



2026 Special Events Menu

BREAKFAST Starting at 7:00am

Prices are based per guest. Prices based on up to 1.5 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

GF - Gluten Free | V - Vegetarian

Continental | 38

Chilled Fruit Juices: Orange and Cranberry

Farmer's Seasonal Fruit Salad (GF,V)

Danish, Muffins and Croissants, Preserves and Butter (V)

Assorted Bagels, Cream Cheese (Regular and Non-Fat) (V)

Freshly Brewed Coffee—Regular and Decaffeinated

Selection of Specialty Teas

Additional Items: | 2 per person

Individual Low Fat Yogurts (GF,V)

House-Made Fruit and Granola Parfait (V)

Enhancements

Chef Attendant required - \$175 each

Made-to-Order Omelet | 8

Whole Eggs, Egg Whites, Ham, Cheddar, Peppers and Onions, Spinach, Mushrooms, Tomatoes (GF)

Belgian Waffle Station | 8

Berry Compote, Whipped Cream, Powdered Sugar, Maple Syrup (V)

Breakfast Buffet

Includes Continental Buffet items from left column and selections from below:

Select 2 | 45

Select 3 | 49

Select 4 | 52

Sandwiches, Biscuits and More

Gluten free breads available upon request

Flaky Croissant Sandwich, Scrambled Eggs, Ham, Swiss Cheese

Buttermilk Biscuit Sandwich, Scrambled Eggs, Sausage Patty, Cheddar Cheese

English Muffin Sandwich, Scrambled Eggs, Bacon, Cheddar Cheese

Buttermilk Biscuits and Gravy

Breakfast Meats

Smoked Pit Ham (GF)

Pork Sausage (GF)

Applewood Smoked Bacon (GF)

Chicken Sausage (GF, Pork Free)

Eggs (includes one choice of potato)

Farm Fresh Scrambled Eggs

Ham & Swiss with Spinach Frittata

Southwest Frittata with Peppers, Green Onions & Cheddar (GF,V)

Breakfast Potatoes

Hash Browns (GF,V)

Crispy Cubed Potatoes (GF,V)

Roasted Sweet Potatoes, Peppers (GF,V)

Other

Smoked Salmon, Bagels, Cream Cheese, Diced Onion, Capers, Diced Egg

Steel Cut Oatmeal, Brown Sugar, Almonds, Raisins (V)

Southern Cheese Grits (GF,V)

Brioche French Toast, Berry Compote (V)

Price does not include a 25% service charge and 6% sales tax. Prices subject to change without notice.

Breaks

Food displayed for 1 hour. Prices are based per guest.
Minimum of 25 guests. \$200 set up fee for fewer guests.

Morning Walk | 18

Assorted Whole Fruit (Apples, Bananas, Oranges),
Granola and Energy Bars, Trail Mix (V)

Slugger Park | 22

Tater Tots, Warm Cheese Sauce, Sour Cream, Green
Onions, Tomato Salsa, Jalapenos, Sliced Black Olives

Grandma's Bakery | 21

Fresh Baked Cookies (V)
Brownies and Blondies (V)
Chocolate Covered Pretzels (V)



Beverages (Per Item)

Assorted Bottled Coke Products	5
Bottled Water (Fiji)	5
Sparkling Water (San Pellegrino)	5

Pastries and Yogurts (By The Dozen)

Assorted Breakfast Pastries (V)	48
Assorted Bagels, Cream Cheese (V)	48
Individual Yogurts (GF, V)	48

Per gallon:

Lemonade or Iced Tea	78
Freshly Brewed Coffee	90
Selection of Specialty Teas	78

All Day Beverage Break

Half Day (up to 4 hours)	23
Full Day (up to 8 hours)	29
Assorted Bottled Coke Products	
Bottled Water (Fiji)	
Sparkling Water (San Pellegrino)	
Freshly Brewed Coffee—Regular and Decaffeinated	
Selection of Specialty Teas	

Your Choice, Your Break | 4 per item

Half Day Break
(Please select up to 4 Items) *All individually wrapped*

Assorted Candy Bars (V)	White Cheddar Popcorn (GF, V)
Individual Bags of Trail Mix (GF, V)	Granola and Energy Bars (V)
Famous Amos Cookies (V)	Beef Jerky (GF, V)
Gourmet Potato Chips (GF, V)	

Price does not include a 25% service charge and 6% sales tax. Prices subject to change without notice.

