

EVENT MENU



Swizzle

The
GALT HOUSE
LEGENDARY •  • LOUISVILLE

WALKER'S
Exchange

The Galt House Hotel | 502-589-5200 | www.galthouse.com



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CONTINENTAL BREAKFAST

Minimum of 25 Guests. Priced per person based on 1.5 hours of service.

TRADITIONAL CONTINENTAL BREAKFAST (V) | \$32

Seasonal Fruit Display
Assorted Breakfast Pastries
Chilled Orange Juice
Selection of Bigelow Teas, Lemon and Honey
Fresh Brewed Coffee, Regular and Decaffeinated

ENHANCED CONTINENTAL BREAKFAST | \$35

Seasonal Fruit Display & Assorted Breakfast Pastries (V)
Wiesenberger Oatmeal – Brown Sugar, Dried Fruit, Toasted Almond Slivers (V, GF)
Bagels – Plain Cream Cheese, Blueberry Cream Cheese, Lox Cream Cheese, Capers, Red Onion
Chilled Orange Juice, Selections of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

BREAKFAST ENHANCEMENTS to accompany your selected buffet

Fried Chicken Biscuit | \$6
Sausage, Egg, and Cheese Biscuit | \$8
Sausage Gravy & Biscuits | \$6
Turkey Bacon (GF) | \$7
Stone Grits with Butter (V) | \$3
Assorted Breakfast Pastries (V) | \$4
Yogurt Parfaits, Granola and Fresh Berries (V) | \$6

BYO Avocado Toast – Mashed Avocado, Diced Tomato,
Diced Red Onion, Everything Bagel Spice (V) | \$6
Smoked Salmon & Bagel – Cream Cheese, Capers, Red Onion,
Green Onion | \$10
French Toast with Berry Compote and Breakfast Syrup (V) | \$6
Variety of Cold Cereal with Selection of Chilled Milk (V) | \$3
Assorted Fruit Juices, Cranberry, Apple, and Grapefruit (V) | \$5



BREAKFAST BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hours of service.

AMERICAN BREAKFAST | \$38

Display of Fresh Seasonal Fruits (V, GF)

Farm Fresh Scrambled Eggs (GF)

Choice of Pork Sausage Links, Crisp Peppered Bacon, Turkey Sausage, or Turkey Bacon (GF)

Golden Fried Hash Browns

Warm Buttermilk Biscuits, Sweet Butter & Fruit Preserves (V)

Chilled Orange Juice

Selection of Bigelow Teas, Lemon and Honey

Fresh Brewed Coffee, Regular and Decaffeinated

SOUTHWEST BREAKFAST | \$39

Sliced Fresh Fruit with Tajin Seasoning (V, GF)

Pepper Jack Scrambled Eggs (GF)

Chilaquiles – Corn Tortillas Baked with Red Sauce, Pulled Chicken, Cotija Cheese, and Sautéed Onions (GF)

Southwest Seasoned Breakfast Potatoes (GF)

Chilled Orange Juice

Selection of Bigelow Teas, Lemon and Honey

Fresh Brewed Coffee, Regular and Decaffeinated

LEGENDARY BREAKFAST | \$42

Display of Fresh Seasonal Fruits (V, GF)

Denver Scrambled Eggs – Ham, Sweet Bell Peppers, Onions, Cheddar Cheese (GF)

Traditional Scrambled Eggs (GF)

Crisp Peppered Bacon (GF)

Pork Sausage Links (GF)

Hash Brown Potatoes with Sautéed Peppers and Onions (GF)

Herb Roasted Tomatoes (V, GF)

Assorted Breakfast Breads – White, Wheatberry, Bagels (V)

Assorted Chilled Juices, Fresh Brewed Coffee, Regular & Decaffeinated



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PLATED BREAKFAST

Minimum of 25 Guests. Served with assorted juices and freshly brewed regular and decaffeinated coffee.

ALL AMERICAN BREAKFAST (GF) | \$43

Farm Fresh Scrambled Eggs, Golden Fried Breakfast Potatoes, Peppered Bacon
OR Pork Sausage Links, Herb Roasted Tomatoes

MORNING QUICHE | \$45

Applewood Smoked Bacon, Pork Sausage, Aged Cheddar Quiche with Golden
Hashbrown Potatoes, Fresh Diced Seasonal Fruit

SUNRISE FRITTATA (V, GF) | \$45

Piquillo Pepper and Goat Cheese Frittata with Patatas Bravas, Roasted Wild
Mushrooms



SAVORY BREAKS

*Breaks based on 60 minutes of service
Extend service for \$4 per hour per person*

FARMERS MARKET (V, GF) | \$24

Seasonal Fruit with Local Honey
Farm Fresh Vegetable Crudité Display
Celery, Carrots, Cucumbers & Seasonal Vegetables
Green Goddess & Red Pepper Hummus
Coffee, Decaf Coffee, Tea, Assorted Pepsi Soft Drinks,
Bottled Water

VINTNERS DELIGHT | \$30

Assorted domestic & imported meats and cheeses
Marinated Olives
Grilled Vegetables
A variety of mixed crackers
Assorted Pepsi Soft Drinks, Bottled Water

NACHO BAR (GF) | \$25

Corn Tortilla Chips
White Queso Dip
Pico De Gallo
Pickled Jalapenos
Shredded Cheddar Cheese
Seasoned Ground Beef
Shredded Fajita Chicken
Assorted Pepsi Soft Drinks, Bottled Water

TAKE A DIP (V) | \$22

House Salsa & Guacamole, Tortilla Chips
Red Pepper Hummus, Toasted Pita Chips
Caramelized Onion Dip, Kettle Chips
Coffee, Decaf Coffee, Tea, Assorted Pepsi Soft
Drinks



SWEET BREAKS

*Breaks based on 60 minutes of service
Extend service for \$4 per hour per person*

COOKIE CRAZE (V) | \$23

Selection of Freshly Baked Cookies
Chilled Selection of Milk (Whole, 2%, Skim, Soy, or Almond)
Coffee, Decaf Coffee, Tea, Assorted Pepsi Soft Drinks

ENGLISH TEATIME (V) | \$24

Hot & Cold Tea with Lemon and Honey
An assortment of Scones with fresh jams and jellies
Finger Sandwiches (Benedictine and Pimento Cheese)
Mini Quiches
Assorted Pepsi Soft Drinks, Bottled Water

CANDY CART (V) | \$25

Assorted Local and Imported Chocolates and Candy including Bourbon Balls, Chocolate Covered Caramels, Cherry Cordials, and Carmel Turtles.

