

# WINDOWS ON WASHINGTON



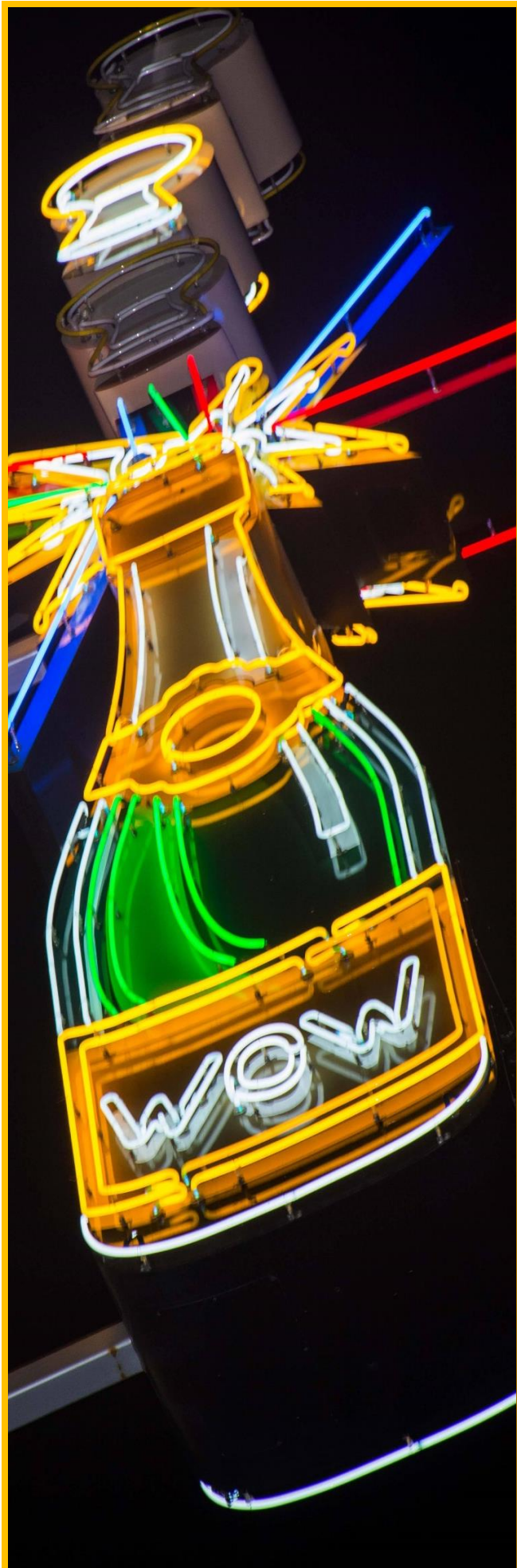
1601 Washington Avenue, St. Louis, MO 63103 • 314-241-5555



WOWBanquets



WindowsOnWash



- Loft-Style Architecture with Exposed Brick and Hardwood Floors
- Open-Air Verandas with Views of Downtown St. Louis and the Arch
- Complimentary Self-Parking and Shuttle Service
- After-Event Shuttle Service to Select Downtown Hotels
- Complimentary Champagne Greeting
- In-House Catering and Bar Options
- Complimentary Tasting for up to 6 Guests
- Private use of entire Floor
- Soft White Uplighting and Ficus Trees with White Lights
- Event Captain, Serving Staff, and Bartenders\*\*
- Tables, Linens, Chairs, Place Settings, and Centerpiece Options included\*\*
- Décor Rental Options\*\*

All of the above options are included in reception and corporate packages.

\*\*Items may have a fee associated if the event is built a la carte.

# *Special Reception*

## ***Menu***

House Salad  
Single Entrée  
Two Accompaniments  
Fresh Bread and Butter  
Cutting and Serving of Wedding Cake

## ***Beverage***

Water, Coffee, and Tea

4 Hours of Open Bar Service at Special Brands (5<sup>th</sup> Hour Upgrade available)

**(Bar time is continuous and does not close during dinner • Bar time dictates Cocktail/Reception time)**

Liquor: Barton Vodka, Bellows Blend Scotch, Barton Gin, Barton White Rum, Montezuma Tequila, Bellows Canadian Whiskey, Bellows Bourbon, Peach Schnapps, and Amaretto

Draught Beer: Bud Light, Budweiser, Bud Select, and Shocktop

Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, and White Zinfandel

## ***Décor***

Choice of Centerpiece

*4 Votives, 3 Tiered Floating Candles, Black Lantern and Votive, Black Candelabra*

