

# 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
- \$5,500 for a 4-Hour Rental
- \$1,000 each Additional Hour
- \$15,000 Food and Beverage Minimum

## MASTERPIECE RECEPTION

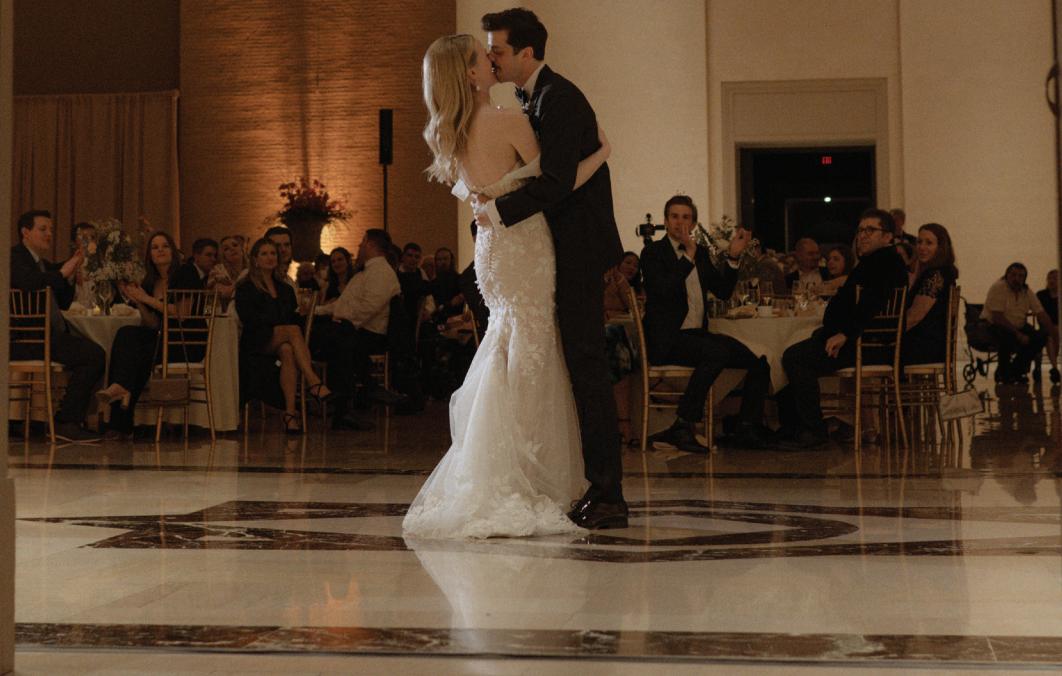
- Cocktail Hour in Taylor Hall or South Terrace, Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery, Grigg Side Galleries
- \$7,500 for a 4-Hour Rental
- \$1,000 each Additional Hour Wedding Packages
- \$15,000 Food and Beverage Minimum

## 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



AN EXTRAORDINARY CELEBRATION TO  
SHARE WITH THOSE WHO MATTER MOST.





## RENTAL POLICIES

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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.

### FOOD & BEVERAGE POLICIES

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

### 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.

# SILVER PACKAGE

\$146.00 PER PERSON

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

## 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**

## MAIN ENTRÉE:

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 **(V)**, Vegan **(VG)**, Made with Gluten-Free Ingredients **(GF)**

# GOLD PACKAGE

\$168.00 PER PERSON

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**



Vegetarian **(V)**, Vegan **(VG)**, Made with Gluten-Free Ingredients **(GF)**

# PLATINUM PACKAGE

\$178.00 PER PERSON

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

## INCLUDES:

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

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

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, Fois 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 Glace

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**



Vegetarian **(V)**, Vegan **(VG)**, Made with Gluten-Free Ingredients **(GF)**



## 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	\$12 per person
Silver	\$14 per person
Platinum	\$16 per person

**CHAMPAGNE TOAST:** \$9 per wine

### 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!

**\$9 PER PERSON**

Tomato and Brie Turnover and Petite Herb Salad

**\$10 PER PERSON**

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

**\$16 PER PERSON**

Maryland Crab Cake and Smoked Pepper Rémoulade

**\$14 PER PERSON**

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

**\$16 PER PERSON**

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

## SOUP

**\$8 PER PERSON**

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

**\$5.00 PER PERSON PER ITEM**

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

**\$37.00 PER PERSON**

Vendor Meals

Chef's Choice

**\$44 PER PERSON**

