



  
**OWENSBORO CONVENTION CENTER**  
DAVISS COUNTY KENTUCKY

*Weddings and Receptions*

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All catered events are subject to a 24% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Menu and pricing subject to change.

Due to the fluctuation of food costs, pricing can only be guaranteed until 30 days prior to the event

Menu items presentation may differ from photos depicted.



# Wedding Reception Packages

Wedding Reception Packages require a minimum of 50 guests. Room rental is NOT included in the package prices. ++All pricing subject to 24% Catering Management Charge and 6% Sales Tax.

## *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*)
- 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

- Includes All from “Just the Way You Are” and Choice of **TWO** Package Enhancements

## *Unforgettable* \$46++ per person

- Includes All from “Blissful Love” and Choice of **FOUR** Package Enhancements





## Wedding Ceremony Packages

Room rental is NOT included in the package price. ++All pricing subject to 24% Catering Management Charge and 6% Sales Tax.

### *"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/Stand
- Lavalier Microphone
- Sound Patch
- Welcome Message on Marquee

## Package Enhancements

Chair Covers  
Charger Plates  
Chair Ties  
Colored Napkins

GOBO  
Menu Cards  
Table Runners

Votive Candles (4 per table)  
5 Additional Dancefloor Pieces  
4 Additional Uplights

## \*Final Touches

Bridal Room  
Centerpieces  
Chair Covers  
Charger Plates  
Coat Check  
Colored Linens  
Colored Napkins  
Draping

Easel  
Full Length Linens  
GOBO  
Menu Cards  
Menu Enhancements  
Microphones  
Podium  
Projectors  
Sound Patch  
Sound System

Staging/Risers  
Table Numbers  
Table Runners  
Uplights  
Votive Candles

\*Ask Your Event Manager for Pricing.



## *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





## 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!](#)

# Sides

## Starch Sides

Butter Whipped Potatoes  
Garlic and Herb Penne Pasta  
Housemade Seasoned Chips  
Maple Ginger Whipped Sweet Potatoes  
Parmesan and Chive Roasted Red Potatoes  
Penne with House Made Marinara  
Roasted Garlic Smashed Red Potatoes  
Rosemary Roasted Red Potatoes  
Spanish Rice Pilaf  
Wild Rice Pilaf

## Vegetable Sides

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

## Side Enhancements

Available for an additional \$3 per person

Asparagus  
Baked Sweet Potato Bites with Honey, Marshmallow & Pecans  
Balsamic Glazed Haricot Verte with Pecans  
Brown Butter and Bacon or Sriracha and Honey Roasted Brussel Sprouts  
Esquites (Mexican Street Corn) in a Cup  
Fresh Steamed Corn on the Cob  
Mediterranean Roasted Potatoes  
Oven Roasted Cauliflower with Parmesan and Parsley  
Ratatouille  
Sautéed Snow Peas and Baby Carrots in Dill Butter  
Southern Style Collard Greens

Available for an additional \$4 per person

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

# Salad Enhancements

Salad Enhancements are 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

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

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

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

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

Mixed Greens and Baby Bibb with Roasted Beets, Goat Cheese, and Walnuts Drizzled with Champagne Vinegar



# Hors d'Oeuvres

## Cold Hors d'Oeuvres *per 100 pieces*

Cold Hors d'Oeuvres service time is limited to 2 hours. There will be a \$100 fee for orders under 100 pieces per item

Trio of Bruschetta	\$250	Fruit Kabobs	\$300
• Tomato/Parmesan, Grilled Vegetable/ Goat Cheese, Wild Mushroom/Boursin Cheese		Chilled Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges	\$395
Trio of Hummus with Pita Chips	\$195	Roasted Marinated Vegetable Kabobs	\$250
• Roasted Red Pepper, Olive, and Roasted Garlic		B.L.T. Deviled Eggs	\$225
Savory Chicken Salad in Phyllo Shell	\$195	Fig and Blue Cheese Flatbread with Balsamic Syrup	\$250
Kentucky Legend Ham on Party Rolls with Whole Grain Mustard	\$250	Icebox Cake Shooters	\$275
Smoked Salmon on Sliced Cucumber Wheel Topped with Lemon-Dill Cream Cheese	\$325	• Chocolate – Brownie, Chocolate Pudding, and Whipped Cream	
Veggie Shooters	\$325	• Strawberry Shortcake – Cake, Strawberries, and Whipped Cream	
with Choice of Ranch, French, or Jalapeno Ranch			

## Hot Hors d'Oeuvres *per 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 \$100 fee for orders under 100 pieces per item.

Vegetarian Spring Rolls with Sweet Chili Sauce	\$275	Raspberry and Brie Wrapped in Puff Pastry	\$550
BBQ Pork Belly and Grilled Pineapple Skewers	\$250	*Mini Quiche Trio	\$275
Mac 'n Cheese Bites	\$300	• Lorraine, Broccoli and Cheese, and Three Cheese	
Wisconsin Cheese Curds	\$300	Fried Green Tomatoes with Lemon Pepper Remoulade	\$225
Korean or Owensboro BBQ Pork Sliders	\$325	Q-Mac Bites	\$325
Marinated Mediterranean Beef Kabobs	\$495	Cheesy Macaroni Filled Phyllo Cups topped with Pulled Pork BBQ	
Mini Crab Cakes with Spicy Remoulade Sauce	\$450	*Crab Stuffed Mushrooms	\$395

