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 39 Colors

• 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)

• Valet Parking (Standard 5-Hour Event)

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 and coffee service.

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

FOOD AND BEVERAGE MINIMUMS

$15,000 Saturday Evening + Holiday Weekends
$12,000 Friday Evening
$10,000 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'oeuvres

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
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

Spiced and Seared Tuna Lavash
Cucumber Yoghurt

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

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 Wontons
Brûléed Orange, Lemon Sweet Chile Dipping Sauce
POULTRY

Chicken & Waffles
Chipotle Chocolate Braised
Chicken Waffle Cone, Chive Crème Fraîche

Mini Tacos paired with Mini Margaritas
Mini Seasonal Margaritas and
Tiny Fresh Grilled Spicy Chicken Tacos
Additional $3.00 per person with Mini Margaritas

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

Angus Strip Steak
Beurre Rouge, Crispy Shallot

GAME

Pan Seared Lamb Lollipops
Horseradish Crème Fraîche, Saba

Crispy Duck Rillette
Apple Fennel Slaw
START WITH SOUP OR SALAD. OR BOTH. SOMETIMES YOU JUST WANT BOTH.

SOUP

Wedding Soup
Meatballs, Orzo,
Aromatic Vegetables, Herbs

Roasted Butternut Squash
Maple-Cinnamon Crème Fraîche,
Pancetta, Micro Greens

Creamy Broccoli
Cheese Pastry Poof, Bacon,
Crème Fraîche

Corn and Shrimp Bisque
Basil Oil, Sriracha Bavarois

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

FIRST COURSE

Ask Your Event Manager About Seasonal Soup and Salad Options!

- 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.

SECOND COURSE

VEGETARIAN

Sweet Potato Curry
over Basmati Rice

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:
$127 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

PACKAGE PRICE:
$127 per person, plus tax

PORK

Cocoa Braised Pork Cheeks
White Cheddar Grit Cakes,
Apple-Celeriac Slaw, Barbeque 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:
$131 per person, plus tax

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

INTERESTED IN A DUET?
Ask your event manager!
ServedDinner

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

SECOND COURSE

SEAFOOD

**Cornbread Stuffed Trout**
Roasted Green Beans, Kale, Lemon Brown Butter

**Grilled Swordfish**
Wheatberries, Castelavetrano Olives, Shaved Fennel, Arugula, Tomato-Balsamic Vinaigrette

**Seared Scallops**
Sweet Corn Pudding, Cajun Barbeque Sauce, Greens, Toast

**Pecan-Mustard Crusted Salmon**
Red Potatoes, Poblano, Sweet Corn Sauce

PACKAGE PRICE:
$141 per person, plus tax

BEEF

**Beef Tenderloin**
Sautéed Spinach, Crispy Fingerling Potatoes, Sauce Diane

**Prime Rib of Beef**
Horseradish Mashed Potatoes, Maque Choux, Barbeque 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:
$151 per person, plus tax
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 $8.00 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
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 $8.00 per person

Additions
DINNER WINE SERVICE
Premium Brand
$9.50 per person
Super Premium
$13.50 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 $4.00 per person

BUBBLY BAR Fresh Juices (Peach, Orange and Pomegranate), Chambord, St. Germain, Raspberries, Blueberries, Oranges, Strawberries, House Made Luxardo Cherries and Edible Flowers $9.00 per person

ADD YOUR NEW INITIAL ON ICE $325
Ceremonies

CEREMONY IN THE LOFT

Host your wedding ceremony in our historic building, once the home of the Packard Auto Museum. 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

TRAY PASSED OR DISPLAYED

Gus’s Pretzel Ends, Grain Mustard, Beer-Cheese Fondue

Toasted Ravioli, Beef or Spinach-Artichoke, Served with Marinara Sauce

St. Louis Style Pizza, House-Made Butter Crust, Choice of Toppings

Deep Dish “Grandma” Style Pizza, Foccacia Crust, Choice of Toppings

Mini Corn Dogs, Ketchup and Mustard

Fried Chicken Biscuit Sliders, Country Gravy

Hamburger Sliders, Sweet Roll, Cheddar, Pickles, Tomato, Ancho Mayo

Pulled Pork Hand Pies, Grilled Onion, Jalapeno, Chihuahua Cheese, Chimichurri

Nacho and Taco Party
House-Made Nacho Cheese, Pickled Jalapeno, Pulled Chicken, Ground Beef, Salsas, Queso, Fixins

Have a Favorite? ASK YOUR EVENT MANAGER TO CUSTOMIZE!