

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 – \$81 PER PERSON	MARKET SANDWICHES – \$91 PER PERSON	HOT BUFFET LUNCH – \$96 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 \$26

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 \$11

BELGIAN WAFFLE STATION \$11



BREAKFAST BUFFET

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

SELECT 2	\$35
SELECT 3	\$38
SELECT 4	\$40

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.
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PLATED BREAKFAST

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

SECRETARIAT \$30

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 \$30

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

BARBARO \$29

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

BIG BROWN \$34

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.
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BREAKS

PRICES ARE BASED PER GUEST – FOOD DISPLAYED FOR 1 HOUR



GUSTO \$ 18
 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 \$18
 WARM HOUSE-MADE SOFT PRETZEL WITH SPICY MUSTARD
 CRACKER JACKS AND PEANUTS
 WHOLE FRUIT
 ASSORTED SOFT DRINKS

GRANDMA'S BAKERY \$18
 ASSORTED HOUSE-MADE COOKIES
 HOUSE-MADE BROWNIES AND BLONDIES
 CHOCOLATE COVERED DRIED FRUIT
 BOTTLED ICED COFFEE



MORNING BREAKS - PER ITEM

ASSORTED SOFT DRINKS	\$4.50
BOTTLED WATER	\$4.50
SPARKLING WATER	\$5.00
BOTTLED JUICE	\$5.50
BOTTLED ICED COFFEE/RED BULL	\$5.25
PITCHER OF:	
ORANGE, GRAPEFRUIT, APPLE OR CRANBERRY JUICE	\$24
LEMONADE OF THE DAY	\$24
ICED TEA	\$24
GALLON OF LEMONADE OR ICED TEA	\$58
FRESHLY BREWED COFFEE—REGULAR AND DECAFFEINATED	
AND SELECTION OF SPECIALTY TEAS	PER GALLON \$76
ASSORTED BREAKFAST PASTRIES	PER DOZEN \$47
ASSORTED BAGELS WITH FLAVORED CHEESES	PER DOZEN \$48
INDIVIDUAL YOGURTS	\$5.00

ALL DAY BEVERAGE BREAK

PER GUEST HALF DAY (UP TO 4 HOURS)	\$16
PER GUEST FULL DAY (UP TO 8 HOURS)	\$21
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/\$11 SELECT 3/\$14 SELECT 4/\$16

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	

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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

CRISP ROMAINE LEAVES, PARMESAN REGGIANO, HERB CROUTONS, CAESAR DRESSING

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

SOUTHWEST CHICKEN SALAD, ANCHO MARINATED GRILLED CHICKEN, ROMAINE, BLACK BEANS, AVOCADO, CORN, TOMATO, CILANTRO DRESSING

CHILLED SALMON SALAD, MARINATED TUSCAN KALE, SPICED PEAR PUREE, CRAISINS, TOASTED ALMONDS, POMEGRANATE VINAIGRETTE

CAVATELLI PASTA, ROASTED MEDITERRANEAN VEGETABLES, TOMATO SAUCE

GRILLED CHICKEN BREAST, ROASTED PEPPERS, ARTICHOKE, LEMON ORZO, CRISPY CAPERS

PARMESAN CRUSTED BREAST OF CHICKEN, YUKON GARLIC MASHED, HEIRLOOM CARROTS, CHARDONNAY TOMATO BASIL SAUCE

SEARED ATLANTIC SALMON, HERBED GRATIN, SEASONAL VEGETABLES, WHOLE GRAIN MUSTARD CREAM

THE HOT BROWN – A WORLD FAMOUS LOUISVILLE TRADITION SINCE 1926

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

PETITE FILET OF BEEF, GRILLED SHALLOT WHIPPED POTATOES, BABY SEASONAL VEGETABLES

\$34

\$34

\$36

\$34

\$39

\$39

\$41

\$41

\$47

\$51

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

DEVEILED EGG SALAD

KENTUCKY SLAW, GRANNY SMITH APPLES, CANDIED PECANS

ENTREES (SELECT ONE FOR \$41/ TWO FOR \$46/ THREE FOR \$50)

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

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 \$30

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)

CRISP ROMAINE LEAVES, PARMESAN REGGIANO, HERB CROUTONS, CAESAR DRESSING
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

GOURMET SANDWICHES (SELECT TWO \$42/ SELECT THREE \$45)

