



the brown hotel

When the day you've dreamt about your entire life finally arrives,
Compromise on Nothing.

Since 1923, The Brown Hotel has hosted Louisville's finest events...
Your Wedding Should Be No Different.

Thank you for considering The Brown Hotel to host your wedding. The following menu packages have been designed exclusively to help simplify your selection and budgeting process. Each package showcases The Brown's extraordinary cuisine, prepared by our amazing culinary team.

If you would like to offer a menu item not listed on our menus, our Executive Chef will be pleased to customize a menu especially for your event.

To further enhance your event, our Wedding Specialist, Meghan McNeill, will help you from beginning to end in creating a beautiful and memorable occasion that you and your guests will never forget!

Each of our wedding packages will include the following complimentary items:

- ❧ A complimentary parlor suite on the night of the wedding for the bride and groom
- ❧ Discounted guest room rates for your guests
- ❧ A complimentary champagne toast for each of your guests
- ❧ Large, polished wooden dance floor
- ❧ Stage for your entertainment
- ❧ Cake table with toasting flutes and cake knife
- ❧ White linens and napkins
- ❧ Candle centerpiece on each table, displayed on a gold base plate

The following additional options can be added to further enhance your event:

- ❧ Banquet room for your wedding ceremony
- ❧ Upgraded linen options
- ❧ Chiavari chairs
- ❧ Chair covers
- ❧ Specialty wedding cocktail
- ❧ Wine service with dinner
- ❧ Ice sculptures
- ❧ Coat check attendant
- ❧ Lounge attendants for ladies and men's rooms



butler passed hors d'oeuvres

cold selection

Cucumber, Olive, and Feta Cheese
Tartlet

Smoked Salmon
With Sour Cream Sauce
Toasted Rye Bread

Shrimp Salad with Sweet Thai Chili
Wonton Wrap

Mini Vegetable Taco with Pico de
Gallo

Cantaloupe with Prosciutto on Skewer

Italian Bruschetta with Basil and
Tomato
Mozzarella Cheese Fondue

Artichokes and Jalapeño Spread
Served on Baguette

Lobster Salad Served on Pesto Tartlet

hot selection

Chicken, Beef, and Chorizo Empanadas
Roasted Pepper Aioli

Monte Cristo Finger Sandwich

Mini Cheeseburger

Mini Hot Browns

Coconut Crusted Chicken
Pineapple Dip

Quiche Assortment
Vegetable, Ham and Spinach

Chimichurri Beef on Bamboo

Bleu Cheese Stuffed Date Wrapped in
Bacon

Scallops Wrapped in Bacon
Maple Glaze

Wonton Chicken with Ponzu Glaze

Assorted Spring Rolls
Vegetarian, Pork and Shrimp
Sweet Chili Sauce

Prices Do Not Include a 24% Service Charge and 6% Sales Tax
All Prices are Subject to Change without Notice



The
BROWN
HOTEL

plated dinner
selections

*please select one from each category
along with three butler passed hors d'oeuvres
complimentary freshly brewed coffee and water service*



first course

choice of one

soup

Hot Soups

Italian Wedding Soup

Chicken Broth, Mini Meatballs, Tubetti Pasta
Spinach

Roasted Butternut Squash Soup

Spiced Cream

Tomato Bisque

Grilled Cheese Crouton

Fisherman's Chowder

Toast Point, Rouille

Chicken Consommé

Wild Mushroom Dumpling

Cold Soups

Tomato Gazpacho

Olive Crouton

Carrot Ginger Soup

Toasted Millet

salad

Baby Field Greens and Watercress Salad

Bleu Cheese and Spiced Apple
Warm Bacon Dressing

Garden Collage of Mixed Greens

Dried Cherries, Orange Segments, Shaved Radish
Honey Tarragon Citrus Vinaigrette

Heart of Romaine

Focaccia Croutons, Shaved Manchego Cheese
Oven-Roasted Tomato, Olive Tapenade
Caesar Dressing

