



CELEBRATE

Love is composed of a single soul inhabiting two bodies

-ARISTOTLE

Hyatt Regency Lexington

401 West High Street, Lexington, KY 40507

TELEPHONE: 859-519-4124 FACSIMILE: 859-254-7430

www.lexington.hyatt.com

LOVE



As you start your new life together or rededicate your lives to one another by renewing your vows, memories will last a lifetime! From the moment you and your guests arrive at Hyatt Regency Lexington, our expert wedding specialists will provide the utmost elegance and sophistication and attend to every detail. The exquisite surroundings, exclusive cuisine, and fine dining will enhance your “Dream Wedding”!

The Hyatt Regency Lexington, located in the heart of picturesque downtown Lexington, is regarded as the premiere location for special events and is just minutes from Keeneland and the Airport. You and your guests can celebrate in our most refined wedding venues, which can accommodate everything from small, intimate gatherings to the most lavish wedding. I can help you plan the ceremony of your dreams from flowers to music and everything in between. I’m here to ensure your wedding is as memorable as it should be for all the right reasons. So relax and begin your new life together in style.

Congratulations,

Melissa Smith

Hyatt Wedding Specialist

TIMELESS

WEDDING PACKAGES INCLUDE



Complimentary Guest Room for the Bride & Groom (including Champagne, Strawberries and Turn Down Service)

Complimentary Breakfast for the Bride & Groom in the BlueFire Grill

Reduced Room Rates for Overnight Guests

Professional Banquet Captain for Your Special Day

Selection of Linen and Napkin Colors

Mirror Tile, Votives and Hurricane Globe Centerpieces

Bartender Fees Waived for Host Bar

Complimentary Cake Cutting and Service

Staging for Disc Jockey or Band

Wood Dance Floor

Earn Free Nights for Your Honeymoon with Hyatt Gold Passport Points

Valet Parking for the Bride and Groom and Parents of Each



CHERISH

RUBY WEDDING



PASSED HORS D'OEUVRES (Choice of Two)

Quesadilla Cornucopia, Miniature Quiche Triangle, Triple Cream Brie Filled Strawberries, Herb Breaded Mushrooms, Tomato Basil Bruschetta, or Spinach Spanakopita with Cucumber Dill Sauce

SALAD & SIDES

Bluegrass Mixed Green Salad, Warm Rolls & Butter, Choice of (1) Starch and (1) Vegetable

ENTRÉE

- Basil Seared Chicken
Boneless Chicken Breast Seared and Served with Classic Lemon Caper Sauce
- Herbed Chicken
Boneless Chicken Breast Herb Crusted and Served with a Light Pesto Cream Sauce
- Fire Roasted Atlantic Salmon
Seared Salmon Filet with Kentucky Maple Bourbon Sauce
- Grilled Strip Loin of Beef
Grilled and Sliced Strip Loin Topped with Sweet Onions and Cabernet Demi-Glace
- Bistro Steak
Grilled Tender Steak, Cut from the Shoulder, Topped with Roasted Shallot Demi-Glace
- Grilled Eggplant and Goat Cheese Strudel, Fire Roasted Pepper Sauce, Organic Olive Oil

BEVERAGE SERVICE

Torrefazione Italia Coffee, Selection of Tazo Tea and Iced Tea

CONCLUSION

Champagne Toast For All Guests

COST PER GUEST\$40.00

COST PER GUEST, With 4 Hour Premium Brand Open Bar\$70.00

All Prices Subject to 24% Service Charge and 6% Sales Tax



HYATT
REGENCY
LEXINGTON

EMBRACE

EMERALD WEDDING



STATIONED HORS D'OEUVRES

International and Domestic Cheese Display with French Bread and Lavosh

PASSED HORS D'OEUVRES (Choice of Two)

Baby Shrimp Canapé, Grilled Prosciutto Wrapped Asparagus, Triple Cream Brie Filled Strawberry, Avocado-Crab California Roll, Miniature Beef Wellington, Spinach Spanakopita with Cucumber Dill Sauce, Bruschetta or Herb Breaded Mushroom

