

Everything Catering

MENU



The Seelbach Hilton
Louisville



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*“ You don’t have
to cook fancy
or complicated
masterpieces,
just good food
from fresh
ingredients. ”*

– JULIA CHILD



Breakfast

90 Minutes of Service

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

THE SEELBACH CONTINENTAL

Fresh Fruit **GF**

Individual Greek Yogurt **GF**

Breakfast Bakeries

Orange/Apple/Cranberry Juice/Milk

Regular and Decaffeinated Coffee
Selection of Hot Teas

\$35/person

KENTUCKY COUNTRY BREAKFAST BUFFET

Minimum Requirement - 25 Guests
\$50 Setup fee for fewer guests

Scrambled Eggs **GF**
Pork Sausage Links **GF**
Applewood Smoked Bacon **GF**
Fried Breakfast Potatoes/Onions/
Peppers **V**

Fresh Fruit **GF**

Breakfast Bakeries

Orange/Apple/Cranberry Juice/Milk

Regular and Decaffeinated Coffee
Selection of Hot Teas

\$40/person

SLUGGER PLATED BREAKFAST

Scrambled Eggs **GF**
Applewood Smoked Bacon **GF**
Fried Breakfast Potatoes **V**
Southern Biscuit

Orange Juice

Regular and Decaffeinated Coffee
Selection of Hot Teas

\$35/person

BLUEGRASS WELLNESS BREAKFAST BUFFET

Minimum Requirement - 25 Guests
\$50 Setup fee for fewer guests

Steel Cut Oatmeal/Walnuts/Golden
Raisins/Brown Sugar **V**

Fresh Fruit **GF**

Build Your Own Yogurt Parfait/Greek
Yogurt/Granola/Fresh Berries/Mixed
Nuts/Toasted Coconut

Feta & Spinach Frittata **GF|V**
Chicken Sausage Links
Roasted Red Bliss Potatoes/Lemon
Gremolata **GF|V|VE**

Breakfast Muffins

Orange/Apple/Cranberry Juice/Milk

Regular and Decaffeinated Coffee
Selection of Hot Teas

\$43/person

DESIGN YOUR OWN BREAKFAST BUFFET

Minimum Requirement - 25 Guests
\$50 Setup fee for fewer guests

EGG STYLE (Select One)

Scrambled Eggs **GF|V**
Feta & Spinach Frittata **GF|V**
Mediterranean Quiche **V**

BREAKFAST MEAT (Select Two)

Pork Sausage Links **GF**
Pork Sausage Patties
Chicken Sausage Links
Turkey Sausage Patties
Applewood Smoked Bacon **GF**
Sliced Ham **GF**
Beyond® Sausage Patties **GF|V|VE**

ACCOMPANIMENTS (Select One)

Fried Breakfast Potatoes/Onions/
Peppers **V**
Hashbrown Casserole **GF**
Roasted Red Bliss Potatoes/Lemon
Gremolata **GF|V|VE**
Weisenburger Grits **V**
Steel Cut Oats **V**

Fresh Fruit **GF**

Breakfast Bakeries

Orange/Apple/Cranberry Juice/Milk

Regular and Decaffeinated Coffee
Selection of Hot Teas

\$44/person



Breakfast Enhancements

Available as Add-on to Breakfast Menus

90 Minutes of Service

GF - GLUTEN FREE
 V - VEGETARIAN
 VE - VEGAN FRIENDLY

EGGS TO ORDER

Chef to Prepare Omelet to Your Taste

Selections Include: Chopped Bacon
 Diced Ham/Sausage
 Mushrooms/Sweet Bell Peppers
 Diced Tomatoes/Onions/Spinach
 Cheddar/Swiss

Egg Whites Available Upon Request

\$17/person (Chef Required Per 50 Guests)