**Please contact us for pricing via our website or 314-241-5555.**

# Menu

## Salad

### House Salad

*Mixed Field Greens, Cucumbers, Grape Tomatoes, Thinly-Sliced Onions, and a Red Wine Vinaigrette*

## Single Entrée (Choice of 1)

*\*Dietary-Restricted Meals are no additional charge*

### Chicken Forestiere

*Boneless Chicken Breast with Sautéed Mushrooms and Cream Sauce*

### Chicken Sonoma

*Sautéed, Boneless Chicken Breast with Artichokes, Sundried Tomatoes, and a White Wine Herb Cream Sauce*

### Chicken Marsala

*Chicken Breast with Provolone Cheese, Sautéed Mushrooms, Roasted Tomatoes, and Marsala Wine Sauce*

### Grilled and Slow-Roasted Beef Brisket

*\*Combined Entrée - Client chooses 2 half-portion entrees for all plates- Upgrade available*

*\*Guest Choice of Entrée- Client chooses 2 entrees plus vegetarian entree for guests to choose from- Upgrade available*

## Accompaniments

### Roasted Tuscan Medley of Vegetables

*Zucchini, Squash, Red Peppers, Carrots, and Onions*

### Whole-Roasted Baby Yukon Potatoes with Scallions and Black Pepper

## *Complimentary Tasting Info*

*\*At your private, post-booking Tasting, you will taste several entrees and select **one** main entrée for **all** guests to receive at your event*

*\*Tasting appointments are held on Tuesday-Thursday from 11am-2pm for up to 6 attendees, by appointment only*

*\*Chef will prepare client's choice of 4 entrees from their package and chef's choice of accompaniments*

# Premium Reception

## Menu

Two Passed Hors d' Oeuvres  
 Two Stationed Hors d' Oeuvres  
 Choice of Salad  
 Single Entrée  
 Choice of Two Accompaniments  
 Fresh Bread and Butter  
 Cutting and Serving of Wedding Cake

## Beverage

Water, Coffee, and Tea

Champagne/Sparkling Juice Toast

4 Hours of Open Bar Service at Premium Brands (5<sup>th</sup> Hour Upgrade available)

**(Bar time is continuous and does not close during dinner • Bar time dictates Cocktail/Reception time)**

Liquor: Pearl Vodka, Cutty Sark Scotch, New Amsterdam Gin, Admiral Nelson Rum, Sauza Gold Tequila, Canadian Club Whiskey, Jim Beam Bourbon, Peach Schnapps, and Amaretto

Draught Beer: Bud Light, Budweiser, Bud Select, and Shocktop

Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, and White Zinfandel

## Décor

Choice of 2 Items

4 Votives, 3 Tiered Floating Candles, Black Lantern and Votive, Black Candelabra, MR and MRS Sign, Metallic Table Numbers (1-30), 1 Section of Garden Lights, Chargers, 12 Japanese Lanterns

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# Menu

## **Passed Hors d' Oeuvres (Choice of 2)**

Caramelized Bacon  
Pita with Saga Cheese, Bell Peppers, and Scallions  
Meatballs Espagnole  
Toasted Beef Ravioli with Marinara  
Chicken Quesadilla with Chili-Lime Sour Cream  
Smoked Gouda Cheese Puff on Pumpernickel

## **Stationed Hors d' Oeuvres (Choice of 2)**

Tortilla Chips with Homemade Salsa and Guacamole  
Vegetable Platter with Ranch  
*Broccoli, Cauliflower, Carrots, Cucumber, Artichokes, Olives, Pickles, Grape Tomatoes, Asparagus, and Celery*  
Fresh Seasonal Fruit Display  
*Pineapple, Cantaloupe, Honey Dew, Grapes, and Strawberries*  
Cheese Platter with Grapes, Crackers, and Breads

## **Salad (Choice of 1)**

*All Options from Special package PLUS*

Classic Italian Salad  
*Crisp Lettuce, Artichokes, Pepperoncinis, Pimento, Red Onions, Parmesan, and a Creamy Italian Dressing*  
Romaine Leaves with Raspberry Vinaigrette, Grape Tomatoes, and Toasted Pecans