Plated Lunch

Prices are based per guest. Available until 2pm. Prices based on up to 1.5 hours of service.

Minimum of 25 guests. \$200 set up fee for fewer guests.

Please select one Protein, Starch and Vegetable.

An alternative option may be provided based on dietary restrictions (vegetarian, vegan, gluten free and dairy free).

All plated lunches include: Rolls w/ Whipped Butter, Freshly Brewed Coffee-Regular and Decaffeinated and Iced Tea.

Salads and Pasta (Entrée) Select Starter and Dessert from Below*

Grilled Chicken or Roasted Salmon Caesar Salad, Crisp Romaine, Parmesan, Herb Croutons, Caesar Dressing | 51

Southwest Chicken Salad, Ancho-Marinated Grilled Chicken, Romaine, Black Beans, Avocado, Corn, Tomato, Cilantro Dressing (GF) | 51

Pasta Primavera, Cherry Tomato, Spinach, Mushroom, Zucchini, Tomato-Fennel Coulis & Parmigiana (V) | 51

Starter- Soup or Salad (select one)

Soup

Manhattan Vegetable Chowder (GF,V)

Smoked Gouda and Roasted Vegetable Bisque (GF,V)

Chicken Tortilla with Black Beans & Corn (GF)

Tomato Basil, Grilled Cheese Crostini (GF,V)

Italian Wedding Soup

Salad

Caesar- Crisp Romaine, Parmesan, Olive Tapenade, Herb Croutons, Caesar Dressing

Baby Mixed Greens- Teardrop Tomato, Cheddar Cheese, Cucumber, Shaved Carrots, Champagne Vinaigrette (GF,V)

Arugula Salad- Arugula, Goat Cheese Crumbles, Roasted Baby Beets, Pepitas, Truffle Vinaigrette (GF,V)

Bluegrass Wedge- Iceberg, Crispy Bacon, Cherry Tomatoes, Red Onion, Bleu Cheese, Herb Dressing (GF)

Spinach Salad- Spinach, Dried Cherries, Toasted Pecans, Diced Eggs, Honey Mustard Bacon Dressing (GF)(GF,V)

Protein (Entrée)

(Select one)

Petite Filet of Beef, Red Wine Reduction (GF) | 67

Pepper-Crusted New York Strip, Brown Sugar Bourbon Jus (GF) | 62

Grilled Salmon - Citrus Beurre Blanc (GF) | 57

Roasted Breast of Chicken, Spinach and Gruyere Cheese Mousse, Thyme Jus (GF) | 55

Potatoes and Grains

(Select one)

Boursin Whipped Potatoes (GF,V)

Potatoes Gratin (GF,V)

Parmesan Mushroom Risotto (GF,V)

Roasted Fingerling Potatoes (GF,V)

From The Garden

(Select one)

Grilled Asparagus (GF,V)

Roasted Broccoli (GF,V)

Glazed Baby Carrots (GF,V)

Haricots Verts (GF,V)

Desserts (select one)

Bourbon Caramel Pecan Cheesecake (V) | Derby Pie®, Whipped Cream, Chocolate Sauce (V) | Lemon Tart, Berries (V)

Price does not include a 25% service charge and 6% sales tax. Prices subject to change without notice.

Gourmet Lunch Buffet

Prices are based per guest. Available until 2pm. Prices based on up to 1.5 hours of service.
Minimum of 25 guests. \$200 set up fee for fewer guests.

