



WEDDING PACKAGES

RECEPTION FEATURES

White or Ivory Linens and Napkins

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

Parquet Wood Dance Floor

Four Hour Premium Brands Bar

Complimentary Champagne Toast for all Guests

Cake Cutting Service

Private Scheduled Tasting for up to Four Guests

Complimentary One – Night Stay for Bride & Groom


Preferred Overnight Room Rates for Guests

Based on availability



THE CHESHIRE

SAINT LOUIS



INCLUSIONS

PREMIUM BRANDS BAR LIST

BEER

Budweiser, Bud Light Bud Select, Michelob Ultra,
4 Hands City Wide, Stella Artois & O'Doul's

WINE

Rockbrook Pinot Noir, Cabernet, Pinot Grigio
Chardonnay & Sparkling Wine

SPIRITS

Tito's Vodka, Bombay Dry Gin, Bacardi Light,
Captain Morgan, Four Roses Bourbon, Jim Beam,
Jose Cuervo Silver, & Dewars White Label

HORS D'OEUVRES

Arancini Risotto Cake with Pomodoro

Steak Skewers, Tomato Herb Aioli

Tempura Shrimp with Passion Fruit Red Chile Sauce

Quesadilla Chicken or Veggie

Mini Beef Wellington

Spanokopita

Beef Empanadas

Spring Rolls

Smoked Salmon on Corn Cake Herb Mascarpone



JAMES JOYCE

\$115

Four Hour Top Shelf Open Bar

Fresh Rolls or Bread and Butter

House Champagne Toast

House Wine Service with Dinner

Cake Cutting Services

Coffee and Tea

FOUR BUTLER PASSED HORS D'OEUVRES
DURING YOUR COCKTAIL HOUR

FIRST COURSE

The Wedge Salad

House Bleu Cheese Dressing, Bacon, Heirloom Cherry Tomatoes, Shropshire Bleu Cheese

Field Greens Salad

Citrus Vinaigrette, Almond, Beetje Farms Goat Cheese Crusted Crouton

Caesar Salad

Romaine Hearts, House Made Caesar Dressing, Parmesan, Focaccia Croutons, Marinated White Anchovy

ENTREE COURSE

Coffee Rubbed New York Strip

Potato Pave, Sweet Corn Puree

Wood Grilled Salmon

Sunchoke Puree, Honey Roasted Baby Carrots, Citrus Burre Blanc

Duo of Grilled Petite Filet and Salmon

Mascarpone Mash Potatoes, Seasonal Vegetables

Cheshire Prime Rib

Horseradish Mash Potatoes, Pan Rosted Asparagus

Roasted Beef Tenderloin

Ozark Forest Mushroom Risotto, Seasonal Vegetables

Pan Roasted Snapper

Confit Mushrooms, Root Vegetable, Anjou Pears, Leek Cream



SHAKESPEARE

\$95

Four Hour Premium Open Bar
Fresh Rolls or Bread and Butter
House Champagne Toast
House Wine Service with Dinner
Cake Cutting Service
Coffee and Tea

THREE BUTLER PASSED HORS D'OEUVRES
DURING YOUR COCKTAIL HOUR

FIRST COURSE

The Wedge Salad
House Bleu Cheese Dressing, Bacon, Heirloom Cherry Tomatoes, Shropshire Bleu Cheese
Field Greens Salad
Citrus Vinaigrette, Almond, Beetje Farms Goat Cheese Crusted Crouton
Caesar Salad
Romaine Hearts, House Made Caesar Dressing, Parmesan, Focaccia Croutons, Marinated White Anchovy

ENTRÉE COURSE

Roasted Beef Tenderloin
Ozark Forest Mushroom Risotto, Citrus Burre Blanc
Wood Grilled Salmon
Sunchoke Puree, Honey Roasted Baby Carrots, Brown Herb Butter
Braised Beef Short Rib
Mascarpone Mashed Potatoes, Roasted Seasonal Vegetables
Herb Roasted Chicken
Lemon Whipped Potatoes and Seasonal Vegetables
Salmon and Short Rib Duel Plate
Mascarpone Mashed Potatoes, Honey Roasted Baby Carrots
Additional \$5.00 for Duel Plate

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