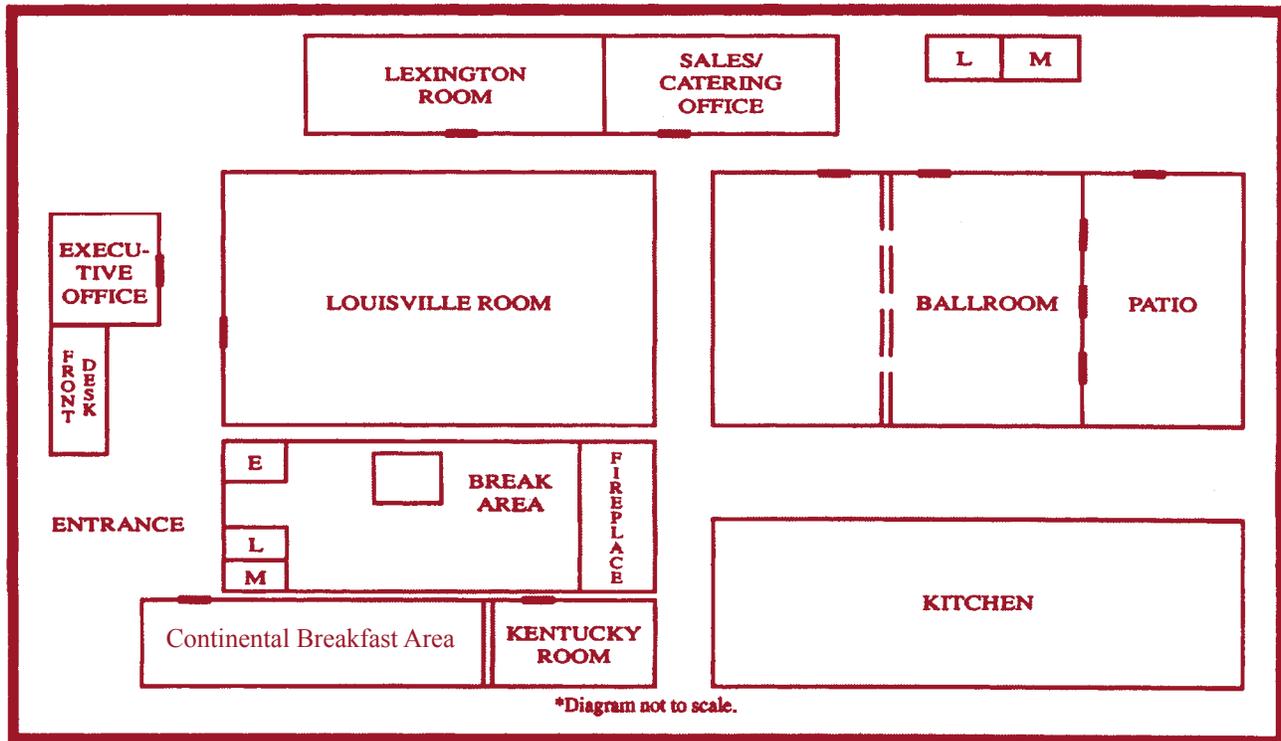


Facilities

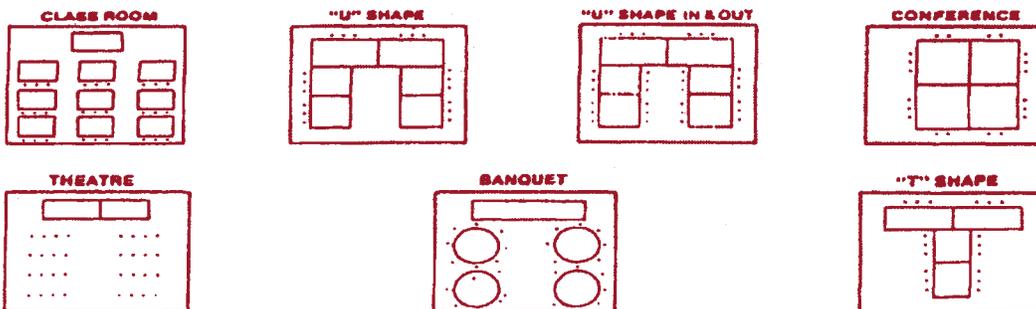
THE BRECKINRIDGE INN HOTEL

Size Comparison Chart

Meeting Area	Dimensions	Square Feet	Theatre	Classroom	Banquet	Reception
Louisville Patio /Breckinridge Ballroom	25' x 36' 22' x 42' 37' x 62'	4,118			250	250
Breckinridge Ballroom	37' x 62'	2,294	275	120	200	200
Breckinridge A	37' x 31'	1,146	120	60	100	100
Breckinridge B	37' x 31'	1,147	120	60	100	100
Louisville	25' x 36'	900	60	40	50	50
Lexington	26' x 17'	442	35	24	32	32
Kentucky	24' x 28'	672	40	30	40	40
Patio	22' x 42'	924	70	40	60	60



