

GRAND BOHEMIAN HOTEL
MOUNTAIN BROOK

GIVE TIMELESS TRADITION
A BOHEMIAN TWIST

EXCEPTIONAL WEDDINGS BY KESSLER

THE *Kessler* COLLECTION®



TABLE OF CONTENTS

SERVICES & OFFERINGS	4
HORS D'OEUVRES	5
DINNER	6
Bohemian Buffets	6
Bohemian Plated Dinner	9
RECEPTION	11
Grand Reception Displays	11
Action & Display Stations	13
Dessert Stations	14
Late Night Menu	15
Reception Beverages	16
Specialty Bars & Beverage Enhancements	17
FREQUENTLY ASKED QUESTIONS	18



TELL YOUR STORY BEAUTIFULLY.

EXCEPTIONAL WEDDINGS BY KESSLER

Let one of the most anticipated days of your life become a beautiful moment in time. Let your love story come to life among a botanical wonderland in the heart of Mountain Brook. With intuitive service and a passion for detail, our Grand Performers will ensure every moment is perfect.

A BOHEMIAN TWIST ON TRADITION.

We offer what no one else can, an eclectic Bohemian experience that delivers classic elegance with an artful twist. Find inspiration on our airy rooftop terrace as you discover endless treasures around every corner, including original paintings and sculptures from renowned artists across the globe.

ARTFULLY CREATED. MASTERFULLY DELIVERED.

YOUR WEDDING INCLUDES:

- Complimentary use and setup of dance floor and tables
- Luxury linens and napkins
- Timeless place settings to include china, glassware and flatware
- Elegant event chairs
- Exquisite glass votives
- Designed table numbers
- Complimentary wedding night guest room for the couple
- Complimentary reception menu tasting for 2 guests
- Contracted room block with special pricing for your guests
- Wedding Reception Package:
 - Champagne Toast
 - Choice of 4 selections of Butler Passed Hors D'oeuvres
 - Fresh bread, iced tea and water

BUTLER PASSED HORS D'OEUVRES

Choose four Butler Passed Hors D'oeuvres. 1.5 of each item served per person.

LAND

MUFFULETTA SKEWERS

DEVEILED EGGS

Capers, House Bacon

CHICKEN SALAD

Mini Croissant

SNOWDEN SAUSAGE EN CROUTE

MINI REUBENS

WAGYU CHEESEBURGER SLIDERS*

Brioche Bun, Special Sauce

FRIED CHICKEN SLIDERS

Hawaiian Roll, Special Sauce

BLT BRUSCHETTA

SMOKED CHICKEN QUESADILLA TRIANGLES

OXTAIL MARMALADE HOE CAKES

CHILLED BEEF TENDERLOIN*

Crostini, Chimichurri

CHARCUTERIE CONES

GRILLED LAMB LOLLIPOPS

SEA

SHRIMP & GRITS FRITTERS

GRILLED SALMON SKEWERS*

Chili Lime Rubbed

MINI CRAB CAKE

Rémoulade

DYNAMITE SHRIMP CONES

CRAB & AVOCADO TOAST

Radish, Chili Oil

SHRIMP COCKTAIL

Charred Lemon, Spicy Cocktail Sauce

SEAFOOD CEVICHE*

Shrimp, Scallops, Tomato, Lime, Avocado

BACON WRAPPED SCALLOPS*

MARINATED CRAB CLAWS

GARDEN

FRIED GREEN BEANS

Spicy Ranch

CAPRESE SKEWERS

Heirloom Cherry Tomato, Mozzarella, Balsamic Drizzle

VEGETABLE SPRING ROLLS

Thai Chili Dipping Sauce

BACON ARUGULA BRUSCHETTA

ROASTED TOMATO BRUSCHETTA

Goat Cheese

FRIED GREEN TOMATOES

Herbed Goat Cheese

ROASTED HEIRLOOM & GOAT CHEESE TOAST

OLIVE TAPENADE & WHIPPED FETA TEA SANDWICHES

MINI GRILLED PIMENTO CHEESE

SMOKED GOUDA MAC & CHEESE BITES

FRIED ARANCINI

Romesco

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

In connection with the Group's use of meeting and functions spaces, all meeting and banquet charges are subject to a 25% service charge, and all room rental and service charges are subject to sales tax as prescribed by state law, which is currently set at the rate of 9%. In addition, there is an additional 3% tax on all alcoholic beverage sales and 10% on liquor. Taxes and service charge are subject to change.

