

GRAND BOHEMIAN
CHARLOTTE

GIVE TIMELESS TRADITION
A BOHEMIAN TWIST

Exceptional Weddings by Kessler

BY KESSLER®



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TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS BY KESSLER

Let one of the most anticipated days of your life become a beautiful moment in time. Let your love story unfold in the heart of Uptown, set against our artful spaces draped in elegant, rich hues, gorgeous marble and Argentinian-inspired backdrops. With intuitive service and a passion for detail, our Grand Performers will ensure every moment is perfect.

A BOHEMIAN TWIST ON TRADITION.

We offer what no one else can, an eclectic Bohemian experience that delivers classic Argentinian elegance with an artful twist. Find inspiration with rooftop views of the Queen City and discover endless treasures around every corner.

ARTFULLY CREATED. MASTERFULLY DELIVERED.

YOUR WEDDING INCLUDES:

- Exclusivity of The Bohemian Garden or Queen Terrace for up to 1 hour for ceremony
- Complimentary use and setup of dance floor and tables
- Black tent pole covers. Upgrade to white tent pole covers for an additional charge.
- Luxury linens and napkins
 - * Black linen and napkins. Upgraded silver linen option available upon request for an additional charge.
- Timeless place settings to include china, glassware and flatware
- Elegant banquet chairs
- Exquisite mercury votives
- Designed table numbers
- Professional cake cutting service with the purchase of a cake in house (*Outside cake cutting fee is \$5 per person*)
- Complimentary wedding night guest room for the couple
- Complimentary reception menu tasting for 4 guests
- Room block with special pricing for your guests
- Wedding Reception Package:
 - * Four hours of premium open bar, which includes house liquors, Kessler Wine, beer, soft drinks, juices and bottled water
 - * Champagne Toast
 - * Choice of 4 selections of Butler Passed Hors D'oeuvres
 - * Fresh bread with butter
 - * Iced tea, water and coffee station

BUTLER PASSED HORS D'OEUVRES

Choose up to 4 Butler Passed Hors D'oeuvres. 1.5 of each item served per person.

CHILLED

GARDEN

CHILLED ENGLISH PEA SHOOTER

Garden Mint, Orange
Crème Fraîche

TOMATO BRUSCHETTA

Whipped Burrata, Mini
Waffle Cone, Basil &
Balsamic

GRILLED STREET CORN

Cotija Cheese, Phyllo
Cup, Chipotle Aioli,
Cilantro

TARTINE OF AVOCADO

Toasted Baguette,
Smoked Pepper Jam,
Goat Cheese, Lemon

HEIRLOOM TOMATOES

Whipped Burrata,
Focaccia Crostini,
Basil, Spanish Olive Oil,
Balsamic Molasses

SEA

LOCAL GULF SHRIMP CEVICHE

Lime, Plantain Crisp,
Charred Corn, Tomato

CHILLED LOBSTER & CRÈME FRAÎCHE

Poppy Seed Blini, Fennel
Pollen, Radish

SESAME TUNA POKE*

Waffle Cone, Edamame &
Pineapple Relish Sriracha
Honey Drizzle

LAND

DEVEILED FARM EGG

Bacon Crumbles, Chive

PROSCIUTTO & REGGIANO GRISSINI

Lemon Gremolata

FOIE GRAS MOUSSE*

Artisan Bread Crisp,
Apricot & Fig Chutney,
Candied Pecan

WAGYU BEEF TARTARE*

Smoked Paprika Oil, Mini
Waffle Cone, Cornichon,
Horseradish Cream

WARM

GARDEN

TUSCAN VEGETABLE TART

Balsamic, Crisp
Rosemary

MISO VEGETABLE SPRING ROLL

Sesame Ginger Soy Glaze

MUSHROOM & TALEGGIO ARANCINI

Roasted Tomato Cream

PIMENTO MAC & CHEESE CROQUETTE

ROASTED BEETS & GOAT CHEESE

Crushed Pistachio,
Upland Cress, Fig &
Sherry Vinaigrette

RICOTTA GNUDI

Butternut Squash
Velouté, Wild
Mushrooms, Parmesan,
Lemon Oil

SEA

MARYLAND STYLE LUMP CRAB CAKES

Lemon, Old Bay
Remoulade, Chive

SMOKED SALMON*

Dill Crème Fraîche,
Cucumber, Fried Capers

LAND

BEEF SHORT RIB & FONTINA CHEESE PANINI*

CHORIZO & MANCHEGO CHEESE AREPAS

Lemon Crema

BRAISED CHICKEN & CHEDDAR CHEESE EMPANADA

Crisp Pastry, Smoked
Onion, Thyme Jam

CRISP MOROCCAN LAMB CIGARS*

Mint & Cumin Honey

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Menu prices are subject to 8.25% food & beverage tax. Audio visual and meeting room rentals incur a 7.25% tax.

