Special Events



Special Events

Complimentary for your special event:

- ✓ Menu Tasting
- ✓ Mirrors & Votive Candles
- ✓ Wedding Cake Display Table, Cake Cutting, & Plating
 - ✓ Head, Gift, DJ, & Registration Tables
 - ✓ Dance Floor
 - ✓ Linens & China
 - ✓ Coat Check
 - ✓ Set up & Clean up Service
 - √ Welcome Gift Bag Delivery



Contact our Wedding Planner, Kobe Johnson at (859)271-7100 or kobe.johnson@hilton.com to arrange your private consultation.

Special Events

Díamond Package

Cocktaíl Hour

A Cascade of Domestic Cheese, Garden Fresh Vegetables with House Made Dip, and Seasonal Fruit Choice of two Hors d'Oeuvres

Banquet

Salad
Plated Main Course or Themed Buffet

All Meals Include:

Rolls with Butter, Iced Tea, Water, and Coffee Service

Complimentary

Champagne Toast for Bride & Groom Wedding Cake Cut, Plated and Served Dance Floor Uplighting

Complimentary Suite, Bottle of Sparkling Wine, and Chocolate Covered Strawberries 10% Discount on Food and Beverage for your Rehearsal Dinner and/or Bridal Shower

Two Hour Host Bar

House Liquors, Domestic Keg Beer & House Wine (Upgrade to Premium Liquors \$2.00 per person)

\$60-65 pp (approx.)

Special Events

Platinum Package

Cocktail Hour

A Cascade of Domestic Cheese, Garden Fresh Vegetables with House Made Dip, and Seasonal Fruit One Hors d'Oeuvre of Choice

Banquet

Salad
Plated Main Course or Themed Buffet

All Meals Include:

Rolls with Butter Coffee, Iced Tea, and Water Service

Compliments

Champagne Toast for Bride & Groom Wedding Cake Cut, Plated, and Served Dance Floor

Complimentary Suite, Bottle of Sparkling Wine, & Chocolate Covered Strawberries 10% Discount on Food and Beverage for your Rehearsal Dinner and/or Bridal Shower

Two Hour Host Bar

Domestic Keg Beer & House Wine

\$55-60 pp (approx.)



Special Events

Gold Package

Cocktail Hour

a Cascade of Domestic Cheese, Garden Fresh Vegetables with House Made Dip and Seasonal Fruit

Banquet

Salad

Plated Main Course or Bluegrass Buffet

All Meals Include:

Rolls with Butter Coffee , Iced Tea, and Water Service

Compliments

Champagne Toast for Bride & Groom
Wedding Cake Cut and Plated
Dance Floor
Complimentary Suite, Bottle of Sparkling Wine,
& Chocolate Covered Strawberries

10% Discount on Food and Beverage for your Rehearsal Dinner and/or Bridal Shower

\$38-44 pp (approx.)



Special Events

Hors d'Oeuvres

Cold Creations

Crab Dip with Crackers and Vegetable Crudités
Vegetable Crudités Shooters
Beer Cheese with Crackers and Vegetable Crudités
Goat Cheese, Grape, and Pistachio Truffles
Imported and Domestic Cheese & Cracker Tray
Seasonal Fruit Tray with Dip
Hummus with Pita Chips and Vegetable Crudités
Gourmet Finger Sandwiches (choice of three: Chicken Salad, Tuna Salad, Pimento, Turkey Swiss, Ham Cheddar and Cucumber Cream Cheese)





Hot Creations Mini Hot Browns Vegetable Spring Rolls with Plum Dipping Sauce Mini Crab Cakes Coconut Shrimp with Sweet Thai Chili Sauce Grilled Sirloin Skewers with Peaches and Peppers Vegetable or Pork Egg Rolls with Plum Dipping Sauce BBQ, Bourbon BBQ, or Sweet and Sour Meatballs Buffalo Wings, Two Sauces Chicken Tenders with Two Dipping Sauces Crab or Sausage Stuffed Mushrooms Broccoli and Cheese Bites

Special Events

Salad Selections for plated meals

Fresh Salads

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, and Shredded Carrots. Choice of Two Dressings

Caesar Salad
with Fresh Romaine, Pesto Croutons,
and Shaved Parmesan





Special Events

DiamondPlated Main Course Selections

Poultry

Chicken Breast Stuffed with Apple Corn Bread, Match Stick Carrots & Green Beans
Chicken Lexington with White Wine Cream Sauce, Fresh Vegetable Medley, & Wild Rice
Chicken Parmesan Topped with Provolone Cheese and Pasta Primavera (choice of noodle & sauce)
County Fried Chicken Breast with Seasoned Cream Gravy, Country Green Beans & Mashed Potatoes
Grilled Chicken with Bourbon Teriyaki Glaze. Served with Herb Roasted Potatoes, Sautéed Zucchini & Yellow Squash

