KENTUCKY SCIENCE CENTER

WEDDINGS
Host your wedding at Kentucky Science Center on historic Museum Row

With gorgeous river views, ample nearby parking, and whimsical touches throughout, Kentucky Science Center is the perfect place to celebrate your unique chemistry.

Our private 4th-floor event space offers panoramic views of the Ohio River. Complete your special day by including access to all of the Science Center’s imaginative exhibits, perfect for all ages.
# Event Spaces

**Riverview Room**

**East Room**

<table>
<thead>
<tr>
<th>Capacities</th>
<th>Seated Ceremony</th>
<th>Reception Ceremony</th>
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<tbody>
<tr>
<td>Riverview Room</td>
<td>220</td>
<td>400</td>
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<tr>
<td>Riverview East</td>
<td>180</td>
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Note: Riverview Room and Riverview East would never be rented simultaneously, unless by the same client.
Wedding Packages

**Tier One**

- 4-Hour Reception
- {3} Passed Hors D’oeuvres
- {2} Hors D’oeuvre Displays
- 4-Hour Deluxe Open Bar
- Complimentary House Tables and Chairs
- Complimentary Lap Length White Linens

**Tier Two**

- 4-Hour Reception
- Chef’s Table Dinner
- 4-Hour Deluxe Open Bar
- Complimentary House Tables and Chairs
- Complimentary Lap Length White Linens

**Tier Three**

- 4-Hour Reception
- {3} Passed Hors D’oeuvres
- Chef’s Table Dinner
- 4-Hour Deluxe Open Bar
- Complimentary House Tables and Chairs
- Complimentary Lap Length White Linens

Contact your catering representative for current pricing.
Tier One

Package includes:

4-Hour Reception
{3} Passed Hors D’oeuvres
{2} Hors D’oeuvre Displays
4-Hour Deluxe Open Bar
Complimentary House Tables and Chairs
Complimentary Lap Length White Linens

Contact your catering representative for current pricing
**Passed Hors D’oeuvres**

**Select**

**Beef**
Smoked Brisket & Cheddar Empanadas served with Tomatillo Salsa  
Mini Beef Wellington served with Horseradish Sauce

**Chicken**
Chicken Quesadilla made with Pepper Jack Cheese and served with Fire Roasted Tomato Salsa  
Smoked Chicken Slider served on a Brioche Bun topped with Southern Slaw and a Bourbon BBQ Glaze

**Pork**
Country Ham Sliders served on Mini Cheddar Chive Biscuits with Apple Butter  
Steamed Pork Pot Stickers served with Bourbon Barrel Aged Soy Sauce

**Seafood**
Cajun Shrimp and Cheddar Cheese Grits served with Creole Sauce  
Chilled Shrimp Shooters served with Spicy Cocktail Sauce

**Vegetarian**
Antipasti Skewers made with Fresh Mozzarella, Tomatoes, Basil, Artichokes & Olives  
Blistered Tomato Crostini served with Whipped Herb Goat Cheese

**Hors D’oeuvres Displays**

**Select**

**Artisanal Charcuterie Board**
Chef’s Selection of Local Cured Meats served with Pickled and  
Marinated Vegetables and Sliced Breads

**Garden Fresh Crudité**
Chefs Selection of Market Fresh Vegetables served with Buttermilk  
Ranch & Traditional Hummus

**Local Cheese Plater**
Chef’s Selection of Local Cheeses, Honey, Nuts, Dried Fruits,  
Sliced Breads & Crackers

**Market Fresh Fruit & Berries**
Chef’s Selection of Fresh Seasonal Fruits and Berries

**Salsa & Queso Bar**
Smoky Chipotle Queso, House Fried Tortilla Chips, Fire Roasted  
Tomato Salsa and Salsa Verde

Minimum of 75 guests. Menus are subject to 20% Service Charge and 6% Sales Tax.  
Menus are subject to change. Pricing is subject to change.
Tier Two

Package includes:

- 4-Hour Reception
- Chef’s Table Dinner
- 4-Hour Deluxe Open Bar
- Complimentary House Tables and Chairs
- Complimentary Lap Length White Linens

Contact your catering representative for current pricing.
Chef’s Table Dinner

Select

Kentucky Smokehouse

BLT Salad made with Field Greens, Smoked Bacon, Tomatoes, Cheddar Cheese & Buttermilk Ranch Dressing
Slow Smoked Beef Brisket served with Bourbon Sweet & Spicy BBQ Sauce
Brined & Smoked Turkey Breast served with Apricot Cranberry Chutney
Country Green Beans cooked down with Sweet Onion, Tomatoes & Country Ham
Four Cheese Mac & Cheese topped with a Parmesan Breadcrumb Crust
Bourbon Pecan Pie topped with Whipped Cream
House Baked Rolls served with Butter, Iced Tea & Coffee Service

or

Bourbon Trail Steakhouse

Garlic Parmesan Salad made with Baby Gem Lettuce, Shaved Parmesan, Garlic Croutons & Creamy Garlic Parmesan Dressing
Braised Boneless Beef Short Ribs served with a Rosemary Red Wine Jus
Garlic and Herb Roasted Airline Chicken Breast served with a Natural Chicken Demi
Roasted Garlic Red Skin Mashed Potatoes
Sautéed Haricot Vert made with Roasted Heirloom Cherry Tomatoes
Kentucky-misu made with Bourbon Coffee Mascarpone, Pound Cake & Shaved Chocolate
House Baked Rolls served with Butter, Iced Tea & Coffee Service

