

WEDDING PACKAGE

- ❖ *Unique Spaces to Select from, or in combination:*

Waterfall Atrium, Elegant Ballroom, or Theatre

Accommodating more than 450 guests

- ❖ *Choice of Black or Champagne Linen*
- ❖ *Black spandex chair covers available at \$2. per chair*
- ❖ *Candlelit Centerpieces*
- ❖ *Wood Parquet Dance Floor*
- ❖ *Complimentary Cake Cutting*
- ❖ *Onsite Coordinator*

- ❖ *Deluxe Accommodations for the Bride & Groom*

- ❖ *Special guestroom rate for out of town guests*

- ❖ *Amenity in bridal suite on the night of the reception*

- ❖ *Four hours of Select Package Open Bar*

- ❖ *One Hour of Passed Hors D'oeuvres*



***All prices subject to a 22% service charge & applicable taxes.*

WEDDING PACKAGE

One Hour of Passed Hors D'oeuvres

Select from (3) of the following:

- ❖ *Cheese Board Toasted Ravioli*
- ❖ *Chicken or Beef Sate*
- ❖ *Mild Buffalo Chicken Wings*
- ❖ *Honey BBQ Mini Meat Balls*
- ❖ *Vegetable Spring Rolls*
- ❖ *Asian Pot Stickers*
- ❖ *Mini Crab Cakes*
- ❖ *Seafood Stuffed Mushrooms*
- ❖ *Crostini with Assorted Toppings*
- ❖ *Tomato & Mozzarella Skewers*



WEDDING PACKAGE

Four hours of Select Package Open Bar

Select Hosted Package Includes:

- ❖ *Smirnoff Vodka,*
- ❖ *Bacardi Rum,*
- ❖ *Barton Gin,*
- ❖ *Sauza Tequila,*
- ❖ *Johnny Walker Red,*
- ❖ *Courvoisier VS*
- ❖ *Jim Beam,*



Packages Also Include the Following:

❖ *Domestic Beer;*

Budweiser, Bud Light, Bud Select, Michelob Ultra

❖ *Imported Beer;*

Heineken, Fat Tire, Schlafly, Corona

❖ *House Wines;*

Camelot Merlot, Pepperwood Pinot Noir, 14 Hands

Cabernet, Beringer White Zinfandel, Frei Brothers

Chardonnay, Montevino Pinot Gorgio, Chateau St. Michelle

Sauvignon Blanc, Slate Riesling

❖ *Bottled Water, Assorted Soft Drinks*

****A Bartender Fee of \$100.00 may apply for each additional bar**

(1 bar per 100 guests)

CREATE YOUR OWN PLATED WEDDING PACKAGE

Salads

Select (1) of the following:

- ❖ **Classic Caesar Salad**
Romaine Lettuce with Parmesan
Cheese & Croutons
(anchovies if requested)
- ❖ **Red Pear Salad**
Mixed Greens with Poached
Pear, Crumbled Blue Cheese, &
Candied Walnuts served with a
Raspberry Vinaigrette
- ❖ **Green Salad**
Mixed Greens with Tomatoes,
Onions, & Croutons served with
Tomato Ranch Dressing

Starch

Select (1) of the following:

- ❖ Rice Pilaf
- ❖ Sweet Mashed Potatoes
- ❖ Roasted Fingerlings
- ❖ Saffron Rice
- ❖ Mushroom Risotto
- ❖ Garlic Whipped Red Potatoes

Vegetables

Select (1) of the following:

- ❖ Broccoli
- ❖ Zucchini & Squash Medley
- ❖ French Green Beans
- ❖ Steamed Baby Vegetables
- ❖ Asparagus Spears
- ❖ Roasted Cauliflower

Entrees

Select (1) of the following:

- ❖ Grilled Marinated Chicken Breast \$60.
- ❖ Goat Cheese, Sundried Tomatoes & Herb Stuffed Chicken Breast \$62.
- ❖ Herb & Parmesan Crusted Chicken Breast \$64.
- ❖ Marinated Flank Steak with Herb Butter \$66.
- ❖ Pork Medallions with Mustard Sauce \$66.
- ❖ Filet Mignon (6 oz) with Herb Butter \$68.
- ❖ Baked Salmon with White Wine Dill Sauce \$69.
- ❖ Pepper Crusted Prime Rib served with Au Jus & Horseradish Cream \$74.

