

GRAND BOHEMIAN
MOUNTAIN BROOK

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 come to life among a botanical wonderland in the heart of Mountain Brook. 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 elegance with an artful twist. Find inspiration on our airy rooftop terrace as you discover endless treasures around every corner, including original paintings and sculptures from renowned artists across the globe.

ARTFULLY CREATED. MASTERFULLY DELIVERED.

YOUR WEDDING INCLUDES:

- Complimentary use and setup of dance floor and tables
- Luxury linens and napkins
- Timeless place settings to include china, glassware and flatware
- Elegant event chairs
- Complimentary wedding night guest room for the couple
- Complimentary reception menu tasting for 2 guests for plated wedding packages
- Wedding Reception Package:
 - * Champagne Toast
 - * Choice of 4 selections of Butler Passed Hors D'oeuvres
 - * Dinner selection

- 4 hour open host bar (Select one)
 - * Premium (Upgrade)
 - Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Tito's Vodka, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniel's Whiskey, Johnnie Walker Red Label Scotch, House Red and House White Wine, Choice of 2 Domestic Beers and 3 Imported Beers
 - * Luxury (Upgrade) • \$7/ PP
 - Grey Goose Vodka, Hendrick's Gin, Flor de Caña Dark Rum, Tito's Vodka, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Johnnie Walker Black Label Scotch, House Red and House White Wine, Choice of 2 Domestic Beers and 3 Imported Beers
- Signature Craft Cocktails • Starting at \$12/ PP
Pricing and Creations Available Upon Request

One additional hour added to bar packages available at \$12 per person for premium and \$16 per person for luxury bars. Bars may not exceed 5 hours.

BUTLER PASSED HORS D'OEUVRES

Choose four Butler Passed Hors D'oeuvres. 1.5 of each item served per person.

LAND

CHICKEN SATAY

Peppers, Onions

SMOKED CHICKEN CROSTINI

Mango, Almond, Coconut, Chive, Rye Bread

ASPARAGUS HAM CANAPÉ

Mustard Aioli

BEEF TARTARE*

Fried Capers, Onion Jam, Artisan Cheese, Crostini

DUCK CONFIT

Seasonal Fruit Marmalade, Jalapeño, Pita Point

BOURBON & BOURSIN® CHICKEN EN CROUTE

Mustard Aioli

BEEF SATAY*

Horseradish Crust

CHICKEN SALTIMBOCCA SKEWER

Prosciutto, Sage

CHILI LIME CHICKEN CROSTINI

Cumin Pepper Glaze, Fresh Lime Zest

SEA

MANDARIN SHRIMP CANAPÉ

Lemon Crème Fraîche, Chive

COCONUT SHRIMP

Orange Chili Glaze, Ginger

MINI SHRIMP N' GRITS

Goat Cheese, Chive

LUMP CRAB CAKE

Organic Arugula, Basil Oil, Rémoulade, Grilled Lemon

GARDEN

BRUSCHETTA

Red & Yellow Tomatoes, Garlic, Basil, Grilled Toast

GOAT CHEESE PHYLLO CUP

Black Pepper Honey, Almond

PEPPER FLATBREAD

Manchego Cheese, Spicy Smoked Pepper Chutney

FRIED GREEN TOMATOES

Buttermilk Dressing

VEGETABLE SAMOSA

Peach Chutney

VEGETABLE SPRING ROLL

Miso Cured Vegetables, Ginger Chili Sauce

BAKED BRIE

Fresh Raspberries, Cabernet Berry Compote

*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.

In connection with the Group's use of meeting and functions spaces, all meeting and banquet charges are subject to a 26% service charge, and all room rental and service charges are subject to sales tax as prescribed by state law, which is currently set at the rate of 9%. In addition, there is an additional 3% tax on all alcoholic beverage sales and 10% on liquor. Taxes and service charge are subject to change.

BOHEMIAN BUFFETS

For a minimum of 25 guests.

SPICED MARKET • \$155/PP

BEET SALAD

Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

GREEN LENTIL & MARINATED ARTICHOKE SALAD

Green Goddess Dressing

SKIRT STEAK*

Cilantro Pesto

PORK TENDERLOIN

Sweet Tea Brined, Chili Apple Reduction

SUMMER SQUASH

Tomatoes, Onions, Pecorino Gratin

BUTTER POACHED ASPARAGUS

FARMSTAND • \$165/PP

ROASTED TOMATO BISQUE

CHOPPED SALAD

Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing

ARUGULA SALAD

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

PAN SEARED SALMON*

Ginger Mango Chutney

HERB ROASTED CHICKEN BREAST

Red Onion Marmalade

FAVA BEANS, EDAMAME, SWEET CORN, PEPPERS

Fresh Herbs

CREAMED CORN RISOTTO

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BOHEMIAN BUFFETS *(Continued)*

For a minimum of 25 guests.

