

GRAND BOHEMIAN HOTEL  
CHARLESTON

GIVE TIMELESS TRADITION  
A BOHEMIAN TWIST

EXCEPTIONAL WEDDINGS BY KESSLER

THE *Kessler* COLLECTION®



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# 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 in the heart of Charleston among chic, contemporary decor, original art and our unique Élevé Rooftop Restaurant and Lounge. 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 in our chic ballroom with floor-to-ceiling windows, airy private terrace and bold guestrooms. 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 banquet chairs
- Exquisite glass votives
- Designed table numbers
- Complimentary wedding night guest room for the couple
- Complimentary reception menu tasting for 2 guests
- Room block with special pricing for your guests
- Wedding Reception Package:
  - \* Four hours of standard open bar, which includes house liquors, Kessler Wine, beer, soft drinks, juices and bottled water
  - \* 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

### CHICKEN SATAY

Peppers, Onions

### SMOKED CHICKEN CROSTINI

Mango, Almond, Coconut, Chive, Rye Bread

### ASPARAGUS HAM CANAPÉ

Mustard Aioli, Artisan Crostini

### BEEF TARTARE\*

Fried Capers, Onion Jam, Artisan Cheese, Crostini

### DUCK CONFIT

Seasonal Fruit Marmalade, Jalapeño, Pita Point

### BOURBON & BOURSIN® CHICKEN EN CROUTE

Mustard Aioli, Artisan Crostini

### BEEF SATAY\*

Horseradish Crust

### CHICKEN SALTIMBOCCA SKEWER

Prosciutto, Sage

### CHILI LIME CHICKEN CROSTINI

Cumin Pepper Glaze, Fresh Lime Zest

## SEA

### MANDARIN SHRIMP CANAPÉ

Lemon Crème Fraîche, Chive

### COCONUT SHRIMP

Orange Chili Glaze, Ginger

### MINI SHRIMP N' GRITS

Goat Cheese, Chive

### LUMP CRAB CAKE

Organic Arugula, Basil Oil, Rémoulade, Grilled Lemon

## GARDEN

### BRIE BRIOCHE

Apple Chutney, Toasted Brioche

### BRUSCHETTA

Red & Yellow Tomatoes, Garlic, Basil, Grilled Toast

### GOAT CHEESE PHYLLO CUP

Black Pepper Honey, Almond

### PEPPER FLATBREAD

Manchego Cheese, Spicy Smoked Pepper Chutney

### FRIED GREEN TOMATOES

Buttermilk Dressing

### VEGETABLE SAMOSA

Peach Chutney

### VEGETABLE SPRING ROLL

Miso Cured Vegetables, Ginger Chili Sauce

### BAKED BRIE

Fresh Raspberries, Cabernet Berry Compote

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# BOHEMIAN BUFFETS

## SPICE MARKET › \$149/PP

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### **BEET SALAD**

Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

### **GREEN LENTIL & MARINATED ARTICHOKE SALAD**

Green Goddess Dressing

### **SKIRT STEAK\***

Cilantro Pesto

### **PORK TENDERLOIN**

Sweet Tea Brined, Chili Apple Reduction

### **SUMMER SQUASH**

Tomatoes, Onions, Pecorino Gratin

### **BUTTER POACHED ASPARAGUS**

## FARMSTAND › \$149/PP

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### **ROASTED TOMATO BISQUE**

### **CHOPPED SALAD**

Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing

### **ARUGULA SALAD**

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

### **PAN SEARED SALMON\***

Ginger Mango Chutney

### **HERB ROASTED CHICKEN BREAST**

Red Onion Marmalade

### **FAVA BEANS, EDAMAME, SWEET CORN, PEPPERS**

Fresh Herbs

### **CREAMED CORN RISOTTO**

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# BOHEMIAN BUFFETS *(Continued)*

