

HISTORIC BOONE TAVERN OFFERS A PICTURE PERFECT LOCATION FOR the 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
- Regular and decaffeinated coffee service
- Culinary tasting (Packages 1, 2, and 3)
- King suite for the bride and groom on the night of the reception
- Reception space for up to five hours
- Fairytale setting for photo opportunities inside and outside
- Private bridal hospitality suite for the day of your event with a group block of 10 rooms

SIT DOWN FOUR COURSE PLATED MEAL

- Iced Tea and Iced Water
- Wedding cake service
- Signature Spoon Bread
- Regular and Decaffeinated Coffee Service
- House Salad
- Non-alcoholic toast of sparkling juice
- Plated main course
- Also available as buffet

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 flat screen TVs in the event center.
- We work closely with your vendors to ensure perfect timing of the event.
- Reserved tables for the guests of your choosing.

ENHANCEMENTS

- Dance floor 12 x 12 \$100
- Ceiling fabric and lighting two locations \$100
- Chair covers and bows \$2.00 each
- Up-lighting \$100
- Archway \$100
- Custom Meal Place Cards \$1 Each

\$35.95 PER PERSON

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

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- Iced Tea and Iced Water
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- Display your slide show on flat screen TVs in the event center.
- 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 assist in coordinating with an outside vendor.
- Reserved tables for the guests of your choosing.

ENHANCEMENTS

- Dance floor 12 x 12 \$100
- Ceiling fabric and lighting two locations \$100
- + Chair covers and bows \$2.00 each
- Up-lighting \$100
- Archway \$100
- Custom Meal Place Cards \$1 Each

\$39.95 PER PERSON

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 hors d'oeuvres that will be butler passed

SIT DOWN FOUR COURSE PLATED MEAL

- Iced Tea and Iced Water
- House Salad
- Wedding cake service

- Signature Spoon Bread
- Boone Tavern signature coffee service Non-alcoholic toast of sparkling juice
- Plated main course
- Also available as buffet
- DESIGN ELEMENTS
- Our professional staff will ensure your personalized decorative elements are placed exactly as you envision. We will place your favors, assist with staging centerpieces, and use beautiful white lighting for the sweetheart table, gift table, and cake table.
- Display your slide shows on flat screen TVs in the event center.
- 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 assist in coordinating with an outside vendor.
- Reserved tables for the guests of your choosing are handled with ease.

ENHANCEMENTS

- Dance floor 12 x 12 \$100
- Ceiling fabric and lighting two locations -\$100
- Chair covers and bows \$2.00 each
- Up-lighting \$100
- Archway \$100
- Custom Meal Place Cards \$1 Each

\$45.95 PER PERSON

SALAD

• Mixed Green Salad with Assorted Toppings and choice of House-made Herb Ranch and Balsamic Vinaigrette

APPETIZER STATIONS IN A RECEPTION-STYLE SETTING (1¹/₂ hour service)

- Iced Tea and Iced Water Boone Tavern Signature Coffee Service Wedding Cake Service
- Signature Spoon Bread
 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 Crudités attractively placed with Ranch Dressing or Hummus
- Fresh Fruit and Berry Display

THREE SELF SERVE HOT HORS D'OEURVES OF YOUR CHOICE

- Fried Green Tomato Caprese
- Tomato Caprese
- Crab Cakes
- Chicken & Waffle Bites
- Meatballs: Dr. Pepper Sauce or Marinara Sauce
- Miniature Hot Browns
- Blackberry & Brie Canapé
- Butter Bean Hummus with Pita
- Crisps
- Deviled-Eggs with Goat Cheese Filling

Optional Add-Ons Carving Station or Pasta Station CARVING STATION (Additional \$25 / Hour Chef Fee) Choose One Meat Option

- Roast top round of beef with bourbon mushroom sauce and creamed horseradish sauce
- Honey glazed ham with stone ground mustard
- Roasted herb pork loin with fried apples
- Roast turkey breast with natural pan gravy and cranberry relish

All carved items are served with silver dollar rolls and herb roasted potatoes or mashed potatoes

PASTA STATION Choose One

Pasta with Alfredo Sauce Pasta with Marinara Sauce Add Roasted Chicken \$5 Add Roasted Vegetables \$5

ENHANCEMENTS

- Specialty beverages \$5.00 additional ~ flavored lemonade, flavored iced tea with a fruit garnishment
- Coffee bar enhancement \$5.00 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

\$35.95 PER PERSON (No Carving Station) \$45.95 PER PERSON (Carving Station)

