EVENT MENU

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

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Published 6/2/2026

CONTINENTAL BREAKFAST

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

OLD LOUISVILLE BREAKFAST (V) | $42

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 **(V)**
Assorted Chobani Yogurt, Granola, Seasonal Berries **(V)**
Chilled Orange Juice, Selections of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

HIGHLANDS BREAKFAST (V) | $46

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 **(V)**
Choose One Breakfast Sandwich from the Enhancements Below
Assorted Chobani Yogurt, Granola, Seasonal Berries **(V)**
Chilled Orange Juice, Selections of Herbal Teas, Fresh Brewed Coffee, Regular and Decaffeinated

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BREAKFAST BUFFET

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

OAKS BREAKFAST | $48

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)**
Breakfast Potato of the Day
Warm Buttermilk Biscuits, Sweet Butter & Fruit Preserves **(V)**
Chilled Orange Juice
Selection of Herbal Teas, Lemon and Honey
Fresh Brewed Coffee, Regular and Decaffeinated

DERBY BREAKFAST | $50

Display of Fresh Seasonal Fruits **(V, GF)**
Southern Scramble – Kenny's White Cheddar Cheese, Chives, Sauteed Green Peppers **(GF)**
Crisp Peppered Bacon **(GF)**
Pork Sausage Links **(GF)**
Breakfast Potato of the Day
Biscuits and Sausage Gravy
Assorted Breakfast Breads – White, Wheatberry, Bagels **(V)**
Assorted Chilled Juices, Fresh Brewed Coffee, Regular & Decaffeinated

POTATO OF THE DAY

Monday – Fried Yukon Gold Potatoes
Tuesday – Golden Fried Shredded Hashbrowns
Wednesday – Fried Yukon Gold Potatoes
Thursday – Golden Fried Shredded Hashbrowns
Friday – Red Skin Potatoes with Flame Grilled Onions and Peppers
Saturday – Fried Yukon Gold Potatoes
Sunday – Red Skin Potatoes with Flame Grilled Onions and Peppers

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BREAKFAST ENHANCEMENTS

Enhancement items can be added to Continental Breakfast or Breakfast Buffets.

BREAKFAST ENHANCEMENTS priced per person

Fried Chicken Biscuit | $8
Sausage, Egg, and Cheese English Muffin | $8
Bacon, Egg, and Cheese Croissant | $8
Sausage Gravy & Biscuits | $7
Turkey Bacon **(GF)** | $7
Kenny's White Cheddar Stone Grits with Butter **(V)** | $4
Assorted Breakfast Pastries **(V)** | $4
Yogurt Parfaits, Granola and Fresh Berries **(V)** | $6
Wiesenberger Oatmeal – Brown Sugar, Dried Fruit, Toasted Almond Slivers **(V, GF)** | $4
BYO Avocado Toast – Mashed Avocado, Diced Tomato,
Diced Red Onion, Everything Bagel Spice **(V)** | $6
Breakfast Tacos Station – Carnitas, Scrambled Eggs, Pico De Gallo, Cotija Cheese, Sour Cream, Salsa, Tortillas | $12
Smoked Salmon & Bagel – Cream Cheese, Capers, Red Onion, Green Onion | $12
French Toast with Berry Compote and Breakfast Syrup **(V)** | $7
Variety of Cold Cereal with Selection of Chilled Milk **(V)** | $4
Assorted Fruit Juices, Cranberry, Apple, and Grapefruit **(V)** | $5

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PLATED BREAKFAST

Minimum of 25 Guests. Served with chilled orange juice, and freshly brewed regular and decaffeinated coffee. All plated breakfast options are served with sliced fresh fruit.

ALL AMERICAN BREAKFAST (GF) | $57

Farm Fresh Scrambled Eggs, Potato of the Day, Peppered Bacon OR Pork Sausage Links, Herb Roasted Tomatoes

MORNING QUICHE | $57

Applewood Smoked Bacon, Pork Sausage, Aged Cheddar Quiche with Potato of the Day, Fresh Diced Seasonal Fruit

