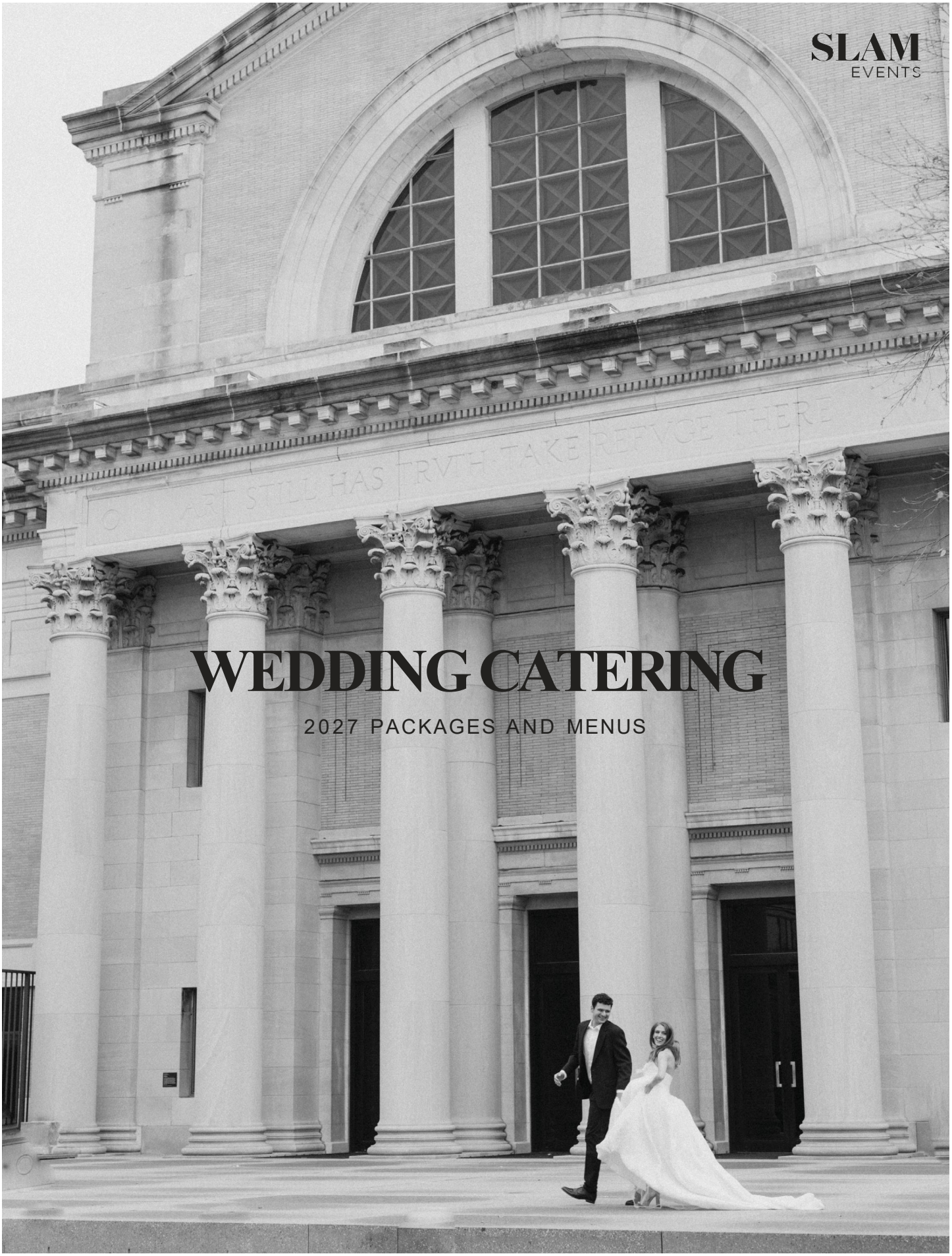
SLAM
EVENTS

WEDDING CATERING

2027 PACKAGES AND MENUS



SLAM Events | One Fine Arts Drive, Forest Park, St. Louis, Missouri 63110 | 314.655.5387 | SLAMevents@ciemail.com | SLAMevents.net