WEDDING PACKAGES 2 & 3 OPTIONS

NON-ALCOHOLIC BEVERAGE RECEPTION

- Fruit Punch
- Warm Cider
 Hot Chocolate
- Lemonade
- Fresh Iced Tea
- (fruit flavorings available)

COLD HORS D'OEUVRES DISPLAY CHOICES

- Imported and Domestic Cheese Display arranged with Crackers on the side
- Vegetable Crudités attractively placed with Ranch Dressing or Hummus
- Fresh Fruit and Berry Display

HORS D'OEUVRES CHOICES

- Fried Green Tomato Caprese
- Tomato Caprese
- Crab Cakes
- Chicken & Waffle Bites
- Meatballs: Dr. Pepper Sauce or Marinara Sauce
- Miniature Hot Browns
- Blackberry & Brie Canapé
- Butter Bean Hummus with Pita Crisps
- Deviled-Eggs with Goat Cheese Filling



WEDDING PACKAGES MENU OPTIONS

Choice of Two Entrees

- SPICE RUBBED PORK LOIN (Minimum 20 Orders) Slow roasted pork loin served with fried apples
- HERB ROASTED CHICKEN BREAST
 Marinated and roasted chicken breast served with a fresh herb cream sauce
- CHICKEN MARSALA Marinated chicken breast topped with delicious Marsala sauce
- ROASTED SALMON
 Atlantic salmon glazed with bourbon barrel aged soy sauce and honey
- GRILLED CATFISH
 Served either Cajun style or with lemon pepper seasoning
- VEGETARIAN PASTA PRIMAVERA Penne pasta served with red peppers, green peppers, carrots, red onions, zucchini squash, and fresh garlic tossed in an herb cream sauce. No additional sides
- SLOW ROASTED BEEF MEDALLIONS (Add \$20/Person) Slow roasted, thinly sliced beef served with wild mushroom and garlic demi-glace
- FILET MIGNON (Add \$20/Person)
 Seared beef tenderloin served with herb compound butter

Choose Two Sides

Mashed Potatoes ~ Green Beans ~ Roasted Red Potatoes ~ Broccoli ~ Saffron Rice ~ Glazed Carrots ~ Seasonal Vegetable Medley ~ Asparagus Add \$3 per plate



- Choose two entrees
- Choose two sides
- Additional entrees and sides must be approved by the Executive Chef and will have an additional cost
- ✤ All taste tests must be made a minimum of two weeks in advance
- Please notify the hotel within 48 hours of any changes or cancellations to the taste test, a cancellation fee of \$30 may apply



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.

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 two per one hundred guests and are charged at \$50 per hour, per bartender. Two Hour Minimum*

Maximum Beverage Service Time: Four Hours (Not to exceed 11pm)



ALCOHOL SERVICE MENU OPTIONS

Classic Tier:

Liquor \$7

- ✤ Gilbey's Vodka
- ✤ Gilbey's Gin
- ✤ Ronrigo Tequila
- Cutty Sark Scotch
- ✤ Jim Beam Bourbon
- ✤ Montezuma Rum

Wine \$7 per Glass/\$19 Bottle

Select Tier:

Liquor \$9

- ✤ Absolut Vodka
- Beefeater Gin
- Bacardi Rum
- Cutty Sark Scotch
- Bulleit Bourbon
- Cuervo Gold Tequila

Wine \$9 per Glass/\$25 Bottle

Premium Tier: Liquor \$11

- Grey Goose Vodka
- Tanqueray Gin
- Flor de Caña Rum
- Dewars White Label Scotch
- ✤ Larceny Small Batch Bourbon
- Olmeca Altos Plata Tequila

Wine \$11 per Glass/\$33 Bottle

Beer Options (Choose Up to 3):

\$6/Bottle Bud Light Michelob Ultra Yuengling Lager \$7/Bottle/Can Stella Artois Hoegaarden Country Boy Cliff Jumper IPA Country Boy Cougar Bait Country Boy Shotgun Wedding



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.
- 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

- Event Center \$1500 rental fee, \$1,700 food and beverage minimum, and will accommodate up to 125 guests.
- Coyle Gathering Room \$800 rental fee, \$1,000 food and beverage minimum, and will accommodate up to 64 guests.
- Skylight Room \$300 rental fee, no food and beverage minimum, and will accommodate up to 40 guests.

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.

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 72hours prior to the event.

SMOKING

• Berea College is a tobacco free campus, no smoking is allowed on Boone Tavern premises

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

