



Inclusions

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Gazebo Ceremony

- Set up and tear down of Elms supplies
- White garden chairs
- Event tables with black, white or ivory linen
- Sound system with lapel microphone and additional microphones for singers and or readers
- White linen to be hung at the focal point of the ceremony or the entrance of the ceremony
- Rehearsal the evening before schedule for one hour
- Access to our 16 acres for photos

Ballroom Ceremony

- Set up and tear down of Elms supplies
- Guest chairs
- Event tables with black, white or ivory linen
- Sound system with lapel microphone and additional microphones for singers and or readers
- Candle lit decor to be placed at the focal point of the ceremony
- Rehearsal the evening before schedule for one hour
- Access to our 16 acres for photos

Ballroom Reception

- Set up and tear down of Elms supplies
- Guest chairs
- Tables with floor length linen in black, white or ivory
- Bone china, glassware, flatware and chargers in silver or gold
- Candle lit centerpieces: cylinders filled with water and floating candles, clear & mercury votives
- Dance floor
- Dedicated and professional onsite coordinator to assist in Elms planning details, vendors, timelines, menus and diagrams
- Dedicated and professional service team such as banquet servers, bartenders and buffet attendants
- Access to our 16 acres for photos
- Complimentary parking
- Complimentary suite for the couple the night of the wedding

Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%. Menu pricing and selections may change based on availability and market conditions.

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Rehearsal Dinner, After Party and Day After Brunch

- Set up and tear down of Elms supplies
- Guest chairs
- Tables with floor length linen in black, white or ivory
- Bone china, glassware, flatware and chargers in silver or gold
- Candle lit centerpieces: cylinders filled with water and floating candles, clear & mercury votives
- Dedicated and professional onsite coordinator to assist in Elms planning details, vendors, timelines, menus and diagrams
- Dedicated and professional service team such as banquet servers, bartenders and buffet attendants
- Access to our 16 acres for photos
- Complimentary parking

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Grab and Go Breakfast

BREAKFAST BURRITO

- Warm Flour Tortilla
-
- Aged Cheddar Cheese
-
- Fluffy Scrambled Eggs **GF V**
-
- Fresh Tomato Salsa
-
- Crispy Breakfast Potatoes with Fresh Herbs **GF VGN**
-
- Choice of Breakfast Sausage or Bacon
-

\$17 *Per Guest*

ENGLISH MUFFIN SANDWICH

- Cage - Free Egg
-
- Aged Cheddar Cheese
-

\$18 *Per Guest*

LOX BAGEL

- Choice of Breakfast Sausage or Bacon
-
- Toasted Bagel **V**
-
- Lemon Chive Cream Cheese **GF V**
-

Smoked Salmon **GF**

.....

Arugula **GF VGN**

.....

Capers **GF VGN**

.....

Shaved Red Onion **GF VGN**

.....

\$20 *Per Guest*

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Grab and Go Lunch

THE 88'S GRAB AND GO

Choice of Three, includes Kettle Chips, Whole Fruit, Condiments and Cookie

Capicola, Ham, Pepperoni, and Salami with Chili Pepper Spread, Provolone Cheese, Sliced Tomatoes, Lettuce on a Hoagie Roll

.....

Herb and Garlic Chicken Breast, Cherry Pepper Aioli, Marinated Tomatoes, Lettuce and Manchego Cheese on a Baguette

.....

Slow Roasted Roast Beef with Bacon and Onion Jam, Marinated Tomatoes, and Smoked Cheddar on a Hoagie Roll

.....

Shaved Honey Ham with Apple Compote, Baby Arugula, Brie Cheese on a Croissant

.....

Shaved Turkey Breast with Garlic Aioli, Roasted Peppers and Smoked Gouda Cheese on a Wheat Hoagie

.....

Marinated Roasted Vegetable with Roasted Pepper Hummus, Lettuce and Tomato on a Spinach Tortilla **VGN**

.....

\$40 *Per Guest*

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Guestroom Experiences

RE-ENERGIZE

Selection of Energy, Power Drinks, and Iced Coffee

.....

Assortment of Power Bars, Individual Dried Fruits, and Nuts **V**

.....

THE DEPOT GRAB AND GO

Individually Wrapped Sweet and Salty Snacks **V**

.....

Assorted Whole Fruits **GF VGN**

.....