SEASIDE · \$115/PP · \$159/PP

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**CORN CHOWDER**

**SHRIMP SALAD**

Avocado, Chayote Lime Slaw, Chipotle Oil

**CITRUS GLAZED GREEN BEAN**

**ROASTED MAHI MAHI**

Tomatoes, Fennel, Lemon Basil, Beurre Blanc

**GRILLED SIRLOIN\***

Coriander Chimichurri Celeriac Purée

**GARLIC CHIPS**

**SAFFRON SHRIMP RISOTTO**

COASTAL INSPIRATION · \$169/PP

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**LOBSTER & CRAB BISQUE**

**STRAWBERRY SALAD**

Baby Arugula, Orange Segments, Candied Pecans, Goat Cheese Crumbles, Shaved Red Onion, White Balsamic Vinaigrette

**ROASTED VEGETABLE SALAD**

Peppers, Asparagus Tips, Zucchini, Artichokes, Lemon Thyme Vinaigrette

**PAN ROASTED CHILEAN SEA BASS**

Lemon Thyme Au Jus

**HOUSE SEASONED STRIP STEAK\***

Wild Mushroom Reduction *(Carving Station)*

**THYME ROASTED MARBLE BABY POTATOES**

**GREEN BEANS, SWEET TOMATOES & TOASTED ALMONDS**

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# BOHEMIAN BUFFETS *(Continued)*

## NATURAL FARE › \$199/PP

### SHAVED BRUSSELS SPROUT SALAD

Gorgonzola, Red Apples, Brioche Croutons, Cider Vinaigrette

### MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

### GREEN BEANS

Toasted Almonds, Olive Oil

### ROASTED PRIME RIBEYE\*

### POT ROAST JUS

### CRAB CRUSTED GROUPE

### LEMON CHARDONNAY SAUCE

### GARDEN VEGETABLE CAPONATA

### GARLIC & HERB ROASTED NEW POTATOES

## BOHEMIAN CHOP HOUSE › \$209/PP

### THE NUESKE'S® BACON WEDGE SALAD

Old World Style Smoked & Peppered Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

### BABY SPINACH SALAD

Orange, Shaved Fennel, Manchego Cheese, Pink Peppercorn Gastrique

### HORSERADISH SMASHED RED ROSE POTATOES

### GARLIC BUTTER POACHED ASPARAGUS

### HONEY & SORGHUM GLAZED HEIRLOOM BABY CARROTS

*Select One:*

### CHILLED LOCAL SHRIMP COCKTAIL

Jumbo Local Shrimp, Citrus Cocktail Sauce, Lemon, Old Bay®

### OYSTERS ROCKEFELLER\*

Oysters on a Half Shell, Parmesan Creamed Spinach, Bacon, Bourbon, Garlic Brioche Gratin

*Select One:*

### BRICK PRESSED JOYCE FARMS® CHICKEN

Rosemary Jus Cider

### CURED PORK TENDERLOIN

Apple Thyme Compote

*Select One:*

### GRILLED PETITE BEEF TENDERLOIN\*

Garlic Herb Butter

### NEW YORK STRIP AU POIVRE\*

Cabernet Jus

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# BOHEMIAN PLATED DINNER

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

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

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### **LOBSTER & CRAB BISQUE**

### **FRENCH GREEN LENTIL SOUP**

### **ROASTED TOMATO BISQUE**

### **SQUASH AND CORN SOUP**

### **ARUGULA SALAD**

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

### **SIMPLY GREEN SALAD**

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

### **THE NUESKE'S® BACON WEDGE SALAD**

Old World Style Smoked & Peppered Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

### **ROASTED SEASONAL FRUIT SALAD**

Field Greens, Buttered Pecans, Buttermilk Blue Cheese, Raspberries, Cornbread Croutons, Fig & Sherry Vinaigrette

### **CAESAR SALAD**

Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing

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# BOHEMIAN PLATED DINNER (Continued)

