



plc
MUSEUM HOTEL

ST. LOUIS WEDDINGS



THE ART OF WEDDED BLISS

For modern couples, seeking a truly unique day, 21c Museum Hotel is the premier wedding venue in St. Louis. From rehearsal dinners to room blocks, ceremonies to rocking receptions, treat your wedding guests to an artful experience at 21c St. Louis.

Let 21c Museum Hotel St. Louis guide you on your way to wedded bliss. Whether you're looking to host a lavish ceremony and reception or an intimate, romantic rehearsal dinner, our dedicated event team ensures perfection down to the finest detail. Want a wedding night you'll never forget? Retreat to high style in the Library Suite or one of the loft style 21c Suites, perfectly suited for the bride and groom. Room blocks are available for out-of-town wedding guests, with special rates available for groups of 10 or more.

Catering is provided by Idol Wolf and Executive Chef Matthew Daughaday where great care is taken to source local and seasonal ingredients that highlight the depth of the Midwest's bounty. These ingredients are then treated with deliberate thought to give classic Spanish dishes new life. Looking for something more traditional? Our menus offer both Spanish inspired cuisine as well as elevated familiar classics.

Custom welcome gifts can be arranged for your guests or wedding party through the 21c Museum Shop. No reason to rush through your wedding photos – your guests will be occupied exploring the art-filled museum galleries.

ABOUT

21c Museum Hotel St. Louis, opening Summer 2023, is a combination boutique hotel, contemporary art museum and restaurant modeled after the award-winning flagship in Louisville, Kentucky. Building on its mission of engaging the public with contemporary art and supporting the revitalization of American downtowns, 21c is rehabilitating the historic YMCA building. The property will feature 173 guest rooms, including rooms and suites modeled after the handball courts, and more than 14,000 square feet of contemporary art exhibition and event space. 21c St. Louis will also include a chef-driven restaurant, an all-day cafe, athletic and swim club, business center and valet parking.

With over 14,000 square feet of art-filled event space, 21c Museum Hotel has you covered.

Main Gallery

- 380 Ceremony
- 260 Seated at Rounds
- 375 Cocktail Reception

Gallery One

- 160 Ceremony
- 96 Seated at Rounds
- 200 Cocktail Reception

Gallery Two

- 180 Ceremony
- 100 Seated at Rounds
- 150 Cocktail Reception

GALLERY THREE

- 50 Ceremony
- 32 Seated at Rounds
- 40 Cocktail Reception

GALLERY FOUR

- 50 Ceremony
- 40 Seated at Rounds
- 60 Cocktail Reception

Rental Includes:

- Experienced Event Service Team
- Assorted tables
- Black or white linens
- Contemporary black chairs
- Votive candles
- Flatware, stemware and china
- Event signage
- Custom menu cards
- Black and white napkins
- Additional colors available, ask event manager for details





GALLERY + EVENT SPACE

MAIN GALLERY

Located on the second floor, the Main Gallery provides the perfect balance of sophistication and the unexpected. Home to the historic YMCA gymnasium, this unique space is updated with all of the features you need for today's events while transporting you to a different time and place.

Features Include:

- "Plug and Play" connectivity
- Range of projector options, including 3 ceiling mounted LCD projectors with motorized screens
- Sound add-ons include wireless and handheld microphones and house music.
- Theatrical lighting options available

GALLERY ONE

Located on the second floor, this open gallery space is perfect for both cocktail hours and receptions or as a welcome area or buffet set-up. With a built-in bar and access to all our galleries, this flexible space is the perfect home base for your guests.

GALLERY TWO

The second largest of our event spaces, Gallery Two offers similar amenities to the Main Gallery in a slightly smaller space. This dynamic space transforms into whatever you dream up. With a ceiling mounted projector and screen and plug and play connectivity, this space is perfect for weddings, rehearsal dinners, ceremonies and more!

GALLERY THREE AND FOUR

Offering natural light, portable television with video conferencing capabilities and convenient power outlets this space is perfect for an intimate ceremony or gathering and/or wedding party holding room.