Ripe Bananas **GF VGN**

Individual Packets of Beef Jerky (One Per Person) **GF**

\$17 *Per Guest*

Individual Bags of Whole Grain Sun Chips

Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

\$22 *Per Guest*

FARMERS MARKET HEALTHY BREAK **GF VGN**

Wedge Melons and Pineapple with Coconut Raspberry Dipping Sauce

Selection of Fresh Cut Vegetables, Red Pepper Hummus, Smoked Pepper Romesco Sauce, Individual Bags of Root Vegetable Chips

Chilled Flavored Ice Teas

\$30 *Per Guest*

All breaks served with Rotating Selection of Infused Water Minimum of 20 Guests | Service Time: 1 1/2 Hours \$200++ fee added to each Event Order for groups less than (20) guests. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%. Menu pricing and selections may change based on availability and market conditions.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Sliced Breakfast Breads **V** | \$56 Per Dozen

Chocolate Marble, Lemon Poppy Seed, Banana Nut

Sweet Cravings **V** | \$58 Per Dozen

Freshly Baked Assorted Cookies Assorted Mini Cupcakes

Jumbo Home-Style Cookies **V** | \$62 Per Dozen

Chef's Choice of Assorted Variety

Sweet Bars **V** | \$62 Per Dozen

Lemon Bars, Brownies, & Blondies

Today's Fresh Bakeries **V** | \$62 Per Dozen

Assorted Muffins, Croissants, and Danish

House Made Gluten Free Muffin Selection **GF V** | \$62 Per Dozen

Blueberry, Banana Nut, Chocolate, & Carrot

SNACKS

Whole Market Fruits | \$4 Each

Individual Greek Yogurts | \$5 Each

Assorted Flavors

Assorted Bags of Chips, Pretzels and Popcorn | \$5 Each

Assorted Candy Bars | \$5 Each

Individual Bags of Snack and Nut Blends | \$6 Each

Assorted Protein, Energy and Granola Bars | \$6 Each

Crudit  Cup **GF VGN** | \$10 Each

Chef's Selection of Seasonal Vegetables with Chickpea Hummus

Yogurt Parfait | \$10 Each

Layered Yogurt, Seasonal Fruit Compote and Homemade

Assortment of Bagels **V** | \$68 Per Dozen
Strawberry Cream Cheese & Traditional Cream Cheese

Granola
Breakfast Chia Cup **GF** | \$10 Each
Coconut Chia Seed Pudding with Blueberries & Shaved Coconut
Seasonal Sliced Fruit with Honey Yogurt Dip **GF** | \$15 Per Guest

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE, TEA AND LEMONADE

Assorted Hot Tea | \$5 Each
Lemonade | \$80 Per Gallon
Freshly Brewed Coffee | \$90 Per Gallon
Regular and Decaffeinated Coffee
Iced Tea | \$90 Per Gallon

SOFT DRINKS

Variety of Regular, Decaffeinated and Diet Pepsi Products | \$6 Each

SPECIALTY BOTTLED BEVERAGES

Still and Sparkling Bottled Water | \$5 Each
Chilled Juices | \$5 Each
Orange, Grapefruit and Cranberry
Naked | \$6 Each
Juices, Smoothies and Protein Drinks
Red Bull High Energy Drinks | \$6 Each
Regular and Sugar Free

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Hors D’oeuvres

HORS D'OEUVRES

- Vegetable Samosas **V** | \$7 Per Piece
Tamarind Sauce and Cilantro Chutney
- Mac and Cheese Bites **V** | \$7 Per Piece
Blue Cheese and Buffalo Sauce Dip
- Sweet and Sour Tomato Jam **V** | \$8 Per Piece
with Drunken Goat Cheese on Garlic Rubbed Baguette
- Vegetable Potstickers **V** | \$8 Per Piece
Sweet Soy and Garlic Chili Sauce
- Grilled Shrimp **GF** | \$10 Per Piece
Marinated in Chili Oil and Scallions with Ginger, Shallot and Soy Dipping Sauce
- Mini Beef Wellington | \$10 Per Piece
with Port Wine Reduction
- Bacon Wrapped Scallops **GF** | \$11 Per Piece
with Citrus and Cilantro Aioli

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Presentation Displays and Stations

SEASONS BEST VEGETABLE CRUDITE DISPLAY **GF V**

Heirloom Cauliflowers, Baby Tomatoes, Broccoli Florets, Cucumber, Fresh Radishes, Baby Carrots, Chunky Blue Cheese Dip, Roasted Pepper Hummus, And Avocado Ranch Dip

All Beef Hot Dog, Red Pepper Relish, Sauerkraut, Grain Mustard, Buttered Roll

Bucatini with Pomodoro **V**

\$20 *Per Guest*

AMERICAN CHARCUTERIE DISPLAY

Daily Option of Chef's Selection of Charcuterie Meats, Cured Olives, Dried Fruits, Assorted Nuts, Whole Grain Mustard, Garlic

