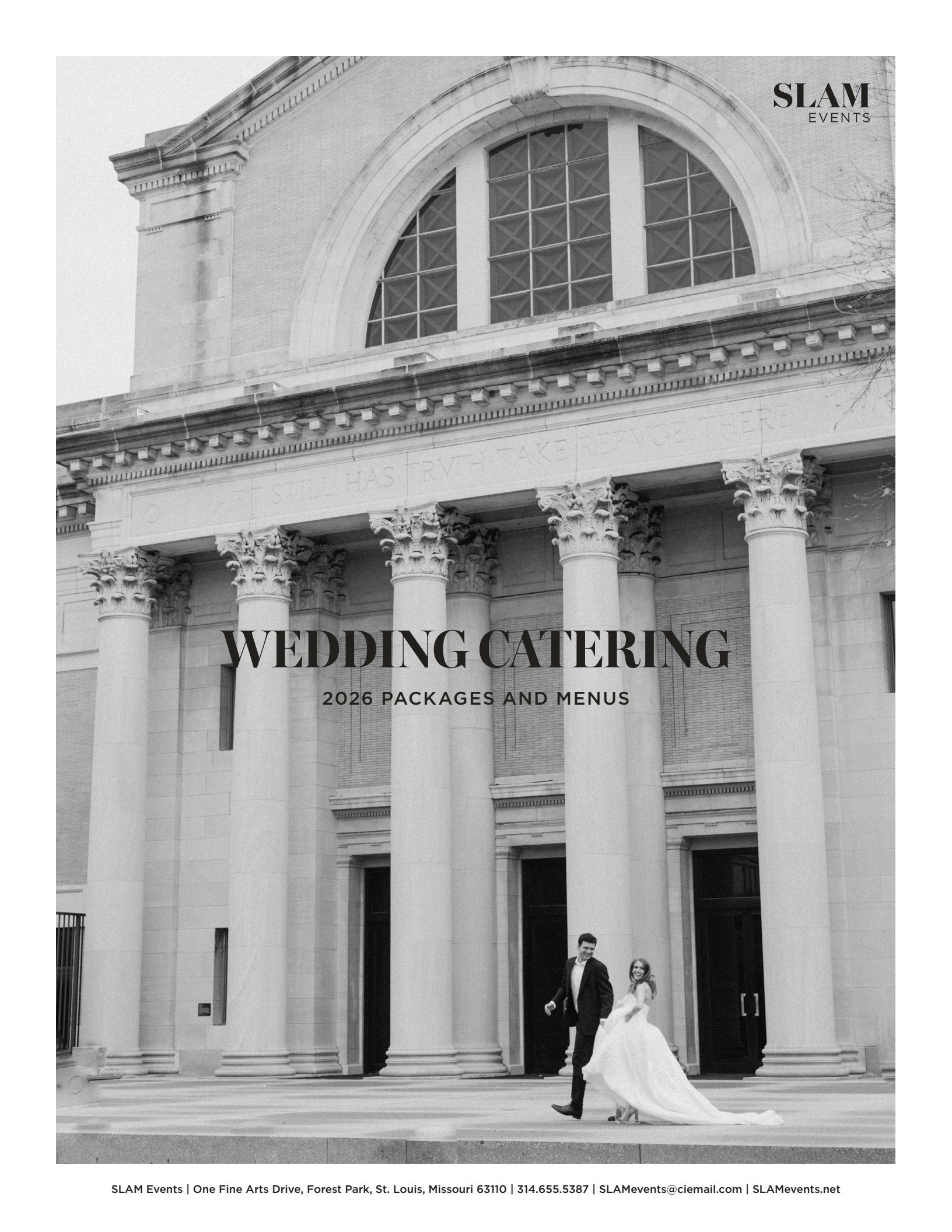




SLAM
EVENTS

WEDDING CATERING

2026 PACKAGES AND MENUS

CONGRATULATIONS ON YOUR UPCOMING WEDDING!

Your celebration at the Saint Louis Art Museum will be an unforgettable event in our beautiful and iconic space.

Our all-inclusive wedding packages offer every component you need to create your own personalized experience of a lifetime together.

