LUMEN PRIVATE EVENT SPACE WEDDINGS

2018/19 MENU & EVENT OPTIONS

- A 23 CITY BLOCKS HOSPITALITY GROUP PROPERTY -
LUMENSTL.COM | 2201 LOCUST, ST. LOUIS, MO | 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 in 59 Colors
- Event Valet Parking *(based on standard five-hour event)*
- Tea Light Candles (three per table)
- Tables and Chairs - (72" Rounds) Seating 10 Guests Per Table *(less than 10 per table could result in additional servers being needed)*
- Complimentary Menu Tasting for Up to Six Guests
- House Sound System for Background or Dinner Music *(not intended to replace band/DJ)*
- Projector and Screen Available for Rental
- Hand-Held Microphone for Ballroom
- State-of-the-Art Specialty Lighting in Your Colors of Choice (256 available)

**PACKAGE PRICING INCLUDES**

All the above, plus four hour premium open bar, three butler passed hors d’oeuvres, and two-course plated dinner with complimentary cake cutting.

Pricing also includes 24% service charge, but not 9.179% tax
Pricing based on minimum of 100 guests

**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

*please note all menus subject to change due to availability add-on items before 24% service charge and tax*
BUTLER PASSED HORS D’ŒUVRES

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

GARDEN

BRUSCHETTA
Seasonal Chef’s Choice

FOREST MUSHROOM ARANCINI
Truffled Mayonnaise

EGGPLANT FRITTERS
Mint, Pecorino, Aioli

CHEESE CROISSANT, TOMATO JAM

TOMATO & GRILLED CHEESE SHOOTERS
Mini Glasses Filled with Tomato Bisque Topped with Grilled Cheese Sandwiches

TROPICAL FRUIT SUSHI
Blueberry Lavender Sauce, Yuzu Coconut Sauce

TEMPURA FRIED SILKEN TOFU
Broccoli, Garlic Ginger Hoisin, Toasted Sesame Seeds

SEAFOOD

SCALLOP CORNDOG
Bissinger’s Raspberry White Chocolate Mustard

PICKLED SHRIMP
Cocktail Sauce, Butter Crackers

SWEET MARYLAND CRAB CAKES
Herb Remoulade

BUFFALO STYLE OYSTERS
Tempura Fried, Chili Butter Sauce, Blue Cheese, Celery

BUTTER POACHED SHRIMP
on Corn Cakes, Garlic, White Wine, Herbs

CRAB NACHOS
Guacamole, Pickled Jalapeño

STUFFED OYSTERS
Italian Sausage, Spinach

LOBSTER BISQUE SHOOTERS
Cucumber, Daikon, Kaffir Lime

SPICED AND SEARED TUNA LAVASH
Cucumber Yoghurt

POULTRY

CHICKEN & WAFFLES
Chipotle Bissinger’s Chocolate Braised Chicken Waffle Cone, Chive Crème Fraîche

MINI TACOS PAIRED WITH MINI MARGARITAS
Mini Blood Orange Margaritas and Tiny Fresh Grilled Spicy Chicken Tacos Additional $3.00 per person with Mini Margaritas

RAS EL HANOUT SPICED CHICKEN
Gallantine Turmeric Raita

PORK

BRATWURST CORNDOG
Herb Mustard

MINI BLTS
Cherry Tomatoes Stuffed with Lettuce, Bacon, and Garlic Aioli

PORK BAHN MI
Pork Tenderloin, Kim Chee, Pickled Carrot, Sprouts

PROSCIUTTO WRAPPED GOAT CHEESE
Poached Pear, Bissinger’s Chocolate Covered Black Walnuts

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

ASIAGO GOUGÈRES
Cheese Pastry Puffs with Mustard and Prosciutto

PORK BELLY
Root Beer Glaze, Tobacco Onions

TOSTONES
Smoked Chorizo, Pico De Gallo, Crispy Plantain

GOCHUJANG BRAISED PORK WON TONS
Brûléed Orange, Lemon Sweet Chile Dipping Sauce

SEAFOOD

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Brûléed Orange, Lemon Sweet Chile Dipping Sauce
HORS D’OEUVRES CONTINUED

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

BEEF

BEEF AND BROCCOLI
Served on an Asian Spoon

PEPPERY BEEF
Roasted Peppered Beef, Braised Shallot, Rosemary Jus

BBQ BRAISED SHORTRIB
Potato Salad

TOSTADA, ROPA VIEJA
Braised Flank Steak, Avocado, Queso Fresco

GRASSFED BEEF CHOUCROUTE GARNIE
Beef Jaegerwurst, Roasted Potato, Bacon Braised Cabbage

