

Café DeMenil

www.cafedemenil.biz

3352 DeMenil Place, St. Louis, Mo. 63118

(314)771-5829

The Café is located on the grounds of the Historic Chatillon-DeMenil Mansion. The Mansion and grounds offer a unique opportunity to all those seeking the ambiance of yesteryear and the creativity of the 21st Century.

Our Staff is dedicated to creating the most professional and well coordinated event for every customer.

The DeMenil Foundation, a not for profit organization , requests that each Person hosting an event on these historic grounds pay a site fee that includes A membership to the historic Chatillon DeMenil Mansion.

<i>For parties <u>over</u> 151 in attendance</i>	
<i>Restaurant & Grounds</i>	<i>\$850.00</i>
<i>For parties <u>over</u> 75 to 150 in attendance</i>	
<i>Restaurant & Grounds</i>	<i>\$500.00</i>
<i>For parties <u>under</u> 75 in attendance</i>	
<i>Restaurant & Grounds</i>	<i>\$250.00</i>
<i>For parties <u>under</u> 50 in attendance</i>	
<i>Restaurant & Grounds</i>	<i>\$150.00</i>
<i>Mansion Open House - with Docent 1 Hr.</i>	<i>\$150.00</i>
<i>Bridal Dressing Room in Mansion 1 Hr.</i>	<i>\$150.00</i>
<i>Second Hour if requested</i>	<i>\$75.00</i>

The Café provides china, glassware, silverware and white linens for all events as part of our menu cost per person. We are able to provide table service for all to 200 Guests.

Price for Air-Conditioning and heating of tents is subject to size of tent and rental charges. Additional tents available priced by size and configuration.

White Ceremonial Chairs available at \$1.95/guest

The following sample menus are for your review. Our Event Coordinators would be happy to design the perfect event for you.

We will provide an exact budget for a NO SURPRISE EXPERIENCE

Our contract also allows you to modify your menu up to 1 week prior to your event

Events are priced by Size, Date and Menu Selections

Seated Dinner Service

*Our **Seated Dinner Service** is our most formal and elegant services we provide. We offer three packages from which to choose. Seating is provided for every guest and 8 or 10 seats available for each table. Your Café Coordinator will address every detail of your event from the moment your selection of the Café as your wedding site has been made. Selections on Music (Bands or Disc Jockeys), Invitations, Photographers, Dessert Pastries and Wedding Cakes, Seating Charts and Flowers are all available upon request.*

The Silver Package: Suggested for Rehearsal Dinners

Three hour bar, a placed hors d'oeuvre tray, a salad course, Entrée course and served cake starting at

The Gold Package: Standard Wedding Package

Four hour bar, one place and one passed hors d'oeuvre, a salad or soup course, Entrée course and served

The Platinum Package: Modest upgrade from the standard Wedding

*Five hour bar (four hour of open bar with one hour of poured wine tableside during dinner), 3 passed hors d'oeuvres, a pasta course, a salad course and Entrée course served cake starting at **\$80.00/guest plus tax***

Choose one for your first course:

Baby Greens, Red Onions, Crumbled Bleu Cheese, Slivered Apples, Roasted Walnuts with Vinaigrette

Classic Caesar Salad with Garlic Croutons

Mixed Greens, Mandarin Oranges, Sliced Strawberries, Red Onion with Poppyseed Dressing

Baby Spinach, Red Onion, Feta Cheese, Hot Bacon Dressing

Wild Mushroom Thyme Soup

Creamy Red Roasted Pepper Soup

French Onion Gratinée

Choose one for your second course:

Chicken Provençal-- Baked Chicken Breast served with Sautéed Artichokes, Bell Peppers, Portobello Mushrooms and Tomatoes on a bed of roasted Rosemary Red Potatoes with Green Beans Almondine

Chicken Piccata --Grilled Chicken Breast on Whipped Potatoes, a Lemon Caper Sauce and Garden Medley

Stuffed Breast of Chicken with Sun dried Tomatoes, Spinach and Artichokes in a White Wine Cream Sauce served with Fresh Garden Medley

Sliced Roast Beef Au Jus and Creamy Horseradish (side) on Garlic Smashed Potatoes and Broccoli Florets

Stuffed Roasted Pork Loin with Orange Balsamic Reduction Sauce, Whipped Parmesan Potatoes and Green Beans Almondine

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Grilled Beef Tenderloin and Jumbo Sautéed Shrimp with Aioli Sauce on Garlic Whipped Potatoes and Julienne Garden Medley

Pork Tenderloin with a Rosemary Balsamic Reduction Sauce and Crab Cakes with Aioli Sauce on Cranberry and Brown Rice Medley with Shaved Carrots and Green Beans

Sliced Beef Tenderloin with Champagne Mushroom Sauce and Chicken Piccata, Garlic Whipped Potatoes served with Green Beans Almondine

Buffet Dinner Service

The Buffet Dinner Service offers a more relaxed atmosphere with the opportunity to have more variety of food to offer your guests. You may choose to have your salad preset or make that the beginning item of your Buffet. The Buffet Package consists of a Salad, two Vegetables, one Starch (Potato, Rice or Pasta), two Entrée Meats (Chicken, Beef, Pork or Fish), Rolls and Butter Wedding Cake immediately follows meal, cut and served to your guests. Your Coordinator will help you decide upon seating arrangements according to guest list-tables of 8 or 10 are available. The Buffet remains open one hour at which time, buffet closes and dessert is served.