Food, beverage, audio visual, and meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BUFFETS

Buffets include iced tea, water and coffee station.

QUEEN CITY • \$159/PP

CARAMELIZED ONION CHOWDER

Butter Beans, Skillet Seared Okra & Conecuh Sausage

HEIRLOOM TOMATO

Belle Chevre Goat Cheese, Arugula, Balsamic Molasses

ICEBERG WEDGE SALAD

Smoked Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes,
Candied Walnuts, Bleu Cheese, Shaved Red Onion

CHARRED BRUSSELS SPROUTS

Pecan Brown Butter & Sage

COUNTRY POLE BEANS

Pickled Shallots, Fresno Chiles

FRESH BREAD WITH BUTTER

Select One:

GULF SHRIMP

Tasso Ham Broth, Green Onions

PAN ROASTED GULF GROUPER

Baby Mustard Greens, Turnips & Charred Red Onions

SOUTHERN FRIED CHICKEN

Tabasco Honey Drizzle

SWEET TEA CURED PORK TENDERLOIN

Apple & Peach Chutney

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BOHEMIAN BUFFETS *(Continued)*

Buffets include iced tea, water and coffee station.

TASTE OF THE YUCATÁN • \$159/PP

CHILLED WATERMELON, MANGO, & PINEAPPLE

Chile Tajin®

MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

MEXICAN STREET CORN

Cotija Cheese, Green Onions, Smoked Paprika Aioli, Baja Spice

SLOW COOKED BLACK BEANS & CHORIZO

CILANTRO LIME RICE

RED SNAPPER VERACRUZ

Tomato, Olives, Peppers & Sweet Onions

SKIRT STEAK CARNE ASADA*

Sautéed Peppers & Onions

PORK CARNITAS

Salsa Verde

WARM FLOUR & CORN TORTILLAS

FROM THE MEDITERRANEAN • \$169/PP

CHICKPEA HUMMUS & WARM PITA BREAD

Labneh Tzatziki

FATTOUSH SALAD

Gem Lettuce, Sweet Peppers, Olives, Capers, Red Onions, Feta Cheese, Oregano Vinaigrette

GRILLED SQUASH, ZUCCHINI, EGGPLANT & ASPARAGUS

PAN ROASTED BLACK BASS

Warm Pepper Muhammara, Toasted Walnuts, Fennel Pollen

CHICKEN TAGINE

Butternut Squash, Cauliflower, Lemon, Capers, Cherry Peppers, Chermoula

ROSEMARY BISTECCA AL A FLORENTINE*

Garlic Confit, Roasted Shallots

ISRAELI COUSCOUS

Marcona Almond, Turkish Apricot, Grilled Onion

FRESH BREAD WITH BUTTER

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BOHEMIAN BUFFETS *(Continued)*

Buffets include iced tea, water and coffee station.

COASTAL INSPIRATION • \$169/PP

LOBSTER & CRAB BISQUE

STRAWBERRY SALAD WITH BABY ARUGULA

Orange Segments, Candied Pecans, Goat Cheese Crumbles, Shaved Red Onion, White Balsamic Vinaigrette

ROASTED VEGETABLE SALAD

Peppers, Asparagus Tips, Zucchini, Artichokes

PAN-SEARED CHILEAN SEA BASS

Lemon Thyme Au Jus

HOUSE SEASONED STRIP STEAK* *(Carving Station)*

Wild Mushroom Reduction

THYME ROASTED MARBLE BABY POTATOES

GREEN BEANS, SWEET TOMATOES, TOASTED ALMONDS

FRESH BREAD WITH BUTTER

ARGENTINIAN FLAVOR • \$179/PP

VEGETABLE & HOMINY ARGENTINEAN STEW

MEDITERRANEAN SALAD

Crisp Gem Lettuce, Feta Cheese, Red Onion, Roasted Peppers, Olives, Toasted Pita, Oregano, Red Wine Vinaigrette

CAPELLINI PASTA SALAD

Olives, Figs, Peppers

ARROZ CON POLLO

GRILLED CHIMICHURRI VEGETABLES

YUCA FRITA & MOJO SAUCE

FRESH BREAD WITH BUTTER

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BOHEMIAN BUFFETS *(Continued)*

Buffets include iced tea, water and coffee station.

