

Relax
Enjoy
Experience

1830 S Third Street
Louisville, KY
40208

502.636.2511

www.mastersons.com

Family Owned and
Operated since
1938



General Information

Masterson's Catering & Masterson's Special Event and Conference Center

Thank you for considering Masterson's for your catering needs. We are a third generation family owned and operated business dedicated to giving our guests the best quality food and service. Masterson's has been a Louisville tradition for over 65 years. During those 65 years we have grown from Louisville's original curb side restaurant (The Hollywood Steakhouse) to an 1100 seat multi purpose Special Event and Conference Center as well as Louisville's largest and best off-premise caterer. At our facility located in the Historic Old Louisville District there are 5 special event rooms seating from 20 to 400 guests. Off premise we cater to groups of any size.

Service Labor Fees

Because every event is unique and requires different levels of service, service labor fees will vary depending on the duration and size of event, type of service and the location of the event. **Following are some average service labor fees based on two hour event duration. For each additional hour of event time, add \$.50 per guest to the averages below and this will give you the estimated service labor fees for your event.**

<u>Service Style</u>	<u>At Masterson's</u>	<u>Off Premise</u>
Breakfast, Lunch or Dinner Buffet	\$4.00	\$5.25
Hors D'oeuvres Reception	\$3.50	\$4.75
Plated Dinner	\$4.50	\$6.50
Bartenders (per 75 guests)	\$75.00	\$105.00
Site Chef Fees per Chef Required	\$40.00	\$80.00

Service Labor Fees include china, silver, glassware and table linens for your guest tables and catering displays. Setup time immediately prior to the event and cleanup immediately following service is also included in the above averages.

Delivery Only

For orders that only delivery of the food product is involved and no service labor is required to remain with your event. Disposable service ware is included with all menu pricing for deliveries. **No linens, china, real flatware or non disposable equipment can be part of a delivery only event** however we will be happy to put you into contact with a rental company should you require such equipment but not require service staff onsite with your event.

An \$18.00 delivery fee applies to deliveries Monday through Friday 6am to 2pm. For deliveries after 2pm during the week and all day on Saturdays and Sundays a delivery fee of \$35.00 will be charged. Out of county deliveries may incur additional delivery fees.

Gratuities

Gratuities are optional. Our service staff appreciates gratuities very much but they are not expected and should never be solicited by our staff.

Room Capacities and Minimum Food and Beverage Sales Required

Room	Maximum Seating Rounds/DanceFloor/Theater Style	Minimum Friday Night & Saturday Food and Beverage Sales Required Minimums may apply on holidays
Nicholas	400/300/700	\$3800.00
Falcon	200/180/350	\$1900.00
York	150/120/100	\$1000.00
Atrium A/B and Bar	---150---	\$1500.00
Atrium A/B	120/90/150	\$1000.00
Atrium B	90/60/150	\$650.00
Atrium A	40/24/50	\$350.00

Relax
Enjoy
Experience

1830 S Third Street
Louisville, KY
40208

502.636.2511

www.mastersons.com

Family Owned and
Operated since 1938



Off Premise Locations General Information

Masterson's is a preferred, fully licensed and insured caterer at the following locations, as well as many other fine locations in town.

Central Locations

The Olmsted	899-7670
Whitehall House and Gardens Farmington	897-2944
The Louisville Zoo	451-1710
The Clifton Center	451-0440
Louisville Exec. Aviation Hangar	896-8480
	292-4800

Downtown Area

Frazier Historical Arms Museum	412-2280
Glassworks Museum & Lofts	584-4510
The Starks Court	587-5535
Slugger Museum	588-7227
Louisville Science Center	561-6100
Old Medical School Ballroom	589-2001
Mellwood Arts Center	895-3650
KY Art and Craft Gallery	589-0102
Conrad Caldwell House	636-5023
Muhammad Ali Center	584-9254

Riverside Locations

Captains Quarters Riverside Grill	228-1651
CQ Princess Yacht Charters	228-1651
Spirit of Jefferson Riverboat	574-2992
Belle of Louisville Riverboat	574-2992
The Water Tower	896-2146
Riverside, Farnsley Moorman Waterfront Park	935-6809
	574-3768

East Louisville

Yew Dell Gardens	241-4788
Locust Grove	897-9845
Jeffersontown Community Center	266-5949
Lake Forest Lodge	245-5253
Owl Creek Lodge	244-2550
The Waldeck Mansion	241-6550

Other

My Old Kentucky Home	(859)	259-4219
Pleasure Valley Lions Club	(502)	448-9941
KY History Center	(502)	564-1792
State and Local Parks		

Other Facilities

Other potential facilities include tented events, at your home, warehouses, aircraft hangars, houseboats, farms, rooftops and parking garage tops. We can make any facility look just the way you want!