LABOR CHARGES

Cocktail Servers/Tray Passers, each | \$150

ARTISANAL CHEESE DISPLAY **V**

Chef's Selection of Assorted Artisanal Cheeses, Crackers, Sliced Baguette, Grape Clusters, Nuts, Honey, and Preserves

\$25 *Per Guest*

SLIDER STATION

Buffalo Chicken Slider - Fried Chicken Patty, Chipotle Sauce, House Pickle

Aioli, Freshly Sliced Baguette

\$30 *Per Guest*

K.C. ROYALS STATION

Build Your Own Brisket-Achos, House Fried Tortilla Chips, Chopped Brisket, BBQ Baked Beans, Cheesy Corn, Coleslaw and BBQ Sauce

Gourmet Chicken Tenders, Chef's Assortment of Dipping Sauces

\$27 *Per Guest*

PASTA STATION

Choice of Two Pastas Served with Artisan Breads, Parmesan Cheese, Chili Flakes and Extra Virgin Olive Oil

Bucatini with Chicken Italian Sausage, Sage and Brown Butter

Fettuccine Alfredo with Grilled Chicken Breast

Spaghetti with Meatballs and Marinara

Penne with Beyond Bolognese **V**

Fettucine with Mushroom Cream Sauce and Seasonal Vegetables **V**

\$32 *Per Guest*

Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event Order for groups less than (20) guests. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%.Menu pricing and selections may change based on availability and market conditions.

Plated Dinner

Grass-fed Beef Slider - Cheddar Cheese, House-made Pickle Relish

Caprese Slider with Balsamic Roasted Portobello, Roasted Tomato, Fresh Mozzarella, Spring Pea Basil Pesto Sauce **V**

Seasoned House Fries **V**

\$22 *Per Guest*

STREET STYLE TACOS

Fried Corn Tortilla Chips with Roasted Tomato Salsa

Char Grilled Ancho Chicken and Short Rib Barbacoa

Cilantro, Limes, Onion, Jalapeno Peppers and Queso Fresco

Corn and Flour Tortillas

\$27 *Per Guest*

STARTERS

- Garden Salad with Tomatoes, Cucumber and Shredded Carrots and Balsamic Dressing **GF VGN**
- Classic Caesar Salad with Garlic Herbed Croutons and Shaved Parmesan Cheese **V**
- Kale Salad with Goat Cheese, Sunflower Seeds, Blackberries, Pickled Baby Onions and Balsamic Dressing **GF V**
- Arugula Salad with Fresh Strawberries, Radicchio, Almond Praline, Gorgonzola Cheese and Honey Vinaigrette **GF V**
- Tomato Bisque **GF V**
Farmers Market Tomato with Basil
- Vegetable Beef Soup **GF**
Market Vegetable and Beef Soup
- Minestrone Soup **V**
Fresh Vegetables, Beans and Pasta in a Light Tomato Broth
- Chef's Seasonal Soup

DESSERTS

- Cannoli Drizzled with Chocolate and Italian Butter Cookies **V**
- Pie **V**
Apple or Blueberry
- Cheesecake with Raspberry Sauce **V**
- Chocolate Cake with Vanilla Whipped Cream and Berries **V**

All Plated Dinner include Freshly Brewed Coffee, Tea Service and Soft Drinks. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%. Menu pricing and selections may change based on availability and market conditions.

Buffet Dinner

CAPONE'S ITALIAN DINNER BUFFET

ENTREE

- Chef's Seasonal Vegetarian or Vegan Option | \$42 Per Guest
- Free Range Bone-In Chicken Breast **GF** | \$57 Per Person with Charred Pepper Romesco, Roasted Garlic Cauliflower Puree, Poached Asparagus
- Herb Crusted Cod | \$57 Per Guest with Tomato and Thyme Sauce, Couscous Pilaf and Roasted Baby Carrots
- Pan-Seared Sea Bass **GF** | \$64 Per Guest with Tomato and Caper Relish, Saffron Roasted Potatoes and Corn Succotash
- Flank Steak | \$67 Per Guest with Red Chimichurri, Mascarpone and Rosemary Polenta and Charred Broccolini
- KC Striploin *Cooked Medium* | \$71 Per Guest with Creamy Peppercorn Sauce, Potato Aligot and Vegetable Medley
- Petite Beef Filet and Pan Seared Chicken Breast | \$82 Per Guest with Black Garlic Demi-Glace, Buttermilk Mashed Potatoes, Grilled Asparagus

MIDWEST BBQ BUFFET

Classic Caesar Salad with House-Made Croutons and Shaved
Parmesan **V**
.....
Mostaccioli Salad **V**
.....
Minestrone Soup **V**
.....
Chicken Parmesan, Mozzarella and Tomato Sauce
.....
Penne Pasta with Beef Bolognese
.....
Herb Crusted Salmon with Lemon-Caper Sauce **GF**
.....
Garlic Bread **V**
.....
Roasted Italian Vegetables **GF V**
.....
Desserts **V**
Cannoli Drizzled with Chocolate and Tiramisu
.....
\$57 *Per Guest*

