



*Picture
Perfect* Weddings

AT HISTORIC BOONE TAVERN

HISTORIC BOONE TAVERN

OFFERS A PICTURE PERFECT LOCATION
FOR EVERY PICTURE PERFECT BRIDE



As the bride of the day, you will receive our staff's full attention. Your special day is important to us; therefore, our professional staff will be with you every step of the way to create your perfect day to make your wedding what you dreamed of.



We are pleased to offer our brides the following complimentary services:

- ✦ Linens with specialty napkin folds
- ✦ Picturesque wedding cake table display
- ✦ Beautifully decorated sweetheart table
- ✦ Elegant gift table
- ✦ Cake cutting and service
- ✦ Coffee service with Boone Tavern signature coffee
- ✦ Culinary tasting
- ✦ King suite for the bride and groom for the night of the reception
- ✦ Reception space for four to five hours
- ✦ Fairytale setting for photo opportunities inside and outside
- ✦ Private parlor for the day of your event with a group block of 10 rooms

MEMORABLE PACKAGE #1

SIT DOWN FOUR COURSE PLATED MEAL

- ♦ Iced Tea and Iced Water
- ♦ Signature Spoon Bread
- ♦ House Salad
- ♦ Plated main course
- ♦ Wedding cake service
- ♦ Boone Tavern signature coffee service
- ♦ Non-alcoholic toast of sparkling juice

ENHANCEMENTS

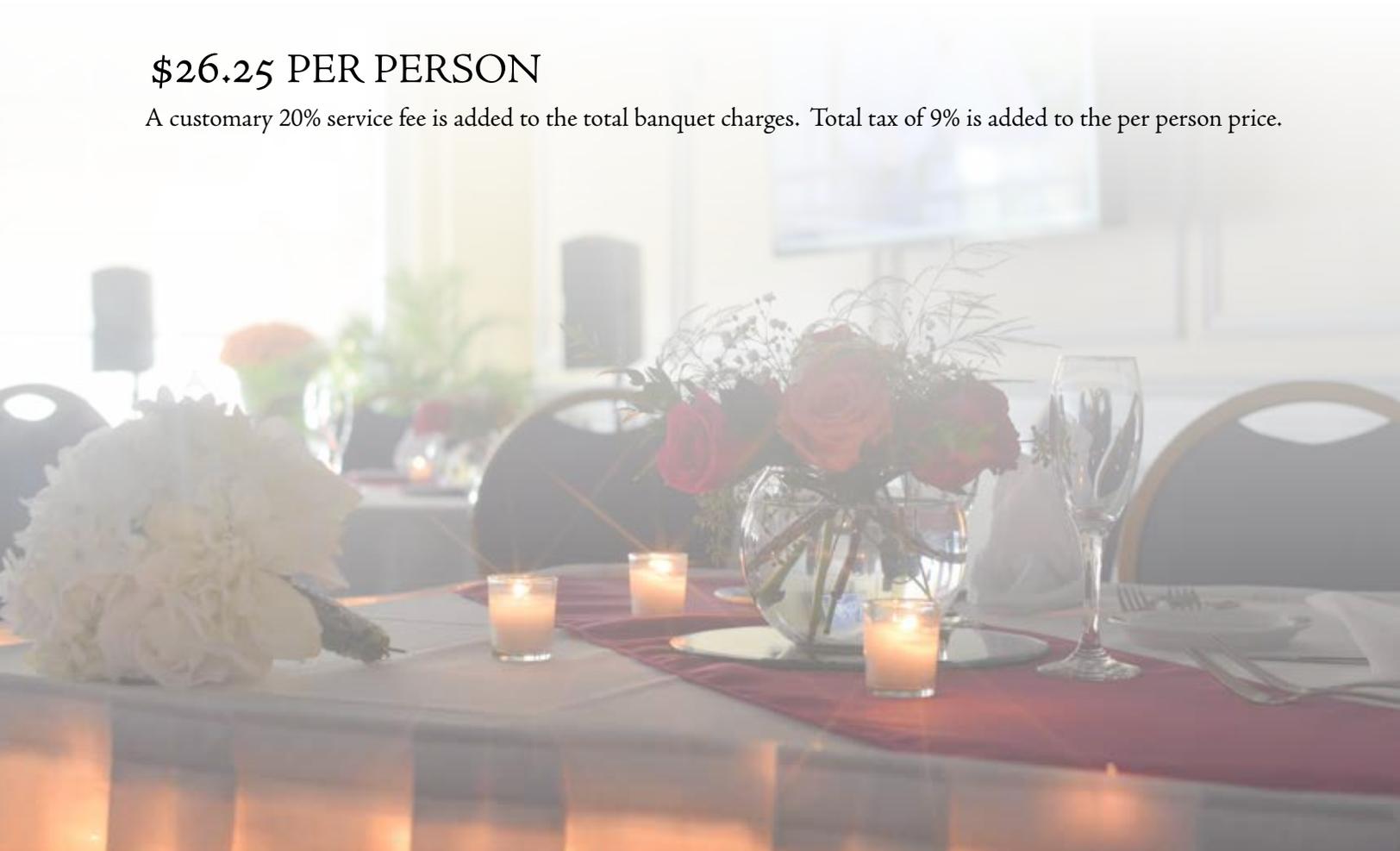
- ♦ Specialty beverages \$2.00 additional -flavored lemonade, flavored iced tea with fruit garnishment
- ♦ Coffee bar enhancement \$3.00 additional -flavored creamers, candy stir sticks

