



Danielle Dolan Photography



## WEDDING PACKAGES

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## RENTAL OPTIONS

Congratulations on your upcoming wedding! Your celebration at the Saint Louis Art Museum will be an unforgettable event in our beautiful and iconic space.

### PORTRAIT RECEPTION

Cocktail Hour in Sculpture Hall and Grigg Gallery. Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery. Garage Parking is included.

\$4,500, 4-Hour Rental

### MODERN RECEPTION

Cocktail Hour. Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery. Garage Parking is included.

\$5,500, 4-Hour Rental

### MASTERPIECE RECEPTION

Cocktail Hour on South Terrace (weather permitting). Seated Dinner in Sculpture Hall and Dancing in Grigg Gallery.

Grigg Side Galleries. Garage Parking is included.

\$6,500, 4-Hour Rental

### WEDDING CEREMONIES

An additional hour can be booked to accommodate a wedding ceremony onsite. Capacity will determine the suitable location. The museum does not host stand-alone ceremonies.

\$2,000 Ceremony Fee, and  
\*Additional Chair Rental Fee.

### WEDDING PACKAGES

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

### ALL WEDDING PACKAGES INCLUDE:

Elegant Table Settings  
Cake Cutting and Coffee Service  
Tasting of your menu for up to four guests with our Chef and Catering Director  
Table Wine Service

### CATERING PACKAGES INCLUDE:

#### SILVER PACKAGE

Three Hors D'oeuvres  
One Salad  
One Entrée  
One Vegetarian Entrée  
One Vegetable and One Starch  
Silver Bar

#### GOLD PACKAGE

Three Hors D'oeuvres  
One Salad  
One Entrée  
One Vegetarian Entrée  
One Vegetable and One Starch  
Gold Bar

#### PLATINUM PACKAGE

Four Hors D'oeuvres  
One Salad  
Two Entrées or One Duo Plate  
One Vegetarian Entrée  
One Vegetable and One Starch  
Platinum Bar

#### VENDOR'S MEAL

Chef's Choice

#### CHILDREN'S MEAL

Fresh Fruit Cup, Chicken Finger, House Made Chips, Cookie

\*Should you prefer to customize your reception, we will be delighted to discuss additional selections with you



## RENTAL POLICIES

### **Confirmation of Space & Deposits**

Space may be booked 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 receipt of signed facility rental and catering contracts. Payments may be made by check to St. Louis Art Museum for facility deposit and SLAM Events for catering deposit or by ACH or credit card using a secure link with Sertifi.com. There is a 3% service charge on all catering payments paid by credit card. Final Payment will be due: 10 business days – 100% of remaining balance must be paid.

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

### **Parking**

Parking is included in the Portrait, Modern and Masterpiece Receptions. This fee will be included on the facility rental invoice. Use of the garage cannot be removed after payment is received.

### **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 to your event.

### **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

Includes one Protein and Entrée Vegetarian Option. Menus are subject to 25% service charge and tax.

### Hors D'oeuvres

Passed Hors D'oeuvres based on average dining time.  
Please select three:

### COLD SELECTIONS:

**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, Watercress, Caper, Blini

**Seared Ahi Tuna** with Wonton Crisp and Wasabi Cream

### HOT SELECTIONS:

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

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

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

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

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

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

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

### Salad Course

Please select one Salad

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

**Endive**, Frisée, Burrata, Radish, 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 Cracker, Black Pepper, White Anchovy, Parmesan Dressing

### Entrées

Select one Protein Entrée, one Vegetarian Entrée, one Vegetable and one Starch:

**Seared Bone-In Chicken Breast**, Herb Brodo  
Rosemary Teres Major, Shallot Demi-Glace

**Seared Fillet of Salmon**, Grain Mustard Beurre Blanc, Apple Fennel Salad

**Chicken Cutlet Sauté**, Jumbo Shrimp, Pancetta Chervil Vierge

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

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

### STARCHES:

Golden Potato Purée, Duchesse Potato, Barley Risotto, Risotto Milanese

### VEGETABLES:

Haricots Verts, Roasted Cipollini, Broccoli Spear

### Silver Bar

**LIQUOR:** Smirnoff Vodka, Four Roses Bourbon, Brookers Gin, Bank Note Five Year Scotch, Exotico Blanco Tequila, Meyer's Platinum Rum

**WINE:** Maggio Family Cabernet, Maggio Family Chardonnay, Gruet Brut

**BEER:** Budweiser, Bud Light, Stella Artois, Local Craft Beer



## GOLD PACKAGE

Includes one Protein and Entrée Vegetarian Option. Menus are subject to a 25% service charge and tax.