BOHEMIAN BUFFETS

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

TASTE OF THE YUCATÁN · \$90/PP

CHILLED WATERMELON, MANGO, & PINEAPPLE

Chile Tajin®

CRISP ROMAINE SALAD

Jicama, Avocado, Shaved Radish, Chipotle Cumin Dressing

MARKET STREET CORN

Cotija Cheese, Green Onions, Smoked Paprika Aioli, Baja Spice

SLOW-COOKED BLACK BEANS & CHORIZO

CILANTRO LIME RICE

RED SNAPPER VERACRUZ

Tomatoes, Olives, Peppers, Sweet Onions

SKIRT STEAK CARNE ASADA*

Sautéed Peppers & Onions

PORK CARNITAS

Salsa Verde

WARM FLOUR & CORN TORTILLAS

ALABAMA BBQ · \$98/PP

BRUNSWICK STEW

Smoked Chicken, Pulled Pork, Lima Beans, Corn

DEVEILED EGG POTATO SALAD

LEMON POPPY SEED COLESLAW

BACON & RANCH MACARONI SALAD

PECAN SMOKED CHICKEN QUARTERS

Alabama White BBQ Sauce

DRY RUBBED BABY BACK RIBS

Fig BBQ Sauce

PULLED SMOKED PORK BUTT

Alabama Red Sauce

BAKED SOUTHERN MACARONI & CHEESE

STREET CORN

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BOHEMIAN BUFFETS *(Continued)*

COASTAL INSPIRATION · \$105/PP

SHRIMP BISQUE

COMPRESSED MELON

Shaved Prosciutto, Pickled Red Onion, Olive Oil, Blood Orange Balsamic

TOMATOES & CUCUMBER

Fresh Herbs, Vinaigrette

GRILLED PEACH & PECAN

Butter Lettuces, Green Goddess Dressing

PAN SEARED GULF FLOUNDER

Praline Butter

ALABAMA WILD CAUGHT SHRIMP & GRITS

Tasso Cream Sauce

COFFEE RUBBED BEEF BRISKET*

Fig BBQ Sauce

DIRTY RICE

MAQUE CHOUX

FROM THE MEDITERRANEAN · \$108/PP

ZUCCHINI BASIL SOUP

Lemon

QUINOA & BULGAR WHEAT SALAD

Tomato, Cucumber, Mint, Parsley

HEIRLOOM TOMATO WITH BURRATA

Shaved Onions, Capers

PEARL COUSCOUS

Grilled Vegetables, Arugula, Roasted Red Peppers

GRILLED LAMB LOLLIPOPS

Olive Oil, Crumbled Feta

GRILLED SHRIMP

Onion, Peppers, Garlic, Olives, Tomatoes, White Wine

ROASTED GREEK CHICKEN

HERBED BUTTER, WINE SAUCE

LEMON HERBED POTATOES

GRILLED VEGETABLES

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BOHEMIAN BUFFETS *(Continued)*