CONFERENCE ROOM

The 21c Conference Room is equipped with a portable television with video conferencing capabilities and a table with integrated power. Tucked into a corner, this is the perfect spot for a wedding party holding room.

AMPHITHEATER

Located on Locust Street and accessible through the first floor restaurant, this outdoor oasis works wonderfully for wedding ceremonies and welcome receptions. In-ground power easily allows for upgraded theatrical lighting and sound to bring your dream event to life. Tent and heater add-on options available to complete the perfect atmosphere.

Other Areas:

VIDEO GALLERY

Designed to share new media digital contemporary art, this gallery is outfitted with high definition projectors and is supported by some serious video software.

PRIVATE DINING ROOM

Located in our first floor restaurant, the Private Dining room is designed with warmth and sophistication. With a grand fireplace and direct access to the terrace, this is the perfect spot for a wedding party luncheon or farewell brunch.

MUSEUM SHOP AT THE CAFE

Need a unique memento for your events guests? The 21c Museum Shop features carefully-selected gifts so you can create a lasting impression of the 21c experience. It's also the perfect spot to enjoy your favorite espresso drink and find some quiet time between the big events.

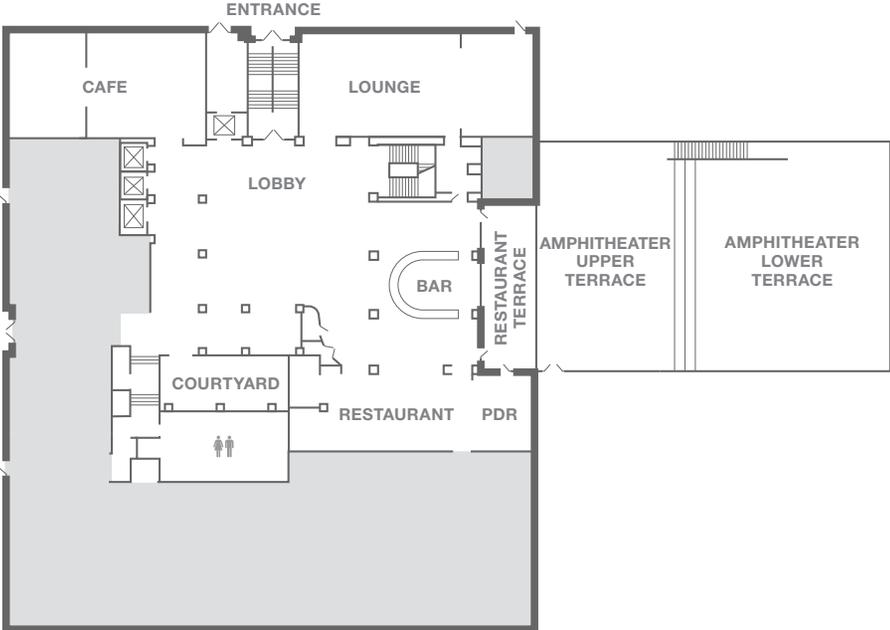
ATHLETIC AND SWIM CLUB

Want to treat your guests to something special? Book some spa time in our 24-hour athletic and swim club equipped with a lap pool, fitness and movement spaces, a sauna and steam room as well as spa treatment rooms.

