



Weddings and Receptions





Wedding Reception Packages

Wedding Reception Packages require a minimum of 50 guests.

Just the Way You Are

\$33.50++ per person

- Expertly prepared meal by our Executive Chef and Culinary Team. *(Choose from either Plated or Buffet Dinner Packages on pages 5-6.)*
- Tea, Water, and Coffee Service for all Guests
- Complimentary Chairs and Tables
- House Linens (White, Black, and Ivory)
- Banquet Servers
- Security
- All China, Flatware, and Glassware *(including cake plates and flatware)*
- Bridal Party Champagne Toast
- Complimentary Cake Cutting
- 20x20 Dancefloor
- Insurance
- Bar Set-up and Bartenders Upon Request *(based on attendance)*
- 8 LED Lights in Multiple Color Options
- Welcome Message on Marquee



Blissful Love

\$40.50++ per person

- Expertly prepared meal by our Executive Chef and Culinary Team. *(Choose from either Plated or Buffet Dinner Packages on pages 5-6.)*
- Tea, Water, and Coffee Service for all Guests
- Complimentary Chairs and Tables
- House Linens (White, Black, and Ivory)
- Banquet Servers
- Security
- All China, Flatware, and Glassware *(including cake plates and flatware)*
- Bridal Party Champagne Toast
- Complimentary Cake Cutting
- 20x20 Dancefloor
- Insurance
- Bar Set-up and Bartenders Upon Request *(based on attendance)*
- 8 LED Lights in Multiple Color Options
- Welcome Message on Marquee
- **Pick TWO Package Enhancements**

Unforgettable

\$46++ per person

- Expertly prepared meal by our Executive Chef and Culinary Team. *(Choose from either Plated or Buffet Dinner Packages on pages 5-6.)*
- Tea, Water, and Coffee Service for all Guests
- Complimentary Cake Cutting
- 20x20 Dancefloor
- Insurance
- Bar Set-up and Bartenders Upon Request *(based on attendance)*
- Security
- 8 LED Lights in Multiple Color Options
- Complimentary Chairs and Tables
- Banquet Servers
- All China, Flatware, and Glassware *(including cake plates and flatware)*
- Bridal Party Champagne Toast
- Welcome Message on Marquee
- Pick **FOUR** Package Enhancements



Wedding Ceremony Package

"I Do" Marry Me

\$175++

- 12' x 8' Stage
- Complimentary Chairs
- Cloth and Skirted Table for Guest Book
- Cloth and Skirted Table for Unity Candle/Sand
- Lavalier Microphone
- Sound Patch
- Welcome Message on Marquee

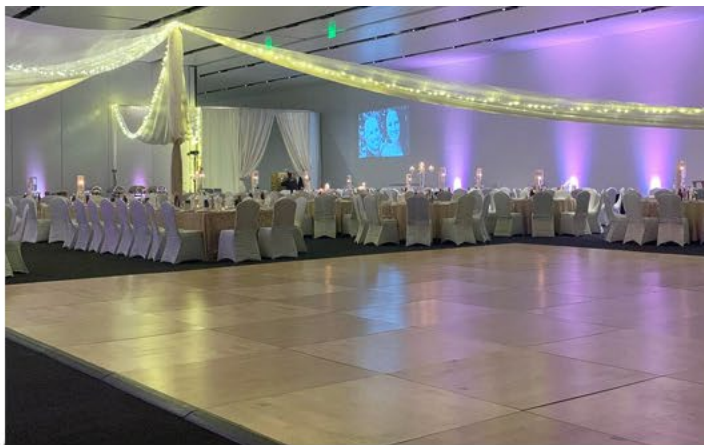


***Room rental is NOT included in the package prices.**

++All pricing subject to 21% Catering Management Charge and 6% Sales Tax.

Owensboro Convention Center | 501 West 2nd Street | Owensboro, KY 42301
270.687.8800 | www.OwensboroCenter.com





Package Enhancements

Charger Plate

Colored Napkin

Table Runner

Chair Ties

Votive Candles (4 per table)

5 Additional Dancefloor Pieces

4 Additional Uplights

GOBO

Menu Cards

Chair Covers



**Final Touches*

Chair Covers

Charger Plates

Table Runner

Table Numbers

Colored Linens

Colored Napkins

Full Length Linens

Votive Candles

Draping

Projectors

Sound Patch

Sound System

Staging/Risers

Microphones

Menu Enhancements

Bridal Room

Easel

Podium

Uplights

GOBO

Menu Cards

Coat Check

Centerpieces

**See Your Event Manager for Pricing*

Owensboro Convention Center | 501 West 2nd Street | Owensboro, KY 42301

270.687.8800 | www.OwensboroCenter.com



Plated Dinner Packages

Plated Dinners Include Fresh Baked Dinner Rolls, Butter, Garden Salad with Dressings, and either Chef's Choice or Your Choice Starch and Vegetable with Your Entrée.