DESIGN ELEMENTS

- ♦ Our professional staff will ensure your personalized decorative elements are placed exactly as you envision. We will place your favors, assist with centerpieces, and use white lighting for the sweetheart table, gift table, and cake table.
- ♦ Display your slide show on a flat screen TV in the lobby for your guests to admire.
- ♦ We work closely with your vendors to ensure perfect timing of the event.
- ♦ If your vision includes custom linens in your wedding colors, we can make the arrangements for an additional fee.
- ♦ Reserved tables for the guests of your choosing are handled with ease.

\$26.25 PER PERSON

A customary 20% service fee is added to the total banquet charges. Total tax of 9% is added to the per person price.



MEMORABLE PACKAGE #2

NON-ALCOHOLIC BEVERAGE RECEPTION

IN THE LOBBY, INCLUDING HORS D'OEUVRES OF YOUR CHOICE

- One beverage selection
- One cold hors d'oeuvre display for your guests

SIT DOWN FOUR COURSE PLATED MEAL

- Iced Tea and Iced Water
- Signature Spoon Bread
- House Salad
- Plated main course
- Wedding cake service
- Boone Tavern signature coffee service
- Non-alcoholic toast of sparkling juice

ENHANCEMENTS

- Specialty beverages \$2.00 additional -flavored lemonade, flavored iced tea with fruit garnishment
- Coffee bar enhancement \$3.00 additional -flavored creamers, candy stir sticks

DESIGN ELEMENTS

- Our professional staff will ensure your personalized decorative elements are placed exactly as you envision. We will place your favors, assist with centerpieces, and use white lighting for the sweetheart table, gift table, and cake table.
- Display your slide show on a flat screen TV in the lobby for your guests to admire.
- We work closely with your vendors to ensure perfect timing of the event.
- If your vision includes custom linens in your wedding colors, we can make the arrangements for an additional fee.
- Reserved tables for the guests of your choosing are handled with ease.

\$29.95 PER PERSON

A customary 20% service fee is added to the total banquet charges. Total tax of 9% is added to the per person price.



MEMORABLE PACKAGE #3

NON-ALCOHOLIC BEVERAGE RECEPTION

IN THE LOBBY, INCLUDING HORS D'OEUVRES OF YOUR CHOICE

- ♦ One beverage selection
- ♦ One cold hors d'oeuvre display for your guests
- ♦ Two hot hors d'oeuvres that will be butler passed to your guests by our professional staff

SIT DOWN FOUR COURSE PLATED MEAL

- ♦ Iced Tea and Iced Water
- ♦ House Salad
- ♦ Signature Spoon Bread
- ♦ Plated main course
- ♦ Wedding cake service
- ♦ Boone Tavern signature coffee service
- ♦ Non-alcoholic toast of sparkling juice

ENHANCEMENTS

- ♦ Specialty beverages \$2.00 additional - flavored lemonade, flavored iced tea with fruit garnishment
- ♦ Coffee bar enhancement \$3.00 additional - flavored creamers, candy stir sticks

DESIGN ELEMENTS

- ♦ Our professional staff will ensure your personalized decorative elements are placed exactly as you envision. We will place your favors, assist with centerpieces, and use white lighting for the sweetheart table, gift table, and cake table.
- ♦ Display your slide shows on a flat screen TV in the lobby for your guests to admire.
- ♦ We work closely with your vendors to ensure perfect timing of the event.
- ♦ If your vision includes custom linens in your wedding colors, we can make the arrangements for an additional fee.
- ♦ Reserved tables for the guests of your choosing are handled with ease.

\$34.75 PER PERSON

A customary 20% service fee is added to the total banquet charges. Total tax of 9% is added to the per person price.



MEMORABLE PACKAGE #4

APPETIZER STATION STYLE RECEPTION

(1 TO 1½ HOUR SERVICE)

- Iced Tea and Iced Water
- Signature Spoon Bread
- Wedding cake service
- Boone Tavern signature coffee service
- Non-alcoholic toast of sparkling juice

ONE COLD HORS D'OEURVE DISPLAY OF YOUR CHOICE

- Imported and domestic cheese display arranged with crackers on the side
- Vegetable crudité's attractively placed with a red pepper pesto
- Fresh fruit and berry display with a honey yogurt dip

THREE SELF SERVE HOT HORS D'OEURVES OF YOUR CHOICE

- Crab cakes with caper jalapeno aioli
- Chilled grilled shrimp with hot mustard dip
- Spinach and feta in phyllo
- Smoked turkey and avocado roll-up
- Grilled vegetable tart
- Orange glazed chicken sate
- Brie and raspberry canape
- Meatballs with spicy tomato sauce
- Curried chicken salad on herbed crostini
- Blackened beef tips with bleu cheese chive dip
- Tomato basil bruschetta
- Mini quiche
- Chicken empanada with grilled tomato salsa
- Wild mushroom and goat cheese crostini

ONE ACTION STATION OF YOUR CHOICE

CARVING STATIONS

- Roast top round of beef with bourbon mushroom sauce and creamed horseradish sauce
- Honey glazed ham with rum raisin sauce and stone ground mustard
- Apple cider brined pork loin with orange BBQ sauce and apple pecan relish
- Roast turkey breast with natural pan gravy and cranberry poblano relish

All carved items are served with silver dollar rolls and herbed new potatoes

PASTA STATION

- Penne and farfalle pasta
- Marinara and alfredo sauce
- Fresh vegetables, shrimp, chicken and beef
- Parmesan cheese

Pasta station is served with garlic bread

ENHANCEMENTS

- Specialty beverages \$2.00 additional ~ flavored lemonade, flavored iced tea with a fruit garnishment
- Coffee bar enhancement \$3.00 additional ~ flavored creamers, candy stir sticks

DESIGN ELEMENTS

- We provide the same design elements that are listed in packages one, two and three with this appetizer station style reception

\$26.25 PER PERSON

A customary 20% service fee is added to the total banquet charges. Total tax of 9% is added to the per person price.

WEDDING PACKAGES 2 & 3 OPTIONS

NON-ALCOHOLIC BEVERAGE RECEPTION

- ♦ Fruit Punch
- ♦ Warm Cider
- ♦ Lemonade
- ♦ Hot Chocolate
- ♦ Fresh Iced Tea

COLD HORS D'OEUVRES DISPLAY CHOICES

- ♦ Vegetable crudité attractively placed with dip
- ♦ Fresh fruit platter beautifully presented with honey yogurt dip
- ♦ Imported and domestic cheese display arranged with crackers on the side

