



Weddings by Kahler Events

*"Love gives naught but itself
And takes naught but from itself
Love possesses not, nor would it be possessed
For love is sufficient unto love"
~ Kahlil Gilbran*

Classic, Modern, Rustic

Kahler Events will make your wedding day special!



Kahler Events extends a variety of venue options featuring elegant settings for wedding celebrations for up to 600 guests.

Whether it is your Wedding Ceremony with Reception, or Wedding Reception with Dinner Dance, Kahler Events will accommodate your needs and make your special day a reality.

The Kahler Grand Hotel has a couple of options: The beautiful and historical Elizabethan Ballroom from a bygone era and the modern, contemporary Heritage Hall for a clean and formal tone. The Marriott Hotel features a contemporary ballroom for modern elegance with an ample bright foyer space perfect for greeting and reception events. Looking for a charming, rustic country feel? The Red Barn, which is a short scenic drive from downtown Rochester, is the ideal venue.

We recognize that it is easy for us to host traditional events, however, the best weddings are personalized. We are dedicated to extending stylish venues, fabulous catering menus and personalized service, to create a dream wedding and special occasion events.

The Management and Staff at Kahler Events will be honored to assist you in making your dreams come to life.

Hanna Michael

Social & Wedding Sales Manager

Kahler Events

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FOREVER

- ❖ Ballroom for six hours
- ❖ On-site coordinator and banquet manager

- ❖ Selection of three tray-passed Hors d' Oeuvre
- ❖ Two Entrée choices
- ❖ Glass of Champagne or Sparkling Cider for all guests to toast

- ❖ Banquet tables, chairs, china, glass and silverware
- ❖ White or black tablecloths and napkins
- ❖ Hurricane lamps with tapered candles and votive candles
- ❖ Place card and guestbook table, gift table, DJ table and Display Cake table
- ❖ Raised seating for bridal party or sweetheart table
- ❖ 20'x20' parquet dance floor

- ❖ Complimentary room for the bride and groom on the night of the wedding
- ❖ Wedding parking rate for self-park. Valet available on request at prevailing rates
- ❖ Discounted guestroom rates available for your guests

- ❖ Chef's table tasting for up to four guests
- ❖ No host bar (cash bar)

FOREVER

Tray Pass – Select three

(One piece each per person)

- Bocconcini, Cherry Tomato Skewer
- California Rolls, Soy Sauce
- Baby Potatoes, Sour Cream & Chives
- Spinach and Feta in Phyllo
- Mini Quiche
- Fried Chicken Lollipops, Honey Mustard
- Pigs in a blanket
- Bacon wrapped baby potatoes, Lemon Aioli

Salad – select one

- **Hearts of Romaine**, Parmesan and Crostini Caesar Dressing
- **Arugula**, Roasted Pear, Red Wine Vinaigrette
- **Baby Greens**, Gorgonzola, Vinaigrette

Entrée Options – select two

Menus served with Rolls and Butter,
Starbucks Coffee or Tea

- **Rosemary and Lemon Grilled Breast of Chicken**, Mashed Potatoes, Green Beans, Ragu
- **Pan Roasted Wild Salmon**, Baby Carrots, Couscous, Citrus Beurre Blanc
- **New York Steak** with Red Wine Sauce, Roasted Yukon Potatoes, Glazed Baby Carrots
- **Baked Salmon** with Cucumber Relish, Brussels Sprouts, Potatoes Au Gratin
- **Braised Breast of Chicken** with Au Jus, Potatoes Dauphinoise, Red and Yellow Peppers
- **Wild Mushroom Risotto**, Sautéed Seasonal Vegetables
- **Penne Pasta**, Grilled Seasonal Vegetables

Lunch:

\$40.00 per person

Dinner:

\$50.00 per person

All food and beverage prices are subject to 19% service charge and local sales tax

ROMANCE

- ❖ Ballroom for six hours
- ❖ On-site coordinator and banquet manager

- ❖ Selection of three tray-passed Hors d' Oeuvre
- ❖ One hour hosted bar with call brands
- ❖ Two Entrée choices
- ❖ Glass of Champagne or Sparkling Cider for all guests to toast

