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# 2026 Catering Menu

MARRIOTT SAINT LOUIS GRAND



Marriott St. Louis Grand

800 Washington Avenue, St. Louis, Missouri, USA 63101

314.621.9600

[marriott.com/stlmg](https://marriott.com/stlmg)

## Breakfast



## Buffet Style Breakfasts

Buffets Require a Minimum of 30 Persons; Less Than 30 People, \$250 Fee /  
Assorted Soft Drinks & Mineral Waters Can be Added and Charged Based on Consumption  
(gf) indicates gluten free item (df) indicates dairy free item (v) indicates vegetarian item (v+) indicates vegan item

All prices are subject to current 26% service charge & prevailing tax; Menu Items and Prices are subject to change

Classic Continental

**Freshly Squeezed Orange and Cranberry Juices**

**Seasonal Sliced Fresh Fruit**

**From the Bake Shop**

Assorted Bagels, Plain and Chocolate Croissants,  
Muffins

Fruit Filled Danish, Lemon Blueberry and Chocolate  
Chip Scones

Preserves, Jams, Sweet Butter, and Cream Cheese

Seattle's Best Coffee, Decaffeinated Coffee, & a

Selection of Hot Teavana Teas

\$34.00

The Power Breakfast

**Freshly Squeezed Orange and Cranberry Juices**

**Sliced Seasonal Fruit**

**Very Berry Granola Parfait** with Yogurt and Berries

**Steelcut Oatmeal** with Golden Raisins, Brown Sugar  
and Walnuts

(df ,gf, v+)

**St Louis Finest Bagels** with Butter, Cream Cheese,  
Preserves

**Cracked Egg Sandwich** with Cheddar (v)

**Corned Beef Hash** (df, gf)

**Challah French Toast** with Maple Syrup (v)

**Chicken Apple Sausage and Smoked Bacon** (df,gf)

Seattle's Best Coffee, Decaffeinated Coffee, & a

Selection of Hot Teavana Teas

\$45.00

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## Breakfast

Washington Avenue

**Freshly Squeezed Orange and Cranberry Juices**

**Seasonal Sliced Fresh Fruits**

**Build Your Own Parfait Station** Greek Yogurt,  
Roasted Granola, Toasted Almonds, and Berries

**Assorted Dry Cereals** with Whole, Skim, and  
Almond Milk

**Vegetable Baked Egg White Frittata**

Caramelized Onions, Baby Spinach, and Organic  
Tomato (gf, v)

**Crisp Applewood Smoked Bacon and Chicken**

**Sausage** (gf, df)

**Oven Roasted Potatoes** (df, gf)

**Pastry Chef's** Selection Breakfast Pastries

Seattle's Best Coffee, Decaffeinated Coffee, & a  
Selection of Hot Teavana Teas

\$48.00



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## Breakfast

All American

**Freshly Squeezed Orange and Cranberry Juices**

**Seasonal Sliced Fresh Fruits**

**Assorted Dry Cereals** with Whole, Skim Milk, and Almond Milk

**Scrambled Eggs** with Scallions on the side (df, gf, v)

**Crisp Applewood Smoked Bacon and Country Pork**

**Sausage**

(df, gf)

**Home Fried Potatoes** (df, gf, v+)

**From the Bake Shop** Assorted Bagels, Muffins and

Danishes

Seattle's Best Coffee, Decaffeinated Coffee, & a

Selection of Hot Teavana Teas

\$50.00

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## Breakfast

Plated Selections

The Arch

**Fresh Squeezed Florida Orange Juice**  
**Sliced Seasonal Fruit, Berry Parfait, and Smoked Salmon Bagel**

**Lightly Poached Eggs** on Brioche, Tomato-Basil Hollandaise, Asparagus, and Roasted Roma Tomato

**Pastry Chef's** Assorted Muffins, Danishes, Butter, Jam, and Preserves

Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas

\$48.00

Griddle

**Fresh Squeezed Florida Orange Juice**  
**Thick Cut Challah French Toast** with Banana Compote and Warm Vermont Maple Syrup

**Griddled Ham and Country Pork Sausage** (df, gf)

**Pastry Chef's** Assorted Muffins, Danishes, Butter, Jam and Preserves

Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas

\$46.00

Grand Favorites

**Fresh Squeezed Florida Orange Juice**

**Farm Fresh Scrambled Eggs** (df, gf)

**Crisp Bacon and Country Pork Sausage** (df, gf)

**Breakfast Potatoes** (df, gf, v+)

**Pastry Chef's** Assorted Muffins, Danishes, Butter, Jam and Preserves

Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas

\$47.00



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# Breakfast

## A Chance to Enhance

### The Juice Bar

Fresh Custom Combination Shaken to Order  
Orange, Grapefruit, Tangerine, Pomegranate,  
Cranberry, Pineapple, Apple, and Tomato  
Requires Attendant  
\$14.00

### Bloody Mary Bar

The Traditional Morning Eye Opener  
Absolut Vodka is mixed with Filthy Bloody Mary Mix  
and garnished with Lemon and Lime Wedges and a  
Celery Stick.  
Try a Bloody Maria  
Requires Attendant  
\$16.00 per drink

Priced per Hour:  
\$28.00 per person for First Hour  
\$12.00 for each Additional Hour

### Omelet Station

Diced Ham, Peppers, Onions, Tomatoes  
Cheddar and Feta Cheese, Bacon, Shiitake  
Mushrooms, and Scallions  
Requires Attendant  
\$20.00

### Waffle Station

Whipped Cream, Fresh Strawberries, and Warm  
Maple Syrup  
Requires Attendant  
\$20.00

### Morning Mimosa Bar

Freshly Squeezed Orange, Cranberry, and Pineapple  
Juices  
Mumm Napa, Brut, Napa Valley Champagne  
Requires Attendant  
\$16.00 per drink

Make it Bottomless:  
\$25.00 per person for First Hour  
\$10.00 for each Additional Hour

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Attendant Fee \$275

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## Breakfast

### THE WAKE UP CALL

#### Smoothie Station

Featuring the Power Breakfast Smoothie - Soy Milk and Coolbreeze base  
 Requires Attendant  
 \$18.00

#### Cereal Station

Assorted Kashi Organic Cold Cereals with Bananas Steel Cut Oatmeal with Raisins, 2% Milk, Skim Milk, Almond Milk, Brown Sugar, and Cinnamon  
 \$17.00

