

How many guests can the event spaces accommodate?

Front Room: 40 guests seated, 75 guests for cocktail event

Annex: 150 guests plated (100 on main level & up to 50 on mezzanine)

130 guests buffet (90 on main level & up to 40 on mezzanine)

190 guests for cocktail event

*Note: Dance floor space will reduce these counts by 20 on the main level.

How do I reserve the Front Room or the Annex?

You will need to pay the following deposit to secure the event space.

- Annex

Tuesday - Sunday Day (7am-3pm) 1,000

Tuesday - Thursday Evening (5pm-11pm) 1,000

Saturday & Sunday Day Weddings (7am-3pm) 3,000

Friday - Sunday Evening (5pm-11:30pm Fri/Sat, 5pm-9pm Sun) 3,000

Mondays (Annex Only) 2,500

- Front Room

Tuesday - Sunday Day (7am-3pm) 500

Tuesday - Thursday Evening (5pm-10pm) 850

Friday & Saturday Evening (5pm-11pm) 1,000

Sunday Evening (5pm-8pm) 1,000

What is your service charge & tax rate?

The tax rate is 12.179% on food, non-alcoholic beverages, equipment, labor, service charge, room fees. The tax rate for alcoholic beverages is 10.679%.

These tax rates reflect the city & state rates & neighborhood tax improvements.

Our service charge is 21% & is taxed by law. If your organization is tax exempt, we will require a tax exempt letter prior to when your final payment is due to waive the taxes that apply.

What are your payment options?

Acceptable forms of deposits & payments are personal checks, company checks, cashier checks, cash & money orders. SqWires does accept credit card payments; however, a processing fee will apply. SqWires does require a credit card number on file for all events.

When is my final payment due?

Fourteen days prior to your event.

Are there any room fees?

- Annex
 - Monday - Friday Day 300
 - Monday - Thursday Evening 500
 - Friday - Sunday Evening 1,000
 - Saturday & Sunday Day 500
- Front Room
 - Tuesday - Friday Day 150
 - Tuesday - Thursday Evening 250
 - Friday - Sunday Evening 300
 - Saturday & Sunday Day 250
- Front Room & Annex Ceremony Fee 500
 - Includes chair set-up & break-down, sound & coordination.
(available only when reception is hosted at SqWires)
- 501(c)(3) organizations do not incur a room fee. A Federal Tax Letter is required prior to final payment.

Are there any food & beverage minimums?

Minimums are calculated on food prices & bar package prices only.

- Annex
 - Tuesday - Friday Day 1,000
 - Tuesday - Thursday Evening 1,000
 - Saturday & Sunday Day 3,000
 - Friday Evening 4,000
 - Saturday Evening 5,000
 - Sunday Evening 4,000
 - Mondays (Annex Only) 2,500
- Front Room
 - Tuesday - Friday Day 500
 - Saturday & Sunday Day 1,000
 - Tuesday - Sunday Evening 1,000

Can I bring in my own food or beverage?

Other than decorated cakes or specialties from a licensed bakery, SqWires provides all food & beverage.

Can you offer custom menus & accommodate dietary restrictions?

SqWires is happy to create custom menus, vegetarian & vegan options as well as accommodate guests with dietary restrictions.

What is your standard room set-up?

SqWires supplies dining tables (rounds or rectangle set for 10 guests), chairs, china, glass, silver & white or black linen. SqWires also has a variety of event décor to choose from, and can also fulfill any signage needs, such as seating charts & escort cards.

Buffet Reception

83.00/person (minimum 25 guests)

add a third entree option for 6.00/person

Included in your package:

- 4-Hour Premium Open Bar with Signature Drink
- Choice of Charcuterie Display or 3 Passed Appetizers During Cocktail Hour
- 2 Salad Selections, 2 Entrée Selections, 2 Side Selections
- Chef's Choice of Vegetable
- Cake Cutting & Coffee Station
- White or Black Linen
- Tea Light Candles (3 per table)
- Tables & Chairs
(rounds of 10, if less than 10 guests an additional table charge may be incurred)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

Charcuterie Display

(cured meats, artisan cheese, olives, artichoke hearts, roasted red peppers, nuts, berries, dried fruits, mustards, breads, crackers & crostini)

