



WEDDING PACKAGES

RECEPTION FEATURES

White, Ivory or Black Linens and Napkins

Mirror Tiles, Trio of Cylinder Floating Candles
and Votive Candle Centerpieces

Parquet Wood Dance Floor

Private Scheduled Tasting for up to Four Guests

Complimentary One - Night Stay for Bride & Groom on Wedding Night

Complimentary One - Night Stay for Bride & Groom on First Anniversary

Preferred Overnight Room Rates for Guests

Based on availability



THE CHESHIRE

SAINT LOUIS



JAMES JOYCE

\$125

INCLUSIONS

Four Hour Top Shelf Bar
Four Butler Passed Hors D'Oeuvres during Cocktail Hour
Champagne Toast
Premium Wine Service with Dinner
Cake Cutting Services
Fresh Rolls and Butter
Coffee and Tea

FIRST COURSE

Lobster Bisque Fresh Herbs
Tomato Bisque Basil Crème Fraiche, Focaccia Crouton
Chilled Gazpacho Extra Virgin Olive Oil, Herbs
Cheese Ravioli Pomodoro Sauce, Parmesan, Basil Oil, Toasted Panko, Herbs
Tuna Crudo Spoon Sesame, Soy, Green Onion
Shrimp Cocktail Lemon, Horseradish Cocktail Sauce

SECOND COURSE

Wedge Salad Iceberg Lettuce, Bacon Lardons, Heirloom Tomato, Blue Cheese Crumble, Pink Peppercorn Ranch Dressing
Caprese Salad Mixed Greens, Roma Tomato, Fresh Mozzarella, Basil Olive Oil, Balsamic Reduction, Himalayan Salt
Caesar Salad Romaine Spear, Shaved Parmesan, Brown Butter Panko, Lemon Anchovy Caesar Dressing

ENTRÉE COURSE

Grilled NY Strip Au Poivre Sauce, La Crème Potatoes, Broccolini
Filet of Beef Garlic Herb Demi, Chive Mashed Potatoes, Grilled Asparagus
Seared Sea Bass Citrus Cream Sauce, Tomato Basil Risotto, Grilled Asparagus
Seared Verlasso Salmon Pizzaiola Sauce, Crispy Capers, Herb Roasted Potatoes, Asparagus
Pan Seared Breast of Duck Rosemary Fig Jus, Au Gratin Potato, Honey Roasted Carrot
Stuffed Chicken Florentine Spinach & Artichoke Filling, Tomato Cream Sauce, Boursin Mashed Potatoes, Broccolini
Roasted Filet of Beef & Seared Seabass Garlic Herb Demi, Dill Citrus Cream Sauce, Mascarpone Mashed Potatoes, Broccolini
Seared Chicken Breast & Butter Poached Shrimp Thyme Jus, Garlic Herb Butter, Mascarpone Mashed Potatoes, Broccolini

PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND APPLICABLE TAXES.
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.



SHAKESPEARE

\$110

INCLUSIONS

Three Hour House Shelf Bar
Three Butler Passed Hors D'Oeuvres during Cocktail Hour
Champagne Toast
House Wine Service with Dinner
Cake Cutting Services
Fresh Rolls and Butter
Coffee and Tea

FIRST COURSE

Field Greens Salad
Mixed Greens, Dried Cranberries, Toasted Almonds, Goat Cheese, Port Wine Vinaigrette
Seasonal Salad
Arugula, Seasonal Fruit/Vegetable, Goat Cheese, Seasonal Vinaigrette
Caesar Salad
Romaine Hearts, Parmesan, Croutons, Caesar Dressing

ENTRÉE COURSE

Roasted Beef Tenderloin
Garlic Herb Beef Demi, La Crème Potatoes, Broccolini
Seared Salmon
Dill Citrus Cream Sauce, Herb Roasted Potatoes, Asparagus
Braised Beef Short Rib
Red Wine Demi, Mascarpone Mashed Potatoes, Honey Roasted Carrot
Seared Airline Chicken Breast
Thyme Jus, Chive Mashed Potatoes, Broccolini
Seared Salmon & Braised Short Rib Dual Entrée
Dill Citrus Cream Sauce, Red Wine Demi, Au Gratin Potato, Chili Roasted Cauliflower
Additional \$5.00 for Dual Plate

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INCLUSIONS

TOP SHELF

Ketel One, Hendricks, Bacardi Silver, Don Julio

Crown Royal, Makers Mark, Glenmorangie 10

Budweiser, Bud Light, Bud Select, Michelob Ultra, Stella,

City Wide, Guinness Draught, Urban Chestnut STL IPA, Seltzer

Premium Selections of Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

HOUSE BAR

Tito's, Beefeater, Captain Morgan White, Jose Cuervo Silver,

Seagrams 7, 4 Roses, Dewars White

Budweiser, Bud Light, Bud Select, Michelob Ultra,

Stella, City Wide, Seltzer

Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

HORS D'OEUVRES

Arancini

Beef Skewers

Tempura Shrimp

Quesadilla Chicken

Mini Beef Wellington

Spanakopita

Empanadas

Spring Rolls

Smoked Salmon on Toast Points

Caprese Skewer

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