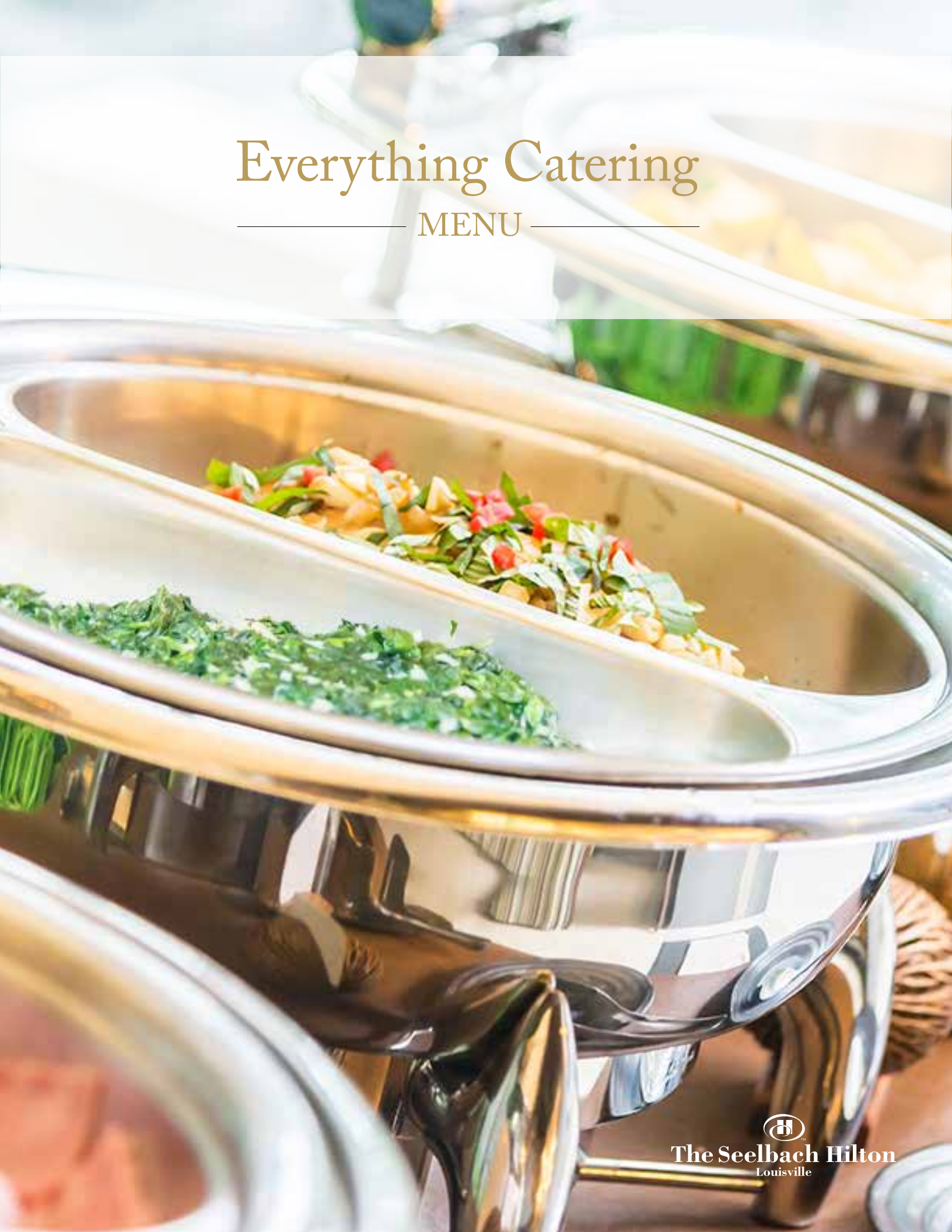


Everything Catering

MENU



The Seelbach Hilton
Louisville



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“ You don’t have to cook fancy or complicated masterpieces, just good food from fresh ingredients. ”

