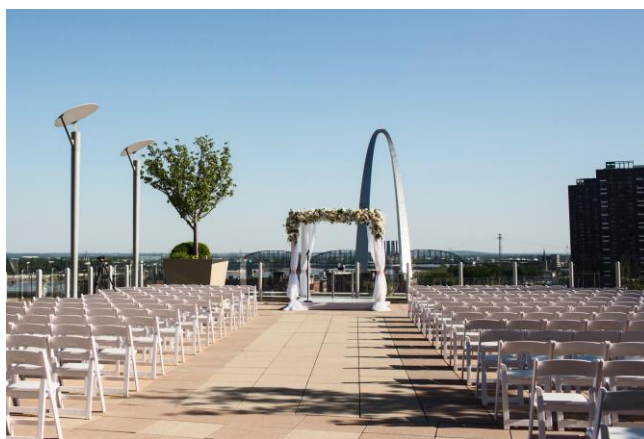




# FOUR SEASONS HOTEL

*St. Louis*

## 2022 BRUNCH WEDDING PACKAGE



### **Sunday is the New Saturday!**

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.



# FOUR SEASONS HOTEL

*St. Louis*

## The Package

Two butler passed hors d'oeuvres, buffet brunch, wedding cake, and four hour brunch bar  
Starting at \$120 per person\*

*\*Excluding 25% service charge and 11.179% sales tax*

## Setting the Scene

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

Cocktail tables; 72" round dining tables; upholstered banquet chairs; floor length linen; Bernardaud Limoges fine bone china and gold rimmed chargers, 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 for 6<sup>th</sup> Floor events.

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

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 two)

### COOL

Goat Cheese Crostini, Fig Olive Tapenade  
Roasted Garlic and Sweet Potato Crostini  
Manchego Crostini, Hot Honey  
Gazpacho Soup Shooter  
Tomato and Caper Caesar Crostini  
Phyllo Tart, Balsamic Red Onion Jam, Goat Cheese  
Stuffed Strawberry, Goat Cheese, Pistachios  
Greek Bite, Whipped Feta  
Hazelnut & Pomegranate Crostini  
Crab Pastry Puff  
Smoked Trout, Blini, Crème Fraiche, Dill  
Tuna Tartare, Avocado, Black Sesame Wonton  
Lobster Tart, Peppers, Green Onion  
Cucumber Cup with Shrimp, Fresh Dill  
Ahi Tuna, Tat Soi, Papaya Chili Relish on a Spoon  
Prosciutto Crostini, Citrus Fennel Slaw  
Prosciutto Wrapped Asparagus, White Balsamic  
Antipasti Skewer  
Beef Carpaccio and Pesto, Baguette  
Roasted Tomato Crostini, Mozzarella, Pesto

### WARM

Stuffed Artichoke, Boursin Cheese  
Mushroom Tart, Chermoula  
Truffle Parmesan Potato Chips or French Fries  
Spanokopita, Spinach, Feta  
Falafel with Cucumber, Tzatziki  
Brie Strudel, Hot Honey  
Phyllo Tart, Fig, Goat Cheese  
Baked Crab Tart, Herbed Breadcrumbs, Citrus  
Kate, Artichoke, Gruyere Stuffed Mushroom  
Coconut Shrimp with Sweet Chili Sauce  
Crab Cake, Harissa Aioli  
Stuffed Dates, Bacon, Chorizo, Romesco  
BBQ Pulled Pork, Cheddar, Jalapeno  
Brussel Sprout Lollipop, Bacon Jam  
Bacon Wrapped Chicken, Truffle Glaze  
Chicken and Waffle Skewer, Hot Honey  
St. Louis Toasted Ravioli, Marinara  
Beef Wellington, Horseradish Cream  
Steamed Vegetable Dumpling  
Crispy Pork Belly, Mango Honey Glaze, Tajin



**FOUR SEASONS HOTEL**  
*St. Louis*

**Signature Brunch - \$115**

Chilled juice: orange, cranberry, apple, v8  
Market-fresh fruit and berries, whole fresh fruit  
Low-fat plain and flavored yogurt  
Housemade granola, low-fat milk  
Croissant, danish, muffin with butter, fruit preserves  
Scrambled eggs  
Applewood smoked bacon  
Chicken apple sausage  
Smoked salmon, red onion, caper, bagel chips  
Breakfast potatoes

