



CONGRATULATIONS ON YOUR ENGAGEMENT!

The upcoming months will be filled with plenty of decisions as you begin planning the most memorable day of your life. This packet outlines our exclusive wedding packages. These thoughtfully and professionally designed offerings ensure that planning your wedding at the Seelbach Hilton will be as enjoyable as the event itself!



HIGHLIGHTS

WEDDING PACKAGES INCLUDE

Complimentary Deluxe Accommodations for the Couple the Evening of the Wedding

Complimentary Bottle of Sparkling Wine to Toast

Floor Length Ivory Linens and Ivory Napkins

Complimentary Menu Tasting for up to 6 people

Get Ready Room Day of Wedding at no additional charge

Mirror Tile with Votive Candles are available to Decorate your Tables

Wooden Dance Floor

AVAILABLE ENHANCEMENTS

Wine Service with Dinner *Starting at \$32 per bottle*

Gold Chargers *\$2.00/each*

Champagne Toast *\$6.50/person*

Banquet Room for Ceremony *Based on Location*

Coat Check Attendant *\$25 per hr, 4 hr minimum*

Optional UPGRADES

All prices subject to 24% service charge and 6% Kentucky Sales Tax





PLATED DINNER WEDDING RECEPTION

INCLUDES THREE PASSED HORS D'OEUVRES, SALAD AND ENTRÉE

Butler Passed HORS D'OEUVRES

KINDLY SELECT THREE

GF – GLUTEN FREE
V – VEGETARIAN
VE – VEGAN FRIENDLY

HOT HORS D'OEUVRES

- Artichoke Borsin Beignet v
- Assorted Petite Quiche
- Baby Beef Wellington
- Buffalo Chicken Spring Roll
- Crab Rangoon
- Honey Sriracha Chicken Meatball
- Kentucky Barbecue Pork Biscuit
- Korean Steak Taco Roll
- Pimento, Bacon Jam Beignet
- Scallops Wrapped in Bacon GF
- Wild Mushroom Purse v|VE
- Vegan Vegetable Samosa v|VE
- Vegetable Spring Roll, Sweet Chili Sauce v

COLD HORS D'OEUVRES

- Bleu Cheese, Pear, Walnut, Endive Spear GF|V
- Chilled Shrimp, Cocktail Sauce GF
- Fig Jam, Brie, Raspberry Coulis, Naan Bread v
- Local Tomato, Mozzarella Skewer, Balsamic Glaze GF|V
- Smoked Salmon, Blini, Sour Cream, Caviar

All prices subject to 24% service charge and 6% Kentucky Sales Tax





PLATED DINNER WEDDING RECEPTION

Salad SELECTIONS

*KINDLY SELECT
ONE*

GF – GLUTEN FREE
V – VEGETARIAN
VE – VEGAN FRIENDLY

- Baby Spinach GF|V
*Glazed Pecans, Sun Dried Cranberries, Feta Cheese,
Champagne Vinaigrette*

- Caesar Salad v
Pickled Red Onion, Shaved Parmesan Cheese, Herb Crouton

- Kentucky Bibb Lettuce GF|V
*Radicchio, Bourbon Pecan, Boursin Cheese, Bourbon
Raspberry Vinaigrette*

- Mixed Greens GF|V|VE
*Cucumber, Cherry Tomato, Kalamata Olive
Balsamic Vinaigrette Dressing*

- Wedge Salad GF|V
Tomato, Red Onion, Creamy Bleu Cheese Dressing

All prices subject to 24% service charge and 6% Kentucky Sales Tax





PLATED DINNER WEDDING RECEPTION

Entree SELECTIONS

*ALLENTRÉES ARE
ACCOMPANIED BY
STARCH & VEGETABLE
HOUSE MADE BREADS
ICED TEA, COFFEE
& WATER*

GF – GLUTEN FREE
V – VEGETARIAN
VE – VEGAN FRIENDLY

SELECT ENTRÉE (UP TO 3)

- Grilled Filet Mignon, Red Wine Reduction GF - \$74
- 12-Hour Braised Beef Short Rib GF - \$70
- Bourbon Maple Glazed Salmon GF - \$66
- Pan Roasted Local Chicken, Bourbon Mushroom Sauce GF - \$64
- Slow Roasted Sliced Boneless Pork Loin GF - \$64
- Vegan Vegetarian Wellington V|VE – \$61
- Grilled Filet Mignon, Red Wine Reduction & Baked Salmon, Buerre Blanc Sauce GF - \$80
- Grilled Filet Mignon, Red Wine Reduction & Sautéed Jumbo Shrimp, Garlic Butter GF - \$78
- 12-Hour Braised Beef Short Rib & Pan Roasted Chicken Breast, Herb Velouté - \$76

SELECT (1) STARCH:

- Kentucky Field Mushroom Risotto v
- Jasmine Rice GF|V|VE
- Roasted Red Skin Potatoes GF|V|VE
- Wiesenberger Mill Stone Ground Grits v
- Yukon Gold Mashed Potatoes GF|V

SELECT (1) VEGETABLE:

- Braised Collard Greens (Contains Pork) GF
- Grilled Asparagus GF|V|VE
- Hand Carved Glazed Carrots GF|V|VE
- Haricots Verts/Sliced Almonds GF|V|VE
- Roasted Seasonal Vegetable GF|V|VE
- Crispy Broccolini GF|V|VE

All prices subject to 24% service charge and 6% Kentucky Sales Tax





DINNER BUFFET

SELECT THREE PASSED HORS D'OEUVRES

See page 2 for options

SELECT ONE SALAD

Chopped Caesar Salad, Parmesan Cheese, Herb Crouton, Caesar Dressing v

Mixed Greens, Cherry Tomatoes, Cucumber, Black Olives, Balsamic Vinaigrette GF|V|VE

Garden House Salad, Tomato, Cucumber, Ranch Dressing GF|V

Baby Spinach, Glazed Pecans, Sun Dried Cranberries, Feta Cheese, Raspberry Vinaigrette GF|V

SELECT ONE CHEF ATTENDED CARVING STATION

All Carving items include Sister Shubert Rolls

Local Pork Loin, Whole Grain Mustard GF

Herb Roasted Turkey Breast, Pan Gravy, Cranberry Orange Compote GF

Slow Roasted Prime Rib of Beef, Natural Jus, Horseradish Cream, Louisville's Own Henry Bain's Sauce

Bourbon Barrel Beef Tenderloin, Horseradish Cream, Louisville's Own Henry Bain's Sauce (\$15 additional per person)

