



GALT HOUSE HOTEL

The Heart of Louisville

The Place For Extraordinary Weddings

WATERFORD ROOM



ALL OF OUR WEDDING RECEPTIONS INCLUDE THE FOLLOWING AMENITIES:

- ∞ A Banquet Captain to Orchestrate the Service of the Reception
- ∞ Black, White or Ivory Floor Length Linens
- ∞ Napkins Offered in a Variety of Color Options
- ∞ Head Table and Guest Tables with Black Chairs
- ∞ Tables for Guest Book, Place Cards, Wedding Cake, Gifts and DJ
- ∞ Candle Centerpieces atop a Mirrored Base
- ∞ Complete Setup and Teardown Services
- ∞ Onsite Certified Wedding Consultant to Orchestrate Planning
- ∞ Champagne Toast for Bride and Groom
- ∞ Complimentary Suite for Bride and Groom
- ∞ Special Pricing for Guest Rooms

THE FOLLOWING AMENITIES CAN BE PROVIDED AT AN ADDITIONAL CHARGE:

- ∞ Dance Floor
- ∞ Audio Visual Equipment
- ∞ Specialty Linens and Chair Covers
- ∞ Personalized Reception Enhancements

Rehearsal Dinner

Salad

Please select (1) of the following:

- **Kentucky Floral**
Baby spinach topped with julienne peppers, chopped walnuts and feta cheese drizzled with a creamy dill dressing
- **Caesar**
Fresh Romaine lettuce tossed with Parmesan cheese ripe sliced olive, diced red peppers and croutons all covered with Caesar dressing

Entrée

Please select (1) of the following:

- **Pistachio Chicken**
Chicken tenders grilled and baked in a rich cream of Boursin and caramelized onions topped with toasted pistachios
- **Breast of Chicken Mediterranean**
Stuffed with couscous, dates, raisins, and red peppers, seasoned with spices and finished with a sweet honey-curry and fig reduction
- **Oven Roasted Wild Alaskan Salmon**
Rosemary pepper glaze and caviar rice

Dessert

- **New York Tall Cheesecake**
Mango coulis and fresh berries

\$40 PER PERSON

21% Service Charge and 6% Tax Not Included



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RIVUE

RESTAURANT & LOUNGE

RIVUE features breathtaking panoramic views, sophisticated décor, and twin revolving floors that let you drink it all in. And the contemporary cuisine is just as amazing.

Let RIVUE take your rehearsal dinner to a whole new level.





R I V U E
RESTAURANT & LOUNGE

REHEARSAL DINNER MENU
OPTION A

RIVUE House Salad

Baby mixed greens tossed with red onions, artichokes, asparagus, croutons, and spiced pecans in a creamy herbed dressing.

Entrées

(Choice of one)

Chicken Baccala

Boneless breast of chicken, smoked mozzarella and arugula wrapped in Kentucky country ham with a red eye gravy demi-glace

Tynhenian Sea Bass

Sautéed fillet of Sea Bass marinated in orange juice and soy sauce accompanied by a stir fry of fresh vegetables.

Grilled Pork Chop

Double thick chop, merlot reduction, Bosc pear preserves, fingerling rounds and Brussels sprouts with walnuts and bleu cheese

Dessert

RIVUE Florentine

Crispy Florentine shells filled with light white chocolate mousse finished with fresh berries, kiwi and raspberry puree

Non-Alcoholic Beverage Included

\$56 PER PERSON
Inclusive of Tax & Gratuity



R I V U E
RESTAURANT & LOUNGE

REHEARSAL DINNER MENU
OPTION B

RIVUE House Salad

Baby mixed greens tossed with red onions, artichokes, asparagus, croutons, and spiced pecans in a creamy herbed dressing.

Entrées

(Choice of one)

New York Strip

A sixteen ounce center cut strip steak with garlic-herb butter and truffle fries

Chicken Baccala

Boneless breast of chicken, smoked mozzarella and arugula wrapped in Kentucky country ham with a red eye gravy demi-glace

Tynhenian Sea Bass

Sautéed fillet of Sea Bass marinated in orange juice and soy sauce accompanied by a stir fry of fresh vegetables.