Minimum of 75 guests. Menus are subject to 20% Service Charge and 6% Sales Tax. Menus are subject to change. Pricing is subject to change.
Tier Three

Package includes:

- 4-Hour Reception
- {3} Passed Hors D’oeuvres
- Chef’s Table Dinner
- 4-Hour Deluxe Open Bar
- Complimentary House Tables and Chairs
- Complimentary Lap Length White Linens

Contact your catering representative for current pricing
Passed Hors D’oeuvres

Select

**Beef**
Smoked Brisket & Cheddar Empanadas served with Tomatillo Salsa
Mini Beef Wellington served with Horseradish Sauce

**Chicken**
Chicken Quesadilla made with Pepper Jack Cheese and served with Fire Roasted Tomato Salsa
Smoked Chicken Slider served on a Brioche Bun topped with Southern Slaw and a Bourbon BBQ Glaze

**Pork**
Country Ham Sliders served on Mini Cheddar Chive Biscuits with Apple Butter
Steamed Pork Pot Stickers served with Bourbon Barrel Aged Soy Sauce

**Seafood**
Cajun Shrimp and Cheddar Cheese Grits served with Creole Sauce
Chilled Shrimp Shooters served with Spicy Cocktail Sauce

**Vegetarian**
Antipasti Skewers made with Fresh Mozzarella, Tomatoes, Basil, Artichokes & Olives
Blistered Tomato Crostini served with Whipped Herb Goat Cheese

Chef’s Dinner Table

Select

**Kentucky Smokehouse**
BLT Salad made with Field Greens, Smoked Bacon, Tomatoes, Cheddar Cheese & Buttermilk Ranch Dressing
Slow Smoked Beef Brisket served with Bourbon Sweet & Spicy BBQ Sauce
Brined & Smoked Turkey Breast served with Apricot Cranberry Chutney
Country Green Beans cooked down with Sweet Onion, Tomatoes & Country Ham
Four Cheese Mac & Cheese topped with a Parmesan Breadcrumb Crust
Bourbon Pecan Pie topped with Whipped Cream
House Baked Rolls served with Butter, Iced Tea & Coffee Service

**Bourbon Trail Steakhouse**
Garlic Parmesan Salad made with Baby Gem Lettuce, Shaved Parmesan, Garlic Croutons & Creamy Garlic Parmesan Dressing
Braised Boneless Beef Short Ribs served with a Rosemary Red Wine Jus
Garlic and Herb Roasted Airline Chicken Breast served with a Natural Chicken Demi
Roasted Garlic Red Skin Mashed Potatoes
Sautéed Haricot Vert made with Roasted Heirloom Cherry Tomatoes
Kentucky-misu made with Bourbon Coffee Mascarpone, Pound Cake & Shaved Chocolate
House Baked Rolls served with Butter, Iced Tea & Coffee Service

or

Minimum of 75 guests. Menus are subject to 20% Service Charge and 6% Sales Tax. Menus are subject to change. Pricing is subject to change.
Beverage Service

Deluxe Bar
Bar pricing varies based on offerings and service time -
Additional hours available

Liquor
Titos Vodka, Jose Cuervo Silver Tequila, Bacardi Light Rum,
Bombay Sapphire, Jim Beam, Dewar’s Scotch

Wine
Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, & Pinot Noir

Beer
Budweiser, Bud Light, Michelob Ultra

Bartenders
Bartenders are required for all bar services
Additional fees to be applied.

Non-alcoholic Refreshments
Bottled Water
Assorted Soft Drinks
Regular, decaf, or hot tea
Iced Tea

Additional specialty product available upon request by the case
Cash Bars and Bars on Consumption available upon request
Accentuate your event

Contact your catering representative or current pri

Late night snacks

Salsa & Queso Bar (Serves 50)

Bavarian Pretzels (Minimum of 25) | Served with Beer Cheese & Bourbon Mustard

Popcorn Sampler (Serves 50) | Freshly Popped Popcorn Served with Ranch, Cheddar & Butter Flavored Shakers. Comes with Popcorn Machine

Petite Franks in a Blanket (Serves 50) | Served with Stadium Mustard

Dessert stations

Liquid Nitrogen Ice Cream (Serves 50) | Vanilla with Traditional Sundae Toppings

Donut Station | Assorted Donuts and Donut Holes Displayed with Chocolate, Strawberry, and Caramel Sauces (Serves 50)

Willy Wonka Table (Serves 50) – Milk Chocolate Dipped Potato Chips, Strawberries, and Marshmallows. Dark Chocolate Dipped Pretzel Rods, Hickory Bacon, Dried Pineapple and Banana