BOHEMIAN CHOP HOUSE • \$209/PP

ICEBERG WEDGE SALAD

Smoked Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes, Candied Walnuts, Bleu Cheese, Shaved Red Onion

BABY SPINACH SALAD

Shaved Fennel, Spiced Zaatar Crouton, Oranges, Local Goat Cheese, Citrus Vinaigrette

HORSERADISH SMASHED RED ROSE POTATOES

GARLIC BUTTER POACHED ASPARAGUS

HONEY & SORGHUM GLAZED HEIRLOOM BABY CARROTS

Select One:

CHILLED LOCAL SHRIMP COCKTAIL

Jumbo Local Shrimp, Citrus Cocktail Sauce, Lemon, Old Bay®

OYSTERS ROCKEFELLER*

Oysters on a Half Shell, Parmesan Creamed Spinach, Bacon, Bourbon, Garlic Brioche Gratin

FRESH BREAD WITH BUTTER

Select One:

BRICK PRESSED JOYCE FARMS® CHICKEN

Rosemary Jus

CIDER CURED PORK TENDERLOIN

Apple Thyme Compote

Select One:

GRILLED PETITE BEEF TENDERLOIN*

Garlic Herb Butter

NEW YORK STRIP AU POIVRE*

Cabernet Jus

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BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of two courses, choice of two sides, fresh bread with butter, pre-set water and coffee service. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

FIRST COURSE *(Soup or Salad, Select One)*

BUTTERNUT SQUASH SOUP

Vanilla Truffle Oil

LOBSTER BISQUE

Spiced Cognac, Sage, Meyer Lemon

PULLED CHICKEN & HOMINY ARGENTINIAN STEW

GEM LETTUCE SALAD

Reggiano Cheese, Rustic Croutons, Hard Boiled Farm Egg, Crispy Anchovy Filets, Creamy Parmesan Dressing

ICEBERG WEDGE SALAD

Smoked Nueske's Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes, Candied Walnuts, Blue Cheese, Shaved Red Onion

MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

BABY SPINACH SALAD

Shaved Fennel, Spiced Zaatar Crouton, Oranges, Local Goat Cheese, Citrus Vinaigrette

BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of two courses, choice of two sides, fresh bread with butter, pre-set water and coffee service. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

SECOND COURSE *(Select Up to Two Entrées)*

Vegetarians and Vegans are accommodated.

LAND

BRICK-PRESSED CHICKEN BREAST • \$159/PP

Sweet Corn Grits, Smoked Paprika Lemon Jus, English Peas, Charred Red Onion

PARMESAN-CRUSTED JOYCE FARMS® CHICKEN BREAST • \$159/PP

Roasted Tomato Beurre Blanc

BISTRO STEAK MEDALLIONS* • \$169/PP

Aged Gruyère Polenta Cake, Brown Butter Haricot Vert, Peppercorn Cognac Jus

ALE-BRAISED BEEF SHORT RIBS • \$169/PP

Baby Vegetables, Rosemary Orange Gremolata

GRILLED 1855 6 OZ.

BEEF FILET* • \$179/PP

Asparagus, Baby Squash, Sweet Drop Peppers, Merlot Shallot Emulsion

NEW ZEALAND LAMB CHOPS* • \$179/PP

Crisp Brussels Sprouts, Apple Bourbon Compote

SEA

CITRUS-GLAZED ATLANTIC SALMON FILET* • \$159/PP

Roasted Cauliflower, Fava Beans, Crushed Pistachio, Lemon Harissa Jus

JUMBO LUMP MARYLAND CRAB CAKE • \$169/PP

Butternut Squash Purée, Charred Lemon, Tarragon Beurre Blanc

PAN-ROASTED COASTAL WHITE FISH • \$179/PP

Saffron Risotto, Blistered Cherry Tomatoes, Broccoli Rabe, Warm Tapenade Vinaigrette