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

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

$148.00 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 Greens, Roma Tomato, Crouton, Julienne of Vegetables, Tomato Vinaigrette VG

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

Butter Bibb, Asparagus, Sliced Egg, Garlic Breadcrumbs, Pine Nut, Parsley Vinaigrette GF

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

MAIN ENTREE:

Roasted Chicken Supreme
Toasted Barley Risotto, Haricot Verte, Herb Brodo

Rosemary Coulotte Steak
Shallot Demi-Glace, Roasted Cipollini, Caulini, 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, Broccolini

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 | GF

Butternut Squash Ravioli with Brown Butter Sauce, Goat Cheese, Fried Sage V

Cauliflower Steak
Softened Carrot Vinaigrette, Quinoa, White Raisin Compote, Wilted Greens VG | GF

- **VG** — Vegan
- **V** — Vegetarian
- **GF** — Made with gluten-free ingredients
- **GFO** — Gluten-free option available upon request



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

GOLD PACKAGE

$170.00 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 Greens, Roma Tomato, Crouton, Julienne of Vegetables, Tomato Vinaigrette VG

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

Butter Bibb, Asparagus, Sliced Egg, Garlic Breadcrumbs, Pine Nut, Parsley Vinaigrette GF

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

MAIN ENTREE:

Wild Mushroom & Gruyere Chicken Roulade
Madeira Jus, Pommes Puree, Air Dried Sage Tomato, Baby Zucchini

Citrus Brined Chicken
Blood Orange Beurre Blanc, Jasmine Rice, Young Vegetables, Watercress

Manhattan New York Strip Loin
Fried Brussel Sprout, Brown Butter & Chive Whipped Idaho Potato, Sauce Bordelaise, Horseradish Mousse

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

Berkshire Pork Tenderloin
Garlic Spinach, Caramelized Apple, Walnuts, Buttermilk Boxty Cake, Brandy Demi-Glace,

Prosciutto Wrapped Sea Bass
Saffron Tomato Brodo, Creamed Farro, Braised Fennel, Parisian Courgette

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

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 | GF

Butternut Squash Ravioli with Brown Butter Sauce, Goat Cheese, Fried Sage V

Cauliflower Steak
Softened Carrot Vinaigrette, Quinoa, White Raisin Compote, Wilted Greens VG | GF

Vegetable Bolognese
Spaghetti of Squash, Seasonal vegetables Stewed in a Tomato Herb Reduction VG | GF

- **VG** — Vegan
- **V** — Vegetarian
- **GF** — Made with gluten-free ingredients
- **GFO** — Gluten-free option available upon request



PLATINUM PACKAGE

$181.00 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 Greens, Roma Tomato, Crouton, Julienne of Vegetables, Tomato Vinaigrette VG

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

Spiced Port Poached Pear with Seasonal Greens, Smoked Dutch Cheese Wedge, Radish, Caramelized Walnuts, Cider Pear Vinaigrette

Butter Bibb, Asparagus, Sliced Egg, Garlic Breadcrumbs, Pine Nut, Parsley Vinaigrette

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

MAIN ENTREE:

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

Filet Mignon, Croquette Potato, Red Wine Demi-Glace, Shaped Seasonal Vegetables

Lamb Chops, Root Vegetable II Baked Potato, Pickled Grape, Cumberland Sauce, Broccoli Rabe

Sous Vide Veal Loin, Marsala Sabayon, Wilted Greens, Parsnip Hash, Glace Carrot

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

Jumbo Lump Crab Cake, Lemon Chervil Aioli, Sunchoke Pudding, Pickled Pear, Crisp Fennel

- **VG** — Vegan
- **V** — Vegetarian
- **GF** — Made with gluten-free ingredients
- **GFO** — Gluten-free option available upon request

DUO ENTRÉE:

Filet of Beef & Seared Sea Scallop, Tarragon Shallot Soubise

Roasted Strip Loin and Preserved Lemon Jumbo Shrimp, Sweet, Paprika Demi

Veal Tenderloin Medallion and Butter Poached Lobster Ragout

Wagyu Flat Iron and Barbecued Prawn, Sauce americaine

All served with white cheddar scallion potato cake and butter mounted asparagus.

