



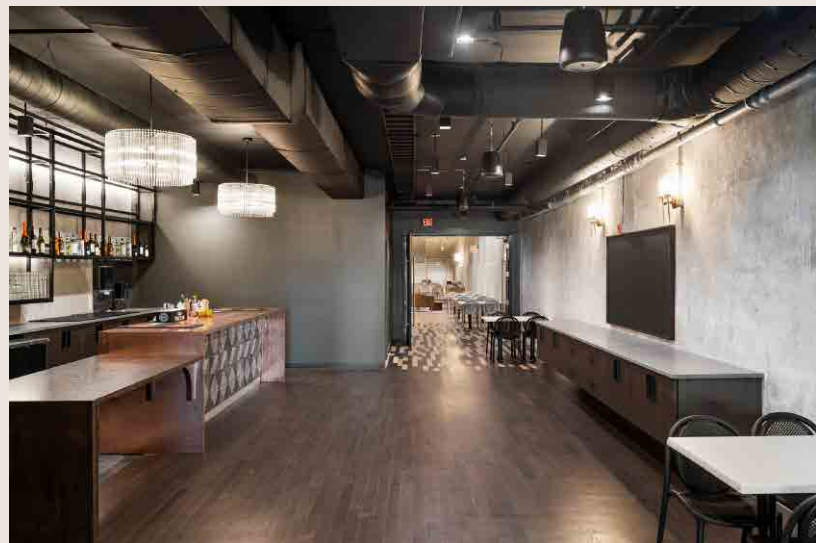
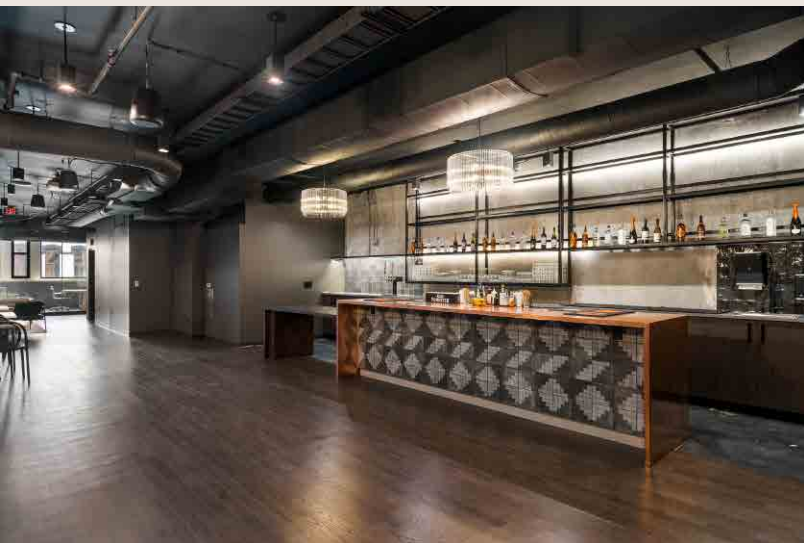
PRIVATE EVENTS

Number 15 121 W. Main St. Louisville, KY



\$1,400 Site Fee
Up to four (4) hours, with \$350 per hour thereafter
\$35 Per Person Bar Minimum*
Multiple Food Menus Priced Person*

*20% gratuity and 5% service charge added to all events. Does not include tax.