Facility Fees

Most facilities charge a flat rate for the usage of their facility. This fee is billed directly to you by the facility. Some facilities charge a percentage based on your catering fees. This fee will be added to your catering billing and paid to the facility by Masterson's. Please contact the facility you book for the current rate percentages and prices.

Minimums

The following off site food and beverage minimums apply if service staff is required to remain with your event: Sundays through Thursdays \$350.00 & on Fridays and Saturdays \$450.00. There is a \$50.00 minimum for delivery only events before 2:00 P.M. (+ delivery fee). There is a \$100 minimum food and beverage purchase for delivery only events for all other delivery days and times.

Facility Equipment

Some Facilities have tables and chairs available for your use included with the rental fee. If additional tables, chairs, tents or other equipment is needed, one of our event coordinators would be happy to make arrangements for them.



Breakfast Menus

Chef Attended Omelet Station

Prepared to order with your guests' choice of Diced Ham, Crumbled Sausage, Cheddar Cheese, Red and Green Bell Pepper, Mushrooms and Onion

\$5.75 per guest + Chef Fee per 30 Guests

Country Ham Carving Station

Kentucky raised Country Ham Slow Baked and Chef Carved offered with Sliced Red Tomatoes, Creamy Grits and Red Eye Gravy

\$6.75 per guest + Chef Fee per 75 guests

Classic Breakfast Buffets

#1

Chilled Orange Juice (9oz), Fresh Brewed Coffee (12oz), Assorted Danish Pastry (1), Assorted Muffins (1), Sliced Fresh Seasonal Fruits Display. *Buffet or Individual Boxed Display Available* \$9.50

#2

Fluffy Scrambled Eggs(3), Biscuits (2) with Country Gravy, Hashed Browned Potatoes, Bacon(3), Sausage Links(2), Orange Juice (9oz), and Fresh Brewed Coffee (12 oz) \$10.30

#3

Sliced Fresh Fruits Display, Assorted Mini Muffins(2), Ham and Cheese Omelet, Breakfast Potatoes, Orange Juice (9oz) and Fresh Brewed Coffee (12oz) \$12.90

Casseroles and Pies

Southern Egg Casserole

Crustless casserole prepared with fresh eggs baked with white rice, spicy crumbled sausage, fresh plum tomato and cheddar \$5.25

Spinach Quiche

Quiche with fresh spinach, gruyere cheese, onion, red and green peppers \$3.95

Asparagus and Three Cheese Strata

Pencil thin asparagus layered with red & green bell peppers, fresh basil & tarragon baked with eggs, cheddar, mozzarella and parmesan cheeses \$4.75

Fruits and Pastries

Sliced Fresh Seasonal Fruits	2.25pp
Seasonal Fruits and Berries Salad	2.50pp
Skewered Fruits and Berry Pineapple Trees with Strawberry Cream	2..50pp
Chocolate Dipped Fruits and Berries	.95ea
Assorted Fruit, Cheese Danish	1.95ea
Plain Bagels, Cream Cheese and Preserves	2.25ea
Flavored Bagels, Cream Cheese & Preserves	2.25ea
Mini Muffin Assortment	.65ea
Large Muffins	1.95ea
Cinnamon Sticky Buns	1.50ea
Large Flaky Croissants	2.75ea
Assorted Doughnuts	1.25ea
Baked Strudel (2 Slices)	1.50pp

Breakfast Entrees and Sides

Belgium Waffles	3.95pp
5" Quiche Lorraine Tarts	3.00pp
French Toast	3.50pp
Sliced Ham Steak	3.00pp
Sliced Country Ham(3oz)	5.75pp
Breakfast Burritos	2.75ea
Sausage Links(2)	1.95pp
Sausage Patties (2)	1.95pp
Crisp Bacon(3)	1.65pp
Scrambled Eggs (3)	1.30pp
Pancakes (2)	1.75pp
Hash Browned Potatoes	1.10pp
Baked Cinnamon Apples	1.25pp
Sliced Lox Platter	7.00pp
Biscuits(2) and Gravy	2.05pp

Breaks and Munchies

Gallon Hot Coffee (20 Cups)	14.50	Bagel, Cream Cheese, Preserves	2.25
Canned Soft Drinks	1.25	Baked Strudel (2 Slices)	1.95
Herbal Tea Bags, Lemon	1.25	Doughnuts	1.50
Gallon Iced Tea (15 Servings)	10.25	Potato Chips and Pretzels	1.25
Gallon Lemonade (15 Servings)	10.25	Garden Vegetables and Dip	1.50
Tropicana Orange Juice Gallon	18.00	Seasonal Fruits Display	1.95
Tomato Juice (6oz)	1.25	Relish Tray	2.25
Milk (1/2 Pint)	1.10	Assorted Yogurts	2.50
Gallon Fruit Punch (20 Cups)	10.25	Danish Pastry	1.95
Children's Fruit Juice Box	10.25	Granola Bars	1.10
Bottled Water (16oz)	1.50	Popcorn	.90
Bottled Water (8oz)	1.25	Tortilla Chips and Salsa	1.75
Hot Chocolate (12oz)	1.00	Cheesecake Cups	1.50
Gatorade (16oz)	2.25	Mixed Nuts per pound	15.00

