

## ***Seelbach Hilton Hotel Wedding Packages 2011***

*We are so Excited that You have Considered The Seelbach to Host Your Most Special Day!  
We are so Proud to Offer You the Following Wedding Packages to Complete Your Perfect  
Wedding Reception. These Arrangements Reflect our Clients' Most Requested Selections  
and Have been Designed to Simplify and Facilitate both Menu Planning and Budgeting.  
We are also Pleased to Offer You the Convenience of our Executive Wedding Consultant in  
order to Create and Tailor a Special Package According to Your Individual Tastes  
and Specific Requirements.*

### ***Your Wedding Package Will Include***

- *Complimentary Deluxe Accommodations for the Bride and Groom the Evening of the Wedding*
- *A Complimentary Bottle of Champagne to use as a Champagne Toast during the Reception*
- *Floor Length Ivory Linens and Ivory Napkins*
- *Mirror Tile with Votive Candles are Available to Decorate your Guest Tables*

### ***To Enhance Your Wedding Reception, the Following Options can be Added at an Additional Cost***

- *Wine Service with Dinner*
- *Bar Service with Premium, Super Premium, Ultra Premium or Brown-Forman Liquor*
- *Personalized Ice Sculptures*
- *Banquet Room for Your Wedding Ceremony*
- *Chair Covers, Custom Linens and Chivoari Chairs*
- *Gold or Silver Charger Plates*
- *Elaborate Candle Centerpieces*
- *Seelbach Coffee Station for Your Guests*

# *Plated Dinner Wedding Reception*

*Choice of 3 Total*

## **Hot Selections**

*Mango Barbecue Shrimp and Andouille Skewer*  
*Shrimp and Grit "spoon" with Redeye Gravy*  
*Mini Burger with Kosher Dill Pickle*  
*Vegetarian Spring Roll with Orange Mustard Sauce*  
*Tempura Chicken with Thai Peanut Sauce*  
*Crispy Andouille and Cheddar Puff*  
*Duck Confit Croquette with Truffle Aioli*  
*Mini "hot brown" spoon*

## **Cold Selections**

*French Brie with Berries and Pistachio Dust*  
*Pecan Chicken Salad with Peach Preserves on Brioche*  
*Citrus Rosemary Shrimp Cocktail with Spicy Cocktail Sauce*  
*Jerk Chicken "spoon" with Tropical Fruit Relish*  
*Fig and Goat Cheese Tartlet with Fig Balsamic*  
*Seared Ahi-Tuna with Sesame Seaweed Salad and Sweet Soy*  
*Bleu Cheese Stuffed Dates with Crispy Smoked Bacon*

## **Salad**

*(Choose One of the Following)*

*Kentucky Bibb Lettuce with Radicchio, Bourbon Spiced Pecan, and Boursin Cheese Mousse*  
*Bourbon Raspberry Vinaigrette*

*Baby Spinach with Bourbon Sugared Walnut, Pickled Onion and Crumbled Goat Cheese*  
*Warm Bacon Vinaigrette*

*Baby Arugula with Sliced Cucumber, Poached Pear, Sunflower Seeds, and Dried Cranberry*  
*Mixed Berry Vinaigrette*

*Traditional Caesar Salad with Sour Dough Crouton*  
*Creamy Garlic Dressing*

## **Entrée**

(Choose One of the Following)

*Chicken Cordon Bleu Stuffed with Kentucky Country Ham and Swiss Cheese  
Mushroom Bordelaise Sauce*

**\$51**

*Filet of Atlantic Salmon with Spiced Collard Greens, Roasted Corn Polenta  
Cane Syrup Glaze*

**\$51**

*Herb Crusted Airline Chicken with Sweet Potato Hash  
Benton's Bacon and Maple Reduction*

**\$51**

*Grilled Filet Mignon of Beef with White Truffle Mashed Yukon Gold Potato  
Red Wine Sauce*

**\$60**

*Duet of Grilled Medallion of Beef Tenderloin with Port Gastric and  
Roasted Halibut with Citrus Marinated Artichoke and Orange Burre Blanc*