SALAD & SIDES (Choice of One)

- Mixed Greens, Grape Tomato, Cucumber, Carrots Julienne, Buffalo Cheese and Red Wine Vinaigrette
- Bibb and Endive Salad with Asian Pear, Sun-Dried Cherries, Caramelized Walnuts and Raspberry Vinaigrette
- Spinach and Romaine Salad with Candied Pecans, Dried Cranberries and Gorgonzola Vinaigrette

Warm Rolls & Butter, Choice of (1) Starch and (1) Vegetable

ENTRÉE

- Grilled Bistro Steak with Caramelized Onions and Shallot Cream Sauce
- Maryland Crab Cake with Remoulade Sauce
- Grilled Stuffed Chicken Breast with Garlic, Sun-Dried Tomatoes, Spinach and Mozzarella Cheese served with Pesto Cream
- Seasoned Breast of Chicken with Mushroom Marsala Ragout
- Seared Tilapia with Lemon Butter Sauce
- Grilled Bistro Steak with Kentucky Bourbon Glaze
- Fire Roasted Applewood Salmon

BEVERAGE SERVICE

Torrefazione Italia Coffee, Selection of Tazo Tea and Iced Tea

CONCLUSION

Champagne Toast For All Guests

COST PER GUEST Single Entrée: \$45.00 Dual Entrée: \$55.00

COST PER GUEST, With 4 Hour Premium Brand Open Bar Single Entrée: \$75.00 Dual Entrée: \$85.00

All Prices Subject to 24% Service Charge and 6% Sales Tax



HYATT
REGENCY
LEXINGTON

BLISS

SAPPHIRE WEDDING



STATIONED HORS D'OEUVRES (Choice of Two)

- International and Domestic Cheese Display with French Bread and Lavosh
- Grilled or Traditional Vegetable Display with Garlic-Spinach, Onion and Hummus Dips
- Sliced Fresh Fruit Display Garnished with Champagne Grapes

SALAD & SIDES (Choice of Two)

- Mixed Greens with Crumbled Bleu Cheese and Walnuts, Served with Raspberry Vinaigrette
- Tomatoes and Buffalo Cheese served with Balsamic Vinaigrette
- Penne Pasta Salad
- Mixed Greens and Iceberg Lettuce with Chopped Tomato, Cucumber, Feta Cheese with Champagne Vinaigrette
- Cucumber and Tomato Salad
- Romaine Lettuce, Shredded Parmesan and Garlic Croutons with Classic Caesar Dressing

Warm Rolls & Butter, Choice of (1) Starch and (1) Vegetable

BUFFET ENTRÉE (Choice of Two)

- Pistachio Crusted Mahi Mahi with Saffron Cream
- Roasted Pork Loin with Shitake Mushroom Sauce
- Seared Chicken Breast Marinated in Orange Ginger Teriyaki Glaze
- Grilled Chicken with Asiago Cream Sauce
- Crab Stuffed Tilapia with Garlic Beurre Blanc

CARVING STATION (Choice of One)

Carved to Order by Attendant

- Smoked Virginia Ham
Woodford Reserve BBQ Sauce , Pineapple Chutney, Assorted Mustards and Silver Dollar Rolls
- Whole Herb and Fennel Roasted Turkey Breast
Gourmet Mustards, Turkey Gravy, Apple Cranberry Chutney and Buttermilk Biscuits
- Oven Roasted Top Round of Beef
Au Jus, Horseradish Cream, Mango Chutney and Silver Dollar Rolls

BEVERAGE SERVICE

Torrefazione Italia Coffee, Selection of Tazo Tea and Iced Tea

CONCLUSION

Champagne Toast For All Guests

COST PER GUEST\$55.00

COST PER GUEST, With 4 Hour Premium Brand Open Bar\$85.00

All Prices Subject to 24% Service Charge and 6% Sales Tax



HYATT
REGENCY
LEXINGTON

TREASURE

DIAMOND WEDDING



STATIONED HORS D'OEUVRES

- Grilled or Traditional Vegetable Display with Garlic-Spinach, Onion and Hummus Dips
- Sliced Fresh Fruit Display Garnished with Champagne Grapes