Choose one from this selection as your Salad:

*Mixed Greens, Red Onion, Shredded Colby Jack Cheese, Garlic Croutons, Creamy Lemon Dijon Dressing
Field Greens, Slivered Apples, Toasted Walnuts, Crumbled Bleu Cheese, Honey Lime Vinaigrette
Spinach Salad, Crumbled Bacon, Slivered Onions, Feta and Port Wine Vinaigrette
Classic Caesar Salad with Garlic Parmesan Croutons*

Choose two from the following category:

*Green Beans Almondine,
Steamed Broccoli and Red Bell Pepper Confetti
Zucchini and Yellow Squash
Roasted Root Vegetables (Rutabaga, Turnip, Parsnip and Carrot)
Spinach Soufflé
Honey Glazed Carrots
Julienne Garden Medley of Zucchini, Carrot and Yellow Squash*

Choose one from this Starch category:

*Garlic Whipped Potatoes
Roasted New Potatoes with Rosemary
Spinach and Toasted Pecan Rice Pilaf
Sun dried Tomato and Pine Nut Wild Rice
Penne Alfredo
Farfalle Puttanesca*

Choose two from the Entrée Meats:

<i>Chicken Piccata</i>	<i>Chicken Provencal</i>
<i>Prime Rib of Beef, Au Jus</i>	<i>Roast Pork Loin</i>
<i>Salmon with Beurre Blanc Sauce</i>	<i>*Shrimp Scampi</i>
<i>Herb Encrusted Chicken with Lemon Tarragon</i>	<i>Salmon</i>
<i>Carved Roast Beef</i>	<i>Carved Pork Tenderloin</i>
<i>Carved Beef Tenderloin</i>	

Desserts

*Sweets Table, Flaming Desserts and Wedding Cake
Preferred Bakery List also available*

Stations Dinner Service

This service appeals to large relaxed groups and offers the most variety to your guests. Several different buffets are set up throughout the dining area. Your guests have the freedom to start at any station they choose. This option allows larger group to feel more relaxed when choosing which selection of food they would like to taste first. This package includes three stations: Each station is themed and the necessary dishware for that station is provided at the Station. The Stations remain open one hour and upon closing dessert and coffee stations replace two of the existing Stations. Seating if provided for all guests.

Salad Station

Assorted Mixed Greens (Choose 5 from list)

Cheeses (Shredded Cheddar, Parmesan, Swiss, Bleu or Feta), Red Onions, Olives, Tomatoes, Seasonal Fruit, Shredded Carrots, Craisins, Chopped Bell Peppers, Croutons or Mushrooms

Pasta Station (Choose three)

<i>Primavera</i>	<i>Marinara</i>
<i>Alfredo</i>	<i>Pesto</i>
<i>Bolognese</i>	<i>Con Broccoli</i>

Carving Station (Choose two)

<i>Roasted Beef</i>	<i>Pork Tenderloin</i>
<i>Roasted Pork Loin</i>	<i>Smoked Cured Ham</i>
<i>\$\$Beef Tenderloin</i>	

Southwest Station (Choose three)

Mini Chicken Quesadilla
Mini Cheese Quesadilla
Beef Taquitos
Fajita Bar - Beef & Chicken, Tortillas, Peppers, Onions, Assorted Sauces
Taco Bar- Ground Beef, Refried Beans, Shredded Lettuce, Onion, Tomato, Sour Cream, Guacamole, Soft and Hard Shell Tacos, Mild and Hot Salsa

Bountiful Harvest (Choose one starch and one vegetable)

<i>Garlic Smashed Potatoes</i>	<i>Spinach and Toasted Pecan Rice Pilaf</i>
<i>Roasted New Potatoes with Rosemary</i>	<i>Artichoke and Spinach Rice Pilaf</i>
<i>Potatoes Anna</i>	<i>Sun dried Tomato, Basil and Pine Nuts Orzo</i>
<i>Green Beans Almondine</i>	<i>Broccoli and Red Pepper Confetti</i>
<i>Honey and Ginger Carrots</i>	<i>Zucchini, Yellow Squash and Shaved Carrot Medley</i>
<i>Roasted Root Vegetables</i>	<i>Spinach Soufflé</i>

