

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/Dance Floor/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

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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.

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Sample Hors D'oeuvre Menus

Popular Reception

Garden Vegetable Display
Sliced Fruit & Seasonal Berries
Italian Pasta Salad
Assorted Deli Cocktail Sandwiches (2)
Sausage Stuffed Mushrooms (2)
Barbecued Meatballs (3)
Fried Chicken Tenders (2)
Iced Tea and Coffee
\$14.40

Dinner Reception

Bow Tie Pasta with Sun Dried Tomatoes
& Artichokes
Fresh Fruit Keobob Tree
Chef Carved Blackened Petite Beef Shoulder
Tenderloins, Seasonal Chutney
Herb Roasted Red Potatoes
Shrimp and Pork Egg Rolls (2)
Thai Chicken Satays (2)
Spinach & Provolone Silver Dollar
Mushrooms (2)
Fresh Brewed Iced Tea and Coffee
\$17.45

Stand Up Social Reception

1st Half Hour, Butler Passed...

Ponzu Tuna Ceviche, Petite Flour
Tortilla Cup
Kentucky Bourbon Meatballs
Caprese Lollipops

2nd Half Hour Butler Passed...

Brie Boucheè with Bourbon Caramel Glaze
Coconut Shrimp, Sweet Chili Sauce
Beef Tenderloin Crostini with Red Wine
Onions, Horseradish Cream

3rd Half Hour, Butler Passed ...

Seasonal Soup or Bisque Shooter
Stilton Tartlet with Seasonal Chutney
Roasted Pepper Parmesan Crostini

4th Half Hour, Butler Passed...

Petite Cheesecake Cups
Tri Color Mousse Candles
Chocolate Scrumption Cookies
\$19.60

Elaborate Hors D'oeuvres Reception

Butler Passed Hors D'oeuvres...

Plum Tomato and Basil Crostini with
Fresh Mozzarella
Reuben Won Ton with 1000 Island Dip
Petite Quiche Lorraine

Station Displays

Cold Station...

Poached Salmon with Fresh Dill Cucumber
Sliced Fresh Fruits Display
Roasted Chilled Marinated Asparagus, Red
Bell Peppers and Mushrooms

Chef Attended Pasta Stations

*Uniformed chefs prepare to order a selection of the following
ingredients for your guests, to order.*

Three Pastas

Rosemary Tomato, Alfredo and Pesto Sauces
Squash, Zucchini, Sliced Black Olives, Red and Yellow Bell
Peppers, and Sun Dried Tomatoes, Mushrooms, Green
Onions and Diced Roma Tomatoes
Andouille Sausage and Cocktail Shrimp
Fresh Grated Parmesan and Assorted Gourmet Breads

Warm Station...

Parmesan Polenta Triangles
Italian Sausage Stuffed Mushrooms (2)
Marsala Chicken Brochettes (2)
\$34.05

Simple Elegance Reception

Blanched Chilled Asparagus and Tomato
Platter with Feta
Strawberries and Pineapple with
Strawberry Crème
Jumbo Shrimp Cocktail
Sliced Herb Encrusted Tenderloin Display
with Butter Buns, Henry Baines and
Horseradish
\$20.85

Late Night Club

Strawberry Salsa with
Cinnamon Flour Tortilla Chips
Chicken Jambonettes(2)
Mini Cheeseburgers (2)
Fried Mac and Cheese Balls (3)
Parmesan Polenta Fry Cones,
Marinara "Ketchup"
\$14.70

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

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Unique Stations and Reception Enhancements

Chef Attended Carving Stations

A Station Chef Fee of \$40.00 per chef required (event at Masterson's) or \$80.00 per chef required (Off Premises event).

<u>Steamship Round of Beef</u>		<u>Beef Shoulder Tenderloin</u>	
Cocktail Reception	\$4.25	Cocktail Reception	\$5.25
Dinner Buffet	\$5.25	Dinner Buffet	\$6.25
<u>Oven Roast Turkey Breast</u>		<u>Herb Roasted Tenderloin of Beef</u>	
Cocktail Reception	\$4.50	Cocktail Reception	\$11.85
Dinner Buffet	\$5.25	Dinner Buffet	\$15.95
		*add \$1.50 for Wellington Style	
<u>Kentucky Country Ham</u>		<u>Herb and Garlic Roasted Pork Loin</u>	
Cocktail Reception	\$6.25	Cocktail Reception	\$4.50
Dinner Buffet	\$6.75	Dinner Buffet	\$5.50
<u>Slow Roasted Prime Rib</u>		<u>Pork Tenderloin</u>	
Per Roast	\$320.00	Cocktail Reception	\$6.20
Per 35 guests for a cocktail reception and 25 guests for dinner		Dinner Buffet	\$7.75

Served with appropriate rolls and condiments.