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
RASPBERRY CHEESECAKE
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 \$44

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)

- CRISP ROMAINE LEAVES, PARMESAN REGGIANO, HERB CROUTONS, CAESAR DRESSING
- 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
- ARUGULA SALAD, GOAT CHEESE CRUMBLES, CANDIED PECANS, SHERRY 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
- RASPBERRY CHEESECAKE
- 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)

- | | |
|---|------|
| RICOTTA CHEESE TRI-COLORED TORTELLINI, ROASTED VEGETABLE RATATOUILLE, VODKA TOMATO CREAM SAUCE | \$49 |
| ROASTED PORK TENDERLOIN, SPICED WHIPPED SWEET POTATO, BROCCOLI AND CIPOLLINI ONIONS, JIM BEAN APPLE JUS | \$57 |
| SEARED FREE RANGE FRENCHED BREAST OF CHICKEN, ROSEMARY PARMESAN RISOTTO, BABY CARROT, FOUR ROSES BOURBON REDUCTION | \$56 |
| GRILLED FRENCHED BREAST OF CHICKEN, ROASTED RED PEPPER, SMASHED RED BLISS, BABY SEASONAL VEGETABLES, KENTUCKY SORGHUM | \$58 |
| CAST IRON SEARED SALMON, WILD RICE PILAF, GRILLED PATTY PAN SQUASH, DILL CREAM | \$59 |
| CABERNET BRAISED SHORT RIB OF BEEF, VANILLA RUM SPICED SWEET POTATO PUREE | \$63 |
| GRILLED TENDERLOIN OF BEEF, BUTTER YUKON POTATO PUREE, BABY CARROTS AND SUNBURST SQUASH, BROWN SUGAR BOURBON JUS | \$73 |

DUETS

- | | |
|---|------|
| ROASTED CHICKEN BREAST AND ATLANTIC SALMON, SEASONAL VEGETABLES, ROSEMARY SMOKED GOUDA GRITS, WHOLE GRAIN MUSTARD CREAM | \$68 |
| BRAISED SHORT RIBS AND PAN SEARED JUMBO SHRIMP, CARROT PUREE, BABY ZUCCHINI AND PATTY PAN SQUASH | \$73 |
| GARLIC YUKON WHIPPED POTATOES, PINOT NOIR JUS REDUCTION | |
| GRILLED TENDERLOIN AND CAST IRON SEARED SALMON, OYSTER MUSHROOM RISOTTO, WHITE TRUFFLE POMME PUREE, BOURBON GLAZE | \$80 |

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

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

\$76

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

\$90

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

\$68

CREAM OF BROCCOLI SOUP

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

CRISP ROMAINE LEAVES, PARMESAN REGGIANO, HERB CROUTONS, CAESAR DRESSING

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

\$73

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

\$69

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
\$5.50

TIGER PRAWN, AVOCADO CREAM, CHERRY TOMATO, MICRO BASIL SKEWER
MARINATED TUNA POKE IN CRISPY TACO
\$7.00

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
\$5.50

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
\$7.00

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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 \$15

