



*When the day you've dreamt about your entire life finally arrives,
COMPROMISE ON NOTHING.*

*Since 1923, The Brown Hotel has hosted Louisville's finest events...
Your Wedding Should Be No Different.*

Thank you for considering The Brown Hotel to host your wedding. The following menu packages have been designed exclusively to help simplify your selection and budgeting process. Each package showcases The Brown's extraordinary cuisine, prepared by our amazing culinary team.

If you would like to offer a menu item not listed on our menus, our Executive Chef will be pleased to customize a menu especially for your event.

To further enhance your event, our Wedding Coordinator, Jeri Payne will help you from beginning to end in creating a beautiful and memorable occasion that you and your guests will never forget!

Each of our wedding packages will include the following complimentary items:

- ☞ A guest room on the private Club Level for the Bride & Groom the evening of their wedding
- ☞ Complimentary guestrooms for the Bride and Grooms' Parents on the evening of the wedding, with complimentary breakfast for two the next morning in J. Graham's Café. (Applies to weddings booked in the Crystal Ballroom only)
- ☞ Discounted guest room rates for your guests
- ☞ A complimentary champagne toast for each of your guests
- ☞ A plate of Mignardises, prepared by our Pastry Chef, on each table
- ☞ Large, polished wooden dance floor
- ☞ Stage for your entertainment
- ☞ Cake table with toasting flutes and cake knife
- ☞ White linens and napkins
- ☞ Candle centerpiece on each table, displayed on a gold or silver base plate

The following additional options can be added to further enhance your event:

- ☞ Banquet room for your wedding ceremony
- ☞ Upgraded linen options
- ☞ Chivari chairs
- ☞ Upgraded bar selections
- ☞ Extended bar hours
- ☞ Specialty wedding cocktail
- ☞ Wine service with dinner
- ☞ Ice sculptures
- ☞ Coffee station or dessert display table
- ☞ Coat check attendant
- ☞ Lounge attendants for ladies and men's rooms

WEDDING PACKAGES



PLATED DINNER SERVICE

Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Plated Dinner

Baby Field Greens and Watercress Salad
Blue Cheese and Spiced Apple
Warm Bacon Dressing

Roasted Breast of Chicken with your choice of Stuffing
Roasted Garlic Mashed Potato, Ratatouille
Thyme-Scented Chicken Jus

Please select of one of the following stuffings:

*Spinach and Gruyere Cheese
Mushroom Mousse
Chicken Mousse
Sun-dried Tomato Mousse*

Rolls and Butter

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$58 per person



PLATED DINNER SERVICE

Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Plated Dinner

Heart of Romaine

Focaccia Croutons, Shaved Manchego Cheese

Oven-Roasted Tomato, Olive Tapenade

Caesar Dressing

Chicken Piccata and Fennel-Dusted Salmon

Black Pepper Polenta, Pencil Asparagus, Tomato and Artichoke Salad

Lemon-Caper Sauce

Rolls and Butter

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$63 per person

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Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Plated Dinner

Tossed Bibb and Arugula Salad

Toasted Cashews and Hearts of Palm

Crispy Red Onions

Truffle-Grapefruit Dressing

Free-Range Breast of Chicken Stuffed with Maine Lobster

Sweet Corn and Scallion Mashed Potato

Glazed Asparagus Tips

Lobster and Tarragon Cream

Rolls and Butter

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$68 per person



PLATED DINNER SERVICE

Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Plated Dinner

Belgian Endive, Red Oak and Frisée Salad
Red Wine-Poached Pear and Goat Cheese Truffle
Walnut Dressing

Roasted Breast of Chicken
Basil-Brushed Medallion of Beef
Tomato Risotto, Haricots Vert
Sherry-Olive Sauce

Rolls and Butter

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$73 per person

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Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Plated Dinner

Spinach and Arugula Salad
Roasted Pear and Blue Cheese Turnover
Lavender-Honey Vinaigrette

Seared Medallion of Beef, Parsley and Horseradish Crust
Herb-Basted Shrimp Skewer
Citrus Risotto
Prosciutto-Roasted Asparagus
Tomato Béarnaise

Rolls and Butter

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$75 per person



PLATED DINNER SERVICE

Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Plated Dinner

Oven-Roasted Tomato Salad
Buffalo Mozzarella, Toasted Pine Nuts, Basil Pesto
Parmesan Tuile