SEATING



General Catering Policies & Information

**Breckinridge Inn Hotel
2800 Breckenridge Lane
Louisville, Kentucky 40220
Phone (502) 456-5050
Fax (502) 451-1577**

If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the catering confirmation.

TAXES: In addition to the charges set forth elsewhere in this Agreement, Patron agrees to pay separately any and all federal, state, municipal or other taxes imposed on or applicable to the Event or this Agreement. Kentucky Law stipulates: Gratuity or service charges added to the cost of meal which must be paid by the customer are subject to tax because such charges are considered part of the selling price of the meal. Stating such cost separately does not alter the tax application.

CATERING AND DEPOSITS: All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.

All catering functions are subject to a 18% service charge and applicable state and local sales taxes.

A deposit of 50% is required for all catering functions, unless prior credit/payment arrangements have been established with the Hotel. Deposit is due with signed contract.

If a function must be cancelled, the deposit will be refunded in full if the Hotel has received notification of the cancellation at least 30 days prior to the function. (Refunds for cancellation of major Christmas parties, etc. are at the discretion of the Hotel). It will be at the discretion of the Hotel whether to refund a deposit if cancellation notification is received less than 30 days prior to the scheduled function.

Payment in full is required in advance for all catering functions unless prior arrangements have been established with the Hotel. In order to have a catering function direct billed you must submit a completed Direct Bill Request form to the Hotel 2 weeks prior to your event.

Final menu selections should be submitted two weeks prior to the function to assure the availability of the desired menu items.

LABOR CHARGE: If a change from the original room set-up is requested, on the day of the function, a labor charge will be added to the banquet check.

The Hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival at the Hotel.

PRICE INCREASES: Prices quoted in this Agreement are subject to proportionate increases to meet increased costs of supplies or operation at the time of the Event due to increases in the cost of commodities, labor, or taxes subsequent to the signing of this Agreement, and Patron agrees to pay these increased prices. Alternatively, Hotel, at its option, may in the event of cost increases, make reasonable substitutions in menu items and Patron agrees to accept such substitutions.

EXCUSED NON-PERFORMANCE: If for any reason, beyond its control, including, but not limited to, strikes, labor disputes, accidents, government requisitions, acts of war or acts of God, Hotel is unable to perform its obligations under this Agreement, such non-performance is excused and Hotel may terminate this Agreement without further liability of any nature, upon return of the Patron's deposit. In no event will the Hotel be liable for consequential damages of any nature for any reason whatsoever. If, for any reason, the space reserved hereunder is not available for the Event, Hotel may substitute other space in the Hotel, and Patron agrees to accept such substitution without prior notice.

OUTSIDE FOOD AND BEVERAGES: ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO HOTEL FROM OUTSIDE SOURCES Patron acknowledges that the sale, service and consumption of alcoholic beverages are regulated by the State Alcoholic Beverage Commission. Hotel, as an alcoholic beverage licensee, is subject to regulations promulgated by the State Alcoholic Beverage Commission. Consequently, neither Patron nor any of Patron's guests or invitees may bring alcoholic beverages of any kind on to Hotel premises from outside sources. Patron may not bring outside food or non-alcoholic beverage into Hotel banquet facilities. Thank you for your cooperation.

DISPLAYS AND DECORATIONS: PATRON'S PROPERTY: All displays and/or decorations proposed by Patron will be subject to the prior written approval of Hotel in each instance. Any personal property of Patron or Patron's guests or invitees brought on to Hotel premises and left thereon, either prior to or following the Event, will be at the sole risk of Patron and Hotel will not be liable for any loss of or damage to this property for any reason. Patron acknowledges that the Hotel and Owner do not maintain insurance covering Patron's property and that it is the sole responsibility of Patron to obtain business interruption and property damage insurance covering such losses by Patron.

