

## ***Seelbach Hilton Hotel Wedding Packages 2006***

*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*
- *Four hours open bar featuring Deluxe brand liquors*
- *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*

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

- *Wedding Cake designed by our Executive Pastry Chef*
- *Wine service with dinner*
- *Premium or Super Premium brand liquors*
- *Extended hours for bars*
- *Personalized ice sculptures*
- *Banquet room for wedding ceremonies*
- *Seelbach coffee station for your guests*

## ***Plated Dinner Reception***

***Four Hour Open Bar (Deluxe Brands)***

***Cocktail Hour Featuring:***

***Choice of Two Butler Passed Hors D'oeuvres:***

*(Based on Four Pieces per Person)*

*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*

*Cajun Beef Tenderloin*

*Country Ham and Provolone Roulades with Rosemary Mascarpone Spread*

*Sweetwater Shrimp with Capers and Onions*

### ***Salad***

*(Choose one of the following)*

*Kentucky Bibb lettuce with Radicchio, Spiced Pecans and Ripe Tomato*

*with Bourbon Raspberry Vinaigrette*

*Mesclun Field Green Salad with Bourbon Sugared Walnuts, Crumbled Goat Cheese*

*and Roasted Shallot Dressing*

### ***Entrée***

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

**\$67**

*Filet of North Atlantic Salmon on a Bed of Braised Bitter Greens, Dijon and Champagne Cream Sauce*

**\$68**

*Breast of Capon Stuffed with Leaf Spinach, Sun-Dried Tomatoes and Portobello Mushrooms, Bourbon Glaze*

**\$68**

*Oven Seared Mahi-Mahi, Plum Tomato and Fennel Compote, Scampi Sauce*

**\$69**

*Slow Roasted Prime Rib of Beef, Natural Jus and Grated Horseradish (Minimum of 12 Guests)*

**\$71**

*Pan Seared Sea Bass with Asian Broccoli, Lemon Confit, Parsley and Cilantro Cream Sauce*

**\$76**

*Seared Filet Mignon of Beef Over country Mashed Red Skin Potatoes with Smoked Ham Crumbles & Fresh Chives*

**\$73**

*Duet of Seared Medallion of Beef Tenderloin with Sauce Vin-Rouge and Roasted Halibut with Yellow Pepper Coulis*

**\$80**

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

*with Fried Capers and Chardonnay Cream*

**\$76**

*Duet of Filet Mignon with Cremini Mushroom Stew and Tangerine Roasted Norwegian Salmon*

**\$78**

*Duet of Filet Mignon of Beef with Bleu Cheese Butter and Maryland Crab Cake with Shallot-Caper Butter*

**\$80**

*All Entrees served with Fresh Baked Rolls, Iced Tea, Coffee & Water*

*Wine Service Available with Dinner starting at \$24.00 per bottle*

*All prices subject to 20% service charge and 6% Kentucky sales tax*

The Seelbach Hilton Louisville  
500 Fourth Avenue  
Louisville, KY 40202-2518

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100<sup>th</sup> Anniversary Year  
Phone: (502) 585-3200  
Fax: (502) 585-9239

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

## **Dinner Buffet Reception**

*(Minimum of 50 guests)*

### **Four Hour Open Bar (Deluxe Brands)**

***A Beautiful Display of International Cheeses, Fresh Garden Crudités to include Assorted Vegetables and Dipping Sauces, and Fresh Fruit Garnish***

#### **Choice of Two Salads**

*Tossed Garden Greens with your Choice of Two Dressings*

*Chilled Herb Grilled Vegetable Salad*

*Display of Ripe Beef Steak Tomatoes and Fresh Mozzarella with Balsamic Dressing*

*Potato and Egg Salad with Fresh Dill*

*Penne Pasta Salad*

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

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

*Chicago Steamship of Beef with Natural Jus*

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

*Smoked and Roasted Black Oak Ham with Whole Grain Mustard Sauce*

*(Chef Carving Fee of \$55.00 Applicable to Carving Stations)*

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

*Creole Chicken Breast over Spicy Tomato Shallot Rout*

*Cornmeal Crusted Catfish with Bourbon-Pepper Rouille*

*Oven Roasted Tom Turkey Breast with Sage and Giblet Gravy*

*Slow Baked Smoked Ham with Sorghum and Currants*

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

*Baked Salmon Filets over Steamed Spinach with Light Shallot Sauce*

*Braised Beef Blanquette with Pearl Onions and Domestic Mushrooms (\$2.00 Surcharge)*

*Citrus Braised Chicken Breasts with Chardonnay Reduction*

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

*Country Style Green Beans ~ Buttermilk Mashed Potatoes*

*Herb Roasted New Potatoes ~ Medley of Steamed Seasonal Vegetables*

*Shell Pasta with Arugula Shallot Sauce ~ Wild and Long Grain Rice with Fine Herbs*

