

Thank You for Choosing 440 Main to Host Your *Special Event*

Thank you for considering 440 Main for your special occasion. Our Banquet Menu was thoughtfully developed to provide quality food, attentive service, and an enjoyable experience for groups of all sizes. We offer several dining spaces to accommodate your event:







Our Event Spaces

Main Dining Room
Seats up to 110 guests

Rear Semi-Private Dining Room
Seats up to 40 guests

Upstairs Private Banquet Room*
Seats up to 60 guests

**Please note: There is no elevator access to the upstairs banquet room.*

CONTACT US

Phone: (270) 793-0450
Email: events@440Main.com
Website: www.440main.com
Shayna McLean
Operational Excellence & Events Manager
Office Hours: Tuesday–Friday, 9:30 AM–4:30 PM

Appetizer Packages

Package 1
$10.95 per guest | Choice of Three

- **Spinach Artichoke Dip** — *Served with tortilla chips*
- **Miniature Meatballs** — *Mango BBQ sauce*
- **Asian Spring Rolls** — *Sweet chili sauce*
- **Spanakopita** — *Phyllo triangles filled with spinach and feta*
- **Cocktail Quiche** — *Assortment of Broccoli Cheese, Three Cheese, and Garden Vegetable*



Package 2
$14.95 per guest | Choice of Three

- **Shrimp Cocktail** — *Zesty cocktail sauce*
- **Petite Beef Wellington** — *Wild mushrooms with au poivre sauce*
- **Miniature Crab Cakes** — *Remoulade sauce*
- **Cheese & Vegetable Tray | GF** — *Ranch dip*
- **Spicy Tuna on Cucumber | GF** — *Sriracha aioli*



Bar Packages

- **Open Bar** — The host pays for all beverages consumed by guests.
- **Cash Bar** — Guests purchase their beverages individually.
- **Limited Bar** — The host establishes a specific time period or dollar amount for the hosted bar. Once the limit is reached, service transitions to a cash bar.
- **Drink Tickets** — The host provides a predetermined number of drink tickets per guest.



Non-Alcoholic Beverages
$2.95 per guest



4140 MAIN

Entrée Selections

CHOICE OF THREE

Includes Garden Salad with House Vinaigrette and Ranch.

6 oz. Filet Mignon | GF
Grilled to medium and served with garlic mashed potatoes
$40.95

Artichoke Stuffed Chicken
8 oz. chicken breast, artichoke, spinach, béchamel, mozzarella, grilled asparagus, and champagne sauce
$27.95

Southern Style Crab Cakes
Lump crab, remoulade, asparagus, salt & vinegar chips, and petite herbs
$33.95

Pasta Louisiana
Blackened chicken breast, tomato, bell peppers, lemon zest, angel hair pasta, and chorizo cream sauce
$26.95

10 oz. Filet Mignon | GF
Grilled to medium and served with garlic mashed potatoes
$47.95

Bourbon Salmon | GF
Atlantic salmon, bourbon glaze, and garlic Brussels sprouts
$31.95

Chorizo Stuffed Chicken | GF
Blackened chicken breast, chorizo, sautéed spinach, mozzarella, jalapeño cheese grits, and smoked tomato purée
$26.95

Seasonal Vegetable Pasta
Linguine, roasted vegetables, white wine butter sauce, and Parmesan
$21.95

Dessert

Classic Cheesecake — *$6.50*
Gluten-Free Chocolate Cake | GF — *$6.50*
Bring Your Own Dessert — *$2.50 per guest*



Curated Dinner *Options*

EXCEPTIONAL CUISINE. MEMORABLE GATHERINGS.

Thoughtfully crafted menus featuring fresh ingredients, classic flavors, and the warm hospitality 440 Main is known for.

The Duo

For parties of 40 or more

Every guest receives the same entrée combination. Includes Garden Salad and Warm Rolls.

$43.95 per guest

Protein — *Select Two*

- Petite Filet Mignon with Demi-Glace
- Grilled Chicken Breast with Champagne Sauce
- Atlantic Salmon
- Jumbo Crab Cake — Add $6 per guest

Potato — *Select One*

- Garlic Mashed Potatoes
- Baked Potato with Butter and Sour Cream

Vegetable — *Select One*

- Sautéed House Vegetable
- Roasted Asparagus

Dessert

- Tennessee Cheesecake with Raspberry Sauce

Budget-Friendly Duo

For parties of 30 or more

Available Monday–Thursday from 5:00-7:00 PM.