Maximum of 100 guests.

A LA CARTE BREAK SELECTIONS

Orders by the Dozen, Sold in Full Orders Only

Assorted Muffins (V)	\$44 per dozen
Croissants (V)	\$52 per dozen
Assorted Bagels (V)	\$44 per dozen
with Cream Cheese	
Nutrigrain Bars (V)	\$64 per dozen
Granola Bars (V)	\$52 per dozen
Blondies (V)	\$52 per dozen
Brownies (V)	\$56 per dozen
Lemon Bars (V)	\$56 per dozen
Rice Krispie Treats (V, GF)	\$52 per dozen
Assorted Candy Bars (V)	\$64 per pound
Mixed Nuts (VE, GF)	\$44 per pound
Peanuts (VE, GF)	\$56 per dozen
Freshly Baked Cookies (V)	\$44 per pound
Chex Mix (V)	\$44 per pound

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BEVERAGE BREAKS

Breaks based on 60 minutes of service
 Extended service \$4 per hour per person

ULTIMATE BEVERAGE SERVICE | \$18

Freshly Brewed Coffee, Regular and Decaffeinated Signature Blend,
 served with assorted flavored syrups

Selection of Bigelow Teas, Lemon and Honey

Assorted Bottles Pure Leaf Tea (Unsweetened, Sweet, Super Sweet)

LIFEWTR

IT'S A JOLT | \$25

Freshly Brewed Coffee, Regular and Decaffeinated Signature Blend

Selection of Bigelow Teas, Lemon and Honey

Assorted Starbucks® Bottles Frappuccino's (Mocha, Vanilla, Caramel, Coffee)

Assorted Starbucks® Double Shots (Mocha, White Chocolate)

LIFEWTR

A LA CARTE

Sold in whole increments

Freshly Brewed Coffee / Decaffeinated Coffee \$82 per gallon
 served with assorted flavored syrups

Selection of Bigelow Teas, Lemon and Honey \$80 per gallon

Hot Chocolate \$80 per gallon

Freshly Brewed Iced Tea \$76 per gallon

Old Fashioned Lemonade \$76 per gallon

Fruit Punch \$76 per gallon

Citrus Infused Spring Water \$55 per gallon

Cucumber Mint Infused Water \$55 per gallon

Chilled Juice (Orange, Apple, Grapefruit, Cranberry,
 Grape or Tomato) \$69 per gallon

Chilled Milk (Whole, 2%, Skim, Soy, or Almond) \$32 per quart

Sold on Consumption

Assorted Pepsi Soft Drinks, 12oz Bottles \$5 each

Water Bottle, 16.9oz Bottles \$5 each

Bottled Pure Leaf Tea (Sweet and Unsweet) \$6 each

Starbucks® Frappuccino \$7 each

(Mocha, Vanilla, Caramel and Coffee)

Starbucks® Double Shot (Mocha and White Mocha) \$7 each

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LUNCHEON BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hours of service.

The Kentucky Buffet | \$48

House Salad with Assorted Dressings (GF, VE)
Kentucky Hot Brown Casserole
Bourbon BBQ Lacquered Chicken (GF)
Country Cole Slaw (V, GF)
Molasses Baked Beans (GF)
Roasted Red Potatoes (V, GF)
Southern Style Green Beans (GF)
Corn Bread & Rolls (V)
Kentucky Derby Pie and Vanilla Bliss Cheesecake
Ice Water, Fresh Brewed Iced Tea and Coffee Service

El Mercado Buffet | \$48

Southwest Cobb Salad with Chipotle Ranch (V)
Chicken Fajita (GF)
Beef Enchilada Casserole (GF)
Cheese Enchiladas (V)
Refried Beans with Queso Fresco (V)
Spanish Style Rice (GF, V)
Mexican Style Street Corn (GF, V)
Flour Tortillas (V)
Mild Salsa, Sour Cream, Shredded Cheese
Churros and Tres Leche Cake
Ice Water, Fresh Brewed Iced Tea and Coffee Service

Italian Feast Buffet | \$48

Caesar Salad
Layered Lasagna
Chicken Parmesan
Herb & Olive Oil Tossed Penne Pasta (V)
Marinara Sauce (GF, V)
Broccoli with Sundried Tomatoes (GF, VE)
Garlic Bread (V)
Italian Cream Cake and Tiramisu
Ice Water, Fresh Brewed Iced Tea and Coffee Service

AI's Favorites Buffet | \$48

Wedge Salad, Diced Tomatoes, Bacon, Bleu Cheese Crumbles & Cucumbers with Ranch Dressing (GF)
Slow Cooked Braised Short Ribs, Burgundy Gravy
Herb Marinated Grilled Chicken Breast with Grain Mustard Pan Gravy, Chives
Mashed Yukon Potatoes, Herb Butter (GF, V)
Sauteed Green Beans with Shaved Shallots (GF, V)
Carrots, Pearl Onions, & Celery (GF, V)
Assorted Breads and Rolls (V)
Apple Pie and Warm Peach Cobbler
Ice Water, Fresh Brewed Iced Tea and Coffee Service



LUNCHEON BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hours of service.

