



HOTEL DISTIL

REFINED

Events Menu





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BREAKFAST

All breakfast buffets are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and fresh juices.

NULU | \$35 per person

Pineapple & Melon Spears with Mint Syrup

Fresh Berry Smoothie
blueberry, blackberry, raspberry & strawberry

Steel-Cut Oatmeal
brown sugar, raisins, cranberries, pecans

Egg White Frittata
spinach, sun-dried tomatoes, goat cheese, fresh herbs, red peppers

Buttermilk Biscuits & Sausage Gravy

Turkey Bacon

Chicken Sausage

Bran Muffins

Glory Parfait
organic Greek yogurt, house made granola, seasonal compote



ANCHORAGE | \$41 per person

Sliced Melons & Berries

Glory Parfait
organic Greek yogurt, house made granola, seasonal compote

Steel-Cut Oatmeal
brown sugar, raisins, cranberries, pecans

Chef's Selection of Donuts

Farm Fresh Scrambled Eggs

Skillet Fried Yukon Gold Potatoes
sweet onion & peppers

Avocado Toast
grilled bread, radish, toasted seeds, parsley

Applewood Smoked Bacon

Pork Sausage Links



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BREAKFAST

All breakfast buffets are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and fresh juices

RIVERSIDE | \$38 per person

Seasonal Sliced Melons

Fresh Baked Pastries

Southwest Fruit Parfait

prickly pear, fresh berries, vanilla granola

Steel-Cut Oatmeal

brown sugar, raisins, cranberries, pecans

Build your own Breakfasts Tacos

white corn tortillas, scrambled eggs, cheddar cheese, chorizo, sautéed onions & peppers, pico de gallo, guacamole

Breakfast Burrito

chicken chorizo, ranchero sauce, jack cheese

Breakfast Potatoes

Applewood Smoked Bacon

Pork Sausage links

THE HIGHLANDS | \$36 per person

Seasonal Fruit Breakfast Salad

Glory Parfait

organic Greek yogurt, house made granola, seasonal compote

Egg White Scramble

sautéed mushrooms, grilled asparagus, roasted squash & zucchini, parmesan

Turkey Bacon

Chicken Sausage

Johnny Cakes

blueberry mint sauce, syrup, whipped butter

Smoked Cheddar Grits

KENTUCKIANA CONTINENTAL | \$29 per person

Seasonal Fruit Breakfast Salad

Fresh Berry Smoothie

blueberry, blackberry, raspberry & strawberry

Glory Parfait

organic Greek yogurt, house made granola, seasonal compote

Chef's Selection of Donuts

Steel-Cut Oatmeal

brown sugar, raisins, cranberries, pecans



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BREAKFAST ENHANCEMENTS & STATIONS

*Chef attendant required with all stations at \$150 per chef with one chef per 50 people
Action stations are enhancements to the full breakfast buffets*

Breakfast Sandwiches | \$7 per person

buttermilk biscuit, sausage, cheddar cheese

-or-

english muffin, applewood smoked bacon, cheddar cheese

Omelet & Egg Station | \$18 per person

free range eggs, egg whites,
country ham, smoked sausage, chicken chorizo,
sweet onion, bell peppers, olive oil cured tomato, spinach,
aged white cheddar, jack cheese

Steel-Cut Oatmeal | \$8 per person

brown sugar, raisins, cranberries, pecans

Pecan Praline French Toast | \$13 per person

*bourbon maple syrup, pure maple syrup,
salted caramel, caramelized banana, whipped cream, fresh mint*

Belgian Waffle Station | \$16 per person

chantilly, candied pecans, pure maple syrup, strawberry syrup,
chocolate fudge sauce, warm apple brandy compote,
toasted coconut, shaved chocolate, fresh berries,
bourbon whipped cream

Avocado Toast Station | \$24 per person

(minimum 2 attendants)

grilled & toasted breads, poached eggs, fried eggs,
farmers cheese, feta cheese, pickled onion, watermelon radish,
arugula, toasted seeds, pepitas, vine ripened tomato,
lemon oil, hot chili oil, Aleppo pepper, sprouts



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PLATED BREAKFAST

All plated breakfasts are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and fresh orange juice

