



2021 WEDDING PACKAGE



Unforgettable Elegance

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 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

Four butler passed hors d'oeuvres, plated/stationed/family style dinner option, wedding cake,
four hour open bar, and wine service with dinner
Starting at \$125 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; harvest gold floor length linen with white linen overlay; 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 6th Floor events.

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

Complimentary menu tasting for up to four people (50 guest event minimum)

Dedicated banquet captain for the bride and groom during the wedding reception

Complimentary accommodations for the bridal couple for two nights

Special room rate for out of town guests

All bartender fees for hosted bars, complimentary

Discounted rates on event valet parking

Cocktail Hour

Butler passed hors d'oeuvres for the cocktail hour (select any four)

COOL

Goat Cheese Crostini, Fig Olive Tapenade
Roasted Garlic and Sweet Potato Crostini
Manchego Crostini, Local 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
Crab Pastry Puff
Smoked Trout, Blini, Crème Fraîche, Dill
Tuna Tartare, Avocado, Black Sesame Wonton
Lobster BLT
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

WARM

Stuffed Artichoke, Boursin Cheese
Mushroom Tart, Roasted Tomatillo Salsa
Truffle Parmesan Potato Chips or French Fries
Spanakopita, Spinach, Feta
Falafel with Cucumber, Tzatziki
Brie and Honey Strudel
Phyllo Tart, Fig, Goat Cheese
Roasted Tomato Baguette, Goat Cheese, Pesto
Kate, Goat Cheese, and Artichoke Stuffed Mushroom
Coconut Shrimp with Ginger-Lemon Grass Dip
Crab Cake, Almond Harissa Romanesco
Stuffed Dates, Bacon, Chorizo, Romesco
BBQ Pulled Pork, Cheddar, Jalapeno Polenta
Brussel Sprout Lollipop, Bacon Jam
Bacon Wrapped Chicken, Cranberry Glaze
Chicken and Waffle Skewer
St. Louis Toasted Ravioli, Marinara
Beef Wellington, Horseradish Cream



FOUR SEASONS HOTEL
St. Louis

First Course
(Choose One for All Guests)

SPRING & SUMMER SUGGESTIONS

Ajo Blanco Gazpacho, Cucumber, Grapes, Greek Yogurt
Tomato Gazpacho, Basil, Whipped Ricotta, Grana Padano, Crouton
Red Pepper Gazpacho, Almonds, Crème Fraiche, Fresno Chili
Roasted Tomato Soup, Basil, Brioche, Crème Fraiche
Panzanella Salad, Heirloom Tomato, Burrata, Basil, Roasted Garlic Crouton, Herb Vinaigrette
Grilled Caesar, Grilled Baby Romaine, Shaved Pecorino, Sundried Tomato Crouton
Compressed Melon Salad, Watermelon, Honeydew, Cantaloupe, Frisee, Candied Nuts, Champagne Honey Vinaigrette
Beet Root Salad, Artisanal Lettuce, Goat Cheese, Crispy Shallot, Cucumber, Fennel Vinaigrette
Baby Spinach Salad, Pickled Onion, Goat Cheese, Herbs, Candied Pepitas, Cornbread Crouton
Garden Salad, Greens, Tomato, Avocado, Asparagus, Shaved Parmesan, Balsamic Honey Dressing
Mizuna Salad, Walnuts, Dried Cranberries, Mango, Feta, Hazelnut Dijon Vinaigrette
Wedge Salad, Iceberg Lettuce, Bleu Cheese, Bacon Lardon, Cherry Tomato, Bleu Cheese Dressing
Tomato Carpaccio Salad, Mixed Greens, Grilled Asparagus, Shaved Parmesan, Meyer Lemon Dressing
Seared Scallop, Asparagus Risotto, Lemon Basil Cream

