



FOUR SEASONS HOTEL  
*St. Louis*

## 2024 WEDDING PACKAGE



### Unforgettable Elegance

The award-winning Four Seasons Hotel St. Louis is an ideal setting for your special day. Remarkable architecture, spectacular ballrooms, and breathtaking views of the city skyline await you.

Our event professionals will coordinate every detail to create an event that reflects your style. We create wedding celebrations that are the ultimate expression of the couples' love for each other, personalities and cultural heritage. The Four Seasons Hotel St. Louis would consider it an honor to be chosen to host your wedding celebration.

We look forward to the opportunity of working with you to create a memorable day for you and your guests.



**FOUR SEASONS HOTEL**  
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**The Package**

Four butler passed hors d'oeuvres, plated/stationed/family style or buffet dinner option, wedding cake, four hour open bar, and wine service with dinner  
Starting at \$155 per person\*

*\*Excluding 25% service charge and 11.179% sales tax*

**Setting the Scene**

We are pleased to provide the following appointments, compliments of the hotel:

Cocktail tables; 72" round dining tables; upholstered banquet chairs; floor length linen; Bernardaud Limoges fine bone china and chargers, stemware, flatware; votive candles; dance floor and staging for the band; gift table, cake table, DJ table, guest book table, escort card table; and Kawai baby grand piano for 6<sup>th</sup> Floor events.

In addition, please enjoy the following upgraded services exclusively provided for our bridal couples:

- Complimentary menu tasting for up to four people (50 guest event minimum)
- Dedicated banquet captain for the bride and groom during the wedding reception
- Complimentary accommodations for the bridal couple for two nights
- Special room rate for out of town guests
- All bartender fees for hosted bars, complimentary
- Discounted rates on event valet parking

**Cocktail Hour**

Butler passed hors d'oeuvres for the cocktail hour (select any four)

**COOL**

- Goat Cheese Stuffed Strawberry, Pistachio
- Tamari Soy Cured Deviled Egg
- Brie Cheese Skewer with Blackberry
- Smoked Cheddar with Thyme-Roasted Grapes
- Shrimp on Cucumber, Fresh Herb & Shrimp Salad
- Mini Avocado Toast, Chia Seeds, Radish, Pickled Onion
- Salami Antipasti Skewer, Bresaola, Kalamata Olive
- Endive Boats, Blue Cheese, Caramelized Pear, Candied Walnut
- Bruschetta with Pomegranate and Hazelnut
- Salmon Tartare, Sesame Cone
- Blue Crab Deviled Eggs
- Duck Rillettes Cornette, Grain Mustard, Cornichons
- Beef Tartare Crostini
- Tuna Tataki, Togarashi
- Smoked Salmon Profiterole with Crispy Caper
- Black Truffle Ricotta Phyllo Tart, Local Honey, Almond
- Lobster Tartlet, Chive Crème Fraiche
- Blue Cheese Date Ball with Pistachio

**WARM**

- Traditional Toasted Ravioli
- Spinach & Artichoke Toasted Ravioli
- Coconut Shrimp, Sweet Chili Sauce
- Vegetable Eggroll, Mae Ploy
- Crispy Potato Cheddar Bite
- Wild Mushroom Strudel
- Phyllo Caponata
- Maple Glazed Pork Belly
- Chicken Potsticker with Chili Ponzu
- Crispy Jalapeno Mac & Cheese Bite
- Foie Gras Profiterole, Pistachio
- Crispy Artichoke with Boursin Cheese
- Handmade Cauliflower Arancini, Red Pepper Jelly
- Kelley's Crab Cake, Remoulade
- Peking Duck Spring Roll, Plum Sauce
- Beef Frank en Croute
- Beef Wellington
- Thai Peanut-Chicken Spring Roll



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**First Course**  
**(Choose One for All Guests)**

*SPRING & SUMMER SUGGESTIONS*

Romaine Lettuce, Shaved Parmesan, Semi-Dried Cherry Tomato, Focaccia Crouton, Truffle Caesar Dressing  
Baby Spinach, Pickled Onion, Goat Cheese, Roasted Hazelnut, Cornbread Crouton, Black Olive & Herb Dressing  
Baby Iceberg, Sunflower Seed, Tomato, Pickled Red Onion, Crispy Pancetta Wheel, Creamy Bleu Cheese Dressing  
Chilled Tomato Gazpacho, Lump Blue Crab, Vegetable & Almond Relish, Extra Virgin Olive Oil  
Watercress & Frisée Salad, Missouri Goat Cheese, Onion Ash, Shaved Radish & Fennel, Roasted Shallot  
Vinaigrette  
Mixed Greens Salad, Hearts of Palm, Avocado, Onion, Cherry Tomato, Parmesan Crisp, Passionfruit Dressing,  
Crispy Sourdough

