



The
BROWN
HOTEL
LOUISVILLE



Special Events Menu

ALL DAY PACKAGE

Prices are based per guest. Prices based on up to 1.5 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

Out of the Gate

Continental Breakfast

Box Lunch

page 8
(2 types of sandwiches)

\$88 per person

Superfecta

Continental Breakfast

Market Sandwich Lunch

page 9
(2 types of sandwiches)

\$99 per person

Trifecta

Continental Breakfast

Hot Lunch Buffet

page 7
(2 entrees)

\$105 per person

Afternoon Break

Granola Bars
Gourmet Potato Chips

Afternoon Break

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Granola Bars
Gourmet Potato Chips

Package Includes:

Assorted Soft Drinks
Bottled Water
Sparkling Water
Freshly Brewed Coffee—Regular
and Decaffeinated
Selection of Specialty Teas

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and Decaffeinated
Selection of Specialty Teas

Price does not include a 24% service charge and 6% sales tax. Prices subject to change without notice.

BREAKFAST

Starting at 7:00am

Prices are based per guest. Prices based on up to 1.5 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

Continental \$29

Chilled Fruit Juices: Orange and Cranberry
Farmer's Seasonal Fruit Salad
Danish, Muffins and Croissants, Preserves and Butter
Freshly Brewed Coffee—Regular and Decaffeinated
Selection of Specialty Teas

Additional Items: \$2 per person

Individual Low Fat Yogurts
House-Made Fruit and Granola Parfait
Individual Cold Cereals, Whole and Skim Milk
Assorted Bagels, Cream Cheese (Regular and Non-Fat)
Hot Chocolate, Mini Marshmallows

Enhancements

Chef Attendant required—\$175 each

Made-to-Order Omelet \$12

Whole Eggs, Egg Whites, Ham, Cheddar, Peppers and
Onions, Spinach, Mushrooms, Tomatoes

Belgian Waffle Station \$12

Berry Compote, Whipped Cream, Powdered Sugar, Maple
Syrup

Breakfast Buffet

Includes Continental Buffet items from left column and selection from below:

Select 2 \$38
Select 3 \$42
Select 4 \$44

Sandwiches, Biscuits and More

Gluten free breads available upon request

Flaky Croissant Sandwich, Scrambled Eggs, Ham, Swiss Cheese
Buttermilk Biscuit Sandwich, Scrambled Eggs, Sausage Patty, Cheddar Cheese
English Muffin Sandwich, Scrambled Eggs, Bacon, Pepper Jack Cheese
Breakfast Wrap, Flour Tortilla, Scrambled Eggs, Peppers, Bacon, Provolone Cheese
Buttermilk Biscuits and Gravy

Breakfast Meats

Country Ham
Pork Sausage
Applewood Smoked Bacon
Apple Chicken Sausage

Eggs (includes one choice of potato)

Farm Fresh Scrambled Eggs, Cheddar Cheese
Scrambled Egg Whites
Tomato Basil and Mozzarella Frittata, Aged Balsamic Reduction

Breakfast Potatoes

Hash Browns
Crispy Yukon Potatoes
Roasted Sweet potatoes, Peppers

Other

Smoked Salmon, Bagels, Cream Cheese, Diced Onion, Capers, Diced Egg
Steel Cut Oatmeal, Brown Sugar, Almonds, Raisins
Southern Cheese Grits
Brioche French Toast, 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. \$200 set up fee for fewer guests.

Secretariat

Fruit, Minted Simple Syrup
Free Range Scrambled Eggs, Aged Cheddar
Home Fried Potatoes, Charred Roma Tomato
Applewood Smoked Bacon
\$33 per person

Citation

Frittata, Spinach, Tomato, Smoked Gouda, Fresh Herbs
Applewood Smoked Bacon
Home Fried Potatoes
\$36 per person

Barbaro

Yogurt Granola Parfait
Free Range Scrambled Eggs
Country Ham
Home Fried Potatoes
\$32 per person

All plated breakfast served with:

Orange Juice
Freshly Baked Croissants
Butter and Fruit Preserves
Freshly Brewed Coffee—Regular and Decaffeinated
Selections of Specialty Teas

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Breaks

Food displayed for 1 hour. Prices are based per guest.
Minimum of 25 guests. \$200 set up fee for fewer guests.