**\$74**

***All Entrees served with Fresh Baked Rolls, Iced Tea, Coffee & Water***

***Wine Service Available with Dinner starting at \$24.00 per bottle***

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## **Hors D'oeuvres Reception**

*(Minimum of 50 Guests)*

### **Four Hours Open Bar (Deluxe Brands)**

***A Beautiful Display of International Cheeses, Fresh Garden Crudités to include Assorted Vegetables and Dipping Sauces, and Fresh Fruit Garnish***

### **Hot Hors D'oeuvres**

*(Choice of Four Items, Based on 8 pieces per person)*

*Puff Pastry with Spinach and Feta ~ Mushrooms stuffed with Italian Sausage*

*Hibachi Beef and Vegetable Rolls with Plum Glaze ~ Smoked Chicken Quesadillas*

*Chicken Morsels with Sesame Seeds and Tangy Duck Sauce ~ Coconut Shrimp with Asian Marmalade*

*Creole Chicken Skewers ~ Miniature Crabcakes*

*Vegetarian or Duck Spring rolls*

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

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

*Chicago Steamship of Beef with Natural Jus*

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

*Smoked and Roasted Black Oak Ham with Whole Grain Mustard Sauce*

*(Chef Carving Fee of \$65.00 Applicable to Carving Stations)*

### **Choice of One Classic Reception Station**

*Pasta Station of Tomato-Cheese Tortellini with Prosciutto and Snow Peas, Carbonara Sauce*

*Orecchiette Pasta with Roasted Peppers, Black Olives and Artichoke Hearts with Basil Cream*

*Pepper Penne with Fennel, Baby Shrimp, Chorizo and Red Onion with Chipotle Cream*

*Antipasto Station to Include Aged Provolone, Prosciutto di Parma, Shallot Balsamico, Roasted Garlic Peppers,*

*Bocconici, Caponata, Dried Salami, Olives with Bastone and Crostini Breads*

*Oriental Stir Fry with Chicken, Beef, or Shrimp\* and Oriental Vegetables with Ginger Soy Sauce served with*

*Vegetable Fried Rice and Fortune Cookies*

*\*Surcharge of \$2.00 for Beef and \$3.00 for Shrimp*

**\$67**

***All Entrees served with Fresh Baked Rolls, Iced Tea, Coffee & Water***

***Wine Service Available with Dinner starting at \$24.00 per bottle***

*All prices subject to 20% service charge and 6% Kentucky sales tax*

## **Wedding Brunch Reception**

*(Minimum of 40 guests)*

*Fresh Orange Juice, Pineapple Juice, Cranberry Juice and Tomato Juice  
Sliced Seasonal Fresh Fruits and Berries*

*Display of Walter's Bourbon Smoked Salmon Served with Shaved Red Onion, Grated Eggs and Sliced Tomatoes  
with Pumpernickel Bread*

*Hand Selected Field Greens with Selection of Two Dressings  
Oven Roasted Vegetable Salad*

### **From Silver Chafing Dishes we will serve...**

*Cheese Crepes with Sour Cream and Raspberry Coulis*

*Oven Baked Sliced Potatoes with Caramelized Onions*

*Smoked Bacon and Patties of Breakfast Sausage*

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

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

*Freshly Baked Croissants, Assorted Breakfast Breads, Split Bagels with Toaster and Sweet Creamery Butter,  
Margarine, Cream Cheese, Jams & Jellies*

### **A Uniformed Chef will prepare...**

*Omelets made to order with Smoke Norwegian Salmon, Local Mushrooms, Yellow and Red Bell Peppers, Diced  
Tomatoes, Cheddar and Swiss Cheeses, Bermuda Onion, Egg Beaters and Egg Whites*

\$34.75

**All Entrees served with Fresh Baked Rolls, Iced Tea, Coffee & Water**

*\*A Two Hour Open Bar (Deluxe Brands) can be added to this menu for \$15.00++ per person*

*\*A Three Hour Open Bar (Deluxe Brands) can be added to this menu for \$18.00++ per person*

*Mimosas and Bloody Marys can be added to this menu for \$70.00++ per gallon*

*All prices subject to 20% service charge and 6% Kentucky sales tax*

## Enhancements

### Reception Enhancements

~ Seelbach Signature Coffee Station	\$4.00 per person
~ Premium Brand Liquors	\$4.00 per person
~ Super Premium Brand Liquors	\$8.00 per person
~ Personalized Ice Sculptures	Priced to Order
~ Wine Service with Dinner	starting at \$24.00 per bottle
~ Cake Plate Painted with Fruit Coulis & a Chocolate Covered Strawberry	\$2.00 per person
~ Gold or Silver Charger Plates	\$1.00 each
~ Hurricane Globe with Taper Candle for Centerpiece	\$4.00 per table
~ Ivory Chair Covers	\$3.50 per chair
~ Ivory Sashes for Chair Covers	\$2.00 per chair
~ Champagne Toast for each Guest	\$4.00 per person
~ Banquet Room for Ceremony	\$400.00

