

# WEDDING PACKAGES





## THE HOTEL

Playful yet sophisticated, The Magnolia is the ultimate balancing act between history and modern existence. Restored to reflect its original appearance, this landmark hotel originally built in 1924 as the Mayfair includes original architectural hotel details. Magnolia has preserved the property's historic character and features, while integrating boutique elements and design. Pure hospitality awaits in the center of downtown at The Magnolia St. Louis, a Tribute Portfolio Hotel.

## LOCATION

The Magnolia, centrally located in the heart of downtown St. Louis, is one block away from America's Center Convention Complex, Washington Ave nightlife, and the renowned Gateway Arch. Comfortable and inviting, we're close to everywhere you want to be, including Bush Stadium, Ballpark Village, Enterprise Center and CITY Park. No visit would be complete without a stop in at our on-site restaurant Robie's, offering casual dining in a sophisticated setting with a seasonal menu of small plates and entrees.

## ACCOMMODATIONS

With a dedication to pure hospitality and paying homage to the various celebrities that have visited throughout the years, Magnolia St. Louis, a Tribute Portfolio Hotel, welcome's you home to the warmth of a destination with a Hollywood glam attitude. The Magnolia is home to 182 guestrooms including 60 double queens, 32 king suites, 59 deluxe kings, 15 corner king suites, 2 premium suites which includes our Cary Grant Suite and Presidential Suite.

## VENUE

With more than 8,000 square feet of event space, Magnolia Hotel St. Louis offers many indoor venue options for meetings, social events and more. Our Magnolia Ballroom is 4,426 square feet and can accommodate anywhere from 35-200 guests. It can break down into a smaller meeting space with individual rooms for breakout sessions, meal space and office areas. The Magnolia Ballroom is adorned with gorgeous columns, elaborate chandeliers and stunning, floor-to-ceiling windows overlooking the Old Post Office Plaza.

## GUEST COUNT

The Magnolia Hotel St. Louis requires an approximate guest count 15 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If the number of guests exceeds the guarantee, appropriate charges will be incurred. All guest count reductions within the 72 hours prior to the event are non-refundable.

## A LITTLE BIT ABOUT OUR MENU...

Magnolia Hotel St. Louis offers the convenience of in-house catering through their on-site restaurant, Robie's Restaurant and Lounge, that features contemporary American cuisine. Having our guests enjoy the local food, culture, and things to do around town brings us great joy. We have cultivated our catering menu thinking about what we like to put on our own family dinner table. Bringing you more local foods from our neighboring farms & businesses. We make every effort to source local free-range poultry, eggs, proteins, and dairy as well as produce that is grown in Colorado. We hope you enjoy the local cuisine as much as we do, now we're hungry!



Indicates vegetarian item 

Adding dietary restricted items will include an upcharge. Prices subject to 25% service charge & prevailing tax



## SILVER PACKAGE

\$98 per guest

### ENTRÉE SELECTIONS

(choose up to two)

#### PAN SEARED CHICKEN BREAST

*herb boursin cream sauce, roasted garlic mashed potatoes & grilled asparagus*

#### HERB CRUSTED COD

*topped with creamy lemon dill sauce*

#### BEEF SHORT RIBS

*red wine demi-glace, campanelle pasta in parmesan*

#### RATATOUILLE

*zucchini, tomato, squash, eggplant over polenta*

#### MUSHROOM RAGU

*mushrooms, garlic, herbs, polenta & leafy greens*

### PACKAGE INCLUDES

- Menu Tasting for up to Four Guests
- Complimentary Luxury Suite for the Couple on their Wedding Night (parking not included)
- Tables & Chairs – (60 inch rounds) Seating 8 Guests per Table
- White Floor Length Linens and Napkins
- Champagne toast for head table
- Complimentary wine service during dinner
- Dance Floor and DJ Table
- Complimentary Global Cheese or Crudité display  
-OR- Choice of two station hors d'oeuvres
- Complimentary Cake Cutting and Coffee Station
- Four Hour Hosted Magnolia "Brand Bar".
- Couples Specialty Cocktail (signage not included)

Indicates vegetarian item 

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## GOLD PACKAGE

\$115 per guest

### ENTRÉE SELECTIONS

(choose up to two)

#### CHICKEN FLORENTINE

*artichokes, wilted spinach, roasted asparagus, duchess potatoes*

#### PAN SEARED CHICKEN BREAST

*pan jus, thyme & garlic roasted red potatoes*

#### PAN SEARED SALMON

*olive walnut tapenade, roasted fingerling potatoes & honey glazed carrots*

#### GRILLED BEEF TENDERLOIN

*wild mushroom demi-glace, Yukon gold whipped potatoes & grilled asparagus*

#### WILD MUSHROOM RAVIOLI

*dijon cream sauce over wilted spinach, roasted vegetables*

#### LOADED SWEET POTATOES

*roasted sweet potatoes, spinach, seasoned black beans, roasted tomatillo, salsa verde & avocado*

