

*The*  
**GALT HOUSE**<sup>®</sup>  
*Legendary* • HOTEL • *Louisville*<sup>®</sup>

#### GENERAL INFORMATION

Thank you for choosing The Galt House Hotel. The Event Services Department is looking forward to coordinating all details of your event and will work closely with each of our departments within the hotel to ensure proper execution for a memorable experience. So that our staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 45 days in advance. Our culinary staff uses only the freshest ingredients in preparing your meals. ***Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order.*** Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your event representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

#### GUARANTEES

It is the responsibility of the group representative to provide the event department with the number of guests expected for all meetings and banquet functions no later than 12:00 PM five (5) business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee. The hotel will set and prepare for 3% above the guarantee up to a maximum of 25 guests where possible. An increase in guest count inside of 72 hours will be accommodated based on availability of product, Should the attendance exceed the final guarantee a surcharge of \$10 per person above the meal price will apply plus applicable service charge and tax.

#### MEETING AND FUNCTION SPACE

Function space is assigned according to the size and requirements of the group. The Hotel reserves the right to reassign function space based on expected attendance, setup requirements or the need to maximize use of our function space to best meet the needs of all its guests.

#### FOOD AND BEVERAGE

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered. Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. The Hotel is responsible for the sale and service of alcoholic beverages as regulated by Kentucky Alcoholic Beverage Control board's regulations. Our alcoholic beverage license requires us to (1) Request proper picture identification to prove legal age to consume alcohol. (2) Refuse alcoholic beverage service if the guest cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.



### **SERVICE CHARGE AND TAX**

Food, beverage, room rental and tax are subject to a 24% taxable service charge and applicable sales tax. Tax on food and non-alcoholic beverage, beer, wine, and distilled spirits is currently 6%.

### **LIABILITY**

The Hotel does not assume responsibility for personal property or equipment sent, brought into, or left in the banquet and/or meeting areas prior to, during or after your banquet or meeting. Group may be required, at its expense, to provide security services for exhibit shows during times when materials/equipment are unattended. Security services to be supplied by a reputable licensed guard or security agency doing business in the city of Louisville, agency shall be subject to the prior approval of the Hotel.

**This is general information, please refer to your sales contract for full terms and policies.**

### **SIGNS, BANNERS, DISPLAYS, & DECORATIONS**

Your program will be posted in the public areas of the Hotel on our electronic reader boards. To preserve the integrity of the hotel and conference center and to comply with local fire codes, all signage, displays or decorations and their set up shall be subject to prior approval of the hotel. Signage is prohibited in the main lobby, guest room floors and in elevators. No signs or banners are permitted on the exterior of the building without written approval from hotel management. Signs in the function areas must be professionally printed and should be free standing or on an easel. Easels are available to rent at or you are welcome to provide your own. Items may not be attached to walls, doors, windows or ceiling with tape, nails, staples, or any other damaging fasteners. Distribution of gummed stickers or labels is strictly prohibited. Hotel staff must assist in hanging banners. Applicable fees may apply. Group is responsible for removal of all decorations at the conclusion of event.

### **SHIPPING & RECEIVING**

Due to local fire regulations and limited storage space, we ask that you route inbound/outbound freight for exhibit and conference materials through a Drayage Company. Otherwise, should packages be sent directly to the hotel they are subject to handling charges which must be paid in advance. To ensure efficient delivery please label all packages with guest (recipient's) name as well as the conference name and date. Conference materials will be accepted by hotel no more than 3 days prior to arrival.

### **ROOM SETUP**

A minimum fee of \$200 will apply based on room size when a change in setup is required to accommodate numerous events in one location on the same day. A \$200 fee will be applied for any significant changes made to the room setup on the day of the event not previously included on the banquet event order.



## REHERSAL MENU

### **“A Taste of Swizzle” \$64**

B.L.T Salad, Crisp Iceberg Lettuce, House Cured Bacon, Roma Tomatoes,  
Toasted Panko Breadcrumbs and House Made Ranch Dressing

Roasted Salmon w/ Chimichurri Sauce **GF**

Peppercorn Rubbed Sirloin Steak, Cabernet Demi-Glace **GF**

Tuscan Style Fingerling Potatoes, Tossed in Garlic Olive Oil, Chopped Parsley,  
Parmesan Cheese & Chilies **V**

Roasted Broccolini, Sundried Tomatoes, and Olive Oil **GF, VE**

Sauteed Ratatouille Style Vegetables, w/ Roasted Garlic & Chopped Herbs **GF, VE**

Assorted Breads and Rolls

Chef's Selection Desserts

Fresh Brewed Iced Tea and Coffee Service

## BRIDAL SUITE

Bridal Suite Delivery \$24 Per Person

Assorted Spiced Nuts

Tuna & Egg Salad

Seasonal Fruit

Frittata or Mini Quiche (Select One)

