

CELEBRATE ARTFULLY

Your wedding day is your canvas where the story of your life together is first painted. At Le Méridien St. Louis Clayton, your wedding day can be a symphony of all that makes you and your beloved uniquely two. Yours to experience. Yours to share. Yours to remember forever.

WEDDINGS
Le Méridien St. Louis Clayton

SWEET & SPARKLING

From a one of a kind craft cocktail designed by you and your betrothed to signature couples' gelato flavors served together for the first time, the Le Méridien St. Louis Clayton wedding offers curated moments, big and small, in artful surroundings.





THE FOLLOWING ARE OUR GIFTS TO YOU FOR HOSTING YOUR WEDDING AT LE MÉRIDIEN ST. LOUIS CLAYTON

Wedding Menu Tasting for Four

Chic Floor Length Linen

Votive Candles

Elegant Banquet Chairs

China and Silverware

Glassware on All Bars

Stage for a Band or DJ

Dance Floor

Flexible Custom Floorplans

Day of Ceremony and Reception Coordinator

Suite on Wedding Night

In Room Amenity for the Couple

Bonvoy Planner Points

Four Hours of our Classic Hosted Bar

Three Butler Passed Hors d'oeuvres

Wine Services with Dinner, One Glass per Person

Two Course Plated Dinner

Cake Cutting and Serving



CHIC WEDDING PACKAGE

\$78 PER GUEST

CULTURED WEDDING PACKAGE

\$88 PER GUEST

SOPHISTICATED WEDDING PACKAGE

\$99 PER GUEST

BUTLER PASSED HORS D’OEUVRES

COLD HORS D’OEUVRES

Wild Onion Vichyssoise Missouri
Paddlefish Caviar and Crème Fraiche

Deviled Egg, Dungeness Crab,
Chicharoones, Espelette Pepper

Chilled Bavette Steak Tartine, French
Onion Custard, Aged Gruyere,
Watercress

Compressed Watermelon, Aged
Balsamic, Crispy Ham

White Bean Bruschetta, Piperade, Basil
Sprouts

Chilled Carrot Soup, Hawaiian Ginger,
Coconut

Baetje Farms Goat Cheese Tartlet,
Orange Tomato Jam, Basil

HOT HORS D’OEUVRES

Candied Bacon, Maple Black Pepper
Dijon

Wild Mushroom Arancini, Fontina,
Truffle Aioli

Roasted Fingerling Potato, Hazelnut
Romesco, Chive

Mini Royale with Cheese, Special Sauce,
Gherkin, Brioche Roll

Chicken Albondigas, Labneh Sauce,
Toasted Almonds

Chicken Thigh Brochette, Herb
Marinade, Pistachio Tehina

Lamb Loin Brochette, Harissa, Mint

FIRST COURSE

SALADS - SELECT ONE:

Mayfair Salad, Jarlsberg Swiss, Volpi
Genoa Salami, Sourdough Croutons,
Julienned Romaine, Mayfair Dressing

Farm Greens, Ripe Strawberries,
Slivered Almonds, Baetje Farms Chevre,
White Balsamic

Little Gem, Baby Tomatoes, Cece Beans,
Shaved Red Onion, Cucumber,
Parmesan, Fine Herb Vinaigrette

Shaved Kale and Radicchio, Candied
Pistachios, Dried Cherries, Shaved Red
Onion, Marcoot Alpine Cheese, Roasted
Pear-Rosemary Vinaigrette

Caesar Salad, Sourdough Croutons,
Parmesan, Soft-Cooked Egg, Espelette
Pepper

Iceberg Wedge, Baby Tomatoes,
Avocado Scallion, Chopped Bacon, Blue
Cheese Vinaigrette

