



MARRIOTT ST. LOUIS GRAND
MEETINGS + EVENTS CULINARY EXPERIENCE



Lifestyle Breakfast | 28.00

- Fresh Orange Juice
- Seasonal Fresh Fruit (gf, v)
- Assorted Yogurts
- Freshly Baked Pastries & Breakfast Breads (cn.)
- Starbucks Coffee, Decaffeinated Coffee & a Selection of Hot *Teavana* Teas
- *Pricing Based on up to 2 Hours of Continuous Service*

Grand Breakfast Buffet | 38.00

- Fresh Orange Juice
- Seasonal Fresh Fruit (gf, v)
- Freshly Baked Pastries & Breakfast Breads (cn.)
- Steel Cut Oatmeal (gf, v), Raisins & Brown Sugar
- Farm Fresh Scrambled Eggs (gf)
- Crispy Bacon *or* Pork Sausage Links
- Roasted Potatoes with Peppers & Onions (gf)
- Starbucks Coffee, Decaffeinated Coffee & a Selection of Hot *Teavana* Teas
- *Pricing Based on up to 1.5 Hours of Continuous Service*

Gateway Breakfast Buffet | 40.00

- Fresh Orange Juice
- Cranberry Juice
- Seasonal Fresh Fruit (gf, v)
- Assorted Yogurts
- Assorted Cold Cereals & Milk
- Freshly Baked Pastries & Breakfast Breads (cn.)
- Steel Cut Oatmeal (gf, v), Raisins & Brown Sugar
- Farm Fresh Scrambled Eggs (gf)
- Smoked Bacon *and* Chicken Apple Sausage (gf)
- Roasted Potatoes with Green Peppers & Onions (gf, v)
- Starbucks Coffee, Decaffeinated Coffee & a Selection of Hot *Teavana* Teas
- *Pricing Based on up to 1.5 Hours of Continuous Service*

Plated Breakfast Options | Your Choice of up to Two Selections Per Event

All Plated Breakfasts Include Assorted Breakfast Pastries, Fresh Orange Juice, *Starbucks* Coffee, Decaffeinated Coffee and a Selection of Hot *Teavana* Teas

Farmer's Frittata (gf) | 28.00

Farm Fresh Eggs
Spinach, Mushrooms, Aged Cheddar, Onions, Roasted Potatoes, Turkey Sausage & Blistered Tomatoes

Cinnamon Vanilla Brioche French Toast | 28.00

Apple and Cranberry Compote
Smoked Bacon
Maple Syrup & Butter

Classic All American (gf, df) | 29.00

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Breakfast Potatoes

High Energy (gf) | 36.00

Egg White Frittata with Kale & Local Goat Cheese
Chicken Apple Sausage
Baked Tomato & Roasted Potatoes



marriott st louis grand | 800 washington avenue | st louis, mo 63101
because we source local ingredients our selections are based on seasonality & availability
all prices are subject to 24% service charge & prevailing tax.
buffets & stations are for 20 ppl or more. small party fee will apply on groups of 19 or less - \$95.00
all prices are per person unless stipulated (*) indicates minimum order per person/per piece/per dozen
(v) vegan friendly items (cn) items which contains nuts (gf) indicates gluten free item (+) indicates attendant fee is required.

Enhance Your Experience ... (*)

Housemade Granola and Greek Yogurt Parfait (gf) | 7.00 Each
 Fresh Seasonal Berries, Dried Cherries, Local Honey

Buttermilk Pancakes (cn) | 9.00 Per Person
 Maple Syrup, Fresh Strawberries, Whipped Cream, Pecans

Quiche | 10.00 Per Person
Please choose two options below:
 Poached Salmon
 Asparagus and Swiss
 Mushroom, Gruyere, Chives
 Ham, Tomato, Cheddar Cheese

Steel Cut Oatmeal Bar (gf) | 10.00 Per Person
 Brown Sugar, Golden Raisin, Local Honey, Pecans, Blueberries, Dried
 Apricots, 2% and Skim Milk

Made to Order Omelet Station (+) (gf) | 12.00 Per Person
 Smoked Bacon, Ham, Cheddar Cheese, Tomatoes, Feta Cheese, Peppers,
 Mushrooms, Onions, Jalapenos

Waffle Station (+) | 12.00 Per Person
 Freshly Made to Order, served with Maple Syrup, Berry Compote
 Whipped Butter

