

The
ROYAL
SONESTA
THE CHASE PARK PLAZA
ST. LOUIS



Catherine Rhodes Photography

WEDDING MENUS & CATERING



TAKE YOUR PLACE IN HISTORY

Great events are defined by the space, the ambiance and, of course, the food.

At The Royal Sonesta Chase Park Plaza Hotel, we follow a Food Is Art philosophy, meaning food is created to be an all-sensory experience. Our innovative cuisine begins with quality ingredients and a focus on sustainability, from our in-house micro-greenery to rooftop honey bees.

From there, our Executive Chef Eric Phillips embraces locally sourced ingredients and infuses international flavor to create unique culinary selections. His creativity, fueled by his worldly travels, goes beyond "what's trending" to offer inventive dishes that are pleasing to the eye as well as the taste buds.

Whether you are planning a grand reception or an intimate gathering, experience the difference yourself.

Welcome to The Chase.

INCLUSIONS

- Choice of house linen: black or white
- Tables with house linens, gray banquet chairs
- White napkins
- 3 votive candles per table to accent your center piece
- Cocktail tables draped in house linen with 1 votive candle per table
- Tables for cake, gifts, escort cards and table for DJ
- Dance Floor (Starlight Zodiac Ballroom & Khorassan Ballrooms only)
- Preferred Event Parking Rate in our attached garage or valet - discuss with your catering manager for details
- Preferred Hotel Rate with a minimum block of 10 guest rooms - discuss with your catering manager for details

CEREMONY RENTAL

- Theater style seating of grey banquet chairs
- Risers draped in white (if applicable)
- One-hour rehearsal prior
- See catering manager for additional information
- \$2,000 Ceremony Rental Fee



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PACKAGES



WEDDING PACKAGES

INCLUSIONS

- Five Butler Passed Hors d'Oeuvres
- Bread & Butter Service
- Coffee and Iced Tea Service

THREE COURSE PLATED MENU

- Soup or Salad
- One Entrée Selection
- Wedding Cake

*Beverages Priced Separately.



HORS D'OEUVRES

All wedding packages include a one hour cocktail reception with selection of five (5) hors d'oeuvres. (Excludes Specialty Cuisines)

Select Five.

HOT

- Beef Wellington
- Black Bean Fritter (V)
- Bacon Wrapped Date with Balsamic Reduction (GF)
- Corn Fritter with Smoked Paprika Aioli (V)
- Bacon Wrapped Artichoke (GF)
- Beef Slider with Sriracha Tomato Sauce
- Chicken and Waffle Skewer with Chili Maple Glaze
- Pork and Cheddar Chive Biscuit with Honey Bourbon BBQ Sauce
- Chicken and Lemongrass Potsticker with Aji Verde Sauce
- Crab Cakes with Remoulade Sauce
- Applewood Smoked Bacon Wrapped Scallops (GF) (GF)
- Spinach & Feta Spanakopita (V)
- Lamb Lollipop with Mint Chimichurri (GF) (GF)
- Cheese Arepa (V)

COLD

- Wild Mushroom Tarts (V)
- Bruschetta with Balsamic Pearls (V) (GF)
- Caprese Skewers, Balsamic Glaze (V) (GF)
- Smoked Salmon Tartare, Lemon Crème Fraîche, Toast Point
- Peppered Beef Carpaccio*, Dijon Mustard, Toast Point (GF)
- Smoked Duck Breast, Black Mission Fig Mousse, Rye Bread (GF)
- Herbed Goat Cheese, Sliced Fig, Pita Bread (V)
- Steamed Jumbo Shrimp, Spicy Cocktail Sauce (GF) (GF)
- BBQ Grilled Shrimp, Pickled Jalapeños, Avocado Mousse (GF) (GF)

(GF) Dairy Free | (GF) Gluten-Free
(NF) Nut-Free | (V) Vegetarian | (V6) Vegan

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SILVER PACKAGE

89 per person

Please select one salad or soup and one entrée.

All dinners are served with fresh bread and butter, iced tea, tableside coffee service.