Steakhouse | \$55

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

Roasted Salmon with 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, with Roasted Garlic & Chopped Herbs (GF, VE)

Assorted Breads and Rolls (V)

Strawberry Sensation Cake and Triple Chocolate Cake

Ice Water, Fresh Brewed Iced Tea and Coffee Service

Smoke Shack | \$48

Traditional House Salad, Assorted Dressings (GF, VE)

Shaved Smoked Brisket, House BBQ Sauce (GF)

Char-Grilled Marinated Chicken quarters with Smokey BBQ Sauce (GF)

Molasses Baked Beans (GF)

Macaroni & Cheese (V)

Cole Slaw (GF, V)

Assorted Breads & Rolls (V)

Red Velvet Cake and Sea Salt Carmel Cheesecake

Ice Water, Fresh Brewed Iced Tea and Coffee Service

Sunday Dinner | \$45

Traditional House Salad, Assorted Dressings (GF, VE)

Sliced Slow Roasted Turkey Breast, Pan Gravy

Ketchup Glazed Meatloaf

Buttermilk Mashed Potatoes, Herb Butter (GF, V)

Cornbread Stuffing (V)

Green Bean Casserole

Glazed Carrots (GF, V)

Assorted Breads and Rolls (V)

Triple Chocolate Cake and Raspberry Swirl Cheesecake

Ice Water, Fresh Brewed Iced Tea and Coffee Service

Deli Buffet | \$48

Tuna & Egg Salad (GF)

Smoked Turkey, Shaved Ham, and Roast Beef (GF)

American, Swiss, and Cheddar Cheeses (GF, V)

Leaf Lettuce, Sliced Tomatoes, and Shaved Red Onions (VE,GF)

Pickle Spears and Appropriate Condiments (GF, V)

Pasta Salad & Potato Salad (V)

Seasonal Sliced Fruit (V,GF)

Assorted Breads and Rolls (V)

Fruit Parfait and Bananas Foster Crepe

Ice Water, Fresh Brewed Iced Tea and Coffee Service

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CUSTOM PLATED LUNCH

Single Entrée | \$58

Duo Entrée | \$68

SALADS: choose one

House Salad – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing **(V)**

Mixed Greens – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette **(V, GF)**

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

Wedge Salad – Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

PROTEINS:

Seared Atlantic Salmon with Chimichurri **(GF)**

Herb Marinated Grilled Chicken Breast with Lemon Caper Sauce **(GF)**

Panko & Parmesan Chicken Breast with Smoked Tomato Velouté

Grilled Bone in Pork Chop Smothered with Mushrooms and Onions **(GF)**

Braised Short Ribs with Burgundy Gravy **(GF)**

Cajun Fried Catfish with a Creole Cream Sauce

Roasted Cod Fish with Lemon Butter **(GF)**

PREMIUM PROTEINS

Stuffed Chicken Breast with Creamy Herb Sauce **(Add \$4) (GF)**

Jumbo Shrimp with Garlic Butter **(add \$6) (GF)**

Peppercorn Rubbed Sirloin with a Red Wine Demi-Glace **(add \$6) (GF)**

Sesame Crusted Tuna Steak with Sweet and Spicy Plum Sauce **(add \$10) (GF)**

Petite Angus Filet Mignon with Sauce Au Poivre **(add \$12) (GF)**

ACCOMPANIMENTS: choose one starch and one vegetables

STARCHES: Whipped Yukon Gold Potatoes **(V, GF)**, Herb Infused Wild Rice **(V, GF)**, Brown Sugar Bruleed Sweet Potatoes **(V, GF)**, Garden Vegetable Rice Pilaf **(GF, VE)**, Steamed White Rice **(GF, VE)**, Molasses Baked Beans **(GF)**, Curried Beluga Lentils **(GF, VE)**, Tuscan Style Fingerling Potatoes **(GF, V)**

VEGETABLES: Roasted Jumbo Asparagus **(VE, GF)**, Glazed Carrots **(V, GF)**, Southern Style Green Beans **(GF)**, Steamed Broccoli w/ Herb Butter **(V, GF)**, Crispy Broccolini w/ Grana Padano and Calabrian Chili's **(V, GF)**, Roasted Cauliflower Florets with Parsley Gremolata **(VE, GF)**, Roasted Zucchini w/ Garlic and Smoked Black Pepper **(VE, GF)**.

DESSERT: choose one (alternating desserts available for \$3 sur charge per person)

Triple Chocolate Cake

Red Velvet Cake

Strawberry Red Velvet Trifle

Bananas Foster Crepe

Mango Parfait

Strawberry Sensation Cake

Vanilla Bliss Cheesecake

Raspberry Swirl Cheesecake

Sea Salt and Caramel Cheesecake

Vegan Mini Orange Bunt Cake **(VE, GF)**

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PLATED LUNCHES

Includes Choice of Salad and Dessert. Served with Water, Iced Tea, and Assorted Dinner rolls.

Hot Brown Crepe | \$58

Two Savory Crepes filled with Slow Roasted Turkey, Applewood Smoked Bacon, topped with Tomatoes, Mornay, and served with Whipped Yukon Gold Potatoes with Broccolini.

Braised Short Ribs (GF) | \$58

Dauphinoise Potatoes, Brown Sugar Roasted Baby Carrots, Red Wine Jus

Atlantic Cod Croquettes | \$58

Pommes Anna, Jumbo Asparagus, Sauce Gribiche

Chicken & Grits | \$58

Panko Crusted Chicken, Wiesenberger Mills White Cheddar Grits, Black Pepper Gravy, Shaved Scallions

Stuffed Salmon (GF) | \$58

Boursin Cheese and Shrimp Stuffed Atlantic Salmon, Fire Roasted Bell Pepper and Vidalia Onions, Lemon Butter Sauce

Southern Fried Pork Chop | \$58

Braised Cabbage, Smoked Sausage, Fingerling Potatoes, Dijon Mustard Sauce

Salads: choose one

House Salad – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing **(V)**

Mixed Greens – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette **(V, GF)**