GARDEN

VADOUVAN BROILED CAULIFLOWER CHOP • \$159/PP

Red Lentil Ginger Purée, Coriander Chermoula

WARM GRAIN BOWL HERB QUINOA • \$159/PP

Roasted Heirloom Carrots & Spiced Chickpeas, Preserved Lemon, Salsa Verde

ENTRÉE DUOS

ALE-BRAISED BEEF SHORT RIBS & COASTAL WHITE FISH • \$189/PP

Citrus Salsa Verde

GRILLED BISTRO STEAK & PAN ROASTED SALMON FILET*

• \$189/PP

Mushroom Leek Risotto, Broccolini, Almond Brown Butter, Smoked Pepper Chutney

PETITE 6 OZ. BEEF FILET & BUTTER POACHED LOBSTER* • \$199/PP

Asparagus, Champagne Beurre Blanc

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BOHEMIAN PLATED DINNER *(Continued)*

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SIDES *(Select Two)*

STARCHES

FREGOLA SARDA PASTA

YUKON GOLD POTATO GRATIN

CELERY ROOT POTATO MASHED

AGED GRUYÈRE POLENTA

PEARL COUSCOUS WHOLE ROASTED

GARLIC MARBLE POTATOES

VEGETABLES

TUSCAN ROASTED VEGETABLES

HEIRLOOM BABY CARROTS

BROCCOLINI

Brown Butter & Marcona Almonds

HARICOT VERTS

MUSHROOM & TOMATO SPINACH RAGU

CHARRED CORN KERNELS, CAROLINA BUTTER
BEANS & ROASTED PEPPER SUCCOTASH

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GRAND RECEPTION DISPLAYS

Minimum 50 guests.

GRAND RECEPTION #1 • \$159/PP

SOUP OR SALAD

Inspired by the Season

GARDEN ART DISPLAY

Vegetable Crudit  in the Season,
Edamame Hummus, Grilled
Asparagus, Peppers, Squash &
Zucchini, Balsamic Drizzle, Individual
Petite Garden Salads, Apple Cider
Vinaigrette, Creamy Blue Cheese
Dressing

BOHEMIAN CHEESE DISPLAY

Assorted Artisanal Cheeses, Fresh
Berries, Fruit Chutney, Marcona
Almonds, Local Honey, Roasted
Apple, English Water Crackers,
Baguette

FRESH BREAD WITH BUTTER

CAVATAPPI PASTA

Roasted Joyce Farms® Chicken
Breast, Melted San Marzano
Tomatoes & Basil, Fava Beans,
Forest Mushrooms, Reggiano
Cheese

ORECCHIETTE PASTA

Saut ed Local Shrimp, Arugula
Pesto, Calabrian Chiles, Asparagus,
Charred Peppers, Aged Goat Cheese

ATLANTIC SALMON ENCROUTE*

Puff Pastry Encrusted Atlantic
Salmon, Lemon Spinach & Arugula,
Tarragon Dill Cr me Fra che

GRAND RECEPTION #2 • \$159/PP

SOUP OR SALAD

Inspired by the Season

MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic
Vinaigrette

CHARCUTERIE DISPLAY

Assorted Artisanal Meats, Roasted Long Stem Artichokes,
Calabrian Olive Antipasto, Cornichons, Stone Ground Mustard,
Smoked Onion Jam, Grissini, Rustic Baguette

SHRIMP & GRITS BAR

Creole Spiced Local Shrimp, Served with a Tasso Cream & Stone
Ground Cheddar Grits, Add to the Experience with the Following
Toppings: Tasso Ham, Sliced Green Onions, Crisp Andouille
Sausage, Charred Sweet Corn, Diced Heirloom Tomatoes

SLOW ROASTED TURKEY BREAST

Cranberry & Port Relish, Herb Aioli, Soft Rolls

FRESH BREAD WITH BUTTER

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seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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GRAND RECEPTION DISPLAYS *(Continued)*

Minimum 50 guests.

