LUMEN PRIVATE EVENT SPACE WEDDINGS

MENU & EVENT OPTIONS

LUMENSTL.COM | 314.615.2480

LUMEN AMENITIES

- Private Use of Lumen Private Event Space
- Full Service by Our Uniformed Service Staff *(one per 20 guests)*
- Floor Length Linens and Napkins in 39 Colors Included
- Event Valet Parking Included (*based on standard five-hour event)*
- Tea Light Candles (three per table)
- Tables and Chairs - (72" Rounds) *Seating 10 Guests Per Table*
- Complimentary Menu Tasting for Up to Six Guests
- House Sound System for Background or Dinner Music *(not intended to replace band/DJ)*
- Projector and Screen Available for Rental
- Hand-Held Microphone for Ballroom
- State-of-the-Art Specialty Lighting in Your Colors of Choice (256 available)

|| PACKAGE PRICING INCLUDES ||

All the above, plus four hour premium open bar, butler passed hors d'oeuvres, and two-course plated dinner with complimentary cake cutting.

Pricing also includes 24% service charge, but not 8.679% tax
Pricing based on minimum of 100 guests

|| FOOD AND BEVERAGE MINIMUMS ||

$15,000 on a Saturday Evening or Holiday Weekends
$12,000 on a Friday Evening
$10,000 on a Sunday Evening

please note all menus subject to change due to availability
add-on items before 24% service charge and tax

BUTLER PASSED HORS D'OEUVRES

SELECT THREE TO BE PASSED DURING YOUR COCKTAIL HOUR

ADD A FOURTH OPTION FOR $4.25 PER PERSON

|| GARDEN ||

CANNELINI BEAN BRUSCHETTA
Cipollini Onions, Mint, Shaved White Chocolate

Broccoli Soup Shooter, Mint Oil, Aged Cheddar Cheesy Poof

Forest Mushroom Arancini, Truffled Mayonnaise

TOMATO & GRILLED CHEESE SHOOTERS
Mini Shot Glasses Filled with Tomato Bisque are
Topped with Grilled Cheese Sandwiches

Vegetable Mu Shu, Yuzu Chocolate Drizzle

Compressed Watermelon Nigiri, Sesame Crust, Pickled Ginger

|| SEAFOOD ||

Scallop Corndog, Raspberry White Chocolate Mustard

Pickled Shrimp Shooter, Cocktail Sauce, Fried Green Tomato

LOBSTER POTATO PETIT FOURS
Potatoes, Avocado Purée and Topped with Maine Lobster

CRAB TAKES THE CAKE!
Sweet Maryland Crab Cakes with a Herb Remoulade

Spiced Tuna Nicoise Salad, Milk Chocolate Balsamic Vinaigrette

BUFFALO STYLE OYSTERS
Tempura Fried, Chipotle Lime Sauce, Celery, Maytag Blue Cheese

|| PORK ||

Apple Wood Smoked Bratwurst Corndog,
Hibiscus White Chocolate Mustard

MINI BLTS
Cherry Tomatoes Stuffed with Lettuce, Bacon & Garlic Aioli

Pork Bahn Mi, Pork Tenderloin, Kim Chee, Pickled Carrot, Sprouts

PROSCIUTTO WRAPPED GOAT CHEESE
Poached Pear, Chocolate Covered Black Walnuts

INVERTED ANTIPASTO
Antipasto Served Upright on Mini Forks with Italian Salami,
Roasted Peppers and Provolone Cheese

|| POULTRY ||

CHICKEN & WAFFLES
Chipotle Chocolate Braised Chicken Waffle Cone,
Chive Crème Fraiche

Coq Au Vin, Bacon, Mushroom, Red Wine Braised Chicken

MINI TACOS
Tiny Fresh Grilled Spicy Chicken Tacos

East Asian Chilled Chicken Roulade
with Pickled Red Ginger and Scallions

|| BEEF ||

GRASSFED BEEF CHOUCROUTE GARNI
Beef Jaegerwurst, Roasted Potato, Bacon Braised Cabbage

BEEF TENDERLOIN
Mongolian Beef and Baby Bok Choy Served on an Asian Spoon

PEPPERY BEEF WITH BRAISED ONIONS
Petite Beef Peppered, Topped with
Braised Pearl Onions and Rosemary Branches

