



M A N S I O N O N S O U T H M A I N

EVENT

PRICING GUIDE



OUR VENUE

Welcome to the Mansion on South Main, an elegant and historic venue designed for life's most memorable celebrations. Whether you're planning an intimate cocktail party, corporate gathering, or special occasion, our mansion offers timeless charm with modern amenities. Indoors, the space comfortably accommodates up to 50 guests. Outdoors, our three-acre grounds provide a breathtaking setting for up to 200 guests, complete with ample space for multiple tent options and convenient on-site parking.

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FACILITY RENTAL RATES

WEEKDAY LUNCH

\$750

WEEKDAY DINNER

\$1250-\$1500

FRIDAY OR SUNDAY

\$2,000-\$2,500

SATURDAYS

\$3,000-\$4,000

PRICING VARIES DUE TO TENT NEEDS, DATE, AND TIME

WHAT'S INCLUDED "THE PERKS"

- ONSITE VENUE MANAGER PRESENT DAY OF TO COORDINATE ANY FACILITY NEEDS
- HOUSE SOUND THROUGHOUT HOME
- CUSTOM WOOD ROLLING BAR INSIDE HOME, RESIN ROLLING BAR FOR TENT
- SET UP OF ITEMS THAT ARE INCLUDED WITHIN RENTAL
- PARTIALLY PAVED AND GRASS PARKING
- MANSION INDOOR CAPACITY: 50

INCLUDED TABLES AND CHAIRS:

- (3) 6ft BANQUET TABLES
- (2) 8FT BANQUET TABLES
- (24) 5FT ROUND GUEST TABLES
- (6) 3FT ROUND TABLES
- (8) HIGH COCKTAIL TABLES
- (140) PLASTIC FOLDING CHAIRS
- (50) GOLD CHIAVARI CHAIRS FOR INDOOR USE (NO CUSHIONS) **OR**
- (50) IVORY PLUSH FOR INDOOR USE

IN HOUSE CATERING THROUGH BAYOU BLUEGRASS OR BLUEGRASS THYME AND TABLE.

ADDITIONAL IN-HOUSE CATERING PERKS

- PRIVATE TEAM OF EVENT PROFESSIONALS WHO MANAGE FOOD/BEVERAGE, BUSSING OF TABLES, TRASH SERVICE, AND OVERALL GUEST EXPERIENCE
- ACCESS TO FULL CATALOG OF EVENT AND TABLESCAPE RENTALS



Outside Catering **FACILITY GUIDELINES**

- Caterer must submit a Health Department Permit and Certificate of Insurance.
- Caterer or Client must provide all disposable plates, cups, napkins, etc. needed for the event. Venue will provide cups for bar if having bar service.
- **NOTE:** Real dinnerware may be requested from Venue. Pricing ranges from \$5-7 per person. Appropriate Service Staff and Dishwasher required at \$225 each.
- Caterer must provide all catering items needed to successfully execute the event (ex., hot boxes, chafers, serving utensils).
- Catering staff must maintain the buffet, keeping it stocked and clean throughout meal service.
- **NOTE:** If food is dropped off and Venue staff must manage, a \$200 service fee will apply.
- Catering staff must bus all guest tables and bag up trash before departing. Additional Venue staff may be added at \$225 each for this service.
- Catering staff must leave prep/staging areas and/or kitchen areas clean and free of debris.
- **NOTE:** If areas are not left up to standard, a \$200 fee will apply.
- Onsite supervisor will be provided by the Venue.

HOUSE RULES

- Events must end no later than 11:00 PM, and guests out by midnight. Additional breakdown time may be added with the event manager.
- The venue will be cleaned prior to your arrival. Client or outside vendors are responsible for any additional cleaning needed after decor or set-up, prior to the start of the event.
- Client must remove all decor and personal items provided by the end of the night unless previously discussed with the event manager or a weekend package purchased.
- Catering liquor license or STARS/TIPS certified bartender required.
- Prohibited items include: Open flames, sparklers, or any burning materials, as well as loose artificial flowers, confetti, glitter, rice, etc.

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CONTACT US

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