Coffee and Cocoa Rubbed Sirloin

Grilled Sirloin Sliced and Served with
Red Wine Au Jus

Bourbon Glazed Grilled Pork Chop

Center Cut Grilled Pork Chop Topped with
Bourbon Glaze

Gouda Chicken

Lightly Seasoned Grilled Breast of Chicken with
Gouda Cream Sauce

Chicken Carbonara

Pan Seared Chicken Breast Topped with Parmesan
Cream Sauce, Peas, and Bacon

Chicken Ponte Vedra Chicken

Grilled Chicken Breast Marinated in Spanish Herbs
and Spices, and Served with Black Bean, Corn,
Tomatillo Salsa

Marinated Flank Steak

Marinated Carved Flank Steak Topped with
Fresh Herbed Compound Butter

Menu and pricing subject to change.

Due to the fluctuation of food costs, pricing can only be guaranteed until
6 months prior to the event.



Owensboro Convention Center | 501 West 2nd Street | Owensboro, KY 42301

270.687.8800 | www.OwensboroCenter.com





Buffet Dinner Packages

*Buffet Dinner Packages Cannot Be Served As Plated Meals.
Minimum of 50 guests. Buffets for less than 50 people will
include a \$50 charge.*

"Love"

Italian Caesar Salad
Fresh Baked Italian Bread with Butter
Chicken Parmesan
Italian Meatballs
House Made Marinara
Garlic & Herb Penne Pasta
Tuscan Green Bean Medley
Fresh Grated Parmesan Cheese

"Honor"

Gourmet Greens with Dressings
Dinner Rolls with Butter
Grilled Center Cut Pork Chop with Apple and
Raisin Chutney
Dijon Chicken
Roasted Garlic Mashed Potatoes
Country Style Green Beans

"Cherish"

Garden Salad with Dressings
Dinner Rolls with Butter
Bourbon Flat Iron Steak with Bourbon Butter
Bourbon Glazed Chicken
Rosemary Garlic Roasted Potatoes
Herbed Squash Medley

*Or Choose your Sides from the **Sides Menu** or Elevate
your Meal with the **Enhancements**.*

Menu and pricing subject to change.
Due to the fluctuation of food costs, pricing can only be guaranteed until
6 months prior to the event.

Sides Menu

Starch Sides

Butter Whipped Potatoes
Rosemary Roasted Red Potatoes
Spanish Rice Pilaf
Roasted Garlic Smashed Red Potatoes
Tri Color Roasted Potatoes
Parmesan and Chive Roasted Red Potatoes
Garlic and Herb Penne Pasta
Penne with House Made Marinara
Wild Rice Pilaf
Maple Ginger Whipped Sweet Potatoes
Lebanese Potato Salad (*cold*)
Housemade Seasoned Chips
Avocado Basil Bowtie Pasta Salad (*cold*)

Vegetable Sides

Country Style Green Beans
Tuscan Green Beans Medley
Squash Medley in Herb Butter
Roasted Vegetable Medley
Honey Glazed Carrots
Steamed Broccoli with Herb Butter
Buttered Corn
Brown Butter Roasted Brussel Sprouts
Fiesta Corn with Roasted Peppers
Cajun Roasted Vegetable Medley

Enhancements

Available for an additional \$3 per person.

Asparagus
Balsamic Glazed Haricot Verte with Pecans
Ratatouille
Oven Roasted Cauliflower with Parmesan and Parsley
Fresh Steamed Corn on the Cob
Mediterranean Roasted Potatoes
Southern Style Collard Greens
Sautéed Snow Peas and Baby Carrots in Dill Butter
Baked Sweet Potato Bites with Honey, Marshmallow, and Pecans

Available for an additional \$4 per person.

Baked Potato (butter and sour cream on the table)
Mushroom and Asparagus Risotto
Au Gratin Potatoes with Smoked Gouda
Prosciutto Wrapped Asparagus
Bleu Cheese and Chive Mashed Potatoes
Macaroni and Cheese
Truffle Parmesan Whipped Potatoes
Tri Color Roasted Potatoes

Available for an additional \$6 per person.