SMOKED SALMON PLATTER

Plain/Everything Bagels
 Cream Cheese/Sliced Tomatoes/Red
 Onions/Capers

\$18/person

BREAKFAST CLASSICS *(Select One)*

French Toast

Waffles

Pancakes

Selection Includes: Warm Maple Syrup/
 Berry Compote

\$10/person

STEEL CUT OATS

Walnuts/Golden Raisins/Brown Sugar

\$10/person



À La Carte

Breakfast

Biscuits/Skillet Gravy.....	\$10/Person
Ham/Egg/Cheese Wrap.....	\$10/Each
Sausage/Egg/Cheese Biscuit....	\$10/Each
Weisenberger Grits.....	\$10/Person
Fresh Fruit.....	\$12/Person
Bagel/Cream Cheese	\$48/Dozen
Breakfast Bakeries	\$48/Dozen
Individual Greek Yogurt	\$4/Each

Goodies

The Seelbach Cookie	\$54/Dozen
<i>Created on a whim at the turn of the century by the in-house pastry chef to create a flavorful sensation for hotel guests.</i>	
House Made Cookies.....	\$52/Dozen
Brownies	\$52/Dozen
Baked German Style Pretzels/Assorted Mustards	\$54/Dozen
Assorted Whole Fruit.....	\$4/Each
Assorted Bags of Chips.....	\$4/Each
Bags of Nuts	\$4/Each
Assorted Health Bars.....	\$4/Each

Refreshments

Regular and Decaffeinated Coffee	\$85/Gallon
Selection of Hot Teas.....	\$72/Gallon
Brewed Iced Tea.....	\$72/Gallon
Infused Water	\$36/Gallon
Lemonade.....	\$72/Gallon
Bottled Spring Water	\$5/Each
Soft Drinks	\$5/Each
Bottled Fruit Juice.....	\$5/Each



Intriguing Breaks

30 Minutes of Service

HOME RUN

Corn Dogs/Ketchup/Mustard

Baked German Style Pretzels/Assorted Mustards

Nacho Chips/Melted Cheese/Sliced Jalapeños

Lemonade

\$20/person

COOKIES, CUPCAKES, AND MILK

Cookies: White Chocolate Macadamia/
Chocolate Chip/Oatmeal Raisin

Assorted Cupcakes

Cold Milk: 2%/Chocolate

\$20/person

MIND, BODY, AND SOUL

Hummus/Fresh Crudité

Granola

Individual Greek Yogurt

Infused Water

\$20/person

BUILD YOUR OWN TRAIL MIX

Granola/Walnuts/Pecans/Almonds/
Raisins/Dried Apricots/White
Chocolate Chips/Dark Chocolate
Chips/Banana Chips

Infused Water

\$20/person

“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.”

– J.R.R. TOLKIEN



Conference Packages

ALL-DAY CONFERENCE PACKAGE

BREAKFAST

Fresh Fruit

Individual Greek Yogurt

Breakfast Bakeries

Orange/Apple/Cranberry Juice

Regular and Decaffeinated Coffee

Selection of Hot Teas

MIDMORNING BREAK

Regular and Decaffeinated Coffee

Selection of Hot Teas

Health Bars

AFTERNOON BREAK

Assortment of Brownies and Blondies

House Made Cookies

Bottled Spring Water/Soft Drinks

Regular and Decaffeinated Coffee

Selection of Hot Teas

\$47/person

ALL-DAY BEVERAGES

Bottled Spring Water/Soft Drinks

Regular and Decaffeinated Coffee

\$24/person

HALF-DAY BEVERAGES *(under 4 hours)*

Bottled Spring Water/Soft Drinks

Regular and Decaffeinated Coffee

\$15/person

*“ One cannot think
well, love well,
sleep well, if one
has not dined well.”*

– VIRGINIA WOOLF



Plated Luncheons

Available until 2pm

All Luncheon Selections Include:
 Clipped Greens/Center Plate/Sweets/
 Baked Breads/Sweet Creamery Butter
 Iced Tea/Regular and Decaffeinated
 Coffee/Selection of Hot Teas

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

\$48/person

CLIPPED GREENS *(Select One)*

Wedge Salad/Tomato/Red Onion/
 Creamy Bleu Cheese Dressing **v**

Caesar Salad/Pickled Red Onions/
 Shaved Parmesan Cheese/Herb
 Crouton

Mixed Field Greens/Cherry Tomatoes/
 Cucumbers/Black Olives/Balsamic
 Vinaigrette **GF|V|VE**