BEEF TENDERLOIN
Mongolian Beef and Broccoli

BLUEBERRY BBQ BRAISED SHORTRIB
Purple Potato Salad Spoon

ANGUS STRIP STEAK
Beurre Rouge, Crispy Shallot

GAME

PAN SEARED LAMB LOLLIPOPS
Horseradish Crème Fraîche, Saba

CRISPY DUCK RILLETTE
Apple Fennel Slaw

STUFFED CABBAGE ROLLS
Ground Goat, Preserved Lemon, Kalamata Olives, Basmati Rice, Smoked Tomato Sauce
### Table Side Soup

<table>
<thead>
<tr>
<th>Wedding Soup</th>
<th>Roasted Butternut Squash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs, Orzo, Aromatic Vegetables, Herbs</td>
<td>Maple-Cinnamon Crème Fraîche, Pancetta, Micro Greens</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Creamy Broccoli</th>
<th>Corn and Shrimp Bisque</th>
</tr>
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<tbody>
<tr>
<td>Cheese Pastry Poof, Bacon, Crème Fraîche</td>
<td>Basil Oil, Sriracha Bavarois</td>
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</tbody>
</table>

### Salad

- **Pear, Hazelnuts, Smoked Cherries, Aged Cheddar, Greens, Milk Chocolate Vinaigrette**
- **Quinoa, Mixed Field Greens, Dried Cranberry, Candied Pecans, Cranberry Vinaigrette**
- **Poached Pear, Maytag Blue Cheese, Toasted Walnut, Chicory, Orange Citronette**
- **Grilled Red Pepper, Fennel, Red Onion, Kalamata Olive, Little Gem Lettuce, Balsamic Vinaigrette**
- **Cherry Tomato Caprese, Mozzarella, Basil, Arugula, Tomato-Balsamic Vinaigrette**

- Upgrade to a duet for $3.50 per person  | a trio for $7.00 per person -
SERVED DINNER
NOW CHOOSE YOUR PROTEIN.
WANT IT UNIQUE? WE CAN MAKE THAT.
with suggested vegetable and starch accompaniments

SECOND COURSE

VEGETARIAN

SWEET POTATO CURRY
over Basmati Rice (vegan)

RICOTTA GNUDI
Tomato Agrodolce, Rapini, Oyster Mushrooms

SPINACH AND FOREST MUSHROOM RAVIOLI
Porcini Cream, Parmesan

WHITE CORN GRITS
Black Beans, Corn, Tomato, Chimichurri

SWEET POTATO AGNOLOTTI
Apples, Sage, Brown Butter Egg Cream

PACKAGE PRICE:
$123 per person, plus tax

POULTRY

PARMESAN CRUSTED CHICKEN PICATTA
Fingerling Potatoes, Broccolini, Lemon-Caper Sauce

PESTO ROASTED CHICKEN
Olive Oil Mashed Yukon Gold Potatoes,
Roasted Broccoli, Tomato Buerre

COQ AU VIN
Red Wine Braised Chicken Leg, Bacon,
Aromatic Vegetables, Mushrooms

HERB ROASTED HALF GAME HEN
Olives, Leeks, White Beans, Romesco Sauce

POTATO GNOCCHI
Chicken Sausage, Peppers,
Parmesan Cream Sauce

CHICKEN POT PIE
Braised Chicken, Root Vegetables,
Shiitake Mushrooms, Brandy Cream Sauce, Cornmeal Biscuit

PACKAGE PRICE:
$123 per person, plus tax

BEef

BEEF TENDERLOIN
Sautéed Spinach,
Crispy Fingerling Potatoes, Sauce Diane

PRIME RIB OF BEEF
Horseradish Mashed Potatoes,
Maque Choux, BBQ Sauce

BRICK CUT STRIP STEAK
Crispy Fingerling Potatoes,
Glazed Baby Carrots, Brûlée Rouge

BRAISED BEEF POT ROAST
Root Vegetables, Pommes Puree,
Red Wine Gravy

PACKAGE PRICE:
$143 per person, plus tax

SEaFOOD

CORNBREAD STUFFED TROUT
Roasted Green Beans, Kale, Lemon Brown Butter

GRILLED SWORDFISH
Wheatberries, Castelvetrano Olives, Shaved Fennel, Arugula, Tomato-Balsamic Vinaigrette