$33.95 per guest

Includes

- Garden Salad and Rolls

Entrée — *Select One*

- Sirloin Steak with Demi-Glace
- Chicken Breast with Champagne Sauce

Potato — *Select One*

- Garlic Mashed Potatoes
- Sautéed Garden Vegetables

Dessert

- Tennessee Cheesecake with Raspberry Sauce

Please inform us of any food allergies, intolerances, dietary restrictions, or preferences prior to your event.





Room Fees, Deposits & *Event Policies*

Events and Private Dining

A $75 room fee will be charged for all Events and Private Dining. A $175 deposit is required at the time of reservation for most large-party events. The deposit will be applied as a credit toward the final bill on the date of the event.

Cancellations

To receive a refund of your deposit, cancellation notice must be provided at least fourteen (14) days prior to the scheduled event date. Cancellations made within 14 days of the event will result in forfeiture of the deposit.

Pharmaceutical and Business Sales Groups

(Tuesday through Thursday only)

A $250 non-refundable room fee will be charged per event.
This payment is required to hold the reservation.

Cancellations

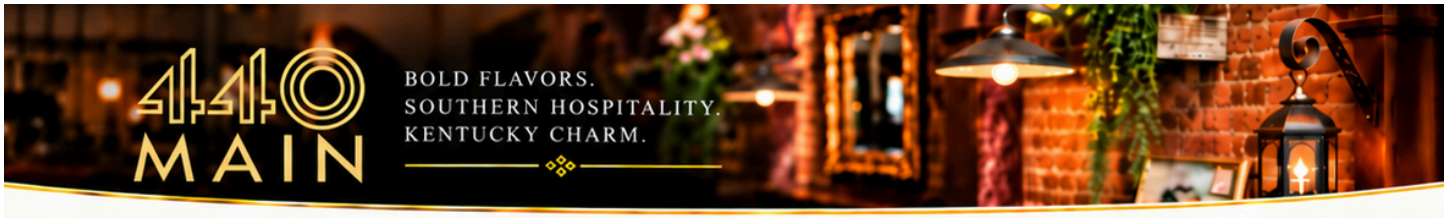
To receive a refund of your deposit, cancellation notice must be provided at least seven (7) days prior to the scheduled event date. Cancellations made within 7 days of the event will result in forfeiture of the deposit.

Final Guest Count

A final guaranteed guest count must be provided no later than 48 hours prior to your event. The confirmed guest count will serve as the minimum number of guests billed on the final invoice. Guests included in the guaranteed count who do not attend will be charged at the full menu price for each guest not in attendance.

Check Presentation

One final bill will be presented to the host at the conclusion of the event. The bill will include all food, beverages, services, gratuities, and applicable fees.



Additional Policies & *Event Agreement*

Gratuity

A gratuity of either $100 per server or 20% of the final bill, whichever is greater, will be added to all private dining events.

Payment

Cash, **debit card**, gift card, or pre-approved check are accepted with a 3% cash discount. Visa, Mastercard, American Express, and Discover are subject to a 3% processing fee, where permitted by applicable law and credit card processing guidelines. The processing fee is calculated before tax and gratuity.

Decorations

- White table covers, black linen napkins, silverware, and glassware are provided.
- You are welcome to bring decorations to personalize your event.
- However, glitter, confetti, and similar materials are not permitted.
- Adhesive materials, including tape and mounting putty, may not be attached to walls, doors, or other venue surfaces.
- All candles must be enclosed in approved holders. Open flames are prohibited.
- The event host is responsible for removing all decorations and personal belongings at the conclusion of the event.

Music

- Live entertainment and amplified music must be approved by management in advance.
- A sound check may be required prior to the start of the event.
- Bluetooth speakers are available for special music requests.
- The host is responsible for the payment, delivery, setup, and return of any audio/visual equipment supplied by a third-party rental company.
- 440 Main is not responsible for theft, damage, or disputes involving equipment rented from a third party.
- Guests are welcome to use the television mounted in the private room.

Event Agreement

I understand and agree with the room fees and event policies outlined above.

Name: _____

Signature: _____

Date: _____

