



SAINT LOUIS

est. CLUB 1964

2024 WEDDING PACKAGE

All wedding packages include: your choice of 5 hors d'oeuvres, customizable dinner menu with Saint Louis Club wedding cake as dessert, coffee service, four-hour open bar package, wine service with dinner, floor-length white tablecloths, napkins, votive candles, and validated indoor garage parking for all guests.

Price per person is determined by the entrée selected.

HORS D'OEUVRES

(choose five)

COLD

Mousse de Foie Gras in Puffs
House-Made Pâté on Crouton
Roma Tomato, Goat Cheese, Basil
Crouton
Belgian Endive Leaf, Roquefort
Mousse
Deviled Quail Egg, Hackleback
Caviar
Smoked Trout Tartar on Crouton
Caramelized Baby Pear & Duck
Prosciutto
Vegetable Spring Roll, Rice Paper
Roll
Smoked Salmon & Horseradish
Crème on Mini Brioche

HOT

Escargot Bourguignonne
Mini Quiche Lorraine
D'Artois of Smoked Salmon
with Spinach
Chicken Satay, Asian Peanut Sauce
Toasted Ravioli with Tomato Sauce
Bruschetta with Mozzarella
New England Scallop Wrapped in
Bacon
Beef Tenderloin Teriyaki Brochette
Mini Lump Crab Cake, Cajun Tartar
Sauce
Spring Roll with Chinese Mustard
Panko Breaded Chicken, BBQ Sauce
Smoked Chicken Quesadilla

WEDDING DINNER MENUS

FIRST COURSE

(choose one)

Smoked Tomato Bisque

Lobster Bisque

Schumacher's Turtle Soup with Sherry

Mixed Greens with Hearts of Palm, Artichoke Hearts & Cherry Tomatoes,

Balsamic Vinaigrette

Mixed Greens Salad with Asparagus Spears, Fresh Mozzarella Cheese, Caramelized

Macadamia Nuts, Balsamic Vinegar & Olive Oil

Spinach Salad with Crisp Pancetta, Brie Cheese Crostini, Maple Bacon Balsamic

Dressing

Bistro Caesar, Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

Baby Bibb Salad with Grape Tomatoes, Goat Cheese Crostini, Toasted Pine Nuts,

Champagne Vinaigrette

Saint Louis Club Garden Salad, Field Greens, Julienne of Peppers, Carrots,

Zucchini, Yellow Squash, Sherry Vinaigrette

ENTREE

(choose one)

Breast of Chicken with Parmesan Crust, Chablis Sauce, Gratin Potatoes, Seasonal Vegetables - **\$145**

Filet of Beef Wellington, Madeira Sauce, Fondante Potatoes, Medley of Seasonal Vegetables - **\$160**

Duet Entrée of Crab Cake with Old-Fashioned Dijonnaise Sauce & Beef Short Ribs with Meurette Sauce, Mashed Potatoes & Seasonal Vegetables - **\$160**

Duet Entrée of Veal Medallion with Jus Corsé & Beef Medallion with Port Wine Sauce, Potato Parmentier with Fresh Herbs, Olive Oil & Ricotta Cheese, Seasonal Vegetables - **\$170**

Duet Entrée of Garlic Confit Encrusted Australian Lamb Loin, Fresh Herbs, Rosemary Lamb Sauce & Braised Halibut with Champagne Sauce, Mashed Potatoes, Seasonal Vegetables - **\$180**

DESSERT

Saint Louis Club Wedding Cake

Coffee, Decaffeinated Coffee, & Hot Tea

WEDDING CAKE

Cake Flavors

White, Chocolate, Yellow, Pound, Genoise Sponge, Chocolate Genoise, Hazelnut, Almond

Syrup Soaking

Rum, Grand Marnier, Cointreau, Vanilla, Coffee, Amaretto, Frangelico, Kirschwasser

Cake Fillings

French Buttercream, American Buttercream, Chocolate Ganache, Strawberry Jam
Raspberry Jam, Traditional American Frosting
Mousse Fillings

Chocolate, White Chocolate, Passionfruit, Lemon, Raspberry, Gianduja (Chocolate Hazelnut), Mango, Apricot, Cassis (Black Currant), Blueberry, Orange

Buttercreams

(French or American)

Vanilla, Chocolate, Grand Marnier, Cointreau, Pistachio, Coffee, Mocha

Frosting

Rolled Fondant, French or American Buttercream, Traditional American Frosting

Specialty Cakes

Carrot Cake with Cream Cheese Frosting, Croqueмбуше



FOUR HOUR BAR PACKAGE

CLUB BAR

(Included)

VODKA Encrypted Vodka GF, Absolut Citron

GIN Gordon's London Dry, 1220 Origin Gin

RUM Myer's White, Captain Morgan

TEQUILA Lunazul Blanco

WHISKEY Four Roses Bourbon, Old Overholt Rye, Seagram's VO

SCOTCH Cutty Sark, Johnny Red Label

MISC Camus VS Cognac, Amaretto, Crème de Cassis

BEER Budweiser, Bud Light, Michelob Ultra, Civil Life Brown & Rye Pale, Stella

Artois, Wellbeing 'Hellraiser' Amber (N/A), Kronenbourg '1664'

RECEPTION WINES Bisol Jeio Prosecco, ViNO Pinot Grigio, Golden West

Pinot Noir, Domaine de Cristia Rosé, Centorri Moscato

DINNER WINES "Wines of Substance" Chardonnay, "Wines of Substance"

Cabernet Sauvignon

CROWN BAR

(Additional \$10 per person)

VODKA Tito's, Ketel One

GIN Bombay Sapphire, Tanqueray

RUM Plantation 3 Star, Mt. Gay

TEQUILA Tres Agaves Blanco, Tres Agaves Reposado

WHISKEY Elijah Craig Bourbon, Bulleit Rye, Jack Daniel's, Crown Royal

SCOTCH Dewar's White Label, Johnny Walker Black

MISC Courvoisier VS Cognac, Campari, Disaronno Amaretto, Crème de Cassis

BEER Budweiser, Bud Light, Michelob Ultra, Civil Life Brown & Rye Pale, Stella

Artois, Wellbeing 'Hellraiser' Amber (N/A), Kronenbourg '1664'

RECEPTION WINES Bisol Jeio Prosecco, ViNO Pinot Grigio, Golden West

Pinot Noir, Domaine de Cristia Rosé, Centorri Moscato

DINNER WINES "Wines of Substance" Chardonnay, "Wines of Substance"

Cabernet Sauvignon

PERSONALIZED BAR SERVICES

Thinking of a custom-designed signature cocktail to put that punctuation on your Saint Louis Club experience? Need help finding a special bottle or wine style that would best fit your theme? Inquire about additional options with our catering team or consult our award-winning in-house experts to make your next event a truly special experience.

- Personalized Consultation and Tasting- \$150
- Sommelier Event Presentation - \$400

(Subject to scheduling availability)

HOUSE RULES & POLICIES

Rule 10. All food, beverages and service must be provided by the Club, with the exception of wedding cakes or other specialty items approved by the Catering Department.

Rule 11. In general, no member may bring any liquor to the Club premises. However, members may bring their own wine to a la carte dining areas. In such an event, a corkage fee will be charged per bottle every day except on days designated by the General Manager in the Saint Louis Room. No member may bring in wine for groups larger than 12 people. Bringing in four or more wine varieties requires 24-hour advance notice to the Club's Sommelier or the General Manager, and a "Sommelier fee" may be charged for service in such situations. No member may bring wine into any Club Event.

Rule 13. Only people 21 years of age or older will be served alcoholic drinks in any part of the Club. The House Committee has authorized the Club staff to refuse alcohol service to anyone whenever staff deems it inappropriate.

Rule 14. Reservations and arrangements for private parties to be held in the Club shall be made by members with the Catering Department. A set menu is required for parties of 12 people or more, unless approved by the General Manager.

Rule 15. The Internal Revenue Service has established certain recordkeeping procedures with which all clubs must comply. So that we can comply with these regulations, a member will be required to fill out a questionnaire each time the member hosts a group of more than eight people with food service at the Club.

Rule 18. No person shall take from the Club any property belonging to the Club. Property of the Club removed, damaged or destroyed by a member or members' guest will be charged to the member.

Rule 19. No cash payment may be made for food, drinks, or any other service in the Club. The use of "Cash Bars" is forbidden.

Reservations:

All private parties must reserve with the Catering Department. The approximate guest count and arrival time are required at the time of booking. A contact person must be designated at the time of booking.

The Catering Department reserves the ability to "Right-Size" your room, meaning that the Catering Department alone determines which room or rooms are the proper size for the approximate guest count and set up.

All private events will incur a room fee, the Catering Department can advise on the fee for your event based on date and event space needed. Additional fees will apply for onsite wedding ceremonies.

Charges & Billing:

A 20% service charge is added to all food and beverage sales for members (24% for sponsored events). Prices listed in this Guide are subject to change without notice. Pricing is guaranteed at 90 days prior to the event.

Charges will show on the members' monthly statement, whether an interim bill is sent or not. Interim billing is available in some situations, inquire with the Catering Department.

Cancellation Policy:

Within (5) business days of event: A cancellation charge equal to 50% of the prospected menu charges plus service charge.

Within 48 hours or less: A cancellation charge equal to 100% of the prospected menu charges plus service charge and room fee. Deposits for sponsored events are non-refundable.

Deadlines:

Final menu choices are required (10) business days prior to the event. This includes food, beverages and wine.

Set up and audio-visual requirements are required (5) business days prior to the event, with a signed A/V Agreement.

Final guest counts are required (3) business days prior to the event. Changes in the guest count are accepted up to the day-of. The final guarantee guest count or actual guest count, whichever is higher, will be charged.

Member-Sponsored Events:

Non-member events must be sponsored by a Club Member or the Club General Manager. To confirm an event, the Sponsoring Member must contact the Catering Department to approve the use of the membership. A \$1,300 Rental Fee will apply.

A deposit must be received within (10) business days of confirmation.

Non-Member Host Payment, Please Inquire with the Catering Department for deposit amounts. Event must be paid in full when the final guest count guarantee is due, (3) business days prior to event. If additional charges are assessed, the Non-Member Host must pay the additional charges upon receipt of an itemized bill.

QUESTIONS?

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