Seared Beef Medallion Topped with Onion Marmalade
Lemon-Glazed Sea Bass
Portobello Mushroom Risotto
Asparagus, Shallot Confit Sauce

Rolls and Butter

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$77 per person

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Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Plated Dinner

Arugula Salad with Capriole Farm Goat Cheese Crouton
Sweet Onion Truffle Oil Vinaigrette
Cranberry Reduction

Grilled Certified Angus Beef Tenderloin
Caramelized Onions, Béarnaise Sauce
Horseradish Potatoes Gratin
Oven-Roasted Tomato
Jumbo Asparagus

Rolls and Butter

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$79 per person



SHARED PLATTER DINNER

Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Select Two Salads

Vine-ripe Tomatoes and Fresh Mozzarella
Balsamic Olive Oil Emulsion

Young Green Lettuce
Dried Apricots, Caramelized Cashews
Champagne Dressing

Frisée Citrus Suprême
Toasted Macadamia Nuts
Tarragon Honey Vinaigrette

Bibb Lettuce, Fried Red Onions Piquante
Hearts of Palm
Smoked Tomato Oil

Romaine Caesar
Garlic Croutons
Shave Manchego Cheese

Young Spinach, Caramelized Pears
Roasted Artichokes
Raspberry Vinaigrette

Select One Entrée

Cast Iron Pork Medallions
Northern Scallops
Whole Grain Mustard Sauce

Pan Seared Angus Beef Filet Mignon
Atlantic Salmon, Fried Scallions
Pink Peppercorn Sauce

Roasted Chicken Breast, Sundried Tomatoes Mousseline
Sautéed Shrimp with Country Bacon
Lemon Beurre Blanc

Grilled Beef Rib-Eye Steak
Herb Crusted Halibut
Tomato Béarnaise

Charcoaled Beef Kebabs
Baked Monkfish Fillet
Creamy Marsala Veal Sauce

Stuffed, Swiss and Proscuitto Ham Chicken Breast
Lobster Ravioli
Red Bell Pepper Reduction



SHARED PLATTER DINNER - Continued

Select One Vegetable

Lemon Sented Poach Asparagus
Hollandaise Sauce

Haricots Verts Casserole
Kentucky Country Ham

Grilled Zucchini
Balsamic Glaze

Baked Young Carrots
Curry and Cilantro Seasoning

Medley of Cauliflower, Mini Peppers
And Baby Turnips

Roasted Fennel and Parsnips
Caramelized Brussels Sprout

Select One Accompaniment

Wild Mushrooms and Caramelized Onions Risotto
Truffle Oil

Creamy Polenta, Roma Tomatoes
Fresh Basil, Pecorino Cheese

Roasted Fingerling Potatoes with Duck Fat
Goat Cheese Gratin

Pan Seared Herb Gnocchi
Veal Jus

Garlic and Yukon Potatoe Purée

Cheese Ravioli, Sautéed Oyster Mushrooms
Mahon and Mascarpone Sauce

\$75 per person



BUFFET DINNER SERVICE

Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Buffet

Caesar Salad with Traditional Condiments
Shaved Prosciutto, Melon and Arugula, Lemon Vinaigrette
Asiago Tortellini Splashed with White Truffle Olive Oil
Vine-Ripe Red and Yellow Tomato Mozzarella Platter with Pesto
Italian Seafood Salad with Roasted Artichokes and Shaved Red Onion

Manicotti Filled with Chicken, Ricotta and Basil
Smoked Portobello Mushroom Risotto, Thyme Chantilly

Roasted Breast of Chicken Filled with Spinach and Gruyere Cheese
Thyme-Scented Chicken Jus
Fennel-Dusted Salmon, Pancetta-Chianti Butter
Herb-Basted Seasonal Vegetables with Balsamic Glaze

Uniformed Chef to Carve:

Rosemary and Black Pepper-Cured Pork Tenderloin, Espresso-Mustard Jus

Ciabatta Garlic Bread
Pear and Gorgonzola Flat Breads
Tomato and Caramelized Onion Focaccia

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$85 per person



ACTION STATION DINNER

Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres
(Please select from our list on page 10)*

Complimentary Champagne Toast for all Guests

Salad Station

(Attendant to Toss)

Young Spinach with Pancetta, Blue Cheese and Pecan with Raspberry Vinaigrette
Southwest Caesar Salad with Garlic Focaccia Croutons and Manchego Cheese
Bakery Fresh Rolls with Butter