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 \$21

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

THE ART OF MACAROONS \$21

ARTFUL COLLECTION OF HOUSE-MADE MACAROONS

SWEET KENTUCKY \$21

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 \$13

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 \$19

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 \$17

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 \$19

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 \$23

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 \$26

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

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RECEPTION

MINIMUM 25 GUESTS/PRICED PER GUEST

CHEESE DISPLAY

\$19

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

ANTIPASTI

\$19

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

VEGETARIAN ANTIPASTI

\$15

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

SPREAD STATION

\$15

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

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

\$340

BOURBON CREAMED HORSERADISH, MUSTARD, MINIATURE ROLLS
SERVES 30 GUESTS

ROASTED CERTIFIED ANGUS – TENDERLOIN OF BEEF

\$360

BOURBON CREAMED HORSERADISH, MUSTARD, MINIATURE ROLLS
SERVES 20 GUESTS

SALMON EN CROUTE

\$310

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

CIDER GLAZED PORK LOIN

\$235

CALVADOS SAUCE, MINIATURE ROLLS
SERVES 30 GUESTS

ROASTED TOM TURKEY

\$270

CRANBERRY SAUCE, MUSTARD, BUTTERMILK BISCUITS
SERVES 30 GUESTS

FRESH SMOKED SALMON

\$290

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

THE HOT BROWN CASSEROLE

\$130

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

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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	\$8.50	HOSTED	\$10.50	HOSTED	\$11.50		
CASH	\$10.50	CASH	\$12.50	CASH	\$13.50		HOSTED/CASH
PRAIRIE VODKA		WHEATLEY VODKA		TITO'S VODKA		DOMESTIC BEER	\$6.50/\$8
BEEFEATER		BOMBAY SAPPHIRE		TANQUERAY		PREMIUM BEER	\$7.50/\$9.25
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	
FOUR ROSES		FOUR ROSES SMALL BATCH		EAGLE RARE		RHINEGEIST HARD CIDER	
EZRA BROOKS		BUFFALO TRACE		JOHNNY DRUM		DELUXE WINE BOTTLE	\$34
						PREMIUM 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	\$4.50
						BOTTLED WATER	\$4.50
						RED BULL	\$5

HOSTED BAR BY THE HOUR

DELUXE PACKAGE	PREMIUM PACKAGE	PRESTIGE PACKAGE	BEER AND WINE PACKAGE
FIRST HOUR \$20	FIRST HOUR \$23	FIRST HOUR \$25	FIRST HOUR \$16
SECOND HOUR \$13	SECOND HOUR \$15	SECOND HOUR \$16	EACH ADDITIONAL HOUR \$11
EACH ADDITIONAL HOUR \$9	EACH ADDITIONAL HOUR \$11	EACH ADDITIONAL HOUR \$12	(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
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
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



EVENT GUIDELINES

FOOD AND BEVERAGE POLICIES

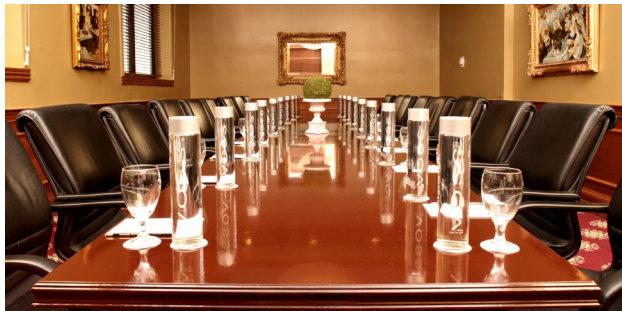
1. THE BROWN HOTEL DOES NOT ALLOW ANY FOOD OR BEVERAGE TO BE BROUGHT INTO THE HOTEL BY GUESTS DUE TO CITY, STATE, HEALTH AND LIQUOR LAWS. THE BROWN MAINTAINS EXCLUSIVE RIGHTS TO PROVIDE, CONTROL AND MAINTAIN ALL FOOD AND BEVERAGE SERVICES THROUGHOUT THE BROWN HOTEL.
2. ALL FOOD AND BEVERAGE MUST BE PURCHASED THROUGH THE BROWN HOTEL FOR CONSUMPTION ON PREMISE. ANY LEFTOVER FOOD OR BEVERAGE CANNOT BE TAKEN OFF PROPERTY AT THE CONCLUSION OF YOUR EVENT. THE BROWN WILL PURCHASE ANY REASONABLE SPECIAL ITEMS OR PRODUCT FROM A LICENSED APPROVED VENDOR. ALL KOSHER, GLUTEN FREE, OR SPECIALTY PRODUCTS MUST BE GUARANTEED 7 DAYS PRIOR TO THE EVENT.
3. THE BROWN, AS A LICENSEE, IS RESPONSIBLE FOR THE ADMINISTRATION OF THE SALE AND SERVICE OF ALCOHOLIC BEVERAGES IN ACCORDANCE WITH THE KENTUCKY ALCOHOLIC BEVERAGE CONTROL BOARD REGULATIONS. IT IS OUR POLICY, THEREFORE, THAT ALL ALCOHOLIC BEVERAGES MUST BE SUPPLIED BY THE HOTEL.
4. ALL MENU ITEMS AND PRICES LISTED ARE SUBJECT TO CHANGE BASED ON SEASONALITY, AVAILABILITY OF PRODUCT AND FLUCTUATING MARKET PRICE FOR PERISHABLE ITEMS. THE BROWN RESERVES THE RIGHT TO MAKE A PRODUCT SUBSTITUTION IN THE CASE THAT THE FACTORS LISTED ABOVE DEEM THE PRODUCT OUT OF OUR REASONABLE CONTROL.