*FALL & WINTER SUGGESTIONS*

Mixed Greens Salad, Blue Crab, Winter Citrus, Shaved Parmesan, Citrus Dressing, Crispy Bread  
Romaine Lettuce, Shaved Parmesan, Semi-Dried Cherry Tomato, Focaccia Crouton, Truffle Caesar Dressing  
Baby Spinach, Pickled Onion, Goat Cheese, Roasted Hazelnut, Cornbread Crouton, Black Olive & Herb Dressing  
Warm Cheese Tart with Braised Baby Spinach, Boursin Cheese, Mixed Greens, Lemon Dressing  
Roasted Heirloom Carrot Salad, Ricotta Salata, Sorrel, Dukkah Spice, Pumpkin Seed Vinaigrette  
Sweet Potato Tart, Leeks, Pesto, Watercress  
Mixed Greens Salad, Hearts of Palm, Avocado, Onion, Cherry Tomato, Parmesan Crisp, Passionfruit Dressing,  
Crispy Sourdough  
Watercress & Frisée Salad, Missouri Goat Cheese, Onion Ash, Shaved Beetroot & Carrots, Roasted Shallot  
Vinaigrette



## FOUR SEASONS HOTEL

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### Entrees

**\$155**

Faro Pilaf, Shaved Spring Vegetables, Cashew Dukkha  
Tahini Roasted Cauliflower Steak, Golden Raisins, Za'atar Spice, Crispy Chickpeas, GF  
Spring Pea Succotash, Sweet Corn, Peppers, Smoked Tamari Tofu, GF  
Quinoa Pasta, Cashew Nut "Alfredo" Sauce, Nutritional Yeast, Asparagus, GF  
Saffron Risotto, Nutritional Yeast, Crispy Basil, GF  
Ratatouille, Baby Squash, Quinoa, Tomato Chutney, GF  
Farro and Butternut Squash, Pepitas, Pickled Red Beets  
Tamari Roasted Sweet Potato, Bok Choy, Foraged Mushroom-Fried Rice, GF  
Pumpkin Risotto, Nutritional Yeast, Pumpkin Seed Oil, GF  
Quinoa Pasta, Cashew-Carrot-Miso "Cream", Arugula Gremolata, GF  
Basmati Pilaf, Vadouvan-Coconut Curry, Braised Swiss Chard, GF  
Eggplant Putanesca, Quinoa, Olives, Capers, Tomato Ragu, GF

**\$160**

Jerk Chicken Breast, Caribbean Black Beans & Rice, Mango Sauce  
Organic Chicken Breast, Roasted Garlic Parmesan Mashed Potatoes, Haricots Vert, Thyme Jus  
Chicken Parmesan, Smoked Tomato & Basil Sauce, Fresh Mozzarella, Garlic Broccolini  
Seared Salmon, Baby Potato, Avocado Puree, Horseradish Cream Sauce

**\$175**

Halibut, Grilled Eggplant, Vizcaina Pepper Sauce, Fennel Salad  
Branzino with Vegetables Caponata, Breaded Mussels, Lemon Caper Sauce  
Sea Bass Filet with Butternut Squash Puree, Lemon Asparagus, Dill Ginger Sauce  
Beef Strip Steak, Polenta, Pepperonata, Chimichurri  
Slow Cooked Beef Tenderloin, Duck Fat Roasted Potato, Porcini Mushroom, Red Peppercorn Jus

**\$185**

Herbed Short Ribs with Sweet Corn Puree, Lemon Asparagus, Roasted Hazelnut, Red Pepper Coulis  
Deconstructed Beef Wellington, Mille Faillie Mushroom, Baby Spinach, Grapes Jus  
Beef Tournedos, Beech Mushroom, Carrot Puree, Juniper Sauce

*Menus include House Baked Rolls, Lavazza Coffee & Decaffeinated Coffee, & Ikaati Teas. Price listed is per person, and includes all wedding package items listed on page one. Prices do not include 25% service charge or 11.179% sales tax.*

*Add \$10 per person for a duet entrée. Guests may be offered a pre-selected choice of a maximum of (2) entrees + a vegetarian option. All entrees must have the same sides. Final entrée count is due 5 business days prior to event. If counts are not received, higher price entrée will be charged for all guests. Patron must provide an escort card for every guest that indicates their entrée choice.*