KENTUCKY BISCUITS AND GRAVY | $57

Purnell Sausage Gravy, Scrambled Eggs, Potato of the Day

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SAVORY BREAKS

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

SHELTOWEE TRACE | $30

Build Your Own Trail Mix Bar

Roasted Nuts, Dried Fruit, Yogurt Covered Pretzels, M&M's

Seasonal Fresh Fruit

Local Beef Jerky

Focus Caffeinated Sparking Water

SLUGGER FIELD | $28

Local Assorted Popcorn

Ballpark Pretzel with Beer Cheese & Spicy Mustard

Mini Franks En Croute

With House Relish, Ketchup, & Mustard

Packaged M&M's

Glass Bottle Cola & Ale8

NACHO BAR | $27

Corn Tortilla Chips

White Queso Dip

Seasoned Ground Beef

Shredded Fajita Chicken

Shredded Lettuce

Pico De Gallo

Pickled Jalapenos

Shredded Cheddar Cheese

House Salsa

Sour Cream

TAKE A DIP (V) | $24

Pimento Cheese

Benedictine

Caramelized Onion Dip

Smoked White Bean Hummus

Toasted Baguettes, Pita Bread, Kettle Chips

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SWEET BREAKS

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

COOKIE CRAZE (V) | $25

Chocolate Chip, Sugar Cookies, White Macadamia Nut, Peanut Butter

Chilled Selection of Milks (Choose Two): Whole, 2%, Chocolate, Skim, Soy, or Almond

Coffee, Decaf Coffee, Herbal Tea

ENGLISH TEATIME (V) | $26

Hot & Cold Tea with Lemon and Honey

An Assortment of Scones with Fresh Jams and Jellies

Finger Sandwiches (Benedictine and Pimento Cheese)

Fig and Goat Cheese Flatbread

Coffee, Decaf Coffee, Herbal Tea

PARISTOWN PATISSERIE | $28

Choux Mix Eclairs

Beignets

Fruit Tarts

Assorted Macarons

Pain Au Chocolat

Coffee, Decaf Coffee, Herbal Tea

A LA CARTE BREAK SELECTIONS

Orders by the Dozen, Sold in Full Orders Only

Assorted Muffins **(V)**	$60 per dozen
Croissants **(V)**	$68 per dozen
Granola Bars **(V)**	$68 per dozen
Blondies **(V)**	$75 per dozen
Brownies **(V)**	$75 per dozen
Lemon Bars **(V)**	$75 per dozen
Assorted Candy Bars **(V)**	$70 per dozen
Mixed Nuts **(VE, GF)**	$64 per pound
Freshly Baked Cookies **(V)**	$75 per dozen
Snack Mix **(V)**	$44 per pound
Assorted Bagged Chips	$60 per dozen
Assorted Bagged Pretzels	$60 per dozen

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BEVERAGE BREAKS

Breaks based on 60 minutes of service
Extended service $10 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 Gold Peak Tea (Unsweetened, Sweet, Super Sweet)
Smartwater

IT'S A JOLT | $25

Freshly Brewed Coffee, Regular and Decaffeinated Signature Blend
Selection of Bigelow Teas, Lemon and Honey
Starbucks Bottled Frappuccino
Starbucks Double Shot
Smartwater

A LA CARTE

Sold in whole increments

Freshly Brewed Coffee / Decaffeinated Coffee served with assorted flavored syrups	$125 per gallon
Selection of Bigelow Teas, Lemon and Honey	$125 per gallon
Hot Chocolate	$90 per gallon
Freshly Brewed Iced Tea	$95 per gallon
Southern Raspberry Tea	$98 per gallon
Arnold Palmer	$95 per gallon
Old Fashioned Lemonade	$95 per gallon
Fruit Punch	$89 per gallon
Citrus Infused Spring Water	$55 per gallon
Cucumber Mint Infused Spring Water	$55 per gallon
Chilled Juice (Orange, Apple, Grapefruit, Cranberry, Grape or Tomato)	$79 per gallon
Chilled Milk (Whole, 2%, Skim, Soy, or Almond)	$45 per quart

Sold on Consumption

Assorted Soft Drinks, 12oz Bottles	$7 each
Water Bottle, 16.9oz Bottles	$7 each
Bottled Gold Peak Tea (Sweet and Unsweet)	$7 each

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LUNCHEON BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hours of service.
Includes Water, Coffee, Iced Tea, Assorted Dinner Rolls.
Each themed lunch buffet is assigned to a specific day of the week. If you wish to feature a themed buffet on an alternate day, a $10 per person surcharge will apply.

