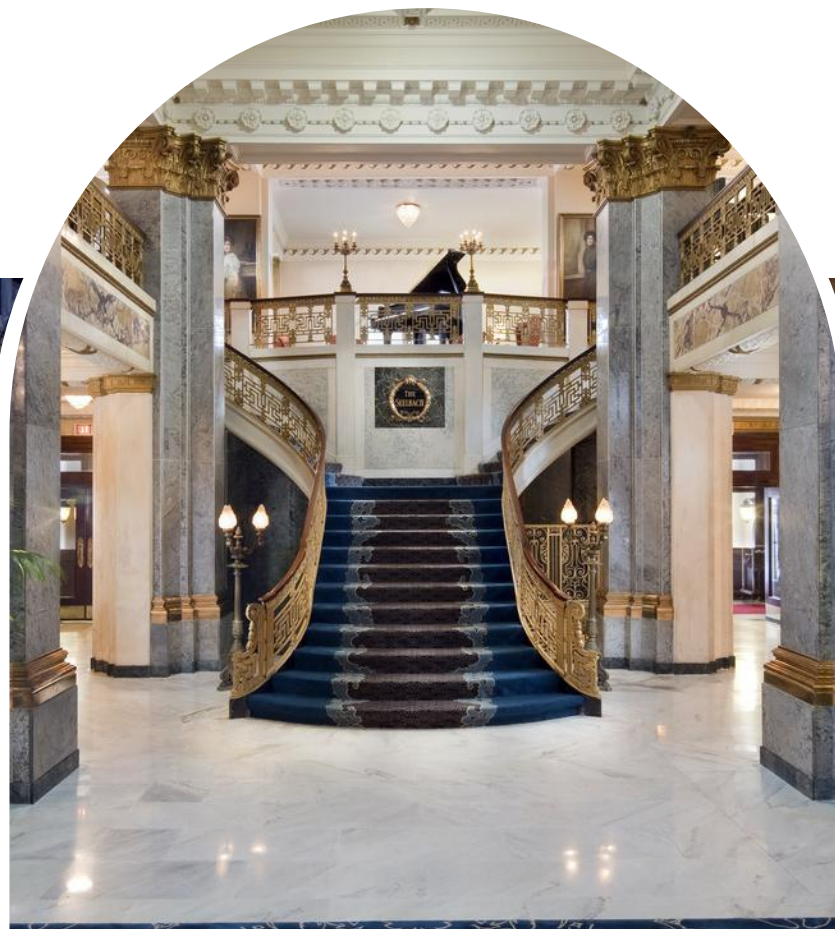


Weddings AT THE SEELBACH

CONGRATULATIONS ON YOUR ENGAGEMENT!

The upcoming months will be filled with plenty of decisions as you begin planning the most memorable day of your life. This packet outlines our exclusive wedding packages.

These thoughtfully and professionally designed offerings ensure that planning your wedding at the Seelbach Hilton will be as enjoyable as the event itself!



Hilton

500 South Fourth Street
Louisville, Kentucky
40202
seelbachhilton.com

Taylor Torsky
502.585.9273
ttorsky@seelbachhilton.com



INCLUSIONS

- (1) King Suite for the Night of the Wedding
- Menu Tasting for (4) Attendees (\$75 each additional guest)
- Discounted Guestroom Rates
- Hilton Honors Points
- Mirrored Tiles & Votive Candles for Decoration
- Timeless Floor Length Ivory or Black Linens & Ivory or Black Napkins
- Large Wooden Dance Floor & Staging for Bands
- Blue Banquet Chairs with a Brushed Nickel Finish
- Classic Gold Framed Table Numbers



UPGRADES

- | | |
|------------------------------|--|
| • Wine Service with Dinner | Starting at \$36 per bottle |
| • Gold Chargers | \$1.00 each |
| • Champagne Toast for Guests | \$6.50 per person |
| • Coat Check Attendant | \$200 per 4-hour event |
| • Event Space for Ceremony | Based on Location, starting at \$1,500++ |