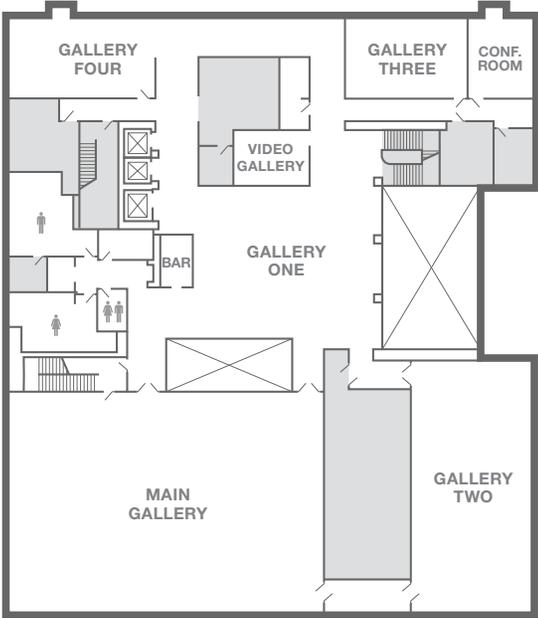


GALLERY + EVENT SPACE

First Floor



Second Floor



1528 Locust Street, St. Louis, MO 63103 314.730.2226 21cMuseumHotels.com
 All pricing is subject to a 24% service fee.



GALLERY + EVENT SPACE

Room	Floor	Approximate Dimensions	Square Footage	Banquet Rounds	Rounds with Dance Floor or Buffet	Crescent Rounds	Reception	Theater	U-Shape	Class-room	Conference	Hollow Square	Exhibition Tables	Feast Tables
Main Gallery	2	77' x 55'	4222	280	232	210	375	380	50	140	36	68	48	128
Gallery One (Pre-function)	2	-	3845	-	-	-	200	-	-	-	-	-	20	-
Gallery Two	2	63' x 31'	1963	120	104	80	150	150	40	88	32	44	24	64
Gallery Three	2	19' x 30'	570	32	-	24	40	48	16	24	20	20	6	32
Gallery Four	2	19' x 34'	646	40	-	30	60	56	20	24	20	24	8	32
Conference Room	2	19' x 17'	323	-	-	-	-	-	-	-	10	-	-	-
Private Dining Room	1	19' x 12'	255	-	-	-	-	-	-	-	14	-	-	-
Amphitheater	1	-	-	128	64	112	200	160	-	-	-	-	20	80
- Upper Terrace	1	-	-	64	64	56	100	80	-	-	-	-	10	40
- Lower Terrace	1	-	-	64	64	56	100	80	-	-	-	-	10	40



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ARTFUL ACCOMMODATIONS

Take care of your out-of-town guests with a wedding room block, with special rates available for groups of 10 or more. With 173 guest rooms featuring kings, double queens, along with 18 unique suites, including a 21c suite, 21c St. Louis has something for everyone.



Deluxe King
309–318 SQ FT



Corner King
326 SQ FT



Deluxe Double Queen
369–420 SQ FT

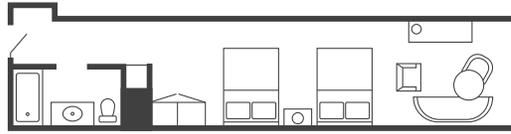


Luxury Double Queen
423 SQ FT

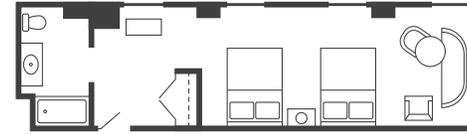
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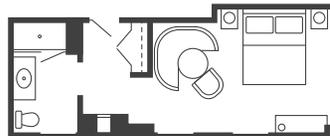
GUESTROOM FLOOR PLANS



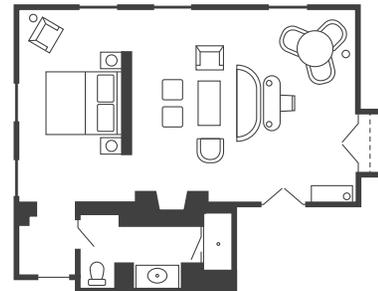
Loft Double Queen
433 SQ FT



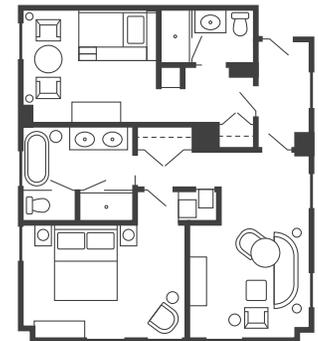
Luxury Double Queen
393-423 SQ FT



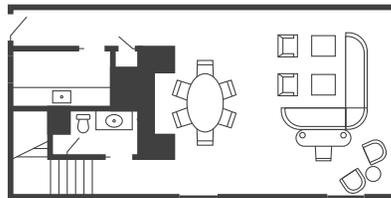
Corner King
244-326 SQ FT



Library Suite
733 SQ FT



Corner Suite with Bunk
475 + 232 SQ FT



21c Suite, first floor
1115 SQ FT total



21c Suite, second floor

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PASSED APPETIZERS

Priced per 25 pieces. Per person pricing available upon request.