FIRST COURSE

Select one

- Fresh Greens, Oven Roasted Tomatoes, Goat Cheese Crumbles, Shaved Red Onions, House Vinaigrette (GF) (V)
- Hearts of Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing (V)
- Baby Kale, Gorgonzola Cheese, Spiced Pecans, Bourbon Peach Dressing (GF) (V)
- Roasted Garlic Tomato Soup, Basil Pesto, Grissini Bread Stick
- Cream of Mushroom Soup, Smoked Olive Oil (V)

ENTRÉE

Select one

- Crispy Bone-In Chicken Breast, Potato Purée, Roasted Broccolini, Blistered Tomatoes, Chicken Jus (GF)
- Cider Brined Pork Tenderloin, Rosemary Smashed Fingerlings, Dijon Glazed Green Beans, Apricot Gastrique (GF) (DF)
- Seared Salmon*, Lemon Risotto, Asparagus, White Wine Cream Sauce (GF)
- Grilled Teres Major*, Boursin Polenta Cake, Candied Brussels Sprouts, Merlot Demi Glace (GF)
- Eggplant Piccata, Spaghetti Squash, Marinara (VG) (GF)

WEDDING CAKE

- Traditional Buttercream Icing, Simple Design, Displayed on round or square cake stand

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GOLD PACKAGE

100 per person

Please select one salad or soup and one entrée.

All dinners are served with fresh bread and butter, iced tea, tableside coffee service.

FIRST COURSE

Select one

- Hearts of Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing [Ⓥ]
- Spring Mix, Sliced Cucumbers, Shredded Carrots, Cherry Tomatoes, Honey Glazed Almonds, Balsamic Vinaigrette [Ⓤ] [Ⓥ] [Ⓤ]
- Baby Kale, Oven Roasted Tomatoes, Goat Cheese Crumbles, Pickled Red Onions, House Vinaigrette [Ⓤ] [Ⓥ]
- Mixed Greens, Frisee, Pickled Beets, Gorgonzola, Orange Segments, Honey Mustard Dressing [Ⓤ] [Ⓥ]
- Strawberry, Spinach and Frisee, Toasted Almonds, Orange Segments, Feta Cheese, Lemon Herb Vinaigrette [Ⓤ] [Ⓥ]
- Roasted Butternut Squash Bisque, Crispy Shallots, Pumpkin Oil Drizzle [Ⓤ] [Ⓥ]
- Roasted Garlic Tomato Soup, Basil Pesto, Grissini Bread Stick [Ⓥ]

ENTRÉE

Select one

- Beer Braised Beef Short-Rib, Roasted Garlic Whipped Potatoes, Asparagus Tips & Pearl Onions, Stout Demi Glace [Ⓤ]
- Herb Crusted Bone In Chicken Breast, Au Gratin Potato, Sautéed Mushrooms & Fennel, Thyme Chicken Demi Glace [Ⓤ]
- Seared Mahi Mahi*, Wild Rice Pilaf, Tomato Chutney, Basil Smoked Olive Oil [Ⓤ] [Ⓤ]
- Boursin and Spinach Stuffed Chicken Roulade, Roasted Marble Potatoes, Honey Glazed Shallots & Brussels Sprouts [Ⓤ]
- Bulgogi-Style Tofu, Coconut Rice, Red Cabbage and Carrots [Ⓤ] [Ⓥ]

WEDDING CAKE

- Traditional Buttercream Icing, Simple Design, Displayed on round or square cake stand

[Ⓤ] Dairy Free | [Ⓤ] Gluten-Free | [Ⓤ] Nut-Free | [Ⓥ] Vegetarian | [Ⓥ] Vegan

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DIAMOND PACKAGE

115 per person

Please select one salad or soup and one entrée.

All dinners are served with fresh bread and butter, iced tea, tableside coffee service.