#### Breakfast Tacos

Priced Each

- Chorizo, Cheese, Potato, Egg \$10.00
- Hickory Smoked Bacon, Cheese, Roasted Peppers, Egg \$10.00
- Roasted Veggies, Potatoes, Cheese, Egg \$10.00

#### Cold Bowl Yogurt Antioxidant Station

Greek Yogurt, Vanilla Yogurt, Acai Greek Yogurt, Seasonal Fruits, Bananas, Assorted Berries, Cinnamon, Agave Nectar, Granola  
 \$18.00

#### Pastry Chef's Choice of Vegan Pastries

Per Dozen \$80.00

#### Pastry Chef's Choice of Gluten Free Pastries

Per Dozen \$80.00

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# Breakfast

## Morning Complements

### Morning Proteins

Priced Each

- Chorizo, Egg, and Cheddar Cheese Breakfast Burrito with Fresh Salsa \$14.00
- Mini Croissant with Black Forest Ham, Brie Cream, and Scrambled Eggs \$14.00
- English Muffin with Crispy Applewood Smoked Bacon, Scrambled Eggs, and American Cheese \$12.00
- Power Breakfast Wrap with Turkey Bacon, Egg White, Sauteed Spinach, and Provolone Cheese \$14.00

### Morning Proteins

Priced per person

- Smoked Salmon Display with Fresh Tomatoes, Shaved Onions, Capers, Crème Fraiche, Cream Cheese, Hard Boiled Egg, Bagels \$18.00

### Griddled & Hot Breakfast

Priced per person

- Challah French Toast with Butter (v) with Warm Vermont Maple Syrup and Caramelized Bananas \$15.00
- Pancakes with Mixed Berry Compote and Warm Maple Syrup \$14.00
- Grits with Cheddar Cheese, Chives with Whipped Butter and Sugar \$12.00
- Warm Cinnamon Rolls \$12.00

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## Pre-Designed Morning Breaks

Designed for 30 Minutes of Service

(Priced per Person)

### Deluxe Coffee Break

Coffee Infused Brownies  
Iced Coffee  
Marbled Pound Cake  
Coffee Cake  
Croissants  
\$22.00

### Pastry

Warm Apple Turnover  
Morning Rolls  
Whole Fresh Fruit  
\$17.00

### Strawberry Harvest

Chocolate Dipped Strawberries  
Assorted Individual Yogurts  
Strawberry Panna Cotta  
Macerated Strawberry Cone  
\$22.00

### Beverage Service

Bottled Water, Assorted Soft  
Drinks, Seattle's Best Coffee,  
Decaffeinated Coffee and a  
Selection of Hot Teavana teas  
\$12.00

### Smoothie and Rolls

Individual Bottled Smoothies  
and Warm Cinnamon  
Rolls \$20.00

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## Coffee Break

### Beverages

Billed on Consumption per Drink

- Bottled Water \$6.00
- Assorted Soft Drink \$6.00
- Red Bull Energy Drink \$9.00
- Pellegrino Sparkling Water \$8.00
- Pure Leaf Bottled Tea \$8.00

### Beverages

Billed on Consumption per Gallon

- Seattle's Best Coffee \$115.00
- Seattle's Best Decaf \$115.00
- Hot Teavana Tea \$95.00
- Fresh Orange Juice \$80.00
- Fresh Cranberry Juice \$80.00
- Tomato Juice \$80.00
- Fruit Punch \$70.00
- Lemonade \$70.00
- Infused Water \$60.00

### All-Inclusive Coffee Break

Coffee Break to include Bottled Water, Assorted Soft Drinks, Seattle's Best Coffee, Decaffeinated Coffee and Selection of Hot Teavana Teas  
Priced per person

- 4 Hours of Continuous Service \$28.00
- 8 Hours of Continuous Service \$42.00



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## Break Time...Network & Collaborate

Design a Break that fits Your Needs

### Sweet

Signature Goey Butter Cake  
 Assorted Cookies  
 Assorted Cupcakes  
 Double Fudge Brownies  
 Lemon Bars  
 Blondies

### Savory

Beef Sliders  
 Hotdogs  
 Warm Soft Pretzels, with  
 Mustard & Cheese Sauce  
 Toasted Beef & Cheese Ravioli  
 with Marinara Sauce  
 Artichoke Spinach Dip with  
 Tortilla Chips  
 Buffalo Chicken Dip with  
 Tortilla Chips (gf)

### Guilt Free

Greek Yogurt Parfaits with  
 Fresh Seasonal Fruit (gf.v)  
 Whole Roasted Almonds (gf. v)  
 Seasonal Hummus and  
 Vegetable Crudites served  
 Market Style(gf.v)  
 Individually wrapped trail mix  
 Assorted Protein and Granola  
 Bars  
 Market Style Whole Fruit (gf. v)

**Pick Two | 18**

**Pick Three | 25**

**Pick Four | 30**

**Pick Five | 34**

All Breaks are Designed for up to 60 minutes of Continuous Service

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## Lunch

### Buffet Style Lunches

Cucina Italiana

**Italian Wedding Soup** (df), Caramelized Onion, and Black Pepper Croutons

**Caprese Spiedini** Mozzarella, Tomatoes, Basil, Balsamic Reduction

**Mama's Chopped Garden Salad**, European Cucumbers, Roma Tomatoes, Shaved Carrots, Gorgonzola Cheese, Bacon Bits, Sun Dried Tomato Vinaigrette (gf, df, v+)

**Chicken Cacciatore** (gf)

**Tuscan Baked Salmon**

**Penne** with Asparagus, Marinara, Roasted Meatballs

**Tiramisu**

**Gluten Free Caramel Cheesecake**

Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas

\$63.00



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## Lunch

Asian Bistro

**Hot and Sour Soup**

**Chinese Chopped Salad**

with Napa Cabbage, Carrots, Scallions, Spiced Tofu, Sesame Dressing (df, gf, v+)

**Spicy Big Eye Tuna Salad** with Carrots, Cucumber and Rice Wine Dressing (gf)

**Vegetable Lo Mein (df, v)**

**Lemongrass Chicken** Stir Fry with Cashews and Baby Bok Choy (gf, df)

**Korean Barbecued Beef Bulgogi** (gf, df)

**Steamed Jasmine Rice** (df, gf, v+)

**Vegetable Chow Chow** (df, gf, v+)

**Mango Cheesecake**

**Coconut Rice Pudding**

Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas

\$63.00



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## Lunch

Latin Inspired

**Chef's Garden Salad** with Creamy Ranch and Basil

Herb Vinaigrette (gf, vg)