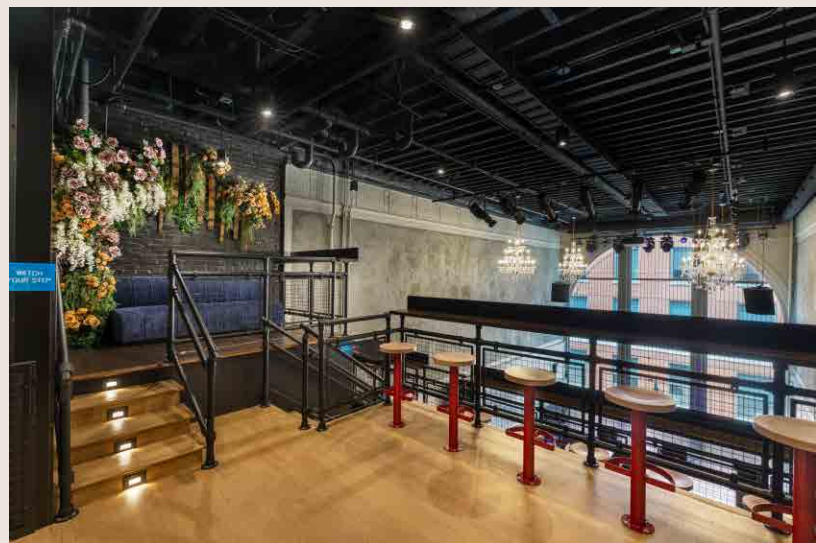
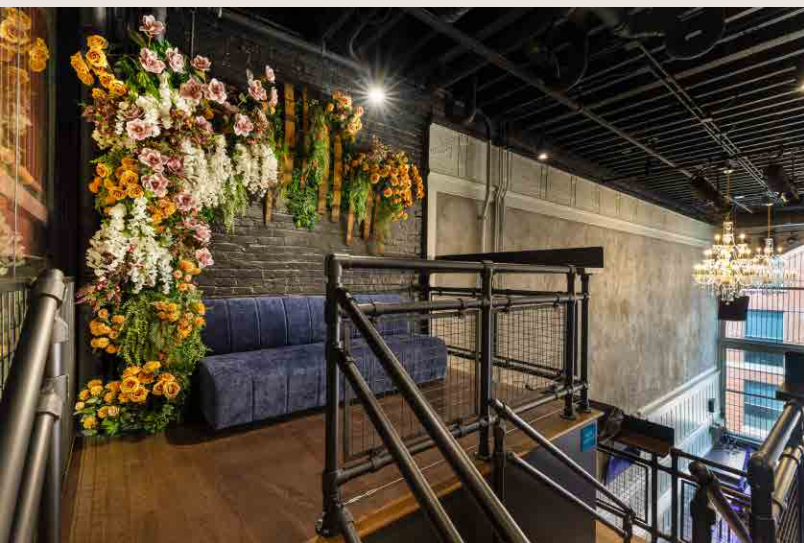
\$1,400 Site Fee
Up to four (4) hours, with \$350 per hour thereafter
\$35 Per Person Bar Minimum*
Multiple Food Menus Priced Person*

*20% gratuity and 5% service charge added to all events. Does not include tax.



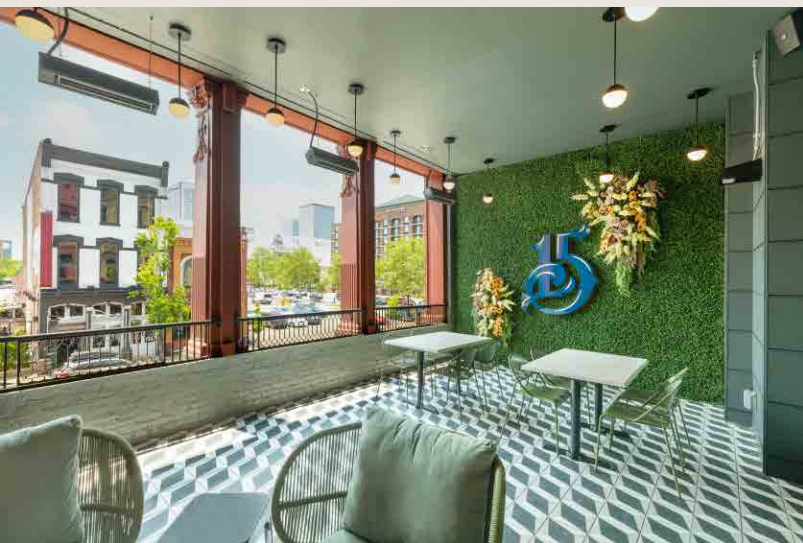
\$2,800 Site Fee
Up to four (4) hours, with \$700 per hour thereafter
\$35 Per Person Bar Minimum*
Multiple Food Menus Priced Person*

*20% gratuity and 5% service charge added to all events. Does not include tax.