COASTAL INSPIRATION • \$175/PP

LOBSTER & CRAB BISQUE

STRAWBERRY SALAD

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

ROASTED VEGETABLE SALAD

Peppers, Asparagus Tips, Zucchini, Artichokes, Lemon Thyme Vinaigrette

PAN ROASTED CHILEAN SEA BASS

Lemon Thyme Au Jus

HOUSE SEASONED STRIP STEAK*

Wild Mushroom Reduction (Carving Station)

THYME ROASTED MARBLE BABY POTATOES

GREEN BEANS, SWEET TOMATOES & TOASTED

ALMONDSNATURAL FARE • \$225/PP

SHAVED BRUSSELS SPROUT SALAD

Gorgonzola, Red Apples, Brioche Croutons, Cider Vinaigrette

MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic

VINAIGRETTE

GREEN BEANS

Toasted Almonds, Olive Oil

ROASTED PRIME RIBEYE*

POT ROAST JUS

CRAB CRUSTED GROUPER

LEMON CHARDONNAY SAUCE

GARDEN VEGETABLE CAPONATA

GARLIC & HERB ROASTED NEW POTATOES

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BOHEMIAN BUFFETS *(Continued)*

For a minimum of 25 guests.

BOHEMIAN CHOP HOUSE • \$235/PP

THE NUESKE'S® BACON WEDGE SALAD

Old World Style Smoked & Peppered, Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

BABY SPINACH SALAD

Orange, Shaved Fennel, Manchego Cheese, Pink Peppercorn Gastrique

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

Select One:

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

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

FIRST COURSE *(Select One)*

CLASSIC CAESAR SALAD

Cornbread Croutons, Grana Padano Cheese,
Anchovies

BABY ICEBERG LETTUCE WEDGE

Bacon Lardons, Asher Blue Cheese,
Heirloom Cherry Tomatoes, Balsamic Glaze

CLASSIC GARDEN SALAD

Mixed Greens, Romaine, Julienned Carrots,
Cucumber, Plum Tomatoes

HABITAT SALAD

Strawberries, Blueberries, Blue Cheese,
Toasted Pecans

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BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of two courses. 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

PAN ROASTED FRENCHED CHICKEN BREAST • \$139/PP

Rosemary Pan Gravy, Buttermilk Whipped Potatoes, Baby Carrots

HERB CRUSTED DUROC® PORK CHOP • \$149/PP

Bourbon Sweet Potatoes, Charred Brussels

GRILLED BEEF TENDERLOIN* • \$149/PP

Port Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini

SEA

CHILI CRUSTED SALMON* • \$159/PP

Roasted Corn & Peppers, Smashed Fingerling Potatoes

BLACKENED GULF GROUPEL • \$159/PP

Tasso Cream sauce, Sweet Corn, Succotash, Roasted Fingerling Potatoes

JUMBO LUMP CRAB CAKES •

\$169/PP

House Rémoûlade, Wild Rice Pilaf, Haricot Verts

GARDEN

ROASTED CAULIFLOWER STEAK • \$139/PP

Garlic, Turmeric, Roasted Tomatoes, Chickpea Curry

ARTISAN CHEESE CAVATAPPI PASTA • \$139/PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

ENTRÉE DUOS

4 OZ. FILET & GRILLED GROUPEL • \$169/PP

Port Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini

4 OZ. FILET & CRAB CAKE* • \$169/PP

Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini

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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 \$195 per station. One attendant required per 75 guests.

CARVING STATIONS

(25 guest minimum)

HERB ROASTED TURKEY • \$225 (Serves 20)
Cranberry & Port Relish, Herb Aioli, Soft Rolls

ROASTED SALMON FILLET* • \$260
(Serves 20)

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

CIDER HONEY PORK LOIN • \$275
(Serves 30)

Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • \$300 (Serves 55)
Orange & Pomegranate Jus, Brioche Rolls

ROASTED BEEF TENDERLOIN* • \$350
(Serves 15)
Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$560 (Serves 35)
Herb Au Jus, Soft Rolls, Horseradish Aioli,
Smoked Onion Marmalade, European Stone
Ground Mustard

DISPLAYS

(25 guest minimum)