**\$63**

*Filet and Sautéed Jumbo Shrimp with Port Wine Reduction and Garlic Butter*

**\$65**

*Duet of Medallion of Beef Tenderloin with Bourbon Reduction and  
Egg Dipped Chicken Breast with Herb Veloute*

**\$64**

*Duet of Filet Mignon of Beef with Point Reyes Blue Cheese Butter and  
Maryland Crab Cake with Old Bay Aioli and Fried Caper*

**\$66**

*All Entrees Served with Chef's Selection of Starch and Vegetable, House Made Breads, Iced Tea, Coffee and Water  
Vegetarian and Children's Options Available Upon Request*

# ***Dinner Buffet Wedding Reception***

*(Minimum of 50 guests)*

## ***Choice of Three Salads***

*Tossed Garden Greens with your Choice of Two Dressings*  
*Chopped Caesar Salad with House Made Crouton and Caesar Dressing*  
*Baby Spinach and Arugula with Grilled Asparagus and Marinated Cherry Tomato*  
*Fingerling Potato Salad with Fresh Dill and Apple*  
*Ditalini Pasta Salad with Seasonal Grilled Vegetables*

## ***Choice of One Carving Station***

*Herb Roasted Vermont Turkey, Sage Pan Gravy and Cranberry-Orange Chutney*  
*Bourbon Smoked Pork Loin with Cherry BBQ Sauce*  
*Chicago Style Steamship of Beef with Natural Jus (minimum 125 guests)*  
*Garlic Roasted Tenderloin of Beef with Pinot Noir Sauce and Horseradish Cream (\$4.00 Surcharge)*  
*Accompanied By Appropriate Breads and Condiments*

## ***Choice of Two Entrees***

*Pesto Crusted Chicken Breast with Basil Chicken Jus*  
*Caribbean Style Snapper with Sofrito and Coconut Glaze*  
*Oven Roasted Tom Turkey Breast with Sage Gravy*  
*Smoked Pork Tenderloin with Cinnamon Apples and Apple Butter Jus*  
*Grilled Chicken Breast with Leek, Local Wild Mushroom and Sun-Dried Tomato*  
*Baked Salmon Filet over Sautéed Baby Spinach and Shallot Butter Sauce*

## ***Choice of Three Accompaniments***

*Baby Carrot with Orange and Honey ~ Mashed Yukon Gold Potato*  
*Herb Roasted New Red Potato ~ Medley of Steamed Seasonal Vegetable*  
*Haricot Vert with Shallot and Roasted Red Pepper ~ Wild and Long Grain Rice with Fine Herbs*

*Fresh House Baked Breads with Creamery Butter*  
*Iced Tea, Coffee, Decaf and Water*

**\$65**

# ***Kentucky Dinner Buffet***

*(Minimum of 50 guests)*

## ***Choice of Three Salads***

*Iceberg "House" Salad Bar with Carrots, Hardboiled Egg, Cherry Tomato  
Cucumber, House Made Crouton and Choice of Two Dressings  
"BLT" Layered Salad with Creamy Garlic Dressing  
Sweet and Sour Coleslaw  
Yukon Gold Potato Salad with Whole Grain Mustard Dressing  
Traditional Egg Salad with Grilled Pita Bread*

## ***Choice of One Carving Station***

*Smoked Prime Rib with Horseradish Cream (\$3.00 Surcharge)  
Beef Brisket with House Made BBQ Sauce  
Sage Rubbed Pork Loin with Herb Gravy  
Boneless Leg of Lamb with Bourbon Apple Compote*

## ***Choice of Three Entrees***

*Roasted Airline Chicken with Herb Dumpling and Chicken Jus  
Duo of Fried Catfish with Old Bay Aioli  
Braised Short Rib with Collard Greens and Pan Gravy  
Grilled Pork Tenderloin with Apple Cider Glaze and Apple Chutney  
7 Herbs and Spice "Fried Chicken" with Pepper Gravy  
Shrimp and Andouille Etouffee  
Seared Flat Iron Steak with Butter Poached Rock Shrimp*

## ***Choice of Three Accompaniments***

*Truffle "Mac-n- Cheese"  
Yukon Gold Potato Puree  
Southern Style Green Bean  
Seasonal Vegetable  
Roasted Brussels Sprouts with Lardo and Smoked Salt  
Shrimp and Grits with Boursin Cheese*