PASSED HORS D'OEUVRES (Choice of Two)

Baby Shrimp Canapé, Grilled Prosciutto Wrapped Asparagus, Triple Cream Brie Filled Strawberries, Avocado-Crab California Roll, Mini Hot Brown, Miniature Beef Wellington, Spinach Spanakopita , Bruschetta, Herb Breaded Mushroom or Maryland Crab Cake

RECEPTION STATIONS

- Salad Station
Mixed Greens, Romaine, Baby Spinach, Grape Tomatoes, Cucumber, Carrots Julienne, Bartlett Pears, Fennel, Cheddar Cheese, Oven Roasted Croutons, Parmesan Cheese, Red Wine Vinaigrette, Red Pepper Italian and Ranch Dressing
- Pasta Station
Penne, Bowtie and Portobello Ravioli with Zesty Red Wine and Parmesan Cheese Sauces
- Bourbon Shrimp Martini Station
Shrimp Sautéed with Maker's Mark Bourbon and Basil Cream, Served in a Martini Glass with Kentucky Grits
(3 Pieces of Shrimp Per Person)
- Chef Attended Carving Station
Slowed Roasted Top Round and Whole Roasted Turkey Breast, Carved to Order, Served with Creamy Horseradish Sauce, Au Jus, Brandy Mushrooms, Cranberry Relish, Assorted Mustards, Herbed Mayonnaise, Petite Rolls and Flavored Biscuits

BEVERAGE SERVICE

Torrefazione Italia Coffee, Selection of Tazo Tea and Iced Tea

CONCLUSION

Champagne Toast For All Guests

COST PER GUEST\$60.00

COST PER GUEST, With 4 Hour Premium Brand Open Bar\$90.00

All Prices Subject to 24% Service Charge and 6% Sales Tax



DEVOTION

KENTUCKY RECEPTION



STATIONED DISPLAYS

- Bourbon Barrel Display of Five House Made Beer Cheeses: Original (Mildly Hot), Jalapeno Jack, Swiss Almond, Bourbon Kick and Red Pepper, Served with Crudit , Crackers and Hard Pretzels
- Bluegrass Mixed Green Salad with the Choice of (2) Dressings

PASSED HORS D'OEUVRES (2 Pieces Per Guest)

- Assorted Premium Canap s
- Mini Biscuit Garnished with Amish Pepper Jelly and Country Ham Spread
- Bruschetta

STATIONED HORS D'OEUVRES (2 Pieces Per Guest)

- Mini Hot Browns
- Mini Shredded BBQ Pork Sliders
- Meatballs with Maker's Mark BBQ Sauce

MASHED POTATO & GRIT STATION (Choice of Two)

Red Skin Mashed Potatoes, Brown Sugar Sweet Potatoes, House-Made Garlic Mashed Potatoes or Kentucky Grits

Toppings to Include:

Wild Mushrooms, Roasted Vegetables, Cheddar Cheese, Boursin Cheese, Crispy Pancetta, Bacon and Sour Cream

CARVING STATION (Choice of One)

- Smoked Virginia Ham, Carved to Order by Attendant
Woodford Reserve BBQ Sauce, Pineapple Chutney and Assorted Mustards
- Oven Roasted Top Round of Beef, Carved to Order by Attendant
Au Jus, Horseradish Cream and Mango Chutney
Presented with Buttermilk Biscuits and Spoonbread

BEVERAGE SERVICE

Torrefazione Italia Coffee, Selection of Tazo Tea and Iced Tea

CONCLUSION

Champagne Toast For All Guests

COST PER GUEST\$50.00

COST PER GUEST, With 4 Hour Premium Brand Open Bar\$80.00

All Prices Subject to 24% Service Charge and 6% Sales Tax



BEVERAGES

HOST SPONSORED BAR PER PERSON

Preferred Premium

Smirnoff Vodka, Jim Beam Bourbon, Sauza Tequila, Beefeater Gin, J&B Scotch, Cruzan Rum, Canadian Club Whiskey, Maker's Mark Bourbon, Sweet and Dry Vermouth

