

GRAND BOHEMIAN
ORLANDO

**GIVE TIMELESS TRADITION
A BOHEMIAN TWIST**

Exceptional Weddings by Kessler



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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 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
- Professional cake-cutting service with the purchase of a cake in-house (Outside cake-cutting fee is \$5 per person)
- 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 with butter, 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

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

FRIED GREEN TOMATO & CRAYFISH

SHRIMP & GRITS

SMOKED FISH DIP CROSTINI

LOBSTER & POPCORN CROSTINI

MINI CRAB CAKE

BAY SCALLOP CEVICHE

POACHED SHRIMP

TUNA TARTARE*

GARDEN

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 • \$159/PP

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 • \$159/PP

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 • \$169/PP

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 • \$169/PP

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 • \$179/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)*

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)*

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.

SECOND COURSE *(Select Up to Two Entrees)*

Vegetarians and Vegans are accommodated.

LAND

PAN-ROASTED CHICKEN • \$159/PP

Rosemary-lemon Jus

BRAISED-SMOKED PORK SHANK •

\$169/PP

Cider Emulsion

ROASTED DUCK BREAST • \$179/PP

Black Truffle Demi

FOREVER BRAISED SHORT RIB • \$189/PP

Jus

GRILLED BEEF TENDERLOIN* • \$199/PP

Red Wine Reduction

SEA

HARISSA HONEY GLAZED SALMON* •

\$159/PP

Fermented Pineapple Coulis

ROASTED WILD BASS • \$169/PP

Broken Tomato Vinaigrette

RARE SEARED TUNA* • \$179/PP

Beet Beurre Blanc

GARDEN

CURRIED CAULIFLOWER STEAK • \$179/PP

Spinach, Ancient Grains, Coconut

SLOW ROASTED RATATOUILLE • \$179/PP

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

ENTRÉE DUOS

BRAISED SHORT RIB OSCAR • \$189/PP

SEARED SCALLOPS & PORK BELLY •

\$189/PP

Tomato Jam, Pink Peppercorn Emulsion

GRILLED SALMON & LAMB SHANK* •

\$199/PP

Tzatziki, Heirloom Tomato Relish

GRILLED BEEF TENDERLOIN & GULF

SHRIMP* • \$209/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)*

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.

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

GRAND RECEPTION DISPLAYS

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

GRAND RECEPTION #1 • \$159/PP

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 Castelvetrano Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

GRAND RECEPTION #2 • \$159/PP

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 • \$159/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 • \$189/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 • \$25/PP

Apple & Rosemary Chutney,
Soft Pretzel Rolls

ROASTED SALMON FILET* • \$25/PP

Cucumber Yogurt, Fresh
Lemon Wedges

ROASTED BEEF TENDERLOIN* • \$26/PP

Bearnaise, Chimichurri,
Bordelaise Sauce

ROASTED PRIME RIB* • \$28/PP

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

DISPLAYS

Minimum of 25 guests.

BAKED BRIE DISPLAY • \$16/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 • \$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
Cheese, Natural Castelvetro Olives, Cornichons,
Lingonberry, Antipasto, Rustic Baguette, Flatbreads

BABY BURGER BAR* • \$28/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 • \$28/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 • \$26/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 • \$28/PP

Served with Traditional Cocktail Sauce
(3) pieces per person

MAC & CHEESE BAR • \$28/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 • \$34/PP

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

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 • \$26/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 • \$26/PP

Cinnamon Churro Donuts

Dulce De Leche

Chocolate Ganache

Vanilla Crème Anglaise

LA PETITE SWEETS • \$26/PP

French Macarons

Petit Fours

Profiteroles

Tart Citron

CAKE POP BAR • \$28 /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.