**Three Bean Salad** (gf vg)

**Chicken Breast Mojo** (gf)

**Grilled Skirt Steak** with Chimichurri Sauce (gf)

**Pescado Asado** (gf)

**Fried Plantains** (gf, vg)

**White Rice** (df, gf v+)

**Traditional Tortilla Chips** with Salsa, Guacamole,  
and Queso Blanco

**Tres Leche Cake**

**Mexican Wedding Cookies**

Iced Tea, Seattle's Best Coffee, Decaffeinated  
Coffee, & a Selection of Hot Teavana Teas

\$68.00



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## Lunch

### Downtown

**Traditional Chicken Noodle Soup** (df)  
**Petit Field Greens** with Chef's Choice of Condiments and Dressings  
**Penne Pasta Salad with Fresh Nut Free Basil Pesto Vine Ripened Tomatoes** and Feta Cheese in Lemon-Oregano Vinaigrette (gf, df, v)  
**Vegan Bun** with Roasted Garlic Hummus Spread, Vine Ripe Tomato, Grilled Asparagus, Arugula, and Portobello Mushroom (df, v+)  
**Italian Style Sub** with Mortadella, Genoa Salami, Sweet Capicola, Provolone, and Marinated Onions  
**Tuscan Seared Chicken** with Sun-Dried Tomato Tapenade, Artichokes, and Fontina Cheese on Brioche Hoagie  
**Roast Beef Rib Sandwich** with Caramelized Onions, Garlic Spinach, Brie Cheese on a Hoagie Roll  
Mini New York Glute Free Cheese Cake  
**Mini New York Gluten Free Cheese Cake Carrot Cake**  
Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$60.00

### Backyard Grill

**Baby Romaine and Iceberg Lettuces** with Cherry Tomatoes, Crumbled Blue Cheese, Garlic-Herb Croutons, Balsamic Vinaigrette (df, gf v+) and Ranch Dressing (gf, v)  
**Southern Potato Salad** with Chopped Egg, Julienne Carrot, and Red Onion (gf, v)  
**Crisp Red & Green Cabbage Cole Slaw** with Golden Raisins and Grilled Pineapple (gf, v)  
**Char Grilled Hamburgers** (df, gf)  
**Plant Based Burger** (df, gf v+)  
**Honey-Barbecue Glazed Chicken Breast** (gf, df)  
**Waffle Fries** with Sea Salt (df, gf v+)  
**Sweet Corn on the Cob** (gf, v)  
**Traditional Boston Baked Beans** (gf, df)  
Garnish Platter:  
Sliced Tomatoes, Red Onions, Kosher Dill Pickles, Leaf Lettuce, Assorted Sliced Cheese, Mustard, Mayonnaise, Ketchup and BBQ Sauce  
**Freshly Baked Deli Rolls and Kaiser Rolls**  
**Gluten Free Lemon Tartlet**  
**Gluten Free Chocolate Caramel Tartlet**  
Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$64.00

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## Lunch

### Chef's Deli

#### Housemade Soup of the Day

**Mixed Field Greens** with Tomato Wedges, Blue Cheese, Red Onion, Garlic Croutons, Creamy Ranch Dressing (gf)

**Haricots Verts** and Vine Ripe Tomatoes with Goat Cheese and Balsamic Vinaigrette (df, gf, v)

**Pasta** with Arugula, Roasted Garlic, Kalamata Olives and Shaved Parmesan

**Display of Sliced Meats and Cheeses**, Roast Beef, Ham, Turkey, and Genoa Salami; Sliced Provolone, Swiss and Vermont Cheddar Cheeses

**Garnish Platter** with Sliced Tomatoes, Onions, Kosher Dill Pickle Spears, Pepperoncini, and Leaf Lettuce

**Variety of Sliced Breads** and Deli Rolls, Mayonnaise, Mustard, and Horseradish

#### New York Cheesecake

**Gluten Free Raspberry Mascarpone Tartlet with Whipped Cream**

Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee & a Selection of Hot Teavana Teas

\$58.00

### St. Louis BBQ

#### Classic Cole Slaw

**Garden Salad** with Cucumber, Shredded Carrots, Cherry Tomatoes, Seasonal Greens, Balsamic Dressing (df, gf, v+), Creamy Ranch Dressing (gf)

#### Sliced BBQ Brisket

#### Shredded Smoked Half Chicken

#### Silver Dollar Rolls

#### Smoked Cheddar Macaroni and Cheese

#### Smokey Bacon Green Beans

#### Gluten Free Vanilla Cheese Cake

#### Red Velvet Cake

Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee & a Selection of Hot Teavana Teas

\$68.00

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## Plated Lunches

Cold Plates

Chopped Salad

**Char Siu Asian Chicken Salad** with Chopped Romaine Lettuce, Ginger Spiced Orange Segments, Candied Pecans, Wonton Crisps, and Ginger Soy Vinaigrette

**Freshly Baked Rolls and Sweet Butter**

**Gluten Free Raspberry Mascarpone Tartlet with Whipped Cream**

Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$50.00

South Seas Salad

Skewered Lemon Grass Jumbo Shrimp (gf, df)  
Caesar Salad with Hearts of Romaine Lettuce, Caesar Dressing, and Sourdough Croutons  
Freshly Baked Rolls and Sweet Butter  
Vegan Chocolate Lava Cake

Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$54.00

Atlantic Isle Salad

Teriyaki Glazed Salmon on Fingerling Potato Salad, Cilantro Cured Tomatoes, Pickled Onions, Arugula, and Haricots Verts

Freshly Baked Rolls and Sweet Butter

Red Velvet Cake

Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$56.00



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## Plated Lunches

Hot Plates

### The Grove

**Mixed Baby Greens** with Soy Roasted Shiitake Mushrooms, Sliced Radish, Cherry Tomatoes, and Applewood Smoked Bacon Dressing  
**Chicken Breast** with Au Jus with Wild Mushrooms Risotto and Pesto Roasted Garlic Broccolini  
**Freshly Baked Rolls and Sweet Butter**  
**Gluten Free Caramel Cheesecake**  
Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$56.00

### Lafayette Square

**Baby Mixed Greens** with Balsamic Pears, Toasted Walnuts, Goat Cheese, and Port Wine Vinaigrette  
**Grilled Sirloin Steak** with Wild Mushroom Ragout, Caramelized Onion and Potato Gratin, Asparagus and Carrots  
**Freshly Baked Rolls and Sweet Butter**  
**Tres Leches Cake**  
Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$74.00

