



# I N F O

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## TABLES & LINENS

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- Tables are set in long rows for maximum occupancy. If you require a specific table arrangement, that must be finalized one week prior to the event.
- Colored and specialty linens or napkins are available for an additional charge.
- China and silverware available for an additional charge.

## DECORATIONS

- You will have access to The Room 45 minutes prior to the start time of your event.
- We do not allow any confetti, glitter, sprinkles, or similar small pieces. Confetti or glitter balloons are not allowed. A \$250 cleaning fee will apply.
- Candles are allowed as long as they are in containers and do not drip or burn tablecloths or table tops. A \$250 damage fee will apply.
- No tape, command strips, hooks, tacks, etc. are allowed on walls for decorations. A \$50 damage fee (per repair location) will apply.

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## EXPECTATIONS

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- No underage drinking is allowed. Event will end immediately upon discovery of violation. No refunds will be given.
- You are responsible for all guests in attendance.
- Payment due in full prior to departure.
- All prices are subject to change.

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## GENERAL INFORMATION

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- The Room can accommodate up to 68 guests seated.
- A rental fee of \$250 is due upon booking. This fee is non-refundable and will not be applied to the final bill.
- The rental fee includes:
  - Black chiavari chairs
  - White linen tablecloths
  - Black linen napkins
  - Premium disposable dinnerware
  - 4 hours of room usage
- All food and beverages must be pre-ordered off of The Room menu.
- Orders must be placed and final headcount given one week prior to event.
- For per person menus or bar packages, we will use your final head count or actual number in attendance for the final bill, whichever is greater.
- A 22% gratuity will be added to your final bill.
- Smoking is not allowed within 15 feet of operable doors per the St Charles Smoke-Free Air Act.



# M E N U

## APPETIZERS

**Chicken Wings** **\$60/50**  
 Bone-In or Boneless. Choice of one sauce per 50 wings. **\$120/100**

**Mini Tacos** **\$75**  
 Served with nacho cheese and salsa. Approximately 120 pieces.

**Meatballs** **\$85**  
 Choice of BBQ, marinara, or sweet & savory. Approximately 75 pieces.

**Spinach Dip** **\$45**  
 Half gallon of dip served with tortilla chips.

**Toasted Ravioli** **\$75/100**  
 A St Louis staple. Served with marinara sauce. **\$140/200**

**Chicken Strips** **\$80/40**  
 Includes choice of two dipping sauces.

**Bavarian Pretzels** **\$45**  
 Bite sized pretzel pieces served with nacho cheese.

**Matt Chips** **\$30**  
 Five pounds of our delicious house cooked chips lightly seasoned.

## COLD PLATTERS

**Sub Sandwiches** **\$75**  
**Fresh Fruit with Cheesecake Dip** **\$75**  
**Fresh Veggies with Ranch Dip** **\$65**  
**Dollar Sandwiches** **\$85**  
**Meat & Cheese Assortment** **\$75**  
**Chicken Salad Dollar Sandwiches** **\$75**

## SALADS

Full serves up to 30 | Half serves up to 15

**Garden** **\$40/FULL**  
**\$25/HALF**  
 Iceberg lettuce with provol cheese, croutons, tomatoes, black olives, and pepperoncinis. Served with choice of dressing.

**Caesar** **\$45/FULL**  
**\$30/HALF**  
 Romaine lettuce tossed with creamy caesar dressing, parmesan, and croutons.

**Italian** **\$45/FULL**  
**\$30/HALF**  
 Romaine and Iceberg lettuce tossed with italian dressing, red onions, artichoke hearts, pimentos, and parmesan cheese.

**Spring** **\$45/FULL**  
**\$30/HALF**  
 Field greens mixed with red onions, crumbled bacon, grape tomatoes, blue cheese crumbles. Served with choice of dressing.

**Chef** **\$60/FULL**  
**\$45/HALF**  
 Iceberg lettuce topped with provol cheese, tomatoes, black olives, green peppers, red onions, turkey, ham, pepperoni, croutons, egg, and pepperoncinis. Served with choice of dressing.



