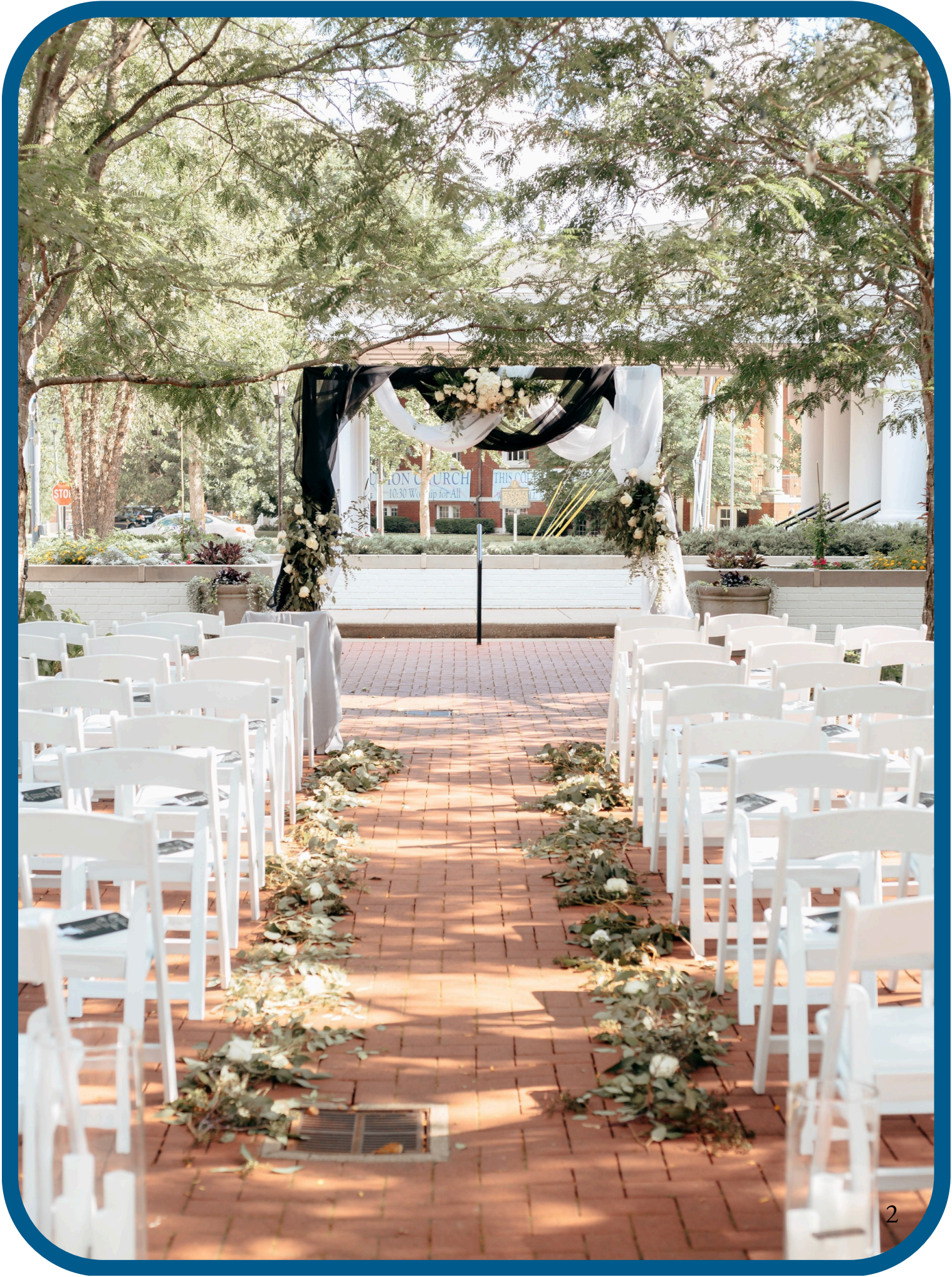


YOUR HAPPILY EVER AFTER  
BEGINS HERE...



  
HISTORIC  
**BOONE  
TAVERN**  
Hotel & Restaurant of **BEREA  
COLLEGE**



# 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 AND FOOD AND BEVERAGE MINIMUM

- Event Center fits up to 120 people, \$3,200 food and beverage minimum.
- Coyle Gathering Room fits up to 60 people, \$1,900 food and beverage minimum.
- Skylight Room fits up to 40 people, no food and beverage minimum.
- Parlor Hospitality Room \$100 rental fee; with a confirmed 10 guest room block minimum wedding will get the Parlor free
- Robinson Room (Groom Hospitality Suite) \$100 rental fee.
- Boone Tavern Garden or Car Portico is available for outdoor ceremonies. The rental is \$1,000. This includes set-up and tear-down service. If the weather does not permit, rest assured Boone Tavern has a backup plan; ask your Sales Manager for details. Outdoor seating 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, and a cottage down the road. 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 72 hours prior to the event.

