



IVORY GROVE PHOTOGRAPHY



CHOSEN PHOTOGRAPHY

THE *LOVE STORY* CONTINUES...



CHELSEA LIEFER PHOTO

We are so honored you are considering Four Seasons Hotel St. Louis for your celebration and look forward to customizing every detail to bring your vision to life.

Remarkable architecture, elegant event spaces, and breathtaking views of the iconic Gateway Arch and majestic Mississippi River await. We couple this with exceptional service to deliver unforgettable experiences and memories that last a lifetime.





RECEPTION



DETAILS & *DISTINCTIONS*

COMPLIMENTARY INCLUSIONS

Menu tasting for up to four guests and your wedding planner

Overnight accommodations for the wedding couple

Access to the Hotel's grounds for wedding photography

Preferred room rates for your family and guests

Discounted event parking for the day of the event

EVENT SPACE

Complimentary use of our house stage and dance floor

Standard tables, chairs, linens, china and glassware included

EVENT TECHNOLOGY

Event lighting, rigging, and presentation equipment pricing provided by Encore.

All outside audiovisual require a safety and load-in liaison through Encore; fees apply.

Additional power and/or lighting needs may incur additional charges.

AMENITY AND WELCOME BAGS

A \$5.00 per room portage fee will apply for amenity or gift bag deliveries.

Additional fees will apply for personalized welcome letters or gifts to be distributed by our front desk team.

VENDORS

All outside vendors must be approved by the Hotel and Hotel must have a signed form of acknowledgment and proof of insurance on file.

SERVICE

Unless noted otherwise, Buffet service and reception service is available for 1.5 continuous hours. Extensions are subject to an additional cost of \$200 per hour.

One bar set-up with one bartender per 75 guests is included for your wedding. Bar set-up over and above this allotment will be subject to an additional charge.

SERVICE FEE AND SALES TAX

All food and beverage charges are subject to a 17.5% service charge and 8.5% administrative fee (totaling 26%) and St. Louis' current sales tax rate.

ADDITIONAL LABOR FEES

Bartender fees apply at \$200 each for a duration of up to 5 hours.

Coat check attendant is available for a fee of \$200.

LOSS OR DAMAGE

The Hotel cannot assume any responsibility for the damage or loss of any merchandise or articles unless prior security arrangements have been made

Pricing subject to change based on prevailing rates.



OUR WEDDING *PACKAGE*

Four Butler-Passed Hors D'oeuvres

Plated, Buffet or Stationed Style Dinner
with Wedding Cake

Four Hour Open Bar with
Tablesides Wine Service at Dinner

Starting at \$175 per person*

**Excluding 26% Service Charge and 11.179% Sales Tax*



PANCHO3 PHOTO



MENUS

COCKTAIL HOUR

Butler Served Hors D'oeuvres

CHOOSE FOUR:

Cool

Goat Cheese Stuffed Strawberry,
Pistachio (VG, GF)

Roasted Phyllo, Whipped Feta,
Mint, Orange Zest (VG)

Mini Avocado Toast, Chia Seeds,
Radish, Pickled Onion (VG)

Black Truffle Ricotta Tart, Honey,
Almonds (VG)

Goat Cheese Macaron,
Crushed Pistachio (VG)

Snapper Ceviche Tostada,
Pico de Gallo (GF)

Classic Shrimp Cocktail,
Cocktail Sauce (GF)

Salmon Tartare, Sesame Cone

Blue Crab Deviled Eggs (GF)

Tuna Tartare, Wonton Chip, Wasabi Aioli

Lobster Tartlet, Chive Crème Fraîche

Smoked Salmon Cannoli, Chives, Capers

Prosciutto, Honeydew, Cantaloupe,
Watermelon (GF)

Yellow Curry Chicken Profiterole

Sesame Beef Tartare, Tamari, Rice Paper (GF)

Warm

Mushroom Truffle Arancini (VG)

Crispy Potato Cheddar Bite,
Aioli (VG)

Goat Cheese Polenta Bite,
Walnut (GF, VG)

Crispy Jalapeno Mac & Cheese Bites (VG)

Warm Brie & Fig Tartlet (VG)

Crispy Artichoke with Boursin Cheese (VG)

Spanakopita (VG)