ALL WEDDING PACKAGES INCLUDE

- Elegant Table Settings
- Cake Cutting and Coffee Service
- Tasting of your menu for up to four guests prior to the date with our Chef and Catering Manager
- Table Wine Service

PORTRAIT RECEPTION

- Cocktail Hour in Sculpture Hall and Grigg Gallery. Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery
- \$4,500 for a 4-Hour Rental
- \$1,000 each Additional Hour
- \$15,000 Food and Beverage Minimum

MASTERPIECE RECEPTION

- Cocktail Hour in Taylor Hall or South Terrace, Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery, Grigg Side Galleries
- \$6,500 for a 4-Hour Rental
- \$1,000 each Additional Hour Wedding Packages
- \$15,000 Food and Beverage Minimum

CEREMONIES

- Grigg Gallery -150-person Capacity - \$2,000.00 additional fee
- South Terrace 150 Capacity (Outdoor) - \$2,000.00 additional fee
- Additional Rental Fee for Chairs
- The Museum Does Not Host Stand- Alone Wedding Ceremonies



A photograph of a wedding reception in a grand, arched hall. In the center, a bride in a white gown and a groom in a tuxedo are dancing. They are surrounded by guests seated at round tables with white tablecloths. The hall features high ceilings with arched windows and decorative lighting. The scene is framed by a doorway in the foreground.

**AN *EXTRAORDINARY* CELEBRATION TO
SHARE WITH THOSE WHO MATTER MOST.**



RENTAL POLICIES

Confirmation of Space & Deposits Space may book as early as 18 months in advance. Booking will only be considered definite upon receipt of 100% facility rental and 50% of estimated catering balance and both contracts signed.

Payments may be made by check to St. Louis Art Museum for facility deposit and SLAM Events for catering deposit or by credit card using a secure link with Authorize.net.

One additional deposit will be due: 10 days – 100% of the remaining balance must be paid.

Clients also must provide a certificate of insurance for \$1 million in general liability insurance.

FOOD & BEVERAGE MINIMUMS

Food and Beverage minimums are based on event space and requirements for each space. Food and Beverage Minimums exclude service charge, facility rentals and taxes.

PREFERRED VENDORS

SLAM Events can offer a list of recommended vendors to assist in planning your event. All vendors must sign and abide by all rules under the vendor agreement contract. All vendor agreement contracts are recommended to be submitted at the time of vendor hire but no later than 45 days prior.

FOOD & BEVERAGE POLICIES

SLAM Events must provide all food and beverage items. The Missouri State Liquor Commission regulates the sale and service of alcohol.

SILVER PACKAGE

Menus are subject to a 25% service charge and tax.

INCLUDES:

(3) Passed Hors D' Oeuvres
(1) Salad

(1) Protein Entrée
(1) Vegetarian Entrée

(4) Hour Silver Bar

SALAD COURSE:

Cucumber Wrapped Mesclun Green, Roma Tomato, Crouton,
Julienne of Vegetables, Champagne Vinaigrette

Endive, Frisee, Burrata, Radish, Electric Mustard & Turmeric
Dressing, Ground Egg, Prosciutto Crumbs

Butter Bibb, Asparagus, Sliced Egg, Garlic Bread Crumbs, Pine
Nut, Parsley Vinaigrette

Tied Hearts of Romaine, Tomato, Garlic Bread Stick, Black
Pepper, White Anchovy, Parmesan Dressing

MAIN ENTREE:

Airline Seared Chicken
Barley Risotto, Haricot Verte, Herb Brodo

Rosemary Coulotte Steak
Shallot Demi-Glace, Roasted Cipollini, Duchesse Potato

Seared Filet of Salmon
Parsnip Potato Puree, Grain Mustard Beurre Blanc, Apple
Fennel Salad

Chicken Cutlet
Jumbo Shrimp, Pancetta Chervil Vierge, Risotto Milanese,
Broccoli Spear

VEGETARIAN ENTRÉE:

Wild Mushroom Terrine
Celeriac Puree, Arugula, Cayenne Candied Red Onion Wedge,
Sherry Vinaigrette **V**

Roasted Vegetable Lasagna
"Mozzarella" Tomato Coulis, Fried Spinach **VG**

Butternut Squash Ravioli with Brown Butter
Goat Cheese and Thyme **V**

Cauliflower Steak
Carrot Vinaigrette, Raisin Compote, Wilted Greens **VG**



GOLD PACKAGE

Menus are subject to a 25% service charge and tax.

INCLUDES:

(3) Passed Hors D' Oeuvres
(1) Salad

(1) Protein Entrée
(1) Vegetarian Entrée

(4) Hour Gold Bar

SALAD COURSE:

Cucumber Wrapped Mesclun Green, Roma Tomato, Crouton, Julienne of Vegetables, Champagne Vinaigrette

Endive, Frisee, Burrata, Radish, Electric Mustard & Turmeric Dressing, Ground Egg, Prosciutto Crumbs

Butter Bibb, Asparagus, Sliced Egg, Garlic Bread Crumbs, Pine Nut, Parsley Vinaigrette

Tied Hearts of Romaine, Tomato, Garlic Bread Stick, Black Pepper, White Anchovy, Parmesan Dressing

MAIN ENTREE:

Wild Mushroom Chicken Ballantine
Madeira Jus, Pommes Puree, Air Dried Sage Tomato, Baby Zucchini