### PACKAGE INCLUDES

- Menu Tasting for up to Four Guests
- Complimentary Luxury Suite for the Couple on their Wedding Night (parking not included)
- Tables & Chairs – (60 inch rounds) Seating 8 Guests per Table
- White Floor Length Linens and Napkins
- Champagne toast for Head Table
- Complimentary wine service during dinner
- Dance Floor and DJ Table
- Complimentary Global Cheese or Crudit  display
  - OR- Choice of two station hors d'oeuvres
- Complimentary Cake Cutting and Coffee Station
- Four Hour Hosted Magnolia “Brand Bar” Including Cocktail Reception
- Couples Specialty Cocktail (signage not included)

Indicates vegetarian item 

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## PLATINUM PACKAGE

\$135 per guest

### ENTRÉE SELECTIONS

(choose up to two)

#### CHICKEN SALTIMBOCCA

*prosciutto, sage seared, simmered in a white wine butter sauce with parmesan risotto, and buttered broccolini*

#### MAGNOLIA BEEF WELLINGTON

*wild mushroom duxelle, puff pastry, demi-glace*

#### BLACKENED MAHI MAHI

*mango salad and grilled pineapple basil couscous*

#### PAN SEARED BEEF TENDERLOIN

*blue cheese bordelaise, boursin mashed potatoes, and broccolini*

#### GRILLED LAMB CHOPS

*with mint pistou*

#### GRILLED BONE IN PORK CHOPS

*with parmesan herbed risotto and grilled asparagus*

#### MEDITERRANEAN LASAGNA

*grilled vegetables, bechamel, parmesan cheese, microgreens*

#### STUFFED SQUASH

*squash farro, celery root, arugula, sweet potatoes, herb pistachio gremolata*

### PACKAGE INCLUDES

- Menu Tasting for up to Four Guests
- Complimentary Luxury Suite for the Couple for **Two** nights ( overnight parking included)
- Tables & Chairs – (60 inch rounds) Seating 8 Guests per Table
- White, Ivory or Black Floor Length Linens and Napkins
- Champagne toast for **all** guests
- Complimentary wine service during dinner
- Dance Floor and DJ Table
- Complimentary Global Cheese or Crudit  display **and** Choice of two hors d'oeuvres
- Complimentary Cake Cutting and Coffee Station
- Five Hour Hosted Magnolia “**Platinum Bar**” Including Cocktail Reception
- Couples Specialty Cocktail (signage not included)

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## HORS D'OEUVRES

*Selections are priced per 50 pieces*

### COLD HORS D'OEUVRES

Fresh Mozzarella, tomato, basil with cracked black pepper, sea salt, and extra virgin olive oil on a toasted crostini 	200
Crudit� shooter with ranch or hummus	260
Beef and Balsamic onion jam on a toasted crostini topped with red onion marmalade	300
Smoked salmon cream cheese and dill on a garlic toasted crostini	300
Chilled Jumbo Shrimp and cocktail sauce shooter	325
Ahi Tuna Poke on an English cucumber	325
Veggie Shooters with Hummus 	200

### HOT HORS D'OEUVRES

Vegetable Spring rolls with Thai Sweet chili dipping sauce 	200
Spanakopita	200
Mini Beef Wellingtons	300
Fajita Marinated Beef skewers with chimichurri sauce	260
Blackened Chicken skewer with mango cucumber relish	260
Oven Roasted Crab Cakes with Cajun Remoulade	300
Pancetta Wrapped Shrimp drizzled with a Balsamic Reduction	300
Blackened Jumbo shrimp and Cajun Remoulade shooter	325

### SALAD SELECTION

#### MAYFAIR SALAD

Mixed greens with cucumbers and cherry tomatoes served with Mayfair dressing

#### CAESAER SALAD

Caesar Dressing with crisp romaine, parmesan, and garlic croutons

#### ICEBERG WEDGE SALAD

Bleu Cheese Dressing with shaved red onion, bacon, and crumbled blue cheese

#### BABY SPINICH SALAD

Balsamic Vinaigrette with strawberries, candied pecans, and goat cheese

#### ITALIAN SALAD

Italian Vinaigrette, Crisp romaine, thinly sliced roma tomatoes, shaved red onion, kalamata olives, whole pepperoncini, and croutons

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## THE MAGNOLIA “BRAND BAR”

(Silver & Gold Packages)