Picked Baby Spinach/Walnuts/Sundried
 Cranberries/Raspberry Vinaigrette **GF|V**

CENTER PLATE *(Select One)*

Pan Roasted Chicken Breast/Bourbon
 Mushroom Sauce/Yukon Gold Mashed
 Potatoes/Hand Carved Carrots **GF**

Herb Crusted Salmon/Kentucky Sorgum
 Drizzle/ Jasmine Rice/Seasonal
 Vegetable **GF**

Roast Pork Loin/ Dijon Mustard Cream/
 Sea Salt Potatoes/Charred Brussels
 Sprouts/Bacon

12-Hour Braised Short Rib/Yukon Gold
 Mashed Potatoes/Baby Carrots **GF +\$4**

SWEETS *(Select One)*

Key Lime Cake/Raspberry Coulis

Derby Pie/Caramel Sauce

Bourbon Pecan Cheesecake/Caramel
 Sauce

Red Velvet Cake/Chocolate Sauce



Luncheon Buffets

Available until 2pm

90 Minutes of Service

Minimum Requirement - 25 Guests
 \$50 Setup fee for fewer guests

Includes: Iced Tea/Regular and
 Decaffeinated Coffee/Selection of Hot
 Teas

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

THE EUROPEAN

Insalata Caprese/Tomato/Ciliegne Fresh
 Mozzarella/Balsamic Syrup/Basil
 Chiffonade **GF|V**

Antipasto Pasta Salad/Feta Cheese/
 Pepperoncini/Roasted Red Peppers/
 Kalamata Olives/Tomatoes **v**

Roasted Pork Loin/White Wine Mustard
 Cream **GF**

Chicken Parmesan/Marinara Sauce/
 Mozzarella/Italian Herbs

Vegetable Penne Pomodoro **v|ve**

Herb & Garlic Breadsticks **v**

Espresso Soaked Tiramisu

Lemon Raspberry Cheesecake

\$49/person

BOAR'S HEAD DELI

SOUP (**Select One**)
 Broccoli Cheddar **GF|V**

Tomato Basil **GF|V**

SALAD (**Select Two**)
 Mixed Greens/Grape Tomatoes/
 Carrots/Cucumbers/Sliced Red Onion/
 Balsamic Vinaigrette/Ranch Dressing
GF|V

Heritage Potato Salad/Diced Eggs/
 Celery/Onions/Sweet Relish **GF|V**

Southern Style Coleslaw **GF|V**

Antipasto Pasta Salad/Feta Cheese/
 Pepperoncini/Roasted Red Peppers/
 Kalamata Olives/Tomatoes **v**

DELI BAR
 Boar's Head Bold® Bourbonridge™
 Uncured Smoked Ham **GF**

Mesquite Wood Smoked® Turkey
 Breast **GF**

London Broil Roast Beef **GF**

Corned Beef Brisket **GF**

Vermont White Cheddar/American
 Cheese

Sliced Tomatoes/Shredded Lettuce/
 Sliced Red Onion

Assorted Accompaniments/Breads

Assorted Cookies/Brownies/Blondies

\$51/person

KENTUCKY COLONEL

Heritage Potato Salad/Diced Eggs/
 Celery/Onions/Sweet Relish **GF|V**

Southern Style Coleslaw **GF|V**

Hand Torn Iceberg Lettuce/Carrots/
 Cucumber/Tomato/Herb Croutons/
 House Vinaigrette/Ranch Dressing **v**

Southern Fried Chicken

12-Hour Braised Beef Short Ribs/Root
 Vegetables **GF**

Southern Green Beans/Ham/Onion **GF**

Kentucky Cheddar Grits **v**

Buttermilk Biscuits

Seelbach Bread Pudding/Kentucky
 Bourbon Caramel Sauce

Assorted Hand Pies

\$54/person



Design Your Own Luncheon Buffet

Available until 2pm

90 Minutes of Service

Minimum Requirement - 25 Guests

\$50 Setup fee for fewer guests

Lunch Selection Includes:
 Starters/Center Plate/Starch/
 Accompaniments/Sweets/Baked Bread
 Assortment/Sweet Creamery Butter

