESTS

ROASTED TOM TURKEY \$225

CRANBERRY SAUCE, MUSTARD, BUTTERMILK BISCUITS
SERVES 30 GUESTS

FRESH SMOKED SALMON \$275

CAPERS, CHOPPED RED ONION, CHOPPED EGG WHITE
SLICED LEMONS
SERVES 30 GUESTS

THE HOT BROWN CASSEROLE \$125

OPEN FACE TURKEY SANDWICH WITH BACON, TOMATOES
AND A DELICATE MORNAY SAUCE
SERVES 15 GUESTS

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6 % SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



THE BROWN HOTEL IS THE ONLY LICENSED AUTHORITY TO SELL AND SERVE LIQUOR ON THE PREMISES; THEREFORE, LIQUOR IS NOT PERMITTED TO BE BROUGHT INTO THE HOTEL. THE HOTEL'S ALCOHOLIC BEVERAGE LICENSES REQUIRE THE HOTEL TO (1) REQUEST PROPER IDENTIFICATION OF ANY PERSON OF QUESTIONABLE AGE AND REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDER THE AGE OR PROPER IDENTIFICATION CANNOT BE PRODUCED, AND (2) REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO, IN THE HOTEL'S JUDGMENT, APPEARS INTOXICATED.

BAR

BARTENDER REQUIRED AT \$125

ONE BARTENDER- REQUIRED PER 75 GUESTS - NO SUBSTITUTIONS

BAR OFFERINGS

DELUXE		PREMIUM		PRESTIGE		ADDITIONAL PRICING	
HOSTED	CASH	HOSTED	CASH	HOSTED	CASH		HOSTED/CASH
PRAIRIE VODKA	\$8.25	WHEATLEY VODKA	\$9.50	TITO'S VODKA	\$10.50	DOMESTIC BEER	\$6.50/\$8
BEEFEATER		BOMBAY SAPPHIRE		TANQUERAY		PREMIUM BEER	\$7.25/\$9
CRUZAN		BACARDI LIGHT		FLOR DE CANA		STELLA ARTOIS	
DEWAR'S		MONKEY SHOULDERS		CHIVAS REGAL		WEST SIXTH IPA	
OLD FORESTER		MAKER'S MARK		BULLEIT		GOODWOOD LOUISVILLE LAGER	
HEAVEN HILL		FOUR ROSES SMALL BATCH		EAGLE RARE		RHINEGEIST HARD CIDER	
BOTTLED IN BOND		BUFFALO TRACE		JOHNNY DRUM		PREMIUM WINE BOTTLE	\$34
						DELUXE WINE BOTTLE	\$38
						PRESTIGE WINE BOTTLE	\$48
						SPARKLING WINE	
						VEUVE DE VERNAY, BRUT FRANCE	\$38
						DA LUCA, PROSECCO, ITALY NV	\$38
						ROEDERER ESTATE, BRUT, ANDERSON VALLEY	\$55
						CHAMPAGNE	
						NICOLAS FEUILLATTE, BRUT BLUE LABEL	\$85
						MOËT & CHANDON, BRUT IMPERIAL	\$99
						VEUVE CLICQUOT, PONSARDIN BRUT	\$150
						CORDIALS \$11 (SELECT TWO)	
						AMARETTO, KAHLUA	
						BOURBON CREAM	
						PAMA, CAMPARI, AMARO	
						SAMBUCA, GRAND MARNIER	
						SODAS	\$4.25
						BOTTLED WATER	\$4.25
						RED BULL	\$5

WINE SELECTION
 CHARDONNAY
 CABERNET SAUVIGNON

WINE SELECTION (SELECT 2)
 DRUMHELLER, COLUMBIA VALLEY
 CHARDONNAY
 CABERNET SAUVIGNON
 MERLOT

WINE SELECTION (SELECT 2)
 FRANCISCAN CHARDONNAY
 WENTE CHARDONNAY
 BENZIGER SAUVIGNON BLANC
 WHITEHAVEN SAUVIGNON BLANC
 MASO CANALI PINOT GRIGIO
 BUENA VISTA CABERNET SAUVIGNON
 LOUIS MARTINI CABERNET SAUVIGNON
 FREI BROTHERS MERLOT
 A TO Z PINOT NOIR
 MEOMI PINOT NOIR

HOSTED BAR BY THE HOUR

DELUXE PACKAGE	PREMIUM PACKAGE	PRESTIGE PACKAGE	BEER AND WINE PACKAGE
FIRST HOUR \$19	FIRST HOUR \$22	FIRST HOUR \$24	FIRST HOUR \$15
SECOND HOUR \$12	SECOND HOUR \$14	SECOND HOUR \$15	EACH ADDITIONAL HOUR \$10
EACH ADDITIONAL HOUR \$8	EACH ADDITIONAL HOUR \$10	EACH ADDITIONAL HOUR \$11	(DELUXE WINE)

ALL HOURLY BEVERAGE PACKAGE INCLUDES:

IMPORTED AND DOMESTIC BEER, SODA, WINE SELECTION, SOFT DRINKS, FRUIT JUICES, BOTTLED WATER

PRICE DOES NOT INCLUDE A 24% SERVICE CHARGE AND 6% SALES TAX. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



THE BROWN HOTEL IS THE ONLY LICENSED AUTHORITY TO SELL AND SERVE LIQUOR ON THE PREMISES; THEREFORE, LIQUOR IS NOT PERMITTED TO BE BROUGHT INTO THE HOTEL. THE HOTEL'S ALCOHOLIC BEVERAGE LICENSES REQUIRE THE HOTEL TO (1) REQUEST PROPER IDENTIFICATION OF ANY PERSON OF QUESTIONABLE AGE AND REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDER THE AGE OR PROPER IDENTIFICATION CANNOT BE PRODUCED, AND (2) REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO, IN THE HOTEL'S JUDGMENT, APPEARS INTOXICATED.

BOURBON/RYE EXPERIENCE

BARTENDER REQUIRED AT \$125

ONE BARTENDER REQUIRED PER 75 GUESTS

BOURBON/RYE

BOURBON/RYE

DRINK

TASTING 3/4 oz.

BOURBON/RYE BAR

ELIJAH CRAIG SMALL BATCH	\$ 12.00	\$ 6.00
MAKER'S MARK	\$ 10.50	\$ 5.25
WOODFORD RESERVE	\$ 14.00	\$ 7.00
FOUR ROSES SMALL BATCH	\$ 12.00	\$ 6.00
HEAVEN HILL BOTTLED IN BOND	\$ 9.50	\$ 4.75
OLD FORRESTER 86 PROOF	\$ 9.50	\$ 4.75
OLD FORRESTER SIGNATURE	\$ 11.00	\$ 5.50
BUFFALO TRACE	\$ 11.00	\$ 5.50
BULLEIT	\$ 11.00	\$ 5.50
EAGLE RARE	\$ 12.00	\$ 6.00
WILLET POT STILL	\$ 15.00	\$ 7.50
ANGELS ENVY PORT WOOD FINISHED	\$ 15.00	\$ 7.50
BASIL HAYDEN	\$ 14.00	\$ 7.00
BLANTON'S	\$ 22.00	\$ 11.00
BOOKERS	\$ 18.00	\$ 9.00
HENRY MCKENNA SINGLE BARREL BOTTLED IN BOND	\$ 12.00	\$ 6.00
KNOB CREEK	\$ 13.00	\$ 6.50
PEERLES RYE	\$ 32.00	\$ 16.00
MICHTER'S SMALL BATCH BOURBON	\$ 15.00	\$ 7.50
MICHTER'S RYE	\$ 13.00	\$ 6.50
OLD FORRESTER 1920 WHISKEY ROW	\$ 25.00	\$ 12.50
RABBIT HOLE BOURBON	\$ 16.00	\$ 8.00
WHISTLE PIG	\$ 20.00	\$ 10.00
RUSSELL RESERVE 10 YEAR	\$ 12.00	\$ 6.00
WOODFORD RESERVE DOUBLE OAK	\$ 18.00	\$ 9.00
SAZERAC RYE	\$ 17.00	\$ 8.50
STAGG JR	\$ 30.00	\$ 15.00
1792 RIDGEMONT RESERVE	\$ 12.00	\$ 6.00
BULLEIT 10 YEAR	\$ 14.00	\$ 7.00
YELLOWSTONE	\$ 14.00	\$ 7.00
PIKESVILLE RYE	\$ 14.00	\$ 7.00

DEDICATED BOURBON BAR
 ONLY SPECIALTY BOURBON COCKTAILS
 MINT JULEP
 KENTUCKY MULE
 OLD-FASHIONED
 MANHATTAN
 KENTUCKY DERBY
 SELECT 8 BOURBONS FROM OUR
 SELECTED BOURBON LIST






The
BROWN
HOTEL
LOUISVILLE