May be added to any Plated Meal or Buffet.

Side House Salad
Side Caesar Salad



Salad Enhancements

Available for an additional \$4 per person. You may also customize your toppings. Price based on items chosen.

Spinach Salad with Dried Cranberries, Mandarin Oranges, Pickled Red Onions, and Spiced Pecans served with Raspberry Vinaigrette

Mixed Greens with Fresh Assorted Berries, Pickled Onions, and Candied Pecans served with Berry Good Vinaigrette, Ranch Dressing, and Boursin Cheese

Wedge Salad with Iceberg Lettuce, Grape Tomatoes, Bacon Bits and Blue Cheese Crumbles

Caesar Lettuce, Parmesan Cheese, Herbed Croutons, and Parmesan Crisp tossed with House made Caesar Dressing

Caprese Salad - Sliced Tomatoes and Mozzarella, Fresh Sweet Basil Drizzled with Balsamic Glaze served on a Bed of Arugula

Hot Hors d'Oeuvres (100 pieces)

Hot Hors d'Oeuvres service time is limited to 2 hours. Recommended Servings: Reception with dinner = 4-6 pieces per person.
Reception only = 10-14 pieces per person. There will be a \$50 fee for orders under 100 pieces per item.

Vegetarian Spring Rolls with Sweet Chili Sauce	\$275	Southwestern Chicken Egg Rolls with Green Chili Salsa	\$395
BBQ Pork Belly and Grilled Pineapple Skewers	\$250	Spanakopita	\$275
Mac 'n Cheese Bites	\$300	Feta and Sun Dried Tomato Stuffed Phyllo	\$325
*Chicken Trumpet with Chipotle Aioli	\$325	Almond Stuffed Dates Wrapped in Bacon	\$295
Korean or Owensboro BBQ Pork Sliders	\$325	Twin BBQ Shrimp Skewer	\$650
Marinated Mediterranean Beef Kabobs	\$495	Blackened Shrimp and Cheese Grits With Tomato-Onion Relish, Bacon, Scallions, and Parmesan Cheese	\$675
Mini Crab Cakes with Spicy Remoulade Sauce	\$450	Baked Sweet Potato Bites with Honey, Marshmallow, and Pecans	\$275
Raspberry and Brie Wrapped in Puff Pastry	\$550	Mini Meatballs	\$215
*Mini Quiche Trio	\$275	Choice of: Chipotle Pork with Honey-Chipotle Glaze or Italian with Roasted Red Pepper Marinara	
Fried Green Tomatoes with Lemon Pepper Remoulade	\$225	Kentucky Legend® Hot Brown Dip with Crostini	\$275
Q-Mac Bites	\$325	*Crab Stuffed Mushrooms	\$395
Cheesy Macaroni Filled Phyllo Cups topped with Pulled Pork BBQ			
Beef & Blue Bite with Horseradish Cream and Blue Cheese on Crostini	\$425		
Jalapeno Poppers with Melba Sauce	\$275		

**based on availability of item*

Cold Hors d'Oeuvres (100 pieces)

Cold Hors d'Oeuvres service time is limited to 2 hours. There will be a \$50 fee for orders under 50 pieces per item.

Trio of Bruschetta <i>Tomato/Parmesan, Grilled Vegetable/Goat Cheese, Wild Mushroom/Boursin Cheese</i>	\$250
Trio of Hummus (<i>Roasted Red Pepper, Olive, Roasted Garlic</i>) with Pita Chips	\$195
Savory Chicken Salad in Phyllo Shell	\$195
Kentucky Legend Ham on Party Rolls with Whole Grain Mustard	\$250
Smoked Salmon on Sliced Cucumber Wheel topped with Lemon-Dill Cream Cheese	\$325
Fruit Kabobs	\$225
Veggie Shooters with Choice of Ranch, French or Jalapeno Ranch	\$325
Chilled Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges	\$395
Roasted Marinated Vegetable Kabobs	\$250
B.L.T. Deviled Eggs	\$225
Fig and Blue Cheese Flatbread with Balsamic Syrup	\$250
Icebox Cake Shooters <i>-Chocolate – Brownie, Chocolate Pudding, Whipped Cream -Strawberry Shortcake – Cake, Strawberries, Whipped Cream</i>	\$275





2022 Bar Menu

Premium Wine List

\$40 per bottle

-Quantity and Varietals must be pre-ordered-

Great American (Red Blend, Chardonnay, Cabernet Sauvignon) (150 cal)

Altos Del Plata Chardonnay (150 cal)

Altos Del Plata Cabernet Sauvignon (125 cal)

Altos Del Plata Malbec (125 cal)

Specialty Bourbons

\$8 - \$10 each

Baker's Bourbon 7 year (108 cal)

Four Roses Single Barrel (86 cal)

Jim Beam Black 8 Year - Double Aged (90 cal)

Knob Creek Single Barrel RSV (116 cal)

Woodford Reserve (125 cal)

George Dickel (91 cal)

OBKY Select 2020 Bulleit Bourbon (90 cal)

Premium Wines and Specialty Bourbons are not standard menu items.

