

GRAND BOHEMIAN  
ORLANDO

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 in the heart of downtown Orlando in vibrant, modern surroundings with gorgeous marble, original art, and a one-of-a-kind Bösendorfer piano. 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 around every corner with views of the Orlando skyline, crystal chandeliers and original works of art to add style and sophistication to your celebration.



# 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 banquet chairs
- Exquisite mercury votives
- Designed table numbers
- Complimentary wedding night guest room for the couple
- Complimentary reception menu tasting for 2 guests
- Room block with special pricing for your guests
- Wedding Reception Package:
  - \* Four hours of standard 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, iced tea and water

# BUTLER PASSED HORS D'OEUVRES

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

## LAND

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CHICKEN SATAY

PROSCIUTTO-FETA CROSTINI

SPECK HAM & FIG CROSTINI

TANDOORI CHICKEN SKEWER

SMOKED CHICKEN CROSTINI

MINI DUCK CONFIT SPRING ROLLS

GRILLED LAMB LOIN CROSTINI

SEARED NEW YORK STRIP CROSTINI\*

BEEF SATAY\*

BEEF TARTARE\*

DUCK CONFIT DATE CROSTINI

## SEA

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FRIED GREEN TOMATO & CRAYFISH

SHRIMP & GRITS

SMOKED FISH DIP CROSTINI

LOBSTER & POPCORN CROSTINI

MINI CRAB CAKE

BAY SCALLOP CEVICHE

POACHED SHRIMP

TUNA TARTARE\*

## GARDEN

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GRILLED ASPARAGUS & GOAT CHEESE

HEIRLOOM TOMATO & BURRATA TOAST

WILD MUSHROOM ARANCINI

RATATOUILLE CROSTINI

SPRING VEGETABLE POT STICKER

CAULIFLOWER TEMPURA

VEGETABLE SAMOSA

VEGETABLE SPRING ROLL

BRIE & APPLE TRUFFLED HONEY, CROSTINI

ROASTED CORN & GOAT CHEESE PHYLLO

*\*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 6.5% food & beverage tax.*

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

# BOHEMIAN BUFFETS

## TASTE OF THE YUCATÁN • \$149/PP

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### CHILLED WATERMELON, MANGO, & PINEAPPLE

Chile Tajin®

### CRISP ROMAINE SALAD

Jicama, Avocado, Shaved Radish, Chipotle Cumin Dressing

### MARKET 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

## BBQ SHOP • \$149/PP

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### QUICK PICKLED CUCUMBER & RED ONION SALAD

### BLACK EYED PEA SALAD

### ROASTED STREET CORN SALAD

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

### BBQ PORK RIBS

### BEER CAN CHICKEN

### BBQ SHRIMP

### JALAPEÑO MAC & CHEESE

### GRILLED SQUASH

Tomato, Zucchini

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# BOHEMIAN BUFFETS (Continued)

## GULF COAST • \$159/PP

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### CRAB BISQUE

### PRESERVED MELON & SPECK

Baby Arugula, Red Onion, Balsamic, Olive Oil

### BABY KALE & PEAR SALAD

Smoked Blue Cheese, Marcona Almonds, Crisp Onions, Sherry Vinaigrette

### CITRUS & GOAT CHEESE SALAD

Arugula, Citrus, Goat Cheese, Candied Almonds, Champagne Vinaigrette

### BUTTERNUT SQUASH & LENTIL SALAD

Cinnamon, Applewood Smoked Bacon, Green Peppercorn Emulsion, Fried Impastata

### AIRLINE CHICKEN

Pickled Mango Relish

### GRILLED SWORDFISH

Guava Agave Glaze

### BRAISED PORK SHANK

Pineapple Jalapeño Demi

### WILD RICE

### HEIRLOOM CARROTS

## FROM THE MEDITERRANEAN • \$159/PP

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### WHITE BEAN & KALE SOUP

### GRILLED ZUCCHINI & YELLOW SQUASH SALAD

Feta, Dill, Grilled Onion, Oregano Vinaigrette

### LEGUME SALAD

Chickpeas, Red Beans, White Beans, Charred Tomato, Garlic Confit, Fresh Herbs, Orange Vincotto