Scottish Smoked Salmon | 54.00 Per Dozen
 Fresh Tomatoes, Shaved Onions, Capers, Crème Fraiche, Hard Boiled Egg,
 Mini Bagels

Bagel Station | 54.00 Per Dozen
 Assorted Bagels with Cream Cheese, Butter, Preserves

Breakfast Tacos | 84.00 Per Dozen
Please choose two options below:
 Chorizo, Egg, Pepper Jack Cheese
 Bacon, Egg, Cheddar Cheese, Potato
 Brisket, Egg, Cheddar Cheese, Potato
 Vegetarian
All Come With: Soft Flour Tortilla, Salsa on the side

Breakfast Sandwich | 84.00 Per Dozen
 One Protein (Sausage, Ham, Bacon)
 One Cheese (Fontina, Cheddar, American)
 Bread Choice (Bagel, Croissant, Buttermilk Biscuit)

Market Style Whole Fresh Fruit (gf. v) | 4.00 Each

Assorted Energy, Breakfast Bars | 5.00 Each

Fruit Cup (gf. v) | 8.00 Each

(+) Minimum of 25 guests; Attendant Required | 150.00 Each

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Enhance Your Experience ... (*)

Coffee Break (up to 4 Hours of Continuous Service) | 16.00 Per Person

Coffee Break (up to 8 Hours of Continuous Service) | 32.00 Per Person

Starbucks Coffee, Decaffeinated Coffee, a Selection of Hot *Teavana* Teas, Assorted Soft Drinks & Bottled Water



Beverages (Billed On Consumption)

| | |
|-------------------------------|------------------|
| <i>Starbucks</i> Coffee | 90.00 Per Gallon |
| <i>Starbucks</i> Decaf Coffee | 90.00 Per Gallon |
| Hot <i>Teavana</i> Tea | 90.00 Per Gallon |
| Fresh Orange Juice | 75.00 Per Gallon |
| Cranberry Juice | 75.00 Per Gallon |
| Grapefruit Juice | 75.00 Per Gallon |
| Tomato Juice | 75.00 Per Gallon |
| Fruit Punch | 55.00 Per Gallon |
| Lemonade | 55.00 Per Gallon |
| Bottled Water | 5.00 Each |
| Assorted Soft Drinks | 5.00 Each |
| Assorted Energy Drinks | 6.00 Each |
| Sparkling Water | 6.00 Each |
| Infused Water (gf. v) | 35.00 Per Gallon |

Please choose one of the following:

- Orange
- Cucumber
- Lemon
- Mint
- Basil
- Raspberry
- Blueberry
- Strawberry
- Lime

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Break Time ... Network | Ideate | Collaborate | Celebrate

Sweet

- Signature Goopy Butter Cake
- Assorted Cookies
- Assorted Cupcakes
- Double Fudge Brownies
- Lemon Bars
- Marshmallows dipped in Chocolate and Graham Cracker Crumbs
- Chocolate Dipped Biscotti

Savory

- Beef Sliders
- Miniature Hot Dogs
- Warm Soft Jumbo Pretzels, Mustard and Cheese Sauce
- Toasted Beef & Cheese Ravioli with Marinara
- Artichoke Spinach Dip with Pita Chips and Grissini
- Buffalo Chicken Dip with Tortilla Chips (gf)

Guilt Free

- Greek Yogurt Parfaits with Fresh Seasonal Berries
- Whole Roasted Almonds (gf. v)
- Crudites Shooters, Hummus (gf. v)
- Dried Fruit, Nuts and Seeds (v. cn)
- Assorted Protein & Granola Bars (*Power Bars, Nutri-Grain Bars, Clif Builder Bars*)
- Market Style Whole Fruit (gf. v)

Pick Two | 12.00 Pick Three | 17.00 Pick Four | 22.00 Pick Five | 27.00

All Breaks are Designed for up to 30 Minutes of Continuous Service
 All Breaks Include *Starbucks* Coffee, Decaffeinated Coffee, and a Selection of Hot *Teavana* Teas, Soft Drinks & Bottled Water



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Plated Lunch | All Lunches Include *Starbucks* Coffee, Decaffeinated Coffee, a Selection of Hot *Teavana* Teas & Assorted Freshly Baked Bread up to Two Hours of Continuous Service

Starters (Choose One)