STARTER SELECTIONS | Choice of One Choice of Two | \$6

Melons, Blueberries, Lemon Zest & Honey

Glory Parfait

organic Greek yogurt, house made granola, seasonal compote

Breakfast Pastry Basket

Fresh Berry Smoothie

blueberry, blackberry, raspberry & strawberry

ENTRÉE SELECTIONS | Choice of One

Scrambled Eggs | \$32

applewood smoked bacon, thyme roasted fingerling potatoes

Eggs Benedict | \$35

*smoked ham, English muffin, hollandaise,
poached egg, thyme roasted fingerling potatoes*

Egg White Scramble | \$35

*sautéed spinach, grilled asparagus, sundried tomato,
goat cheese, chicken sausage, thyme roasted fingerling potatoes*

Pecan Praline French Toast | \$31

*bourbon maple syrup, salted caramel,
caramelized banana, whipped cream, fresh mint*



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BREAKS

WASHINGTON ST. | \$19 per person

Vegetable Crudité & Dips
Creamy Hummus Dip
Baba Ghanoush Eggplant Dip
Freshly Baked Pita Chips
Zen Blend Trail Mix
Power Bites

MAIN ST. | \$22 per person

Regular & Peppered Beef Jerky
Fresh Popped Popcorn
Cheddar & Caramel Popcorn
Craft Sodas

1ST ST. | \$21 per person

Old Forester Espresso Brownie
Classic French Macaroons
Bourbon Balls & Sea Salted Caramels

EXECUTIVE BEVERAGE & BREAK SERVICE

Prohibition Blend Regular & Decaf Coffee
Tazo Hot Teas
Pepsi Soft Drinks
Bottled Spring & Sparkling Waters
Locally Crafted Chocolates
Zen Blend Trail Mix

ALL DAY (up to 8 hours of service) | 38

HALF DAY (up to 4 hours of service) | 30

SLUGGER | \$24 per person

Ball Park Pretzel & Jalapeno Cheddar Sauce
Bourbon-Candied Nuts
Fresh Popped Buttered Popcorn
Mini Corn Dogs
Craft Sodas



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À LA CARTE

BAKERY

Chocolate Chip Cookies | \$55 per dozen
Southern Butter Pecan Cookies | \$55 per dozen
White Chocolate Cherry Cookies | \$55 per dozen
Chocolate Fudge Brownies | \$55 per dozen

SNACKS

Fresh-Popped Popcorn | \$6 per person
Cheddar & Caramel Popcorn | \$8 per person
Kettle Chips & Pretzels | \$5 per person
Vegetable Crudité & Creamy Herb Dip | \$9 per person
Sliced Fruit Display | \$10 per person
Assorted Granola & Snack Bars | \$5 each
Whole Fruit | \$5 per person
Bourbon Balls & Sea Salt Caramels | \$9 per person
Zen Blend Trail Mix | \$8 per person



Locally roasted, freshly brewed coffee from John Conti:
a small-batch, artisan coffee roaster founded in 1962
and based in Louisville, Kentucky

BEVERAGES

John Conti Coffee | \$80 per gallon
John Conti Decaf Coffee | \$80 per gallon
Tazo Hot Tea | \$70 per gallon
John Conti Southern Iced Tea | \$70 per gallon
John Conti Southern Sweet Tea | \$70 per gallon
Orange & Mint Infused Water | \$40 per gallon
Cucumber & Lemon Infused Water | \$40 per gallon
Pepsi Soft Drinks | \$5 each
Bottled Spring Water | \$5 each
Bottled Sparkling Water | \$5 each



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LUNCHEON

All lunch buffets are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and John Conti Southern Style Iced Tea

BUTCHERTOWN | \$51 per person

Chop Salad

iceberg lettuce, roasted turkey breast, cornbread crouton, egg, red onion, diced tomato, applewood bacon, blue cheese dressing

Cornbread Muffins

apple jam, whipped butter

Brisket Chili

Sweet Corn & Crab Hushpuppies

honey whipped butter

Herb Roasted Chicken Breast

bourbon barbeque sauce

Braised Short Rib

espresso rubbed & beer braised

Sweet Corn & Bell Pepper Succotash

lima bean & smoked paprika

Roasted Fingerling Potatoes

savory herbs

Mac N' Cheese

bacon & green chili

Lemon Tart

Peach Pie

BARDSTOWN LUNCH BUFFET | \$53 per person

Fresh Market Greens

organic cherry tomatoes, roasted cauliflower, cucumber, candied pecans, blue cheese

