

BOONE TAVERN



Picture Perfect Wedding Begins Here....

Blissful Boone Package 1

NON-ALCOHOLIC SOCIAL HOUR (ADD A BAR UPON REQUEST)

Beautifully presented in the lobby, including Hors D'oeuvres and Beverages of your choice:

- One specialty non-alcoholic beverage selection
- One Hors D'oeuvre Display for your guests

SIT DOWN FOUR COURSE PLATED MEAL

Iced Tea or Lemonade Station
Iced Water
Signature Spoon Bread

Wedding cake service - Wedding cake not included
Regular and Decaffeinated Coffee Station
Sparkling Wine Toast or
Sparkling Cider (N/A)

DESIGN ELEMENTS

- Our professional staff will ensure your reception is set-up as you envision. We will place your favors, assist with placing centerpieces and set up your reception as diagrammed.
- Display your slide show on flat screen TVs in the Event Center or project in the Coyle room.
- We ensure 8 am entry for personal decoration placement.
- Reserved tables for the guests of your choosing.

ENHANCEMENTS INCLUDED

- Ceiling fabric and gold lighting in two locations in the Event Center
- Chair covers with Champagne or Blue bows
- Up-lighting
- Archway
- White tablecloth with a specialty color runner
- Indoor Chairs, tables, flatware and glassware
- Add a dance floor for \$100.00

\$65.00 Per Person

A customary 22% service fee is added to the total banquet charges. Total tax of 9% is added to the per person price.

Elegant Boone Package 2

NON-ALCOHOLIC SOCIAL HOUR (ADD A BAR UPON REQUEST)

Beautifully presented in the lobby, including Hors D'oeuvres and Beverages of your choice:

- One specialty non-alcoholic beverage selection
- One Hors D'oeuvre display for your guests
- Two Butler Passed Hors D'oeuvre for your guests

SIT DOWN FOUR COURSE PLATED MEAL

Iced Tea or Lemonade Station
Iced Water
Signature Spoon Bread

Wedding cake service - Wedding cake not included
Regular and Decaffeinated Coffee Station
Sparkling Wine Toast or
Sparkling Cider (N/A)
Rehearsal dinner venue the night before - Food not included

DESIGN ELEMENTS

- Our professional staff will ensure your reception is set-up as you envision. We will place your favors, assist with placing centerpieces and set-up your reception as diagrammed.
- Display your slide show on flat screen TVs in the Event Center or project in the Coyle room.
- We ensure 8 am entry for personal decoration placement.
- Reserved tables for the guests of your choosing.

ENHANCEMENTS INCLUDED

- Dance floor 12' x 12'
- Ceiling fabric and gold lighting in two locations in the Event Center
- Chair covers with Champagne or Blue bows
- Up-lighting
- Archway
- White tablecloth with a specialty color runner
- Indoor Chairs, tables, flatware and glassware

\$85.00 Per Person

A customary 22% service fee is added to the total banquet charges. Total tax of 9% is added to the per person price.

Grand Boone Package 3

NON-ALCOHOLIC SOCIAL HOUR (ADD A BAR UPON REQUEST)

Beautifully presented in the lobby, including Hors D'oeuvres and beverages of your choice:

- Two specialty non-alcoholic beverage selection
- One Hors D'oeuvre Display for your guests
- Four Butler Passed Hors D'oeuvres for your guests

SIT DOWN FOUR COURSE PLATED MEAL

Iced Tea or Lemonade Station

Iced Water

Signature Spoon Bread

Wedding cake service - Wedding cake not included

Regular and Decaffeinated Coffee Station

Sparkling Wine Toast or

Sparkling Cider (N/A)

Rehearsal dinner venue the night before - Food not included

DESIGN ELEMENTS

- Our professional staff will ensure your reception is set-up as you envision. We will place your favors, assist with placing centerpieces and set-up your reception as diagrammed.
- Display your slide show on flat screen TVs in the Event Center or project in the Coyle room.
- We ensure 8 am entry for personal decoration placement.
- Reserved tables for the guests of your choosing.

ENHANCEMENTS INCLUDED

- Dance floor 12' x 12'
- Ceiling fabric and gold lighting in two locations in the Event Center
- Chair covers with Champagne or Blue bows
- Up-lighting
- Archway
- White tablecloth with a specialty color runner
- Indoor Chairs, tables, flatware, and glassware

\$99.00 Per Person

A customary 22% service fee is added to the total banquet charges. Total tax of 9% is added to the per person price.