OR

Passed Appetizer Selections (choose three)

add a fourth option for 4.00/person

- | | |
|--|--|
| • Wild Mushroom Pâté (vegan)
(fresh parsley, baguette) | • Wild Mushroom Pastry
(burrata, truffle oil) |
| • Grilled Strip Steak Skewer
(fresh grated horseradish cream) | • Crabby Wonton
(sweet chili stripe) |
| • Artichoke & Asiago Flatbread
(rosemary olive oil drizzle) | • Local Bacon Wrapped Date |
| | • Shredded Pork Taco (cilantro sour cream) |

Salad Selections (choose two)

- | | |
|--|---|
| • Classic Caesar
(rosemary parm croutons, lemon wedge) | • Mixed Lettuce
(seasonal greens & toppings, basil red wine vinaigrette) |
| • Cous Cous
(roasted chilled seasonal veggies, crispy eggplant croutons, grain mustard drizzle) | • Iceberg
(crisp honey bacon, figs, blue cheese, house-made ranch) |
| • Spinach
(craisins, red onion, hearts of palm, poppyseed vinaigrette) | |

Entree Selections (choose two)

Garden/Vegetarian

- Veggie Lasagna (no noodles)
(zucchini, eggplant, carrots, red onion, yellow squash, goat cheese & grated parmesan, baked in tomato sauce)

Poultry/Pork

- Stuffed Pork Tenderloin
(sun-dried tomato, spinach, fontina cream)
- Sherry Chicken
(marsala, ozark forest wild mushrooms)

Beef

- Slow-Roasted Beef Pot Roast
(root vegetables, thyme au jus)

Seafood

- Roasted Scottish Salmon
(citrus butter, brasied collards)

Side Selections (choose two)

- Butter Whipped Potatoes
- Sweet Potato Hash
- Smashed Parmesan Red New Potatoes
- Rosemary Asiago Au Gratin
- Creamy Parmesan Orzo

Wedding Bar Details & Additions

Premium Bar (included)

LIQUOR

Jack Daniels, Tito's, Bacardi, Jose Cuervo, Bombay

BOTTLED BEER

4 Hands, Griesedieck, Anheuser Busch

WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

SIGNATURE DRINK: LAFAYETTE LEMONADE

SqWires house lemonade, house-infused raspberry vodka or cherry bourbon

OR Upgrade to Super Premium Bar *add 7.00/person*

LIQUOR

Maker's Mark, Ketel One, Diplomatico White Rum, 1800, Tanqueray

BEER

4 Hands, Griesedieck, Civil Life, Anheuser Busch

WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

Other Additions (when selecting wedding package)

3 Craft Beers 6.00/person (ask for list)

Champagne Toast 6.00/person

Wine Service with Dinner 7.00/person

Sweets (choice of three) 8.00/person

(assorted dessert boards & shooters)

Seasonal Bread Pudding (crème anglaise)

Flourless Chocolate Cake (raspberry puree)

Gramma Budde's Hot Milk Sponge Cake (berries, sweet whipped cream)

Apple Pie (caramel sauce)

Mini Cinnamon Sugar Donuts (chocolate sauce & whipped cream)

Cheesecake (strawberry, ginger simple syrup)

Plated Reception

Minimum 25 Guests

Included in your package:

- 4-Hour Premium Open Bar with Signature Drink
- Choice of Charcuterie Display or 3 Passed Appetizers During Cocktail Hour
- Plated Salad & Entrée (2 Entrée Selections, host must provide place cards)
- Cake Cutting & Coffee Station
- White or Black Linen
- Tea Light Candles (3 per table)
- Tables & Chairs
(rounds of 10, if less than 10 guests an additional table charge may be incurred)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

Charcuterie Display

(cured meats, artisan cheese, olives, artichoke hearts, roasted red peppers, nuts, berries, dried fruits, mustards, breads, crackers & crostini)

