

LE MÉRIDIEN
ST. LOUIS CLAYTON
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Le MERIDIEN
ST. LOUIS CLAYTON



CELEBRATE ARTFULLY

Your wedding day is your canvas where the story of your life together is first painted. At Le Méridien St. Louis Clayton, your wedding day can be a symphony of all that makes you and your beloved uniquely two. Yours to experience. Yours to share. Yours to remember forever.

WEDDINGS

Le Méridien St. Louis Clayton

SWEET & SPARKLING

From a one of a kind craft cocktail designed by you and your betrothed to signature couples' gelato flavors served together for the first time, the Le Méridien St. Louis Clayton wedding offers curated moments, big and small, in artful surroundings.





THE FOLLOWING ARE OUR GIFTS TO YOU FOR HOSTING YOUR WEDDING AT LE MÉRIDIEN ST. LOUIS CLAYTON

Wedding Menu Tasting for Four

Chic Floor Length Linen

Centerpieces, Votive Candles with Mirror Tile

Elegant Banquet Chairs

China and Silverware

Glassware on All Bars

Stage for a Band or DJ

Dance Floor

Flexible Custom Floorplans

Day of Ceremony and Reception Coordinator

Suite on Wedding Night

In Room Amenity for the Couple

Bonvoy Planner Points

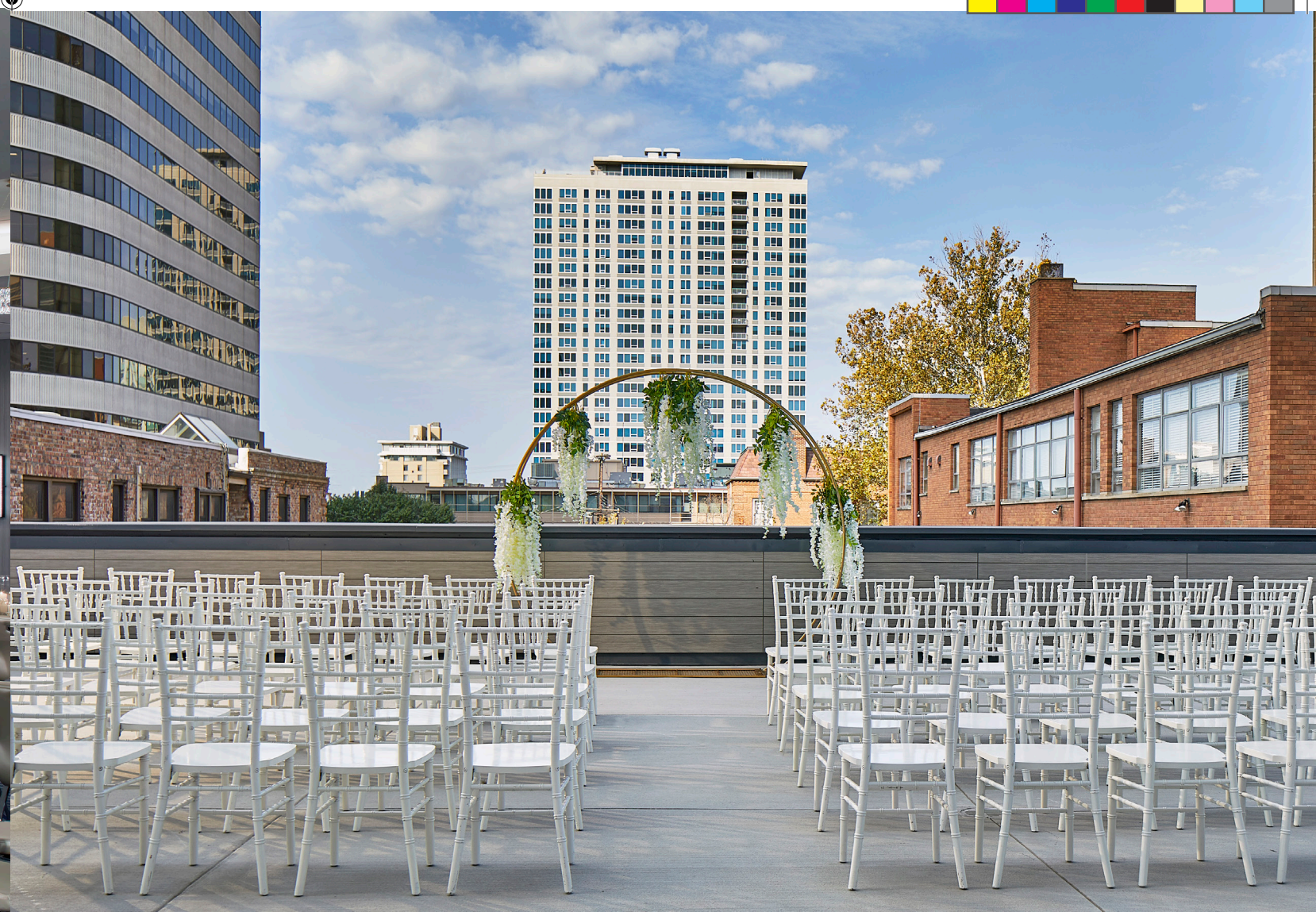
Four Hours of our Classic Hosted Bar

Three Butler Passed Hors d'oeuvres

Wine Services with Dinner, One Glass per Person

Two Course Plated Dinner

Cake Cutting and Serving



CHIC WEDDING PACKAGE

\$78 PER GUEST

CULTURED WEDDING PACKAGE

\$88 PER GUEST

SOPHISTICATED WEDDING PACKAGE

\$99 PER GUEST



FIRST COURSE

SALADS - SELECT ONE:

Mayfair Salad, Jarlsberg Swiss, Volpi Genoa Salami, Sourdough Croutons, Julienned Romaine, Mayfair Dressing

Farm Greens, Ripe Strawberries, Slivered Almonds, Baetje Farms Chevre, White Balsamic

Little Gem, Baby Tomatoes, Cece Beans, Shaved Red Onion, Cucumber, Parmesan, Fine Herb Vinaigrette

Shaved Kale and Radicchio, Candied Pistachios, Dried Cherries, Shaved Red Onion, Marcoat Alpine Cheese, Roasted Pear-Rosemary Vinaigrette

Caesar Salad, Sourdough Croutons, Parmesan, Soft-Cooked Egg, Espelette Pepper

Iceberg Wedge, Baby Tomatoes, Avocado Scallion, Chopped Bacon, Blue Cheese Vinaigrette