GUARANTEES

1. A 72 HOUR (3 BUSINESS DAYS) GUARANTEE IS REQUIRED FOR ALL MEAL FUNCTIONS. IN THE EVENT A GUARANTEE IS NOT RECEIVED BY 11:00 A.M. EASTERN STANDARD TIME, THE MOST RECENT ESTIMATED ATTENDANCE COUNT WILL BE PREPARED AND BILLED. FOR FUNCTIONS SCHEDULED ON A TUESDAY, THE FINAL GUARANTEE MUST BE RECEIVED BY 11:00 A.M. EASTERN STANDARD TIME ON THE PRECEDING FRIDAY.
2. ALL CHANGES TO FOOD AND BEVERAGE FUNCTIONS THAT TAKE PLACE LESS THAN 10 DAYS PRIOR TO THE EVENT ARE SUBJECT TO APPROVAL BY THE BROWN. REQUESTS TO INCREASE GUARANTEES WITHIN 10 DAYS WILL BE ACCOMMODATED BASED ON PRODUCT AVAILABILITY AND CANNOT BE GUARANTEED.
3. THE BROWN RESERVES THE RIGHT TO ADD A \$100.00 FEE TO ALL POP UP EVENT REQUESTS. A POP UP EVENT IS CLASSIFIED AS AN EVENT THAT IS REQUESTED WITHIN 3 DAYS OR 72 HOURS PRIOR TO THE GROUP ARRIVAL. THE MENU SELECTION FOR A POP UP EVENT WILL BE DECIDED BY THE BROWN AND CANNOT BE CHANGED WITHIN THIS 72 HOUR TIME FRAME UNLESS APPROVAL FROM THE BROWN EXECUTIVE CHEF OR BANQUET CHEF HAS BEEN GRANTED.

MENU STANDARDS

1. A MINIMUM OF 25 GUESTS ARE REQUIRED FOR A PLATED BREAKFAST, LUNCH OR DINNER. A MINIMUM OF 25 GUESTS ARE REQUIRED FOR A BUFFET BREAKFAST, LUNCH OR DINNER. PLEASE CONTACT YOUR CATERING PROFESSIONAL FOR MORE INFORMATION ON OPTIONS FOR EVENTS WITH SMALLER GROUP COUNTS.
2. BREAK MENUS ARE DESIGNED FOR ONE HOUR OF SERVICE. BREAKFAST AND LUNCH BUFFETS AND RECEPTION STATIONS ARE DESIGNED FOR 1.5 HOURS OF SERVICE. ALL DINNER BUFFETS ARE DESIGNED FOR 2 HOURS OF SERVICE. ADDITIONAL FEES WILL APPLY FOR REQUESTS TO EXCEED THEIR STANDARDS.
3. A MAXIMUM OF 3 ENTRÉE OPTIONS, TO INCLUDE A VEGETARIAN SELECTION, WILL BE PERMITTED FOR ALL PLATED MENUS. IF MORE THAN ONE ENTRÉE IS SELECTED FOR A PLATED MEAL, THE PRICE FOR THE MENU WILL BE DETERMINED BY THE HIGHEST PRICED ENTRÉE. A PER ENTRÉE GUARANTEE MUST BE SUBMITTED 10 DAYS PRIOR AND THE FINAL EVENT GUARANTEE 72 HOURS IN ADVANCE. GROUP IS REQUIRED TO DENOTE ENTRÉE SELECTIONS WITH PLACE CARDS.
4. THE KITCHEN WILL PREPARE A MAXIMUM OF 3% OVER GUARANTEE.
5. FOR ANY EVENTS REQUIRING PRE-SET FOOD, THE GUARANTEE NUMBER IS TO BE EQUAL TO THE SET NUMBER.
6. A BARTENDER IS REQUIRED FOR ALL RECEPTIONS. ONE BARTENDER IS REQUIRED FOR 75 GUESTS FOR ALL HOSTED BARS AT A COST OF \$125.00 PER BARTENDER. ONE CASHIER IS REQUIRED FOR EVERY 2 CASH BARS AT A COST OF \$125.00 PER CASHIER.






The
BROWN
HOTEL
LOUISVILLE