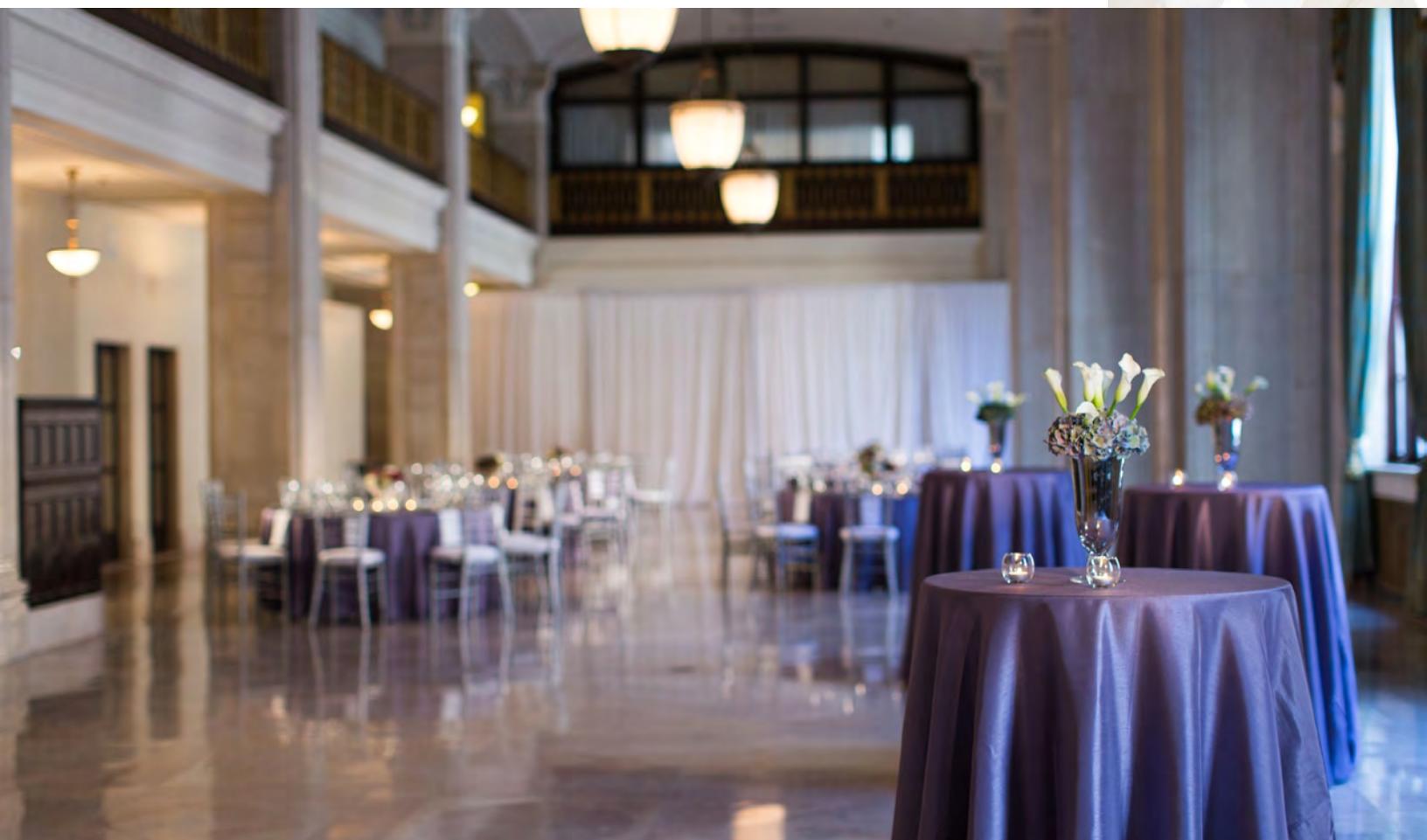




2025 Catering Menu

MARRIOTT SAINT LOUIS GRAND



Marriott St. Louis Grand

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

314.621.9600

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

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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

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)