BUTLER PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

Wild Onion Vichyssoise Missouri Paddlefish Caviar and Crème Fraiche

Deviled Egg, Dungeness Crab, Chicharoones, Espelette Pepper

Chilled Bavette Steak Tartine, French Onion Custard, Aged Gruyere, Watercress

Compressed Watermelon, Aged Balsamic, Crispy Ham

White Bean Bruschetta, Piperade, Basil Sprouts

Chilled Carrot Soup, Hawaiian Ginger, Coconut

Baetje Farms Goat Cheese Tartlet, Orange Tomato Jam, Basil

HOT HORS D'OEUVRES

Candied Bacon, Maple Black Pepper Dijon

Wild Mushroom Arancini, Fontina, Truffle Aioli

Roasted Fingerling Potato, Hazelnut Romesco, Chive

Mini Royale with Cheese, Special Sauce, Gherkin, Brioche Roll

Chicken Albondigas, Labneh Sauce, Toasted Almonds

Chicken Thigh Brochette, Herb Marinade, Pistachio Tehina

Lamb Loin Brochette, Harissa, Mint

CHIC WEDDING PACKAGE

\$78.00 PER GUEST

ENTREES - SELECT ONE

Pan Roasted Salmon, Yuzu Beurre Blanc

Herb-Crusted Airline Chicken Breast, Dark Poultry Liaison

St. Louis Style Ribs, Honey Dijon Glace

Bavette Steak, Red Wine Demi-Glace

Chili-Rubbed Cauliflower Steak, Cucumber Raita

CULTURED WEDDING PACKAGE

\$88.00 PER GUEST

ENTREES - SELECT ONE

Seared Pacific Halibut, Lobster Sauce Supreme

Crispy Duck Confit, Medjool Date Coulis

Braised Beef Short Rib, Bourguignon, Red Wine Demi-Glace

Grilled Porkchop, Honeycrisp Apple Chutney

Tofu Puttanesca

SOPHISTICATED WEDDING PACKAGE

\$99.00 PER GUEST

ENTREES - SELECT ONE

Maryland Style Jumbo Lump Crab Cake, Old Bay Aioli

Seared Pacific Halibut, Lobster Sauce Supreme

Half Roasted Cornish Game Hen, French Onion Gravy

Grilled Lambchops, Mint Pistou

Land & Sea, Filet of Beef, Maine Lobster, Sauce Au Poivre

ENTRÉE ACCOMPANIMENTS

PLEASE SELECT TWO:

Lyonnais Potatoes
Smashed Red Potatoes with Leeks
Robuchon Pomme Puree
Provel Macaroni and Cheese
Marcoot Cheddar Polenta
Seasonal Risotto
Missouri Rice Pilaf
Roasted Ozark Forest Mushrooms
Vegetables a la Grecque
Mexican Street Corn
Braised Winer Greens
Roasted Broccoli
Grilled Asparagus
Sautéed Brussels Sprouts
Honey Glazed Baby Carrots

CHILDREN'S WEDDING MENU

\$25.00 per guest

12 YEARS OF AGE AND YOUNGER
INCLUDES SODA, JUICE, WATER

ENTRÉE

Please select one -

Chicken Tenders with House made Ranch
Cheese Tortellini with Parmesan Alfredo
Beef Sliders with Cheddar and Chef's Special Sauce
Coconut Battered Shrimp with Cocktail Sauce

ACCOMPANIMENTS

Please select two -

Seasonal Vegetables
French Fries
Wedding Cake Slice
Le Scoop Gelato, Chocolate or Vanilla

ENHANCEMENTS

UPGRADE FOUR HOUR HOSTED BAR

Crafted Bar / Additional \$13.00 per guest
Premier Bar / Additional \$15.00 per guest

ADDITIONAL HOURS OF HOSTED BAR

Classic Bar / \$10.00 per guest, per hour
Crafted Bar / \$12.00 per guest, per hour
Premier Bar \$16.00 per guest, per hour

FRENCH LATITUDE WINES / \$11.00 PER GUEST

Includes table wine service - Select two:

Sparkling Wine – NV Blanc de Blanc (Imaginarium)
Sauvignon Blanc, Bordeaux, France (Chateau Haut Rian)
Rose Bordeaux, France (Chateau Haut Rian)
Pinot Noir Willamette Valley, Oregon, USA (Helioterra)
Red blend Bordeaux France (Chateau Haut Rian)

CHAMPAGNE TOAST / \$8.00 PER GUEST

Sommelier Selections, Choice of: Brut Champagne, Sparkling
Rose, or Crémant

One glass per guest

ILLY COFFEE COCKTAIL BAR / \$10.50 PER COCKTAIL

illy Coffee (Regular, Decaf, Espresso)

Liquor Additives Bailey's, Kahlua, Frangelico, Café Amaro,
Pistachio Liqueur

House made Biscotti, Whipped Cream, Domori Italian
Chocolate garnishments

After dinner libations, \$100 setup fee

ADDITIONAL DINNER COURSE

Butternut Squash Bisque / \$10.00 per guest
Nutmeg Crème Fraiche, Beurre Noisette, Sage

Burrata and Prosciutto Tartine / \$13.00 per person
Pomegranate, Aged Balsamic, Brioche, Basil

Carne Crudo / \$13.00 per guest
Crispy Capers, Parmesan, Horseradish Aioli, Arugula