### GREEK SALAD

Tomato, Cucumber, Chickpeas, Olive Blend, Fresh Herbs, Tomato, Coriander Sherry Vinaigrette

### ROASTED BRANZINO

Artichoke Tomato Relish

### HALF CHICKEN

Citrus Yogurt Marinade

### SLOW ROASTED FINGERLING POTATO

Fennel

### ROASTED CAULIFLOWER

Pine Nuts, Oregano

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# BOHEMIAN BUFFETS (Continued)

## ORLANDO CITY • \$169/PP

### ZUPPA TOSCANA SOUP

Sweet Italian Sausage, Potatoes, Kale

### SPINACH PECANS & APPLE SALAD

Zingy Balsamic Dressing

### BROCCOLINI SALAD

Pickled Onions, Raisins, Fresno Chilis, Dijon Vinaigrette

### HEIRLOOM TOMATO PANZANELLA SALAD

Cipollini Onions, Balsamic Vinaigrette Fresh Herbs, Blood Orange

### CRAB-STUFFED COD

Three Mustard Crème Fraîche

### BEEF TENDERLOIN\*

Oven-dried Tomatoes, Spinach, Red Pepper Pesto, Mascarpone, Fresh Herbs

### BOHEME CHICKEN

Sauce Robert

### ROASTED BRUSSELS SPROUTS

Bacon, Maple

### GRILLED ASPARAGUS

Blistered Tomato, Garlic Confit

## BOHEMIAN CHOP HOUSE • \$205/PP

### RAW BAR\*

Jumbo Shrimp & Oysters on a Half Shell, Horseradish Cocktail Sauce, Mignonette, Lemon, Hot Sauce  
(Based on two per person)

### FRENCH ONION SOUP

Gruyère , Chive, Croutons

### BABY SPINACH SALAD

Shaved Mushrooms, Chopped Egg, Smoked Bacon, Pickled Onion, Honey Poppyseed Dressing

### BEEFSTEAK TOMATO & ONION SALAD

Crumbled Blue Cheese, Red Wine Vinaigrette

### JUMBO LUMP CRAB CAKES

Lemon Chive Remoulade, Charred Tomatoes

### ROASTED FREE RANGE CHICKEN

Grilled Artichoke, Oven Dried Tomato Relish, Bourbon Chicken Jus

### CARVED FLAME GRILLED

### TOMAHAWK STEAK\*

Wild Mushroom Jus

### LOADED BAKED POTATO BAR

Sharp Cheddar, Blue Cheese, Smoked Bacon, Caramelized Onions, Green Onions, Sour Cream, Sweet Butter

### GRILLED ASPARAGUS &

### HEIRLOOM CARROTS

Lemon Zest, Olive Oil

### GARLIC ROASTED JUMBO

### MUSHROOM CAPS

Herb Garlic Butter, Chile

### CHEDDAR PARKER HOUSE

### ROLLS

Whipped Butter

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# BOHEMIAN PLATED DINNER

*Each Bohemian Plated Dinner consists of two courses, choice of two sides, and includes fresh bread 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)*

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### TOMATO BISQUE

Mini Grilled Cheese

### CRAB & CORN CHOWDER

### CREAM OF WILD MUSHROOM

### GRILLED TUSCAN KALE CAESAR SALAD

Black Garlic, Parmesan, Frico

### BOHEME WEDGE

Candied Bacon, Tomato Confit, Chive &  
Buttermilk Ranch, Smoked Blue Cheese

### HARVEST GREEN SALAD

Candied Pecans, Dried Cranberries, Champagne  
Vinaigrette

### STRAWBERRY SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel,  
Strawberries, Pink Peppercorn Dressing, Goat  
Cheese

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# BOHEMIAN PLATED DINNER *(Continued)*

