

Seelbach Hilton Hotel

Rehearsal Dinner Packages 2009

We are so excited that you have considered The Seelbach to host your most Special guests for a celebration the night before your wedding! We are so proud to offer you the most convenient packages to complete your Perfect Rehearsal Dinner. 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 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 Rehearsal Dinner Package will include:

- *Deluxe Accommodations for your guests at a discounted rate**
- *Complimentary Guest Room for Bride and Groom*
- *Floor length Ivory Linens and Ivory Napkins*
- *Elegantly decorated Hors d'oeuvres and Buffet tables*
- *An Elegant Centerpiece is available to Decorate your Guest tables*

**Discounted Room rates are based on availability and are offered to groups of 10 rooms or more.*

Follow Three Easy Steps to design your Rehearsal Dinner Package:

- ***Step one:*** Choose your Meal option
- ***Step two:*** Choose your Bar option
- ***Step three:*** Add rooms for your out-of-town family & friends

Step One: Choose your Meal option (Plated Meal or Buffet)

Start with a Cocktail Reception

Two Butler Passed Hors D'oeuvres

(Choose Two of the following)

Sautéed Portabella Mushrooms and Spinach on Crusty Baguette with Saffron Aioli

Mushrooms Stuffed with Italian Sausage

Smoked Chicken Quesadilla with Tomato Salsa

Vegetarian Spring rolls with Orange Mustard Sauce

French Brie with Berries and Pistachio Dust

Barbecued Shrimp and Andouille Skewers

Scallops wrapped in Bacon with a Maple Glaze

Creole Chicken Skewers with Roasted Red Pepper

OR

A Beautiful Display of Domestic and International Cheese, Fresh Garden Crudités to include

Assorted Vegetables and Dipping Sauces

\$8 per person

Three-Course Dinner Options

Dinner Choice includes choice of Soup or Salad, Chef's Choice of Starch & Seasonal Vegetable,

Fresh Baked Rolls and Sweet Creamery Butter,

Choice of Dessert, Iced Tea and Freshly Brewed Coffee

Soup Selections:

Chicken Consume with Shitake Mushroom

Fresh Tomato Basil Bisque

Corn Chowder with Country Ham

Salad Selections:

*Kentucky Bibb Lettuce with Red Onion, Spiced Pecans and Goat Cheese Crisp
with Herb Vinaigrette*

*Mesclun Field Greens with Sliced Cucumbers, Apples
and Kiln-Dried Cranberry Vinaigrette Dressing*

Traditional Caesar Salad with Sour Dough Croutons

*Mesclun Field Greens topped with Feta Cheese, Sliced Onions, Spiced Pecans
with Herb Vinaigrette Dressing*

*Baby Spinach Salad with Asparagus, Red Pepper
with Chipotle Vinaigrette Dressing*

All prices subject to 21% service charge and 6% Kentucky sales tax

Entrée Selections:

*Filet of North Atlantic Salmon on a Bed of Braised Bitter Greens with a Dijon and
Champagne Cream Sauce and Fried Scallion Risotto Cake*
\$37.00

*Kentucky Chicken Cordon Bleu stuffed with Country Ham and Swiss Cheese
with a Mushroom Bordelaise Sauce*
\$37.00

*Boneless Breast of Chicken stuffed with Baby Spinach, Sun-Dried Tomatoes
and Portobello Mushrooms with a Bourbon Glaze*
\$37.00

*Bourbon Basted Turkey and Giblet Gravy served with Sausage Sage Dressing
Cinnamon Sweet Mashed Potatoes*
\$35.00

French Cut Breast of Chicken with a Wild Mushroom Ragout and Cognac Demi Glaze
\$35.00

*Seared Filet Mignon of Beef over Country Mashed Red Skin Potatoes
with Smoked Ham Crumbles and Fresh Chives*
\$46.00

Grilled New York Strip Steak with Sautéed Mushroom Medley
\$44.00

All prices subject to 21% service charge and 6% Kentucky sales tax 0107

Duet Entrees Selections:

Seared Medallion of Beef Tenderloin with Sauce Vin-Rouge and

Roasted Salmon with Yellow Pepper Coulis
\$49.00

Filet Mignon with Cremini Mushroom Stew and Tangerine Roasted Norwegian Salmon
\$57.00