> Includes regular and decaffeinated kaldi's coffee and selection of ikaati teas

**Ultimate Brunch - \$130**

Chilled juice: orange, cranberry, apple, v8  
Market-fresh sliced fruit and berries, whole fresh fruit  
Low-fat plain and flavored yogurt  
Housemade granola, low-fat milk  
Croissant, danish, muffins with butter, fruit preserves  
Scrambled eggs  
Breakfast potatoes  
Applewood smoked bacon, chicken apple sausage  
Belgian waffles, maple syrup  
Smoked salmon, red onion, capers, bagel chips  
Grilled salmon, butter sauce  
Garlic and rosemary breast of chicken  
Orecchiette, roasted garlic pesto sauce  
Mixed greens salad with assorted add-ins  
Grilled seasonal vegetables  
Lemon tart, espresso pot du creme, berry trifle, shortbread cookies

> Includes regular and decaffeinated kaldi's coffee and selection of ikaati teas

*Price listed is per person based on 90 minutes of service, and includes all wedding package items listed on page one.*

*Prices do not include 25% service charge or 11.179% sales tax.*



**FOUR SEASONS HOTEL**  
*St. Louis*

## Wedding Cake

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

### **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

#### Almond Apricot

Almond sponge cake with vanilla apricot syrup, apricot 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

#### Chocolate

Traditional chocolate cake with dark chocolate mousse 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

### **Frosting:**

Cream Cheese Frosting or Traditional Butter Cream

*(Fondant and More Elaborate Designs May Require an Upcharge of \$45 per Hour for Additional Labor)*



**FOUR SEASONS HOTEL**  
*St. Louis*

**Four Hour Brunch Bar**

**Bloody Marys**

Absolut, Tito's, Zing Zang Bloody Mary Mix, Celery,  
Black Pepper Bacon, Pickle, Lime,  
Pepperoncini, Olives, Hot Sauce

**Mimosas**

House Prosecco, Orange Juice, Cranberry Juice, Mango  
Juice, Strawberries, Blueberries, Raspberries,  
Blackberries, Mint, Basil

Beer Selection: Budweiser, Bud Light, Blue Moon, Sam Adams, Heineken, Stella Artois, Corona  
House Wine Selection: Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc

**Additional Hours of Premium Bar**

\$12 per person, per hour

**Pre-Poured Champagne Toast**

\$52 per bottle, charged on consumption

**Add-On Station**  
**Omelets Made to Order**

*\$150 Chef Fee per station, per 75 Guests*

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

**\$12 per person**

**Enhancements**

**Choose one for \$7, Two for \$11, Three for \$15, Four for \$19, or Five for \$22**

Hard-Boiled Eggs  
Buttermilk Pancakes, Maple Syrup  
Bread Pudding French Toast, Maple Syrup  
Belgian Waffles, Maple Syrup  
Spiced Hash Browns  
Sweet Potato Hash  
Turkey Bacon  
Turkey Sausage  
Mini Quiche: Mushroom, Kale, Gruyere  
Mini Avocado Toast, Pico De Gallo, Lime,  
Cilantro, Brioche  
Smoked Cheddar Stone Ground Grits

Greek Yogurt Parfait, Local Honey, Berries  
Burrito: Scrambled Egg/Potato/Pepper  
Jack/Chorizo  
Biscuit Sandwich: Egg/Black Pepper  
Bacon/Cheddar  
Croissant Sandwich: Egg/Canadian  
Bacon/Gruyere  
Griddle Sandwich: Maple  
Bagel/Egg/Sausage/American  
Mini Tortilla De Patatas (Spanish Potato  
Omelet), Sweet Pepper, Green Onion,  
Pimento Aioli



## FOUR SEASONS HOTEL

*St. Louis*

### **Confirmation of Space & Deposits**

Space may be confirmed on a definite basis as early as 18 months in advance. All dates 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. Two additional deposits are due 60 days and 30 days prior to the event, and are based upon the remainder of the food and beverage minimum plus sales tax, 16% service charge, and 8% administrative fee, and ceremony fee (if applicable). 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.

### **Parking**

The Four Seasons agrees to offer special event valet parking at a rate of \$12 per car during the hours of the event, or \$48 per car/per night for overnight valet parking. Complimentary self parking is available in the Lumiere Place Casino garage.

### **Guarantees**

The guaranteed number of guests attending the event is due five 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. The wedding cake is the only food product that may be provided by the client. A \$5.00 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. A ceremony fee of \$1,500 - \$2,500 will be charged based on date and space used. This fee includes setup, chairs, staging, and wireless microphone.

### **Audio-Visual and Lighting**

Four Seasons Hotel St. Louis is pleased to have Encore as the preferred Audio Visual provider for our clients. While Encore is our preferred audio visual partner, you have a choice of utilizing another audio visual provider or production company. Encore has exclusivity on power, internet, and rigging at The Four Seasons.

### **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!