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## SECOND COURSE *(Select Up to Two Entrees)*

*Vegetarians and Vegans are accommodated.*

### LAND

#### PAN-ROASTED CHICKEN • \$149/PP

Rosemary-lemon Jus

#### BRAISED-SMOKED PORK SHANK •

\$159/PP

Cider Emulsion

#### ROASTED DUCK BREAST • \$169/PP

Black Truffle Demi

#### FOREVER BRAISED SHORT RIB • \$179/PP

Jus

#### GRILLED BEEF TENDERLOIN\* • \$189/PP

Red Wine Reduction

### SEA

#### HARISSA HONEY GLAZED SALMON\* •

\$149/PP

Fermented Pineapple Coulis

#### ROASTED WILD BASS • \$159/PP

Broken Tomato Vinaigrette

#### RARE SEARED TUNA\* • \$169/PP

Beet Beurre Blanc

### GARDEN

#### CURRIED CAULIFLOWER STEAK • \$169/PP

Spinach, Ancient Grains, Coconut

#### SLOW ROASTED RATATOUILLE • \$169/PP

Zucchini, Squash, Fresh Herbs, Bell Peppers,  
Eggplant, Stewed Tomato

### ENTRÉE DUOS

#### BRAISED SHORT RIB OSCAR • \$179/PP

#### SEARED SCALLOPS & PORK BELLY •

\$179/PP

Tomato Jam, Pink Peppercorn Emulsion

#### GRILLED SALMON & LAMB SHANK\* •

\$189/PP

Tzatziki, Heirloom Tomato Relish

#### GRILLED BEEF TENDERLOIN & GULF

SHRIMP\* • \$199/PP

Pomme Purée, Salsa Verde

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# BOHEMIAN PLATED DINNER (Continued)

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

**SIDES** (Select Two)

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**VEGETABLES**

HEIRLOOM CARROTS

ASPARAGUS

BOK CHOY

SUCCOTASH

BRAISED LENTILS

GARLIC SPINACH

BUTTERY LEEKS

**STARCHES**

BUTTERNUT SQUASH POLENTA

ROASTED MARBLE POTATOES

CHEDDAR GRITS

ISRAELI COUSCOUS

SPÄTZLE

Menu prices are subject to 6.5% food & beverage tax.  
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# GRAND RECEPTION DISPLAYS

50 guest minimum. Fewer than 50 guests may select from our Grand Reception Display Packages.

## GRAND RECEPTION #1 • \$149/PP

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**BEEF TARTARE**

**RATATOUILLE CROSTINI**

**VEGETABLE SPRING ROLLS**

**BRIE & APPLE TRUFFLE HONEY CROSTINI**

### **BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES**

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

## GRAND RECEPTION #2 • \$149/PP

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**GRILLED ASPARAGUS & GOAT CHEESE**

**BAY SCALLOP CEVICHE**

**TUNA TARTARE\***

**VEGETABLE SAMOSA**

**TANDOORI CHICKEN SKEWER**

**WILD MUSHROOM ARANCINI**

### **BAKED BRIE DISPLAY**

Brie & Apple Truffled Honey, Candied Walnuts, Assorted Crackers

### **CHILLED JUMBO SHRIMP**

Served With Traditional Cocktail Sauce, (3) Pieces Per Person

### **GARDEN ART**

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

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# GRAND RECEPTION DISPLAYS *(Continued)*

50 guest minimum. Fewer than 50 guests may select from our Grand Reception Display Packages.