MONDAY Smoke Shack | $64

Traditional House Salad with Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, Pickled Red Onions, Ranch & Balsamic Vinaigrette **(V)**

Shaved Smoked Brisket, House BBQ Sauce & Tobacco Onions **(GF)**

Char-Grilled Marinated Chicken Legs and Thighs with Smokey BBQ Sauce **(GF)**

Molasses Baked Beans **(GF)**

Macaroni & Cheese with Kenny's White Cheddar **(V)**

Red Skin Potato Salad **(GF, V)**

Assorted Breads & Rolls **(V)**

Banana Pudding Trifle & Bourbon Butter Bundt Cake

Ice Water, Fresh Brewed Iced Tea & Coffee Service

TUESDAY El Mercado Buffet | $67

Cowboy Caviar with Black Beans, Roasted Red Peppers, Roasted Corn, Tomatoes, Red Onion, Cilantro, Citrus Chipotle Vinaigrette **(V)**

Chicken Tinga **(GF)**

Barbacoa Beef **(GF)**

Falls City Borracho Beans **(V)**

Cilantro Lime Rice **(GF, V)**

Fire Roasted Zucchini and Corn **(GF, V)**

Flour Tortillas **(V)**

Sour Cream, Shredded Cheese, Cotija Cheese, Pico De Gallo, Shredded Lettuce, Jalapenos, Queso

Tres Leche Cake & Key Lime Cheesecake

Ice Water, Fresh Brewed Iced Tea & Coffee Service

WEDNESDAY The Kentucky Buffet | $67

Traditional House Salad with Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, Pickled Red Onion s, Ranch & Balsamic Vinaigrette **(V)**

Kentucky Hot Brown Casserole

Fried Chicken with Bourbon Hot Honey

Country Cole Slaw **(V, GF)**

Molasses Baked Beans **(GF)**

Yukon Mashed Potatoes **(V, GF)**

Sauteed Green Beans with Caramelized Shallot **(GF)**

Corn Bread & Rolls **(V)**

Kentucky Derby Pie & Vanilla Bliss Cheesecake

Ice Water, Fresh Brewed Iced Tea & Coffee Service

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THURSDAY Italian Feast Buffet | $67

Caesar Salad with Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing
Baked Ziti with Sausage Bolognese
Chicken Parmesan
Herb & Olive Oil Tossed Spaghetti Noodles **(V)**
Marinara and Alfredo Sauce **(V)**
Broccoli with Sundried Tomatoes **(GF, VE)**
Garlic Bread **(V)**
Italian Cream Cake & Tiramisu
Ice Water, Fresh Brewed Iced Tea & Coffee Service

SATURDAY Bistro Buffet | $68

Build Your Own Salad Station
Mixed Greens, Shredded Cheddar Cheese, Feta Cheese, Tomatoes, Cucumbers, Toasted Chickpeas, Shredded Carrots, Diced Bacon, Ranch Dressing, Champagne Vinaigrette
Flame Grilled Skirt Steak with Gorgonzola Demi-Glace and Caramelized Onions
Hunters Chicken with Tomato, Mushroom, Chasseur
Lemon Garlic Broccoli and Cauliflower **(V)**
Russet Potato Mash
Assorted Breads and Rolls **(V)**
Triple Chocolate Cake & Raspberry Swirl Cheesecake
Ice Water, Fresh Brewed Iced Tea & Coffee Service

FRIDAY Steakhouse | $68

B.L.T. Salad with Crisp Iceberg Lettuce, House Cured Bacon, Roma Tomatoes, Toasted Panko Breadcrumbs & House Made Ranch
Roasted Salmon with Chimichurri Sauce and Chili Threads **(GF)**
Peppercorn Rubbed Sirloin Steak, Cabernet Demi-Glace and Roasted Shallots **(GF)**
Truffle Asiago Fingerling Potatoes **(V)**
Roasted Broccolini, Sundried Tomatoes, and Olive Oil **(GF, VE)**
Creamed Spinach and Artichoke
Assorted Breads and Rolls **(V)**
Creme Burlee Cheesecake & Triple Chocolate Cake
Ice Water, Fresh Brewed Iced Tea & Coffee Service

SUNDAY Dinner | $64

Traditional House Salad, Assorted Dressings **(GF, VE)**
Sliced Slow Roasted Turkey Breast, Pan Gravy
Bourbon Tomato Glazed Meatloaf with Roasted Tomato & Caramelized Onions
Buttermilk Mashed Potatoes, Herb Butter **(GF, V)**
Cornbread Stuffing **(V)**
Green Bean Casserole
Glazed Carrots **(GF, V)**
Assorted Breads and Rolls **(V)**
Seasonal Cobbler & Southern Caramel Cake
Ice Water, Fresh Brewed Iced Tea & Coffee Service

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EVERYDAY LUNCHEON BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hours of service.
Includes Water, Coffee, Iced Tea, Assorted Dinner Rolls.
Each themed lunch buffet is assigned to a specific day of the week. If you wish to feature a themed buffet on an alternate day, a $10 per person surcharge will apply.