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

## SECOND COURSE (Select Up to Two Entrees)

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

LAND	SEA	ENTRÉE DUOS
<p><b>GINGER HONEY GRILLED CHICKEN • \$85/PP</b> Ginger-Honey Glaze, Micro Herbs</p> <p><b>GRILLED CHICKEN BREAST • \$85/PP</b> Preserve Tomato Emulsion</p> <p><b>OVEN ROASTED CHICKEN • \$85/PP</b> Orange Glaze</p> <p><b>ROASTED PORK TENDERLOIN • \$90/PP</b> Blueberry Chutney</p> <p><b>PETITE FILET MIGNON* • \$95/PP</b> Blackberry Port Reduction</p>	<p><b>RED SNAPPER • \$85/PP</b> Orange Beurre Blanc</p> <p><b>SEARED SALMON* • \$90/PP</b> Tomato Chutney</p> <p><b>CHILEAN SEA BASS • \$95/PP</b> Beet Coconut Reduction</p> <p>GARDEN</p> <p><b>ARTISAN CHEESE CAVATAPPI PASTA • \$80/PP</b> Asparagus, Cremini Mushrooms, Green Peas, Pecorino</p> <p><b>WILD MUSHROOM PAPPARDELLE • \$80/PP</b> Beech, Cremini, Oyster Mushrooms, Parmesan, White Truffle Shallots Cream Sauce, Pine Nuts</p>	<p><b>CHICKEN &amp; SALMON* • \$105/PP</b> Charred Tomato Emulsion</p> <p><b>PETITE FILET &amp; CRAB CAKE* • \$125/PP</b> Lemon Beurre Blanc</p> <p><b>PETITE FILET &amp; SALMON* • \$125/PP</b> Vermouth Mustard Sauce</p> <p><b>PETITE FILET &amp; SEA BASS* • \$130/PP</b> Blackberry Port Reduction</p>

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# BOHEMIAN PLATED DINNER (Continued)

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## SIDES (Select Two)

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### STARCHES

**FREGOLA SARDA PASTA**

**YUKON GOLD POTATO GRATIN**

**CELERY ROOT POTATO MASHED**

**AGED GRUYÈRE CHEESE POLENTA**

**PEARL COUSCOUS WHOLE ROASTED**

**GARLIC MARBLE POTATOES**

### VEGETABLES

**TUSCAN ROASTED VEGETABLES**

**HEIRLOOM BABY CARROTS**

**BROCCOLINI**

Brown Butter, Marcona Almonds

**HARICOT VERTS**

**MUSHROOM & TOMATO SPINACH RAGU**

**CHARRED CORN KERNELS, CAROLINA**

**BUTTER BEANS & ROASTED PEPPER**

**SUCCOTASH**

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# GRAND RECEPTION DISPLAYS

Minimum 50 guests.

## GRAND RECEPTION #1 · \$149/PP

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### WARM BRIE EN CROUTE

Sliced Rustic Breads, Cabernet Berry Marmalade

### SEASONAL GARDEN VEGETABLES

Creamy Garlic & Maytag® Blue Cheese Dips

### FRESH PASTA *(Select One)*

#### MUSHROOM PAPPARDELLE

Boursin® Cheese, Baby Spinach, Truffle Oil

#### ORECCHIETTE CARBONARA

Pancetta, Parmesan Reggiano, English Peas

#### BUTTERNUT SQUASH GEMELLI

Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

#### CAVATAPPI ALLA CAPRICCIOSA

Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

#### ARTISAN CHEESE CAVATAPPI PASTA

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

## GRAND RECEPTION #2 · \$149/PP

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### BOHEMIAN HUNT BOARD & LOCAL ARTISANAL CHEESES

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetro  
Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

### SEASONAL GARDEN VEGETABLES

Creamy Garlic & Maytag® Blue Cheese Dips

### CIDER HONEY PORK TENDERLOIN

Calvados Jus, Apple Chutney

### FRESH PASTA *(Select One)*

#### MUSHROOM PAPPARDELLE

Boursin® Cheese, Baby Spinach, Truffle Oil

#### ORECCHIETTE CARBONARA

Pancetta, Parmesan Reggiano, English Peas

#### BUTTERNUT SQUASH GEMELLI

Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

#### CAVATAPPI ALLA CAPRICCIOSA

Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

#### ARTISAN CHEESE CAVATAPPI PASTA

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

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# GRAND RECEPTION DISPLAYS *(Continued)*

Minimum 50 guests.

## GRAND RECEPTION #3 · \$159/PP

### BOHEMIAN HUNT BOARD & LOCAL ARTISANAL CHEESES

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetrano Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

### CHILLED JUMBO COCKTAIL SHRIMP

Traditional Cocktail Sauce *(3 pieces per person)*

### ROASTED PRIME RIB\*

Horseradish Aioli, Red Onion Marmalade

### FRESH PASTA *(Select One)*

#### MUSHROOM PAPPARDELLE

Boursin® Cheese, Baby Spinach, Truffle Oil

#### ORECCHIETTE CARBONARA

Pancetta, Parmesan Reggiano, English Peas

#### BUTTERNUT SQUASH GEMELLI

Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

#### CAVATAPPI ALLA CAPRICCIOSA

Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

#### ARTISAN CHEESE CAVATAPPI PASTA

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

## GRAND RECEPTION #4 · \$179/PP

### BOHEMIAN HUNT BOARD & LOCAL ARTISANAL CHEESES

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetrano Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

### SEAFOOD DISPLAY\*

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

### ROASTED PRIME RIB\*

Horseradish Aioli, Red Onion Marmalade

### CIDER HONEY PORK TENDERLOIN

Calvados Jus, Apple Chutney

### FRESH PASTA *(Select One)*

#### MUSHROOM PAPPARDELLE

Boursin® Cheese, Baby Spinach, Truffle Oil

#### ORECCHIETTE CARBONARA

Pancetta, Parmesan Reggiano, English Peas

#### BUTTERNUT SQUASH GEMELLI

Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

#### CAVATAPPI ALLA CAPRICCIOSA

Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

#### ARTISAN CHEESE CAVATAPPI PASTA

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

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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

Minimum of 30 guests.

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

**CIDER HONEY PORK LOIN • \$300** (Serves 30)  
Apple & Rosemary Chutney, Soft Pretzel Rolls

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

**ROASTED SALMON FILET\* • \$320** (Serves 20)  
Puff Pastry Encrusted Atlantic Salmon, Boursin®  
Creamed Spinach & Arugula, Lemon Dill Crème  
Fraîche

**ROASTED BEEF TENDERLOIN\* • \$350**  
(Serves 15)  
Bearnaise, Chimichurri, Bordelaise Sauce

**ROASTED PRIME RIB\* • \$650** (Serves 35)  
Herb Au Jus, Soft Rolls, Horseradish Aioli,  
Smoked Onion Marmalade, European Stone  
Ground Mustard

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## DISPLAYS

Minimum of 25 guests.

**GARDEN ART • \$16/PP**  
Vegetable Crudit  in the Season, Edamame  
Hummus, Grilled Asparagus, Peppers, Squash  
& Zucchini, Balsamic Drizzle, Individual Petite  
Garden Salads, Apple Cider Vinaigrette,  
Creamy Blue Cheese Dressing

**ARTISAN CHEESE DISPLAY • \$17/PP**  
Goat Cheese, Cambozola, Whipped Feta,  
Manchego, Local Cheeses, Cornichons,  
Regional Chutney, Rustic Baguette,  
Flatbreads

**BOHEMIAN HUNT BOARD & LOCAL  
ARTISAN CHEESES • \$19/PP**  
Prosciutto, Soppressata, Dried Cured  
Sausages, Goat Cheese, Cambozola, Whipped  
Feta, Local Cheese, Natural Castelvetro  
Olives, Cornichons, Lingonberry, Antipasto,  
Rustic Baguette, Flatbreads

**SWEET & TRADITIONAL • \$19/PP**  
Vanilla & Blueberry Petit Eclairs, Caramel  
Almond Tartes, Eclairons®, Chocolate  
Carolines, Lemon Macarons

**CHOCOLATE & FRUIT • \$22/PP**  
Assorted Chocolate Truffles, Fresh  
Berries with Minted Whipped Cream,  
Florentine Cookies

**MAC & CHEESE BAR • \$28/PP**  
Cavatappi Pasta with a 4 Cheese  
B chamel, designed to your taste  
with the Following Toppings:  
*Wild Mushrooms, Chopped Applewood Smoked  
Bacon, Aged Goat Cheese, Green Onions, Truffle  
Brioche Croutons*

**CHILLED JUMBO SHRIMP • \$38/PP**  
Served with Traditional Cocktail Sauce  
(3) pieces per person

**CRAB CAKES \$40/PP**  
R moulade Sauce

**CHILLED SEAFOOD\* • \$45/PP**  
Smoked Salmon, Seasonal Oysters,  
Chilled Shrimp, Mignonette Sauce,  
Lemon Aioli, Traditional Cocktail  
Sauce

# DESSERT STATIONS

20 guest minimum.

