

hors d'oeuvres buffet

PACKAGE I

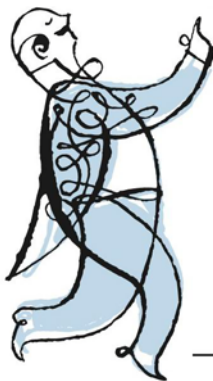
Choice of 3 Passed Hors D'oeuvres
Signature Cocktail Greeting
Bruschetta Spreads, Artisan Cheeses & Crudités
Choice of 3 Buffet Hors D'oeuvres
Trio of Paninis
Choice of 1 Action Station
Your Wedding Cake Displayed on Festively
Painted Plates with Coffee Service
5 Hour Full Premium Bar
\$68.00 per guest
plus 20% service charge and tax

PACKAGE II

Choice of 4 Passed Hors D'oeuvres
Signature Cocktail Greeting
Bruschetta Spreads, Artisan Cheeses & Crudités
Choice of 3 Buffet Hors D'oeuvres
Choice of 1 Carved Meat
Choice of 1 Action Station
Your Wedding Cake Displayed on Festively
Painted Plates with Coffee Service
5 Hour Full Premium Bar
\$73.00 per guest
plus 20% service charge and tax

PACKAGE INCLUDES

- » China, Flatware & Glassware
- » Partial Seating & Black Ballroom Chairs
- » Guest Table, Cake Table, Bar,
Name Table & Gift Table Linens
- » Service Labor



Package pricing based on a minimum of 100 guests.
If you are interested in customized menus, contact Indra Russell

dinner buffet

PACKAGE I

Choice of 3 Passed Hors D'oeuvres

Signature Cocktail Greeting

Choice of Salad, Vegetable, Starch,

Choice of Chicken Entrée
& Hand Crafted Breads

Your Wedding Cake Cut & Served on
Festively Painted Plates with Coffee Service

5 Hour Full Premium Bar

\$68.00 per guest
plus 20% service charge and tax

PACKAGE II

Choice of 4 Passed Hors D'oeuvres

Signature Cocktail Greeting

Choice of Salad, Vegetable, Starch,

Choice of Chicken Entrée, Carved Meat
& Hand Crafted Breads

Your Wedding Cake Cut & Served on
Festively Painted Plates with Coffee Service

5 Hour Full Premium Bar

\$73.00 per guest
plus 20% service charge and tax

PACKAGE III

Choice of 3 Passed Hors D'oeuvres & Trio of Tapenades Display

Signature Cocktail Greeting

Pre-Set Plated Salad

Choice of Vegetable & Starch

Choice of Chicken Entrée, Carved Meat
& Hand Crafted Breads

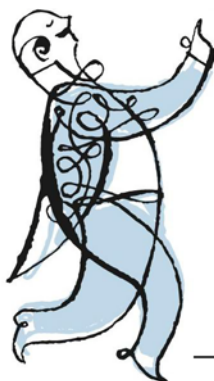
Your Wedding Cake Cut & Served on Festively Painted Plates with Coffee Service

5 Hour Full Premium Bar

\$76.00 per guest
plus 20% service charge and tax

PACKAGE INCLUDES

- » China, Flatware & Glassware
- » Guest Seating & Black Ballroom Chairs
- » Guest Table, Cake Table, Bar,
Name Table & Gift Table Linens
- » Service Labor



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seated dinner

PACKAGE I

Choice of 3 Passed Hors d'oeuvres
Signature Cocktail Greeting
Choice of Plated Salad
Choice of Vegetable & Starch
Choice of Chicken Entrée
& Hand Crafted Breads
Your Wedding Cake Cut & Served on
Festively Painted Plates with Coffee Service
5 Hour Full Premium Bar
\$73.00 per guest
plus 20% service charge and tax

PACKAGE II

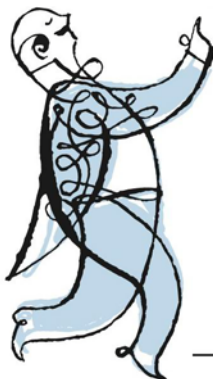
Choice of 4 Passed Hors d'oeuvres
Signature Cocktail Greeting
Choice of Plated Salad
Choice of Vegetable & Starch,
Choice of Beef Entrée
& Hand Crafted Breads
Your Wedding Cake Cut & Served on
Festively Painted Plates with Coffee Service
5 Hour Full Premium Bar
\$79.00 per guest
plus 20% service charge and tax

PACKAGE III

Choice of 3 Passed Hors d'oeuvres & Trio of Tapenades Display
Signature Cocktail Greeting
Choice of Plated Salad
Choice of Vegetable & Starch
Choice of Split Entrée Chicken & Beef or Split Entrée Beef & Seafood
& Hand Crafted Breads
Your Wedding Cake Cut & Served on Festively Painted Plates with Coffee Service
5 Hour Full Premium Bar
\$84.00 per guest
plus 20% service charge and tax

PACKAGE INCLUDES

- » China, Flatware & Glassware
- » Guest Seating & Black Ballroom Chairs
- » Guest Table, Cake Table, Bar,
Name Table & Gift Table Linens
- » Service Labor



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enhancements

*MAKE YOUR PARTY MEMORABLE
WITH AN EXTRA TOUCH TO YOUR DINNER.*

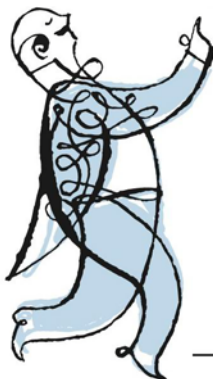
1 Additional Hour of Bar Service
\$3.00 per guest

House Wine Pour with Dinner
\$5.00 per guest

House Champagne Toast
\$3.00 per guest

Glass Votives
\$1.00 per candle

» *Some enhancements may require additional service labor*



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general information

GENERAL GUIDELINE FOR CATERING

- 1. The person making arrangements shall notify Butler's Pantry of a final guest count at least 10 business days prior to your event date.**
Any additions to this count within 10 business days of your event will be subject to a 15% surcharge.
- 2. Payment Schedule**
 - » \$500 due upon booking the venue
 - » 50% due 90 days prior to your event
 - » Estimated balance due 10 days prior to event date.

