



ST. CHARLES CONVENTION CENTER

# Weddings







# Happily Ever After

## PACKAGE PRICE

\$68.00 ++ per person, \$91.93 inclusive

### Room Rental Fee for Package:

Waived with minimum of 100 people

### Complimentary Upgrades:

- Wedding Message on the Marquee
- Bride and Groom Signature Cocktail
- Up-lighting

## PACKAGE INCLUDES

- Reception Display with Regional and Imported Cheese and Vegetable Crudit  Display
- Complimentary Self-Parking for Reception Guests
- White or Ivory Floor Length Linens
- House Color Napkins
- Mirror Tile Votive Candle and Floating Candle Centerpieces
- Silver or Gold Acrylic Charger Plates
- Skirted Head Table on a Riser
- Dedicated Pre-Function Space for Cocktail Hour
- Wood Parquet Dance Floor and Stage for Band/DJ
- Champagne Toast for all Guests
- Cake Cutting Service
- Freshly Brewed Kaldi's Brand Regular and Decaf Coffee
- Private Wedding Tasting for up to Four Guests
- On-site Wedding Coordinator
- Gift Table and Cake Table
- Event Insurance
- Four-Hour Preferred Open Bar
- Security for the Event

## SALADS

Choose one (1) of the following:

- Saint Louis <sup>GF</sup>: Lettuce Blend, Provel Cheese, Olives, Pepperoncini, Artichoke, and Cherry Tomatoes with Italian Vinaigrette
- Harvest <sup>GF</sup>: Spring Mix, Cranberries, Candied Walnuts, and Feta with Balsamic Vinaigrette
- Mayfair: Romaine Lettuce, Parmesan Cheese, and Croutons with Mayfair Dressing

## ENTR E SELECTIONS

Choose one (1) of the following:

- Chicken Picatta: Pan-Seared Chicken with Lemon Butter Sauce served with Broccolini, Sculpted Carrots, and Tri-Colored Tortellini with Pesto
- Oven Roasted Chicken Breast <sup>GF</sup>: Airline Chicken Breast with Crimini Mushrooms and Sherry Reduction served with Glazed Carrots, Brussel Sprouts, and Fingerling Potatoes
- Slow Roasted Pork Loin <sup>GF</sup>: Brined Pork Loin with Pear and Leak Relish served with Garlic Mashed Potatoes and Broccolini
- Braised Beef Short Rib Bourguignonne: Slow Braised Boneless Short Rib with Red Wine Demi served with Crimini Mushrooms, Garlic Mashed Potatoes, Brussel Sprout, and Glazed Carrots
- Vegetarian Napoleon <sup>GF, VEG</sup>: Grilled Layered Seasonal Vegetables topped with Pico Sauce and Chili Oil served with Roasted Beets

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CONNIE WAS  
EXCEPTIONAL TO  
WORK WITH!



MR. & MRS. SZTUKOWSKI

*All catered events are subject to a 24 % Management Charge and Applicable Taxes. GF = Gluten Free, VEG = Vegetarian*



# Unforgettable

## PACKAGE PRICE

\$70.00 ++ per person, \$94.64 inclusive

### Room Rental Fee for Package:

Waived with minimum of 100 people

### Complimentary Upgrades:

- Wedding Message on the Marquee
- Bride and Groom Signature Cocktail
- Up-lighting
- Late Night Snack

## PACKAGE INCLUDES

- Reception Display with Regional and Imported Cheese and Vegetable Crudit  Display
- Complimentary Self-Parking for Reception Guests
- White or Ivory Floor Length Linens
- House Color Napkins
- Mirror Tile Votive Candle and Floating Candle Centerpieces
- Silver or Gold Acrylic Charger Plates
- Skirted Head Table on a Riser
- Dedicated Pre-Function Space for Cocktail Hour
- Parquet Dance Floor and Stage for band/DJ
- Champagne Toast for all Guests
- Cake Cutting Service
- Freshly Brewed Kaldi's Brand Regular and Decaf Coffee
- Private Wedding Tasting for up to Four Guests
- On-site Wedding Coordinator
- Gift Table and Cake Table
- Event Insurance
- Four-Hour Preferred Open Bar
- Security for the Event

## SALADS

Choose one (1) of the following:

- Chopped Italian Salad <sup>GF</sup>: Chopped Iceburg Lettuce with Kalamata Olives, Shredded Provolone Cheese, and Diced Salami with a mild Italian Dressing
- Mayfair: Romaine Lettuce, Parmesan Cheese, and Croutons with Mayfair Dressing
- Saint Louis <sup>GF</sup>: Lettuce Blend, Provel Cheese, Olives, Pepperoncini, Artichoke, and Cherry Tomatoes with Italian Vinaigrette

## BUFFET SELECTIONS

Choose one (1) of the following:

- Carved Prime Rib <sup>GF</sup>
- Braised Beef Short Rib <sup>GF</sup>
- Slow Roasted Pork Loin <sup>GF</sup>
- Pan Seared Salmon <sup>GF</sup>

Chicken - Choose One (1)

- Chicken Marsala
- Chicken Parmigiana
- Chicken Cordon Bleu
- Oven Roasted Chicken Breast <sup>GF</sup>

Vegetable - Choose One (1)

- Seasonal Vegetable Medley <sup>GF</sup>
- Green Beans with Bacon Lardons <sup>GF</sup>
- Broccolini <sup>GF</sup>

Starch - Choose Two (2)

- Au Gratin Potatoes <sup>GF</sup>
- Mac N Cheese
- Roasted Garlic Mashed Potatoes <sup>GF</sup>
- Herb Roasted Red Potato <sup>GF</sup>
- Wild Rice Pilaf
- Pasta con Broccoli

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EVERYTHING WAS  
WONDERFUL.