GRAND RECEPTION #3 • \$159/PP

GARDEN ART DISPLAY

Vegetable Crudit  in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

MAC & CHEESE BAR

Cavatappi Pasta with a 4 Cheese B chamel. Design To Your Taste with the Following Toppings: Wild Mushrooms, Chopped Applewood Smoked Bacon, Aged Goat Cheese, Green Onions, Truffle Brioche Croutons

BURGER BAR*

Beef Patties/Crab Cake/ Pulled Pork Served on a Soft Brioche Roll. Create a Signature Flavor with the Following Toppings: Creamy Red Cabbage Slaw, Sliced Pickles, Fried Onion Threads, Kettle Chips, Bourbon Honey Mustard, Lemon Aioli & Sriracha Ketchup

TRUFFLE POMME FRITE

Blue Cheese, Chive, White Truffle Oil, Roasted Garlic Aioli

HONEY BAKED HAM

Orange & Pomegranate Jus, Brioche Rolls

FRESH BREAD WITH BUTTER

GRAND RECEPTION #4 • \$189/PP

MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

BOHEMIAN CHEESE DISPLAY

Assorted Artisanal Cheeses, Fresh Berries, Fruit Chutney, Marcona Almonds, Local Honey, Roasted Apple, English Water Crackers, Baguette

CHARCUTERIE DISPLAY

Assorted Artisanal Meats, Roasted Long Stem Artichokes, Calabrian Olive Antipasto, Cornichons, Stone Ground Mustard, Smoked Onion Jam, Grissini, Rustic Baguette

SEAFOOD DISPLAY*

Oysters on a Half Shell, Local Peel & Eat Shrimp Cocktail, Marinated Blue Crab Claws, Tuna Poke, Served with Citrus Ponzu, Cocktail Sauce, Creamy Mustard Dip, Lemon

FRESH BREAD WITH BUTTER

ROASTED PRIME RIB*

Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard. Served with Truffle Mashed Potatoes

MAC & CHEESE BAR

Cavatappi Pasta with a 4 Cheese B chamel, Design To Your Taste with the Following Toppings: Wild Mushrooms, Chopped Applewood Smoked Bacon, Aged Goat Cheese, Green Onions, Truffle Brioche Croutons

CHOCOLATE LOVER'S DREAM BAR

Chocolate Sandwich Cookies, Warm Dark Chocolate Ganache, Salted Pretzel Rods, Brownie Bites, Strawberries, Hand Rolled Truffles, Milk Chocolate Cr me Br l e, White & Milk Chocolate Mousse

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ACTION & DISPLAY STATIONS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Chef attendant fee required for carving stations at \$250 per station. One attendant required for 75 guests.

CARVING STATIONS

Minimum of 30 guests.

ROASTED PRIME RIB* • \$800

(Serves 35)

Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard

CIDER HONEY PORK LOIN • \$400

(Serves 30)

Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • \$400

(Serves 55)

Orange & Pomegranate Jus, Brioche Rolls

HERB ROASTED TURKEY • \$300

(Serves 20)

Cranberry & Port Relish, Herb Aioli, Soft Rolls

ROASTED SALMON FILET* • \$350

(Serves 20)

Puff Pastry Crusted Atlantic Salmon, Boursin Creamed Spinach & Arugula, Lemon Dill Crème Fraiche

DISPLAYS

Minimum of 25 guests.

GARDEN ART • \$16/PP

Vegetable Crudité in the Season, Edamame, Hummus, Creamy Blue Cheese Dressing, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette & Blue Cheese Dressing

ARTISAN CHEESE DISPLAY • \$20/PP

Goat Cheese, Cambozola, Whipped Feta, Manchego, Local Cheeses, Cornichons, Regional Chutney, Rustic Baguette, Flatbreads

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES • \$24/PP

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheeses, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

BURGER BAR* • \$28/PP

Beef Patties, Crab Cake, BBQ Pulled Pork, Soft Brioche Roll. Create a Signature Flavor with the following Toppings: Creamy Red Cabbage Slaw, Sliced Pickles, Fried Onion Threads, Kettle Chips, Bourbon Honey Mustard, Lemon Aioli & Sriracha Ketchup

MAC & CHEESE BAR • \$26/PP

Cavatappi Pasta with a Four Cheese Béchamel, Design to Your Taste with The Following Toppings: Wild Mushrooms, Chopped Applewood Smoked Bacon, Aged Goat Cheese, Green Onions, Truffle Brioche Croutons

SHRIMP & GRITS BAR • \$34/PP

Creole Spiced Local Shrimp, served with a Tasso Cream & Stone Ground Cheddar Grits, add to the Experience with the Following Toppings: Tasso Ham, Sliced Green Onions, Crisp Andouille Sausage, Charred Sweet Corn, Diced Heirloom Tomatoes

CHILLED JUMBO SHRIMP COCKTAIL • \$38/PP

Served with Traditional Cocktail Sauce (3) pieces per person

CHILLED SEAFOOD* • \$51/PP

Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

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DESSERT STATIONS

20 guest minimum.