FIRST COURSE

Select one

- Baby Arugula, Poached Baby Pear, Blue Cheese Crumbles, Raspberry Vinaigrette ^{GF} ^V
- Hearts of Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing ^V
- Baby Kale, Oven Roasted Tomatoes, Goat Cheese Crumbles, Pickled Red Onions, House Vinaigrette ^{GF} ^V
- Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Arugula, Pistachio Gremolata, Lemon Vinaigrette ^{GF} ^V
- Strawberry, Spinach and Frisee, Toasted Almonds, Orange Segments, Feta Cheese Lemon Herb Vinaigrette ^{GF} ^V
- Roasted Butternut Squash Bisque, Crispy Shallots, Pumpkin Oil Drizzle ^{GF} ^V
- Cream of Parsnip, Mint Gremolata ^{GF} ^V

ENTRÉE

Select one

- Seared Halibut, Coconut Rice Pilaf, Baby Bok Choy, Mango Red Pepper Salsa, Ponzu Cream Sauce ^{GF}
- Grilled New York Strip*, Dauphinoise Potato, Roasted Root Vegetables, Red Wine Demi Glace ^{GF}
- Stuffed Chicken Ballotine, Wild Mushroom Risotto, Asparagus, Pickled Mustard Seeds, Chicken Demi Glace ^{GF}
- Molasses Glazed Duck Breast, Parsnip and Potato Purée, Roasted Root Vegetable, Red Wine and Cherry Reduction ^{GF}
- Seared Scallops, Mint and Pea Purée, Sautéed Fennel and Asparagus Tips, Lemon Cream Sauce ^{GF}

WEDDING CAKE

- Traditional Buttercream Icing, Simple Design, Displayed on round or square cake stand

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PLATINUM PACKAGE

135 per person

Please select one salad or soup and one entrée.

All dinners are served with fresh bread and butter, iced tea, tableside coffee service.

FIRST COURSE

Select one

- Baby Arugula with Poached Baby Pear, Blue Cheese Crumbles, Raspberry Vinaigrette (GF) (V)
- Hearts of Romaine Traditional Caesar, Parmesan Cheese Crisp, Pretzel Croutons, Caesar Dressing (V)
- Baby Kale, Oven Roasted Tomatoes, Goat Cheese Crumbles, Pickled Red Onions, House Vinaigrette (GF) (V)
- Roasted Beets, Baby Kale, Feta Cheese, Candied Walnuts, Lemon Vinaigrette (GF) (V)
- Strawberry, Spinach and Frisee, Toasted Almonds, Orange Segments, Feta Cheese, Lemon Herb Vinaigrette (GF) (V)
- Roasted Butternut Squash Bisque, Crispy Shallots, Pumpkin Oil Drizzle (GF) (V)
- Cream of Parsnip, Mint Gremolata (GF) (V)
- Lobster Bisque with Cognac Cream and Hackleback Roe (GF)

ENTRÉE

Select one

- Mustard Crusted Lamb Rack*, Potato Gratin, Roasted Zucchini & Shallots, Mint Pesto (GF)
- Miso Glaze Seabass, Ginger Jasmine Rice, Shiitake Mushrooms, Dashi Reduction (GF) (DF)
- Grilled Tenderloin*, Smashed Fingerling Potatoes, Candied Brussels Sprouts & Bacon Lardons, Port Wine Demi Glace (GF) (DF)
- Herb Seared Salmon Filet*, Wasabi Pea Purée, Beech Mushrooms & Pearl Onions, Pomegranate Gastrique (GF)
- Duet of Filet Mignon* and Grilled Garlic Marinated Shrimp, Parsnip & Potato Purée, Roasted Asparagus and Blistered Tomatoes, Red Wine Demi Glace (GF)

WEDDING CAKE

- Traditional Buttercream Icing, Simple Design, Displayed on round or square cake stand

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DUET OPTIONS

Add to any entrée

(additional to per person price)

• Salmon	26
• Grilled Shrimp (3ea)	19
• Boursin and Spinach Stuffed Chicken	22
• Seabass	32
• Seared Scallops (2ea)	26
• Short Rib	28
• Beef Tenderloin*	30
• New York Strip*	27



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STATIONS AND DISPLAYS



RECEPTION DISPLAYS

To be added to cocktail hour or utilized during dinner service. For dinner service, please select a minimum of five (5) stations. Prices are based on 90 minutes of service. All dinners include fresh bread and butter, iced team, coffee service.