- ❖ Banquet tables, chairs, china, glass and silverware
- ❖ White or black tablecloths and napkins
- ❖ Hurricane lamps with tapered candles and votive candles
- ❖ Place card and guestbook table, gift table, DJ table and Display Cake table
- ❖ Raised seating for bridal party or sweetheart table
- ❖ 20'x20' parquet dance floor

- ❖ Complimentary room for the bride and groom on the night of the wedding
- ❖ Wedding parking rate for self-park. Valet available on request at prevailing rates
- ❖ Discounted guestroom rates available for your guests

- ❖ Chef's table tasting for up to four guests

ROMANCE

Tray Pass – Select three
(One piece each per person)

- California Rolls, Soy Sauce
- Shrimp Ceviche Canapé
- Mini Chicken Wellington
- Beef Tenderloin Canapé
- Coconut Shrimp, Sweet Chili Sauce
- Baby Potatoes, Sour Cream, Caviar
- Bacon Wrapped Scallops
- Spinach and Feta Phyllo

Salad – select one

- Belgian Endive Apples, White Balsamic
- Butter Lettuce, Dijon, Lemon and Olive Oil
- Baby Spinach, Yellow Beets, Vinaigrette, Oranges, Fennel, White Balsamic

Entrée Options – select two
Menus served with Rolls and Butter,
Starbucks Coffee or Tea

- **Herb Roasted Breast of Chicken**, Merlot Sauce, White Rice, Glazed Baby Carrots
- **Miso Glazed Salmon**, Baby Bok Choy, Baby Potatoes
- **Baked Salmon** with Cilantro and Soy Sauce, Garlic Mashed Potatoes and Grilled Zucchini
- **Bone-in Grilled Breast of Chicken**, Basil Cream Sauce, Artichoke Hearts, Mushrooms and Tomato, Basmati Rice
- **Bow-tie Pasta**, Asparagus Spears, Peas, Light Tomato Sauce
- **Grilled Zucchini and Eggplant**, on a bed of Couscous

Lunch: \$60.00 per person

Dinner: \$76.00 per person

All food and beverage prices are subject to 19% service charge and local sales tax

B L I S S

- ❖ Ballroom for six hours
- ❖ On-site coordinator and banquet manager

- ❖ One hour hosted bar with call brands
- ❖ Selection of four tray-passed Hors d' Oeuvre
- ❖ Two Buffet Entrée choices
- ❖ One glass of house wine per guest with dinner
- ❖ Glass of Champagne or Sparkling Cider for all guests to toast

- ❖ Banquet tables, chairs, china, glass and silverware
- ❖ White or black tablecloths and napkins
- ❖ Hurricane lamps with tapered candles and votive candles
- ❖ Place card and guestbook table, gift table, DJ table and Display Cake table
- ❖ Raised seating for bridal party or sweetheart table
- ❖ 20'x20' parquet dance floor

- ❖ Complementary room for the bride and groom on the night of the wedding
- ❖ Wedding parking rate for self-parking. Valet available on request at prevailing rates
- ❖ Discounted guestroom rates available for your guests

- ❖ Chef's table tasting for up to four guests

BLISS

Tray Pass – Select three
(One piece each per person)

- California Rolls, Soy Sauce
 - Beef Tenderloin Canapé
 - Shrimp Salad in Endive Leaf
 - Bacon Wrapped Scallops
 - Smoked Salmon Canapés
 - Seared Scallop on Sesame Crisp
 - Bocconcini, Cherry Tomato Skewer
 - Mini Chicken Wellington
 - Mini Beef Wellington
 - Chicken Lollipops, Blue Cheese Sauce
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Buffet Stations – select two

Minimum 50 guests required

Menus served with Rolls and Butter, Starbucks Coffee or Tea

Salad Station

- Baby Spinach, Dried Cranberries, Pancetta-Citrus Dressing
- Hearts of Romaine, Shaved Parmesan, Croutons, Caesar Dressing
- Romaine, Tomatoes, Cucumber, Green Onion and Mint-Lemon Olive Oil