EVERYDAY OPTIONS
Al's Favorites Buffet | $68

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 & Warm Peach Cobbler

Ice Water, Fresh Brewed Iced Tea & Coffee Service

Deli Buffet | $59

Chicken Salad **(GF)**

Tomato Bisque **(GF, V)**

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)**

Assorted Breads and Rolls **(V)**

Bourbon Bananas Fosters Cake & Assorted Cookies

Ice Water, Fresh Brewed Iced Tea & Coffee Service

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PLATED LUNCHES

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

Hot Brown Crepe | $64
Savory Crepes filled with Slow Roasted Turkey, Applewood Smoked Bacon, Topped with Tomatoes, Kenny's White Cheddar Mornay, and Served with Whipped Yukon Gold Potatoes with Broccolini.

Chimichurri Flat Iron Steak (GF) | $66
House Chimichurri, Spanish Potato Hash, Blistered Green Beans and Pico De Gallo

Blackened Cod with Smoked Gouda Grits | $64
Braised Collard Greens with Smoked Tomato Cream Sauce

Fried Chicken Coq Au Vin | $64
Panko Crusted and Fried Chicken Breast, Whipped Yukon Potatoes, Haricot Vert, Burgundy Demi Glace with Lardons Mushrooms

Stuffed Salmon (GF) | $66
Boursin Cheese and Shrimp Stuffed Atlantic Salmon, Fire Roasted Bell Pepper and Vidalia Onions, Lemon Butter Sauce, Garlic Mash, Haricot Vert

Pork Tonkatsu | $65
Panko Crusted Pork Cutlet, Cilantro Rice, Sesame Bok Choy with Bourbon Teriyaki

Greek Marinated Chicken Breast | $64
Tangy Greek Yogurt Marinade, Seasonal Vegetable Cous Cous Medley, Fresh Tzatziki

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 **(V)**

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

Dessert: choose one

Triple Chocolate Cake
Red Velvet Cake
Brown Butter Bundt Cake
Southern Caramel Cake
Crème Brulé Cheesecake
Vanilla Bliss Cheesecake
Raspberry Swirl Cheesecake
Sea Salt and Caramel Cheesecake
Gluten Free Cheesecake **(GF)**
Vegan Mini Orange Bundt Cake **(VE, GF)**

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PLATED SALAD ENTREES - LUNCH

Served with Water, Coffee, Iced Tea, Assorted Dinner Rolls, and a Plated Dessert option - $52 Per Person

Add Grilled Chicken for $5, Add Grilled Salmon for $8, Add Grilled Shrimp for $10, Add Poke Tuna for $12

CLASSIC CAESAR SALAD
Crisp Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing, Parmesan Tuille

BLUEGRASS COBB SALAD (GF)
Hard Boiled Egg, Bacon, Tomato, Red Onion, Avocado, Cucumber, Honey Mustard Dressing

SOUTHWEST SALAD (V)
Iceberg Lettuce, Black Beans, Roasted Corn, 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

POKE BOWL (V)
Sesame Rice, Edamame, Carrots, Cucumber, Avocado Shredded Red Cabbage, Sweetie Drop Peppers, Ponzu Sauce

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HOT RECEPTION HORS D'OEUVRES

Additional Fee of $175 per Butler Attendant. Price based on 25-piece increments.

CHICKEN EMPANADAS | $250
Cheddar Cheese, Jalapenos, Corn Masa Pastry, Avocado Crema

CHILI LIME CHICKEN KABOB (GF) | $250
Roasted Pepper & Onion with House Chimichurri

VEGETABLE SPRING ROLLS (VE) | $200
Plum Sauce

SPANAKOPITA (V) | $200
Flakey Phyllo Dough with Spinach and Cheese

CHICKEN & WAFFLES | $250
Belgian Waffle with Kentucky Fried Chicken & Hot Honey

MINI CHEESEBURGERS | $250
Angus Beef, American Cheese, Dill Pickle, Sesame Bun

BACON WRAPPED DATES (GF) | $250
Bourbon BBQ Sauce and Crumbled Blue Cheese

WARM BRIE TARTS | $250
Fresh Brie, Brown Sugar Bacon Jam

PORK AND KIMCHI WONTON | $250
Black Garlic Sriracha, Chili Threads

GRILLED SHRIMP SKEWER (GF) | $300
Garlic, Ginger and Sweet Chili Sauce

SHRIMP CASINO (GF) | $300
Smoked Bacon Wrapped Shrimp with Sliced Scallions, Bourbon Glaze

LOBSTER ARANCINI | $300
North Atlantic Lobster, Risotto, Garlic Saffron Aioli

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COLD RECEPTION HORS D'OEUVRES

Additional Fee of $175 per Butler Attendant. Price based on 25-piece increments.