VEGETARIAN ENTRÉE:

Root Vegetable Tart Tatin
Caramelize Shallot, Pear, Chervil, Roquefort Vinaigrette V

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

Roasted Vegetable Lasagna
"Mozzarella" Tomato Coulis, Fried Spinach VG | GF

Butternut Squash Ravioli with Brown Butter Sauce, Goat Cheese, Fried Sage V

Cauliflower Steak
Softened Carrot Vinaigrette, Quinoa, White Raisin Compote, Wilted Greens VG | GF

Vegetable Bolognese
Spaghetti of Squash, Seasonal vegetables Stewed in a Tomato Herb Reduction VG | 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:

Confit Tomato and Burrata, Crisp Croustade with Basil Crème V

Devilled Quail Egg on Crostini, Caviar, Crème Fraiche V

Compressed Cucumber & Green Melon, Chili Lime Gastrique, Caraway VG | GF

Cucumber & Hummus, Roasted Red Pepper, Parsnip Crisp VG | GF

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

Tartar of Beef on Potato Crisp, Grainy Mustard, Caper Emulsion GF

Seared Ahi Tuna with Wonton Crisp, Wasabi Cream, Sesame, Compressed Cucumber

Poached Shrimp Skewer & Crab Cocktail Relish GF

Lobster Slider on Sesame Brioche

HOT SELECTIONS:

Warm Brie en Croute, Almond Arugula Pesto, with Port Poached Fig V

Boursin and Slow Roasted Tomato Grilled Cheese, Baby Spinach on Brioche V

Chickpea Panisse, Harissa, Smoked Paprika Crème, Pickled Red Pearl Onion VG | GF

Mushroom & Mozzarella Arancini, Spiced Tomato Chutney V

Blackened Chicken Skewer, Grilled Onion, Greek Yogurt and Mint Relish GF

Chorizo & Quinoa Cake, Macerated Cherry Tomato, White Balsamic Thyme Gastrique, Spring Onion Emulsion GF

Chicken Croquette, Tomato Curry, Preserved Lemon Aioli GF

Duck Confit, Sweet Potato, Maple, Mushroom Crisp GF

Crab Choux with Red Pepper Coulis & Watercress

Sea Scallop, Morel Vinaigrette, Brown Butter Crumb, Pea Shoots GF

Rosemary Beef Tenderloin Skewers with Fire Roasted Pepper and Balsamic GF

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

BAR PACKAGES

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

SILVER BAR

SPIRTS

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
Stella NA
Local Craft Beer

GOLD BAR

SPIRTS

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

WINE

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

BEER

Budweiser
Bud Light
Stella Artois
Stella NA
Local Craft Beer

PLATINUM BAR

SPIRTS

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

WINE

Austin by Austin Hope Cabernet Sauvignon
Hess Collection "Shirtail Ranches" Chardonnay
Gruet Brut

BEER / SELTZER

Budweiser
Bud Light
Stella
Stella NA
Local Craft Beer
High Noon Hard Seltzer

ADDITIONAL BAR HOUR:

Gold	$13 per person
Silver	$15 per person
Platinum	$17 per person

CHAMPAGNE TOAST: $10 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
$18 PER PERSON

Maryland Crab Cake and Smoked Pepper Rémoulade
$16 PER PERSON

Lobster Salad with Grilled Corn & Mango Salsa, Sweet Potato and Basil Purée
$20 PER PERSON

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

SOUP
$9 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
$6.00 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
$38.00 PER PERSON

Vendor Meals
Chef's Choice
$45 PER PERSON