OAKROOM

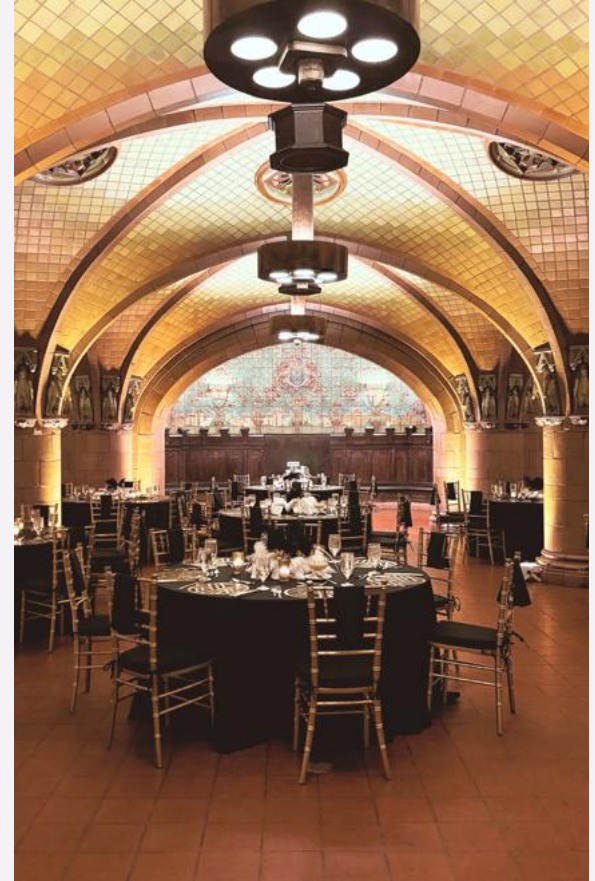


The Oakroom provides a legendary dining experience with historic tales. It was added to the hotel in 1907, The Oakroom originally served as the Gentlemen's Billiards Room. The dark wood and luxe armchairs create an elegant, inviting setting for any event – from business meetings and rehearsal dinners, to wedding receptions and other celebratory meals.

Seats up to 140 guests with a dance floor

Starting at \$6,000++





RATHSKELLER

Constructed of beautiful Rookwood Pottery in 1907, this Bavarian-style work of art, offering 4,200 square feet of space, is the only room of its kind in the world. Décor includes an arched, red-tinted terra-cotta ceiling. For almost 100 years, this room has been an intimate spot for social gatherings.

Seats up to 150 guests with a dance floor

Starting at \$8,000++



GRAND BALLROOM



Featured in "The Great Gatsby" as the setting for Tom and Daisy Buchanan's wedding, the Seelbach's Grand Ballroom offers poetic grace and a magical mood. Turn-of-the-century décor in gold and cobalt, crystal chandeliers, and palladium windows overlooking picturesque Louisville will enthrall your guests. A t-shaped design with 4,900 square feet of space is ideal for dancing and socializing.

Seats up to 250 guests with
a dance floor

Starting at \$10,000++





MEDALLION BALLROOM



As the largest space of its kind in Kentucky, this charming ballroom offers stately elegance and up to 8,678 square feet of space. Located just off the Main Lobby, the Medallion Ballroom features 20-foot ceilings, grand chandeliers and glamorous gold décor. The ballroom, constructed in 1995, provides modern technology, including a state-of-the-art sound system and electronically controlled lighting.

Seats up to 500 guests with
a dance floor

Starting at \$12,000++





Wedding Menu

HOR D'OEVRES

PLATED

BUFFET

SPIRITS

2025

Seelbach Weddings

PLATED

INCLUDES THREE PASSED HORS D'OEUVRES, ONE SALAD, AND ENTRÉE(S)