## GRAND RECEPTION #3 • \$149/PP

**PROSCIUTTO & FETA-TOMATO JAM CROSTINI**

**SEARED NY STRIP CROSTINI\***

**SMOKED FISH DIP CROSTINI**

**HEIRLOOM TOMATO & BURRATA TOAST**

**CAULIFLOWER TEMPURA**

**SHRIMP & GRITS BAR**

Cheddar Cheese, Scallions, Bacon, Pork Belly, Red Chimichurri, Green Chimichurri, Onion Relish, Corn Succotash

**ARTISAN CHEESE DISPLAY**

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

**CIDER HONEY PORK LOIN**

Apple & Rosemary Chutney, Soft Pretzel Rolls  
*(Carving Attendant Required)*

## GRAND RECEPTION #4 • \$179/PP

**DUCK CONFIT-DATE CROSTINI**

**BEEF SATAY**

**VEGETABLE POTSTICKERS**

**BRIE & APPLE HONEY CROSTINI**

**MINI SHRIMP & GRITS**

**MINI CRAB CAKES**

**BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES**

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

**CHILLED SEAFOOD\***

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

**PASTA STATION**

Whole Wheat Penne, Fettuccine, Farfalle, Marinara, Alfredo, Vodka Sauce, Pesto, Bolognese, Spinach, Mushrooms, Shrimp, Chicken, Roasted Seasonal Vegetables, Assortment Of Cheeses

**ROASTED BEEF TENDERLOIN\***

Bearnaise, Chimichurri, Bordelaise Sauce  
*(Carving Attendant Required)*

**CHEF'S CHOICE MINI DESSERTS DISPLAY**

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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 for 75 guests.

## CARVING STATIONS

Minimum of 30 guests.

### CIDER HONEY PORK LOIN • \$22/PP

Apple & Rosemary Chutney,  
Soft Pretzel Rolls

### ROASTED SALMON FILET\* • \$22/PP

Cucumber Yogurt, Fresh  
Lemon Wedges

### ROASTED BEEF TENDERLOIN\* • \$23/PP

Bearnaise, Chimichurri,  
Bordelaise Sauce

### ROASTED PRIME RIB\* • \$25/PP

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

## DISPLAYS

Minimum of 25 guests.

### BAKED BRIE DISPLAY • \$14/PP

Brie & Apple Truffled Honey, Candied Walnuts,  
Assorted Crackers

### GARDEN ART • \$18/PP

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

### ARTISAN CHEESE DISPLAY • \$19/PP

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

### BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES • \$21/PP

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

### BABY BURGER BAR\* • \$24/PP

Beef Patties/Fried Chicken/ Pork Burnt Ends Served  
on a Soft Brioche Roll. Create a Signature Flavor with  
the Following Toppings: *Sliced Pickles, Honey Mustard,  
Ketchup, Lemon Aioli, Honey, BBQ Sauce*

### TACO BAR • \$24/PP

Braised Pork, Pulled Chicken, Yucat n Veggies,  
Chorizo, Street Corn Relish, Pico De Gallo, Sour Cream,  
Guacamole, Pickled Onions, House-made Salsas

### PASTA STATION • \$25/PP

Whole Wheat Penne, Fettuccine, Farfalle, Marinara,  
Alfredo, Vodka Sauce, Pesto, Bolognese, Spinach,  
Mushrooms, Shrimp, Chicken, Roasted Seasonal  
Vegetables, Assortment of Cheeses

### CHILLED JUMBO SHRIMP • \$26/PP

Served with Traditional Cocktail Sauce  
(3) pieces per person

### MAC & CHEESE BAR • \$26/PP

Cavatappi Pasta with a 4 Cheese B chamel, designed  
to your taste with the Following Toppings:  
*Bacon, Shrimp, Jalape o, Smoked Sausage, Meatballs, Chicken,  
Smoked Pork, Roasted Tomato, Roasted Corn, Saut ed Mushrooms,  
Fresh Peas, Lobster, Chorizo*

### SHRIMP & GRITS BAR • \$28/PP

Cheddar Cheese, Scallions, Bacon, Pork Belly, Red  
Chimichurri, Green Chimichurri, Onion Relish, Corn  
Succotash

### CHILLED SEAFOOD\* • \$32/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 • \$19/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 • \$24/PP

Chocolate Sandwich Cookies

Warm Dark Chocolate  
Ganache, Salted Pretzels,  
Angel Food Cake,  
Strawberries & Pineapple

