

Seelbach Hilton Hotel Wedding Packages

We are so excited that you have considered The Seelbach to host your most special day! We are so proud to offer you the most extensive 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 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 for a Champagne Toast during the Reception*
- *Floor length Ivory Linens and Ivory Napkins*
- *Elegantly decorated Hors d'oeuvres and Buffet Tables*
- *Mirror Tile with Votive Candles are available to Decorate your Guest Tables*

To enhance your Wedding Reception, the following options may be added at an additional cost:

- *Wine service with dinner*
- *Bar Service with Premium, Super Premium, Ultra Premium or Brown-Forman Liquor*
- *Flexible hours for bars*
- *Personalized Ice Sculptures*
- *Banquet Room for Wedding Ceremonies*
- *Chair Covers and Custom Linens*
- *Charger Plates*
- *Elaborate Candle Centerpieces*
- *Seelbach Coffee Station for your Guests*

All prices subject to 21% service charge and 6% Kentucky sales tax 0808

Plated Dinner Wedding Reception

Reception with Two Course Meal

Choice of Three Butler Passed Hors D'oeuvres:

(Based on Four Pieces per Person)

Hot Selections

*Mango Barbecue Shrimp and Andouille Skewers
Shrimp and Grit "spoons" with Redeye Gravy
Smoked Chicken Quesadilla with Tomato Salsa
Vegetarian Spring Rolls with Orange Mustard Sauce
Jerk Roasted Chicken Skewers with Candied Fruit Relish
Scallops wrapped in Bacon with a Maple Glaze*

Cold Selections

*French Brie with Berries and Pistachio Dust
Kentucky Paddlefish Caviar, Crème Fraiche, Onion Marmalade, on Brioche Toast
Citrus Rosemary Shrimp Cocktail with Spicy Cocktail Sauce
Smoked Chicken Skewers with Mango Chutney Glaze
Pesto Goat Cheese in Sundried Tomato Tartlets
Seared Ahi-Tuna with Sesame Seaweed Salad and Sweet Soy*

Salad

(Choose one of the following)

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

*Baby Spinach Salad with Bourbon Sugared Walnuts, Crumbled Goat Cheese
Warm Bacon Vinaigrette*

*Mesclun Field Greens with Sliced Cucumbers, Apples, Dried Cranberries,
Mixed Berry Vinaigrette*

*Traditional Caesar Salad with Sour Dough Croutons
Caesar Dressing*

*Kentucky Bibb and Mesclun Field Greens topped with Feta Cheese, Sliced Onions, Bourbon Spiced Pecan Brittle
Herb Vinaigrette Dressing*

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Entrée

(Choose one of the following)

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

\$51

*Filet of North Atlantic Salmon on a Bed of Braised Swiss Chard with
Dijon Cream Sauce and Lemon Confit*

\$51

*Free Range Chicken Stuffed with Spinach, Sun-Dried Tomatoes, Boursin Cheese,
and Roasted Portobello Mushrooms, with Bourbon Glaze*

\$51

*Grilled Filet Mignon of Beef with Country Mashed Red Skin Potatoes
with Smoked Ham Crumbles & Fresh Chives with Red Wine Sauce*

\$60

*Duet of Grilled Medallion of Beef Tenderloin with Port Reduction
and Roasted Halibut with Coconut Curry Sauce*

\$63

*Duet of Medallion of Beef Tenderloin with Bourbon Reduction
and Egg Dipped Chicken Breast with Sage Cream Sauce*

\$63

*Duet of Filet Mignon with Cremini Mushroom Ragout
and Tangerine Roasted Norwegian Salmon with Creamed Leeks*

\$68

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

\$66

All Entrees served with Chef's selection of Starch and Vegetables, House Made Breads, Iced Tea, Coffee & Water

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Personalized Dinner Buffet Wedding Reception

(Minimum of 50 guests)

Choice of Three Butler Passed Hors D'oeuvres

(Based on Four Pieces per Person)

Choice of Three Salads

Tossed Garden Greens with your Choice of Two Dressings
Chopped Caesar Salad with House Made Croutons and Caesar Dressing
Display of Ripe Beef Steak Tomatoes and Fresh Mozzarella with Balsamic Dressing
Fingerling Potato Salad with Fresh Dill and Dried Apples
Ditilini Pasta Salad with Seasonal Grilled Vegetables