## **Single Entrée (Choice of 1)**

*\*Dietary-Restricted Meals are no additional charge*

*All Options from Special package PLUS*

Stuffed Chicken Breast en Crouete  
*Boneless Chicken Breast stuffed with Spinach and Prosciutto in a Pastry with a Roasted Red Pepper Sauce*  
Baked Chicken Quattro Formaggi  
*Boneless Chicken Breast with Seasoned Bread Crumbs and Italian Herbs, Stuffed and Topped with Four Cheeses*  
Chicken Picatta  
Sautéed Boneless Chicken Breast with a Lemon-White Wine Caper Sauce  
Sage and White Pepper-Rubbed Pork Loin Chicago  
Prime Rib of Beef au Jus with Creamed Horseradish

*\*Combined Entrée- Client chooses 2 half-portion entrees for all plates- Upgrade available*

*\*Guest Choice of Entrée- Client chooses 2 entrees plus vegetarian entree for guests to choose from- Upgrade available*

## **Accompaniments (Choice of 2)**

*All Options from Special package PLUS*

Roasted Garlic Mashed Potatoes  
Medley of Basmati Rice, Wheat Berry, and Tomato Orzo  
Broccoli Spears with Baby Carrots

## *Complimentary Tasting Info*

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*\*Chef will prepare client's choice of 4 entrees from their package and chef's choice of accompaniments*

# Deluxe Reception

## Menu

Two Passed Hors d' Oeuvres  
 Two Stationed Hors d' Oeuvres  
 Choice of Salad  
 Combined Entrée  
 Choice of Two Accompaniments  
 Fresh Bread and Butter  
 Cutting and Serving of Wedding Cake

## Beverage

Water, Coffee, and Tea  
 Champagne/Sparkling Juice Toast

Choice of Red and White Tableside Dinner Wine

4 Hours of Open Bar Service at **Deluxe** Brands (5<sup>th</sup> Hour Upgrade available)

**(Bar time is continuous and does not close during dinner • Bar time dictates Cocktail/Reception time)**

Liquor: Absolut Vodka, Johnnie Walker Red Scotch, Tanqueray Gin, Sailor Jerry Rum, Bacardi Clear Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Jack Daniel's Bourbon, Peach Schnapps, Amaretto, Malibu Pineapple Rum, and Cherry Vodka

Draught Beer: Bud Light, Budweiser, Bud Select, and Shocktop

Bottled Beer: (choice of 1): Bud Light Lime, Apple Cider, or Michelob Ultra

Wine: Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, and Moscato

## Décor

Choice of **3 Items**

4 Votives, 3 Tiered Floating Candles, Black Lantern and Votive, Black Candelabra, MR and MRS Sign, Metallic Table Numbers (1-30), 1 Section of Garden Lights, Chargers, 12 Japanese Lanterns, Stretch Chair Covers with Band, Sequin or Textured Linen, 12 Colored LEDs, Criss-Cross Drapery with 4 LEDs, Crystal or Woven Drapery

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# Menu

## **Passed Hors d' Oeuvres (Choice of 2)**

*All Options from Premium package PLUS*

Fresh Mozzarella with Basil Pesto on Tuscany Toast

Smoked Salmon Canape with Horseradish Cream

Chicken Club Skewer

Crab Rangoon with Orange Hoisin

Italian Sausage Mushroom Cap in Red Currant Sauce

Portobello Mushroom Purse

## **Stationed Hors d' Oeuvres (Choice of 2)**

*All Options from Premium package PLUS*

Mediterranean Platter

*Roasted Red Pepper and Garlic Hummus, Crispy Pita Wedges, Mixed Olives, and Stuffed Grape Leaves*

Baked Brie en Crouete

Meats and Sausage

*Pork Loin, Smoked Chicken, Braunschweiger, Bratwurst, Summer Sausage, and Chicken Apple Sausage with Dijon Mustard and Assorted Artisanal Breads*

## **Salad (Choice of 1)**

*All Options from Special and Premium packages PLUS*

Caesar Salad with Parmesan Cheese, Tomatoes, and Focaccia Croutons

## **Combined Entrée (Choice of 2 Half-Portions)**

*All Options from Special and Premium packages PLUS*

Atlantic Cod Loin Filet with Sauce Veloute

Grilled Beef Rib Steak Daube Provençale

*Rib Steak with Kalamata Olives, Fire-Roasted Tomatoes, Red Wine, and Thyme*

Chicken Airline-Style Florentine

*Chicken Breast and Wing Seared and Served on a Bed of Spinach with Swiss Cheese and Cream Sauce*

**\*Guest Choice of Entrée-** Client chooses 2 entrees plus vegetarian entree for guests to choose from- Upgrade available