DeKuyper Amaretto, DeKuyper Peachtree Schnapps

Chardonnay, Canvas, California
Cabernet, Canvas, California
Merlot, Canvas, California
Pinot Grigio, Canvas, California

Bottled Bud Light
Bottled Miller Lite
Bottled Corona Extra
Bottled Samuel Adams

Pascual Toso, Brut, Mendoza Argentina

(4) Hour Host Bar\$30/Guest

Super Premium

Absolut Vodka, Maker's Mark Bourbon, Patron Silver Tequila, Tanqueray Gin, Johnny Walker Red, Bacardi Rum, Crown Royal Whiskey, Woodford Reserve, Sweet and Dry Vermouth

Amaretto DiSaronno, DeKuyper Peachtree Schnapps

Chardonnay, Canvas, California
Cabernet, Canvas, California
Merlot, Canvas, California
Pinot Grigio, Canvas, California

Bottled Bud Light
Bottled Miller Lite
Bottled Blue Moon Belgian White
Bottled Heineken

Segura Viudas Brut Reserva, Spain

(4) Hour Host Bar\$35/Guest

All Prices Subject to 24% Service Charge and 6% Sales Tax



BEVERAGES



HOST SPONSORED BAR

Preferred Premium

Cocktail	7.00/Drink
Domestic Beer	4.50/Drink
Premium and Imported Beer	5.75/Drink
Select Wine	8.00/Drink
Mineral Water/Juices	4.00/Drink
Soft Drink	3.25/Drink
Cordials/Martini's/Manhattan's	10.00/Drink
Champagne (by the glass)	7.00/Drink

Super Premium

Cocktail	8.00/Drink
Domestic Beer	4.50/Drink
Premium and Imported Beer	5.75/Drink
Select Wine	8.00/Drink
Mineral Water/Juices	4.00/Drink
Soft Drink	3.25/Drink
Cordials/Martini's/Manhattan's	12.00/Drink
Champagne (by the glass)	8.00/Drink

SIGNATURE DRINKS

Ambrosia Apple Martini	9.00/Drink
Sky Vodka, Midori, Pucker Sour Apple, Apple Juice and Sweet and Sour Mix Garnished with Fresh Apple Slice	

Raspberry Lemon Drop	9.00/Drink
Stolichnaya Vodka, Chambord, Lemon Squeeze & Drop, Bar Syrup, Sweet & Sour Mix Garnished with Sugar Rim, Maraschino Cherry and Lemon	

Black Cherry Pom Martini	9.00/Drink
Effen Black Cherry, DeKuyper Pomegranate, Cranberry Juice, Daily's Margarita Mix Garnished with Lime Wedge	

CASH BAR

Preferred Premium

Cocktail	7.50/Drink
Domestic Beer	5.00/Drink
Premium and Imported Beer	6.00/Drink
Select Wine	8.50/Drink
Mineral Water/Juices	4.50/Drink
Soft Drink	3.50/Drink
Cordials/Martini's/Manhattan's	10.00/Drink
Champagne (by the glass)	7.50/Drink

Super Premium

Cocktail	8.50/Drink
Domestic Beer	5.00/Drink
Premium and Imported Beer	6.00/Drink
Select Wine	8.50/Drink
Mineral Water/Juices	4.50/Drink
Soft Drink	3.50/Drink
Cordials/Martini's/Manhattan's	13.00/Drink
Champagne (by the glass)	8.50/Drink

KEG BEER

Domestic Keg Beer	400.00/Keg
Bud, Bud Lite, Miller, Miller Lite, Coors, Ky Ale, Sam Adams	