Saffron Poached Chicken
Blood Orange Beurre Blanc, Jasmine Rice, Free Flow Baby Vegetables

Roasted New York Strip Loin
Fried Brussel Sprout, Baby Potato, Horseradish Mousse

Cabernet Braised Short Rib with Gremolata
Tipsy Cheddar Risotto, Root Vegetable Bordelaise

Frenched Duroc Pork Chop
Brandy Demi-Glace, Spiced Apple Sautee, Walnuts, Buttermilk Boxty Cake

Prosciutto Wrapped Cod
Potatoes Lyonnais, English Pea Coulis, Roasted Salsify

Oscar Style Baseball Steak
Jumbo Lump Crab, Sauce Béarnaise, Golden Mashed Potato, Asparagus

VEGETARIAN ENTRÉE:

Wild Mushroom Terrine
Celeriac Puree, Arugula, Cayenne Candied Red Onion Wedge, Sherry Vinaigrette **V**

Roasted Vegetable Lasagna
"Mozzarella" Tomato Coulis, Fried Spinach **VG**

Butternut Squash Ravioli with Brown Butter
Goat Cheese and Thyme **V**

Vegetable Bolognese
Spaghetti of Squash - Seasonal vegetables Stewed in a Tomato Herb Reduction **VG**

Cauliflower Steak
Carrot Vinaigrette, Raisin Compote, Wilted Greens **VG**



PLATINUM PACKAGE

Menus are subject to a 25% service charge and tax.

INCLUDES:

(4) Passed Hors D' Oeuvres
(1) Salad

(1) Protein Entrée or Duo Plate (4) Hour Platinum Bar
(1) Vegetarian Entrée

SALAD COURSE:

Cucumber Wrapped Mesclun Green, Roma Tomato, Crouton, Julienne of Vegetables, Champagne Vinaigrette

Endive, Frisee, Burrata, Radish, Electric Mustard & Turmeric Dressing, Ground Egg, Prosciutto Crumbs

Spiced Port Poached Pear with Mixed Greens, Smoked Dutch cheese Wedge, Radish, Caramelized Walnuts, Port-Fig Syrup

Butter Bibb, Asparagus, Sliced Egg, Garlic Bread Crumbs, Pine Nut, Parsley Vinaigrette

Tied Hearts of Romaine, Tomato, Garlic Bread Stick, Black Pepper, White Anchovy, Parmesan Dressing

MAIN ENTREE:

Honey Truffle Heirloom Duck Breast, Toasted Barley, Risotto, Petite Vegetables, Foie Gras, Duck Jus

Filet Mignon, Truffle Potatoes William, Red Wine Demi-Glace, Shaped Seasonal Vegetables

Lamb Chops, Root Vegetable II Baked Potato, Mushy Pea, Cumberland Sauce, Broccoli Rabe, Nasturtium

Pan Seared Veal Chop, Marsala Sabayon, Wilted Greens, Potato Sunchoke Hash, Blackberries

Olive Oil Poached Halibut, Morel Vinaigrette, Buttermilk Mashed Potato, Vegetable Noodles Gribiche

Jumbo Lump Crab Cake, Parisian Parsley Potato, Artichoke Ragout, Smoked Tomato

DUO ENTRÉE:

Pan Roasted Filet of Beef and Seared Scallops
Tarragon, Shallot Sauce

Rosemary Rubbed Filet of Beef and Preserved Lemon Jumbo Roasted Shrimp, Paprika Demi Glaze

Pan Roasted Filet of Beef and Sea Bass
Borolo Sauce, Pave Potato, Roasted Baby Carrots Glaze

Wagyu Flat Iron and Jumbo Sea Scallops
Sauce Americaine, Caulilini, Blistered Tomato

All served with white cheddar and scallion potato cake and citrus-steam asparagus.

VEGETARIAN ENTRÉE:

Wild Mushroom Terrine
Celeriac Puree, Arugula, Cayenne Candied Red Onion Wedge, Sherry Vinaigrette **V**

Roasted Vegetable Lasagna
"Mozzarella" Tomato Coulis, Fried Spinach **VG**

Butternut Squash Ravioli with Brown Butter
Goat Cheese and Thyme **V**

Vegetable Bolognese
Spaghetti of Squash - Seasonal vegetables Stewed in a Tomato Herb Reduction **VG**

Cauliflower Steak
Carrot Vinaigrette, Raisin Compote, Wilted Greens **VG**





HORS D'OEUVRES

Should you prefer to customize your entire wedding menu, we will be delighted to discuss additional selections. Menus are subject to a 25% service charge and tax.