S'MORES STATION • \$21/PP

Marshmallows

White & Milk Chocolate
Bars

Reese's® Mini Chocolate
Cups

Graham Crackers

Snickerdoodles

Mini Salted Pretzel Twists

S'mores Cones
Chocolate Mousse, Meringue

CHOCOLATE LOVERS DREAM • \$28/PP

Chocolate Sandwich Cookies

Warm Dark Chocolate Ganache

Salted Pretzels

Brownie Bites

Strawberries

Hand-rolled Truffles

Milk Chocolate Crème Brûlée

White & Milk Chocolate Mousse

CHURRO WALL • \$26/PP

Cinnamon Churro Donuts

Dulce De Leche

Chocolate Ganache

Vanilla Crème Anglaise

LA PETITE SWEETS • \$28/PP

French Macarons

Petit Fours

Profiteroles

Tart Citron

ICE CREAM SUNDAE • \$28 /PP

Pick Two Flavors:

Chocolate

Vanilla

Sorbet

Toppings:

Sprinkles

Chocolate Chips

Whipped Cream

Cherries

Caramel &
Chocolate Sauce

Cookie Pieces

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LATE NIGHT MENU

50 guest minimum. Select up to 3 per event. Only available as an addition to dinner.

CHORIZO, CHEESE, EGG BURRITO • \$8/PP

Southwestern Tortilla Chips

BELGIUM WAFFLE STICKS • \$15/PP

Maple or Sorghum Syrup

CHURROS • \$15/PP

Dulce De Leche & Vanilla Strawberry Purée

BBQ PORK SLIDERS • \$17/PP

Cajun Kettle Chips

FRIED CHICKEN SLIDERS • \$17/PP

Soft Roll, Pickles, Dijonaise, With Waffle Fries

SMASH BURGER SLIDERS* • \$19/PP

Beef Patty, Cheddar, Brioche Bun, Caramelized Onions, Tots & Secret Sauce

JUMBO LUMP CRAB CAKE SLIDER • \$24/PP

Soft Roll, Remoulade & Old Bay Chips

SPICY TUNA SUSHI BOWL* • \$26/PP

Sushi Rice, Sambal Hoisin Drizzle, Edamame, Crunchy Tempura

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RECEPTION BEVERAGES

Upgraded wine packages available upon request.

OPEN HOST BAR

Prices are per person, per hour. Includes assorted waters, juice and sodas.

PREMIUM

2 HOURS • \$50
3 HOURS • \$65
4 HOURS • \$75
5 HOURS • \$85

LUXURY

2 HOURS • \$65
3 HOURS • \$80
4 HOURS • \$90
5 HOURS • \$100

BEER & WINE

2 HOURS • \$35
3 HOURS • \$45
4 HOURS • \$55
5 HOURS • \$65

WINE

Kessler® By Raymond®, Napa,
Chardonnay

Kessler® By Raymond®, Napa
Cabernet Sauvignon

Viña Lolita®
Brut, Blanc de Blancs, Cava

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUOR

Premium • \$13
Luxury • \$16

WINE | HOUSE WINE

Glass • \$14
Bottle • \$50

BEER

Domestic • \$8
Import • \$9

NON-ALCOHOLIC

Sodas & Juices • \$6
Mineral Waters • \$6

ZERO-PROOF SODA BAR

Selection of Coca-Cola® products, lemonade and iced tea.

2 HOURS • \$20
3 HOURS • \$25
4 HOURS • \$30
5 HOURS • \$35

Menu prices are subject to 8.25% food & beverage tax. Audio visual and meeting room rentals incur a 7.25% tax.
Food, beverage, audio visual, and meeting room rentals are subject to a 25% taxable service charge.