Decorated Poached Side of Salmon

With a cucumber dill sauce

\$5.50 Cocktail Reception

\$6.95 Dinner Buffet

Mashers Bar

Piped mashed garlic red bliss potatoes served to martini glasses with an assorted topping bar.

\$2.95

Mediterranean Station

Uniformed chef flames dusted Kefalotyri Cheese in Ouzo Liqueur, served with lemon wedges and peasant breads.

Stuffed Grape leaves with a lemon cream sauce.

\$6.00

Fajitas Station

Marinated Beef Medallions and Grilled Marinated Chicken

Grilled Onions, Bell Peppers and Flour Tortillas

Sour Cream, Diced Tomatoes, Cheddar Cheese, Guacamole and Pico de Gallo

\$10.00

**Stations are not meant to be a meal unto themselves but an accent to additional offerings.*

Unique stations continued...

Continued...

Unique Stations and Reception Enhancements

Stir Fry Station

Garlic Chicken with Garden Vegetables and Kung Pao Shrimp Stir Fried with Vegetables
Served with Fried Rice and Egg Rolls
\$9.50

Fish Taco Station

Lightly Fried Tilapia and Blackened Cod
Soft Flour Tortilla and Hard Taco Shells
Shredded Lettuce, Shredded Cheddar and Jack Cheeses
Pica de Gallo, Wasabi Sour Cream, Black Bean and Corn Relish
Grilled Peppers and Onions
\$10.50

Oriental Noodle Station

A uniformed chef prepares to order a selection of the following ingredients for your guests...
Egg Fried Rice, Low Mein and Soba Noodles
Thai Peanut, Sweet Hot Chili and Teriyaki Ginger Sauces
Baby Corn, Broccoli, Bamboo Shoots, Snow Peas, Carrots, Water Chestnuts
and Wasabi Peas
Chow Mein, Won Ton Chips
Chinese Takeout Containers and Chop Sticks
\$7.25

Pasta Station

A uniformed chef prepares to order a selection of the following ingredients for your guests, to order.
Three Pastas
Rosemary Tomato, Alfredo and Pesto Sauces
Squash, Zucchini, Sliced Black Olives, Red and Yellow Bell Peppers, and Sun Dried
Tomatoes, Mushrooms, Green Onions and Diced Roma Tomatoes
Fresh Grated Parmesan and Assorted Gourmet Breads
\$7.75
Andouille Sausage, Medium Shrimp, Meatballs, Julienne Chicken, Add \$3.75 for your
choice of 2 items.

Small Plate Station

Chefs continuously prepare a selection of the following mini entrées...
Seared Sea Scallops with Champagne Grapes and Almonds, Twice Fried Beef Sichuan over
Shredded Carrot and Celery Salad, Braised Short Rib Stuffed Jumbo Mushrooms
\$14.00

Ice Cream Sundae Station

Chocolate and Vanilla Ice Cream
Served in Dessert Martini and Cosmo Glassware
Offered with Oreo Cookie, Warm Fudge Sauce, Cherries, Strawberry Sauce, Crushed
Candy Sprinkles, Nuts, Whipped Cream
\$5.95

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Cold Hors D'oeuvres

Cocktail Fruits, Cheeses and Vegetables and Salads

- Fresh Seasonal Fruits Display \$1.95
- Skewered Fresh Fruit on Pineapple Tree Display with Strawberry Cream \$2.25
- Garden Vegetable Display with Dip \$1.35
- Watermelon Basket with Grand Marnier Marinated Seasonal Fruit Salad \$2.80
- Strawberry and Brie Skewer rolled in Honey and Almonds \$2.25
- Domestic Cheeses Display with Medley Crackers \$2.60
- Baked Brie Wheels en Croute with Preserve Pecan Glaze, Sliced Baguettes \$2.60
- Tomato Mozzarella Platter with Fresh Basil Oil Drizzle \$3.25
- Bow Tie Pasta Salad with Artichokes and Sun Dried Tomatoes \$2.25
- Italian Pasta Salad \$1.50
- Relish Tray \$1.50
- Strawberry Salsa with Fried Cinnamon Sugar Tortilla Chips \$2.25
- Papaya and Black Bean Salsa with Fried Tortilla Chips \$2.25
- Red Pepper Hummus Spread served with Pita Wedges \$1.50
- Olive Tapenade with Flat Bread Sesame Crackers \$1.50
- Grilled Vegetable Antipasti \$2.25
- Fattoush Salad \$2.25
- Roasted Vegetable Terrine with Goats Cheese \$2.85
- Wisconsin Cheddar, Pecan Cranberry Torte with Sliced Baguettes \$2.95