Seasonal Field Greens Salad, Grape Tomatoes, Cucumber,
Shredded Carrots, Balsamic Vinaigrette **GF VGN**
.....
Horseradish Coleslaw, Shaved Cabbage, Carrots and Micro Celery
GF V
.....
Potato Salad with Dijon Mustard **GF V**
.....
Pulled Pork with Carolina BBQ Sauce **GF**
.....
Smoked Brisket with House Rub and BBQ Sauce **GF**
.....
Smoked Chicken Breast with Honey Mustard **GF**
.....
Borracho Beans **GF V**
.....
Three Cheese Mac and Cheese **V**
.....
Cheddar Cornbread with Whipped Butter **V**
.....
Desserts **V**
Apple, Blueberry and Pecan Pie
.....
\$67 *Per Guest*

TRUMAN BUFFET

Field Greens with Fresh Strawberries, Gorgonzola Cheese, Candied Pecans, Raspberry Vinaigrette **GF V**
.....
Southern Macaroni Salad
.....
Roasted Pork Loin with Honey Mustard Sauce **GF**
.....
Flank Steak with Mushroom Bordelaise
.....
Maple Glazed Salmon with Roasted Cauliflower and Salted Pistachios **GF**
.....
Garlic Mashed Potatoes **GF V**
.....
Seasonal Mixed Vegetables **GF VGN**
.....
Rolls with Honey Butter **V**
.....
Desserts **V**
Chocolate Cake, Cheesecake and Seasonal Pudding
.....
\$67 *Per Guest*

All Buffets include Freshly Brewed Coffee, Tea Service and Soft Drinks Minimum of 20 Guests | Service Time: 1 1/2 Hours | \$200++ fee added to each Event Order for groups less than (20) guests Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%.Menu pricing and selections may change based on availability and market conditions.

Build Your Own Buffet

STARTERS

- Garden Salad with Tomatoes, Cucumber, Shredded Carrots and Choice of Dressing **GF VGN**
- Arugula Salad with Fresh Strawberries, Radicchio, Almond Praline, Gorgonzola Cheese and Honey Vinaigrette **GF V**
- Classic Caesar with House-made Croutons and Shaved Parmesan Cheese **V**
- Tomato Bisque **GF V**
Farmers Market Tomato with Basil
- Vegetable Beef Soup **GF**
Market Vegetable and Beef
- Minestrone Soup **V**
Fresh Vegetables, Beans and Pasta in a Light Tomato Broth
- Chef's Seasonal Soup

ENTREES

- Chicken Cordon Bleu with Garlic Velouté
- Herb Crusted Cod with Lemon Butter **GF**
- Atlantic Grilled Salmon with Corn Succotash **GF**
- Sliced Roasted Beef Sirloin Peppercorn Demi
- Roasted Pork Loin with Honey Mustard Sauce **GF**
- Flank Steak with Mushroom Bordelaise

\$73 *Two Entrees*

\$83 *Three Entrees*

SIDES

- Roasted Sweet Potatoes **GF V**
- Garlic Mashed Potatoes **GF V**
- Wild Rice and Mushrooms **GF VGN**
- Rosemary and Garlic Herb Potatoes **GF V**
- Potato Salad with Dijon Mustard **GF V**
- Southern Macaroni Salad
- Braised Green Beans with Pancetta **GF**
- Roasted Carrots with Herbed Garlic Butter **GF V**
- Charred Broccoli with Garlic Butter **GF V**
- Horseradish Coleslaw **GF V**

DESSERTS

- Cannoli Drizzled with Chocolate **V**
- Tiramisu **V**
- Apple or Blueberry Pie **V**
- Cheesecake with Raspberry Sauce **V**
- Chocolate Cake with Vanilla Whipped Cream and Fresh Berries **V**

Order for groups less than (20) guests. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%.Menu pricing and selections may change based on availability and market conditions.