Coconut Shrimp, Sweet Chili Sauce

Mini Crab Cake, Remoulade

Applewood Smoked Bacon
& Bay Scallop Skewer (GF)

Chicken Potsticker with Chili Ponzu

Peking Duck Spring Roll, Plum Sauce

Maple Glazed Pork Belly (GF)

Thai Peanut Chicken Spring Roll

Mini Braised Beef Wellington,
Horseradish Cream

Lamb Lollipops, Mint Chutney (GF)

Add-On Reception Stations

Cheese & Chacuterie

\$35 per guest

Brie with Truffle, Parmesan,
Herbed Gouda, Manchego, Boulettes de Chèvre,
Taleggio, Smoked Cheddar, Boursin,
Blue Cheese, Assorted Charcuterie,
Bresaola Stuffed Cream Cheese with Truffle
*Honeycomb, Honey Bar, Herbs, Mustard, Jam,
Dried Fruit, Nuts, Grapes, Crispy Bread*

Chilled Seafood Bar

\$35 per guest

Crab Claws, Jumbo Gulf Shrimp,
Half Lobster Tail (GF)

Spuds

\$28 per guest

Mashed Idaho, Yukon Gold, & Sweet Potatoes
*Whipped Butter, Brown Sugar
Bacon, Caramelized Onion
Sour Cream, Chives, Wisconsin Cheddar, Goat
Cheese, Charred Asparagus, Bell Peppers,
Mushrooms, Artichokes*

Food & Beverage pricing & offerings are subject to change





PLATED DINNER - STARTERS

Spring & Summer Suggestions

Baby Arugula, Spiced Walnuts,
Dried Cherries, Feta, Raspberries,
Raspberry Vinaigrette (VG)

Baby Spinach, Pickled Onion, Goat Cheese,
Roasted Hazelnut, Cornbread Crouton,
Black Olive & Herb Dressing (VG)

Baby Iceberg, Sunflower Seed, Tomato,
Pickled Red Onion, Crispy Pancetta Wheel,
Creamy Bleu Cheese Dressing

Chilled Tomato Gazpacho,
Lump Blue Crab, Vegetable & Almond Relish,
Extra Virgin Olive Oil (GF)

Watercress & Frisée Salad, Missouri Goat
Cheese, Onion Ash, Shaved Radish & Fennel,
Roasted Shallot Vinaigrette (GF, VG)

Mixed Greens Salad, Hearts of Palm,
Avocado, Onion, Cherry Tomato,
Parmesan, Passionfruit Dressing,
Crispy Sourdough (VG)

Fall & Winter Suggestions

Mixed Greens Salad, Blue Crab, Winter
Citrus, Shaved Parmesan, Citrus Dressing,
Crispy Bread

Romaine Lettuce, Shaved Parmesan,
Semi-Dried Cherry Tomato, Focaccia
Crouton, Truffle Caesar Dressing (VG)

Baby Spinach, Pickled Onion, Goat Cheese,
Roasted Hazelnut, Cornbread Crouton,
Black Olive & Herb Dressing (VG)

Warm Cheese Tart with Braised Baby
Spinach, Boursin Cheese, Mixed Greens,
Lemon Dressing (VG)

Sweet Potato Tart, Leeks, Pesto,
Watercress (VG)

Watercress & Frisée Salad, Missouri Goat
Cheese, Onion Ash, Shaved Beetroot &
Carrots, Roasted Shallot Vinaigrette (GF)

Food & Beverage pricing & offerings are subject to change



PLATED DINNER - ENTREES

Tier 1

\$175 per guest

Tahini Roasted Cauliflower Steak (V, GF)

Golden Raisins, Za'atar Spice, Crispy Chickpeas

Quinoa Pasta (V, GF)

Cashew Nut "Alfredo" Sauce, Nutritional Yeast, Asparagus

Saffron Risotto (V, GF)

Nutritional Yeast, Crispy Basil

Tamari Roasted Sweet Potato (V, GF)

Bok Choy, Mushroom-Fried Rice with Tofu

Vadouvan-Coconut Curry (V, GF)

Basmati Pilaf, Braised Swiss Chard

Eggplant Putanesca (V, GF)

Quinoa, Olives, Capers, Tomato Ragu

Jerk Chicken Breast (GF)