BUTLER PASSED HOR D'OERVRES

GF - Gluten Free V- Vegetarian VE- Vegan

Includes (3) Selections

HOT HORS D'OEUVRES

Artichoke Boursin Beignet V

Assorted Petite Quiche

Baby Beef Wellington

Buffalo Chicken Spring Roll

Crab Rangoon

Honey Sriracha Chicken Meatball

Kentucky Barbecue Pork Biscuit

Korean Steak Taco Roll

Pimento & Bacon Jam Beignet

Bacon-Wrapped Scallop GF

Wild Mushroom Purse V

Vegetable Samosa V|VE

Vegetable Spring Roll with Sweet Chili Sauce V

COLD HORS D'OEUVRES

Chilled Shrimp, Cocktail Sauce GF

Fig Jam, Brie, Raspberry Coulis, Naan Bread V

Tomato, Mozzarella Skewer, Balsamic Glaze GF|V

Smoked Salmon, Blini, Sour Cream, Caviar

MENU PRICES ARE SUBJECT TO 25% SERVICE CHARGE, AND 6% SALES TAX

PLATED

INCLUDES THREE PASSED HORS D'OEUVRES, ONE SALAD, AND ENTRÉE(S)

SALAD

GF - Gluten Free V- Vegetarian VE- Vegan

Includes (1) Selection

SALAD

Baby Spinach GF|V

Glazed Pecan, Sundried Cranberry, Feta Cheese, Champagne Vinaigrette

Kentucky Bibb GF|V

Radicchio, Bourbon Pecan, Boursin Cheese, Bourbon Raspberry Vinaigrette

Caesar Salad

Pickled Red Onion, Shaved Parmesan Cheese, Herbed Crouton, Caesar Dressing

Mixed Greens GF|V|VE

Cucumber, Cherry Tomato, Kalamata Olive, Balsamic Vinaigrette

Wedge Salad V

Tomato, Red Onion, Creamy Bleu Cheese

MENU PRICES ARE SUBJECT TO 25% SERVICE CHARGE, AND 6% SALES TAX

PLATED

INCLUDES THREE PASSED HORS D'OEUVRES, ONE SALAD, AND ENTRÉE(S)

ENTREE SELECTIONS

GF - Gluten Free V- Vegetarian VE- Vegan

All Entrees are accompanied by (1) Starch, (1) Vegetable, House Baked Bread, Iced Tea, Coffee and Water

Includes up to (2) Selections

ENTREES

Grilled Filet Mignon, Red Wine Reduction GF | \$85

12-Hour Braised Beef Short Rib GF | \$82

Bourbon Maple Glazed Salmon GF | \$74

Pan-Roasted Chicken, Bourbon Mushroom Sauce GF | \$69

Slow-Roasted Sliced Boneless Pork Loin GF | \$69

Vegan Wellington V|VE | \$67

DUETS

Grilled Filet Mignon, Red Wine Reduction & Baked Salmon, Beurre Blanc Sauce GF | \$92

Grilled Filet Mignon, Red Wine Reduction & Sautéed Jumbo Shrimp, Garlic Butter GF | \$89

12-Hour Braised Beef Short Rib & Pan-Roasted Chicken, Herbed Velouté | \$87

SELECT (1) STARCH

Kentucky Field Mushroom Risotto V

Jasmine Rice GF|V|VE

Roasted Red Skin Potatoes GF|V|VE

Kentucky Cheddar Grits

Yukon Gold Mashed Potatoes GF|V

SELECT (1) VEGETABLE

Braised Collard Greens (Contains Pork) GF

Grilled Asparagus GF|V|VE

Hand-Carved Carrots GF|V|VE

Haricots Verts/Sliced Almonds GF|V|VE

Roasted Seasonal Vegetable GF|V|VE

Crispy Broccolini GF|V|VE

MENU PRICES ARE SUBJECT TO 25% SERVICE CHARGE, AND 6% SALES TAX

BUFFET

BUFFET SELECTIONS

GF - Gluten Free V- Vegetarian VE- Vegan

All Buffets are accompanied by (3) Hors D'Oeuvres, (1) Salad, (2) Entrees, (3) Accompaniments, House Baked Bread, Iced Tea, Coffee and Water