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**Stationed Dinner**

**Streets of St. Louis - \$205**

**Midtown**

St. Louis Style Pork Ribs, BBQ Lacquer Chicken Breast  
Roasted Fingerling Potato Salad, Grain Mustard Dressing  
Fried Corn on the Cobb, Red Hot Seasoned

**The Hill**

Made to Order Pasta Station  
*(Culinary Attendant Required, 1 per 75 Guests at \$150.00 Each)*  
Baked Penne Pasta, Tomato Sauce, Provel  
Tuscan Kale Salad, Lemon Vinaigrette, Pecorino, Garlic Croutons  
Toasted Ravioli with Marinara Sauce

**Soulard**

Chef's Selection of Cheese and Charcuterie  
Brie with Truffle, Parmesan, Herbed Gouda, Manchego, Goat Cheese Balls, Taleggio,  
Smoked Cheddar, Boursin, Blue Cheese  
Assorted Charcuterie, Bresaola Stuffed Cream Cheese with Truffle  
Served with Honeycomb, Honey Bar, Herbs, Mustard, Jam, Dried Fruit, Nuts, Grapes, Crispy Bread

**Forest Park**

**Farm to Table**

Roasted Missouri Trout with Tomato, Stewed Fennel  
Grilled Zucchini and Yellow Squash, Roasted Shallot Marinade

**Dessert**

Four Seasons Wedding Cake

*Menu includes Lavazza Regular and Decaffeinated Coffee, & selection of Ikaati Teas. Price listed is per person, Based on 90 Minutes of Service and includes all wedding package items listed on page one.  
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**Family Style or Buffet Style Dinner**

**\$185**

**Appetizers**

(Please Choose Two)

Asparagus Salad, Truffle Mayonnaise  
Grilled Calamari Salad, Potatoes, Olives, Citronette  
Meat and Cheese Board, Artisan Bread, Grissini  
Grilled Vegetables, Fig-Balsamic Glaze  
Bay Shrimp Salad, Orzo Pasta, Tomato  
Spinach & Arugula Salad, Bacon, Candied Walnuts, Balsamic Vinaigrette

**Main Course**

(Please Choose One)

Petite Steak, Fiorentina Rub  
Parmesan Crusted Chicken Breast, Thyme-Chicken Jus  
Pan Seared Red Snapper, Citrus Oil  
Salmon Saltimbocca, Pancetta, Fresh Sage, Chive Cream Sauce

**Side Dishes**

(Please Choose Two)

Cous Cous Tabbouleh Style  
Sautéed Baby Carrot Ragout  
Sautéed Broccolini, Roasted Garlic  
Zucchini Gratin, Parmesan Cheese  
Roasted Baby Potatoes, Rosemary Oil  
Roasted Garlic Whipped Potatoes

**Pasta**

(Please Choose One)

Orecchiette, Italian Sausage, Broccolini, Crushed Red Pepper, Tomato  
Penne, Bay Shrimp, Mushrooms, Herbed Cream Sauce  
Penne, Grilled Chicken, Ricotta Tomato Sauce, Basil, Shaved Parmigiano Cheese

**Dessert**

Four Seasons Wedding Cake

*Menus include House Baked Rolls, Lavazza Coffee & Decaffeinated Coffee, Ikaati Teas  
Price Listed is Per Person, Based on 90 Minutes of Service, and Includes all Wedding Package Items  
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## Wedding Cake

Our Pastry Chef Looks Forward to Creating  
The Perfect Wedding Cake to Compliment Your Perfect Day

### **Cake Flavors:**

Vanilla

Traditional Vanilla Cake with Vanilla Italian Meringue Buttercream

Honey Lemon

Vanilla Chiffon Sponge Cake with Honey Syrup, Lemon Mousse, Fresh Blueberries and Vanilla Italian Meringue Buttercream

Strawberry Elderflower

Vanilla Chiffon Sponge Cake with Elderflower Syrup, Strawberry Mousse and Vanilla Italian Meringue Buttercream

Carrot

Spiced Carrot Cake with Cream Cheese Filling and Vanilla Italian Meringue Buttercream

Red Velvet

Rich Red Velvet Cake with Cream Cheese Filling and Vanilla Italian Meringue Buttercream

Chocolate

Traditional Chocolate Cake with Dark Chocolate Mousse and Vanilla Italian Buttercream