Plated Dinner

STARTERS

- Garden Salad with Tomatoes, Cucumber and Shredded Carrots and Balsamic Dressing **GF VGN**
- Kale Salad with Goat Cheese, Sunflower Seeds, Blackberries, Pickled Baby Onions and Balsamic Dressing **GF V**
- Classic Caesar Salad with Garlic Herbed Croutons and Shaved Parmesan Cheese
- Arugula Salad with Fresh Strawberries, Radicchio, Almond Praline, Gorgonzola Cheese and Honey Vinaigrette **GF V**
- Tomato Bisque **GF V**
- Farmers Market Tomato with Basil
- Vegetable Beef Soup **GF**
- Market Vegetable and Beef Soup
- Minestrone Soup **V**
- Fresh Vegetables, Beans and Pasta in a Light Tomato Broth
- Chef's Seasonal Soup

ENTREE

- Chef's Seasonal Vegetarian or Vegan Option **VGN V** | \$37 Per Guest
- Free Range Bone-In Chicken Breast **GF** | \$52 Per Person with Charred Pepper Romesco, Roasted Garlic Cauliflower Puree, Poached Asparagus
- Herb Crusted Cod | \$52 Per Guest with Tomato and Thyme Sauce, Couscous Pilaf and Roasted Baby Carrots
- Pan-Seared Sea Bass **GF** | \$59 Per Guest with Tomato and Caper Relish, Saffron Roasted Potatoes and Corn Succotash
- Flank Steak | \$62 Per Guest with Red Chimichurri, Mascarpone and Rosemary Polenta and Charred Broccolini
- Petite Beef Filet and Pan Seared Chicken Breast | \$77 Per Guest with Black Garlic Demi-Glace, Buttermilk Mashed Potatoes, Grilled Asparagus
- KC Striploin *Cooked Medium* | \$66 Per Guest with Creamy Peppercorn Sauce, Potato Aligot and Vegetable Medley

All Plated Dinners include Freshly Brewed Coffee, Tea Service and Soft Drinks. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%.Menu pricing and selections may change based on availability and market conditions.

Buffet Dinner

All Buffets include Freshly Brewed Coffee, Tea Service and Soft Drinks Minimum of 20 Guests | Service Time: 1 1/2 Hours | \$200++ fee added to each Event
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CAPONE'S ITALIAN DINNER BUFFET

Classic Caesar Salad with House-Made Croutons and Shaved

MIDWEST BBQ BUFFET

Seasonal Field Greens Salad, Grape Tomatoes, Cucumber,

Parmesan **V**

Minestrone Soup **V**

Mostaccioli Salad **V**

Chicken Parmesan, Mozzarella and Tomato Sauce

Penne Pasta with Beef Bolognese

Herb Crusted Salmon with Lemon-Caper Sauce **GF**

Roasted Italian Vegetables **GF V**

Garlic Bread **V**

\$52 *Per Guest*

Shredded Carrots, Balsamic Vinaigrette **GF VGN**

Horseradish Coleslaw, Shaved Cabbage, Carrots and Micro Celery **GF V**

Potato Salad with Dijon Mustard **GF V**

Pulled Pork with Carolina BBQ Sauce **GF**

Smoked Brisket with House Rub and BBQ Sauce **GF**

Smoked Chicken Breast with Honey Mustard **GF**

Borracho Beans **GF V**

Three Cheese Mac and Cheese **V**

Cheddar Cornbread with Whipped Butter **V**

\$62 *Per Guest*

TRUMAN BUFFET

Field Greens with Fresh Strawberries, Gorgonzola Cheese, Candied Pecans, Raspberry Vinaigrette **GF V**

Flank Steak with Mushroom Bordelaise

Southern Macaroni Salad

Roasted Pork Loin with Honey Mustard Sauce **GF**

Maple Glazed Salmon with Roasted Cauliflower and Salted Pistachios **GF**

Seasonal Mixed Vegetables **GF VGN**

Garlic Mashed Potatoes **GF V**

Rolls with Honey Butter **V**

\$62 *Per Guest*

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Build Your Own Buffet

STARTERS

- Garden Salad with Tomatoes, Cucumber, Shredded Carrots and Choice of Dressing **GF VGN**
- Arugula Salad with Fresh Strawberries, Radicchio, Almond Praline, Gorgonzola Cheese and Honey Vinaigrette **GF V**
- Classic Caesar with House-made Croutons and Shaved Parmesan Cheese **V**
- Tomato Bisque **GF V**
- Farmers Market Tomato with Basil
- Vegetable Beef Soup **GF**
- Market Vegetable and Beef
- Minestrone Soup **V**
- Fresh Vegetables, Beans and Pasta in a Light Tomato Broth
- Chef's Seasonal Soup

ENTREES

- Chicken Cordon Bleu with Garlic Velouté
- Herb Crusted Cod with Lemon Butter **GF**
- Atlantic Grilled Salmon with Corn Succotash **GF**
- Sliced Roasted Beef Sirloin Peppercorn Demi
- Roasted Pork Loin with Honey Mustard Sauce **GF**
- Flank Steak with Mushroom Bordelaise