SEARED SCALLOPS
Sweet Corn Pudding,
Cajun Bbq Sauce, Greens, Toast

PECAN-MUSTARD CRUSTED SALMON
Red Potatoes, Poblano, Sweet Corn Sauce

PACKAGE PRICE:
$134 per person, plus tax

PORC

COCOA BRAISED PORK CHEEKS
White Cheddar Grit Cakes,
Apple-Celeriac Slaw, BBQ Jus

32-HOUR PORCHETTA
Risotto Milanese, Artichokes,
Grilled Radicchio, Fennel Pollen

SMOKED PORK RIB ROAST
Spaetzle, Roasted Apples,
Beer-Mustard Butter Sauce

PORCINI RUBBED PORK TENDERLOIN
Brussels Sprouts, Whipped Sweet Potatoes,
Thyme and Honey, Cider Gastrique

PACKAGE PRICE:
$127 per person, plus tax

PAIRS

GRASSFED 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

PACKAGE PRICE:
$149 per person, plus tax

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

**Premium Bar & Wine Service.**

## Four Hour Premium Bar

**Included in Package**
- Tito's Handmade Vodka
- Beefeaters Gin
- Bacardi Rum
- Captain Morgan Rum
- Four Roses Yellow Label
- Jack Daniel's Whiskey Black Label
- Dickel Rye
- Pendleton
- Dewars Scotch
- Jose Cuervo
- Tequila Gold
- Amaretto Disaronno
- Rosé All Day
- Lagaria Pinot Grigio
- Hess Chardonnay
- Ryder Pinot Noir
- Matchbox Cabernet Sauvignon
- Budweiser
- Bud Light
- Bud Select
- O'Fallon 5-Day IPA
- O'Douls
- Goslings Ginger Beer
- San Pellegrino
- & Assorted Coca Cola Products

Add an additional hour for $6.50 per person

## Four Hour Super Premium Bar

**Upgrade for $8 per person**
- 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
- Red Car Rosé
- A Lageder Pinot Grigio
- Crossbarn Chardonnay
- Lyric Pinot Noir
- Cross Forks Creek Cabernet Sauvignon

Add an additional hour for $8 per person

## Four Hour House Brand Bar

**Downgrade for $5 per person**
- 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

Add an additional hour for $5 per person

### Additions

#### Dinner Wine Service

- **House Brand** $6.50 per person
- **Premium Brand** $9.50 per person
- **Super Premium** $13.50 per person

#### Your Choice of Three Craft Beers

On Tap from Craft Beer Cellars $4.50 per person

#### Moscow Mule

- Vodka, Spicy Ginger Beer, Lime Juice, Lime, Fresh Mint
- Served in Copper Mule Mug $7.50 per person (plus deposit)

### Champagne Options

- **Champagne Toast** $4 per person
- **Bubbly Bar** Fresh Juices (Peach, Orange and Pomegranate), Chambord, St. Germain, Raspberries, Blueberries, Oranges, Strawberries, House Made Luxardo Cherries and Edible Flowers $9 per person
- **Add Your New Initial on Ice** $325
CEREMONIES

CEREMONY IN THE LOFT

Host your wedding ceremony in the historic Packard Lofts. Pricing includes silver chiavari chairs and ivory cushions.

2nd Level Accommodates 100 Guests: $1,200

Main Level Accommodates 200 Guests: $1,750

(complimentary white pipe and drape and flip to reception)

Rehearsals are an additional $150
# Late Night Snacks

After all that dancing, your guests have earned it.

*All Pricing Based on Minimum Order of 50*

<table>
<thead>
<tr>
<th>Gus’s Pretzel Ends, Grain Mustard, Beer-Cheese Fondue</th>
<th>Fried Chicken Biscuit Sliders, Country Gravy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasted Ravioli, Beef or Spinach-Artichoke, Served with Marinara Sauce</td>
<td>Hamburger Sliders, Sweet Roll, Cheddar, Pickles, Tomato, Ancho Mayo</td>
</tr>
<tr>
<td>St. Louis Style Pizza, House-Made Butter Crust, Choice of Toppings</td>
<td>Pulled Pork Hand Pies, Grilled Onion, Jalapeno, Chihuahua Cheese, Chimichurri</td>
</tr>
<tr>
<td>Deep Dish “Grandma” Style Pizza, Foccacia Crust, Choice of Toppings</td>
<td>Nacho and Taco Party</td>
</tr>
<tr>
<td>Mini Corn Dogs, Ketchup and Mustard</td>
<td>House-Made Nacho Cheese, Pickled Jalapeno, Pulled Chicken, Ground Beef, Salsas, Queso, Fixins</td>
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