COLD SELECTION:

Heirloom Tomato and Parmesan Crisp in Phyllo with Basil Crème **V**

Roasted Beet Terrine with Goat Cheese Mousse, Toasted Pine Nut & Basil **V GF**

Prosciutto Melon Balls **GF**

Cucumber & Hummus, Roasted Red Pepper, Cauliflower Crisp **VG GF**

Candied Bacon, Apple Fennel Slaw, Fontina Mousse, Pita, Crostini

Beef Carpaccio Roulade Truffle Aioli, Micro Greens, Watercress, Caper, Blini

Seared Ahi Tuna with Wonton Crisp, Wasabi Cream

Skewered Cocktail Shrimp & Crab Cocktail Relish **GF**

Lobster Roll, Celery, Brioche, Chive

HOT SELECTIONS:

Warm Brie en Croute with Port Poached Fig **V**

Boursin and Slow Roasted Tomato Grilled Cheese on Brioche **V**

Vegetable Ragout & Goat Cheese en Vol-au-Vent **V**

Mushroom & Mozzarella Arancini, Spiced Tomato Chutney **VG GF**

Blackened Chicken Skewer with Greek Yogurt and Mint Relish **GF**

Chorizo & Quinoa Stuffed Confit Cherry Tomato, White Balsamic Thyme Gastrique **GF**

Rosemary Beef Tenderloin Skewers with Bell Pepper and Balsamic Glaze **GF**

Duck Confit Spoon, Maple Spaghetti Squash, Mushroom **GF**

Crab Cake with Red Pepper Coulis & Watercress

Sea Scallop, Morel Vinaigrette, Pea Shoots **GF**

Rosemary Beef Tenderloin Skewers with Bell Pepper and Balsamic Glaze **GF**

BAR PACKAGES

Menus are subject to a 25% service charge and tax.

SILVER BAR

SPIRITS

Smirnoff Vodka
Four Roses Bourbon
Brookers Gin
Bank Note 5 Year Scotch
Exotico Blanco Tequila
Meyers Platinum Rum

WINE

Maggio Family Cabernet
Maggio Family
Chardonnay
Gruet Brut

BEER

Budweiser
Bud Light
Stella Artois
Local Craft Beer

GOLD BAR

SPIRITS

Tito's Vodka
4 Roses Bourbon
Bombay Gin
Dewar's Scotch
Exotico Blanco Tequila
Bacardi Light Rum

WINE

Hess Collection "Shirtail Ranches"
Cabernet Sauvignon
Stemmari Pinot Grigio
Gruet Brut

BEER

Budweiser
Bud Light
Stella Artois
Local Craft Beer

PLATINUM BAR

SPIRITS

Grey Goose Vodka
Makers Mark Bourbon
Tanqueray Gin
Glenmorangie 10 yr
Patron Silver
Bacardi 8 Rum

WINE

Hess Collection "Shirtail Ranches"
Cabernet Sauvignon
MacRostie Chardonnay
Gruet Brut

BEER / SELTZER

Budweiser
Bud Light
Stella
Local Craft Beer
High Noon Hard Seltzer

ADDITIONAL BAR HOUR:

Gold
Silver
Platinum

CHAMPAGNE TOAST:

SPECIALITY COCKTAILS:

Ask your catering director for options and pricing.

ENHANCEMENTS

Menus are subject to a 25% service charge and tax.

AMUSE BOUCHE

Chef's selection of your first bite. Let us surprise you!

Tomato and Brie Turnover and Petite Herb Salad

Shrimp Cocktail (5 per person): Petite Baby Greens, Cocktail Sauce, Lemon

Maryland Crab Cake and Smoked Pepper Rémoulade

Lobster Salad with Grilled Corn & Mango Salsa, Sweet Potato and Basil Purée

Seasonal Tomatoes, Pennsylvania Watercress, Bacon, and Creamy Roquefort Dressing \$ per person

SOUP

Chilled Avocado Vichyssoise, Sweet Crab and Herb Oil

Tomato Basil Soup with Black Olive Tapenade Crostini

Potato, Leek Soup, Caramelized Shallots and Smoked Chicken

Consommé, Fines Herbes and Chervil

Butternut Squash Purée with Toasted Pine Nuts and Chives

LATE NIGHT SNACKS

Imo's Cheese, Pepperoni or Sausage Pizza

Ted Drew's Custard

Chicken Tenders with BBQ Sauce

Skillet Popcorn (Butter & Sea Salt, Garlic Parmesan, Coconut Curry & Cinnamon Sugar)

St. Louis Style Ravioli with Marinara

Pita & Hummus

Fresh Chips with Ranch and Roasted Pepper Cream Cheese Dip

Santé Fe Pinwheel Sandwiches

Crunch Burger Sliders (Beef Patty, Crisp Pilacca Slaw, Jack Cheese, House Made Ketchup on Brioche Bun)

Kids Meals

Fresh Fruit Cup, Chicken Fingers, House Made Chips and Cookie

Vendor Meals

Chef's Choice