\$1,080 Site Fee
 Up to three (3) hours, with \$900 per hour thereafter
 \$35 Per Person Bar Minimum*
 Multiple Food Menus Priced Person*

*20% gratuity and 5% service charge added to all events. Does not include tax.



\$900 Site Fee

Up to three (3) hours, with \$300 per hour thereafter

\$35 Per Person Bar Minimum*

Multiple Food Menus Priced Person*

*20% gratuity and 5% service charge added to all events. Does not include tax.



\$3,000 Site Fee
 Up to three (3) hours, with \$1,000 per hour thereafter
 \$35 Per Person Bar Minimum*
 Multiple Food Menus Priced Person*

*20% gratuity and 5% service charge added to all events. Does not include tax.



Prices available upon request.

PRIVATE DINING MENU

BUFFET MENUS

BREAKFAST • \$25/PERSON

ALL BREAKFAST MENUS INCLUDE FRUIT SALAD

STARTERS - CHOOSE 2 OPTIONS (ENOUGH FOR 1 OF EACH PER PERSON)

ASSORTED PASTRIES

BLUEBERRY MUFFINS

BAGELS & CREAM CHEESE

ENTREES - CHOOSE 2 OPTIONS (ENOUGH FOR 2 "PORTIONS" PER GUEST)

SCRAMBLED EGGS, CHIVES

HOT BROWN HASH, SMOKED TURKEY, BACON, TOMATO, CHEDDAR

SWEET & SPICY BACON

SAUSAGE LINKS

BISCUITS & GRAVY

BREAKFAST POTATOES

LUNCH • \$25/PERSON

SOUP, SALAD, SANDWICH – CHOOSE ONE OF EACH FOR
WHOLE PARTY (NO MIX AND MATCH PER GUEST)

SOUP – (1 PORTION PER GUEST)

WHITE CHILI, AVOCADO, CILANTRO, CRACKERS

TOMATO BISQUE

CHICKEN TORTILLA

SALAD – (1 PORTION PER GUEST)

PITTSBURGH SALAD: ICEBERG, CUCUMBER, TOMATO, SHREDDED CHEDDAR, BUTTERMILK
DRESSING, TOPPED WITH FRENCH FRIES

COBB SALAD: ICEBERG, EGG, BLUE CHEESE, TOMATO, AVOCADO DRESSING

SANDWICH – (1 PORTION PER GUEST)

HOT

MORTADELLA, MAYO, DIJON, POTATO BUN

BBQ PORK, SLAW, POTATO BUN

CHOPPED CHEESE, ONIONS, PEPPERS, AMERICAN CHEESE, FRY SAUCE, HOAGIE

COLD

CHICKEN SALAD

DEVILLED EGG SALAD

BLT, BACON, LETTUCE, TOMATO, BENEDICTINE MAYO

\$35 BAR MINIMUM ON ALL MENUS

PRIVATE DINING MENU

BUFFET MENUS

DINNER • \$30 PP

TWO SLIDERS PER PERSON, PER ITEM ORDERED

SLIDER MENU – CHOOSE 2 SLIDERS, 2 SIDES, AND 1 SALAD
(ALL SET UP IN CHAFING DISHES)

MAINS

SLUG BURGER SLIDER

CALIFORNIA SHMATTY BURGER SLIDER

BUFFALO CHICKEN SLIDERS

MUSHROOM PHILLY SLIDERS

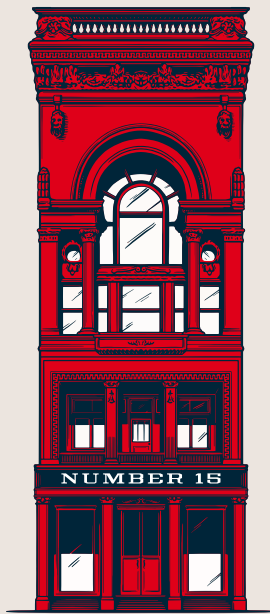
CHICKEN TENDERS (BUFFALO OR PLAIN)

