



FOUR SEASONS HOTEL
St. Louis

2017-2018 WEDDING PACKAGE



Unforgettable Elegance

The award-winning Four Seasons Hotel St. Louis is an ideal setting for your special day. Remarkable architecture, spectacular ballrooms, and breathtaking views of the city skyline await you.

Our event professionals will coordinate every detail to create an event that reflects your style. We create wedding celebrations that are the ultimate expression of the bridal couples' love for each other, personalities and cultural heritage.

The Four Seasons Hotel St. Louis would consider it an honor to be chosen to host your wedding celebration. We look forward to the opportunity of working with you to create a memorable day for you and your guests.

Let us begin to create a memorable wedding experience that is uniquely yours.



FOUR SEASONS HOTEL

St. Louis

The Package

Four butler passed hors d'oeuvres, plated/stationed/family style dinner option, wedding cake, four hour hosted bar, wine service with dinner, complimentary event valet and self-parking
Starting at \$120 per person*

**Excluding 24% service charge and 10.18% sales tax*

Setting the Scene

We are pleased to provide the following accompaniments, compliments of the hotel:

Cocktail tables; 72" round dining tables; upholstered banquet chairs; harvest gold floor length linen with white linen overlay; Bernardaud Limoges fine bone china, stemware, flatware; votive candles; dance floor and staging for the band; gift table, cake table, DJ table, guest book table, escort card table; and Kawai baby grand piano.

In addition, please enjoy the following upgraded services exclusively provided for our bridal couples:

Complimentary menu tasting for up to four guests
Dedicated banquet captain for the bride and groom during the wedding reception
Complimentary accommodations for the bridal couple on the evening of the wedding
Special room rate for out of town guests
All bartender fees for hosted bars, complimentary

Cocktail Hour

Butler passed hors d'oeuvres for the cocktail hour
(select any four)

COOL

Smoked Duck and Pancetta Club
Lobster BLT
Ahi Tuna, Tat Soi, Papaya Chili Relish, Crisp Wonton
Tomato and Roasted Eggplant Bruschetta, Feta, Balsamic
Brie Crostini with Caramelized Onions and Pear
Roasted Tenderloin on Brioche with Horseradish Cream
Hickory Smoked Salmon Lollipop, Herbed Grissini
Goat Cheese Stuffed Mini Choux Pastry
Prosciutto Wrapped Chicken, Herb Focaccia, Paprika
Mayonnaise
Vegetable Spring Roll with Cilantro Vinaigrette
Smoked Duck Salad, Plum Dressing, Hoison Glazed
Wonton
Parmesan Cheese Crisps, Shaved Turkey Breast, Arugula
Emulsion
Sweet and Sour Melon Wrapped with Smoke Duck
Beef Carpaccio and Pesto Dressing

WARM

Coconut Shrimp with Ginger-Lemon Grass Dip
Chicken Tostada with Tomatillo
Woodland Mushroom Quesadillas, Roasted Tomatillo
Goat Cheese, Roasted Tomato Baguette, Pesto Drizzle
Kale, Goat Cheese and Artichoke Stuffed Mushroom
Chicken and Waffle Skewer
Blackened Chicken Atop Cheddar Cheese Polenta
Mini Ruben Bites
Toasted Ravioli, Marinara
Truffle Parmesan Potato Chips or French Fries
Maple Pecan Bacon
Twice Baked Potato Bite
Mushroom Risotto Croquette, Tomato Fondue
Beef or Chicken Kabob with Green Pepper and Onion
Chicken Egg Rolls with Sate Sauce
Grilled Lamb Chops, Mustard Herb Crust



FOUR SEASONS HOTEL
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Plated Dinner

Menus include fresh artisanal breads, coffee, tea, and decaffeinated coffee

A Taste of our Seasonal Menus
First Course - Choose One

Plated Appetizer

Pumpkin Ravioli with Goat Cheese Cream and Crisp Kale

Lobster and Caramelized Apple Salad on Citrus Biscuit, Lobster Bisque Dressing

Seared Scallop with Spring Pea Risotto

Marinated Chicken and Asian Pear Eggroll, Green Onion, Pickled Ginger, Micro Green Salad

Soup

Sweet Corn Soup with Lobster Salad

Roasted Butternut Squash Soup with Toasted Pumpkin Seeds

Classic Tomato Cheddar Crostini

Golden Beet Soup with Roasted Garlic and Cashew Cream

Salad

Sweet and Sour Beet Salad with Walnuts, Cucumber, Herb Croutons

Wedge of Iceberg Lettuce, Bleu Cheese, Bacon Lardon, Cherry Tomato, Bleu Cheese Dressing