\*based on availability of item

Mini Meatballs	\$215
<ul style="list-style-type: none"> <li>• Chipotle Pork with Honey-Chipotle Glaze</li> <li>• Italian with Roasted Red Pepper Marinara</li> </ul>	
Beef & Bleu Bite	\$425
Tender Sliced Beef with Horseradish Cream and Blue Cheese on Crostini	
Jalapeno Poppers with Melba Sauce	\$275
Southwestern Chicken Egg Rolls with Green Chile Salsa	\$395
Spanakopita	\$275
Feta and Sun Dried Tomato Stuffed Phyllo	\$325
Almond Stuffed Dates Wrapped in Bacon	\$295
Twin BBQ Shrimp Skewer	\$650
Blackened Shrimp and Cheese Grits with Tomato-Onion Relish, Bacon, Scallions, and Parmesan Cheese	\$675
Baked Sweet Potato Bites with Honey, Marshmallow, and Pecans	\$275
Bacon Wrapped Water Chestnuts with Teriyaki Glaze	\$295



## Late Night

Service time is limited to 2 hours for all break and beverage items. There is a minimum of 100 per order.

Mexican Street Corn Deviled Eggs	per 100 pieces \$250
Blackhawk Burger Sliders	\$500
Mini Fried Bologna Sandwiches with Celery Seed Mayo	\$300
Mozzarella Sticks with Stanislaus Tomato Chutney	\$200
Funnel Cake Fries with Cherry, Blueberry, and Citrus Compote	\$175
Mini Grilled Cheese and Tomato Soup Shooters	\$400
Make Your Own S'mores Station	\$7 per person
Chocolate Chip Cookies and Milk/Chocolate Milk	\$8 per person
Chocolate Dipped Rice Crispy Treats	\$24 per dozen
Baked Potato Bar	\$9.50 per person
Halved Red Potatoes baked to perfection served with assorted toppings of Sour Cream, Chives, Bacon Bits, Jalapenos, Shredded Cheese, Steamed Broccoli, Sliced Cherry Tomatoes, and Cheese Sauce	
Hot Dog Bar	\$13.50 per person
Kentucky Legend All Beef Hot Dogs, Jalapeno Cheddar Dogs, and Polish Sausage Served with Rotella Buns, Chili, Diced Onion, Shredded Cheese, Ketchup, Mustard, and Mayo	
Chocolate Fountain \$75	
Initial chocolate set-up for 50 people	
Dipping Items	
• 1 lb. Strawberries - \$25.75	
• 1 Whole Pineapple (Diced) - \$19	
• 1 lb. Marshmallows - \$8	
• 1 lb. Pretzel Rods - \$15.68	
• 250 Mini Eclairs - \$208.48 (must be purchased 2-3 week lead time)	
• 1 Dozen Cookies - \$24	
• 2 lbs. Cubed Rice Krispie Treats - \$43.48 (approximately 180 1"x1" pieces)	
• 1 lb. Cubed Pound Cake - \$18	

## BAR MENU

Premium Wines and Specialty Bourbons are not standard menu items. Please ask your Event Manager to customize your bar selections. Additional charges may apply.

### Premium Wine List

\$48 per bottle

-Quantity and Varietals must be pre-ordered-

Altos Del Plata Cabernet Sauvignon (125 cal)

Altos Del Plata Chardonnay (150 cal)

Altos Del Plata Malbec (125 cal)

-Other Varietals available. Please ask your Event Manager-

### Specialty Bourbons

\$8 - \$10 each

Baker's Bourbon 7 year (108 cal)

Four Roses Single Barrel (86 cal)

George Dickel (91 cal)

Green River Bourbon

Green River Rye

Green River Wheated

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

Knob Creek Single Barrel RSV (116cal)

Woodford Reserve (125 cal)



Interested in having a **Specialty or Themed Drink** for your event? Ask your Event Manager for details!

Additional charges may apply.

All bar menu pricing inclusive of Catering Management Charge and Sales Tax. Menu and pricing subject to change. Special requests can be accommodated. Restrictions may apply. Menu items presentation may differ from photos depicted.



## ITEMS WITH STANDARD BAR

### Spirits

\$7 each

Astral Tequila (81 cal)  
 Captain Morgan Coconut Rum (79 cal)  
 Captain Morgan Spiced Rum (71 cal)  
 Captain Morgan White Rum (80 cal)  
 Jack Daniels (97 cal)  
 Tanqueray Gin (94 cal)  
 Tanqueray Sterling Vodka (86 cal)

### Spirits

\$8 each

Bulleit Bourbon (91 cal)  
 Bulleit Bourbon Rye (125 cal)  
 Crown Royal (80 cal)  
 Crown Royal Apple (80 cal)  
 Green River Bourbon  
 Green River Rye  
 Green River Wheated  
 Makers Mark (90 cal)  
 Tito's Vodka (98 cal)

### Cordials

\$7 each

Amaretto (138 cal)  
 Peach Schnapps (90 cal)

### Domestic Bottled Beers

12 oz. glass bottles

\$5 each

Pre-ordered by case of 24

\$98

16 oz. aluminum bottles

\$6 each

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

### Premium Beers (12 oz.)

\$6 each

Pre-ordered by 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 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 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 (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 (by the bottle)

\$28 per bottle

-must be pre-ordered-

Sycamore Lane

- Chardonnay, Cabernet Sauvignon, Pink Moscato, Pinot Noir, and Merlot

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