RENTAL OPTIONS

Congratulations on your upcoming wedding! Your celebration at the Saint Louis Art Museum will be an unforgettable event in our beautiful and iconic space.

Classic Reception Room Rental
Cocktail Hour in Sculpture Hall and Grigg Gallery. Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery
$3,000 for a 4-Hour Rental
$850 each Additional Hour

Modern Reception Room Rental
Cocktail Hour in Taylor Hall. Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery
$5,000 for a 4-Hour Rental
$850 each Additional Hour

Ceremony
South Terrace
$2,000 included additional hour rental time
$600-150 ceremony chairs

WEDDING PACKAGES

Our all-inclusive wedding packages offer every component you need to create your own personalized experience of a lifetime together.

All Wedding Packages Includes:
• Four Hour Hosted Bar Reception
• Four Butler-Passed Hors D’oeuvres
• A Sumptuous Three-Course Dinner
• Elegant Table Settings
• Floor Length Linens
• Napkins in your Choice of Colors
• Standard Service Staff
• Cake Cutting and Coffee Service
• Tasting of your Menu for up to Four Guests prior to the date with our Chef and Catering Manager

*Should you prefer to customize your entire wedding, we will be delighted to discuss additional selections with you
HORS D’OEUVRES

Please Select Four Hors D’oeuvres

Hot
Chorizo & Quinoa Stuffed Confit Cherry Tomato, White Balsamic Thyme Gastrique
Warm Brie en Croute with Port Poached Fig
Blackened Chicken Skewer with Greek Yogurt and Mint Relish
Boursin and Slow Roasted Tomato Grilled Cheese on Brioche
Duck Confit Spoon, Maple Spaghetti Squash, Mushroom
Vegetable Ragout & Goat Cheese en Vol-au-Vent
Sea Scallop, Morel Vinaigrette, Pea Shoots
Rosemary Beef Tenderloin Skewers with Bell Pepper and Balsamic Glaze
Crab Cake with Red Pepper Coulis & Watercress

Cold
Heirloom Tomato and Parmesan Crisp
Roasted Beet Terrine with Goat Cheese Mousse, Toasted Pine Nut & Basil
Prosciutto Melon Balls
Candied Bacon, Apple Fennel Slaw, Fontina Mousse, Pita Crostini
Beef Carpaccio Roulade, Truffle Aioli, Micro Watercress, Caper, Blini
Skewered Cocktail Shrimp & Crab Cocktail Relish
Seared Ahi Tuna with Wonton Crisp and Wasabi Cream
Lobster Roll, Celery, Brioche, Chives

SALADS

Please Select One Salad

Cucumber Wrapped Mesclun Green, Roma Tomato, Crouton, Julienne of Vegetables, Champagne Vinaigrette
Endive, Frisee, Burrata, Radish, Electric Mustard & Turmeric Dressing, Ground Egg, Prosciutto Crumbs
Butter Bibb, Asparagus, Sliced Egg, Garlic Bread Crumbs, Pine Nut, Parsley Vinaigrette
Tied Hearts of Romaine, Tomato, Garlic Bread Stick, Black Pepper, White Anchovy, Parmesan Dressing

Please let us know of any allergies or dietary restrictions. All catering orders are subject to a 23% service charge.
SILVER RECEPTION PACKAGE
$130 per person. Choose One Entrée + Vegetarian Option

Airline Seared Chicken, Barley Risotto, Haricot Vert, Herb Brodo
Rosemary Coulotte Steak, Shallot Demi-Glace, Roasted Cipollini, Duchesse Potato
Seared Filet of Salmon, Parsnip Potato Puree, Grain Mustard Beurre Blanc, Apple Fennel Salad
Chicken Cutlet, Jumbo Shrimp, Pancetta Chervil Vierge, Risotto Milanese, Broccoli Spear

Silver Bar
LIQUOR: Smirnoff, Rebl Yell, New Amsterdam, Famous Grouse, Lunazul, Cruzan
WINE: Tilia Cabernet, Riff Pinot Grigio, Gruet Vrut
BEER: Budweiser, Bud Light, Stella, Local Craft Beer

GOLD RECEPTION PACKAGE
$150 per person. Choice of Two Entrees + Vegetarian or Duo Plate + Vegetarian

Wild Mushroom Chicken Ballantine, Madeira Jus, Pommes Puree, Air Dried Sage Tomato, Baby Zucchini
Saffron Poached Chicken, Blood Orange Beurre Blanc, Jasmine Rice, Free Flow Baby Vegetables
Roasted New York Strip Loin, Fried Brussel Sprout, Baby Potato, Horseradish Mousse
Cabernet Braised Short Rib with Gremolata, Tipsy Cheddar Risotto, Root Vegetable Bordelaise
Frenched Duroc Pork Chop, Brandy Demi-Glace, Spiced Apple Sautee, Walnuts, Buttermilk Boxy Cake
Prosciutto Wrapped Cod, Potatoes Lyonnais, English Pea Coulis, Roasted Salsify
Oscar Style Baseball Steak, Jumbo Lump Crab, Sauce Béarnaise, Golden Mashed Potato, Asparagus

