



*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 Stewart 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



## THE BUFFET DINNER SERVICE

### Action Station Buffet

#### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

#### Dinner Reception – Stations

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 Manonaisse, 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

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

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

Mignardises

**\$95** per person



## THE BUFFET DINNER SERVICE

### Wedding Buffet One

Complimentary Champagne Toast for all Guests

#### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

#### 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

Mignardises

**\$85** per person



## THE BUFFET DINNER SERVICE

### Wedding Buffet Two

#### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

Complimentary Champagne Toast for all Guests

#### Buffet

Poached Shrimp, Snow Crab Claws (*2 pieces of each per person*)  
Mussel Salad and Seaweed Salad, Traditional Condiments

Tuna Niçoise  
Vine-Ripe Tomatoes and Fresh Mozzarella, Garlic Croutons  
Basil-Shallot Coulis

*Attendant to Toss:*  
Traditional Caesar Salad

Assortment of Breads and Rolls

Thyme-Essence Poached Lobster Tail Risotto  
Rosemary-Crusted French Cut Chicken Breast, Mustard Jus  
Ratatouille  
Salmon En Croûte, Champagne-Caviar Beurre Blanc  
Buttered Poached Asparagus  
White Truffle Mashed Potatoes

*Uniformed Chef to Carve:*  
Blackened Beef Tenderloin, Old-fashioned Béarnaise Sauce

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

Mignardises

**\$95** per person



## THE PLATED DINNER SERVICE

### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

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

Mignardises

**\$55** per person



## THE PLATED DINNER SERVICE

### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

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

Mignardises

**\$60** per person

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### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

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

Mignardises

**\$65** per person



## THE PLATED DINNER SERVICE

### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

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 Medaillon 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

Mignardises

**\$70** per person

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### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

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

Mignardises

**\$70** per person



## THE PLATED DINNER SERVICE

### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

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

Mignardises

**\$75** per person

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### Cocktail Hour

*Selection of Five Butler Passed Hors d'oeuvres  
(Please select from our list on page 8)*

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

Mignardises

**\$75** 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>	\$55

*\$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**

**\$32** per person

**Premium Brands**

**\$38** per person

**Top Shelf Brands**

**\$44** per person

### **Four Hour Beer and Wine Bar**

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

**\$30** per person

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

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

**Name Brands:** Sobieski, Beefeater, Bacardi Light, Dewar's, Seagram's 7, Jim Beam, Jack Daniel's

**Premium:** Vox, Tanqueray, Bacardi Light, Chivas Regal, Canadian Club Reserve, Maker's Mark, Elijah Craig

**Top Shelf:** Grey Goose, Bombay Sapphire, Captain Morgan, Glenlivet 12 yrs

Crown Royal, 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 - **\$26** per bottle

Main Street Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Syrah - **\$32** per bottle

Bonterra Chardonnay, Viognier, Cabernet Sauvignon and Zinfandel - **\$38** 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.