All lunch buffets include: Rolls w/ Whipped Butter, Fresh Coffee—Regular and Decaffeinated, Iced Tea

Soup (select one)

- Manhattan Vegetable Chowder (GF,V)
- Smoked Gouda and Roasted Vegetable Bisque (GF,V)
- Chicken Tortilla with Black Beans & Corn (GF)
- Tomato Basil, with Pesto Croutons (On Side) (V)
- Italian Wedding Soup

Salads (select one)

(All Salads are Served Partially Deconstructed, all dressings are served on the side along with any pork, nuts and croutons)

- Caesar - Crisp Romaine, Parmesan, Herb Croutons, Caesar Dressing
- Baby Mixed Greens- Teardrop Tomato, Cheddar Cheese, Cucumber, Shaved Carrots, Champagne Vinaigrette (GF,V)
- Arugula Salad - Arugula, Goat Cheese Crumbles, Roasted Baby Beets, Pepitas, Truffle Vinaigrette (GF,V)
- Bluegrass Wedge - Iceberg, Crispy Bacon, Cherry Tomatoes, Red Onion, Bleu Cheese, Herb Dressing (GF)
- Spinach Salad - Spinach, Dried Cherries, Candied Pecans, Diced Eggs, Honey Mustard Bacon Dressing (GF)

Entrees

(Select 1 | 57, Select 2 | 60, Select 3 | 64)

- BBQ Glazed Grilled Breast of Chicken (GF)
- Wild Mushroom Risotto – Risotto, Wild Mushrooms, Asparagus, Carrots, Swiss Chard, Winter Squash, Basil Pesto, Grated Parmesan (GF, V)
 - Chana Masala - Coconut Curry, Roasted Sweet Potatoes, Chickpeas, Red Onion, Basmati Rice (GF,V)
 - Sautéed Shrimp - Garlic Butter Sauce (GF)
 - Seared Breast of Chicken Piccata - Lemon Cream and Crispy Capers (GF)
 - Cabernet-Braised Short Rib of Beef - Red Onion Marmalade & Bourbon Jus (GF)
 - Grilled Salmon - Citrus Beurre Blanc (GF)
 - Panko Herb Crusted Breast of Chicken - Sweet Tomato Jam, Tarragon Cream “Béarnaise”

Sides (select two)

- Parmesan Mushroom Risotto (GF,V)
- Boursin Whipped Potatoes (GF,V)
- Loaded Red Bliss Potato Salad (GF)
- Glazed Baby Carrots • Haricots Verts (GF,V)
- Roasted Broccolini (GF,V)
- Mediterranean Greek Pasta Salad (V)

Desserts (select two)

- Carrot Cake, Cream Cheese Icing (V)
- Flourless Chocolate Cake (GF,V)
- Derby Pie® (V)
- Seasonal Cheesecake (V)
- Bread Pudding, Bourbon Caramel Sauce (V)
- Lemon Twist Cake (V)

Price does not include a 25% service charge and 6% sales tax. Prices subject to change without notice.

Market Sandwich Lunch Buffet

Prices are based per guest. Available until 2pm. Prices based on up to 1.5 hours of service.
Minimum of 25 guests. \$200 set up fee for fewer guests.

Market sandwich lunch buffet includes: Individual Bags of Potato Chips, Freshly Brewed Coffee-Regular and Decaffeinated, Iced Tea.

Soup (select one)

- Manhattan Vegetable Chowder *(GF,V)* • Smoked Gouda and Roasted Vegetable Bisque *(GF,V)*
- Chicken Tortilla with Black Beans & Corn *(GF)*
- Tomato Basil, with Pesto Croutons (On Side) *(V)* • Italian Wedding Soup

Salad (select two)

(All Salads are Served Partially Deconstructed, all dressings are served on the side along with any pork, nuts and croutons)

- Caesar- Crisp Romaine, Parmesan, Herb Croutons, Caesar Dressing
- Bluegrass Wedge - Iceberg, Crispy Bacon, Cherry Tomatoes, Red Onion, Bleu Cheese, Herb Dressing *(GF)*
- Baby Mixed Greens- Teardrop Tomato, Cheddar Cheese, Cucumber, Shaved Carrots, Champagne Vinaigrette *(GF,V)*
- Mediterranean Greek Pasta Salad – Farfalle Pasta, Olives, Red Onion, Feta Cheese, Sun Dried Tomatoes, Green Peppers, Cucumbers, Vinaigrette *(V)*
- Spinach Salad - Spinach, Dried Cherries, Toasted Pecans, Diced Eggs, Honey Mustard Bacon Dressing *(GF)*
- Arugula Salad - Arugula, Goat Cheese Crumbles, Roasted Baby Beets, Pepitas, Truffle Vinaigrette *(GF,V)*