Spread Station \$21
Red Pepper Hummus, Olive Tapenade, Benedictine,
Pimento Cheese, Assorted Breads, Crackers & Crudité

Slugger Park \$20
Warm House Made Soft Pretzels, Spicy Mustard
Cracker Jacks and Peanuts
Whole Fruit

Grandma's Bakery \$20
Assorted House Made Cookies
House Made Brownies and Blondies
Chocolate Covered Pretzels



Per dozen:

Assorted Soft Drinks	\$60
Bottled Water	\$60
Sparkling Water	\$66
Bottled Juice	\$72
Assorted Breakfast Pastries	\$51
Assorted Bagels, Flavored Cheeses	\$53
Individual Yogurts	\$66

Per gallon:

Lemonade or Iced Tea	\$64
Freshly Brewed Coffee	\$83
Selection of Specialty Teas	\$83

All Day Beverage Break

Half Day (up to 4 hours)	\$18
Full Day (up to 8 hours)	\$23
Assorted Soft Drinks	
Bottled Water	
Sparkling Water	
Freshly Brewed Coffee—Regular and Decaffeinated	
Selection of Specialty Teas	

Your Choice, Your Break

Select 2/\$13 Select 3/\$16 Select 4/\$18

Pita Chips and Hummus	Whole Fruit
Assorted Pastries	Mini Yogurt Parfait
Candy Bars	House Made Cookies
Caramel Pecan Cinnamon Rolls	Gourmet Potato Chips
Caramel and Salty Popcorn	Bagels and Cream Cheese
Individual Bags of Trail Mix	Decadent Brownie Bites
Fruit Kabobs	Granola and Energy Bars

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Plated Lunch

Prices are based per guest. Available until 2pm. Prices based on up to 1.5 hours of service.
Minimum of 25 guests. \$200 set up fee for fewer guests.

All plated lunches include: Rolls w/ Whipped Butter, Freshly Brewed Coffee-Regular and Decaffeinated and Iced Tea.

Starters (select one)

Soup

Creamy Asparagus, Roasted Garlic
Smoked Gouda and Roasted Vegetable Bisque
Chicken Tortilla Soup
Watermelon Gazpacho, Cucumbers *Seasonal*
Butternut Squash Bisque *Seasonal*
Tomato Basil Soup, Pesto Oil

Salad

Baby Field Greens, Tomatoes, Cucumbers, Balsamic Herb Vinaigrette
Crisp Romaine, 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 *Seasonal*

Entrees (select one)

Petite Filet of Beef, Grilled Shallot Whipped Potatoes, Baby Seasonal Vegetables \$56
Pepper Crusted Sirloin of Beef, Roasted Garlic Whipped Potatoes, Baby Seasonal vegetables, Bourbon Jus \$52
Seared Atlantic Salmon, Herbed Gratin, Seasonal Vegetables, Whole Grain Mustard Cream \$45
The Hot Brown—A World Famous Louisville Tradition Since 1926 \$45
Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese, Applewood Smoked Bacon, Tomatoes
Grilled Chicken Breast, Roasted Peppers, Artichoke, Lemon Orzo, Crispy Capers \$43
Parmesan Crusted Breast of Chicken, Yukon Garlic Mashed Potatoes, Heirloom Carrots, Chardonnay Tomato Basil Sauce \$43
Grilled Chicken or Roasted Salmon Caesar Salad \$38
Southwest Chicken Salad, Ancho Marinated Grilled Chicken, Romaine, Black Beans, Avocado, Corn, Tomato, Cilantro Dressing \$38
Cavatelli Pasta, Roasted Mediterranean Vegetables, Tomato Sauce \$38

Desserts (select one)

Bourbon Caramel Pecan Cheesecake
Bread Pudding, Bourbon Caramel Sauce and Whipped Cream
Lemon Tart, Fresh Berries

Vanilla Crème Brûlée, Madeleine Cake
Derby Pie, Whipped Cream, Chocolate Sauce
Dark Chocolate Indulgence Cake, Coffee Crème Anglaise

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Gourmet Lunch Buffet

Prices are based per guest. Available until 2pm. Prices based on up to 1.5 hours of service.
Minimum of 25 guests. \$200 set up fee for fewer guests.

All lunch buffets include: Rolls w/ Whipped Butter, Chef's Selection of Farm Fresh Vegetables, Fresh Coffee—Regular and Decaffeinated, Hot Specialty Teas and Iced Tea

Soup (select one)

Creamy Asparagus, Roasted Garlic
Smoked Gouda and Roasted Vegetable Bisque
Butternut Squash Bisque *Seasonal*
Chicken Tortilla Soup
Watermelon Gazpacho, Cucumbers *Seasonal*
Tomato Basil , Pesto Croutons

Salads (select two)

Crisp Romaine, Parmesan Reggiano, Herb Croutons, Caesar Dressing
Baby Mixed Greens, Teardrop Tomato, Cucumber, Champagne Vinaigrette
Arugula Salad, Goat Cheese Crumbles, Candied Pecans, Sherry Vinaigrette
Loaded Red Bliss Potato Salad
Deviled Egg Salad
Kentucky Slaw, Granny Smith Apples, Candied Pecans

Entrees

(select 1/\$45 select 2/\$50 select 3/\$55)

BBQ Glazed Breast of Chicken
Chipotle Bourbon BBQ Brisket, Cheddar Cornbread
Pecan Crusted Trout, Bourbon Sweet Potato Puree
Grilled Flank Steak, Smoked Tomato Grits, Bourbon Jus
Grilled Salmon, Mango Avocado Salsa
Seared Breast of Chicken Piccata, 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

Sides (select one)

Jasmine Rice
Bourbon Whipped Potatoes
Rosemary Roasted Potatoes

Desserts (select two)

Carrot Cake, Cream Cheese Icing
Flourless Chocolate Cake
Italian Cream Cake
Chocolate Covered Vanilla Cheesecake
Bread Pudding, Bourbon Caramel Sauce
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

\$33

Prices are based per guest. Available until 2pm. Prices based on up to 1.5 hours of service.
Minimum of 20 guests. \$200 set up fee for fewer guests.
Gluten free breads available upon request.

All boxed lunches include: Individual Bag of Potato Chips, Whole Seasonal Fruit,
Bottled Water

Entrees (select up to three)

10 minimum per option

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

Sides (select one)

Fruit Salad

Apple Cranberry Coleslaw

Orzo Pasta Salad

Baked Potato Salad

Desserts (select one)

Double Fudge Brownie

Cream Cheese Blondie

Pastry Chef's Cookies

Pastry Chef's Rice Crispy



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Market Sandwich Lunch Buffet

Prices are based per guest. Available until 2pm. Prices based on up to 1.5 hours of service.
Minimum of 25 guests. \$200 set up fee for fewer guests.

Market sandwich lunch buffet includes: Individual Bags of Potato Chips, Freshly Brewed Coffee-Regular and Decaffeinated, Hot Specialty Teas and Iced Tea.

Soup (select one)

Creamy Asparagus, Roasted Garlic
Smoked Gouda and Roasted Vegetable Bisque
Chicken Tortilla Soup
Watermelon Gazpacho, Cucumber *Seasonal*
Butternut Squash Bisque *Seasonal*

Salad (select two)

Crisp Romaine, Parmesan Reggiano, Herb Croutons, Caesar Dressing
Baby Mix Greens, Teardrop Tomato, Cucumber, Champagne Vinaigrette
Red Potato Salad
Deviled Egg Salad
Kentucky Slaw, Granny Smith Apples, Candied Pecans
Spinach Salad, Kentucky Apples, Bacon Vinaigrette
Arugula Salad, Goat Cheese Crumbles, Candied Pecans, Sherry Vinaigrette

Gourmet Sandwiches

(select 2/\$46 select 3/\$50)

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

Desserts (select two)

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

\$48

Prices are based per guest. Available until 2pm. Prices based on up to 1.5 hours of service. Minimum of 25 guests./maximum of 75 guests. \$200 set up fee for fewer guests.

Deli lunch buffet includes: Individual Bags of Potato Chips, Freshly Brewed Coffee-Regular and Decaf-feinated, Hot Specialty Teas and Iced Tea.