*Fresh House Baked Breads with Creamery Butter  
Buttermilk Biscuits and Cornbread Available Upon Request  
Iced Tea, Coffee, Decaf and Water*

**\$68**

# **Hors D'oeuvres Wedding Reception**

*(Minimum of 50 Guests)*

*A Beautiful Display of Domestic and International Cheese  
Fresh Garden Crudités to include Assorted Vegetables and Dipping Sauces*

*Choose Four from the Following Hors D'oeuvres*

## **Hot Selection**

*Mango Barbecue Shrimp and Andouille Skewer  
Shrimp and Grit "spoon" with Redeye Gravy  
Mini Burger with Kosher Dill Pickle  
Vegetarian Spring Roll with Orange Mustard Sauce  
Tempura Chicken with Thai Peanut Sauce  
Crispy Andouille and Cheddar Puff  
Duck Confit Croquette with Truffle Aioli  
Mini "hot brown"*

## **Cold Selection**

*French Brie with Berries and Pistachio Dust  
Pecan Chicken Salad with Peach Preserves on Brioche  
Citrus Rosemary Shrimp Cocktail with Spicy Cocktail Sauce  
Jerk Chicken "spoon" with Tropical Fruit Relish  
Fig and Goat Cheese Tartlet with Fig Balsamic  
Seared Ahi-Tuna with Sesame Seaweed Salad and Sweet Soy  
Bleu Cheese Stuffed Dates with Crispy Smoked Bacon*

## **Choice of One Carving Station**

*Herb Roasted Vermont Turkey with Sage Pan Gravy and Cranberry-Orange Chutney  
Chicago Steamship of Beef with Natural Jus (minimum 125 guests)  
Smoked Pork Loin with Apple Butter BBQ Sauce  
Garlic Roasted Tenderloin of Beef with Pinot Noir Sauce and Horseradish Cream (\$4.00 Surcharge)*

## **Choice of Two Classic Reception Station**

### **Pasta Station**

*Tortellini with Prosciutto, Snow Peas and Mushrooms in Carbonara Sauce  
Orecchiette with Roasted Pepper, Black Olive and Artichoke Hearts with Tomato Basil Sauce*

### **Oriental Stir Fry**

*Chicken, Beef\*, or Shrimp\* and Mixed Oriental Vegetables with Ginger Soy Sauce  
Vegetable Fried Rice and Fortune Cookies  
\*Surcharge of \$2.00 for Beef and \$3.00 for Shrimp*

### **Fajita Station**

*Southwest Marinated Beef and Chicken  
Sautéed Onion, Green and Red Pepper, Shredded Monterey Jack and Cheddar Cheese  
Guacamole, Sour Cream, Jalapeno, Pico de Gallo  
Warm Flour Tortilla*

### **Potato Skin Bar**

*Build your own Potato Skins with Warm Cheddar Cheese Sauce  
Bacon, Chive, Green Onion, Sour Cream, Guacamole  
Shredded Cheddar and Pepper Jack Cheese, Ranch and Chipotle Ketchup*

### **Antipasto Station**

*Mortadella, Sopressata, Prosciutto di Parma, Capicola, Dried Salami  
Shallot Balsamico, Marinated Artichoke Heart, Garlic Confit, Assorted Olives  
Cherry Pepper, Banana Pepper, Roasted Red Pepper  
Crostini Breads, Grilled Pita and Assorted Crackers*

### **It's All About The Cheese**

*International Cheese Board with Dried Fruit and Nuts, Local Honey and Fruit Preserves  
Warm Baked Brie En croûte and Warm Brie with Brown Sugar Brûlée  
Cheese Fondue with Bread Cubes and Assorted Crackers*

### **Build Your Own Caesar Salad Station**

*Crisp Romaine Lettuce, Anchovies, Applewood Smoked Bacon, Tomato  
Corn, Crimini Mushrooms, Grilled Chicken and Sautéed Shrimp  
Grated Parmesan, House Made Crouton and Caesar Dressing*

### **The Sushi Station**

*Assorted Japanese Delicacies to Include: nigiri-zushi, Sashimi, California Roll, Spicy Tuna and Spicy Crab  
Served with Marinated Seaweed Salad, Wasabi, Pickled Ginger  
Assorted Soy Dipping Sauces*