Pasta Station

- Penne, Tortellini and Fettuccini, Marinara, Pesto and Alfredo
- Bell Peppers, Spinach, Garlic, Italian and Turkey Sausage, Grilled Chicken, Shaved Parmesan and Crushed Red Pepper

Mashed Potato Bar

- Classic Whipped Potatoes, Grilled Chicken, BBQ Pulled Pork, Chives, Green Onions, Sour Cream Bacon Bites, Fried Onion Straws

Carving Station (Select two) Exhibition Chef

- Whole Roasted Turkey, Petite Brioche
- Tri-Tip, Creamy Horseradish, Assorted Rolls
- Honey Glazed Ham, Dijon, Whole Wheat Rolls

Lunch: \$70.00 per person

Dinner: \$81.00 per person

All food and beverage prices are subject to 19% service charge and local sales tax

HARMONY

- ❖ Ballroom for six hours
- ❖ On-site coordinator and banquet manager

- ❖ Selection of three tray-passed Hors d' Oeuvre
- ❖ One Display and Specialty Station Choice
- ❖ One Buffet Entrée Choice
- ❖ Glass of Sparkling Cider for all guests to toast

- ❖ Banquet tables, chairs, china, glass and silverware
- ❖ White or black tablecloths and napkins
- ❖ Hurricane lamps with tapered candles and votive candles
- ❖ Place card and guestbook table, gift table, DJ table and Display Cake table
- ❖ Raised seating for bridal party or sweetheart table
- ❖ 20'x20' parquet dance floor

- ❖ Complimentary room for the bride and groom on the night of the wedding
- ❖ Wedding parking rate for self-park. Valet available on request at prevailing rates
- ❖ Discounted guestroom rates available for your guests

- ❖ Chef's table tasting for up to four guests

- ❖ No host bar (cash bar)

HARMONY

Tray Pass – Select three
(One piece each per person)

- Tomato Basil Bruschetta
 - Spinach and Feta in Phyllo
 - Mini Quiche
 - Vegetarian Egg Rolls
 - Baby Potatoes, Sour Cream and Chives
 - Pigs in a blanket
 - California Rolls, Soy Sauce
 - Bocconcini, Cherry Tomato Skewer
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Display and Specialty Stations– select two

Displays

- Fresh Vegetable Crudités, Ranch and Blue Cheese
- Grilled Vegetable Display with Roasted Peppers, Eggplant, Cremini Mushrooms, Green and Yellow Zucchini-Balsamic Reduction
- Domestic and Imported Cheeses to include Smoked Gouda, Mild Cheddar, Swiss, Goat Cheese, Decorated with Dry Fruit and Toasted Almonds. Served with sliced French Baguette and Flat Bread Crackers

Taco Bar

- Soft and Hard Taco Shells
Ground Beef and Shredded Chicken
Iceberg Lettuce, Shredded Cheddar Cheese,
Diced Tomato, Guacamole and Salsa

Southwest Station

- Pasta Salad, Citrus Grilled Chicken, Rice and Beans
Soft Tortilla Shells, Guacamole and Sour Cream

Pasta Station

- Traditional Caesar Salad
- Penne, Bowtie and Tortellini Pasta, Marinara, Alfredo and Pesto Sauces, Grilled Chicken, Shrimp, Onion, Garlic, Bell Peppers, Mushrooms, Crusted Pepper, Parmesan and Garlic Bread

Oriental Station

- Vegetarian Egg Rolls
Steamed Rice and Lo Mein Noodles, Sesame Chicken Fingers,
Fried Won Tons

Lunch: \$38.50 per person

Dinner: \$43.50 per person

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LATE NIGHT RECEPTION SNACKS

Southwest Station \$10.00 per person

- Roasted Salsa and Salsa Verde
- Corn Tortilla Chips
- Mini Chicken Tacos
- Churro Bites

Tommy's Potato Chips \$5.00 per person

- Homemade Potato Chips with Onion, Ranch and Blue Cheese Dipping Sauces

Slider Station (select two items) \$13.00 per person

- Crispy Chicken Sliders
- Pulled Pork Slider
- Sausage and Red Pepper Slider
- Hot Dog and Slaw Slider
- Chicken and Slaw Slider
- Bacon and Cheese Meatball Slider

