



# 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 Coordinator, 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:

- ✧ Menu tasting for up to four people – hosted on Tuesdays/Wednesdays/Thursdays at 2:00PM (subject to Hotel availability)
- ✧ A guest room on the private Club Level for the wedding couple on the evening of their reception
- ✧ Two additional complimentary guestrooms on the evening of the wedding, with complimentary breakfast for two the next morning in J. Graham's Café. (Applies to weddings booked in the Crystal Ballroom only)
- ✧ 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

Prices Do Not Include a 23% Service Charge and 6% Sales Tax  
All Prices are Subject to Change without Notice



# 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

#### **Warm 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 Coordinator 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

**Domestic Beer:** Budweiser, Bud Light, Miller Lite, \$5 each

**Premium & Imported Beers:** Samuel Adams Lager, Corona Extra, Heineken \$5.75 each

**Sycamore Lane House Wine:** Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel \$6.75

All Bar Packages Include Domestic Beer, Wine, and Soda

please select package

### Top Shelf

Stolichnaya, Bombay Sapphire, Captain Morgan, Glenlivet 12 Year, Woodford Reserve, Four Roses Small Batch

**Hosted Bar Charged on Consumption** - \$9.25 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** - \$7.75 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** - \$6.75 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 - **\$28** per bottle

Seven Falls Chardonnay, Cabernet Sauvignon, Merlot - **\$34** per bottle

Bonterra Chardonnay, Viognier, Cabernet Sauvignon, Zinfandel - **\$40** 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 23% Service Charge and 6% Sales Tax

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