Starbucks® Triple Shots & Frappuccino's

Assorted Soda & Bottled Water

**Mimosas \$10 per glass**

**Champagne \$50 per bottle**



## HORS D'OEUVRES MENU

Spicy Tuna Tartare Wonton Cones, Wasabi, Tobiko, Bonito Flakes, Daikon Sprouts **\$450**

Seared Strip Steak, on Toasted Crostini with Yuzu Butter, Hoisin Sesame **\$450**

Herb Blini Salmon Gravlax, Whipped Crème Fraiche Dill **\$450**

Shaved Prosciutto Crostini, Tomato Jam, Basil, Aged Balsamic **\$350**

Vegetable Crudité Cups, Roasted Red Pepper Hummus or House Made Green Goddess Dressing **\$300**

Smoked Salmon, Bagel Crostini, Whipped Cream Cheese, Chives **\$350**

Beef Tartare, Herb Crostini Fried Capers, Lemon, Garlic Aioli **\$450**

Caprese Skewers, Local Tomatoes, Roasted Garlic, Torn Basil on Toasted Crostini **\$350**

Buttermilk Fried Chicken on Mini Waffles, Warm Maple Syrup **\$350**

Grilled Shrimp Skewer, Garlic, Ginger, Sweet Chili Sauce **\$425**

**Minimum order of 50 pieces. Additional Cost for Butler Passed.**

## SALADS

### Select One

**Deconstructed Wedge**, Iceberg Lettuce, Radish, Grape Tomatoes, Bacon, Bleu Cheese, Green Goddess Dressing

**Field Greens**, Shaved Artichokes, Fennel, Citrus Grapes, Tomatoes, Honey Champagne Vinaigrette

**Chopped Vegetable Salad**, Shaved Parmesan Friese Sherry, Extra Virgin Olive Oil

**Galt House Salad**, Mixed Greens, Cucumber, Grilled Red Onions, Tomatoes, Roasted Red Peppers, Feta Cheese, Green Goddess Dressing

## PLATED ENTREES

### Select One, Prices are Per Person

Peppercorn Crusted Beef Tenderloin, Buttermilk Mashed Potatoes, Asparagus, Tomato Chutney, Bordelaise - **\$85**

Grilled Striploin, Celery Root Puree, Pistachio Gremolata, Rainbow Chard, Shallots - **\$82**

Pan Roasted Halibut, Shaved Fennel, Castelvetrano Olives, Eggplant Caponata, Charred Tomato Fondue - **\$62**

Grilled Salmon, Creamy Corn Polenta, Grilled Barbecue Onion, Asparagus, Cherry Tomatoes, Chive Oil - **\$62**

Marinated Amish Chicken, Tabbouleh Style Wild Rice, Currants, Citrus Bok Choy, Chermoula, Charred Lemons - **\$60**

Pan Roasted Chicken Breast, Charred Corn Tamale, Green Mole Sauce, Jicama, Queso - **\$60**

**Add Chef's Selection Dessert - \$9**



## DUAL ENTREES

Select One, Prices are Per Person

**Herb Crusted Ribeye & Butte Poached Lobster Tail**, Parsley Caper Pesto, Roasted Fingerling Potatoes, Eggplant Ratatouille - **\$125**

**Peppercorn Crusted Beef Tenderloin & Grilled Shrimp**, Buttermilk Whipped Potatoes, Asparagus, Tomato Chutney - **\$110**

**Grilled Beef Filet Paired with Seared Chicken Breast**, Buttermilk Whipped Potatoes, Haricot Verts, Red Wine Sauce - **\$95**

Add Chef's Selection Dessert - **\$9**

## DINNER BUFFET

**\$90 per person**

### SALADS – Select Two

**Deconstructed Wedge** – Iceberg Lettuce, Radish, Grape Tomatoes, Bacon, Bleu Cheese, Green Goddess Dressing

**Field Greens** – Shaved Artichokes, Fennel, Citrus Grapes, Tomatoes, Honey Champagne Vinaigrette

**Chopped Vegetable Salad** – Shaved Parmesan Fries Sherry, Extra Virgin Olive Oil

**Galt House Salad** – Mixed Greens, Cucumber, Grilled Red Onions, Tomatoes, Roasted Red Peppers, Feta Cheese, Green Goddess Dressing

### ENTREES – Select Two

**Peppercorn Rubbed Hanger Steak**, Red Wine Bordelaise

**Heavy Seared Strip Tenderloin**, Cognac Grain Mustard

**Marinated Lamb Chops**, Mint Raita

**Grilled Black Angus Sirloin**, Argentinian Chimichurri

**Chicken Breast**, Herb Marinated

\*Three entrees for an additional \$6.00++ per person

### ACCOMPANIMENTS – Select two

Broccoli with Sundried Chilis

Rosemary Roasted Fingerling Potatoes

Buttermilk Potato Puree

Herb Butter Steak Cut Fries

Truffle Salt Mushrooms Roasted with Shishito Peppers, Garlic

Baby Spinach, Roasted Garlic, Tuscan Olive Oil

Macaroni & Cheese with Cheddar, Gruyere, Parmesan

Add Chef's Selection Dessert - **\$9**



To meet your needs, we have special meals available for your younger guests and vendors who require a meal.