COLLECTION COSTS: In the event that Hotel uses an attorney, collection agency, or other lawful method to collect any amounts due Hotel under this Agreement, Patron agrees to pay all expenses of collection, including reasonable attorney's fees and costs.

CONDUCT OF EVENT: Patron agrees to conduct the Event in an orderly manner in full compliance with applicable laws, regulations, and Hotel rules. Patron assumes full responsibility for the conduct of all persons in attendance at the Event and for any damage done to any part of Hotel's premises during any time the premises are under the control of Patron, or Patron's agents, invitees, employees, or independent contractors employed by Patron.

INDEMNIFICATION: To the extent permitted by law, Patron hereby agrees to protect, indemnify, defend and hold harmless the Hotel and Owner, and their respective employees and agents against all claims, losses or damages to persons or property, government charges or fines, and costs (including reasonable attorney's fees), arising out of or connected with Event, including, but not limited to, the installation, removal, maintenance, occupancy, or use of Hotel premises, or a part thereof, by Patron, or any guest, invitee, or agent of Patron, or any independent contract hired by Patron, except those claims arising out of the sole negligence or willful misconduct of Hotel.

All food must be consumed upon premises.

Organization Authorized Signature

Date

Hotel Representative Signature

Date

Hors D' Oeuvres

COLD HORS D'OEUVRES

Crisp Raw Vegetable Display with Dip	\$3.00 Per Person
Fresh Fruit Display	\$3.25 Per Person
Domestic Cheese Display with Assorted Crackers	\$4.00 Per Person

	50 Pieces	100 Pieces
Assorted Sandwiches on Cocktail Buns	\$85.00	\$160.00
Chilled Gulf Shrimp (16-20 ct.).....	\$125.00	\$250.00

HOT HORS D'OEUVRES

	50 Pieces	100 Pieces
Sausage Stuffed Mushroom Caps	100.00	\$175.00
Mini Quiche	\$80.00	\$150.00
Buffalo Hot Wings	\$90.00	\$160.00
Meatballs-Swedish or Barbecued ..	\$90.00	\$160.00
Egg Rolls	\$95.00	\$160.00
Breaded Chicken Breast Strips	\$105.00	\$175.00
Chicken Quesadillas	\$95.00	\$175.00
Jalapeno Poppers	\$80.00	\$135.00

Carved Steamship Round of Beef Station with attendant \$495.00
Served with French Bread and Silver Dollar Rolls and Condiments (Serves 200)

Carved Smoked Ham \$3.25 Per Person
Served on Silver Dollar Rolls and Cocktail Rye

All prices are subject to 18% service charge and 6% tax.

Meeting Breaks

Coffee and Decaffeinated (1 Pot)	\$12.00
Hot Tea (Each)	\$1.75
Soft Drinks (Each)	\$2.00
Fruit Punch (1 Gallon)	\$18.00
Iced Tea (1 Gallon)	\$18.00
Assorted Chilled Juices	\$1.75
Donuts (Dozen)	\$18.00
Assorted Muffins (Dozen)	\$18.00
Assorted Pastries (Dozen)	\$18.00
Bagels and Cream Cheese (Dozen)	\$24.00
Freshly Baked Brownies (Dozen)	\$18.00
Freshly Baked Cookies (Dozen)	\$15.00
Pretzels (Pound)	\$10.00
Potato Chips (Pound)	\$10.00
Dip (Pint)	\$6.00
Peanuts (Pound)	\$12.00
Bottled Water	\$1.95
Tortilla Chips and Salsa (pound)	\$12.00
Granola Bars	\$2.00
Fruit	\$2.00
Yogurt	\$2.25

Equipment Rental

Television and VCR
Tabletop Podium *
Overhead Projector
Standing Screen *
Tripod/Easels *
Electric Cords *
Dance Floor
Slide Projector
Flip Charts
Whiteboard

Due to the type of equipment and it's availability, a rental fee may be assessed. The catering staff will be glad to give you a price per day. If there are special audio/visual needs, we will be glad to make the arrangements for you.

* All items are furnished by the hotel and are complimentary.
All prices are subject to 18% service charge and 6% tax.