HOT

- SPANISH MEATBALLS** \$125
- CHORIZO STUFFED MUSHROOMS** \$150
- BRAISED BEEF CHEEF AND MOJO VERDE** \$150
- GRILLED CHIMICHURI SHRIMP** \$200
- CHORIZO AL VINO TINTO** \$175
- CHICKEN PINTXO** \$150
- BACON WRAPPED DATES** \$150
- VEGETABLE CROQUETTES** \$150
- ZUCCHINI FRITTERS** \$125
- SMOKED SWEET ONION AND BLUE CHEESE CROSTINI** \$125
- SESAME PRAWN BALLS** \$200
- STICKY BOURBON PORK BELLY** \$175

COLD

- SMOKED TROUT SALAD ON PUFF PASTRY** \$175
- SHRIMP AND CHORIZO FLAT BREAD** \$200
- PAN CON TOMATO WITH JAMÓN** \$150
- OLIVE, ANCHOVY AND GUINDILLA SKEWERS** \$125
- OLIVE, PIQUILLO, AND MOZZARELLA SKEWERS** \$125
- DEVILED EGGS** \$125
- SMOKED SALMON CROSTINI** \$175
- MARINATED MANCHEGO CHEESE WITH HONEY** \$125
- PEA AND MINT CROUSTADES** \$125
- ROASTED GRAPE AND GOAT CHEESE TOAST** \$150
- CHORIZO WITH CELERIAC REMOULADE** \$150



BOARDS, PINTXOS, AND ENHANCEMENTS

Each platter serves an average of 12 guests.

STATIONED SNACKS

CHEESE BOARD \$175
selection of cheeses, crackers, pickles, grapes

CHARCUTERIE BOARD \$200
selection of cured meats, crackers, pickles, nuts, grain mustard

ESCALIVADA \$125
grilled and roasted vegetables, whipped ricotta and grilled bread

HUMMUS WITH CRUDITÉ AND PITA \$125
seasonal hummus, carrot, celery and radish with fresh pita

CRUNCHY, SALTY and CURED \$125
marcona almonds, olives and fried chickpeas

PETIT FOUR \$125
assorted flavors

FLOURLESS CHOCOLATE CAKE \$125
chocolate ganache

FRUIT TARTS \$125
lemon custard, fresh fruit, mint

ENHANCEMENTS

Add to any wedding package.

Bijoux Chocolates (2 per person) \$8/person

Add A Dessert \$10/person

Custom Cocktails \$14/serving

Personalized Stamped large Ice Cube \$3/cube

Late Night Snack \$16/person
smash burger and french fries

Welcome Amenity \$65/person

Have select guests welcomed with a package in their room.
Includes pack of 4 Bijoux Chocolates and 750 mL Peralada Brut Reserva Cava.

BILLARDS PINTXOS

Our pintxos can be passed or stationed. Priced per 25 pieces.

BACON WRAPPED DATE SKEWERS \$150
Medjool dates, blue cheese, bacon

ALBONDIGAS \$125
Spanish tomato sauce, loafers grilled toast, Manchego

SHRIMP TOAST \$200
grilled shrimp, caper-anchovy relish, chiles, grilled loafers toast

BACALOA CROQUETAS \$150
orange aioli

PAN CON TOMATE \$150
tomato, grilled union loafers toast, serrano ham

EGGPLANT FLAMENQUIN \$150
eggplant, piquillo, goat cheese and romesco

SOBRASSADA \$150
orange marmalade, grilled toast, honey

RED WINE BRAISED CHORIZO \$150
loafers toast, Mahon cheese, piquillo pepper

PETITE PORK BURGER \$225
caul fat, crispy pork belly, aged cheddar, whipped lardo