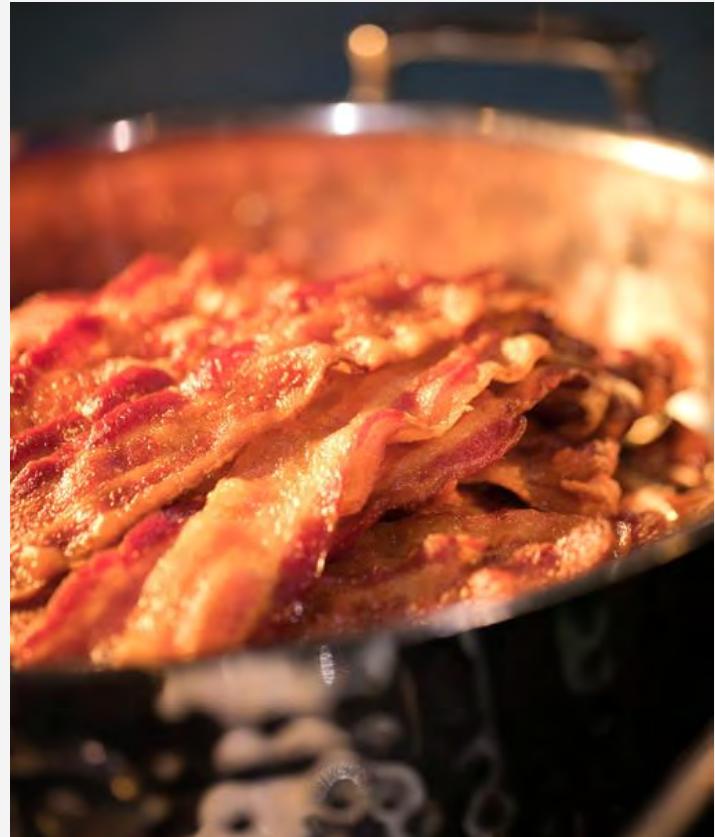
Oven Roasted Potatoes (df, gf)

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



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

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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, Soyrizo, Peppers, Onions and Tomatoes
Trio of Cheeses, 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,
Use Coolbreeze base
Requires Attendant
\$18.00

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

Gluten Free Pastries

Blueberry Muffin, Double Chocolate Muffin, Vegan Chia Seed
Per Dozen \$80.00

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

Cold Bowl Yogurt Antioxidant Station

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

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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

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

Morning Proteins

Priced per person

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

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Pre-Designed Morning Breaks

Designed for 30 Minutes of Service
(Priced per Person)

Moongoat Coffee
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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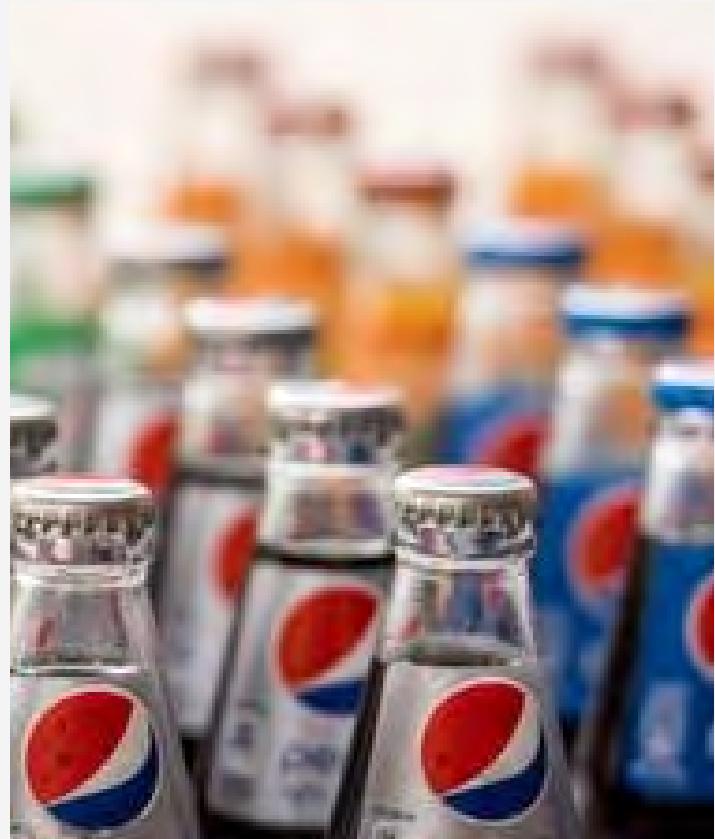
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Coffee Break

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



Break Time...Network & Collaborate

Design a Break that fits Your Needs

Sweet

Signature Gooey 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)
Hummus Crudites (gf.v)
Dries Fruits, Nuts and Seeds (v. cn)
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 Focaccia

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 Cacciatoro (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 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 and Cheese Tartlet

