



FOUR SEASONS HOTEL
St. Louis

2022 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 \$140 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; floor length linen; 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, Hot 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
Hazelnut & Pomegranate Crostini
Crab Pastry Puff
Smoked Trout, Blini, Crème Fraiche, Dill
Tuna Tartare, Avocado, Black Sesame Wonton
Lobster Tart, Peppers, Green Onion
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
Roasted Tomato Crostini, Mozzarella, Pesto

WARM

Stuffed Artichoke, Boursin Cheese
Mushroom Tart, Chermoula
Truffle Parmesan Potato Chips or French Fries
Spanokopita, Spinach, Feta
Falafel with Cucumber, Tzatziki
Brie Strudel, Hot Honey
Phyllo Tart, Fig, Goat Cheese
Baked Crab Tart, Herbed Breadcrumbs, Citrus
Kate, Artichoke, Gruyere Stuffed Mushroom
Coconut Shrimp with Sweet Chili Sauce
Crab Cake, Harissa Aioli
Stuffed Dates, Bacon, Chorizo, Romesco
BBQ Pulled Pork, Cheddar, Jalapeno
Brussel Sprout Lollipop, Bacon Jam
Bacon Wrapped Chicken, Truffle Glaze
Chicken and Waffle Skewer, Hot Honey
St. Louis Toasted Ravioli, Marinara
Beef Wellington, Horseradish Cream
Steamed Vegetable Dumpling
Crispy Pork Belly, Mango Honey Glaze, Tajin



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

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, Caesar Dressing

Classic Caesar, Romaine, Shaved Parmesan, Roasted Garlic Crouton, Creamy Anchovy Dressing

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, Herb Vinaigrette

Garden Salad, Greens, Tomato, Avocado, Asparagus, Shaved Parmesan, Balsamic Honey Dressing

Baby Arugula Salad, Spiced Walnuts, Dried Cherries, Raspberry, Feta, Raspberry Vinaigrette

Wedge Salad, Iceberg Lettuce, Bleu Cheese, Bacon Lardon, Cherry Tomato, Bleu Cheese Dressing

Baby Gem Salad, Shaved Red Onion, Sweet Peppers, Kalamata Olive, Herbs, Smoked Paprika Vinaigrette

Tomato Carpaccio Salad, Mixed Greens, Grilled Asparagus, Shaved Parmesan, Meyer Lemon Dressing

FALL & WINTER SUGGESTIONS

Roasted Carrot Soup, Cilantro, Crème Fraiche, Cumin

Cream of Mushroom, Marsala, Chive, Smoked Mozzarella Crostini

Roasted Butternut Squash, Whipped Ricotta, Candied Pepita, Fried Sage

Baby Spinach, Pickled Onion, Goat Cheese, Herbs, Candied Pepitas, Cornbread Crouton, Herb Vinaigrette

Grilled Caesar, Grilled Romaine, Shaved Grana Padano, Sundried Tomato Crouton, Caesar Dressing

Classic Caesar, Romaine, Roasted Garlic Crouton, Shaved Parmesan, Creamy Anchovy Dressing

Beet Root Salad, Artisanal Lettuce, Whipped Goat Cheese, Crispy Shallot, Cucumber, Fennel Vinaigrette

Chopped Cobb, Tomato, Red Onion, Bacon, Egg, Blue Cheese Dressing

Baby Arugula, Spiced Walnuts, Dried Cherries, Raspberry, Feta, Raspberry Vinaigrette

Sweet Potato Tart, Leeks, Pesto, Watercress



FOUR SEASONS HOTEL

St. Louis

Menus include House Baked Rolls, Kaldi's Coffee & Decaffeinated Coffee, & Ikaati Teas

Entrees - \$140

Organic Chicken Breast
Stuffed Chicken Breast, Spinach, Ricotta, Shallot
Tuscan Marinated Chicken Breast
Sweet and Spicy Marinated Chicken Breast

Pan Seared Salmon
Eggplant Lasagna, Tomato Coulis, Smoked Mozzarella
Seasonal Vegetarian Ravioli, Ratatouille
Vegetarian Risotto, Chef's Seasonal (Vegan on Request)
Roasted Cauliflower Steak, Farro Salad, Chermoula

Entrees - \$155

Citrus Cured Halibut
Grilled Shrimp
Seared Branzino
Pan Fried Grouper
Poached Seabass
Crab Cake

Grilled 8oz Strip Steak
Braised Short Ribs
Oven Roasted 10oz Black Angus Ribeye
Seared 6oz Beef Tenderloin
Grilled 12oz Bone in Pork Chop
8oz Bourbon Honey Glazed Pork Loin
Italian Marinated Pork Tenderloin

Choose a Sauce

Fish

Salmoriglio (Tangy Herbed Butter Sauce)
Chermoula
Saffron Buerre Blanc
Citrus Buerre Blanc
Red Pepper Coulis