Imported Keg Beer	450.00/Keg
Beck's Heineken, Bass, Amstel, Corona, Guinness	

LABOR CHARGERS

Bartender	150.00/each (Up to Four Hours)
*\$50.00 Per Bartender Per Hour After Four Hours	

All Prices Subject to 24% Service Charge and 6% Sales Tax

WINE LIST



HYATT'S SIGNATURE SELECT WINES

Chardonnay, Canvas, California	35.00/Bottle
Cabernet, Canvas, California	35.00/Bottle
Merlot, Canvas, California	35.00/Bottle
Pinot Grigio, Canvas, California	35.00/Bottle
Pinot Noir, Canvas, California	35.00/Bottle

CHAMPAGNE & SPARKLING WINES

Villa Sandi, Fresco Prosecco, Italy	49.00/Bottle
Sparkling, Pascual Toso Brut, Argentina	35.00/Bottle
Champagne, Moët & Chandon, France	155.00/Bottle

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

White Zinfandel, Beringer, California	38.00/Bottle
Sauvignon Blanc, Murphy-Goode, California	47.00/Bottle
Chardonnay, Mondavi Private, California	38.00/Bottle
Riesling, The Seeker, Germany	39.00/Bottle
Pinot Grigio, Pighin, Italy	60.00/Bottle
Chardonnay, Kendall Jackson, California	48.00/Bottle

LIGHT TO FULL-INTENSITY RED WINES

Carmenere, Natura by Emiliana, Chile	41.00/Bottle
Cabernet Sauvignon, Jacob's Creek, Australia	40.00/Bottle
Rioja, Rioja Vega, Spain	47.00/Bottle
Zinfandel, Priumus, California	74.00/Bottle
Pinot Noir, MacMurray Ranch, California	54.00/Bottle
Merlot, Napa Cellars, California	50.00/Bottle
Zinfandel, Ravenswood, California	46.00/Bottle
Cabernet, Rodney Strong, California	47.00/Bottle
Pinot Noir, Estancia, California	50.00/Bottle
Malbec, Pascual Toso, Argentina	43.00/Bottle

All Prices Subject to 24% Service Charge and 6% Sales Tax

A LA CARTE



PLATED DINNER

Grilled Chicken Breast with White Balsamic Apple Onion Reduction, Long Grain Rice, Grilled Asparagus, Stem on Baby Carrot and Roasted Red Pepper	\$27.00 per guest
Slow Roasted Medallions of Pork Sprinkled with Mango Chutney served with Brown Sugar Smashed Sweet Potatoes and Sautéed Vegetables	\$27.00 per guest
Roasted and Sliced Sirloin Topped with Sweet Onions and Cabernet Demi-Glace with Oven Roasted New Potatoes, Asparagus and Red Pepper	\$29.00 per guest
Pistachio Crusted Chicken with Chardonnay Lemon Sauce, Seasonal Grilled Vegetables and Au Gratin Potatoes	\$31.00 per guest
Fire Roasted Asian BBQ Roasted Salmon served with Breaded Risotto Cake and Grilled Vegetables	\$35.00 per guest
Seared Mahi Mahi on Roasted Asparagus, Saffron Cream and Asiago Mashed Potatoes	\$35.00 per guest
Filet Mignon with Red Wine Demi-Glace served with Creamy Polenta, Baby Carrots and Broccolini	\$46.00 per guest

All Plated Dinners include Warm Rolls & Butter, Your Choice of Salad
Torrefazione Italia Coffee, Selection of Tazo Tea, Iced Tea

All Prices Subject to 24% Service Charge and 6% Sales Tax

A LA CARTE



BUFFET DINNER

SALAD (Choice of Two)

Cobb Salad, Southern Cole Slaw, Penne Pasta Salad, Bluegrass Mixed Green Salad, Cucumber Tomato Salad, Chopped Salad, Bean Salad with Crisp Vegetables & White Balsamic Vinaigrette, Cheese Tortellini Salad

Warm Rolls & Butter

BUFFET ENTRÉE (Choice of Two)