Soup (select one)

Creamy Asparagus, Roasted Garlic
Butternut Squash Bisque *Seasonal*
Smoked Gouda and Roasted Vegetable Bisque
Chicken Tortilla
Watermelon Gazpacho, Cucumber *Seasonal*
Tomato Basil, Pesto Oil

Salad (select two)

Crisp Romaine, Parmesan Reggiano, Herb Croutons, Caesar Dressing
Baby Mix Greens, Teardrop Tomato, Cucumber, Champagne Vinaigrette
Spinach Salad, Kentucky Apples, Bacon Vinaigrette
Arugula Salad, Goat Cheese Crumbles, Candied Pecans, Sherry Vinaigrette
Red Potato Salad
Deviled Egg Salad
Kentucky Slaw, Granny Smith Apples, Candied Pecans

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)

Raspberry Cheesecake	Assorted House Made Cookies
Bourbon Pecan Pie	Chocolate Covered Vanilla Cheesecake

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. \$200 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.

4 course dinner at an additional \$10 per person.

Starter (select one soup or salad)

Soups

Creamy Asparagus, Roasted Garlic
Smoked Gouda and Roasted Vegetable Bisque
Chicken Tortilla
Watermelon Gazpacho, Cucumbers *Seasonal*
Tomato Basil, Pesto Oil

Salads

Kentucky Field Greens, Roasted Pear, Kenny's White Cheddar Vol Au Vents, Candied Cashews, Chardonnay Honey Vinaigrette
Arugula Frisse, Marinated Beets, Truffle Goat Cheese, Pistachios, Blood Orange Emulsion
Crisp Romaine, 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, Crumbled Kentucky Bacon, Fire Roasted Sweet Bell Peppers, Vinaigrette

Entrees (select one)

Ricotta Cheese Tri-Colored Tortellini, Roasted Vegetable Ratatouille, Vodka Tomato Cream Sauce \$54
Roasted Pork Tenderloin, Spiced Whipped Sweet Potato, Broccoli and Cipollini Onions, Jim Beam Apple Jus \$62
Seared Free Range Frenched Breast of Chicken, Rosemary Parmesan Risotto, Baby Carrots, Four Roses Bourbon Reduction \$61
Herb Marinated Grilled Chicken, Roasted Red Pepper, Smashed Red Bliss Potatoes, Baby Seasonal Vegetables, Kentucky Sorghum \$63
Cast Iron Seared Salmon, Wild Rice Pilaf, Steamed Baby Carrots, Dill Cream \$64
Cabernet Braised Short Rib of Beef, Vanilla Rum Spiced Sweet Potato Puree \$69
Grilled Tenderloin of Beef, Butter Yukon Potato Puree, Baby Carrots and Seasonal Squash, Brown Sugar Bourbon Jus \$80

Duets

Roasted Chicken Breast and Atlantic Salmon, Seasonal Vegetables, Rosemary Smoked Gouda Grits, Whole Grain Mustard Cream \$75
Braised Short Ribs and Pan Seared Jumbo Shrimp, Zucchini and Baby Carrots, Garlic Yukon Whipped Potatoes, Pinot Noir Jus Reduction \$80
Grilled Tenderloin and Cast Iron Seared Salmon, Oyster Mushroom Risotto, Asparagus, Bourbon Glaze \$88

Desserts (select one)

Vanilla Crème Brûlée, Madeleine Cake
Carrot Cake, Cinnamon, Walnut, Pineapple

Chocolate Pate Cake, Kentucky Bourbon Chocolate Sauce
Red Velvet Cake, Cream Cheese Icing and Chocolate Garnish

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Dinner Buffet

Prices are based per guest. Prices based on up to 2 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

All dinner buffets include: Selection of Rolls, Whipped Butter, Freshly Brewed Coffee—Regular or Decaffeinated, Hot Specialty Teas, Iced Tea



The Thoroughbred

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, Savory Lemon Curd

Butter Herbed Fingerling Potatoes

Roasted Cauliflower and Blistered Roma Tomato

Bourbon Pecan Tart

Flourless Chocolate Cake

\$75 per person



Bourbon Row

Cream of Broccoli Soup

Baby Greens, Radicchio, Toasted Cashews, Dried Cherries, Red Wine Vinaigrette

Crisp Romaine, Parmesan Reggiano, Herb Croutons, Caesar Dressing

Cast Iron Seared Breast of Chicken, Bourbon Demi Glace

Grilled Atlantic Salmon, Minted Couscous, Cucumber, Red Onions, English Cucumber Salad

Tricolored Tortellini Al Pesto

Grilled Seasonal Vegetables

Garlic and Herb Roasted Potatoes

Assorted Cheesecake Petits Fours

\$74 per person

Price does not include a 24% service charge and 6% sales tax. Prices subject to change