CRUDITÉ

25 per person

- Baby Carrots, Broccoli, Cauliflower, Snap Peas, Asparagus, Baby Peppers, Radishes (GF) (V)
- Hummus, Peppercorn Ranch Dressing (GF) (V)

CHEESE DISPLAY

30 per person

- Chef's Selection of Cheese, Dried Fruit and Nuts, Breads and Crackers (V)

ANTIPASTO

28 per person

- Chef's Selection of Cured Meats, Vegetables, Olives (VG)

CHARCUTERIE

32 per person

- Chef's Selection of Cured Meats and Sausages, Hearty Breads, House Made Confits (VG)

FRESH FRUIT DISPLAY

20 per person

- Chef's Selection of Fresh Fruits and Berries (GF) (V)

SALAD BAR

28 per person

- Field Greens, Romaine, Spinach, Cucumber, Radish, Broccoli, Carrot, Chopped Eggs, Bacon Lardons, Onions, Sunflower Seeds, Shredded Cheese, Crumbled Blue Cheese, Croutons
- Assorted Dressings and Oils

SEAFOOD DISPLAY

50 per person

- Chilled Shrimp, Oysters, Snow Crab Claws (GF) (DF)

HUMMUS BAR

22 per person

- Tunisian, Garlic Herb, Greek, Red Pepper (V)
- Lavash Crackers, Pita Chips, Grilled Crostini (V)

STREET TACOS

32 per person

- Ancho Pepper And Lime Rubbed Tilapia, Shredded Barbacoa Meat
- Cilantro Rice, Pico de Gallo, Queso Fresco, Sweet Pickled Red Onions, Cilantro, Guacamole, Shredded Lettuce
- Flour and Corn Tortillas

*Action and carving stations require an attendant fee at 190 per every 75 persons.

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RECEPTION DISPLAYS (CONTINUED)

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CARVING STATIONS*

OVEN ROASTED TURKEY

28 per person

- Roasted Carrots, Parsnip, Celery Root with Rosemary

PRIME RIB*

36 per person

- Roasted Asparagus, Creamy Potato Purée, Au Jus, Horseradish Cream, Rolls

BEEF TENDERLOIN*

42 per person

- Smoked Cheddar Biscuits, Mushroom Ragout

WHOLE ROASTED SNAPPER

36 per person

- Wild Rice, Spicy Papaya and Carrot Slaw, Garlic Soy Dipping Sauce

ROASTED SIDE OF SALMON

36 per person

- Thyme and Garlic Roasted Baby Red Potatoes, Dill, Lime Zest, White Wine Cream Sauce

ROASTED BONE IN HAM

26 per person

- Maple and Mustard Glaze

ARTISAN PASTA*

30 per person

Select one option

LEMON RICOTTA RAVIOLI

- Oven Roasted Tomatoes, Fava Beans, Honey Glazed Walnuts, Parmesan Cream Sauce (V)

CAVATAPPI ALFREDO

- Chicken, Broccoli, Parmesan Cheese, Fried Basil (V)

ORZO WITH SAUTEED PORTOBELLO

- Asiago, Spinach, Mushrooms, Cherry Tomatoes, Tomato Basil Sauce (V)

GRAIN STATION*

26 per person

Select one option

QUINOA

- Roasted Corn, Black Beans, Salsa Verde, Cilantro (GF) (V)

RISOTTO

- Peas, Bacon Lardons, Parmesan Cheese, Pea Shoots (GF) (V)

SHRIMP GRITS

- Garlic Butter Seared Baby Shrimp, Stewed Tomato Jam, Mascarpone Grits, Fresh Scallions (GF)

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RECEPTION DISPLAYS (CONTINUED)