ROASTED GARLIC HUMMUS CRUDITE (V) | $200
Fried Chickpeas, Smoked Paprika

ROASTED GARLIC & WHIPPED GOAT CHEESE CROSTINI (V) | $200
Fresh Chives

SMOKED SALMON & BENEDICTINE EN CROUTE | $250
Everything Bagel Spice, Scallions

SUNDRIED TOMATO BRUSCHETTA (V) | $250
Tomato Pesto, Toasted Pine Nuts, Served on Crostini

PINEAPPLE SKEWER | $250
Tajin, Tangy Yogurt Drizzle

CAPRESE SKEWERS (GF, V) | $250
Baby Mozzarella, Basil Pesto & Balsamic Vinegar

SHRIMP COCKTAIL SHOOTER (GF) | $300
Fresh Dill, Cocktail Sauce & Shaved Lemon

TUNA POKE WONTON CRISPS | $300
Ponzu, Scallions, Chili Mayonnaise

BLOODY MARY DEVILED EGGS (GF) | $300
Horseradish, Queen Olives, Cornichons

LEGENDARY PIMENTO CHEESE CANAPE | $300
Roasted Red Pepper Pimento Cheese on a Toast Point

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RECEPTION STATIONS

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

FAJITA STATION | $30 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

BAYOU STATION | $28 per person

Succulent Creole Shrimp, Bacon Lardons, and Green Onions, Chicken Gumbo, Toasted Baguette

Stone Ground Smoked Cheddar Grits and White Rice

MEDITERRANEAN STATION | $30 per person

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

SWEET WAFFLE STATION | $24 per person

Belgian Waffles, White Chocolate Fondue, Maple Syrup, Candied Pecans, Hot Berry Compote, Chantilly Cream, Caramel, Chocolate Chips & Whipped Butter
Add Diced Fried Chicken for an additional $3 per person

BYO SLIDER STATION | $30 per person

Beef Slider, Nashville Chicken Slider, BBQ Pulled Pork, Pretzel & Brioche Buns, Lettuce, Tomato, Onions, Pickles, Assorted Cheeses, Mayo, Ketchup, Mustard

BYO HOT BROWN STATION | $27 per person

Toast Points, Oven Roasted Turkey, Mornay, Bacon, Tomato, Sauteed Onions, Toasted Panko Breadcrumbs, Sliced Green Onion

MAC N' CHEESE STATION | $28 per person

Traditional Macaroni and Cheese, Rotini with Pepperjack Cheese, Brisket, Bacon, Breadcrumbs, Chives, House BBQ, Jalapenos, Caramelized Onions, Pico De Gallo, Shredded Cheese, Shredded Colby Jack Cheese

MASHED POTATO STATION (GF) | $24 per person

Mashed Yukon Gold Potatoes, Sawmill Gravy, Cheddar Cheese Sauce, Bacon, Corn, Broccoli, Tobacco Onions, Sour Cream, Green Onion
Add Diced Fried Chicken for an additional $3 per person
Add Steak Tips for an additional $6 per person

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CARVING STATIONS

Carving station attendant required at $300 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 | $1,600
50 Servings
Served with Horseradish Cream and Au Jus
Assorted Rolls

ROSEMARY RUBBED PORK LOIN | $690
30 Servings
Served with Whole Grain Mustard and Roasted Aioli
Assorted Rolls

OVEN ROASTED TURKEY | $760
40 Servings
Served with Cranberry Relish and Sage Turkey Jus
Assorted Rolls

TOMAHAWK RIBEYE | $760
30 Servings
Served with Henry Bain's, House Chimichurri & Chimichurri Roja
Assorted Rolls

GRILLED ANGUS BEEF TENDERLOIN | $800
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 | $700 Small | $1,400 Large

