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

Catering Packages Include:

SILVER PACKAGE
$135/person
Three Hors D’oeuvres
One Salad
One Entree
One Vegetarian Entree
One Vegetable and One Starch
Silver Bar

GOLD PACKAGE
$155/person
Three Hors D’oeuvres
One Salad
One Entree
One Vegetarian Entree
One Vegetable and One Starch
Gold Bar

PLATINUM PACKAGES
$165/person
Four Hors D’oeuvres
One Salad
Two Entrees or One Duo Plate
One Vegetarian Entree
One Vegetable and One Starch
Platinum Bar

VENDOR’S MEAL
$40/person
Chef’s Choice

CHILDREN’S MEAL
$35/person
Fresh Fruit Cup, Chicken Finger, House Made Chips, Cookie

*Should you prefer to customize your wedding, we will be delighted to discuss additional selections with you

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 INCLUDE:
Elegant Table Settings
Cake Cutting and Coffee Service
Tasting of your menu for up to four guests prior to the date with our Chef and Catering Manager
Table Wine Service
RENTAL POLICIES

Confirmation of Space & Deposits
Space may be booked as early as 18 months in advance. Booking will only be considered definite upon receipt of 100% facility rental and 50% of estimated catering balance and both contracts signed. Payments may be made by check to St. Louis Art Museum for facility deposit and SLAM Events for catering deposit or by credit card using a secure link with Authorize.net. One additional deposit will be due:

10 days – 100% of remaining balance must be paid

Clients also must provide a certificate of insurance for $1 million general liability insurance

Parking
Events that request the use of the garage will be charged based on the following tier pricing. This fee will be included on the facility rental invoice. Use of the garage cannot be removed after payment is received. Free parking is available on park property parking lots but cannot be reserved.

**FLAT RATE**
0-50 Guests: $250
51-100 Guests: $350
101-150 Guests: $450
151-200 Guests: $600
201-250 Guests: $750
251-280 Guests: $900

Food & Beverage Minimums
Food and Beverage minimums are based on event space and requirements for each space. Food and Beverage Minimums exclude service charge, facility rentals and taxes.

Preferred Vendors
SLAM Events can offer a list of recommended vendors to assist in planning your event. All vendors must sign and abide by all rules under the vendor agreement contract. All vendor agreement contracts are recommended to be submitted at the time of vendor hire but no later than 45 days prior.

Food & Beverage Policies
SLAM Events must provide all food and beverage items. The Missouri State Liquor Commission regulates the sale and service of alcohol.
SILVER PACKAGE

$135 per person. Includes one Protein and Entrée Vegetarian Option. Menus are subject to a 24% service charge and tax.

Hors D’oeuvres
Passed Hors D’oeuvres Based on average dining time. Please select three Hors D’oeuvres:

COLD SELECTIONS:
Heirloom Tomato and Parmesan Crisp in Phyllo with Basil Crème v
Roasted Beet Terrine with Goat Cheese Mousse, Toasted Pine Nut & Basil v/GF
Prosciutto Melon Balls GF
Cucumber & Hummus, Roasted Red Pepper, Cauliflower Crisp vG/GF
Candied Bacon, Apple Fennel Slaw, Fontina Mousse, Pita, Crostini
Beef Carpaccio Roulade, Truffle Aioli, Micro, Watercress, Caper, Blini
Seared Ahi Tuna with Wonton Crisp and Wasabi Cream

HOT SELECTIONS:
Warm Brie en Croute with Port Poached Fig v
Boursin and Slow Roasted Tomato Grilled Cheese on Brioche v
Vegetable Ragout & Goat Cheese en Vol-au-Vent v
Mushroom & Mozzarella Arancini, Spiced Tomato Chutney vG/GF
Blackened Chicken Skewer with Greek Yogurt and Mint Relish GF
Chorizo & Quinoa Stuffed Confit Cherry Tomato, White Balsamic Thyme Gastrique GF
Rosemary Beef Tenderloin Skewers with Bell Pepper and Balsamic Glaze GF