– JULIA CHILD



Breakfast

90 Minutes of Service

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

THE SEELBACH CONTINENTAL

Fresh Fruit/Berries

Individual Greek Yogurt

Breakfast Bakeries

Orange/Apple/Cranberry Juice/Milk

Regular and Decaffeinated Coffee

Selection of Hot Teas

\$29/person

EGGS TO ORDER

Chef to Prepare Omelet to Your Taste

Selections Include: Chopped Bacon

Diced Ham/Sausage

Mushrooms/ Sweet Bell Peppers

Diced Tomatoes/Onions/Spinach

Cheddar/Swiss

Egg Beaters and Egg Whites

Available Upon Request

\$13/person *(Chef Required Per 50 Guests)*

KENTUCKY COUNTRY BREAKFAST BUFFET

Minimum Requirement - 25 Guests

\$50 Setup fee for fewer guests

Scrambled Eggs **GF**

Pork Sausage Links **GF**

Applewood Smoked Bacon **GF**

Fried Breakfast Potatoes/Onions/

Peppers **v**

Fresh Fruit/Berries

Breakfast Bakeries

Orange/Apple/Cranberry Juice/Milk

Regular and Decaffeinated Coffee

Selection of Hot Teas

\$35/person

SLUGGER HOME PLATE(ED) BREAKFAST

Scrambled Eggs **GF**

Applewood Smoked Bacon **GF**

Fried Breakfast Potatoes **v**

Southern Biscuit

Glass of Orange Juice

Regular and Decaffeinated Coffee

Selection of Hot Teas

\$32/person



À La Carte

Breakfast

Southern Biscuits/Skillet Gravy	\$8
Ham/Egg/Cheese Wrap	\$8
Sausage/Egg/Cheese Biscuit	\$8
Fresh Fruit/Berries	\$10
Bagel/Cream Cheese	\$45/Dozen
Breakfast Bakeries	\$45/Dozen
Individual Greek Yogurt	\$3

Goodies

The Seelbach Cookie	\$48/Dozen
<i>Created on a whim at the turn of the century by the in-house pastry chef to create a flavorful sensation for hotel guests.</i>	
House Made Cookies	\$48/Dozen
Brownies	\$48/Dozen
Baked German Style Pretzels/Assorted Mustards	\$48/Dozen
Assorted Whole Fruit	\$3
Assorted Individual Bags of Chips	\$3
Individual Bags of Nuts	\$3
Assorted Health Bars	\$3

Refreshments

Regular and Decaffeinated Coffee	\$76/Gallon
Selection of Hot Teas	\$65/Gallon
Brewed Iced Tea	\$65/Gallon
Infused Water	\$32/Gallon
Lemonade	\$65/Gallon
Bottled Spring Water	\$4/Each
Soft Drinks	\$4/Each
Bottled Fruit Juice	\$5/Each



Intriguing Breaks

30 Minutes of Service

HOME RUN

Corn Dogs/Ketchup/Mustard

Baked German Style Pretzels/Assorted Mustards

Nacho Chips/Melted Cheese Drizzle/
Sliced Jalapeños

Lemonade

\$19/person

COOKIES, CUPCAKES, AND MILK

Cookies: White Chocolate Macadamia/
Chocolate Chip/Oatmeal Raisin

Assorted Cupcakes

Cold Milk: 2%/Chocolate

\$19/person

MIND, BODY, AND SOUL

Hummus/Fresh Crudité

Granola

Individual Greek Yogurt

Infused Water

\$19/person

“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.”