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

Wedge Salad – Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

Dessert: choose one

Triple Chocolate Cake

Red Velvet Cake

Strawberry Red Velvet Truffle

Bananas Foster Crepe

Mango Parfait

Strawberry Sensation Cake

Vanilla Bliss Cheesecake

Raspberry Swirl Cheesecake

Sea Salt and Caramel Cheesecake

Vegan Mini Orange Bunt Cake **(VE, GF)**

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PLATED SALAD ENTREES - LUNCH

*Served with Water, Tea, Assorted Breads, and a
Plated Dessert option - \$39 Per Person*

Add Chicken for \$5, Add Salmon for \$8, Add Tuna Steak or Grilled Shrimp for \$10

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing

BLUE GRASS COBB SALAD (GF)

Hard Boiled Egg, Bacon, Tomato, Red Onion, Avocado, Cucumber, Honey Mustard Dressing

SOUTHWEST SALAD (V, GF)

Iceberg Lettuce, Black Beans, Pico de Gallo, Cotija Cheese, Tortilla Strips, Chipotle Ranch Dressing

WEDGE SALAD

Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

BELVEDERE CHOPPED SALAD (VE, GF)

Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion, Shaved Watermelon Radish, Sunflower Seeds, Balsamic Vinaigrette



BOX LUNCHES

*All Boxed Lunches are served with a Bag of Chips, Whole Fruit, a Cookie, Pepsi Soft Drinks and Bottled Waters.
Maximum selection of 3 Choices, Choices to Include two Sandwiches/Wraps and One Salad.*

SANDWICHES & WRAPS

CROISSANT SANDWICH | \$32 per person

Pit Ham, Smoked Turkey, Leaf Lettuce, Sliced Tomato, and Swiss Cheese

ROAST BEEF SANDWICH | \$32 per person

Leaf Lettuce, Sliced Tomato, and Aged Cheddar, on Wheat Berry Bread

CHICKEN SALAD WRAP | \$32 per person

Slow Roasted Chicken Salad, Celery, Red Onion, Dried Cranberries in a Spinach Herb Wrap

CHICKEN CAESAR WRAP | \$32 per person

Grilled Chicken Breast, Romaine Lettuce, Shredded Parmesan Cheese, Caesar Dressing

MALIBU CLUB | \$34 per person

Grilled Chicken, Avocado Spread, Alfalfa Sprouts, Red Onion, Sliced Tomato, Wheatberry Bread

PIMENTO CHEESE SANDWICH (V) | \$28 per person

House Made Cream Pimento Cheese on White Bread

SALADS

CLASSIC CAESAR SALAD | \$32 per person

Crisp Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing

BLUEGRASS COBB SALAD (GF) | \$32 per person

Hard Boiled Egg, Bacon, Tomato, Red Onion, Avocado, Cucumber, Blue Cheese Dressing

BELVEDERE CHOPPED SALAD (GF, VE) | \$32 per person

Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion, Toasted Pumpkin Seeds, Sunflower Seeds, Balsamic Vinaigrette

SOUTHWEST SALAD (V, GF) | \$32 per person

Iceberg Lettuce, Black Beans, Pico de Gallo, Cotija Cheese, Tortilla Strips, Chipotle Ranch Dressing



HOT RECEPTION HORS D'OEUVRES

Additional fee of \$175 for Server Passed. Price based on 25-piece increments.

ASSORTED MINI QUICHE (V) | \$175

Lorraine, Spinach, and Cheese

GRILLED CHICKEN SATAYS (GF) | \$200

Sweet Chili Sauce, Shaved Scallions

MINI CHICKEN TACOS | \$200

Guacamole

VEGETABLE SPRING ROLLS (VE) | \$200

Plum Sauce

CHICKEN QUESADILLA CORNUCOPIA | \$200

Avocado and Sour Cream

SPANAKOPITA (V) | \$200

Flakey Phyllo Dough with Spinach and Cheese

CHEESY YUCA BITES (V) | \$200

Romesco Sauce

CHICKEN & WAFFLES | \$250

Warm Maple Syrup

BACON WRAPPED DATES (GF) | \$250

Bourbon BBQ Sauce and Crumbled Blue Cheese

NASHVILLE HOT CHICKEN SLIDERS | \$250

Sweet Pickles

WARM BRIE TARTS | \$250

Brown Sugar Bacon Jam

CRISPY PORK GYOZA | \$250

Black Garlic Sriracha, Chili Threads

WALKER'S HAMBURGER SLIDERS | \$250

Toasted Brioche, Remoulade, Cheddar Cheese, Tomato & Pickle

STEAMED SHRIMP SHU MAI | \$300

Wasabi and Eel Sauce

GRILLED SHRIMP SKEWER (GF) | \$300

Garlic, Ginger and Sweet Chili Sauce

BACON WRAPPED SCALLOPS (GF) | \$300

Sliced Scallions

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COLD RECEPTION HORS D'OEUVRES

Additional fee of \$175 for Server Passed. Price based on 25-piece increments.

ROASTED GARLIC HUMMUS CANAPES (V) | \$200

Fried Chickpeas, Smoked Paprika, Served on a Crostini

CAPRESE SKEWERS (GF, V) | \$250

Baby Mozzarella, Basil Pesto and Balsamic Vinegar

ROASTED GARLIC & WHIPPED GOAT CHEESE CROISTINI (V) \$200

SHRIMP COCKTAIL (GF) | \$300

Cocktail Sauce and Lemons

SMOKED SALMON MOUSSE | \$250

Pumpernickel Crostini, Everything Bagel Spice, Scallions

TUNA POKE | \$300

Ponzu, Scallions, Chili Mayonnaise

SUNDRIED TOMATO BRUSCHETTA (V) | \$250

Tomato Pesto, Toasted Pine Nuts

BLOODY MARY DEILED EGGS (GF) | \$300

Horseradish, Queen Olives, Cornichons

FETA & WATERMELON POPS (GF, V) | \$250

Mint and Chili Salt



RECEPTION STATIONS

25 Guests Required, Minimum of Three Stations. Stations will be replenished for an hour and a half.

FAJITA STATION | \$24 per person

Flour & Corn Tortillas
Carne Asada, Grilled Chicken, and Sauteed Vegetables
Pico de Gallo, Sour Cream, Salsa Verde
Cheddar Cheese, Jalapenos, Lettuce, Scallions, and Olives
add Guacamole for an additional \$2 per person

