

# SLAM Catering

## Congratulations on your upcoming wedding!

Your celebration at the  
Saint Louis Art Museum will be an unforgettable event  
in our beautiful and iconic space.

### *Classic Reception Room Rental*

Cocktail Hour in Sculpture Hall and Grigg Gallery.  
Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery.  
\$3,000 for a 4-Hour Rental  
\$850 each Additional Hour

### *Modern Reception Room Rental*

Cocktail Hour in Taylor Hall.  
Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery.  
\$5,000 for a 4-Hour Rental  
\$850 each Additional Hour

### *Ceremony*

South Terrace  
\$2,000 *included additional hour rental time*  
\$600-150 *ceremony chairs*

Our all-inclusive wedding packages offer every component you need to create your  
own personalized experience of a lifetime together.

All of our wedding packages include:

**Four Hour Hosted Bar Reception**

**Five Butler-Passed Hors D'oeuvres**

**A Sumptuous Three-Course Dinner**

**Elegant Table Settings, Floor Length Linens and Napkins  
in your Choice of Colors**

**Standard Service Staff**

**Cake Cutting and Coffee Service**

**A Tasting of your Menu for up to Four Guests prior to the date  
with our Chef and Catering Manager**

**\*Should you prefer to customize your entire wedding,  
we will be delighted to discuss additional selections with you\***

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## Hors D'oeuvres

Select Five

### Hot

*Chorizo & Quinoa Stuffed Confit Cherry Tomato – White Balsamic Thyme Gastrique*  
*Warm Brie en Croute with Port Poached Fig*  
*Blackened Chicken Skewer with Greek Yogurt and Mint Relish*  
*Boursin and Slow Roasted Tomato Grilled Cheese on Brioche*  
*Duck Confit Spoon – Maple Spaghetti Squash - Mushroom*  
*Vegetable Ragout & Goat Cheese en Vol-au- Vent*  
*Sea Scallop, Morel Vinaigrette, Pea Shoots*  
*Rosemary Beef Tenderloin Skewers with Bell Pepper and Balsamic Glaze*  
*Crab Cake with Red Pepper Coulis & Watercress*

### Cold

*Heirloom Tomato and Parmesan Crisp*  
*Roasted Beet Terrine with Goat Cheese Mousse, Toasted Pine Nut and Basil*  
*Prosciutto Melon Balls*  
*Candied Bacon, Apple Fennel Slaw, Fontina Mousse, Pita Crostini*  
*Beef Carpaccio Roulade, Truffle Aioli, Micro Watercress, Caper, Blini*  
*Skewered Cocktail Shrimp & Crab Cocktail Relish*  
*Seared Ahi Tuna with Wonton Crisp and Wasabi Cream*  
*Lobster Roll, Celery, Brioche, Chive*

## Salads

Select One

*Cucumber Wrapped Mesclun Green - Roma Tomato – Crouton - Julienne of Vegetables- Champagne Vinaigrette*  
*Endive – Frisee – Burrata – Radish - Electric Mustard & Turmeric Dressing - Ground Egg - Prosciutto Crumbs*  
*Butter Bibb – Asparagus - Sliced Egg - Garlic Bread Crumbs - Pine Nut - Parsley Vinaigrette*  
*Tied Hearts of Romaine – Tomato - Garlic Bread Stick - Black Pepper - White Anchovy - Parmesan Dressing*

## Silver Reception Package – 125.00

Choose one entrée + Vegetarian Option

*Airline Seared Chicken - Barley Risotto – Haricot Verte – Herb Brodo*  
*Rosemary Coulotte Steak - Shallot Demi-Glace - Roasted Cipollini – Duchesse Potato*  
*Seared Filet of Salmon – Parsnip Potato Puree – Grain Mustard Beurre Blanc – Apple Fennel Salad*  
*Chicken Cutlet – Jumbo Shrimp – Pancetta Chervil Vierge – Risotto Milanese – Broccoli Spear*

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## **Gold Reception Package – 147.00**

### **Choice of Two Entrees + Vegetarian or Duo Plate + Vegetarian**

*Wild Mushroom Chicken Ballantine - Madeira Jus - Pommes Puree - Air Dried Sage Tomato – Baby Zucchini  
Saffron Poached Chicken – Blood Orange Beurre Blanc – Jasmine Rice – Free Flow Baby Vegetables  
Roasted New York Strip Loin - Fried Brussel Sprout – Baby Potato – Horseradish Mousse  
Cabernet Braised Short Rib with Gremolata, Topsy Cheddar Risotto - Root Vegetable Bordelaise  
Frenched Duroc Pork Chop – Brandy Demi-Glace – Spiced Apple Sautée – Walnuts – Buttermilk Boxty Cake  
Prosciutto Wrapped Cod - Potatoes Lyonnais – English Pea Coulis - Roasted Salsify  
Oscar Style Baseball Steak – Jumbo Lump Crab - Sauce Béarnaise - Golden Mashed Potato – Asparagus*