Service items and amenities

Dance Floor - $250
Ceremony Fee - $300
Bourbon Barrels - $50
Up-Lighting Package - $200
72” Round Tables - fees applicable
Parking - $5/ per vehicle
China Service - fees applicable
Vendor Meals - $17.00 each
Exhibits Access - $150 per hour for every 100 guests
Staff Fee - $150 each (4-hrs)
Bartender Fee - $150 each (4-hrs)
Additional Event Hours - $450
Additional Set Up Hours - $350

Contact your catering representative for current pricing

KYScienceCenter.org • 502-561-6111 • rsimpson@levyrestaurants.com
Policies

Food and Beverage Minimum
The price reflects the base amount that is required to be spent in food and beverage during your event time. The minimum excludes tax, event fees, and service charge.

The Next Steps
In order to confirm a date, we require a signed contract which includes the terms of agreement, event space, date and time frame. In addition to the contract, we require 25% of the food & beverage minimum for the event. All menu selections are due no later than 30 days prior to the function.

Event Fees
Sales tax for Kentucky is 6%. Service Charge is 20% and applies to food and beverage only. This service charge is not a gratuity or tip. It is not distributed to service employees. A bidditional payment for tips or gratuity for service, if any, is voluntary and at your discretion. $150 bartender fee – events with alcohol service require 1 bartender per 100 guests. A pop-up fee of $100 may be charged for any event added within 3 days of service.

Cancellations
Any event canceled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

Final Guest Count and Payment
Your guaranteed minimum guest count is due 7 full business days prior to your event date. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater. Final payment based on the guaranteed guest count is due 7 full business days in advance. Additional charges accumulated during the event will be charged the following business day.

Food & Beverage Policies
Due to federal, state, & local laws concerning food and beverage sales, no food or beverage prepared by Levy at Kentucky Science Center may be removed from the premises. Any unused items are the property of Kentucky Science Center.

Alcohol Service Policy
Per Levy beverage policy, we have the right to card any individual who is 35 years or younger. Please inform your guests to carry the appropriate state or government issued photo id. In addition, we do not permit any shots to be served. This policy is to protect all parties involved while hosting an event here. All events with alcoholic beverages require a certified bartender, provided by Levy. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through levy and its approved vendor.

Exclusivity
Levy is the exclusive provider of all food and beverage for the Kentucky Science Center. No outside food or beverage is permitted, wedding cakes and religious dietary restrictions can be an exception.

Catering Agreement
Signed copy of the catering agreement must be received no later than 60 days prior to the first day of services.

Guarantees
30 Days Prior to Event – Menu selections and function details for all services. 14 Business Days Prior to Event – Final submission for additional services. Subject to a 10% late fee. 7 Business Days Prior to Event – Final guarantee for any existing services. Guest counts may not decrease after this date. (“Event” being the first scheduled day of catering service)

Payment
60 Days Prior to Event – 75% estimated total for all catering services. 14 Days Prior to Event – Remaining balance for all catering services. 7 Days Prior to Event – All catering services paid for in full.

*Credit Card required for all events for consumption charges or outstanding balances.
Policies

Taxes & Fees
Menu Prices do not include the following
• 20% service charge
• 6% state sales tax
• A small group fee of $100.00 may be charged for any plated or chef’s table meal function under 25.
• A pop-up fee of $100 may be charged for any event added within 3 days of service.

Cancellations
Any event canceled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

Service Timeframe
Catering services are provided within a 2-hour timeframe, after which all products and equipment will be removed. Services may be extended with applicable fees. Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment. If less than 2 hours is available to set the function space, additional labor fees may be incurred.

Sustainability
All services are provided with sustainable disposable ware. This is done to contribute toward the facilities green initiatives. Upon request, services may be upgraded to china with an additional fees.

Bar Services
All events with alcoholic beverages require a certified bartender, provided by Levy. Under no circumstances any alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy and its approved vendor.

Menu Selections & Standards
Your Catering Sales Manager will assist you with menu selections from our core menu or work with the Executive Chef to design menus to suit our special occasion. Menu enhancements must be ordered for a minimum of 80% of the guaranteed event guest count. A maximum of 3 entrée options, including vegetarian selections will be permitted for all plated menus. For plated meals with more than one entrée selection, the meal price will be determined by the highest priced entrée. A per entrée guarantee must be given 72 hours in advance. Group is required to denote entrée selection with place cards. The kitchen will prepare a maximum of 3% over guarantee. Events requiring pre-set food, the guarantee will be equal to the set number. Changes made to menu selections less than 10 days prior to the event are subject to approval by Levy.

Linen
Levy provides complimentary linen for most events that include food and beverage. Our house linen is a 85” square white linen. Additional colors and sizes may be available for a fee. Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 8. Additional tables beyond those necessary for the meal guarantee will result in a linen fee of $11 per additional linen.

Special Dietary Requirements
We will gladly assist in accommodating your dietary request. Please speak with your catering Sales Manager in advance so that preparations may be made.