Grilled Pork Chop

Double thick chop, merlot reduction, Bosc pear preserves, fingerling rounds and Brussels sprouts with walnuts and bleu cheese

Dessert

RIVUE Florentine

Crispy Florentine shells filled with light white chocolate mousse finished with fresh berries, kiwi and raspberry puree

Non-Alcoholic Beverage Included

\$64 PER PERSON
Inclusive of Tax & Gratuity



RIVUE

RESTAURANT & LOUNGE

REHEARSAL DINNER MENU OPTION C

Appetizers & Soup (Choice of one)

Jumbo Shrimp Trio

Chilled shrimp with house made cocktail sorbet, Meyer lemon sorbet and horseradish mousse

Imperial Crab Croquant

Fresh Dungeness crabmeat with citrus celery root remoulade and parsley oil

Asparagus Bisque

Served with Dungeness crab and lobster slaw

RIVUE House Salad

Baby mixed greens tossed with red onions, artichokes, asparagus, croutons, and spiced pecans in a creamy herbed dressing.

Entrées (Choice of one)

New York Strip

A sixteen ounce center cut strip steak with garlic-herb butter and truffle fries

Chicken Baccala

Boneless breast of chicken, smoked mozzarella and arugula wrapped in Kentucky country ham with a red eye gravy demi-glace

Tynhenian Sea Bass

Sautéed fillet of Sea Bass marinated in orange juice and soy sauce accompanied by a stir fry of fresh vegetables.

Grilled Pork Chop

Double thick chop, merlot reduction, Bosc pear preserves, fingerling rounds and Brussels sprouts with walnuts and bleu cheese

Dessert

RIVUE Florentine

Crispy Florentine shells filled with light white chocolate mousse finished with fresh berries, kiwi and raspberry puree

Hazelnut-Chocolate Mocha Triangle Torte

Thin layers of moist genoise and chocolate mocha cream flavored with toasted hazelnuts

Non-Alcoholic Beverage Included

\$74 PER PERSON

Inclusive of Tax & Gratuity

Waterford Wedding

PLATED PACKAGE A

Hors d'oeuvres

Please select (5) of the following:

- Crostini topped with Boursin Cheese & Pistachio
- Smoked Chicken on Date Nut Bread with Cheddar & Mandarin Oranges
- California Rolls (Crab, Avocado & Cucumber)
- Belgian Endive w/Roquefort Cream Toasted Walnuts
- Sicilian Style Cabanado or Roasted Vegetables on Herbed Crostini
- Curried Chicken Bouchee
- Rock Shrimp Croutons with Cilantro Relish
- Smoked Salmon Cheesecake with Herbs
- Charred Beef Carpaccio Canape

Salad

Please select (1) of the following:

- Bouquet of Limestone Bibb in Cucumber ring with crispy Kentucky ham, fresh melon & asparagus drizzled with sour mash vinaigrette
- Seasonal fresh greens with chilled asparagus, artichoke hearts, candied pecans, teardrop tomatoes & creamy dill dressing
- Seasonal field greens in radicchio cup with dried cherries, golden raisins, candied pecans & raspberry-honey vinaigrette

Entree

Please select (1) of the following:

- Duet of seared petite filet of beef with merlot reduction, miso glazed sea bass, wilted spinach and potato gratin, sautéed haricot vert
- Duet of filet mignon with black truffle sauce, sautéed chardonnay chicken, wild rice timbales, grilled asparagus bundles
- Duet of filet of mignon with pete de maison and cognac crème anglaise, grilled wild salmon, potato and artichoke terrine, tomato confit
- Slow roasted black canyon tenderloin of beef with sage beurre blanc, lobster and tomato risotto cake, and a medley of fresh baby vegetables

\$78 PER PERSON

21% Service Charge and 6% Tax Not Included



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PLATED PACKAGE B

Hors d'oeuvres

Please select (3) of the following:

- Crostini topped with Boursin Cheese & Pistachio
- Smoked Chicken on Date Nut Bread with Cheddar & Mandarin Oranges
- Belgian Endive with Roquefort Cream Toasted Walnuts
- Sicilian Style Cabanado Roasted Vegetables on Herbed Crostini
- Curried Chicken Bouchee

Salad

Please select (1) of the following:

- Bouquet of Limestone Bibb in cucumber ring with crispy Kentucky ham, fresh melon & asparagus drizzled with sour mash vinaigrette
- Seasonal fresh greens with chilled asparagus, artichoke hearts, candied pecans, teardrop tomatoes & creamy dill dressing

Entrée

Please select (1) of the following:

- Double chops of Colorado lamb in stone ground mustard and pesto crust, roasted fingerling potatoes and seasonal vegetable bouquet
- Roasted free range Cornish hens stuffed with leek and corn bread, draped in honey and bourbon sauce, pan fried purple new potatoes and julienne vegetables
- Pan seared Kentucky stripe bass, romesco sauce, nicoise sautee of olive, red potatoes, green and wax beans, spring onions, and spinach
- Portabella Napoleon, layers of roasted tomatoes, spinach and fresh buffalo mozzarella with a Balsamic reduction.
- Tender grilled breast of chicken stacked with alternating layers of marinated grilled portabella mushrooms, roasted red and yellow peppers, fresh mozzarella and sautéed baby spinach with a reduction of balsamic vinaigrette

\$65 PER PERSON

21% Service Charge and 6% Tax Not Included



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The Heart of Louisville

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DINNER BUFFET A

Hors d'oeuvres

Please select (3) of the following:

- Crostini topped with Boursin Cheese & Pistachio
- Smoked Chicken on Date Nut Bread with Cheddar & Mandarin Oranges
- California Rolls (Crab, Avocado & Cucumber)
- Belgian Endive w/Roquefort Cream Toasted Walnuts
- Sicilian Style Cabanado or Roasted Vegetables on Herbed Crostini
- Curried Chicken Bouchee
- Rock Shrimp Croutons with Cilantro Relish
- Smoked Salmon Cheesecake with Herbs
- Charred Beef Carpaccio Canape

Salad

Please select (4) of the following:

- Marinated asparagus with feta and walnuts
- Baby mozzarella cheeses and teardrop tomatoes
- Imported and domestic cheeses
- Salad of baby spinach, toasted pine nuts, croutons, pancetta & sherry vinaigrette
- Salad of seasonal baby field greens topped with berries and dried cranberries with melba vinaigrette
- Grilled vegetable salad in balsamic dressing
- Chilled orzo pasta with seasonal vegetable
- Assorted olives and relishes

CARVING BOARD

Please select (1) of the following.

- Carved Beef Tenderloin
- Smoked Salmon
- Country Ham

Entree

Please select (2) of the following

- Braised short ribs of beef in port demi glace
- Chardonnay steamed shell fish
- Roast pork loin with caramelized apple and figs
- Chicken roulade filled with sundried tomatoes and artichokes
- Pan seared fillet of salmon in white wine dill sauce with caviar
- Sauteed breast of chicken with shiitake mushroom and basil cream
- Herb encrusted sea bass with citrus buerre blanc
- Chicken breast stuffed with prosciutto, spinach and white wine
- Shrimp and penne aglio, garlic tomatoes, pine nuts
- Arugula pancetta and penne pasta in olive oil

Dessert

Mini cheese cakes, Lemon tart, Raspberry/Pistachio Napoleon
Double chocolate fantasy torte, strawberry pie, Tiramisu cups

\$88 PER PERSON
\$100 Charge under 50 people for Buffet
21% Service Charge and 6% Tax Not Included



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DINNER BUFFET B

Hors d'oeuvres

Please select (3) of the following:

- Crostini topped with Boursin Cheese & Pistachio
- Smoked Chicken on Date Nut Bread with Cheddar & Mandarin Oranges
- Belgian Endive with Roquefort Cream Toasted Walnuts
- Sicilian Style Cabanado or Roasted Vegetables on Herbed Crostini
- Curried Chicken Bouchee
- Rock Shrimp Croutons with Cilantro Relish
- Charred Beef Carpaccio Canape