## SMOKING

- Berea College is a tobacco free campus, no smoking is allowed on Boone Tavern premises. Ask our professional staff where the nearest designated place for smoking is located.

## ADDITIONAL SERVICES

- We can make suggestions on florists, photographers, DJs, bakeries, and other rentals. Our experienced staff will be happy to work with any vendor that reaches out to coordinate in a timely manner.

Historic Boone Tavern Hotel & Restaurant 100 Main Street, Berea, KY 40404  
859-985-3700 (main) 859-895-3715 (fax) [www.boonetavernhotel.com](http://www.boonetavernhotel.com)

*PRICES DO NOT INCLUDE 22% SERVICE, SALES TAX AND LOCAL FOOD TAX  
PRICES ARE SUBJECT TO CHANGE BASED ON MARKET VALUE, NOT TO EXCEED 5%*

# BLISSFUL BOONE PACKAGE I

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## NON-ALCOHOLIC SOCIAL HOUR (ADD A BAR UPON REQUEST)

Beautifully presented in the lobby, including Hors D'oeuvres and beverages of your choice:

- One specialty non-alcoholic beverage selection
- One Hors D'oeuvre display for your guests

## SIT DOWN FOUR COURSE PLATED MEAL

Iced Tea	Regular or Decaffeinated Coffee Station
Iced Water	Sparkling Wine Toast or
Signature Spoonbread	Sparkling Brut (N/A)

## DESIGN ELEMENTS

- Our professional staff will ensure your reception is set-up as you envision. We will place your favors, assist with placing centerpieces and set up your reception as diagrammed.
- Display your slide show on flat screen TVs in the Event Center or project in the Coyle room.
- We ensure 2 hr. early entry for personal decoration placement, we set your wedding to perfection.
- Reserved tables for the guests of your choosing.

## ENHANCEMENTS INCLUDED

- Ceiling fabric and gold lighting in two locations in the Event Center
- Chair covers with Champagne or Blue bows
- Up-lighting
- Gold chargers
- White tablecloth with a specialty color runner; from select colors
- Indoor chairs, tables, flatware and glassware
- Add a dance floor for \$100.00
- Wedding cake cutting service for \$75.00

# BLISSFUL BOONE PACKAGE I

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## ENTREE CHOICES

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Choice of two entrees | All choices include a side Tavern Green Salad or Caesar Salad

Plate 1

Pork tenderloin | with boursin herb cheese grits, braised collard greens and a mustard Creole cream sauce

Plate 2

Gnocchi | with Swiss chard, sun dried tomatoes in a scallion pesto cream sauce (GF)

Plate 3

Kentucky Fried Mushrooms | with a sweet Kentucky chili sauce served with grits (GF/vegan)

Plate 4

Marry Me Chicken | herb-roasted chicken over fettuccine with a sun-dried tomato, basil, spinach cream sauce

## DISPLAY CHOICES

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- Cheese board with assorted nuts, jams/jellies, crackers and fruit
- Crudit  with buttermilk herb dip and hummus
- Fruit display board
- Southern board with chow chow, pimento cheese, deviled eggs, biscuits

## Butler Passed Hors D'oeuvres

### HOT HORS D'OEUVRES

- Spanakopita
- Okra Fritters
- Fried Pickles

### COLD HORS D'OEUVRES

- Smoked Grape and Whipped Brie Crostini
- Fried Green Tomato and Pimento Cheese Pin Wheels
- Tomato Bruschetta
- Chilled Peach Shooters

### BEVERAGE OPTIONS

- Kentucky Honey and Peach Sweet Tea
- Mint and Cucumber Infused Water

- Tavern Punch
- Arnold Palmer

\$72.00 PER PERSON

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# ELEGANT BOONE PACKAGE II

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## NON-ALCOHOLIC SOCIAL HOUR (ADD A BAR UPON REQUEST)

Beautifully presented in the lobby, including Hors D'oeuvres and beverages of your choice:

- One specialty non-alcoholic beverage selection
- One Hors D'oeuvre display for your guests
- Two butler passed Hors D'oeuvres for your guests

## SIT DOWN FOUR COURSE PLATED MEAL

Iced Tea	Wedding Cake Cutting Service- Wedding Cake not Included
Iced Water	Regular or Decaffeinated Coffee Station
Signature Spoonbread	Sparkling Wine Toast or Sparkling Brut (N/A)

## DESIGN ELEMENTS

- Our professional staff will ensure your reception is set-up as you envision. We will place your favors, assist with placing centerpieces and set-up your reception as diagrammed.
- Display your slide show on flat screen TVs in the Event Center or project in the Coyle room.
- Early access to your reception hall the night before, decorate after your rehearsal!
- Reserved tables for the guests of your choosing.