FALL & WINTER SUGGESTIONS

Vichyssoise, Potato, Leek, Chives
Roasted Cauliflower Soup, Whipped Quark, Pomegranate, Fried Kale
Cream of Mushroom Soup, Marsala, Chives, Smoked Mozzarella Crostini
Roasted Butternut Squash Soup, Whipped Ricotta, Candied Pepitas, Fried Sage
Five Onion Soup, Sherry, Gruyere, Baguette
Lobster Bisque, Cognac, Lobster, Chervil, Celery
Baby Spinach Salad, Pickled Onion, Goat Cheese, Herbs, Candied Pepitas, Cornbread Crouton
Grilled Caesar Salad, Grilled Baby Romaine, Shaved Pecorino, Sundried Tomato Crouton
Roasted Squash Salad, Whipped Quark, Salsa Verde, Crispy Shallot, Herbs
Chopped Cobb Salad, Blue Cheese Dressing, Tomato, Red Onion, Bacon, Egg
Sweet Potato Tart, Leeks, Pesto, Watercress



FOUR SEASONS HOTEL
St. Louis

Entrees - \$125

Organic Chicken Breast
Walnut Crusted Stuffed Chicken, Spinach, Shallot, Ricotta
Sweet & Spicy Marinated Chicken
Fried Chicken With Hot Honey
Pan Seared Salmon

Eggplant Lasagna, Tomato Coulis, Smoked Mozzarella
Seasonal Ravioli, Ratatouille, Tomato Coulis
Vegan Or Vegetarian Risotto, Chef's Seasonal Selection
Cauliflower Steak, Faro, Salsa Verde
Macadamia Crusted Halibut

Entrees - \$140

Grilled Shrimp
Seared Black Cod
Poached Sea Bass
Pan Fried Grouper
Crab Cake

Braised Short Ribs
Grilled 8oz Sirloin
Oven Roasted 12oz Black Angus Ribeye
Seared 6oz Beef Tenderloin
Grilled Beef Tenderloin Medallions

Choose a Sauce

Tomato Coulis
Red Pepper Coulis
Romesco
Chive Beurre Blanc

Roasted Shallot Jus
Thyme Jus
Au Poivre
Mushroom Marsala Jus

Choose Two Sides

Chef's Seasonal Risotto
Tri-Colored Potato Gratin
Roasted Garlic Mashed Potato
Glazed & Roasted Fingerling Potato
Rosemary Potato Gratin
Truffle Crushed Potato
Potato Croquette
Goat Cheese Polenta
Smoked Cheddar Grits
Three Cheese Cauliflower Gratin

Grilled Lemon Asparagus
Glazed Rainbow Carrots
Ratatouille
Haricots Vert with Shallot
Squash Gratin
Eggplant Caponata
Crispy Brussels Sprouts, Cipollini Onion
Roasted Maitake Mushrooms
Blistered Snap Peas with Melted Leeks
Grilled Broccolini with Chili and Lemon

Add \$10 per person for a duet entrée. Menus include House Baked Rolls, Kaldi's Coffee, Ikaati Teas, and Kaldi's Decaffeinated Coffee

Guests may be offered a pre-selected choice of a maximum of three entrees. All entrees must have the same sides. Final entrée counts are due to the hotel (4) business days prior to the wedding. You must provide an escort card for every guest that indicates their entrée choice.

*Price listed is per person, 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

Stationed Dinner

Streets of St. Louis - \$160

Soulard

Braised BBQ Pork, Sweet Rolls
St. Louis BBQ Sauces
St. Louis Smoked Baby Back Ribs
Twisted Baked Potato Bites
Grilled Vegetable Display

The Hill

Made to Order Pasta Station
Select One Pasta:
Penne, Orecchiette, or Farfalle
Select One Stuffed Pasta:
Lobster Ravioli, Wild Mushroom, Butternut Squash Ravioli, Spinach & Cheese Tortellini
Select Two Sauces:
Marinara, Alfredo, Roasted Garlic, Mushroom Cream, or Pesto
Toppings Include Italian Sausage, Chicken, Shrimp, Mushrooms,
Bell Peppers, Artichokes, Cherry Tomatoes, Spinach, Seasonal Vegetables
(*Culinary Attendant Required at \$150.00 Each*)
Traditional Caesar Salad with Garlic Croutons and Choice of Grilled Chicken or Shrimp
Assorted Breads and Warm Garlic Bread
Whole Roasted Prime Rib Carved to Order
Miniature Rolls and Traditional Condiments
(*Culinary Attendant Required at \$150.00 Each*)