CHICKEN & WAFFLES STATION | \$20 per person

Buttermilk Fried Chicken & Belgian Waffles
Rosemary Spiked Warm Maple Syrup, Whipped Cream,
and Hot Honey

BAYOU STATION | \$25 per person

Succulent Creole Shrimp, Bacon Lardons, and Green Onions,
Chicken Gumbo, Garlic Bread
Stone Ground Smoked Cheddar Grits and White Rice

MEDITERRANEAN STATION | \$26 per person

Chicken Souvlaki, Marinated Lamb Skewers, Falafel,
Hummus, Tzatziki Sauce, Greek Salad, and Pita Bread

SLIDER STATION | \$24 per person

Beef Pretzel Bun, Turkey Hawaiian Roll, and Grilled
Chicken Brioche Sliders, Lettuce, Tomato, Onions, Pickles,
Garlic Aioli, Cajun Remoulade, Mayonnaise, Mustard,
Ketchup

HOT BROWN STATION | \$24 per person

Individual Hot Browns with Toppings on the Side
Bacon, Tomato, Sauteed Mushrooms, Sauteed Onions,
Toasted Panko Breadcrumbs, Sliced Green Onion

MAC N' CHEESE STATION | \$20 per person

Traditional Macaroni and Cheese, Asiago White Mac
with White Cheese Sauce, Rotini with Pepperjack Cheese,
Bacon, Breadcrumbs, Green Onion

MASHED POTATO STATION (GF) | \$20 per person

Mashed Yukon Gold Potatoes
Cheddar Cheese, Shredded Mozzarella Cheese, Bacon, Sour
Cream, Green Onion

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CARVING STATIONS

Carving station attendant required at \$150 per attendant for the first hour and \$50 per attendant for each additional hour. One attendant per 100 guests. Carving stations pricing and availability are subject to change.

SLOW ROASTED PRIME RIB | \$950

50 Servings
Served with Horseradish Cream and Au Jus
Assorted Rolls

ROSEMARY RUBBED PORK LOIN | \$350

30 Servings
Served with Whole Grain Mustard and Roasted Aioli
Assorted Rolls

OVEN ROASTED TURKEY | \$300

40 Servings
Served with Cranberry Relish and Sage Turkey Jus
Assorted Rolls

GRILLED ANGUS BEEF TENDERLOIN | \$425

20 Servings
Served with Bourbon Barrel Smoked Black Pepper Jus
and Spicy Mustard Sauce
Assorted Rolls

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RECEPTIONS DISPLAY PLATTERS

Small Platters serves 25 Guests

Large Platters serve 50 Guests

CHARCUTERIE DISPLAY | \$350 Small | \$700 Large

Assorted Domestic & Imported Meats, Olives, Dried Fruits, Nuts, Pickled Vegetables and Crostini

CHEESE DISPLAY (V) | \$300 Small | \$600 Large

Imported and Domestic Cheeses, Fresh and Dried Fruits, Local Honey, Crackers, and Toasted Baguettes

VEGETABLE CRUDITÉ DISPLAY (V, GF) | \$250 Small | \$500 Large

Seasonal Raw Vegetables, Roasted Red Pepper Hummus, Buttermilk Ranch & Green Goddess Dressing

FRUIT DISPLAY (V, GF) | \$300 Small | \$600 Large

Seasonal Fruit, Melon and Berries with Greek Yogurt Fondue and Local Honey

CLASSIC DESSERT DISPLAY (V) | \$300 Small | \$600 Large

Chef's Display of Assorted Desserts, Pies and Treats



CUSTOM DINNER BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hours of service.

Choice of two Proteins | \$58 per person

Choice of three Proteins | \$68 per person

SALADS: choose two

House Salad – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing (V)

Mixed Greens – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette (V, GF)

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

Or, enhance your buffet experience with a “Build Your Own Salad Bar” (add \$7)

Romaine Lettuce, Spring Salad Mix, Herb Croutons, Smoked Bacon Bits, Hard Boiled Egg, Cherry Tomatoes, Sliced English Cucumber, Shredded Carrots, Shredded Cheddar Cheese, Grated Parmesan Cheese, and Assorted Dressings

PROTEINS:

Seared Atlantic Salmon with Chimichurri (GF)

Herb Marinated Grilled Chicken Breast with Lemon Caper Sauce (GF)

Panko & Parmesan Chicken Breast with Smoked Tomato Velouté

Grilled Bone in Pork Chop Smothered with Mushrooms and Onions (GF)

Braised Short Ribs with Burgundy Gravy (GF)

Cajun Fried Catfish with a Creole Cream Sauce

Roasted Cod Fish with Lemon Butter (GF)

PREMIUM PROTEINS

Stuffed Chicken Breast with Creamy Herb Sauce (Add \$4) (GF)

Jumbo Shrimp with Garlic Butter (add \$6) (GF)

Peppercorn Rubbed Sirloin with a Red Wine Demi-Glace (add \$6) (GF)

Sesame Crusted Tuna Steak with Sweet and Spicy Plum Sauce (add \$10) (GF)

Petite Angus Filet Mignon with Sauce Au Poivre (add \$12) (GF)

ACCOMPANIMENTS: pick one starch and two vegetables

STARCHES – Whipped Yukon Gold Potatoes (V, GF), Herb Infused Wild Rice (V, GF), Brown Sugar Bruleed Sweet Potatoes (V, GF) Garden Vegetable Rice Pilaf (GF, VE), Steamed White Rice (GF, VE), Molasses Baked Beans (GF), Curried Beluga Lentils (GF, VE), Tuscan Style Fingerling Potatoes (GF, V)