Organic Baby Greens (gf. cn)
Roasted Almonds, Dried Cranberries, Local Goat Cheese, Raspberry Vinaigrette

Chopped Salad (gf)
Iceberg, Tomatoes, Radishes, Finely Diced Red Onion, Cucumber, Shredded Cheddar Cheese, Champagne Vinaigrette

Arugula and Bib Salad (gf)
Strawberries, Mandarin Oranges, Sunflower Seeds, Honey Dijon Vinaigrette

Caesar Salad
Parmesan, Croutons, Caesar Dressing

Entrées (Choose One)

Pan Seared Chicken Breast | **40.00**
Panko and Herbs, Roasted Potatoes, Seasonal Vegetables

Potato Gnocchi | **42.00**
Kale, Zucchini, Fresh Tomatoes, Mushrooms

Pan Seared Salmon Filet (gf) | **49.00**
Lemon Mustard Sauce, Steamed Potatoes, Wilted Spinach

Grilled New York Strip Steak (gf) | **52.00**
Mushroom Risotto, Green Beans

Seasonal Fish | **Market Price**
Lemon Butter Sauce, Orzo Pilaf, Carrots, Zucchini

Braised Short Ribs (gf) | **56.00**
Smoked Cheddar Mashed Potatoes, Seasonal Vegetables

Desserts (Choose One)

Caramel Apple Walnut Cake

Key Lime Pie

Flourless Chocolate Torte (gf)

Blueberry White Chocolate Cheesecake

Chocolate Temptation Cake



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Custom Lunch Buffet | Two Entrée Selections: **48.00** | Three Entrée Selections: **56.00** | Four Entrée Selections: **60.00**

Soups (Choose One)

Tomato Bisque (v)
Lemon Chicken with Saffron Rice (gf)
Broccoli Cheddar

Salads (Choose One)

Mixed Green Salad Bar (gf)
Cucumbers, Tomatoes, Garbanzo Beans,
Crumbled Feta
Champagne Vinaigrette

Classic Caesar Salad
Romaine Lettuce, Shaved Parmesan, Croutons
Caesar Dressing

Local Soft Mozzarella (gf v)
Arugula, Fresh Tomatoes, Extra Virgin Olive Oil,
Fresh Basil, Sea Salt

Pasta Salad with Roasted Vegetables

Yukon Gold Potato Salad (gf v)

Entrees (Choose Two, Three, Or Four)

Marinated Sliced Flank Steak (gf df)
Pearl Onions, Merlot Shallot Sauce

Lemon and Cilantro Marinated Chicken Breast (gf)
Black Bean and Corn Relish

Pan Seared Chicken Breast (gf df)
Lemon Thyme Jus

Grilled Salmon with Chardonnay Dill Sauce (gf)

Chicken Fried Chicken
Country Gravy

Potato Gnocchi
Kale and Roasted Vegetables

Accompaniments (Choose Two)

Seasonal Vegetable Medley (gf v)
Steamed Basmati Rice (gf v)
Rosemary Roasted Potatoes (gf v)
Quinoa, Farrow, Cauliflower (v)
Three Cheese Mac and Cheese
Orzo Pilaf (v)
Baked Ziti Pasta, Tomato, Mozzarella
Broccolini and Asparagus (gf v)

All Buffets Include Two Chef's Choice
Seasonal Desserts, *Starbucks* Coffee,
Decaffeinated Coffee, a Selection of Hot
Teavana Teas, Iced Tea, and Assorted
Freshly Baked Breads for up to Two
Hours of Continuous Service



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Signature Buffets | All Buffets Include Two Chef's Choice Seasonal Desserts, *Starbucks* Coffee, Decaffeinated Coffee, a Selection of Hot *Teavana* Teas, Iced Tea & Assorted Freshly Baked Bread | up to Two Hours of Continuous Service

The Arch | 50.00

Housemade Soup of The Day
 Seasonal Green Salad Bar: Tomatoes, Cucumbers, Garbanzo Beans, Crumbled Feta, Champagne Vinaigrette (gf v)
 Bowtie Pasta with Green Peas, Grilled Red Onions, Light Lemon Aioli
 Grilled Chicken Salad
 Sliced Roast Beef, Oven Roasted Turkey Breast, Salami, Ham
 Cheddar, Swiss, American Cheese
 Bibb Lettuce Leaves, Sliced Tomatoes, Thinly Sliced Red Onions, Pickle Spears
 Mayonnaise, Mustard, Horseradish
 Wheat and White Bread, Pretzel Rolls, Croissants, Pita Bread
 Housemade Potato Chips (gf v)