MR. & MRS. BROWN



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# A Moment in Time

## PACKAGE PRICE

\$82.00 ++ per person, \$110.86 inclusive

### Room Rental Fee for Package:

Waived with minimum of 100 people

### Complimentary Upgrades:

- Wedding Message on the Marquee
- Bride and Groom Signature Cocktail
- Up-lighting
- Late Night Snack
- Chair Covers
- Two (2) Butler Passed Hors d'Oeuvres

## PACKAGE INCLUDES

- Reception Display with Regional and Imported Cheese and Vegetable Crudit  Display
- Complimentary Self-Parking for Reception Guests
- White or Ivory Floor Length Linens
- House Color Napkins
- Mirror Tile Votive Candle and Floating Candle Centerpieces
- Silver or Gold Acrylic Charger Plates
- Skirted Head Table on a Riser
- Dedicated Pre-Function Space for Cocktail Hour
- Wood Parquet Dance Floor and Stage for Band/DJ
- Champagne Toast for all Guests
- Cake Cutting Service
- Freshly Brewed Kaldi's Brand Regular and Decaf Coffee
- Private Wedding Tasting for up to Four Guests
- On-site Wedding Coordinator
- Gift Table and Cake Table
- Event Insurance
- Four-Hour Premium Open Bar
- Security for the Event

## SALADS

Choose one (1) of the following:

- Apple Walnut <sup>GF</sup>: Bibb Lettuce, Roasted Apples, Candied Walnuts, and Pickled Red Onions with Citrus Vinaigrette
- Southwest: Romaine, Queso Cotija, Charred Corn, and Tomatoes with Cilantro Lime Vinaigrette
- Harvest <sup>GF</sup>: Spring Mix, Cranberries, Candied Walnuts, and Feta with Balsamic Vinaigrette

## ENTR E SELECTIONS

Choose one (1) of the following:

- Chicken Florentine: Chicken Breast with Spinach Cream Stuffing, Breadcrumb Coating, and a Charon Sauce served with Parmesan Risotto and Squash Medley
- Chicken Cordon Bleu: Chicken stuffed with Swiss Cheese and Black Forest Ham and coated in Panko Breadcrumbs with a Chicken Volute Sauce served with Wild Rice Pilaf and Seasonal Vegetables
- Filet <sup>GF</sup>: Choice Hand Cut Filet Mignon, grilled and served with Wine Veal Reduction served with Garlic Mashed Potatoes and Asparagus
- Baked Salmon <sup>GF</sup>: Pesto Crusted Salmon with Herb Butter served with Roasted Garlic, Herb Couscous, and Grilled Squash Medley
- Duo Plates: Market Price- See your catering professional
- Vegetarian Napoleon <sup>GF, VEG</sup>: Grilled Layered Seasonal Vegetables topped with Pico Sauce and Chili Oil served with Roasted Beets

# Final Touches

## UPGRADES A LA CARTE PRICING

- Chef's Choice Butler Passed Hors d'Oeuvres: \$7.00++ per person
- Late Night Snack: \$5.00-\$7.00++ per person
- Wine Service: \$9.00++ per person
- Add 1 Hour of Preferred Bar: \$5.00++ per person
- Add 1 Hour of Premium Bar: \$6.00++ per person
- Gobo: \$210.00++ per Gobo – includes stand and light
- Ice Sculpture: \$500.00+ each
- Chair Covers: \$4.00+ per chair
- House Centerpieces: \$5.00++ per centerpiece
- 22 ft. White Velour/Sheer Drape: \$1,000+
- Bridal Suite: Price will vary on rack rate

## BEVERAGE SERVICE

- **Premium Brands:** Tito's Handmade Vodka, Bombay Sapphire, Plantation Rum, Maker's Mark Bourbon, Chivas Regal Scotch, Jose Cuervo 1800 Silver Tequila, Hennessy VS Cognac
- **Preferred Brands:** Smirnoff Vodka, Bombay Gin, Bacardi Rum, Jim Bean Bourbon, Dewar's Scotch, Jose Cuervo Gold

## LATE NIGHT SNACK:

*Further selections can be found on our Hors D'Oeuvres Menu*

- The Hill: Toasted Raviloi and Cannelloni Bites with Marinara Sauce (\$5.00 pp)
- Pizza Party: Assorted New York Style Pizza, Pepperoni, Sausage, and Cheese (\$5.00 pp)
- Potato Bar: Stuffed Potato Skins, Bacon, Cheddar, Sour Cream, and Green Onions with house made Poutine, Cheese Sauce, and Gravy (\$7.00 pp)
- Gus's Pretzels: Grain Mustard and Nacho Dipping Sauce (\$5.00 pp)

Proudly Managed By:



*All prices subject to change and do not include current taxes or Management Charge.*

***Management Charge:** All catered events are subject to a 24 % Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.*





# SAINT CHARLES CONVENTION CENTER

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