Beef or Chicken

Roasted Shallot Jus
Thyme Jus
Au Poivre
Gremolata
Balsamic Onion Compound Butter

Choose Two Sides

Parmesan Roasted Garlic Whipped Potato
Glazed Roasted Fingerling Potato
Rosemary Potato Gratin
Truffle Crushed potato
Potato Croquette
Goat Cheese Polenta
Smoked Cheddar Grits
Chef's Seasonal Risotto
Roasted Garlic Mashed Potato

Three Cheese Cauliflower Gratin
Grilled Lemon Asparagus
Glazed Rainbow Carrots
Ratatouille
Haricots Vert with Shallot
Summer Squash Gratin
Crispy Brussels Sprouts, Cipollini Onion
Blistered Snap Peas with Melted Leeks
Grilled Broccolini with Chili and Lemon

Add \$10 per person for a duet entrée. Guests may be offered a pre-selected choice of a maximum of (2) entrees + a vegetarian option. All entrees must have the same sides. Final entrée count is due 5 business days prior to event. If counts are not received, higher price entrée will be charged for all guests. Patron must provide an escort card for every guest that indicates their entrée choice.

Prices do not include 25% service charge or 11.179% sales tax.



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Stationed Dinner

Streets of St. Louis - \$180

Soulard

Braised BBQ Pork, Sweet Rolls
Assorted BBQ Sauces
Grilled BBQ Chicken Breast
Grilled Vegetable Display
Red New Potato Salad
Coleslaw with Poppyseed Vinaigrette

The Hill

Made to Order Pasta Station (Culinary Attendant Required at \$150.00 Each)

Select One Pasta: Spaghetti, Orecchiette, Farfalle

Select One Stuffed Pasta: Wild Mushroom Ravioli, Butternut Squash Ravioli, Spinach & Cheese Tortellini

Select Two Sauces: Pomodoro, Bolognese, Alfredo, Mushroom Cream, or Pesto

Toppings Include: Italian Sausage, Pancetta, Chicken, Mushrooms, Sweet Peppers, Artichokes,
Tomatoes, Spinach, Seasonal Vegetables

Traditional Caesar Salad with Sundried Tomato Croutons, Choice of Grilled Shrimp or Chicken
Assorted Breads and Warm Garlic Bread

Whole Roasted Tuscan Chicken with Assorted Sauces (Culinary Attendant Required at \$150.00 Each)

River's Edge

Chilled Seafood
Jumbo Gulf Shrimp (3 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 Cured Meats and Pates
Assorted Domestic and Imported Cheeses
Assorted Jams, Mustards, and Pickles

Dessert Bar

Tiramisu, Goey Butter Cake, Chocolate Terrine, Ted Drewes

*Menu includes House Baked Rolls, Kaldi's Coffee & Decaffeinated Coffee, Ikaati Teas
Price listed is per person, and includes all wedding package items listed on page one.
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Family Style Dinner

\$170

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
Sautéed Baby Carrot Ragout
Sautéed 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

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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)



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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: Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc

Bar Also Includes Soft Drinks, Juices, Mixers, Garnishes.

Additional Hours of Premium Open Bar

\$12 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
\$40 per child

Vendor Meals

Chef's Choice of Hot Meal
\$45 per person

Late Night Snack Menu

Suggestions Include: Mini Street Tacos, Boozy Milkshakes, Cookies and Milk, Buffalo Chicken Sliders,
All Beef Sliders, French Fry Shooters, House Made Gelato Mini Cones, Assorted Mini Sandwiches
\$8 per piece

Upgraded Décor Package

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



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Post Wedding Breakfast Options

Continental Breakfast - \$30 per person

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

Breakfast Enhancements

Choose one for \$7, Two for \$11, Three for \$15, Four for \$19, or Five for \$22

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
Hickory Smoked Salmon, Cream Cheese, Capers, Onions
Applewood Smoked Bacon or Turkey Bacon
Pork, Turkey, or Chicken/Apple Sausage

Mini Quiche: Mushroom, Kale, Gruyere
Avocado Toast, Pico De Gallo, Lime, Cilantro, Brioche
Smoked Cheddar Stone Ground Grits
Greek Yogurt Parfait, Local Honey, Berries
Burrito: Scrambled Egg/Potato/Pepper Jack/Chorizo
Biscuit Sandwich: Egg/Black Pepper Bacon/Cheddar
Croissant Sandwich: Egg/Canadian Bacon/Gruyere
Griddle Sandwich: Maple Bagel/Egg/Sausage/American
Mini Tortilla De Patatas (Spanish Potato Omelet), Sweet
Pepper, Green Onion, Pimento Aioli

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

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



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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. Complimentary self parking is available in the Lumiere Place Casino garage. The hotel does not control pricing or availability for the self parking garage.

Guarantees

The guaranteed number of guests attending the event is due five 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 \$5.00 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!