\$86 per guest Minimum of 50 Guests
Select Three Hors D'Oeuvres from page 2

SALAD

INCLUDES (1) SELECTION

Baby Spinach GF|V

Glazed Pecan, Sundried Cranberry, Feta Cheese, Champagne Vinaigrette

Caesar Salad

Pickled Red Onion, Shaved Parmesan Cheese, Herbed Crouton, Caesar Dressing

Mixed Greens GF|V|VE

Cucumber, Cherry Tomato, Kalamata Olive , Balsamic Vinaigrette

Wedge Salad V

Tomato, Red Onion, Creamy Bleu Cheese

Garden House Salad GF|V

Tomatoes, Cucumbers, Ranch Dressing

MENU PRICES ARE SUBJECT TO 25% SERVICE CHARGE, AND 6% SALES TAX

BUFFET

BUFFET SELECTIONS

GF - Gluten Free V- Vegetarian VE- Vegan

All Buffets are accompanied by (3) Hors D'Oeuvres, (1) Salad, (2) Entrees, (3) Accompaniments, House Baked Bread, Iced Tea, Coffee and Water

\$86 per Guest | Minimum of 50 Guests

INCLUDES (2) ENTRÉES

Salmon Fillet, Bourbon Maple Glaze GF

Pan-Seared Mahi Mahi, Lemongrass White Wine Sauce GF

Pan-Roasted Chicken, Bourbon Mushroom Sauce GF

12-Hour Braised Beef Short Rib, Root Vegetables, Brown Gravy GF

Roasted Pork Loin, Mustard Seed Cream Sauce GF

INCLUDES (3) ACCOMPANIMENTS

Haricots Verts, Sliced Almonds GF|V|VE

Red Skin Roasted Potatoes GF|V|VE

Yukon Gold Mashed Potatoes GF|V

Kentucky Field Mushroom Risotto V

Jasmine Rice GF|V|VE

Crispy Broccolini GF|V|VE

Roasted Seasonal Vegetable GF|V|VE

Hand-Carved Carrots GF|V|VE

Roasted Brussels Sprouts, Bacon GF

MENU PRICES ARE SUBJECT TO 25% SERVICE CHARGE, AND 6% SALES TAX

SPIRITS, LIBATIONS & BREWS

OAKS

\$50/PERSON

4-Hour Bar

Additional Hour:

\$10/person

LIQUOR

Old Forester Bourbon

Ezra Brooks Rye

Dewar's White Label

Wheatley Vodka

Corazon Tequila

Myers Rum

New Amsterdam Gin

WINE

House Red

House White House

Sparkling

BEER

Miller Lite

Michelob Ultra

White Claw

Corona

Stella Artois

West 6th IPA

DERBY

\$55/PERSON

4-Hour Bar

Additional Hour:

\$11/person

LIQUOR

Buffalo Trace Bourbon

Rittenhouse Rye

Monkey Shoulder Scotch

Tito's Vodka

El Jimador Silver Tequila

Bacardi Rum

Ford's Gin

WINE

Coppola Chardonnay

Matua Sauvignon Blanc

Robert Mondavi Cabernet

Sauvignon

Robert Mondavi Pinot Noir

LaMarca Prosecco

BEER

Miller Lite

Michelob Ultra

White Claw

Corona

Stella Artois

West 6th IPA

TRIPLE CORWN

\$60/PERSON

4-Hour Bar

Additional Hour:

\$12/person

LIQUOR

Woodford Reserve Bourbon

Knob Creek Rye

Chivas Scotch

Grey Goose Vodka

Espolon Blanco Tequila

Mount Gay Silver Rum

Sipsmith Gin

WINE

Kendall Jackson Pinot Grigio

Kendall Jackson VR

Chardonnay

Josh Cellars Cabernet

Sauvignon

Josh Cellars Merlot

Korbel Brut Champagne

BEER

Miller Lite

Michelob Ultra

White Claw

Corona

Stella Artois

West 6th IPA

HOST AND CASH BAR

OAKS

	HOST	CASH
COCKTAIL	\$10	\$12
GLASS OF WINE	\$10	\$12
BEER	\$7	\$8
SOFT DRINK	\$5	\$6

DERBY

	HOST	CASH
COCKTAIL	\$11	\$13
GLASS OF WINE	\$11	\$13
BEER	\$7	\$8
SOFT DRINK	\$5	\$6

TRIPLE CROWN

	HOST	CASH
COCKTAIL	\$12	\$14
GLASS OF WINE	\$12	\$14
BEER	\$7	\$8
SOFT DRINK	\$5	\$6

THE FINE PRINT: For all Hosted Bars: All prices are subject to a 25% service charge and applicable sales tax. One bartender required per 100 guests. The bartender fee is \$250 (fee may be waived if bar revenue exceeds \$1000 per bartender) **For all Cash Bars:** Prices are inclusive of 25% service charge and applicable sales tax. One bartender required per 125 guests. Bartender fee is \$250 (Fee may be waived if bar revenue exceeds \$1000 per bartender).

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 underage or proper identification cannot be produced and (2): refuse alcoholic beverages served to any person who, in the Hotel's judgment, appears intoxicated.

SPIRITS, LIBATIONS & BREWS

SPECIALTY COCKTAILS

included with Bar Package, or charged On Consumption with Host Bar

INCLUDES (2) COCKTAILS

Bourbon Spire

Classic Champagne Cocktail

Cosmopolitan

Espresso Martini + \$2++

French 75

Gimlet

Kir Royale

Margarita (Classic or Spicy)

Mai Tai

Manhattan

Martini (Classic or Dirty | Gin or Vodka)

Mojito

Mule

Oaks Lily

Old Fashioned

Seelbach Cocktail

Aperol Spritz

Whiskey Sour

THE FINE PRINT: For all Hosted Bars: All prices are subject to a 25% service charge and applicable sales tax. One bartender required per 100 guests. The bartender fee is \$250 (fee may be waived if bar revenue exceeds \$1000 per bartender) **For all Cash Bars:** Prices are inclusive of 25% service charge and applicable sales tax. One bartender required per 125 guests. Bartender fee is \$250 (Fee may be waived if bar revenue exceeds \$1000 per bartender).