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

CHEESE DISPLAY (V) | $550 Small | $1,100 Large

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

VEGETABLE CRUDITÉ DISPLAY (V, GF) | $450 Small | $900 Large

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

FRUIT DISPLAY (V, GF) | $350 Small | $650 Large

Seasonal Fruit, Melon and Berries with Rebecca's Sauce and Local Honey

CLASSIC DESSERT DISPLAY (V) | $400 Small | $800 Large

Chocolate Truffle Cups, Miniature Cheesecakes, Cream Puffs, Mini Pineapple Upside Down Cakes, Petit Fours, Assorted Macarons

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DINNER BUFFET

Minimum of 25 Guests. Priced per person based on 1.5 hours of service.
Includes Water, Coffee, Iced Tea.

MAIN STREET | $90

Seared Salmon with Shrimp Veloute
Braised Short Ribs with Burgundy Gravy & Mirepoix Garnish
Crispy Broccolini with Grana Padano
Tuscan Style Fingerling Potatoes
Assorted Breads & Rolls **(V)**
Ice Water, Fresh Brewed Iced Tea & Coffee Service

BUTCHERTOWN | $85

Peppercorn Rubbed Sirloin Served with Red Wine Demi-Glace
Panko Crusted Cod with Citrus Beurre Blanc
Roasted Jumbo Asparagus
Whipped Yucon Gold Potatoes
Assorted Breads & Rolls **(V)**
Ice Water, Fresh Brewed Iced Tea & Coffee Service

FRANKFORT AVENUE | $83

Herbed Marinated Grilled Chicken Breast served with Lemon Caper Sauce
Grilled Bone in Pork Chop Smothered with Mushrooms & Onions
Roasted Zucchini with Garlic & Smoked Black Pepper
Garden Vegetable Rice Pilaf
Corn Bread & Rolls **(V)**
Ice Water, Fresh Brewed Iced Tea & Coffee Service

SALADS: choose two

House Salad – Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Croutons, Pickled Red Onions, Champagne Vinaigrette **(V)**

Blue Grass Cobb Salad - Hard Boiled Egg, Bacon, Tomato, Red Onion, Avocado, Cucumber, Honey Mustard Dressing **(GF)**

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing **(V)**

Build Your Own Salad Station – Mixed Greens, Croutons, Bacon Bits, Cherry Tomatoes, Sliced English Cucumber, Shredded Carrots, Diced Onion, Shredded Cheddar Cheese, Ranch, Balsamic, Honey Dijon Dressing **(+4 per person)**

Dessert: choose one

Triple Chocolate Cake
Red Velvet Cake
Brown Butter Bundt Cake
Southern Caramel Cake
Crème Brûlée Cheesecake
Vanilla Bliss Cheesecake
Raspberry Swirl Cheesecake
Sea Salt and Caramel Cheesecake
Gluten Free Cheesecake **(GF)**
Vegan Mini Orange Bundt Cake **(VE, GF)**

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PLATED DINNER OPTIONS – SINGLE ENTREE

Includes Choice of Salad and Dessert.
Includes Water, Coffee, Iced Tea, Assorted Dinner Rolls.

SINGLE ENTRÉE

BRAISED SHORT RIB (GF) | $79
Caramelized Leek Polenta, Roasted Jumbo Asparagus, Bourbon Demi-Glace, Crispy Leek Garnish, Tomato Confit

PAN SEARED AIRLINE CHICKEN BREAST (GF) | $75
Parmesan Risotto, Roasted Heirloom Carrots, Rosemary & Sage White Wine Reduction

SEARED ATLANTIC SALMON (GF) | $80
Wild Rice Pilaf, Roasted Cauliflower Florets with Parsley Gremolata, Chili Threads, Chimichurri Sauce

GRILLED ROSEMARY FRENCH CHOP (GF) | $78
Tuscan Style Fingerling Potatoes, Broccolini with Grana Padano, Dijonnaise Sauce

PAN SEARED HALIBUT | $79
Blood Orange Beurre Blanc, Herbed Orzo, Roasted Tri-Color Cauliflower

PEPPERCORN CRUSTED ANGUS FILET (GF) | $99
Garlic Mashed Potatoes, Jumbo Asparagus, Duxelle Demi-Glace, Oyster Mushroom Garnish

SALADS: choose one

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

Greek Greens – Cucumbers, Cherry Tomatoes, Olives & Feta Cheese with Red Wine Vinaigrette **(V, GF)**

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing **(V)**

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)**

Dessert: choose one

Triple Chocolate Cake
Red Velvet Cake
Brown Butter Bundt Cake
Southern Caramel Cake
Crème Brûlée Cheesecake
Vanilla Bliss Cheesecake
Raspberry Swirl Cheesecake
Sea Salt and Caramel Cheesecake
Gluten Free Cheesecake **(GF)**
Vegan Mini Orange Bundt Cake **(VE, GF)**

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PLATED DINNER OPTIONS – DUO ENTREE

Includes Choice of Salad and Dessert.
Includes Water, Coffee, Iced Tea, Assorted Dinner Rolls.

