

*The finest wedding
that St. Louis offers
at the finest dining club in the city..*

SAINT LOUIS CLUB

The Saint Louis Club offers full service wedding planning. Our professional wedding coordinators will assist you with your selection of menu, wines, specialty linens, florist, musicians, photographer, videographer or any other special services which will truly make your event an evening to remember.

Our kitchen boasts a team of experienced chefs, including...

***Executive Chef Pierre Chambrin,
former Executive Chef,
The White House.***

Chef Pierre is renowned for creating wonderful cuisine menus for large groups. He will be happy to design a tailor-made menu, or you may choose from our five pre-selected wedding dinner menus, which are enclosed. Our pastry chef is pleased to create your wedding cake or specialty cake.

The Saint Louis Club has been the foremost private dining Club in the area for the past 47 years. Founded in 1964 and elegantly designed to convey the city's rich French heritage, we are renowned for serving consistently high quality food in a comfortable atmosphere, accompanied by exquisite service.

The Club is a private facility available for reservation by the members. A member may also "share the Club" for a special event by sponsoring a non-member. For assistance with sponsorship of your wedding, please call the Catering Department.

ALL WEDDING PACKAGES INCLUDE:

Hors d'oeuvres
(selection of four hot and four cold)

Dinner Menu
(Choice of five pre-designed menus
[enclosed]; tailor-made menus
are *additional*)

Coffee, Decaffeinated Coffee, Tea

Our white linens, napkins,
votive candles

Validated indoor garage parking

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BAR OPTIONS

- Up to Six-hour House and
Call Brand Open Bar
with Unlimited Consumption
White and Red Wine with Dinner
(up to \$42 per bottle) and
Champagne Toast
(Wine Steward's Selection)

\$49.00

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- Up to Six-hour Full Service Open
Bar with Unlimited Consumption
including Dinner Wine
(up to \$45 per bottle), Champagne
Toast and After Dinner Liqueurs
and Cognacs

\$59.00

*(Non member weddings will be charged
a \$1000 room set-up fee)*

*Please feel free to build your own wedding
using a consumption bar and wine*

HORS D'OEUVRES

(Included with all Wedding Dinner Menus)

Select four Cold and four Hot
from the following:

COLD

- House Made Paté on Croutons
- Roma Tomato, Goat Cheese
and Fresh Basil on Crouton
- Salmon Salad with Cucumber
on Rye Bread
- Puffs filled with Guacamole
- Belgian Endive Leaf with
Roquefort Mousse
- Deviled Quail Eggs
- Smoked Trout Mousse
on Rye Crouton
- Melon Balls with Prosciutto
- Cherry Tomatoes with
Smoked Salmon Mousse
- Tiny Red Potatoes with Sour
Cream and Salmon Caviar
- Crab Salad with Red Pepper
in Tartlet
- Bay Shrimp with Dill in Tartlet

HOT

- Cheddar Cheese Potato Croquettes
- Beef Teriyaki Brochettes
- Chicken Livers Wrapped in Bacon
- Chicken Satays with
Asian Peanut Sauce
- D'Artois of Smoked Salmon with
Spinach
- Bruschetta with Mozzarella
- Spring Rolls with Chinese Mustard
- Toasted Ravioli with
Tomato Sauce
- Mini Lump Crab Cake,
Cajun Tartar Sauce
- New England Scallops
wrapped in Bacon
- Chicken "Sucette" Saint Louis Club
- Breaded Mozzarella Triangles with
Spicy Marinara Sauce

*** WEDDING DINNER I ***

Smoked Tomato Bisque
~

Mixed Greens with Hearts of Palm,
Artichoke Hearts and Grape Tomatoes
in Creamy Herb Dressing
~

Pan Seared Breast of Chicken

with Zinfandel Sauce
Medley of Fresh Vegetables
Roasted Potatoes
~

Saint Louis Club Custom Designed
Wedding Cake

\$86.75

(20% Service Charge added for members)
(22.5% Service Charge for
member-sponsored parties)

*** WEDDING DINNER II ***

Lobster Bisque
~

Mixed Greens with Hearts of Palm,
Artichoke Hearts and Grape Tomatoes
in Balsamic Vinaigrette
~

Filet of Beef Wellington

with Madeira Sauce
Medley of Fresh Vegetables
Fondante Potatoes
~

Saint Louis Club Custom Designed
Wedding Cake

\$98.75

(20% Service Charge added for members)
(22.5% Service Charge for
member-sponsored parties)

*** WEDDING DINNER III ***

Tomato, Basil, Roasted Red Pepper
Bisque
~

Mixed Greens, Baby Spinach &
Asparagus Spears tossed in Balsamic
Vinegar and Virgin Olive Oil Dressing,
topped with Fresh Mozzarella Cheese
and Caramelized Macadamia Nuts
~

Fillet of Atlantic Salmon

in Chablis Mushroom Sauce and
**Braised Jambonneau
of Chicken**
~

Saint Louis Club Custom Designed
Wedding Cake

\$95.00

(20% Service Charge added for members)
(22.5% Service Charge for
member-sponsored parties)

*** WEDDING DINNER IV ***

Poultry Consommé with
Tiny Quenelle and Julienne of Capon
~

Spinach Salad with Crisp Pancetta
Brie Cheese Crostini, Roasted
Pecans and Balsamic Dressing
~

Veal and Beef Medallions

Veal with Green Peppercorn Sauce
Beef with Port Wine Sauce

Fresh Seasonal Vegetables
Fondante Potatoes
~

Saint Louis Club Custom Designed
Wedding Cake

\$108.75

(20% Service Charge added for members)
(22.5% Service Charge for
member-sponsored parties)

*** WEDDING DINNER V ***

Saint Louis Club Smoked Salmon
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Baby Bibb Lettue, Grape Tomatoes,
Grilled Shiitake Mushrooms, Toasted
Pine Nuts and Goat Cheese Crostini
with Champagne Vinaigrette
~

**Roasted Rack of Lamb Persille and
Supreme of Halibut "Mauresque"**
~

Saint Louis Club Custom Designed
Wedding Cake

\$115.25

(20% Service Charge added for members)
(22.5% Service Charge for
member-sponsored parties)



The staff and members of the Saint Louis Club take pride in the club's outstanding food and service. The speed of our service and the quality of our food is predicated on timing. To ensure quick, efficient service and quality food we strongly discourage interruptions during food service. Speeches, presentations, dances or any other type of interruption greatly hinder our ability to serve the highest quality of food in the most efficient manner. Speeches, presentations or dances are best done before the first course is served or after the dessert course has been served.

