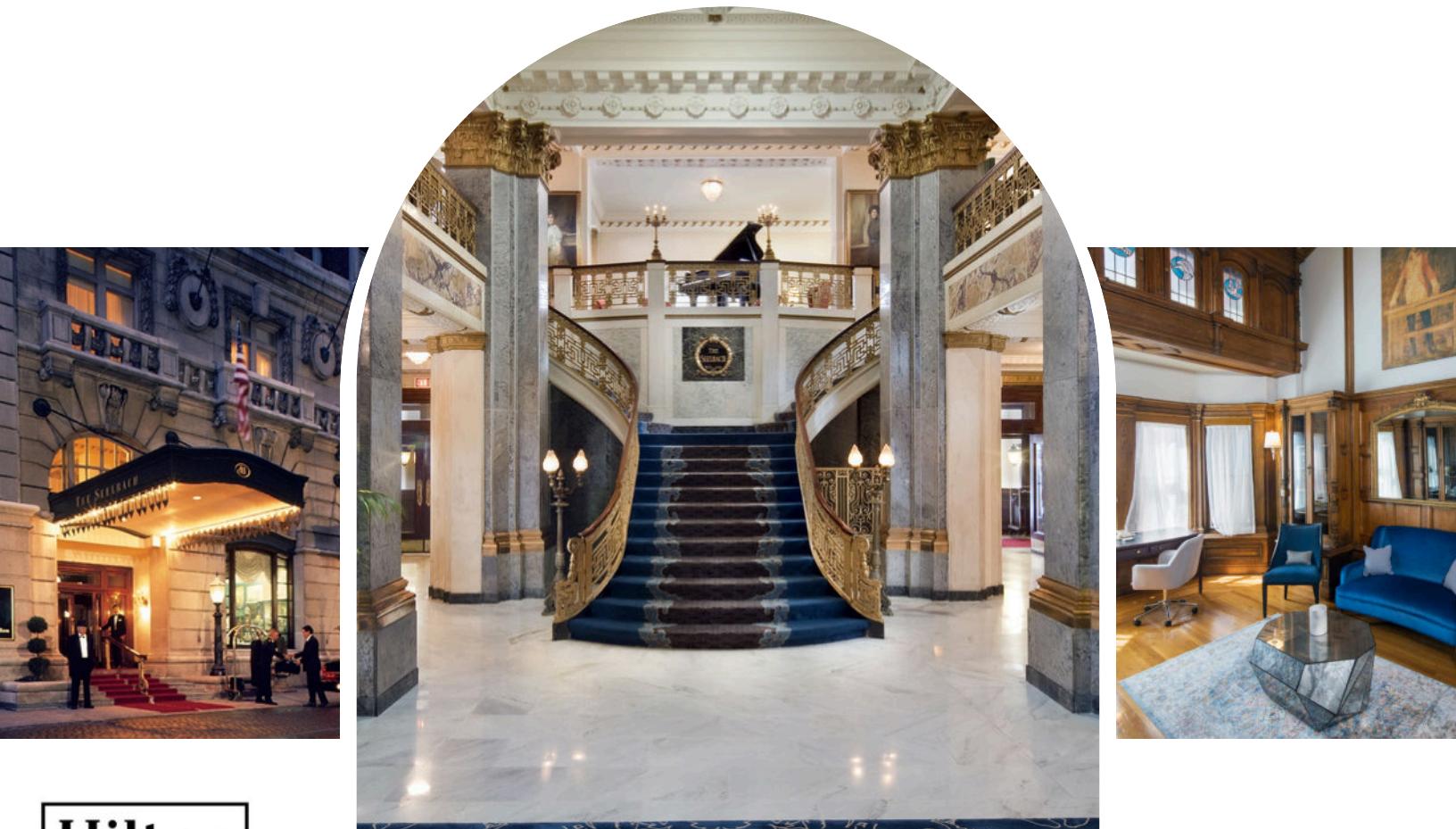


Weddings AT THE SEELBACH

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

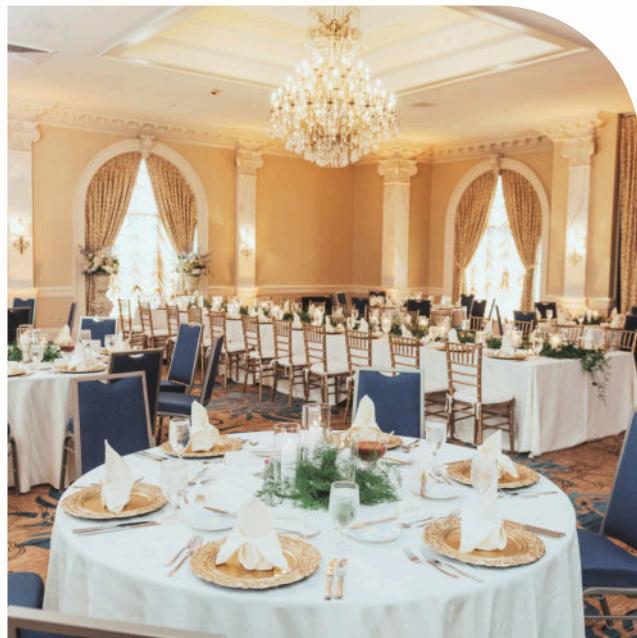


500 South Fourth Street
Louisville, Kentucky
40202
seelbachhilton.com

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++



HOR D'OEUVRES

PLATED

BUFFET

SPIRITS

ENHANCEMENTS

2026

Gelbach Weddings

BUTLER PASSED HOR D'OEVRVRES

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

Lobster Arancini

COLD HORS D'OEUVRES

Chilled Shrimp, Cocktail Sauce GF

Fig Jam, Brie, Raspberry Coulis, Naan Bread V

Tomato, Mozzarella Skewer, Balsamic Glaze GF|VE

Smoked Salmon, Blini, Sour Cream, Caviar

Southern Deviled Eggs, Whole Grain Mustard V

Goat Cheese Mousse, Mint Tart, Red Wine Drizzle

Southern Chicken Salad, Fillo Dough Cup

PLATED

INCLUDES THREE PASSED HORS D'OEUVRES, ONE SALAD, AND ENTRÉE(S), HOUSE BAKED BREAD, ICED TEA, COFFEE AND WATER

SALAD

GF - Gluten Free V- Vegetarian VE- Vegan

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 V

Mixed Greens GF|V|VE

Cucumber, Cherry Tomato, Black Olives, Balsamic Vinaigrette

Wedge Salad

Baby Iceberg, Tomato, Red Onion, Bacon, Blue Cheese, Ranch

ALL MENUS ARE SUBJECT TO CHANGE • PRICES WILL BE CONFIRMED 90 DAYS PRIOR TO EVENT. MENU PRICES ARE SUBJECT TO 25% SERVICE CHARGE & APPLICABLE SALES TAX.

PLATED