Caribbean Black Beans & Rice, Mango Sauce

Organic Chicken Breast (GF)

*Roasted Garlic Parmesan Mashed Potatoes,
Haricots Vert, Thyme Jus*

Chicken Parmesan

*Smoked Tomato & Basil Sauce,
Fresh Mozzarella, Garlic Broccolini*

Seared Salmon (GF)

Baby Potato, Avocado Puree, Horseradish Cream Sauce

Tier 2

\$190 per guest

Halibut (GF)

*Grilled Eggplant, Vizcaina Pepper Sauce,
Fennel Salad, Crushed Potato*

Branzino (GF)

*Vegetables Caponata, Lemon Caper Sauce,
Potato Gratin*

Sea Bass Filet (GF)

*Butternut Squash Puree, Lemon Asparagus,
Dill Ginger Sauce*

Beef Sirloin (GF)

Polenta, Pepperonata, Chimichurri

Bourbon Honey Glazed Loin (GF)

Roasted Fingerling Potatoes, Rainbow Carrots

Tier 3

\$220 per guest

Slow Cooked Beef Tenderloin (GF)

*Duck Fat Roasted Potato, Porcini Mushroom,
Red Peppercorn Jus*

Herbed Short Ribs (GF)

*Sweet Corn Puree, Lemon Asparagus,
Roasted Hazelnut, Red Pepper Coulis*

Beef Tournedos (GF)

Carrot Puree, Juniper Sauce, Crispy Brussel Sprouts

Grilled Angus Beef Filet & Marinated Black Tiger Shrimp (GF)

Grilled Chili and Lemon Broccolini

FOUR SEASONS WEDDING CAKE INCLUDED

Menus include Artisan Rolls, Lavazza Coffee & Decaffeinated Coffee, & Ikaati Teas | Prices do not include 26% service charge or 11.179% sales tax

Add \$10 per person for a duet entrée | Guests may be offered a pre-selected choice of a maximum of (2) entrees + a vegetarian option

Final entrée count is due 5 business days prior to event | If counts are not received, higher price entrée will be charged for all guests

Patron must provide an escort card for every guest that indicates their entrée choice

Food & Beverage pricing & offerings are subject to change



STATIONED DINNER

\$270 per guest

STREETS OF ST. LOUIS

Soulard

Chef's Selection of Cheese and Charcuterie

Brie with Truffle, Parmesan, Herbed Gouda,
Manchego, Goat Cheese, Taleggio

Smoked Cheddar, Boursin, Blue Cheese

Assorted Charcuterie, Bresaola Stuffed
Cream Cheese with Truffle

Served with:

Honeycomb, Honey Bar, Herbs, Mustard,
Jam, Dried Fruit, Nuts, Grapes, Crispy Bread

Forest Park

Farm to Table

Roasted Missouri Trout (GF)
Tomato and Stewed Fennel

Grilled Zucchini and Yellow Squash (GF)
Roasted Shallot Marinade

Midtown

St. Louis Style Pork Ribs & BBQ Lacquer (GF)

Chicken Breast (GF)

Roasted Fingerling Potato Salad (GF)
Grain Mustard Dressing

Fried Corn on the Cobb (GF)
Red Hot Seasoned

The Hill

Baked Penne Pasta (GF)
Tomato Meat Sauce & Provel

Tuscan Kale Salad (V)
Pecorino, Garlic Croutons & Lemon Vinaigrette

Toasted Ravioli
Marinara Sauce

Wild Mushroom Ravioli (VG)
Mushroom Cream Sauce

Italian Salad (GF)
*Olives, Pepperoncini, Red Onion, Salami,
Parmesan, Italian Vinaigrette*

FOUR SEASONS WEDDING CAKE INCLUDED

**Culinary attendant required, 1 per 75 guests at \$200 each | Food & Beverage pricing & offerings are subject to change
Menu includes Lavazza Regular and Decaffeinated Coffee, & selection of Ikaati Teas. Based on 90 Minutes of Service and includes all wedding
package items listed on page one. Prices do not include 26% service charge or 11.179% sales tax.*