Cocktail Buffet Service

*The Cocktail Buffet Service is a terrific way to entertain your guests in a less formal atmosphere. This service is the most flexible and most economical means of entertaining. The Buffet option depends on the size of the group you are inviting. When entertaining more than 200 guests, most often it is advisable to have two large identical Station Buffets in two opposite areas. When entertaining smaller groups, it is advisable to have two different Stations. The Stations options below reflect a balance of hot and cold items as well as several substantial menu choices for you guests. Seating is provided for one half to two thirds of the guests. **Cocktail Buffets are served between the hours of 4:00 - 7:00 p.m. Buffet foods are served for 1 ½ hours of the Cocktail Party.** Buffet Dinner Service or Stations Dinner Service would be recommended if you wish seating for each guest. The price for this package will be determined by your custom menu.*

Station 1-

Assorted Dollar Roll Sandwiches (Smoked Turkey, Roast Beef, Baked Ham) with accompanying condiments

Ginger Orange Chicken Satay

Seasonal Fruit and Vegetable Platter

Sun dried Tomato Basil Torte

Station 2 -

Cheese Tortellini in Lemon Parmesan Sauce

Roast Beef wrapped Asparagus with Creamy Horseradish Sauce

Baked Brie en Croute with Fruit Chutney served with assorted crackers

Tomato Basil Bruschetta

Station 3 -

Mini Beef Tacos

Mini Beef Taquitos

Pico de Gallo with Tri-Colored Tortilla Chips

Baked Brie and Green Chilies in Puffed Pastry

Station 4 -

Portobello Mushrooms, Roasted Red Peppers, Artichokes and Asiago on Foccacia

Italian Flatbread topped with Spinach, Goat Cheese and Grapes

Spinach and Feta filled Phyllo points

Wild Mushroom Pate

Station 5 -

Smoked Salmon with Dill Cream sauce, Capers and Chopped Red Onions

Ginger Orange skewered Shrimp

Chicken Pecan Wrap

Assorted Domestic and Imported Cheese and Fruit Platter

Baked Artichoke with Flatbread Crackers

Passed Hors d'oeuvres Reception Service

*This service is a perfect mid day reception. This type of service would take place **between 1:30 - 3:30 p.m.** The food is light and not meant to replace a meal. The combination of hot and cold passed items is served by the Staff for 45 minutes while cocktails are being offered. Your Coordinator will advise you as to the recommended style table arrangements at this type of service. **Prices start for a 1 hour beer and wine bar and 4 passed hors d'oeuvres***

This package is flexible, prices are affected by amount of items chosen as well as the item itself.

**Sliced Beef Tenderloin on Garlic Toast Rounds
*Skewered Shrimp
Chicken Quesadilla
Wild Mushroom Wraps
Brie and Chutney Purses
Skewered Cheese Tortellini with Lemon Parmesan Dipping Sauce
Chicken, Panchetta and Smoked Gouda Tartlets
Spinach and Feta filled Phyllo points
Chicken, Caramelized Onions and Brie Tartlets
Wild Mushroom Bruschetta
Mini Crab Cakes with Aioli Sauce
Spinach, Artichoke and Parmesan filled Phyllo puffs
Fresh Fruit Skewers with Strawberry Dipping Sauce
Chicken Satays with Lemon Sesame Dipping Sauce
Stuffed Mushroom caps (Spinach, Artichoke or Salsiccia)
Fresh Tomato, Basil and Mozzarella Croustades
Melon and Prosciutto
Pear Wedge and Bleu Cheese Cream
Shaved Pork Tenderloin with Caramelized Onions and Apples*

Butler Service -Placed Hors d'oeuvres

May be selected from the Cocktail Buffet Service-priced according to selection and size of party

Open Bars Options

Priced Per Custom Package

*Cash Bar
Soft Drink Bar
Beer, Wine and Soft Drinks
House Brand Liquors, Beer, Wine and Soft Drinks
Top Shelf Brands, Beer, Wine and Soft Drinks
Liqueurs Available(Quoted per event)*

To Reserve Your Event at the Café the Following Deposits Are Required.

Payable to the Café DeMenil

*Your Initial Deposit of 10% and Guest Count to Hold the Date
Must Be Accepted By The Café. An Event Cannot Be Reserved
Unless The Deposit is Accepted and Confirmed in Writing By The Café*

Payable to the DeMenil Foundation

*Membership Dues and Site Fee According to the Size of Your Event
(See Fee Structure Included)*

*After You Have Reserved Your Date a Budget Will Be Prepared For
Your Event Based on Your Guest Guarantee and Menu.*

All Deposits are due on a timely basis and are Non Refundable

*Following your initial deposits you will have 4 additional deposits of 10% due.
Your contract will define the exact deposit dated
The remaining Balance is due a Minimum of 7 Days prior to the Event.*

*If Deposits are late by 60 days, the Café DeMenil reserves the right to Cancel Your Event by
certified letter unless other payment arrangements have been accepted and approved in
writing by The Café.*

*By serving notice to the Liaison without Liability to the Cafe.
Any previous deposits made will be forfeited by client.*

Minimum Gratuity for all small events is \$400.00

All Prices are Subject to Change until the First 10% Deposit has been accepted.