Gourmet Sandwiches

(Select 2 | 57, Select 3 | 60) - (All Sandwiches Served on Focaccia)

- Slow Roasted Breast of Turkey, Swiss Cheese, Bibb Lettuce, Tomato
- Honey Roasted Ham, Smoked Cheddar, Butter Lettuce, Tomato
- Pesto Grilled Breast of Chicken, Mozzarella, Arugula, Tomato
- “Caprese” Tomato, Thick Sliced Mozzarella, Fresh Spinach, Basil and Balsamic Glaze *(V)*
- Peppered Roast Beef, Brie, Arugula, Caramelized Onion, Horseradish Spread

Desserts (select two)

- Derby Pie®. Whipped Cream, Chocolate Sauce *(V)*
- Seasonal Cheesecake *(V)*
- Dulce de Leche Tart *(V)* • Fresh Baked Cookies *(V)*

Price does not include a 25% service charge and 6% sales tax. Prices subject to change without notice.

Plated Dinner

Prices are based per guest on a 3 course menu. Minimum of 25 guests. \$200 set up fee for fewer guests.

Please select one entrée per event.

An alternative option may be provided based on dietary restrictions (vegetarian, vegan, gluten free and dairy free).

All plated dinners are served with: Rolls, Whipped Butter, Freshly Brewed Coffee-Regular and Decaffeinated

Starter (select one soup or salad)

Soups

- Manhattan Vegetable Chowder *(GF,V)*
- Smoked Gouda and Roasted Vegetable Bisque *(GF,V)*
- Chicken Tortilla with Black Beans & Corn *(GF)*
- Tomato Basil, Grilled Cheese Crostini *(V)*
- Italian Wedding Soup

Salads

- Caesar- Crisp Romaine, Parmesan, Olive Tapenade, Herb Croutons, Caesar Dressing
- Baby Mixed Greens- Teardrop Tomato, Cheddar Cheese, Cucumber, Shaved Carrots, Champagne Vinaigrette *(GF,V)*
- Arugula Salad- Arugula, Goat Cheese Crumbles, Roasted Baby Beets, Pepitas, Truffle Vinaigrette *(GF,V)*
- Bluegrass Wedge- Iceberg, Crispy Bacon, Cherry Tomatoes, Red Onion, Bleu Cheese, Herb Dressing *(GF)*
- Spinach Salad- Spinach, Dried Cherries, Toasted Pecans, Diced Eggs, Honey Mustard Bacon Dressing *(GF)*

Protein (select one) (Duet + 5 per person)

- Wild Mushroom Risotto– Risotto, Wild Mushrooms, Asparagus, Carrots, Swiss Chard, Winter Squash, Basil Pesto, Grated Parmesan *(GF V)* (No Side) | 62
 - Roasted Breast of Chicken, Spinach and Gruyere Cheese Mousse, Thyme Jus *(GF)* | 72
 - Panko Herb-Crusted Breast of Chicken, Sweet Tomato Jam, Tarragon Cream “Béarnaise” | 72
 - Grilled Salmon - Citrus Beurre Blanc *(GF)* | 73
 - Sautéed Shrimp (5), Garlic Butter Sauce *(GF)* | 70
 - Grilled New York Strip, Roasted Garlic Herb Butter, Demi-Glace *(GF)* | 80
 - Cabernet-Braised Short Rib of Beef, Red Onion Marmalade, Cabernet Jus *(GF)* | 78
 - Grilled Tenderloin of Beef, Red Wine Reduction *(GF)* | 91

Potatoes and Grains

(Select one)