COCKTAILS & ZERO PROOF COCKTAILS

BASIL LEMONADE • \$150/GAL ZERO PROOF • \$75/GAL

Wheatly Vodka
Lemon Juice
Basil Simple Syrup
Triple Sec
Water

RASPBERRY LEMONADE • \$175/GAL ZERO PROOF • \$88/GAL

Wheatly Vodka
Lemon Juice
Chambord
Triple Sec

SPARKLING WATERMELON PUNCH • \$175/GAL ZERO PROOF • \$88/GAL

Wheatly Vodka
Watermelon Juice
Lime Juice
Mint Simple Syrup
Sparkling Rose

WHITE SANGRIA • \$175/GAL ZERO PROOF • \$88/GAL

Wheatly Vodka
Peach Schnapps
Peach Puree
Lemon Juice
Simple Syrup
White Wine (Pinot Grigio)
Club Soda
Berries

RUM PUNCH • \$175/GAL ZERO PROOF • \$88/GAL

Bacardi White Rum
Captain Morgan Spice Rum
Pineapple Juice
Orange Juice
Lime Juice
Grenadine

GIN PUNCH • \$200/GAL ZERO PROOF • \$100/GAL

Bombay Sapphire Gin
Aperol
Elderflower Liqueur
Grapefruit Juice
Lemon Juice
Orange Juice
Sparkling Rose Wine

BOUJIE BOHEMIAN • \$200/GAL ZERO PROOF • \$100/GAL

Elijah Craig Small Batch Bourbon
Chambord
Lemon Juice
Simple Syrup

GRAND BOHEMIAN OLD FASHIONED • \$250/GAL ZERO PROOF • \$125/GAL

Elijah Craig Bourbon
Demerara Simple Syrup
Luxardo Sour Cherry
Angostura Bitters

SCHEDULE OF FEES

WINE SERVICE ATTENDANT

A fee of \$175 per attendant per hour. Minimum of one attendant per 75 guests.

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Food, beverage, audio visual, and meeting room rentals are subject to a 25% taxable service charge.

MAKE THIS MOMENT YOURS.

BOOKING PROCESS

Is a Wedding Planner included in pricing?

While our Kessler Event Manager will oversee all aspects of your catering needs including menu selection and the setup of your reception location, ceremonies and receptions will require the services of a professional Wedding Planner and officiant to assist with all rehearsal, ceremony, and reception related details. The services of a full-day Wedding Planner will allow you to relax and enjoy your day knowing every detail will be taken care of. We're happy to provide you the names of planners from our preferred vendor list.

What exactly does my facility fee include?

Facility fee includes set up and break down of our event chairs, cocktail reception and dinner site including tables, votive candles, place setting (to include china, all appropriate glassware and silverware), cake table, gift table, the choice of silver Lamour or black linens, dance floor and limited set-up of wedding reception décor (menu cards, cake knife and server, champagne flutes) will be provided by our Exceptional Events Team.

Do you require a deposit to hold space?

A 25% non-refundable deposit is due with the signed contract and additional 25% payments are spread out up until your event. The final payment is due 7 days prior with your final guest counts.

Can we book a ceremony without a reception?

We require ceremonies to include receptions with us and you will love how easily and beautifully your day flows from one to the other. We do, however, offer receptions without a ceremony on property.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms with a 2 night minimum. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We can have the Front Desk hand your gift bags out to your guests as they check-in or deliver them to the guest room upon arrival, for an additional fee. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check-in is at 4pm and check-out is 11am.

Can we bring our pet?

You can! The hotel is pet friendly for your furry friends up to 25 pounds. There is a \$150 non-refundable pet fee.

WEDDING RECEPTION

Do you allow outside caterers?

To guarantee our standards of quality, inspired cuisine, we do not allow any outside catered food or beverage.

What is a Food & Beverage Minimum?

The Food & Beverage Minimum is a contracted minimum spending requirement for food and beverage only, consumed within the contracted space within the contracted time, (not including tax and service charge) with the food and bar packages you choose.

Do I have to use the vendors on the hotel's preferred vendor list?

You do not need to use our vendors but we suggest you consider them. They have a relationship with our hotel and understand the standards and expectations of our hotel, which means they help us wow you even more. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

Do you provide decorations?

Our event spaces are artfully curated down to every gorgeous detail, so many couples feel they don't need to add much and therefore we don't provide it. However, we can provide you with our vendor list for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decorations not done by a vendor.

We have children coming to our wedding, will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

FOREVER BEGINS HERE.

Contact our team at gbchsales@kesslercollection.com to start creating your day.