Simply Social Package 4

APPETIZER STATIONS IN A RECEPTION-STYLE SETTING

- Two Specialty Beverage Selections
- Iced Water
- Signature Spoon Bread
- Wedding Cake Service - Wedding cake not included
- Boone Tavern Signature Coffee Service
- Sparkline Wine Toast or Sparkling Cider(N/A)

TWO HORS D'OEUVRE DISPLAYS OF YOUR CHOICE

(See hors d'oeuvres selection)

FOUR BUTLER PASSED HORS D'OEUVRES OF YOUR CHOICE (1hr service)

(See hors d'oeuvres selection)

-----Optional Add-Ons Choose one (Pasta Station or Carving Station)-----

Carving Station (Additional \$25 / Hour Chef Fee)

- Roast top round of beef with bourbon mushroom sauce and creamed horseradish sauce
- Honey glazed ham with stone ground mustard
- Roasted herb pork loin with fried apples
- Roast turkey breast with natural pan gravy and cranberry relish

Pasta Station (Choose one)

- Pasta with Alfredo sauce
 - Pasta with Marinara sauce
- Add Roasted Chicken \$5 per person
Add Roasted Vegetables \$5 per person

ENHANCEMENTS AND DESIGN ELEMENTS

We provide the same enhancements and design elements as shown in Package two and three.

\$85 Per Person (Without Carving or Pasta Station)

\$99 Per Person (With Pasta Station)

\$114 Per Person (With Carving Station)

A Customary 22% service fee is added to the total banquet charges. Total tax of 9% is added to the per person price.

Hors D'oeuvre and Beverage Options

NON-ALCOHOLIC SOCIAL HOUR BEVERAGES

- Raspberry Pineapple Punch
- Lavender Lemonade
- Mint and Cucumber Infused Water
- Kentucky Honey and Peach Sweet Tea

HORS D'OEUVRES DISPLAY CHOICES

- Imported and Domestic Cheese Display arranged with Crackers on the side
- Vegetable Crudités with butter milk and herb dip and roasted pepper Hummus
- Mezze Display with roasted garlic hummus, pita bread, mixed olives, whipped feta raw and pickled vegetables
- Fresh Fruit and Berry Display with whipped honey vanilla yogurt dip

BUTLER PASSED HORS D'OEUVRES CHOICES

Cold Hors D'oeuvres

- ❖ Shrimp Cocktail Shooters
- ❖ Tomato and Basil Bruschetta
- ❖ Mediterranean Skewers with Mozzarella
Artichoke Olive Tomato Pesto
- ❖ Peta and Hummus Canape with
Tomato Olive Zaatar
- ❖ Deviled Eggs with Cornichon Sweet
Paprika Chive
- ❖ Curry Chicken Salad Stuffed Cucumber

Hot Hors D'oeuvres

- ❖ Stuffed Artichoke with Boursin Cheese
- ❖ Petite Crab Cakes with Remoulade
- ❖ Fried Green Tomato and Pimento
Cheese Canape
- ❖ Vegetable Spring Rolls with Sweet Chili
Sauce
- ❖ Miniature Beef Wellington with Cognac
Sauce
- ❖ Bacon Wrapped Scallops
- ❖ Miniature Hot Browns
- ❖ Fontina and Truffle Arancini

Wedding Package Menu Options

Choice of Two Entrees

- ❖ **FIVE SPICE RUBBED PORK TENDERLOIN (Minimum 20 Orders)**
caramelized apples compote | natural jus | green beans | baby carrots | wild rice pilaf

- ❖ **PAN ROASTED CHICKEN BREAST SUPREME**
citrus marinated | herb supreme sauce | smashed red potatoes | green beans | baby carrots

- ❖ **CHICKEN MARSALA**
chicken breast cutlets | forest mushrooms | marsala sauce | green beans | baby carrots | parmesan risotto

- ❖ **ROASTED VERLASSO SALMON**
bourbon honey soy glaze | green beans | baby carrots | wild rice pilaf

- ❖ **CRAB STUFFED SNAPPER (Extra \$10/per person)**
lemon beurre blanc sauce | green beans | baby carrots | wild rice pilaf

- ❖ **PASTA PRIMAVERA**
penne pasta | roasted red peppers | zucchini | tomatoes | spinach | pesto butter sauce

- ❖ **BRAZED SHORT RIB (Extra \$10/per person)**
red wine reduction sauce | green beans | baby carrots | smashed red potatoes

- ❖ **FILET MINGON 6oz (Extra \$10/per person)**
truffle demi-glace | green beans | baby carrots | smashed red potatoes

Vegetable Enhancements

(Extra \$2 per person)

asparagus with shallot butter | broccolini with garlic butter

Taste Test Guidelines

- ❖ Choose two entrees.
- ❖ Choose two sides (both entrees will be served the same two sides selected).
- ❖ Additional entrees and sides must be approved by the Executive Chef and will have an additional cost.
- ❖ All Taste Tests must be made a minimum of two weeks in advance.

Please notify the hotel within 48 hours of any changes or cancellations to the Taste Test, a cancellation fee of \$50 will apply to the rescheduled Taste Test.