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SALMON TWO WAYS*

50 per person

(Minimum 25 people)

- Sliced Cold Smoked Salmon, Herb Cream Cheese, Shallots, Capers
- Whole Roasted Side of Salmon, Lemon Gremolata, Dill Crème Fraîche
- Assorted Breads and Crackers

MAC AND CHEESE

28 per person

- Chicken and Green Chili
- Cilantro Cabbage Slaw

SEAFOOD PAELLA

32 per person

- Clams, Mussels, Shrimp, Chorizo
- Tomato, Pepper, Onion, Saffron, Rice, Pea, Scallion

CHICKEN AND CHORIZO PAELLA

26 per person

- Tomato, Pepper, Onion, Saffron, Rice, Pea, Scallion

CURRY

30 per person

- Indian Chicken Masala, Burmese Beef Curry
- South Indian Vegetable Paneer Curry with Peas and Potatoes, Jasmine Rice, Naan, Cucumber Raita

BBQ STATION

36 per person

- Smoked Brisket, Pulled Pork, Shredded Chicken
- Hickory Smoked and Carolina Gold BBQ Sauces, Sweet and Spicy Coleslaw, Mustard Potato Salad
- Brioche Buns

SLIDERS

28 per person

- Buffalo Chicken Slider - Ranch Dressing, Shredded Lettuce, Potato Bun
- Beef Slider - Caramelized Onions, Swiss on Potato Bun
- Pulled Pork Slider - BBQ Sauce, Fried Onions on Potato Bun

KOREAN BBQ LETTUCE WRAP

32 per person

- Bulgogi Beef, Chili Marinated Pork Belly, Honey Glazed Chicken
- Romaine Lettuce Leaves, Steamed Rice, Pickled Daikon, Scallions, Sesame Paste, Sliced Radishes, Grilled Onions

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RECEPTION DISPLAYS (CONTINUED)

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CONE DISPLAY

28 per person

Select three to five options

TUNA POKE*

- Sesame Cone, Soy Ginger Sauce, Seaweed Salad, Toasted Sesame Seeds

BREADED BUFFALO CHICKEN

- Buffalo Sauce, Fried Chicken, Ranch

SALMON TARTARE*

- Dill Cream, Micro Greens

GOAT CHEESE AND BEETS

- Whipped Goat Cheese, Pickled Beet Compote, Micro Greens

BBQ PULLED PORK

- BBQ Sauce, Scallions

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WEDDING CAKE

INCLUDED IN PACKAGE

Traditional Buttercream Icing

Cake Selection of

- Vanilla
- Chocolate
- Red Velvet
- Almond
- Lemon
- Champagne
- Raspberry
- Strawberry
- Carrot

(up to two selections)

Fillings Selection of

- Vanilla Buttercream
- Cream Cheese Buttercream
- Chocolate Buttercream
- Strawberry Buttercream
- Strawberry Jam
- Raspberry Buttercream
- Raspberry Jam
- White Chocolate Mousse
- Dark Chocolate Mousse
- Lemon Curd
- Key Lime Curd

(up to two selections)

Pastry Chef's Design Three-Tier Cake

(supplemental kitchen cake based on final guest count)

Displayed on a Round or Square Display

ADDITIONS

Additional Cake Flavors

- 150 each

Additional Fillings

- 150 each

Additional Tier

- 150 each

Fondant

- Custom Chef Pricing Based on Design

PREMIUM SELECTIONS

Filling Enhancements

Select 1 option

1.50 per person

- Toasted Almonds
- Toasted Pecans
- Strawberry Crunchies
- Hazelnut Croquant
- Chocolate Chips
- Fresh Blueberries
- Fresh Raspberries
- Fresh Strawberries
- Fresh Blackberries

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LATE NIGHT SNACKS

Optional enhancement to any package.