Salad

Please select (4) of the following:

- Marinated asparagus with feta and walnuts
- Baby mozzarella cheeses and teardrop tomatoes
- Imported and domestic cheeses
- Salad of baby spinach, toasted pine nuts, croutons, pancetta & sherry vinaigrette
- Salad of seasonal baby field greens topped with berries and dried cranberries with melba vinaigrette
- Grilled vegetable salad in balsamic dressing
- Chilled orzo pasta with seasonal vegetable
- Assorted olives and relishes

Entrée

Please select (2) of the following:

- Braised short ribs of beef in port demi glace
- Chardonnay steamed shell fish
- Roast pork loin with caramelized apple and figs
- Chicken roulade filled with sundried tomatoes and artichokes
- Pan seared fillet of salmon in white wine dill sauce with caviar
- Sauteed breast of chicken with shiitake mushroom and basil cream
- Herb encrusted sea bass with citrus buerre blanc
- Chicken breast stuffed with prosciutto, spinach and white wine
- Shrimp and penne aglio, garlic tomatoes, pine nuts
- Arugula pancetta and penne pasta in olive oil

\$79 PER PERSON

\$100 Charge under 50 people for Buffet
21% Service Charge and 6% Tax Not Included



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DINNER BUFFET C

Hors d'oeuvres

Please select (3) of the following:

- Crostini topped w/Boursin Cheese & Pistachio
- Smoked Chicken on Date Nut Bread w/Cheddar & Mandarin Oranges
- Belgian Endive w/Roquefort Cream Toasted Walnuts
- Sicilian Style Cabanado or Roasted Vegetables on Herbed Crostini
- Curried Chicken Bouchee

Salad

Please select (3) of the following:

- Baby mozzarella cheeses and teardrop tomatoes
- Imported and domestic cheeses
- Salad of baby spinach, toasted pine nuts, croutons, pancetta & sherry vinaigrette
- Salad of seasonal baby field greens topped with berries and dried cranberries with melba vinaigrette
- Chilled orzo pasta with seasonal vegetable

Entrees

Please select (2) of the following:

- Braised short ribs of beef in port demi glace
- Roast pork loin with caramelized apple and figs
- Sauteed breast of chicken with shiitake mushroom and basil cream
- Herb encrusted sea bass with citrus buerre blanc
- Chicken breast stuffed with prosciutto, spinach and white wine
- Shrimp and penne aglio, garlic tomatoes, pine nuts
- Arugula pancetta and penne pasta in olive oil

\$67 PER PERSON

\$100 Charge under 50 people for Buffet
21% Service Charge and 6% Tax Not Included



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Additional Options

Signature Soups

Roasted Roma Tomato Bisque
Served with chiffonade of basil and cheddar crostini

Wild Mushroom Bisque
Served with Bisque en croute

Asparagus Bisque
Served with Dungeness Crab and Lobster Slaw

ADDITIONAL \$4 PER PERSON

Carving Board

Carved Beef Tenderloin

Smoked Salmon

Country Ham

ADDITIONAL \$8 PER GUEST

Assorted Trays

(Serves 50 people)

Imported and Domestic Cheeses
\$300.00

Assorted Olives and Relishes
\$250.00

Assorted Fresh Fruit
\$300.00

Antipasto Tray
\$375.00

Fresh Mozzarella and Tomato
\$300.00

Chilled Grilled Vegetable Tray
\$375.00

Smoked Side of Salmon
\$300.00

21% Service Charge and 6% Tax Not Included
Appetizers/Hors d'oeuvres



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Hors D'oeuvre Options

Hot Hors d'oeuvres

Thai spring rolls with plum sauce

Petite crab cakes with aioli

Teriyaki beef medallions with grilled scallions

Vol-au-vent with morels and port wine reduction

Wild mushroom and lobster risotto with white truffle essence

Seared sea scallops wrapped in apple wood smoked bacon with maple glaze

Veal saltimbocca with sage beurre blanc

Hibachi chicken skewers with spicy peanut sauce

Pear and Brie phyllo purses

\$5.00 EACH

Cold Hors d'oeuvres

Crostini topped with Boursin cheese and Pistachio

California rolls (crab, avocado & cucumber)