– J.R.R. TOLKIEN



Conference Packages

ALL-DAY CONFERENCE PACKAGE

BREAKFAST

Fresh Fruit/Berries
Individual Greek Yogurt
Breakfast Bakeries
Orange/Apple/Cranberry Juice
Regular and Decaffeinated Coffee
Selection of Hot Teas

MIDMORNING BREAK

Regular and Decaffeinated Coffee
Selection of Hot Teas
Health Bars

AFTERNOON BREAK

Assortment of Brownies and Blondies
House Made Cookies
Bottled Spring Water/Soft Drinks
Regular and Decaffeinated Coffee
Selection of Hot Teas

\$41/person

ALL-DAY BEVERAGES

Bottled Spring Water/Soft Drinks
Regular and Decaffeinated Coffee

\$18/person

*“ One cannot think
well, love well,
sleep well, if one
has not dined well.”*

– VIRGINIA WOOLF



Plated Luncheons

Available until 2pm

All Luncheon Selections Include:
 Clipped Greens/Center Plate/Sweets/
 Baked Breads/Sweet Creamery Butter
 Iced Tea/Regular and Decaffeinated
 Coffee/Selection of Hot Teas

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

\$44/person

CLIPPED GREENS (Select One)

Wedge Salad/Tomato/Red Onion/
 Creamy Bleu Cheese Dressing **GF|V**

Caesar Salad/Pickled Red Onions/
 Shaved Parmesan Cheese/Herb
 Crouton **v**

Mixed Field Greens/Cherry Tomatoes/
 Cucumbers/Black Olives/Balsamic
 Vinaigrette **GF|V|VE**

Picked Baby Spinach/Walnuts/Red Wine
 Poached Pears/Sundried Cranberries/
 Raspberry Vinaigrette **GF|V**

CENTER PLATE (Select One)

Pan Roasted Chicken Breast/Bourbon
 Mushroom Sauce/Yukon Gold Mashed
 Potatoes/Hand Carved Carrots **GF**

Herb Crusted Salmon/Kentucky Sorgum
 Drizzle/ Jasmine Rice/Seasonal
 Vegetable **GF**

Pork Tenderloin/ Dijon Mustard Cream/
 Sea Salt Potatoes/Charred Brussels
 Sprouts/Bacon

12-Hour Braised Short Rib/Yukon Gold
 Mashed Potatoes/Baby Carrots **GF**

SWEETS (Select One)

Bourbon Caramel Bread Pudding

Derby Pie/Caramel Sauce

Classic Vanilla Cheesecake/Berry Sauce



Luncheon Buffets

Available until 2pm

90 Minutes of Service

Minimum Requirement - 25 Guests
\$50 Setup fee for fewer guests

Includes: Iced Tea/Regular and Decaffeinated Coffee/Selection of Hot Teas

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

THE EUROPEAN

Insalata Caprese/Tomato/Buffalo Mozzarella/Balsamic Syrup/Basil Chiffonade GF|V

Antipasto Pasta Salad/Feta Cheese/Pepperoncini/Roasted Red Peppers/Kalamata Olives/Tomatoes v

Roasted Pork Loin/Sundried Tomato/Sweet Bell Pepper Ragu GF

Chicken Parmesan/Marinara Sauce/Mozzarella/Italian Herbs

Vegetable Penne Pomodoro v|ve

Cheesy Breadsticks v

Espresso Soaked Tiramisu

Lemon Raspberry Cheesecake

\$46/person

BOAR'S HEAD DELI

SOUP (*Select One*)
Kentucky Burgoo

Tomato Basil GF|V

SALAD (*Select Two*)
Mixed Greens/Grape Tomatoes/
Carrots/Cucumbers/Sliced Red Onion/
Balsamic Vinaigrette/Ranch Dressing
GF|V

Heritage Potato Salad/Scallions/Grain Mustard GF|V

Southern Style Coleslaw GF|V

Antipasto Pasta Salad/Feta Cheese/
Pepperoncini/Roasted Red Peppers/
Kalamata Olives/Tomatoes v