## ENHANCEMENTS INCLUDED

- Dance floor 12' x 12'
- Ceiling fabric and gold lighting in two locations in the Event Center
- Chair covers with Champagne or Blue bows
- Up-lighting
- Gold chargers
- White tablecloth with a specialty color runner; from select colors
- Indoor chairs, tables, flatware and glassware

# ELEGANT BOONE PACKAGE II

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## ENTREE CHOICES

---

Choice of two entrees | All choices include a side Tavern Green salad or Caesar Salad

Plate 1

Braised Pork Belly | with fried brussels, smoked parsnip puree and mae ploy chili glaze

Plate 2

Sweet Tea Brined Grilled Chicken | grilled with green bean almondine, spoonbread souffle and a southern butter

Plate 3

Country Fried Chicken | airline chicken breast with caramelized onion green beans and mash potatoes with a southern butter

Plate 4

Fried Catfish | with ham hock collard greens and cheese grits

## DISPLAY CHOICES

---

- Cheese board with assorted nuts, jams/jellies, crackers and fruit
- Crudité with buttermilk herb dip and hummus
- Fruit display board
- Southern board with chow chow, pimento cheese, deviled eggs, biscuits

## Butler Passed Hors D'oeuvres

### HOT HORS D'OEUVRES

- Spanakopita
- Meatballs
- Okra Fritters
- Fried Pickles
- Mini Chicken and Waffles

### COLD HORS D'OEUVRES

- Smoked grape and whipped brie crostini
- Deviled Eggs
- Fried Green Tomato and Pimento Cheese Pin Wheels
- Tomato Bruschetta
- Chilled Peach Shooters
- Candied Bacon

## BEVERAGE OPTIONS

- Kentucky Honey and Peach Sweet Tea
- Tavern Punch
- Mint and Cucumber Infused Water
- Arnold Palmer

\$87.00 PER PERSON

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# GRAND BOONE PACKAGE III

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## NON-ALCOHOLIC SOCIAL HOUR (ADD A BAR UPON REQUEST)

Beautifully presented in the lobby, including Hors D'oeuvres and Beverages of your choice:

- Two specialty non-alcoholic beverage selection
- One Hors D'oeuvre display for your guests
- Four butler passed Hors D'oeuvres for your guests

## SIT DOWN FOUR COURSE PLATED MEAL

Iced Tea or Lemonade Station

Wedding Cake Cutting Service- Wedding Cake not Included

Iced Water

Regular or Decaffeinated Coffee Station

Signature Spoonbread

Sparkling Wine Toast or

Sparkling Cider (N/A)

## DESIGN ELEMENTS

- Our professional staff will ensure your reception is set-up as you envision. We will place your favors, assist with placing centerpieces and set-up your reception as diagrammed.
- Display your slide show on flat screen TVs in the Event Center or project in the Coyle room.
- Early access to your reception hall the night before, decorate after your rehearsal!
- Reserved tables for the guests of your choosing.

## ENHANCEMENTS INCLUDED

- Dance floor 12' x 12'
- Ceiling fabric and gold lighting in two locations in the Event Center
- Chair covers with Champagne or Blue bows
- Up-lighting
- Gold chargers
- White tablecloth with a specialty color runner from; select colors
- Indoor chairs, tables, flatware, and glassware

# GRAND BOONE PACKAGE III

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## ENTREE CHOICES

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Choice of two entrees | All choices include a side Tavern Green salad or Caesar Salad

Plate 1

Pretzel Crusted Trout | with potatoes, kale, scallion pesto and topped with a mustard caper  
beurre Blanc sauce

Plate 2

Blackened salmon | with cheese grits, succotash and a champagne butter sauce

Plate 3

Filet Mignon | 6oz petite filet with a potato soufflé, asparagus and a  
truffle demi glaze

Plate 4

Marry Me Chicken | with fettucine, alfredo sauce, sun dried tomatoes,  
asparagus, basil and parmesan

