

Weddings

at Live! by Loews

Your Day, Your Way

Customizable packages for the wedding of your dreams

Eat, Drink & Be Married

Mouth-Watering Catering Menus and Toast-Worthy Beverage Packages

Plus

Memorable touches & add-ons

Live! by Loews – St. Louis

799 Clark St.

St. Louis, MO 63102

314-597-9690

Live!
BY
LOEWS
ST. LOUIS, MO



Congratulations on Your Engagement

Loews Hotels is delighted to be part of your wedding day!

Live! By Loews brings an unprecedented upscale hospitality experience to Downtown St. Louis, featuring soaring views of the cityscape and landmarks.

Our Cardinals Ballroom, with its high ceilings, floor to ceiling windows along one wall, and neutral modern palette, is a wonderful canvas for creating the perfect event. And, the adjacent outdoor special event terrace is over 5,000 square feet of pure “wow”.

It's my pleasure to assist you in planning a one-of-a-kind wedding celebration. Please let me know if you have any questions.

Thank you for your consideration. We look forward to welcoming you and your guests as you begin your new journey!

Sincerely,

Robin Swick
Sales & Events Specialist

venues

Cardinals Ballroom

Our fresh 5,000 square foot ballroom features 16 foot floor ceiling and a wall of windows with views of the St. Louis Arch, Downtown St. Louis and Ballpark Village. With neutral décor and natural light the Cardinals Ballroom can be transformed to fit any vision. With three sections the convertible ballroom can be adapted to fit your needs from small intimate gatherings to large parties. Maximum seating of 320 to allow for ample room for dance floor.



The Lawn & The Bullock



Our rooftop terrace, adjacent to the Cardinals Ballroom, features The Lawn and The Bullock. This space is flexible and all about the views. The oversize media wall is a unique feature to present exactly the right message. Each space can be utilized as semi-private or private.



packages



All Wedding Packages Include:

- Complimentary King Suite for the Bride and Groom on the Night of the Wedding*
- Menu Tasting for up to four (4) guests*
- Tables, Standard Chairs, China, Silverware, Glassware
- Floor-length Ivory Linens and White Napkins
- Mirror Tile and Three (3) Votive Candles Per Table
- Dance Floor, DJ Table, Staging for DJ or Band
- Staging for Sweetheart Table or Head Table
- Display Table for Cake, Gifts, Escort Cards and Favors
- Special Guest Rates Available for Overnight Guestrooms*
- Special Discounted Self-Parking and Valet Parking Rates for your Guests
- Complimentary Certificate for an Anniversary Return

*Special restrictions apply, please see your Catering Manager for additional information



Silver Wedding Package

Cocktail Reception

Selection of passed hors d'oeuvres,
4 pieces per person

Four-Hour Deluxe Bar Service

Signature Drink Designed by the
Couple

Three-Course Dinner

Champagne or Cider Toast

Choice of Starter

Choice of Two Entrée selections for
guest to pre-select from or plated
duet entree

Dessert

Your Wedding Cake, cut and served
by our team

Freshly Brewed Regular Coffee,
Decaffeinated Coffee and Hot Tea

Event Self Parking



Gold Wedding Package

Cocktail Reception

Selection of passed hors d'oeuvres,
4 pieces per person

Cheese, fresh and dried fruit
display

Four-Hour Premium Bar Service

Signature Drink Designed by the
Couple

Three-Course Dinner

Champagne or Cider Toast

Wine Service with Dinner

Choice of Starter

Choice of Two Entrée selections for
guest to pre-select from or plated
duet entree

Dessert

Your Wedding Cake, cut and served
by our team

Freshly Brewed Regular Coffee,
Decaffeinated Coffee and Hot Tea

Event Valet Parking

*Food and Beverage Pricing is subject to 24% taxable service charge and 13.179%
applicable taxes*

