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*#exactlylikenothingelse*

## **SILVER PACKAGE**

Five Hour Wedding Reception  
Private Menu Tasting for up to Four Guests  
Complimentary King Suite for the Newlyweds  
Tuscan Swirl Tables and Chairs  
Skirting and Napkins  
Votive Candle Centerpieces with Tea Lights  
Dance Floor (up to 21'x 21')  
Gift Table, Guest Book Table, and DJ Table  
Celebratory Champagne Toast for Head Table  
Elevated Head Table, Sweetheart Table or Feast Table  
Complimentary Cake Cutting and Serving  
Four Hour Open Bar with Call Brands\*  
Choice of Salad Served with Artisan Rolls and Sweet Cream Butter  
Classic Entrée with Choice of Two Accompaniments  
**\*Parking not included**

**\$75 Per Guest**



## **GOLD PACKAGE**

Five Hour Wedding Reception  
Private Menu Tasting for up to Four Guests  
Complimentary Parking for All Guests  
Complimentary King Suite for the Newlyweds  
Tuscan Swirl Tables and Chairs  
Floor Length Linens, Skirting and Napkins  
Votive Candle Centerpieces with Tea Lights  
Dance Floor (Up to 21'x 21')  
Gift Table, Guest Book Table, and DJ Table  
Celebratory Champagne Toast for Head Table  
Elevated Head Table, Sweetheart Table or Feast Table  
Complimentary Cake Cutting and Serving  
Four Hour Open Bar with Call Brands\*  
Cheese and Crudit  Display  
Choice of Two Passed Hors d'oeuvres  
Choice of Salad Served with Artisan Rolls and Sweet Cream Butter  
Classic Entrée with Choice of Two Accompaniments

**\$95 Per Guest**

## PLATINUM PACKAGE

Five Hour Wedding Reception  
Private Menu Tasting for up to Six Guests  
Complimentary Valet Parking for All Guests  
Complimentary King Suite for the Newlyweds  
Tuscan Swirl Tables and Chairs  
Floor Length Linens, Skirting and Napkins  
Votive Candle Centerpieces with Tea Lights?  
Dance Floor (21'x 21')  
Gift Table, Guest Book Table and DJ Table  
Elevated Head Table, Sweetheart Table or Feast Table  
Celebratory Champagne Toast for All Guests  
LED Up-Lighting for the Head Table  
Screen and Projector  
Complimentary Cake Cutting and Serving  
Four Hour Open Bar with Premium Brands\*  
Cheese and Crudit  Display  
Choice of Two Passed Hors d'oeuvres  
Choice of Salad Served with Artisan Rolls and Sweet Cream Butter  
Premium Entr e with Choice of Two Accompaniments

**\$109 Per Guest**

(\* Bar inclusions listed on page 8)

## HORS D'OEUVRES

### **COLD HORS D'OEUVRES**

*(Priced per 50 pieces)*

Traditional Bruschetta - \$200

Caprese Skewer with Fresh Mozzarella, Basil,  
Tomatoes, and Balsamic Vinaigrette - \$250

Sesame Seed Crusted Ahi Tuna Tartare  
on a Crostini - \$350

Smoked Salmon Wrapped Asparagus - \$300

Chilled Jumbo Shrimp with  
Cocktail Sauce - \$300

### **HOT HORS D'OEUVRES**

*(Priced per 50 pieces)*

Spinach & Cheese Spanakopita - \$200

Spring Roll with Sweet and Sour Sauce - \$200

Thai Chicken Satay with Peanut Sauce - \$250

Fried Green Tomatoes - \$225

Crab Cake with Jumbo Lump Crab Meat  
with Remoulade Sauce - \$300

Petite Beef Wellington - \$300

Coconut Chicken - \$250

Sweet Chili Meatballs - \$200

Seafood Stuffed Mushrooms - \$250

Bacon Wrapped Shrimp  
With Sweet Chili Sauce - \$300

Toasted Ravioli with Zesty Marinara - \$250

Prices are subject to 13.179% tax and 24% service charge.  
Menus and pricing are subject to change

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**SALAD SELECTIONS** *Choose One*

Hearts of Romaine Caesar Salad with Herbed Croutons & Grated Parmesan

Spinach and Blue Cheese Salad with Apples, Spiced Pecans and Pinot Noir Vinaigrette

House Salad with Golden Butter Leaf Lettuce, Tomato and Cucumber with Choice of Two Dressings

Caprese Salad with Fresh Mozzarella, Tomatoes and Basil, Drizzled with Balsamic Vinaigrette

Saint Louis Style Salad with Iceberg Lettuce, Red Onion, Pimientos, Artichoke Hearts, Oil and Vinegar, and Provel Cheese – a Saint Louis tradition!