Creamy Kale Slaw

Cornbread Muffins & Buttermilk Biscuits

whipped, apple, & honey butter

Hot Fried Chicken

Shrimp & Grits

Cracker Crumb Catfish

lemon caper mayo

Mac N' Cheese

bacon & white cheddar

Green Bean Casserole

fried onion

Seasonal Cobbler

Derby Pie®



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LUNCHEON

All lunch buffets are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and John Conti Southern Style Iced Tea

EAST END DELI | \$46 per person

Egg Noodle & Chicken Soup

Pickles & Things

*horseradish pickles, peppadew peppers, dill spears,
dried cured olives, stone ground mustard*

Root Vegetable Salad

greens, heirloom carrots, radish, white cheddar, creamy herb dressing

Pimento Cheese Pasta Salad

Black Oak Ham & Swiss

arugula, horseradish mayo, baguette

Open Faced Kentucky Hot Brown

roasted turkey, mornay, bacon, sourdough

Hot House Tomato Sandwich

fresh vine ripened tomatoes, havarti cheese, kale pesto, focaccia roll

Peppered Chicken Salad

pickled red onion, arugula, tarragon aioli, wheat roll

Flourless Chocolate Torte

Mint Julep Caramel Cream Pie

*For groups on the go, the East End Deli is
available to-go with minor alterations*

SOUTH END LUNCH BUFFET | \$51 per person

Southwest Caesar Salad

*corn, black bean, queso fresco,
cornbread crouton, cilantro lime dressing*

Cilantro Lime Cabbage & Jicama Slaw

Carne Asada

marinated beef, salsa roja

Tequila Citrus Marinated Chicken

salsa verde

Flour & White Corn Tortillas

sour cream, guacamole, queso fresco

Elotes

red pepper, roasted poblano, queso fresco, cilantro

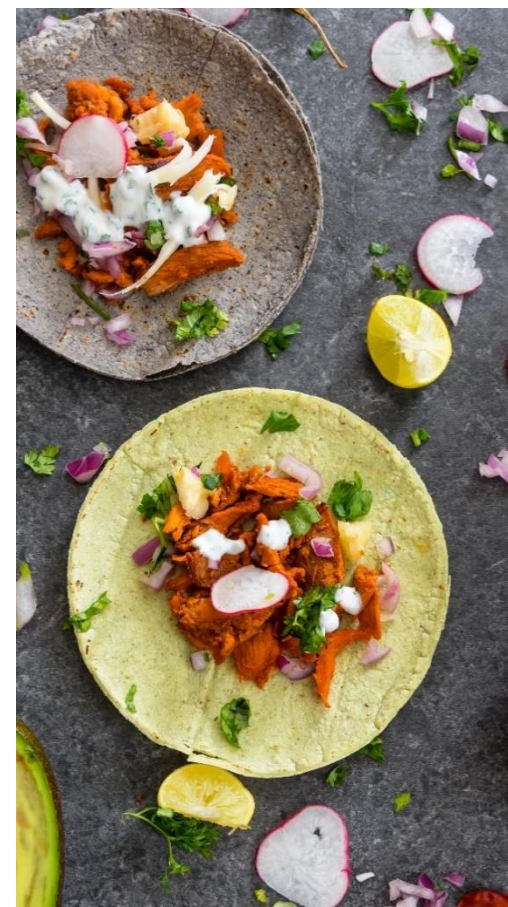
Fresh Fried Tortilla Chips

Barracho Style Beans

Red Chili Rice

Mini Apple Empanadas

Cinnamon Sugar Churros



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PLATED LUNCHEON

All plated lunches are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and John Conti Southern Style Iced Tea

SALAD | Fresh Market Greens

carrot, organic cherry tomato, cucumber, pickled red onion, toasted pepita
fresh baked parker house rolls, cornbread & whipped butter

ENTRÉE SELECTIONS | Choice of One

6 oz Filet Mignon | \$52 per person

twice baked potato, grilled asparagus, bourbon peppercorn sauce

Atlantic Salmon | \$46 per person

wild rice, golden beets, arugula, citrus butter

French Cut Breast of Chicken | \$42 per person

grilled asparagus, whipped Yukon potato, lemon thyme butter sauce

Herb Roasted Pork Chop | \$43 per person

mango habanero salsa, cheddar grits, grilled broccolini

Grilled Barbecue Tofu | \$40 per person

basmati rice, grilled broccolini, tomato jam

Pan Roasted Halibut | \$51 per person

saffron mashed yukon, grilled broccolini, tomato, caper, & olive tapenade

Pesto Marinated Grilled Prawns | \$44 per person

plum tomato, linguini, basil oil

Braised Short Rib | \$51 per person

dauphinoise potato, grilled broccolini, natural jus

Vegetable Strudel | \$37 per person

grilled vegetable, boursin cheese, red pepper coulis

DESSERT | Chef's Selection of Dessert



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DINNER

All dinner buffets are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and John Conti Southern Style Iced Tea