Reception Packages

The Deluxe\$17.95

Per Person

- Assorted Sandwiches on Cocktail Buns
- Crisp Raw Vegetable Tray with Dip
- Cheese Tray with Assorted Crackers
- Two Hot Hors D'oeuvres (See selection)
- Chips, Pretzels, Peanuts and Fruit Punch

The Imperial \$21.95

Per Person

- Carved Round of Beef with French Bread
- Cocktail Buns and Condiments
- Assorted Sandwiches on Cocktail Buns
- Cheese and Fruit Display on mirror
- Crisp Raw Vegetable Tray with Dip
- Four Hot Hors D'oeuvres (See selection)
- Chips, Pretzels, Peanuts and Fruit Punch

The Spectacular\$19.95

Per Person

- Carved round of Beef with French Bread
- Cocktail Buns and Condiments
- Assorted Sandwiches on Cocktail Buns
- Cheese and Fruit Display on mirror
- Crisp Raw Vegetable Tray with Dip
- Two Hot Hors D'oeuvres (See selection)
- Chips, Pretzels, Peanuts and Fruit Punch

HOT HORS D'OEUVRES

SELECTION

(For Packages)

- Egg Rolls
- Swedish Meatballs
- Spicy Chicken Wings
- Chicken Tenders
- Mini Quiche
- Chicken Quesadillas

BEVERAGE SERVICES

CASH BAR

Under this type of proposal, guests will purchase the drink of their choice on a cash basis.

House Brands	\$4.25
Domestic Beer	\$3.25
Call Brands	\$5.00
House Wines	\$3.50 -----(Glass)-----
Premium Brands	\$5.50
House Wine	\$18.00 -----(Liter)-----
Imported Beer	\$3.75
Champagne	\$3.75 -----(Glass)-----
Soft Drinks.....	\$1.50 -----(Each)-----
Champagne	\$25.00 (Bottle)
Keg Beer	\$175.00

HOSTED BAR

Under this type of agreement, your organization is charged for each drink consumed by your guests.

House Brands	\$4.00
Domestic Beer	\$3.00
Call Brands	\$4.75
House Wines	\$3.25
Premium Brands	\$5.25
House Wine	\$17.50
Imported Beer	\$3.50
Champagne	\$3.25
Soft Drinks.....	\$1.50

Dance Floor setup fee is \$75.00, Bar setup fee is \$55.00, Cocktail Server fee is \$25.00,
Carving fee is \$50.00 and Confetti cleanup fee is \$100.00
All prices are subject to 18% service charge and 6% tax.

Breakfast Menu

THE CONTINENTAL BREAKFAST BUFFET

\$7.95 Per Person

Assorted Chilled Juices
Assorted Freshly Baked Pastries
Donuts and Muffins
Served with Butter and Preserves
Coffee and Hot Tea

THE BRECKINRIDGE BREAKFAST BUFFET

\$10.95 Per Person

(Minimum 25 Guests)

Assorted Chilled Juices
Scrambled Eggs
Bacon and Sausage Gravy
Home Fries
Buttermilk Biscuits
Served with Butter and Preserves
Coffee and Hot Tea

*Also available as a plated breakfast - \$1.00 additional cost.

THE SOUTHERN BREAKFAST BUFFET

\$12.95 Per Person

(Minimum 25 Guests)

Assorted Chilled Juices
Assorted Muffins
Scrambled Eggs
Bacon and Country Ham
With Sausage Gravy
Sliced Tomatoes
Home Fries
Buttermilk Biscuits
Served with Butter and Preserves
Coffee and Hot Tea

All prices are subject to 18% service charge and 6% tax.

Dinner Buffet Menu

DINNER BUFFETS

(Minimum 30 Guests)

Two Entrées \$24.95 Three Entrées \$26.95

ENTREES

Roast Beef with Mushroom Sauce
Southern Fried Chicken
Roast Loin of Pork
Vegetable or Meat Lasagna
Chicken Breast Supreme

Chicken Florentine
Hickory Smoked Ham with Raisin Sauce
Baked Cod with Lemon Butter
Roast Turkey with Giblet Gravy
Fettuccini with Chicken and Mushrooms
Beef Burgundy
Braised Beef with Sour Cream

VEGETABLES

(Select Three)

Oven Roasted Potatoes
Scalloped Potatoes
Long Grain and Wild Rice
Mashed Potatoes
Parsley Butter Potatoes
Buttered Corn
Sautéed Vegetable Medley

Peas and Mushrooms
Steamed Broccoli
Cauliflower with Cheese Sauce
Glazed Carrots
Green Beans Amandine
Country Style Green Beans

All dinner buffets include a salad bar with an assortment of salads, rolls, butter, coffee, iced tea, and a Dessert Station.