Chilled Beef Stuffed Potato, Salsa Verde

BLUEBERRY BBQ BRAISED SHORTRIB
Purple Potato Salad Spoon

Smoked Beef Tostada Avocado, Queso Anejo

ANGUS STRIP STEAK
Beurre Rouge, Crispy Shallot

TOSTONES
House Made Smoked Sausage, Pico de Gallo, Crispy Plantain

Pan Seared Lamb Lollipops with Rosemary, Garlic and Dijon

SERVED DINNER

START WITH SOUP OR SALAD. OR BOTH. SOMETIMES YOU JUST WANT BOTH.

FIRST COURSE

|| TABLE SIDE SOUP ||

CHICKEN NOODLE
Cherry Tomato, Mushroom, Aromatic Vegetables, Chicken Noodles, Basil Oil

ROASTED BUTTERNUT SQUASH
Maple Cinnamon Crème, Fraiche, Pancetta, Oregano

CREAMY BROCCOLI
Cheddar Cheesy Poof, Bacon Powder, Fingerling Chips

CORN AND SHRIMP BISQUE
Basil Oil, Sriracha Bavarois

|| SALAD ||

Greek Salad with Tomatoes, Cucumbers, Red Onion, Feta Cheese and Olives with House Made Greek Dressing

Quinoa, Mixed Field Green, Dried Cranberry, Candied Pecans, Cranberry Vinaigrette

Poached Pear, Maytag Blue Cheese, Toasted Walnut and Chicory Salad, Citronette

Grilled Red Bell Pepper, Fennel, Red Onion, and Little Gem Lettuce, Kalamata Olive Balsamic Vinaigrette

Local Cherry Tomato, Boccacini Mozzarella Salad, Basil, Arugula, Extra Virgin Olive Oil

|| *Upgrade to a duet for $3.50 per person* ||

SERVED DINNER

NOW CHOOSE YOUR PROTEIN.

WANT IT UNIQUE? WE CAN MAKE THAT.

SECOND COURSE

|| VEGETARIAN ||

House Made Ricotta Gnudi,
Roasted Spaghetti Squash, Cherry Tomato
Confit, Arugula, Lemon Herbed Butter

White Chocolate Gnocchi,
Roasted Butternut Squash, Kale, Preserved
Lemon, Sage Brown Butter

Chanterelle Mushroom, Spinach, Ricotta
Tortelloni, Milk Chocolate Mushroom Cream,
Parmigiano Reggiano

Grilled Summer Vegetable
and Local Chevre "Lasagna", Arabiata,
Aged Balsamic Vinegar

$123 PER PERSON

|| POULTRY ||

With suggested vegetable and starch accompaniments

Parmesan Pine Nut Encrusted Chicken with
Jalapeño Cream Sauce, Roasted Fingerling
Potatoes, Grilled Seasonal Vegetables

Double Star Farm's Chicken Breast
Savory Mushroom Leek Bread Pudding,
Butternut Squash Puree,
Caramelized Onion, Green Bean Confit

Provolone Stuffed Chicken Roulade
(Cordon Bleu) Yukon Potato Puree,
Haricot Verte, Grained Mustard Veal Reduction
(Crispy Prosciutto Garnish)

$123 PER PERSON

|| PORK ||

With suggested vegetable and starch accompaniments

COCOA TEA BRINED PORK RIB CHOP
Scrapple, Bacon Braised Mustard Greens,
Hard Cider Beurre Blanc

DARK CHOCOLATE BARBECUE BRAISED PORK CHEEKS
White Cheddar Grit Cake,
Apple Celeriac Slaw, Natural Jus

32 HOUR PORCETTA
Fennel Pollen and Orange Braised Pork
Papardelle, Mascarpone, Artichokes,
Grilled Radicchio

BACON WRAPPED PORK TENDERLOIN
Melted Brussels Sprouts, Chanterelle
Mushrooms, Fingerling Potatoes,
Caramelized Apples, Saba