SIDES

FRIES, TOTS, SLAW, PIMENTO CHEESE & CRACKERS

SALAD

COBB SALAD



\$35 BAR MINIMUM ON ALL MENUS

EVENT MENU

OPTION 1 • \$50 PER PERSON
CHOOSE 3 ENTREES, 3 SIDES, & 1 SALAD
ALL \$50 MENUS COME WITH BREAD & BUTTER

SALAD

CAESAR SALAD
COBB SALAD
PITTSBURGH SALAD

ENTREES

ROASTED CHICKEN BREASTS, ROASTED GARLIC JUS
CIDER BRINED PORK LOIN, CIDER BUTTER
ORZO, ROASTED VEGETABLES, LEMON, HERBS
HERBED SALMON
SEARED FLANK STEAK, CHIMICHURRI

SIDES

GREEN BEANS, BACON
GREEN BEANS, TARRAGON BUTTER
BRAISED COLLARD GREENS
ROASTED MUSHROOMS WITH THYME AND GARLIC
YUKON GOLD MASHED POTATOES
PARMESAN GRITS
BROCCOLI, LEMON, HERBS
HERB ROASTED POTATOES

ADD

MEAT & CHEESE BOARDS \$10 PP



EVENT MENU

OPTION 2 • \$75 PER PERSON

CHOOSE 3 ENTREES, 3 SIDES, & 1 SALAD

ALL \$50 MENUS COME WITH MEAT & CHEESE BOARDS WITH BREAD & BUTTER

SALAD

LITTLE GEM, LEMON VINAIGRETTE, CUCUMBER, TOMATOES, WALNUTS, PARMESAN,

HERBS

BUTTER LETTUCE, CANDIED PECANS, GOAT CHEESE, SUN DRIED TOMATOES,

SHERRY VINAIGRETTE, HERBS

SPINACH, BEETS, GOAT CHEESE, HAZELNUTS

ENTREES

ROASTED BEEF TENDERLOIN

CIDER BRINED PORK TENDERLOIN

CRISPY DUCK CONFIT

ROASTED WHOLE CHICKEN

HALIBUT, CITRUS BUTTER

SIDES

CURRIED CAULIFLOWER

ROASTED ASPARAGUS AND PEPPERS

MAPLE GLAZED CARROTS

GREEN BEANS, BACON

GREEN BEANS, TARRAGON BUTTER

BRAISED COLLARD GREENS

ROASTED MUSHROOMS WITH THYME AND GARLIC

YUKON GOLD MASHED POTATOES

PARMESAN GRITS

BROCCOLI, LEMON, HERBS

HERB ROASTED FINGERLING POTATOES



\$35 BAR MINIMUM ON ALL MENUS

APPETIZER MENU

APPETIZERS ADDED ONTO \$30, \$50, \$75 MENU

CHOOSE 1: \$6/PERSON

CHOOSE 2: \$12/PERSON

CHOOSE 3: \$15/PERSON

APPETIZERS AS STANDALONE OPTION

CHOOSE 1: \$10/PERSON

CHOOSE 2: \$20/PERSON

CHOOSE 3: \$25/PERSON

MEAT

BUFFALO CHICKEN WINGS

BEEF SKEWERS, MARINATED SIRLOIN STEAK, STEAK SAUCE

PORK COCKTAIL MEATBALLS, CRANBERRY-CHILI SAUCE

PIGS IN A BLANKET, SPICY MUSTARD

CURED MEAT & CHEESE BOARD

VEGETARIAN

CRISPY MACARONI & CHEESE BITES, RANCH

CRISPY MOZZARELLA, MARINARA SAUCE

SPINACH & ARTICHOKE DIP, TORTILLA CHIPS