VEGETABLES – Roasted Jumbo Asparagus (VE, GF), Glazed Carrots (V, GF), Green Bean Casserole (V), Steamed Broccoli with Herb Butter (V, GF), Cheesy Baked Cauliflower Gratin (V), Crispy Broccolini with Grana Padano and Calabrian Chilis (V, GF), Roasted Zucchini with Garlic and Smoked Black Pepper (VE, GF), Braised Collard Greens with Smoked Ham Hock (GF), Truffle Creamed Spinach (V, GF)

DESSERT: Select two

Triple Chocolate Cake

Red Velvet Cake

Strawberry Red Velvet Trifle

Bananas Foster Crepe

Mango Parfait

Strawberry Sensation Cake

Vanilla Bliss Cheesecake

Raspberry Swirl Cheesecake

Sea Salt and Caramel Cheesecake

Vegan Mini Orange Bunt Cake (VE, GF)

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PLATED DINNER OPTIONS – SINGLE ENTREE

*Includes Choice of Salad and Dessert.
Includes Water, Iced Tea, assorted Dinner Rolls.*

SALADS: choose one

House Salad – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing **(V)**

Mixed Greens – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette **(V, GF)**

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

Wedge Salad – Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

Baby Arugula Salad – Purpled Beets, Goat Cheese, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette **(V, GF)**

Little Gem Salad – Garlic and Rosemary Marinated White Beans, Diced Red Onion, Castelvetrano Olives, Crispy Lentils, Red Wine Vinaigrette **(VE, GF)**

DESSERT: choose one

Triple Chocolate Cake

Red Velvet Cake

Strawberry Red Velvet Trifle

Bananas Foster Crepe

Mango Parfait

Strawberry Sensation Cake

Vanilla Bliss Cheesecake

Raspberry Swirl Cheesecake

Sea Salt and Caramel Cheesecake

Vegan Mini Orange Bunt Cake **(VE, GF)**

SINGLE ENTRÉE

BRAISED SHORT RIB (GF) | \$68

Creamy Parmesan Polenta, Roasted Heirloom Carrots, Red Wine Braising Jus

PAN SEARED AIRLINE CHICKEN BREAST (GF) | \$68

Grilled Tamale, Cilantro Lime Jicama Slaw, Salsa Verde

SEARED ATLANTIC SALMON (GF) | \$68

Wild Rice Pilaf, Roasted Cauliflower Florets with Parsley Gremolata, Chimichurri Sauce

ROSEMARY ROASTED PORK LOIN (GF) | \$68

Tuscan Style Fingerling Potatoes, Broccolini with Grana Padano and Calabrian Chilis

VADOUVAN SPICED COD (GF) | \$68

Coconut Curry Lentils, Dukkah Spiced Potatoes and Garbanzos, Turmeric and Cumin Infused Yogurt

PETITE ANGUS FILET (GF) | \$80

Garlic Mashed Potatoes, Jumbo Asparagus, Sauce Au Poivre

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PLATED DINNER OPTIONS - DUO ENTREE

*Includes Choice of Salad and Dessert.
Includes Water, Iced Tea, assorted Dinner Rolls.*

SALADS: choose one

House Salad – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing (V)

Mixed Greens – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette (V, GF)

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

Wedge Salad – Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

Baby Arugula Salad – Purpled Beets, Goat Cheese, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette (V, GF)

Little Gem Salad – Garlic and Rosemary Marinated White Beans, Diced Red Onion, Castelvetrano Olives, Crispy Lentils, Red Wine Vinaigrette (VE, GF)

DESSERT: choose one

Triple Chocolate Cake

Red Velvet Cake

Strawberry Red Velvet Trifle

Bananas Foster Crepe

Mango Parfait

Strawberry Sensation Cake

Vanilla Bliss Cheesecake

Raspberry Swirl Cheesecake

Sea Salt and Caramel Cheesecake

Vegan Mini Orange Bunt Cake (VE, GF)

DUO ENTRÉE

PANKO CRUSTED CHICKEN AND HERB MARINATED PORK MEDALLIONS | \$78

White Cheddar and Caramelized Onion Grits, Bacon Braised Collard Greens, Bourbon Barrel Smoked Black Pepper Béchamel

MEDITERRANEAN GRILLED CHICKEN AND ROASTED ATLANTIC SALMON | \$78

Cauliflower Couscous, Marinated Eggplant, Toasted Almonds, Romesco Sauce

PARMESAN CRUSTED SEASONAL FISH WITH GULF SHRIMP AND JASMINE RICE PURLOO | \$82

Warm Corn and Asparagus Salad, Tomato Beurre Blanc

HAWAIIAN STYLE MARINATED SIRLOIN AND LUMP CRAB CAKE | \$88

Brown Sugar Whipped Sweet Potatoes, Warm Tropical Fruit, Balsamic Glaze

REEF AND BEEF (GF) | \$90

Petite Angus Sirloin and Jumbo Prawns, Creamy Potato Gratin, Garlic Haricot Vert, Sauce Chasseur

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PLATED DINNER DIETARY OPTIONS

Vegetarian options will be the equivalent pricing of menu selection. One selection per meal function. In the event the entire menu is Vegetarian, pricing will be provided in advance.