River's Edge

Chilled Seafood
Jumbo Gulf Shrimp (4 pieces per person)
Crab Claws (2 pieces per person)
Oysters with Mignonette Sauce (1 piece per person)
Fresh Lemon and Spicy Cocktail Sauce
Charcuterie Display
Assorted Pates, Saucissons, Cured Meats with Grain Mustards, Cornichon and Baguette

Dessert Bar

Tiramisu, Goopy Butter Cake, Chocolate Terrine, Ted Drewes

*Menus include House Baked Rolls, Kaldi's Coffee, Ikaati Teas, and Kaldi's Decaffeinated Coffee
Price listed is per person, 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

Family Style Dinner

\$140

Appetizers

(Please Choose Two)

Asparagus Salad, Truffle Mayonnaise
Grilled Calamari Salad, Potatoes, Olives, Citronette
Meat and Cheese Board, Artisan Bread, Grissini
Grilled Vegetables, Fig-Balsamic Glaze
Bay Shrimp Salad, Orzo Pasta, Tomato
Spinach & Arugula Salad, Bacon, Candied Walnuts, Balsamic Vinaigrette

Main Course

(Please Choose One)

Petite Steak, Fiorentina Rub
Parmesan Crusted Chicken Breast, Thyme-Chicken Jus
Pan Seared Red Snapper, Citrus Oil
Salmon Saltimbocca, Pancetta, Fresh Sage, Chive Cream Sauce

Side Dishes

(Please Choose Two)

Cous Cous Tabbouleh Style
Sauteed Baby Carrot Ragout
Sauteed Broccolini, Roasted Garlic
Zucchini Gratin, Parmesan Cheese
Roasted Baby Potatoes, Rosemary Oil
Roasted Garlic Whipped Potatoes

Pasta

(Please Choose One)

Orecchiette, Italian Sausage, Broccolini, Crushed Red Pepper, Tomato
Penne, Bay Shrimp, Mushrooms, Herbed Cream Sauce
Penne, Grilled Chicken, Ricotta Tomato Sauce, Basil, Shaved Parmigiano Cheese

Dessert

(Please Choose One if Also Using Hotel Wedding Cake, Two if Not)

Pineapple Upside Down Cake
Key Lime Pie
Banana Cream Pie
Seasonal Cheesecake
German Chocolate Cake

*Menus include House Baked Rolls, Kaldi's Coffee, Ikaati Teas, and Kaldi's Decaffeinated Coffee
Price listed is per person, and includes all wedding package items listed on page one.
Prices do not include 25% service charge or 11.179% sales tax.*



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

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 Open Bar Package

Premium Selections (Included)

Titos Vodka
Tanqueray Gin
Bacardi Superior Rum
Maker's Mark Bourbon
Dewar's White Label Scotch
Seagram's 7 Crown Whiskey
Jose Cuervo Tradicional Reposado Tequila

Ultimate Selections (Add \$5 per Liquor)

Belvedere Vodka
Bombay Sapphire Gin
Appleton Rum
Bulleit Bourbon
Johnnie Walker Black Scotch
Crown Royal Whiskey
Patron Silver Tequila

Beer Selection: Budweiser, Bud Light, Blue Moon, Sam Adams, Heineken, Stella Artois, Corona
House Wine Selection: Santa Rita Chardonnay, Maggio Cabernet Sauvignon
Bar Also Includes Soft Drinks, Juices, Mixers, Garnishes.

