



WEDDING PACKAGES

RECEPTION FEATURES

White, Ivory or Black Linens and Napkins

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

Parquet Wood Dance Floor

Private Scheduled Tasting for up to Four Guests

Complimentary One - Night Stay for Bride & Groom on Wedding Night

Complimentary One - Night Stay for Bride & Groom on First Anniversary

Preferred Overnight Room Rates for Guests

Based on availability



THE CHESHIRE

SAINT LOUIS

JAMES JOYCE

\$125

INCLUSIONS

Four Hour Top Shelf Bar

Four Butler Passed Hors D'Oeuvres during Cocktail Hour

Champagne Toast

Premium Wine Service with Dinner

Cake Cutting Services

Fresh Rolls and Butter

Coffee and Tea

FIRST COURSE

Lobster Bisque Fresh Herbs

Tomato Bisque Basil Crème Fraiche, Focaccia Crouton

Chilled Gazpacho Extra Virgin Olive Oil, Herbs

Cheese Ravioli Pomodoro Sauce, Parmesan, Basil Oil, Toasted Panko, Herbs

Tuna Crudo Spoon Sesame, Soy, Green Onion

Shrimp Cocktail Lemon, Horseradish Cocktail Sauce

SECOND COURSE

Wedge Salad Iceberg Lettuce, Bacon Lardons, Heirloom Tomato, Blue Cheese Crumble, Pink Peppercorn Ranch Dressing

Caprese Salad Mixed Greens, Roma Tomato, Fresh Mozzarella, Basil Olive Oil, Balsamic Reduction, Himalayan Salt

Caesar Salad Romaine Spear, Shaved Parmesan, Brown Butter Panko, Lemon Anchovy Caesar Dressing

ENTRÉE COURSE

Grilled NY Strip Au Poivre Sauce, La Crème Potatoes, Broccolini

Filet of Beef Garlic Herb Demi, Chive Mashed Potatoes, Grilled Asparagus

Seared Sea Bass Citrus Cream Sauce, Tomato Basil Risotto, Grilled Asparagus

Seared Verlasso Salmon Pizzaiola Sauce, Crispy Capers, Herb Roasted Potatoes, Asparagus

Pan Seared Breast of Duck Rosemary Fig Jus, Au Gratin Potato, Honey Roasted Carrot

Stuffed Chicken Florentine Spinach & Artichoke Filling, Tomato Cream Sauce, Boursin Mashed Potatoes, Broccolini

Roasted Filet of Beef & Seared Seabass Garlic Herb Demi, Dill Citrus Cream Sauce, Mascarpone Mashed Potatoes, Broccolini

Seared Chicken Breast & Butter Poached Shrimp Thyme Jus, Garlic Herb Butter, Mascarpone Mashed Potatoes, Broccolini

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



SHAKESPEARE

\$110

INCLUSIONS

Three Hour House Shelf Bar

Three Butler Passed Hors D'Oeuvres during Cocktail Hour

Champagne Toast

House Wine Service with Dinner

Cake Cutting Services

Fresh Rolls and Butter

Coffee and Tea

FIRST COURSE

Field Greens Salad

Mixed Greens, Dried Cranberries, Toasted Almonds, Goat Cheese, Port Wine Vinaigrette

Seasonal Salad

Arugula, Seasonal Fruit/Vegetable, Goat Cheese, Seasonal Vinaigrette

Caesar Salad

Romaine Hearts, Parmesan, Croutons, Caesar Dressing

ENTRÉE COURSE

Roasted Beef Tenderloin

Garlic Herb Beef Demi, La Crème Potatoes, Broccolini

Seared Salmon

Dill Citrus Cream Sauce, Herb Roasted Potatoes, Asparagus

Braised Beef Short Rib

Red Wine Demi, Mascarpone Mashed Potatoes, Honey Roasted Carrot

Seared Airline Chicken Breast

Thyme Jus, Chive Mashed Potatoes, Broccolini

Seared Salmon & Braised Short Rib Dual Entrée

Dill Citrus Cream Sauce, Red Wine Demi, Au Gratin Potato, Chili Roasted Cauliflower

Additional \$5.00 for Dual Plate

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INCLUSIONS

TOP SHELF

Ketel One, Hendricks, Bacardi Silver, Don Julio
Crown Royal, Makers Mark, Glenmorangie 10
Budweiser, Bud Light, Bud Select, Michelob Ultra, Stella,
City Wide, Guinness Draught, Urban Chestnut STL IPA, Seltzer
Premium Selections of Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

HOUSE BAR

Tito's, Beefeater, Captain Morgan White, Jose Cuervo Silver,
Seagrams 7, 4 Roses, Dewars White
Budweiser, Bud Light, Bud Select, Michelob Ultra,
Stella, City Wide, Seltzer
Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

HORS D'OEUVRES

Arancini
Beef Skewers
Tempura Shrimp
Quesadilla Chicken
Mini Beef Wellington
Spanakopita
Empanadas
Spring Rolls
Smoked Salmon on Toast Points
Caprese Skewer

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