INCLUDES THREE PASSED HORS D'OEUVRES, ONE SALAD, AND ENTRÉE(S), HOUSE BAKED BREAD, ICED TEA, COFFEE AND WATER

ENTREE SELECTIONS

GF - Gluten Free V- Vegetarian VE- Vegan

Includes up to (2) Selections

ENTREES

Grilled Filet Mignon, Red Wine Reduction GF | \$86

12-Hour Braised Beef Short Rib GF | \$83

Roasted Halibut, Brown Butter Garlic Sauce | \$86

Bourbon Sorghum Glazed Salmon GF | \$75

Pan Seared Mahi-Mahi/Southern Creole Sauce GF | \$75

Pan-Roasted Chicken, Bourbon Mushroom Sauce GF | \$71

Slow-Roasted Sliced Boneless Pork Loin, Apple Bourbon Sauce GF | \$71

Vegan Wellington V|VE | \$72

Eggplant Ratatouille Lattice/Marinara Sauce V|VE \$72

DUETS

Grilled Filet Mignon, Red Wine Demi-glaze & Baked Salmon, Beurre Blanc Sauce GF | \$95

Grilled Filet Mignon, Red Wine Demi-glaze & Sautéed Jumbo Shrimp, Garlic Butter GF | \$92

12-Hour Braised Beef Short Rib & Pan-Roasted Chicken, Herbed Velouté | \$90

SELECT (1) VEGETABLE

Hand Carved Carrots GF|V|VE

Braised Local Greens (contains pork) GF

Charred 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

SELECT (1) STARCH

Yukon Gold Mashed Potatoes GF|V

Jasmine Rice GF|V|VE

Toasted Farro Risotto GF|V

Kentucky Field Mushroom Risotto GF|V

Roasted Red Skin Potatoes GF|V|VE

Kentucky Cheddar Grits V

BUFFET

ALL BUFFETS ARE ACCOMPANIED BY (3) HORS D'OEUVRES, (1) SALAD, (2) ENTREES, (3) ACCOMPANIMENTS, HOUSE BAKED BREAD, ICED TEA, COFFEE AND WATER