Cocktail Sandwiches and Wraps

- Egg Salad Croissant, Tuna Salad Croissant, Chicken Salad Croissant \$2.00
- Deli Roast Beef Cocktail Roll, Deli Ham Cocktail Roll, Deli Turkey Cocktail Roll, Pimento Tea Sandwich, Benedictine Tea Sandwich, Tomato Tea Sandwich, Cucumber Tea Sandwich, and Cocktail Sandwich Pinwheels \$1.10
- BLT on Toasted Ciabatta, Tomato Mozzarella Caprese on Peppered Garlic Toasted Baguette \$2.00
- Sliced Peppered Tenderloin Display, Served with Butter Buns, Henry Baines and Horseradish Cream \$11.85 (4oz beef tenderloin per guest)
- Sliced Beef Shoulder Tenderloin on Butter Buns \$2.75

Shrimp and Shrimp Cocktail

- Snow Pea Wrapped Jumbo Shrimp with Ponzu Drizzle (2) \$4.50ea
- Colossal Shrimp Cocktail (3) \$8.85
- Jumbo Shrimp Cocktail (3) \$4.50
- Peel and Eat, Medium Shrimp Bowl (6) \$5.70

Cold Hors D'oeuvres Continued...

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Continued...

Cold Hors D'oeuvres

- Caprese Lollipops \$1.50
- Bite Size Boucheè Pastry filled with Brie and Bourbon Caramel Glaze \$1.95
- Bite Size Tartlet with Asian Marinated Shitake, Oyster and Portabello \$1.30
- Hazelnut Encrusted Goats Cheese on Dried Apricot \$1.50
- Tomato and Feta Crostini \$1.25
- Roasted Pepper and Parmesan Crostini \$1.25
- Stilton Cranberry Tartlets \$1.35
- Deviled Eggs \$.95
- Salmon Mousse on Cucumber Rounds \$1.50
- Fried Green Plum Tomatoes with Goats Cheese, Balsamic Reduction \$2.00
- Red Lentil Red Pepper Pate on Rye Squares \$1.25
- Smoked Trout Spread on Endive \$1.35
- Crab and Avocado "Nacho" \$2.00
- Seared Peppered Tuna on Won Ton Planks with Wasabi Cream \$2.95
- California Rolls \$1.90
- Assorted Sushi \$ Market
- Poached Sides of Dill Salmon \$5.00 (3oz pp)
- Petite Salmon Filets with Teriyaki Glaze \$5.50 (3oz Filet)

Ceviche...

- *All Ceviches are market and presentation style priced
- Jalapeño Coconut Mahi Martini with Tortilla Chips \$4.95
- Tuna Tangerine in Petite Flour Tortilla Cup \$2.10
- Scallop Ceviche with Cilantro Salsa in Cosmo with Tortilla Chips \$4.95
- Watermelon Shrimp Ceviche in Shooter with Cocktail Fork \$3.50
- Crab Ceviche on Jicama Silver Dollar \$2.00

Chilled Shooters

- Chopped Salad \$1.25, Papaya Mango Bisque \$1.25, Strawberry Bisque \$1.25
- Pumpkin Nutmeg Bisque \$1.25

Cocktail Party Sweets

- Truffle Lollipops \$1.50
- Cheesecake Candles with Melba \$2.00
- Tri Color Mousse Candles with Shaved White Chocolate \$2.00
- Petite Cheesecake Cups \$1.75
- Petite Greek Phyllo Pastries \$1.75
- Rugelach \$1.50

