

LUMEN PRIVATE EVENT SPACE CORPORATE

MENU & EVENT OPTIONS



LUMENSTL.COM | 314.615.2480

LUMEN AMENITIES

- Private Use of Lumen Private Event Space
- Full Service by Our Uniformed Service Staff (*one per 20 guests*)
- Floor Length Linens and Napkins Available in 39 Colors for Rental
- Tea Light Candles (three per table)
- Tables and Chairs - (72" Rounds)
Seating 10 Guests Per Table
- Complimentary Menu Tasting for Up to Four (4) Guests
- House Sound System for Background or Dinner Music (*not intended to replace band/DJ*)
- Projector and Screen Available for Rental (*client must provide laptop and audio visual operator*)
- Hand-Held Microphone for Ballroom
- Clear Acrylic Podium
- State-of-the-Art Specialty Lighting in Your Colors of Choice (256 available)



CREATE YOUR OWN PACKAGES FOR CORPORATE EVENTS

Pricing before 24% service charge and 8.68% tax.
Pricing and Tasting Based on a Minimum of 100 Guests
please note all menus subject to change due to availability

BUTLER PASSED HORS D'OEUVRES

SELECT THREE TO BE PASSED DURING YOUR COCKTAIL HOUR FOR \$13.50 PER PERSON
ADD A FOURTH OPTION FOR \$4.25 PER PERSON

|| GARDEN ||

CANNELINI BEAN BRUSCHETTA

Cipollini Onions, Mint, Shaved White Chocolate

Broccoli Soup Shooter, Mint Oil, Aged Cheddar Cheesy Poof

Forest Mushroom Arancini, Truffled Mayonnaise

TOMATO & GRILLED CHEESE SHOOTERS

Mini Shot Glasses Filled with Tomato Bisque are
Topped with Grilled Cheese Sandwiches

Vegetable Mu Shu, Yuzu Chocolate Drizzle

Compressed Watermelon Nigiri, Sesame Crust, Pickled Ginger

|| SEAFOOD ||

Scallop Corndog, Raspberry White Chocolate Mustard

Pickled Shrimp Shooter, Cocktail Sauce, Fried Green Tomato

LOBSTER POTATO PETIT FOURS

Potatoes, Avocado Purée and Topped with Maine Lobster

CRAB TAKES THE CAKE!

Sweet Maryland Crab Cakes with a Herb Remoulade

Spiced Tuna Nicoise Salad, Milk Chocolate Balsamic Vinaigrette

BUFFALO STYLE OYSTERS

Tempura Fried, Chipotle Lime Sauce, Celery, Maytag Blue Cheese

|| PORK ||

Bacon Wrapped Pork Belly on a Stick

MINI BLTS

Cherry Tomatoes Stuffed with Lettuce, Bacon & Garlic Aioli

Pork Bahn Mi, Pork Tenderloin, Kim Chee, Pickled Carrot, Sprouts

PROSCIUTTO WRAPPED GOAT CHEESE

Poached Pear, Chocolate Covered Black Walnuts

INVERTED ANTIPASTO

Antipasto Served Upright on Mini Forks with Italian Salami,
Roasted Peppers and Provolone Cheese

|| POULTRY ||

CHICKEN & WAFFLES

Chipotle Chocolate Braised Chicken Waffle Cone,
Chive Crème Fraiche

Coq Au Vin, Bacon, Mushroom, Red Wine Braised Chicken

MINI TACOS

Tiny Fresh Grilled Spicy Chicken Tacos

East Asian Chilled Chicken Roulade
with Pickled Red Ginger and Scallions

|| BEEF ||

GRASSFED BEEF CHOUROUTE GARNI

Beef Jaegerwurst, Roasted Potato, Bacon Braised Cabbage

BEEF TENDERLOIN

Mongolian Beef and Baby Bok Choy Served on an Asian Spoon

PEPPERY BEEF WITH BRAISED ONIONS

Petite Beef Peppered, Topped with
Braised Pearl Onions and Rosemary Branches

Chilled Beef Stuffed Potato, Salsa Verde

BLUEBERRY BBQ BRAISED SHORTRIB

Purple Potato Salad Spoon

Smoked Beef Tostada Avocado, Queso Anejo

ANGUS STRIP STEAK

Beurre Rouge, Crispy Shallot

TOSTONES

House Made Smoked Sausage, Pico de Gallo, Crispy Plantain

Pan Seared Lamb Lollipops with Rosemary, Garlic and Dijon



SERVED DINNER

START WITH SOUP OR SALAD. OR BOTH.
SOMETIMES YOU JUST WANT BOTH.

FIRST COURSE

|| TABLE SIDE SOUP ||

CHICKEN NOODLE

Cherry Tomato, Mushroom, Aromatic Vegetables,
Chicken Noodles, Basil Oil

ROASTED BUTTERNUT SQUASH

Maple Cinnamon Crème, Fraiche, Pancetta, Oregano

CREAMY BROCCOLI

Cheddar Cheesy Poof, Bacon Powder, Fingerling Chips

CORN AND SHRIMP BISQUE

Basil Oil, Sriracha Bavarois

|| SALAD ||

Bissinger's Salad; Pear, Hazelnuts, Smoked Cherries,
Aged Cheddar, Greens, Milk Chocolate Vinaigrette

Quinoa, Mixed Field Green, Dried Cranberry,
Candied Pecans, Cranberry Vinaigrette

Poached Pear, Maytag Blue Cheese, Toasted Walnut
and Chicory Salad, Citronette

Grilled Red Bell Pepper, Fennel, Red Onion, and Little Gem
Lettuce, Kalamata Olive Balsamic Vinaigrette

Local Cherry Tomato, Boccacini Mozzarella Salad,
Basil, Arugula, Extra Virgin Olive Oil

|| Upgrade to a duet for \$2.50 per person ||



SERVED DINNER

NOW CHOOSE YOUR PROTEIN.
WANT IT UNIQUE? WE CAN MAKE THAT.

SECOND COURSE

|| VEGETARIAN ||

House Made Ricotta Gnudi,
Roasted Spaghetti Squash, Cherry Tomato
Confit, Arugula, Lemon Herbed Butter

White Chocolate Gnocchi,
Roasted Butternut Squash, Kale,
Preserved Lemon, Sage Brown Butter

Chanterelle Mushroom, Spinach, Ricotta
Tortelloni, Milk Chocolate Mushroom Cream,
Parmigiano Reggiano

Grilled Summer Vegetable
and Local Chevre "Lasagna", Arabiata,
Aged Balsamic Vinegar

\$60 PER PERSON

|| POULTRY ||

*With suggested vegetable and
starch accompaniments*

Parmesan Pine Nut Encrusted Chicken with
Jalapeño Cream Sauce, Roasted Fingerling
Potatoes, Grilled Seasonal Vegetables

Double Star Farm's Chicken Breast
Savory Mushroom Leek Bread Pudding,
Butternut Squash Puree,
Caramelized Onion, Green Bean Confit

Provolone Stuffed Chicken Roulade
(Cordon Bleu) Yukon Potato Puree,
Haricot Verte, Grained Mustard Veal Reduction
(Crispy Prosciutto Garnish)

\$60 PER PERSON

|| PORK ||

*With suggested vegetable and
starch accompaniments*

**COCOA TEA BRINED
PORK RIB CHOP**
Scrapple, Bacon Braised Mustard Greens,
Hard Cider Beurre Blanc

**DARK CHOCOLATE BARBECUE
BRAISED PORK CHEEKS**
White Cheddar Grit Cake,
Apple Celeriac Slaw, Natural Jus

32 HOUR PORCETTA
Fennel Pollen and Orange Braised Pork
Papardelle, Mascarpone, Artichokes,
Grilled Radicchio

**BACON WRAPPED
PORK TENDERLOIN**
Melted Brussels Sprouts, Chanterelle
Mushrooms, Fingerling Potatoes,
Caramelized Apples, Saba

\$63 PER PERSON

|| PAIRS ||

*With suggested vegetable and
starch accompaniments*

**GRASS FED FLATIRON &
APPLEWOOD SMOKED SHRIMP**
Caramelized Onion and Goat Cheese Potato
Galette, Bacon Braised Mustard Greens,
Meyer Lemon Brown Butter Hollandaise

**PAN SEARED SCALLOPS
& LOCAL LAMB CHOPS**
Parisienne Gnocchi, Smashed English Peas,
Mint, Shaved White Chocolate, Saba

**CRISPY BRAISED PORK BELLY
& BLACK COD**
Fennel Pommes Puree, Glazed Radishes,
Baby Carrots, Apple Butter

\$80 PER PERSON



|| SEAFOOD ||

*With suggested vegetable and
starch accompaniments*

Troutdale Farm's Rainbow Trout,
Preserved Lemon, Kalamata Olive,
Black Rice Stuffed Zucchini, Tomato Confit,
Roasted Pinenut Emulsion

Grilled Swordfish, Local Wheatberries,
Castelvetrano Olives, Shaved Fennel, Arugula,
Black Cherry Tomato Vinaigrette

Wild Caught Salmon, Stewed Beluga Lentils,
Baby Turnips, Meyer Lemon Foam

\$67 PER PERSON

|| BEEF ||

*With suggested vegetable and
starch accompaniments*

BEEF TENDERLOIN
Truffled Yukon Potato Pave,
Creamed Spinach, Bordelaise Butter

SLOW ROASTED RIBEYE
Horseradish Mashed Potatoes, Maquechoux

BRAISED SHORTRIBS
Porcini Mushroom Risotto,
Swiss Chard, Roasted Garlic Malbec Jus,
Cocoa Nib Gremolata

\$73 PER PERSON

ALSO INCLUDED IN YOUR EXPERIENCE: Assorted Artisan Breads, Coffee and Hot Tea Service

SERVED DINNER

HERE COMES THE SWEET STUFF.
SEND THEM HOME WITH SWEET DREAMS.

THIRD COURSE



|| SERVED *OR* DISPLAYED DESSERT ||

House Made Cheesecake Topped with Caramel

Zesty Key Lime Cheesecake with Crispy Pizelli Cookie

Caramel Apple Tart with House-Made Vanilla Ice Cream

Black Satin Fudge Cake Topped with Raspberry Coulis

Bissinger's Velvet Chocolate Pudding
with Whipped Cream and Toasted Hazelnuts
Garnished with Raspberries and Mint

Chef Miller's Famous Bissinger's White Chocolate
Brioche Bread Pudding, Bourbon Caramel

SIGNATURE DRINKS & COCKTAILS

HOURLY BAR & LIMITED BAR.

	HOUSE	PREMIUM	SUPER PREMIUM
1 Hour:	\$12.00	\$15.00	\$20.00
2 Hours:	\$17.00	\$21.00	\$27.00
3 Hours:	\$22.00	\$27.00	\$35.00
4 Hours:	\$28.00	\$35.00	\$42.00
5 Hours:	\$34.00	\$39.00	\$50.00

LIMITED OPEN BAR

Domestic Bottled Beer (Budweiser, Bud Light Bud Select and O'Doul's),
House Wines and Assorted Coca-Cola Soft Drinks

3 Hours: \$21.00 | 4 Hours: \$25.00 | 5 Hours: \$30.00

PREMIUM LIMITED OPEN BAR

Domestic and Craft Bottled Beer (Budweiser, Bud Light, Bud Select, Schlafly Pale Ale,
Schlafly Seasonal and O'Doul's), Hess Chardonnay, Matchbox Cabernet Sauvignon
and Assorted Coca-Cola Soft Drinks

3 Hours: \$25.00 | 4 Hours: \$33.00 | 5 Hours: \$37.00



SIGNATURE DRINKS & COCKTAILS

BAR BRANDS & WINE SERVICE.

|| HOUSE ||

McCormick's Vodka
Gilbey's Gin
Barton's Rum
Juarez Tequila
Old Crow Whiskey
House of Stewart Scotch
Rockbrook Chardonnay
Rockbrook Cabernet Sauvignon
Budweiser
Bud Light
Bud Select
& Assorted Coca Cola Products

|| WINE SERVICE ||

House Brand
\$6.50

Premium Brand
\$9.50

Super Premium
\$13.50

|| PREMIUM ||

Tito's Handmade Vodka
Beefeaters Gin
Bacardi Rum
Captain Morgan Rum
Four Roses Yellow Label
Jack Daniel's Whiskey Black Label
Dickel Rye
Pendalton
Dewars Scotch
Jose Cuervo
Tequila Gold
Amaretto Disaronno
Centorri Moscato
Lagaria Pinot Grigio
Hess Chardonnay
Ryder Pinot Noir
Matchbox Cabernet Sauvignon
Budweiser
Bud Light
Bud Select
Schlafly Pale Ale
O'Douls
Goslings Ginger Beer
San Pellegrino
& Assorted Coca Cola Products

|| SUPER PREMIUM ||

Grey Goose Vodka
Jack Daniel's Whiskey Black Label
Bombay Sapphire
Mount Gay Eclipse Rum
Sailor Jerry Rum
Makers Mark Bourbon
Bulleit Rye
Crown Royal
Johnnie Walker Black Scotch
1800 Tequila
Amaretto Disaronno
Saracco Moscato
A Lageder Pinot Grigio
Crossbarn Chardonnay
Lyric Pinot Noir
Cross Forks Creek Cabernet Sauvignon
Budweiser
Bud Light
Bud Select
Schlafly Pale Ale
O'Douls
Goslings Ginger Beer
San Pellegrino
& Assorted Coca Cola Products

|| SIGNATURE DRINKS ||

BISSINGER'S INFUSED CHOCOLATE SIGNATURE DRINK

Handcrafted by Our Bissinger's Chief Chocolatier
Secret Recipe is Tray Passed During Cocktail
Hour or Later with Dessert!
\$6.50 PP

TRADITIONAL MOSCOW MULE

Made with Vodka, Spicy Ginger Beer, Lime Juice,
and Garnished with a Lime and Fresh Mint from
Chef Nick's Personal Garden.
\$6.00 PP*

SUMMER MOSCOW MULE

The Garden Mule is a Fresh Take on the Moscow
Mule - Blueberries, Cucumber and Mint are
Muddled, Creating a Fresh and New Cocktail!
\$6.50 PP*





EXTRA AMENITIES.

|| VALET ||

Give your guests an easy arrival and departure with valet.

- Up to 100 Guests; \$380 for three attendants
- 150 Guests; \$500 for four attendants
- 200 Guests; \$620 for five attendants
- 250 Guests; \$740 for six attendants

* Pricing based on a standard four-hour event

|| COAT CHECK ||

If no attendant needed, complimentary.

For Attendants:

- Up to 150 Guests; \$250 for two attendants
- 151 to 250 Guests; \$375 for three attendants
- 251 to 350 Guests; \$500 for four attendants

|| SPECIALTY LIGHTING ||

State-of-the-Art Specialty Lighting in
Your Colors of Choice is Included at No Additional Charge

|| LINENS ||

Linen Napkins and Floor Length Linens
Available in 39 Colors
\$.50 per Napkin and \$16 per Linen

|| FOOD AND BEVERAGE MINIMUMS ||

\$15,000 on a Saturday Evening or Holiday Weekends
\$12,000 on a Friday Evening
\$10,000 on a Sunday Evening