POUTINE STATION

24 per person

- French Fries, Cheese Curds
- BBQ Pulled Pork, Carne Asada
- Brown Gravy, BBQ Sauce, Queso Blanco, Pico De Gallo

PRETZEL BAR

24 per person

- Soft Pretzels, Beer Cheese Dip
- Whole Grain Mustard, French Onion Dip
- Cinnamon Cream Cheese, Salted Caramel Dip

CHICKEN & WAFFLE STATION

25 per person

- Hot Honey, Maple Syrup, Gravy, Maple Cream, Crumbled Bacon, Scallions

DOGS & STUFF

22 per person

- Mini All Beef Hot Dogs, Mini Corn Dogs
- Ketchup, Mustard, Spicy Brown Mustard, Relish, Grilled Onions, Sauerkraut
- Curry Mango Dip, Beer Cheese Dip, Ranch, Tartar Dip
- Kettle Chips

CHINESE TAKE OUT

22 per person

- Sesame Peanut Butter Noodles, Spring Rolls with Sweet Chili Sauce
- Pineapple Fried Rice
- Fortune Cookies

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BEVERAGES



BEVERAGE SERVICE

- Host bars will close up to 30 minutes for introductions and toasts.
- 1 Bartender at 190 each for every 75 guests.
- Champagne Toast.
- Selection of one red and one white wine
(if bar closes during dinner, wine service is a la carte)

SIGNATURE BAR

Selection of Spirits:

- Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of Beer:

- Budweiser, Bud Light, Michelob Ultra, Heineken 0.0, Yuengling, Stella Artois, Schlafly Pale Ale

Selection of Wine:

- Bulletin Place Chardonnay, Bulletin Place Sauvignon Blanc, Bulletin Place Merlot, Bulletin Pace Cabernet Sauvignon, Wycliff Sparkling Brut

Non-Alcoholic

- Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

One Hour:	26
Two Hours:	40
Three Hours:	52
Four Hours:	61

PREMIUM BAR

Selection of Spirits:

- Tito's Handmade Vodka, Sipsmith Gin, Bacardi Superior Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of Beer:

- Budweiser, Bud Light, Michelob Ultra, Heineken 0.0, Yuengling, Stella Artois, Schlafly IPA
- Angry Orchard Hard Cider, TRULY Wild Berry

Selection of Wine:

- William Hill Estate Chardonnay, William Hill Estate Sauvignon Blanc, William Hill Estate Merlot, William Hill Estate Cabernet Sauvignon, J Vineyards California Cuvée Sparkling

Non-Alcoholic

- Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

One Hour:	32
Two Hours:	47
Three Hours:	61
Four Hours:	70

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BEVERAGE SERVICE (CONTINUED)

- Host bars will close up to 30 minutes for introductions and toasts.
- 1 Bartender at 190 each for every 75 guests.
- Champagne Toast.
- Selection of one red and one white wine
(if bar closes during dinner, wine service is a la carte)

ULTRA-PREMIUM BAR

Selection of Spirits:

- Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire, Maker's Mark Bourbon, Crown Royal Whisky, Dewar's 12 Year, Bacardi Rum, Patrón Tequila

Selection of Beer:

- Budweiser, Bud Light, Michelob Ultra, Heineken 0.0, Yuengling, Stella Artois, Schlafly Pale Ale
- Angry Orchard Hard Cider, Truly Hard Seltzer

Selection of Wine:

- Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir, Cline Seven Ranchlands Cabernet Sauvignon, J Vineyards Cuvée Sparkling

Non-Alcoholic

- Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

One Hour:	37
Two Hours:	51
Three Hours:	65
Four Hours:	75

BEER & WINE

Selection of Beer:

Budweiser, Bud Light, Michelob Ultra, Heineken 0.0, Yuengling, Stella Artois, Schlafly Pale Ale

Selection of Wine:

Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Cabernet Sauvignon, Cline Seven Ranchlands Pinot Noir, La Marca Prosecco Sparkling