Classic Shrimp Cocktail / \$15.00 per guest
Three Jumbo Shrimp, Cocktail Sauce, Crudités

Tuna Tartare / \$16.00 per guest
Avocado Mousse, Ponzu, Sesame, Local Radish, Puffed Rice
Cracker

CREATE A DUAL ENTREE

Add to any entrée - Select one:

4oz. Herb Marinated Mahi Mahi / \$12.00 per guest
4oz. Grilled Scottish Salmon / \$13.00 per guest
3 Grilled Shrimp / \$13.00 per guest
2 Sea Scallops / \$15.00 per guest
2 Lamb Chops / \$16.00 per guest
5oz. Beef Short Rip / \$15.00 per guest
5oz. New York Strip Rib / \$17.00 per guest
5oz. Filet Mignon / \$18.00 per guest

Le SCOOP GELATO STATION / \$18.00 PER GUEST

Selection of Custom Gelatos

Variety of Toppings to Include: Crushed Oreos, Caramel
Sauce, Cherries, Strawberries, Sprinkles, M&Ms

One Attendant per 75 Guests, \$100.00 per Attendant

LET US WORK WITH YOU TO CREATE A PERFECT LATE-NIGHT GOODIES

1. All pricing is per person unless otherwise noted, A 24% service charge of the total food and beverage revenue (plus applicable taxes) will be added.
2. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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BEVERAGES

CLASSIC LIQUOR

Smirnoff Vodka
 Beefeater Gin
 Dewar's White Label Scotch
 Four Rose's Yellow Label Bourbon
 Crown Royal Canadian Whiskey
 Captain Morgan Spiced
 Cruzan White Rum
 Sauza Blanco Tequila
 Cordials – Amaretto, Baileys, Irish Mist, Elderflower

CRAFTED LIQUOR

Tito's Vodka
 Tanqueray Gin
 J. Walker Red Label Scotch
 Makers Mark Bourbon
 Crown Royal Whiskey
 Captain Morgan Spiced Rum
 Bacardi Superior Rum
 Una Vida Blanco Tequila
 Cordials - Amaretto, Aperol, Bailey's, Benedictine, Campari, Elderflower

PREMIER LIQUOR

Grey Goose Vodka
 Bombay Sapphire Gin
 El Dorado 12yr Dark Rum
 Bacardi Superior Rum
 J. Walker Black Blended Scotch
 Glenlivet 12 Single malt Scotch
 4Rose's Single Barrel Bourbon
 Bullet Rye,
 Patron Silver Tequila
 Una Vida Blanco Tequila
 Una Vida Reposado Tequila
 Cordials- Amaretto, Aperol, Bailey's, Benedictine, Campari, Elderflower Vintage Port

DOMESTIC & CRAFT BEER

Budweiser
 Bud Light
 Bud Select
 Schlafly Hefeweizen
 Urban Chestnut Brewing Co Dorfbier

WINE

Select two -
 Sparkling Wine (Mionetto Prosecco)
 Sauvignon Blanc, California USA (Tribute)
 Chardonnay, California USA (Tribute)
 Pinot Noir, California USA (Sand Point Family Vineyards)
 Cabernet Sauvignon, California USA (Tribute)

NON-ALCOHOLIC

Aperitif Spritz – Fré (Alcohol free Sparkling Wine) + Giffard No Proof Aperitif Syrup
 Clean Colada – Cream of Coconut + Pineapple juice + Giffard No Proof Coconut Syrup
 Well-Being Brewing Co. Victory Wheat
 Well-Being Brewing Co. Intentional IPA
 Heineken Zero
 Cranberry, Orange, Pineapple, Grapefruit
 Assorted Sodas
 Still & Sparkling Water

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AWAKEN THE SENSES

Make your wedding a memorable experience for you and you guests with our chic, spacious guestrooms. Sample our Signature Breakfast, connect over a perfect cup of illy coffee, or enjoy our uncomplicated luxurious Malin+Goetz bath amenities.