For any special requests, please contact your Catering Professional.

### **CHILDREN'S MEAL**

Chicken Finders, Macaroni & Cheese, Fruit Cup with Choice of Beverage

**\$20 per child**

### **VENDOR'S MEAL**

Turkey Club Sandwich & Gourmet Chips

(Smoked Turkey, Candied Bacon, Tillamook Cheddar, Vine Ripe Tomatoes, Leaf Lettuce, Garlic Aioli on Nine Grain Wheat Bread)

**\$20 per person**

### **POST PARTY**

**Minimum Order of 50 People Required**

Sliders

Meatballs

Assorted Flatbreads

Chicken & Waffles Mini

Cupcakes

Starbucks® Triple Shots & Frappuccino's

Assorted Soda & Bottled Water

**\$45 Per Person**



## BAR

\*Minimum spend of \$500 per cash bar required. Variance Billed as Room Rental.  
Cash Bars – CREDIT CARD ONLY

### HOST PACKAGE BAR

Unlimited Consumption of Cocktails,  
Wines, Domestic Beer, Import Beer, and  
Soft Drinks/Water

#### Signature Brands

First Hour \$20 per person  
Each Additional Hour\* \$14 per person

#### Deluxe Brands

First Hour \$22 per person  
Each Additional Hour\* \$16 per person

#### Premium Brands

First Hour \$24 per person  
Each Additional Hour\* \$18 per person

	Host Bar	Cash Bar
<b>Signature Cocktail</b>	\$9	\$11
<b>Deluxe Cocktail</b>	\$10	\$12
<b>Premium Cocktail</b>	\$11	\$13
<b>Cordials</b>	\$11	\$13
<b>Domestic Beer</b>	\$6	\$7
<b>Import Beer</b>	\$7	\$8
<b>Local Craft Beer</b>	\$8	\$9
<b>Signature Wine</b>	\$9/\$38	\$10/\$40
<b>Deluxe Wine</b>	\$11/\$42	\$13/\$50
<b>Soft Drinks/Water</b>	\$4	\$4

### HOST BEER & WINE PACKAGE BAR

Unlimited Consumption of Signature Wine,  
Domestic Beer, Import Beer, and Soft  
Drinks/Water

First Hour \$17 per person  
Each Additional Hour \$12 per person

	Bartender	Cashier
First hour	\$175 each	\$125 each
Each Additional Hour*	\$75 each	\$75 each

\*Or part thereof

1 bartender per every 75 guests – Host Bar  
1 bartender per every 100 guests – Cash Bar. 1 cashier per every 100 guests.

### WE PROUDLY SERVE THE FOLLOWING BRANDS...

	<b>PREFERRED BAR</b>	<b>DELUXE BAR</b>	<b>PREMIUM BAR</b>
<b>Bourbon</b>	Evan Williams Black	Four Roses Small Batch	Woodford Reserve
<b>Scotch</b>	Grant's	Johnnie Walker Red	Chivas Regal
<b>Gin</b>	Bombay	Bombay Sapphire	Hendricks Gin
<b>Rum</b>	Myers's Platinum White	Captain Morgan	Appleton Estates
<b>Vodka</b>	Wheatley	Tito's	Grey Goose
<b>Tequila</b>	Corazon Single Estate	1800	Patron Silver
	<b>IMPORT BEER</b>	<b>LOCAL CRAFT BEER</b>	<b>WINES</b>
<b>DOMESTIC BEER</b>	<b>IMPORT BEER</b>	<b>LOCAL CRAFT BEER</b>	<b>WINES</b>
<b>SELECT 2</b>	<b>SELECT 2</b>	<b>SELECT 2</b>	<b>Signature</b>
Bud Light	Corona Extra	West 6 IPA	Hideaway Creek Cabernet
Miller Lite	Heineken	Goodwood Louisville Lager	Hideaway Creek Chardonnay
Budweiser	Sam Adams Boston Lager	Fall City Pale Ale	<b>Deluxe</b>
Coors Light			Federalist Cabernet
Michelob Ultra			Federalist Chardonnay

**Based on Availability**