BUFFET SELECTIONS

GF - Gluten Free V- Vegetarian VE- Vegan
\$88 per Guest | Minimum of 50 Guests

INCLUDES (2) ENTRÉES

Pan Roasted Local Chicken Breast/

Bourbon Mushroom Sauce GF

Bourbon Sorgum Glazed Salmon GF

Pan Seared Mahi Mahi/Southern Creole Sauce GF

12-Hour Braised Beef Short Rib GF

Vegetables/Rich Brown Gravy GF

Roast Pork Loin/White Wine Mustard Cream Sauce GF

Vegan Vegetable Wellington V|VE

INCLUDES (3) ACCOMPANIMENTS

Orange Cous-Cous V|VE

Grilled Asparagus GF|V|VE

Yukon Gold Mashed Potatoes GF|V

Hand Carved Carrots GF|V|VE

Kentucky Cheddar Grits V

Roasted Brussels Sprouts/Bacon GF

Roasted Red Skin Potatoes GF|V|VE

Haricots Verts/Sliced Almonds GF|V|VE

Kentucky Field Mushroom Risotto GF|V

Crispy Broccolini GF|V|VE

Toasted Farro Risotto GF|V

Roasted Seasonal Vegetable GF|V|VE

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BUFFET

ALL BUFFETS ARE ACCOMPANIED BY (3) HORS D'OEUVRES, (1) SALAD, (2) ENTREES, (3) ACCOMPANIMENTS, HOUSE BAKED BREAD, ICED TEA, COFFEE AND WATER

BUFFET SELECTIONS

GF - Gluten Free V- Vegetarian VE- Vegan

\$88 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 V

Mixed Greens GF|V|VE

Cucumber, Cherry Tomato, Black Olives, Balsamic Vinaigrette

Wedge Salad

Baby Iceberg, Tomato, Red Onion, Bacon, Blue Cheese, Ranch

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ENHANCEMENTS

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 per Guest

VEGETABLES

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

Roasted Bermuda Onion Dip
Ranch Dipping Sauce
\$15 per Guest

DIP TRIO

Hummus/Pico de Gallo/Pimento Cheese
Tri-Color Tortilla Chips/Naan Bread/
Artisan Crackers
\$18 per Guest

CHARCUTERIE

(minimum 50 people)
Chef's Selection of Local & Imported
Cured Meats and Pickled Vegetables
\$27 per Guest

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/Barbecue/ 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 per Guest

CARVING

Chef Attendant \$100

LOW 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 Shcubert
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

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SPIRITS, LIBATIONS & BREWS

OAKS

\$55 per Guest

4-Hour Bar

Additional Hour:

\$11 per Guest

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

Canyon Road Chardonnay
Canyon Road Sauvignon Blanc

RED WINE

Canyon Road Cabernet Sauvignon
Canyon Road Pinot Noir

SPARKLING WINE

Maison de Madeleine Brut

DOMESTIC BEER

Miller Lite
Michelob Ultra
White Claw Hard Seltzer

IMPORTED BEER

Corona
Stella Artois

LOCAL/CRAFT BEER

West 6th IPA

DERBY

\$60 per Guest

4-Hour Bar

Additional Hour:

\$12 per Guest

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

Maison de Madeleine Brut

DOMESTIC BEER

Miller Lite
Michelob Ultra
White Claw Hard Seltzer

IMPORTED BEER

Corona
Stella Artois

LOCAL/CRAFT BEER

West 6th IPA

TRIPLE CORWN

\$65 per Guest

4-Hour Bar

Additional Hour:

\$13 per Guest

LIQUOR

Woodford Reserve Bourbon
Michter's Rye
Chivas Regal Scotch
Grey Goose Vodka
Espolon Blanco Tequila
Mount Gay Eclipse Rum
Hendrick's Gin

WHITE WINE

Decoy Chardonnay
Decoy Sauvignon Blanc

RED WINE

Decoy Cabernet Sauvignon
Decoy Pinot Noir

SPARKLING WINE

Maison de Madeleine Brut

DOMESTIC BEER

Miller Lite
Michelob Ultra
White Claw Hard Seltzer

IMPORTED BEER

Corona
Stella Artois

LOCAL/CRAFT

West 6th IPA

HOST AND CASH BAR

OAKS

HOST CASH

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

DERBY

HOST CASH

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

TRIPLE CROWN

HOST CASH

COCKTAIL	\$13	\$15
GLASS OF WINE	\$13	\$15
BEER	\$7	\$8
SOFT DRINK	\$5	\$6

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.

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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

ALL HOSTED BARS:

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