DUO ENTRÉE

PANKO CRUSTED CHICKEN & HERB MARINATED PORK MEDALLIONS | $110
White Cheddar and Caramelized Onion Grits, Bacon Braised Collard Greens, Bourbon Barrel Smoked Black Pepper Béchamel

MEDITERRANEAN GRILLED CHICKEN & ROASTED ATLANTIC SALMON | $110
Roasted Squash and Zucchini with Bourbon Barrel Black Pepper, Cherry Balsamic Reduction

PEPPERCORN CRUSTED 6OZ FILET & LUMP CRAB CAKE | $120
Brown Butter Roasted Asparagus, Steakhouse Mashed Potatoes, Traditional Bearnaise Sauce

REEF & BEEF (GF) | $110
Petite Angus Sirloin and Jumbo Shrimp, Creamy Potato Gratin, Garlic Haricot Vert, Sauce Chasseur

SALADS: choose one

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

Greek Greens – Cucumbers, Cherry Tomatoes, Olives & Feta Cheese with Red Wine Vinaigrette **(V, GF)**

Caesar Salad – Crisp Romaine Hearts, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing **(V)**

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)**

Dessert: choose one

Triple Chocolate Cake
Red Velvet Cake
Brown Butter Bundt Cake
Southern Caramel Cake
Crème Brûlée Cheesecake
Vanilla Bliss Cheesecake
Raspberry Swirl Cheesecake
Sea Salt and Caramel Cheesecake
Gluten Free Cheesecake **(GF)**
Vegan Mini Orange Bundt Cake **(VE, GF)**

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PLATED DINNER DIETARY OPTIONS

Dietary 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 & Seasonal Vegetables

VEGETABLE NAPOLEON
Layers of Zucchini, Yellow Squash, Eggplant, Tomatoes, & Mushrooms served with Long Grain Rice, Red Pepper Coulis

COCONUT CREAM CURRY
Seasonal Vegetables, Curried Cauliflower, Basmati Rice Pilaf

SPAGHETTI SQUASH POMODORO
Seasonal Vegetables, Fresh Pomodoro, Fried Basil

PLANT BASED CHORIZO ENCHILADAS (VE, GF)
Served with Salsa Verde, Spanish Rice, and Vegan Refried Beans

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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
Guest Pay Bar | $9

LOCAL CRAFT BEER

West 6 IPA, Goodwood Louisville Lager,
West 6 Amber, Goodwood Pale Ale

Host Bar | $10
Guest Pay Bar | $11

IMPORT BEER

Corona Extra, Heineken, Stella Artois,
Sam Adams Boston Lager, Goose Island IPA,
Guinness
Host Bar | $9
Guest Pay Bar | $10

SELTZERS

High Noon

Host Bar | $9
Guest Pay 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.
Guest Pay 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 | $12
Guest Pay Bar | $11
$58 Per Bottle

DELUXE WINE

Frances Ford Coppola "Diamond" Collection Cabernet
Frances Ford Coppola "Diamond" Collection Chardonnay

Host Bar | $13
Guest Pay Bar | $13
$66 Per Bottle

PREMIUM WINE

DAOU Paso Robles 'Discovery Series' Cabernet
DAOU Paso Robles 'Discovery Series' Chardonnay

Host Bar | $15
Guest Pay Bar | $15
$76 Per Bottle

SPARKLING WINE

Host Bar | $12
Guest Pay Bar | $11

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.

Guest Pay Bar cashiers: $350, minimum of four hours $75 each additional hour.

26% 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 | $13
Guest Pay Bar | $12

DELUXE BRANDS

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

Host Bar | $15
Guest Pay Bar | $14

PREMIUM BRANDS

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

Host Bar | $17
Guest Pay Bar | $16

FULL PACKAGE BAR

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

Preferred Bar

First Hour	$35 per person
Each Additional Hour	$16 per person

Deluxe Bar

First Hour	$37 per person
Each Additional Hour	$18 per person

Premium Bar

First Hour	$39 per person
Each Additional Hour	$20 per person

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

Guest Pay Bar cashiers: $350, minimum of four hours | $75 each additional hour.