The Hill | 50.00

Plum Tomato Bisque with Basil
 Classic Caesar Salad
 Local Soft Mozzarella, Arugula, Tomatoes, Extra Virgin Olive Oil, Fresh Basil, Sea Salt (gf)
 Charcuterie Display: Mortadella, Salami, Marinated Olives, Artichokes, Provolone, Pecorino Cheese
 Garlic Bread and Bread Sticks
 Seasonal Fish with Lemon Caper Sauce
 Oregano and Garlic Marinated Grilled Chicken Breast with Chianti Glaze (gf)
 Tortellini with Creamy Basil Pesto Sauce
 Roasted Italian Vegetables



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Signature Buffets | All Buffets Include *Starbucks* Coffee, Decaffeinated Coffee, a Selection of Hot *Teavana* Teas, Iced Tea & Assorted Freshly Baked Bread | up to Two Hours of Continuous Service

The Country | 52.00

Potato Soup (gf. v)

Shredded Cheddar Cheese, Bacon, Scallions

Jalapeno Cornbread, Buttermilk Biscuits

Chopped Salad Bar (gf): Romaine, Cucumber, Bacon, Grilled Onions, Crumbled Blue Cheese, Shredded Cheddar, Tomatoes,

Buttermilk Ranch, Red Wine Vinaigrette

Braised Beef Brisket with Cabernet Mushroom Sauce (gf)

Chicken Pot Pie

Mac and Cheese

Southern Style Green Beans



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Reception | 50 Piece Minimum | Items Below May Be Passed or Displayed | (1) Passing Attendant Per (75) Guests at **150.00** Per Attendant

Hors D'oeuvres Served Chilled | 6.00 Per Piece

- Scottish Smoked Salmon, Dill Cream on Wheat Berry Toast Points
- Seared Rare Tuna on Cucumber Coin, Wasabi Mayonnaise, Pickled Ginger (gf)
- Local Fresh Mozzarella, Vine Ripened Tomato, Extra Virgin Olive Oil, Basil, served on a Baguette
- Roasted Red Pepper Hummus on Pita Chip with Artichoke
- Brie and Berry Puff
- Bruschetta of Prosciutto and Asiago Cheese, Tomato, Basil Oil, served on Toast Points
- Smoked Chicken Salad Bite in Phyllo Shell
- Charred Sirloin of Beef, Onion Brulee, Horseradish Cream on Sliced Baguette
- Olive Tapenade Crostini (gf. v)

Hors D'oeuvres Served Warm | 6.00 Per Piece

- Deep Sea Scallops, rolled in Applewood Smoked Bacon (gf)
- Shrimp Spring Rolls, Sweet and Sour Sauce
- Vegetable Spring Rolls, Sweet and Sour Sauce
- Mini Crab Cake, Lemon Mustard Aioli
- Toasted Ravioli, Beef *or* Cheese, Marinara Sauce
- Shrimp Cigars, Mango Sweet Chili Dip
- Dijon Chicken Puff
- Coconut Crusted Chicken, Honey Mustard Sauce
- Coconut Shrimp, Plum Sauce
- Mini Beef Wellington
- Grilled Chicken Quesadilla, Pepper Jack Cheese, Cilantro Crema
- Crispy Crab Rangoon
- Artichoke and Boursin Fritter
- Crispy Asparagus Spear with Asiago Cheese



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Action Stations | (+) Interactive Stations Require (1) Attendant Per (100) Guests at **150.00** Per Attendant | Based on 90 Minutes of Continuous Service

Farm Fresh Vegetable Crudités (gf v) | 12.00

Best of Season Raw and Grilled Vegetables, Hummus, Avocado Dip

Artisan Cheeses | 20.00

Selection of Local and Imported Goat, Brie, Boursin, Manchego, Roquefort, Aged Cheddar, Swiss, served with Dried and Fresh Seasonal Fruits, Nuts, Seasonal Garnishes (gf. cn)
Assorted Crackers and French Breads

Lettuce Wraps (+) (gf) | 21.00

Crisp Iceberg Prepared to Order with Chicken, Beef and Shrimp, served with Gingered Teriyaki and Sweet Thai Chili, Fresh Cilantro, Mint, Crispy Rice Noodles

