

GRAND BOHEMIAN
MOUNTAIN BROOK

GIVE TIMELESS TRADITION
A BOHEMIAN TWIST

Exceptional Weddings



TABLE OF CONTENTS

- SERVICES & OFFERINGS 4**
- HORS D’OEUVRES 5**
- DINNER 6**
 - Dinner Packages6
 - Bohemian Plated Dinner 11
- RECEPTION11**
 - Late Night Menu 13
 - Farewell Brunch 14
 - Specialty Bars & Beverage Enhancements 15
- FREQUENTLY ASKED QUESTIONS16**



TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS

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
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.

GROOM & BRIDE READY ROOMS

Choose up to 3 items \$89pp | Choose up to 5 items \$149pp

COLD

GARDEN CRUDITÉ

Raw and Roasted Seasonal Heirloom Vegetables accompanied by Truffled White Bean Spread, Zippy Green Goddess Dressing, and Fresh Tzatziki

CURATED SELECTION OF CHARCUTERIE AND CHEESES

Whole Grain Mustard, Marinated Olives, Little Pickles, Artisan Crackers, Sourdough Baguette, Local Honey, and House-Made Seasonal Fruit Preserves

LITTLE ACAI BOWLS

Chia, Almond Butter, Local Honey, and Fresh Fruit

ASSORTED TEA SANDWICHES

FRESH FRUIT SKEWERS

ASSORTED SWEETS

Macaroons, Dessert Shooters, Mini Cheesecake Bites, Petit Fours, Little Cupcakes & Pecan Tartlets

HOT

MINI CROISSANT SANDWICHES

Black Forest Ham and Gruyère

WARM BUTTERMILK DROP BISCUITS

House-Made Seasonal Fruit Preserves, Local Honey & Sweet Cream Butter

CRISPY DUCK FAT CONFIT WINGS

Tossed in House Korean Barbecue with Furikake and Fresh Herbs

LOW COUNTRY BOIL

Clams, Gulf Shrimp, Conecuh Sausage, Sweet Corn & Fingerling Potatoes

SLIDERS

Wickle's Pickles and Boho Burger Sauce, Fried Chicken Sliders with Hot Honey, Braised Pork Belly Sliders with Cane Syrup and Pickled Pepper Slaw

SAUTÉED GULF SHRIMP

Conecuh Sausage, and McEwan & Sons Grits with Creole Butter Sauce

BUTTERMILK FRIED CHICKEN

House Pickles and Chili Vinegar

SOUTHERN VEGETABLES

McEwin & Sons Pimento Cheese Grits, Roasted Mississippi Yams with Sorghum Syrup, Slow Roasted BBQ Cauliflower with Hot Honey, Charred Heirloom Carrots with Toasted Pecans & Local Honey Vinaigrette

*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.

DINNER RECEPTION PACKAGES

All Packages include choice of 4 selections of Butler Passed Hors D'oeuvres.

PACKAGE 1 • \$169/PP

Reception Display 1

Reception Display 2

Reception Display 3

PACKAGE 2 • \$185/PP

Reception Display 1

Reception Display 2

Reception Display 3

Reception Display 4

PACKAGE 3 • \$205/PP

Reception Display 1

Reception Display 2

Reception Display 3

Reception Display 4

Action Station 1

PACKAGE 4 • \$225/PP

Reception Display 1

Reception Display 2

Reception Display 3

Reception Display 4

Action Station 1

Action Station 2

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.