All prices are subject to 18% service charge and 6% sales tax.

Luncheon Buffet Menu

LUNCHEON BUFFETS

(Minimum 25 Guests)

One Entrée \$14.95

Two Entrées \$16.95

ENTREES

Roast Beef with Mushroom Sauce
Southern Fried Chicken
Roast Loin of Pork with
Cornbread Stuffing
Vegetable or Meat Lasagna
Chicken Breast Supreme

Hickory Smoked Ham
Baked Cod with Herb Crumbs
Roast Turkey with Giblet Gravy
Fettuccini with Chicken and Mushrooms
Baked Meat Loaf with Tomato Sauce

VEGETABLES

(Select Two)

Oven Roasted Potatoes
Scalloped Potatoes
Long Grain and Wild Rice
Mashed Potatoes
Parsley Butter Potatoes
Buttered Corn
Sautéed Vegetable Medley

Peas and Mushrooms
Steamed Broccoli
Cauliflower with Cheese Sauce
Glazed Carrots
Green Beans Amandine
Country Style Green Beans

All lunch buffets include a tossed salad, rolls, butter, coffee, iced tea
and chef's choice dessert.

Luncheon selections are not available after 3:00 p.m.

All prices are subject to 18% service charge and 6% sales tax.

Sit Down Dinner Entrees

DINNER ENTREES

(8 oz.) Broiled Filet Mignon with Béarnaise Sauce \$25.95

(12 oz.) Roast Prime Rib of Beef Au Jus \$23.95

Roast Sirloin of Beef with Mushroom Sauce \$17.95

Pasta Primavera with Shrimp \$18.95

Broiled Filet of Cod \$18.95

Chicken Piccata \$16.95

Broiled Chicken Breast (Lemon Pepper, Rosemary) \$17.95

Medallions of Pork with Caper Sauce \$17.95

Pan Seared Cod with Herb Butter Sauce \$17.95

Chicken Cordon Blue \$18.95

Broiled Salmon with Dill Sauce \$20.95

Dinner entrees include a house salad, choice of potatoes or rice, choice of vegetable, rolls, butter, coffee, iced tea and chef's choice dessert.

All Prices are subject to 18% service charge and 6% sales tax.

Sit Down Luncheon Entrees

LUNCHEON ENTREES

- Broiled Chicken Breast (Lemon Pepper or Rosemary Style) \$12.45
- Open Face Roast Beef Sandwich \$11.95
- Roast Breast of Turkey \$11.45
- Baked Filet of Cod Spencer \$13.45
- *Kentucky Hot Brown with Steamed Broccoli \$13.45
- Chicken Breast Supreme or Crispy Chicken Dijon \$12.45
- Hickory Smoked Ham Steak \$11.45
- Pasta Primavera \$11.45
- Pasta Primavera with Grilled Chicken \$12.45
- Salisbury Steak With Mushroom Sauce \$11.45

Luncheon entrees include a house salad, choice of potatoes or rice, choice of vegetable, rolls and butter, coffee, iced tea and chef's choice dessert.

*Does not include choice of potatoes or rice.

LIGHTER FARE AND SANDWICHES

- Chicken Salad on Croissant-Includes Chips and Pickle \$10.25
- Grilled Chicken Sandwich-Lettuce, Tomato, Potato Chips and Dill Pickle Spear \$10.95
- Chef's Salad-Turkey, Ham, Cheese, Wedges of Tomato and Egg on a Bed of Garden Greens \$10.25
- Turkey, Bacon, Lettuce and Tomato on Wheatberry Bread with Potato Chips and Dill Pickle Spear \$9.95
- Grilled Chicken Caesar Salad \$10.50

Add a cup of soup for an additional \$2.50 charge.

All lighter fare and sandwiches include coffee and iced tea.

DELI BAR BUFFET

\$12.95 Per Person

(Minimum 20 Guest)

(Select Two)
Cole Slaw
Macaroni Salad
Potato Salad
Pasta Primavera

(Select Two)
Swiss Cheese
Cheddar Cheese
American Cheese

(Select Three)
Ham
Turkey
Roast Beef
Chicken Salad
Tuna Salad

All deli buffets include an assortment of fresh breads, sliced tomatoes on a bed of lettuce, potato chips, dill pickle spears, assorted cookies and brownies, coffee and iced tea.

Add a cup of soup for an additional \$2.50 charge.

Luncheon selections are not available after 3:00 p.m.