BUTCHERTOWN DINNER BUFFET | \$64 per person

Chop Salad

iceberg lettuce, roasted turkey breast, cornbread crouton, egg, red onion, diced tomato, applewood bacon, blue cheese dressing

Coleslaw

carrots, cabbage, bell pepper, poblano dressing

Herb Roasted Chicken Breast

bourbon barbeque sauce

Barbequed Shrimp Skewers

Braised Short Rib

espresso rubbed & beer braised

Sweet Corn & Bell Pepper Succotash

lima bean & smoked paprika

Roasted Fingerling Potatoes

savory herbs

Mac N' Cheese

bacon & green chili

Cornbread Muffins & Buttermilk Biscuits

apple jam, whipped butter

Peach Cobbler

Lemon Tart

Sliced Watermelon

blueberry ginger syrup

BARDSTOWN DINNER BUFFET | \$69 Per Person

Fresh Market Greens

organic cherry tomatoes, roasted cauliflower, cucumber, candied pecans, blue cheese

Tomato Basil Soup

cornbread croutons

Creamy Kale Slaw

Crispy Buttermilk Fried Chicken

peppadew pesto

Country Ham

horseradish cream, dijon mustard

New York Strip Steak

blue cheese, caramelized onion fondue

Shrimp & Grits

Whipped Sweet Potato

Braised Collard Greens

sweet onions, ham hock

Parker House Rolls & Cornbread Muffins

whipped butter, apple butter

Derby Pie®

Warm Apple Pie

cinnamon whipped cream



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DINNER

All dinner buffets are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and John Conti Southern Style Iced Tea

SOUTH END DINNER BUFFET | \$59 Per Person

Southwest Caesar Salad

*corn, black bean, queso fresco,
cornbread crouton, cilantro lime dressing*

Cilantro Lime Cabbage & Jicama Slaw

Carne Asada

marinated beef, salsa roja

Berkshire Pork Carnitas

natural jus

Tequila Citrus Marinated Chicken

salsa verde

Flour & White Corn Tortillas

sour cream, guacamole, queso fresco

Elotes

red pepper, roasted poblano, queso fresco, cilantro

Fresh Fried Tortilla Chips

Barracho Style Beans

Red Chili Rice

Butternut Squash & Chipotle Chili

Mini Apple Empanadas

Tres Leches

Cinnamon Sugar Churros

LITTLE ITALY | \$63 Per Person

Mixed Artisan Greens

shaved fennel, segmented oranges, ricotta salata, Limoncello vinaigrette

Sliced Buffalo

*mozzarella, tomatoes, crispy prosciutto,
basil pesto, aged balsamic, first press olive oil*

Pasta Fagioli

prosciutto, parmesan, vegetables, ditalini pasta

Chicken Breast

wrapped in sage, smoked mozzarella, speck alto, port wine reduction

Sliced Strip Steak

foraged mushrooms, thyme, braised Cipollini onions, pan jus

Pan Seared Branzino

olives, capers, Heirloom tomato, garlic broth

Braised Broccoli Rabe

lemon, crushed red chilies, garlic chips

Potato Gnocchi

pancetta & sage cream sauce

Warm Focaccia & Sliced Garlic Loaf

whipped butter, olive oil, cracked black pepper

Wild Berry Tartlet

Chocolate Pound Cake

fresh berries, sabayon cream



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PLATED DINNER

All plated dinners are served with locally roasted & freshly brewed John Conti regular & decaf coffee, Tazo hot teas, and John Conti Southern Style Iced Tea

SALAD | Fresh Market Greens

carrot, organic cherry tomato, cucumber, pickled red onion, toasted pepita
fresh baked parker house rolls, cornbread & whipped butter