CHIC WEDDING PACKAGE

\$78.00 PER GUEST

ENTREES - SELECT ONE

Pan Roasted Salmon, Yuzu Beurre Blanc

Herb-Crusted Airline Chicken Breast, Dark Poultry Liaison

St. Louis Style Ribs, Honey Dijon Glace

Bavette Steak, Red Wine Demi-Glace

Chili-Rubbed Cauliflower Steak, Cucumber Raita

CULTURED WEDDING PACKAGE

\$88.00 PER GUEST

ENTREES - SELECT ONE

Seared Pacific Halibut, Lobster Sauce Supreme

Crispy Duck Confit, Medjool Date Coulis

Braised Beef Short Rib, Bourguignon, Red Wine Demi-Glace

Grilled Porkchop, Honeycrisp Apple Chutney

Tofu Puttanesca

SOPHISTICATED WEDDING PACKAGE

\$99.00 PER GUEST

ENTREES - SELECT ONE

Maryland Style Jumbo Lump Crab Cake, Old Bay Aioli

Seared Pacific Halibut, Lobster Sauce Supreme

Half Roasted Cornish Game Hen, French Onion Gravy

Grilled Lambchops, Mint Pistou

Land & Sea, Filet of Beef, Maine Lobster, Sauce Au Poivre

ENTRÉE ACCOMPANIMENTS

PLEASE SELECT TWO:

Lyonnaise Potatoes

Smashed Red Potatoes with Leeks

Robuchon Pomme Puree

Provel Macaroni and Cheese

Marcoot Cheddar Polenta

Seasonal Risotto

Missouri Rice Pilaf

Roasted Ozark Forest Mushrooms

Vegetables a la Grecque

Mexican Street Corn

Braised Winer Greens

Roasted Broccoli

Grilled Asparagus

Sautéed Brussels Sprouts

Honey Glazed Baby Carrots

CHILDREN’S WEDDING MENU

\$25.00 per guest

12 YEARS OF AGE AND YOUNGER
INCLUDES SODA, JUICE, WATER

ENTRÉE

Please select one -

Chicken Tenders with House made Ranch

Cheese Tortellini with Parmesan Alfredo

Beef Sliders with Cheddar and Chef’s Special Sauce

Coconut Battered Shrimp with Cocktail Sauce

ACCOMANIMENTS

Please select two -

Seasonal Vegetables

French Fries

Wedding Cake Slice

Le Scoop Gelato, Chocolate or Vanilla

1. All pricing is per person unless otherwise noted, A 24% service charge of the total food and beverage revenue (plus applicable taxes) will be added.
2. Consuming raw or undercooked mats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

ENHANCEMENTS

UPGRADE FOUR HOUR HOSTED BAR

Crafted Bar / Additional \$13.00 per guest

Premier Bar / Additional \$15.00 per guest

ADDITIONAL HOURS OF HOSTED BAR

Classic Bar / \$10.00 per guest, per hour

Crafted Bar / \$12.00 per guest, per hour

Premier Bar \$16.00 per guest, per hour

FRENCH LATITUDE WINES / \$11.00 PER GUEST

Includes table wine service - Select two:

Sparkling Wine – NV Blanc de Blanc (Imaginarium)

Sauvignon Blanc, Bordeaux, France (Chateau Haut Rian)

Rose Bordeaux, France (Chateau Haut Rian)

Pinot Noir Willamette Valley, Oregon, USA (Helioterra)

Red blend Bordeaux France (Chateau Haut Rian)

CHAMPAGNE TOAST / \$8.00 PER GUEST

Sommelier Selections, Choice of: Brut Champagne, Sparkling
Rose, or Crémant

One glass per guest

ILLY COFFEE COCKTAIL BAR / \$10.50 PER COCKTAIL

illy Coffee (Regular, Decaf, Espresso)

Liquor Additives Bailey’s, Kahlua, Frangelico, Café Amaro,
Pistachio Liqueur

House made Biscotti, Whipped Cream, Domori Italian
Chocolate garnishments

After dinner libations, \$100 setup fee

ADDITIONAL DINNER COURSE

Butternut Squash Bisque / \$10.00 per guest
Nutmeg Crème Fraiche, Beurre Noisette, Sage

Burrata and Prosciutto Tartine / \$13.00 per person
Pomegranate, Aged Balsamic, Brioche, Basil

Carne Crudo / \$13.00 per guest
Crispy Capers, Parmesan, Horseradish Aioli, Arugula

Classic Shrimp Cocktail / \$15.00 per guest
Three Jumbo Shrimp, Cocktail Sauce, Crudité

Tuna Tartare / \$16.00 per guest
Avocado Mousse, Ponzu, Sesame, Local Radish, Puffed Rice
Cracker

CREATE A DUAL ENTREE

Add to any entrée - Select one:

4oz. Herb Marinated Mahi Mahi / \$12.00 per guest

4oz. Grilled Scottish Salmon / \$13.00 per guest

3 Grilled Shrimp / \$13.00 per guest

2 Sea Scallops / \$15.00 per guest

2 Lamb Chops / \$16.00 per guest

5oz. Beef Short Rip / \$15.00 per guest

5oz. New York Strip Rib / \$17.00 per guest

5oz. Filet Mignon / \$18.00 per guest

Le SCOOP GELATO STATION / \$18.00 PER GUEST

Selection of Custom Gelatos

Variety of Toppings to Include: Crushed Oreos, Caramel
Sauce, Cherries, Strawberries, Sprinkles, M&Ms

One Attendant per 75 Guests, \$100.00 per Attendant

LET US WORK WITH YOU TO CREATE A PERFECT LATE-NIGHT GOODIES

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BEVERAGES

CLASSIC LIQUOR

- Svedka Vodka
- Pinnacle Gin
- Dewar’s White Label Scotch
- Jim Beam White Label Bourbon
- Crown Royal Canadian Whiskey
- Captain Morgan Spiced Rum
- Cruzan Aged Light Rum
- Lunazul Blanco Tequila
- Cordials – Amaretto, Baileys, Irish Mist, Elderflower

CRAFTED LIQUOR

- Tito’s Vodka
- Pinnacle Gin
- J. Walker Red Label Scotch
- Makers Mark Bourbon
- Crown Royal Whiskey
- Captain Morgan Spiced Rum
- Cruzan Aged Light Rum
- Lunazul Blanco Tequila
- Cordials - Amaretto, Aperol, Bailey’s, Benedictine, Campari, Elderflower

PREMIER LIQUOR

- Grey Goose Vodka
- Hanson's Meyer Lemon Vodka
- Roku Gin
- Appleton Estate Signature
- Cruzan Aged Light Rum
- J. Walker Black Blended Scotch
- Glenlivet 12 Single Malt Scotch
- Maker's Mark Bourbon
- Redemption Rye
- Espolon Blanco Tequila
- Espolon Resposado Tequila
- Cordials- Amaretto, Aperol, Bailey's, Benedictine, Campari, Elderflower
- Vintage Port

DOMESTIC & CRAFT BEER

- Budweiser
- Bud Light
- Bud Select
- Schlafly Hefeweizen
- Urban Chestnut Brewing Co Dorfbier

WINE

- Select two -
- Sparkling Wine (Mionetto Prosecco)
- Sauvignon Blanc, California USA (Tribute)
- Chardonnay, California USA (Tribute)
- Pinot Noir, California USA (Sand Point Family Vineyards)
- Cabernet Sauvignon, California USA (Tribute)

NON-ALCOHOLIC

- Aperitif Spritz – Fré (Alcohol free Sparkling Wine) + Giffard No Proof Aperitif Syrup
- Clean Colada – Cream of Coconut + Pineapple juice + Giffard No Proof Coconut Syrup
- Well-Being Brewing Co. Victory Wheat
- Well-Being Brewing Co. Intentional IPA
- Heineken Zero
- Cranberry, Orange, Pineapple, Grapefruit
- Assorted Sodas
- Still & Sparkling Water

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AWAKEN THE SENSES

Make your wedding a memorable experience for you and you guests with our chic, spacious guestrooms. Sample our Signature Breakfast, connect over a perfect cup of illy coffee, or enjoy our uncomplicated luxurious Malin+Goetz bath amenities.