**Additional Dressing Options: Ranch, Italian, Caesar, Raspberry Vinaigrette, French, Pinot Noir Vinaigrette**

**STARCH SELECTIONS** *Choose One*

Bourbon Pecan Mashed Sweet Potatoes

Rosemary Roasted New Potatoes

Oven Roasted Garlic Mashed Potatoes

Bow Tie Alfredo

Wild Rice Pilaf

Au Gratin Potatoes

Penne Pasta with Choice of Red or White Sauce

Lemon Caper Brown Butter Ravioli

**VEGETABLE SELECTIONS** *Choose One*

Parmesan Roasted Asparagus

Seasonal Assorted Steamed Vegetables

Tuscan Vegetable Medley

Steamed Buttered Broccoli

Southern Style Green Beans

Garlic Butter Roasted Brussels Sprouts

**ENTRÉE SELECTIONS** *Choose One*

**CLASSIC ENTRÉES**

**Pan Seared Chicken Breast**

Tossed in White Wine Cream Sauce and Topped with Boursin Cheese

**Taste of “The Hill” Chicken**

Stuffed with Provel Cheese, Artichoke Hearts and Prosciutto and Topped with an Olive Oil Vinaigrette

**Roasted Chicken Breast**

Stuffed with Prosciutto and Basil with a Rich Port Wine Sauce

**Herb Crusted Cod**

Topped with Creamy Lemon Dill Sauce

**Roasted Pork Loin**

Slow Roasted and Served with a Savory Rosemary Demi-Glace

**Flat Iron Steak**

Topped with a Rich Steak Butter Sauce

**Pasta Primavera** <sup>Ⓥ</sup>

with Seasonal Vegetables, Bow Tie Pasta and Tossed in a White Wine Butter Sauce  
(add Chicken or Shrimp Upon Request)

**Portobello Mushroom** <sup>Ⓥ</sup> <sup>Ⓜ</sup>

Stuffed with Roasted Vegetables and Creamy Boursin Cheese

**PREMIUM ENTRÉES**

**Atlantic Salmon Filet**

Topped with a Bourbon Glace

**Presidential Apple Brined Pork Chop**

Roasted with a Demi-Glace

**Braised Beef Short Rib**

Dressed with a Red Wine Reduction Sauce

**Grilled New York Strip Steak**

Topped with a Mushroom Demi-Glace

**Grilled Tenderloin**

Drizzled with a Bordelaise Sauce

**Filet Oscar**

Topped with Jumbo Lump Crab Meat and Roasted Asparagus in a Béarnaise Sauce

**DUAL PREMIUM ENTRÉES** (+\$5)

**Grilled Tenderloin of Beef + Pan Seared Herb Infused Chicken**

**Wild Atlantic Salmon Filet + Pan Seared Herb Infused Chicken**

**Grilled Tenderloin of Beef + Sea Scallops or Jumbo Shrimp**

## **ADDITIONAL ENHANCEMENTS & LATE NIGHT SNACKS**

### **Fresh Seafood on Ice** - Market Price

*Served with Cocktail Sauce, Lemon Wedges, Tabasco Sauce and Assorted Crackers*

SEASONAL:

Jumbo Gulf Shrimp	Alaskan King Crab Legs
Crab Claws	Oysters on the Half Shell with Mignonette

### **Pasta Station** - \$15 /person\*

*Served with Garlic Bread*

CHOOSE TWO:

Cheese Tortellini with White Wine Cream Sauce  
Pasta Primavera  
Penne Pasta with Chicken and Tomato Fondue  
Bowtie Pasta with Shrimp and Mushroom Alfredo Sauce  
Lemon Caper Brown Butter Ravioli

### **Pommes Frites Station** - \$7 /person\*

French Fries	Sweet Potato Fries
Brown Gravy	Brown Sugar
Chipotle Aioli	Mayonnaise
BBQ Sauce	Ketchup
Honey Mustard	Shredded Cheese

### **Nacho Station** - \$9 /person\*

Tortilla Chips	Shredded Three Cheese Blend
Queso Blanco	Seasoned Ground Beef
Shredded Chipotle Chicken	Sour Cream
Jalapeños	Fresh Pico de Gallo
Green Onion	Black Beans

### **Mac & Cheese Station** - \$15 /person\*

Homemade Mac & Cheese	Applewood Smoked Bacon
Blackened Chicken	Sour Cream
Jalapeños	Fresh Asparagus
Green Onion	Sriracha Sauce
BBQ Sauce	Truffle Oil

+ Add lobster for \$5

**Street Taco Station** - \$17 /person\*

- |                      |                             |
|----------------------|-----------------------------|
| Seasoned Ground Beef | Chipotle Lime Chicken       |
| Flour Tortillas      | Corn Tortillas              |
| Diced Onion          | Shredded Three Cheese Blend |
| Fresh Pico De Gallo  | Sour Cream                  |
| Fire Roasted Corn    | Shredded Lettuce            |

**Slider Station** - \$11 /person\*

- |                        |                    |
|------------------------|--------------------|
| Sirloin Beef Burger    | Black Bean Burger  |
| American Cheese        | Cheddar Cheese     |
| Lettuce                | Tomato             |
| Pickle Slices          | Caramelized Onions |
| Applewood Smoked Bacon | Sautéed Mushrooms  |
| Ketchup                | Mustard            |

**CARVING STATIONS**

*All Carving Stations Served with Artisan Rolls & Butter. Guest Minimum: 50*

**Roasted Tenderloin of Beef** - \$20 /person\*

Served with Mustard Demi and Creamed Horseradish

**Whole Roasted Prime Rib** - \$18 /person\*

Served with Au Jus & Creamed Horseradish

**Bone-In Maple Glazed Ham** - \$13 /person\*

Served with a Brown Sugar Pineapple Reduction

**Roasted Pork Loin** - \$15 /person\*

Served with Sweet Apple Demi-Glace

\* | Stations require an attendant and include 1 hour of service.  
\$50 attendant fee applies.