$128 PER PERSON

|| SEAFOOD ||

With suggested vegetable and starch accompaniments

Troutdale Farm's Rainbow Trout,
Preserved Lemon, Kalamata Olive, Black Rice
Stuffed Zucchini, Tomato Confit, Roasted
Pinenut Emulsion

Grilled Swordfish, Local Wheatberries,
Castelvetrano Olives, Shaved Fennel, Arugula,
Black Cherry Tomato Vinaigrette

Wild Caught Salmon, Stewed Beluga Lentils,
Baby Turnips, Meyer Lemon Foam

$135 PER PERSON

|| BEEF ||

With suggested vegetable and starch accompaniments

BEEF TENDERLOIN
Truffled Yukon Potato Pave,
Creamed Spinach, Bordelaise Butter

SLOW ROASTED RIBEYE
Horseradish Mashed Potatoes, Maquechoux

BRAISED SHORTRIBS
Porcini Mushroom Risotto,
Swiss Chard, Roasted Garlic Malbec Jus,
Cocoa Nib Gremolata

$144 PER PERSON

|| PAIRS ||

With suggested vegetable and starch accompaniments

GRASS FED FLATIRON & APPLEWOOD SMOKED SHRIMP
Caramelized Onion and Goat Cheese Potato
Gallette, Bacon Braised Mustard Greens, Meyer
Lemon Brown Butter Hollandaise

PAN SEARED SCALLOPS & LOCAL LAMB CHOPS
Parisienne Gnocchi, Smashed English Peas,
Mint, Shaved White Chocolate, Saba

CRISPY BRAISED PORK BELLY & BLACK COD
Fennel Pommes Puree, Glazed Radishes,
Baby Carrots, Apple Butter

$150 PER PERSON

ALSO INCLUDED IN YOUR EXPERIENCE: Assorted Artisan Breads, Coffee and Hot Tea Service

LATE NIGHT SNACKS

AFTER ALL THAT DANCING, YOUR GUESTS HAVE EARNED IT.

TRAY PASSED OR DISPLAYED

|| MEET ME IN ST. LOUIS ||

GUS' PRETZEL ENDZ
Perfect for Dipping on the Bar with
House Made Whole Grain Mustard
and Cheddar-Ale Fondue
Displayed at $3.00 per person

TOASTED RAV I
Classic Toasted Ravioli
Served in Mini Cast Iron Skillets
Tray Passed or Displayed at $3.50 per person

TOASTED RAV II
Spinach Artichoke Toasted Ravioli
Served in Mini Cast Iron Skillets
Tray Passed or Displayed at $3.50 per person

MINI MARGHERITA PIZZAS
Fresh Mozzarella, Tomato, Basil Served
in Custom Mini Pizza Box
Tray Passed at $3.50 per person

IMO'S STYLE HOUSE MADE PIZZAS
with Your Choice of Toppings
Displayed at $3.50 per person

T-RAV HAUTE DOG
Italian Sausage, Provel, Marinara,
Herbed Breadcrumbs
Tray Passed or Displayed at $4.75 per person

THE HILL HAUTE DOG
Salami, Capicolla, Pepperoni,
Mozzarella, Ricotta, Tomato,
Pepperoncini, Tomato, Onion, Garlic Oil
Tray Passed or Displayed at $4.75 per person

|| HEAD SOUTH ||

MINI CORN DOGS
Small Containers of Ketchup and Mustard
Tray Passed at $3.50 per person

SOUTHERN CHICKEN FRIED CHICKEN SLIDERS
Mini Chicken Fried Chicken on a Buttermilk
Biscuit with Blue Cheese Country Gravy
Tray Passed or Displayed at $4.00 per person

HAMBURGER SLIDERS
Mini All Beef Burger on a Challah Roll with
Sliced Cheddar Cheese, Ancho Mayo and
Speared with Grape Tomato and Pickle
Tray Passed or Displayed at $4.00 per person

PULLED PORK POP-TARTS
Pulled Pork Shoulder, Tossed in House
Made BBQ Sauce and Pepper Jack Cheese and
Stuffed into a Pop-Tart-Esque Pastry
of Buttermilk-Chive Biscuit Dough
Tray Passed or Displayed at $4.75 per person