4 hour Hosted Bar | \$10 per person for each additional hour

### SPIRITS

**Tito’s Handmade** Vodka, **Brokers** Gin, **Bacardi** Rum, **Campo Brano Plata** Tequila, **Four Roses** Bourbon, **Dewars** Scotch

### BEER

Budweiser, Bud Select, Bud Light, Michelob Ultra, Corona, Bud Zero

### HOUSE WINE

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

### NON-ALCHOLIC

Assorted Pepsi Soft Drinks, Water, and Juices

**\$19 per person upgrade to “Premier Bar” for five hours**

## THE MAGNOLIA “PREMIER BAR”

(Platinum Packages)

5 hour Hosted Bar | \$12 per person for each additional hour after five hours

### SPIRITS

**Grey Goose** Vodka, **Tanqueray** Gin, **Plantation 3 Star** Rum, **Espolon Blanco** Tequila, **Maker’s Mark** Bourbon, **Johnnie Walker** Red Scotch

### BEER

Budweiser, Bud Select, Bud Light, Michelob Ultra, Corona, Heineken, Blue Moon, One Seasonal Craft Beer of Choice & Bud Zero

### SOMMELIER SELECTED WINE

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

### NON-ALCHOLIC

Assorted Pepsi Soft Drinks, Water, and Juices

**\$19 per person upgrade to “Premier Bar” for five hours**

**Wine & Craft Beer Upgrades Available - ask Catering Manager for pricing**

## CHAMPAGNE & BUBBLES

priced by the bottle

Korbel Brut	25
Alasia Moscato d’Asti	34
La Marca Prosecco	39
Vueve Clicqot Champagne	125

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## LATE NIGHT SNACKS AND STATIONS

*Stations are for two hours and priced per person*

### CHICKEN & WAFFLE BITES

7

*Quartered Belgian waffles with crispy chicken tenders served with warm maple syrup*

### MINI GRILLED CHEESE & BACON WITH TOMATO BASIL SOUP

7

*Mini grilled cheese bites served with charred tomato basil shooters*

### POMMES FRITES STATION

7

*French fries, sweet potato fries, & Cajun spice dusted fries served with Chipotle aioli, black truffle mayo, honey mustard, BBQ sauce, & ketchup*

### CHIP AND QUESO

9

*With homemade salsa and queso cheese sauce*

### STREET TACO STATION

19

*Fire roasted corn and flour tortillas with your choice of two: Carne asada, chipotle lime marinated chicken breast, or blackened shrimp. Accompanied with shredded lettuce, roasted corn, pico de gallo, Pineapple mango relish, homemade salsa, guacamole, sour cream, and three cheese blend*

### SLIDER STATION

21

*Slider station includes hamburger (Pulled chicken, pork or beef?)*

*Accompanied with assorted sliced cheeses, lettuce, tomato, and pickles, ketchup, mustard, mayo*

### FLATBREAD STATION

21

- **Fine "Hill" Italian meats** including sliced Italian sausage, pepperoni and capicola with sautéed caramelized onions.
- **Grilled chicken, spinach, artichokes, and wild mushrooms** with a garlic cream sauce. Roasted red peppers, yellow squash, zucchini, and portabella mushrooms with a fire roasted tomato sauce.
- **Grilled strip steak** with Roquefort bleu cheese and infused oil.

### MEET ME IN ST. LOUIS

22

*Chef's selection of St. Louis style thin crust pizza & Toasted Ravioli*

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# GETTING READY ROOM SERVICE

## FAREWELL BRUNCHES

Food and beverage are available for up to two hours  
Minimum 10 people

## NEWLYWEDS CONTINENTAL

13 PER PERSON

Assorted breakfast pastries  
Regular and decaf coffee

## HELLO HONEYMOONERS BUFFET

39 PER PERSON

Coffee, Orange, apple and cranberry juice  
Sliced Fruit Platter  
Assorted bagels and pastries with cream cheese, fruit preserve and butter  
Scrambled eggs, crisp smoked bacon, sausage links, Breakfast potatoes

## ENHANCEMENTS ITEMS MAY BE ADDED TO ANY OF THE ABOVE MENUS

Assorted Mini Quiche	5 per person
Pancakes	5 per person
Breakfast Sandwiches	7 each

## BLOODY MARY & MIMOSA BAR

17

Champagne and Orange Juice  
Tito's Vodka, Brokers Gin and Zing Zang Bloody Mary Mix  
Available Garnishes: Bacon strips, celery, pickles, baby corn, assorted olives, cucumber, pickled okra, artichoke hearts, jalapenos, crumbled bleu cheese, horseradish, Worcestershire sauce & assorted hot sauces.  
EACH ADDITIONAL HOUR

8 per person

\*Preset bottles of wine, champagne and/or beer on consumption can be arranged on consumption