IRON CITY · \$155/PP

TOMATO HERB SOUP**SHRIMP REMOULADE SALAD**

Crisp Romaine, Avocado, Heirloom Tomato,
Balsamic Glaze

HEIRLOOM TOMATO SALAD

Conecuh® Bacon, Field Peas, Fried Okra

WILD MUSHROOM PANZANELLA

Assorted Mushroom, Goat Cheese, Grilled
Sourdough

ROASTED GREEK SNAPPER

Peppers, Onions, Olives, White Wine, Olive Oil

CONFIT PORK BELLY

Giant Lima Beans, Sorghum Glaze

CRAB STUFFED BEEF TENDERLOIN*

Béarnaise

POTATOES AU GRATIN**CHARRED BROCCOLINI**

BOHEMIAN CHOP HOUSE · \$195/PP

RAW BAR* *(2 each, per person)*

Jumbo Shrimp, Oysters on the Half
Shell, Horseradish Cocktail Sauce,
Mignonette, Lemon, Hot Sauce

FRENCH ONION SOUP

Gruyère, Chive, Croutons

BABY SPINACH SALAD

Shaved Mushrooms, Chopped Egg,
Smoked Bacon, Pickled Onions,
Honey Poppyseed Dressing

**BEEFSTEAK TOMATO &
ONION SALAD**

Crumbled Blue Cheese, Red Wine
Vinaigrette

JUMBO LUMP CRAB CAKES

Lemon Chive Remoulade, Charred
Tomatoes

ROASTED FREE RANGE CHICKEN

Grilled Artichoke, Oven-dried
Tomato Relish, Bourbon Chicken Jus

**CARVED FLAME GRILLED
TOMAHAWK STEAK***

Wild Mushroom Jus

LOADED BAKED POTATO BAR

Sharp Cheddar, Blue Cheese,
Smoked Bacon, Caramelized
Onions, Green Onions, Sour Cream,
Sweet Butter

**GRILLED ASPARAGUS &
HEIRLOOM CARROTS**

Lemon Zest, Olive Oil

**GARLIC ROASTED JUMBO
MUSHROOM CAPS**

Herb Garlic Butter, Chile

**CHEDDAR PARKER HOUSE
ROLLS**

Whipped Butter

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BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of two courses.

FIRST COURSE *(Soup or Salad, Select One)*

CLASSIC CAESAR SALAD

Cornbread Croutons, Grana Padano Cheese, Anchovies

BABY ICEBERG LETTUCE WEDGE

Bacon Lardons, Asher Blue Cheese, Heirloom Cherry Tomatoes, Balsamic Glaze

CLASSIC GARDEN SALAD

Mixed Greens, Romaine, Julienned Carrots, Cucumber, Plum Tomatoes

HABITAT SALAD

Strawberries, Blueberries, Blue Cheese, Toasted Pecans

LOBSTER BISQUE

WILD MUSHROOM SOUP

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BOHEMIAN PLATED DINNER (Continued)

Each Bohemian Plated Dinner consists of two courses. Maximum of two entrée selections permitted; menu will be priced based on highest priced entrée.

SECOND COURSE (Select Up to Two Entrées)

Vegetarians and Vegans are accommodated. Guarantees must be provided to the hotel 7 days prior to event.