Vegetable Tagliatelle, Radicchio, Mixed Greens, Green Goddess Vinaigrette, Rosemary Croutons, Sunflower Seeds

Tomato Carpaccio and Grilled Asparagus Salad, Mixed Greens, Meyer Lemon Dressing

Baby Spinach, Strawberry, Spicy Pecan, Pickled Scallions, Bleu Cheese, Maple Mustard Vinaigrette

Boston Lettuce, Citrus Segments, Pine Nuts, Goat Cheese, Balsamic Vinaigrette



FOUR SEASONS HOTEL

St. Louis

Entrees - \$120

Pan Seared Sea Bass, Mango Salsa
Orzo Pasta, Grilled Seasonal Vegetables

Herb Crusted Chicken Breast, Roasted Garlic Jus
Sun Dried Tomato Risotto, Haricots Vert

Slow Roasted Salmon, Lobster Butter Sauce
Cipolini Onion Risotto, Sautéed Wild Mushrooms

Chicken Breast, Peach BBQ Sauce
Roasted Yukon Gold Potatoes, Zucchini and Squash Gratin

Pistachio Encrusted Mahi Mahi, Cranberry Buerre Blanc
Tri Colored Potato Gratin, Grilled Asparagus

Vegan Lasagna with Roasted Bell Pepper Sauce
Eggplant Baba Ganoush

Fennel and Mustard Seed Crusted Salmon
Citrus Reduction, Saffron Whipped Potato, Asparagus

Wild Mushroom Risotto
Sautéed Spinach, Balsamic Reduction

Goat Cheese, Caramelized Apple Stuffed Slow Roasted
Chicken Breast, Garlic Jus
Chive Whipped Potatoes, Sautéed Brussels Sprouts and Onions

Butternut Squash Ravioli
Tomatoes, Zucchini and Fresh Mint

Entrees - \$135

Grilled Beef Tenderloin, Whiskey Bourbon Sauce
Tri Colored Fingerling Potatoes, Grilled Asparagus Red Pepper Bundle

Seared Beef Filet, Mushroom and Red Wine Jus
Horseradish Whipped Potato, Braised Kale

Seared Pork Chop with Caramelized Green Apples, Dijon Sauce
Garlic Whipped Potatoes, Roasted Acorn Squash

Colorado Rack of Lamb
Rosemary Sauce, Stuff Tomato Provencal Style, Grilled Asparagus

Add \$10 per person for a 4 Course Meal. Add \$12 per person for a duet entrée.

*Price listed is per person, and includes all wedding package items listed on page one.
Prices do not include 24% service charge or 10.18% sales tax.*



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Stationed Dinner

Menus include fresh artisanal breads, coffee, tea, and decaffeinated coffee

Streets of St. Louis - \$160

Soulard

Braised BBQ Pork, Sweet Rolls
St. Louis BBQ Sauces
St. Louis Smoked Baby Back Ribs
Cajun Rice
Crayfish
Twisted Baked Potato Bites
Grilled Vegetable Display

The Hill

Made to Order Pasta Station
Select One Pasta:
Penne, Orecchiette, or Farfalle
Select One Stuffed Pasta:
Lobster Ravioli, Wild Mushroom, Butternut Squash Ravioli, Spinach & Cheese Tortellini
Select Two Sauces:
Marinara, Alfredo, Roasted Garlic, Mushroom Cream, or Pesto
(Culinary Attendant Required at \$150.00 Each)
Traditional Caesar Salad with Garlic Croutons and Choice of Grilled Chicken or Shrimp
Assorted Breads and Warm Garlic Bread
Whole Roasted Prime Rib
1 per 30 People, Carved to Order
Miniature Rolls and Traditional Condiments
(Culinary Attendant Required at \$150.00 Each)

River's Edge

Chilled Seafood
Jumbo Gulf Shrimp (4 pieces per person)
Crab Claws (2 pieces per person)
Oysters with Mignonette Sauce (1 piece per person)
Fresh Lemon and Spicy Cocktail Sauce
Charcuterie Display
Assorted Pates, Saucissons, Cured Meats with Grain Mustards, Cornichon and Baguette

The Chocolate Bar

Individual Tiramisu, Black and White Parfait
Chocolate Dipped Strawberries, Chocolate Pot du Crème, Raspberry Chocolate Tart

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Family Style Dinner

Menus include fresh artisanal breads, coffee, tea, and decaffeinated coffee

\$140

Appetizers

(Please Choose Two)

Asparagus Salad, Truffle Mayonnaise
Grilled Calamari Salad, Potatoes, Olives, Citronette
Meat and Cheese Board, Artisan Bread, Grissini
Grilled Vegetables, Fig-Balsamic Glaze
Bay Shrimp Salad, Orzo Pasta, Tomato
Spinach & Arugula Salad, Bacon, Candied Walnuts, Balsamic Vinaigrette