Health Break

- Seasonal Fresh Fruit Skewers with
Yogurt Dip
- Granola Bars
- Selection of Fruit Juices
- Mineral and Spring Water
- Freshly Brewed Regular and
Decaffeinated
- Coffee and Assorted Teas
\$6.00 per person

THE COOKIE MONSTER

- Giant Cookies (peanut butter,
chocolate chip, oatmeal raisin)
- Fudge Brownies and Biscotti
2% and Chocolate Milk
- Freshly Brewed Regular and
Decaffeinated
- Coffee and Assorted Teas
\$5.75 per person

T
H
E
M
E
B
R
E
A
K
S

Candy Store Break

- Selection of Chocolate Bars
- Smarties
- Peanuts
- Potato Chips
- Assorted Regular and Diet
Soft Drinks
\$5.00 per person

THE CAFÉ

- Coffee Cake and Cookies
- Freshly Brewed Regular and
Decaffeinated
- Coffee and Assorted Teas
- Hot Chocolate
- Flavored Syrups
- Chocolate Shavings
- Whipped Cream
\$5.00 per person

Relax
Enjoy
Experience

1830 S Third Street
Louisville, KY
40208

502.636.2511

www.mastersons.com

Family Owned and
Operated since 1938



Prices do not include service charges, sales tax or off premise facility commissions.

Masterson's Catering & Masterson's Special Event and Conference Center

Frequently Asked Questions

I'm not finding exactly what I want on your menus. Do you offer anything else?

Absolutely! In fact, we encourage this question. It is nearly impossible to list all of the cuisines and styles we have experience with. These menus, while extensive, are meant to be a general guideline. If your event is theme dependant, if you have family recipes you would like for us to execute, or if you have special dietary needs, please do not hesitate to ask. We love to mix it up.

I want to provide my own alcohol for my event, may I do that?

If the facility at which you are having your event allows you to provide your own alcohol then that is your prerogative. However, if your event is at a Masterson's owned facility, state and local liquor license laws do not allow for you to provide your own alcohol.

If your event is at a facility that does allow you to provide your own, and, you would like to use Masterson's services (bartenders, liquor licensing, glassware, ice, bar fruit, non alcoholic basic mixers, bar equipment etc) then there will be fees associated with providing those service both for the bartending personnel and for the equipment and licensing.

Typically for a full bar (Beer, Wine, & Liquor) for a 4 hour event, these fees would be \$5.00 per guest + bartenders
Typically for a beer and wine bar only for a 4 hour event, these fees would be \$3.00 per guest + bartenders

You must deliver the product to the event location at a time coordinated by that location. Masterson's will not be responsible for faulty equipment provided by others (examples of problem equipment would be keg dispensing equipment or frozen drink machines). If you are providing specialty dispensing equipment then please have the vendor providing the equipment be onsite to train our personnel on proper use.

Do you include gratuity or should I add a gratuity?

We do not add a gratuity charge to your billing unless you request for us to do so. Your service labor fees or service charges are meant to cover the hourly wages, taxes and benefits of the service personnel required to work your event.

The service staff certainly appreciates any additional gratuities you may choose to add. Many of our clients often do but in no way are additional gratuities expected by the staff.

If you do choose to add a gratuity, any amount are greatly appreciated and keep in mind, this is not a restaurant style situation. Staff is paid well above minimum wages and do not expect an obligatory 20% gratuity as you might do in a restaurant situation. It is often best to take into account the # of personnel servicing your event and multiply that by a dollar amount you feel comfortable with.

Gratuities may be paid directly to the service captain managing your event or added to the billing or sent post event. If sent post event please be sure to include the name and date of the event.

Once gratuities are paid to the service personnel they may not be refunded.

Do you require a deposit?

If your event will be taking place at Masterson's location then yes, a deposit is required in order to confirm the space. This deposit is non refundable. The reason that the deposit is non refundable is because once we confirm your event with a deposit, we no longer sell that space to potential buyers and should you cancel then we have potentially lost an opportunity to fill that space with another special event.