LAND

PAN ROASTED FRENCHED CHICKEN

BREAST • \$65/PP

Rosemary Pan Gravy, Buttermilk Whipped Potatoes, Baby Carrots

HERB CRUSTED DUROC® PORK CHOP

• \$68/PP

Bourbon Sweet Potatoes, Charred Brussels

BRAISED BEEF SHORT RIB • \$86/PP

Pan Jus, Stone Ground Grits, Braised Greens

GRILLED LAMB LOLLIPOPS • \$89/PP

Rendang Curry Sauce, Herbed Basmati Rice, Grilled Vegetables

GRILLED BEEF TENDERLOIN* • \$91/PP

Port Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini

SEA

CHILI CRUSTED SALMON* • \$71/PP

Roasted Corn & Peppers, Smashed Fingerling Potatoes

ROASTED GULF GROUPEL • \$75/PP

Tasso Cream sauce, Dirty Rice, Collard Greens

JUMBO LUMP CRAB CAKES • \$87/PP

House Ré-moulade, Wild Rice Pilaf, Haricot Verts

GARDEN

ROASTED CAULIFLOWER STEAK

• \$68/PP

Garlic, Turmeric, Roasted Tomatoes, Chickpea Curry

ROMESCO FARRO • \$71/PP

Butternut Squash Risotto, Ras El Hanout Baby Carrots

ENTRÉE DUOS

4 OZ. FILET & GRILLED GROUPEL

• \$99/PP

Port Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini

4 OZ. FILET & CRAB CAKE* • \$119/PP

Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini

LAMB LOLLIPOPS & DIVER

SCALLOPS* • \$129/PP

Rendang Curry Sauce, Herbed Basmati Rice, Grilled Vegetables

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GRAND RECEPTION DISPLAYS

Minimum 50 guests.

GRAND RECEPTION #1 · \$69/PP

CHEF SELECTION OF FOUR HORS D'OEUVRES

CHOICE OF SOUP OR SALAD

GARDEN FRESH

Vegetable Crudit  in the Season,
Hummus, Creamy Blue Cheese
Dressing, Grilled Asparagus,
Peppers, Squash & Zucchini,
Balsamic Drizzle, Individual Petite
Garden Salads, Lemon Vinaigrette

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES

Prosciutto, Soppressata, Dried Cured
Sausages, Goat Cheese, Cambozola,
Whipped Feta, Local Cheeses,
Natural Castelvetrano Olives,
Cornichons, Lingonberry, Antipasto,
Rustic Baguette, Flatbreads

ROASTED SALMON FILLET*

Puff Pastry Encrusted Atlantic
Salmon, Boursin® Creamed Spinach &
Arugula, Lemon Dill Cr me Fraiche

MACARONI & CHEESE STATION

Assorted Pastas, Cheeses

GRAND RECEPTION #2 · \$79/PP

CHEF SELECTION OF TWO HORS D'OEUVRES

CHOICE OF SOUP OR SALAD

CLASSIC GARDEN SALAD

Mixed Greens, Romaine, Julienned Carrots, Cucumber,
Plum Tomatoes

ARTISANAL CHEESE DISPLAY

Goat Cheese, Cambozola, Whipped Feta, Manchego,
Local Cheeses, Cornichons, Regional Chutney, Rustic
Baguette, Flatbreads

AUTHENTIC STREET STYLE TACOS

Brisket, Carne Asada, Pulled Chicken

HERB ROASTED TURKEY

Cranberry & Port Relish, Herb Aioli, Soft Rolls

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GRAND RECEPTION DISPLAYS *(Continued)*

Minimum 50 guests.

GRAND RECEPTION #3 · \$89/PP

CHEF SELECTION OF TWO HORS D'OEUVRES

CHOICE OF SOUP OR SALAD

GARDEN FRESH

Vegetable Crudit  in the Season, Hummus, Creamy Blue Cheese Dressing, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Lemon Vinaigrette

AUTHENTIC STREET STYLE TACOS

Brisket, Carne Asada, Pulled Chicken

MACARONI & CHEESE STATION

Assorted Pastas, Cheeses

THIRD COAST BOILED SEAFOOD STATION

Local Shrimp, Sausage, Corn, Potatoes

ROASTED BEEF TENDERLOIN*

Dijon Horseradish Sauce, B arnaise, Soft Rolls

GRAND RECEPTION #4 · \$95/PP

CHEF SELECTION OF THREE HORS D'OEUVRES

CHOICE OF SOUP OR SALAD

GARDEN FRESH

Vegetable Crudit  in the Season, Hummus, Creamy Blue Cheese Dressing, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Lemon Vinaigrette

SEAFOOD DISPLAY*

Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Chilled Lobster Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheeses, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

CHILLED JUMBO SHRIMP COCKTAIL

Served with Traditional Cocktail Sauce

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ACTION & DISPLAY STATIONS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Chef attendant fee required for carving stations at \$195 per station. One attendant required for 75 guests.