ROASTED VEGETABLE PUFF (VE)

Roasted Bell Peppers and Onions in a Flaky Crust, with Marinara Sauce and Seasonal Vegetables

PROVENÇAL RATATOUILLE (VE, GF)

Stewed Zucchini, Yellow Squash, Eggplant, and Tomatoes served with Long Grain Rice

ALOO GOBI (VE, GF)

Cauliflower and Potato Curry with Basmati Rice and Cilantro

CAULIFLOWER “FRIED RICE” (VE, GF)

Riced Cauliflower with Ginger, Garlic, Scallions, Baby Bok Choy, and Roasted Shitake Mushrooms

PLANT BASED CHORIZO ENCHILADAS (VE, GF)

Served with Salsa Verde, Spanish Rice, and Vegan Refried Beans

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CUSTOM PLATED DINNER

Single Entrée | \$68

Duo Entrée | \$78

SALADS: choose one

House Salad – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, House Dressing **(V)**

Mixed Greens – Cucumbers, Cherry Tomatoes & Feta Cheese with Champagne Vinaigrette **(V, GF)**

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

Wedge Salad – Iceberg Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Fried Onions, Buttermilk Ranch Dressing

PROTEINS:

Seared Atlantic Salmon with Chimichurri **(GF)**

Herb Marinated Grilled Chicken Breast with Lemon Caper Sauce **(GF)**

Panko & Parmesan Chicken Breast with Smoked Tomato Velouté

Grilled Bone in Pork Chop Smothered with Mushrooms and Onions **(GF)**

Braised Short Ribs with Burgundy Gravy **(GF)**

Cajun Fried Catfish with a Creole Cream Sauce

Roasted Cod Fish with Lemon Butter **(GF)**

PREMIUM PROTEINS

Stuffed Chicken Breast with Creamy Herb Sauce **(Add \$4) (GF)**

Jumbo Shrimp with Garlic Butter **(add \$6) (GF)**

Peppercorn Rubbed Sirloin with a Red Wine Demi-Glace **(add \$6) (GF)**

Sesame Crusted Tuna Steak with Sweet and Spicy Plum Sauce **(add \$10) (GF)**

Petite Angus Filet Mignon with Sauce Au Poivre **(add \$12) (GF)**

ACCOMPANIMENTS: choose one starch and one vegetables

STARCHES: Whipped Yukon Gold Potatoes **(V, GF)**, Herb Infused Wild Rice **(V, GF)**, Brown Sugar Bruleed Sweet Potatoes **(V, GF)**, Garden Vegetable Rice Pilaf **(GF, VE)**, Steamed White Rice **(GF, VE)**, Molasses Baked Beans **(GF)**, Curried Beluga Lentils **(GF, VE)**, Tuscan Style Fingerling Potatoes **(GF, V)**

VEGETABLES: Roasted Jumbo Asparagus **(VE, GF)**, Glazed Carrots **(V, GF)**, Southern Style Green Beans **(GF)**, Steamed Broccoli w/ Herb Butter **(V, GF)**, Crispy Broccolini w/ Grana Padano and Calabrian Chili's **(V, GF)**, Roasted Cauliflower Florets with Parsley Gremolata **(VE, GF)**, Roasted Zucchini w/ Garlic and Smoked Black Pepper **(VE, GF)**.

DESSERT: choose one (alternating desserts available for \$3 surcharge per person)

Triple Chocolate Cake

Red Velvet Cake

Strawberry Red Velvet Truffle

Bananas Foster Crepe

Mango Parfait

Strawberry Sensation Cake

Vanilla Bliss Cheesecake

Raspberry Swirl Cheesecake

Sea Salt and Caramel Cheesecake

Vegan Mini Orange Bunt Cake **(VE, GF)**

25% taxable service charge and 6% sales tax will apply to all food and beverage. Tax and service charge subject to change. All menu listings are charged per person, unless otherwise noted. Due to current market conditions, product and pricing are subject to change.

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BEER SELECTION

*We Reserve the Right to make Substitutions due to Product Availability. Bar Packages Include Appropriate Mixers, Juices, and Garnishes
Guest on Own Bar Require a Minimum Guarantee Of \$500 Net Revenue Per Bar, Variance Billed as Room Rental.
CREDIT CARD ONLY. NO CASH WILL BE ACCEPTED*

DOMESTIC BEER

Bud Light, Miller Lite, Budweiser,
Coors Light, Michelob Ultra

Host Bar | \$8
Cash Bar | \$9

LOCAL CRAFT BEER

West 6 IPA, Goodwood Louisville Lager,
Goodwood Pale Ale

Host Bar | \$10
Cash Bar | \$11

IMPORT BEER

Corona Extra, Heineken, Stella Artois,
Sam Adams Boston Lager, Goose Island IPA,
Guinness

Host Bar | \$9
Cash Bar | \$10

SELTZERS

High Noon

Host Bar | \$9
Cash Bar | \$10

STAFFING STANDARDS

Host & Guest Pay Bars

1 Bartender per 100 people

Cashier

1 Cashier per 75 people

Bartender: \$400 each, minimum of four hours | \$75 each additional hour.

Cash bar cashiers: \$350, minimum of four hours | \$75 each additional hour.

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WINE SELECTION

*We Reserve the Right to make Substitutions due to Product Availability. Bar Packages Include Appropriate Mixers, Juices, and Garnishes
Guest on Own Bar Require a Minimum Guarantee Of \$500 Net Revenue Per Bar, Variance Billed as Room Rental.
CREDIT CARD ONLY. NO CASH WILL BE ACCEPTED*

PREFERRED WINE

Canyon Road Cabernet
Canyon Road Chardonnay

Host Bar | \$10
Cash Bar | \$11
\$42 Per Bottle

DELUXE WINE

Frances Ford Coppola “Diamond”
Collection Cabernet
Frances Ford Coppola “Diamond”
Collection Chardonnay

Host Bar | \$12
Cash Bar | \$13
\$50 Per Bottle

PREMIUM WINE

DAOU Paso Robles ‘Discovery
Series’ Cabernet
DAOU Paso Robles ‘Discovery
Series’ Chardonnay

Host Bar | \$14
Cash Bar | \$15
\$60 Per Bottle

SPARKLING WINE

Host Bar | \$8
Cash Bar | \$9

HOST BEER & WINE PACKAGE BAR

Unlimited Consumption of Domestic Beer, Import Beer, Select
Tier Wines, Soft Drinks and Bottled Water.