Main Course

(Please Choose One)

Petite Steak, Fiorentina Rub
Parmesan Crusted Chicken Breast, Thyme-Chicken Jus
Pan Seared Red Snapper, Citrus Oil
Salmon Saltimbocca, Pancetta, Fresh Sage, Chive Cream Sauce

Side Dishes

(Please Choose Two)

Cous Cous Tabbouleh Style
Sautéed Baby Carrot Ragout
Sautéed Broccolini, Roasted Garlic
Zucchini Gratin, Parmesan Cheese
Roasted Baby Potatoes, Rosemary Oil
Roasted Garlic Whipped Potatoes

Pasta

(Please Choose One)

Orecchiette, Italian Sausage, Broccolini, Crushed Red Pepper, Tomato
Penne, Bay Shrimp, Mushrooms, Herbed Cream Sauce
Penne, Grilled Chicken, Ricotta Tomato Sauce, Basil, Shaved Parmigiano Cheese

Dessert or Wedding Cake

(Please Choose Two)

Chocolate Salame, Strawberry Lemoncello Compote	Chocolate Fudge Cake
Classic Cannoli	Opera Cake
Ricotta Cheese Cake, Caramel Sauce	Seasonal Fruit Crostada

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Wedding Cakes

Our Pastry Chef Looks Forward to Creating
The Perfect Wedding Cake to Compliment Your Perfect Day

Selection of Flavors:

Strawberries and Champagne
Champagne Soaked Vanilla Sponge Cake with Fresh Strawberries and Cream Filling

Peaches and Cream
Peach Schnapps Soaked Vanilla Sponge Cake with Peach Jam and Custard Filling

Island Oasis
Coconut Rum Soaked Cake with Mango Mousse and Fresh Tropical Fruit

Lemon Dream
Vanilla Bean Soaked Cake with Lemon Curd and Fresh Raspberries

Black and White Affair
Chocolate Sponge Cake Layered with White Chocolate Mousse

Turtle
Chocolate Sponge Cake Layered with Salted Caramel Mousse and Candied Pecans

Death By Chocolate
Godiva Chocolate Soaked Chocolate Cake with Dark Chocolate Mousse

Black Forest
Kirsch Soaked Chocolate Sponge Cake with Fresh Cream and Candies Cherries

Traditional Carrot
Moist Carrot Cake with Cream Cheese Frosting Filling

Selection of Frosting:

Traditional Butter Cream



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Four Hour Open Bar Package

Premium Selections (Included)

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Maker's Mark Bourbon
Dewar's White Label Scotch
Seagram's 7 Crown Whiskey
Jose Cuervo Tradicional Reposado Tequila

Ultimate Selections (Add \$5 per liquor)

Belvedere Vodka
Bombay Sapphire Gin
Appleton Rum
Bulleit Bourbon
Johnnie Walker Black Scotch
Crown Royal Whiskey
Patron Silver Tequila

Beer selection: Budweiser, Bud Light, Blue Moon, Sam Adams, Heineken, Stella Artois, Corona
House wine selection: Four Seasons Chardonnay and Cabernet Sauvignon
Bar also includes soft drinks, juices, mixers, garnishes.

Additional Hours of Premium Bar

\$9 per person, per hour

Pre Poured Champagne Toast

\$8 per person

Children's Meals

Fresh fruit, chicken fingers & french fries, wedding cake
\$35 per child

Vendor Meals

\$35 per person

Late Night Snack Menu

Available Upon Request



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Post Wedding Breakfast Options

Get Me Started Continental Breakfast - \$28

Chilled Juices, Orange and Cranberry
Seasonal Fruits, Melons and Berries
Fruited, Plain Low-Fat Yogurt
Housemade Granola
Fresh Baked Croissants, Danish, Muffins, Bagels
Sweet Butter, Fruit Preserves, Cream Cheese
Oatmeal, Raisins, Brown Sugar, Sliced Almonds and Walnuts, Low Fat Milk

What If I Added:

\$3 per person per item

Scrambled Farm Fresh Eggs
Hard Boiled Eggs
Petit Buttermilk Pancakes, Maple Syrup
Bread Pudding French Toast, Maple Syrup
Belgian Waffles, Maple Syrup, Fresh Fruit Compote
Applewood Smoked Bacon
Turkey Bacon

Pork Sausage
Chicken Apple Sausage
Turkey Sausage
Grilled Honey Cured Ham Steak
Breakfast Potatoes, Roasted Peppers, Onions
Spiced Hashbrowns
Assorted Cold Cereals, Low-Fat Milk and Skim Milk