Boneless Breast of Chicken Francaise and Broiled Halibut with Citrus Buerre Blanc
\$43.00

English Thyme Roasted Filet Mignon and Maryland Crabcake with Shallot-Caper Butter
\$52.00

*Medallion of Beef Tenderloin with Bourbon Reduction and Egg Dipped Chicken Breast with Fried Capers
and Chardonnay Cream*
\$46.00

Filet Medallions served with Bleu Cheese Butter and choice of
Garlic Grilled Shrimp and Almond Orzo
\$48.00

..... Grouper and Almond Orzo
\$49.00

.... Scallops and Almond Orzo
\$50.00

Lobster Tails with Sweet Creamery Butter and Almond Orzo
Market Price

Dessert Selections:

Crème Brule Cheesecake
Strawberry Swirl Cheesecake
Key Lime Pie
Old Fashioned Carrot Cake
Banana Split Cake
Triple Chocolate Torte
Chocolate Raspberry Torte
Flourless Chocolate Truffle Torte with Crème Anglaise

All prices subject to 21% service charge and 6% Kentucky sales tax 0107

Buffet Dinner Option

(Minimum of 30 guests)

Price is Based on One hour in Length

Charge for Buffet fewer than 30 Guests \$55.00

Starbucks Signature Coffee Blend Upgrade -\$2.00 per person

Taste of Italy Dinner Buffet

*Creamy Caesar Salad with Light Garlic Dressing
and Parmesan Croutons*

Display of Grilled Marinated Vegetables

Antipasto Display of Cured Meats

Minestrone Soup

Bow Tie and Penne Pasta

Tossed with your Choice of...

Bolognese, Three Cheese Alfredo or Plum Tomato

Freshly Grated Parmesan Cheese and Cracked Black Pepper

Baked Vegetable Lasagna

*Chicken Cutlets topped with Fresh Lemon, Olive Oil,
Sweet Cherry Tomatoes and Mozzarella*

*Roasted Vegetables in Olive Oil
and Oregano Almond Orzo*

Rosemary Focaccia and Warm Buttered Bread Sticks

Assorted Italian Cookies and Pastries

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Herbal Tea

Pasta Station Attendant Required (1 per 100 people)

\$49.00 per person

Seelbach Anniversary Dinner Buffet

Corn Chowder with Country Ham

Or

Creamless Tomtato Bisque

*Kentucky Bibb Lettuce with Radicchio, Spiced Pecans and Ripe Tomato
with Bourbon Raspberry Vinaigrette*

Roasted Local Wild Mushroom and Vegetable salad

Crab Macaroni Salad with Bay Shrimp

Herb & Citrus Seared Chicken Breasts with Chardonnay Reduction

Pecan Crusted Halibut

Smashed Red Skin Potatoes & Rice Pilaf

Green Beans with Roasted Almonds

A Uniformed Chef to Carve....

Horseradish Crusted Roasted Beef Tenderloin with Port Wine Reduction

Assorted Fresh Baked Breads and Rolls

Sweet Creamery Butter

Kentucky's Finest Warm Bread Pudding with Bourbon Glaze

Old Fashioned Carrot Cake

Seelbach Pie

Freshly Brewed Coffee – Regular and Decaffeinated

Assorted Teas for Steeping and Iced Tea

\$52.00 per person

Fourth Avenue Dinner Buffet

Fresh Tomato Basil Bisque

Tossed Salad Bar to Include

Mixed Field Greens and Leaf Spinach,

*Grape Tomatoes, Sliced Cucumber, Ripe Olives, Golden Croutons, Shredded Cheddar, and Bacon Bits
Selection of Two Dressings*

Grilled Chicken Breast with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes

Baked Salmon Filets over Steamed Spinach with a Light Shallot Sauce

Cavatelli Pasta with Black Olives, Cannellini Beans and Plum Tomato Scampi Sauce

Herb Roasted New Potatoes

Medley of Steamed Seasonal Vegetables

Assortment of Freshly Baked Breads and Rolls

Sweet Creamery Butter

Sliced Seasonal Fruit and Berries

Chef's Selection of Assorted Desserts

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Herbal Tea

\$45.00 per person

Step Two: Choose your Bar option

		Packages: Per Person			
		<i>Hosted</i>	<i>Cash</i>	<i>1st Hour</i>	<i>Add. Hour</i>
<i>Premium Brands</i>		\$6.00	\$6.00	\$17.75	\$ 8.00
<i>Super Premium Brands</i>		\$7.00	\$7.00	\$20.00	\$10.00
<i>Ultra Premium Brands</i>		\$9.00	\$9.00	\$25.50	\$12.00
<i>Super Ultra Premium Brands</i>		\$11.00	\$11.00	\$28.00	\$14.00
<i>Brown-Forman Brands</i>		\$7.00	\$7.00	\$20.00	\$10.00
 <i>House Wine</i>		 \$6.00	 \$7.00		
 <i>Domestic Beer</i>		 \$4.75	 \$6.00	Beer & Wine Package <i>Four Domestic & Two Imports</i> <i>House White, Red & Blush Wines</i> <i>\$13.00 First Hour</i> <i>\$8.00 Each Additional Hour</i>	
<i>Imported Beer</i>		\$5.75	\$7.00		
<i>Soft Drinks</i>		\$3.00	\$3.00		
<i>Bottled Water</i>		\$3.50	\$3.00		
<i>Cordials</i>		\$7.75	\$8.00		
<i>Cognacs</i>		\$7.75	\$8.00		
Premium	Super Premium	Ultra Premium	Super Ultra Premium	Brown-Forman	
<i>Jim Beam</i>	<i>Maker's Mark</i>	<i>Woodford Reserve</i>	<i>Booker</i>	<i>Jack Daniels</i>	
<i>Beefeater</i>	<i>Buffalo Trace</i>	<i>Buffalo Trace</i>	<i>Buffalo Trace</i>	<i>Tanqueray</i>	
<i>Bacardi</i>	<i>Tanqueray</i>	<i>Tanqueray 10</i>	<i>Boodles</i>	<i>Appleton Estate 12yr</i>	
<i>Cuervo Gold Especial</i>	<i>Mount Gay</i>	<i>Mount Gay</i>	<i>10 Cane</i>	<i>Don Eduardo</i>	
<i>Seagram 7</i>	<i>Sauza Hornitos</i>	<i>Gran Centenario Plata</i>	<i>Patron Anejo</i>	<i>Canadian Mist</i>	
<i>Grants</i>	<i>Canadian Club</i>	<i>Canadian Club Reserve</i>	<i>Canadian Club Reserve</i>	<i>J&B</i>	
<i>Smirnoff</i>	<i>Johnnie Walker Red</i>	<i>J&B</i>	<i>Johnnie Walker Black</i>	<i>Finlandia</i>	
	<i>Skyy</i>	<i>Absolut</i>	<i>Kettle One</i>		

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

Step Three: Add Guestrooms for your out-of-town Family & Friends

When your special guests are in town for your wedding festivities, what better place for them to stay than The Seelbach Hilton Hotel?

We provide a fabulous historic property for your out-of-town guests to discover the luxury of Louisville.

The location of the Seelbach Hilton Hotel offers many conveniences for your guests.

- *Only 10 miles from the Louisville International Airport. The Seelbach Hilton Hotel provides complimentary shuttle service to and from the Airport.*
- *Next door to “Fourth Street Live,” Louisville’s newest and most popular entertainment district. Please visit www.4thstlive.com*
- *Z Salon and Spa, Louisville’s top Aveda Salon, is on property for bridal party primping the day of the wedding. Please visit www.zsalon.com*
- *Within walking distance to various restaurants and shopping*
- *Near many popular attractions such as Churchill Downs, Six Flags Kentucky Kingdom, Louisville Slugger Museum, Belle of Louisville Steamboat and the Kentucky Center for the Arts*
- *Restaurants on property include:*
 - *Otto’s Café - casual dining offers breakfast and lunch (buffet and menu selections)*
 - *The Oakroom - Kentucky’s first and only Five Diamond restaurant, fine dining for dinner*
 - *Starbucks- Fabulous Coffee in a fabulous location*
 - *The Old Seelbach Bar - open daily and offers live jazz (recently named one of the top 50 bars in the world)*