Antipasto Station

Grilled Asparagus, Roasted Artichokes, Roasted Young Carrots, Grilled Portobello
Roasted Mini Bell Peppers, Assorted Olive Mix

Carving Station

(Carved by a Chef)

Whole Roasted Tenderloin of Beef Smoked in Bourbon Barrels, Dijon Mustard
Miniature Rolls
Herb Mayonnaise, Creamy Horseradish
Cranberry-Stuffed Pork Loin with Calvados Sauce

Grouper Station

Roasted Grouper with Fennel Glaze, Lemon Grass Sauce and Fried Leeks

Martini Mashed Potato Station

(Attendant to Serve)

Mashed Yukon Gold, Red Bliss and Sweet Potatoes with
Roasted Garlic, Caramelized Red Onions, Candied Pecans
Sour Cream and Chives, Goat Cheese, Parmesan Cheese and Cheddar Cheese
Wild Mushroom Red Wine Gravy

Pasta and Risotto Station

(Prepared by a Chef)

Penne Pasta and Cheese Ravioli
Puttanesca, Pesto and Peppercorn Cream Sauces
Risotto with Oyster, Shiitake and Cremini Mushrooms
Mascarpone and Romano Pecorino and Truffle Oil

Your Wedding Cake will be Plated and Served
Freshly Brewed Regular and Decaffeinated Coffee

\$95 per person



RECEPTION HORS D'OEUVRES SUGGESTIONS

Select One Spoon, One Cold Skewer, One Hot Skewer and Two Canapés

Spoons

All selections are cold and are presented on a small spoon.

Smoked Salmon with Crispy Basil, Honey and Lavender Crème Fraîche
 Sesame-Seared Tuna with Mango-Jicama Slaw and Crisp Wonton
 Vanilla-Bound Crabmeat with Crisp Potato Gaufrette
 Eggplant and Feta Cheese Roulade with Lemon and Roasted Garlic

SKEWERS

All selections are presented on skewers.

Cold Selections

Lobster with Artichoke, Basil and Crimini Mushroom
 Melons Wrapped in Prosciutto
 Ripe Cherry Tomatoes with Bocconcini, Basil and Pesto

Hot Selections

Lamb and Mushroom Shish Kebob, Tzatziki Sauce
 Beef Satay with Thai Peanut Dipping Sauce
 Tandoori Chicken with Mint Yogurt

Canapés

Mini Hot Brown
 Spinach and Feta Phyllo Pockets
 Coconut Shrimp with Pineapple Glaze
 Vegetable Spring Roll with Plum Sauce
 Chicken Empanada with Pico de Gallo



RECEPTION DISPLAY SUGGESTIONS

Fresh Seafood on Ice

Minimum 30 pieces of each selection

	Price per piece
Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauce	\$4.25
Cracked Jonah Crab Claws	\$4.75

Sushi Rolls and Sashimi

Minimum 30 pieces of each selection

Eel Sushi	\$4.50
Red Snapper Sushi	\$4.50
Salmon Sushi	\$4.50
Shrimp Sushi	\$4.50
Tuna Sushi	\$4.50
Spicy Lobster Roll	\$5.00
Lump Crab Roll with Celery and Green Apples	\$4.50
Smoked Salmon and Cream Cheese Roll	\$4.00
Beef Roll with Scallion and Wasabi Cream	\$4.00
Spicy Tuna Roll	\$4.00
Cucumber Roll	\$3.50
Vegetable Roll	\$3.00
California Roll	\$3.50
Sashimi of Ahi Tuna, Salmon, White Fish	\$4.00

Smoked Salmon

Serves approximately 30 people

	Price per presentation
Side of Fresh Smoked Salmon Served with Buttered Brown Bread and Traditional Garnishes	\$275