Salad Course
Please select one Salad

Cucumber Wrapped Mesclun Greens, Julienne of Vegetables, Roma Tomato, Crouton, Champagne Vinaigrette
Endive, Frisée, Burrata, Radish, 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 Cracker, Black Pepper, White Anchovy, Parmesan Dressing

Entrées
Select one Protein Entrée, one Vegetarian Entrée, one Vegetable and one Starch:

Seared Airline Chicken Breast, Herb Brodo
Rosemary Teres Major, Shallot Demi-Glace
Seared Fillet of Salmon Grain Mustard Beurre Blanc, Apple Fennel Salad
Chicken Cutlet Sauté, Jumbo Shrimp, Pancetta Chervil Vierge
Butternut Squash Ravioli with Brown Butter, Goat Cheese and Thyme v
Cauliflower Steak, Carrot Vinaigrette, Raisin Compote, Wilted Greens vG

STARCHES:
Golden Potato Purée, Duchesse Potato, Barley Risotto, Risotto Milanese

VEGETABLES:
Haricots Verts, Roasted Cipollini, Broccoli Spear

Silver Bar
LIQUOR: Smirnoff Vodka, Rebll Yell Whiskey, New Amsterdam Gin, John Barr Scotch, Exotico Tequila, Drake’s White Rum
WINE: Tilia Cabernet, Tilia Chardonnay, Gruet Brut
BEER: Budweiser, Bud Light, Stella Artois, Local Craft Beer
Hors D’oeuvres
Passed Hors D'oeuvres Based on average dining time. Please select three Hors D'oeuvres:

COLD SELECTIONS:
- Heirloom Tomato and Parmesan Crisp in Phyllo with Basil Crème
- Roasted Beet Terrine with Goat Cheese Mousse, Toasted Pine Nut & Basil
- Prosciutto Melon Balls
- Cucumber & Hummus, Roasted Red Pepper, Cauliflower Crisp
- Candied Bacon, Apple Fennel Slaw, Fontina Mousse, Pita, Crostini
- Beef Carpaccio Roulade, Truffle Aioli, Micro, Watercress, Caper, Blini
- Seared Ahi Tuna with Wonton Crisp and Wasabi Cream
- Skewered Cocktail Shrimp & Crab Cocktail Relish

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

Salad Course
Select one:
- Cucumber Wrapped Mesclun Greens, Julienne of Vegetables, Roma Tomato, Crouton, Champagne Vinaigrette
- Endive, Frisée, Burrata, Radish, 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 Cracker, Black Pepper, White Anchovy, Parmesan Dressing
- Baby Spinach, Citrus Segments, Shaved Fennel, Dried Berries, Ricotta Salata, Onion, Raspberry Vinaigrette

GOLD PACKAGE
$155 per person. Includes one Protein and Entrée Vegetarian Option. Menus are subject to a 24% service charge and tax.
GOLD PACKAGE CONTINUED

$155 per person. Includes one Protein and Entrée Vegetarian Option. Menus are subject to a 24% service charge and tax.

Entrées
Select one Protein Entrée, one Vegetarian Entrée, one Vegetable, and one Starch:

- Wild Mushroom Chicken Ballantine, Madeira Jus
- Saffron Poached Chicken, Blood Orange Beurre Blanc
- Roasted New York Strip Loin, Red Wine Reduction, Horseradish Mousse
- Cabernet Braised Short Rib, Gremolata, Bordelaise
- Frenched Duroc Pork Chop, Brandy Demi-Glace, Spiced Apple Sauté, Walnuts
- Prosciutto Wrapped White Bass, Smoked Tomato Remoulade
- Oscar Style Baseball Steak, Jumbo Lump Crab, Sauce Béarnaise
- Roasted Vegetable Lasagna, “Mozzarella” Tomato Coulis, Fried Spinach
- Butternut Squash Ravioli with Brown Butter, Goat Cheese and Thyme
- Vegetable Bolognese, Spaghetti of Squash, Seasonal Vegetables and Impossible Meat Stewed in a Tomato Herb Reduction
- Cauliflower Steak, Carrot Vinaigrette, Raisin Compote, Wilted Greens

Gold Bar
LIQUOR: Tito’s Vodka, Jim Beam Whiskey, Bombay Gin, Dewar’s Scotch, Espolon Tequila, Bacardi Rum
WINE: Ultraviolet Cabernet, A. Lageder Chardonnay, Gruet Brut
BEER: Budweiser, Bud Light, Stella Artois, Local Craft Beer

STARCHES:
- Golden Potato Purée, Parsnip Potato Purée, Duchesse Potato, Barley Risotto, Risotto Milanese
- Jasmine Rice, Baby Potato, Tipsy Cheddar Risotto, Buttermilk Boxy Cake, Potatoes Lyonnaise

VEGETABLES:
- Haricots Verts, Roasted Cipollini, Broccoli Spear
Hors D’oeuvres
Passed Hors D’oeuvres Based on average dining time. Please select four Hors D’oeuvres:

COLD SELECTIONS:
- Heirloom Tomato and Parmesan Crisp in Phyllo with Basil Crème \( V \)
- Roasted Beet Terrine with Goat Cheese Mousse, Toasted Pine Nut & Basil \( V/GF \)
- Prosciutto Melon Balls \( GF \)
- Cucumber & Hummus, Roasted Red Pepper, Cauliflower Crisp \( VG/GF \)
- Candied Bacon, Apple Fennel Slaw, Fontina Mousse, Pita, Crostini
- Beef Carpaccio Roulade, Truffle Aioli, Micro Greens, Watercress, Caper, Blini
- Seared Ahi Tuna with Wonton Crisp, Wasabi Cream
- Skewered Cocktail Shrimp & Crab Cocktail Relish \( GF \)
- Lobster Roll, Celery, Brioche, Chive

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

Salad Course
Select One
- Cucumber Wrapped Mesclun Greens, Julienne of Vegetables, Roma Tomato, Crouton, Champagne Vinaigrette
- Endive, Frisée, Burrata, Radish, 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 Cracker, Black Pepper, White Anchovy, Parmesan Dressing
- Baby Spinach, Citrus Segments, Shaved Fennel, Dried Berries, Ricotta Salata, Onion, Raspberry Vinaigrette
- Baby Greens, Port Poached Pear, Pecan Crusted Chevre Cheese, Mission Fig Vinaigrette
- Artisan Baby Lettuce, Heirloom Cherry Tomato, Candied Berkshire Bacon, Peach, Rogue River Blue Cheese Dressing, Local Honey
- Tied Hearts of Romaine, Tomato, Black Pepper Garlic Cracker, Black Pepper, White Anchovy, Parmesan Dressing
- Baby Spinach, Citrus Segments, Shaved Fennel, Dried Berries, Ricotta Salata, Onion, Raspberry Vinaigrette

PLATINUM PACKAGE
$165 per person. Includes one Protein and Entrée Vegetarian Option. Menus are subject to a 24% service charge and tax.
Entrées
Select two Entrées or one Duo Entrée, one Vegetarian Entrée, one Vegetable and one Starch:

PROTEIN ENTRÉES
Honey Truffle Heirloom Duck Breast, Fois Gras, Duck Jus
Filet Mignon, Red Wine Demi-Glace
Flame Grilled Lamb Chops, Cumberland Sauce, Nasturtium
Pan Seared Veal Chop, Marsala Sabayon, Blackberries
Coconut Milk Poached Halibut, Morel & Fines Herbes Vinaigrette
Jumbo Lump Crab Cake, Brandy & Scallion Cream Sauce

VEGETABLE ENTRÉES
Roasted Vegetable Lasagna, “Mozzarella” Tomato Coulis, Fried SpinachVG
Butternut Squash Ravioli with Brown Butter, Goat Cheese and Thyme V
Vegetable Bolognese, Spaghetti of Squash, Seasonal Vegetables and Impossible Meat Stewed in a Tomato Herb Reduction VG
Cauliflower Steak, Carrot Vinaigrette, Raisin Compote, Wilted Greens VG
Wild Mushroom Terrine, Celeriac Purée, Arugula, Cayenne Candied Red Onion Wedge, Sherry Vinaigrette V
Sous Vide Maple Sweet Potato, Roasted Root Vegetables, Red Wine Reduction, Apple Butter, Apple, Sesame, Tahini Yogurt VG/GF

DUO PLATE
Pan Roasted Filet of Beef + Seared Scallops with Tarragon and Shallot Sauce
Rosemary Rubbed Filet of Beef, Paprika Demi Glaze + Preserved Lemon Jumbo Roasted Shrimp
Pan Roasted Filet of Beef, White Sea Bass, Borolo Sauce
Wagyu Flat Iron, Jumbo Sea Scallops, Sauce Americaine

STARCHES

VEGETABLES

Gold Bar
LIQUOR: Grey Goose Vodka, Makers Mark Bourbon, Tanqueray Gin Ten, Glenlivet 12yr, Patron Silver, Bacardi
WINE: Three Saints 2019 Cabernet, MacRostie Chardonnay, Gruet Brut
BEER: Budweiser, Bud Light, Stella, Local Craft Beer
ENHANCEMENTS
Optional add ons to your menu priced per person. Menus are subject to a 24% service charge and tax.

Amuse Bouche
Chef’s selection of your first bite. Let us surprise you!
$9 PER PERSON

Tomato and Brie Turnover and Petite Herb Salad
$10 PER PERSON

Shrimp Cocktail (5 per person): 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 Purée
$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, Fines Herbes and Chervil
Butternut Squash Purée with Toasted Pine Nuts and Chives

Sweets Table
$18 per person. Please select five desserts

MINI TARTS
Each flavor counts as one selection
Lemon or Key Lime with Meringue, Chocolate Truffle, Fresh Fruit, Apple Streusel, Pumpkin Mousse

MINI CUPCAKES
Each flavor counts as one selection
Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting

SWEET TREATS
Double Chocolate Fudge Brownies
Cinnamon Orange Caramelized Nut Squares
Dark Chocolate Salted Caramel Truffle Pops
White Chocolate Grand Marnier Truffle Pops
Dark Chocolate Mousse Cup
Milk Chocolate Raspberry Mousse Shots
Fresh Fruit Parfait
Cinnamon Sugar Donut Holes with Chocolate Pipette Assorted Candy

Chocolate Covered Strawberries Served with your Wedding Cake
$3.50 PER PERSON
ENHANCEMENTS CONTINUED
Optional add ons to your menu priced per person. Menus are subject to a 24% service charge and tax.

**Late Night Snacks**
$5.00 per person per item

- Imo’s Cheese, Pepperoni or Sausage Pizza
- Ted Drew’s Custard (Chocolate, Vanilla, Strawberry or Cookie Dough)
- Chicken Tenders with BBQ Sauce
- Skillet Popcorn (Butter & Sea Salt, Garlic Parmesan, Coconut Curry & Cinnamon Sugar)
- St. Louis Style Ravioli with Marinara
- Pita & Hummus
- Fresh Chips with Ranch and Roasted Pepper Cream Cheese Dip
- Santé Fe Pinwheel Sandwiches
- Crunch Burger Sliders (Beef Patty, Crisp Pilacca Slaw, Jack Cheese, House Made Ketchup on Brioche Bun)

**Bar Upgrades**

- ADDITIONAL BAR HOUR:
  - Silver $10, Gold $12, Platinum $14
- ADDITIONAL WINES (ADD $5 PER WINE):
  - Pinot Noir, Sauvignon Blanc, Pinot Grigio
- SPECIALTY COCKTAIL (ADD $5 PER PERSON):
  - Cocktail will be passed during cocktail hour and served at bars.
- ADDITIONAL LIQUORS $5 PER PERSON
- CHAMPAGNE TOAST $4 PER PERSON:
  - Pre-poured for guest before toasts

**Deluxe Coffee Station**
$4.00 per person

- Premium Roast Coffee
- Vanilla Syrup, Hazelnut Syrup, Cinnamon Syrup, Nutmeg, Cinnamon, Sugar Cubes, Cocoa Powder, Freshly Whipped Cream

**Be Beautiful**
Ask your Catering Sales Director about Floor-Length Linens, Napkins, Chargers, Ballroom Chairs, Lighting and Audio
BUFFET REHEARSAL DINNER PACKAGE

$100 per person and includes 3-Hour Open House Bar, one Salad, one Vegetable, one Pasta, one Entrée, one Dessert, Tables, Chairs, Glassware, China & Silverware. Room Rental Rate & Linen cost not included. Menus are subject to a 24% service charge and tax.