Chocolate Raspberry

Traditional Chocolate Cake with Raspberry Mousse, Fresh Raspberries and Vanilla Italian Meringue Buttercream

Salted Caramel

Traditional Chocolate Cake with Salted Caramel Mousse and Vanilla Italian Meringue Buttercream

### **Frosting:**

Italian Meringue Buttercream

Or

White Fondant

*More Elaborate Designs May Require an Upcharge of \$45 per Hour for Additional Labor. Add \$5 per person to Serve Two Alternating Wedding Cake Flavors. If A Wedding Cake is Provided By An Outside Bakery, a \$500 Labor Fee Will Apply for Hotel Pastry Team to Cut & Plate the Cake for Service*



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### Four Hour Open Bar Package

#### Premium Selections (Included)

Titos Vodka  
Plymouth Gin  
Bacardi Superior Rum  
Maker's Mark Bourbon  
The Glenlivet Scotch  
Crown Royal Whiskey  
Patron Tequila

#### Ultimate Selections (Add \$5 per Liquor)

Ketel One Vodka  
Tanqueray Gin  
El Dorado Rum  
Buffalo Trace Bourbon  
The Macallan 12 Year Scotch  
Tullamore Dew Whiskey  
Don Julio Blanco Tequila

Beer Selection: Budweiser, Bud Light, Blue Moon, Sam Adams, Heineken, Stella Artois, Corona

House Wine Selection: Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc

Bar Also Includes Soft Drinks, Juices, Mixers, Garnishes.

#### Additional Hours of Premium Open Bar

\$15 per person, per hour

#### Pre-Poured Champagne Toast

\$52 per bottle, charged on consumption

#### Children's Meals

Fresh Fruit, Chicken Fingers, French Fries,  
Wedding Cake  
\$40 per child

#### Vendor Meals

Chef's Choice of Hot Meal  
\$50 per person

#### Late Night Snacks

##### Hot & Crispy Station

House Made Potato Chips, Tortilla Chips, French Fries, Onion Rings  
French Onion Dip, Fire Roasted Salsa, Queso Cheese Sauce, Special Sauce  
\$18 Per Person

##### Sliders Station

Beef Slider with Caramelized Onions, American Cheese  
and Special Sauce  
Crispy Chicken Slider with Honey Hot Sauce and Pickles  
Spiced Lamb Slider with Cucumber-Garlic Lebnah  
Falafel with Olive Tapenade, Cucumber and Tomato  
Pulled Pork, Pickled Onion, BBQ  
\$28 per person | Choose Any Two  
Includes House Made Chips, or Sub Fries for \$3

##### Street Tacos Station

Traditional Meats: Beef Barbacoa, Al Pastor, Chicken  
Tinga, Pork Carnitas OR Tacos Americanos: Crispy Shell,  
Ground Beef, Lettuce, Cheese, Taco Sauce  
Served with: Corn or Flour Tortillas, Diced Onions and  
Cilantro, Salsa Verde, Salsa Rojas, Guacamole,  
Queso Fresco, & Warm Tortilla Chips  
\$28 per person | Choose Any Two

##### Late Night A La Carte

House-made Pretzel Knots with Mustard and Cheese Sauce  
Cookies & Milk, Rice Krispie Treats, Mini Whoopie Pies, Magic Bars,  
Moon Pies, Brownies, Cake Pops, Chocolate Dipped Oreos  
House-made Marshmallow & Hot Chocolate  
\$8 per piece, Minimum 25 Pieces





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### Post Wedding Breakfast Options

#### Continental Breakfast - \$30 per person

Chilled Juices: Orange, Cranberry  
Seasonal Sliced Fruit and Berries, Whole Fresh Fruit  
Assorted Individual Greek Yogurt  
Housemade Granola  
Fresh Baked Croissants, Danish, Muffins  
Butter, Assorted Jams & Marmalades

#### Breakfast Enhancements

**Choose one for \$7, Two for \$11, Three for \$15, Four for \$19, or Five for \$22**

Scrambled or Hard-Boiled Eggs  
Buttermilk Pancakes, Maple Syrup  
Bread Pudding French Toast, Maple Syrup  
Belgian Waffles, Maple Syrup  
Breakfast Potatoes, Red Pepper, Onion  
Spiced Hash Browns  
Sweet Potato Hash  
Hickory Smoked Salmon, Cream Cheese, Capers, Onions  
Applewood Smoked Bacon or Turkey Bacon  
Pork, Turkey, or Chicken/Apple Sausage