Choice of One Carving Station

Herb Roasted Vermont Turkey with Sage Pan Gravy and Cranberry-Orange Chutney
Inside Round of Beef with Natural Jus
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
(Chef required for Carving Stations)

Choice of Two Entrees

Creole Chicken Breast over Spicy Tomato Shallot Ragout
Cornmeal Crusted Catfish with Bourbon-Pepper Rouille
Oven Roasted Tom Turkey Breast with Sage and Giblet Gravy
Slow Baked Smoked Ham with Steen's Cane Syrup and Sundried Fruit Relish
Grilled Chicken Breast with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes
Baked Salmon Filets over Steamed Spinach with Light Shallot Sauce
Orange Hoisin Chicken Breasts with Braised Napa Cabbage

Choice of Three Accompaniments

Baby Carrots with Orange and Honey ~ Buttermilk Mashed Potatoes
Herb Roasted New Potatoes ~ Medley of Steamed Seasonal Vegetables
Haricot Vert with Shallots and Roasted Red Peppers ~ Wild and Long Grain Rice with Fine Herbs

Fresh House Baked Breads

Iced Tea, Coffee & Water

\$77 Per Guest

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Kentucky Regional Dinner Buffet

(Minimum of 50 guests)

Choice of Three Butler Passed Hors D'oeuvres

(Based on Four Pieces per Person)

Choice of Three Salads

Iceberg "House" Salad Bar to Include: Carrots, Hardboiled Egg, Cherry Tomatoes,
Cucumber, House Made Croutons 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 Fried Pita Chips

Choice of One Carving Station

Smoked Prime Rib with Horseradish Cream (\$3.00 Surcharge)
Beef Brisket with Whole Grain Mustard
Sage Rubbed Pork Loin with Herb Gravy
Boneless Leg of Lamb with Bourbon Apple Compote
(Chef required for Carving Stations)

Choice of Two Entrees

Roasted Airline Chicken with Herb Dumplings and Chicken Jus
Duo of Catfish with Old Bay Aioli
Braised Short Ribs with "Greens" and Pan Gravy
Grilled Pork Tenderloin with Apple Glaze and Cinnamon Apple Puree
7 Herbs and Spices "Fried Chicken" with Pepper Gravy and Fried Biscuits
Shrimp and Andouille Etouffee
Seared Flat Iron with Butter Poached Rock Shrimp

Choice of Three Accompaniments

Truffle "Mac and Cheese"
Yukon Gold Potato Puree
Southern Style Green Beans
Seasonal Vegetables
Roasted Brussel Sprouts with Lardon and Smoked Salt
Shrimp and Grits with Boursin Cheese

Fresh House Baked Breads
Iced Tea, Coffee & Water

\$79 Per Guest

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Seelbach Station Wedding Reception

(Minimum of 50 Guests)

Hors D'oeuvres Selections

*(Choice of Four of the selections,
Quantities served based on 8 pieces per person)*

Hot Selections

*Mango Barbecued Shrimp and Andouille Skewers
Shrimp and Grit "spoons" with Redeye Gravy
Smoked Chicken Quesadilla with Tomato Salsa
Vegetarian Spring Rolls with Orange Mustard Sauce
Jerk Roasted Chicken Skewers with Candied Fruit Relish
Scallops wrapped in Bacon with a Maple Glaze*

Cold Selections

*French Brie with Berries and Pistachio Dust
Kentucky Paddlefish Caviar, Crème Fraiche, Onion Marmalade, on Brioche Toast
Citrus Rosemary Shrimp Cocktail with Spicy Cocktail Sauce
Smoked Chicken Skewers with Mango Chutney Glaze
Pesto Goat Cheese in Sundried Tomato Tartlets
Seared Ahi-Tuna with Sesame Seaweed Salad and Sweet Soy*

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Choice of One Carving Station

*Herb Roasted Vermont Turkey
Sage Pan Gravy and Cranberry-Orange Chutney*

*Top Round of Beef
Natural Jus*

*Chicago Steamship of Beef
Natural Jus (minimum 125 guests)*

*Garlic Roasted Tenderloin of Beef
Pinot Noir Sauce and Horseradish Cream (\$4.00 Surcharge)*

(One Chef required per 100pp)

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Choice of Two Classic Reception Stations