Non-Alcoholic

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

One Hour:	24
Two Hours:	36
Three Hours:	46
Four Hours:	52

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BANQUET WINE LIST

BUBBLES

Champagne

Möet & Chandon, Brut, France

- 200 per bottle

Veuve Clicquot, Brut, France

- 210 per bottle

Sparkling

Wycliff, Sparkling Brut, California

- 45 per bottle

La Marca, Prosecco, Italy

- 55 per bottle

J Vineyards Cuvée, California

- 82 per bottle

WHITE

Chardonnay

Bulletin Place, Australia

- 45 per bottle

Louis Latour, France

- 55 per bottle

Sonoma Cutrer, California

- 78 per bottle

Robert Mondavi Winery, California

- 90 per bottle

Cakebread, California

- 120 per bottle

Pinot Gris/Pinot Grigio

Torresella, Italy

- 50 per bottle

Kettmeir, Italy

- 65 per bottle

Sauvignon Blanc

Bulletin Place, Australia

- 45 per bottle

Spy Valley, Satellite, New Zealand

- 50 per bottle

William Hill Estate, California

- 60 per bottle

J. De Villebois Pouilly-Fumé, France

- 90 per bottle

RED

Pinot Noir

Cline Seven Ranchlands, California

- 50 per bottle

Nielson, California

- 75 per bottle

Belle Glos Balade, California

- 90 per bottle

Merlot

Bulletin Place, Australia

- 45 per bottle

William Hill Estate, California

- 50 per bottle

Swanson Vineyards, California

- 90 per bottle

Cabernet Sauvignon

Bulletin Place, Australia

- 45 per bottle

Cline Seven Ranchlands, California

- 50 per bottle

William Hill Estate, California

- 55 per bottle

Artesa, California

- 90 per bottle

Additional Reds

Cline, Ancient Vines Blend, California

- 50 per bottle

Zuccardi, Malbec, Argentina

- 55 per bottle

Quilt, Red Blend, California

- 90 per bottle

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HOSPITALITY SUITE MENU





HOSPITALITY SUITE MENU

- 24-Hour Advance Notice Required for All Orders.
- Minimum order of 4 people.
Maximum order of 20 people.
- \$10 delivery fee and 20% gratuity automatically added.
Applicable local and state taxes will apply.

MORNINGS FOR THE NEARLYWEDS

Fresh Baked Pastries and Muffins

- 60 per dozen

Buttermilk Biscuit Breakfast Sandwich Platter

- 48 each
- Serves 6
- Scrambled Egg, Sausage Patty, American Cheese

Flaky Croissant Breakfast Sandwich Platter

- 48 each
- Serves 6
- Scrambled Egg, Black Forest Ham, Cheddar Cheese

Sliced Fruit and Berry Plate

- 45 each
- Serves 6

Chase Signature Regular Coffee

- 40 per half gallon

Chase Signature Decaffeinated Coffee

- 40 per half gallon

Assorted Hot Tea Selection

- 40 per half gallon

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice

- 40 per half gallon

Voss Bottled Water

- 6 each

Voss Sparkling Bottled Water

- 6 each

Pepsi, Diet Pepsi, Starry, Ginger Ale

- 5 each

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ENHANCEMENTS

Chocolate Covered Strawberries

- 40 per dozen

Assorted Chocolate Truffles

- 50 per dozen

Mini Cup Cakes

- 32 per dozen

Goosey Butter Cake

- 45 per dozen

Assorted Macarons

- 48 per dozen

Assorted Candy Bars

- 40 per dozen

Granola and Kashi Bars

- 55 per dozen

Billy Goat Chips

- 60 per dozen

Domestic and Imported Cheese Plate

- 50 each
- Serves 6
- House Made Pickle Garnishes, Assorted Crackers

Vegetable Crudité Shooters

- 45 per dozen
- Red Pepper Hummus and Creamy Peppercorn Ranch

Hors d'Oeuvres

- 54 per dozen
- Deviled Eggs with Salmon Roe
- Stuffed Cucumber, Red Pepper Hummus
- Boursin Stuffed Profiterole
- Baked Mini Brie En Croute with Raspberry Jam
- Artichoke Beignet
- Mini Beef Wellington

Finger Sandwiches (3 of each)