*All Plated Dinners Served with Assorted Rolls & Butter
Lumière Blended Coffee & Teas*

**Pricing includes Four hours select bar package*

**All prices subject to a 22% service charge & applicable taxes.*

WEDDING – BUFFET

The Hill of St. Louis

- ❖ Tomato Mozzarella Caprese, Aged Balsamic Salad, Roasted Artichoke, Tomato & Spinach Salad, Hearts of Romaine, Parmesan Cheese, Classic Dressing
- ❖ Chicken Picatta, Lemon & Capers
- ❖ Beef Milanese, Mushroom & Tomato
- ❖ Pan Seared Pork Loin, Marsala Jus
- ❖ Toasted Ravioli, Marinara, Herb Roasted Potatoes, Sweet Peppers
- ❖ Baked Summer Squash, Spicy Marinara
- ❖ Assorted Miniature Pastries including:
Lollipop Cheesecake, Fruit Tarts,
Chocolate Decadence Cake, Cherry Tarts

\$72. Per Person*

**All Buffets Served with Assorted Rolls & Butter
Lumière Blended Coffee & Teas**

The American

- ❖ Roasted Red Potato Salad
- ❖ Three Bean Salad, Red Wine Dressing
- ❖ Iceberg Lettuce, Tomatoes & Onions, Ranch & House Vinaigrette
- ❖ Roast Pork Loin, Rustic Apple Sauce
- ❖ NY Strip Steak, Mushrooms & Onions
- ❖ Fried Catfish, Tartar Sauce
- ❖ Corn on the Cob, Green Bean Casserole, Fried onions
- ❖ Assorted Miniature Pastries including:
Strawberry Shortcake,
Fire Roasted Apple Tart,
Double Fudge Cupcake,
Goopy Butter Cake

\$71. Per Person*

***Pricing includes Four hours select bar package**

****All prices subject to a 22% service charge & applicable taxes.**

WEDDING – BUFFET

The BBQ Pit

- ❖ Garden Fresh Salad with Tomato Ranch Dressing & House Vinaigrette, Potato & Egg Salad, Green Cabbage & Carrot Slaw
- ❖ BBQ Pork Steak, Bourbon BBQ Sauce
- ❖ Smoked Beef Brisket, Fried Onion, Natural Jus
- ❖ Grilled Atlantic Salmon, Green Onions & Mushrooms
- ❖ Smoked Chicken Thighs, Sweet Baby Ray's
- ❖ Garlic Mashed Potatoes,
- ❖ Green Beans with Tomatoes, Herb Butter Sauce
- ❖ Assorted Miniature Pastries including:
 - Strawberry Shortcake,
 - Fire Roasted Apple Tart,
 - Double Fudge Cupcake,
 - Goey Butter Cake

\$71. Per Person*

**All Buffets Served with Assorted Rolls & Butter
Lumière Blended Coffee & Teas**



***Pricing includes Four hours select bar package**

****All prices subject to a 22% service charge & applicable taxes.**

CREATE YOUR OWN BUFFET WEDDING PACKAGE

Salads

Select (3) of the following:

- ❖ Garden Fresh Salad with Tomato Ranch Dressing & House Vinaigrette
- ❖ Hearts of Romaine, Parmesan Cheese, Classic Dressing
- ❖ Tomato Mozzarella Caprese, Aged Balsamic Salad,
- ❖ Roasted Artichoke, Tomato Spinach Salad
- ❖ Roasted Red Potato Salad
- ❖ Three Bean Salad, Red Wine Dressing
- ❖ Potato & Egg Salad
- ❖ Green Cabbage & Carrot Slaw

Side Items

Select (3) of the following:

- ❖ Herb Roasted Potatoes, Sweet Peppers
- ❖ Baked Summer Squash, Spicy Marinara
- ❖ Corn on the Cob
- ❖ Green Bean Casserole with Fried onions
- ❖ Garlic Mashed Potatoes
- ❖ Green Beans with Tomatoes, Herb Butter Sauce

Entrees

Select (4) of the following:

- ❖ Chicken Picatta, Lemon & Capers
- ❖ Beef Milanese, Mushroom & Tomato
- ❖ Pan Seared Pork Loin, Masala Jus
- ❖ Roast Pork Loin, Rustic Apple Sauce
- ❖ NY Strip Steak, Mushrooms & Onions
- ❖ Fried Catfish, Tartar Sauce
- ❖ BBQ Pork Steak, Bourbon BBQ Sauce
- ❖ Smoked Beef Brisket, Fried Onion, Natural Jus
- ❖ Grilled Atlantic Salmon, Green Onions & Mushrooms
- ❖ Smoked Chicken Thighs with Sweet Baby Ray's

\$72 Per Person*

*** Custom Wedding Buffet also includes Assorted Desserts**

***Pricing includes Four hours select bar package**

****All prices subject to a 22% service charge & applicable taxes.**

All Buffets Served with Assorted Rolls & Butter

Lumière Blended Coffee & Teas

WEDDING – BREAKFAST BUFFET

The Mid-Western

- ❖ Sliced Seasonal Fruits & Berries
- ❖ Assorted Flavored Yogurts
- ❖ Selection of Dry Cereals, Granola, Skim & 2% Milk
- ❖ Selection of Breakfast Breads & Pastries
- ❖ Buttermilk Biscuits & Gravy
- ❖ Farm House Style Scrambled Eggs
- ❖ Apple Wood Smoked Bacon
- ❖ Breakfast Sausage Patties
- ❖ Country Hash Browns
- ❖ Selection of Fresh Chilled Juices
- ❖ Lumière Blended Coffees & Herbal Teas

\$20. Per Person

The International

- ❖ Sliced Seasonal, Exotic Fruits & Berries
- ❖ Chef's Choice of French Vanilla Yogurt Parfaits
- ❖ Selection of Dry Cereals, Granola, Skim & 2% Milk
- ❖ Selection of Breakfast Breads & Pastries
- ❖ Fresh Tomato, Mozzarella Frittata
- ❖ Apple Wood Smoked Bacon
- ❖ German Inspired Breakfast Brats
- ❖ Country Hash Browns
- ❖ Selection of Fresh Chilled Juices
- ❖ Lumière Blended Coffees & Herbal Teas

\$22. Per Person

**All prices subject to a 22% service charge & applicable taxes.*

WEDDING – BREAKFAST BUFFET ENHANCEMENTS

European Breakfast Station

- ❖ *Smoked Atlantic Salmon with Condiments*
- ❖ *Selection of Cured Meats & Cheeses*
- ❖ *Assorted Bagels, Croissants & Breakfast Breads*
- ❖ *House Made Jellies & Preserves*

\$8. Per Person

Make It A Brunch

- ❖ *Carved Bone in Pineapple Glazed Ham*
- ❖ *Braised Chicken, Mélange of Forest Mushrooms*
- ❖ *Turkey with Mashed Potatoes*

**\$20. Per Person*

101 French Style Omelet Station

Create your own with the following:

Whole Eggs – Egg Whites – Egg Beaters

Meats:

*Cured Ham
Apple Wood Bacon
Italian Sausage
Pepperoni*

Cheeses

*Vermont Cheddar
Brie
Mozzarella
Provolone*

Pantry

*Salsa Fresca
Red Hot Sauce
Roasted Mushroom
Grilled Artichoke*

Garden

*Tomato
Spinach
Onion
Peppers*

**\$20. Per Person*

****Chef Attendant required at additional fee \$100. (1 chef per 50 guests)***

****All prices subject to a 22% service charge & applicable taxes.***

WEDDING AL A CARTE

(PRICED PER PERSON)

Salads - \$7.

- ❖ *Bistro Salad – Baby Iceberg Lettuce, Sliced Tomatoes, Pickled Red Onions, Cheddar Biscuit Croutons, Tomato, Ranch Dressing*
- ❖ *Chop Salad – Assorted Farm Greens, Blue Cheese, Dried Cherries, Oven Cured Tomatoes, Candied Walnuts, Blue Cheese Vinaigrette*
- ❖ *Caesar Salad – Romaine Lettuce, Garlic Herb Croutons, Kalamata Olives, Cracked Black Pepper, Creamy Parmesan Dressing*
- ❖ *Spinach Salad – Poached Egg, Tomatoes & Red Onion, Apple Wood Smoked Bacon, Garlic Brie Crostini, White Balsamic Vinaigrette*
- ❖ *Walnut Pear Salad – Mixed Greens, Red Pears, Walnuts, Blue Cheese Crumbles, Cranberry Vinaigrette*

Soups - \$6.