### Hors D'oeuvres

Passed Hors D'oeuvres Based on average dining time.  
Please select three Hors D'oeuvres:

### COLD SELECTIONS:

**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, Watercress, Caper, Blini

**Seared Ahi Tuna with Wonton Crisp** and Wasabi Cream

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

### 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

### Salad Course

Select one:

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

**Endive**, Frisée, Burrata, Radish, 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 Cracker, Black Pepper, White Anchovy, Parmesan Dressing

**Baby Spinach**, Citrus Segments, Shaved Fennel, Dried Berries, Ricotta Salata, Onion, Raspberry Vinaigrette



## GOLD PACKAGE CONTINUED

Includes one Protein and Entrée Vegetarian Option. Menus are subject to 25% service charge and tax

### Entrées

Select one Protein Entrée, one Vegetarian Entrée, one Vegetable and one Starch:

**Wild Mushroom Chicken Ballantine**, Madeira Jus Saffron

**Poached Chicken**, Blood Orange Beurre Blanc

**Roasted New York Strip Loin**, Red Wine Reduction, Horseradish Mousse

**Cabernet Braised Short Rib**, Gremolata, Bordelaise

**Frenched Duroc Pork Chop**, Brandy Demi-Glace, Spiced Apple Sauté, Walnuts

**Prosciutto Wrapped White Bass**, Smoked Tomato Remoulade

**Oscar Style Baseball Steak**, Jumbo Lump Crab, Sauce Béarnaise

**Roasted Vegetable Lasagna**, “Mozzarella” Tomato Coulis, Fried Spinach VG

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

**Vegetable Bolognese**, Spaghetti of Squash, Seasonal Vegetables and Impossible Meat Stewed in a Tomato Herb Reduction VG

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

### STARCHES:

Golden Potato Purée, Parsnip Potato Purée, Duchesse Potato, Barley Risotto, Risotto Milanese, Jasmine Rice, Baby Potato, Tippy Cheddar Risotto, Buttermilk Boxy Cake, Potatoes Lyonnaise

### VEGETABLES:

Haricots Verts, Roasted Cipollini, Broccoli Spear, Sage Dried Tomato & Baby Zucchini, Free Flow Baby Vegetables, Fried Brussels Sprouts, Root Vegetables, Asparagus

### Gold Bar

**LIQUOR:** Tito’s Vodka, 4 Roses Bourbon, Bombay Gin, Dewar’s Scotch, Exotico Blanco Tequila, Bacardi Light Rum

**WINE:** Tuck Beckstoffer 75 Cabernet, Maggio Family Pinot Noir, Gruet Brut, Stemmari Pinto Grigio or Raeburn Russian River Chardonnay  
\*all wines subject to availability

**BEER:** Budweiser, Bud Light, Stella Artois, Local Craft Beer



## PLATINUM PACKAGE

Includes one Protein and Entrée Vegetarian Option. Menus are subject to a 25% service charge and tax.

### Hors D'oeuvres

Passed Hors D'oeuvres based on average dining time.  
Please select four Hors D'oeuvres:

#### COLD SELECTIONS:

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

**Roasted Beet Terrine**, 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, Capers, Blini

**Seared Ahi Tuna**, Wonton Crisp, Wasabi Cream

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

**Lobster Roll**, Celery, Brioche, Chive

#### HOT SELECTIONS:

**Warm Brie en Croute**, 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**, Greek Yogurt and Mint Relish GF

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

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

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

**Crab Cake**, Red Pepper Coulis & Watercress Sea

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

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

### Salad Course

Please select one:

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

**Endive**, Frisée, Burrata, Radish, 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 Cracker, Black Pepper, White Anchovy, Parmesan Dressing

**Baby Spinach**, Citrus Segments, Shaved Fennel, Dried Berries, Ricotta Salata, Onion, Raspberry Vinaigrette

**Baby Greens**, Port Poached Pear, Pecan Crusted Chevre Cheese, Mission Fig Vinaigrette

**Artisan Baby Lettuce**, Heirloom Cherry Tomato, Candied Berkshire Bacon, Peach, Rogue River Blue Cheese Dressing, Local Honey



## PLATINUM PACKAGE CONTINUED

Includes one Protein and Entrée Vegetarian Option. Menus are subject to 25% service charge and tax.

