



WEDDINGS

— *at the* —

MISSOURI ATHLETIC CLUB



Missouri Athletic Club

100+ Years of Excellence & Tradition

Since 1903, the Missouri Athletic Club has been the premier athletic, dining and social club for business, professional and civic leaders and their families in the St. Louis region.

Our extraordinary culinary team, led by Executive Chef Barton Philipps, creates aesthetically pleasing plates for your special day.

Our in-house butcher shop and pastry kitchen ensure your meal is created fresh and tailored to meet your specifications.

“THANK YOU SO MUCH for the best day of our lives! I am literally just beaming still and I'm so happy we were able to celebrate our marriage at the MAC. It was perfect and everything we have ever dreamed of. Thank you for all that you have done for us! It was a night we will never forget.

– Danielle H.



Professional in every way with gorgeous spaces that made us, our families, and our guests feel incredibly special. We absolutely loved working with the Missouri Athletic Club and I would highly recommend it to anyone getting married in St. Louis. Our Wedding Specialist was an incredible professional and every member of the staff was knowledgeable, friendly, and welcoming. We had staff help us bring decor in, a warm welcome at the front desk for our families checking into the hotel, and above and beyond service.

The MAC not only functioned as our ceremony, cocktail, and reception space, but it also offered us a ton of resources that we didn't have to go to an outside vendor for, which minimized stress and challenges. The wedding packages include a gorgeous cake, linens, uplighting, day-of coordination, bar, catering, a shuttle for day-of, and some hotel rooms. They also coordinated chivari chair rental, stage installation for our band, and AV for our ceremony at a great price point and with zero stress.

We loved it so much and will never forget the hospitality, top-notch service, attention to detail, and FUN of the MAC! They made our wedding incredible.

– Andrea R.

We always envisioned our reception in a ballroom with beautiful chandeliers and high ceilings. Missouri Athletic Club not only met our expectations but went above and beyond! I would recommend them over and over again. Our wedding planner at MAC made sure the evening went without a hitch and that everything was so organized and timed perfectly. The dinner service went so smoothly and the food was so delicious. We received compliments throughout the night from our guests that this was the best wedding food they have ever had. The all-inclusive wedding package was a lifesaver for us ... from the table numbers to the uplighting – it made our planning much less stressful! The best night ever, and we owe it to Missouri Athletic Club staff!

– Renee H.



Missouri Athletic Club: *Your Day, Your Way*

At the Missouri Athletic Club, we strive to help you design your event day and make your vision become a reality. Choose from the following customizable service styles:

- ◆ Buffet service
- ◆ Plated service

Interested in a specialty station style reception? Speak to your wedding specialist to create a custom reception menu for your wedding day.



All MAC Weddings Include:

- ◆ A five-star professional, service-oriented staff
- ◆ Professional event captain and wedding specialist
- ◆ Timelessly elegant setting
- ◆ White or ivory floor-length linen, glassware, flatware, tables, house chairs and bars
- ◆ MAC Signature chargers
- ◆ Votive candles on cocktail and dinner tables
- ◆ Table numbers
- ◆ Four-hour open bar
- ◆ Complimentary tasting for up to six guests
- ◆ Passed hors d'oeuvres
- ◆ Custom wedding cake created by MAC's pastry chef
- ◆ Champagne toast
- ◆ Wedding day dressing room
- ◆ Complimentary hotel room for wedding night for bride and groom
- ◆ Special room rates for guest accommodations
- ◆ MAC uplighting and Bose house music system
- ◆ Coat check, security and lobby attendants on event day





I can't believe that it's been two weeks since we got married. We leave for our honeymoon this week but are still on cloud nine from the wedding. I just wanted to reach out and send you a special THANK YOU! The wedding was beyond all expectations. It was truly a magical day. I'm still walking on air. We both are!

I'm so very happy that we chose the MAC! Everything was perfect. Truly. The ballroom looked absolutely stunning. When we were introduced as Mr. and Mrs., that was my first time seeing the space set up, and wow, it was just sparkling in every way. The food was delicious (and hot!) and the staff was so delightful (lots of people commented on how nice the staff was). Oh, and please thank the chef because the food was delicious, and the cake turned out amazing!

I so LOVED how the ceremony in the round turned out. It was an unbelievable feeling walking into that space. So intimate and special. I felt embraced by our family and friends and just loved it. So happy how that turned out.