\$68 *Two Entrees*

\$78 *Three Entrees*

SIDES

- Roasted Sweet Potatoes **GF V**
- Garlic Mashed Potatoes **GF V**
- Wild Rice and Mushrooms **GF VGN**
- Rosemary and Garlic Herb Potatoes **GF V**
- Southern Macaroni Salad
- Potato Salad with Dijon Mustard **GF V**
- Braised Green Beans with Pancetta **GF**
- Roasted Carrots with Herbed Garlic Butter **GF V**
- Charred broccoli with Garlic Butter **GF V**
- Horseradish Coleslaw **GF V**

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Late Night Snacks

LATE NIGHT BAR SNACK STATION

Beer Battered French Fries (V) **V**

Gourmet Chicken Tenders

Chicken Wings Buffalo or Plain

Crispy Mozzarella Sticks (V) **V**

Crispy Tater Tots (VEGAN) **VGN**

Brisket Empanadas with Spicy BBQ Sauce

Franks in a Blanket with Whole Grain Mustard Sauce and Spicy Ketchup

\$32 *Per Guest*

Minimum of 20 Guests | Service Time: 1 hour | \$200++ fee added to each Event Order for groups less than (20) guests. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%.Menu pricing and selections may change based on availability and market conditions.

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

La Marca Prosecco, Italy | \$48 Per Bottle

Piper Sonoma Brut, California | \$56 Per Bottle

WHITES

Chateau Ste. Michelle Riesling, Washington | \$48 Per Bottle

Von Winning Extra Brut Riesling, Germany | \$72 Per Bottle

Kendall Jackson, Chardonnay, California | \$48 Per Bottle

Le Crema, Chardonnay, California | \$98 Per Bottle

Walnut Block Sauvignon Blanc, New Zealand | \$48 Per Bottle

Twomey Sauvignon Blanc, California | \$88 Per Bottle

ROSE

Fleur De Mer Rose, France | \$60 Per Bottle

Mirabelle Brut Rose, California | \$84 Per Bottle

REDS

Chop Shop Cabernet Sauvignon, California | \$48 Per Bottle

Bonanza, Cabernet Sauvignon, California | \$56 Per Bottle

Tilia, Malbec, Argentina | \$48 Per Bottle

Kaiken, Malbec Indomito, Argentina | \$52 Per Bottle

Erath "Resplendent" Pinot Noir, Oregon | \$58 Per Bottle

Duckhorn "Decoy" Pinot Noir, California | \$62 Per Bottle

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON PER HOUR

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

BEER AND WINE BAR

Per Person | \$20 One Hour | \$28 Two Hours | \$36 Three Hours | \$44 Four Hours | \$52 Five Hours

SIGNATURE BRAND BAR

Per Person | \$24 One Hour | \$36 Two Hours | \$48 Three Hours | \$60 Four Hours | \$72 Five Hours

PREMIUM BRAND BAR

Per Person | \$28 One Hour | \$42 Two Hours | \$56 Three Hours | \$70 Four Hours | \$84 Five Hours

SUPER-PREMIUM BRAND BAR

Per Person | \$32 One Hour | \$48 Two Hours | \$64 Three Hours | \$80 Four Hours | \$96 Five Hours

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Consumption and Cash Bar

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Domestic Beer | \$7

GUEST PAY PER DRINK

A \$xxx minimum is required. Includes full bar set ups. Credit card or room charge only

Domestic Beer | \$7

Bud Light, Budweiser, Miller Light, Coors Light, Michelob Ultra
Imported and Micro Beer \$9
Heineken, Corona Extra, Stella Artois, Boulevard Wheat, Boulevard Pale Ale, Lagunitas IPA, Blue Moon
House Wines \$10
Choice of One Red and One White Wine: Canvas Pinot Grigio, Canvas Chardonnay, Canvas Pinot Noir, Canvas Cabernet Sauvignon, Canyon Road Moscato, Merlot, Brut
Signature Spirits and Cordials \$10
Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Amaretto, Coffee Liqueur
Premium Spirits and Cordials \$12
Titos Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jack Daniel's Whiskey, Jameson Irish, Dewars White Scotch, Disaronno Amaretto, Kahlua Coffee Liqueur, Grand Marnier, Baileys Irish Cream
Super-Premium Spirits and Cordials \$13
Ketel One Vodka, Hendricks Gin, Bacardi Superior Rum, Casa Noble Crystal Tequila, Makers Mark Bourbon, Teeling Small Batch Irish, Johnny Walker Black Scotch, Pendelton Whiskey, Crown Royal Canadian, Disaronno Amaretto, Kahlua Coffee Liqueur, Grand Marnier, Baileys Irish Cream
Juices and Soft Drinks \$5
Including Pepsi Products, Orange Juice, Cranberry Juice, Pineapple Juice and Grapefruit Juice

LABOR CHARGES

Bartender \$150
Waived if bar reaches a minimum of \$500
Cocktail Servers/Tray Passers, each \$150

Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%.Menu pricing and selections may change based on availability and market conditions.