## S'MORES STATION • \$19/PP

Marshmallows

White & Milk Chocolate  
Bars

Reese's® Mini Chocolate  
Cups

Graham Crackers

Snickerdoodles

Mini Salted Pretzel Twists

S'mores Cones  
*Chocolate Mousse, Meringue*

## CHOCOLATE LOVERS DREAM • \$24/PP

Chocolate Sandwich Cookies

Warm Dark Chocolate  
Ganache, Salted Pretzels,  
Angel Food Cake,  
Strawberries & Pineapple

Assorted Hand Rolled  
Chocolate Truffles

Milk Chocolate Crème Brûlée

White Chocolate Mousse  
Verrine

## CHURRO WALL • \$24/PP

Cinnamon Churro Donuts

Dulce De Leche

Chocolate Ganache

Vanilla Crème Anglaise

## LA PETITE SWEETS • \$24/PP

French Macarons

Petit Fours

Profiteroles

Tart Citron

## CAKE POP BAR • \$25 / PP

Vanilla, Chocolate,  
Red Velvet Cakes with  
Chocolate and White  
Chocolate Coatings

Caramel

Ganache & Strawberry  
Sauce

Sprinkles

Cookie Pieces

Candy Pieces

Assorted Cake Slices

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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

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

### PREMIUM

- 1 HOUR • \$28
- 2 HOURS • \$38
- 3 HOURS • \$48
- 4 HOURS • \$58
- 5 HOURS • \$68

### LUXURY

- 1 HOUR • \$32
- 2 HOURS • \$42
- 3 HOURS • \$52
- 4 HOURS • \$62
- 5 HOURS • \$72

### BEER & WINE

- 1 HOUR • \$26
- 2 HOURS • \$34
- 3 HOURS • \$42
- 4 HOURS • \$50
- 5 HOURS • \$58

### WINE

Kessler® By Raymond®, Napa  
*Chardonnay*

Kessler® By Raymond®, Napa  
*Cabernet Sauvignon*

### BEER

Domestic & Import

## HOST BAR

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On consumption, plus service charge and tax.

### LIQUORS

- Premium • \$11
- Luxury • \$14

### WINES | HOUSE WINE

- Premium Glass • \$11
- Luxury Glass • \$14
- Premium Bottle • \$50
- Luxury Bottle • \$65

### BEERS

- Domestic • \$6
- Import • \$7
- Selection of Locally Brewed  
Charleston Beers • \$7

### NON-ALCOHOLIC

- Sodas & Juices • \$5
- Mineral Waters • \$5
- Élevé Mocktails • \$8

## CASH BAR

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Prices include service charge and tax.

### LIQUORS

- Premium • \$13
- Luxury • \$15

### WINES | HOUSE WINE

- Premium Glass • \$12
- Luxury Glass • \$15
- Premium Bottle • \$56
- Luxury Bottle • \$70

### BEERS

- Domestic • \$6
- Import • \$7

### NON-ALCOHOLIC

- Sodas & Juices • \$5
- Mineral Waters • \$5
- Élevé Mocktails • \$8

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

# SPECIALTY BARS & BEVERAGE ENHANCEMENTS

## 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

## MARTINI BAR

Premium • \$12  
Luxury • \$14

## 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 • \$11/PP  
Luxury • \$14/PP

## MIMOSA & PEACH BELLINI BAR

\$11/Each

## SPECIALTY COCKTAILS ▸ \$220/GAL

Rainbow Row Punch  
Flor de Caña® 4 Year Seco, Flor de Caña® 5 Year, St. Elizabeth® Allspice Dram, Orange Curaçao, Orange Juice, Pineapple, Angostura Bitters

Palmetto Paloma  
Espolón® Blanco, Grapefruit Juice, Lime Juice, Villa Sandi® Sparkling Rosé Prosecco

The Second Wind  
Tito's®, Van Gogh® Espresso Vodka, Kahlua®, Espresso

## 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

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

# MAKE THIS MOMENT YOURS.

## BOOKING PROCESS

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### 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

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### 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

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### 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.

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Contact our team at [gbsales@kesslercollection.com](mailto:gbsales@kesslercollection.com) to start creating your day.