



**plc**  
MUSEUM HOTEL

**ST. LOUIS WEDDINGS**



## ARTFUL ACCOMMODATIONS

Take care of your out-of-town guests with a wedding room block, with special rates available for groups of 10 or more. With 173 guest rooms featuring kings, double queens, along with 18 unique suites, 21c St. Louis has something for everyone.



**Deluxe King**  
309–318 SQ FT



**Deluxe Double Queen**  
369–420 SQ FT



**21c Suite**  
1115 SQ FT



**Library King Suite**  
733 SQ FT

1528 Locust Street, St. Louis, MO 63103 314.730.2226 [21cMuseumHotels.com](http://21cMuseumHotels.com)  
All pricing is subject to a 24% service fee and taxes.



## WEDDING PACKAGES

All wedding packages include:

- Your choice of **(3)** Passed Hors D’oeuvres for Cocktail Hour
- **(4)** Hour Open House Bar Package
- Your Choice of Service for Dinner Menu:
  - **Plated, Buffet, or Reception Stations**
- Full Service Banquet Staff
- Tables, Chairs, Basic Black or White Linens, Flatware & China
- Cake Cutting Service

## PASSED HORS D’OUVRES - Select Three

### HOT

- Spanish Meatballs
- Chorizo Stuffed Mushrooms
- Braised Beef Cheek and Mojo Verde
- Grilled Chimmichurri Shrimp
- Chorizo al Vino Tinto
- Chicken Pintxo Skewers
- Bacon Wrapped Dates
- Vegetable Croquettes
- Sesame Prawn Balls
- Sticky Bourbon Pork Belly

### COLD

- Pan con Tomate with Jamon
- Deviled Eggs
- Roasted Grape & Goat Cheese Toast
- Shrimp and Chorizo Flatbread
- Smoked Salmon Crostini
- Marinated Manchego Cheese with Honey
- Chorizo with Celeriac Remoulade
- Olive, Piquillo & Mozzarella Skewers

### SELECT STYLE OF DINNER SERVICE:

- **Buffet**
- **Plated**
- **Reception Stations**

### INCLUDED: 4 HOUR HOUSE BAR PACKAGE

Includes basic mixers, Coke products

**Liquors:** 1220 Encrypted Vodka, Broker’s Gin, Bacardi White Rum, Espolon Tequila, Four Roses Yellow Label Bourbon, Jack Daniel’s Tennessee Whiskey, The Famous Grouse Scotch

**Wines:** Q.S.S. Rare Breed Red Blend, Gen 5 Cabernet Sauvignon, Q.S.S. Vinho Verde, Vega Sindoa ‘Unoaked’ Chardonnay, Mire Me Cava

**Beer:** CityWide, Budweiser, Budlight, Schlafly Pale Ale, Assorted Beam Suntori Seltzers



## BUFFET DINNER MENU OPTIONS

Buffets are self-serve and are priced per person. Two Hours of Service.

### SAN CARLOS

#### Assorted Dinner Rolls

#### House Salad

*Romaine, Iceberg, Red Onion  
Artichoke, Pimentos, Parmesan,  
Red Wine Vinaigrette*

#### Cream of Mushroom Soup

#### Grilled Tenderloin

*Mojo Verde*

#### Grilled Chicken Breast

*Caper Lemon Sauce*

#### Pan Seared Trout

*Lemon-brown Butter*

#### Roasted Red Potatoes

#### Glazed Carrots

#### Grilled Broccolini

### TASTE OF THE LOU

#### Garlic Bread

#### Caesar Salad

*Romaine, Shaved Parmesan,  
Croutons, Lemon-Anchovy  
Dressing*

#### Broccoli Cheddar Soup

#### Bolognese

*Spaghetti, Pork & Beef Ragu,  
Parmesan, Parsley*

#### Baked Mostaccioli

*Penne, Italian Sausage, Bell  
Peppers, Tomato Cream,  
Mozarella, Parmesan*

#### Creamy Broccoli Penne

*Penne, Roasted Broccoli,  
Garlic Cream, Parmesan*

#### Two Seasonal, Local, Farmer Sourced Vegetables

### THREE FLAGS

#### Assorted Dinner Rolls

#### Spanish Greens

*Manchego Cheese, Hazlenuts,  
Paprika Vinaigrette*

#### Piquillo Pepper Soup

#### Catalan Style

#### Braised Short Rib

#### Airline Chicken Breast

*Peppers Onions, Chicken Jus*

#### Spanish Style Baked Halibut

#### Samfaina Catalan Ratatouille

#### Fried Potatoes

#### Confit Squash

**PRICED AT \$135 PER PERSON**



## PLATED DINNER OPTIONS

Client chooses (1) Soup or Salad and (1) Entree for all Guests. If additional entree options are given to guests, counts of entrees must be provided 2 weeks prior to arrival. If giving multiple options, client must provide name cards, indicating entree chosen for service. Salads will be pre-set for efficient service.

### SELECT ONE STARTER:

#### House Salad

*Romaine, Iceberg, Red Onion  
Artichoke, Pimentos, Parmesan,  
Red Wine Vinaigrette*

#### Mixed Greens

*Smoked Candied Pecans, Dried  
Cranberries, Red Onion, Bleu  
Cheese, Balsamic Dressing*

#### Caesar Salad

*Romaine, Shaved Parmesan,  
Croutons, Lemon-Anchovy  
Dressing*

#### Piquillo Pepper Soup

#### Cream of Mushroom Soup

#### Minestrone Soup

### SELECT ONE ENTREE:

#### Grilled Pork Loin

*Citrus Marinated Pork Loin,  
Succotash, Pesto  
\$145 per Person*

#### Braised Short Rib

*Red Wine Braised, Spanish White  
Beans, Piquillo Peppers, Mojo Sauce  
\$150 per Person*

#### Salmon Florentine

*White Wine, Lemon Cream, Cremini  
Mushroom, Blistered Tomato, Spinach  
\$135 per Person*

#### Stuffed Chicken Breast

*Panko Crusted, Mushroom and Spinach,  
Confit Squash, Caper-Lemon Sauce  
\$125 per Person*

#### Beef Tenderloin

*Whipped Potatoes, Asparagus,  
Bernaise Sauce  
\$155 per Person*



## RECEPTION STATIONS OPTIONS

Select up to (4) Stations. Additional Stations may be added for an additional \$18 per person. Service lasts for two hours.