Southwestern (gf) (+) | 22.00

Cumin and Cilantro Marinated Skirt Steak, Marinated Chicken Fajitas, Peppers and Onions, Salsa, Guacamole, Sour Cream, Jalapeno Jack Cheese, Soft Flour Tortillas

Slider Station | 22.00

Beef with Aged Cheddar; BBQ Pulled Pork with Pepper Jack; Turkey with Swiss; served on Mini Brioche Buns, Sriracha Mayonnaise, House Made Potato Chips, Shredded Lettuce, Sliced Roma Tomatoes, Pickles

Mac and Cheese Trio | 22.00

Smoked Chicken and Bacon Pepper Jack Cheese; Roasted Poblano and Farmstead Vermillion; Grilled Sausage, Shrimp with Roasted Corn and Aged Cheddar

The Tuscan Table (+) | 22.00

Choice of Two Pastas:

Penne, Bowtie, Cheese Ravioli, Gnocchi, Cheese Tortellini

Choice of Two Sauces:

Tomato Basil, Beef Bolognese, Creamy Basil Pesto, Alfredo

Served with Freshly Shaved Parmesan, Garlic Cheese Bread and Focaccia

The Grand Antipasto | 23.00

Mediterranean Antipasto, Local Dried Cured Meats, Prosciutto, Salami, Manchego, Honey Drizzled Goat Cheese, Marinated Local Soft Mozzarella, Arugula and Basil, Roasted Marinated Vegetables, Assorted Olives (gf) Sliced Focaccia, Roasted Garlic Oil



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Action Stations | (+) Interactive Stations Require (1) Attendant Per (100) Guests at **150.00** Per Attendant | Based on 90 Minutes of Continuous Service

Carving Stations (+)

All Carving Stations are served with Mustard, Mayonnaise, Horse Radish, and Assorted Silver Dollar Rolls. All Carving Stations Require an Attendant.

Turkey (gf) | **325.00**

Slow Roasted Sage and Lemon Marinated Turkey, Cranberry Apricot Chutney, Jalapeno Corn Bread, Brioche Rolls. Serves 30 guests.

Salmon | **350.00**

Scallop Stuffed Salmon Filet, Baked Puff Dough, with Dill and Lemon Beurre Blanc. Serves 25 guests.

New York Strip Loin (gf) | **375.00**

Pepper Crusted and served with Merlot Shallot Sauce. Serves 25 guests.

Top Round of Beef (gf) | **450.00**

Merlot and Roasted Garlic Sauce. Serves 50 guests.

Dessert Stations

Assortment of Cakes, Pies and Mini Pastries | **18.00** Per Person

Warm Chocolate and Goopy Butter Cake Station (+) | **18.00** Per Person
Whipped Cream, Berry Compote, Caramel Sauce

Ice Cream Parlor (+) | **22.00** Per Person

Vanilla Chocolate, Strawberry Ice Cream, Hot Fudge, Caramel Sauce, Strawberry Sauce, Crushed Pineapple, Roasted Pecans, Maraschino Cherries, Crushed Oreos, Heath Pieces, Chopped M&M's, Whipped Cream

Assorted Mini French Pastries | **54.00** Per Dozen



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Custom Plated Dinner | All Dinners Include *Starbucks* Coffee, Decaffeinated Coffee, a Selection Of Hot *Teavana* Teas & Iced Tea | up to Two Hours of Continuous Service | All Dinner Include Seasonal Vegetables, Dinner Rolls, Butter

Starters (Choose One)

- Organic Baby Greens (gf)
Candied Pecans, Goat Cheese, Dried
Local Honey and Lime Vinaigrette
- Caesar Salad
Romaine Hearts, Croutons, Shaved
Caesar Dressing
- Spinach and Ozark Mushroom Salad (gf)
Bacon Lardons, Feta Cheese, Cherry
Tarragon White Balsamic
- Soft Local Mozzarella and Fresh
Tomatoes
Arugula, Fresh Basil, Extra Virgin Olive
Oil
- Mixed Garden Greens (gf)
Roasted Bosc Pears, Walnuts, Crumbled
Blue Cheese
Balsamic Vinaigrette
- The Wedge (gf)
Crisp Babe Iceberg, Local Bleu Cheese,
Tomatoes, Bacon
Ranch Dressing