Served with French Fries and appropriate Condiments

Pizza Station (select two items) \$7.00 per person

- Pizza Margherita
- Vegetarian Pizza
- Pepperoni Pizza
- Hawaiian Pizza
- Parmesan Cheese and Red Pepper Flakes

Fresh Baked Cookies \$5.00 per person

- Freshly baked assorted cookies
 - Shots of Ice Cold Chocolate or Regular Milk
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BEVERAGES

Bar Options	Hosted*	Cash	Beers per Keg	Brands	
Well Selection	\$5.75	\$7.00	Domestic	\$275.00	Budweiser, Bud Light, Coors Light, Michelob Golden Light
Call Selection	\$6.75	\$8.00	Imported	\$325.00	Corona, Heineken, Amstel Dark
Premium Selection	\$7.75	\$9.00	Non-Alcoholic	\$325.00	St. Pauli Girl
Domestic Beer	\$4.75	\$6.00	Draft	\$375.00	Goose Island, Surly Furious
Imported Beer	\$6.25	\$7.00			
Craft Beer	\$8.75	\$9.00			
House Wine	\$6.75	\$7.00			
Sodas	\$2.00	\$3.00			
Mineral Waters	\$3.00	\$4.00			

- **Bartender fee** is \$100.00 per bartender.
- **Hotel recommends** one bar per 80 guests for hosted bars and one bar per 120 guests for cash bars.

Liquor Brands

- **Well Selection:** Barton Vodka, J&B Scotch, Jim Beam Bourbon, Winsor Whiskey, Jose Cuervo Tequila, Barton Gin, Barton Rum
- **Call Selection:** Tito's Vodka, Absolut Vodka, Makers Mark Bourbon, Jack Daniels Whiskey, Jameson Whiskey, Beefeater Gin, Captain Morgan Rum
- **Premium Selection:** Glenlivet 12 Scotch, Patron Tequila, Grey Goose Vodka, Woodford Reserve Bourbon, Crown Royal Whiskey, Hendricks Gin, Bacardi Rum
- **Cordials:** E&J Brandy, Courvoisier
- **Wines:** Our house wines, change according to the season. Please ask your Catering Representative for the available selections
- **Corkage Fee:** Should you elect to bring your own wine or champagne, a corkage fee of \$15.00 per 750ml bottle will be charged. Corkage fee is subject to 19% service charge and local sales tax
 - * **Hosted Bars:** Hosted Bar drinks, Wines & Kegs are subject to 19% service charge and appropriate local sales tax.

Vendors List

Bakeries	<ul style="list-style-type: none">• Gingerbread House: 507-288-2621• Hy-Vee: 507-288-8233• Mon Petite Cupcake: 507-358-8504
Entertainment & Music	<ul style="list-style-type: none">• Complete 507-252-1499• Total Music DJ 507-259-3191• Ralph Schornack, Pianist 507-252-1892
Florists	<ul style="list-style-type: none">• Brianna Prudoehl of Fox & Fern Floral 507-358-3376 507-281-2484• Le Jardin European Style 507-289-1818• Rennings Flowers 507-289-3967
Hair and Make Up	<ul style="list-style-type: none">• Glam Beauty Lounge 507-322-0003• Blue H2O 507-292-7888
Linen	<ul style="list-style-type: none">• Linen Effects 612-355-2500• Rentex Rentals 507-292-8794
Officiates	<ul style="list-style-type: none">• Ruth Bohlen 507-533-4331• Ryan Hawley 507-282-8845
Photographers / Videographers	<ul style="list-style-type: none">• Scott Elder 507-424-1044• Shawn Fagan 507-259-2973
Transportation	<ul style="list-style-type: none">• Star Limousine 507-281-0969• Rochester Limo 507-322-3060• Gold Crown Limo 507-285-9528
Shuttle Service	<ul style="list-style-type: none">• Star Limousine 507-281-0969