ENTRÉE SELECTIONS | Choice of One

8 oz Filet Mignon | \$65 per person

twice baked potato, grilled asparagus, bourbon peppercorn sauce

Atlantic Salmon | \$58 per person

wild rice, golden beets, arugula, citrus butter

French Cut Breast of Chicken | \$52 per person

grilled asparagus, whipped Yukon potato, lemon thyme butter sauce

Herb Roasted Pork Chop | \$57 per person

mango habanero salsa, cheddar grits, grilled broccolini

Grilled Barbecue Tofu | \$53 per person

basmati rice, grilled broccolini, tomato jam

DESSERT | Chef's Selection of Dessert



Pan Roasted Halibut | \$63 per person

saffron mashed yukon, grilled broccolini, tomato, caper, & olive tapenade

Pesto Marinated Grilled Prawns | \$57 per person

plum tomato, linguini, basil oil

Braised Short Rib | \$64 per person

dauphinoise potato, grilled broccolini, natural jus

Vegetable Strudel | \$51 per person

grilled vegetable, boursin cheese, red pepper coulis



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RECEPTION | HORS D'OEUVRES

Minimum 40 pieces per item

CHILLED

Poached Jumbo Prawn | \$7 per Piece
creole remoulade

Seasonal Farmers Market Bruschetta | \$5.5 per Piece

Smoked Salmon Blini | \$7 per Piece
crème fraiche, caviar

Oysters on the Half Shell | \$6.5 per Piece
mignonette, cocktail, lemon

Prosciutto and Provolone Roulades | \$7 per piece
rosemary mascarpone

Sweet Maine Lobster and Ripe Melon | \$9 per piece
extra virgin olive oil and black pepper

HOT

Chicken Confit | \$7 Per Piece
johnny cake, spiced crema, bourbon barbecue

Blue Crab Lollipop | \$9 Per Piece
crab beignet, citrus mayo

Aleppo Chili-Spiced Hanger Steak | \$8 Per Piece
chimichurri

Lamb Chop | \$9 Per Piece
port wine glaze, rosemary

Bay Scallops | \$8 Per Piece
bacon wrapped, sesame seed & maple glaze

Caramelized Onion Tart | \$6 Per Piece
double cream brie, fig jam



HOTEL DISTIL
REFINED

RECEPTION | DISPLAYED STATIONS

Reception stations require a minimum of 2 stations per event unless accompanying a buffet or plated dinner

SLIDERS | \$24 per person | Choice of Three

Crumb Fried Catfish
citrus remoulade, fennel, arugula, brioche roll

Angus Beef Burger
spicy ketchup, pickles, sweet onion, mustard, brioche roll

Hot Fried Chicken
pickle, buttermilk biscuit

Blackened Shrimp
lemon caper mayo, shredded lettuce, brioche roll

Brisket
bourbon bbq, braised collard, buttermilk biscuit

Black Bean Patty
cilantro & lime jicama slaw, chipotle ranch brioche roll

BISCUITS & CORNBREAD | \$18 per person

candied bacon jam, apple jam, green tomato chow chow,
black pepper butter, apple jam, blueberry compote, pickled peppers

CHILLED SEAFOOD DISPLAY | Market Price

smoked bay oysters, smoked mussels, shucked clams,
east & west oysters on the half shell, poached prawns,
king crab legs, whitefish salad
cocktail, mignonette, remoulade, tabasco, lemon

CHEESE BOARD | \$18 per person

domestic & imported cheeses, dried fruit, nuts, grapes,
rosemary crisps, pretzels, sliced baguette

CHARCUTERIE DISPLAY | \$20 per person

chef's selection of salumi, sopressata, mortadella, cured meats,
marinated olives, seasonal pickles, grain mustard, fig jam,
pretzels, grissini, sliced baguette

CHARCUTERIE & CHEESE | \$35 per person

chef's charcuterie display & cheese board

RAW, PICKLED, & GRILLED

FARMERS MARKET VEGETABLES | \$14 per person

cucumber, carrot, cauliflower, broccoli, French radish,
roasted organic mushrooms, peppers, beans, zucchini, eggplant,
creamy hummus, fresh herb ranch



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RECEPTION | ACTION & CARVING STATIONS

Chef attendant required with all stations at \$150 per chef with one chef per 100 people

Reception stations require a minimum of 2 stations per event unless accompanying a buffet or plated dinner

STREET TACO STATION | \$24 per person | Choice of Two

Adobo BBQ Chicken

pickled fresno, lime crema, cabbage slaw

Beef Brisket

guacamole, pickled red onion

Pork Carnitas

tomatillo salsa, chicharrones

Quinoa & Cauliflower "Chorizo"

lime crema, roasted corn salsa, queso fresco, cilantro

FLORIDA GROUPEL WRAP STATION | \$37 per person

Flaked Lemon Grass Marinated Florida Grouper

*spicy radish sprouts, carrot threads, spring onions,
crisp cucumber, hoisin sauce, rolled in a spinach & herb tortilla*