Iced Tea/Regular and Decaffeinated
 Coffee/Selection of Hot Teas

GF - GLUTEN FREE
 V - VEGETARIAN
 VE - VEGAN FRIENDLY

\$54/person

STARTERS (Select One)

Caesar Salad/Pickled Red Onions/
 Shaved Parmesan Cheese/Herb
 Crouton

Mixed Field Greens/Cherry Tomatoes/
 Cucumbers/Black Olives/Balsamic
 Vinaigrette GF|V|VE

Picked Baby Spinach/Glazed Pecans/
 Sun Dried Cranberries/Feta Cheese/
 Raspberry Vinaigrette GF|V

CENTER PLATE (Select Two)

12-Hour Braised Beef Short Rib/Root
 Vegetables GF

Roast Pork Loin/White Wine Mustard
 Cream Sauce GF

Southern Fried Chicken

Pan Rosted Chicken Breast/Bourbon
 Mushroom Sauce GF

Vegetable Penne Pomodoro V|VE

Grilled Mahi Mahi/Southern Creole
 Sauce GF

Bourbon Maple Glazed Salmon GF

Grilled Sliced Flank Steak/Sauteed
 Onions/Peppers GF

Fettuccine Alfredo/Grilled Chicken

STARCH (Select one)

Yukon Gold Mashed Potatoes GF|V

Jasmine Rice GF|V|VE

Kentucky Field Mushroom Risotto GF|V

Roasted Red Skin Potatoes GF|V|VE

Kentucky Cheddar Grits V

ACCOMPANIMENTS (Select One)

Hand Carved Carrots GF|V|VE

Crispy Broccolini GF|V|VE

Grilled Asparagus GF|V|VE

Haricots Verts/Sliced Almonds GF|V|VE

Roasted Seasonal Vegetable GF|V|VE

Roasted Brussels Sprouts/Bacon GF

SWEETS (Select Two)

Carrot Cake

Raspberry Bar

Chocolate Chunk Brownie

Chewy Marshmallow Square

Chocolate Peanut Butter Stack

Red Velvet Cake



Lunch on the Run

Available until 2pm

Select Up to Two (Minimum Requirement-10 Orders per Selection)

Includes: Chips/Whole Fruit/Sweet Treat/Bottled Spring Water

Gluten Free Bread Available Upon Request

\$38/person

HAM & SMOKED TURKEY

Provolone Cheese/Lettuce/Bacon/
Honey Mustard Aioli/Whole Grain Roll

ROAST TURKEY & AVOCADO

Crisp Lettuce/Pepper Jack Cheese/
Avocado Mayo/Whole Grain Roll

CUBAN TORTA

Black Forest Ham/Mustard Spread/
Romaine Lettuce/Swiss Cheese/Pickles/
Cuban Bread

TOMATO, MOZZARELLA, & BASIL

Red Onion/Red Bell Pepper Hummus
Spread/Focaccia Bread

ROAST BEEF TORPEDO

Roast Beef/Provolone/Arugula/
Pepperoncini/Garlic Aioli/Hoagie Roll

CLASSIC ITALIAN

Capicola Ham/Salami/Pepperoni/Fresh
Mozzarella/Crisp Lettuce/Italian
Dressing/Hoagie Roll



Plated Dinners

Dinner Selection Includes:

Clipped Greens/Center Plate/Starch/
Accompaniment/Sweet/Baked Bread
Assortment/Sweet Creamery Butter

Iced Tea/Regular and Decaffeinated
Coffee/Selection of Hot Teas

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

CLIPPED GREENS *(Select One)*

Wedge Salad/Tomato/Red Onion/
Creamy Bleu Cheese Dressing **v**

Caesar Salad/Pickled Red Onions/
Shaved Parmesan Cheese/Herb
Crouton

Mixed Field Greens/Cherry Tomatoes/
Cucumbers/Black Olives/Balsamic
Vinaigrette **GF|V|VE**