**DESSERTS** Guest Minimum: 25

**Bananas Foster Station** - \$9 /person\*

Sliced Bananas Sautéed in Butter, Brown Sugar and Cinnamon  
Flambéed with Banana Liquor and Bacardi 151 Rum  
Served with Vanilla Ice Cream

**Assorted Mini Cheesecakes** - \$7 /person

**Chocolate Torte** - \$8 /person



**GIFT OPENING BREAKFASTS**

**The Saint Louis Continental | \$25**

Seasonal Sliced Fruit and Berries  
 Freshly Baked Croissants, Danishes, Pastries and Muffins  
 Individual Regular and Greek Yogurts with Homemade Granola  
 Sweet Cream Butter and Preserves

+ Add Applewood Smoked Bacon and Signature Scrambled Eggs for \$5 /person

**Hotel Saint Louis Breakfast Buffet | \$35**

Seasonal Sliced Fresh Fruit  
 Individual Yogurt Parfaits  
 Assorted Bagels and Cream Cheese  
 Assorted Danish, Pastries & Muffins  
 Sweet Cream Butter and Assorted Jellies  
 Farm Fresh Scrambled Eggs with Scallions & Cheddar Cheese  
 Applewood Smoked Bacon  
 Country Sausage Links  
 Rosemary Roasted Breakfast Potatoes  
 Homemade Biscuits and Gravy  
 Fresh Orange Juice  
 Freshly Brewed Regular Coffee

**À LA CARTE SERVICES**

<b>Signature Cocktail</b>	Pricing based on selection
<b>Screen and LCD Projector</b>	\$250
<b>One Additional Hour of Bar</b>	\$11 per person
<b>Wine Service</b>	\$10 per person
<b>Ceremony Rental of the Ballroom at Hotel Saint Louis</b>	\$800

*other enhancements available! Contact your Catering Manager for details.*

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## WEDDING FAQ'S

### **How soon should I book my wedding reception?**

It's never too soon to secure a venue for your wedding reception. Once you have your ceremony and reception venues booked, you can move forward on the rest of your planning. Plus, if you are looking at a prime date, you want to make sure you can secure the date that you want.

### **Do I need to schedule a tour?**

We prefer that you schedule a tour ahead of time with our catering team in order to ensure that we are able to provide our undivided attention and answer all of your questions.

### **How do I reserve my wedding date?**

To officially reserve your ideal date, call or e-mail your Catering Manager for a catering contract. Your Catering Manager will send a contract over with a due date listed. The signed contract, along with a non-refundable deposit of 25% of the food and beverage minimum will be due by the listed due date. Additional deposits will be listed on the Catering Contract.

### **What is a Food & Beverage Minimum?**

A Food and Beverage minimum is the amount of food and beverage that you are committing to in order to book the ballroom space. You may exceed this amount, but this is the *minimum* amount that you are agreeing to spend. Food and beverage minimums are exclusive of service charge, tax and any room rental fees. Your Catering Manager will advise you of the food and beverage minimum based on your preferred date.

### **When do I need to know my final number of guests?**

A final count of attendees is due 7 days prior to your wedding date by no later than 12:00 pm. Once the guarantee is given it may not be reduced and any increase will be based on hotel discretion. At this time, your final payment will be due as well.

### **Can I bring in my own food or alcohol?**

All food and beverage must be provided by Hotel Saint Louis. The wedding cake is the only food product that may be provided from an outside source.

### **Do you have suggestions for vendors?**

Of course! We have a network of wonderful wedding vendors that we would be glad to suggest. You are not required to use our vendors, but it would be our pleasure to assist.

### **When should I schedule my tasting?**

Typically, we suggest scheduling your tasting 3 months prior to your reception date. We advise 3 months prior because sometimes if you try to the food too early, you tend to forget your preferences. The tasting is complimentary for 4-6 guests depending on your package selection.

### **Can I set-up a special rate for my out-of-town guests?**

One of the perks about hosting your reception at a hotel is the benefit of everyone having the option to stay. Please ask your Catering Manager for more information regarding setting up a block of rooms for your out-of-town guests.

### **Can I pay for my guests parking?**

Absolutely! We offer the option for you to pay for your guests to self-park or receive valet service.

Our dedicated staff is here to serve you and assist with planning a wedding that is **“exactly like nothing else.”** Congratulations on your engagement and happy planning!