Whiskey BBQ Flank Steak, Chipotle Chicken with Lime Butter Sauce, Grilled Chicken with Bourbon Cream Sauce, Fennel Rubbed Pork Loin, Roasted Top Sirloin with Mushrooms or Oven Breaded Tilapia with Lemon Butter

PASTA (Choice of One)

Pasta Primavera, Vegetarian Lasagna or Mushroom Ravioli

VEGETABLE (Choice of One)

Southern Green Beans, Grand Mariner Carrots, Grilled Asparagus, Butter Roasted Broccolini, Grilled Seasonal Vegetables or Roasted Squash with Diamond Red Pepper

STARCH (Choice of One)

Red Skin Mashed Potatoes, Macaroni & Cheese, Mushroom Orzo, Long Grain Rice, Brown Sugar Mashed Sweet Potatoes, Garlic Mashed Potatoes, Au Gratin Potatoes, Cheese Risotto or Roasted New and Sweet Potato Medley

BEVERAGE SERVICE

Torrefazione Italia Coffee, Selection of Tazo Tea and Iced Tea

COST PER GUEST\$37.00

All Prices Subject to 24% Service Charge and 6% Sales Tax



A LA CARTE



BUTLER PASSED HORS D'OEUVRES

Cold Selection

Tomato Basil Bruschetta	3.50/Item
Triple Cream Brie Filled Strawberry	3.50/Item
Fresh Melon Shot	3.50/Item
Prosciutto Wrapped Asparagus	4.50/Item
Avocado & Crab California Roll	4.50/Item
Roast Beef & Horseradish Mousse on Pumpernickel	4.50/Item

Hot Selection

Spinach Spanakopita	3.50/Item
Miniature Beef Wellington	4.50/Item
Bacon Wrapped Scallop	4.50/Item
Maryland Crab Cake with Remoulade Sauce	4.50/Item
Mini Hot Brown	4.50/Item
Smoked Chicken Quesadilla Cornucopia	4.50/Item
Herb Breaded Mushroom	3.50/Item

APPETIZER

Fresh Jumbo Crab Cake Served Over Pepper Relish	9.00/Guest
Trio of Jumbo Shrimp with Cocktail Sauce & Lemon	12.00/Guest



All Prices Subject to 24% Service Charge and 6% Sales Tax

A LA CARTE



CRUIDTE

\$6.00 per guest

Broccoli, Red Pepper, Yellow Squash, Zucchini, Celery, Carrots Served with Spinach—Ranch and Hummus Dips, Assorted Crackers

GRILLED VEGETABLE DISPLAY

\$8.00 per guest

Marinated & Grilled Zucchini, Yellow Squash, Red Pepper, Asparagus and Carrots, Served with Olive Tapenade

CHEESE DISPLAY

\$7.00 per guest

Handcrafted Domestic Cheeses, Garnished with Grapes, Strawberries and Edible Orchid, Served with Lavosh and Flatbread

SLICED FRESH FRUIT DISPLAY

\$7.00 per guest

Sliced Pineapple, Melon Honeydew, Garnished with Strawberries and Grapes, Served with Honey Lime Yogurt Dipping Sauce

BEER CHEESE DISPLAY

\$9.00 per guest

A Bourbon Barrel Display of Five House Made Beer Cheeses; Original (Mildly Hot), Jalapeno Jack, Swiss Almond, Bourbon Kick and Red Pepper, Served with Crudite, Crackers and Hard Pretzels

CUSTOMIZE YOUR WEDDING PACKAGE

Chocolate Covered Strawberries \$3.00/Guest
Miniature Cheesecakes and Petit Fours \$5.00/Guest
Champagne Toast \$3.50/Guest
House Sparkling Cider Toast \$2.50/Guest
KY Ale8 Toast \$2.00/Guest