*Our Pastry Chefs Dessert Stations to Enhance your Special Day*

***The Sweet Tooth***

*Salted Peanut Brittle*  
*House Made Bourbon Pecan, Peanut Butter, and Caramel Fudge*  
*Pistachio Ginger Nougatine*  
*Mixed Fruit Pralines*  
*Dark and White Chocolate Truffles*  
*Homemade Cashew Turtles*  
*Assorted Petit Fours*  
\$10

***My Old Kentucky Home***

*Kentucky Bourbon Bread Pudding*  
*Seelbach Pie with Toasted Meringue*  
*Miniature Chess Pie*  
*Individual Peach Cobbler with Ginger Crème Friache*  
*Miniature Caramel Apple Pie*  
*Assorted Individual Seelbach Cookies and Bars*  
\$9

***The Attended Dessert Stations***

***Bananas Foster***

*Ripe Bananas Sautéed with Brown Sugar and Spiced Rum*  
*Scented with Freshly Ground Cinnamon, Served with Madagascar Vanilla Bean Ice Cream*  
*Over Golden Raisin Pound Cake*  
\$10

***Cherries Jubilee***

*Brandied Cherries Sautéed with Kirshwasser, Tahitian Vanilla and Toasted Almond*  
*Served over Butter-Rum Crumble Cake and French Pot Butter Pecan Ice Cream*  
\$11

## **Enhancements**

### **Reception Enhancements**

|   |                                |
|---|--------------------------------|
| ~ Seelbach Signature Coffee Station                                     | \$5.00 per person              |
| ~ Personalized Ice Sculptures   | Priced to Order                |
| ~ Wine Service with Dinner  | starting at \$28.00 per bottle |
| ~ Cake Plate Painted with Fruit Coulis & a Chocolate Covered Strawberry | \$3.00 per person              |
| ~ Gold or Silver Charger Plates   | \$2.00 each                    |
| ~ Hurricane Globe with Taper Candle for Centerpiece                     | \$5.00 per table               |
| ~ Ivory Chair Covers  | \$5.00 per chair               |
| ~ Ivory Sashes for Chair Covers   | \$2.00 per chair               |
| ~ Champagne Toast for each Guest  | \$4.50 per person              |
| ~ Banquet Room for Ceremony   | Based on Location              |
| ~ Chivari Chair   | \$10 per chair                 |

### **Additional Hors D'oeuvres or Menu Selections**

See Your Catering Executive for Additional Hors D'oeuvres and Custom Menu Selections and Pricing

### **American Raw Bar**

*Elaborate Display to Include*

*Iced Jumbo Shrimp*

*Chesapeake or Blue Point Oyster*

*Little Neck and Cherrystone Clam*

*Jonas Crab Claw*

*Served with Spicy Cocktail Sauce, Freshly Grated Horseradish and Lemon*

*Market Price*

*(Complimentary Ice Sculpture for 100 Guests or More)*

## Seelbach Bar Options

|                            | <b>Packages: Per Person</b> |             |                                |                  |
|----------------------------|-----------------------------|-------------|--------------------------------|------------------|
|                            | <b>Hosted</b>               | <b>Cash</b> | <b>1<sup>st</sup> Hour</b>     | <b>Add. Hour</b> |
| Premium Brands             | \$6.00                      | \$6.00      | \$17.75                        | \$ 8.00          |
| Super Premium Brands       | \$7.00                      | \$7.00      | \$20.00                        | \$10.00          |
| Ultra Premium Brands       | \$9.00                      | \$9.00      | \$25.50                        | \$12.00          |
| Super Ultra Premium Brands | \$11.00                     | \$11.00     | \$28.00                        | \$14.00          |
| Brown-Forman Brands        | \$7.00                      | \$7.00      | \$20.00                        | \$10.00          |
| <br>                       |                             |             |                                |                  |
| House Wine                 | \$6.00                      | \$7.00      |                                |                  |
| <br>                       |                             |             |                                |                  |
| Domestic Beer              | \$4.75                      | \$6.00      | <b>Beer &amp; Wine Package</b> |                  |
| Imported Beer              | \$5.75                      | \$7.00      | Four Domestic & Two Imports    |                  |
| Soft Drinks                | \$3.00                      | \$3.00      | House White, Red & Blush Wines |                  |
| Bottled Water              | \$3.50                      | \$3.00      | \$13.00 First Hour             |                  |
| Cordials                   | \$7.75                      | \$8.00      | \$8.00 Each Additional Hour    |                  |
| Cognacs                    | \$7.75                      | \$8.00      |                                |                  |