All Pricing Based on Minimum Order of 50

|| GOOD MORNING ||

BREAKFAST SHOOTER
French Toast Strips with
Maple Syrup in a Shooter
Tray Passed at $3.00 per person

FLAPJACKS
Mini Pancake Stacks
with Whipped Cream
Tray Passed at $3.00 per person

CEREAL BAR
Childhood Favorites like Lucky Charms, Golden
Grahams and Honey Nut Cheerios are
Displayed with Cute Milk Jugs
Displayed at $3.50 per person

McYUMMY
Sausage or Bacon, Egg and Cheese Sammies
on Your Choice of Muffins or Biscuits
Wrapped in Custom Paper
Tray Passed or Displayed at $4.75 per person

'BRINNER' POUTINE
Fried Egg, Cheese, White Gravy
and Fresh Herbs over a Pile of Fries
Served in Silver Pails
Tray Passed or Displayed at $5.50 per person

LIBATIONS

PREMIUM BAR & WINE SERVICE.

FOUR HOUR PREMIUM BAR
INCLUDED IN PACKAGE

Tito's Handmade Vodka
Beefeaters Gin
Bacardi Rum
Captain Morgan Rum
Four Roses Yellow Label
Jack Daniel's Whiskey Black Label
Dickel Rye
Pendalton
Dewars Scotch
Jose Cuervo
Tequila Gold
Amaretto Disaronno
Centorri Moscato
Lagaria Pinot Grigio
Hess Chardonnay
Ryder Pinot Noir
Matchbox Cabernet Sauvignon
Budweiser
Bud Light
Bud Select
Schlafly Pale Ale
O'Douls
Goslings Ginger Beer
San Pellegrino
& Assorted Coca Cola Products

Add an additional hour for $6.50 per person

FOUR HOUR SUPER PREMIUM BAR
UPGRADE FOR $8 PER PERSON

Grey Goose Vodka
Jack Daniel's Whiskey Black Label
Bombay Sapphire
Mount Gay Eclipse Rum
Sailor Jerry Rum
Makers Mark Bourbon
Bulleit Rye
Crown Royal
Johnnie Walker Black Scotch
1800 Tequila
Amaretto Disaronno
Saracco Moscato
A Lageder Pinot Grigio
Crossbarn Chardonnay
Lyric Pinot Noir
Cross Forks Creek Cabernet Sauvignon
Budweiser
Bud Light
Bud Select
Schlafly Pale Ale
O'Douls
Goslings Ginger Beer
San Pellegrino
& Assorted Coca Cola Products

Add an additional hour for $8 per person

FOUR HOUR HOUSE BAR
DOWNGRADE FOR $5 PER PERSON

McCormick's Vodka
Gilbey's Gin
Barton's Rum
Juarez Tequila
Old Crow Whiskey
House of Stewart Scotch
Rockbrook Chardonnay
Rockbrook Cabernet Sauvignon
Budweiser
Bud Light
Bud Select
& Assorted Coca Cola Products

Add an additional hour for $5 per person

|| ADDITIONS ||

DINNER WINE SERVICE

House Brand I $6.50 per person

Premium Brand I $9.50 per person

Super Premium I $13.50 per person

YOUR CHOICE OF THREE CRAFT BEERS

from Craft Beer Cellars on Tap
$4.50 per person

MOSCOW MULE

Vodka, Spicy Ginger Beer, Lime Juice, and Garnished with a Lime and Fresh Mint
Served in Copper Mule Mugs
$7.50 per person *(plus deposit)*

|| CHAMPAGNE OPTIONS ||

CHAMPAGNE TOAST
$4 per person

BUBBLY BAR
Fresh Juices (Peach, Orange and Pomegranate), Chambord, St. Germain, Raspberries, Blueberries, Oranges, Strawberries, House Made Luxardo Cherries and Edible Flowers
$9 per person

ADD YOUR NEW INITIAL ON ICE
$325

CEREMONIES

CEREMONY IN THE LOFT

Host your wedding ceremony in a historic loft.
Pricing includes silver chiavari chairs and ivory cushions.

2nd Level Accommodates 100 Guests: $1,200

Main Level Accommodates 200 Guests: $1,750
(main level ceremonies include white pipe and drape and flip to reception)

Rehearsals are an additional $150