Food & Beverage pricing & offerings are subject to change



WEDDING PARTY LUNCH

\$55 per guest

Light & Fresh

Water + Iced Tea

Fresh Fruit + Berries

Mixed Green Salad

Assortment of Wraps

Turkey, Chicken Caesar, Hummus

Dessert Bites

Pre-Game Prep

Water + Iced Tea

Sliders or Sandwich Platter

Crudit  Platter

French Fries

Chocolate Chip Cookies

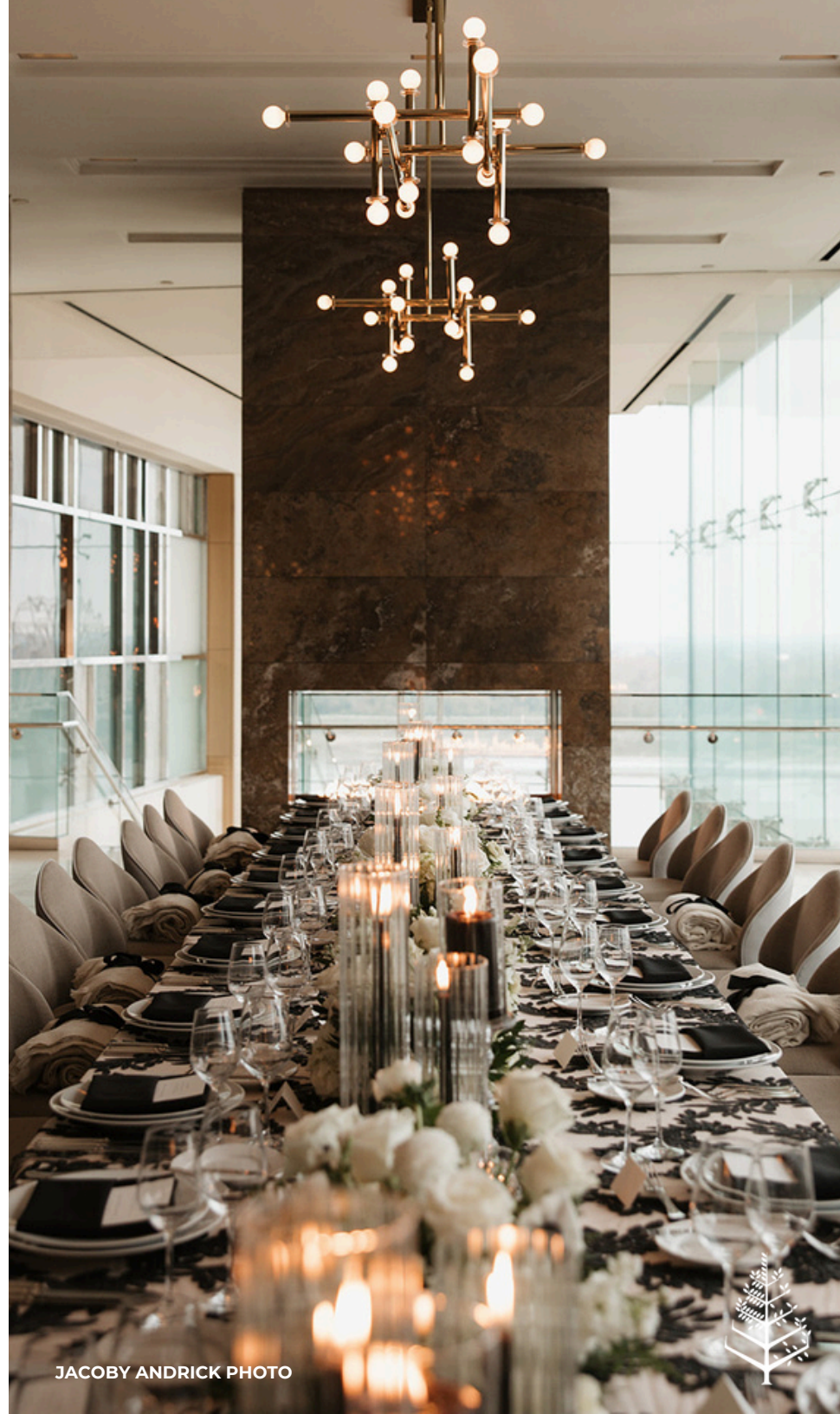
A La Carte

Chicken Wings *\$15/dozen*

Mimosa Bar *\$30/person*

Bucket of Bottled Beer *\$50/6*

Food & Beverage pricing & offerings are subject to change



JACOBY ANDRICK PHOTO



L A T E N I G H T B I T E S

Hot & Crispy Station *\$18 per guest*

House Made Potato Chips	INCLUDES:
Tortilla Chips	French Onion Dip
French Fries	Fire Roasted Salsa
Onion Rings	Queso Cheese Sauce
	Special Sauce