Salad
Please choose one salad

- Mixed Greens, Radishes, Cucumbers, Tomatoes, Roasted Beets, Goat Cheese and Herb Vinaigrette
- Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons and Shaved Parmesan
- Chopped Wedge Salad with Tomatoes, Red Onion, Pepper Bacon, Bleu Cheese Crumbles and Green Goddess Dressing

Entrée
Choice of one entrée and one vegetarian

- Pan Seared Chicken with Wild Mushrooms, Madeira, Poultry Jus, and Fine Herbs
- Herb Grilled Top Sirloin with Shallot Demi Glace and Roasted Cipollini
- Basil encrusted Salmon with Basil Oil
- Wild Mushroom Lasagna with Porcini Pasta, Ricotta, Parmesan and Béchamel V
- Potato Leek Tart with Roasted Cauliflower, Broccoli, Baby Kale and Caper Vinaigrette V

Accompaniments
Please select two accompaniments

- Roasted Baby Root Vegetables
- Haricots Verts
- Chive Mashed Potatoes
- Roasted New Potatoes

Assorted Dessert
Assorted trays of mini Lemon Bars, Chocolate Mousse in a Chocolate Shell with Berries and Fresh Fruit Tartlets

Full Hosted Bar
3 hour bar service

- Budweiser, Bud Light and Local Craft Beer
- Tilia Cabernet & Riff Pinot Grigio
- Tito’s Vodka, Bombay Dry Gin, Bacardi Light Rum, Jim Beam Whiskey, Dewar’s White Label, Aguila Silver Tequila

Mixers
SEATED REHEARSAL DINNER PACKAGE

$95 per person and includes 3-Hour Open House Bar, 3-Course Meal, Tables, Chairs, Glassware, China & Silverware. Room Rental Rate & Linens cost not included. Menus are subject to a 24% service charge and tax.

**Salad**
Please select one salad
- Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
- Caesar Salad with Hearts of Romaine, Radicchio, Rye Croutons and Shaved Parmesan
- Baby Greens, Port Poached Pears with Pecan Encrusted Goat Cheese and Fig Vinaigrette  
  +$2 PER PERSON

**Entrée**
Choice of one Entrée with Vegetarian option or Duo Plate with Vegetarian option
- Roasted Chicken Breast Stuffed with Prosciutto, Fontina and Sage, served with Broccolini, Herbed Risotto, Tomato Confit and Balsamic Reduction
- Pan Seared Steak House Style Pork Chop with Caramelized Apples and Creamed Leeks
- Herb Encrusted Salmon with Citrus Thyme Fennel Purée and Dilled Leeks
- Butternut Squash Ravioli with Pine Nuts and Light Brown Butter Sauce V
- Blistered Corn Risotto with Roasted Wild Mushrooms, Baby Root Vegetables and Sauce Soubise V

**Duo Plate**
- Pan Seared Chicken Breast and Seared Salmon with Caper Butter served with Roasted Seasonal Vegetables and Potatoes Anna
- Pan Roasted Filet of Beef and Seared Scallops with Tarragon and Shallot Sauce  
  +$10 PER PERSON

**Dessert**
Please select one dessert
- Chocolate Chambord Mousse Cake with Raspberry Coulis
- Warm House Made Brioche Bread Pudding Smothered in Bourbon Caramel Sauce and Spiced Candied Pecans
- Vanilla Crème Brûlée topped with Whipped Cream and Fresh Berries

**Full Hosted Bar**
3 hour bar service
- Budweiser, Bud Light and Local Craft Beer
- Tilia Cabernet & Riff Pinot Grigio,
- Tito’s Vodka, Bombay Dry Gin, Bacardi Light Rum, Jim Beam Whiskey, Dewar’s White Label and Aguila Silver Tequila

**Mixers**

**Enhancements**
- Passed Hors D’oeuvres during Cocktail Hour  
  +$15 PER GUEST
- Premium Bar  
  +$10 PER GUEST