PASSED HORS D'OEUVRES

HOT

CRISPY FRIED GULF OYSTER

Charred Green Tomato Salsa Verde

LITTLE ALSATIAN TARTS

Caramelized Onions, Benton's Bacon, and Gruyère

GOAT CHEESE AND HONEY PHYLLO TRIANGLES

GRILLED LAMB LOIN CHOPS

Caper and Lemon Salsa Verde

PIMENTO CHEESE & BACON CROSTINI

BACON-WRAPPED DATES

Stuffed with Walnut Crème Cheese

LOUISIANA POPCORN RICE FRITTER

Gulf Shrimp, Saffron, and Crab Fat Aioli

SHRIMP AND GRITS CROQUETTES

CRISPY FRIED CAULIFLOWER BITES

Hot Honey

MINI TOMATO PIES

COLD

YELLOWFIN TUNA CRUDO

Citronette, Chili, and Marcona Almond

JUMBO LUMP CRABMEAT RAVIGOTE

Scarlet Endive

DEVEILED EGGS

Candied Bacon and Smoked Trout Roe

MINI PIMENTO CHEESE & SMOKED COUNTRY HAM BISCUIT

GOUGÈRES

Smoked Salmon, Crème Fraîche, and Caviar

PICKLED SHRIMP

Sauce Gribiche

CRAB SALAD TARTLETS

Goat Cheese and Chives

YELLOWFIN TUNA TARTARE

Avocado, and Furikake on a Crispy Shrimp Chip

ROASTED LOCAL MUSHROOM TARTLETS

Mascarpone and Sage

MELON AND PROSCIUTTO SKEWER

Mozzarella, Basil, and Balsamic

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.

RECEPTION DISPLAYS

HOT:

SPICE-RUBBED PRIME NY STRIP

Lemon Caper Chimichurri

LOW COUNTRY BOIL

Clams, Gulf Shrimp, Conecuh Sausage, Sweet Corn & Fingerling Potatoes

SWEET TEA-BRINED DUROC PORK LOIN

with Ginger Apple Butter Glaze

SAUTÉED GULF SHRIMP, CONECUH SAUSAGE AND MCKEWAN & SONS GRITS

Creole Butter Sauce

BUTTERMILK FRIED CHICKEN

Pickles and Chili Vinegar

SOUTHERN VEGETABLES

McEwin & Sons Pimento Cheese Grits, Roasted Mississippi Yams, Sorghum Syrup, Slow-Roasted BBQ Cauliflower, Hot Honey, Charred Heirloom Carrots, Toasted Pecans & Local Honey Vinaigrette

COLD:

CURATED SELECTION OF CHARCUTERIE AND CHEESES

Whole Grain Mustard, Marinated Olives, Little Pickles, Artisan Crackers, Sourdough Baguette, Local Honey, and House-Made Seasonal Fruit Preserves

RAW BAR DISPLAY

Including Freshly Shucked Murder Point Oysters, Poached Gulf Shrimp & Traditional Accompaniments

GARDEN CRUDITÉ

Raw and Roasted Seasonal Heirloom Vegetables accompanied by Truffled White Bean Spread, Zippy Green Goddess Dressing, and Fresh Tzatziki

DESSERTS

PETIT SWEETS

Assorted Macarons, Dessert Shooters, Mini Cheesecake Bites, Petit Fours, Little Cupcakes & Pecan Tartlets

CAKE AND PIE OH MY

Your Favorite Cake, Assorted Cake Pops & Cupcakes, Warm Fried Fruit Pies, Coconut Cream, Chocolate Cream & Pecan Pie

CHOCOLATE BONANZA

Chocolate-Covered Strawberries, Warm Chocolate Lava Cakes, Chocolate Chunk Cookies with Sea Salt, Assorted Chocolate Candies and Bon Bons, Little Chocolate Mousse Cups, White Chocolate Brioche Bread Pudding with Bourbon Cream Sauce

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.

ACTION STATIONS

\$175 chef attendant fee required per 75 guests.