Please ask your Event Manager to customize your bar selections.

Additional charges may apply.

Interested in having a Specialty
or Themed Drink at your event?

Ask your Event Manager for details.

Additional charges may apply.

Special requests can be accommodated. Restrictions may apply.

Menu and pricing subject to change.

All Bar Menu pricing inclusive of Catering Management Charge and Sales Tax.

*2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.



Items Offered with Standard Bar:

Due to current conditions and limited supply of some items, all Premium Beers, Craft Beers and 12oz Domestic Glass Bottled Beers will be sold by the case. Though we are able to order these items for your event, delivery cannot be guaranteed at this time. We appreciate your understanding as we adjust to the changing environment.

Spirits

\$7 each

Captain Morgan Coconut Rum (79 cal)
 Captain Morgan Spiced Rum (71 cal)
 Captain Morgan White Rum (80 cal)
 Jose Cuervo Silver (81 cal)
 Yellowbanks (81 cal)
 10 Distillery Road (110 cal)
 Tanqueray Gin (94 cal)
 Tanqueray Sterling Vodka (86 cal)

Spirits

\$7 each

Bulleit Bourbon (91 cal)
 Bulleit Bourbon Rye (125 cal)
 Crown Royal (80 cal)
 Jack Daniels (97 cal)
 Johnnie Walker Red (97 cal)
 Makers Mark (90 cal)
 Tito's Vodka (98 cal)

Spirits

\$9 each

OBKY Bulleit Bourbon Select (91 cal)
 -hand selected; available only at the
 Owensboro Convention Center

Cordials

\$7 each

Amaretto (138 cal)
 Peach Schnapps (90 cal)

Domestic Bottled Beers

12 oz. glass bottles

\$4 each

Pre- ordered by the case of 24

\$98

16 oz. aluminum bottles

\$6 each

Bud Light (110 cal)
 Budweiser (145 cal)
 Michelob Ultra (95 cal)
 Miller Lite (96 cal)
 Coors Light (102 cal)

Premium Beers (12 oz.)

\$6 each

Pre- ordered by the case of 24

\$144

Blue Moon (164 cal)
 Cider Boys First Press (204 cal)
 Cider Boys Strawberry Magic (200 cal)
 Corona Extra (149 cal)
 New Belgium Fat Tire (155 cal)
 Rhinegeist Truth IPA (216 cal)
 Sam Adams Boston Lager (175 cal)
 Stella Artois (154 cal)
 Yuengling Lager (128 cal)

Craft Cocktails (12 oz.)

\$6 each

Pre- ordered by the case of 24

\$144

Truly Mixed Berry Spiked Seltzers (100 cal)
 (Raspberry Lime, Mixed Berry, Blueberry Acai,
 Black Cherry)

Craft Cocktails (12 oz.)

\$8 each

Pre- ordered by the case of 24

\$192

Monaco Craft Cocktail Cans (162 cal)
 (Blue Crush, Mango Peach, Citrus Rush
 Tropic Rush, Black Raspberry, Cranberry,
 Tequila Lime Crush)
 Mule 2.0 Moscow Mule Cocktail Can (168 cal)

House Wine List

-By the Glass-

\$7 per glass

Sycamore Lane Cabernet Sauvignon (150 cal)
 Sycamore Lane Pinot Noir (155 cal)
 Sycamore Lane Chardonnay (180 cal)
 Yellow Tail Pink Moscato (148 cal)

House Wine List

-(Pre-Ordered) By the Bottle-

\$28 per bottle

Sycamore Lane
 (Chardonnay, Cabernet Sauvignon, Pink Moscato,
 Pinot Noir, and Merlot)
 (150 - 180 cal)

Special requests can be accommodated. Restrictions may apply.

Menu and pricing subject to change.

All Bar Menu pricing inclusive of Catering Management Charge and Sales Tax.

*2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

