

The Christy

Banquet Centers



Affordable Elegance for up to 500 Guests



In Saint Louis

5856 Christy Boulevard

at Gravois

(314) 352-4800

Email: cater5856@aol.com

In O'Fallon, Missouri

9000 Veterans Memorial Parkway

K Exit on Hwy. 70

(636) 240-7772

Fax: (636) 240-4681

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The Christy Banquet Centers offer affordable elegance, featuring fine dining at its best, combined with professional, friendly service. Our experienced staff assure a worry free event with impeccable décor and tradition. On your special day, The Christy will provide all you desire in memorable fashion!



Amenities Included

- Choose Buffet or Sit-Down Dining
- Full Open Bar
- Discounted Weddings Cakes
- Champagne Toast for the Head Table
- Water Service for the Head Table
- Linens, China, and Silverware
- Lighting on Head Table
- Up-Lighted Drapery behind Head Table
- All Round Tables with Floor-length Linens
- Table Centerpieces
- Host Service
- Ample, Well-lit Parking
- Fully Accessible Facilities
- Guest Registration Table
- Fully Attended Coatroom
- Air Filtration System
- Uniformed Servers and Bartenders
- Servers to Cut and Wrap Cake
- Large Dance Floor
- PA System



Offerings

Water Service We offer beautiful, stemmed water glasses, filled before and during your reception ~ one of our more appreciated additions to any event. \$1.00 per guest

Salad Service We offer table-side salad service for your guests. Your salad would be served to each table prior to the buffet service. \$2.00 per guest

Champagne Toast We offer a champagne toast.
\$20.00 per table of eight guests

Hand Carving We offer hand carving which adds elegance to the buffet table and is always a popular addition at any reception. \$1.00 per guest

Chocolate Fountain Luscious chocolate, served for three continuous hours by a uniformed server. Dipping items included. \$500

Ice Sculpture For the ultimate in style, choose from several beautiful ice carving displays. Market Price

Premium Bar Options **Premium Bar:** Tanqueray Gin, Tito's Vodka, Seagram's V.O., Jim Beam, Dewar's Scotch, Bacardi Run, Captain Morgan Rum, Jose Cuervo Tequila, Remy Martin, Kahlua, and Amaretto DiSaronno. Add \$4.50 per guest

Premium Plus: Crown Royal, Jack Daniels, Bombay Gin, Tanqueray Gin, Grey Goose Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Chivas Scotch, Dewar's Scotch, Patron Silver Tequila, Kahlua, Amaretto DiSaronno, and Courvoisier.
Add \$8.00 per guest

Bottled Beer add \$3.50 per guest

Bar Glassware upgrade to glass stemware at the bar. Add \$4.00 per guest

Extended Event and Bar Service Receptions are four hours long.
To extend the event and open bar, add: \$1.50 per half hour per person
For Premium Bars and Bottled Beer events, add: \$2.00 per half hour per person
For Premium Plus events, add: \$2.50 per half hour per person

Wedding Cake Service An elegant added feature we offer is serving your wedding cake on china to your guests at their table. \$0.75 per guest

Coffee Service We offer table side coffee service. \$1.50 per guest

Wedding Ceremony Packages Available on request.

Buffet Menu

Entrees

Choice of Two

Choice Top Round of Beef - Slow roasted top round of beef, with gravy or au jus.

Chicken Parmigiana - Boneless breast of chicken, topped with our Signature Sauce and St. Louis style cheese, then baked to perfection! Our most requested entrée.

Baked Chicken - Lightly breaded chicken prepared in lemon butter or white sauce.

Chicken Mudega - Boneless breast of chicken with Italian bread crumbs, topped with mushrooms, St. Louis style cheese, our special wine sauce and then baked 'til golden.

Chicken Spiedini - Boneless breast of chicken, lightly breaded and baked in a garlic lemon butter sauce with St. Louis style cheese.

Roast Pork - Oven roasted until golden, then topped with gravy made from the juices of the pork. So very flavorful!

Baked Ham - Baked to perfection and topped with pineapple slices. Delicious!

Breast of Turkey - Moist, juicy breast of turkey, baked to perfection.

Smoked Beef Brisket or Chicken - Tender and unbelievably delicious!

Accompaniments

Choice of Three

Baked Mostaccioli - Mostaccioli noodles with our delicious Signature Meat Sauce and St. Louis style cheese, then baked 'til golden.

