

continental breaks

Executive Continental • 16

Orange, Grapefruit and Tomato Juice
Seasonal Sliced Fresh Fruit

A SELECTION OF:

(Choice of Two)

Danish, Muffins, Fruit Strudel or Breakfast Breads

Fresh Fruit Preserves and Butter

Freshly-brewed Thelma's Signature Blend

Coffee and Decaffeinated Coffee

Hot Tea with Lemons



CONTINENTAL BREAKS
ARE DISPLAYED FOR A
ONE HOUR PERIOD



Deluxe Continental • 18

Orange, Grapefruit and Tomato Juice
Seasonal Sliced Fresh Fruit

A SELECTION OF:

(Choice of Two)

Danish, Muffins, Fruit Strudel or Breakfast Breads

Fresh Fruit Preserves and Butter

(Choice of One)

Ham with Cheese

Bacon with Cheese

Sausage Biscuits with Cheese

(With Egg - 50¢ additional)

Freshly-brewed Thelma's Signature Blend Coffee
and Decaffeinated Coffee

French Vanilla and Hazelnut Flavored Coffee Syrups

Hot Tea with Lemons

Healthy Start • 18

Orange, Grapefruit and Tomato Juice
Seasonal Sliced Fresh Fruit

A SELECTION OF:

Sliced Fresh Fruit

Fruit Yogurt Parfaits

Granola Bars

Assorted Bagels with Fruit Flavored Cream Cheese

Fresh Fruit Preserves and Butter

Freshly-brewed Thelma's Signature Blend Coffee
and Decaffeinated Coffee

Hot Tea with Lemons

Include Oatmeal with Toppings • 2

Include Assorted Cereals with Whole or Skim Milk • 4



breakfast selections

BREAKFAST SELECTIONS ARE SERVED WITH:

Orange Juice, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee, Hot Tea, Biscuits, Butter, and Fruit Preserves

Breakfast Starters • 3

Start your morning right...

SELECT ONE OF THE FOLLOWING:

Granola Yogurt Parfait with Fresh Berries

Freshly Squeezed Orange Juice

Fresh Fruit Cup

Fresh Cantaloupe or Honey Dew

Selections

Kentucky Country Ham Breakfast • 18

A center-cut slice of genuine salt cured ham, fluffy scrambled eggs, Southern grits and natural red-eye gravy

Traditional Breakfast • 18

Your choice of ham, bacon or sausage, fluffy scrambled eggs and home fries

Raisin Bread French Toast • 17

Fresh Baked Raisin bread, batter dipped then grilled to golden brown and topped with Strawberry Compote. Served with your choice of bacon or sausage

Omelets • 17

Ham and cheese, vegetable or Western omelet with your choice of bacon or sausage. Served with home fries

Buttermilk Pancakes • 17

Traditional southern-style buttermilk pancakes smothered in blueberry bourbon syrup. Served with your choice of bacon or sausage

Restricted Dietary Option - \$10 additional charge



breakfast buffet

BREAKFAST BUFFETS ARE SERVED WITH:

A complete array of breakfast pastries, fresh fruit, chilled juices, biscuits and fruit preserves, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Hot Tea

Riverside Buffet • 22

Scrambled Eggs

Sautéed light and fluffy

Crisp Bacon

Center-cut and smoked

Kentucky Country Link Sausage

Ground and seasoned to perfection

Southern Cheese Grits

A southern tradition with white Cheddar cheese

Breakfast Potatoes

Grilled to a golden brown with
grilled peppers and onions

Taste of Louisville Buffet • 28

Scrambled Eggs

Sautéed light and fluffy

Crisp Bacon

Center-cut and smoked

Country Sausage

Ground and seasoned to perfection

Farmer-Style Grits

Stone Ground grits accented with grilled tomatoes,
peppers and onions

Breakfast Potatoes

Grilled to a golden brown with
grilled peppers and onions

Southern Sausage Gravy

Pork sausage and cream gravy, perfect with biscuits

Bourbon French Toast with Fruit Topping

Bourbon batter dipped sourdough French toast
topped with powdered sugar served with
warm fruit compote



ADD CROISSANT
\$2 PER PERSON

ADD COUNTRY HAM
\$5 PER PERSON



Parties of less than 50 guests are subject to \$100 service charge. Minimum 25 guests required.



GALT HOUSE HOTEL
The Heart of Louisville

Prices do not include a 22% Service Charge and 6% Sales Tax. Prices are subject to change without notice, not to exceed 5%.

brunch buffet

BRUNCH BUFFETS ARE SERVED WITH:

Chilled juices, an array of fresh garden salads, fresh fruits, domestic cheeses, breads and breakfast pastries, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Brunch Buffet • 29

CHOICE OF TWO:

Kentucky Proud Moonshine Pork Loin

Pork loin marinated in molasses and bourbon then slow roasted, sliced and draped in Whiskey Corn Chow-Chow

Oven Baked Salmon

Freshly baked salmon topped with a charred tomato salsa, served with rice

Country Fried Breast of Chicken with Pepper Pan Gravy

Buttermilk soaked boneless chicken breast dredged in seasoned flour and fried golden, drizzled with home-style peppered gravy

INCLUDES:

Scrambled Eggs

Sautéed light and fluffy

Country Sausage

Ground and seasoned to perfection

Appalachian Quiche

A classic, made country with fried sausage, peppers and onions

Hash Brown Potatoes

Shredded potatoes, griddle browned

Crisp Bacon

Center-cut and smoked

Stuffed Shells Primavera

Ricotta stuffed shells with a rich pomodoro sauce and julienne vegetables

Complement any Breakfast or Brunch Buffet with:

Hot Cereal Bar • 6

Waffle Station • 9

Individual waffles made to order. Served with a selection of toppings

Omelet Station • 10

Omelets prepared to order. Served with a selection of ingredients

Fruit Smoothie Station • 6

Made with fresh strawberries and bananas

Chef Fee \$50 per hour (One chef per 75 people)



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break selections

Assorted Fresh Baked Danish • 36/Dozen
Cheese, Fruit and Cinnamon

Breakfast Muffins • 35/Dozen
Blueberry, Bran and Banana Nut

Sliced Coffee Cakes • 35 Each
Serves 15 people

Buttery Croissants • 35/Dozen
Drizzled with Honey Butter

Assorted Bagels • 35/Dozen
With Flavored Cream Cheese

Assorted Yogurt • 34/Dozen
Fruit Flavors

Breakfast Croissants • 60/Dozen
Sausage or Ham with Cheese

Fresh Popped Popcorn • 6/Bowl
(Serves 10 people)

Hot Soft Pretzels • 32/Dozen
Served with Mustard Dip

Mini Desserts & Petit Fours • 42/Dozen

Elvin's Famous Brownies • 40/Dozen
Rich & Chocolaty with Walnuts

Cupcakes • 42/Dozen

Fresh Baked Cookies • 40/Dozen
Chocolate Chip, Peanut Butter & Oatmeal

Granola Bars • 3/Each
Oatmeal Raisin, Chocolate Chip and Honey Oat

Trail Hiker's Mix • 20/Pound
(Serves 10 people)
A tantalizing blend of nuts, M&Ms, dried fruits, and Chex mix – a crowd pleaser!

Mini Panini • 60/Dozen
A mini version of a classic. Capicola ham and pepperoni grilled with Provolone cheese

Bagel Sandwich • 60/Dozen
With ham, egg and cheese

Shaved Country Ham • 50/Dozen
On warm biscuit

Beverages

**Thelma's Signature Blend
Regular and Decaffeinated Coffee** • 56/Gallon

**Cedar Chest with Selections
of Bigelow Hot Tea** • 45/Gallon

Champagne Punch • 50/Gallon

Juice • 40/Gallon
Orange, Apple, Grapefruit

Milk • 3.25/Each

Lemonade • 40/Gallon

Caribbean Fruit Punch • 45/Gallon

Bottled Water • 3.50/Each

Soft Drinks • 3.25/Each



theme breaks

Healthy Break • 14

Dried Fruit & Nut Trail Mix
Assorted Fruit Yogurts
Sliced Fresh Fruit
Hot Tea and Chilled Fruit Juice
Bottled Water
Assorted Sodas

Slugger Break • 16

Warm Soft Pretzels
Miniature Corn Dogs with Mustard
Fresh Popcorn
Salted Peanuts
Cracker Jacks
Lemonade
Assorted Sodas

Sweet & Salty Break • 13

Chocolate Dipped Pretzels
Cookies and Brownies
Potato Chips with Onion Dip
Mixed Nuts
Coffee
Milk
Soft Drinks

Sugar Rush Break • 16

Ice Cream Sandwiches
Assorted Novelty Ice Cream Bars
Assorted Candies
Coffee
Assorted Sodas



BREAKS ARE DISPLAYED
FOR 60 MINUTES



*Parties of less than 25 guests
are subject to \$3 per person charge*



salads & light luncheons

LIGHT LUNCHEON SELECTIONS ARE SERVED WITH:

Warm rolls with butter and dessert of your choice,
freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea

Very Berry Salad • 24

Fresh seasonal berries with grilled chicken combined with baby spinach, feta cheese, red onions, spiced candied walnuts and sliced apples. Tossed with raspberry vinaigrette

Classic Cobb Salad • 25

Fresh greens topped with diced chicken, bacon, hard cooked egg, tomatoes, avocados, scallions, Cheddar cheese and Roquefort with Ranch dressing

Blackened Chicken Caesar Salad • 23

Fresh Romaine, lightly tossed with Caesar dressing garnished with grated Parmesan cheese, diced black olives, croutons, artichoke hearts, diced red peppers and topped with lightly blackened breast of chicken

California Wrap • 21

Large spinach tortilla filled with freshly shaved turkey, bacon, alfalfa sprouts, avocados, shredded lettuce, diced tomatoes and crumbled goat cheese

New York Deli Soup and Sandwich • 25

"Galt House Classic" cream of broccoli soup with New York-Style Deli sandwich piled high with shaved ham or turkey and Baby Swiss with sliced tomato and lettuce on a ciabatta bun. Served with chips and baby dill pickle

Arroz Con Polo • 24

Sliced southwest breast of chicken on a bed of mushrooms, tomatoes, onions, black beans and rice. Finished with Pepper Jack queso



LET US TEMPT YOU
WITH OUR CHEF'S
DAILY SOUP CREATION
\$3 PER PERSON



GALT HOUSE HOTEL
The Heart of Louisville

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banquet luncheons

BANQUET LUNCHEONS ARE SERVED WITH:

Luncheon salad or soup selection, warm rolls with butter and dessert, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea
Our Chef will choose appropriate accompaniments

Soup & Salad Selections

CHOICE OF ONE:

Galt House Salad

An assortment of fresh greens with vegetables and tomatoes served with our homemade house and fat free French dressing

Citrus Salad

Tender baby spinach leaves garnished with segments of oranges, white grapefruit, pink grapefruit and lime, dressed with our homemade poppyseed-honey dressing

Caprese Salad

Marinated tomato slices with fresh mozzarella served on chiffonade of romaine

Tomato and Wild Rice Bisque

Hearty rich from scratch soup simmered with Minnesota wild rice

"Galt House Classic" Cream of Broccoli Soup

Fresh broccoli simmered in a rich broth of chicken and cream



Desserts

CHOICE OF ONE:

Kentucky Tiramisu

Bourbon macerated buttery pound cake makes an abstract appearance layered between whipped espresso filling and chopped Heath® candies

Snicker Mousse

Mini chocolate dipped pie shell heaping with sweet peanut butter mousse, topped with praline brittle and swirled with chocolate and caramel

Fresh Berries Sauvignon

Fresh seasonal berries drizzled with Italian custard

Chocolate Lovin' Spoonful

Decadently intense chocolate torte

Sea Salt Caramel Cheesecake

New York style cheesecake with swirled rich caramel topped with sea salt caramel topping

Apple Crisp

Granny Smith apples with buttery sugar cinnamon crunch topping



banquet luncheons

Entrée Selections

Flame Seared London Broil • 30

Tender marinated Flank steak, flame broiled and thinly sliced to ensure flavor in every bite. Served on toast points

Chipotle Honey Bourbon Salmon • 26

Chipotle seasoned seared salmon filet glazed with a honey bourbon reduction. Served on caramelized onion mashed potatoes

Kentucky Hot Brown • 26

Fresh turkey breast on toast, topped with bubbling hot cheese sauce, fresh tomato, mushrooms and crisp bacon. Served with broccoli

Breast of Chicken Milano • 27

Breaded chicken breast topped with ricotta cheese, grilled eggplant and pomodoro Del Frisco sauce on a bed of linguine

Kentucky Brisket BBQ Sandwich • 25

Pulled barbecue beef brisket on Texas toast points. Served with hot, sweet & sour potato salad and a grilled corn coblett

Chicken Fettuccini with Spinach Pesto • 26

Chicken breast sliced and served on a bed of fettuccini, tossed with extra virgin olive oil, and fine herbs, finished with a light pesto cream

Yankee Pot Roast a la Jardinière • 28

Tender beef, roasted and served with a la jardinière sauce and julienne of vegetables

Charbroiled New York Steak Manhattan • 36

New York strip steak marinated in garlic, charbroiled to perfection, topped with grilled peppers, onions and rich demi-glace on horseradish whipped potatoes and vegetable

Restricted Dietary Option - \$10 additional charge



buffet luncheons

BUFFET LUNCHEONS ARE SERVED WITH:

Warm rolls and butter, dessert, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea
Our Chef will choose appropriate accompaniments

Buffet Luncheon • 32

SALAD BAR

Salad greens with red cabbage, julienne carrots, tomato wedges, broccoli flowerets, shredded Cheddar, garlic croutons, our homemade house and fat free French dressings

Italian Pasta Salad

Southern Potato Salad

ENTREES

CHOICE OF TWO:

Kentucky Proud Basil Pork Loin with Southern Bolognese

Center-cut pork loin, basil encrusted and roasted. Finished in a rich red wine tomato laden with mushrooms and julienne country ham

Breast of Chicken Dijon

Sautéed breast of chicken draped in a mushroom Dijon cream

Crispy Orange Glazed Szechuan Chicken

Boneless chicken breast fried crispy and tossed in an oriental broccoli-orange glaze, garnished with cashews

Braised Beef Cipollini

Thinly sliced braised beef topped with caramelized cipollini onions and pan gravy

Roasted Scrod with Roma Tomatoes

Fresh scrod braised with Roma tomatoes, fine herbs and extra virgin olive oil

Spinach Ravioli with Pesto

Jumbo spinach & cheese ravioli tossed with sun-dried tomatoes, ripe olives, artichokes and a light pesto sauce

DESSERTS

CHOICE OF ONE:

Raspberry White Chocolate Cheesecake

A delicately creamy cheesecake swirled with a raspberry filling and tiny bits of fresh raspberries

Double Chocolate Cheesecake

A delicately creamy cheesecake swirled with chocolate filling and tiny bits of chocolate



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buffet luncheons

BUFFET LUNCHEONS ARE SERVED WITH:

Salad, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea
Our Chef will choose appropriate accompaniments

Fiesta Lunch • 28

BUILD YOUR OWN TACO STATION

Pulled Chipotle BBQ Chicken Breast
and Taco Beef
Hard and Soft Taco Shells
Assorted Toppings

Crisp tortilla chips with queso and salsa

Miniature Burritos

Mexican Rice

Pinto Beans

Tossed Salad with Cilantro Lime Dressing

Warm Cinnamon Sopaipilla

Soup, Salad & Potato Bar • 28

Choice of one:

Cream of Broccoli Soup
Tomato and Wild Rice Bisque
Chicken Vegetable Soup

SALAD STATION

Salad greens with Red Cabbage, Julienne Carrots,
Tomato Wedges, Julienne Summer Sausage,
Cucumber Slices, Salad Dressings,
Sliced Mushrooms, Garlic Croutons,
Julienne Green Pepper, Sliced Fresh Fruit,
Chopped Eggs, Cole Slaw, Broccoli Flowerets,
Shredded Cheddar Cheese, Pasta Salad

POTATO STATION

Choice of:

Baked Potato or Mashed Potatoes
with Sour Cream, Chives, Shredded Cheddar
Cheese, Bacon Bits, Jalapeño Peppers

DESSERT STATION

Choice of one:

Strawberry Sensation
Warm Banana Pudding

Pizza Buffet • 28

Caesar Salad
Minestrone Soup
Antipasto Display
Garlic Bread Sticks
Assorted Pizzas
Tiramisu
Italian Cream Cakes



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buffet luncheons

BUFFET LUNCHEONS ARE SERVED WITH:

Salad, warm rolls and butter, dessert of choice,
freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea
Our Chef will choose appropriate accompaniments

Deli Buffet • 30

Soup du Jour
Sliced Roast Beef
Sliced Turkey
Sugar Cured Ham
American Cheese
Swiss Cheese
Homemade Potato Salad
Pasta Salad
Ambrosia Salad
Cole Slaw
Relish Tray

Includes lettuce leaves, sliced onions,
tomatoes and pickles

Complemented with Our Chef's selection of
luncheon desserts



Italian Buffet • 30

Fresh Romaine salad with homemade Caesar
dressing tossed with croutons, grated Parmesan
cheese and bacon bits
Italian Pasta Salad
Antipasto Tray
Italian Vegetables
Garlic Breadsticks
Rotini pasta served with fresh vegetables and
Romano cheese in a light cream sauce

CHOICE OF TWO ENTREES

Lasagna

A hearty mixture of ground beef, Italian seasoning,
cheese and onion, layered between lasagna noodles
and topped with zesty tomato sauce

Chicken Parmesan

Breast of chicken lightly sautéed and topped with a
rich marinara sauce and Parmesan cheese

Tuscan Roasted Pork Loin

Herb Roasted pork loin enrobed in red wine demi-
glace loaded with pancetta, shallots and sage

Sicilian Baked Cod

Icelandic cod baked with a topping of herbed bread
crumbs, capers, olives, garlic and olive oil.
Served on a bed of Chianti wine onions

DESSERT

Italian Cream Cake

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buffet luncheons

Kentucky Luncheon Buffet • 32

Includes freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea
Choice of dessert

SALAD BAR

Salad greens with red cabbage, julienne carrots, tomato wedges, broccoli flowerets, shredded Cheddar cheese, garlic croutons, our homemade house and fat free French dressings

Kentucky Pasta Salad

Tomato-Cucumber Salad

Southern Potato Salad

ENTREES

CHOICE OF TWO:

Country Fried Pork Chop

Center Cut Chop coated in our seasoned flour and fried golden and covered in country-style pepper gravy.

Barbecued Chicken

Mesquite rubbed fryer pieces baked in our BBQ sauce

Hot Brown Casserole

Sliced turkey, tomatoes and mushrooms all topped with a bubbling cheese sauce and bacon

Southern Fried Catfish with Tartar Sauce

Fresh catfish breaded with cornmeal and deep fried

Served with Southern "Whistle Stop"

Fried Green Tomatoes, country-style green beans, scalloped potatoes and corn muffins

DESSERTS

CHOICE OF ONE:

Bread Pudding

A Kentucky tradition topped with bourbon cream sauce

Apple Cobbler

Crisp, tart apples baked with a spicy streusel topping



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lunches to go

LUNCHES TO GO DELIVERED IN A BOX

Smoked Turkey & Tillimook Cheddar or Glazed Ham and Swiss on Ciabatta Bread • 22

Fresh Fruit

Sun Chips

Fresh baked Thelma's cookie

Soft Drink

Grilled Chicken Caesar Salad • 22

Croissant

Lemon Bar

Soft Drink

Triple Crown Salad • 22

Bay shrimp salad, chicken salad and tuna salad

Served with petite croissants

Praline Brownies

Fresh Fruit

Bottled Water

Italian Bistro Beef • 25

Shaved Beef Sandwich with provolone cheese,
roasted red peppers and pesto mayonnaise
on an Italian hoagie bun

Pasta Salad

Lemon Bar

Soft Drink



EXPRESS WORKING LUNCHES

*Express lunches include freshly-brewed
Thelma's Signature Blend Coffee,
Decaffeinated Coffee and Iced Tea*

Individual Deli Platters • 28

Hearty portions of ham, turkey, roast beef,
American and Swiss cheeses

Served with rotini pasta salad, croissants and
assorted breads and condiments

Praline brownie

Galt House Club Wrap • 22

Flour tortilla filled with greens, grilled sliced
chicken breast, tomato and mayonnaise

Served with pasta salad and blonde brownie

Galt Chicken Salad on Croissant • 22

Our special recipe chicken salad with grapes
and nuts piled high on a croissant.

Served with lettuce, tomato, chips, a baby
Kosher dill and Elvin's famous brownie



cold hors d'oeuvres

Antipasto Skewers • 4

**Poached Pear and Walnut
with Gorgonzola on Crostini • 4**

**Hummus Bouchée
with Roasted Peppers or Pine Nuts • 4**

Italian Roasted Vegetable Bruschetta • 4

Curried Chicken Bouchée • 4

Raspberry and Brie Croutons • 4

Smoked Salmon Cheese Cakes • 5

**Jumbo Lump Crab Salad
and Dijon Cream In Bouchée • 5**

Mini Ceviche Martinis • 5

**Lobster Medallions with Cream Friche
and Caviar on Black Bread • 5**

**Charred Tenderloin of Beef
on Garlic Crouton with Horseradish • 5**

Corn and Duck Bouchées • 5

**Shaved Country Ham Mini Biscuits
with Coca Cola Sauce • 5**

**Smoked Turkey with Cranberry Relish
on Mini Bun with Apricot Mayonnaise • 5**

**Bay Shrimp in Creamy Dill
on Artichoke Bottoms • 5**



CITRUS POACHED SHRIMP

Served with Traditional
Cocktail Sauce and Tequila Lime
Remoulade with Cilantro
Jumbo 5 Each • Colossal 7 Each



Minimum of 50 pieces sold in increments of 50



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hot hors d'oeuvres

Buffalo-Style Wings • 4

Barbecued Meatballs • 4

Oriental Pot Stickers • 4

Mini Vegetable Quiche • 4

Mini Deep Dish Pizzas • 4

Vegetable Spring Rolls with Plum Sauce • 4

**Jumbo Lump Maryland Crab Cakes
with Garlic Aioli • 5**

**Shrimp Wrapped in Applewood Smoked Bacon
with Tri-Fecta BBQ Sauce • 5**

Charred Sea Scallops with Remoulade • 5

**Kentucky Pork Kebob
with Molasses-Honey Dip • 5**

Saffron Risotto Cakes with Black Truffles • 5

Raspberry and Brie Phyllo Purses • 5

**Teriyaki Chicken Satay
with Sweet Chili Garlic • 5**

**Thai Chicken Skewer
with Spicy Peanut Sauce • 5**

Spanikopita • 5

**Kalamata Olive, Artichoke
and Goat Cheese Tartlets • 5**

**Hibachi Beef Satay
with Cilantro Peanut Sauce • 5**



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hors d'oeuvres

Carved By The Chef

Served with appropriate breads and condiments
\$150 per hour Carver Fee (One carver per 150 people).

Kentucky Country Ham or Baked Sugar Cured Ham

Served with country mustard mixture.
Serves 75-100 people • 325

Pesto~Parmesan Stuffed Breast of Turkey

Served with pesto infused mayonnaise.
Serves 40-50 people • 250

Carved Surf & Turf

Tenderloin stuffed with decadent lobster wrapped
in puff pastry and baked to perfection.
Serves 25-30 people. (requires a carver) • 400

Steamship Round of Beef

Served with horseradish sauce.
Serves 200-250 people • 700

Whole Roasted Tenderloin

Served with Henry Bain's sauce.
Serves 25-30 people • 325



**CUSTOM
ICE CARVINGS
\$275**



Assorted Trays

Serves 50 people

Cheese, Fruit and Vegetable Tray • 350

**Fresh Sliced Fruit with Rebecca Sauce
or Chocolate Fondue • 300**

Assorted Domestic Cheeses • 325

Assorted Imported Cheeses • 350

**Assorted Raw Vegetables
with Creamy Pepper Dip • 275**

**Combo Cheese and Fruit Tray
with Crackers • 325**

Antipasto Tray • 375

Cold Grilled Vegetable Tray • 375

Cheddar Torte

Layers of Cheddar and assorted cheeses blended
with cream, pale ale and seasonings. Chilled and
served with French bread and crackers • 295

Smoked Side of Salmon

(Serves 40-50 people) • 250

**Tortilla Chips with choice of
Cheese or Spinach Queso • 200**

Baked Brie with Honey and Pecans • 250

Small Baked Brie with Honey and Pecans • 175

Dry Snacks

Serves 10 people

Bar Snacks • 15/lb.

Cocktail Peanuts • 15/lb

Mixed Nuts • 30/lb.

Potato Chips • 15/lb.

Pretzels • 15/lb.

Tortilla Chips • 15/lb.

Dips • 20/bowl

**Guacamole, Bleu Cheese, Onion,
Salsa, Spinach Dip**



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dinner appetizers & salads

Add one of the following to your Banquet Dinners to begin your banquet experience...

Appetizers

Citrus Poached Shrimp Cocktail • 10

Jumbo Lump Maryland Crab Cakes • 12

Jumbo Scampi
on a bed of Herbed Angel Hair • 12

Seared Diver Scallops on Mini Diacon Greens
with Lemon Grass Vinaigrette • 12

Curried Summer Squash
and Wild Mushroom Bisque • 5



Salads

House Salad

Our unique combination of spiral cut root vegetables displayed on crisp Romaine head with charred grilled tomato relish

Kentucky Floral

Baby spinach topped with julienne peppers, chopped walnuts and feta cheese topped with a creamy dill dressing

The Belvedere

Baby field greens with candied pecans, fresh raspberries, red onion rings, asparagus and bleu cheese crumbles with Balsamic vinaigrette

Caesar

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

Mandarin

Fresh spinach and Bibb lettuce garnished with sliced almonds and mandarin oranges topped with poppyseed dressing

Baby Spinach

Fresh baby spinach with sliced mushrooms, grape tomatoes and shaved red onion laced with our brown sugar bacon dressing



banquet dinner

BANQUET DINNERS ARE SERVED WITH:

Choice of salad, warm rolls with butter and dessert,
freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea
Our Chef will choose appropriate accompaniments

ENTRÉE SELECTIONS

Peppercorn Crushed Roasted Pork Loin • 38

Pork loin with wild mushroom stuffing, topped with port wine sauce

Breast of Chicken Mediterranean • 38

Stuffed with couscous, dates, raisins and red peppers, seasoned with spices and finished with a sweet honey-curry and fig reduction

Bourbon Pecan Glazed Breast of Chicken • 38

Sauteed and set upon a bed of wilted baby spinach glazed in a sweet bourbon honey with toasted Kentucky pecans

Kentucky Cordon Bluegrass

Tender Young Chicken Breast • 38

Filled with a mixture of Father's® Country Ham and Kenny's® White Cheddar Cheese topped with a Smoked Cheese Sauce

Stone Ground Mustard and Almond Alaskan Salmon • 40

Fresh Salmon filet glazed with local honey and mustard and topped with panko bread crumbs and almonds. Served on blended rice.

Charbroiled Filet of Beef with Merlot Shallot Reduction • 50

A hearty center-cut of beef tenderloin broiled to perfection topped with a merlot & shallot reduction

Surf and Turf Galt • 55

Prime petite filet topped with a colossal shrimp stuffed with lobster and draped in Bearnaise

Cran-Marnier Chop • 42

Thick Cut Bone in Pork chop with a Cranberry Orange glaze. Served on caramelized onion smashed potatoes

New York Strip • 48

A special cut New York Strip perfectly aged to ensure the finest quality. Garnished with fried leeks and chimichurri sauce

Seafood Melange • 44

Medley of shrimp, lobster, bay scallops and shiitake mushrooms in sherry cream sauce nestled on bed of herbed fettuccine.

TWICE AS NICE DUET ENTRÉE SELECTIONS

Wild Mushroom Chicken and Almond Encrusted Grouper on a bed of Wilted Spinach • 48

Pan Seared Petite Filet of Beef with Truffle Butter Paired with **Honey Rosemary Roasted Wild Alaskan Salmon** • 50

Petite Filet

with Portabella Mushroom glaze matched with **Tender Young Chicken Breast** filled with prosciutto ham, baby spinach, Asiago cheese and tomato cream • 50

Medallions of Beef

with Merlot-Shallot Reduction and **Jumbo Lump Crab Cake** with Roasted Red Pepper Garlic Aioli • 50

Duet of Prime Petite Filet with Wild Mushroom Demi-glace and **Three Garlic Roasted Jumbo Shrimp** • 52

*Restricted Dietary Option
\$10 additional charge*



divine desserts

Chocolate-Nutella Torte

Bittersweet chocolate and creamy Nutella blended in a decadent mousse-layered with moist hazelnut cake

New York Cheesecake

Mango coulis and fresh berries

Triple Chocolate Mousse Torte

Layer upon layer of chocolate decadence

Citrus-Berry Tart

Fresh berries and fruit in a chocolate lined shell with pastry cream and brandy glaze

Bourbon Butter Cream Torte

Moist layers of yellow cake layered with rich butter cream frosting scented with bourbon

Kentucky Derby Pie

A Louisville original! A unique “cookie” stuffed with a delicious mixture of chocolate chips and walnuts. Laced with whipped cream.



MAKE YOUR BANQUET DINNER EXTRA SPECIAL

Consider one of the following specialty desserts to accompany your dinner • \$3 per person

- Individual Fresh Baked Cheesecakes with Minted Berry Compote
- Individual Chocolate Ganache Torte
- Individual White Chocolate Toffee

Gourmet Cupcakes

A truly unique approach to dessert – fresh baked cupcakes artfully decorated and presented. Ask about our current selection of flavor combinations or create your own signature flavor.

- Green Apple Caramel
- Coconut Macaroon
- German Chocolate
- White Chocolate Cranberry
- Tiramisu
- Lemon Curd
- Key Lime
- Banana Split
- Chocolate Peppermint
- Chocolate Orange Cream
- Death by Chocolate
- Chocolate Raspberry
- Red Velvet
- Strawberry White Chocolate Mousse

Three Fruit Mini Trio

- Pink Peppercorn Meringue with pastry cream, fresh strawberries and basil syrup
- Chilled Mango Soup with Greek yogurt
- Lemon Cured Profiterole with a blueberry chutney

Dessert Martinis

- Lemon Chantilly
- Tiramisu



buffet dinner

The Port of Louisville Dinner Buffet • 52

Served with an array of fresh vegetables, an assortment of salads, warm rolls with butter and a dessert station, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea

ENTRÉE SELECTIONS

Choice of three:

Appalachian Roast Pork Loin

Slow roasted with brown sugar, molasses and garlic with caramelized apples

Marmalade Glazed Chicken

Grilled chicken on a bed of wilted baby spinach draped in a sweet orange glaze

Breast of Chicken Au Poivre

Fresh chicken breast encrusted with peppercorns and topped with sautéed peppers and onions with a rich red wine sauce

Merlot Braised Beef Tender Tips

With baby portobello mushrooms and pearl onions

Pan Seared Tilapia

Pan seared fresh Tilapia enrobed in an apricot Grand Marnier glaze

Wild Mushroom Breast of Chicken

Grilled breast of chicken draped in a rich red wine demi-glace infused with sautéed wild mushrooms

Tomato and Herb Roasted Salmon

Topped with plum tomato sauce and Parmesan bread crumbs

Caribbean Shrimp

Gulf Shrimp sautéed with peppers, onion, mango and plantains, all in a zesty sweet chili sauce served over yellow rice

Roast Baron of Beef

Steamship round of beef, slowly roasted with its natural juices. Carved by the Chef and served with au jus and horseradish sauce

\$150 Chef Fee (One chef per 150 people)

DESSERT STATION

Kentucky Pecan Pie

Homemade Carrot Cake

Chocolate Decadence Torte

Parties of less than 50 guests are subject to \$100 service charge. Minimum 25 guests required.



GALT HOUSE HOTEL
The Heart of Louisville

Prices do not include a 22% Service Charge and 6% Sales Tax. Prices are subject to change without notice, not to exceed 5%.

buffet dinner

The Galt House Supreme Buffet • 56

Served with an array of fresh vegetables, an assortment of salads, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea

ENTRÉE SELECTIONS

Choice of two:

Pork Tenderloin with Apple Bourbon Butter

Medallions of pork tenderloin on braised red cabbage and drizzled with sweet apple bourbon butter

Salmon Thermidor

Fresh Alaskan salmon with lobster and shiitake mushroom cream

Chicken Marsala

Tender chicken quickly sautéed and deglazed with rich Marsala wine and brown stock

Chicken Mediterranean

Sauteed and topped with artichokes, kalamata olives, pesto and feta cheese and sun-dried tomato

CARVED BY THE CHEF

Choice of one:

Heart of Rib Roast

The finest of prime rib slowly roasted and served with au jus

Rosemary and Dijon Encrusted Pork Loin

Boneless pork loin wrapped in a thick marinade of fresh rosemary and country Dijon mustard rolled in herbed bread crumbs and slow roasted, served with a roasted garlic and peppercorn demi-glace

Whole Roasted Beef Tenderloin

Gently roasted tenderloin of beef • *add 4 per person*
\$150 Chef Fee (One chef per 150 people)

DESSERT STATION

Triple Chocolate Mousse Torte

Chocolate Covered Cheesecake

White Chocolate Raspberry Cake



Parties of less than 50 guests are subject to \$100 service charge. Minimum 25 guests required.



GALT HOUSE HOTEL
The Heart of Louisville

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buffet dinner

Kentucky Country Dinner Buffet • 50

Served with an assortment of Southern salads and homemade biscuits, freshly-brewed Thelma's Signature Blend Coffee, Decaffeinated Coffee and Iced Tea

Kentucky Burgoo

Made traditionally Pork, lamb, chicken, beef and vegetables combined for a thick simmering stew

Southern Fried Chicken

Hand-breaded in seasoned flour and deep fried to a golden brown

Kentucky Hickory Smoked Ham

Genuine sugar cured ham, center cut, truly Kentucky, finished with dried pineapple glaze

Sliced Brisket

Sliced beef, slow roasted and simmered in our own special barbecue sauce

Red Skin Whipped Potatoes

Country Fried Corn

Fried Green Tomatoes

A Southern classic!

Collard Greens with Turnips and Sweet Onion

Homemade Cobblers

Our deep dish cobblers are full of fresh fruit and topped with our homemade streusel topping

Warm Kentucky Bread Pudding

With bourbon cream anglaise



Parties of less than 50 guests are subject to \$100 service charge. Minimum 25 guests required.



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banquet beverages

Signature Bar

BOURBON

Jim Beam

BLEND

Seagram's

GIN

Beefeater

SCOTCH

Cutty

VODKA

Smirnoff

RUM

Bacardi

HOST PAID BAR: 6.50/drink

CASH PAID BAR: 7.00/drink

ONE HOUR: 16.00/person

EACH ADDITIONAL HOUR: 8.00/person

Deluxe Bar

BOURBON

Maker's Mark

BLEND

Canadian Club

GIN

Bombay

SCOTCH

Johnny Walker Red

VODKA

Absolut

RUM

Appleton Estate

HOST PAID BAR: 7.50/drink

CASH PAID BAR: 8.00/drink

ONE HOUR: 18.00/person

EACH ADDITIONAL HOUR: 10.00/person

Top Shelf Bar

BOURBON

Woodford Reserve

BLEND

Crown Royal

GIN

Tanqueray

SCOTCH

Chivas Regal

VODKA

Grey Goose

RUM

Captain Morgan

HOST PAID BAR: 9.00/drink

CASH PAID BAR: 10.00/drink

ONE HOUR: 20.00/person

EACH ADDITIONAL HOUR: 12.00/person

Beer & Wine Bar (4 Domestic and 2 Import Beers)

ONE HOUR: 13.00/person • EACH ADDITIONAL HOUR: 8.00/person

Cordials HOST 9.00/drink • CASH 10.00/drink

House Wine HOST 6.50/glass 30.00/bottle • CASH 7.00/glass 35.00/bottle

Domestic Beer (Bud, Bud Light, Miller, Miller Lite) HOST 4.50 • CASH 5.00

Imported Beer (Sam Adams, Heineken, Corona) HOST 5.00 • CASH 5.50

Non-Alcoholic Beer (O'Doul's) HOST 4.50 • CASH 5.00

Soft Drinks & Bottled Water HOST 3.00 • CASH 3.25

BANQUET BAR SERVICE POLICY

These prices include all mixers, cups, ice, stirrers, etc. If a specific brand is required, other than those listed, please contact the Catering Department for pricing and availability.

Cash Bars Prices are inclusive of service charge and sales tax. One bartender for every 150 guests required.

Cashier required for Cash Bars at \$75 for the first four (4) hours and \$25 for each additional hour thereafter.

Host Bars All prices are subject to 22% service charge and 6% sales tax. One bartender for every 100 guests required.

Bartender Fee of \$75 for the first hour and \$25 for each additional hour thereafter.

If Bar Revenue exceeds \$500 per bartender, the fee will be waived.

Set-ups for Suites One case of mixers - including Coke, Diet Coke, Sprite, Ginger Ale plus limes, olives, lemons, ice and twenty-five (25) plastic cups are furnished at a charge of \$100



GALT HOUSE HOTEL
The Heart of Louisville

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general information

Prices

All food, beverage and equipment sales are subject to 22% service charge and Kentucky State Sales Tax. If your organization is tax exempt, we require a copy of your Kentucky Tax Exemption Certificate.

**WE REQUEST THAT ENTRÉE SELECTIONS BE THE SAME FOR ALL GUESTS.
PRICES ARE SUBJECT TO CHANGE.**

Guarantees

To ensure the best service for our guests, the hotel requires a guaranteed number of guests **BY 12 NOON SEVENTY-TWO HOURS OR THREE (3) BUSINESS DAYS PRIOR** to your event. If guarantee number is not received by this deadline, the expected number will become the guarantee. Guarantees are not allowed to be lowered, but may always be increased. The Galt House Hotel will provide seating for and be prepared to serve 5% over the guaranteed number for guarantees under 800 and 3% for guarantees over 800. Pre-set food or beverages will only be provided for the guarantee number of attendees, any additional items will be charged at the retail price.

Food & Beverage

All food and beverage must be purchased through the hotel and may not be taken off premise. No outside food and beverage is allowed to be brought into the hotel. Events requiring additional time for service or set up will be charged at \$25.00 per hour per hotel associate.

Payment & Billing

The Galt House Hotel requires payment for all functions three days prior to the day of your function unless credit for direct billing has been arranged. A deposit may be required in order to hold space for your function. The deposit will be non-refundable should you cancel within six months of your function date. If direct billing privileges are requested, a complete credit application must be received and approved by our credit manager two weeks prior to the function date. The Galt House Hotel will not bill social functions including: bridal showers, weddings, anniversary parties or political functions.

Audio Visual

The Catering Department can arrange for all your audio visual needs through our in-house company, AXXIS. Our equipment rental is subject to 22% service charge and 6% Sales Tax. Audio Visual equipment and services contracted with other Vendors will be subject to a 22% service charge.

Exhibits

All exhibits and displays must meet city and fire code regulations and the Galt House Hotel Policy. Posters, banners or other articles cannot be tacked, taped or fastened to walls, ceilings or fixtures. A copy of our exhibit rules are available at your request.

Receiving (see attached)

The Galt House Hotel Shipping and Receiving Department is located in The Galt House RIVUE Tower. The hours of operation are Monday through Friday 7:30 a.m.- 4:00 p.m. and Saturday 7:30 a.m.- 12 noon.

General

The Galt House Hotel is not responsible for any equipment or material which is stored in our meeting facilities. If you need to make arrangements for storage of materials or equipment, contact the Bell Captain.

Cancellations

Functions cancelled without reasonable notice are subject to a cancellation fee.

Parking

Parking at the Galt House Hotel is self-paid at approximately \$9 - \$14 per day.



receiving & shipping

The following are the rates and guidelines for Package and Freight Inbound/Outbound shipments from the Galt House Hotel. The UPS Store, located on the 2nd floor of the Suite Tower, is the official PACKAGE receiving and shipping center of the Galt House.

Freight Skids/Crates are received through the hotel receiving dock located in the RIVUE Tower.

Individual Carrier and Freightliner charges above and beyond the prices listed are the responsibility of the Individual group attendee and/or group contact.

Package Receiving: THE UPS STORE

Letter:		\$2 per pkg.
Letter/Package:	1 - 10 lbs.	\$5 per pkg.
Medium Packages:	11 - 21 lbs.	\$8 per pkg.
	22 - 30 lbs.	\$10 per pkg.
	31 - 45 lbs.	\$15 per pkg.
	46 - 60 lbs.	\$20 per pkg.
Larger Packages:	61 - 100 lbs.	\$40 per pkg.
	101 - 150 lbs.	\$60 per pkg.

Normal delivery consists of any standard package delivery through carriers such as UPS, FedEx, USPS, etc.

Label Convention Material:

THE UPS STORE/BUSINESS CENTER
Group Contact/Exhibitor Name (your name)
Name of Convention & Event Dates
Location of Conference is Located in Galt House
The UPS Store
325 W. Main St. Suite #150
Louisville, KY 40202

If proper address is not used shipments may be delayed and additional costs may be incurred.

Outbound Shipping:

Please have boxes labeled with electronic labels or waybills. Contact The UPS Store for pickup or questions with outbound shipping. Please note that there is a \$5 per package charge for any FedEx outbound shipping.

Freightliner Receiving: GALT HOUSE

Freighted Skid/Crate (4' x 4' x 4')

Less than 250 lbs. • \$100 per skid/crate

Greater than 250 lbs. • \$200 per skid/crate

Freightliner deliveries consist of those deliveries made by a freight/storage company that handle large, oversized/over-weighted shipments.

Label Convention Material:

TO THE GALT HOUSE HOTEL
Group Contact/Exhibitor Name (your name)
Name of Convention & Event Dates
Location of Conference is Located in Galt House
Galt House Hotel
140 N. Fourth Street
Louisville, KY 40202

If proper address is not used shipments may be delayed and additional costs may be incurred.

Outbound Shipping:

Freightliner outbound questions should be directed to the front desk or bell stand.

Items can be shipped to the hotel 7 days in advance of the conference.

All packages stored at the hotel in excess of 7 days will be charged a daily rate of \$5 per day.

Any items stored excess of 14 days post conference will be disposed of at the discretion of the management.

Payment for all shipments Inbound/Outbound from The UPS Store or Galt House may be made to your Guest Room, Credit Card and/or the Group Master Account.

Charges to the Group Master must receive direct approval from the Group Contact in advance.

Requests for delivery of your Inbound materials as well as arrangements for Outbound materials should be made to one of the following at the Galt House: The UPS Store, Convention Services, Bell Desk

If you have any questions, please contact your Convention Services/Catering Manager



equipment

EQUIPMENT PACKAGES

LCD PROJECTOR PACKAGES

2000 Lumen Projector, Tripod Screen Stand,
All Necessary Cables, Power, Power Strip. \$385

3000 Lumen Projector, Tripod Screen Stand,
All Necessary Cables, Power, Power Strip. \$535

LCD SUPPORT PACKAGES

Tripod Screen, Stand, 25' VGA Cable
(Upon Request), Power, Power Strip. \$85

FLIPCHART PACKAGE

With Paper and 2 Markers \$40
With Sticky-Note Pad and 2 Markers \$65
Empty Flipchart Stand \$20

BASIC SOUND SYSTEM

2 Powered Speakers with Stands,
4 Channel Mixer, Mic and Stand \$300

LIGHTING

Ground Supported Podium Lighting Package
(4) 575 Watt Spotlights, Power,
Dimming and Control. \$400

Lycian Clubspot Followspot
(operator not included) \$100

Uplight for Décor. \$20

TELECOM

Polycom Conference Phone
(phone line included) \$175

EQUIPMENT A LA CARTE

VIDEO DISPLAY

6', 7', 8' Skirted Tripod Screen. \$50

7.5' X 10' Dressed Fast Fold. \$200

9' X 12' Dressed Fast Fold. \$220

2000 Lumen Projector. \$300

3000 Lumen Projector. \$450

6000 Lumen Projector. \$650

50" Flat Panel Display. \$625

42" Flat Panel Display \$495

32" LCD TV On A Skirted Cart. \$190

20" LCD Computer Monitor \$120

DVD Player \$50

PC Laptop For Powerpoint \$250
(Windows 7, MS Office 2010)

AUDIO VISUAL EQUIPMENT

6 Outlet Power Strip \$15

25' AC Extension Cord \$15

Projector Stand \$20

Wireless Powerpoint Remote \$40

Standing Lectern \$85

AUDIO GEAR

Wired Microphone (includes stand) \$50

Wireless Microphone System \$175
(Lavalier or Handheld)

4 Channel Audio Mixer. \$50

6 Channel Audio Mixer. \$75

16 Channel Audio Mixer. \$200

iPod or Laptop Audio Connection
to the House Sound System. \$50



MANY MORE OPTIONS AND SYSTEMS
ARE AVAILABLE. PLEASE CONTACT OUR
GALT HOUSE AV OFFICE FOR MORE
INFORMATION. (502) 583-0021.



equipment

HOUSE SOUND SYSTEMS

No musical performances of any kind are allowed using the house sound systems.

Contact us for help designing a system for your event.

HOUSE SYSTEM PATCH FEE

\$50 / day per airwall section

ELECTRICAL

208v/400A Three Phase	\$ 1,750
208v/200A Three Phase	\$ 1,350
208v/30A Three Phase	\$ 350
208v/100A Single Phase	\$ 450
208v/50A Single Phase	\$ 265
208v/30A Single Phase	\$ 170
15 amp 110v circuit	\$ 75

Electrical services are a one-time charge.

RIGGING

Does your event require décor or equipment flown? AXXIS is the exclusive provider of rigging services at the Galt House.

For more information please contact us at:
GaltHouseRigging@AXXISINC.COM

LABOR

Specialized AV, Audio, Video, and Lighting technicians are available for your events.

AV TECH FOR EVENT

4 hour minimums (1.5 time after 8 hrs.)
\$50 / hour between 6 am - 6 pm
\$75 / hour after 6 pm
\$100 / hour after midnight