### Central West End

**Wildflower Honey Citrus Glazed Salmon Filet**, Served with White Rice , Seasonal Vegetables  
**Freshly Baked Rolls and Sweet Butter**  
**Red Velvet Cake**  
Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$58.00

### Riverfront

**Baby Kale Mix Salad**, Hearts of Palm, Orange Segments, Beet , California Vinaigrette  
**Sweet Soy Glazed Atlantic Salmon**  
**Green Onion Yukon Gold Potato Puree**  
**Bok Choy and Carrot**  
Soy Butter Sauce  
Freshly Baked Rolls and Sweet Butter  
**Gluten Free Lemon Tartlet**  
Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$57.00

### The Missouri

**Mixed Baby Greens** with European Cucumbers, Grape Tomatoes, Julienne Carrots, Cilantro Ranch Dressing  
**Pan Seared Free Range Chicken** with Roasted Portobello Mushrooms, Parmesan Cheese, Potato Gnocchi, and Wilted Baby Spinach, Sage Pinot Noir Reduction  
Freshly Baked Rolls and Sweet Butter  
**Gluten Free Vanilla Cheesecake**  
Iced Tea, Seattle's Best Coffee, Decaffeinated Coffee, & a Selection of Hot Teavana Teas  
\$54.00

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## Box Lunch

Please note you will need to provide quantities of each option

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## Sandwiches

### **(Please Choose 3)**

- Turkey Florentine with Boar's Head Roasted Turkey, Spinach, Tomato Parmesean Spread, Served on Ciabatta Bread \$44.00
- Black Forest Ham with Boar's Head Black Forest Ham, Smoked Gouda, Grilled Pineapple, Teriaki Mayo, Ciabatta Bread \$44.00
- Portobella Torta with Grilled Portobello Mushroom, Poblano Peppers, , and Brussel Sprouts, Spicy Fresno Chili Aioli \$44.00
- Vegan Bowl with Wild Rice, Chickpeas, Roasted Sweet Potatoes, Kale, Shredded Red Cabbage, Sprouts, Lemon Avocado Dressing \$44.00
- Mediterranean Bowl with Romaine Lettuce, Roasted Artichoke, Kalamata Olives, Cucumber, Heirloom Tomatoes, Yellow Bell Pepper Vinaigrette \$44.00

## Soda and Bottled Water

Bottled Water included with Lunch

Add Pepsi Products to complete your meal \$6.00

## Sides

Whole Fresh Fruit

Individual Bag of Potato Chips

Chef's Freshly Baked Cookie

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## Pre Design

Designed for 30 Minutes of Service  
(Priced per Person)

### Washington Ave

Deluxe Chocolate Chip, White  
Chocolate Macadamia Nut,  
Peanut Butter, and Oatmeal  
Raisin Cookies  
Assorted Milk  
\$20.00

### St. Louis Favorites

Toasted Ravioli with Marinara  
Sauce  
Gus' Pretzels with Cheese  
Sauce and Spicy Mustard  
Assorted Ted Drewes Ice  
Cream  
Billy Goat Chips  
Freshly Brewed Iced Tea  
\$28.00

### Health, Power, and Energy

Assorted Bottled Fruit  
Smoothies  
Whole Fresh Fruit  
Trail Mix  
Power Bars and Granola Bars  
Green Tea with Citrus  
\$25.00

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# Coffee Break

## A La Carte Break Items

### From the Bakeshop

#### Priced per Dozen

- Chocolate Dipped Strawberries \$65.00
- Freshly Baked Deluxe Cookies \$60.00
- Warm Soft Pretzels with Cheese, Spicy Mustard \$65.00
- Chocolate and Blondie Brownies \$60.00
- Regular and Chocolate Dipped Rice Crispy Treats \$60.00
- Assorted Cupcakes \$60.00
- Gooney Butter Cake \$65.00
- Seasonal Gooney Butter Cake \$70.00

### Individually Packaged Snacks

#### Priced Each

- Individually Wrapped Trail Mix \$7.00
- Potato Chips, Pretzels, Popcorn \$7.00
- Assorted Ice Cream Bars \$10.00
- Assorted Frozen Fruit Bars \$8.00
- Assorted Candy Bars \$6.00
- Clif, Power, and Luna Bars \$8.00
- St. Louis Ted Drewes Custard \$12.00

### From the Kitchen

#### Priced per Person

- Caramelized Onion Dip with Celery Sticks \$9.00
- Tortilla Chips with Salsa and Guacamole \$10.00
- Toasted Pita Chips with Roasted Red Pepper Hummus \$10.00
- Warm Artichoke Dip with Toasted Sourdough Bread \$12.00
- Fresh Sliced Fruit Cup \$10.00

### Additional Beverages

#### Priced Each

- Red Bull \$9.00
- Sports Drink \$8.00
- Pellegrino \$8.00
- Assorted Bottles Juices \$7.00

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## Reception



Hors D'oeuvres may be Stationed or Passed | (1) Passing Attendant per (75) Guests at \$200 Per Attendant

### Hors D'oeuvres Served Warm

- Vegetable Wontons with Sweet and Sour Glaze \$8.00 (Vegan)
- Traditional St. Louis Toasted Ravioli with Marinara \$8.00
- Roasted Corn Conch Fritters with Ginger-Scallion Aioli \$10.00
- Ginger Glazed Pork Pot Stickers \$10.00
- Chicken Dim Sum with Sweet Thai Chili Dipping Sauce \$9.00
- Coconut Chicken Tenders with Mango Horseradish Sauce \$10.00
- Tandoori Chicken Skewers with Raita Cucumber Dip \$9.00
- Beef Empanada with Chimichurri Aioli \$9.00

### Hors D'oeuvres Served Cold

- Belgian Endive with Herbed Goat Cheese and Pistachios \$8.00 (Vegetarian)
- Asparagus and Prosciutto Ham with Whole Grain Mustard \$9.00
- Chicken Salad in a Crispy Phyllo Cup \$10.00
- Thai Curry Chicken with Spicy Peanut Sauce \$10.00
- Szechuan Seared Scallops, Brioche Toast, Plum Glaze \$10.00
- Island Mango and Shrimp Salad in Phyllo \$10.00
- Smoked Salmon on English Cucumber with Pickled Sweet Onion \$10.00
- Lomi-Lomi Salmon in Crisp Sesame Wonton Cup \$10.00