OR

Passed Appetizer Selections (choose three)

add a fourth option for 4.00/person

- | | |
|--|--|
| • Wild Mushroom Pâté (vegan)
(fresh parsley, baguette) | • Wild Mushroom Pastry
(burrata, truffle oil) |
| • Grilled Strip Steak Skewer
(fresh grated horseradish cream) | • Crabby Wonton
(sweet chili stripe) |
| • Artichoke & Asiago Flatbread
(rosemary olive oil drizzle) | • Local Bacon Wrapped Date |
| | • Shredded Pork Taco (cilantro sour cream) |

Salad Selections (choose one)

- | | |
|--|---|
| • Classic Caesar
(rosemary parm croutons, lemon wedge) | • Mixed Lettuce
(seasonal greens & toppings, basil red wine vinaigrette) |
| • Cous Cous
(roasted chilled seasonal veggies, crispy eggplant croutons, grain mustard drizzle) | • Iceberg
(crisp honey bacon, figs, blue cheese, house-made ranch) |
| • Spinach
(craisins, red onion, hearts of palm, goat cheese fritter, poppyseed vinaigrette) | |

Entree Selections

Garden/Vegetarian

- Roasted Vegetable Lasagna (no noodles)
(eggplant, squashes, fresh spinach, carrot, red onion, goat cheese & parmesan, heirloom marinara)
- Butternut Squash Ravioli
(sage, brown butter, wild mushroom, parmesan)

84.00/person

Poultry/Pork

- Pan-Roasted Duck Breast
(sweet potato, cherry bourbon reduction)
- Sherry Chicken
(asiago orzo, marsala, ozark forest wild mushrooms)
- Stuffed Pork Tenderloin
(sun-dried tomato, spinach, sage risotto, fontina cream)

87.00/person

Beef

- Beef Tenderloin
(boursin butter, baby carrot, roasted sweet garlic whipped potato)
- Grilled Strip Steak
(rosemary parmesan gratin potatoes, caramelized onion, balsamic fig reduction)

94.00/person

Seafood

- Sweet Chili Glazed Salmon
(cheddar potato cake, arugula, citrus vinaigrette)
- Seared Sea Scallops
(jasmine rice, roasted tomato, fresh rosemary, kalamata olives)

92.00/person

Wedding Bar Details & Additions

Premium Bar (included)

LIQUOR

Jack Daniels, Tito's, Bacardi, Jose Cuervo, Bombay

BOTTLED BEER

4 Hands, Griesedieck, Anheuser Busch

WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

SIGNATURE DRINK: LAFAYETTE LEMONADE

SqWires house lemonade, house-infused raspberry vodka or cherry bourbon

OR Upgrade to Super Premium Bar *add 7.00/person*

LIQUOR

Maker's Mark, Ketel One, Diplomatico White Rum, 1800, Tanqueray

BEER

4 Hands, Griesedieck, Civil Life, Anheuser Busch

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Other Additions (when selecting wedding package)

3 Craft Beers 6.00/person (ask for list)

Champagne Toast 6.00/person

Wine Service with Dinner 7.00/person

Sweets (choice of three) 8.00/person

(assorted dessert boards & shooters)

Seasonal Bread Pudding (crème anglaise)

Flourless Chocolate Cake (raspberry puree)

Gramma Budde's Hot Milk Sponge Cake (berries, sweet whipped cream)

Apple Pie (caramel sauce)

Mini Cinnamon Sugar Donuts (chocolate sauce & whipped cream)

Cheesecake (strawberry, ginger simple syrup)

Social Station Reception

Included in your package:

- 4-Hour Premium Open Bar with Signature Drink
- Charcuterie Display or Passed Appetizers (45 minutes)
- Station Displays (1 hour)
- Cake Cutting
- White or Black Linen
- Tea Light Candles (3 per table)
- Tables & Chairs (cocktail tables, seating for 50%, additional seating will incur a charge)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

86.00/person (minimum 50 guests)

Charcuterie Display

(cured meats, artisan cheese, olives, artichoke hearts, roasted red peppers, nuts, berries, dried fruits, mustards, breads, crackers & crostini)