DELI BAR
Boar's Head Bold® Bourbonridge™
Uncured Smoked Ham GF

Mesquite Wood Smoked® Turkey Breast GF

London Broil Roast Beef GF

Corned Beef Brisket GF

Vermont White Cheddar/American Cheese

Sliced Tomatoes/Shredded Lettuce/
Sliced Red Onion

Assorted Accompaniments/Breads

Assorted Cookies/Brownies/Blondies

\$46/person

KENTUCKY COLONEL

Heritage Potato Salad/Scallions/Grain Mustard GF|V

Southern Style Coleslaw GF|V

Hand Torn Iceberg Lettuce/Carrots/
Cucumber/Tomato/Herb Croutons/
House Vinaigrette/Ranch Dressing v

Southern Fried Chicken

12-Hour Braised Beef Short Ribs/Root Vegetables GF

Southern Green Beans/Ham/Onion GF

Kentucky Cheddar Jalapeño Grits v

Buttermilk Biscuits

Seelbach Bread Pudding/Kentucky Bourbon Caramel Sauce

Apple Pie/Crumble Topping

\$48/person



Design Your Own Luncheon Buffet

Available until 2pm

90 Minutes of Service

Minimum Requirement - 25 Guests

\$50 Setup fee for fewer guests

Lunch Selection Includes:
Starters/Center Plate/Starch/
Accompaniments/Sweets/Baked Bread
Assortment/Sweet Creamery Butter

Iced Tea/Regular and Decaffeinated
Coffee/Selection of Hot Teas

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

\$47/person

STARTERS (Select One)

Caesar Salad/Pickled Red Onions/
Shaved Parmesan Cheese/Herb
Crouton v

Mixed Field Greens/Cherry Tomatoes/
Cucumbers/Black Olives/Balsamic
Vinaigrette GF|V|VE

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

CENTER PLATE (Select Two)

12-Hour Braised Beef Short Rib/Root
Vegetables GF

Roast Pork Loin/Mustard Seed Creme GF

Southern Fried Chicken

Pan Rosted Chicken Breast/Bourbon
Mushroom Sauce GF

Vegetable Penne Pomodoro v|VE

Grilled Mahi Mahi/Tomato Sweet
Pepper Ragu GF

Bourbon Maple Glazed Salmon GF

Grilled Sliced Flank Steak/Sauteed
Onions/Peppers GF

Fettucine Alfredo/Grilled Chicken

STARCH (Select one)

Yukon Gold Mashed Potatoes GF|V

Jasmine Rice GF|V|VE

Kentucky Field Mushroom Risotto GF|V

Roasted Red Skin Potatoes GF|V|VE

Weisenberger Stone Mill Ground Grits v

ACCOMPANIMENTS (Select One)

Baby Carrots GF|V|VE

Crispy Broccolini GF|V|VE

Grilled Asparagus GF|V|VE

Haricots Verts/Sliced Almonds GF|V|VE

Roasted Seasonal Vegetable GF|V|VE

Roasted Brussels Sprouts/Bacon GF

SWEETS (Select Two)

Carrot Cake

Raspberry Bar

Chocolate Chunk Brownie

Oatmeal Cranberry Mountain

Chewy Marshmallow Square

Chocolate Peanut Butter Stack

Rock Slide Brownie



Lunch on the Run

Available until 2pm

Select Up to Two (Minimum Requirement-10 Orders per Selection)

Includes: Chips/Whole Fruit/Sweet Treat
Bottled Spring Water

Gluten Free Bread Available Upon Request

\$32/person

HAM & SMOKED TURKEY

Provolone Cheese/Lettuce/Bacon/
Honey Mustard Aioli/Whole Grain Roll

ROAST TURKEY & AVOCADO

Crisp Lettuce/Pepper Jack Cheese/
Avocado Mayo/Whole Grain Roll

CUBAN TORTA

Black Forest Ham/Mustard Spread/
Romaine Lettuce/Swiss Cheese/Pickles/
Cuban Bread

TOMATO, MOZZARELLA, & BASIL

Red Onion/Red Bell Pepper Hummus
Spread/Focaccia Bread

ITALIAN BEEF TORPEDO

Roast Beef/Provolone/Arugula/
Pepperoncini/Garlic Aioli/Hoagie Roll



Plated Dinners

Dinner Selection Includes:

Clipped Greens/Center Plate/Starch/
 Accompaniment/Sweet/Baked Bread
 Assortment/Sweet Creamery Butter

Iced Tea/Regular and Decaffeinated
 Coffee/Selection of Hot Teas

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

CLIPPED GREENS *(Select One)*

Wedge Salad/Tomato/Red Onion/
 Creamy Bleu Cheese Dressing **GF|V**

Caesar Salad/Pickled Red Onions/
 Shaved Parmesan Cheese/Herb
 Crouton **GF|V**

Mixed Field Greens/Cherry Tomatoes/
 Cucumbers/Black Olives/Balsamic
 Vinaigrette **GF|V|VE**

Picked Baby Spinach/Glazed Pecan/
 Sundried Cranberries/Feta Cheese/
 Raspberry Vinaigrette **GF|V**

CENTER PLATE *(Select up to Three)*

Bourbon Maple Glazed Salmon **GF**
\$62/person

Pan Seared Mahi Mahi/Lemongrass
 White Wine Sauce **GF**
\$58/person

Filet of Beef/Red Wine Reduction **GF**
\$72/person

12-Hour Braised Beef Short Rib **GF**
\$68/person

Slow Roasted Sliced Boneless Pork Loin/
 Apple Bourbon Sauce **GF**
\$54/person

Pan Roasted Local Chicken Breast/
 Bourbon Mushroom Sauce **GF**
\$54/person

Vegan Vegetable Wellington **V|VE**
\$50/person

STARCH *(Select one)*

Yukon Gold Mashed Potatoes **GF|V**

Jasmine Rice **GF|V|VE**

Wild Rice **GF**

Kentucky Field Mushroom Risotto **GF|V**

Roasted Red Skin Potatoes **GF|V|VE**

Weisneberger Mill Stone Ground Grits **V**

ACCOMPANIMENTS *(Select One)*

Hand Carved Carrots **GF|V|VE**

Braised Local Greens *(contains pork)* **GF**

Crispy Broccolini **GF|V|VE**

Grilled Asparagus **GF|V|VE**

Haricots Verts/Sliced Almonds **GF|V|VE**

Roasted Seasonal Vegetable **GF|V|VE**

Roasted Brussels Sprouts/Bacon **GF**

SWEET *(Select One)*

Red Velvet Cake

Bourbon Caramel Pecan Cheesecake

Meyer Lemon, Key Lime Tart

Chocolate Bomb



Dinner Buffet

90 Minutes of Service

Minimum Requirement - 50 Guests
\$50 Setup fee for fewer guests

Dinner Selection Includes:
Starters/Center Plate/Starch
Accompaniments/Sweets/Baked Bread
Assortment/Sweet Creamery Butter

Iced Tea/Regular and Decaffeinated
Coffee/Selection of Hot Teas

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

\$68/person

STARTERS *(Select One)*

Caesar Salad/Pickled Red Onions/
Shaved Parmesan Cheese/Herb
Crouton v

Mixed Field Greens/Cherry Tomatoes/
Cucumbers/Black Olives/Balsamic
Vinaigrette GF|V|VE