Live!
BY
LOEWS
ST. LOUIS, MO

menus

HORS D'OEUVRE SELECTIONS

CHILLED

Caprese Bruschette, Cherry Tomato, Basil. Fresh Mozzarella, 12yr
balsamic

Goat Cheese Toast, Roasted Golden Beets, Banyuls Vinegar
Classic Shrimp Cocktail

Compressed Melon & Prosciutto Skewer, Truffle Honey

Sixty South Salmon Cornet, Crème Fraiche, Chive

Deviled Egg, Bacon, Celery, Pickled Shallot, Espelette

Beef Tenderloin Crostini, Caramelized Onion Jam, Whipped
Horseradish

Smoked Salmon Pumpernickle Toast, Pickled Onion, Capers,
Everything Spice

Togarashi Seared Tuna, Rice Cracker, Kewpie Aioli

Beef Tartare With Toasted Sourdough, Herbed Dijonaise, Fine
Herbs

HOT

Artichoke Beignet, Romesco

Mac and Cheese Bite, Truffle Aioli

Raspberry, Brie Cheese Briquette

Sesame Chicken, Mango Ginger Chutney

Coconut Shrimp, Sweet Chili Sauce

Buffalo Chicken Spring Rolls, Maytag Blue Cheese

Nashville Hot Chicken Slider, Cider Slaw

Bar Bourbon Slider, Widmer Cheddar, B&B Pickle, Fancy Sauce

Bulgogi Beef Skewers, Sesame Scallion Gremolata

STARTER SELECTIONS

Camembert with Seasonal Fruit, Candied Walnut, Lavash

Crab Cake, Three Mustard Sauce, Petite Greens

Potato Dumplings with Morels and Smoked Chicken

Roasted Golden Beet Risotto, Chevre, Beet Jus

Caprese Salad, Heirloom Tomato, Nicoise Olive, evoo Fried Ciabatta

Creminelli Prosciutto, Cantaloupe, Frisee, Minus 8

Compressed Watermelon, Chili Salt and Seared Ahi Tuna, Candied sunflower
Seed, Shiso

Roasted Beet Salad, Humbolt Fog, Candied Pecans, Farmers Lettuce, Pedro
Ximenez sherry

Crisp Romaine Caesar, Baby Gem, Brioche Croutons, Sarvecchio

Simple Salad, Butter Lettuce, Radish, Cucumber, Red Onion, Pecorino,
Breadcrumbs, Champagne Vinaigrette

ENTRÉE SELECTIONS

Couple may choose two for guest to pre-select

Seared Chicken

Parmesan Polenta, Wild Mushroom, Asparagus, Madiera Demi-glace

Roasted Chicken Breast

Caramelized Fingerling Potatoes, Rapini, Shallot Conserva, Rosemary Jus

Fried Breast of Chicken

Hot Sauce Brined, White Cheddar Grits, Spiced Honey Carrots, Thyme
Brown Butter

Striped Bass

with Dill Buttered New Potatoes, Grilled Haricot Vert, Meyer Lemon jam

Verjus Poached Halibut

Cannellini Bean Ragu, Vine Tomatoes, Braised Fennel, Citrus Gatrique

Miso Glazed Salmon

Preserved Lemon Farro, Leeks, Pickled Shallot, Broccolini, Ginger Vinaigrette

Seared Filet of Salmon

Fregola Sardo, Overtime Tomato, Garlic Confit, Summer Squash, Tarragon
Beurre Blanc

Grilled Pork Chop

with Mashed Yams, Cider Glazed Brussels, Roasted Pearl Onions, Smoked
Apple Mostarda

Petite Filet of Beef

Whipped Pomme, Farm Carrots, Sauce Bordelaise

Dry Rubbed New York Strip

Truffled Celeriac, Grilled Asparagus, Port Wine Onion marmalade

Please ask your catering manager about our dinner buffet options

ENTRÉE SELECTIONS

Couple may choose two for guest to pre-select

Delmonico Rib Eye

Blistered Cipollini Onion, Crispy Red Bliss Potatoes, Maitake Mushroom,
Dark Stout Jus

Roast Filet of Beef and Maine Lobster Tail

Leek Soubise Orzo, Pea Tendril Salad, Bernaise Sauce

Orecchiette Pasta

Cava-Braised Greens, Roasted Maitake Mushrooms, White Port Raisins,
Harissa (V, GF)

Celeriac "Scallops"

Golden quinoa, Roasted Rapini, Pickled Mustard Seed, Beet Jus (V,GF)

Togarashi Rubbed Broccoli Steak

Okinawa Potatoes, Pickled Carrot, Golden Raisins (V)

Please ask your catering manager about our dinner buffet options

beverages

Beverage Packages

Your Wedding Package includes four-hour open bar with a Celebratory Toast.