\$4 per person per item

Egg Whites, Chives and Tomatoes
Scrambled Eggs, Wild Mushrooms, Asparagus Tips
Quiche with Bacon, Spinach, Gruyere
Quiche Lorraine
Egg White Frittata, Tomato, Spinach, Mushrooms
Grilled Roma Tomatoes, Pesto
Potato Slices, Onions, Mushrooms
Roasted Gold Potatoes, Sweet Potatoes, Artichokes

\$5 per person per item

Corned Beef Hash
Eggs Benedict, Canadian Bacon, Hollandaise Sauce
Breakfast Burritos: Scrambled Eggs, Pepper Jack Cheese,
Chorizo, Salsa
Forest Ham, Gruyere Croissant
Scrambled Eggs, Pancetta, Asiago Cheese, Basil Aioli,
Herbed Focaccia
Grilled Rosemary Flatbread with Egg Frittata, Spinach,
Tomato, Ham, Pesto
Smoked Salmon, Capers and Red Onion
Deli Meats and Cheeses



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Add-On Stations

\$150 Chef Fee per station, per 75 Guests

Eggs My Way Station - \$12

Fresh Eggs / Eggbeaters / Egg Whites
Applewood Smoked Bacon / Country Ham
Mushrooms, Spinach, Red Onions, Green Peppers, Asparagus Tips, Tomatoes,
Cheddar and Mozzarella Cheese

Pancakes My Way Station - \$12

Fresh Made to Order Buttermilk or Whole Wheat Pancakes
Fresh Whipped Cream, Strawberry and Blueberry Fruit Compote, Maple Syrup, Nutella,
Bananas, Chocolate Drops, Almonds, Walnuts, Seeds

Belgian Waffles My Way Station - \$12

Fresh Made to Order Buttermilk or Whole Wheat Belgian Waffles
Fresh Whipped Cream, Strawberry and Blueberry Fruit Compote, Maple Syrup, Nutella, Bananas,
Chocolate Drops, Almonds, Walnuts, Seeds

Eggs Benedict My Way Station - \$14

Eggs Benedict, Canadian Bacon, Hollandaise Sauce
Eggs Benedict, Crab, Hollandaise Sauce
Eggs Benedict, Spinach, Hollandaise Sauce
Eggs Benedict, Lobster, Hashbrowns, Hollandaise Sauce
Eggs Benedict, Smoked Salmon, Spinach, Bernaise Sauce



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Hotel Policies

Confirmation of Space

Space may be confirmed on a definite basis as early as 12-18 months in advance. All dates are subject to approval from our Sales and Marketing Department and are considered definite upon receipt of deposit and signed contract. A non-refundable deposit of 25% of the food and beverage minimum and a signed credit card authorization will be due upon signature of the contract. Additional deposits will be required and a deposit schedule will be determined by your Catering Manager. Full prepayment of all estimated charges is due no later 14 business days prior to the event date if paying by personal check, or three business days prior if paying by certified check or credit card.

Guarantees

The guaranteed number of guests attending the event is due three business days prior to the event, no later than 12 noon. Once the guarantee is given, it may not be reduced. You will be charged either the guarantee or the actual number of attendees, whichever is greater.

Food and Beverage Minimums

Our Catering Manager will advise you of the food and beverage minimum based on the banquet space and requirements for your specific event. Food and beverage minimums are exclusive of service charge, room rental/ceremony fee, and applicable sales tax.

Food and Beverage Policies

The hotel must provide all food and beverage items. The sale and service of alcoholic beverages is regulated by the Missouri State Liquor Commission, and Four Seasons St. Louis is responsible for the administration of those regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. The wedding cake is the only food product that may be provided by the client. A \$6.00 per person cake cutting fee will be charged for a cake being provided by an outside vendor.

Ceremony

The Four Seasons St. Louis offers indoor and outdoor options for your wedding ceremony. The ceremony rental fee includes chairs, staging, wireless microphone and indoor weather backup for outdoor options.

Audio-Visual and Lighting

Four Seasons Hotel St. Louis is pleased to have PSAV as the preferred Audio Visual provider for our clients. While PSAV is our preferred audio visual partner, you have a choice of utilizing another audio visual provider or production company. Special event and production guidelines will be provided.

Preferred Vendors

At your request, we can provide a list of recommended vendors to assist in your planning process, including Wedding Planners, Florists, Photographers, Entertainment, and Videographers.

Thank You for Your Consideration

We are at your service to combine the finest elements with the utmost personal attention to ensure an unforgettable experience for the wedding couple and their friends and family. An experienced event specialist will be dedicated to you and your family- to offer unique ideas and plan the details including assisting with selection of your menu options – and will be with you during your special occasion. Congratulations on your engagement!