CARVING STATIONS

JAMBALAYA STUFFED WHOLE PIG

House Pickles and Chili Vinegar

BONE-IN PORK RACK

Warm Apple and Sage Jus

WHOLE GARLIC MARINATED LAMB LEG

Lemon Herb Yogurt

BONE-IN PRIME RIB LOIN

Local Mushroom Bordelaise and Horseradish

GIANT PORTERHOUSE STEAKS

Lemon & Caper Chimichurri

WHOLE ROASTED STEAMSHIP ROUND

Available with two weeks advance notice (min. 100pp)

SALT-CRUSTED WHOLE GROUPER

Stuffed with Citrus, Herbs, and Fennel, served with Blistered Heirloom Tomato Vinaigrette

CARVING STATION ENHANCEMENTS:

MCEWIN & SONS PIMENTO CHEESE GRITS

ROASTED MISSISSIPPI YAMS

Sorghum Syrup

CRISPY FRIED POTATOES

Garlic Herb Butter

SLOW-ROASTED BBQ CAULIFLOWER

Hot Honey

CHARRED HEIRLOOM CARROTS

Toasted Pecans & Local Honey Vinaigrette

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.

ACTION STATIONS

\$175 chef attendant fee required per 75 guests.

LIVE-COOKING STATIONS (SAVORY)

CHAR-GRILLED OYSTERS • \$25/PP

Creole Butter and Fresh Herbs (Outdoor Events Only)

RAW BAR • \$38/PP

Including Freshly Shucked Murder Point Oysters, Gulf Shrimp and Grouper Ceviche, Poached Gulf Shrimp, Yellowfin Tuna Tartare & Traditional Accompaniments

SAUTÉED GULF SHRIMP, CONECUH SAUSAGE, & MCKEWAN & SONS GRITS • \$28/PP

Creole Butter Sauce

RUM FLAMBÉED SPINY LOBSTER • \$35/PP

Black Truffle Butter and Potato Gnocchi

BUILD YOUR OWN PASTA • \$30/PP

Choose Your Pasta:

Garganelli, Rigatoni, Tagliatelle

Choose Your Sauce:

Arrabbiata with Gulf Shrimp and Pecorino Romano

Lemon Herb Butter with Clams and Parmigiano Reggiano

Beef and Pork Bolognese with Roasted Garlic and Herb Ricotta

WARM MELTED RACLETTE CHEESE • \$35/PP

Roasted Fingerling Potatoes, Crispy Buttermilk Chicken Thighs, Pickled Okra & Bacon Fat Corn Muffins

SWEET STATIONS

BANANAS FOSTER OVER BUTTERMILK SEMIFREDDO

PINK LEMONADE

Chili Mango & Blueberry Vanilla Cotton Candy with Edible Glitter, Pop Rocks & Rainbow Sprinkles

FRESH-SHAVED SNOW CONES

with Assorted Natural Flavors

VANILLA BEAN, LAVENDER HONEY & SALTED CARAMEL CRÈME BRÛLÉES

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 PLATED DINNER

Includes choice of two entrees, one salad. Served with seeded yeast rolls and sweet cream butter.

ENTREES *(Select Two)*

8OZ FILET • \$197/PP

Creamy Whipped Potatoes, Butter Poached Asparagus & Local Mushroom Bordelaise

TENDER BRAISED SHORT RIBS • \$189/PP

McKewan & Sons Grits, Roasted Fennel and Heirloom Carrots & Smoky Tomato Chutney

AIRLINE CHICKEN BREAST • \$168/PP

Roasted Heirloom Fingerling Potatoes, Smothered Green Beans & Rosemary Pan Gravy

CONFIT DUCK LEG • \$172/PP

Sorghum Glazed Mississippi Yams, Roasted Brussels Sprouts & Spiced Orange Jus

DOUBLE CUT DUROC

PORK CHOP • \$175/PP

Potato Gratin, Garlic Butter Broccolini & Apple Bourbon Glaze

BLACKENED GULF GROUPEL • \$181/PP

Creamy Carolina Gold Rice Grits, Sweet Corn Succotash & Warm Tomato Vinaigrette

PAN ROASTED RED SNAPPER • \$178/PP

Hoppin' John, Blistered Baby Green Beans & Lemon Caper Chimichurri

CHILI RUBBED

CAULIFLOWER STEAK • \$165/PP

Roasted Vegetable Couscous & Cornbread Romesco

WHOLE ROASTED EGGPLANT • \$165/PP

Warm Blistered Heirloom Tomato & Farro Salad, Lemon Herb Tahini

DUO ADD ONS:

BROILED SPINY

LOBSTER TAIL • \$28/PP

HOUSE-MADE JUMBO

LUMP CRAB CAKE • \$23/PP

ROASTED GULF

GROUPEL • \$27/PP

PAN SEARED

RED SNAPPER • \$24/PP

PETIT BEEF FILET • \$25/PP

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 PLATED DINNER

Includes choice of two entrees, one salad. Served with seeded yeast rolls and sweet cream butter.