CARVING STATIONS

HERB ROASTED TURKEY • \$225 (Serves 20)
Cranberry & Port Relish, Herb Aioli, Soft Rolls

ROASTED SALMON FILLET* • \$260
(Serves 20)

Puff Pastry Encrusted Atlantic Salmon,
Boursin® Creamed Spinach & Arugula, Lemon
Dill Crème Fraiche

CIDER HONEY PORK LOIN • \$275

(Serves 30)
Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • \$300 (Serves 55)
Orange & Pomegranate Jus, Brioche Rolls

ROASTED BEEF TENDERLOIN* • \$350

(Serves 15)
Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$560 (Serves 35)

Herb Au Jus, Soft Rolls, Horseradish Aioli,
Smoked Onion Marmalade, European Stone
Ground Mustard

DISPLAYS

ARTISANAL CHEESE DISPLAY • \$15/PP

Goat Cheese, Cambozola, Whipped Feta,
Manchego, Local Cheeses, Cornichons,
Regional Chutney, Rustic Baguette, Flatbreads

MACARONI & CHEESE STATION • \$15/PP

Assorted Pastas, Cheeses

GARDEN FRESH • \$16/PP

Vegetable Crudit  in the Season, Hummus,
Creamy Blue Cheese Dressing, Grilled
Asparagus, Peppers, Squash & Zucchini,
Balsamic Drizzle, Individual Petite Garden
Salads, Lemon Vinaigrette

AUTHENTIC STREET STYLE TACOS*

• \$16/PP
Brisket, Carne Asada, Pulled Chicken

BOHEMIAN HUNT BOARD & LOCAL

ARTISAN CHEESES • \$17/PP
Prosciutto, Soppressata, Dried Cured
Sausages, Goat Cheese, Cambozola, Whipped
Feta, Local Cheeses, Natural Castelvetro
Olives, Cornichons, Lingonberry, Antipasto,
Rustic Baguette, Flatbreads

CHILLED JUMBO SHRIMP COCKTAIL
• \$21/PP

Served with Traditional Cocktail Sauce
(3) pieces per person

SEAFOOD DISPLAY* • \$21/PP

Smoked Salmon, Seasonal Oysters, Chilled
Shrimp, Mignonette Sauce, Lemon Aioli,
Traditional Cocktail Sauce

ALABAMA OYSTER STATION* • \$25/PP

Alabama Gulf Coast Freshly Shucked
Oysters Served with Accompaniments

THIRD COAST BOILED SEAFOOD
STATION • \$29/PP

Local Shrimp, Sausage, Corn, Potatoes

SUSHI DISPLAY* • \$32/PP

Assortment of Popular Sushi Rolls

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DESSERT STATIONS

20 guest minimum.

DEATH BY CHOCOLATE • \$20/PP

Chocolate Covered Fruit
 Chocolate Covered Marshmallows
 Chocolate Covered Nuts
 Chocolate Covered Pretzels
 Chocolate Covered Bacon
 Chocolate Truffles

MINI SWEETS • \$22/PP

Macarons
 Eclairs
 Mini Cake Pops
 Assorted Dessert Shooters
 Madeleines
 Assorted Petit Fours

CAKE OVERLOAD • \$25/PP

Red Velvet
 Carrot
 Lane
 Double Chocolate
 German Chocolate
 Coconut
 Caramel

ICE CREAM SUNDAE • \$32/PP

Vanilla Ice Cream
 Chocolate Ice Cream
 Caramel Ice Cream
 Chocolate Chips
 White Chocolate Chips
 Cheesecake Chunks
 Chocolate Chip Cookie Chunks
 Diced Bananas
 M&M's®
 Hershey's® Miniature Bars
 Caramel Sauce
 Chocolate Sauce
 Sprinkles
 Peanuts
 Whipped Cream
 Cherries

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LATE NIGHT MENU

50 guest minimum. Select up to 3 per event. Only available as an addition to dinner.