Minimum of 25 pieces must be ordered

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## Reception



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Minimum of 25 pieces must be ordered

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#### Hors D'oeuvres Served Warm

- Sea Scallop Wrapped in Prosciutto with Lemongrass Butter and Toasted Black Sesame Seed \$10.00
- Crispy Shrimp with Cilantro-Sweet Chili Aioli \$10.00
- Mini Blue Crab Cakes with Kaffir Lime Remoulade \$12.00
- Grilled Petit Lamb Chops with Honey-Grain Mustard Dipping Sauce \$12.00
- Mini Beef Wellingtons \$12.00
- Spanakopita \$9.00 (Vegetarian)
- Beef Satay Skewers with Spicy Peanut Sauce \$10.00
- Lobster Pot Pie \$12.00
- Vegetable Samosa \$8.00 (Vegan)
- Arepa Corn Patty, Pulled Pork, Chipotle Cream \$9.00
- Chicken Marsala Puff \$10.00

#### Hors D'oeuvres Served Cold

- Ahi Tuna Poke on Wonton Chip with Fruit Salsa \$12.00
- Ceviche Style Lobster and Avocado Cone \$14.00
- Gazpacho with Jumbo Shrimp \$12.00
- Char-Grilled Thai Beef Rice Paper Wrap, Sweet Chile Thai Sauce \$10.00
- Pepper Seared Filet of Beef with Caramelized Onions and Maytag Bleu Cheese Crostini \$12.00
- Asian Summer Rolls (Please Select One of the Following) Shrimp, Pork or Vegetables (Vegan) \$10.00
- Ahi Tuna Tartare Spoon with Wasabi Cream \$12.00
- Hoisin Pork with Green Onion on Wonton Chip \$8.00
- Feta Cheese, Artichoke and Baby Spinach on Crostini \$8.00 (Vegetarian)

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## Reception

### Pre-Designed Stations

Domestic Cheese Display per Person

Seasonal Berries, Dried Fruits, and Toasted Nuts  
Fresh Baked Baguettes, Lavosh and Assorted  
Crackers  
(Priced per Person) \$24.00

The Grand Antipasto

Mediterranean Antipasto, Local Dried Cured Meats,  
Prosciutto, Salami, Manchego, Honey Drizzled Goat  
Cheese, Marinated Local Soft Mozzarella, Arugula  
and Basil, Roasted Marinated Vegetables, Assorted  
Olives (gf) Sliced Focaccia, Roasted Garlic Oil  
(Priced per Person) \$36.00

Make Your Own Salad Station

Chopped Romaine and Radicchio, Assorted Petit  
Greens and Mixed Spinach Salad  
Grape Tomatoes, Shredded Carrots, Sliced  
Cucumbers, Red Onions, Sunflower Seeds, Toasted  
Almonds, Citrus Segments  
Applewood Smoked Bacon, Cheddar Cheese,  
Parmesan Cheese, Blue Cheese,  
Kalamata Olives, Artichoke Hearts, and Croutons  
Ranch, Caesar, Balsamic Vinaigrette, and Ginger  
Soy  
(Priced per Person) \$32.00



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Vegetable Crudite

Baby Carrots, Cauliflower, Asparagus, Radishes,  
Watermelon Radish Beets, Hummus and Pepercorn  
Ranch

(Priced per Person) \$22.00

Local Charcuterie Board

Chef Selection of three Local Cured Meats and three  
Local Cheeses, Freshly Baked Baguettes, and  
Assorted Crackers

(Priced per Person) \$25.00

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## Reception

### Stir Fry

Pre-Select Two of the Following:

**Spicy Beef Stir Fry** with Broccoli, Carrots, and Snow Peas (df, gf)

**Mandarin Orange Chicken** with Shiitake Mushroom and Bean Sprouts (df, gf)

**Sweet and Sour Shrimp** with Peppers and Spring Onions (df, gf)

Steamed Jasmine Rice Included (gf, df, v+)

(Priced per Person) \$30.00

### Asian Station

**Lo Mein (df, v) and Udon Noodles** (df, v+)

**Shredded Chicken**, Baby Bok Choy, Baby Corn, Carrots and Sesame Ginger Glaze (df, gf)

**Shrimp**, Bean Sprouts, Broccoli, Napa Cabbage, Peppers and Soy Butter Sauce (df, gf)

**Vegetable Fried Rice** with Carrots, Celery, Scallion, Fried Egg and Green Peas (df, gf, v)

Requires Attendant

(Priced per Person) \$36.00

### Italian Pasta Station

**Five Cheese Tortellini** with Artichoke, Bay Shrimp, Parmesan Cream and Cracked Black Pepper

**Penne Pasta** with Marinara Sauce, Kalamata Olives, Basil and Crushed Red Pepper (df, v+)

**Braised Beef Tortellini** with Sage Brown Butter Sauce (gf)

Fresh Garlic Bread Sticks, and Grated Parmesan

(Priced per Person) \$32.00

### Array of Spanish Tapas

Sliced Serrano Ham, Aged and Marinated Cheeses, Cumin Spiced Meat Balls, Roasted Pepper Hummus with Pita Chips

Smoked Chorizo and White Bean Salad, and Baked Sour Dough

Herbed Extra Virgin Olive Oil and Spiced Olives

(Priced per Person) \$32.00

### Crab Cake Station

Baltimore Crab Cakes with Roasted Corn and Peppers served with Cucumber-Mango Relish and Cajun Remoulade

(Based on two pieces per person, Requires Attendant)

\$36.00

### Made to Order Pasta Station

Premade Penne Pasta and Tortellini Pasta Alfredo Sauce, Marinara Sauce, Fresh Herb Olive Oil Toppings: Assorted Vegetables, Italian Sausage, Shrimp, Chicken, Red Peper Flakes and Grated Cheese

Served with Garlic Bread

Requires Attendant

(Priced per Person) \$40.00

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Attendant Fee \$275

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## Reception

### Lettuce Wrap Station

**Crisp Butter Lettuce with Accompaniments** to include: Bean Sprouts, Green Onions, Cilantro, Peppers, Cucumbers, Pickled Carrot Slaw