I never worried about anything that day and that's really due to you and your team. I had no doubt that everything would be beautiful and run smoothly, and it did. I can't thank you enough for helping us create such a special day!

It was such a pleasure working with you and everyone at the MAC.

– Erin M.





Your *Chariot* Awaits

Two shuttles are available for rental to transport the wedding party or guests on the big day. Mini MAC seats 14 passengers and is ideal for smaller groups. The Big MAC shuttle seats 33 passengers and features a cargo compartment, plush interior, head rests and easy curbside access.

ONSITE

Hotel Rooms

are available to accommodate the newlyweds and their guests.



Call 314-539-4442 to discuss hotel room blocks.

Buffet Service

Jade Buffet Dinner Package ♦ \$120 per person*

Select three butler-passed hors d'oeuvres:

- ♦ Brie cheese wedge and candied apples on crostini
- ♦ Caprese skewers (v)
- ♦ Sundried tomato-wrapped roast beef roll with horseradish
- ♦ Spanakopita (v)
- ♦ Vegetable spring rolls with mango honey
- ♦ Toasted ravioli with marinara sauce

Dinner Buffet Menu

- ♦ Salad bar including grape tomatoes, crumbled bacon, julienne carrots, red onions, cucumbers and assorted dressings
- ♦ Grilled vegetable platter with balsamic drizzle
- ♦ Seasonal fresh vegetable medley
- ♦ Herb-roasted baby red potatoes
- ♦ Rigatoni pasta with broccoli, mushrooms and tomatoes in boursin cream
- ♦ Baked chicken with sun-dried tomato and shiitake mushroom sauce
- ♦ Roasted Scottish salmon with fresh pico de gallo
- ♦ Garlic-rubbed prime rib of beef with shallot and thyme au jus and appropriate accompaniments

Premium Bar Package

Opal Buffet Dinner Package ♦ \$95 per person*

Select three butler-passed hors d'oeuvres:

- ♦ Brie cheese wedge and candied apples on crostini
- ♦ Caprese skewers (v)
- ♦ Sundried tomato-wrapped roast beef roll with horseradish
- ♦ Spanakopita (v)
- ♦ Vegetable spring rolls with mango honey
- ♦ Toasted ravioli with marinara sauce

Dinner Buffet Menu

- ♦ House salad bar with assorted toppings and dressings
- ♦ Honey-glazed carrots
- ♦ Asiago potatoes
- ♦ Chicken piccata with lemon caper sauce
- ♦ Thai-marinated flank steak
- ♦ Grilled mahi-mahi with pineapple relish

Deluxe Bar Package

* Pricing subject to change

Plated Service

Emerald Dinner Package ♦ \$160 per person*

Package features:

- ♦ Four-hour super premium bar service
- ♦ Overnight guest room for bride and groom plus four additional rooms
- ♦ MAC Shuttle available for four hours on the day of the event

Select three butler-passed hors d'oeuvres:

- ♦ Smoked salmon on rye crostini with salmon caviar
- ♦ Lobster and tarragon salad on cornmeal crostini
- ♦ Avocado, baby mozzarella and oven-roasted tomato crostini (v)
- ♦ Petite crab cake with remoulade sauce
- ♦ Applewood bacon-wrapped shrimp with spicy honey drizzle
- ♦ Lamb meatballs with roasted tomato aioli
- ♦ Seared petite tenderloin with gorgonzola on crostini
- ♦ Applewood bacon-wrapped scallops with chimichurri

Entrée selection:

- ♦ **Grilled filet of beef and blackened jumbo scallops** | Green onion relish and stone-ground mushroom cream
- ♦ **Filet mignon and split lobster tail** | Garnished with candied shallot demi and grilled with herb butter
- ♦ **Crab-crusted halibut** | Served with sauce cardinal
- ♦ **Shrimp and scallop brochette** | Saffron cream sauce

Plated Service

Ruby Dinner Package ♦ \$130 per person*

Package features:

- ♦ Four-hour premium bar service
- ♦ Overnight guest room for bride and groom plus two additional rooms

Select three butler-passed hors d'oeuvres:

- ♦ Smoked salmon on rye crostini
- ♦ Beef Wellingtons
- ♦ Asparagus wrapped with prosciutto
- ♦ Chinese pork pot stickers with soy sauce
- ♦ Grilled marinated artichoke and ricotta crostini (v)
- ♦ Andouille and boursin cheese-stuffed cremini mushrooms
- ♦ Chicken satay with coconut peanut butter dip

Entrée selection:

- ♦ **Filet mignon and chicken** | Chargrilled filet topped with garlic butter, sautéed chicken breast with gorgonzola cream sauce
- ♦ **Whole roast tenderloin of beef and Faro Island salmon** | Garlic-rubbed tenderloin with roasted salmon served with lemon cream sauce and burgundy-infused mushrooms
- ♦ **Whole roast tenderloin of beef and scampi shrimp** | Garnished with a candied shallot demi and shallot tomato chutney
- ♦ **Grilled filet of beef and pan-seared Maryland crab cake** | Filet with sautéed mushrooms and stone-ground mustard cream
- ♦ **Grilled angus New York strip steak** | Shallot and garlic green peppercorn sauce

Plated Service

Sapphire Dinner Package ♦ \$100 per person*

Package features:

- ♦ Four-hour deluxe bar service
- ♦ Overnight guest room for bride and groom

Select three butler-passed hors d'oeuvres:

- ♦ Brie cheese wedge and candied apples on crostini (v)
- ♦ Caprese skewers (v)
- ♦ Spanakopita (v)
- ♦ Vegetable spring rolls with mango honey (v)
- ♦ Toasted ravioli with marinara sauce

Entrée selection:

- ♦ **Wild mushroom and ricotta-stuffed chicken breast** | Chicken breast filled with sautéed mushrooms, ricotta cheese, garlic, shallots and fresh herbs, served with chasseur green peppercorn sauce
- ♦ **MAC Chicken spiedini chicken breast** | Stuffed with Italian herbs and shaved parmigiano-reggiano cheese, coated with panko bread crumbs and dressed with a lemon cream sauce
- ♦ **Pan-seared salmon** | Pan-seared until golden brown with shiitake mushroom marsala sauce
- ♦ **Herb roast pork tenderloin** | Sliced pork tenderloin served with bourbon maple glaze and sundried cherry relish

Plated Dinner Accompaniments

Choose one option from each section

Salad Selection:

- ◆ **MAC house salad** | Mixture of harvest greens and kale, topped with tomatoes, cucumbers, pickled red onion, traditional MAC house dressing
- ◆ **Heritage field greens** | Sunflower seeds, toasted almonds, sweet dried cranberries, gorgonzola crostini, honey dijon mustard vinaigrette
- ◆ **Caesar salad** | Crisp center cut Romaine lettuce served with focaccia croutons and shredded parmigiano-reggiano cheese, house-made Caesar dressing
- ◆ **Wedge baby iceberg** | Bacon lardon, maytag blue cheese, baby heirloom tomatoes, creamy peppercorn dressing
- ◆ **Baby spinach salad** | Baby spinach, heritage greens, heirloom cherry tomatoes, poached pear, strawberries, candied walnuts, creamy herb dressing
- ◆ **Caprese salad** | Sliced tomatoes, buffalo mozzarella, heritage greens, fresh balsamic vinaigrette

Vegetable Selection:

- ◆ Green bean bundle
- ◆ Grilled seasonal vegetables
- ◆ Herb roasted roma tomato
- ◆ Grilled asparagus
- ◆ Honey herb baby carrots
- ◆ Roasted cauliflower
- ◆ Sautéed spinach and mushrooms
- ◆ Parmesan roasted roma tomato
- ◆ Southern zucchini and yellow squash medley
- ◆ Olive oil roasted squash medley

Starch Selection:

- ◆ Roasted garlic and shallot parmesan whipped potato
- ◆ Festival blend rice
- ◆ Asiago potatoes
- ◆ Maytag blue cheese potato plank
- ◆ Roast fingerling potatoes
- ◆ Parmesan risotto
- ◆ Yukon gold potato cake
- ◆ Double stuffed baby red potato
- ◆ Olive oil and herb linguini
- ◆ Candied sweet potato casserole

For Those Special Meals

Vegetarian / Vegan Entrée Selection:

- ◆ **Grilled vegetable plate** of grilled zucchini, yellow squash, Italian roma tomato, asparagus, broccoli, festival rice
- ◆ **Vegetable lasagna** layered with zucchini squash, mascarpone cheese, tomatoes, broccoli, mushrooms
- ◆ **Quinoa cake** served with tomato chutney
- ◆ **Vegan plate** of grilled eggplant and sautéed kale with dried cherries and roasted almond pesto, roma tomato and sautéed mushrooms in garlic with French green beans and baby carrot

Kids' Meals | \$14.95 each*

All kids' meals are served with a side salad or applesauce and French fries or fruit cup

- ◆ **Chicken fingers**
- ◆ **MAC and cheese**
- ◆ **Hamburger**
- ◆ **Vegetable spring rolls with mango honey (v)**
- ◆ **Toasted ravioli with marinara sauce**

Vendor Meal:

- ◆ **Cold Meal Option:** Deli Sandwich with Side – \$14.95*
- ◆ **Hot Meal Option:** Chicken Entrée with Side – \$30*

Bar Service

Super Premium Bar Package

- ◆ Your choice of four domestic beers and one craft beer
- ◆ Choice of two red and two white varietals of premium wines
- ◆ Ketel One
- ◆ Bombay Sapphire
- ◆ Bacardi, Captain Morgan Premium
- ◆ Crown Royal
- ◆ Woodford Reserve
- ◆ Glenmorangie
- ◆ Dinner wine service – \$40 per bottle

Premium Bar Package

- ◆ Your choice of four domestic beers
- ◆ Choice of two red and two white varietals of premium wines
- ◆ Tito's
- ◆ Tanqueray
- ◆ Bacardi, Captain Morgan
- ◆ Jack Daniel's
- ◆ Makers Mark
- ◆ Dewar's
- ◆ Dinner wine service – \$40 per bottle

Deluxe Bar Package

- ◆ Choice of four domestic beers
- ◆ Choice of two red and two white varietals of deluxe wines
- ◆ Smirnoff
- ◆ Brokers Gin
- ◆ Bacardi, Captain Morgan
- ◆ Seagram's 7
- ◆ Jim Beam
- ◆ J&B
- ◆ Dinner wine service – \$30 per bottle

Bar Service Enhancements

- ◆ Bar Package Upgrade – \$5 to upgrade to next tier level, \$10 to upgrade two tier levels
- ◆ Hard Seltzer – High Noons available to add to any package complimentary
- ◆ Craft beer – \$6 per person to add two craft beers to your bar service package
- ◆ Cordials – \$8 per person to add to your bar service package
- ◆ Custom wine selection – speak to your wedding specialist about availability and pricing
- ◆ Champagne upgrade – speak to your wedding specialist about availability and pricing
- ◆ Signature drink – speak with your wedding specialist to help you design and highlight your signature cocktail and pricing
- ◆ Extend your bar service package for one hour:
 - Deluxe package – \$8 per person | Premium package – \$9 per person | Super Premium package – \$10 per person

** Pricing subject to change*

Wedding Cakes

Each package includes a traditional round wedding cake with buttercream frosting

- ◆ Up to two cake flavors and two fillings
- ◆ Four-inch-tall tiers (four layers of cake and three layers of filling)
- ◆ Choice of gold or silver round cake stand
- ◆ Choice of decoration from the MAC cake photo collection
- ◆ Application of ribbon or artificial flowers (supplied by customer)

Select from the following traditional cake options

Cake	Filling
White	White chocolate mousse
Chocolate	Cream cheese
Yellow	Buttercream
Red velvet	Chocolate mousse
Carrot	Raspberry mousse
Spice cake	Lemon curd

MAC Cake Sizing and Tiers

- ◆ Three-tier cake serves up to 150 people
- ◆ Four-tier cake serves up to 200-250 people
- ◆ Five-tier cake serves up to 300 people

Additional Beautifications

Speak to your wedding specialist to arrange for a consultation with the MAC pastry chef to design and embellish your cake. Embellishments are subject to additional charges. Examples can be found below.