Tossed Bibb and Arugula Salad

Toasted Cashews and Hearts of Palm, Crispy
Red Onions
Citrus Dressing

Spinach and Arugula Salad

Roasted Pear and Bleu Cheese Turnover
Lavender-Honey Vinaigrette

Oven-Roasted Tomato Tartlet

Buffalo Mozzarella, Baby Spinach
Basil Oil, Aged Balsamic

Arugula Salad

Capriole Farm Goat Cheese, Roasted Baby Beets
Truffle Vinaigrette

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poultry

Roasted Breast of Chicken

Spinach and Gruyere Cheese Mousse

Thyme-Scented Chicken Jus

Fifty-Eight Dollars per person

Chicken Ballentine

Smoked Corn and Sausage Stuffing

Pancetta Jus

Fifty-Eight Dollars per person

Mushroom-Crusted Breast of Chicken

Goat Cheese Soufflé, Mustard Cream

Fifty-Eight Dollars per person

Herb-Crusted Breast of Chicken

Sweet Tomato Jam

Tarragon Cream "Béarnaise"

Fifty-Eight Dollars per person

"Deconstructed" Chicken Wellington

Mushroom Duxelle Puff Pastry

Bourbon 46 Jus

Fifty-Eight Dollars per person

from the sea

Almond Dusted Salmon

Apricot and Raisin Jam, Curry Cream

Sixty Dollars per person

Mustard-Crusted Salmon

Olive Tapenade, Fennel Cream

Sixty Dollars per person

Vanilla Brushed Salmon

Tomato Confit, Saffron Cream

Sixty Dollars per person

Seared Sea Scallops

Olive Dusted Crouton

Tomato Caper Relish

Sixty-Eight Dollars per person

Macadamia Nut Crusted Grouper

Roasted Plantain

Pineapple Cilantro Salsa

Sixty-Four Dollars per person

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meat

Cabernet Braised Short Rib of Beef

Red Onion Marmalade

Cabernet Jus

Sixty-Eight Dollars per person

Peppercorn-Crusted Flat Iron Steak

Oven-Roasted Tomato

Sweet Onion Jus

Sixty-Two Dollars per person

Grilled Tenderloin of Beef

Balsamic Braised Cippolini Onion

Horseradish Four Roses Bourbon Jus

Seventy-Two Dollars per person

Pan Roasted Pork Tenderloin

Bourbon Poached Apple

Apple Cider Honey Jus

Fifty-Eight Dollars per person

Grilled Pork Tenderloin

Pancetta Lardoons

Red Wine Jus

Fifty-Eight Dollars per person

Pan Seared Lamb Loin

Olive Stuffed Cherry Tomato

Minted Lamb Jus

Sixty-Five Dollars per person

duo plates

Fully customizable duo plates are available upon request.

Please speak with the Wedding Specialist regarding this option.

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potatoes and grains

Roasted Garlic Potato Puree

Parmesan Risotto

Pan Seared Polenta Cake

Spiced Sweet Potato Puree

Truffled White Bean Puree

Horseradish Potatoes Gratin

Celeriac Puree

Cheese Grits

Herbed Angel Hair Pasta Cake

Toasted Orzo Pasta Risotto

from the garden

Ratatouille

Caramelized Baby Carrots

Broccolini

Roasted Artichoke

Grilled Asparagus

Haricots Vert

Butter Braised Fennel

Yellow Patty Pan Squash

Baby Zucchini

Sautéed Spinach

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dinner buffet
selections

*please also select three butler passed hors d'oeuvres
complimentary freshly brewed coffee and water service*



the saint matthew

selection of soups

choose one

Lobster Bisque

Maker's Mark Cream

Carrot and Granny Smith Apple

Curried Crème Fraiche

Southern Chowder

New Potatoes and Roasted Corn

selection of salads

choose two

Young Green Lettuce with Roasted Pears

Shaved Root Vegetable and Toasted Cashew
Local Honey Emulsion

Bocconcini Mozzarella

Tomatoes, Arugula Pesto, Aged Balsamic

Classic Caesar Salad

Romaine Lettuce, Shaved Pecorino, Brioche
Croutons, Caesar Dressing

entrees

choose two

Pan Seared Atlantic Salmon

Whole Grain Mustard Cream

Roasted Pork Loin, Onion Marmalade

Apple Brandy Jus

Roasted French Cut Chicken and Corn

Mushroom Marsala

Grilled Flank Steak with Southern Seasoning

Sweet Relish Veal Sauce

accompaniments

Potatoes & Grains

Choose Two

Roasted Yukon Gold Potatoes with Fresh Herb Butter

Confit of Garlic Mashed Potatoes

Cheese Grits

Wild Rice Pilaf

From the Garden

Choose Two

Roasted Green Beans with Citrus Butter and Roasted Tomato

Caramelized Hand-Carved Carrots with Balsamic Glaze

Medley of Vegetables – Carrot, Broccoli, Asparagus, Red Bell Pepper, Cauliflower, Zucchini