**Chicken Laab** with Fish Sauce

**Lime Spicy Shrimp** with Cilantro and Mint **Char Grilled Thai Beef**

(Priced per Person) Requires Attendant

\$36.00

### Wok Station

**An Assortment of Chicken Dim Sum, Pork Pot Stickers, Spicy Shrimp Satay, and Vegetable Wonton**

Assorted Dipping Sauces to Include Sweet Thai Chile , Plum, Ponzu, and Sweet & Sour

(Based on one piece per person per item)

\$33.00

### Flat Bread Station

Priced Per Person | Please Select Two:

- Shaved Angus Beef with Caramelized Onions and Cheese
- Vine Riped Tomatoes with Buffalo Mozzarella, Basil, and Cracked Black Pepper
- Italian Sausage and Pepperoni with Aged Cheese
- Bourbon BBQ Chicken with Bell Peppers, Spinach & Mushroom Alfredo
- Pesto and Roasted Vegetable (df, v+)

(Based on one piece per person per item)

\$32.00



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Mac & Cheese Station

Macaroni Pasta, Cheese Sauce, Diced Bacon,  
Sausage, Green Onions, Green PEAs, Broccoli, and  
Toasted Bread Crumbs  
(Priced per Person) \$28.00

Taco Station

Flour and Corn Tortilla  
Shredded Barbacoa Chicken, Ground Beef and  
Tilapia  
Toppings: Shredded Lettuce, Tomatoes, Shredded  
Cheese, Guacamole, Jalapenos, Sweet Onions,  
Salsa, and Cilantro Rice  
(Priced per Person) \$30.00

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## Reception

### Skewer Station

**Cooked to Order on Hot Plate** Skewers of Pork, Chicken, and Beef  
**Assorted Dipping Sauces** to Include Spicy Peanut, Teriyaki and Sweet Thai Chile  
(Priced per Person) Requires Attendant  
\$30.00

### Argentinian Churrasco Beef and Sausage Station

Yucca Fries and Chimichurri Sauce  
(Priced per Person) Requires Attendant  
\$28.00

### Rissoto Station

**Arborio Rice** with Rock Shrimp, Artichokes, Sun-Dried Tomato Cremini Mushroom, Caramelized Onions, Pesto Parmesan Cheese and Ground Black Pepper  
(Priced per Person) Requires Attendant  
\$32.00

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Attendant Fee \$275

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### Chinese Take Out Station

*Choose (2) Proteins*

- Beef and Broccoli
- Three Chili Chicken
- General Tso's Tofu
- Kung Pao Shrimp
- Basil chicken

All items to be served with White Rice

*Classic Chinese Take out Boxes, Chops Sticks, and Soy Sauce*

\$30.00

### Paella Station (Choose 2)

**Vegetarian** - Sweet Italian Peppers, Artichoke Hearts, Asparagus Tips

**Chicken** - Red Pimiento, Chicken Hash Sausage, Heirloom Tomatoes

**Seafood** - Clams, Mussels, Shrimp, Sweet Peppers  
\$36.00

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## Reception



## Carving Stations

Rosemary Garlic Slow Roasted Pork

Smoked Bacon-Apple Relish  
(Serves approximately 35 persons)  
Market Price

Thyme & Rosemary Prime Rib of Beef

Wild Mushroom Au Jus, Rolls, Whole Grain Mustard  
and Horseradish  
**(Serves approximately 150 persons)**  
Market Price

Bourbon-Grain Mustard Glazed All Natural Farm  
Ham

Grilled Pineapple Relish  
(Serves approximately 70 persons)  
\$910.00

Roasted Whole Carolina Turkey

Accompanied by Traditional Gravy, Cranberry Citrus  
Compote, and Rolls, Mayonnaise and Mustard  
(Serves approximately 30 persons)  
\$360.00

All Carving Stations require an attendant - Attendant Fee \$275

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Herb Marinated Beef Tenderloin

Caramelized Onion Confit and Truffle Scented Jus  
Rolls Grain Mustard and Horseradish  
(Serves approximately 20 persons)  
Market Price

Hawaiian Carving Station

Pineapple and Honey Glazed Ham, Mango Red  
Pepper Chutney and Butter Rum Sauce, Freshly  
Baked Hawaiian Carving Rolls  
(Serves approximately 30 persons)  
\$275.00

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## Reception

Oven Roasted Leg of Lamb

Minted Onion Marmalade

(Serves approximately 20 persons)

\$450.00

Ginger Soy Marinated Side of Mahi Mahi or  
Salmon (Choose One)

(Serves approximately 35 persons)

\$650.00

Havana Roast Pork

Tomato-Mango Chutney and Coconut Mojo

(Serves approximately 30 persons)

\$450.00

Moroccan Spiced Rack of Lamb

Citrus Salsa and Harissa Yogurt Dipping Sauce

(Serves approximately 8 persons)

\$250.00

Black Pepper & Coriander Crusted Top Round of  
Beef

Sage Demi, Horseradish Mayonnaise and Carving  
Rolls

(Serves approximately 45 persons)

Market Price

Texas Style Brisket of Beef

Smoked Vidalia Onion Jam and Honey Barbeque  
Sauce

(Serves approximately 35 persons)

Market Price

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## Reception

### Cold Specialty Items

#### Shrimp Bar

Iced Gulf Shrimp with Cocktail and Sauce Louis

100 pieces

\$850.00

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## Dinner

### Buffet Style Meals

The Steak House

*The Classic Steak House Experience*

**French Onion Soup**, Gruyere Gratinée (gf)

(Choice of Two Salads)

**Iceberg Wedge Salad** with Crumbled Bleu Cheese, Bleu Cheese (gf), Ranch (gf), or Russian Dressing (gf)

**Caesar Salad**

**Heirloom Tomato and Mozzarella Salad**, Balsamic Vinaigrette Dressing (gf, v)

**8 oz Boneless NY Sirloin Steak** (gf, df)

**Grilled Natural Atlantic Salmon**

**Roasted Half Natural Chicken**

Sauces: Béarnaise, Horseradish, Tomato Barbeque

(Choice of Three Sides)

**Cream Spinach**

**Steamed Asparagus** (gf, df, v+)

**Steamed Broccoli** (gf, df, v+)

**Hash Brown Potatoes** (gf, df, v+)

**Mashed Potatoes** (gf, v)

**Macaroni & Cheese** (v)

**Creamed Corn**

**Grilled Smoked Portobello Mushroom Caps** (v)

**Vegan Chocolate Lava Cake**

**New York Cheesecake**

(Price per Person)