## **Platinum Reception Package – 165.00**

### **Choice of Two Entrees + Vegetarian or Duo Plate + Vegetarian**

*Honey Truffle Heirloom Duck Breast – Toasted Barley Risotto – Petite Vegetables – Foie Gras – Duck Jus  
Filet Mignon – Truffle Potatoes William - Red Wine Demi-Glace – Shaped Seasonal Vegetables  
Lamb Chops – Root Vegetable II Baked Potato – Mushy Pea - Cumberland sauce - Broccoli Rabe - Nasturtium  
Pan Seared Veal Chop – Marsala Sabayon – Wilted Greens – Potato Sunchoke Hash - Blackberries  
Olive Oil Poached Halibut – Morel Vinaigrette – Buttermilk Mashed Potato – Vegetable Noodles Gribiche  
Jumbo Lump Crab Cake – Parisian Parsley Potato – Artichoke Ragout – Smoked tomato  
Pan Roasted Filet of Beef - Sea Bass – Borol Sauce – Pave Potato – Roasted Baby Carrots Glace  
Wagyu Flat Iron – Jumbo Sea Scallops – Sauce Americaine – Caulilini – Blistered tomato*

## **Vegan & Vegetarian Options**

*Wild Mushroom Terrine - Celeriac Puree - Arugula – Cayenne Candied Red Onion Wedge - Sherry Vinaigrette V  
Roasted Vegetable Lasagna – "Mozzarella" Tomato Coulis - Fried Spinach VG  
Butternut Squash Ravioli with Brown Butter, Goat Cheese and Thyme V  
Vegetable Bolognese – Spaghetti of Squash - Seasonal vegetables Stewed in a Tomato Herb Reduction VG  
Cauliflower Steak, Carrot Vinaigrette, Raisin Compote, Wilted Greens VG*

## **Dessert**

*Cake cutting – Included*

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## Enhancements

*Amuse Bouche or Soup Course*

### Amuse Bouche

*Chef's selection of your first bite. A glimpse of what is to come.*

**\$9.00 per person**

*Tomato and Brie Turnover, and Petit Herb Salad* **\$10.00 per person**

*Shrimp Cocktail (5 per): Petite Baby Greens, Cocktail Sauce and Lemon* **\$16.00 per person**

*Maryland Crab Cake, and Smoked Pepper Rémoulade* **\$14.00 per person**

*Lobster Salad with Grilled Corn & Mango Salsa, Sweet Potato and Basil Puree* **\$16.00 per person**

*Seasonal Tomatoes, Pennsylvania Watercress, Bacon, and Creamy Roquefort Dressing*

**\$9.00 per person**

### Soup \$8.00 per person

*Chilled Avocado Vichyssoise, Sweet Crab and Herb Oil*

*Tomato Basil Soup, with Black Olive Tapenade Crostini*

*Potato - Leek Soup, Caramelized Shallots and Smoked Chicken*

*Consommé, Fine Vegetables and Chervil*

*Butternut Squash Puree, with Toasted Pine Nuts and Chives*

### Sweets table \$18.00 per person

Select Eight:

Mini Tarts:

*Lemon or Key Lime with Meringue, Chocolate Truffle, Fresh Fruit, Apple Streusel, Pumpkin Mousse*

Mini Cupcakes:

*Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting*

*Fudge Brownies*

*Cinnamon Orange Caramelized Nut Squares*

*Dark Chocolate Salted Caramel Truffle Pops*

*White Chocolate Grand Marnier Truffle Pops*

*Chocolate Dipped Strawberries*

*Chocolate Mousse Cup*

*Chocolate Raspberry Mousse Shots*

*Fresh Fruit Parfait*

*Cinnamon Sugar Donut Holes with Chocolate Pipette*

*Assorted Candy*

*Chocolate Covered Strawberries Served with your Wedding Cake* **\$3.50 per person**

### Deluxe Coffee Station \$4.00 per person

*Premium Roast Coffee, Vanilla Syrup, Hazelnut Syrup, Cinnamon Syrup, Nutmeg, Cinnamon,*

*Sugar Cubes, Cocoa Powder, Freshly Whipped Cream*

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## Bar Package

	<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
<u>Vodka</u>	Smirnoff	Tito's	Grey Goose
<u>Bourbon</u>	Rebell Yell	Jim Beam	Makers Mark
<u>Gin</u>	New Amsterdam	Bombay	Tanqueray #10
<u>Scotch</u>	Famous Grouse	Dewar's	Glenlivet 12yr
<u>Tequila</u>	Lunazul	Aguila Silver	Patron Silver
<u>Rum</u>	Cruzan	Bacardi	Bacardi 8yr
<u>Wine</u>	Tilia Cabernet Riff Pinot Grigio Gruet Brut	Clarendella (Cab/Merlot)  Nicolas Potel (Chardonnay)  Gruet Brut	Textbook Cabernet  Dierberg Chardonnay  Gruet Brut
<u>Beer</u>	Budweiser, Bud Light, Stella, Local Craft Beer		