STANDARD

1 HOUR • \$32
2 HOURS • \$42
3 HOURS • \$52
4 HOURS • \$62
5 HOURS • \$72

PREMIUM

1 HOUR • \$38
2 HOURS • \$48
3 HOURS • \$58
4 HOURS • \$68
5 HOURS • \$78

LUXURY

1 HOUR • \$46
2 HOURS • \$58
3 HOURS • \$70
4 HOURS • \$82
5 HOURS • \$94

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

BEER & WINE

1 HOUR • \$28
2 HOURS • \$36
3 HOURS • \$44
4 HOURS • \$52
5 HOURS • \$60

WINE

House White Wine
House Red Wine
House Sparkling Wine

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUOR

Standard • \$14
Premium • \$16
Luxury • \$18

WINE | HOUSE WINE

Standard • \$14 / \$65
Premium • \$16 / \$75
Luxury • \$20 / \$100

BEER

Domestic • \$7
Import • \$8
Local Craft • \$8

NON-ALCOHOLIC

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

CASH BAR

Prices include service charge and tax.

LIQUOR

Standard • \$15
Premium • \$17
Luxury • \$19

WINE | HOUSE WINE

Standard • \$15
Premium • \$17
Luxury • \$21

BEER

Domestic • \$7
Import • \$8
Local Craft • \$8

NON-ALCOHOLIC

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

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RECEPTION BEVERAGE LIST

SPIRITS • STANDARD

Beefeater®
Fris®
Jose Cuervo® Tradicional® Silver
Grant's®
Jim Beam® White Label
Bacardí® Superior
Martini & Rossi®

SPIRITS • PREMIUM

Bombay Sapphire®
Wheatley® Vodka
1800® Tequila Silver
Monkey Shoulder®
Maker's Mark®
Bacardí® Añejo Cuatro®
Martini & Rossi®

SPIRITS • LUXURY

Hendrick's® Gin
Grey Goose®
Patrón® Silver
Monkey Shoulder®
Buffalo Trace®
Havana Club®
Carpano Antica Formula® and Carpano Bianco®
Disaronno Originale®

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RECEPTION BEVERAGE LIST

BANQUET WINES • STANDARD

1 Prosecco, Kessler Cab, Kessler Chard

Riondo® Prosecco

Kessler Chardonnay

Kessler Cabernet Sauvignon

BANQUET WINES • PREMIUM

1 Cava, 2 Whites, 2 Reds, 1 Rose

Poema® Cava

Wairau River® Sauvignon Blanc

Louis Jadot® Mâcon-Villages Chardonnay

Banshee® Rosé

Louis Jadot® Pinot Noir

Southern Hills® Cabernet Sauvignon

BANQUET WINES • LUXURY

1 Champagne, 2 Whites, 2 Reds, 1 Rose

Veuve Clicquot® Brut Yellow Label

Sauvion® Sancerre

Stag Leap Wine Cellars® Karia Chardonnaay

Whispering Angel® Rosé

Hardford Court® Pinot Noir

Roth® Cabernet Sauvignon

WINE EXPERIENCE

Guest Choice From Bottle List

Menu prices are subject to 6.5% food & beverage tax.

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

Up to 2 hours of service. Each additional hour is \$15 per person. Add to an existing bar package for \$15 per person, per hour.

BUBBLY BAR • \$32/PP

Lillet® Spritz
Prosecco Rosé, Lillet® Rosé

Aperol® Spritz
Prosecco, Aperol®, Soda Water

Italicus® Spritz
Italicus®, Prosecco, Olives

CORDIAL BAR

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

Standard Cordial Bar • \$36/PP
Disaronno Originale®, Frangelico®, Kahlua®, Romana® Sambuca, Bailey's® Irish Cream

Deluxe Cordial Bar • \$42/PP
Disaronno Originale®, Courvoisier®, Frangelico®, Kahlua®, Romana® Sambuca, Bailey's® Irish Cream, Port Wine

CRAFTED BEVERAGE BAR • \$42/PP

Paloma, Cosmopolitan, Margarita, Espresso Martini

BLOODY MARY BAR • \$32/PP

Vodka, Zingy Mix, Fresh Citrus, Hot Sauces & More.
You're the Artist.

MIMOSA & PEACH BELLINI BAR • \$28/PP

Bubbly Meets Fresh Juices, Peach Purée,
and All the Fruity Flair

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. 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 40 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 gbsales@kesslercollection.com to start creating your day.