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 and Cheese Tartlet

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

\$50.00

South Seas Salad

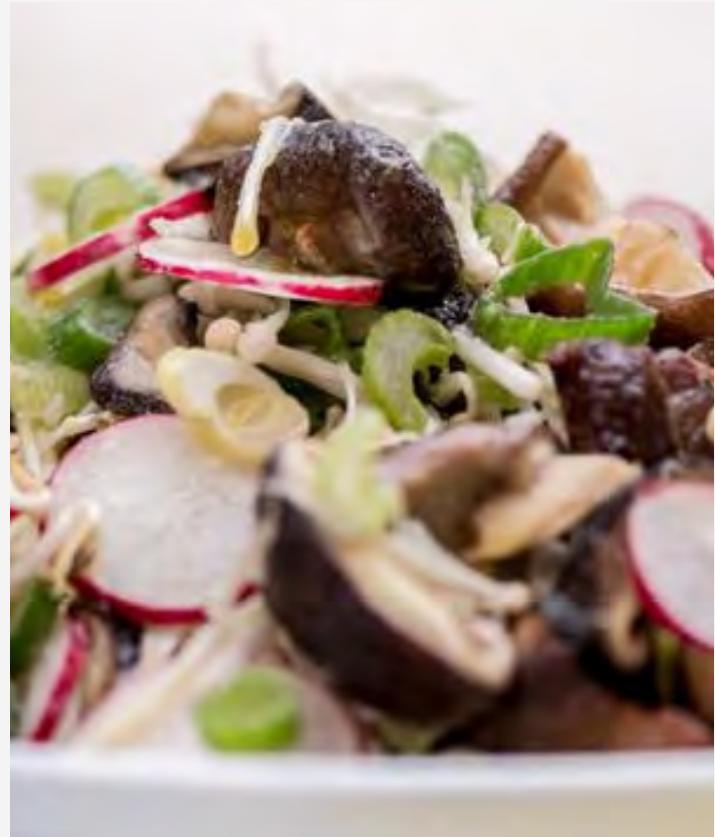
Skewered Lemon Grass Jumbo Shrimp (gf, df)
Caesar Salad with Hearts of Romaine Lettuce, Caesar Dressing, and Sourdough Croutons

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 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
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 a Roasted Pepper 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

Sides

- Whole Fresh Fruit
- Individual Bag of Potato Chips
- Chef's Freshly Baked Cookie

Soda and Bottled Water

Bottled Water included with Lunch

Add Pepsi Products to complete your meal \$6.00



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
- Gooey Butter Cake \$65.00
- Seasonal Gooey 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 Fuit 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
- 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
- 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



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

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
- Beef Satay Skewers with Spicy Peanut Sauce \$10.00
- Lobster Pot Pie \$12.00
- Vegetable Samosa \$8.00
- 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 Losbter 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 \$9.00
- 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

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, Radishs,
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

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

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

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

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

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

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, gf 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



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

Rissotto 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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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)

\$550.00

Roasted Whole Carolina Turkey

Accompanied by Traditional Gravy, Cranberry Citrus Compote, and Rolls, Mayonnaise and Mustard

(Serves approximately 30 persons)

Market Price

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

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



Buffets Require a Minimum of 30 Persons; Less Than 30 People, Add \$250 Small Party Fee

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

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The Steak House

The Classic Steak House Experience

French Onion Soup, Gruyere Gratinee (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

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)

Provencal 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 and Cheese Tartlet

(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 Capicolla

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, Broccolini, 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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Dinner



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St. Louis BBQ Feast

Crisp Mix of Romaine Lettuce Served with Chef's Selection of Assorted Toppings
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 (gf, df)
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
Mini Gluten Free New York Cheesecakes
Gluten Free Lemon Tartlet
(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



Dinner

Plated Dinner

Tower Grove

Romaine 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 and Cheese Tartlet

(Price per Person)

\$100.00

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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
Gluten Free Caramel Cheesecake
(Price per Person)
\$100.00

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

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
Gluten Free Chocolate and Caramel Tartlet
(Price per Person)
\$85.00

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

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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)

Absolut, 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 Selections Flying Blue Imports Private Label (Pick 4)

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

- Champagne: Mumm Napa, Brut, Napa Valley
- Rosé
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Red Blend
- Cabernet Sauvignon

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 Selections Flying Blue Imports Private Label (Pick 4)

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

- Champagne: Mumm Napa, Brut, Napa Valley
- Rosé
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Red Blend
- Cabernet Sauvignon

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



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

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MARRIOTT ST. LOUIS GRAND

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