- ◆ Additional wedding cake tiers
- ◆ Covering cake in fondant
- ◆ Additional cake and/or filling combinations
- ◆ Sprinkles, edible lace, etc.
- ◆ Fondant ruffles
- ◆ Fresh berries
- ◆ Tiers over four inches

Package Enhancements

- ◆ Single entrée upgrade – \$5 per person
- ◆ Dual entrée upgrade – \$10 per person
- ◆ Multiple entrée upgrade – \$5 per person
- ◆ Linen, décor and AV upgrade – speak to your wedding specialist for options and pricing
- ◆ Chivari chairs – \$6 each
- ◆ Additional votive candles – \$1 each
- ◆ Risers (6x8") – \$150 per riser
- ◆ Ceremony fee – \$350
- ◆ Bridal Champagne buckets and personalization – speak to your wedding specialist for options and pricing

More Food For Thought

Speak to your wedding specialist to add any of the following signature food and event touches to enhance your special day

- ◆ Afternoon tea bridal shower
- ◆ Wedding rehearsal
- ◆ Rehearsal dinner
- ◆ Dressing room snack packages
- ◆ Late night snack menu options
- ◆ Gift opening brunch
- ◆ Couples massage packages

General Wedding Information

DEPOSITS

A deposit of \$5,000 is due with the signed contract. Guests of the Missouri Athletic Club are required to pay a \$3,000 room rental fee. Additional deposits are listed below.

Item	Amount	Total Due
Initial deposit	\$5,000	Within 10 days of booking
First deposit	50% of the estimated total of the event	Six months prior - 50%
Second deposit	25% of the estimated total of the event	Three months prior - 75%
Final deposit	25% of the estimated total of the event	Three days prior - 100%

FOOD AND BEVERAGE MINIMUMS

Missouri Room

For a Saturday night event, the person making these arrangements agrees to purchase a minimum of \$20,000 in banquet food and banquet beverages (excluding service charge). Should the banquet food and beverage purchases fall below this amount, the person making these arrangements will be responsible for the difference.

Crystal Room and Art Lounge

For a Saturday night event, the person making these arrangements agrees to purchase a minimum of \$5,000 in banquet food and banquet beverages (excluding service charge). Should the banquet food and beverage purchases fall below this amount, the person making these arrangements will be responsible for the difference.

CANCELLATION POLICY

In the event of a cancellation, all deposits will be forfeited to the MAC. Additional cancellation parameters will be outlined on individual contracts.

PAYMENT

The Missouri Athletic Club accepts cash, cashier checks, personal checks, MasterCard, American Express, Visa and Discover. All events require a credit card on file for any additional fees incurred after the estimated balance is paid.

GUARANTEE

The final attendance must be received by 11 a.m. three business days prior to the event. This number will be considered a guarantee, not subject to reduction. If a final guarantee is not received by the 72-hour deadline, you will be charged for the expected number on the contract. The final bill will reflect the guarantee or actual attendance, whichever is greater.

TERMINATION FOR CAUSE

This agreement is subject to termination without liability upon the occurrence of any circumstance beyond the control of either party such as acts of God, war, acts of terrorism, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities or any other emergency of a comparable nature beyond the parties' control, making it impossible, illegal or which affects the party's ability to perform its obligations under this agreement to the extent that such circumstances makes it illegal or impossible to provide or use the Club facilities.

GENERAL

All banquet food and beverage arrangements must be made through the Missouri Athletic Club. To comply with health regulations, no leftover food or beverages may be taken from the Club by the hosts or guests of any event.

The Missouri Athletic Club reserves the right to cease service of alcoholic beverages in the event that persons under the state mandated age limit are present at the function and attempt to receive service of alcoholic beverages. The Missouri Athletic Club further reserves the right to deny alcoholic beverage service to guests who appear to be intoxicated.

The MAC will not assume or accept any responsibility for damage to or loss of merchandise or articles left in the Club prior to, during or following the client's function.

A 23 percent club charge will be applied to all food and beverage purchases.

The Missouri Athletic Club will supply a clean preset banquet room with agreed upon layout and access for deliveries such as linens, china, flowers and entertainment two hours prior to the function. All outside rentals must have pre-approval; certain rental or handling charges may apply. Arrangements must be made to remove rental or personal items from the premises immediately following the event. The MAC does not assume responsibility for lost or damaged property prior to or following your function.

Throwing rice, birdseed or confetti is prohibited in any area of the Club or building premises, including outside areas due to insurance liability.

The Missouri Athletic Club will honor event pricing up to twelve months prior to the event date.



MISSOURI ATHLETIC CLUB

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mac-stl.org

