

# 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](http://seelbachhilton.com)

Taylor Torsky  
502.585.9273  
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# 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++ |



# Wedding Menu

**HOR D'OEUVRES**

**PLATED**

**BUFFET**

**SPIRITS**

**ENHANCEMENTS**

2026

*Seelbach Weddings*

# BUTLER PASSED HOR D'OEUUVRES

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

# 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

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.

# 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) ACCOMPIANMENTS

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



# 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 CORNW

**\$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 6<sup>th</sup> 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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