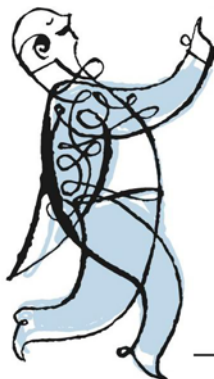
All events require a credit card on file for any additional fees incurred after payment of estimated balance is made.

Failure to provide above payments will cause your catering contract to be void.

- 3. All deposits are non-refundable.**
- 4. The Butler's Pantry catering director should be made aware of all aspects of your event.**
Please allow our catering director to coordinate all deliveries and pick-ups from outside vendors. (i.e. entertainment, floral, bakery, etc.)
- 5. Outside food & beverage is prohibited, with the exception of wedding cakes provided by a licensed bakery.**
- 6. For weddings with ceremonies onsite or outdoor cocktailing additional fees may apply. Ask your catering manager for more details.**
- 7. We accept the following for payment: cash, money order, Visa, MasterCard and American Express. Personal checks are only accepted 14 days prior to event date.**

WEDDING PACKAGE SPECIFICATIONS

- 1. These packages are designed for weddings in the MacDermott Grand Hall only. For events in other spaces please consult your catering manager.**
- 2. These packages are based on a 5 hour event with a minimum of 100 guests. Please add the following percentages for less than 100 guests:**
 - » 99 – 75 guests please add 15%
 - » 74 – 50 guests please add 20%
 - » 49 – 25 guests please add 30%
 - » 24 or less please consult your catering manager
- 3. The 20% service charge covers base cost of service, culinary & support staff. The service charge & current sales tax will be applied to your final bill.**
- 4. Gratuity is not included. Please refer to your catering manager for assistance.**
- 5. Food Tastings**
 - » Complimentary tastings for seated and served event packages are provided for 2 guests upon receipt of signed contract & deposit.
 - » Complimentary brunch for up to 6 at Bixby's in the Missouri History Museum is provided for hors d'oeuvre and buffet event packages are provided upon receipt of signed contract & deposit.
 - » Tastings are available by appointment only. Tastings may be scheduled Monday – Thursday 10:30am - 3:30pm. Please consult with your event planner for a mutually convenient time.



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“THE PERFECT PAIR”

BEFORE THE BIG DAY CELEBRATION

at Bixby's in the Missouri History Museum

Offered Monday – Friday

Rehearsal Dinner Package to Include:

» *2 Hour Open Premium Bar*

» *Dinner Buffet*

» *Salad - choose 1 offering*

Baja Caesar » Bibb & Radicchio » Cape Cod » Spinach & Baby Arugula

» *Fresh Vegetable - choose 1 offering*

Sugar Snap Pea & Roasted Carrot » Julienne of Fresh Vegetable » Green Beans with Shallots

» *Pasta - choose 1 offering*

Penne with Sundried Tomato Cream » Tortellini Carbonara » Ziti Bolognese » Fettuccini Primavera

» *Entree - choose 1 offering*

*Roasted Chicken & Potato Trio » Chicken Piccata & Risotto
Bistro Chicken & Garlic Mashed » Pork Loin & Wild n' White Rice*

» *Artisan Breads & Butter*

» *Served Dessert - choose 1 offering*

Mini Cupcakes » Vanilla Crème Brûlée » Seasonal Berry Tart » Chocolate Mousse

Price Per Guest \$45.00

plus 20% service charge & local taxes

» *Receive a 10% discount if Butler's Pantry caters the wedding reception*

ENHANCEMENTS:

» *passed hors d'oeuvres \$5.00 per guest*

» *additional hour of cocktails \$5.00 per guest*

» *house wine pour with dinner \$5.00 per guest*

» *hand carved flank steak \$5.00 per guest (plus \$75.00 carver fee)*

» *price includes base labor, room rental fee, glassware, china, linen napkin & silverware*

» *table linens and votives additional*

» *menus are based on serving a minimum of 40 guests*

(for guests counts less than 40 dinner will be seated & served » please add 25% to the menu price)



“THE PERFECT PAIR”

AFTER WEDDING CHAMPAGNE BRUNCH

at Café Madeline in Tower Grove Park or Bixby's in the Missouri History Museum



Offered the Sunday After Your Wedding
... a perfect ending to your wedding weekend

After Wedding Brunch Package to Include:

» *Complimentary Champagne Toast*

» *Brunch Buffet*

*Enjoy the locally inspired menu that changes a little every Sunday,
but has something to suit everyone's taste.*

*Featuring omelets, cold salads,
soup du jour, warm entrees, and a tempting dessert display.*

*Price Per Guest \$20.00
plus gratuity & local taxes*

» *Bride and Groom are Complimentary
& receive a \$50 gift certificate to use at a later date.*

**price is based on a minimum of 25 guests
reservations must be made a week in advance