Deluxe Liquors

New Amsterdam Vodka
Seagram's Gin
Castillo Rum
Exotico Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey
Cutty Sark Blended Scotch

Deluxe Wines

Michelle Brut Sparkling
Invitation Sauvignon Blanc
Invitation Chardonnay
Invitation Pinot Noir
Invitation Cabernet Sauvignon

Deluxe Beers

Budweiser
Bud Light
Miller Lite
Blue Moon Belgium White
Corona Extra
Stella Artois
Fat Tire Voodoo Ranger IPA
Heineken 0.0 NA Alcoholic
Truly Hard Sparkling Water

Non-Alcoholic Beverages

Assorted Soft Drinks
Still and Sparkling Waters
Juices

Premium Liquors

Absolute Vodka
Bombay Gin
Bacardi Rum
Sauza Blue Tequila
Jack Daniels Whiskey
Canadian Club Blended
Dewar's White Label Blended Scotch
Martini & Rossi Vermouth

Premium Wines

Lunetta Prosecco
Font Freye Rose
La Crema Chardonnay
Barone Fini Valdadige Pinot Grigio
Benzinger Sauvignon Blanc
Mark West Pinot Noir
Tribute by Benzinger Cabernet
Sauvignon
Bodegas Caro Aruma, Malbec

Premium Beers

Budweiser
Bud Light
Miller Lite
Blue Moon Belgium White
Corona Extra
Stella Artois
Fat Tire Voodoo Ranger IPA
Heineken 0.0 NA Alcoholic
Truly Hard Sparkling Water

Non-Alcoholic Beverages

Assorted Soft Drinks
Still and Sparkling Waters
Juices

Kindly note: Bar service is closed for 1 hour during dinner service and celebratory toasts. Bar service resumes for three hours post dinner for a total of 4 hours of bar service.



info



Frequently Asked Questions

What do I need to do to confirm my wedding date?

Once you have selected your wedding date, we will send you an agreement to confirm the date, timing and space.

Is there a deposit due?

A 25% deposit of the agreed upon food and beverage minimum. A payment sliding scale will be discussed in your agreement.

Can I bring in my own wine?

A \$25 corkage fee will be applied for every 750 mL bottle of wine.

Does the Hotel offer special group rates or discounted guest room for my guests?

Yes, please inquire with your Catering Manager.

When is the menu tasting?

Menu tastings may be schedule from 3-6 months from your event date.

Am I allowed to bring in outside food and beverage?

Outside Food may be brought into the hotel for menu items of ethnic origin that we are not able to replicate at the resort. Please ask your Catering Manager for a list of approved vendors.

FAREWELL BRUNCH MENU BUFFET

Sliced Fresh Fruit

Scrambled Eggs with Chives

Herb Buttered Breakfast Potatoes

Chicken Sausage and Thick Cut-Bacon

Assorted Breakfast Pastries and Bagels, Preserves and Whipped Cream Cheese

Freshly Squeezed Orange and Grapefruit Juices

Regular and Decaffeinated Coffee and Forte Teas

\$38 Per Person

ENHANCEMENTS

Breakfast Grilled Cheese
with Aged Cheddar, Cracked Free Range Egg
\$6 Per Person

Breakfast Slider on a Toasted English Muffin
Free-Range Egg, Griddled Ham & Cheddar
\$7 Per Person

Brioche French Toast With Warm Maple Syrup
\$7 Per Person

Smoked Salmon with Assorted Bagels
Heirloom Tomato, Red Onion, Whipped Cream Cheese
\$14 Per Person

Omelet Station
Ham, Bacon, Sausage, Smoked Salmon, Sweet Bell Peppers, Tomatoes,
Mushrooms, Onions, Spinach, Cheddar Cheese
\$17 Per Person
Chef Attendant Required

DELIGHTS

Two Hour Mimosa bar: Peach, Mango, Grapefruit, and Orange Juice, Prosecco
\$18 Per Person
Attendant Required

Two Hour Bloody Mary Bar: Celery, Pickle Spears, Olives, Beef Jerky, Lemons,
Limes, Worcestershire, Horseradish and Cheese Cubes
\$18 Per Person
Attendant Required

*\$150 Attendant Fee

Event Guidelines

Audio-Visual Services

The Hotel's technology partner, PSAV, is available to assist you with any audio, video, electrical and internet needs. Please contact your Conference or Catering Manager for additional information and requests.