- ❖ *Beer Cheese with Pretzel Croutons*
- ❖ *Lobster Bisque with Lemon Crème Fraiche*
- ❖ *Caramelized Onion with a Puff Pastry Shell*
- ❖ *Gold Medal Leek & Potato*

Dessert

- ❖ *Chocolate Fountain* \$5.
- ❖ *Assorted Cake Pops* \$3.
- ❖ *Assorted Cheesecake Lollipops* \$3.
- ❖ *Miniature Viennese Pastries* \$4.

****All prices subject to a 22% service charge & applicable taxes.**

RECEPTION - AL A CARTE

Cold Canapé Selections

- ❖ *Goat Cheese Crostini with Truffle-Scented Honey*
- ❖ *Baby Tomato and Feta Skewers Serrano*
- ❖ *Ham-Wrapped Figs with Boursin Cheese*
- ❖ *Smoked Duck Breast with Orange Marmalade*
- ❖ *Open-Faced Roast Beef with Red Onion and Horseradish*
- ❖ *Smoked Salmon Roses with Honey Mustard & Dill*
- ❖ *Mini-Salmon Strudel with Lemon Sour Cream*
- ❖ *Tuna Tartar Spoons*
- ❖ *Crab and Avocado Salad in a Mini-Filo Cup*

\$39. per dozen, plus tax and gratuity

Hot Canapé Selections

- ❖ *Chorizo in a Blanket with Honey Mustard*
- ❖ *Veal and Cheese Roulade with a Chasseur Sauce*
- ❖ *Prosciutto and Provolone Melts*
- ❖ *Bite-Sized Duck Eggrolls*
- ❖ *Tamarind BBQ Lamb Chops*
- ❖ *Mini Quiche Lorraine*
- ❖ *Crab-Stuffed Mushrooms*
- ❖ *Jumbo Shrimp Tempura with Hoisin Glaze*
- ❖ *Baked Brie in Filo with Almonds*

\$50. per dozen, plus tax and gratuity

****All prices subject to a 22% service charge & applicable taxes.***

WEDDING AL A CARTE ENTRÉE'S

(Priced per Person)

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|--|-------|--|-------|
| ❖ Citrus Roast Chicken, Cheddar Cheese Bread Pudding,
Sautéed Vegetables, Caramelized Onion Broth | \$38. | ❖ Blue Crab Crusted Atlantic Salmon, Lemon Garlic Mash,
Grilled Asparagus, Tomato Fondue | \$48. |
| ❖ Stuffed Chicken Breast with Goat Cheese, Sundried
Tomatoes & Herbs with a Cream Sauce, Cous Cous with
Wild Mushrooms & Steamed Asparagus | \$42. | ❖ Blue Crab Crusted Atlantic Salmon, Lemon Garlic Mash,
Grilled Asparagus, Tomato Fondue | \$44. |
| ❖ Grilled Chicken and Shrimp Etouffee, Roasted Sweet
Pepper Rice, Trinity of Garden Vegetables | \$44. | ❖ Bourbon Glazed Pork Loin, Gala Apple Potato Hash,
Crispy Bacon Succotash, Bourbon Reduction | \$40. |
| ❖ Broiled Salmon Over a Bed of Wilted Spinach & Topped
with a White Wine Dill Sauce, Roasted Red Potatoes | \$39. | ❖ Braised Beef Short Rib, Garlic Whipped Mashed Potatoes,
Oven Roasted Root Vegetables, Natural Jus | \$40. |
| ❖ Tomato Crusted Roasted Halibut, Fennel Mashed Potatoes,
Artichoke Tomato Mélange, Lemon Herb Beurre Blanc | \$42. | ❖ Seared 8oz Beef Tenderloin, Twice Baked Potatoes,
Seasonal Vegetables, Forest Mushroom Ragout | \$42. |
| ❖ Cashew Crusted Salmon with a White Wine Dill Sauce,
Asparagus Bundles & Saffron Rice | \$44. | ❖ Seared 8oz Beef Tenderloin, Garlic Basted Shrimp,
Thyme Scented Red Potatoes, Citrus Spiced Vegetables,
Merlot Reduction | \$49. |
| ❖ Broiled Tuna Steak with a Cilantro Lime Salsa, Rice Pilaf,
Lemon Buttered Carrots | \$44. | | |

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