- Boursin Whipped Potatoes *(GF,V)* • Potatoes Gratin *(GF,V)*
- Parmesan Mushroom Risotto *(GF,V)* • Roasted Fingerling Potatoes *(GF,V)*

From The Garden

(Select one)

- Grilled Asparagus *(GF,V)* • Roasted Broccolini *(GF,V)*
- Glazed Baby Carrots *(GF,V)* • Haricots Verts *(GF,V)*

Desserts (select one)

Vanilla Cheesecake w/ Berries *(V)* | Chocolate Mousse Cake, Bourbon Chocolate Sauce *(V)* | Lemon Tart, Berries *(V)*

Dinner Buffet

Prices are based per guest. Prices based on up to 2 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

All dinner buffets include: Selection of Bread, Whipped Butter, Freshly Brewed Coffee—Regular or Decaffeinated

(All Salads are Served Partially Deconstructed, all dressings are served on the side along with any pork, nuts and croutons)



The Thoroughbred

Tomato Basil, with Pesto Croutons (On Side) (V)

Bluegrass Wedge - Iceberg, Crispy Bacon, Cherry Tomatoes, Red Onion, Bleu Cheese, Herb Dressing (GF)

Spinach Salad - Spinach, Dried Cherries, Toasted Pecans, Diced Eggs, Honey Mustard Bacon Dressing (GF)

Mediterranean Greek Pasta Salad (V)

Flat Iron Steak, Creamy Peppercorn Sauce (GF)

BBQ Glazed Grilled Breast of Chicken (GF)

Grilled Salmon - Citrus Beurre Blanc (GF)

Roasted Fingerling Potatoes (GF,V)

Southern Green Beans (contains pork) (GF)

Fruit Tarts, Berries (V)

Chocolate Bourbon Pecan Tarts, Whipped Cream (V)

| 86 per person

Bourbon Row

Smoked Gouda and Roasted Vegetable Bisque (GF,V)

Arugula Salad - Arugula, Goat Cheese Crumbles, Roasted Baby Beets, Pepitas, Truffle Vinaigrette (GF,V)

Caesar - Crisp Romaine, Parmesan, Herb Croutons, Caesar Dressing

Roasted Breast of Chicken, Spinach and Gruyere Cheese Mousse, Thyme Jus (GF)

Sautéed Shrimp, Garlic Herb Butter Sauce (GF)

Ricotta Cheese Tri-Colored Tortellini, Roasted Vegetable Ratatouille, Vodka Tomato Cream Sauce (V)

Roasted Broccolini (GF,V)

Potatoes Gratin (GF,V)

Rice Pilaf (GF,V)

Bourbon Ball Brownies (V)

Bread Pudding, Bourbon Caramel Sauce, Whipped Cream (V)

| 85 per person



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Dinner Buffet

Prices are based per guest. Prices based on up to 2 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

All dinner buffets include: Selection of Rolls, Whipped Butter, Freshly Brewed Coffee—Regular or Decaffeinated

(All Salads are Served Partially Deconstructed, all dressings are served on the side along with any pork, nuts and croutons)



- ## The Kentuckiana
- Traditional Kentucky Burgoo (GF)
Spinach Salad - Spinach, Dried Cherries, Toasted Pecans, Diced Eggs, Honey Mustard Bacon Vinaigrette (GF)
Mediterranean Greek Pasta Salad (V)
Flat Iron Steak, Creamy Peppercorn Sauce (GF)
Sautéed Shrimp, Herb Garlic Butter Sauce (GF)
Hand Breaded Fried Chicken
Boursin Mashed Potatoes (GF,V)
Southern Green Beans (contains pork) (GF,V)
Sweet Corn Bread, Southern Biscuits (V)
Bread Pudding, Bourbon Caramel Sauce, Whipped Cream (V)
Derby Pie®, Whipped Cream, Chocolate Sauce (V)
- | 91 per person