Beverage Service

The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

Corkage and Bottle Handling

In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function.

The Hotel's Destination Services preferred partner is available to assist you with any entertainment and decor needs in order to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

Vendors

To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all vendors please schedule time and load-in through the designated service entrances of the Hotel and check-in with Security.

Food Preparation

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Kosher Meals

Should you require kosher meals, the Hotel can accommodate upon advance notice of five [5] business days from your event. Meal types and components are subject to change based on the vendor's availability. The Hotel will source all kosher meals from a preferred vendor with pricing relative to the current Banquet menu.

Signage, Displays and Damages

The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel requests that any additional locations requesting signage or displays—including the Hotel's lobby—be approved in advance by your Conference or Catering Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

Smoking Policy

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

Outside Catering

Should your event require the product and services of a third-party food and beverage provider, we kindly request the following:

I. A copy of the catering company's current business license, insurance coverage—indemnifying the Hotel—and a signed copy of this agreement must be on file with the Catering Department no later than [72] hours prior to the event.

II. A site inspection of the Hotel's facilities must be conducted with the Hotel Catering Manager and Culinary Management two [2] weeks prior to the date of the function. The Caterer must notify the Hotel Catering Manager at time of contracting if they will be needing use of a specified kitchen area. The Caterer is to use only the designated areas of the kitchen/back-of-the-house, which has been pre-assigned by the Executive Chef. Availability of designated kitchen space is subject to change and contingent on Hotel business needs at all times.

III. List of all equipment requests must be submitted to the Hotel Catering Manager no less than [72] hours prior to the event. The Hotel will then issue only those items requested and are subject to a rental fee. This list should include disposable place settings and/or the type of china requested. The Hotel will then issue only those items requested based on business needs and availability. The Hotel will notify the Caterer at least [48] hours prior to the event if any of their requested equipment items cannot be provided. Anything above and beyond the Hotels means must be obtained by the Caterer. The Caterer is responsible for providing adequate amounts of equipment to service the needs of the event. Post event, the Caterer is responsible for collecting all equipment and loading out of the Hotel.

IV. The Caterer is responsible for bringing his/her own equipment such as rags, cooking oils, heating elements, props., etc. The Hotel will not provide any food or condiments to the Caterer to include paper, plastic, foil items. The Caterer is required to produce food to cover [3%] above the guaranteed number of attendees for the function. The Hotel is not responsible if there is not enough food for service.

V. All employees of the Caterer must check in with the Security office upon arrival and receive a guest name badge which must be worn at all times while in the Hotel. If an employee is seen without a name badge they will be escorted out of the building until they can provide proof of identification through the owner/manager of the catering company.

VI. Unloading is to take place at a specified loading dock and will be subject to parking and traffic laws. At no time are the Caterers allowed to use the front guest entrance and must access the function space through back of house means and/or loading dock. No overnight storage of food whether day before or day of will be allowed. If items are left after the event end time the Hotel has the right to dispose of them. This includes, but is not limited to rental items, props, décor and florals. With respect to any rental companies, the Caterer is responsible for coordinating the load-in and removal of all equipment within two [2] hours of the function end time. In the event, items are requested to be left at the Hotel, storage fees may apply.

VII. The Caterer will not utilize the Hotel's staff for any purpose other than servicing the scope of the event. Additional labor resources are available for specifics fees—established by the Hotel—depending upon the scope of the work being performed. The Caterer is responsible for providing adequate staff to execute the needs of the event.

VIII. Before the contracting of any outside Caterer, an appropriate business vetting and approval process must be followed. This includes the input of, but not limited to the Director of Sales and Marketing, Director of Food and Beverage and the Executive Chef.

IX. The Caterer and his/her team must conduct themselves in an appropriate manner at all times.

X. Damages to event/function room walls, lighting fixtures, artwork, furnishings and any other structural damage are the responsibility of the Caterer.