PRETZEL BITES, BEER CHEESE

PIMENTO CHEESE & CRACKERS

FISH

SHRIMP COCKTAIL



PREFERRED VENDORS

FLORALS & EVENT DESIGN

Old Louisville Flower Studio (502) 584-0034

Millenium Events (502) 547-1456

In Bloom Again (502) 583-3500

Bloomed Roots (502) 612-1271

Jamie Fairman Floral Design jamiefairmanfloraldesign.com

Maddox & Rose (502) 290-6606

Rose & Honey Floral roseandhoneyfloral.com

LIVE MUSIC/BANDS

Solo Artists

Kayla Griffen

Kimberly Alana

Kudmani-Sammy

Full Band

Highland Chamber Players String Quartet

SMT Music

Nectar Valley

WEDDING COORDINATOR

Wedding Warrior (502) 547-1511

Ronda Stumler (502) 410-8643

PREFERRED VENDORS

PHOTOGRAPHERS

Sniper Photo (502) 906-1965

EZE Film company- Videographer

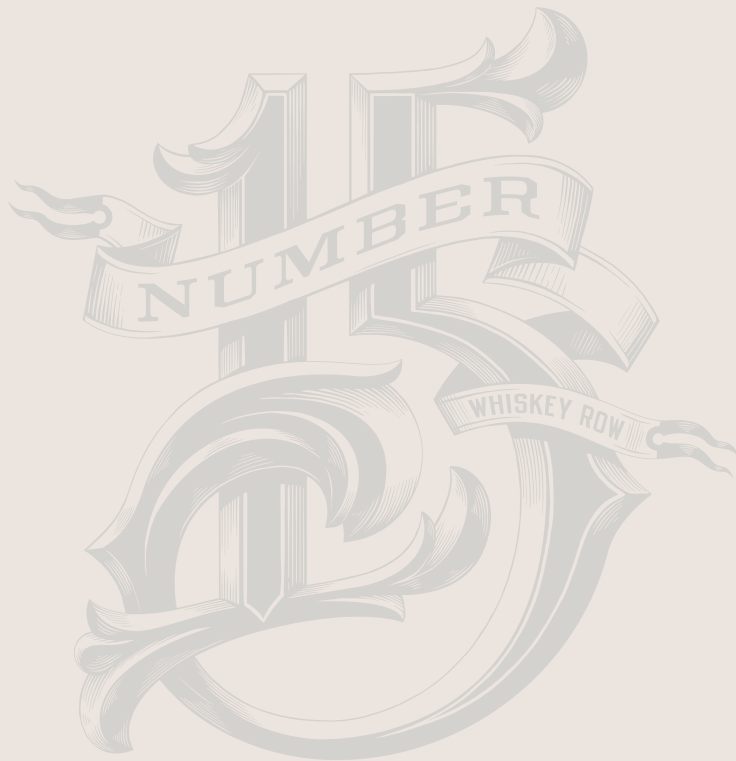
Morgan Tolentino- Photographer- (502) 316-5256

EVENT RENTALS

Premier event Rentals- 615.443.3325

Millenium Events (502) 547-1456

Axxis AV-equipment rentals, stage (502) 547-1559



A/V CAPABILITIES

MAIN STAGE

Audio

Main PA consists of 2 pairs of d&b audiotechnik Ali60 augmented array loudspeakers flown left/right with 2 21S-SUB subwoofers on the floor under the stage.

Delay PA consists of 2 pairs of d&b audiotechnik 8S point source loud speakers flown left/right, 1 pair on level 1 and one pair on level 2

Q-SYS processing and touch panels allow simple control of audio and lighting systems

Allen & Heath Avantis 24 fader digital mixing console with 48 input / 16 output stage box

2x d&b audiotechnik Max 2 monitors are available for onstage foldback

6x Sennheiser in-ear monitoring systems

2x Behringer in-ear monitor amplifiers

2x d&b audiotechnik 30D amplifiers for main PA

1x d&b audiotechnik 10D for delay PA and foldback monitors

Lighting

6x Chauvet Rogue R2X Spot, 4 upstage and 2 mid-stage

6x Chauvet ColorDash PAR Hex 7, 4 upstage and 2 mid-stage

6x Chauvet Ovation E-910FC, dowstage

Chamsys QuickQ 10 control console

THE WASHINGTON ROOM AND THE MAIN STREET ROOM

Dedicated Sound System

Bluetooth Accessibility to Audio System

HDMI Input for Video on Projector Screen