Pasta Station of Tortellini

*Prosciutto and Snow Peas, Carbonara Sauce and
Orchetti Pasta with Roasted Peppers, Black Olives and Artichoke Hearts with Basil Cream
(One Chef required per 100pp)*

Oriental Stir Fry Station

Chicken, Beef, or Shrimp*
Oriental Vegetables with Ginger Soy Sauce, Vegetable Fried Rice, Fortune Cookies
*Surcharge of \$2.00 for Beef and \$3.00 for Shrimp
(One Chef required per 100pp)*

Build Your Own Fajita Station

*Marinated Beef and Chicken, Sautéed Onions, Green and Red Peppers, Shredded Monterey Jack and Cheddar
Cheese, Guacamole, Sour Cream, Jalapenos, Pico de Gallo,
and Warm Flour Tortillas*

Rock Shrimp and Crab Cake Station

*Basil Aioli, Lime Beurre Blanc,
Creole Mustard Sauce, Lemon, and Cocktail Sauce
(One Chef required per 100pp)*

Antipasto Station

*Mortadella, Sopressata, Prosciutto di Parma, Capicola, Dried Salami, Shallot Balsamico, Marinated Artichoke
Hearts, Roasted Garlic, Bocconcini, Olives, Cherry Peppers, Banana Peppers,
Crostoni Breads and Assorted Crackers*

Grilled Cheese Station

*“Create Your Own Grilled Cheese Sandwich” to Include Cheddar, Havarti, Swiss, Boursin, and Provolone. A
Selection of Breads to Include White, Wheat, Cinnamon Raisin, and French and Enhancements to Include
Cinnamon Apples, Bacon, Tomatoes, Brown Figs, Sweet Onion, and Black Forest Ham.
(One Chef required per 100pp)*

Build Your Own Caesar Salad Station

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

The Sushi Station

*Nigiri-zushi, Sushi Rolls, Sashimi, California Roll, Spicy Tuna and Spicy Crab,
Marinated Seaweed Salad, Wasabi, Pickled Ginger and Assorted Soy Sauces.*

\$72.00 Per Guest

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Wedding Brunch Reception

(Minimum of 40 guests)

The Great Gatsby Brunch

Fresh Orange Juice, Grapefruit Juice and V-8

Honey Scented Fresh Fruit Salad

The Seelbach's Own Bourbon Smoked Salmon

*Served with Chopped Egg Whites and Yolks, Onions, Capers, Whipped Cream Cheese
and Mini Bagels*

Garden Salad with Choice of Two Dressings

Fluffy Farm Fresh Scrambled Eggs

Applewood Smoked Bacon and Country Sausage Patties

Derby Hash Browns

Chicken Cutlets topped with Fresh Lemon, Olive Oil, Capers and Tomatoes

Grits with Garlic and Boursin Cheese

Oven Roasted Seasonal Vegetables

Freshly Baked Croissants, Light Buttermilk Biscuits and Assorted Muffins

Sweet Creamery Butter, Cream Cheese and Preserves

Kentucky's Finest Warm Bread Pudding with Bourbon Glaze

Fresh Baked Rolls, Iced Tea, Coffee & Water

\$36

The Fitzgerald Brunch

Fresh Orange Juice, Grapefruit Juice and V-8

Sliced Seasonal Fresh Fruits and Berries

Garden Salad with Choice of Two Dressings

Brioche French Toast Topped with Warm Cinnamon Apples

Served with Vermont Maple Syrup

Thick Applewood Smoked Bacon and Country Sausage Patties

Derby Hash Browns

Butter and Bourbon Basted Turkey with Natural Pan Gravy and Cranberry-Orange Relish

Roasted Norwegian Salmon over Tender Leaves of Spinach with Mandarin Orange Glaze

Three Rice Pilaf & Green Beans with Toasted Almonds

A Uniformed Chef will Prepare...