Duet Plates

Petite Filet &Two Crab cakes served with Fresh Vegetable Medley & Garlic Risotto
Pecan Crusted Salmon Filet & Stuffed Apple Almond Chicken Breast served with Wild Rice, and Buttered Steamed Broccoli

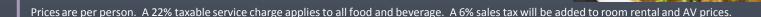
Seafood

Wasabi Crusted Mahi-Mahi served with Pineapple-Shitake-Mushroom Fried Rice and Schezwan Green Beans Lemon Pepper Salmon with Wild Rice, and Green Bean Almondine Salmon topped with a Bourbon Glaze. Served with Match Stick Carrots & Herb Roasted Potatoes

Steak

Filet with a Red Wine Reduction. Served with Garlic Mashed Potatoes and Asparagus Roast Prime Rib Au Jus, Broccoli Spears, and Potatoes Au Gratin Roasted Beef Strip Loin served with Peppercorn Sauce, Garlic Mashed Potatoes, & Fresh Vegetable Medley

Vegetarian Selections available upon request



Special Events

PlatinumPlated Main Course Selections

Poultry

Chicken Breast Stuffed with Apple Corn Bread, Match Stick Carrots & Green Beans
Chicken Lexington with White Wine Cream Sauce, Fresh Vegetable Medley, & Wild Rice
Chicken Parmesan Topped with Provolone Cheese and Pasta Primavera (choice of noodle & sauce)
County Fried Chicken Breast with Seasoned Cream Gravy, Country Green Beans & Mashed Potatoes
Grilled Chicken with Bourbon Teriyaki Glaze. Served with Herb Roasted Potatoes, Sautéed Zucchini & Yellow Squash

Pork

Chipotle Pork Tenderloin served with Spanish Rice and Roasted Corn
Pork Loin with Apricot Glaze Served with Cheese Grits, Steamed & Seasoned Vegetables
Pork Loin with Mojo Sauce Served with Pan Seared Sugar Corn, Pimentos & Oven Roasted Potatoes
Dijonaise Pork Loin Topped with Dijon Demi-Glaze & Match Stick Carrots

Seafood

Wasabi Crusted Mahi-Mahi served with Pineapple-Shitake-Mushroom Fried Rice and Schezwan Green Beans
Lemon Pepper Salmon with Wild Rice, and Green Bean Almondine
Salmon topped with a Bourbon Glaze. Served with Match Stick Carrots & Herb Roasted Potatoes

Steak

Filet served with Cognac Green Pepper Sauce, Garlic Mashed Potatoes and Asparagus Roasted Beef Strip Loin served with Peppercorn Sauce, Garlic Mashed Potatoes, & Fresh Vegetable Medley

Vegetarian Selections available upon request!



Special Events

Gold Plated Main Course Selections

Poultry

Chicken Parmesan Topped with Provolone Cheese and Pasta Primavera (choice of noodle & sauce)

County Fried Chicken Breast with Seasoned Cream Gravy, Country Green Beans & Mashed Potatoes

Grilled Chicken with Bourbon Teriyaki Glaze. Served with Herb Roasted Potatoes, Sautéed Zucchini & Yellow Squash

Pork

Chipotle Pork Tenderloin served with Spanish Rice and Roasted Corn
Pork Loin with Apricot Glaze Served with Cheese Grits, Steamed & Seasoned Vegetables
Dijonaise Loin of Pork Topped with Dijon Demi-Glaze & Match Stick Carrots

Fresh Seafood

Lemon Pepper Salmon with Wild Rice, and Green Bean Almondine
Baked White Fish with Lemon Butter Sauce served with Herb Roasted Potatoes and Steamed Vegetable Medley



Special Events

Themed Buffets (Platinum & Diamond)

Lexington Green Buffet

Choice of Two Salads:
Garden Salad, Caesar Salad, Fruit Salad, Pasta Salad, Cole Slaw, Pasta Salad

Choice of Two Vegetables:

Country Green Beans, Honey Glazed Carrots, Vegetable Medley, Steamed Broccoli, Corn Pudding, Green Bean Almondine, Sautéed Zucchini, Broccoli Casserole

Choice of Two Starches:

Long Grain & Wild Rice, Sweet Potato Casserole, Herb Roasted Potatoes, Garlic Risotto, Cheese Grits, Country Mashed Potatoes

Choice of Two Entrees:

Buttermilk Fried Chicken, Southern Fried Catfish, Honey Glazed Salmon,
Roasted Chicken Breast with Monterey Jack Cheese & Pico de Gallo, Chicken Picatta, Chicken Cordon Blue, Seared Cod,
Chicken Marsala, Roast Inside of Beef, Roasted Turkey & Corn Bread Dressing,
Roasted Pork Loin with Apricot Glaze, Slow Roasted Apple Marsala Pork Loin, Ham Flank Steak, Honey Baked Ham.