Entrées (Choose One)

- Cauliflower Steak (v) | **44.00**
Farrow, Quinoa, Sautéed Spinach, Tomato Jam
- Rosemary and Lemon Grilled Chicken Breast | **54.00**
Mushroom Asiago Risotto
- Pan Seared Salmon Filet | **58.00**
Wilted Spinach, Lemon Dill Sauce, Orzo Pasta with Shrimp
and Green Peas
- Seasonal Fish | **Market Price**
Lemon Butter Sauce, Rice Pilaf with Almonds, Chive
Beurre Blanc
- Grilled Salmon Filet & Seared Teres Major Steak (gf) | **66.00**
Rosemary and Goat Cheese Mashed Potatoes
- Pepper Crusted Filet Mignon (gf) | **68.00**
Roasted Garlic Demi, Smoked Cheddar Au Gratin Potatoes
- Grilled Beef Tenderloin and Jumbo Shrimp (gf) | **78.00**
Oven Roasted Tomato Risotto, Chipotle Merlot Sauce

Desserts (Choose One)

- Dark and White Chocolate Mousse with Berries
- Flourless Chocolate Cake (gf)
- Salted Carmel Crunch Cake
- Berry Tart with Chantilly Cream
- Warm Goey Butter Cake with Caramel Sauce



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Custom Dinner Buffet | Two Entrée Selections: **66.00** | Three Entrée Selections: **72.00** | Four Entrée Selections: **78.00**

Soups (Choose Two)

Butternut Squash
Chicken Noodle
Cream of Cauliflower

Salads (Choose Two)

Tender Bibb Lettuce (gf)
Brie, Bosc Pears, Watercress, Red Endive
Citrus Mimosa Vinaigrette

Organic Baby Spinach (gf cn)
Toasted Almonds, Grapes, Gorgonzola Cheese, Mandarin Oranges
Cranberry Vinaigrette

Roasted Beets and Quinoa (v cn)
Kale and Walnuts

Classic Caesar Salad
Romaine Lettuce, Shaved Parmesan, Croutons
Caesar Dressing

Accompaniments (Choose Three)

Poblano Mac and Cheese
Roasted Seasonal Vegetables (gf v)
Gruyere and Roasted Garlic Au Gratin Potatoes (gf)
Buttered Steamed Broccolini (gf v)
Rosemary and Garlic Roasted Potatoes (gf v)
Grilled Asparagus with Lemon Oil (gf v)
Roasted Butternut Squash with Brown Sugar (v)

Entrées (Choose Two, Three or Four)

Bistro Tender Steak (gf)
Red Wine Mushroom Sauce

Roasted Atlantic Salmon (gf)
Crab Lemon Butter Sauce

Artichoke and Boursin Stuffed
Chicken Breast (gf)
Lemon Thyme Jus

Seasonal Fish (gf)
Lemon Caper Sauce

Chana Masala (gf. v)
Chickpeas, Onions, Tomatoes,
Indian Spices, Steamed Basmati
Rice



All Buffets Include Three Chef's
Choice Seasonal Sweets, *Starbucks*
Coffee, Decaffeinated Coffee, a
Selection of Hot *Teavana* Teas, Iced
Tea & Water for up to Two Hours of
Continuous Service

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Crafted Bar Experience | The *Premium* Experience

Spirits

11.00 Per Drink (Consumption) | 12.00 Per Drink (Cash)

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Dewar's White Label Scotch, Makers Mark, Jack Daniels Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS

Wine Selections (Choice of 4)

12.00 Per Glass (Consumption) | 13.00 Per Glass (Cash)

White Wine: Magnolia Grove by Chateau St. Jean, *Chardonnay*; Magnolia Grove by Chateau St. Jean, *Pinot Grigio*

Red Wine: Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon*; Magnolia Grove by Chateau St. Jean, *Merlot*

Specialty: Magnolia Grove by Chateau St. Jean, *Rosé*

Our Staff is TIPS Certified and Serves Alcohol Responsibly

150.00 Bartender Fee (One Bartender Per 75 Guests)

Domestic Beer

7.00 Per Beer (Consumption) | 8.00 Per Beer (Cash)

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Lite

Premium Beer

8.00 Per Beer (Consumption) | 9.00 Per Beer (Cash)

Samuel Adams, Blue Moon Belgian White, Corona Extra, Schlafly Pale Ale, Heineken, New Belgium Fat Tire

Build Your Bar (By The Hour)

Includes all Spirits, Domestic & Premium Beers Listed Above as Well as the Choice of 4 Wine Selections

22.00 Per Person for First Hour | 11.00 For Each Additional Hour

Additional 5.00 Per Person For 5th Wine Selection



marriott st louis grand | 800 washington avenue | st louis mo 63101

Because we source local ingredients our selections are based on seasonality & availability

All prices are subject to 24% Service Charge & Prevailing Tax.