Additional Taste Test options are full Menu Prices per Entrée and Side.

Alcohol Guidelines

- Please note that no alcohol shall be brought into the hotel function rooms for sampling or consumption.
- Kentucky state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages.
- Our staff may ask for proper identification from anyone to ensure that they meet the legal requirements to Consume Alcohol.
- Persons who appear intoxicated are not permitted to purchase or consume an alcoholic beverage at the discretions of the Hotel staff and management.
- Bar service will conclude 30 minutes prior to the ending time.
- No alcohol service will extend beyond 11:00 PM.

Alcohol Service

Historic Boone Tavern is pleased to offer a variety of alcoholic beverage options for your event.

HOST OPEN BAR

- The Host pays for all drinks guests consume.

CASH BAR

- Each attendee pays cash for their own drinks.

HOST BUDGET BAR

- The host predetermines an amount they want to spend on the bar and once that amount is reached the bar converts to a cash bar (the bar may need to close for a short time to properly inventory the host bar usage prior to reopening as a cash bar) .

BARTENDERS

- Bartenders are staffed two per one hundred guests and are charged at \$50 per hour, per bartender.

Bar Requires a Two Hour Minimum to Reserve

Maximum Beverage Service Time: Five Hours (Not to exceed 11pm)

Bronze

Wines \$9

House Chardonnay
House Cabernet
Chiarle Moscato
Incanta Pinot Noir

Liquor \$7

Tequila- Montezuma
Rum- Castillo
Gin- Gilbey's
Scotch- Cutty Sark
Vodka- Svedka
Bourbon- Jim Beam

Silver

Wines \$11

Cescon Pinto Grigio
Cescon Pinto Noir
Tommino
Mediterraneo Chenin
Blanc
Just Malbec

Liquor \$9

Tequila-Jose Cuervo
Silver
Rum- Bacardi
Gin- Tanqueray
Scotch- Deward's
white label
Vodka- Absolute
Bourbon- Maker's
Mark

Gold

Wines \$13

Decoy Cabernet
J. Lohr Merlot
Unoaked Chardonnay
Kim Crawford
Sauvignon Blanc

Liquor \$11

Tequila- Olmeca
Rum- Captain Morgan
Spiced Rum
Gin- Hendricks
Scotch- Chavas Regal
12yr
Vodka- Grey Goose
Bourbon- Woodford

Beer

Domestic - \$5

Imported - \$6

Local - \$7

Add Prosecco \$9 a glass

Add Rosé \$11 a glass

You can mix & match tiers
For example: Gold Wine &
Bronze Liquor or Silver
Wine & Gold Liquor, etc.

UNITED BREAKFAST

The morning after being United, enjoy an optional breakfast buffet for all loved ones.

Please Notify your Sales Manager to book a private room at a discounted rate of \$100.00 to host Breakfast.

King's New Beginnings Hot Buffet \$32.00 per person

Scrambled Eggs, Market Fresh Cut Fruit, Bacon or Sausage, Choice of Cheese
Grits or Hash Browns, Choice of Southern Biscuits with Sausage Gravy,
Pancakes with Syrup, or French Toast with Syrup.