- ## Jockey Silks
- Smoked Gouda and Roasted Vegetable Bisque (GF,V)
Baby Mixed Greens, Teardrop Tomato, Cucumber, Shaved Carrots, Cheddar Cheese, Champagne Vinaigrette (GF,V)
Caesar - Crisp Romaine, Parmesan, Herb Croutons, Caesar Dressing
Cabernet Braised Short Rib of Beef, Red Onion Marmalade (GF)
Grilled Salmon - Citrus Beurre Blanc (GF)
Wild Mushroom Risotto- Risotto, Wild Mushrooms, Asparagus, Carrots, Swiss Chard, Winter Squash, Basil Pesto, Grated Parmesan (GF,V)
Roasted Fingerling Potatoes (GF,V)
Glazed Baby Carrots (GF,V)
Grilled Asparagus (GF,V)
White Chocolate Bread Pudding, Caramel Sauce, Whipped Cream (V)
Goey Butter Bars (V)
- | 89 per person

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Reception

Butler Passed Bites | 7 (Per Piece)

Minimum order 25 pieces per selection. Priced per piece.

Cold

Italian Bruschetta with Tomato, Basil and Mozzarella, Balsamic Drizzle, Crostini *(V)*

Shrimp Salad, Cucumber Rondelle, Micro Greens, Old Bay Crème Fraiche *(GF)*

Smoked Salmon, Cucumber Rondelle, Chive Crème Fraiche

Cucumber, Olive, Feta Cheese Tartlet *(V)*

Seasonal Melon and Berry Skewer *(GF,V)*

Hot

Vegetable Spring Rolls, Sweet Chili Sauce *(V)*

Fried Shrimp, Cornmeal, Crostini, Remoulade

Mini Hot Brown

Applewood Smoked Bacon-Wrapped Scallops, Maple Glaze *(V)*

Grilled Teriyaki Chicken, Green Onion on Skewer *(GF)*

Churrasco Steak, Chimichurri Sauce on Skewer *(GF)*

Nashville Hot Fried Chicken, Local Pickle, Creamy Herb Dressing

Sweet Bourbon Glazed Shrimp on Skewer



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Reception

Prices based on up to 2 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests. Minimum of 3 Stations required, no minimum required when paired with Dinner Buffets.

Salad Station | 22

(All Salads are Served Partially Deconstructed)

Classic Caesar Salad

Hand Cut Romaine, Croutons, Shaved Parmesan Cheese, Caesar Dressing

Bluegrass Wedge

Iceberg Lettuce, Crispy Bacon, Red Onion Tomatoes, Bleu Cheese, Herb Dressing *(GF)*

Nacho Bar | 18

Tater Tots and Tortilla Chips

Ground Beef, Cheese Sauce, Sour Cream
Green Onions, Tomato Salsa, Jalapenos
Sliced Black Olives

Served with Cholula Hot Sauces

Display Stations

(Minimum of 3 Selections)

Mashed Potato Bar - Build Your Own- | 21

Buttered Yukon Potatoes and Brown Sugar Sweet Potatoes

Toppings: Cheddar Cheese, Chives, Smoked Bacon

Caramelized Onions, Roasted Mushrooms, Sour Cream, Candied Pecans, Baby Marshmallows *(GF)*

Pasta Bar | 28

Cavatappi Pasta, Alfredo, Grilled Chicken

Penne Pasta, Marinara, Italian Sausage

Gluten Free Vegetable Pasta Primavera

Toppings: Asiago Cheese, Parmesan Cheese, Red Chili Flakes, Olives, Basil
Roasted Garlic, Sun Dried Tomatoes

Mini Street Tacos - Build Your Own- | 26

Soft Flour and Soft Corn Tortillas

Beef Barbacoa

Chicken Tinga

Fajita Veg (Vegetarian)

Spanish Rice with Bean & Corn Salsa

Toppings: Queso Fresco, Lettuce, Cilantro, Onions, Sour Cream, Guacamole, Lime Wedges *(Served with Cholula Hot Sauces)*

Slider Sampler | 26

Beef, Smoked Ketchup, Cheddar Cheese

Hand Battered Fried Chicken, Red Onion, Local Pickles, Herb Dressing

Portobello Mushrooms, Caramelized Onions, Baby Swiss

All Served on Brioche Buns



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Display and Carving Stations

Prices based on up to 2 hours of service for a minimum of 25 guests. \$200 set up fee for fewer guests.