## Butler Passed Hors D'oeuvres

### HOT HORS D'OEUVRES

- Spanakopita
- Meatballs
- Crab Cakes
- Chimichurri Steak Skewers
- Mini Beef Wellingtons
- Okra Fritters
- Fried Pickles
- Mini Chicken and Waffles

### COLD HORS D'OEUVRES

- Shrimp Cocktail
- Smoked Grape and Whipped Brie Crostini
- Deviled Eggs
- Fried Green Tomato and Pimento Cheese Pin Wheels
- Tomato Bruschetta
- Chilled Peach Shooters
- Candied Bacon
- Chicken Salad Phyllo Tartlet

### BEVERAGE OPTIONS

- Kentucky Honey and Peach Sweet Tea
- Mint and Cucumber Infused Water
- Tavern Punch
- Arnold Palmer

\$99.00 PER PERSON

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# SIMPLY SOCIAL PACKAGE IV

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## APPETIZER STATIONS IN A RECEPTION-STYLE SETTING

Two Specialty Beverage Selections      Wedding Cake Cutting Service- Wedding Cake not Included  
Iced Water      Regular or Decaffeinated Coffee Station  
Signature Spoonbread      Sparkling Wine Toast (N/A)

## TWO HORS D'OEUVRE DISPLAYS OF YOUR CHOICE

(See hors d'oeuvres selection)

## FOUR BUTLER PASSED HORS D'OEUVRES OF YOUR CHOICE (1 hour service)

(See hors d'oeuvres selection)

## OPTIONAL ADD-ONS

Carving Station (Additional \$75 / Hour Chef Fee)

\*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

Kentucky BBQ Station

\*Pork Ribs

\*Pulled Chicken

\*Jackfruit (Vegetarian/ Vegan/ Gluten Free)

---BBQ sauce on the side: (Golden BBQ, Vinegar BBQ, and Regular BBQ)

## ENHANCEMENTS AND DESIGN ELEMENTS

We provide the same enhancements and design elements as shown in Packages two and three.

\$85.00 PER PERSON Without BBQ or Carving Station

\$99.00 PER PERSON With BBQ Station

\$114.00 PER PERSON With Carving Station

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# TASTE TEST GUIDELINES

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- Choose two entrees.
- Choose two sides (both entrees will be served the same two sides selected).
- 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 \$50 will apply to the rescheduled Taste Test.

Additional Taste Test options are full menu pricing per entrée and side.

# ALCOHOL GUIDLINES

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- 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 ensure 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 alcohol service will extend beyond 11:00 PM.

# 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 guests consume.

## CASH BAR

- Each attendee pays cash for their own 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 to properly inventory the host bar usage prior to reopening as a cash bar).

## BARTENDERS

- Bartenders are staffed one per seventy-five guests and are charged at \$75 per hour, per bartender.

\*Bar Requires a Two Hour Minimum to Reserve\*

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

### Bronze

Liquor \$8

- Wheatly Vodka
- Ford's Gin
- Denezen White Rum
- Corazon Blanco Tequila
- Old Forester 86
- Jack Daniels
- Cutty Sark Scotch

### Silver

Liquor \$11

- Titos Vodka
- Tanqueray Gin
- Planteray 5 Yr Rum
- Corazon Reposado Tequila
- Buffalo Trace Bourbon
- Sazerac Rye Whiskey
- Chivas Regal Scotch

### Gold

Liquor \$15

- Grey Goose Vodka
- Tanqueray No. 10 Gin
- The Real McCoy 12 Yr Rum
- Corazon Añejo Tequila
- Woodford Reserve Bourbon
- Michter's Unblended American Whiskey
- BenRiach 10 Yr Scotch

### Beer

- Domestic - \$5
- Imported - \$6
- Local - \$7

We Proudly Serve Vista Point and Silver Gate Wines - \$9

*Wines off the Crafted menu are available at current menu pricing*

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# OUR EVENT SPACES



Coyle Gathering Room



Skylight Room



Event Center



Garden

# ENHANCE YOUR EVENT

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TV.....	\$50.00
Projector.....	\$50.00
Special Napkin Fold.....	\$30.00 per 50 guests
Podium.....	\$15.00
Microphone.....	\$15.00
Specialty Place Cards.....	\$2.00 per Guest
Generic Place Cards.....	\$20.00 for Full Group
Extension Cords.....	\$10.00

## SAFETY AND RESTRICTIONS

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- No cold spark machines
- No outside alcohol
- No fog machines
- Only approved tapes may be used when decorating
- No open flame
- No confetti

To learn more about Boone Tavern  
wedding please visit our website.





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