Seventy-Five Dollars Per Person

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the highland

selection of soups

choose one

Potage

Potatoes and Leeks

Italian Wedding Soup

Chicken Consommé, Mini Meatballs, Spinach

Crab Bisque

Tarragon, Avocado Mousse

selection of salads

choose two

Watercress and Bibb Lettuce

Julienne Cucumbers, Cherry Tomatoes

Citrus Tarragon Emulsion

Garden Lettuce

Bleu Cheese and Toasted Cashew

Shallot Red Wine Dressing

Grilled Display of Seasonal Vegetables

Garden Herb Pesto, Capriole Farms Goat Cheese

entrees

choose two

Herb Crusted Breast of Chicken

Capers, Tomatoes and Kalamata Olive Relish

Fennel-Dusted Salmon

Pancetta-Chianti Butter

Roasted Pork Loin with Peach Chutney

Whole Grain Mustard Sauce

Pan Seared Filet with Roasted Onion Marmalade

Veal Bourbon Sauce

accompaniments

Potatoes & Grains

Choose Two

Potato Gratin

Whipped Vanilla Rum Sweet Potatoes

Fingerling Potatoes with Duck Fat and Bacon

Vegetable Paella Rice

From the Garden

Choose Two

Green Bean Casserole with Toasted Cashew Ponzu Sauce

Zucchini Gratin with Bleu Cheese and Parmesan

Curried Carrots with Basil Pesto

Truffle Cauliflower Gratin

Ninety Dollars Per Person

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bar packages

All Bar Packages Include Domestic Beer, Wine, and Soda

Domestic Beer: Budweiser, Bud Light, Miller Lite, \$5.25 each

Premium & Imported Beers: Samuel Adams Lager, Corona Extra, Heineken \$6.25 each

Sycamore Lane House Wine: Chardonnay, Merlot, White Zinfandel, Pinot Noir \$7.50 each

please select package

Top Shelf

Tito's, Bombay Sapphire, Captain Morgan, Glenlivet 12 Year, Woodford Reserve, Four Roses
Small Batch

Hosted Bar Charged on Consumption - \$9.50 each

Hosted Bar Per Person - \$ 20 first hour + \$12 each additional hour

Premium Brands

Absolut, Tanqueray, Bacardi Light, Chivas Regal, Maker's Mark, Elijah Craig

Hosted Bar Charged on Consumption - \$8.50 each

Hosted Bar Per Person - \$ 18 first hour + \$10 each additional hour

Name Brands

Sobieski, Beefeater, Cruzan, Cutty Sark, Jim Beam, Jack Daniels

Hosted Bar Charged on Consumption - \$7.50 each

Hosted Bar Per Person - \$ 16 first hour + \$8 each additional hour

Beer and Wine Hosted Bar

Domestic Beer, Imported and Premium Beer, Wine, and Sodas Only

Hosted Bar Per Person - \$ 12 first hour + \$8 each additional hour

One Bartender Required per 100 Guests

Bartender Fee of \$100 for the First 4 Hours. Each Additional Hour at \$25.

Bartender Fee Waived if Bar Revenue Exceeds \$600 Per Bar

Specialty Cocktails

Bourbon Slugger

Bourbon, Lemonade, Sugared Rim

Apple of My Eye

Bourbon, Apple Cider

\$7 each

Our Expert Bartenders Can Provide Custom Specialty Cocktails for Your Event

Wine Service

Sycamore Lane Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Noir - **\$32** per bottle

Drumheller Chardonnay, Cabernet Sauvignon, Merlot - **\$37** per bottle

Bonterra Chardonnay, Viognier, Cabernet Sauvignon, Zinfandel - **\$43** per bottle

The Brown Hotel 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 licenses require the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under the age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the

Hotel's judgment, appears intoxicated.

Prices are Subject to a 24% Service Charge and 6% Sales Tax

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