| <b>Premium</b>       | <b>Super Premium</b> | <b>Ultra Premium</b>  | <b>Super Ultra Premium</b> | <b>Brown-Forman</b>  |
|----------------------|----------------------|-----------------------|----------------------------|----------------------|
| Jim Beam             | Maker's Mark         | Woodford Reserve      | Booker                     | Jack Daniels         |
| Beefeater            | Buffalo Trace        | Buffalo Trace         | Buffalo Trace              | Tanqueray            |
| Bacardi              | Tanqueray            | Tanqueray 10          | Boodles                    | Appleton Estate 12yr |
| Cuervo Gold Especial | Mount Gay            | Mount Gay             | 10 Cane                    | Don Eduardo          |
| Seagram 7            | Sauza Hornitos       | Gran Centenario Plata | Patron Anejo               | Canadian Mist        |
| Grants               | Canadian Club        | Canadian Club Reserve | Canadian Club Reserve      | J&B                  |
| Smirnoff             | Johnnie Walker Red   | J&B                   | Johnnie Walker Black       | Finlandia            |
|                      | Skyy                 | Absolut               | Kettle One                 |                      |

Domestic Beer: Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, St. Pauli Girl N.A.

Premium & Import Beer: Blue Moon, Samuel Adams, Corona Extra, Heineken, Amstel Lt.

All Hosted Bars:

~ All Prices are Subject to a 21% Service Charge and 6% Sales Tax

~ One Bartender per 100 Guests Required

All Cash Bars:

~ Prices are inclusive of 21% Service Charge and 6% Sales Tax

~ One Bartender per 100 Guests Required

~ Bartender Fee of \$95.00 for First (4) Hours and \$25.00 For Each Additional Hour

~ Bartender Fee May Be Waived if Bar Revenue Exceeds \$500 Per Bar

~ Cashier Required @ \$75.00 for First (4) Hours and \$25.00 for Each Additional Hour

(One Cashier Required for Every 200 Guests.)

The Seelbach Hilton 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 License requires the Hotel to (1) Request Proper Identification (Photo ID) of any Person of questionable Age and refuse Alcoholic Beverage Service if the Person is either under age or proper identification cannot be produced and (2) Refuse Alcoholic Beverages served to any person who, in the Hotel's judgment, appears intoxicated

## Preferred Vendors

We are pleased to provide the following list of vendors to assist you in planning for your wedding. In our experience, these vendors have proven to provide excellent service to our guests who have utilized their firms.

### Florists

In Bloom Again – (502) 583-3500

[www.inbloomagain.com](http://www.inbloomagain.com)

Nanz & Kraft – (502) 897-6551

[www.nanzandkraft.com](http://www.nanzandkraft.com)

Country Squire Florist – (502) 425-1530

[www.countrysquireflorist.net](http://www.countrysquireflorist.net)

Fleur de Lis Events & Design – (502) 540-9995

[www.fdleventsanddesign.com](http://www.fdleventsanddesign.com)

### Wedding Coordinators

ShaFox Weddings & Events – (502) 749-2445

[www.shafox.com](http://www.shafox.com)

Carol Grisanti Weddings – (502) 553-5096

[www.carolgrisantiweddings.com](http://www.carolgrisantiweddings.com)

A Thorough Fare – (502) 228-8817

[www.atfoweddings.com](http://www.atfoweddings.com)

Fairy Godmothers Events – (502) 558-6061

[www.fairygodmothersevents.com](http://www.fairygodmothersevents.com)

Weekend Wedding Warrior – (502) 424-4665

[www.myweddingwarrior.com](http://www.myweddingwarrior.com)

### Wedding Cakes/ Sweets

Mert's Cakes – (502) 266-6010

[www.mertscakes.com](http://www.mertscakes.com)