# M E N U

## ENTREES

Each serves up to 30

### Sliced Roast Beef \$300

Certified Angus Beef sliced and served in au jus. Served with brown gravy and creamy horseradish sauce.

### Chicken Modiga \$250

Lightly breaded chicken breast topped with provol cheese, mushrooms, and a white wine lemon butter sauce.

### Roasted Pork Loin \$200

Herb roasted pork loin sliced and served with delicious pork gravy.

### Smothered Chicken \$225

Grilled chicken breast topped with mozzarella cheese, mushrooms, onions and green peppers.

## SIDES

Serves up to 30

Green Beans      Au Gratin Potatoes  
Vegetable Medley      Matt-tatoes  
Steamed Broccoli      Mashed Potatoes

\$50

## DESSERT PLATTERS

Price is per 2 dozen

Mini Brownies \$24

Assorted Cookies \$24

Dessert Bar Assortment \$60

Cheesecake \$60

Assorted Mini Desserts \$60

## PASTAS

Full pans serve up to 30 | Half pans serve up to 15

### Pasta con Broccoli \$80/FULL

Pasta with creamy alfredo, broccoli, mushrooms, and tomatoes.

**\$50/HALF**

Add grilled chicken breast.

ADD \$35/FULL  
ADD \$20/HALF

### Baked Mostaccioli \$75/FULL

Pasta with meat sauce topped with mozzarella and parmesan cheese.

**\$45/HALF**

### Cajun Chicken Pasta \$110/FULL

Pasta tossed in our Cajun cream sauce with blackened chicken breast.

**\$60/HALF**

### Pesto Chicken Pasta \$110/FULL

Pasta in a creamy pesto sauce with mushrooms, tomatoes, and parmesan crusted chicken breast.

**\$60/HALF**

### Mac N Cheese \$80/FULL

Pasta with our delicious creamy cheese blend.

**\$50/HALF**

Add crispy chicken strips.

ADD \$35/FULL  
ADD \$20/HALF

Add crumbled bacon.

ADD \$25/FULL  
ADD \$15/HALF



# BAR

## OPEN BAR OPTIONS

Price is for 2 hours/+ \$3 additional per person per additional hour

### Limited Bar **\$16/PERSON**

Domestic Bottles | House Wines

### House Open Bar **\$17/PERSON**

Domestic Bottles | House Wines | House Liquors | Soda | Mixers | Juice | Garnishes

### Premium Open Bar **\$20/PERSON**

Domestic Bottles | 2 Premium Beers | House Wines | House Liquors | Call and Premium Liquor Selection | Soda | Mixers | Juice | Garnishes

### Draft Beer & Wine **\$14/PERSON**

Choice of 2 Domestic Draft Beers | House Wines | Substitute 1 Premium Draft Selection for \$2 per person

## BUILD YOUR OWN

### House Wine **\$20/bottle**

\*3 bottle minimum  
Chardonnay | Pinot Grigio | Moscato | Riesling | Cabernet | Merlot | Champagne

### Domestic Bottles **\$70/case**

\*3 case minimum  
Bud Light | Budweiser | Bud Select | Busch | Busch Light | Miller Lite | Coors Light

### Premium Bottles **\$90/case**

\*3 case minimum  
Michelob Ultra | Michelob Golden Light | Stella Artois | Corona | Corona Premier | Sam Adams | Dos Equis | Heineken

### Mimosa Bar **\$150**

6 bottles of House Brut | Orange Juice | Pineapple Juice | Cranberry Juice | Seasonal Fruit

### Bloody Mary Bar **\$200**

4 bottles of Tito's Handmade Vodka | 8 bottles of Zing Zang | Celery Sticks | Green Olives | Fresh Limes | Carrot Sticks

### Sangria **\$70**

1 gallon of your choice of Red or White Housemade Sangria with Seasonal Fresh Fruit

### Signature Cocktail **\$100**

Let us create a signature cocktail for your event! Choose a favorite drink or a drink that matches your colors or theme. Pricing subject to change based on ingredients used. Price is per gallon.

## Host & Cash Bars Available

Cash & Host Bar Services are included in the room rental fee. Drinks will be charged on a per item basis. Minimum spends will apply to weekends and peak season parties.