\$115.00



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# Dinner

## Asian

### Soup Station

Star Anise Infused Beef Broth

Fortified Chicken Stock with Cilantro

Accompaniments: Rice Vermicelli, Cellophane Noodles, Bean Sprouts, Thai Chilies, Fried Tofu, Scallions, and Cilantro

**Asian Greens** with Mint, Cilantro, Carrots, with Ginger-Soy Vinaigrette

### Southeast Asian Lettuce Wraps

Crisp Butter Lettuce with Accompaniments to Include:

Bean Sprout, Green Onions, Cilantro, Peppers, Cucumbers, Pickled Carrot Slaw

Chicken Laab with Fish Sauce, Lime (df, gf)

Char Grilled Thai Beef (df, gf)

### Hot Station

#### (Choose Two)

Thai Coconut Curry Bamboo Chicken (df, gf)

Korean Beef Bulgogi with Ginger, Green Scallion, and Soy Sauce (df, gf)

Spicy Pork with Green Beans and Butternut Squash (df, gf)

Stir Fried Sugar Snap Peas, Peppers, Shiitake

Mushroom and Bean Sprouts (df, gf, v+)

Steamed Jasmine Rice (df, gf, v+)

### Dessert Station

Gluten Free Vanilla Cheesecake

Red Velvet Cake

(Price per Person)

\$105.00

## New South Barbeque

### She Crab Bisque

**Arugula Salad** with

Goat Cheese, Peaches, Pecan Vinaigrette  
Classic Coleslaw

**Fried Green Tomato Casserole** (gf)

**Beer Can BBQ Ribs** (gf, df)

Hot, Sweet and Smokey BBQ Sauces

**Blackened Tilapia**, Remoulade (df)

**Butterfly Whole Barbeque Chicken** (gf, df)

**Traditional Grits** (gf, v)

**Sweet Potato Parmesan Wedges** (gf, v)

**Grilled Corn on the Cob** (gf, v)

**Ham Hock Black-eyed Peas** (gf, df)

**Cornbread with Honey**

**Sweet Watermelon**

### Dessert Station

Gluten Free Chocolate Caramel Tartlet

Carrot Cake

(Price per Person)

\$110.00

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## Dinner

### Mediterranean

**Roasted Gazpacho** (df, gf, v+)

**Greek Salad** Station with Romaine Lettuce, Tomato Wedges, Sliced Bermuda Onions Cucumbers, Herbed Crouton, Lavosh and Assorted Dressings

**Couscous Salad** with Spiced Shrimp and Oregano (df)

**Grilled Flat Breads**

Roma Tomato and Feta

Artichoke (v), Chick Peas and Fontina Cheese

Serrano Ham, Grapes and Manchego Cheese (v)

**Tajine Spiced Chicken** with Tomato and Cilantro Broth (df)

**Provençal Seared Beef** Filet with Artichoke and Garlic Fondue (gf)

**Roasted White Fish** with Clams, Wild Leeks and Cherry Tomatoes

**Haricots Verts**, Baby Carrots and Turmeric

Cauliflower (gf, df, v+)

Freshly Baked Bread and Rolls Display with Sweet Butter

**Dessert Station**

New York Style Cheesecake

Gluten Free Raspberry Mascarpone Tartlet with

Whipped Cream

(Price per Person)

\$105.00

### Italian

**Tuscan Minestrone Soup** (gf, df, v+)

**Salad** of Hearts of Romaine and Radicchio Salad with Artichokes, Kalamata Olives, Red Onions Chianti Vinaigrette

**Antipasto Platter to Include:**

Marinated Seasonal Vegetables, Sliced Mortadella, Salami and Capicola

Marinated Provolone Cheese, Fontina Cheese and Herbed Olives

**Penne Pasta** with Shrimp, Green Lip Mussels and Macerated Fennel

**Ciliegine Mozzarella and Basil Marinated Roma Tomatoes**

Carving Station (Requires Attendant)

**Rosemary-Garlic Porchetta Pork Loin** with Carving Rolls

Chicken Saltimbocca, Artichoke and Cipollini Onion Relish

Grilled Salmon Puttanesca with Black Olives, Capers and Plum Tomatoes

**Wild Mushroom Ravioli** with Asiago Cream, Broccoli, Sautéed Zucchini and Yellow Squash  
Garlic Bread Sticks and Focaccia Rolls

**Dessert Station**

Tiramisu

Gluten Free Caramel Cheesecake

(Price per Person)

\$110.00

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St. Louis BBQ Feast

**Crisp Mix of Romaine Lettuce** Served with Chef's Selection of Assorted Toppings. Balsamic and Bacon Vinaigrette

**Crisp Red and Green Cabbage Cole Slaw** (gf, v)

**Southern Style Macaroni Salad** with Roasted Corn Platter of Seasonal Grilled and Roasted Vegetables with Marinated Olives

**Crisp Buttermilk Fried Chicken**

**Smoked St. Louis Ribs** with Chili Barbeque (df, gf)

**Texas Style Smoked Brisket** and Crisp Ranch Onions (df, contains gluten)

**Seasoned Waffle Fries** (df, gf, v+)

**Steak House Creamed Spinach** (gf, v)

**Green Beans with Country Bacon and Onion** (gf)

**Baked Potato Bar**

Jumbo Baked Potatoes, Bacon Bits, Shredded Cheddar, Scallions  
Sour Cream and Sweet Butter

**Dessert Station**

New York Style Cheesecake

American Apple Pie

(Price per Person)

\$110.00

Frequent Traveler

**Mixed Garden Greens** with Shredded Jalapeno Jack Cheese, Cucumber, Carrots and Grape Tomatoes, Assorted Dressings

**Grilled Asparagus** with Pickled Shiitake Mushrooms and Sesame Vinaigrette (gf, df, v+)

**Green Lip Mussels, Bay Shrimp and Scallops** with Citrus Vinaigrette (gf, df)

**Oven Roasted Salmon** with Arugula, Roma Tomato, and Orecchiette (gf)

**Dry Rub Marinated Sirloin Steak**, Sweet Garlic Butter

Palm Sugar and Ancho **Barbequed Chicken Breast**

**Oven Roasted Sweet Corn** in the Husk with Chive Butter (gf)

**Baked Potato Bar** Jumbo Baked Potatoes (gf), Bacon Bits, Shredded Cheddar, Scallions, Sour Cream and Sweet Butter

Freshly Baked Bread and Rolls Display

**Dessert Station**

Carrot Cake

Gluten Free Vanilla Cheesecake

(Price per Person)