Dinner Buffet

Prices are based per guest. Prices based on up to 2 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

All dinner buffets include: Selection of Rolls, Whipped Butter, Freshly Brewed Coffee—Regular or Decaffeinated, Hot Specialty Teas, Iced Tea

The Kentuckiana

Spinach, Dried Cherries, Toasted Pecans, Diced Eggs, Honey Mustard Bacon Vinaigrette

Wild Rice and Orzo, Spring Onions and Bell Peppers, Olive Oil and Herbs

Mixed Bean Salad, Trio Beans, Cherry Tomato, Fresh Herbs, Oregano Vinaigrette

Pan Seared Cod, 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 Corn Bread, Southern Biscuits

Bread Pudding, Bourbon Caramel Sauce

Assorted House Baked Cookies

\$80 per person

Jockey Silks

Traditional Kentucky Burgoo

Baby Mixed Greens, Teardrop Tomato, Cucumber, Champagne Vinaigrette

Loaded Red Bliss Potato Salad

Hot Brown Casserole

Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese, Applewood

Smoked Bacon, Tomatoes

Grilled Flank Steak

Pan Seared Salmon, Mango Salsa

Pasta Primavera, Cavatappi Pasta, Cherry Tomatoes, Spinach, Mushrooms, Zucchini,

Grilled Onions, Tomato Fennel Coulis, Parmigiano

Roasted Fingerling Potatoes

Roasted Cauliflower, Romesco Sauce, Toasted Marcona Almonds

White Chocolate Bread Pudding, Caramel Sauce

Bourbon Pecan Tart

\$78 per person



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Dinner Buffet

Prices are based per guest. Prices based on up to 2 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

All dinner buffets include: Selection of Rolls , Whipped Butter, Freshly Brewed Coffee—Regular or Decaffeinated, Hot Specialty Teas, Iced Tea

Taste of Louisville

Traditional Kentucky Burgoo

Crisp Romaine, Parmesan Reggiano, Herb Croutons, Caesar Dressing

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

Pecan Crusted Trout, Bourbon Sweet Potato Puree

Bluegrass Fried Chicken

Kansas Strip Loin, Bourbon Veal Sauce

Fresh Green Beans, Caramelized Onions, Country Ham

Smashed Red Bliss Potatoes

Southern Style Biscuits and Sweet Corn Bread

Broccoli and Corn Ragout

Bourbon Chocolate Cheesecake Bites

Derby Pie

Fruit Tart

\$99 per person



Price does not include a 24% service charge and 6% sales tax. Prices subject to change without notice.



Reception

Bites

Minimum order 25 pieces per selection. Priced per piece.

Cold

\$6.50

Italian Bruschetta with Tomato, Basil and Mozzarella Cheese Fondue

Shrimp Salad with Sweet Thai Chili Wonton Wrap

Cantaloupe with Prosciutto Skewer

Caprese Skewer— Cherry Tomato, Basil, Mozzarella, Balsamic Glaze

\$8.00

Tiger Prawn, Avocado Cream, Cherry Tomato, Micro Basil Skewer

Marinated Tuna Poke in Crispy Taco

Hot

\$6.50

Chicken and Beef Empanadas

Mini Hot Brown

Vegetarian Spring Rolls with Plum Sauce

Bacon Wrapped Dates Stuffed with Blue Cheese

Applewood Smoked Bacon Wrapped Scallops, Maple Glaze

Coconut Crusted Chicken, Pineapple Dip

Wonton Chicken with Ponzu Glaze

\$8.00

Chimichurri Beef Skewer

Wonton Wrapped Prawns, Sweet Chili

Chicken & Waffle, Bourbon Maple Glaze

Coconut Shrimp, Pineapple Glaze

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Reception

Prices based on up to 2 hours of service for a minimum of 25 guests.
\$200 set up fee for fewer guests.

Salad Station \$17

Classic Caesar Salad

Hand Cut Romaine, Croutons, Shaved Parmesan Cheese, Caesar Dressing

Spinach and Arugula Salad

Grilled Brie, Candied Pecans, Spiced Apples, Croutons, Sherry Vinaigrette

Dessert Display \$23

Chocolate Mousse Cup, Apple Tartlet, Mini Bourbon Pecan Pie, Bourbon Cheesecake,

The Art of Macarons \$23

Artful Collection of House Made Macarons

Sweet Kentucky \$23

Bread Pudding with Bourbon Caramel Sauce, Derby Pie, Bourbon Chocolate Pecan Pie

Action Stations

Chef Attendant available for all action stations—\$175. One action station per 75 guests.