WILD MUSHROOM RISOTTO STATION | \$35 per person

Traditional Style Risotto

*sautéed mushrooms, black truffles, fresh thyme,
garlic & Romano cheese, fresh ground pepper, sliced baguette*

CARVING STATIONS

Beef Tenderloin | serves 15-18 people | \$425

Beef Striploin | serves 30-35 people | \$550

Beef Ribeye | serves 35-40 people | \$600

*chimichurri, house steak sauce, creamy horseradish,
stone ground mustard, brioche rolls*

Molasses Glazed Loin of Pork | serves 20 people | \$600

cider brined, creamy coleslaw, stewed apples

Bourbon Glazed Ham | serves 35-45 people | \$325

butter milk biscuits, collard greens, creamy horseradish, grain mustard

Lamb | serves 20 people | \$375

herb & garlic rubbed, fennel, roasted vegetables

Roasted Turkey | serves 20 people | \$300

sage pan gravy, bacon jam, brioche roll



HOTEL DISTIL
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BEVERAGES

*Bartender required at \$200 per bartender, with one bartender per 100 guests
Host sponsored bar per drink charges based on consumption*

PACKAGE BAR OFFERINGS PER HOUR

PREMIUM

FIRST TWO HOURS | \$38
EACH ADDITIONAL HOUR | \$12 per hour

Premium Liquor
Premium Wine
Craft, Imported, & Domestic Beer
Soda and Bottled Water

REFINED

FIRST TWO HOURS | \$50
EACH ADDITIONAL HOUR | \$16 per hour

Craft Liquor
Premium Wine
Craft, Imported, & Domestic Beer
Soda and Bottled Water

CURATED

FIRST TWO HOURS | \$66
EACH ADDITIONAL HOUR | \$24 per hour

Refined Liquor
Refined Wine
Craft, Imported, & Domestic Beer
Soda and Bottled Water

SPIRIT OFFERINGS BY THE DRINK

PREMIUM | \$10

Old Forester 86
Old Forester Rye
JTS Brown Bottled in Bond
Aviation Gin
Bacardi
Dewar's
Wheatley
El Jimador

REFINED | \$14

Four Roses Bourbon
Bulleit Rye
Evan Williams Bottled in Bond
Bombay Sapphire
Plantation 3 Star Rum
Glenfiddich
Tito's
El Jimador Reposado

CURATED | \$18

Woodford Reserve Bourbon
Michter's US-1 Single Barrel Rye
Old Forester 1897 Bottled in Bond
Hendrick's
Havana Club Anejo Classico
Glenlivet 12
Grey Goose
Don Julio Blanco





BEVERAGES

*Bartender required at \$200 per bartender, with one bartender per 100 guests
Host sponsored bar per drink charges based on consumption*

WINE OFFERINGS BY THE DRINK

PREMIUM WINE | \$8

Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc
Rosé

REFINED WINE | \$16

Arrowood Cabernet Sauvignon | *Sonoma Valley*
Talbot Kali Hart Pinot Noir | *Monterey County*
Sonoma Cutrer Russian River Chardonnay | *Sonoma Coast*
White Haven Sauvignon Blanc | *New Zealand*
Chateau De Campuget Rosé | *Rhone, France*

BEER OFFERINGS BY THE DRINK

CRAFT BEER | \$9

Against the Grain A Beer
West 6th Brewing IPA

IMPORTED BEER | \$8

Stella Artois
Corona Extra

DOMESTIC BEER | \$7

Bud Light
Michelob Ultra



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BEVERAGES

*Bartender required at \$200 per bartender, with one bartender per 100 guests
Host sponsored bar per drink charges based on consumption*

CURATED TASTING EXPERIENCES

SINGLE BARREL

BOURBON EXPERIENCE | \$19

Russell's Reserve Single Barrel
Evan William Single Barrel
Four Roses Single Barrel
Knob Creek Single Barrel
Hotel Distil Rotating Single Barrel Selections

HIGH RYE

EXPERIENCE | \$24

Angel's Envy Rye
Peerless Rye
Castle & Key Restoration Rye
Rabbit Hole Boxergail Rye