### CHEESE BOARD

*Selection of Artisanal Cheese,  
Crackers, Grapes,  
Accoutemants*

### ESCALIVADA AND HUMMUS

*Roasted and Fresh Vegetables,  
Seasonal Hummus,  
Whipped Ricotta, Fresh Pita*

### CHARCUTERIE BOARD

*Selection of Cured Meats,  
Crackers, Pickles, Nuts, Grain  
Mustard*

### GRILLED SKEWERS

*Grilled Shrimp & Chorizo  
Skewers, Bacon Wrapped Date  
Skewers, Grilled Chicken  
Skewers*

### RAW BAR

*East and West Coast Oysters,  
Poached Shrimp, Lemon,  
Horseradish, Tobasco,  
Mignonette, Cocktail Sauce*

### TAPAS

*Pan Con Tomato  
Union Loafers Toast, Tomato,  
Manchego*

*Bacalao Croquetas  
Spanish Salt Cod, Potato,  
Cream, Cripsy Fried, Orange  
Aioli*

*Albondigas  
Spanish Meatballs, Tomato  
Sauce, Grilled Toast, Manchego*

### SLIDER BAR

*Fried Chicken Slider  
Pickles, Smoked Mayo, Red  
Pepper Jelly*

*Spanish Burger  
Piperade, Manchego, Pippara,  
Smoked Paprika Aioli*

*French Fries*

### SOMETHING SWEET

*Petit Four, Selection of 4  
Seasonal Miniature Desserts*

**PRICED AT \$155 PER PERSON**



## ADDITIONS

### **Upgrade to MISSOURI SPIRITS BAR - Add \$8 per Person**

Includes basic mixers, Coke products, and regular and sugar-free Red Bull

**Liquors:** Tom's Town Vodka, Switchgrass Bourbon, J Rieger Kansas City Whiskey, Still 630 Confluence Gin, Duckett Golden Rhum

**Wine:** Q.S.S. Rare Breed Red Blend, Vega Sindoa Navara Cabernet, Vega Sindoa 'Unoaked' Chardonnay, Q.S.S Vinho Verde, Elocuente Cava Brut

### **Upgrade to 21c BAR - Add \$18 per Person**

Includes expanded mixers, including vermouths and bitters, Coke products, and regular and sugar-free Red Bull.

**Liquors:** Tito's Vodka, Grey Goose Vodka, Tanqueray Gin, Bombay Sapphire Gin, Plantation 3 Star Rum, El Dorado 12yr Rum, Arette Silver Tequila, Buffalo Trace Bourbon, Woodford Reserve Bourbon, Jack Daniel's Tennessee Whiskey, Glenlivet 12yr Single Malt Scotch

**Wines:** Luberri Orlegi Rioja, Vega Sindoa Navara Cabernet, Finca Nueva Viura White Rioja, Parducci Chardonnay, Elocuente Cava Brut

### **SIGNATURE COCKTAILS \$14 per serving**

Add a signature cocktail to your event. Quantities must be pre-ordered with a minimum of 25 servings. Looking for something different? Ask about our custom cocktail options!

#### **THE ATHLETIC CLUB**

vodka, cucumber & basil syrup, lemon

#### **LOCUST ST. OLD CUBAN**

aged rum, mint simple syrup, lime, cava, bitters

#### **ABOVE THE ARCH**

mezcal, crème de violette, maraschino liqueur, lemon

#### **JUNIPER SEASON**

botanical gin, lillet blanc, lemon, lime, simple, soda

#### **IDOL OLD FASHIONED**

bourbon, sherry simple, bitters, orange

### **In Suite Couples Massage - \$350**

Take a moment for yourself. Schedule an in suite massage, must be booked in 21c Suite or Library Suite for Service.

### **Upgraded Linen Colors - \$10 per table**

Go beyond the basic black or white. Chat with your Sales Manager about bringing in colors to coincide with your vision

### **Yoga in the Amphitheater - \$25 per person**

Gather the wedding crew and have a wellness moment! Yoga instructor will take you through a one hour flow outside in the amphitheater

### **Post Wedding Brunch - Price Ranges**

Keep the party going and listen to all the stories from the wedding you missed out on! Choose from one of our breakfast menus, price ranges between \$30-\$54 per person

### **Champagne Toast - \$6 per Guest**

a toast pour to ring in special moments. Servers will pass or station champagne

### **Late Night Snacks - Priced Per Piece**

#### **Cheeseburger \$14**

American Cheese, Onion, Pickle

#### **Fried Chicken Sandwich \$14**

Pickles, Smoked Mayo, Red Pepper Jelly

#### **Toasted Raviolis \$10**

Marinara, Grated Parmesan, Parsley

#### **Mini Tacos \$10**

Salsa, Sour Cream Lime

#### **Crab Rangoons \$10**

Sweet & Sour Sauce

#### **Warm Soft Pretzels \$8**

Queso and Yellow Mustard

#### **Churro Bites \$8**

Cinnamon Sugar Coating, Spiced Chocolate