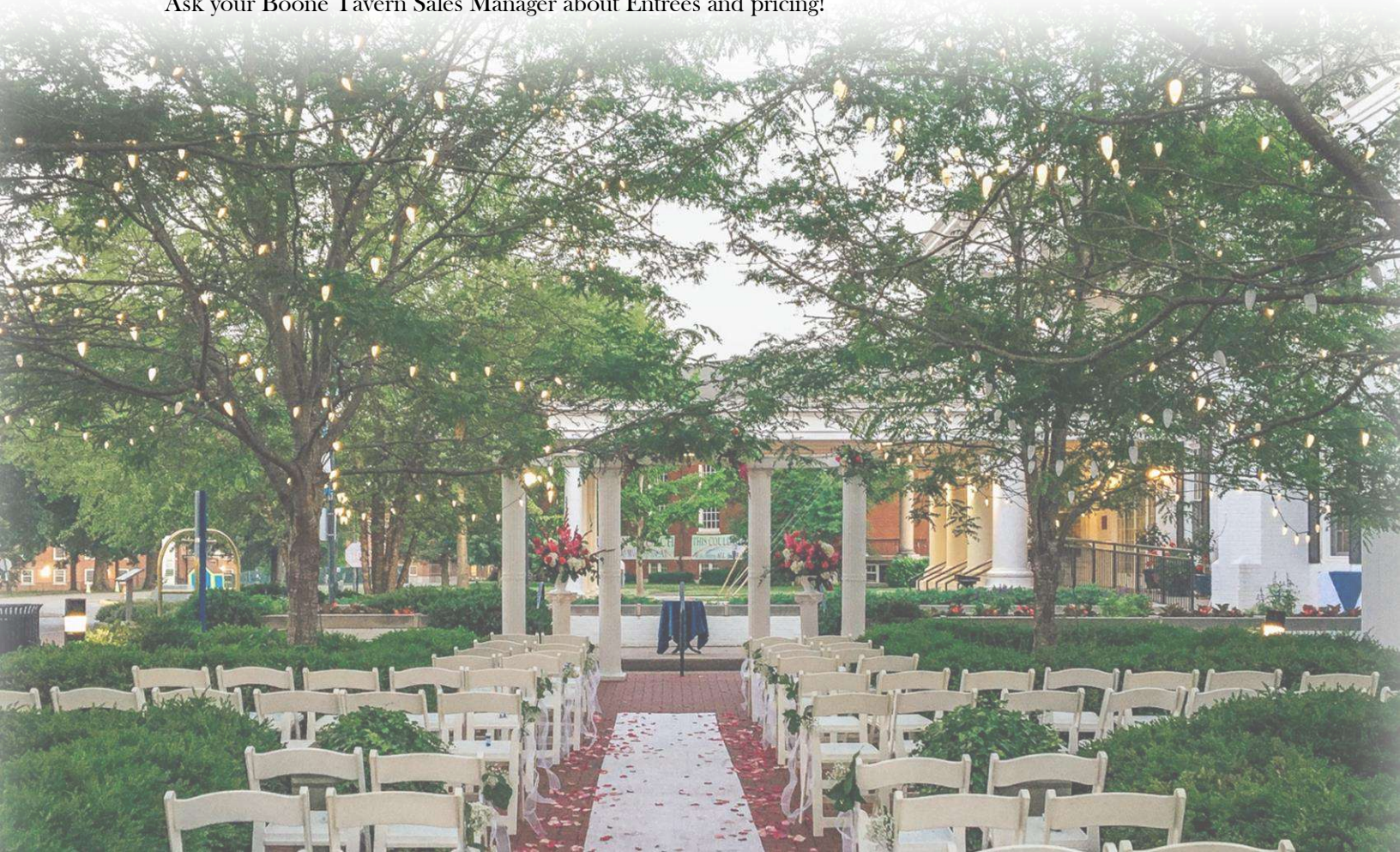
Queen's Fresh Start Buffet \$24.00 per person

Market Fresh Cut Fruit, Assorted Breakfast Breads, Yogurt with Toppings, and
Choice of Either Warm Cinnamon Rolls with Icing or Assorted Pastries

REHEARSAL DINNER OPTION

The night before the wedding, packages 2, 3, and 4 include a rehearsal dinner venue.

Ask your Boone Tavern Sales Manager about Entrees and pricing!



Wedding Guide

We look forward to hosting your special day. Our staff will assist you in every detail to prepare for your occasion. The following information will help the planning process.

FUNCTION ROOMS: RENTAL RATE AND FOOD AND BEVERAGE MINIMUM

- Event Center \$2000 rental fee, \$3,200 food and beverage minimum.
- Coyle Gathering Room \$1000 rental fee, \$1,900 food and beverage minimum.
- Skylight Room \$500 rental fee, no food and beverage minimum.
- Parlor Hospitality Room \$100 rental fee; with a confirmed 10 guest room block minimum wedding will get the Parlor Free
- Robinson Room (Groom Hospitality Suite) \$100 rental fee.
- Boone Tavern Garden or Car Portico is available for outdoor ceremonies. The rental is \$1,000. This includes set-up and tear-down service. If the weather does not permit, rest assured Boone Tavern has a backup plan; ask your Sales Manager for details. Outdoor seating must be provided by an outside vendor.

CATERING SERVICES

- With the exception of your wedding cake and favors, outside catering may not be brought into the hotel for your event. We are happy to design custom menus for your wedding to include buffet service and action stations.

GUEST ROOM RESERVATIONS

- Our award winning Historic Hotel offers 63 unique guest rooms, and 1 cottage down the road. Special group room rates and reservations can be arranged by our professional staff. A complimentary parlor is available with a minimum number of 10 guest rooms reserved by your wedding guests.

DEPOSIT AND PAYMENT ARRANGEMENTS

- All functions require an advance deposit. No reservation is firm until the deposit is received. All functions are to be paid in full 72 hours prior to the event.

SMOKING

- Berea College is a tobacco free campus, no smoking is allowed on Boone Tavern premises. Ask our professional staff where the nearest designated place for smoking is located.

ADDITIONAL SERVICES

- We can make suggestions on florists, photographers, DJs, bakeries, and other rentals. Our experienced staff will be happy to work with any vendor that reaches out to coordinate in a timely manner.

Historic Boone Tavern Hotel & Restaurant 100 Main Street, N. Berea, KY 40404
859-985-3700 (main) 859-985-3715 (fax) www.boonetavernhotel.com