PETITE SPANISH BURGER \$225
piperade, Manchego cheese, piparra, smoked paprika aioli



LACLEDE DINNER

\$145 PER PERSON

Selection of 4 passed appetizers for cocktail hour
Plated dinner (soup or salad, 2 entrées)
4-hour House Bar Package
- Upgrade to Missouri Spirits Bar Package +\$8/person
- Upgrade to 21c Bar Package +\$18/person
Wine service with dinner
Sparkling toast
Cake cutting and service
Displayed Lavazza Coffee service

\$155 PER PERSON

Selection of 5 passed appetizers for cocktail hour
Plated dinner (soup or salad, 3 entrées)
4-hour House Bar Package
- Upgrade to Missouri Spirits Bar Package +\$8/person
- Upgrade to 21c Bar Package +\$18/person
Wine service with dinner
Sparkling toast
Cake cutting and service
Displayed Lavazza Coffee service

PLATED OPTIONS

SOUP OR SALAD

Tomato Bisque crème fraîche

Vegetable Minestrone Parmesan

Roasted Carrot and Ginger Soup dill oil

Cream of Mushroom Soup crème fraîche and chive

House Salad romaine, iceberg, red onion, artichoke, red onion, pimentos, parmesan, red wine vinaigrette

Mixed Greens smoked candied pecans, dried cranberries, red onion, blue cheese, balsamic dressing

Caesar Salad garlic croutons, parmesan, lemon-anchovy dressing

Beet Salad pistachio, goat cheese, arugula, fennel-orange vinaigrette

ENTRÉE

Roasted Pork Tenderloin creamy polenta and braised greens with sorghum maple jus

Roasted Halibut white wine, lemon cream, cremini mushroom, blistered tomato, spinach

Chicken Breast stuffed with mushroom and spinach, confit squash, caper lemon sauce

Beef Tenderloin garlic whipped potatoes, grilled broccolini, Hunter's sauce

Rib Eye herb roasted fingerling potatoes, cipolini onions, asparagus, Maître d'Hôtel butter

Spring Pea Risotto spinach, asparagus, spring peas, parmesan



CARONDELET DINNER

\$135 PER PERSON

Selection of 4 passed appetizers for cocktail hour
Plated dinner (soup or salad, 2 entrées)
4-hour House Bar Package
– Upgrade to Missouri Spirits Bar Package +\$8/person
– Upgrade to 21c Bar Package +\$18/person
Wine service with dinner
Sparkling toast
Cake cutting and service
Displayed Lavazza Coffee service

\$145 PER PERSON

Selection of 5 passed appetizers for cocktail hour
Plated dinner (soup or salad, 3 entrées)
4-hour House Bar Package
– Upgrade to Missouri Spirits Bar Package +\$8/person
– Upgrade to 21c Bar Package +\$18/person
Wine service with dinner
Sparkling toast
Cake cutting and service
Displayed Lavazza Coffee service

PLATED OPTIONS

SOUP OR SALAD

Gazpacho sour cream, fresh herbs

Piquillo Pepper Soup olive oil, cracked black pepper

Potato and Leek Soup torn garlic croutons

Spanish Green Salad Manchego, hazelnuts, paprika vinaigrette

Ensalada Mixta romaine, artichoke, cucumber, tomato, red onion, anchovies, chickpeas, asparagus, sherry vinaigrette

Baby Gem Salad castlevetrano olives, red onion, pimento, goat cheese, oregano vinaigrette

Caesar Salad garlic croutons, parmesan, lemon-anchovy dressing

Field Green Salad figs, red onion, goat cheese, walnuts, sherry vinaigrette

ENTRÉE

Smoked Pork Loin caper-olive relish, seasonal vegetables, mustard cream sauce

Roasted Black Bass vegetable salpicon, orzo, spicy tomato broth

Roasted Chicken saffron rice, sofrito, peas, chicken jus

Braised Short Rib potatoes, glazed cipolini onions, roasted carrot, mojo sauce

Grilled Flank Steak roasted peppers, smoked onions, chimichurri

Menestra De Verduras carrot, leek, asparagus, potatoes, cauliflower, artichoke, beans, herbs, smoked vegetable jus



BAR PACKAGES

All bars are subject to a \$125 bar set-up fee. One bar required per every 75 guests.