All Prices Subject to 24% Service Charge and 6% Sales Tax

LATE NIGHT SNACK



Mini Cheeseburger Slider \$4.50/Item

Mini Gourmet Pizza \$3.50/Item

Frank N' Blanket \$3.00/Item

Reuben Flatini \$4.00/Item

Cheeseburger Puff \$3.00/Item

Fried Mac & Cheese Bite \$3.00/Item

Mini Corn Dog \$2.50/Item

Mini Grilled Cheese &
Tomato Soup Shooter \$4.00/Item

Chocolate Covered S'more \$2.50/Item

Assorted Ice Cream Bars &
Novelties served out of an
Ice Cream Cart \$3.00/Item

Root Beer Float \$3.50/Item

Giant Warm Pretzels with
Warm Nacho Cheese \$32.95/Dozen

Warm Jumbo House-Made
Cookies (Chocolate Chunk, Peanut
Butter and Oatmeal Raisin) \$33.95/Dozen



All Prices Subject to 24% Service Charge and 6% Sales Tax

WEDDING BRUNCH



BREAKFAST BUFFET #1

Selection of Chilled Juices

Chef's Selection of Fresh Baked Pastry

Fruit Preserves and Butter

Sliced Fresh Fruit Display

Farm Fresh Scrambled Eggs

Garnished with Tomato, Green Pepper and Shredded Cheese

Crisp Bacon Strips & Sausage Links

Seasoned and Baked Breakfast Potatoes

\$21.95 per guest

BREAKFAST BUFFET #2

Selection of Chilled Juices

Sliced Fresh Fruit Display with Mint Syrup

Yogurt Muesli with Shaved Apple

Baked Breakfast Tarts including Tomato-Gruyere and Sausage-Mushroom

Crisp Bacon Strips

Spiced and Roasted Red Skin Potatoes, Fresh Chives

House Made Sweet Scones, Cheese Danish and Breakfast Breads

\$24.95 per guest

BREAKFAST BUFFET #3

Selection of Chilled Juices

Fresh Baked Breakfast Breads & Muffins with Butter, Honey and Jams

Sliced Fresh Melon

Farm Fresh Scrambled Eggs

Crisp Bacon Strips & Sausage Links

Buttermilk Pan-Fried Chicken With Maker's Mark® Bourbon Cream Sauce

Mashed Parmesan Potatoes

Seasonal Vegetables

Assorted Fruit Cobblers

\$26.95 per guest

All Prices Subject to 24% Service Charge and 6% Sales Tax



ADDITIONAL INFORMATION



DEPOSIT

A deposit in the amount of twenty-five percent of the contracted food & host beverage minimum is due at time of contract signing. This deposit will be applied towards the final balance or cancellation fees. Upon receiving the deposit and signed contract the event will be considered definite.

WEDDING TASTING

The hotel will provide the bride and groom with a private wedding tasting. The Bride and Groom may invite up to two additional guests for the tasting for a total of four people. The tasting will include a selection of menu items. Tastings are conducted Tuesday—Friday, 11:00AM—4:00PM. Alternate days are available at the discretion of the Chef.

GUARANTEE & FINAL PAYMENT

The final attendance must be received by the Catering Office no later than 11:00 a.m. five (5) working days prior to the commencement of the event. Final payment on a credit card, certified check, or cash will be due (5) business days prior to arrival. If the guarantee increases after final payment is received (5) business days prior to arrival, then the difference due is required in advance of the event date to secure additional meals/services. The hotel will request for a signed credit card authorization form to be on file for any charges that are above the estimated costs.

FOOD AND BEVERAGE

No food and beverage of any kind may be brought into the Hotel by the Customer or any of the Customer's guests or invitees. The hotel will allow the wedding cake to be brought in from an outside vendor.

SERVICE CHARGE & SALES TAX

A 24% Service Charge and 6% sales tax shall be added to all food, beverage, audio visual and room rental.

LIABILITY

The Customer agrees to be responsible for any damage to the function rooms or any other part of the Hotel by the Customer, his guest, invitees, employees, independent contractors or other agents under the Customer's control. The hotel will not assume or accept any responsibility for damage to or loss of any merchandise or articles left in the hotel prior to, during or following the Customer's function.