SELECT TWO ENTRÉES

Salmon Fillet, Bourbon Maple Glaze GF

Pan Seared Mahi Mahi, Lemongrass White Wine Sauce GF

Pan Roasted Chicken Breast, Bourbon Mushroom Sauce GF

12-Hour Braised Beef Short Rib, Root Vegetables, Rich Brown Gravy GF

Roasted Pork Loin, Mustard Seed Cream Sauce GF

SELECT THREE ACCOMPANIMENTS

Crispy Broccolini GF|V|VE

Roasted Seasonal Vegetable GF|V|VE

Hand Carved Carrots GF|V|VE

Roasted Brussels Sprouts, Bacon GF

Haricots Verts, Sliced Almonds GF|V|VE

Red Skin Roasted Potatoes GF|V|VE

Yukon Gold Mashed Potatoes GF|V

All prices subject to 24% service charge and 6% Kentucky Sales Tax

Buffet SELECTIONS

MINIMUM OF 50 GUESTS

BUFFETS ACCOMPANIED BY
HOUSE BAKED BREADS
ICED TEA, COFFEE
AND WATER

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

\$79 / person

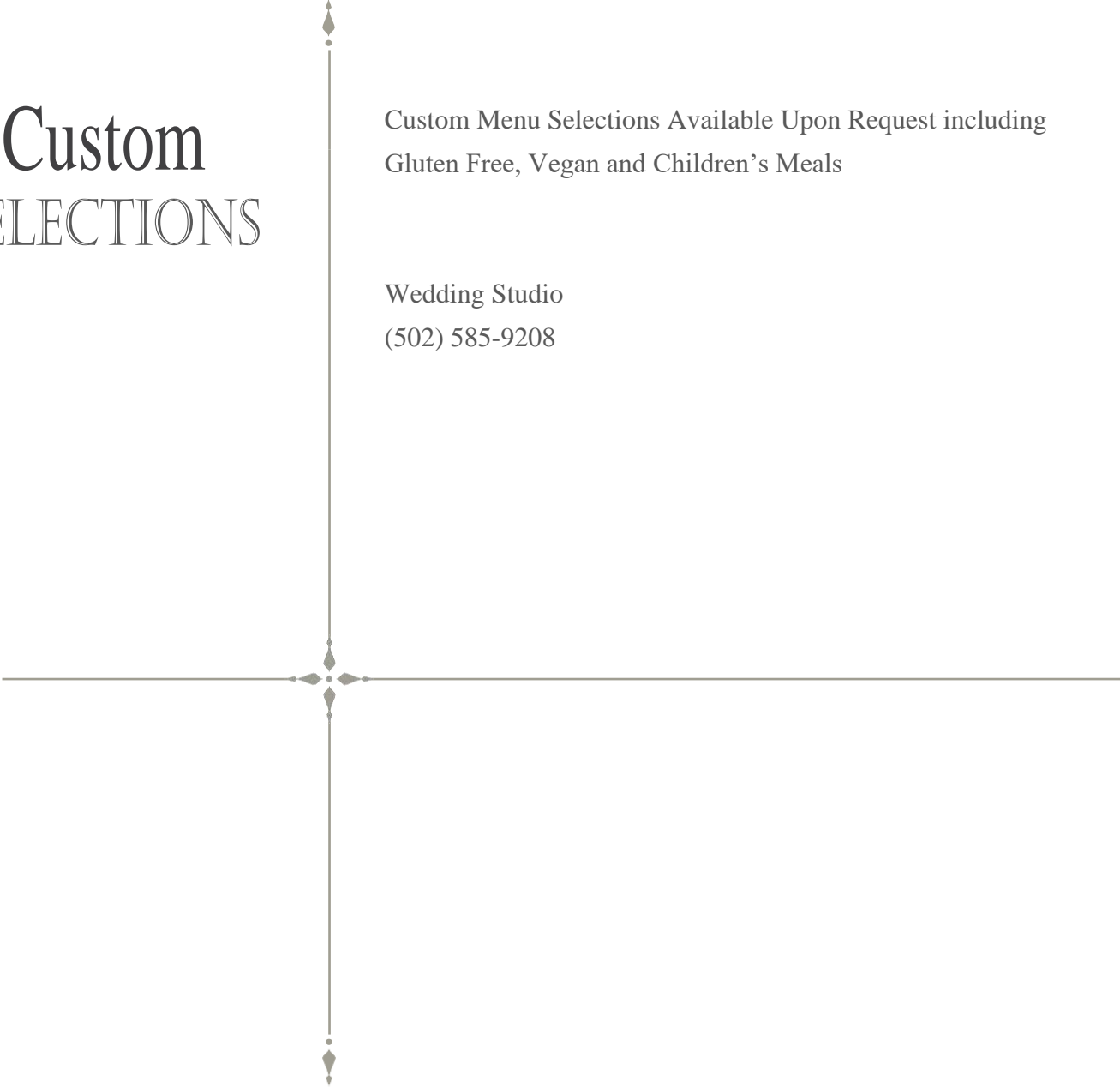




Custom SELECTIONS

Custom Menu Selections Available Upon Request including
Gluten Free, Vegan and Children's Meals

Wedding Studio
(502) 585-9208



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LIBATIONS, SPIRITS AND BREWS

Sapphire

\$40/PERSON
4 Hour Bar
Additional Hour \$8

LIQUOR

Old Forester Bourbon
Ezra Brooks Rye
Dewar's White Label
Effen Vodka
Camarena Tequila
Bacardi Rum
New Amsterdam Gin

WINE

House Red
House White
House Sparkling

BEER

• DOMESTIC •
Bud Light
Michelob Ultra

• IMPORT •
Corona
Stella Artois

• CRAFT/LOCAL •
West 6th IPA

Emerald

\$45/PERSON
4 Hour Bar
Additional Hour \$9

LIQUOR

Makers Mark Bourbon
Rittenhouse Rye
Chivas Regal Scotch
Tito's Vodka
El Jimador Silver Tequila
Marti Authentico Rum
Ford's Gin

WINE

• WHITE •

Kendall Jackson Pinot Grigio
Kendall Jackson VR Chardonnay

• RED •

Josh Cabernet Sauvignon
Josh Merlot

• SPARKLING •

Select One
LaMarca Prosecco
Korbel Brut

BEER

• DOMESTIC •
Bud Light
Michelob Ultra

• IMPORT •
Corona
Stella Artois

• CRAFT/LOCAL •
West 6th IPA

Diamond

\$50/PERSON
4 Hour Bar
Additional Hour \$10

LIQUOR

Woodford Reserve Bourbon
Knob Creek Rye
Glenfiddich 12 Scotch
Grey Goose Vodka
El Tesoro Blanco Tequila
Mount Gay Silver Rum
Sipsmith Gin

WINE

• WHITE •

Kendall Jackson Pinot Grigio
Kendall Jackson VR Chardonnay

• RED •

Josh Cabernet Sauvignon
Josh Merlot

• SPARKLING •

Select One
LaMarca Prosecco
Korbel Brut

BEER

• DOMESTIC •
Bud Light
Michelob Ultra

• IMPORT •
Corona
Stella Artois

• CRAFT/LOCAL •
West 6th IPA

	HOST	CASH
Cocktail	\$8.00	\$10.00
Glass of Wine	\$8.00	\$10.00
Beer	\$6.00	\$7.00
Soft Drink	\$4.00	\$5.00

	HOST	CASH
Cocktail	\$9.00	\$11.00
Glass of Wine	\$9.00	\$11.00
Beer	\$6.00	\$7.00
Soft Drink	\$4.00	\$5.00

	HOST	CASH
Cocktail	\$10.00	\$12.00
Glass of Wine	\$9.00	\$11.00
Beer	\$6.00	\$7.00
Soft Drink	\$4.00	\$5.00

THE FINE PRINT: For All Hosted Bars: All prices are subject to a 24% Service Charge and applicable Sales Tax. One bartender required per 100 guests. Bartender Fee is \$125 (Fee may be waived if bar revenue exceeds \$750 per bartender) **For All Cash Bars:** Prices are inclusive of 24% Service Charge and applicable Sales Tax. One bartender required per 125 guests. Bartender Fee is \$125 (Fee may be waived if bar revenue exceeds \$750 per bartender). One Cashier required for every 200 guests at fee of \$125/each.

The Seelbach Hilton is the only Licensed Authority to sell and serve liquor on the premises. Therefore, liquor is not permitted to be brought into the hotel. The Hotel's Alcoholic Beverage License requires the Hotel to (1) Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) Refuse alcoholic beverages served to any person who, in the Hotel's judgment, appears intoxicated.