Mini Quiche: Mushroom, Kale, Gruyere  
Avocado Toast, Pico De Gallo, Lime, Cilantro, Brioche  
Smoked Cheddar Stone Ground Grits  
Greek Yogurt Parfait, Local Honey, Berries  
Burrito: Scrambled Egg/Potato/Pepper Jack/Chorizo  
Biscuit Sandwich: Egg/Black Pepper Bacon/Cheddar  
Croissant Sandwich: Egg/Canadian Bacon/Gruyere  
Griddle Sandwich: Maple Bagel/Egg/Sausage/American  
Mini Tortilla De Patatas (Spanish Potato Omelet), Sweet  
Pepper, Green Onion, Pimento Aioli

#### Add-On Stations

*\$150 Chef Fee per station, per 75 Guests*

#### Omelets to Order - \$18

Fresh Eggs / Eggbeaters / Egg Whites  
Applewood Smoked Bacon / Country Ham / Chicken Sausage  
Mushrooms, Spinach, Red Onions, Green Peppers, Asparagus Tips, Tomatoes,  
Cheddar and Mozzarella Cheese

#### Bloody Mary Bar

\$12 per drink or \$18 per person for one hour,  
\$26 per person for two hours, \$32 per person for  
three hours

Tito's, Zing Zang Bloody Mary Mix, Celery, Black  
Pepper Bacon, Pickles, Limes, Pepper, Olives, Hot  
Sauce

#### Mimosa Bar

\$12 per drink or \$18 per person for one hour, \$26  
per person for two hours, \$32 per person for three  
hours

House Prosecco, Orange, Cranberry, Mango,  
Pineapple Juice, Fresh Strawberries, Blueberries,  
Raspberries, Blackberries, Mint, Basil



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**Confirmation of Space & Deposits**

Space may be confirmed on a definite basis as early as 18 months in advance. All dates are considered definite upon receipt of deposit and signed contract. A non-refundable deposit of 25% of the food and beverage minimum and a signed credit card authorization will be due upon signature of the contract. Two additional deposits are due 60 days and 30 days prior to the event, and are based upon the remainder of the food and beverage minimum plus sales tax, 17% service charge, and 8% administrative fee, and ceremony fee (if applicable). Full prepayment of all estimated charges is due no later than 30 days prior to the event.

**Parking**

The Four Seasons agrees to offer special event valet parking at a rate of \$15 per car during the hours of the event, or \$49 per car/per night for overnight valet parking. These rates do not include sales tax. Complimentary self parking is available in the Horseshoe Casino garage.

**Guarantees**

The guaranteed number of guests attending the event is due five business days prior to the event, no later than 12 noon. Once the guarantee is given, it may not be reduced. You will be charged either the guarantee or the actual number of attendees, whichever is greater.

**Food and Beverage Minimums**

Our Catering Team will advise you of your required food and beverage minimum, based on the banquet space, date, and requirements for your specific event. Food and beverage minimums are exclusive of service charge, room rental/ceremony fee, and applicable sales tax.

**Food and Beverage Policies**

The hotel must provide all food and beverage served during the event. The sale and service of alcoholic beverages is regulated by the Missouri State Liquor Commission, and Four Seasons St. Louis is responsible for the administration of those regulations. The Four Seasons prefers that no wedding cakes or desserts come in from outside unless it is something that cannot be replicated by our pastry chef. In those cases, a \$500 labor fee will be charged for our staff to cut and plate the cake or desserts for service.

**Ceremony**

The Four Seasons St. Louis offers indoor and outdoor options for your wedding ceremony. A ceremony fee of \$1,500 - \$2,500 will be charged based on date and space used. This fee includes setup of hotel chairs, staging, and wireless microphone/sound. Additional labor fees will apply for hotel to set/move chairs provided by an outside rental company.

**Audio-Visual and Lighting**

Four Seasons Hotel St. Louis is pleased to have Encore as the preferred Audio Visual provider for our clients. While Encore is our preferred audio visual partner, you have a choice of utilizing another audio visual provider or production company. Encore has exclusivity on power, internet, and rigging at The Four Seasons. No other providers may supply these services.

**Thank You for Your Consideration**

We are at your service to combine the finest elements with the utmost personal attention to ensure an unforgettable experience for the wedding couple and their friends and family. An experienced event specialist will be dedicated to you and your family- to offer unique ideas and plan the details including assisting with selection of your menu options – and will be with you during your special occasion. Congratulations on your engagement!