OR

Appetizer (passed) (choose three)

add a fourth option for 4.00/person

- Wild Mushroom Pâté (vegan) (fresh parsley, baguette)
- Grilled Strip Steak Skewer (fresh grated horseradish cream)
- Artichoke & Asiago Flatbread (rosemary olive oil drizzle)
- Wild Mushroom Pastry (burrata, truffle oil)
- Crabby Wonton (sweet chili stripe)
- Local Bacon Wrapped Date
- Shredded Pork Taco (cilantro sour cream)

Pastaria Bar

(choice of two sauces & three toppings)

- Sauces (marinara, parmesan cream short rib ragu, impossible bolognese)
- Toppings (roasted garlic rosemary olive oil, grated parmesan, kalamata olives, pesto, sauteed wild mushrooms, fresh basil, roasted veggie medley)

Dips & Spreads (choose two)

- Artichoke & Asiago (herb flatbread)
- White Bean Hummus (feta, crispy pita)
- Kalamata Olive Tapenade (vegan, cracker flatbread)
- Eggplant Caponata (vegan, herb crostini)
- Caramelized French Onion Dip (house-made potato chips)
- Smoked Gouda Fondue (baguette)

Slider Station (choose two)

- House-Smoked Turkey (rosemary mayo)
- BBQ Pulled Pork (crispy onions)
- Tarragon & Date Chicken Salad
- House-Smoked Beef Brisket (jalapeño jam)

Salad Cups (choose two)

- Classic Caesar (rosemary parm crouton)
- Iceberg (crispy bacon, figs, blue cheese, house-made ranch)
- Mixed Lettuces (seasonal toppings, basil red wine vinaigrette)
- Spinach (craisins, hearts of palm, red onion, poppyseed vinaigrette)

Sweet Display (choose two)

(assorted dessert boards & shooters)

- Seasonal Bread Pudding Minis (crème anglaise)
- Flourless Chocolate Cake (raspberry puree)
- Gramma Budde's Hot Milk Sponge Cake (berries, sweet whipped cream)
- Apple Pie (caramel sauce)
- Mini Cinnamon Sugar Donuts (chocolate sauce, whipped cream)
- Cheesecake (strawberry, ginger simple syrup)

Wedding Bar Details & Additions

Premium Bar (included)

LIQUOR

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BOTTLED BEER

4 Hands, Griesedieck, Anheuser Busch

WINE

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SIGNATURE DRINK: LAFAYETTE LEMONADE

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OR Upgrade to Super Premium Bar *add 7.00/person*

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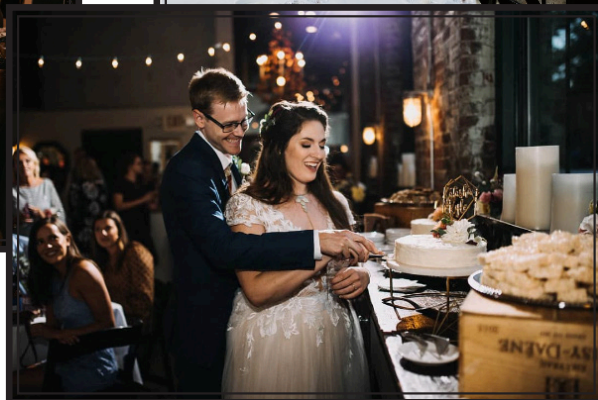
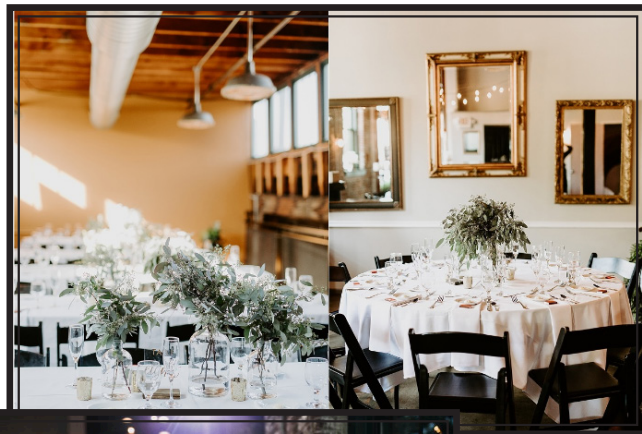
Other Additions (when selecting wedding package)

3 Craft Beers 6.00/person (ask for list)

Champagne Toast 6.00/person

What could it look like?