Assorted Hand Rolled  
Chocolate Truffles

Milk Chocolate Crème Brûlée

White Chocolate Mousse  
Verrine

## CHURRO WALL • \$24/PP

Cinnamon Churro Donuts

Dulce De Leche

Chocolate Ganache

Vanilla Crème Anglaise

## LA PETITE SWEETS • \$24/PP

French Macarons

Petit Fours

Profiteroles

Tart Citron

## CAKE POP BAR • \$25 /PP

Vanilla, Chocolate,  
Red Velvet Cakes with  
Chocolate and White  
Chocolate Coatings

Caramel

Ganache & Strawberry  
Sauce

Sprinkles

Cookie Pieces

Candy Pieces

Assorted Cake Slices

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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, 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

## SPICY TUNA SUSHI BOWL\* • \$26/PP

Sushi Rice, Sambal Hoisin Drizzle, Edamame, Crunchy Tempura

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# RECEPTION BEVERAGES

## OPEN HOST BAR

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

### PREMIUM

1 HOUR • \$33  
2 HOURS • \$43  
3 HOURS • \$53  
4 HOURS • \$63  
5 HOURS • \$73

### LUXURY

1 HOUR • \$41  
2 HOURS • \$51  
3 HOURS • \$61  
4 HOURS • \$71  
5 HOURS • \$81

### BEER & WINE

1 HOUR • \$26  
2 HOURS • \$33  
3 HOURS • \$40  
4 HOURS • \$47  
5 HOURS • \$54

### WINE

Kessler® By Raymond®, Napa  
Chardonnay

Kessler® By Raymond®, Napa  
Cabernet Sauvignon

House Sparkling Wine

### BEER

Domestic & Import  
Local Craft

## HOST BAR

On consumption, plus service charge and tax.

### LIQUOR

Premium • \$14  
Luxury • \$16

### WINE | HOUSE WINE

Glass • \$12

Specialty Bottles of wine available upon request.  
Prices vary.

### BEER

Domestic • \$9  
Import • \$10  
Local Craft • \$11

### NON-ALCOHOLIC

Sodas & Juices • \$5  
Mineral Waters • \$5

## CASH BAR

Prices include service charge and tax.

### LIQUOR

Premium • \$16  
Luxury • \$18

### WINE | HOUSE WINE

Glass • \$16

### BEER

Domestic • \$12  
Import • \$13  
Local Craft • \$14

### NON-ALCOHOLIC

Sodas & Juices • \$7  
Mineral Waters • \$7

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# SPECIALTY BARS & BEVERAGE ENHANCEMENTS

## BUBBLY BAR • \$28/PP

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*Up to 2 hours of service. Each additional hour is \$7 per person.*

Lillet® Spritz  
*Prosecco Rosé, Lillet® Rosé*

Aperol® Spritz  
*Prosecco, Aperol®, Soda Water*

Italicus® Spritz  
*Italicus®, Prosecco, Olives*

## CORDIAL BAR

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

## MARTINI BAR

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Premium • \$16  
Luxury • \$18

## BLOODY MARY BAR • \$43/PP

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*Up to 2 hours of service. Each additional hour is \$10 per person.*

*Add to an existing bar package for \$10 per person, per hour.*

## MIMOSA & PEACH BELLINI BAR • \$32/PP

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*Up to 2 hours of service. Each additional hour is \$7 per person.*

*Add to an existing bar package for \$7 per person, per hour.*

## SCHEDULE OF FEES

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### BARTENDER

A fee of \$225/bartender will be applied (4 hours). Each additional hour is \$75/bartender. Minimum of one bartender per 75 guests.

### CASHIER

Up to 4 hours • \$150  
Each additional hour • \$75  
One cashier per bar

### CASH BAR MINIMUM

\$775 drink spend per bar + Tax + Gratuity

*Menu prices are subject to 6.5% food & beverage tax.  
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 [gbosales@kesslercollection.com](mailto:gbosales@kesslercollection.com) to start creating your day.