HOURLY

HOUSE BAR

\$36 per person for two hours
\$54 per person for four hours

MISSOURI SPIRITS BAR

\$42 per person for two hours
\$62 per person for four hours

21c BAR

\$48 per person for two hours
\$72 per person for four hours

HOUSE BAR

Includes basic mixers, Coke Products, and regular and sugar-free Red Bull

Liquor

Wheatley Vodka, Bacardi White Rum, Espolon Tequila, Four Roses Yellow, Jameson Irish Whisky, Tanqueray Gin, Dewar's White Label Scotch

Wine

Azul y Garanza Tempranillo, Azul y Garanza Viura, Gen 5 Cabernet Sauvignon, Ron Rubin Chardonnay, Mira Me Cava

Beer

Bud Lite, Modelo, 4hands City Wide Pale Ale, Local IPA

MISSOURI SPIRITS BAR

Includes basic mixers, Coke Products, and regular Red Bull and sugar-free Red Bull

Liquor

Tom's Town Vodka, Switchgrass Bourbon, J Rieger KC Whiskey, Still 630 Two Step Gin, Duckett Golden Rum

Wine

Azul y Garanza Tempranillo, Azul y Garanza Viura, Gen 5 Cabernet Sauvignon, Ron Rubin Chardonnay, Mira Me Cava

Beer

Bud Lite, Modelo, 4hands City Wide Pale Ale, Local IPA

21c BAR

Includes expanded mixers, including vermouths and bitters, Coke Products, and regular and sugar-free Red Bull

Liquor

Grey Goose Vodka, Belvedere Vodka, Plantation 3-star rum, El Dorado 12yr rum, Arette Tequila, Buffalo Trace, Woodford Reserve, Bombay Sapphire Gin, Uncle Val's Botanical Gin, Macallan 10yr Scotch

Wine

Finca Nueva Rioja, Mary Taylor La Mancha Blanco, Ron Rubin Cabernet Sauvignon, Parducci Chardonnay, Casteller Cava

Beer

Bud Lite, 4hands City Wide Pale Ale, Local IPA, Cider, Alpha Brewing Hotel Lobby Seltzer, Alpha Brewing Brown Ale



BAR ADD-ONS

SIGNATURE COCKTAILS \$14 per serving
Add a signature cocktail to your event. Quantities must be pre-ordered with a minimum of 25 servings. Looking for something different? Ask about our custom cocktail options!

THE ATHLETIC CLUB
vodka, cucumber & basil syrup, lemon

LOCUST ST. OLD CUBAN
aged rum, mint simple syrup, lime, cava, bitters

ABOVE THE ARCH
mezcal, crème de violette, maraschino liqueur, lemon

JUNIPER SEASON
botanical gin, lillet blanc, lemon, lime, simple, soda

IDOL OLD FASHIONED
bourbon, sherry simple, bitters, orange

PACKAGES

Our packages can be added to any bar, or self-served. Each package makes approximately 30 servings, unless otherwise noted.

BLOODY MARY BAR \$275
Two bottles of vodka, house bloody mary mix, hot sauce, Worcestershire, marinated olives, lemon, lime, pickled seasonal vegetables, celery, salt, black pepper.
+ \$150 for each additional bottle

MIMOSA BAR \$250
Four bottles of cava, orange juice, grapefruit juice, and peach nectar.
+ \$60 for each additional bottle

SANGRIA BAR \$275
Choice of one Idol Wolf Sangria - red, white or cava
- Make it Zero Proof using Fre Zero Proof Wines: red, white or sparkling cider \$200

SPANISH GIN TONIC BAR \$300
Build your own Spanish style gin tonic. Includes one bottle each of a London dry gin and a botanical gin, Fever Tree Tonics, fruit, herbs, spices, vegetables, bitters.
+ \$150 for additional bottle
- Make it Zero Proof using Bare Zero Proof Gin (includes a zero proof sangria) \$175