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

CENTERPLATE *(Select Two)*

Pan Roasted Local Chicken Breast/
Bourbon Mushroom Sauce GF

Bourbon Maple Glazed Salmon GF

Pan Seared Mahi Mahi/Lemongrass
White Wine Sauce GF

Slow Braised Beef Pot Roast/Root
Vegetables/Rich Brown Gravy GF

Kentucky Proud Roasted Pork Loin/
White Wine Mustard Cream Sauce GF

Vegan Vegetable Wellington v|VE

STARCH *(Select one)*

Orange Cous-Cous v|VE

Yukon Gold Mashed Potatoes GF|V

Weisenberger Mill Stone Ground Grits v

Roasted Red Skin Potatoes GF|V|VE

Kentucky Field Mushroom Risotto GF|V

ACCOMPANIMENTS *(Select Two)*

Grilled Asparagus GF|V|VE

Hand Carved Carrots GF|V|VE

Roasted Brussels Sprouts/Bacon GF

Haricots Verts/Sliced Almonds GF|V|VE

Crispy Broccolini GF|V|VE

Roasted Seasonal Vegetable GF|V|VE

SWEETS *(Select Two)*

Carrot Cake

Raspberry Bar

Chocolate Chunk Brownie

Oatmeal Cranberry Mountain

Chewy Marshmallow Square

Chocolate Peanut Butter Stack

Rock Slide Brownie



Butler Passed Hors d'oeuvres

(Minimum 25 Pieces per Selection)

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

\$5/piece

HOT HORS D'OEUVRES

- Baby Beef Wellington **+\$1**
- Korean Steak Taco Roll **+\$1**
- Veggie Spring Roll/Sweet Chili Sauce v
- Artichoke Borsin Beignet v
- Buffalo Chicken Spring Roll
- Honey Sriracha Chicken Meatball
- Pimento/Bacon Jam Beignet
- Kentucky BBQ Pork Biscuits **+\$1**
- Bacon Wrapped Scallop **GF +\$1**
- Crab Rangoon
- Assorted Petite Quiche
- Wild Mushroom Purse v|ve

COLD HORS D'OEUVRES

- Smoked Salmon/Pancake Blini/Sour Cream/Caviar **+\$1**
- Chilled Shrimp/Cocktail Sauce **GF +\$1**
- Local Tomato/Mozzarella Skewer/Balsamic Glaze **GF|V**
- Bleu Cheese/Pear/Walnut/Endive Spear **GF|V**
- Fig Jam/Brie/Raspberry Coulis/Naan Bread v
- Antipasto Skewer **GF|V**



Reception Presentations

CRUDITES AND REGIONAL CHEESES

Cauliflower Clusters/Broccoli Florets/
Asparagus/Mini Sweet Bell Peppers/
Hand Carved Carrots/Celery Sticks

Aged Cheddar/Pepper Jack/Goat
Cheese/Smoked Gouda

Roasted Bermuda Onion Dip
Ranch Dipping Sauce

Artisan Crackers

\$17/person

VEGETABLES

Hand Carved Carrots/Celery Sticks/Mini
Sweet Bell Peppers/ Asparagus

Roasted Bermuda Onion Dip
Ranch Dipping Sauce

\$11/person

CHARCUTERIE

(minimum 50 people)

Chef's Selection of Local & Imported
Cured Meats and Pickled Vegetables

\$18/person

DIP TRIO

Hummus/Pico de Gallo/Pimento Cheese

Tri-Color Tortillia Chips/Naan Bread/
Artisan Crackers

\$13/person

*“There is no sincerer love than
the love of food.”*

– GEORGE BERNARD SHAW



Chef to Carve

90 Minutes of Service

Price Includes Carver

SLOW ROASTED PRIME RIB OF BEEF

(Serves 40)

Natural Jus/Horseradish Cream/
Louisville's Own Henry Bain's Sauce/
Sister Shubert Yeast Rolls

\$545/each

LOCAL PORK LOIN

(Serves 30)

Boneless Loin of Pork/Whole Grain
Mustard/BBQ Sauce/Sister Shubert
Yeast Rolls

\$375/each

BOURBON BARREL BEEF TENDERLOIN

(Serves 20)

Horseradish Cream/Louisville's Own
Henry Bain's Sauce/Sister Shubert Yeast
Rolls

\$600/each

ROASTED TURKEY BREAST

(Serves 30)