Sweet Surrender – (502) 899-2008

[www.sweetsurrenderdessertcafe.com](http://www.sweetsurrenderdessertcafe.com)

Kentucky Candy Buffet – (502) 544-4970

[www.kycandybuffet.com](http://www.kycandybuffet.com)

### Disc Jockeys / Photo Booth

Masters of Music – (502) 266-5351

[www.mastersofmusicdj.com](http://www.mastersofmusicdj.com)

Sound Unlimited Production – 812-949-0589

[www.supdjs.com](http://www.supdjs.com)

Music In Motion – (502) 447-1511

[www.musicinmotionofky.com](http://www.musicinmotionofky.com)

Triangle Talent – (502) 267-5466

[www.louisvilledj.com](http://www.louisvilledj.com)

Magnolia Photo Booth – (502) 930-0043

[www.magbooth.com](http://www.magbooth.com)

### Photographers

Leigh Photography – (502) 266-5504

[www.leighphoto.net](http://www.leighphoto.net)

Robert Burge Photography – (502) 641-1667

[www.rburge.com](http://www.rburge.com)

Amy Shepherd Photography – (502) 345-7961

[www.amyshepherdphotography.com](http://www.amyshepherdphotography.com)

David Blair Photography – (502) 471-1554

[www.davidblairphotography.com](http://www.davidblairphotography.com)

Studio E Photography – (502) 426-9300

[www.studioelouisville.com](http://www.studioelouisville.com)

### Videographers

IC Video – (502) 592-1575

[www.icvideo.net](http://www.icvideo.net)

Dench Video – (502) 239-0229

[www.denchvideo.com](http://www.denchvideo.com)

Kay Rountree Videography – (502) 365-3558

[www.kayroutreevideography.com](http://www.kayroutreevideography.com)

Classic Pixels – (502) 213-0862

[www.classicpixels.com](http://www.classicpixels.com)

### Musicians

Commonwealth Musicians – (502) 777-4789

[www.louisvilleweddingmusic.com](http://www.louisvilleweddingmusic.com)

Highland Chamber Players – (502) 895-1714

[www.highlandplayers.com](http://www.highlandplayers.com)

### Transportation

R & R Limousine – (502) 458-1862

[www.rrlimo.com](http://www.rrlimo.com)

Mint Julep Tours – (502) 523-9196

[www.mintjuleptours.com](http://www.mintjuleptours.com)

Xtreme Transportation – (812) 246-2235

[www.xtremetransportation.com](http://www.xtremetransportation.com)

### Other Wedding Essentials

The Event Company – (502) 581-1000

[www.theeventcompanyky.com](http://www.theeventcompanyky.com)

Fifty Chairs – (502) 957-9080

[www.fiftychairs.com](http://www.fiftychairs.com)

The Goody Bag (Welcome Bags) – (502) 387-6582

[www.goodybagky.com](http://www.goodybagky.com)

Modern Glamour Make-up – (502) 299-6954

[www.modernglamourmakeup.com](http://www.modernglamourmakeup.com)

Polished – (Spray Tan) – (502) 445-4931

[www.polishedky.com](http://www.polishedky.com)

Colonel Quick – (502) 459-6262

[www.colonelquick.com](http://www.colonelquick.com)

Couture Closet – (502) 225-0305

[www.coutureclosetboutique.com](http://www.coutureclosetboutique.com)

Something Blue Collective – (502) 593-9402

[www.somethingbluecollective.com](http://www.somethingbluecollective.com)

Louisville Stoneware – (502) 582-1900

[www.louisvillestoneware.com](http://www.louisvillestoneware.com)

Home Buddies (Pet Sitter) – (502) 640-3321

[www.myhomebuddies.com](http://www.myhomebuddies.com)

Newlywed Home Finders – (502) 644-9140

[www.newlywedhomefinders.com](http://www.newlywedhomefinders.com)

### Supporter's of the Seelbach Hilton

The Perfect Wedding Guide – (502) 376-8649

[www.perfectweddingguide.com](http://www.perfectweddingguide.com)

Louisville Magazine – 625-0100

[www.loumag.com](http://www.loumag.com)