HOT HORS D'OEUVRES DISPLAY CHOICES

- ♦ Tomato bruschetta
- ♦ Chicken sate with ginger glaze
- ♦ Mushroom & goat cheese crostini
- ♦ Shrimp cocktail served with cocktail sauce
- ♦ Chicken salad baguette
- ♦ Spicy balsamic meatballs
- ♦ Crab cake with caper dill remoulade



WEDDING PACKAGES MENU OPTIONS

PLATED MENU CHOICES

- ✦ **SPICE RUBBED PORK LOIN**
Slow roasted pork loin served with bourbon gravy and apple pecan relish
- ✦ **PORK SCALOPPINI**
Seared, tender scaloppini served with tarragon and tomato sauce
- ✦ **ROASTED CHICKEN BREAST**
Italian herb marinated chicken breast served with basil pesto sauce and balsamic tomato relish
- ✦ **CHICKEN MARSALA**
Marinated chicken breast served with sweet marsala and mushroom sauce
- ✦ **GLAZED SALMON**
Peppered cherry salmon served with mango salsa
- ✦ **HERB ENCRUSTED TILAPIA**
Fresh herb encrusted tilapia served with caper dill sauce and a brown butter crust
- ✦ **ROAST NEW YORK STRIP LOIN**
Roasted, thinly sliced New York strip loin served with wild mushroom and rosemary sauce
- ✦ **FILET MIGNON- (PLUS \$6)**
Seared beef tenderloin at medium temperature served with madeira essence and grilled onion butter

Unless noted above, the entrees will be offered with Chef's suggested vegetables and accompaniments.



ALCOHOL SERVICE

Historic Boone Tavern is pleased to offer a variety of alcoholic beverage options for your event.

HOST OPEN BAR

- ♦ The Host pays for all drinks, either by the drink or by the bottle.

CASH BAR

- ♦ Each attendee pays cash for their drinks.

COMBINATION BAR

- ♦ The host pays for a limited number of tickets per attendee and guests pay for their drinks once the host tickets have been redeemed for drinks.

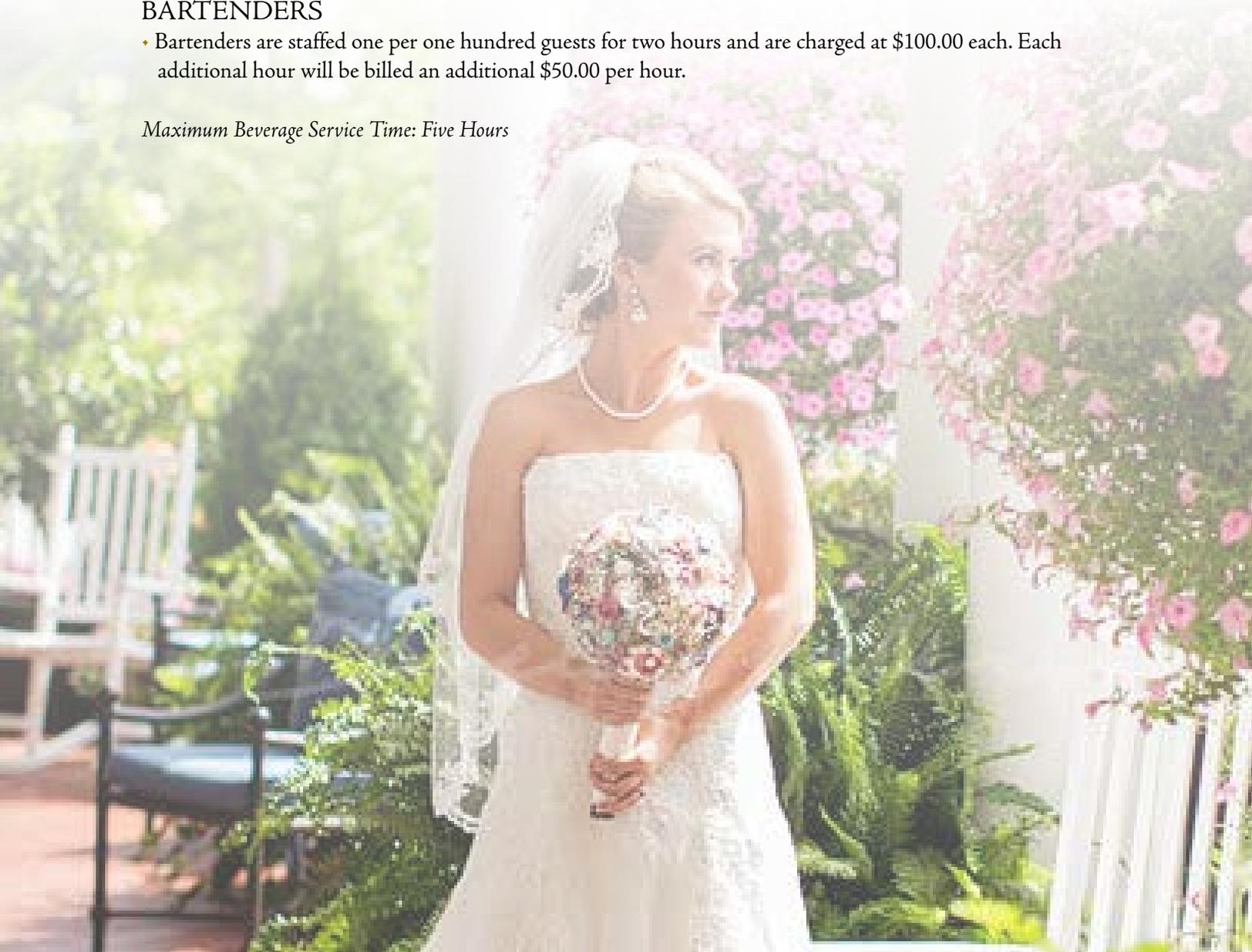
HOST BUDGET BAR

- ♦ The host predetermines an amount they want to spend on the bar and once that amount is reached the bar converts to a cash bar. (The bar may need to close for a short time in order to properly inventory the host bar usage prior to reopening as a cash bar.)

BARTENDERS

- ♦ Bartenders are staffed one per one hundred guests for two hours and are charged at \$100.00 each. Each additional hour will be billed an additional \$50.00 per hour.

Maximum Beverage Service Time: Five Hours



ALCOHOL SERVICE MENU OPTIONS

BAR SERVICE

CLASSIC HOUSE BRANDS

Svedka Vodka
Bellows Gin
Ron Rico Rum
Jim Beam
Teachers Scotch
Woodbridge Wine

Mixed Drinks -\$5.00
Wine by the Glass \$6.00
Wine by the Bottle \$18.00

SELECT BRANDS

Absolut Vodka
Beefeaters Gin
Bacardi Silver Rum
Makers Mark
Cutty Sark Scotch
Robert Mondavi Wine

Mixed Drinks \$6.00
Wine by the Glass \$7.00
Wine by the Bottle \$22.00

PREMIUM BRANDS

Grey Goose Vodka
Tanqueray Gin
Captain Morgan
Woodford Reserve
Dewars Scotch
Estancia Wine

Mixed Drinks \$8.00
Wine by the Glass \$8.50
Wine by the Bottle \$32.00

- ♦ All bars feature Soft Drinks and Juices. Domestic Beer \$5.00; Import and Local Beer \$6.00; Ale \$8.00
- ♦ House Champagne \$2.00 per-adult
- ♦ Cash sales will be \$.50 more per drink which includes tax and nonalcoholic beverages will be \$1.00 per drink.
- ♦ \$100.00 Bar Fee on each bar that does not attain a minimum of \$250.00 in sales.

BEER OPTIONS

Select up to three beers from the following options:

DOMESTIC BEER

Budweiser
Bud Light
Michelob Ultra
Sam Adams

IMPORT BEER

Stella Artois
Corona

LOCAL

West Sixth IPA
West Sixth Amber
Country Boy

ALE

KY Bourbon Ale

Unless noted, prices do not include state and local taxes. Prices are subject to change.

ALCOHOL SERVICE MENU OPTIONS

ATTENDED BEVERAGE ADDITIONS

- ♦ Minimum Number of Guest Required: 25

CORDIAL BAR

- ♦ Priced per cordial based on consumption.
- ♦ Amaretto, Baileys, Frangelico, and Kahlua may be served on their own or with Boone Tavern signature coffee, decaffeinated coffee and cream

Amaretto - \$7.00

Frangelico - \$9.00

Baileys - \$8.00

Grand Marnier - \$9.00

B & B - \$9.00

Kahlua - \$7.00

Drambuie - \$9.00

MARTINI BAR

- ♦ \$9.00 per martini based on consumption
- ♦ Select vodka and gin for the perfect martini
- ♦ Dramatically displayed with made to order garnishes including: jumbo green olives, blue cheese stuffed olives, cocktail onions, pickled mushrooms, fresh lemon twists and marinated asparagus spears

BLOODY MARY STATION

- ♦ \$8.00 per Bloody Mary based on consumption
- ♦ Select vodka with house made Bloody Mary mix
- ♦ Condiments include jumbo green olives, blue cheese stuffed olives, chili pepper olives, garlic stuffed olives, pickled mushrooms, pickled asparagus, celery sticks, sliced pickles, worcestershire sauce, Tabasco sauce, and horseradish

MIMOSA STATION

- ♦ \$8.00 per mimosa based on consumption
- ♦ Orange juice
- ♦ Brut champagne
- ♦ Orange slice garnish

BRIDE AND BRIDESMAID BEVERAGE OPTIONS

- ♦ Bloody Marys by the Quart \$32.00 (Serves 4)
- ♦ Mimosas by the Quart \$32.00 (Serves 4)



ALCOHOL SERVICE GUIDELINES

- Please note that no alcohol shall be brought into the hotel function rooms for sampling or consumption.
- Kentucky state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages.
- Our staff may ask for proper identification from anyone to insure that they meet the legal requirements to consume alcohol.
- Persons who appear intoxicated are not permitted to purchase or consume an alcoholic beverage at the discretions of the Hotel staff and management.
- Bar service will conclude 30 minutes prior to the ending time with last call 1 hour before ending time.
- No liquor service will extend beyond 11:00 PM.



WEDDING GUIDE

We look forward to hosting your special day. Our staff will assist you in every detail to prepare for your occasion. The following information will help the planning process.

FUNCTION ROOMS: RENTAL RATE AND FOOD AND BEVERAGE MINIMUM

- The Galleries (Boone Tavern New Event Center) \$650 rental fee, \$1,700 food and beverage minimum, and will accommodate 150 guests. Skylight Room \$200 rental fee, no food and beverage minimum, and will accommodate up to 40 guests. Coyle Gathering Room \$350 rental fee, \$1,000 food and beverage minimum, and will accommodate up to 64 guests. The set-up and tear-down of tables, chairs, and linens is included in these fees.

CATERING SERVICES

- With the exception of your wedding cake and favors, outside catering may not be brought into the hotel for your event. We are happy to design custom menus for your wedding to include buffet service and action stations.

GUEST ROOM RESERVATIONS

- Our award winning Historic Hotel offers 63 unique guest rooms. Special group room rates and reservations can be arranged by our professional staff. A complimentary parlor is available with a minimum number of 10 guest rooms reserved by your wedding guests.

DEPOSIT AND PAYMENT ARRANGEMENTS

- All functions require an advance deposit. No reservation is firm until the deposit is received. All functions are to be paid in full 24 hours prior to the event.

SMOKING

- We are a smoke free facility.

OUTDOOR GARDEN CEREMONY

- The beautiful Boone Tavern Garden is available for outdoor ceremonies. The rental is \$700. This includes set-up and tear-down service. Chairs must be provided by an outside vendor.

ADDITIONAL SERVICES

- We can make suggestions on florists, photographers, DJs, bakeries, and churches. Our experienced staff will be happy to properly cut and serve your cake at no additional charges.

Historic Boone Tavern Hotel & Restaurant
100 Main Street, N.
Berea, KY 40404
859-985-3700 (main)
859-985-3715 (fax)
www.boonetavernhotel.com