Gold Bar
LIQUOR: Tito’s, Jim Beam, Bombay, Dewar’s, Aguila Silver, Bacardi
WINE: Clarendella (Cab/Merlot Blend), Nicolas Potel Chardonnay, Gruet Vrut
BEER: Budweiser, Bud Light, Stella, Local Craft Beer

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PLATINUM RECEPTION PACKAGE
$165 per person. Choice of Two Entrees + Vegetarian or Duo Plate + Vegetarian

Honey Truffle Heirloom Duck Breast, Toasted Barley Risotto, Petite Vegetables, Fois Gras, Duck Jus
Filet Mignon, Truffle Potatoes William, Red Wine Demi-Glace, Shaped Seasonal Vegetables
Lamb Chops, Root Vegetable II Baked Potato, Mushy Pea, Cumberland Sauce, Broccoli Rabe, Nasturtium
Pan Seared Veal Chop, Marsala Sabayon, Wilted Greens, Potato Sunchoke Hash, Blackberries
Olive Oil Poached Halibut, Morel Vinaigrette, Buttermilk Mashed Potato, Vegetable Noodles Gribiche
Jumbo Lump Crab Cake, Parisian Parsley Potato, Artichoke Ragout, Smoked Tomato
Pan Roasted Filet of Beef, Sea Bass, Borolo Sauce, Pave Potato, Roasted Baby Carrots Glace
Wagyu Flat Iron, Jumbo Sea Scallops, Sauce Americaine, Caulilini, Blistered Tomato

Platinum Bar
LIQUOR: Grey Goose, Makers Mark, Tanqueray 10, Glenlivet 12yr, Patron Silver, Bacardi 8yrs
WINE: Textbook Cabernet, Dierberg Chardonnay, Gruet Vrut
BEER: Budweiser, Bud Light, Stella, Local Craft Beer

VEGAN & VEGETARIAN OPTIONS
Wild Mushroom Terrine, Celeriac Puree, Arugula, Cayenne Candied Red Onion Wedge, Sherry Vinaigrette V
Roasted Vegetable Lasagna, “Mozzarella” Tomato Coulis, Fried Spinach VG
Butternut Squash Ravioli with Brown Butter, Goat Cheese and Thyme V
Vegetable Bolognese, Spaghetti of Squash, Seasonal vegetables Stewed in a Tomato Herb Reduction VG
Cauliflower Steak, Carrot Vinaigrette, Raisin Compote, Wilted Greens VG

DESSERT
Cake Cutting Service Included

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ENHANCEMENTS

Amuse Bouche
Chef’s selection of your first bite. A glimpse of what is to come. +9 per person
- Tomato and Brie Turnover and Petit Herb Salad  +10 per person
- Shrimp Cocktail (5 per): Petite Baby Greens, Cocktail Sauce, Lemon  +16 per person
- Maryland Crab Cake and Smoked Pepper Rémoulade  +14 per person
- Lobster Salad with Grilled Corn & Mango Salsa, Sweet Potato and Basil Puree  +16 per person
- Seasonal Tomatoes, Pennsylvania Watercress, Bacon, and Creamy Roquefort Dressing  +9 per person

Soup
$8 per person
- Chilled Avocado Vichyssoise, Sweet Crab and Herb Oil
- Tomato Basil Soup, with Black Olive Tapenade Crostini
- Potato, Leek Soup, Caramelized Shallots and Smoked Chicken
- Consommé, Fine Vegetables and Chervil
- Butternut Squash Puree with Toasted Pine Nuts and Chives

Sweets Table
$18 per person. Please select eight desserts
- MINI TARTS: Lemon or Key Lime with Meringue, Chocolate Truffle, Fresh Fruit, Apple Streusel, Pumpkin Mousse
- MINI CUPCAKES: Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting
- Fudge Brownies
- Cinnamon Orange Caramelized Nut Squares
- Dark Chocolate Salted Caramel Truffle Pops
- White Chocolate Grand Marnier Truffle Pops
- Chocolate Dipped Strawberries
- Chocolate Mousse Cup
- Chocolate Raspberry Mousse Shots
- Fresh Fruit Parfait
- Cinnamon Sugar Donut Holes with Chocolate Pipette
- Assorted Candy
- Chocolate Covered Strawberries served with your Wedding Cake  $3.5 per person

Deluxe Coffee Station
$4 per person
- Premium Roast Coffee, Vanilla Syrup, Hazelnut Syrup, Cinnamon Syrup, Nutmeg, Cinnamon, Sugar Cubes, Cocoa Powder, Freshly Whipped Cream