Sliders Station *\$28 per guest*

CHOOSE TWO:

Beef Slider Caramelized Onions, American Cheese, Special Sauce	Falafel with Olive Tapenade, Cucumber & Tomato
Crispy Chicken Slider with Honey Hot Sauce & Pickles	BBQ Pulled Pork with Pickled Onion
Spiced Lamb Slider with Cucumber- Garlic Lebnah	INCLUDES:
	Fries

Street Tacos Station *\$28 per guest*

Traditional Meats **OR** Tacos Americanos

CHOOSE TWO:

Beef Barbacoa	INCLUDES:
Al Pastor	Salsa Rojas, Guacamole,
Chicken Tinga	Queso Fresco, and Warm
Pork Carnitas	Tortilla Chips

INCLUDES:

Corn Tortillas, Onions, & Cilantro

Candy Shop Station *\$32 per guest*

Peanut Butter	Fudge
Toffee	Chocolate Covered Almonds
Dark Chocolate-Pecan Bark	

A La Carte

\$15 per guest

Smoked Chicken Flatbread	Spinach & Artichoke Toasted Raviolis with Marinara Sauce
Prime Beef Sliders with Tomato Jam & Dijon Mayo	Jumbo Chocolate Chips Cookie with Chilled Milk
Traditional Toasted Raviolis with Marinara Sauce	

\$8 Each (Minimum 25 Pieces)

House-Made Pretzel Knots with Mustard and Cheese Sauce	Moon Pies
Cookies with Chilled Milk	Brownies
Rice Krispie Treats	Cake Pops
Mini Whoopie Pies	Chocolate Dipped Oreos
Magic Bars	House-Made Hot Chocolate & Marshmallows

Children's Meals

\$40 per child (12 or under)

Chicken Fingers, French Fries, Fresh Fruit, & Wedding Cake

Vendor Meals

\$50 per person

Salad, Rolls, Hot Entree, Vegetable, & Dessert

Food & Beverage pricing & offerings are subject to change | Vegan & Vegetarian Options Upon Request



POST WEDDING BREAKFAST

Toast to the Future

\$32 per guest

Fresh Fruit Juices	Scrambled Eggs (GF)
Seasonal Sliced Fruit & Berries	Applewood Smoked Bacon (GF)
Assorted Breakfast Pastries	Chicken Apple Sausage (GF)
Bagels with Cream Cheese <i>Low-fat + Regular</i>	Breakfast Potatoes (GF, V)
Fruit Preserves & Sweet Butter	

Add-On Breakfast Enhancements

Choose One for \$8, Two for \$13, Three for \$18

Scrambled or Hard-Boiled Eggs (GF)	Assorted Mini Quiche
Buttermilk Pancakes <i>with Maple Syrup</i>	Avocado Toast (VG) <i>Pico De Gallo on Brioche</i>
French Toast <i>with Maple Syrup</i>	Greek Yogurt Parfait <i>Local Honey & Berries</i>
Belgian Waffles <i>with Maple Syrup</i>	Breakfast Burrito <i>Scrambled Eggs, Potatoes, Pepper Jack Cheese & Chorizo</i>
Breakfast Potatoes (GF, VG) <i>Red Pepper & Onion</i>	Biscuit Sandwich <i>Egg, Cheddar, & Black Pepper Bacon</i>
Sweet Potato Hash (GF, VG)	Croissant Sandwich <i>Egg, Gruyere & Canadian Bacon</i>
Hickory Smoked Salmon <i>Mini Bagel, Cream Cheese, Capers & Onion</i>	Griddle Sandwich <i>Bagel, Egg, Sausage & American Cheese</i>
Applewood Smoked Bacon or Turkey Bacon	