CHORIZO, CHEESE, EGG BURRITO • \$8/PP

Southwestern Tortilla Chips

BELGIUM WAFFLE STICKS • \$15/PP

Maple or Sorghum Syrup

CHURROS • \$15/PP

Dulce De Leche & Vanilla Strawberry Purée

BBQ PORK SLIDERS • \$17/PP

Cajun Kettle Chips

FRIED CHICKEN SLIDERS • \$17/PP

Soft Roll, Pickles, Dijonaise, With Waffle Fries

SMASH BURGER* • \$19/PP

Beef Patty, Cheddar, Brioche Bun, Caramelized Onions, Tots & Secret Sauce

JUMBO LUMP CRAB CAKE SLIDER • \$24/PP

Soft Roll, Remoulade & Old Bay Chips

SPICY TUNA SUSHI BOWL* • \$26/PP

Sushi Rice, Sambal Hoisin Drizzle, Edamame, Crunchy Tempura

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RECEPTION BEVERAGES

OPEN HOST BAR

Prices are per person, per hour. Includes assorted waters, juice and sodas.

PREMIUM

- 1 HOUR • \$37
- 2 HOURS • \$47
- 3 HOURS • \$57
- 4 HOURS • \$67
- 5 HOURS • \$77

LUXURY

- 1 HOUR • \$39
- 2 HOURS • \$49
- 3 HOURS • \$59
- 4 HOURS • \$69
- 5 HOURS • \$79

BEER & WINE

- 1 HOUR • \$20
- 2 HOURS • \$27
- 3 HOURS • \$34
- 4 HOURS • \$41
- 5 HOURS • \$48

WINE

Kessler® By Raymond®, Napa,
Chardonnay

Kessler® By Raymond®, Napa
Cabernet Sauvignon

Viña Lolita®
Brut, Blanc de Blancs, Cava

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUOR

- Premium • \$12
- Luxury • \$14

WINE | HOUSE WINE

- Glass • \$10
- Bottle • \$40

BEER

- Domestic • \$6.50
- Import • \$7.50

NON-ALCOHOLIC

- Sodas & Juices • \$5
- Mineral Waters • \$5

CASH BAR

Prices include service charge and tax.

LIQUOR

- Premium • \$14
- Luxury • \$16

WINES | HOUSE WINE

- Glass • \$12
- Bottle • \$40

BEER

- Domestic • \$9
- Import • \$10

NON-ALCOHOLIC

- Sodas & Juices • \$5
- Mineral Waters • \$5

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • \$28/PP

Up to 3 Hours (Select Two)

Prosecco, Triple Sec, Orange Twist

Sparkling Wine, Raspberry,
Chambord

Prosecco, Rose Water Simple
Syrup, Strawberry

CORDIAL BAR

*2 Hours. Recommended as an After-Dinner
Bar to complement your dessert selections.*

Standard Cordial Bar • \$36/PP
*Disaronno Amaretto, Frangelico, Kahlua
Sambuca, Bailey's*

Deluxe Cordial Bar • \$42/PP
*Amaretto Disaronno, Courvoisier,
Frangelico, Kahlua, Sambuca, Bailey's,
Port Wine*

SANGRIA & CHAMPAGNE BAR • \$130/GAL

(Select One)

WHITE WINE SANGRIA

Chardonnay, Brandy, Cointreau,
Orange Juice, Simple Syrup, Club Soda

Chardonnay, Apricot Brandy,
Pineapple Juice, Honey, Club Soda

Moscato, Triple Sec, Orange Juice,
Sprite

RED WINE SANGRIA

Cabernet, Brandy, Peach Schnapps,
Simple Syrup, Raspberry

Cabernet, Honey, Apple Schnapps,
Simple Syrup, Ginger Ale

Malbec, Brandy, Triple Sec, Grapefruit
Juice, Pineapple Juice

BLOODY MARY BAR

Premium • \$14/PP
Luxury • \$16/PP

MIMOSA & PEACH BELLINI BAR

Premium • \$12/ P
Luxury • \$14/PP

MARGARITAS, MOJITOS & CAIPIRINHAS

Premium • \$170
Luxury • \$240

SCHEDULE OF FEES

BARTENDER

A fee of \$175/bartender will
be applied (4 hours).
Each additional hour is
\$50/bartender. Minimum of
one bartender per 75 guests.

