



The Landings: All Event Venue

2019 Wedding and Banquet Event Information Guide

(1/2019)

Landings at Spirit Golf Club
180 N. Eatherton Road
Chesterfield, Missouri 63005

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Thank you for considering The Landings: All Event Venue for your celebration!

The Landings at Spirit Golf Club is a unique and distinctive golf course that creates an unforgettable experience for you and your guests. This private setting is perfect for your special event and will make every moment amazing! Our Event Coordinator will assist you in planning every detail to ensure your event is everything you dreamed and more.

Enclosed in our packet are menu selections and additional wedding ceremony and reception information, as well as our facility policies.

All event packages are custom built to each event's vision and budget.

All custom packages include the following:

- Event Day Planning and Coordination
- 1 Complimentary Golf Round for Four*
 - Standard Built-In Dance floor
 - Cake cutting*

All prices below are priced per guest for one meal unless otherwise noted and subject to applicable sales tax and 21% gratuity.

Our Menu Selections are **not** unlimited or all-you-can eat. Due to uncertain market costs, all prices are subject to change.

This packet's pricing is based on a 60 guest minimum requirement.

If your guest count is lower than 60, speak with our EC for special small event details.

*See Event Policies for further details.



Brunch

Continental, \$7

Caffeinated and Healthy beverages: Coffee, milk, orange juice
Assorted Bagels and Cream Cheese, Cinnamon Rolls, Danish and Fruit Cups

The Scramble, \$11

Caffeinated and Healthy beverages: Coffee, milk, orange juice
Cheddar Cheese Scrambled Eggs,
Breakfast Potatoes,
Sausage Patty,
Biscuits and Gravy

Early Birdy, \$17

Caffeinated and Healthy beverages: Coffee, tea, lemonade, milk, orange juice
Fruit Tray with fruit dip (melon, blueberries, pineapple, strawberries, oranges, bananas, grapes)
Yogurt Station with plain vanilla yogurt with granola,
Egg casserole topped with Sausage
Hash browns,
French toast or Buttermilk Pancakes with whipped butter and syrup

Upgrades:

Pastry bar - muffins, scones, danishes, sweet breads)	\$4 per person
Salad bar - ranch, Italian, balsamic vinaigrette, cheddar cheese, croutons, sunflower seeds, sliced carrots, peppers, cucumbers, cherry tomatoes, broccoli)	\$5 per person
Alcoholic beverages: Mimosas, Screwdrivers, Bloody Marys	\$5 per person
Waffle Station - fresh waffles with whipped topping, strawberries, caramel, bananas, peanut butter, powdered sugar, syrup	\$6 per person plus \$100 per attendant
Omelet Station - fresh omelets with cheese, diced ham, spinach, peppers, bacon, onions, mushroom, tomatoes	\$6 per person plus \$100 per attendant



Lunch

The Mustang, \$13

Hamburgers and Hot Dogs

Coleslaw, Potato Salad, Relish and Condiment Tray, Chips,

Desert: Chef's Choice & Coffee, Ice Tea and Lemonade

The Galaxy, \$17

Coleslaw, Potato Salad, Chips,

Desert: Chef's Choice & Coffee, Ice Tea and Lemonade

Choice of 2 Entrees

BBQ Pork Steak

Pulled Smoked Pork

Grilled Chicken Breast

(Upgrade to bacon wrapped chicken for \$2 per person)



Dinner

The Shooting Star, \$19

Buffet House Salad with Romaine Lettuce, Cherry Tomatoes, Cucumber, and Cheese with a Balsamic Vinaigrette Dressing

Fresh Bread and Butter

(Choice of 2 Entrees, 1 Vegetable and 1 Starch)

Side Selections for Above Menu

Vegetable:	Starch:
Seasonal Vegetable Medley	Herb Roasted Red Potatoes
Green Beans w/ Bacon and Onion	Garlic Mashed Potatoes
Steamed Broccoli w/ Garlic Butter Sauce	Mac and Cheese

Entrée Selections for Above Menu

Entree:

BBQ Pork Steaks

Baked Ham with Pineapple Slices

Vegetable Lasagna w/ Alfredo Sauce

Grilled Chicken Breast

(Upgrade to Bacon Wrapped Chicken for \$3 per person,
Chicken Parmesan for \$2 person, or Chicken Piccata for \$1.50 per person)



Dinner (cont.)