Buffets & Stations are for 20 ppl or more. Small party fee will apply on groups of 19 or less - \$95.00

All prices are per person unless stipulated (*) Indicates minimum order per person/per piece/per dozen

(v) Vegan friendly items (cn) Items which contains nuts (gf) Indicates gluten free item (+) Indicates attendant fee is required.

Crafted Bar Experience | The *Luxury* Experience

Spirits

13.00 Per Drink (Consumption) | 14.00 Per Drink (Cash)

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniels Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP

Wine Selections (Choice of 4)

12.00 Per Glass (Consumption) | 13.00 Per Glass (Cash)

White Wine: Magnolia Grove by Chateau St. Jean, *Chardonnay*; Magnolia Grove by Chateau St. Jean, *Pinot Grigio*

Red Wine: Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon*; Magnolia Grove by Chateau St. Jean, *Merlot*

Specialty: Magnolia Grove by Chateau St. Jean, *Rosé*

Our Staff is TIPS Certified and Serves Alcohol Responsibly

150.00 Bartender Fee (One Bartender Per 75 Guests)

Domestic Beer

7.00 Per Beer (Consumption) | 8.00 Per Beer (Cash)

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Lite

Premium Beer

8.00 Per Beer (Consumption) | 9.00 Per Beer (Cash)

Samuel Adams, Blue Moon Belgian White, Corona Extra, Schlafly Pale Ale, Heineken, New Belgium Fat Tire

Build Your Bar (By The Hour)

Includes all Spirits, Domestic and Premium Beers Listed Above as well as the Choice of 4 Wine Selections Plus Our House Sparkling Wine and an Assortment of Cordials

26.00 Per Person for First Hour

13.00 Per Person for Each Additional Hour

Additional 5.00 Per Person for 5th Wine Selection

Batch Cocktails

Up to 125 Drinks: 1500.00

Up to 225 Drinks: 2500.00

Seasonal White Wine Sangria, Handcrafted Bourbon Punch, Traditional Mojito, Classic or Seasonal Fruit Margarita



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Wines By The Bottle

White Wines

- Magnolia Grove by Chateau St. Jean, *Chardonnay* | **48.00**
- Magnolia Grove by Chateau St. Jean, *Pinot Grigio* | **48.00**
- Chateau Ste. Michelle, *Riesling* | **53.00**
- Sterling Vineyards, *Chardonnay* | **55.00**
- Sterling Vineyards, *Pinot Grigio* | **55.00**
- Sterling Vineyards, *Sauvignon Blanc* | **55.00**
- Sea Pearl, *Sauvignon Blanc* | **56.00**
- Brancott, *Sauvignon Blanc* | **57.00**
- J. Lohr Estates “Riverstone”, *Chardonnay* | **57.00**

Blush Wines

- Magnolia Grove by Chateau St. Jean, *Rosé* | **48.00**

Sparkling

- La Marca, *Prosecco* | **58.00**
- Mumm Napa “Prestige, Chefs De Caves”, *Brut* | **65.00**

Our Staff is TIPS Certified and Serves Alcohol Responsibly
150.00 Bartender Fee (One Bartender Per 75 Guests)

Red Wines

- Magnolia Grove by Chateau St. Jean, *Cabernet Sauvignon* | **48.00**
- Magnolia Grove by Chateau St. Jean, *Merlot* | **48.00**
- Alamos, *Malbec* | **53.00**
- Avalon, *Cabernet Sauvignon* | **53.00**
- Line 39, *Pinot Noir* | **53.00**
- Sterling Vineyards, *Merlot* | **55.00**
- Sterling Vineyards, *Pinot Noir* | **56.00**
- Sterling Vineyards, *Cabernet Sauvignon* | **56.00**
- Aquinas, *Cabernet Sauvignon* | **62.00**



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