

WEDDING PACKAGE I

FOUR HOUR OPEN HOUSE BAR

*featuring a selection of house brand liquors & wines, imported and American beers,
assorted sodas, mixers & garnishes served for four hours*

DINNER

your choice of soup or salad and entree from the following:

First Course

Soup

Curried Carrot Soup

Roasted Pepper Soup

with Basil Oil

Salad

Mixed Field Greens

with dried cranberries and toasted pine nuts

Mixed Field Greens

with red onions and herb leaves tossed in Sherry & Hazelnut vinaigrette with Tomatoes and toasted focaccia croutons

Entree

Pan Roasted Chicken Breast

Our breast is organic Free Range and prepared with a crispy skin and wing bone attached for premium flavor with a choice of Sauce

Braised Supreme of Arctic Char

with Mushrooms Tomato hearts and white wine sauce

“Salmon en Croûte”

Fillet of Salmon covered with a Mousse of Scallops and wrapped in Puff Dough, baked Golden

Champagne Toast for wedding party

Valet Parking

Seasonal Coat Check

Floor length linens & votive candles

WEDDING PACKAGE II

ONE HOUR COCKTAIL RECEPTION

Butler passed hors d'oeuvres - your selection of one hot & two cold hors d'oeuvres

Cold

Salmon Salad

cucumber on pumpernickel bread

Goat Cheese Tartelette

with red onion marmalade, and fresh chives

“Cheese Puffs”

fresh baked profiteroles with Boursin cheese filling

Roma Tomato, Goat Cheese and Fresh Basil on Crouton

Hot

Steamed Pot Stickers

with citrus and soy sauce

Petite Crispy Tartlettes

with crème fraîche, bacon and onions baked to a deep golden brown

Phyllo Stuffed with Artichoke Spinach and Feta

Fried Vegetarian Spring Rolls

with ponzu & mustard dips

FOUR HOUR OPEN BAR

featuring a selection of house brand liquors & wines, imported and American beers, assorted sodas, mixers & garnishes served for four hours

DINNER

your choice of soup or salad and entree from the following:

First Course

Soup

Roasted Tomato & Basil Soup

with crème fraîche

Cream of Green Asparagus

with white truffle oil

Salad

Mixed Field Greens

with dried cranberries and toasted pine nuts

Chef's Mixed Field Greens

with red onions and herb leaves tossed in Sherry & hazelnut vinaigrette with grape tomatoes and toasted foccacia croutons

Butter Lettuce, Radicchio, and Watercress

with marinated tomatoes, Feta cheese, toasted pine nuts and Greek vinaigrette

Entree

Pan Roasted Chicken Breast

organic free range prepared with a crispy skin and wing bone attached for premium flavor with a choice of sauce

Braised Supreme of Arctic Char

with mushrooms tomato hearts and white wine sauce

“Salmon en Croûte”

filet of salmon covered with a mousse of scallops and wrapped in puff dough, baked golden

“Fondant” of Lamb

slow roasted lamb shoulder with tomatoes and fresh Corsican rosemary

Beef Wellington

whole roast layered with wild mushroom and sage stuffing and wrapped in pastry. Sliced and served with madeira wine jus

Spice Roasted Duck Breast

with a Citrus Roasting Jus and Fresh Orange Segments

Champagne Toast for All Guests
Valet Parking
Seasonal Coat Check
Floor Length Linens & Votive Candles

WEDDING PACKAGE III

ONE HOUR COCKTAIL RECEPTION

Butler passed hors d'oeuvres - your selection of one hot & two cold hors d'oeuvres

Cold

Brochettes of Swordfish
with mango-poblano chile salsa

Crab and Lime Salad
with cilantro in cucumber cups

Goat Cheese Tartlette
with red onion marmalade

Smoked Shrimp and Daikon Salad in Crisp Wontons
with red Thai sauce

Hot

Arrancini
fried risotto nuggets with Mozzarella and a charred tomato sauce

Almond & Sesame Crusted Chicken Tenders
with an Indonesian style peanut sauce

Petite Grilled Cheese
toasted brioche, smoked ham and aged cheddar

Steak Tartare
on Crouton with truffle mayonnaise

Caramelized Figs Wrapped with Prosciutto

FOUR HOUR PREMIUM OPEN BAR

featuring a selection of premium brand liquors & wines, imported and American beers, assorted sodas, mixers & garnishes served for four hours

DINNER

your choice of soup or salad and entree from the following:

First Course

Soup

Cold Strawberry & Black Pepper Soup
with balsamic reduction and diced strawberry garnish

Truly Wild Mushroom Bisque
fire roasted sweet corn and Mexican chile "sopa" with cilantro, and a squeeze of lime juice

Salad

Caesar
with crisp romaine, foccaccia croutons, shaved Parmesan and a rich Caesar dressing

Warm Goat Cheese Button on Pesto Covered Brioche Set on Warm Red Onion and Tomato Relish
with petite leaves of seasonal greens

Entrée

Diver-Harvested Jumbo Maine Scallops
with leeks, tomatoes and Champagne cream sauce

Grilled Beef Filet
with choice of sauce

Veal Medallions
red wine and rosemary jus

Wood Roasted Lamb Chops
two double bone chops on pepper, onion and zucchini ragout, with a rosemary jus

Fricassee of Chicken
with Jack Daniels sauce

Intermezzo Course

Champagne Toast for All Guests
Wine Service with Dinner
Valet Parking
Seasonal Coat Check Attendants
Floor Length Linens & Votive Candles

WEDDING PACKAGE IV

ONE HOUR COCKTAIL RECEPTION

Butler passed hors d'oeuvres - your selection of four hot & two cold hors d'oeuvres

Cold

Red Snapper Ceviche
with jalapenos and agave nectar

Goat Cheese Tartlette
with red onion marmalade

Smoked Shrimp and Daikon Salad in Crisp Wontons
with red Thai sauce

Hot

Rock Shrimp Tempura
with sweet red chile dip (2-3 per)

Wild Mushroom Cappuccino with Curry

Brochettes of Swordfish
with mango-poblano chile salsa

Crab and Lime Salad
with cilantro in cucumber cups

Arrancini
fried risotto nuggets with Mozzarella and a charred tomato sauce

Almond & Sesame Crusted Chicken Tenders
with an Indonesian style peanut sauce

FOUR HOUR SUPER PREMIUM OPEN BAR

featuring a selection of super premium brand liquors & wines, imported and American beers, assorted sodas, mixers & garnishes served for four hour

DINNER

your choice of soup or salad, appetizer and entree from the following;

First Course

Soup

Maine Lobster Bisque
enriched with devon cream and aged Sherry

Chilled Avocado Soup
with key lime and lump crab

Salad

Marinated Baby Beet
with petite lettuces, candied pecans and syrah vinaigrette

Sliced Heirloom Tomatoes
with fresh basil

Spinach Salad
with crisp pancetta, roasted garlic Fontina cheese crostini, roasted walnuts and balsamic dressing

Appetizer

Goat Cheese Terrine
with roasted pepper salad, toasted foccacia and single orchard olive oil

Marinated Jumbo Lumb Crab
with cucumber, pickled red peppers and sweet ginger -oyster sauce

Duck Confit

in strudel with grapefruit segments, veal reduction and parsley oil

Jumbo Lump Crab Cake
with grain mustard sauce and red pepper – tarragon compote

Shrimp Scampi
with pearl pasta, romesco sauce and lemon Italian parsley

Entrée

Medallions of Beef Rosini
sautéed and topped with a truffle sauce and seared foie gras

Roast Rack of Baby Lamb
with mustard and breadcrumb crust, rosemary tomato jus

Prime Veal Chop
wild mountain huckleberry sauce

Roasted Loin of Prime Veal
with rosemary and red currant sauce

Rack of Veal Hunter Style
roasted whole and sliced per guest, dusted with robust spices, served with forest mushrooms and a tarragon and truffle jus

Intermezzo Course

Champagne Toast for All Guests
Wine Service with Dinner
Valet Parking
Seasonal Coat Check Attendants
Floor Length Linens & Votive Candles

ENHANCE YOUR EVENING

Make any Entrée a Duel Plate

Chair Covers

Dessert/Sweet Table with Gourmet Coffee Bar

After Dinner Cordial Bar

Custom Gourmet Wedding Cake

Espresso/Cappuccino Cart with Barista

International / Domestic Cheese and Seasonal Fruit Display

Specialty Martini Bar

serving an extensive menu of specialty martinis

Custom Ice Sculpture

Custom Linens and Overlays

DJ and Florist Services Available on Request

IMPRESSIVE RECEPTION STATION OPTIONS:

North American Caviar Selections

Caviar doesn't just come from the Caspian Sea anymore. We feature the products of several makers here in the United States and Canada. All of our purveyors work in sustainable processes. Some work exclusively with Native American fisheries that harvest to exacting standards.

Example Selections:

jalapeno-tequila cured salmon caviar
vanilla cured salmon caviar
maple cured trout caviar
wasabi cured whitefish caviar
Missouri river paddlefish caviar

We offer a custom seasonal selection of 6 varieties with appropriate accompaniments for all.

American Shores Seafood Station

selection of oysters on the half shell
lemon and chive scented crab cocktail
poached shrimp
cherry smoked salmon
marinated fennel coleslaw
cherry tomato relish
assorted toasted breads and condiments



LUMEN SPECIAL EVENTS

All dinners include bread service, gourmet coffee, decaffeinated coffee, ice tea and specialty teas.

Accommodations

Appointments to view Lumen can be made by calling Sarah Sordo (314) 241-5757. Certain restrictions apply for exclusive use Lumen such as rental and food and beverage minimum revenues guarantees.

Special Services

Our experienced catering staff is available to assist you with menu planning and other arrangements to ensure a successful event. We can also assist you with entertainment, wedding cakes, floral arrangements, ice carvings, decorations, theme parties and your needs.

Menu Selections

We pride ourselves on providing exceptional food and service designed to your individual needs and tastes. Preparations may vary based on seasonal items and inventory. Our Executive Chef John Griffiths will provide you with a custom menu based on your desires. Menu prices are subject to change, however pricing will be guaranteed for any event with a signed banquet event order. Choices of menu selections are required three (3) weeks prior to your function.

Guarantees

In arranging private parties, Lumen requires a minimum guarantee of attendance (3) three business days prior to your event. This guarantee is not subject to reduction. Should no guarantee of attendance be provided (3) three business days prior to your event, the expected number of attendees will be used as your guarantee. Lumen will prepare for 3% over the guarantee. All buffet and reception events will have food prepared for the guarantee only. If you have questions or concerns regarding guaranteed attendance, please address them with your sales manager.

Food and Beverage Service

All food and beverage must be purchased through Lumen.

Decorations

We are more than delighted to arrange every facet of your event. We have access to a wide variety of audiovisual, florists, special linens, props and decorations, as well as entertainment. All decorations and floral arrangements brought into the restaurant by outside purveyors must meet the approval of our staff. Lumen will not permit the affixing of any item to the walls or ceilings.

Service Charge and Sales Tax

All food and liquor is subject to 22% service charge and applicable sales tax. Miscellaneous items are subject to applicable taxes.

Payment

Lumen accepts all major credit cards. Events require a deposit based on the percentage of the estimated charges at time of booking. Lumen does not direct bill; all events must be paid in full by the conclusion of the event. Cashiers checks, cash, and personal checks are accepted. For cash and check transactions, the balance is to be paid in full (3) three business days prior to your event. Should over payment occur, Lumen will process refunds of the difference at time of departure. Refunds will be issued via check within 10 days of event departure. Lumen is unable to refund cash on a credit card or check transaction.

Security

Lumen reserves the right to require additional security of certain events. Only security companies that have established workers compensation policies and liability insurance will be authorized on the property. Lumen strictly enforces a no weapon policy.