Buffet or Plated House Salad with Romaine Lettuce, Cherry Tomatoes, Cucumber, and Cheese with a Balsamic Vinaigrette Dressing
Fresh Bread and Butter

Gold Buffet \$25 - Sit Down* \$30

(Choice of 1 Entree, 1 Vegetable and 1 Starch)

Diamond Buffet \$27 - Sit Down* \$32

(Choice of 2 Entrees, 1 Vegetable and 1 Starch)

Platinum Buffet \$30 - Sit Down* \$35

(Choice of 1 Pasta, 2 Entrees, 1 Vegetable and 1 Starch)

Side Selections for Above Menu

Vegetable:	Starch:
Seasonal Vegetable Medley	Herb Roasted Red Potatoes
Green Beans w/ Bacon and Onion	Garlic Mashed Potatoes
Honey Glazed Carrots	Baked Potato Bar (chives, sour cream, cheese) (Diamond or Platinum Only) Add Bacon Bits \$.50 per guest
Steamed Broccoli w/ Garlic Butter Sauce	Wild Rice

Entrée Selections for Above Menu

Chicken:	Beef:	Seafood:
Chicken Modoga w/ Mushrooms	Top Round Roast Beef	Brown Sugar Cured Salmon
BBQ Grilled Chicken w/ Melted Jack Cheese and Chives	Grilled Sirloin (6oz) (Platinum Only, plus \$5 per person upgrade)	Grilled Shrimp Skewer w/ Garlic Butter (Diamond or Platinum Only)
Pork:	Pasta:	
Brown Sugar Boneless Pork Chop	Pasta Prima Vera	
Italian Roasted Pork Loin w/ Brown Demi-Glaze Sauce	Penne or Bow Tie Pasta in Alfredo Sauce	

*Sit Down / Plated Dinners: To keep dinner service at a decent pace, maximum up to 120 guests.

Sit Down Dinner includes fee per person to cover cost for serving staff. Table side service is an additional fee per guest - Not available with Buffet Dinner Options. Special Dietary needs menus are available upon request. Sit Down 2 entrée plated meals are 1/2 portions with both entrée on the plate.

Ask about a Taco Bar, Slider Bar and Pizza Bar!

Custom Menu: Our talented chef would be pleased to design and personalize a menu in any theme or style.

Prices will vary depending on your selections. Ask Event Coordinator for more details.



Passed or Displayed Hors D'Oeuvres

Priced per tray (of 100 pieces). Not unlimited. No serve time restrictions.

Only want 50 pieces? Divide the price in half. Ask Event Coordinator for more details.

Passed Hors d'oeuvres will be split between multiple trays for easier distribution.

Hot Selection:	Cold Selection:
Toasted Ravioli with Marinara Sauce \$50	Vegetable Platter \$350
Breaded Chicken Fingers with Ranch \$120	Fruit Platter \$350
Crab Rangoon with Sweet and Sour Sauce \$120	Imported Cheese Platter \$450
Swedish Style Bite Size Meatballs (demi glaze) \$150	Imported Cheese and Sausage Platter \$550
Butterfly Coconut Shrimp with Sweet Thai Chili Sauce \$200	
Bacon Trio \$250	
Shrimp Pops \$300	
Potato Skins with Pulled Pork and Cheddar Cheese \$350	
Buffalo or BBQ Chicken Wings with Ranch and Celery \$450	
Stuffed Mushrooms with Pork and Cream Sauce \$450	

Late Night Menu

Priced per 50 servings. Not unlimited. No serve time restrictions. Ask Event Coordinator for more details.

Salsa and Con Queso with Multi Colored Tortilla Chips	\$75
Pretzel bites with Nacho Cheese	\$85
Grilled Chicken Caesar Wraps	\$205
Mini Chicken Salad Croissant Sandwiches	\$205
Dollar Roll Sandwiches (Ham and Turkey with Swiss Cheese, Lettuce, Tomatoes, and Mayo)	\$220
French Fry and Spud Station (homemade potato chips, potato cut fries, seasoned fries, crinkle cut fries, tater tots; assorted dipping sauces - ranch, bbq, honey mustard, ketchup, buffalo; toppings - bacon bits, cheese, sour cream, chives)	\$300

Sweets Station

Select up to 4 Deserts. Minimum 55 guests. Priced per guest.