- 28 per dozen
- Cucumber & Dill; Turkey, Gouda & Apple;
- Smoked Salmon & Chive Spread
- Herbed Chicken Salad, Arugula

Mini Subs (3 of each)

- 35 per dozen
- Ham & Swiss
- Salami, Capicola & Mortadella
- Buffalo Chicken
- Turkey, Smoked Cheddar

Sliders (4 of each)

- 30 per dozen
- Pulled Pork
- Cheeseburger
- Buffalo Chicken

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BEER

UCBC Fantasyland St. Louis, West Coast IPA

- 9 each

UCBC STLIPA St. Louis

- 9 each

Schlafly St. Louis, Hefeweizen

- 7 each

Schlafly St. Louis, Pale Ale

- 7 each

Budweiser, Pale Lager

- 6 each

Bud Light, Pale Lager

- 6 each

Bud Select, Pale Lager

- 6 each

Michelob Ultra, American Lager

- 6 each

Coors Light, American Lager

- 6 each

Bud Light, American Lager

- 6 each

Corona Extra Mexico, Lager

- 6 each

Stella Artois Belgium, Pale Lager

- 6 each

White Claw Hard Seltzer

- 7 each

• black cherry, mango, ruby grapefruit

Truly Hard Seltzer

- 7 each

• wild berry, fruit punch, strawberry lemonade



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PROMOTIONS

Your Perfect Day Comes With A Perfect Getaway!

SONESTA TRAVEL PASS™

SONESTA TRAVEL PASS WEDDING OFFER

With Sonesta Travel Pass, you have even more to look forward to beyond your wedding day: complimentary nights at your choice of Sonesta Hotels and Resorts. It's one more way Sonesta can help you celebrate with warm hospitality and personalized service.

Book your wedding at any Sonesta property and earn up to 150,000 bonus Travel Pass points! Sonesta Travel Pass is our way of rewarding our most valued guests with perks, points, privileges and exclusives.^[1]

Applicable Terms and Conditions

Room and tax and incidentals not contracted would not be eligible for points. **Only guaranteed revenue.

Participating hotels only. Date restrictions applicable. Please contact individual hotel for participation details and availability. Offer code STPWEDDINGS must be requested at time of wedding inquiry, disclosed in signed wedding contract and offer is subject to hotel participation, availability of function space and guestrooms at time of booking. Offer availability is based on the discretion of the hotel. Offer not valid in conjunction with previously booked or held weddings and may not be combined with other promotional offers. The number of Sonesta Travel Pass Bonus Points earned will be based on the estimated spend at time of contract (pre-tax and hotels fees) for the wedding. Points may be earned for eligible catering/banqueting charges incurred, exclusive of any taxes, gratuities, service charges and will not apply to outside or third-party vendor/supplier charges. Offer is subject to a maximum amount of 400,000 Sonesta Travel Pass bonus points, and will be awarded at the conclusion of the qualifying event upon full final payment of all outstanding invoices and may take 4-6 weeks to be deposited into the qualifying or applicable Sonesta Travel Pass account.

The number of points required for a free night is subject to change at any time without notice and is subject to seasonality and availability per each individual hotel. Qualifying planners who are Sonesta Travel Pass members are also eligible for Sonesta Travel Pass bonus points. Sonesta Travel Pass free night redemption is available by calling 1.855.622.2160 or visiting www.sonesta.com/travel-pass/redeem. Free night award reservations are valid for standard rooms only and are based on double occupancy. Additional guests may be subject to additional charges. Free night award does not include incidental charges, applicable taxes, gratuities or service charges. Sonesta reserves the right to alter or withdraw this offer at any time without notice. Where required by applicable law, Sonesta will offer an alternate offer of similar value. This offer is subject to the complete Sonesta Travel Pass program terms and conditions. Sonesta reserves any and all rights it may have and nothing herein shall be deemed to constitute an offer or enticement. This promotion is entirely within Sonesta's discretion and may be modified, revoked or withdrawn at any time and for any reason or no reason at all.

1 Subject to Applicable Terms and Conditions

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