SALADS: *(Select One)*

BIBB LETTUCE

Shaved Fennel, Tender Herbs, Marcona Almonds, Fresh Farmers Cheese, Lemon & Tarragon Vinaigrette

LITTLE GEM WEDGE

Benton's Bacon Lardon, Hard Boiled Egg, Heirloom Tomatoes, Radish, Gorgonzola, Green Goddess Dressing

PANZANELLA

Italian Kale, Radicchio, Toasted Sourdough, Golden Beets, Red Onion, Shaved Carrot, Noble Goat Cheese, Eastaboga Honey Vinaigrette

CHICORIES

Scarlet Endive, Petit Frisée, Arugula, Shaved Parmesan, Crushed Pistachios, Cara Cara Orange, Champagne Vinaigrette

BOHEMIAN CAESAR

Gem Lettuce, Creamy Anchovy & Parmesan Dressing, Everything Bagel Croutons, Boquerones, Hard Cooked Egg

*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.

LATE-NIGHT MENU

Speak with your Event Manager to customize your late-night experience. Price per person dependent on selections.

*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.

FAREWELL BRUNCH

SIMPLE AND ELEGANT • \$68/PP

Everything Bagel Deviled Eggs with Smoked Salmon and Dill, Little Greek Yogurt Parfaits with Fresh Berries and Local Honey, Assorted Petit Sweets, Applewood Smoked Bacon and Conecuh Sausage, Scrambled Eggs with Shredded Cheddar and Spring Onions, Roasted Heirloom Fingerling Potatoes, Buttermilk Fried Chicken with House Pickles and Chili Vinegar, Bacon-Braised Collard Greens, Roasted Mississippi Yams with Sorghum Syrup

A LITTLE BIT MORE • \$89/PP

Includes all items from Simple and Elegant, plus:

Curated Charcuterie & Cheese Selection, Garden Crudité, McEwen & Sons Grits, Cheddar Scallion Drop Biscuits with Conecuh Sausage Gravy, Corn & Goat Cheese Pie with Pecan Crust, Gourmet Bagels with Smoked Salmon, Whipped Cream Cheese, Capers & Pickled Onions

THE BRUNCH TO END ALL BRUNCH • \$119/PP

Includes all items from A Little Bit More, plus:

Freshly Shucked Murder Point Oysters, Poached Gulf Shrimp, Steel-Cut Oatmeal with Granola and Dried Fruit, Fluffy Belgian Waffles with Candied Pecan Butter & Buttermilk Syrup*, Omelets Made to Order*, Creole Tomato Salad, Bone-In Prime Rib Loin* with Local Mushroom Bordelaise

*\$175 chef attendant fee

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.

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

2 Hours. Recommended as an After-Dinner
Bar to complement your dessert selections.

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

BLOODY MARY BAR

Premium • \$14/PP

Luxury • \$16/PP

MIMOSA & PEACH BELLINI BAR

Premium • \$12/ P

Luxury • \$14/PP

BOURBON BAR • \$16/PP

Cocktails

Kentucky Mule
Old Fashioned
Manhattan

Bourbons

Jack Daniels
Makers Mark
Bulleit

Additional charges for upgraded
bourbons

SCHEDULE OF FEES

BARTENDER

A fee of \$175/bartender will be
applied (4 hours).

Each additional hour is
\$50/bartender. Minimum of
one bartender per 75 guests.

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.

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. 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 gbmb-sales@kesslercollection.com to start creating your day.

CUSTOM MENUS

Custom menu pricing starting at \$189 per person.