### American Raw Bar

Elaborate Display to include:

- Iced Jumbo Shrimp
- Chesapeake or Blue Point Oysters
- Little Neck and Cherrystone Clams
- North Atlantic Crab Claws

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

\$33.00 per person (Complimentary Ice Sculpture for 100 guests or more)

### Individual Seafood Pricing

~ Shrimp	\$48.00 per dozen
~ Oysters	\$42.00 per dozen
~ Clams	\$36.00 per dozen
~ North Atlantic Snow Crab Claws	\$42.00 per dozen

### Sushi Display

Japanese Delicacies to include:

- California Rolls, Tuna Rolls, and Sashimi
- Served with Wasabi, Soy Sauce and Pickled Ginger

\$12.95 per person

### Additional Hors D'oeuvres or Menu Selections

See your Catering Executive for additional Hors D'oeuvres & Custom Menu selections and pricing

All prices subject to 20% service charge and 6% Kentucky sales tax

## 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*

*Magnolia's - 585-4602*

*Colonial Designs – 896-4461*

*Nanz & Kraft's - 897-6551*

*Blossom Shop – 454-0241*

### **Photographers**

*Allen Jones Photography – 267-4737*

*Darwin's Photography - 451-8886*

*Jay May Photography - 417-8329*

*Leigh Photography – 266-5504*

### **Pianists**

*Jerry Carlon – 897-5837*

*Faith Aielts - 896-8262 (Vocal Soloist)*

*Bob French - 585-5451*

*Charlie Costner - 895-6457(Jazz)*

*Wade Campbell - 241-9206*

### **Harpists**

*Elaine Humphreys Cook – 859-233-1327*

*Rozanna Thompson - 893-7183*

*Linita Cotta - 244-5910*

### **Ceremony Music**

*The Louisville Trio – 454-9744*

*Commonwealth Music – 367-9439*

*Highland Chamber Players- 895-1714*

### **Disc Jockeys**

*Yancey Entertainment - 239-2865*

*Masters of Music – 266-5351*

### **Bands**

*Familiar Faces - 615-860-2340*

*Jimmy Church Band - 615-292-8529*

*Dixie Entertainment - 859-269-4298*

*Dick Sisto (Jazz Trio) - 812-923-7297*

*The Sultans - 499-6213*

*David Halloway Music- 239-2561*

*Triangle Talent - 267-5466*

*Harris Entertainment - 267-0148*

*Bill Barnes Trio – 454-9669*

### **Wedding Coordinators**

*Weddings by Amelia - 245-7131*

*Mrs. Rita Shea - 479-7915*

*Fairy Godmothers- 558-6061*

*Ellen Fox- 749-8445*

### **Transportation**

*Miller Transportation- 368-5644*

*Cosmopolitan Coach- 634-546*

*Free Enterprise- (812) 282-7433*

## Wedding Cake Selections

All Cakes Feature Traditional Buttercream Icing

### Seelbach Traditional Cake Flavors

Additional \$3.00 per person

**Dark  
Valrohna  
Chocolate**  
Rich Plantation  
Chocolate

**Sweet  
Creamery All  
Butter Cake**  
Old Fashioned  
Kentucky Style

**24 Carrot  
Cake**  
Carrot Cake with  
golden raisins, and  
toasted walnuts

**Hazelnut  
Cake**  
Vanilla Cake  
infused with  
Toasted Hazelnuts

**Lemon  
Chiffon Cake**  
Vanilla chiffon cake  
with a lemon curd  
filling

### Seelbach Premier Cake Flavors

Additional \$4.00 per person

**Mocha Cake**  
Kona blend coffee  
buttercream and  
chocolate ganache  
layered between  
vanilla chiffon cake

**Princess Cake**  
Vanilla chiffon cake  
layered with  
strawberry  
preserves, chantilly  
cream and a layer  
of marzipan cake

**Tropical  
Island Cake**  
Coconut chiffon  
cake layered with a  
mango mousse

**Tiramisu  
Cake**  
Lady finger cake  
sprinkled with  
Kahlua liqueur and  
layered with a  
mascarpone cheese  
mousse

**Gianduja  
Cake**  
Hazelnut cake  
layered with a  
Frangelico pastry  
cream and chocolate  
buttercream

### Cake Filling Selections

Vanilla Buttercream Filling  
Cream Cheese Buttercream Filling  
Hazelnut Buttercream Filling  
Chocolate Buttercream Filling  
Raspberry Buttercream Filling  
Strawberry Buttercream Filling  
Lemon Curd Filling  
Lime Curd Filling

### Enhancements

Swiss Buttercream Icing	.50 per person
Basket Weave Design	.50 per person
White Chocolate Decorations	1.00 per person
Marzipan Decorations	1.00 per person
Gum Paste Flowers	1.00 per person.
Pillars that separate the layers	18.00 per layer

*Our Pastry Chef will be honored to discuss all of your desires and determine if any other additional charges will apply.*

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