Picked Baby Spinach/Glazed Pecan/
Sundried Cranberries/Feta Cheese/
Raspberry Vinaigrette **GF|V**

CENTER PLATE *(Select up to Two)*

Bourbon Sorgum Glazed Salmon **GF**
\$69/person

Pan Seared Mahi Mahi/Southern Creole
Sauce **GF**
\$69/person

Filet of Beef/Red Wine Demi Glace **GF**
\$82/person

12-Hour Braised Beef Short Rib **GF**
\$78/person

Slow Roasted Sliced Boneless Pork Loin/
Apple Bourbon Sauce **GF**
\$64/person

Pan Roasted Local Chicken Breast/
Bourbon Mushroom Sauce **GF**
\$64/person

Vegan Vegetable Wellington **v|ve**
\$62/person

Eggplant Ratatouille Lattice/Marinara
Sauce **v|ve**
\$62/person

STARCH *(Select one)*

Yukon Gold Mashed Potatoes **GF|V**

Jasmine Rice **GF|V|VE**

Toasted Farro Rissoto **GF**

Kentucky Field Mushroom Risotto **GF|V**

Roasted Red Skin Potatoes **GF|V|VE**

Kentucky Cheddar Grits **v**

ACCOMPANIMENTS *(Select One)*

Hand Carved Carrots **GF|V|VE**

Braised Local Greens *(contains pork)* **GF**

Crispy Broccolini **GF|V|VE**

Grilled Asparagus **GF|V|VE**

Haricots Verts/Sliced Almonds **GF|V|VE**

Roasted Seasonal Vegetable **GF|V|VE**

Roasted Brussels Sprouts/Bacon **GF**

SWEET *(Select One)*

Red Velvet Cake

Bourbon Caramel Pecan Cheesecake

Key West Key Lime Cake

Chocolate Bomb



Dinner Buffet

90 Minutes of Service

Minimum Requirement - 50 Guests
 \$50 Setup fee for fewer guests

Dinner Selection Includes:
 Starters/Center Plate/Starch
 Accompaniments/Sweets/Baked Bread
 Assortment/Sweet Creamery Butter

Iced Tea/Regular and Decaffeinated
 Coffee/Selection of Hot Teas

GF - GLUTEN FREE
 V - VEGETARIAN
 VE - VEGAN FRIENDLY

\$78/person

STARTERS *(Select One)*

Caesar Salad/Pickled Red Onions/
 Shaved Parmesan Cheese/Herb
 Crouton

Mixed Field Greens/Cherry Tomatoes/
 Cucumbers/Black Olives/Balsamic
 Vinaigrette GF|V|VE

Picked Baby Spinach/Glazed Pecans/
 Sun Dried Cranberries/Feta Cheese/
 Raspberry Vinaigrette GF|V

CENTERPLATE *(Select Two)*

Pan Roasted Local Chicken Breast/
 Bourbon Mushroom Sauce GF

Bourbon Sorgum Glazed Salmon GF

Pan Seared Mahi Mahi/Southern Creole
 Sauce GF

Slow Braised Beef Pot Roast/Root
 Vegetables/Rich Brown Gravy GF

Roast Pork Loin/White Wine Mustard
 Cream Sauce GF

Vegan Vegetable Wellington V|VE

STARCH *(Select one)*

Orange Cous-Cous V|VE

Yukon Gold Mashed Potatoes GF|V

Kentucky Cheddar Grits V

Roasted Red Skin Potatoes GF|V|VE

Kentucky Field Mushroom Risotto GF|V

Toasted Farro Risotto GF|V

ACCOMPANIMENTS *(Select Two)*

Grilled Asparagus GF|V|VE

Hand Carved Carrots GF|V|VE

Roasted Brussels Sprouts/Bacon GF

Haricots Verts/Sliced Almonds GF|V|VE

Crispy Broccolini GF|V|VE

Roasted Seasonal Vegetable GF|V|VE

SWEETS *(Select Two)*

Carrot Cake

Raspberry Bar

Chocolate Chunk Brownie

Oatmeal Cranberry Mountain

Chewy Marshmallow Square

Chocolate Peanut Butter Stack

Rock Slide Brownie



Butler Passed Hors d'oeuvres

(Minimum 25 Pieces per Selection)

