



GALT HOUSE HOTEL

*The Heart of Louisville*

*The Place For Extraordinary Weddings*



ALL OF OUR WEDDING RECEPTIONS INCLUDE THE FOLLOWING AMENITIES:

- ∞ A Banquet Captain to Orchestrate the Service of the Reception
- ∞ White Tablecloths
- ∞ 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
- ∞ Complete Setup and Teardown Services
- ∞ Onsite Certified Wedding Consultant to Orchestrate Planning
- ∞ 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
- ∞ 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

**\$45 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

**Grouper**

Cucumber and fennel with black sesame seeds  
finished with pickled mustard seeds

**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**

White cheddar and pimento, port wine sauce, parsley potatoes

**Chicken Baccala**

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

**Grouper**

Cucumber and fennel with black sesame seeds  
finished with pickled mustard seeds

**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

#### **Dungeness Crab Cakes**

Fresh Dungeness crabmeat with golden beet and apple, banana pepper aioli and fennel oil

#### **Spring Leek and Potato Bisque**

Shiitake chips, truffle oil

#### **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**

White cheddar and pimento, port wine sauce, parsley potatoes

#### **Chicken Baccala**

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

#### **Grouper**

Cucumber and fennel with black sesame seeds finished with pickled mustard seeds

#### **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

#### **Chocolate Tower**

Bittersweet chocolate torte, passion fruit purée, chocolate hazelnut powder

**Non-Alcoholic Beverage Included**

**\$74 PER PERSON**

Inclusive of Tax & Gratuity

# Wedding Plated Services

## THE DIAMOND

### Reception Hour

Cheese & Fruit Display

Fresh Vegetable Display

### Hors d'oeuvres Selections (Two pieces per person)

Please select (3) of the following:

- Smoked Salmon Cheese Cakes
- Goat Cheese, Artichoke and Kalamata Olive Tartlets
- Jumbo Lump Crab Salad and Dijon Cream in Bouchee
- Mini Ceviche Martinis
- Lobster Medallions with Cream Friche and Caviar on Black Bread
- Charred Tenderloin of Beef on Garlic Crouton with Horseradish, Corn and Duck Bouchees
- Sugar Crusted Pork Tenderloins with Pecans and Honey Brown Mustard

### Appetizer

Please select (1) of the following:

- Citrus Poached Shrimp Cocktail
- Lobster and Crab Bisque En Croute
- Sherried Wild Mushroom Bisque with Garlic croutons
- Smoked Chicken and Goat Cheese Tartlet in a Sweet Pastry Topped with Charred Tomato Relish

### Salad Selections

Please select (1) of the following:

- **Bridal Bibb Salad**  
Blossom of Kentucky Bibb lettuce topped with julienne peppers, shredded purple cabbage topped with a sweet honey dressing
- **Hearts Afire Salad**  
Baby field greens with candied pecans, fresh raspberries, red onion rings, bleu cheese crumbles and heart beets topped with Balsamic vinaigrette
- **Caesar Salad**  
Fresh Romaine lettuce tossed with Caesar dressing topped with Parmesan cheese ripe sliced olives, diced red peppers and croutons
- **Very Berry Salad**  
Fresh spinach and Bibb lettuce garnished with sliced almonds and fresh berries topped with a raspberry vinaigrette dressing
- **Vegetable Martini Salad**  
Martini glass hosting a display of fresh romaine lettuce with roasted baby carrots, zucchini and red cabbage

### Entrée Selections \*For a selection of (2) entrees, please add \$2 per person to the package price.

Please select (1) of the following:

- **Sour Cherry Pork Loin**  
Scallopini of pork loin in a sour cherry port wine sauce topped with shitake mushrooms
- **Stuffed Cornish Game Hens**  
Cornish game hens stuffed with mire-pioux vegetables and wild rice topped with a burnt orange Grande Marnier sauce
- **Bruschetta Breast of Chicken**  
Roasted breast of chicken stuffed with bruschetta, gorgonzola and pine nuts in a pomador del fresco sauce atop a bed of pasta
- **Kentucky Striped Bass**  
Kentucky Striped bass with grilled fresh mango, papaya and pineapple chutney topped with fresh cilantro and chili
- **Seafood Mélange**  
Trio of seafood including a single scallop seared to perfection topped with a red pepper puree, a jumbo roasted prawn in a garlic béchamel sauce and a crab cake topped with a pesto aioli sauce
- **Chambord Filet of Beef**  
A special cut filet of beef in a Chambord demi glaze with smoked oysters and white asparagus

**\$80 PER PERSON**

21% Service Charge and 6% Tax not included



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# Wedding Plated Services

## THE RUBY

### Hors d'oeuvres Selections (Two pieces per person)

Please select (3) of the following:

- Date Nut Croutons with Gorgonzola and Figs
- Antipasto Skewers
- Poached Pear and Walnut with Gorgonzola on Crostinies
- Hummus Bouchee with Roasted Peppers or Pine Nuts
- Italian Roasted Vegetables Bruschetta
- Curried Chicken Bouchee
- Raspberry and Brie Phyllo Rolls

### Salad Selections

Please select (1) of the following:

- **Bridal Bibb Salad**  
Blossom of Kentucky Bibb lettuce topped with julienne peppers, shredded purple cabbage topped with a sweet honey dressing
- **Hearts Afire Salad**  
Baby field greens with candied pecans, fresh raspberries, red onion rings, bleu cheese crumbles and heart beets topped with Balsamic vinaigrette
- **Caesar Salad**  
Fresh Romaine lettuce tossed with Caesar dressing topped with Parmesan cheese ripe sliced olives, diced red peppers and croutons.
- **Very Berry Salad**  
Fresh spinach and Bibb lettuce garnished with sliced almonds and fresh berries topped with a raspberry vinaigrette dressing.

### Entrée Selections

Please select (1) of the following:

- **Apple Cranberry Pork Chop**  
Bone-in pork chop stuffed with fresh apples and cranberries and topped with a tart apple brandy sauce
- **Chicken Caponata**  
Tender breast of chicken, breaded in Parmesan bread crumbs with savory Caponata sauce artichokes and capers on linguine
- **Seafood Trinity Chicken**  
Breast of chicken stuffed with a magnificent trinity of seafood – lobster, shrimp and crab – in a succulent nantua sauce
- **Seared Sea Bass**  
Sea bass seared to perfection topped with an orange and mirin wine sauce
- **Stuffed Jumbo Prawns**  
Jumbo prawns stuffed with crab meat in a rich chardonnay cream sauce atop a bed of caviar rice
- **New York Strip**  
A special cut New York Strip perfectly aged to ensure the finest quality. Garnished with garlic maitre d' butter and sautéed onions

\*For a selection of (2) entrees, please add \$2 per person to the package price.

**\$60 PER PERSON**  
21% Service Charge and 6% Tax not included

  
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# Wedding Plated Services

## THE SAPPHIRE

### Hors d'oeuvres Selections (Two pieces per person)

Please select (2) of the following:

- Date Nut Croutons with Gorgonzola and Figs
- Antipasto Skewers
- Poached Pear and Walnut with Gorgonzola on Crostinies
- Hummus Bouchee with Roasted Peppers or Pine Nuts
- Italian Roasted Vegetables Bruschetta
- Curried Chicken Bouchee
- Raspberry and Brie Phyllo Rolls

### Salad Selections

Please select (1) of the following:

- **Bridal Bibb Salad**  
Blossom of Kentucky Bibb lettuce topped with julienne peppers, shredded purple cabbage topped with a sweet honey dressing
- **Hearts Afire Salad**  
Baby field greens with candied pecans, fresh raspberries, red onion rings, bleu cheese crumbles and heart beets topped with Balsamic vinaigrette

### Entrée Selections

Please select (1) of the following:

- **Pear Chutney Roasted Pork Loin**  
Pork loin roasted to perfection and topped with a succulent pear and walnut chutney
- **Breast of Chicken Mediterranean**  
Breast of chicken stuffed with couscous, dates, raisins and red peppers, seasoned with spices and finished with a sweet honey-curry and fig reduction
- **Spinach and Pancetta Stuffed Chicken Breast**  
Breast of chicken stuffed with fresh baby spinach and pancetta topped with a rich chardonnay cream sauce and fresh grapes
- **Oven Roasted Wild Alaskan Salmon**  
Honey and rosemary pepper glaze topped with caramelized red onions set atop a bed of caviar rice

\*For a selection of (2) entrees, please add \$2 per person to the package price.

**\$45 PER PERSON**

21% Service Charge and 6% Tax not included



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# Buffet Services

## WEDDING BUFFET 1

### Hors d'oeuvres Selections (Two pieces per person)

Please select (3) of the following:

- Date Nut Croutons with Gorgonzola and Figs
- Antipasto Skewers
- Poached Pear and Walnut with Gorgonzola on Crostinies
- Hummus Bouchee with Roasted Peppers or Pine Nuts
- Italian Roasted Vegetables Bruschetta
- Curried Chicken Bouchee
- Raspberry and Brie Phyllo Rolls

### Entrée Selections

Please select (2) of the following:

- **Pork Tenderloin with Apricot Brandy Sauce**  
Medallions of pork tenderloin on wilted baby spinach draped with a sweet apricot brandy sauce
- **Salmon Strudel**  
Fresh Alaskan salmon stuffed with baby spinach, boursin cheese and sun-dried tomato draped in a rich cream sauce
- **Chicken Marsala**  
Tender chicken quickly sautéed and deglazed with rich Marsala wine and brown stock
- **Spinach Artichoke Breast of Chicken**  
Breast of chicken sautéed and topped with a divine spinach and artichoke mix
- **Breast of Chicken Sabre**  
Breast of chicken sautéed with a rich bourbon honey sauce and topped with toasted pecans
- **Lemon Scrod**  
Fresh scrod marinated in a juicy terigan butter sauce with mire lemon and panco bread crumbs

### Carved by the Chef Selections

Please select (1) of the following:

- **Roast Baron of Beef**  
Steamship round of beef, slowly roasted with its natural juices and served with au jus and horseradish sauce.  
\*Please note that parties under 150 people will be served a top round of beef instead of the steamship
- **Sugar Cured Ham**  
Bone-in sugar cured ham with brown sugar glaze and apricot preserves

**\$65 PER PERSON**

21% Service Charge and 6% Tax not included

# Buffet Services

## WEDDING BUFFET 2

### Hors d'oeuvres Selections (Two pieces per person)

Please select (2) of the following:

- Date Nut Croutons with Gorgonzola and Figs
- Antipasto Skewers
- Poached Pear and Walnut with Gorgonzola on Crostinies
- Hummus Bouchee with Roasted Peppers or Pine Nuts
- Italian Roasted Vegetables Bruschetta
- Curried Chicken Bouchee
- Raspberry and Brie Phyllo Rolls

### Entrée Selections

Please select (2) of the following:

- **Appalachian Roast Pork Loin**  
Slow roasted with brown sugar molasses and garlic with caramelized apples
- **Pistachio Chicken**  
Chicken tenders grilled and baked in a rich cream of Boursin and caramelized onions topped with toasted pistachios
- **Breast of Chicken Au Poivre**  
Fresh chicken breast encrusted with peppercorns and topped with sautéed peppers and onions with a rich red wine sauce
- **Citrus Chutney Grilled Chicken**  
Grilled breast of chicken topped with a fresh charred citrus chutney
- **Honey and Herb Roasted Salmon**  
Salmon roasted with honey and fresh herbs topped with Parmesan bread crumbs
- **Shrimp Primavera**  
Jumbo shrimp and vegetables in a classic Alfredo sauce with penne pasta

All buffets served with an array of fresh vegetables, assortment of salads, and warm rolls with butter.

**\$50 PER PERSON**

21% Service Charge and 6% Tax not included

# Reception Services

## HORS D'OEUVRES RECEPTION 1

### Fruit and Cheese Tray

### Grilled Vegetable Display

### Cold Hors d'oeuvres Selections (Four pieces per person)

Please select (3) of the following:

- Antipasto Skewers
- Poached Pear and Walnut with Gorgonzola on Crostinies
- Italian Roasted Vegetables Bruschetta
- Curried Chicken Bouchee
- Raspberry and Brie Croutons

### Hot Hors d'oeuvres Selections (Four pieces per person)

Please select (3) of the following:

- Oriental Potstickers
- Miniature Vegetable Quiche
- Vegetable Spring Rolls with Plum Sauce
- Barbeque Meatballs
- Raspberry and Brie Phyllo Rolls

### Carved by the Chef Selections

Please select (2) of the following:

- **Turkey Breast**  
Bourbon cranberry glazed turkey breast served with fresh bread
- **Beef Steamship Round**  
Herb encrusted beef steamship round served with stone ground horseradish mustard sauce and fresh bread  
\*Please note that parties under 150 people will be served a top round of beef instead of the steamship
- **Pork Tenderloin**  
Peppercorn pork tenderloin with wild mushroom demi glaze served with fresh bread

### Mashed Potato Martini Station

Fresh mashed potatoes served in martini glasses

Accompaniments include cheddar cheese, whipped butter, grated parmesan, chives, sour cream and crumbled bacon

### Caesar Salad Station

Fresh Romaine lettuce tossed with Caesar dressing topped with parmesan cheese, ripe sliced olives, diced red peppers and croutons

**\$65 PER PERSON**

21% Service Charge and 6% Tax not included



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# *Banquet Beverages*

## **Premium Bar Service**

Knob Creek Bourbon, Canadian Club Blend, Beefeater Gin, Johnnie Walker Red Gin, Smirnoff 80 Vodka, Montezuma Gold Tequila, and Bacardi Rum

## **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.

# 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.