RARE & VINTAGE | Market Price

Let us curate a bottle for that special (date, year, time) to commemorate your event at Hotel Distil

BARREL AGED SPIRITS

EXPERIENCE | \$19

Woodford Reserve Double Oak
(Twice Barreled in American Oak)
Copper & King American Brandy
(Kentucky Bourbon Barrels)
Rabbit Hole Bespoke Gin
(Kentucky Rye Barrels)
Espolón Añejo
(Wild Turkey Barrels)



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AUDIOVISUAL PACKAGES

SMALL GROUP PACKAGES (UP TO 15 GUESTS)

Bring Your Own Projector Package | \$250

Tripod Screen
AV Cart
Extension Cord & Power Strip
25' HDMI Cable
Flipchart & Markers
Wireless Internet

Projector Package | \$350

LCD Projector
Tripod Screen
AV Cart
Extension Cord & Power Strip
25' HDMI Cable
Flipchart & Markers
Wireless Internet

TV Monitor Package | \$350

55" Monitor
Extension Cord & Power Strip
25' HDMI Cable
Flipchart & Markers
Wireless Internet

LARGE GROUP PACKAGES (UP TO 40 GUESTS)

Bring Your Own Projector Package | \$350

10' or 12' Screen (Based on Room)
AV Cart
Extension Cord & Power Strip
25' HDMI Cable
Flipchart & Markers
Wireless Internet

Projector Package | \$450

LCD Projector
10' or 12' Screen (Based on Room)
AV Cart
Extension Cord & Power Strip
25' HDMI Cable
Flipchart & Markers
Wireless Internet

ADDITIONAL EQUIPMENT COSTS

Flipchart with Markers | \$30
Whiteboard with Markers | \$30
Easel – A-Frame | \$10

PowerPoint Remote | \$35
Polycom & Phone Line | \$175
Laptop | \$150

Electric Power to Each Guest | \$15 per Table
25' Extension Cord & Power Strip | \$20

Wired Microphone | \$50
Wireless Microphone | \$120
Laptop Audio Patch | \$50
12 Channel Mixer | \$50

MARKEY'S
RENTAL & STAGING



AUDIOVISUAL

MEETING ROOM PACKAGES

Data Projection Package | \$650
3800 Lumens LCD Projector, 25' HDMI
Extension Cable, 6'-8' Tripod Screen with Bottom Skirt, Skirted Cart,
2-A/C Extension Cord and 0-tap 15-amp Electrical Service
with 10' Screen | \$750
with 12' Screen | \$850

Bring Your Own Projector Package | \$225
Skirted Cart, Tripod Screen with Bottom Skirt, 25' HDMI Extension
Cable, A/C Extension Cord and 10 Amp Power
with 10' Screen | \$325
with 12' Screen | \$425

PROJECTORS AND HD TELEVISIONS

5000 Lumen Projector | \$550
7000 Lumen Projector | \$1000
Video / Data Switcher | \$550
Wireless PowerPoint Remote | \$50
55" Monitor with Stand | \$550
65" Monitor with Stand | \$650
Flash Memory Camcorder with Tripod | \$300

SCREENS AND DRESS KITS

60" x 80" Screen | \$75
5.6' x 10' Frame Screen with Dress Kit | \$200
6.75' x 12' Frame Screen with Dress Kit | \$250
7.9' x 14' Frame Screen with Dress Kit | \$300

LIGHTING AND DRAPE

LED Uplight Fixture | \$30
Freedom Par Hex 4 Light *Wireless* | \$95
Lighting Fixture for Gobo | \$75
Stage Lighting Package | \$375
AV Drop Modular Panels:
8' x 8' | \$375
8' x 10' | \$425
8' x 12' | \$525
9'-16' Velour Drape *Black or Gray* | \$14/ft

COMPUTERS AND PRINTERS

Laptop with Microsoft Office | \$300
Black & White Printer | \$225
Powerpoint Slide Advancer | \$50

AUDIO EQUIPMENT

Lectern Microphone | \$60
Professional Slimline Lectern Microphone | \$95
Shure Wireless Microphone System | \$165
Handheld or Lavalier
Wireless Headset Mic | \$240
Includes Wireless Microphone System
12 Channel Mixer | \$70
14 Channel Mixer | \$125
Digital Audio Console | \$225
Powered Speaker with Stand | \$125
Computer Audio Patch | \$75
Polycom and Phone Line | \$250