*\*Dietary-Restricted Meals are no additional charge*

## **Accompaniments (Choice of 2)**

*All Options from Special and Premium packages PLUS*

Haricot Vert Amandine

Duchess Potatoes with Whipped Garlic Butter

Steamed Fresh Asparagus

## *Complimentary Tasting Info*

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*\*Chef will prepare client's choice of 4 entrees from their package and chef's choice of accompaniments*



# Platinum Reception

## Menu

Two Passed Hors d' Oeuvres  
 Two Stationed Hors d' Oeuvres  
 Choice of Salad  
 Combined Entrée  
 Choice of Two Accompaniments  
 Fresh Bread and Butter  
 Cutting and Serving of Wedding Cake  
 Chocolate-Dipped Strawberries  
 In-House Late Night Snack

## Beverage

Water, Coffee, and Tea  
 Champagne/Sparkling Juice Toast  
 Choice of Red and White Tableside Dinner Wine  
 4 Hours of Open Bar Service at **Platinum** Brands (5<sup>th</sup> Hour Upgrade available)

**(Bar time is continuous and does not close during dinner • Bar time dictates Cocktail/Reception time)**

Liquor: Grey Goose Vodka, Dewar's White Label Scotch, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Flor de Cana Clear Rum, Tres Generaciones Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Peach Schnapps, Amaretto, Malibu Pineapple Rum, Cherry Vodka, Citrus Vodka, and Baileys Cream Liquor

Draught Beer: Bud Light, Budweiser, Bud Select, and Shocktop

Bottled Beer: (choice of 2): Bud Light Lime, Apple Cider, or Michelob Ultra

Wine: Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, and Moscato

## Décor

Choice of **5 Items**

4 Votives, 3 Tiered Floating Candles, Black Lantern and Votive, Black Candelabra, MR and MRS Sign, Metallic Table Numbers (1-30), 1 Section of Garden Lights, Chargers, 12 Japanese Lanterns, Stretch Chair Covers with Band, Sequin or Textured Linen, 12 Colored LEDs, Criss-Cross Drapery with 4 LEDs, Crystal or Woven Drapery, Canopy Drapery with 4 LEDs, Gold Chiavari Chairs, or Entryway Drapery

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# Menu

## **Passed Hors d' Oeuvres (Choice of 2)**

*All Options from Premium and Deluxe packages PLUS*

California Sushi Roll

Chilled Large Shrimp with Bourbon Cocktail Sauce

Swiss Cheese, Bacon, and Bell Peppers in Artichoke

Feta Cheese and Sundried Tomato Phyllo

Coconut Shrimp with Pineapple Yogurt Sauce

## **Stationed Hors d' Oeuvres (Choice of 2)**

*All Options from Premium and Deluxe packages PLUS*

Smoked Seafood Platter

*Atlantic Salmon, Rainbow Trout, and Bay Scallops with Capers, Tomatoes, Mustard Mousse, and Pumpernickel*

Assorted Sushi and Nigiri Display

*California, Spicy, and Tuna Rolls, and Salmon, Tuna, and Shrimp Nigiri with Ginger, Soy Sauce, and Wasabi*

## **Salad (Choice of 1)**

*All Options from Special, Premium, and Deluxe packages PLUS*

Mixed Field Green with Tangerine Balsamic Vinaigrette, Sundried Tomatoes, and Glazed-Peppered Pistachios

## **Combined Entrée (Choice of 2 Half-Portions)**

*All Options from Special, Premium, and Deluxe packages PLUS*

Herb-Seared Filet of Salmon with Pineapple-Mango Salsa

Grilled Shrimp Brochette

Marinated Tenderloin of Beef Kebabs with Multicolored Bell Peppers with a Grilled Portobello Demi-Glace

*\*Guest Choice of Entrée- Client chooses 2 entrees plus vegetarian entree for guests to choose from- Upgrade available*

*\*Dietary-Restricted Meals are no additional charge*

## **Accompaniments (Choice of 2)**

*All Options from Special, Premium, and Deluxe packages PLUS*

Twice Baked Potato

Tri-Colored Cheese Tortellini

Ratatouille

*Eggplant, Spanish Onions, Bell Peppers, Tomatoes, Thyme, Basil, and Garlic*

## *Complimentary Tasting Info*

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*\*Tasting appointments are held on Tuesday-Thursday from 11am-2pm for up to 6 attendees, by appointment only*

*\*Chef will prepare client's choice of 4 entrees from their package and chef's choice of accompaniments*