If your event is to be held at a location other than Masterson's then deposits may or may not be required depending on anticipated event demand on the date of your event and the anticipated pre event costs we may incur due to the style and nature of your event. A deposit may not be required at the time of booking but that is not to say that a deposit will not be required at some point prior to final payments. At any point in the planning process Masterson's may ask you for a deposit. In many cases, unlike if your event is held at Masterson's, if you should have to cancel your event then your deposit will be mostly if not all, refundable. Should we incur any substantial pre event costs such as multiple site visits, prop production, or equipment purchases specific to your event, prior to cancellation then you will be billed for those costs.



M A S T E R S O N S

Relax
Enjoy
Experience

1830 S Third Street
Louisville, KY
40208

502.636.2511

www.mastersons.com

Family Owned and
Operated since 1938



What are your final payment terms?

For all non corporate and non institutional clients the following terms apply....

- Full payment of the entire anticipated bill is expected 3 business days prior to the event.
- If payment will be made by personal check then full payment of the anticipated bill must be made 10 days prior to the event to insure the necessary funds are available in your account.
- Payment inside of 10 days must be made by cash, cashiers check, certified check or credit card.
- In some cases, final billing amounts may not be available until after the event. In these cases, a valid credit card must be on file with Masterson's to secure payment of these post event charges. One example of this would be bar billing that is based on consumption.
- Some corporate events may not be eligible for direct billing. This is especially true of corporate clients that we have not had previous business relationships with.

What decorations are included?

Typically no guest table centerpieces or buffet centerpieces are included in our catering fees. However, many of our proposals are custom and may include centerpieces, props or miscellaneous event displays. Your proposal or quote will make note of all inclusions.

Who can we use for entertainment if the event is at your facility?

Anyone and anything that is legal. We do need for you to inform us who you will be using though and provide us a contact #.

Do you have specific recommendations for entertainment, florists, décor companies, etc?

We do have a list of local and regional vendors for these services and many other event services. The vendors on this list are all ones which we have previous experience with however we will not guarantee the quality of their work. This list can be provided to you as a convenience. Louisville is rich with professional event services and we will in no way insist that you use any one in particular. **We do not, nor have we ever accepted or paid commission payments to any vendor in exchange for positive recommendations or referrals.**

Do your rooms at Masterson's have wireless access?

Yes, and it is free. You are required to give us 3 days notice if you will require it though so that we may test our equipment.

Do you allow wedding ceremonies at your facility?

Yes if the ceremony will be followed by a reception at our facility. If the ceremony requires additional event rooms separate from your reception room then the fee for use of that space (2 hours) is half of the normal food and beverage minimum required for that room. No matter what, we cannot guarantee rehearsal time prior to the event date more than one week prior to the event.

Do you have tents, rental tables, rental chairs, rental dance floors etc.?

No we do not but we do in most cases handle all of those arrangements for you. We use reputable local rental companies for those services. We do charge a 5% service charge for coordination and billing of rental equipment.

What time will you set up?

Every event has different requirements. In most cases, if your event is a full service event and it is being held at our third street location, we will begin setup 2 hours prior to the scheduled guest arrival. In most cases, if your event is full service and is being held off our premises, we will begin setup roughly 3 hours prior to the event. If for whatever reason you require an early setup time you need to inform your event coordinator prior to the quote or proposal process. There will be additional fees for early setup arrangements and sometimes early setup may not be available.

Do I need to sign a contract?

You do need to sign our initial "Event Confirmation" and our "Policies" pages and return the signed copies to your event coordinator. Your event confirmation is to show you what information we have down for the event and should be used as a document for you and your event coordinator to reference in the planning process. Events are a work in process from initial contact up to the event date and many revisions may be made to your Event Confirmation. The purpose of the Event Confirmation is again, to show you the information we plan to execute so please pay particular attention to dates, times, and menus to insure that there were no communication errors between you and your coordinator. Signing the policies page acknowledges that you are clear on and agree to our various event policies.

In some cases, event confirmations may not be required to be signed and returned. In most cases verbal and electronic orders are considered binding. If you have to cancel an order that you placed please do so verbally with your event coordinator or via confirmed email.

M A S T E R S O N S

Relax
Enjoy
Experience

1830 S Third Street
Louisville, KY
40208

502.636.2511

www.mastersons.com

What are Site Chef Fees?

On site chefs fees apply to all plated dinner functions held at locations other than our Third Street Location as well as events requiring onsite menu preparation or assembly that typical service staff does not have either the required skills or time to perform given their standard service duties on an off premise event. These fees also apply to display cooking stations (pasta, carving, sauté, etc.

My event is not in Jefferson County. Is pricing the same?

Masterson's caters to all areas of the state as well as Indianapolis, Cincinnati, and all points between. Certain minimums will apply and will have to be assessed on an individual event basis. There are additional costs involved with catering at a great distance from our home county. However, no local caterer is better equipped and more experienced with catering at great distances from their primary production kitchens.

Family Owned and
Operated since 1938

