



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 and 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

Beef 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 Toast Points



JAMES JOYCE
\$120

FOUR HOUR PREMIUM OPEN BAR

Fresh Rolls or Bread and Butter

House Champagne Toast

Premium 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 Blue Cheese

Field Greens Salad

Citrus Vinaigrette , Almond, Baetje Farms Goat Cheese Crusted Crouton

Caesar Salad

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

ENTRÉE COURSE

Coffee Rubbed New York Strip

La Creme Potatoes & Seasonal Vegetables

Butter Poached Shrimp Pan Seared Salmon

Herb Roasted Potatoes, Honey Roasted Baby Carrots

Duo of Grilled Petite Filet and Salmon

Mascarpone Mash Potatoes, Seasonal Vegetables

Beef Tenderloin Filet with House Compound Butter

Stilton Smashed Potatoes, Seasonal Vegetables

Seared Sea Bass with Buerre Blanc

Mushroom Rissoto, Grilled Asparagus, Tomato Concasse

Herb Crusted Rack of Lamb with Mint Chutney

Lemon-Dill Rice, Garlic Roasted Asparagus

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



SHAKESPEARE

\$ 9 9

THREE HOUR HOUSE-SELECT OPEN BAR

Fresh Rolls or Bread and Butter

House Champagne Toast

House Wine Service with Dinner

Cake Cutting Services

Coffee and Tea

THREE BUTLER PASSED HORS D'OEUVRES

DURING YOUR COCKTAIL HOUR

FIRST COURSE

The Wedge Salad

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

Field Greens Salad

Citrus Vinaigrette, Almond, Baetje Farms Goat Cheese Crusted Crouton

Caesar Salad

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

ENTRÉE COURSE

Roasted Beef Tenderloin

La Creme Potatoes, Seasonal Vegetable

Wood Grilled Salmon

Chive Whipped Potato, Sesonal Vegetable

Braised Beef Short Rib

Mascarpone Mashed Potatoes, Roasted Seasonal Vegetables

Pan Seared Breast of Chicken

Chive Whipped Potatoes, Seasonal Vegetables

Salmon and Short Rib Dual Plate

Mascarpone Mashed Potatoes, Honey Roasted Baby Carrots

Additional \$5.00 for Dual Plate

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