Special Events

Bluegrass Buffet

Bluegrass Buffet

Choice of Two Salads:

Garden Salad, Tomato & Cucumber Pasta, Redskin Potato Salad, Cole Slaw, Macaroni, or Fruit Salad

Choice of Three Vegetables & Starches:

Country Green Beans, Mashed Potatoes, Roasted Potatoes, Sweet Potato Casserole, Macaroni & Cheese,
Potatoes Au Gratin, Corn on the Cob, Peas, Carrots, BBQ Beans, Creamed Spinach

Choice of Two Entrees:

Fried Chicken, Southern Fried Catfish, Smoked Ham, Hot Brown Casserole, Meatloaf, BBQ Chicken, Chicken Marsala, BBQ Ribs







Special Events

Carving Stations

Carved Herb Roasted Tenderloin Beef Served with Horseradish Sauce

Carved Herb Roasted Prime Rib of Beef

Served with Horseradish Sauce, au jus and assorted rolls

Carved Breast of Turkey
Served with Cranberry Relish

Asian Spiced Pork Loin
Asian slaw and assorted rolls.

Country Ham
Country gravy served with biscuits.

\$335 serves 25 people

\$323 serves 40 people

\$260 serves 40 people

\$230 serves 40 people

\$240 serves 40 people

Carver's Fee \$125
Applies to all Carving Stations



Special Events

Bar Selections (cash & open)

House Brands

Canadian Club, Jim Beam, Gordon's, Bacardi, J & B, Sauza Budweiser, Bud Light, Miller, Miller Lite, Coors Light Chardonnay, White Zinfandel, Merlot, Cabernet

Martini Bar

Bourbon Bar

Sparkling Wine
With Fresh Raspberries
\$30 per bottle

Non-Alcoholic Sparkling Wine
With Fresh Raspberries
\$17 per bottle

Other Wines Priced Individually

Wine Service
Server to pour wine to individuals at the each table for the evening
\$125 per server

Premium Brands

Crown Royal, Makers Mark, Tanqueray Bacardi Select, Johnnie Walker, 1800 Reposado Blue Moon, Stella, Heineken, KY Ales, Sierra Nevada, Sam Adams IPA Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Noir, Merlot, Cabernet,



Gourmet Coffee Service \$7
Freshly Brewed Coffee, Shaved Chocolate,
Whipped Cream, Liquors and Flavored Syrups,
Cinnamon Sticks, Biscotti, and Cannolis

Bartender Fee of \$100.00 applies to all bars

Special Events

Specialty Benefits

Ceremony

Pond Side or a Sky lobby Ceremony is Complimentary with Platinum & Diamond Packages
Additional \$300 for Gold Package

We will be happy to assist you in designing a Customized Package

Customized Ceremony Settings
Specialized Menus
Specialty Linens and Chair Covers
Custom Table Settings
Custom Room Décor, Lighting, and Audio Visual
Customized Beverage Packages







Special Events

Wedding Services

Venue

Our Ballroom can accommodate 100 people for receptions, rehearsal dinners, and ceremonies with overflow seating available for an addition 60 people. (Outdoor pond-side settings are also available)

Room Set-Up

Our staff will set the room with tables for your guests, a head table for the wedding party, a skirted gift table, cake display table, and DJ table along with a dance floor.

Linens & Centerpieces

We would like to offer you a selection of linens, napkins, and complimentary centerpieces. The centerpieces include a mirrored tile with votives for the perfect amount of candlelight to illuminate your tables (customized options available).

Wedding Cake

Our experienced staff will be happy to assist in properly cutting and serving your cake to all of your attending guests.

Additional Services

We are delighted to offer you suggestions on florists, photographers, musicians, and any other special needs that will make your event unforgettable.

Special Events

Guest rooms

The Hilton Lexington Suites features 174 spacious two-room suites available with either 1 king bed or 2 double beds. Each room includes a separate living room with sofa bed, refrigerator, coffeemaker, two flat screen HD televisions, safe, hairdryer, iron, and ironing board.

Guests will enjoy our recently renovated fitness center, easily accessible business center, outdoor patio, multifunctional common areas, and our abundance of on-site parking.