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EVENT PLANNERS

Ginna Matson Events
ginnamatsonevents.com

Weekend Wedding Warrior
weekendweddingwarrior.com

L&M Detailed Events
lmdetailedevents.com

A Thorough Fare
atfweddings.com

ShaFox Weddings & Events
shafox.com

Lakshmi Addala
bluegrassrentals.com

Events by Jacqueline
eventsbyjacqueline.com

Stephanie McDonald
plannedperfectionevents.com

Sharon Rumsey
<https://aperfectplanevents.com>

Christina Burton Events
christinaburtonevents.com

FLORISTS/ DESIGNERS

Lloyd's Florist
lloydsflorist.net

Zachary Brady Designs
zacharybradydesigns.com

Sarah Rae Designs
sarahraedesigns.com

Denizen
bydenizen.com

Simply Sara O
simplysarao.com

Boston's Florals
bostonsfloral.com

Jeanie Gorrell
jeaniegorrell.com

PHOTOGRAPHERS

Frames and Letters
framesandlettersphotography.com

Green Apple Photography
greenappleweddings.co/

Natalie K Photography
nataliekathrynphoto.com

Sarah Katherine Davis
sarahkatherinedavis.com

Katie Rhodes
katiethiskatiethat.com

Brizzy Rose and Emma
brizzyroseandemma.com

Lang Thomas Photography
langthomasphotography.com

Jessica Blackburn Photography
jessicablackburnphotography.com

PREFERED VENDORS

VIDEOGRAPHERS

Antonio Pantoja Film
antoniopantoja.com

Love Hunters
love-hunters.com

Rachel Joy Monet
joymonetphotography.com

Nikia Dickerson
nikiadfilmandphoto.com

Caitlin Hon
caitlinhonfilms.com

LIVE PAINTERS

Katie Nelson
katienselfineart.com

Lauren Epperson
watercolordesignsbylauren.com

Shakia Harris
shakiaharrisart.com

CLASSICAL MUSICIANS

Electria Strings
electriastrings.com

Highland Chamber Players
highlandplayers.com

WEDDING ESSENTIALS

Southern Classic (Various Rentals)
southernclassicrentals.com

Chair Flair (Chair Covers)
chairflairlinens.com

Millennium Events
(Various Rentals)
milleventsky.com

Couture Events by Ruth
(Various Rentals)
coutureentsky.com

Bluegrass Events & Party Needs
(Various Rentals)
bluegrassrentals.com

Love Stories (Walls, Arches)
lovestoriesers.com

Empru (Various Rentals)
https://emprulou.com

DJS

Party Zone Productions
pzentertainment.com

Masters of Music
mastersofmusicdj.com

Triangle Talent – Patrick Salyer
triangletalent.com

DJ Jon Q
djjohnq.net

Harold Mahan
haroldmahan.com

BANDS

Juice Box Heroes
thejuiceboxheroes.com

Diamond Empire Band
diamondempireband.com

The Crashers
thecrashers.com

Endless Summer
esbband.com

The Touchables
gettingtouchy.com

Felix and Fingers
felixandfingers.com

PREFERRED VENDORS

CAKES & DESSERTS

Bae's Bakery
baesbakerylou.com

Adrienne & Co
cakestoday.com

Sweet Stuff Bakery
sweetstuffbakery.com

Plehns's
plehns.com

Allie Baked
alliebaked.com

The Mixing Bar
themixingbar.com

The Mischief Maker
mischiefmakercakes.com

PHOTO BOOTH

Rivertown Photo Booths
rivertownphotoboosts.com

Derby City Selfie
derbycityselfie.com

Pose 502
pose502.com

Mag Booth
magbooth.com

HAIR & MAKE UP

Beauty Patrol
thebeautypatrol.com

Beheld Beauty
beheldbeauty.co

Glow to Beauty
glowtobeauty.com

Style Lounge
style-lounge

Color in the Ville
colorintheville.com

Beard & Brews (Men)
beardsandbeers.com

MISCELLANEOUS

Cigars
rollingleafky.com

Magicians
darshwood.com
mysticalmisfitsentertainment.com

Balloon Art
fossilouballoons.com
popballoonboutiqueky.com

Calligraphy
limeandlilydesign.com
juliediamondinvitations.co



FREQUENTLY ASKED QUESTIONS

What is the Food and Beverage Minimum?

The “F&B Min” is the agreed amount you will at least spend for use of the ballroom on your wedding date. If you meet this minimum, then we waive and Room Rental fees. But, this is *not* the cost of the wedding. The actual cost of the wedding will depend on the guest count, the menu selections, and the bar or beverage services.

What does the Seelbach do on my Wedding Day?

On your Wedding Day, the Seelbach will set up your confirmed diagram and serve your confirmed Menu. This means you approve how tables and chairs will be set up in your ballroom. We will set up the hotel tables and chairs for your ceremony and reception, and all your included linens, china, cutlery, glassware, buffets, or plated meals, and bars. If things change last minute on your wedding day, additional fees may apply, so we do our best to confirm at least 5 days out.

The Seelbach does not set up, or tear down, your personal or rented items. (This is where the Vendor comes in to play.) Anything you or the Vendor bring in, you will need to take with you at the end of the event.

Do I need a Planner or Day-of Coordinator?

While we do not require a Planner or Coordinator, you will at least need a Point Person that address any issues the day of your wedding. This role is vital for a smooth day, so whether it is a friend, or a professional, designate one person to make decisions should The Seelbach, or other Vendors, have changes. This person oversees your personal items set up and tear down. For example, if you bring in additional candles, centerpieces, a mirror for a seating chart, chair covers etc, you or your Vendors are responsible to set up and tear down.

The Seelbach does not execute day-of timeline, nor does it execute the set up of your personal or rented items. The Point Person will be responsible for those items/moments. The Hotel ensures your beverage and meal service starts at the agreed upon time. We will communicate with the Coordinator/Point Person to make your group is running on time.

FREQUENTLY ASKED QUESTIONS

What is the deal with Parking?

The Seelbach does not provide or comp parking for guests or Vendors. We can offer Valet, or the self-park garage at 523 South 5th Street. If Vendors require their parking paid, it is up to you to provide or reimburse.