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

\$7/piece

HOT HORS D'OEUVRES

Baby Beef Wellington **+\$1**
 Korean Steak Taco Roll **+\$1**
 Veggie Spring Roll/Sweet Chili Sauce **v**
 Artichoke Borsin Beignet **v**
 Buffalo Chicken Spring Roll
 Honey Sriracha Chicken Meatball
 Pimento/Bacon Jam Beignet
 Kentucky BBQ Pork Biscuits **+\$1**
 Bacon Wrapped Scallop **GF +\$1**
 Crab Rangoon
 Assorted Petite Quiche
 Wild Mushroom Purse **v**

COLD HORS D'OEUVRES

Smoked Salmon/Pancake Blini/Sour Cream/Caviar **+\$1**
 Chilled Shrimp/Cocktail Sauce **GF +\$1**
 Local Tomato/Mozzarella Skewer/Balsamic Glaze **GF|v**
 Fig/Goat Cheese Flatbread **v**
 Fig Jam/Brie/Raspberry Coulis/Naan Bread **v**
 Antipasto Skewer **GF|v**



Reception Presentations

CRUDITES AND REGIONAL CHEESES

Cauliflower Clusters/Broccoli Florets/
Asparagus/Mini Sweet Bell Peppers/
Hand Carved Carrots/Celery Sticks

Aged Cheddar/Pepper Jack/Goat
Cheese/Smoked Gouda

Roasted Bermuda Onion Dip
Ranch Dipping Sauce

Artisan Crackers

\$21/person

VEGETABLES

Hand Carved Carrots/Celery Sticks/Mini
Sweet Bell Peppers/ Asparagus

Roasted Bermuda Onion Dip
Ranch Dipping Sauce

\$15/person

CHARCUTERIE

(minimum 50 people)

Chef's Selection of Local & Imported
Cured Meats and Pickled Vegetables

\$27/person

DIP TRIO

Hummus/Pico de Gallo/Pimento Cheese

Tri-Color Tortillia Chips/Naan Bread/
Artisan Crackers

\$18/person

*“There is no sincerer love than
the love of food.”*

– GEORGE BERNARD SHAW

Chef to Carve

90 Minutes of Service

Price Includes Carver

SLOW ROASTED PRIME RIB OF BEEF

(Serves 40)

Natural Jus/Horseradish Cream/
Louisville's Own Henry Bain's Sauce/
Sister Schubert Yeast Rolls

Market Price

LOCAL PORK LOIN

(Serves 30)

Boneless Loin of Pork/Whole Grain
Mustard/BBQ Sauce/Sister Schubert
Yeast Rolls

\$395/each

BOURBON BARREL BEEF TENDERLOIN

(Serves 15)

Horseradish Cream/Louisville's Own
Henry Bain's Sauce/Sister Schubert Yeast
Rolls

Market Price

ROASTED TURKEY BREAST

(Serves 30)

Cranberry Orange Compote/Pan Gravy/
Sister Schubert Yeast Rolls

\$295/each



Reception Enhancements

Available as Add-ons to Other Menus

60 Minutes of Service

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN FRIENDLY

THE SEELBACH SWEETS

Seelbach Bourbon Balls GF|V|VE

Oreo Dream Bars

Caramel Apple Grannies

Lemon-Berry Bars

Marble Truffle Bars

\$22/person

THE POST PARTY *(Select Five)*

Mini Cheeseburgers/Ketchup/Mustard

Sausage Biscuits/Local Apple Butter

Funnel Cake Fries/Caramel Sauce/Wine Reduction v

Boneless Chicken Wings/Barbeque/ Buffalo Sauce

Smoked Chicken Taquitos

Puff Pastry Wrapped Cocktail Franks

Spanakopita v

Crab Rangoon

Vegetable Samosa v

Fried Smoked Gouda Bacon Mac & Cheese Balls

\$37/person

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

– LUCIANO PAVAROTTI



Libations, Spirits, & Brews

Oaks

LIQUOR

Old Forester Bourbon
 Ezra Brooks Rye
 Dewar's White Label Scotch
 Wheatley Vodka
 Corazon Blanco Tequila
 Meyer's Platinum Rum
 New Amsterdam Gin