Smoked chicken on date nut bread with cheddar & mandarin oranges

Belgian endive with Roquefort cream toasted walnuts

Sicilian style Cabanado and roasted vegetables on herbed crostini

Curried chicken bouchee

Rock shrimp croutons with cilantro relish

Smoked salmon cheesecake with herbs

Charred beef carpaccio canapé

\$5.00 EACH



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After Dinner Options

International Coffee Station

House Blend regular and decaffeinated coffee with an assortment of flavored creamers, chocolate shavings, whipped cream and sugar cubes

\$4 PER PERSON

Chocolate Fondue Fountain

Milk or white chocolate fondue accompanied with strawberries, pineapple, marshmallows, cantaloupe, honeydew pretzel sticks and angel food cake

\$5 PER PERSON

Dessert Selection

Chocolate Tulip Filled with Caramel Mousse and Chocolate Blackout Cake with Fresh Berries

Pear and Goat Cheese Strudel Glazed with Crème Anglaise

Bittersweet Chocolate Tart with Espresso Mousse

Grand Marnier Infused Crème Brulee

Rum Raisin Vol-Au-Vent with Caramel Sauce and Mango Coulis

Chambord Scented Melba Peaches with Lady Fingers

Miniature Pastries-Mini cheese cakes, Lemon tarts and

Raspberry/Pistachio Napoleon

Double chocolate fantasy torte

Tiramisu cups

\$5.00 PER PERSON



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Banquet Beverages

Hosted Beverage Service

21% Service Charge and 6% Tax not included

Hosted Bar Package

2-Hours	Deluxe Brands	\$18 per person
	Beer and Wine	\$12 per person
3-Hours	Deluxe Brands	\$20 per person
	Beer and Wine	\$14 per person
Additional Hours	Deluxe Brands	\$10 per person per hour
	Beer and Wine	\$6 per person per hour

Deluxe Bar Service

Maker's Mark Bourbon, Crown Royal Blend, Tanqueray Gin, Chivas Regal Scotch, Absolute Vodka, Montezuma Gold Tequila, Appleton Estate Rum

*All bars include Beringer Stone Cellar Cabernet and Chardonnay Wines and Budweiser, Bud Light, Miller Lite and Heineken Beers.

Banquet Bar Service Policy

Cash Bar Prices are inclusive of 21% Service Charge and applicable taxes.
Host Bar Prices do not reflect the 21% Service Charge and applicable taxes.

Complimentary bartenders are provided if sales amount to \$500.00 per bartender (for each 3 hour maximum). If sales are less than \$500.000, the fee will be \$50 per bartender for the first hour and \$25 per bartender for each additional hour. This policy applies to both host paid bars and cash bars.
One bartender per 100 guests is required.

Alcoholic beverages or setups brought in by guests are not permitted in banquet rooms or suites.



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Planning Information

Decorations

If decorating for the reception location, special arrangements will be made for you to have access to the room prior to the reception. All decorations must be removed from the room within one hour of the end of the reception. The Galt House Hotel is not liable for any items left at the reception location.

Guest Accommodations

A complimentary room is provided for the Bride and Groom with all reception packages. Accommodations can be made for your guests at a special rate based on availability within the hotel.

The block of rooms being reserved will be held up to 30 days prior to the wedding date. At that time, any unused rooms will be released back to the hotel for general sale.

Deposits

A deposit of \$500 is required in order to hold the space on a definite basis. The deposit is non-refundable after signing of the contract. Six months prior to the event date, your Catering Manager will provide you with an estimate of charges based on event details at the time. Based on this estimate, 50% of overall payment will be due. Three months prior to the event date, 75% of the estimated remaining balance will be due. All charges are to be paid two weeks in advance of the function.

Prices

All prices and fees are subject to change. We are able to guarantee pricing six months prior to the event. All prices are subject to a 21% service charge and 6% tax.



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