Add-On Breakfast Stations

Omelets to Order

\$200 Chef Fee per Station per 75 Guests for 90 Minutes

\$20 Per Guest

Fresh Eggs | JUST Eggs® | Egg Whites
Applewood Smoked Bacon | Country Ham | Chicken Sausage
Mushrooms | Spinach | Red Onions
Green Peppers | Asparagus | Tomatoes
Cheddar & Mozzarella Cheese

Bloody Mary Bar

\$16 Per Drink or \$22 per Guest for One Hour

\$34 per Guest for Two Hours

\$42 per Guest for Three Hours

Titos | Zing Zang Bloody Mary Mix | Celery
Black Pepper Bacon | Pickles | Limes | Peppers | Olives

Bubbles Bar

\$14 Per Drink or \$20 per Guest for One Hour

\$32 per Guest for Two Hours

\$40 per Guest for Three Hours

House Prosecco | Sparkling Water
Orange, Cranberry, Pomegranate, Pineapple & Mango Juice
Strawberries | Blueberries | Raspberries
Blackberries | Mint | Basil

Food & Beverage pricing & offerings are subject to change





DESSERT

CUSTOM DESIGNED CAKES

Cake Flavors

Vanilla

Traditional Vanilla Cake with Vanilla Italian Meringue Buttercream

Honey Lemon

Vanilla Chiffon Sponge Cake with Honey Syrup, Lemon Mousse, Fresh Blueberries and Vanilla Italian Meringue Buttercream

Strawberry Elderflower

Vanilla Chiffon Sponge Cake with Elderflower Syrup, Strawberry Mousse and Vanilla Italian Meringue Buttercream

Carrot

Spiced Carrot Cake with Cream Cheese Filling and Vanilla Italian Meringue Buttercream

Red Velvet

Rich Red Velvet Cake with Cream Cheese Filling and Vanilla Italian Meringue Buttercream

Cookies & Cream

Traditional Chocolate Cake with Oreo® and Vanilla Italian Buttercream

Chocolate Raspberry

Traditional Chocolate Cake with Raspberry Mousse, Fresh Raspberries and Vanilla Italian Meringue Buttercream

Salted Caramel

Traditional Chocolate Cake with Salted Caramel Mousse and Vanilla Italian Meringue Buttercream

Included Finishing Options

Italian Meringue Buttercream or Fondant

Artistic Placement of Florals on Cake

Simple Pipe Design

Fondant Ribbon

Fabric Ribbon

More Elaborate Designs May Require an Upcharge of \$45 per Hour for Additional Labor.

Add \$5 per person to Serve Two Alternating Wedding Cake Flavors.

If A Wedding Cake is Provided By An Outside Bakery, a \$500 Labor Fee Will Apply for Hotel Pastry Team to Cut & Plate the Cake for Service

Food & Beverage pricing & offerings are subject to change



CHOSEN PHOTOGRAPHY



PANCHO3 STUDIOS





BAR

FOUR HOUR OPEN BAR PACKAGE

\$15 per guest for each additional hour

Premium Selections

Included

Titos Vodka
Plymouth Gin
Bacardi Superior Rum
Maker's Mark Bourbon
The Glenlivet Scotch
Crown Royal Whiskey
Patron Tequila

Ultimate Selections

\$5 increase per selection

Ketel One Vodka
Tanqueray Gin
El Dorado Rum
Buffalo Trace Bourbon
The Macallan 12 Year Scotch
Tullamore Dew Whiskey
Don Julio Blanco Tequila

Included with Premium and Ultimate bar packages:

Beer

Budweiser
Bud Light
Blue Moon
Sam Adams
Heineken
Stella Artois
Corona

Wine

Chardonnay
Cabernet Sauvignon
Sauvignon Blanc
Merlot

Non-Alcoholic

Soft Drinks
Juices
Garnishes

ADDITIONAL OFFERING

Pre-Poured Champagne Toast

*\$52 per bottle, charged
on consumption*

Children's/Non-Alcoholic Drink Package

*3 hours - \$18 per guest
4 hours - \$22 per guest
5 hours - \$25 per guest*

Food & Beverage pricing & offerings are subject to change



EMILY CHOWNING PHOTO





FOUR SEASONS
HOTEL
ST. LOUIS

CHELSEA LIEFER PHOTO