WHITE WINE

Sycamore Lane Chardonnay
 Sycamore Lane Pinot Grigio

RED WINE

Sycamore Lane Cabernet Sauvignon
 Sycamore Lane Merlot

SPARKLING WINE

Wycliffe Sparkling

DOMESTIC BEER

Miller Lite
 Michelob Ultra
 White Claw Hard Seltzer

IMPORTED BEER

Corona
 Stella Artios

LOCAL/CRAFT BEER

West 6th IPA

PACKAGE*: \$55/person

(\$11/additional hour)

CONSUMPTION:

LIQUOR: \$11/ea (hosted) | \$13/ea (cash)
 WINE: \$11/ea (hosted) | \$13/ea (cash)
 BEER: \$7/ea (hosted) | \$8/ea (cash)
 SOFT DRINKS: \$5/ea (hosted) | \$6/ea (cash)

**Package Pricing is based on 4 Hours of Service*

ALL HOSTED BARS:

All prices are subject to a 25% Service Charge and applicable Sales Tax. One bartender per 100 guests required. Bartender Fee of \$250—May be waived if Bar Revenue exceeds \$1,000 per bartender.

ALL CASH BARS:

Prices are inclusive of 25% Service Charge and applicable Sales Tax. One bartender per 125 guests required. Bartender Fee of \$250—May be waived if Bar Revenue exceeds \$1,000 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.

Derby

LIQUOR

Buffalo Trace Bourbon
 Rittenhouse Rye
 Monkey Shoulder Scotch
 Tito's Vodka
 El Jimador Tequila
 Bacardi Rum
 Ford's Gin

WHITE WINE

Francis Coppola Chardonnay
 Francis Coppola Sauvignon Blanc

RED WINE

Francis Coppola Cabernet Sauvignon
 Francis Coppola Pinot Noir

SPARKLING WINE

Korbel Brut

DOMESTIC BEER

Miller Lite
 Michelob Ultra
 White Claw Hard Seltzer

IMPORTED BEER

Corona
 Stella Artios

LOCAL/CRAFT BEER

West 6th IPA

PACKAGE*: \$60/person

(\$12/additional hour)

CONSUMPTION:

LIQUOR: \$12/ea (hosted) | \$14/ea (cash)
 WINE: \$12/ea (hosted) | \$14/ea (cash)
 BEER: \$7/ea (hosted) | \$8/ea (cash)
 SOFT DRINKS: \$5/ea (hosted) | \$6/ea (cash)

Triple Crown

LIQUOR

Woodford Reserve Bourbon
 Knob Creek Rye
 Chivas Regal Scotch
 Grey Goose Vodka
 Espolon Blanco Tequila
 Mount Gay Eclipse Rum
 Sipsmith Gin

WHITE WINE

Decoy Chardonnay
 Decoy Sauvignon Blanc

RED WINE

Decoy Cabernet Sauvignon
 Decoy Pinot Noir

SPARKLING WINE

Korbel Brut

DOMESTIC BEER

Miller Lite
 Michelob Ultra
 White Claw Hard Seltzer

IMPORTED BEER

Corona
 Stella Artios

LOCAL/CRAFT BEER

West 6th IPA

PACKAGE*: \$65/person

(\$13/additional hour)

CONSUMPTION:

LIQUOR: \$13/ea (hosted) | \$15/ea (cash)
 WINE: \$13/ea (hosted) | \$15/ea (cash)
 BEER: \$7/ea (hosted) | \$8/ea (cash)
 SOFT DRINKS: \$5/ea (hosted) | \$6/ea (cash)