## DELI SPREAD


20 PER PERSON

Assorted deli platter, salad and house made chips  
Ice Tea, Bottled Water

## FULL BAR AVAILABLE

ask Catering Manager for pricing



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# ADDITIONAL FEES

## CEREMONIES

<b>Ceremony Fee</b>	1,000
Chairs in your choice of arrangement. Ceremony tables, house black or white or ivory linen, LED Window Candles	

## CEREMONY ENHANCEMENTS

<b>Wedding Arch</b>	150 each
<b>Up-Lighting for Wall Pillars</b> (Up to 4 lights)	150
<b>Handheld Microphone &amp; Speaker System</b>	300
<b>Hospitality Suite</b> Room Rental (8 hours)	Negotiable
<b>Robies Cocktail Hour</b> Room Rental (available for one hour between 3pm and 6pm)	1,000
<b>Up-Lighting Package</b> 6 Customized Up Lights	300



## SERVICES & POLICIES

### WEDDING RECEPTION MINIMUMS

The hotel has minimum spend amounts for food and bar which must be met to host your event. Depending on the space selected, or combination of spaces, number of guests and availability, there are minimums established.

### PRICING

The food and beverage minimum for The Magnolia Ballroom is contracted based off of your guaranteed guest count and estimated charges. All AV, menu, beverages and room rental prices are subject to applicable service charges and taxes.

### FOOD SERVICE TIMELINE

All food service times are based on a 2-hour breakfast, luncheon, reception, or dinner service. Additional service time may be subject to additional fees. Venues may be accessed up to 2 hours prior to the event for set-up and one hour at the conclusion of the event for cleanup. Earlier access may be available with approval of the Wedding Specialist.

### BEVERAGE SERVICES

No outside alcoholic beverages may be brought into the premises. We reserve the right to refuse alcohol services to any persons and will not serve underage persons. No alcoholic beverages can be removed from the premises.

### STAFFING

Our server to guest ratio is 1 server per 20 guests for plated meals, 1 server to 40 guests for buffet meals and 1 bartender per every 100 guests. This ratio is based on rounds of 8-10 persons. Rounds for less than 8 guests or requests for additional staffing are subject to applicable fees

### CONTRACTS AND HOLDING A DATE

Dates do fill up fast, so if you have a particular date in mind, and Magnolia Hotel fits your vision, book ASAP to ensure your date! We can hold a date for up to one week after the request has been submitted.

### DEPOSITS

Once you've decided that The Magnolia is the venue for your wedding, we will send you a contract to hold your date and space. Upon contract signing, there is a nonrefundable deposit. The deposit is 20% of the set food & beverage minimum and will go towards your final balance.

### DECORATIONS

Magnolia Hotel St. Louis does not permit decorations to be attached to the walls, doors or ceilings with nails, staples, tape or any other substance. No glitter of any kind. We reserve the right to limit the number of pre-approved signs permitted in the meeting and pre-function areas. Flames/candles must be contained in glass. Decorations, centerpieces and other items may be dropped off at the hotel 24 hours prior to the event. All items must be removed from the venue immediately following the event. Any item not picked up within 72 hours following the event become the property of Magnolia Hotel St. Louis.

### VENDORS

All vendors must comply with all local fire and safety codes as well as Magnolia Hotel St. Louis's policy regarding sound levels. Standard parking fees apply.

### USE OF OUTSIDE CATERERS

All food and beverage must be provided by the hotel, with the exception of the wedding cake. This includes all event spaces and hotel outlets.

### USE OF OUTSIDE VENDORS

You are welcome to hire outside vendors to provide any goods or services that Magnolia cannot provide during the event however you must notify Hotel of the specific goods and/or services and provide sufficient advance notice to the Magnolia.

Indicates vegetarian item 

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#### LOST AND FOUND

The Magnolia Hotel St. Louis is not responsible for lost, stolen or damaged items left on property prior to, during or following an event

#### BRIDAL SUITE

The wedding couple will receive a complimentary Luxury Bridal Suite the night of their wedding and we offer a discounted rate for additional nights added. (Platinum Package receives two nights)

#### RECEIVING

Items provided by the client may be delivered to the hotel no more than 24 hours prior to the event. Shelving Fees may apply based on required space needed to hold the items.

#### WE'RE BOOKED. NOW WHAT?

Now that you have selected your wedding venue and paid your deposit, begin focusing on booking your event professionals (photographer, DJ, Cake, Florist, etc.) The Catering Sales Manager is always available to answer your questions and assist you with your wedding planning. We will schedule a menu tasting 3-4 months prior to the wedding. At this time, we will plan all of the details – timeline, floor plan, menu, bar, etc.



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