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Warm Hors D'oeuvres

<u>Meatless</u>	<u>Seafood</u>
Green Chili Won Tons with Guacamole \$1.10	Coconut Fried Jumbo Shrimp \$1.90
Banana Pepper Won Tons with Sweet Chili Dip \$1.10	Lobster Corn Dogs with Cajun Aioli \$4.50
Spinach Filo Triangles (Spanakopita) \$2.10	Silver Dollar Mushrooms with Crabmeat Stuffing \$1.50
Potato Pancakes with Mango Salsa \$1.10	Crab Rangoon \$1.50
Vegetable Spring Rolls, Sweet Sour \$1.75	Shrimp with Cheese Tortellini and Red Pepper Cream \$3.00
Spinach and Provolone Stuffed Mushrooms \$1.50	Crab and Artichoke Dip with Toasted Garlic Pita Wedges \$1.75
Bacon Wrapped Water Chestnuts \$1.10	Shrimp and Pork Egg Rolls with Sweet Sour \$1.75
Zucchini and Onion Alouette Flatbread "Pizza" Planks \$2.00	Bacon Wrapped Scallops \$2.50
Fried Mac and Cheese Pearl \$1.25	Zucchini Wrapped Colossal Shrimp, Scampi Style \$3.00
Parmesan Polenta Triangles \$1.20	Miniature Crab Cake, Remoulade \$2.75
Fried Mozzarella with Marinara Dip \$1.50	Jumbo BBQ Shrimp Skewers (2 piece) on Garlic Toasts \$3.50
Sesame Won Ton Asparagus Cigar with Teriyaki Dip \$1.75	
Mashed Potato Puffs \$1.35	
Brie Boucheè with Bourbon	
Caramel Glaze \$1.95	

Beef/Poultry/Pork

- Quiche Lorraine Tarts \$1.75
- Meatballs (3), Sweet BBQ, Bourbon, Swedish, or Chili Cranberry \$.70
- Beef, Rice and Raisin Stuffed Grape Leaves (Dolmades) \$1.50
- Jerk Chicken Wings \$1.20
- Southern Fried Chicken Peg Legs \$1.20
- Chicken Quesadilla Cornucopia \$2.25
- Petite Kentucky Hot Brown Crostini \$1.35
- Grilled Lamb Chop Lollipops \$3.75
- Miniature Reubens on Rye Squares \$1.35
- Polish Sausage Cocktail Sandwiches with Onions and Pepper, Baguette Roll \$2.50
- Miniature Cheese Burgers \$1.95
- Thai Chicken Satays \$1.90
- Tenderloin and Pearl Onion Skewer \$2.00
- Italian Sausage Stuffed Mushrooms \$1.50
- Southern Fried Chicken Tenders, BBQ and Honey Dijon \$1.15
- Pork and Potato Empanada \$1.30
- Mini Chicago Style Pizza Tart \$1.95

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Liquor Services

Host Sponsored Bar Packages

The sponsor of the function pays for liquor based on the number of guests over 21 years of age in attendance. If more than 10% of the guest count is under 21 then a package price is not an option. Prices include mixers, bar fruit, glassware and ice. Bartender fees will be based on the number of bartenders required and the length of the event.

	<u>1 Hour</u>	<u>2 Hour</u>	<u>3 Hour</u>	<u>4 Hour</u>
Open Beer/Wine/Soda Bar-----	\$ 6.00	\$9.00	\$10.50	\$12.00
Open House Brands Bar -----	\$ 6.00	\$ 9.00	\$11.50	\$13.25
Open Call Brands Bar -----	\$ 8.00	\$11.50	\$14.50	\$16.00
Open Premium Bar-----	\$ 10.00	\$14.00	\$18.00	\$20.50
Open Under 21 Soda Bar -----	\$ 1.25	\$ 2.25	\$ 3.00	\$ 3.50

Cash Bars

The sponsor of the function will pay bartending service fees but guests will be asked to pay individually for the drinks. Cash bar drink prices include sales tax.

Domestic Beers \$4.00, Import Beers \$5.00
House Wines \$4.00, Call Wines \$5.00, and Premium Wines \$6.00
House Liquors \$4.00, Call Liquors \$5.00, and Premium Liquors \$6.00
Soft Drinks \$1.25

House Brands Bar \$3.00 per drink if billing is based on actual consumption

Early Times Bourbon	Crane Lake Chardonnay, White Zinfandel and Merlot
Glenmore Vodka	2 Selections of Popular Brand Domestics
Glenmore Gin	(Budweiser, Bud light, Miller Lite, MGD, Miller, Coors
Barton Rum	Light, Coors, Rolling Rock, Michelob, Michelob Ultra)
Montezuma Tequila	