### Entrées

Select two Entrées or one Duo Entrée, one Vegetarian Entrée, one Vegetable and one Starch:

### PROTEIN ENTRÉES

**Honey Truffle Heirloom Duck Breast**, Foie Gras, Duck Jus

**Filet Mignon**, Red Wine Demi-Glace

**Flame Grilled Lamb Chops**, Cumberland Sauce, Nasturtium

**Pan Seared Veal Chop**, Marsala Sabayon, Blackberries

**Coconut Milk Poached Halibut**, Morel & Fines Herbes Vinaigrette

**Jumbo Lump Crab Cake**, Brandy & Scallion Cream Sauce

### VEGETABLE ENTRÉES

**Roasted Vegetable Lasagna**, “Mozzarella” Tomato Coulis, Fried Spinach VG

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

**Vegetable Bolognese**, Spaghetti of Squash, Seasonal Vegetables and Impossible Meat Stewed in a Tomato Herb Reduction VG

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

**Wild Mushroom Terrine**, Celery Purée, Arugula, Cayenne Candied Red Onion Wedge, Sherry Vinaigrette V

**Sous Vide Maple Sweet Potato**, Roasted Root Vegetables, Red Wine Reduction, Apple Butter, Apple, Sesame, Tahini Yogurt VG/GF

### DUO PLATE

**Pan Roasted Filet of Beef and Seared Scallops** with Tarragon and Shallot Sauce

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

**Pan Roasted Filet of Beef, White Sea Bass**, Borolò Sauce

**Wagyu Flat Iron, Jumbo Sea Scallops**, Sauce Americaine

### STARCHES

Golden Potato Purée, Parsnip Potato Purée, Duchesse Potato, Barley Risotto, Risotto Milanese, Jasmine Rice, Baby Potato, Topsy Cheddar Risotto, Buttermilk Boxy Cake, Potatoes Lyonnaise, Roasted Salsify, Truffled Potatoes William, Horseradish Baked Potato, Hearty Wilted Greens, Buttermilk Whipped Potato, Parisian Parsley Potato

### VEGETABLES

Haricots Verts, Roasted Cipollini, Broccoli Spear, Sage Dried Tomato & Baby Zucchini, Free Flow Baby Vegetables, Fried Brussels Sprouts, Root Vegetable, Asparagus, Shaped Seasonal Vegetables, Broccolini, Potato Sunchoke Hash, Tagliatelli of Vegetables, Green Olive and Artichoke Ragout, Caulilini & Blistered Tomato

### Platinum Bar

**LIQUOR:** Grey Goose Vodka, Maker’s Mark, Tanqueray Gin Ten, Glenmorangie 10yr, Patron Silver, Bacardi 8 Year Rum

**WINE:** Austin Cabernet by Austin Hope, MacRostie Chardonnay, Gruet Brut

**BEER:** Budweiser, Bud Light, Stella, Local Craft Beer, High Noon Hard Seltzer





## ENHANCEMENTS

Optional add ons to your menu priced per person. Menus are subject to 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

### Soup

**Chilled Avocado Vichyssoise**, Sweet Crab and Herb Oil

**Tomato Basil Soup** Black Olive Tapenade Crostini

**Potato Leek Soup**, Caramelized Shallots and Smoked Chicken

**Consommé**, Fines Herbes and Chervil

**Butternut Squash Purée**, Toasted Pine Nuts and Chives

### Sweets Table

Please select five desserts

#### MINI TARTS

Each flavor counts as one selection

Lemon or Key Lime with Meringue, Chocolate Truffle, Fresh Fruit, Apple Streusel, Pumpkin Mousse

#### MINI CUPCAKES

Each flavor counts as one selection

Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting

#### SWEET TREATS

Double Chocolate Fudge Brownies

Cinnamon Orange Caramelized Nut Squares

Dark Chocolate Salted Caramel Truffle Pops

White Chocolate Grand Marnier Truffle Pops

Dark Chocolate Mousse Cup

Milk Chocolate Raspberry Mousse Shots

Fresh Fruit Parfait

Cinnamon Sugar Donut Holes with Chocolate Pipette  
Assorted Candy

**Chocolate Covered Strawberries** Served with your Wedding Cake



## ENHANCEMENTS CONTINUED

Optional add ons to your menu priced per person. Menus are subject to 25% service charge and tax.

### **Late Night Snacks**

- Imo's Cheese, Pepperoni or Sausage Pizza
- Ted Drew's Custard (Chocolate, Vanilla, Strawberry or Cookie Dough)
- 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)

### **Deluxe Coffee Station**

- Premium Roast Coffee
- Vanilla Syrup, Hazelnut Syrup, Cinnamon Syrup, Nutmeg, Cinnamon, Sugar Cubes, Cocoa Powder, Freshly Whipped Cream

### **Bar Upgrades**

#### **ADDITIONAL BAR HOUR:**

Silver, Gold, Platinum

#### **ADDITIONAL WINES** (Consult Your Catering Director):

Pinot Noir, Sauvignon Blanc, Pinot Grigio

#### **ADDITIONAL ITEMS** (Consult Your Catering Director):

High Noon Hard Seltzers

#### **SPECIALTY COCKTAIL**

Cocktail will be passed during cocktail hour and served at bars.

#### **CHAMPAGNE TOAST**

Pre-poured for guest before toasts

#### **Be Beautiful**

Ask your Catering Sales Director about Floor Length Linens, Napkins, Chargers, Ballroom Chairs, Lighting and Audio | Additional charges will apply.