Mashed Potato Bar —Build Your Own— \$15

Buttered Yukon Potatoes and Brown Sugar Sweet Potatoes
Toppings: Cheddar Cheese, Blue Cheese, Chives, Smoked Bacon, Caramelized Onions, Roasted Mushrooms, Spiced Pecans, Baby Marshmallows, Sour Cream

Pasta Bar \$24

Choice of 2 pastas and 2 sauces, includes toppings and rolls.

Pasta: Cavatelli, Gnocchi, Penne, Orzo, Rigatoni

Sauce: Spiced Marinara, Alfredo, Pesto, Smoked Tomato Bourbon, Wild Mushroom

Protein: Chicken and Italian Sausage

Toppings: Asiago Cheese, Parmesan Cheese, Red Chili Flakes, Olives, Basil, Roasted Garlic, Sun Dried Tomatoes

Mini Street Tacos —Build Your Own— \$19

Soft Flour and Corn Tortillas

Beef Barbacoa, Blackened Mahi Mahi, Chicken Tinga

Toppings: Lettuce, Cilantro, Onions, Salsa Verde, Guacamole, Lime Wedges

Served with Gourmet Hot Sauces

Mac and Cheese \$21

Macaroni and Four Cheese Sauce

Toppings: Crab, Bacon, Port Glazed Portobello Mushrooms, Sweet Peas, Roasted Broccoli, Chives, Grated Asiago, Sour Cream, Chicharrones

Slider Sampler \$26

Seared Tuna, Wasabi Aioli, Wakame Seaweed Salad

Seared Beef, Smoked Ketchup, Cheddar Cheese

House made BBQ Pulled Pork, Local Pickles

All Served on Brioche Buns

The Hot Brown Casserole \$13

Open Face Turkey Sandwich, Bacon, Tomatoes, and a Delicate Mornay Sauce

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 \$21

American and International Farm House Cheeses, Vine Ripe Fruit, Dried Fruits, Nuts, Sliced Baguette, Crackers

Charcuterie Board \$21

Prosciutto, Salami, Coppa, Grilled Vegetables, Assorted Olives, Marinated Mushrooms, Marinated Artichoke Hearts, Basil Pesto, Italian Herbs Focaccia, Crackers

Spread Station \$20

Red Pepper Hummus, Olive Tapenade, Benedictine, Pimento Cheese, Assorted Breads, Crackers & Crudité



By the Sea \$28

Cocktail and Cognac Sauce
Jumbo 16/20 Gulf Shrimp
Crab Cake and Remoulade

Price does not include a 24% service charge and 6% sales tax. Prices subject to change without notice.



Carving Stations

Chef Attendant required for all action stations—\$175

Roasted Kansas City Strip Loin of Beef \$395

Bourbon Creamed Horseradish, Mustard, Miniature Rolls
Serves 30 guests

Roasted Certified Angus—Tenderloin of Beef \$400

Bourbon Creamed Horseradish, Mustard, Miniature Rolls
Serves 20 guests

Salmon En Crouete \$350

Baby Spinach, Wild Mushroom, Champagne Caviar
Beurre Blanc
Serves 30 guests

Cider Glazed Pork Loin \$265

Calvados Sauce, Miniature Rolls
Serves 30 guests

Roasted Tom Turkey \$300

Cranberry Sauce, Mustard, Buttermilk Biscuits
Serves 30 guests



Bar

Bartender required at \$150, \$500 Cash Bar Minimum
 One bartender required per 75 guests.
 Priced per person.