Breakfast of the Day

Bud Light, Budweiser, Miller Light, Coors Light, Michelob Ultra
Imported and Micro Beer \$9
Heineken, Corona Extra, Stella Artois, Boulevard Wheat, Boulevard Pale Ale, Lagunitas IPA, Blue Moon
House Wines \$11
Choice of One Red and One White Wine: Canvas Pinot Grigio, Canvas Chardonnay, Canvas Pinot Noir, Canvas Cabernet Sauvignon, Canyon Road Moscato, Merlot, Brut
Signature Spirits and Cordials \$11
Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Amaretto, Coffee Liqueur
Premium Spirits and Cordials \$13
Titos Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jack Daniel's Whiskey, Jameson Irish, Dewars White Scotch, Disaronno Amaretto, Kahlua Coffee Liqueur, Grand Marnier, Baileys Irish Cream
Super-Premium Spirits and Cordials \$14
Ketel One Vodka, Hendricks Gin, Bacardi Superior Rum, Casa Noble Crystal Tequila, Makers Mark Bourbon, Teeling Small Batch Irish, Johnny Walker Black Scotch, Pendelton Whiskey, Crown Royal Canadian, Disaronno Amaretto, Kahlua Coffee Liqueur, Grand Marnier, Baileys Irish Cream
Juices and Soft Drinks \$6
Including Pepsi Products, Orange Juice, Cranberry Juice, Pineapple Juice and Grapefruit Juice

THE K.C. CURRENT - MONDAY & THURSDAY

- Selection of Fruit Juices
- Seasonal Whole and Sliced Fruit Display (GF, VEGAN) **VGN GF**
- Danish, Orange Cranberry Muffin and Croissants (V) **V**
- Steel Cut Oats with Brown Sugar, Golden Raisins, Almonds and Farm Fresh Milk (GF, V) **V GF**
- New Potato Hash with Cage-Free Scrambled Eggs, Sweet Onion, Country Hamm, Local Cheddar Cheese (GF) **GF**
- Strawberry and Mint Infused Water
- Freshley Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections

\$40 *Per Guest*

THE PAGODA - TUESDAY, FRIDAY & SUNDAY

- Selection of Fruit Juices
- Seasonal Whole and Sliced Fruit Display (GF, VEGAN) **VGN GF**
- Maple Pecan Danish, Banana Muffins and Croissants (V) **V**
- Chorizo Hash with Crispy Potatoes, Bell Peppers, Fluffy Scrambled Eggs and Roasted Tomato Salsa (GF) **GF**
- Southwest Scrambled Eggs with Sauteed Onions, Bell Peppers, Cherry Tomatoes and Shaved Jalapenos (GF, V) **V GF**
- Cheesy Refried Beans (GF, V) **V GF**
- Flour Tortillas
- Orange and Thyme Infused Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections

\$40 *Per Guest*

THE OPAL - WEDNESDAY & SATURDAY

- Selection of Fruit Juices
- Seasonal Whole and Sliced Fruit Display (GF, VEGAN) **VGN GF**
- Cinnamon Coffee Cake, Pound Cake and Croissants (V) **V**
- Chia Pudding with Fresh Berries and Banana Chips (GF) **GF**
- Breakfast Strata with Mushroom, Onion, Peppers, Olives and Chives (GF, V) **V GF**
- Breakfast Strata with Chicken Sausage, Roasted Mushroom and Gruyere Cheese (GF) **GF**
- Citrus Infused Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections

\$40 *Per Guest*

All prices noted are for the designated day only, if chosen on an alternate day, price will be \$50 per guest. Minimum of 20 Guests | Service Time: 1 ½ Hours | \$200++ fee added to each Event Order for groups less than (20) guests. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%. Menu pricing and selections may change based on availability and market conditions.

Breakfast Buffet

THE ELMS BREAKFAST BUFFET

- Chilled Orange Juice
- Crispy Breakfast Potatoes with Fresh Herbs (GF, VEGAN) **VGN GF**
- Fresh Seasonal Sliced Fruits and Berries (GF, VEGAN) **VGN GF**
- Fluffy Scrambled Eggs (GF, V) **V GF**
- Assorted Breakfast Pastries Including Croissants, Danish and Muffins (V) **V**
- Whipped Butter and Fruit Preserves (V) **V**
- Choice of Two Proteins **GF**
Pork Bacon (GF) Pork Breakfast Sausage Links (GF) Turkey Bacon (GF) Turkey Sausage (GF) Chicken Maple Sausage (GF)