Includes 4" plastic plates and cocktail napkins.

Fudge Brownies	\$4
Mini Cream Puffs	\$4
Chocolate Chip Cookies	\$4
Chocolate Dipped Strawberries	\$5
Variety Desert Bars	\$6
Variety Cakes	\$7



Bar Packages

Priced per guest. Add additional hour for \$4.00 per guest.

All packages include 1 bartender.

\$150 per additional bartender. Required for guest counts over 100.

Unlimited Consumption Premium Bar

Includes All Liquor, All Bottle Beer, All Wine, Soda, Coffee, Ice Tea, Lemonade

2 hours \$24 per guest

3 hours \$27 per guest

4 hours \$30 per guest

Unlimited Consumption House Bar

Includes House Liquor, Domestic Bottle Beer, House Wine, Soda, Coffee, Ice Tea, Lemonade

2 hours \$16 per guest

3 hours \$19 per guest

4 hours \$22 per guest

Signature Drink Bar

1 Signature Drink, Domestic Bottle Beer, House Wine, Soda, Coffee, Ice Tea, Lemonade
(Liquor available as cash bar) – Signature drink made with House Liquor

2 hours \$12.00 per guest

3 hours \$14.00 per guest

4 hours \$16.00 per guest

Non-Alcoholic Bar

Soda, Coffee, Ice Tea, Lemonade

(All Liquor, Domestic Bottle Beer, House Wine available as cash bar)

2 hours \$2 per guest

3 hours \$3 per guest

4 hours \$4 per guest

Cash Bar

All Liquor, Domestic Bottle Beer, House Wine, Soda, Coffee, Ice Tea, Lemonade available as cash.

2 – 4 hours \$175 bartender fee.

Domestic Bottle Beer	Bud, Bud Light, Bud Select			House Wine	Pinot Grigio, Cabernet Sauvignon		
Upgrade Beer +\$6pp	Select 55, Bud Light Lime, Ultra, Stella, & more			Upgrade Wine +\$6pp	Moscato, Chardonnay, Pinot Noir, Merlot		
	<u>Vodka</u>	<u>Gin</u>	<u>Bourbon</u>	<u>Scotch</u>	<u>Rum</u>	<u>Tequila</u>	<u>Whisky</u>
House	McCormick	McCormick	Bellows	Bellows	Caribbean	Juarez	Bellows
Call	Absolute Tito's	Tanqueray Beefeaters	Jim Beam Seagram's 7	JB Dewar's	Bacardi Captain Morgan Myers Malibu	Cuervo Gold	Jack Daniels
Premium	Gray Goose	Hendricks	Clyde Mays	Glenlivet	El Dorado	Patron	Crown Royal



Additional Services

Wedding Ceremony:

Includes golf course and carts for photos, chairs, table for programs, unity table, and table for DJ or music.

Weekday/weeknight (Monday – Friday, non-holiday) Wedding Ceremony only. \$1000

Saturday AM (11am) Wedding Ceremony only. \$1600

Saturday (AM or PM) when booked with Reception. \$1400

Sunday Wedding Ceremony with or without Reception. \$1400

December and January Indoor Weddings with or without Reception. \$700

Banquets and Reception Room Rental:

Includes set up and cleanup for reception, the use of the room, 60” round tables and banquet chairs needed for your reception, accommodate up to 140 guests inside and an additional 180 guests outside in our event tent.

Heating and cooling rental fee may apply for the outside tent depending on season.

If using our in-house caterer, Room Rental is as follows:

\$550 for Three Hours, \$670 for Four Hours or \$750 for Five Hours.

If using an outside caterer, Room Rental is as follows:

\$950 for Three Hours, \$1,070 for Four Hours, \$1,150 for Five Hours and a 20% food fee will apply.

Linens, Décor, and More:

Add Tablecloth and Napkins in your choice of colors, beveled mirror, tea lights, use of assorted glass vases! \$3.50 per guest.

(Includes all-in-one table covers for cake, gift, DJ, 2 for head table, buffet with skirt and clouding).

Any table and/or linen requested (6ft, 8ft, 48” or 60”) will be the cost of the individual table and/or linen.. Upgrade your Head Table with a Skirt. \$10 per 6ft or 8ft table.

Add Chair Covers in elegant white or beautiful ivory with a satin sash in your choice of color! \$3 per chair.

Add Colored Chair Covers with a satin sash in your choice of color! \$3.50 per chair.

Add Cocktail Tables for Cocktail hour with linen in your choice of color! \$20 per table.

Add Décor with TBC Boutique. Special Discounts for Landings Events. Prices start at \$0.50.

(Specialty Fabrics, Terrariums, Lanterns, Easels, Arbors, Signage, Background and Fairytale Lighting, and MORE) Visit the TBC Boutique for ideas, inspiration, set a sample table and get your custom quote.

Add LED Wireless Up-Lighting around the room and the tent. Your choice of color. Via House DJ Service. \$18 per unit.

Add Photo Booth. Choice of 3 styles. Contact House DJ Service in back of packet for more details. \$550. Add DJ. Contact House DJ Service in back of packet for more details. \$575.

Portable Bar and Additional Bartender:

Add a Drink Station under the tent or across the room for grab-and-go items (wine, bottled beer, tea, and lemonade).

Bartender included for up to 5 hours. Recommended for guest counts over 200. \$250.

Add a Bartender behind the bar for up to 5 hours. Recommended for guest counts over 100. \$150.

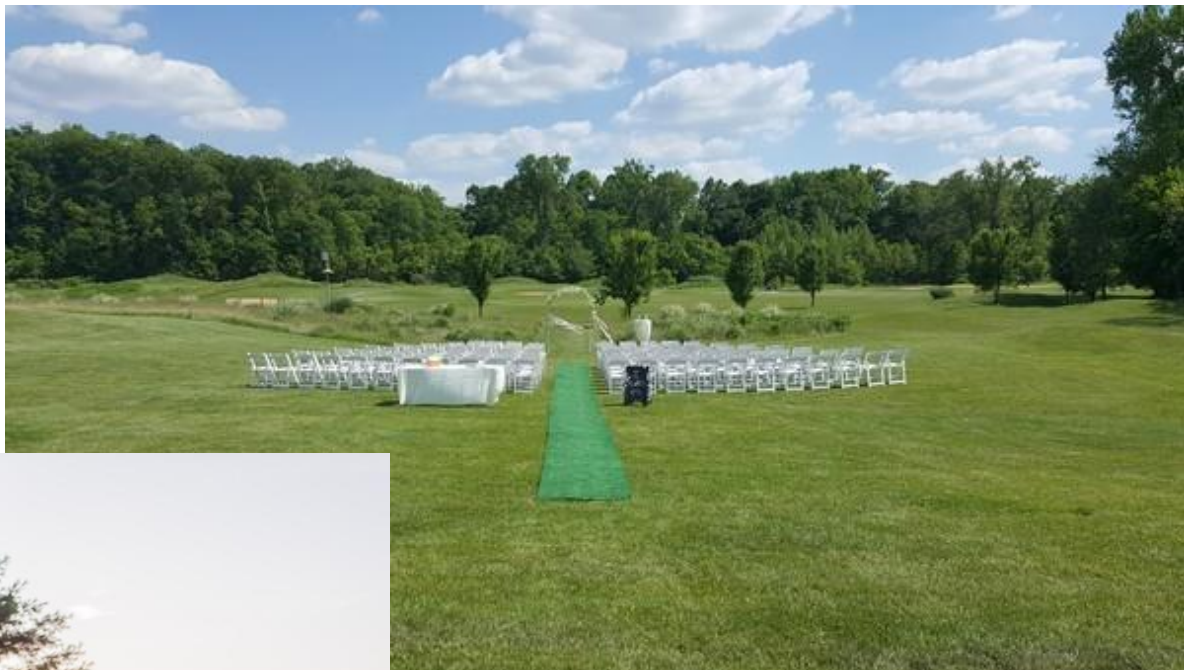
Seasonal and Off-Night Discount:

If you book your event during our off-peak season (November, December, January, February, March and April) and/or book your event on a Sunday, we will discount your total bill by 5%!

Event Subtotal of bill must be greater than \$6000.



To view our Extensive Photo Gallery, view a map of our location, and for more information visit The Landings Event Web Page, landingsatspirit.wixsite.com/thelandingsevents.



Event Policies

Food and Beverage:

1. Guarantees of exact attendance for all banquet facilities must be made 10 days prior to the scheduled function. The guarantee cannot be reduced once it is committed. Minimum charge is 100% of guaranteed number. If The Landings receives no guarantee, The Landings will assume the guarantee to be the final count. You will be charged for the number guaranteed or the actual number of guests in attendance, whichever is greater.
2. Menu selections should be submitted to the Event Coordinator no later than 10 days prior to the scheduled function. The menu cannot be changed or altered once it is committed.
3. Due to certain market conditions, all prices are subject to change. Please keep in mind, final prices cannot be guaranteed more than six months prior to the scheduled function.
4. No food or beverage of any kind will be brought onto the premises. Food or beverage of any kind cannot be removed from the premises due to health and license restrictions. The only exception is the wedding cake or desert. Cake Cutting and desert service is provided by Landings as long as Client provides plates, forks, and napkins for serving.
5. The Landings issues invoice with tax and gratuity charge already added. According to State Law gratuities must also be taxed. There are no separate checks issued in the private rooms. Credit cards are accepted with a transaction fee added to each transaction of 3.50%. A gratuity service charge of 21% plus tax will be added to all food and beverage services.

General Conditions:

1. The Landings does not permit nails, staples, tacks, tape etc. to be used on the room walls and tables. Any damage will be billed to the client. The Landings also reserves the right to move a party to another room or charge a fee for the room, depending on the guaranteed number of guests in the party.
2. The Landings reserves the right to inspect, monitor and control all private parties, meetings and receptions held in the outside event tent and banquet room.
3. The Landings will not assume responsibility for the damage or loss of any merchandise or articles of personal property left on the premises prior to, during, or following the function.
4. Liquor sales are governed by State Law and are strictly followed. Minors found consuming alcohol will be asked to leave the premises. The Landings reserves the right to decline service to anyone at our sole discretion.
5. The Landings reserves the right to move a party to another room or charge a fee for the room, depending on the guaranteed number of guests in the party.
6. The Landings is not responsible for acts of God, such as weather (rain, hot weather, cold weather, etc.) It is the responsibility of the Client to inform The Landings if they are in need of special accommodations, such as tents, tent walls, fans, or heaters, five (5) days in advance of the scheduled function. Additional charges may apply for additional accommodations.
7. In order to receive 1 Complimentary Golf Round for Four (\$160 value), a finalized contract must have a minimum value of \$5000, before taxes and gratuity, spent on the event. Event must be paid in full by day of event. This Complimentary Round will be mailed to the person of contact on the contract in the form of gift certificates *after* the event is over.

*See Special Event Agreement for deposit amount and additional terms and conditions.



Vendor Partnerships

*Some of these vendors offer special discounts and packages when you book with us and with them.
They are fantastic and we love working with them!*

Photography, Videography, Photo Booth

Strike a Pose 314-638-8717 (speak with Bryon Endy) * www.strikeaposestl.com

DJ, Up-lighting, Photo Booth

DJ Noji's Wedding Entertainment Services 314-325-6654 (speak with Matt) www.nwestl.com

House DJ Services 314-856-8522 (speak with Cole Coleman) * www.housedjstl.com

Hair and Makeup

Belleza Salon 314-781-1717 (speak with Robyn or Morgan) * www.bellezasalonandspa.com

Cake

McArthur's Bakery (speak with Hollie) * www.mcarthurs.com

Nothing Bundt Cakes 636-220-6087 (speak with Penelope Ritchie) www.nothingbundtbakes.com

Décor and Specialty Linen

Flowers

XO Events 314-698-9871 (speak with Jerrita)

Schnucks Wildwood 636-458-9832 (speak with Lori Tackett) www.schnucks.com

Always in Bloom 314-781-1717 (speak with Colleen) ww.stlouisflorist.com

Lodging

Wingate by Wyndham St. Charles 636-329-8503

Wingate by Wyndham offers all inclusive Wedding Package Room Rates, hot breakfast, Suite for Bride and Groom, wedding hospitality room, shuttle service, complimentary hot breakfast, and more!

*denotes a Landings at Spirit Golf Club Exclusive Discount and Package!