CASHIER

Up to 2 hours • \$150
Each additional hour • \$35
One cashier per bar

CASH BAR MINIMUM

\$500 drink spend per bar +
Tax + Gratuity

In connection with the Group's use of meeting and functions spaces, all meeting and banquet charges are subject to a 25% service charge, and all room rental and service charges are subject to sales tax as prescribed by state law, which is currently set at the rate of 9%. In addition, there is an additional 3% tax on all alcoholic beverage sales and 10% on liquor. Taxes and service charge are subject to change.

MAKE THIS MOMENT YOURS.

BOOKING PROCESS

Is a Wedding Planner included in pricing?

While our Kessler Event Manager will oversee all aspects of your catering needs including menu selection and the setup of your reception location, ceremonies and receptions will require the services of a professional Wedding Planner and officiant to assist with all rehearsal, ceremony, and reception related details. The services of a full-day Wedding Planner will allow you to relax and enjoy your day knowing every detail will be taken care of. We're happy to provide you the names of planners from our preferred vendor list.

What exactly does my facility fee include?

Facility fee includes set up and break down of our event chairs, cocktail reception and dinner site including tables, votive candles, place setting (to include china, all appropriate glassware and silverware), cake table, gift table, the choice of silver Lamour or black linens, dance floor and limited set-up of wedding reception décor (menu cards, cake knife and server, champagne flutes) will be provided by our Exceptional Events Team.

Do you require a deposit to hold space?

A 25% non-refundable deposit is due with the signed contract and additional 25% payments are spread out up until your event. The final payment is due 7 days prior with your final guest counts.

Can we book a ceremony without a reception?

We require ceremonies to include receptions with us and you will love how easily and beautifully your day flows from one to the other. We do, however, offer receptions without a ceremony on property.

ROOMS AND REGISTRATION

Do we get a group discount for our guests?

We offer group room blocks for 10+ rooms with a 2 night minimum. Discount will be based on season and availability. Please contact Sales for more information on group bookings.

We would like to give out welcome bags for all our guests who are staying at your hotel. Can your Front Desk hand them out for us?

We can have the Front Desk hand your gift bags out to your guests as they check-in or deliver them to the guest room upon arrival, for an additional fee. Please contact your Event Manager for more information.

What is check-in and check-out time?

Check-in is at 4pm and check-out is 11am.

Can we bring our pet?

You can! The hotel is pet friendly for your furry friends up to 25 pounds. There is a \$150 non-refundable pet fee.

WEDDING RECEPTION

Do you allow outside caterers?

To guarantee our standards of quality, inspired cuisine, we do not allow any outside catered food or beverage.

What is a Food & Beverage Minimum?

The Food & Beverage Minimum is a contracted minimum spending requirement for food and beverage only, consumed within the contracted space within the contracted time, (not including tax and service charge) with the food and bar packages you choose.

Do I have to use the vendors on the hotel's preferred vendor list?

You do not need to use our vendors but we suggest you consider them. They have a relationship with our hotel and understand the standards and expectations of our hotel, which means they help us wow you even more. Any vendors not on our list must provide a certificate of insurance and business license. Your Event Manager can provide further assistance.

Do you provide decorations?

Our event spaces are artfully curated down to every gorgeous detail, so many couples feel they don't need to add much and therefore we don't provide it. However, we can provide you with our vendor list for suggestions. Any decoration is your responsibility to set up. We recommend hiring a wedding planner or assigning a family member to be responsible for any decorations not done by a vendor.

We have children coming to our wedding, will they be the same price as adults?

We do offer a children's meal for those under 12 years old. Your Event Manager can provide you with details.

FOREVER BEGINS HERE.

Contact our team at gbmb-sales@kesslercollection.com to start creating your day.