ARTISANAL CHEESE DISPLAY • \$15/PP
Goat Cheese, Cambozola, Whipped Feta,
Manchego, Local Cheeses, Cornichons,
Regional Chutney, Rustic Baguette, Flatbreads

MACARONI & CHEESE STATION • \$15/PP
Assorted Pastas, Cheeses

GARDEN FRESH • \$16/PP
Vegetable Crudit  in the Season, Hummus,
Creamy Blue Cheese Dressing, Grilled
Asparagus, Peppers, Squash & Zucchini,
Balsamic Drizzle, Individual Petite Garden
Salads, Lemon Vinaigrette

**BOHEMIAN HUNT BOARD & LOCAL
ARTISAN CHEESES • \$17/PP**
Prosciutto, Soppressata, Dried Cured
Sausages, Goat Cheese, Cambozola, Whipped
Feta, Local Cheeses, Natural Castelvetro
Olives, Cornichons, Lingonberry, Antipasto,
Rustic Baguette, Flatbreads

**CHILLED JUMBO SHRIMP COCKTAIL
• \$21/PP**
Served with Traditional Cocktail Sauce
(3) pieces per person

SEAFOOD DISPLAY* • \$21/PP
Smoked Salmon, Seasonal Oysters, Chilled
Shrimp, Mignonette Sauce, Lemon Aioli,
Traditional Cocktail Sauce

ALABAMA OYSTER STATION* • \$25/PP
Alabama Gulf Coast Freshly Shucked
Oysters Served with Accompaniments

**THIRD COAST BOILED SEAFOOD
STATION • \$29/PP**
Local Shrimp, Sausage, Corn, Potatoes

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LATE NIGHT MENU

50 guest minimum. Select up to 3 per event. Only available as an addition to dinner. Custom created menus and pricing available upon request.
14-day minimum required on custom menus.

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* • \$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

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • \$28/PP

Up to 3 Hours (Select Two)

Prosecco, Triple Sec, Orange Twist

Sparkling Wine, Raspberry,
Chambord

Prosecco, Rose Water Simple
Syrup, Strawberry

CORDIAL BAR

Available for 2 Hours only.

STANDARD CORDIAL BAR • \$36/PP

Disaronno Amaretto, Frangelico, Kahlua
Sambuca, Bailey's

DELUXE CORDIAL BAR • \$42/PP

Amaretto Disaronno, Courvoisier,
Frangelico, Kahlua, Sambuca, Bailey's,
Port Wine

SANGRIA & CHAMPAGNE BAR • \$130/GAL

(Select One)

WHITE WINE SANGRIA

Chardonnay, Brandy, Cointreau,
Orange Juice, Simple Syrup, Club Soda

Chardonnay, Apricot Brandy,
Pineapple Juice, Honey, Club Soda

Moscato, Triple Sec, Orange Juice,
Sprite

RED WINE SANGRIA

Cabernet, Brandy, Peach Schnapps,
Simple Syrup, Raspberry

Cabernet, Honey, Apple Schnapps,
Simple Syrup, Ginger Ale

Malbec, Brandy, Triple Sec, Grapefruit
Juice, Pineapple Juice

BLOODY MARY BAR

**PREMIUM • \$14/PP
LUXURY • \$16/PP**

MIMOSA & PEACH BELLINI BAR

**PREMIUM • \$12/PP
LUXURY • \$14/PP**

MARGARITAS, MOJITOS & CAIPIRINHAS

**PREMIUM • \$170/GAL
LUXURY • \$240/GAL**

SIGNATURE CRAFT COCKTAILS

Pricing and Creations Available
Upon Request

SCHEDULE OF FEES

BARTENDER

A fee of \$175/bartender will
be applied (4 hours).
One additional hour is
\$50/bartender. Minimum of
one bartender per 75 guests.

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MAKE THIS MOMENT YOURS.

FREQUENTLY ASKED QUESTIONS

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. If using a vendor, all vendors must be approved by hotel prior to your contracting with them.

What exactly does my service charge include?

Includes set up and break down of our event chairs, cocktail reception and dinner site including tables, place setting (to include china, all appropriate glassware and silverware), cake table, gift table, the choice of Ivory and black linens, dance floor and limited set-up of wedding reception décor (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 and time (not including tax and service charge), and is based on the food and bar packages you choose. Packages and pricing are subject to change.

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. 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. All vendors must be approved by hotel prior to your contracting with them.

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 8 years old. Your Event Manager can provide you with details.

FOREVER BEGINS HERE.

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

CUSTOM MENUS

Custom menu pricing starting at \$189 per person.