Preferred Beer & Wine Package Bar

First Hour \$20 per person
Each Additional Hour \$12 per person

Deluxe Beer & Wine Package Bar

First Hour \$22 per person
Each Additional Hour \$14 per person

Premium Beer & Wine Package Bar

First Hour \$24 per person
Each Additional Hour \$16 per person

STAFFING STANDARDS

Host & Guest Pay Bars

1 Bartender per 100 people

Cashier

1 Cashier per 75 people

**Bartender: \$400 each, minimum of four hours
\$75 each additional hour.**

**Cash bar cashiers: \$350, minimum of four hours
\$75 each additional hour.**

25% taxable service charge and 6% sales tax will apply to all food and beverage. Tax and service charge subject to change. All menu listings are charged per person, unless otherwise noted. Due to current market conditions, product and pricing are subject to change.

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SPIRITS SELECTION

*We Reserve the Right to make Substitutions due to Product Availability. Bar Packages Include Appropriate Mixers, Juices, and Garnishes
 Guest on Own Bar Require a Minimum Guarantee Of \$500 Net Revenue Per Bar, Variance Billed as Room Rental.
 CREDIT CARD ONLY. NO CASH WILL BE ACCEPTED*

PREFERRED BRANDS

Four Roses Bourbon
 Grant's Scotch
 New Amsterdam Gin
 Myers Platinum Rum
 New Amsterdam Vodka
 Corazon Single Estate Tequila

Host Bar | \$10
 Cash Bar | \$11

DELUXE BRANDS

Four Roses Small Batch Bourbon
 Johnnie Walker Red Scotch
 Bombay Sapphire Gin
 Captain Morgan Rum
 Tito's Vodka
 1800 Tequila

Host Bar | \$12
 Cash Bar | \$13

PREMIUM BRANDS

Woodford Reserve Bourbon
 Chivas Regal 12-year Scotch
 Hendricks Gin
 Diplomatico Rum
 Grey Goose Vodka
 Patron Silver Tequila

Host Bar | \$14
 Cash Bar | \$15

FULL PACKAGE BAR

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

Preferred Bar

First Hour \$23 per person
 Each Additional Hour \$14 per person

Deluxe Bar

First Hour \$25 per person
 Each Additional Hour \$16 per person

Premium Bar

First Hour \$27 per person
 Each Additional Hour \$18 per person

Bartender: \$400 each, minimum of four hours | \$75 each additional hour.
Cash bar cashiers: \$350, minimum of four hours | \$75 each additional hour.

25% taxable service charge and 6% sales tax will apply to all food and beverage. Tax and service charge subject to change. All menu listings are charged per person, unless otherwise noted. Due to current market conditions, product and pricing are subject to change.

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GENERAL POLICIES

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. Food and/or Beverage items remaining from a banquet meal may not be re-plated or saved for service during a subsequent planned break or meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party. Break offerings are intended for a maximum duration of 60 minutes and buffet meals are designed to last no more than one and a half hours to preserve and ensure food quality. Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of meal service. Special meals will be charged at market prices. 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.

Food and Beverage pricing subject to change based on availability.

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. A fee of \$25.00 per day per room will be charged for a setup refresh.

MEAL GUARANTEES & ATTENDANCE REQUIREMENTS: 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. Menu selections must be received 21 days prior to event date. 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. Any special meal orders (Vegetarian, Gluten Free, etc.) should be included within the final Meal Guarantee. Kosher, Vegan and Gluten Free meals must be pre-ordered, on-site additions are not available. (For events on Saturday and Sunday, your final guarantee will be due the Monday before your event.) Special pricing will apply.

BANQUET CHECKS: The function sponsor, host, or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

ROOM SETUP: A fee will apply based on room size when a change in setup is required to accommodate numerous events in one location on the same day along with any significant changes made to the room setup on the day of the event not previously included on the banquet event order.

MEAL SERVICE: Buffets (breakfast, lunch, reception, and dinner) are served for one and a half (1 ½) hours. Buffet minimums are listed with each menu. If your group number is less than 25 people, you will be directed to order from the small meetings package. An extension of actual service times is subject to additional labor fees. Meal service beginning after 10:00pm will be assessed a 10% menu surcharge.

GENERAL POLICIES

SERVICE CHARGE & TAX: Food, beverage, and room rental are subject to a 25% taxable service charge and applicable sales tax. Tax on food and non-alcoholic beverage, beer, wine, and distilled spirits is currently 6%. Prices, service charge and taxes are subject to change at any time, with a two-week notification.

LABOR FEES & ADDITIONAL MENU CHARGES: Food stations attendant: \$300 per attendant, minimum of three hours | \$50 each additional hour. Server Passed: \$175 up to 2 hours | \$75 each additional hour. Bartender: \$400 each, minimum of four hours | \$75 each additional hour. Cash bar cashiers: \$350, minimum of four hours | \$75 each additional hour. Additional labor charges may apply for special services requested. Cleaning required following use of glitter, confetti or similar items will incur a fee based on size of meeting or banquet space, pricing begins at \$250. Should any of these items be used without notifying your event representative, additional labor fees will apply. Please contact your events team for additional information.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should consume them fully cooked.

SIGNS, BANNERS, & 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 without written approval from hotel management. 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, 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 and removal of all banners. Applicable fees may apply. Group is responsible for removal of all decorations at the conclusion of event.

OUTSIDE CONTRACTORS: Vendors must be approved by the Hotel prior to contracting the vendor's services. We recommend to avoid a \$75 excessive cleaning fee that each meeting space is broken down cleanly. A listing of potential vendors must be submitted to the hotel prior to contracting these outside services at least 30 days prior to the Event date to obtain approval from the Hotel and to make necessary arrangements. The Hotel will require outside contractors to provide the Hotel, a Certificate of Insurance (COI) in the amount of \$1,000,000.00 naming AJS Hotels before the outside contractor will be allowed to provide services on the Hotel's premises. The hotel assumes no liability or responsibility of any items, nor the actions of outside vendors.

SHIPPING & RECEIVING: Due to local fire regulations and limited storage space, we ask that you route inbound or outbound freight for exhibit and conference materials through a Drayage Company. Otherwise, packages sent directly to the hotel are subject to handling charges. 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 the hotel no more than 3 days prior to arrival. **The UPS Store address located in the hotel is: 325 W Main St. Suite 120.**

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 and or 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.