Minimum of 3 Stations required, no minimum required when paired with Dinner Buffets.



Grazing Board | 25

American and International Farm House Cheeses, Vine Ripe Fruit, Prosciutto, Salami Coppa, Grilled Vegetables, Assorted Olives Marinated Artichoke Hearts, Nuts, Dried Fruit, Pickles, Jam, Sliced Baguette, Crackers

Spread Station | 23

Bruschetta, Pimento Cheese, Hummus, Olive Tapenade, Assorted Breads Crackers & Crudit 

Dessert Display | 25

Chocolate Mousse Cup, Mini Cannoli, Fruit Tarts, Seasonal Cheesecake

Southern Hos“pie”tality | 23

Banana Pudding, Key Lime Pie, Buttermilk Pie All Served with Whipped Cream

Sweet Kentucky | 24

Bread Pudding with Bourbon Caramel Sauce Derby Pie®, Whipped Cream, Chocolate Sauce Kentucky Butter Cakes, Whipped Cream, Berries



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Carving Stations

Chef Attendant required for all action stations—\$200

Flat Iron Steak | 200

Creamy Mushroom Peppercorn Sauce, Miniature Rolls Serves 10 guests

Roasted Certified Angus - Tenderloin of Beef | 535

Red Wine Reduction, Miniature Rolls Serves 20 guests

Prime Ribeye | 300

Creamy Horseradish, Miniature Rolls Serves 20 guests

Brown Sugar Glazed Ham | 375

Whole Grain Mustard, Apple Chutney, Miniature Rolls Serves 30 guests

Whole Roasted Turkey | 375

Cranberry Sauce, Mustard, Buttermilk Biscuits Serves 30 guests

Bar

Bartender required at \$200 for 3 hours, \$50 per additional hour,
 \$500 Cash Bar Minimum
 One bartender required per 75 guests.



Deluxe		Premium		Prestige		Additional Pricing
Hosted	12.00	Hosted	13.00	Hosted	14.00	Hosted Cash
Cash	13.00	Cash	15.00	Cash	16.00	

Wheatley	Tito's	Grey Goose
Beefeater	Bombay Sapphire	Tanqueray
Bacardi	Bacardi	Flor De Cana
Dewar's	Dewar's	Johnny Walker Black
Old Forester	Maker's Mark	Bulleit
Four Roses	Four Roses Small Batch	Elijah Craig Small Batch
El Jimador	Bulleit	Woodford Reserve
	Patron	Don Julio
Wine	Wine	Wine
<i>Silver Gate</i>	<i>Twenty Acres by Bogle</i>	<i>Francis Coppola</i>
Chardonnay	Chardonnay	Chardonnay
Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon
Sparkling	Sparkling	Sparkling

Domestic Beer	8.00 9.00
Mich Ultra, Coors Light, Miller Light, Bud L.	
Premium Beer	9.00 10.00
Stella, Modelo, West 6 IPA, West 6 Amber,	
Heineken 0.0	

Wine	
Deluxe Wine Bottle	45
Premium Wine Bottle	55
Prestige Wine Bottle	65

Sparkling Wine	
Brut	45

N/A Beverages	
Sodas	\$5.00

Bottled Water \$5.00

Hosted Bar by the Hour

All hourly beverage packages include: Imported and Domestic Beer, Soda,
 Wine Selection, Fruit Juices, Bottled Water

Deluxe Package	Premium Package	Prestige Package	Beer & Wine Package
First Hour 24	First Hour 28	First Hour 30	(Deluxe Wine)
Second Hour 17	Second Hour 19	Second Hour 20	First Hour 19
Each Additional Hour 12	Each Additional Hour 13	Each Additional Hour 14	Each Additional Hour 12

The Brown Hotel is the only licensed authority to sell and serve liquor on the premises; therefore, liquor is not permitted to be brought into the hotel. The hotel's alcoholic beverage licenses require the hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under the age or proper identification cannot be produced, and (2) refuse alcoholic beverage service to any person who, in the hotel's judgement, appears intoxicated.