Cranberry Orange Compote/Pan Gravy/
Sister Shubert Yeast Rolls

\$275/each



Reception Enhancements

Available as Additions to Other Menus

60 Minutes of Service

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

THE SEELBACH SWEETS

Seelbach Bourbon Balls GF|V|VE

Oreo Dream Bars

Caramel Apple Grannies

Lemon-Berry Bars

Marble Truffle Bars

\$16/person

THE POST PARTY *(Select Five)*

Mini Cheeseburgers/Ketchup/Mustard

Sausage Biscuits/Local Apple Butter

Funnel Cake Fries/Caramel Sauce/Wine
Reduction v

Boneless Chicken Wings/Barbeque/
Buffalo Sauce

Smoked Chicken Taquitos

Puff Pastry Wrapped Cocktail Franks

Spanakopita v

Crab Rangoon

Vegetable Samosa v

Fried Smoked Gouda Bacon Mac &
Cheese Balls

\$22/person

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

– LUCIANO PAVAROTTI



Libations, Spirits, & Brews

Sapphire

Event price: \$40/person
(\$8/additional hour)

LIQUOR

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

WHITE WINE

Sycamore Lane Pinot Grigio
Sycamore Lane Chardonnay

RED WINE

Sycamore Lane Cabernet Sauvignon
Sycamore Lane Merlot

SPARKLING WINE

Yulupa Cuvee Brut

DOMESTIC BEER

Bud Light
Michelob Ultra

IMPORTED BEER

Corona
Stella Artios

LOCAL/CRAFT BEER

West 6th IPA

LIQUOR: \$8/ea (hosted) | \$10/ea (cash)
WINE: \$8/ea (hosted) | \$10/ea (cash)
BEER: \$6/ea (hosted) | \$7/ea (cash)
SOFT DRINKS: \$4/ea (hosted) | \$5/ea (cash)

Emerald

Event price: \$45/person
(\$9/additional hour)

LIQUOR

Maker's Mark Bourbon
Rittenhouse Rye
Chivas Regal Scotch
Tito's Vodka
El Jimador Tequila
Marti Authentic Rum
Ford's Gin

WHITE WINE

Kendall Jackson Chardonnay
Kendall Jackson Pinot Gris

RED WINE

Josh Cabernet Sauvignon
Josh Merlot

SPARKLING WINE

Korbel Brut

DOMESTIC BEER

Bud Light
Michelob Ultra

IMPORTED BEER

Corona
Stella Artios

LOCAL/CRAFT BEER

West 6th IPA

LIQUOR: \$9/ea (hosted) | \$11/ea (cash)
WINE: \$9/ea (hosted) | \$11/ea (cash)
BEER: \$6/ea (hosted) | \$7/ea (cash)
SOFT DRINKS: \$4/ea (hosted) | \$5/ea (cash)

Diamond

Event price: \$50/person
(\$10/additional hour)

LIQUOR

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

WHITE WINE

Kendall Jackson Chardonnay
Kendall Jackson Pinot Gris

RED WINE

Josh Cabernet Sauvignon
Josh Merlot

SPARKLING WINE

Korbel Brut

DOMESTIC BEER

Bud Light
Michelob Ultra

IMPORTED BEER

Corona
Stella Artios

LOCAL/CRAFT BEER

West 6th IPA

LIQUOR: \$10/ea (hosted) | \$12/ea (cash)
WINE: \$9/ea (hosted) | \$11/ea (cash)
BEER: \$6/ea (hosted) | \$7/ea (cash)
SOFT DRINKS: \$4/ea (hosted) | \$5/ea (cash)

Event Pricing is for 4 Hours of Service

ALL HOSTED BARS:

All prices are subject to a 24% Service Charge and applicable Sales Tax. One bartender per 100 guests required. Bartender Fee of \$125—May be waived if Bar Revenue exceeds \$750 per bartender.

ALL CASH BARS:

Prices are inclusive of 24% Service Charge and applicable Sales Tax. One bartender per 125 guests required. Bartender Fee of \$125—May be waived if Bar Revenue exceeds \$750 per bartender. Cashier required at fee of \$100 (One cashier required for every 200 guests).

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.