\$110.00

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## Dinner

### Plated Dinner

Tower Grove

**Iceberg Wedge** with Applewood Smoked Bacon,  
Pickled Onions, Maytag Blue Cheese Dressing

**Char Grilled Beef Rib Eye Steak**

**Truffled Yukon Gold Potato Gratin**

**Creamed Baby Spinach**

Port Wine Reduction

Freshly Baked Rolls and Sweet Butter

**Tres Leches Cake**

(Price per Person)

\$100.00

Panko Paradise

**Mixed Baby Spinach Salad** with Soy Roasted  
Shiitake Mushrooms, Grape Tomatoes,  
Crisp Pancetta with Warm Applewood Smoked  
Bacon Dressing

**Panko Crusted Free Range Chicken Breast**

**Boursin Cheese Polenta and Haricots Verts**

Roasted Garlic Cabernet

Freshly Baked Rolls and Sweet Butter

**Gluten Free Raspberry Mascarpone Tartlet with  
Whipped Cream**

(Price per Person)

\$100.00

Assorted Soft Drinks & Mineral Waters Can be Added and Charged Based on Consumption  
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## Dinner

Cahokia

**Baby Greens** with Tomato-Basil Bruschetta,  
Parmesan Flan  
Pistachio Nut Vinaigrette

**Balsamic Grilled Beef Tenderloin** with Wild  
Mushroom Fricassee

**Herb Spiced Potato Gnocchi** and Garlic Broccolini  
Caramelized Shallot and Sage Demi-Glace  
Freshly Baked Rolls and Sweet Butter

**New York Style Cheesecake**

(Price per Person)  
\$100.00

Johnny B. Goode

**Mixed Baby Greens** with Port Wine Poached Pear,  
Blue Cheese, Pomegranate Vinaigrette

**Rosemary Grilled Chicken Breast**

**Soft Wild Mushroom Herbed Polenta and Wilted  
Baby Spinach**

Marsala Reduction

Freshly Baked Rolls and Sweet Butter

**Flourless Gluten Free Chocolate Cake**

(Price per Person)  
\$85.00

Scott Joplin

**Baby Mixed Greens** with Roma Tomato and Roasted  
Pine Nuts, Balsamic Vinaigrette (df, gf, v+)

**Herb Marinated Sliced Beef Tenderloin**

**Fennel Crusted Salmon**

**Sun-Dried Tomato and Yukon Gold Potato Puree**

**Fire Roasted Asparagus**

**Smoked Tomato Demi Glaze**

Freshly Baked Rolls and Sweet Butter

**Red Velvet Cake**

(Price per Person)  
\$100.00

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## Crafted Bar Experience



All Bars Require an Attendant for \$200 per 75 People up to 4 hours; \$50 each Additional Hour

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## Premium Experience

**Spirits** \$14 Per Drink (Consumption) | \$15 Per Drink (Cash)

Tito's, Bacardi Superior, Captain Morgan Original Spiced Rum, Tanqueray, Dewar's White Label, Makers Mark, Jack Daniel's, Patron Silver, Courvoisier VS, Martini Rossi Sweet & Dry Vermouth, Hiram Walker Triple Sec, Red Bull, Fever-Tree Ginger Beer

### **Wine**

\$14 Per Glass (Consumption) | \$15 Per Glass (Cash)

- Prosecco: La Marca
- Pinot Grigio: Campo Di Fiori
- Chardonnay: Quintara
- Red Blend: Fable Roots
- Cabernet Sauvigno: Harmony and Soul
- Rose: Sirena Del Mare

### **Domestic Beer**

\$10 Per Drink (Consumption) | \$11 Per Drink (Cash)

Michelob Ultra, Bud Light

### **Premium Beer**

\$11 Per Drink (Consumption) | \$12 Per Drink (Cash)

Corona Extra, Blue Moon, Schlafly IPA or Pale Ale, Heineken "0", Truly Hard Seltzer

### **N/A Beverages**

\$6 Soda (Pepsi Products)

\$6 Bottled Water

## Luxury Experience

**Spirits** \$16 Per Drink (Consumption) | \$17 Per Drink (Cash)

Grey Goose, Bacardi Superior, Captain Morgan Original Spiced Rum, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, Casamigos Blanco, Courvoisier VS, Martini Rossi Sweet and Dry Vermouth, Hiram Walker Triple Sec, Red Bull, Fever-Tree Ginger Beer

### **Wine**

\$14 Per Glass (Consumption) | \$15 Per Glass (Cash)

- Prosecco: La Marca
- Pinot Grigio: Campo Di Fiori
- Chardonnay: Quintara
- Red Blend: Fable Roots
- Cabernet Sauvigno: Harmony and Soul
- Rose: Sirena Del Mare Rose

### **Domestic Beer**

\$10 Per Drink (Consumption) | \$11 Per Drink (Cash)

Michelob Ultra, Bud Light

### **Premium Beer**

\$11 Per Drink (Consumption) | \$12 Per Drink (Cash)

Corona Extra, Blue Moon, Schlafly IPA or Pale Ale, Heineken "0", Truly Hard Seltzer

### **N/A Beverages**

\$6 Soda (Pepsi Products)

\$6 Bottled Water

All prices are subject to current 26% service charge & prevailing tax; Menu Items and Prices are subject to change



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## Reception

### Premium Bar Service by the Hour

Includes all Spirits, Domestic & Premium Beers, as well as the Choice of 4 Wine Selections

\$25 per person for the First Hour

\$14 per person for each Additional Hour

Additional \$6 per person for 5th Wine Selection

### Beer and Wine Only by the Hour

**Includes all Domestic & Premium Beers, as well as the Choice of 4 Wine Selections**

\$22 per person for the First Hour

\$10 per person for each Additional Hour

### Luxury Bar Service by the Hour

Includes all Spirits, Domestic & Premium Beers, as well as the Choice of 4 Wine Selections

\$30 per person for the First Hour

\$16 per person for each Additional Hour

Additional \$6 per person for 5th Wine Selection

### Batch Cocktails

Up to 125 Drinks: \$1,500

Up to 225 Drinks: \$2,500

Seasonal White Sangria, Handcrafted Bourbon Punch, Traditional Mojito, Classic or Seasonal Fruit Margarita

All Bars Require an Attendant for \$200 per 75 People

All prices are subject to current 26% service charge & prevailing tax; Menu Items and Prices are subject to change

MARRIOTT ST. LOUIS GRAND

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