Call Brands Bar \$4.50 per drink if billing is based on actual consumption

Jim Beam or Old Forester Bourbons	Jacobs Creek Chardonnay, White Zinfandel and Cabernet
Dewar's Scotch	or Fetzer Sun Dial Chardonnay, Merlot and White
Seagram's 7 Blend	Zinfandel
Smirnoff Vodka	2 Popular Brand Domestic Beers (\$3.00)
Tanqueray Gin	1 Popular Brand Imports or Specialty Brews
Amaretto Di Saronno	(Heineken, Corona, Samuel Adams, BBC)
Bacardi Light Rum	

Premium Brands Bar \$6.00 per drink if billing is based on actual consumption

Makers Mark, Woodford Reserve	Jekel Chardonnay,
or Sam Houston Bourbons	Michel Picard Beaujolais Villages
Canadian Club Blend	2 Popular Brand Domestic Beers (\$3.00)
Stoli or Absolute Vodka	Popular Brand Imports/Specialty Brews (\$4.00)
Beefeaters Gin	(Heineken, Corona, Samuel Adams, BBC)
Bacardi Dark Rum	

Super Premium Bar – Hosted Package Pricing Only - \$30.00 1st Hour/ \$20.00 additional hours

Jefferson Reserve Very Old Bourbon	Villa Maria Riesling
AH Hirsch 16 Year	Sonoma Cutrer Les Pierres
Bombay Sapphire Gin	Kendall Jackson Cabernet Sauvignon Grand Reserve
Grey Goose Vodka	Tattinger Cuvee Prestige Rose
Herradura Blanco Tequila	Hosts choice of 2 domestic and 4 imported beers
Appleton Estate 12 Year Rum	

Additional wine and beer selections available

Prices do not include bartender fees, sales tax or off premise facility commissions.

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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

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40208

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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.

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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.

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Dessert Selections

Tiramisu Torte.....	\$4.50
Cheesecake with Fresh Berries and Melba Sauce.....	\$3.00
Double Chocolate Decadence Cake.....	\$5.75
Banana Fosters Cheesecake.....	\$5.75
Baked Apple Dumpling with a Cinnamon Glaze.....	\$3.30
Turtle Cheesecake.....	\$5.75
Carrot Cake.....	\$3.50
Peach Cobbler.....	\$1.95
Apple Pie.....	\$1.95
Cherry Pie.....	\$2.25
Pumpkin Pie.....	\$1.85
Iced Sheet Cake.....	\$1.50
Strawberry Shortcake.....	\$2.70
Chocolate Cake with Chocolate Ganache.....	\$3.00
Chocolate Cup with Fresh Berries and Mint Whip Cream.....	\$4.20
Bourbon Custard Bread Pudding.....	\$2.00
Key Lime Custard Pie.....	\$3.75
Big Blitz Snickers Pie.....	\$4.25
Baklava.....	\$2.75
Pecan Pie.....	\$1.85
Chocolate Mousse.....	\$1.75
Kentucky Bourbon Pie with Mint Whipped Cream.....	\$2.75
Mini Chocolate Volcano with Fresh Berries and Chocolate Ganache.....	\$4.50
Deep Dish Caramel Granny Apple Pie.....	\$4.50
Fruit Crepes, Anglaise Sauce.....	\$2.25
Rice Pudding with Dried Cranberries and Cherries.....	\$2.25
Cinnamon Raisin Bread Pudding with Bourbon Caramel Sauce.....	\$2.00
Chocolate Trio (Dark Chocolate Tart, White Chocolate Mousse, Milk Chocolate Truffle).....	\$4.50

Petite Sweets, Bars & Cookies

We suggest at least 2 pieces per person of finger desserts or cookies.

Fudge Nut Brownies	\$.90	Chocolate Bourbon Pie Squares	\$.85
Macaroon Scrumptions	\$ 1.05	Tiger Brownie	\$.90
Lemon Bars	\$.75	Triple Berry Crumble	\$ 1.25
Chocolate Chip Cookies	\$.65	Assorted Filo Pastries	\$ 1.25
White Chocolate Macadamia Cookies	\$.75	Irish Cream Bars	\$ 1.25
Chocolate Dipped Strawberries	\$.85	Chocolate Cream Puffs	\$.95
Assorted Gourmet Cheesecake Cups	\$ 1.45	Petit Fors	\$.95
		Chocolate Truffles	\$.95

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