Omelets – Made to Order with Bacon, Diced Virginia Ham, Local Mushrooms, Bell Peppers,

Diced Tomatoes, Cheddar and Swiss Cheeses and Bermuda Onions

Egg Beaters and Egg Whites (available upon request)

Kentucky's Finest Warm Bread Pudding with Bourbon Glaze & Old Fashion Carrot Cake

Fresh Baked Rolls, Iced Tea, Coffee & Water

(Chef Fee of \$65.00 per hour is Required)

\$42

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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	\$5.00 per person
~ Banquet Room for Ceremony	Based on Location

American Raw Bar

Elaborate Display to include:

Iced Jumbo Shrimp
Chesapeake or Blue Point Oysters
Little Neck and Cherrystone Clams
Jonas Crab Claws

Served with Spicy Cocktail Sauce, Freshly Grated Horseradish and Lemon
Market Price (Complimentary Ice Sculpture for 100 guests or more)

Desert Stations to Enhance your Special Day

The Sweet Tooth

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

My Old Kentucky Home

Kentucky Bourbon Bread Pudding, Seelbach Pies with Toasted Meringue
Miniature Chess Pies, Miniature Caramel Apple Pies
Individual Peach Cobblers with Ginger Crème Friche
Assorted Individual Seelbach Cookies and Bars

Bananas Foster

Ripe Bananas lightly sautéed with Brown Sugar and Spiced Rum and Scented with Freshly Ground Cinnamon.
Served with Madagascar Vanilla Bean Ice Cream and Golden Raisin Pound Cake.

Cherries Jubilee

Brandied Cherries sautéed with Kirshwasser, Tahitian Vanilla and Toasted Almonds.
Served over Butter-Rum Crumble Cake and French Pot Butter Pecan Ice Cream

(Chef Required per 100 People)

See your Wedding Consultant for Custom Menu selections and pricing

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Seelbach Bar Options

Packages: Per Person

	Hosted	Cash	1st Hour	Add. Hour
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

House Wine \$6.00 \$7.00

Domestic Beer	\$4.75	\$6.00
Imported Beer	\$5.75	\$7.00
Soft Drinks	\$3.00	\$3.00
Bottled Water	\$3.50	\$3.00
Cordials	\$7.75	\$8.00
Cognacs	\$7.75	\$8.00

Beer & Wine Package

Four Domestic & Two Imports
House White, Red & Blush Wines
\$13.00 First Hour
\$8.00 Each Additional Hour

Premium	Super Premium	Ultra Premium	Super Ultra Premium	Brown-Forman
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 Skyy	J&B Absolut	Johnnie Walker Black Kettle One	Finlandia

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

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Wedding Services

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. Please know that the associates of The Seelbach Hilton Hotel do not accept referral fees for recommending vendors.

Florists

*In Bloom Again – 583-3500
Nanz & Kraft - 897-6551
J. Elizabeth Designs – 741-3929*

Photographers

*Todd Nichols Photography – 641-8823
Leigh Photography – 266-5504
Eric Graf Photography – 262-3390
Robert Burge Photography – 641-1667*

Videographers

*IC Video – 410-5240
Dench Video – 239-0229
Kay Roundtree Videography – 459-3291*

Musicians

*Commonwealth Musicians – 777-4789
Highland Chamber Players – 895-0448
Rick Bartlett – 418-2698
SMT Music - 637-9268*

Disc Jockeys

*Masters of Music – 266-5351
Sound Unlimited Production – 812-949-0589
Yancey Entertainment - 239-2865*

Bands

*Familiar Faces - 615-860-2340
Jimmy Church Band - 615-292-8529
Triangle Talent - 267-5466
V – Groove – 777-6645*

Wedding Coordinators

*Shafox Weddings & Events - 749-2445
Jessica Safley Events – 526-1955
Carol Grisanti Weddings – 553-5096
Essential Details - 222-8072*

Transportation

*R & R Limousine – 957-4254
Mint Julep Tours – 523-9196
Free Enterprise- (812) 282-7433*

Wedding Cakes

*Merts Cakes-266-6010
Sweet Surrender – 899-2008*

Other Wedding Essentials

*The Event Company – 581-1000
Chaircover Express – 425-0807
Louisville Photo Booth – 494-9930
Your Wedding Dance – 931-9108
Bridal and Formal – 513-821-6622
Beauty by Bethany – 270-304-1993
St. Luke's Episcopal Church – 245-8827
Merkley – Kendrick Jewelers – 895-6124
Clodhoppers – 891-0079
From the Vault – 893-0900
360 Degree Chiropractic – 241-8939
Archiver's – 425-5395*

Supporter's of the Seelbach Hilton

*The Perfect Wedding Guide – 376-8649
Louisville Magazine – 625-0100*

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