Deluxe	Premium	Prestige	Additional Pricing
Hosted \$9.50	Hosted \$11.50	Hosted \$12.50	
Cash \$11.50	Cash \$13.50	Cash \$14.50	Hosted/Cash

Prairie Vodka
 Beefeater
 Cruzan
 Dewar's
 Old Forester
 Four Roses

Wheatley Vodka
 Bombay Sapphire
 Bacardi Light
 Monkey Shoulders
 Maker's Mark
 Four Roses Small Batch
 Bulleit

Tito's Vodka
 Tanqueray
 Flor De Cana
 Chivas Regal
 Bulleit
 Russel's Reserve 10yr
 Elijah Craig Small Batch
 Johnny Drum

Domestic Beer \$7.50/\$9.00
 Premium Beer \$8.50/\$10.00
 Stella Artois
 West Sixth IPA
 Goodwood Louisville Lager
 Deluxe Wine Bottle \$37
 Premium Wine Bottle \$42
 Prestige Wine Bottle \$53

Wine
 Chardonnay
 Cabernet Sauvignon

Wine
 Drumheller, Columbia Valley
 Chardonnay
 Cabernet Sauvignon

Wine
 Wente Chardonnay
 Louis Martini Cabernet Sauvignon

Sparkling Wine
 Veuve De Vernay, Brut France \$42
 Da Luca, Prosecco, Italy NV \$42

Champagne
 Nicholas Feuillatte, Brut Blue Label \$93
 Moet & Chandon, Brut Imperial \$108
 Veuve Clicquot, Ponsardin Brut \$165

Hosted Bar by the Hour

All hourly beverage packages include: Imported and Domestic Beer, Soda,
 Wine Selection, Fruit Juices, Bottled Water

Deluxe Package	Premium Package	Prestige Package	Beer & Wine Package
First Hour \$22	First Hour \$25	First Hour \$27	(Deluxe Wine)
Second Hour \$15	Second Hour \$17	Second Hour \$18	First Hour \$18
Each Additional Hour \$11	Each Additional Hour \$13	Each Additional Hour \$14	Each Additional Hour \$13

Sodas \$5.00
 Bottled Water \$5.00
 Red Bull \$5.50

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 judgement, appears intoxicated.

Price does not include a 24% service charge and 6% sales tax. Prices subject to change without notice.

Bourbon/Rye Experience

Bartender required at \$150

One bartender required per 75 guests.

Bourbon/Rye

Drink

Tasting (3/4oz.)

Elijah Craig Small Batch	\$13.00	\$6.50
Maker's Mark	\$11.50	\$5.75
Woodford Reserve	\$15.50	\$7.75
Four Roses Small Batch	\$13.00	\$6.50
Old Forester 86 Proof	\$10.50	\$5.25
Old Forester Signature	\$12.00	\$6.00
Buffalo Trace	\$12.00	\$6.00
Bulleit	\$12.00	\$6.00
Willett Pot Still	\$16.50	\$8.25
Angels Envy Portwood Finished	\$16.50	\$8.25
Basil Hayden	\$15.50	\$7.75
Blanton's	\$24.00	\$12.00
Bookers	\$20.00	\$10.00
Henry McKenna Single Barrel Bottled in Bond	\$13.00	\$6.50
Knob Creek	\$14.50	\$7.25
Peerless Rye	\$35.00	\$17.50
Michter's Small Batch Bourbon	\$16.50	\$8.25
Michter's Rye	\$14.50	\$7.25
Old Forester 1920 Whiskey Row	\$27.00	\$13.50
Rabbit Hole Bourbon	\$17.50	\$8.75
Whistle Pig	\$22.00	\$11.00
Russell's Reserve 10 Year	\$13.00	\$6.50
Woodford Reserve Double Oak	\$20.00	\$10.00
Sazerac Rye	\$19.00	\$9.50
Stagg Jr	\$33.00	\$16.50
1792 Ridgmont Reserve	\$13.00	\$6.50
Bulleit 10 Year	\$15.50	\$7.75
Yellowstone	\$15.50	\$7.75
Pikesville Rye	\$15.50	\$7.75

Bourbon/Rye Bar

Dedicated Bourbon Bar
Only Specialty Bourbon Cocktails

Mint Julep
Kentucky Mule
Old Fashioned
Manhattan
Kentucky Derby

Select 8 Bourbons from our selected
Bourbon list



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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 and 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 factors listed above deem the product out of our reasonable control.



Guarantees

1. A 7 business day guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 A.M. EST, the most recent estimated attendance count will be prepared and billed.
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. The kitchen will prepare a maximum of 3% over 100 guests and 5% under 100 guests guarantee.
4. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
5. A bartender is required for all receptions. One bartender is required for 75 guests for all hosted bars at a cost of \$150.00 per bartender. One cashier is required for every 2 cash bars at a cost of \$150.00 per cashier.






The
BROWN
HOTEL
LOUISVILLE