MISCELLANEOUS

Digital Lectern | \$800
30" or 40" Cart with Skirt | \$25
3' x 5' Whiteboard *Marker, Eraser and Easel* | \$60
3' x 5' Corkboard w/ Stand | \$60
Sign Easel - A-Frame | \$20
Flipchart Stand | \$40
Flipchart Set *Stand, Pad and 2-Markers* | \$75
Post-It Flipchart Set *Stand, Post-It Pad and 2-Markers* | \$125
25' HDMI | \$30
25' Extension Cord | \$20
25' AC Cord and Power Strip | \$30

SALE ITEMS

Flipchart Pad | \$30
Post-It Flipchart Pad | \$80
Multi-Color Flipchart Marker | \$2 each

LABOR

Setup / Strike | \$65 per hour
Camera Operator / Projectionist | \$85 per hour
Audio / Video / Lighting Engineer | \$85 per hour
Lead Technician / Technical Director | \$85 per hour
Rigging Labor *Team of 2** | \$200 per hour
**4 Hour Minimum Required*

HOURS

Mon-Fri, 6am-6pm Regular Time
6pm-12am & Weekends Time and a Half
12am - 6am & Holidays Double Time

TERMS AND CONDITIONS

Volume discounts are available for large conferences.
Tap Fee - For customers not using Markey's for use of the facility sound system, a \$75.00 fee will be charged per room / per day.

Equipment rates reflect a daily charge.

Basic equipment will be set one time each day at no charge.

If equipment needs to be struck and reset the same day, it will be subject to the above labor charges.

Technical labor is only required on specialty set-ups and high-end operation.

The renter is responsible for the equipment during the rental duration. Any damage or loss to the equipment is the full responsibility of the person(s) renting the equipment.

Cancellation of equipment or services with less than 36 hours notice will result in a 50% charge of fees.

Cancellation of equipment or services after the scheduled meeting has begun is subject to full price charge.

There is a 25% service charge for all audiovisual equipment rental.

MARKEY'S
RENTAL & STAGING





EVENT GUIDELINES

TAX & SERVICE CHARGE

All food, beverage, room rental, audio visual and other items arranged through the hotel are subject to a 25% service charge. All charges described above (with the exception of room rental) are subject to a 6% sales tax. Service fee and sales tax are subject to change.

FOOD AND BEVERAGE POLICIES

Hotel Distil does not allow any food or beverage to be brought into the hotel by guests due to city, state, health and liquor laws. Hotel Distil maintains exclusive rights to provide, control and maintain all food and beverage services throughout the hotel. Any leftover food or beverage cannot be taken off property at the conclusion of your event.

Hotel Distil will purchase any reasonable special items or product from a licensed approved vendor. All Kosher, Gluten Free, or specialty products must be guaranteed 7 days prior to the event.

All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. Hotel Distil reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control.

GUARANTEES

A 72 Hour (3 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 AM Eastern Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00 AM Eastern Standard Time on the preceding Friday.

All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by Hotel Distil. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.

SIGNS & BANNERS

Under no circumstances are any items to be posted, nailed, taped, screwed or otherwise attached to walls, floors or other parts of the building or furniture.

MENU STANDARDS

A minimum of 20 guests are required for a plated breakfast, lunch or dinner. A minimum of 25 guests are required for a buffet breakfast, lunch or dinner. Please contact your catering professional for more information on options for events with smaller group counts.

All menu enhancements, displays, and stations must be ordered for a minimum of 90% of the guaranteed event guest count.

Break Menus are designed for up to 30 minutes of service. Breakfast, Lunch, and Dinner Buffets and Reception Stations are designed for up to 1.5 hours of Service. Additional fees will apply for requests to exceed these standards.

A maximum of 3 entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée.

A per entrée guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with placecards. Hotel Distil will prepare a maximum of 3% over guarantee. For any events requiring pre-set food, the guarantee number is to be equal to the set number.

CONFIRMATION OF SET UP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined on the event order. Unless otherwise stated on your event order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase or when the hotel deems necessary.

Changes to agreed upon set up by the client on-site will be assessed a change fee determined by the hotel based on the new set request. Requests for room resets will be applicable to additional fees.

SHIPPING & RECEIVING

The organization (not the hotel) is responsible for all shipping expenses. The hotel will not accept packages more than three days prior to your event start date. All packages must be marked with Name of the Group, Contact Name and Date. Please put to the attention of 'Banquets'.



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