Annex Reception



Annex Ceremony



Front Room Ceremony



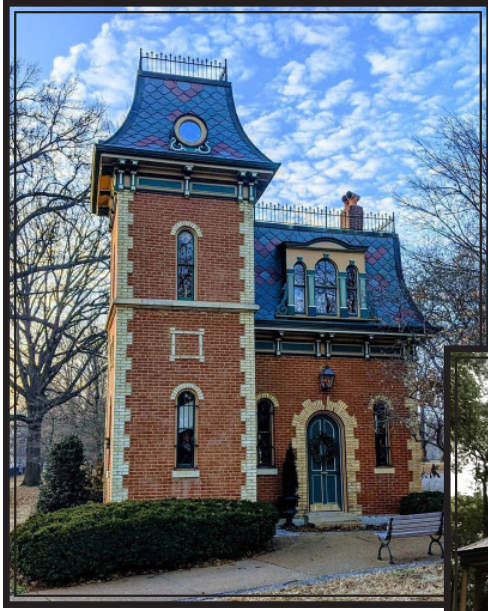
Front Room Cocktail Hour



Fountain Ceremony



Park House



Park Ceremony



Ceremony Options

Indoor Options

All indoor ceremony options are available when hosting a reception at SqWires.



SqWires Front Room (booked through SqWires)

- \$500 Ceremony Fee + Applicable Room Fee (includes ceremony rehearsal, sound, wedding day coordination & chairs)



SqWires Annex (booked through SqWires)

- \$500 Ceremony Fee (includes ceremony rehearsal, sound, wedding day coordination & chairs)
- \$200 Room Reset Fee (when both ceremony & reception are in the Annex)

Outdoor Options

All outdoor ceremony options are available when hosting a reception at SqWires and include the SqWires Front Room as a back-up option in case of inclement weather.



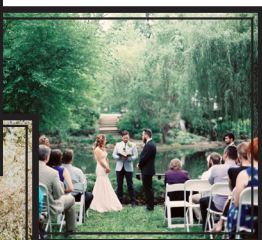
Fountain Park Plaza (booked through SqWires)

- 4-Hour Rental = \$350



Lafayette Square Park (booked through other contacts - see below)

- Park House & Attached Gazebo
 - Contact: parkhouse@lafayettesquare.org
 - Pricing \$250-\$375 depending on date & time
- Elizabeth Cook Pavilion / Grotto / Bridge Area
 - Contact: St. Louis City - 314-289-5372 (phone calls only for booking)
 - 4-Hour Time Block = \$375



If you would like SqWires to handle ceremony rehearsal, sound & wedding day coordination for your outdoor ceremony, there is a ceremony fee of \$500.

(outdoor chair & sound setup will incur additional \$110 fee)

SqWires Street House

House Amenities

The SqWires Street House has the same charm & history you will find in the rest of beautiful Lafayette Square, providing perfect photo opportunities within the house and around the neighborhood.

- Two-Story Historic Home
- Two Bedrooms
- 2.5 Bathrooms
- Living Room & Loft Area
- Kitchen & Dining Room
- Hardwood Floors
- High Ceilings
- Spacious Fenced Yard
- Back Decks
- Walking Distance to Lafayette Park

Wedding Day Rentals

This house is the ideal refuge from the hustle and bustle of the wedding day until the bride or groom is ready to make their entrance. Ask us about additional amenities & packages currently available.

Book Now - Street House



Annex Guest House

House Amenities

The Annex Guest House has the same charm & history you will find in the rest of beautiful Lafayette Square, providing perfect photo opportunities within the house and around the neighborhood.

- Two-Story Historic Home
- Two Bedrooms
- 1.5 Bathrooms
- Living Room & Loft Area
- Kitchen & Dining Room
- Hardwood Floors
- High Ceilings
- Spacious Fenced Yard
- Back Decks
- Walking Distance to Lafayette Park

Wedding Day Rentals

This house is the ideal refuge from the hustle and bustle of the wedding day until the bride or groom is ready to make their entrance. Ask us about additional amenities & packages currently available.

[Book Now - Guest House](#)