RECEPTION DISPLAY SUGGESTIONS

Carvery

Uniformed Chefs will carve the following selections

Whole Roasted Steamship Round of Beef Creamed Horseradish, Mustard and Miniature Rolls <i>Serves approximately 150 people</i>	\$650
Roasted Kansas City Strip Loin of Beef in Pepper Crust Creamed Horseradish, Mustard, Miniature Rolls <i>Serves approximately 30 people</i>	\$325
Salmon en crouete with Champagne Caviar Beurre Blanc <i>Serves approximately 30 people</i>	\$250
Whole Roasted Certified Angus Tenderloin of Beef Bourbon Creamed Horseradish, Mustard, Miniature Rolls <i>Serves approximately 20 people</i>	\$275
Glazed Baked Ham, Southern Cream Biscuits Selection of Mustards <i>Serves approximately 30 people</i>	\$225
Cider Glazed Pork Loin, Calvados Sauce Miniature Rolls <i>Serves approximately 30 people</i>	\$195
Whole Oven-Roasted 20 lb. Turkey Buttermilk Biscuits, Cranberry Sauce, Mustard <i>Serves approximately 30 people</i>	\$175
Rack of Lamb with Aromatic Moroccan Barbecue Sauce <i>Serves approximately 7 people</i>	\$65

\$100 per Chef for up to two hours

The Hot Brown Casserole

An Open-Face Turkey Sandwich with Bacon, Tomatoes & a Delicate Mornay Sauce

Serves approximately 15 guests

\$55



BAR SELECTIONS

Four Hour Full Bar Package

Hosted Bar with House Wines, Liquors
Domestic and Imported Beer, Assorted Sodas and Juice

Name Brands

\$35 per person

Premium Brands

\$40 per person

Top Shelf Brands

\$50 per person

Four Hour Beer and Wine Bar

Hosted Bar with House Wines, Domestic and Imported Beer
Assorted Sodas, Juice and Mineral Water

\$35 per person

Domestic Beers: Budweiser, Bud Light, Miller Lite, O'Douls (Non-Alcoholic)

Premium & Imported Beers: Samuel Adams Lager, Corona Extra, Heineken

Name Brands: Sobieski, Beefeater, Cruzan, Cutty Sark, Jim Beam, Jack Daniel's

Premium: Absolut, Tanqueray, Bacardi Light, Chivas Regal, Maker's Mark, Elijah Craig

Top Shelf: Vox, Bombay Sapphire, Captain Morgan, Glenlivet 12 yrs

Woodford Reserve, Four Roses Small Batch

House Wines: Sycamore Lane Chardonnay, Merlot, White Zinfandel

(Cabernet Sauvignon and Pinot Grigio available upon request)

Champagne: Kenwood Sparkling Brut

Wine Service with Dinner

Sycamore Lane Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, and White Zinfandel - **\$28** per bottle

Main Street Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot - **\$34** per bottle

Bonterra Chardonnay, Viognier, Cabernet Sauvignon and Zinfandel - **\$40** per bottle

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.



BAR SELECTIONS

DRINK TYPES	HOSTED BAR	CASH BAR
Name Brands	\$6	\$7
Premium Brands	\$7.50	\$9
Top Shelf	\$9	\$10
Cordials	\$9	\$10
Domestic Beer	\$4.25	\$5
Imported Beer	\$5.25	\$6
House Wine	\$6	\$7
Soft Drinks	\$3 Glass	\$3 Glass
Bottled Water	\$3	\$3

HOSTED BAR

Prices are subject to a 21% Service Charge and 6% Sales Tax.

OPEN BAR

Domestic Beer/Wine/Sodas Only - \$16 per person the first hour and \$9 per person each additional hour.

PREMIUM WINE

Sycamore Lane Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, and White Zinfandel - **\$28** per bottle
 Main Street Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot - **\$34** per bottle
 Bonterra Chardonnay, Viognier, Cabernet Sauvignon and Zinfandel - **\$40** per bottle

Domestic Beers: Budweiser, Bud Light, Miller Lite, O'Douls (Non-Alcoholic)

Premium & Imported Beers: Samuel Adams Lager, Corona Extra, Heineken

Name Brands: Sobieski, Beefeater, Cruzan, Cutty Sark, Jim Beam, Jack Daniel's

Premium: Absolut, Tanqueray, Bacardi Light, Chivas Regal, Maker's Mark, Elijah Craig

Top Shelf: Vox, Bombay Sapphire, Captain Morgan, Glenlivet 12 yrs

Woodford Reserve, Four Roses Small Batch

Cordials: Hennessy VS, Sambuca Romana, Grand Marnier, Bailey's Irish Cream, Kahlua, Amaretto di Sarrono

House Wines: Kenwood Sparkling Brut; Sycamore Lane Chardonnay, Merlot, White Zinfandel
 (Cabernet Sauvignon and Pinot Grigio available upon request)

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