Additional Hours of Premium Open Bar

\$10 per person, per hour

Pre-Poured Champagne Toast

\$52 per bottle, charged on consumption

Children's Meals

Fresh Fruit, Chicken Fingers, French Fries,
Wedding Cake
\$35 per child

Vendor Meals

Chef's Choice of Hot Meal
\$40 per person

Late Night Snack Menu

Suggestions Include: Street Tacos, Boozy Milkshakes, Cookies & Milk, Chicken & Waffles,
Ice Cream Sandwiches, Sliders, House Made Gelato Mini Cones, French Fry Shooters, House Made Beignets
\$6 per piece

Upgraded Décor Package

Ask your Event Manager About Upgraded Linens, Chargers, Napkins, Chairs and Lighting!
Pricing Available on Request



FOUR SEASONS HOTEL
St. Louis

Post Wedding Breakfast Options

Continental Breakfast - \$25 per person

Chilled Juices: Orange, Cranberry, Apple, V8
Seasonal Sliced Fruit and Berries
Flavored and Plain Low-Fat Yogurt
Housemade Granola
Fresh Baked Croissants, Danish, Muffins, Bagels
Butter, Fruit Preserves, Cream Cheese

Breakfast Enhancements

Choose one for \$5, Two for \$9, Three for \$13, Four for \$17, or Five for \$20

Scrambled or Hard-Boiled Eggs
Buttermilk Pancakes, Maple Syrup
Bread Pudding French Toast, Maple Syrup
Belgian Waffles, Maple Syrup
Breakfast Potatoes, Red Pepper, Onion
Spiced Hash Browns
Sweet Potato Hash
Overnight Muesli, Greek Yogurt, Raisins, Apples, Nuts
Hickory Smoked Salmon, Cream Cheese, Capers, Onions
Applewood Smoked Bacon or Turkey Bacon
Pork, Turkey, or Chicken/Apple Sausage

Mini Quiche: Broccoli/Cheddar, Ham/Swiss,
Tomato/Boursin/Spinach
Greek Yogurt Parfait, Local Honey, Berries
Smoothies, Choose (3): Berry/Beet, Tropical Sunshine,
Skinny Almond Joy, Pear/Banana/Cinnamon,
Cantaloupe/Coconut
Breakfast Burrito, Scrambled Egg, Potato, Pepper Jack,
Chorizo, Salsa
Biscuit Sandwich, Egg, Black Pepper Bacon, Cheddar
Croissant Sandwich, Egg, Canadian Bacon, Gruyere
Griddle Sandwich, Maple Pancake, Egg, Bacon or
Sausage, American Cheese



FOUR SEASONS HOTEL
St. Louis

Add-On Stations

\$150 Chef Fee per station, per 75 Guests

Omelets to Order - \$12

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

From the Griddle - \$10

Select Pancakes OR Belgian Waffles
Fresh Whipped Cream, Strawberry and Blueberry Fruit Compote, Maple Syrup, Nutella,
Bananas, Chocolate Chips, Almonds, Walnuts

Avocado Toast - \$14

Assorted Breads for Toasting; Avocado Mashed, Sliced, and Mashed & Spiced
Sprouts, Tomato, Bacon, Cucumber, Radish, Assorted Cheeses
Sliced Hard Boiled Eggs, Cured Salmon, Pico de Gallo, Honey

Add a Benedict - \$14

(Choose One)

Traditional Eggs Benedict, Canadian Bacon, Hollandaise Sauce
Crab Benedict, Hollandaise Sauce
Benedict Florentine, Spinach, Hollandaise Sauce
Lobster Benedict, Hashbrowns, Hollandaise Sauce
Smoked Salmon Benedict, Spinach, Bernaise Sauce

Yogurt Parfait Station - \$12

Choose Three: Acai berry, Banana, Strawberry, Mango, Very Berry, Blueberry, Raspberry, Vanilla
Mix Ins: Granola, Toasted Coconut, Chia Seeds, Flax Seeds,
House Made Compote, Local Honey

Bloody Mary Bar

\$10 per drink or \$16 per person for one hour,
\$25 per person for two hours, \$30 per person for
three hours

Tito's, Zing Zang Bloody Mary Mix, Celery, Candied
Bacon, Pickles, Limes, Pepper, Olives, Hot Sauce

Mimosa Bar

\$10 per drink or \$16 per person for one hour, \$25
per person for two hours, \$30 per person for three
hours

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



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. Self parking is available in the Lumiere Place Casino garage and will be charged at prevailing rates. The hotel does not control pricing or availability for the self parking garage.

Guarantees

The guaranteed number of guests attending the event is due four 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 \$6.00 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!