The loading dock is for loading and unloading only. Vendors are strictly prohibited from leaving their vehicles there, and they are subject to tow at their expense. Load in times may be restricted to certain times for Vendor access.

Am I allowed to bring in Outside Catering?

For our weddings that require traditional meals for religious and cultural specific purposes, yes. The Outside Caterer will be required to meet with the Hotel to confirm menu and preparation needs.

For Outside Catering, a Plating Fee will apply, and a Kitchen Rental required. This meal service is Buffet Only, and no “live” cooking in any of the ballrooms (no butane or electric burners, no sauteing, frying, grilling, etc) We kindly ask that you confirm with the Hotel about meal service before you set your menu. The Hotel will remain within its discretion to stop or shut down unlawful or dangerous meal service.

Need recommendations? Just ask and we are happy to share our favorite partners!

How do I check-in, add rooms, or pay for certain guest rooms?

If you do not explicitly tell the Seelbach before arrival day, we do not know who pays for what (room and tax, parking, and incidentals), and the Hotel will assume every guest will pay on their own at check-in.

If you want to pay for, or “Add to the Master,” guest rooms, parking, and incidentals, beyond your contracted Comp Junior Suite, you will need to confirm with us before these guests arrive. We will require the list of names, and their room type request, so we can efficiently check-in those guests without any hiccups.

I Booked my Wedding, now what?

Usually booking your venue (and parish for a religious ceremony) will be the first things you do. Depending on when you start planning, you will go months without hearing from us, and that is ok! As your Venue and Caterer, your next step with us will be to schedule your Tasting less than 6 months out!

Once you have booked with us, next will be to align your Vendor Team - this can include Photography, Florals and Design, Rentals (like chairs, specialty linens, dance floor wraps, etc), Entertainment (DJ or Band), Live Portrait Artists, and all the fun elements you want to add to your event.

FREQUENTLY ASKED QUESTIONS

LOAD IN/ LOAD OUT

- All Vendors will utilize the loading dock area behind the hotel
- All Vendors will utilize the Back of House elevators to access ballrooms
- All Vendors will remove items brought to Hotel, and take with them at end of the event. Hotel and area Dumpsters are strictly off limits.
 - And additional cleaning fee of \$300 may be applied to the Client if materials are left onsite
- The Hotel does not provide carts, dollies, or wagons. Vendor must bring their own to transport assets while onsite.
- Vendor must call and schedule Load In/Load Out time w/ Taylor Torsky, 502-585-9273 or ttorsky@seelbachhilton.com (7) days in advance

PARKING

- Hotel does not provide parking, or comp parking
 - Vendor or Client is responsible for all associated parking fees
- Vendors are not permitted to leave any vehicle in the loading dock area
 - Passenger vehicles may park in the garage and/or street parking
 - Trucks can park along 5th Street, and/or nearby surface lots at their own risk, or scheduled through Valet at \$75 per extra large vehicle or truck

ONSITE EXPECTATIONS

- All Vendors are expected to exhibit professional behavior and demeanor at all times when onsite at the Hotel
 - Vendors must be dressed appropriately and practice good hygiene
- There is absolutely NO vaping onsite
- Vendors are required to carry, and have proof, of Limited Liability Insurance
 - We may require that your outside contractors sign a hold harmless, indemnification and insurance agreement in the form currently in use at the Hotel for similar outside contractors, and provide proof of insurance in amounts acceptable to us (amounts and types of insurance to be determined in our sole discretion based on the type of services the outside contractor will be providing) before the outside contractor will be allowed to provide services on our Hotel premises
- In some instances, despite your use of an outside contractor, The Seelbach may be required, pursuant to obligations imposed on Hotel by labor unions or collective bargaining agreements, to utilize Hotel labor to provide certain services, and you agree to pay the fees and/or charges associated with these services. Upon request by Group, Hotel will disclose prior to the Event those services that are required to be performed by Hotel labor (if any) as well as the potential fees and charges associated with such Hotel labor usage.