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COCKTAILS & MOCKTAILS

Guest Pay Bar

Preferred Cocktail	$12 each
Deluxe Cocktail	$14 each
Premium Cocktail	$16 each
Mocktail	$10 each

Host Bar

Preferred Cocktail	$13 each
Deluxe Cocktail	$15 each
Premium Cocktail	$17 each
Mocktail	$10 each

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

Guest Pay Bar cashiers: $350, minimum of four hours | $75 each additional hour.

Spiced Pear Daiquiri (Deluxe)

Captain Morgan Original Spiced Rum, Pear Nectar, Fresh Squeezed Lime Juice

White Cosmo (Preferred)

New Amsterdam Vodka, Cointreau Liqueur, White Cranberry Juice, Lime Wedge Squeeze, Orange Wedge Squeeze

High Society (Premium)

Woodford Reserve Bourbon, Fat Tuesday Sweet & Sour, Cointreau Orang Liqueur, Fresh Lime Juice, Angostura Bitters

Not Just A Mule (Deluxe)

Tito's Vodka, Grand Marnier Orange Liqueur, POM Pomegranate Juice, Ginger Beer

Havana Blue (Preferred)

Myers's Platinum Rum, Pineapple Juice, Blue Curacao Liqueur, Cointreau Orange Liqueur

Perfect Margarita (Premium)

Patron Silver Tequila, Cointreau Orange Liqueur, Agave Nectar, Fresh Lime Juice

Nojito (Mocktail)

Mint Leaves, Lemon Juice, Soda Water, Simple Syrup, Passion Fruit Juice

Sparkling Sunset (Preferred)

New Amsterdam Vodka, St. Germain Elderflower Liqueur, Aperol, Fresh Lime Juice, Prosecco

Tropical Sunrise (Mocktail)

Orange Juice, Cranberry Juice, Simple Syrup, Fresh Mint Leaves, Orange Slice

Shirley Temple (Mocktail)

Ginger Ale, Grenadine, Maraschino Cherries

Maple Old Fashioned (Preferred)

Four Roses Bourbon, Pure Maple Syrup, Brandied Cherry, Orange Wheel, Angostura Bitters

Cherry Lemonade (Mocktail)

Pure Cane Syrup, Sweet Cherries, Fresh Lemon Juice, Grenadine, Club Soda

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BOURBON TASTINGS

Bouquet of Roses $28

Four Roses Small Batch
Four Roses Single Barrel
Four Roses Small Batch Select

Al's Private Select Flight $38

Peerless Single Barrel
Pinhook Single Barrel
Yellowstone Single Barrel

(Offering 3 Pours of 3 Different Bourbons, All Hand Selected by Galt House- this is for those who want something they can't get anywhere else!)

South of the Border $38

Lalo Blanco
Don Fulano Reposado
Milagro Cristalino Anejo

(Offering Tequilla of 3 different ages and styles)

Whiskey Row Flight $34

Michter's US*1 Bourbon
Bardstown Bourbon Company Origins Wheated
Rabbit Hole Heigold Rye

(Offering a Bourbon , Rye, and Wheat Option from 3 Different Downtown Distilleries)

International Flight $34

Fuji Single Grain Japanese Whiskey
Four Roses Single Barrel American Whiskey
Glenfiddich 12 Year Single Malt Scotch Whiskey

(Offering an Array of "Single" Distinctions from Different Parts of the World)

The flights listed above are for parties up to 150 people, price is per person. Stewarding fee is $250 per hour. Must be classroom set. For parties above 150 attendees and/or receptions see options below. All requests for Bourbon Stewards are to be made two weeks in advance of the event and are to be coordinated through the banquet department.

Bourbon Trail Interactive Flight $35

(Offering stations with signage and a bartender, attendees can "travel the bourbon trail" where they will be given a passport ticket and get it punched at each station. Once they have completed, they may turn it in for a raffled bottle of bourbon chosen by the Galt House) Minimum 75 attendees.

Four Roses Small Batch
Four Roses Single Barrel
Michter's US*1 Bourbon
Bardstown Bourbon Company Origins Wheated
Rabbit Hole Heigold Rye

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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 26% 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 for the first hour and $50 per attendant for 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 150.**

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.