Price does not include a 25% service charge and 6% sales tax. Prices subject to change without notice.

Bourbon/Rye Experience

Bartender required at \$300 for 3 hours, \$50 per additional hour, \$500 Cash Bar Minimum

One bartender required per 75 guests.



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Price does not include a 25% service charge and 6% sales tax. Prices subject to change without notice.

Bourbon/Rye

Drink

Tasting (3/4oz.)

Elijah Craig Small Batch	\$14.00	\$7.00
Maker's Mark	\$14.00	\$7.00
Woodford Reserve	\$15.00	\$7.50
Four Roses Small Batch	\$14.00	\$7.00
Old Forester 86 Proof	\$14.00	\$7.00
Old Forester Signature	\$14.00	\$7.00
Bulleit	\$14.00	\$7.00
Willett Pot Still	\$15.00	\$7.50
Basil Hayden	\$14.00	\$7.00
Bookers	\$25.00	\$12.50
Knob Creek Small Batch	\$14.00	\$7.00
Peerless Rye	\$20.00	\$10.00
Michter's Small Batch Bourbon	\$16.00	\$8.00
Michter's Rye	\$14.00	\$7.00
Old Forester 1920 "Prohibition"	\$22.00	\$11.00
Rabbit Hole Bourbon	\$16.00	\$8.00
Whistle Pig 10yr Rye	\$30.00	\$15.00
Russell's Reserve 10 Year	\$15.00	\$7.50
Woodford Reserve Double Oak	\$20.00	\$10.00
1792 Small Batch	\$14.00	\$7.00
Bulleit 10 Year	\$16.00	\$8.00
Yellowstone	\$16.00	\$8.00
Pikesville Rye	\$15.00	\$7.50

Bourbon/Rye Bar

Dedicated Bourbon Bar

Only Specialty Bourbon Cocktails or Straight Pours

Mint Julep

Kentucky Mule

Old Fashioned

Manhattan

Kentucky Derby

Select 5 Bourbons from our selected Bourbon list



Event Guidelines

Food and Beverage Policies

1. The Brown Hotel does not allow any food or beverage to be brought into the hotel by guests due to city and state health and liquor laws. The Brown maintains exclusive rights to provide, control and maintain all food and beverage services throughout The Brown Hotel.
2. All food and beverage must be purchased through The Brown Hotel for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. The Brown will purchase any reasonable special items or product from a licensed approved vendor. All kosher, gluten free, or specialty products must be guaranteed 7 days prior to the event.
3. The Brown, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Kentucky Alcoholic Beverage Control Board regulations. It is our policy, therefore, that all alcoholic beverages must be supplied by the hotel.
4. All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Brown reserves the right to make a product substitution in the case that factors listed above deem the product out of our reasonable control.



Guarantees

1. A 7 business day guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 A.M. EST, the most recent estimated attendance count will be prepared and billed.
2. All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by The Brown. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.
3. The Brown reserves the right to add a \$200.00 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 3 days or 72 hours prior to the group arrival. The menu selection for a pop-up event will be decided by The Brown and cannot be changed within this 72 hour time frame unless approval from The Brown Executive Chef or Banquet Chef has been granted.



Menu Standards

1. A minimum of 25 guests are required for a plated breakfast, lunch or dinner. A minimum of 25 guests are required for a buffet breakfast, lunch or dinner. Please contact your catering professional for more information on options for events with smaller group counts.
2. Break menus are designed for one hour of service. Breakfast and lunch buffets and reception stations are designed for 1.5 hours of service. All dinner buffets are designed for 2 hours of service. Additional fees will apply for requests to exceed their standards.
3. The kitchen will prepare a maximum of 3% over 100 guests and 5% under 100 guests guarantee.
4. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
5. A bartender is required for all receptions. One bartender is required for 75 guests for all hosted bars at a cost of \$200.00 per bartender.





The
BROWN
HOTEL
LOUISVILLE