\$30 *Per Guest*

DEMPSEY'S BREAKFAST BUFFET

- Chilled Orange Juice
- Fresh Seasonal Sliced Fruits and Berries (GF, VEGAN) **VGN GF**
- Fluffy Scrambled Eggs (GF, V) **V GF**
- Buttermilk Biscuits with Sausage Gravy
- Assorted Breakfast Pastries Including Croissants, Danish and Muffins (V) **V**
- Crispy Breakfast Potatoes with Fresh Herbs (GF, VEGAN) **VGN GF**
- Greek Yogurt with Granola, Yogurt, and Fresh Berries (V) **V**
- Whipped Butter and Fruit Preserves (V) **V**

- Choi of Two Proteins **GF**
Pork Bacon (GF) Pork Breakfast Sausage Links (GF) Turkey Bacon (GF) Turkey Sausage (GF) Chicken Maple Sausage (GF)

\$30 *Per Guest*

PRESIDENTIAL BREAKFAST BUFFET

- Choice of Two Proteins **GF**
Pork Bacon (GF) Pork Breakfast Sausage Links (GF) Turkey Bacon (GF) Turkey Sausage (GF) Chicken Maple Sausage (GF)
- Chilled Orange Juice
- Fresh Seasonal Sliced Fruits and Berries (GF, VEGAN) **VGN GF**
- Artisan Salami and Cheese Board (GF) **GF**
- Fluffy Scrambled Eggs (GF, V) **V GF**
- Crispy Breakfast Potatoes with Fresh Herbs (GF, VEGAN) **VGN GF**
- Greek Yogurt with Granola, Yogurt, and Fresh Berries (V) **V**
- Steel Cut Oats with Cinnamon, Honey, and Fresh Fruits (GF, VEGAN) **VGN GF**
- French Toast with Vanilla Whipped Butter, Maple Syrup and Fresh Berries (V) **V**
- Assorted Breakfast Pastries Including Croissants, Danish and Muffins (V) **V**

Whipped Butter and Fruit Preserves (V) **V**

\$42 *Per Guest*

All Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Tea Selections. Minimum of 20 Guests | Service Time: 1 ½ Hours | \$200++ fee added to each Event Order for groups less than (20) guests. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%. Menu pricing and selections may change based on availability and market conditions.

Plated Breakfast

CLASSIC BREAKFAST

Fluffy Scrambled Eggs (GF, V) **V GF**

Choice of Pork Breakfast Sausage or Pork Bacon (GF) **GF**

Crispy Breakfast Potatoes with Fresh Herbs (GF, VEGAN) **VGN GF**

Assorted Breakfast Pastries (V) **V**

\$20 *Per Guest*

SOUTH OF THE BORDER

Assorted Breakfast Pastries (V) **V**

Chilaquiles with Red Salsa, Scrambled Eggs, Shaved Onions and Cotija Cheese with Refried Beans (GF, V) **V GF**

\$22 *Per Guest*

WESTERN CLASSIC

Denver Strata with Bell Peppers, Sweet Onions, Han and Sharp Cheddar Cheese, Breakfast Potatoes and Roasted Tomato Salsa (GF) **GF**

Assorted Breakfast Pastries (V) **V**

\$24 *Per Guest*

All Plated Breakfasts include Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%. Menu pricing and selections may change based on availability and market conditions.

Breakfast Enhancements

CHEF ATTENDED STATIONS

Omelet Station (GF) **GF** | \$18 Per Guest
Prepared to Order with Choice of Whole Eggs (Vegetarian) and Egg Whites (Vegetarian) or JUST EGGS (Vegan) *Toppings include Bacon, Ham, Sausage, Onions, Fresh Tomatoes, Bell Pepper,*

ADDITIONAL ENHANCEMENTS

Buttermilk Pancake (V) **V** | \$7 Per Guest
Fresh Marinated Berries, Vanilla Whipped Cream, Whipped Butter, Maple Syrup
French Toast (V) **V** | \$8 Per Guest

Mushrooms, Cheddar Cheese, Feta Cheese, Olives, Jalapenos
.....
Carved Brown Sugar Smoked Pork Belly (GF) **GF** | \$200
Serves 20 Guests
.....
Carved Whole Roasted Beef Tenderloin (GF) **GF** | \$300
Serves 20 Guests
.....
\$150 *Per Attendant*

Fresh Marinated Berries, Vanilla Whipped Cream, Whipped Butter,
Maple Syrup
.....
Lox Platter (GF) **GF** | \$10 Per Guest
Smoked Salmon, Capers, Shaved Red Onion, Lemon Herb Creme
Fraiche
.....

Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%. Menu pricing and selections may change based on availability and market conditions.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian