

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



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# 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.  
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# 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
- MINESTRONE 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)

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|--|------|
| 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

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





## BOXED LUNCH \$28

PRICES ARE BASED PER GUEST

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### ALL BOXED LUNCHES INCLUDE:

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

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### 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

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# 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

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## INCLUDES:

INDIVIDUAL BAG OF POTATO CHIPS

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

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## 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
- DEVEILED 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 VENTS, 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, CRUMBLD KENTUCKY BACON, FIRE ROASTED SWEET BELL PEPPERS , VINAIGRETTE

## ENTREES (SELECT ONE)

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|---|------|
| RICOTTA CHEESE TRI-COLORED TORTELLINI, ROASTED VEGETABLE RATATOUILLE, VODKA TOMATO CREAM SAUCE                        | \$46 |
| ROASTED PORK TENDERLOIN, SPICED WHIPPED SWEET POTATO, BROCCOLI AND CIPOLLINI 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 BREAST, TOAST POINTS, MORNAY SAUCE, PECORINO ROMANO CHEESE, APPLEWOOD SMOKED BACON, TOMATOES  
BLUEGRASS FRIED CHICKEN  
PECAN CRUST CATFISH, PIMENTO CHEESE AND WEISENBERGER 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

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## 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

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# 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, HORSE RADISH  
CREAM, DIJON MUSTARD, JALAPENO COINS, RELISH, PEPPER JACK CHEESE  
TOMATO, PUMPERNICKEL AND Brioche BUNS

## PAELLA STATION \$25

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

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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 TZATZIKI, 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.





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## BAR

BARTENDER REQUIRED AT \$125

ONE BARTENDER— REQUIRED PER 75 GUESTS — NO SUBSTITUTIONS

### BAR OFFERINGS

DELUXE		PREMIUM		PRESTIGE		ADDITIONAL PRICING	
HOSTED	\$8.25	HOSTED	\$9.50	HOSTED	\$10.50		
CASH	\$10.25	CASH	\$11.50	CASH	\$12.50		HOSTED/CASH
PRAIRIE VODKA		WHEATLEY VODKA		TITO'S VODKA		DOMESTIC BEER	\$6.50/\$8
BEEFEATER		BOMBAY SAPPHIRE		TANQUERAY		PREMIUM BEER	\$7.25/\$9
CRUZAN		BACARDI LIGHT		FLOR DE CANA		STELLA ARTOIS	
DEWARS		MONKEY SHOULDERS		CHIVAS REGAL		WEST SIXTH IPA	
OLD FORESTER		MAKER'S MARK		BULLEIT		GOODWOOD LOUISVILLE LAGER RHINEGEIST HARD CIDER	
FOUR ROSES		FOUR ROSES SMALL BATCH		EAGLE RARE		PREMIUM WINE BOTTLE	\$34
		BUFFALO TRACE		JOHNNY DRUM		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
WINE SELECTION		WINE SELECTION (SELECT 2)		WINE SELECTION (SELECT 2)		CHAMPAGNE	
CHARDONNAY		DRUMHELLER, COLUMBIA VALLEY		FRANCISCAN CHARDONNAY		NICOLAS FEUILLATTE, BRUT BLUE LABEL	\$85
CABERNET SAUVIGNON		CHARDONNAY		WENTE CHARDONNAY		MOËT & CHANDON, BRUT IMPERIAL	\$99
		CABERNET SAUVIGNON		BENZIGER SAUVIGNON BLANC		VEUVE CLICQUOT, PONSARDIN BRUT	\$150
		MERLOT		WHITEHAVEN SAUVIGNON BLANC			
				MASO CANALI PINOT GRIGIO		CORDIALS \$11 (SELECT TWO)	
				BUENA VISTA CABERNET SAUVIGNON		AMARETTO, KAHLUA	
				LOUIS MARTINI CABERNET SAUVIGNON		BOURBON CREAM	
				FREI BROTHERS MERLOT		PAMA, CAMPARI, AMARO	
				A TO Z PINOT NOIR		SAMBUCA, GRAND MARNIER	
				MEIOMI PINOT NOIR		SODAS	\$4.25
						BOTTLED WATER	\$4.25
						RED BULL	\$5

### 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

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## 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 FORESTER 86 PROOF	\$ 9.50	\$ 4.75
OLD FORESTER SIGNATURE	\$ 11.00	\$ 5.50
BUFFALO TRACE	\$ 11.00	\$ 5.50
BULLEIT	\$ 11.00	\$ 5.50
EAGLE RARE	\$ 12.00	\$ 6.00
WILLETT 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
PEERLESS RYE	\$ 32.00	\$ 16.00
MICHTER'S SMALL BATCH BOURBON	\$ 15.00	\$ 7.50
MICHTER'S RYE	\$ 13.00	\$ 6.50
OLD FORESTER 1920 WHISKEY ROW	\$ 25.00	\$ 12.50
RABBIT HOLE BOURBON	\$ 16.00	\$ 8.00
WHISTLE PIG	\$ 20.00	\$ 10.00
RUSSELL'S 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