Cavatelli Con Broccoli - Cavatelli in a rich garlic cream sauce with fresh broccoli.

Fettuccine - Fettuccine noodles in a rich, creamy white sauce with fresh parsley.

Au Gratin Potatoes - Thinly sliced potatoes, perfectly blended with real cheese then baked 'til golden. Delicious!

Parmesan Crusted Potatoes - Whole new potatoes, flash fried 'til golden brown then topped with fresh parmesan cheese.

Mashed Potatoes - Luscious, creamy mashed potatoes with butter and seasonings.

Parsley Buttered Potatoes - Whole new potatoes drizzled with butter and sprinkled with fresh parsley.

Glazed Carrots - Steamed baby carrots with an orange glaze and seasoned.

Corn O'Brien - Corn with red and green peppers, butter, and seasonings.

Green Beans Amandine - Steamed green beans with savory herbs and almonds.

Medley of Steamed Vegetables - A colorful variety of seasonal vegetables with a hint of fresh black pepper and garlic.

Cheese and Relish Trays - Artistically arranged sliced American and Swiss cheeses with a selection of crisp pickle spears, sweet midget pickles, ripe black and green olives, and pepperoncinis.

Additional Entrees & Accompaniments

If used as a substitute entrée, deduct \$0.50 per person from below pricing.

Chicken Cordon Bleu - Boneless breast of chicken, stuffed with prosciutto ham and cheese, rolled in bread crumbs and baked to perfection. \$1.95 per guest

Veal Parmigiana - Boneless selection, topped with our Signature Sauce and St. Louis style cheese, then baked to perfection! \$1.50 per guest

Baked Cod - Prepared with lemon butter. \$2.25 per guest

Baked Salmon - Filet of fish, baked to perfection. Topped with caper sauce.
Market Price

Turkey Breast Roll-Ups with Dressing - A popular Signature item of baked turkey breast, rolled up with dressing, topped with a gravy sauce. \$1.00 per guest

Fried Chicken - Seasoned and double breaded, then fried 'til golden brown. Fantastic!
\$1.25 per guest

Cannelloni - Beef stuffed cannelloni pasta with our Signature Marinara Sauce.
\$1.75 per guest

Manicotti - Cheese stuffed pasta shells served in our Signature Marinara Sauce.
\$1.50 per guest

Prime Rib of Beef - Baked slowly to retain the juices, served with horseradish
mousse and au jus. Market Price

Roasted Garlic Mashed Potatoes - Need we say more. Yummy! \$0.75 per guest.

Tortellini Alfredo - Beef and pork filled tortellini noodles served in a rich, creamy
alfredo sauce. \$1.00 per guest

Baked Country-Style Potatoes - An indulgent mix of shredded potatoes in a
creamy, cheese mixture, then baked to perfection. \$1.00 per guest

Zucchini Parmigiana - Topped with our Signature Sauce and St. Louis style cheese,
then baked to perfection! \$0.75 per guest

Baked Four Cheese Mac with Crumb Topping - Delicious! \$1.25 per guest

Included with Buffet:

Ron and Shirley's Salad - Our Signature salad consists of crisp lettuces, ham, salami, and
St. Louis style cheese, mixed with our famous house dressing.

Assorted Dinner Rolls - White rolls and butter.

Regular and Decaffeinated Coffees

Dietary accommodations available upon request

Hors d'Oeuvre Selections

Can be added during Cocktail Hour or as a Late Night Snack.
To Butler Pass - add \$0.50 per person per item

Cheese Platter Assorted cheeses, cubed and arranged beautifully on a platter, with several grapes added to appeal not only to the eye, but also the taste buds! \$1.10 per guest

Chicken Wings Our chicken wings are exceptional! Deliciously flavorful with our combination of barbecue and hot sauce. Market Price

Cocktail Smokies Served in barbecue sauce. \$1.10 per guest (2 each)

Fresh Fruit Tray Seasonal fresh fruit, cut to bite size and displayed beautifully on a bed of lettuce. \$1.25 per guest

Stuffed Mushrooms A savory and mouth-watering appetizer selection. Stuffed with Italian Sausage and topped with Parmesan Cheese. Can be made vegetarian style. \$1.25 per guest (2 each)

Mini Italian Meatballs Served in our Signature Sauce. Delicious!
\$1.10 per guest (2 each)

Toasted Ravioli Our most requested appetizer! With our Signature Sauce, it's fabulous! \$1.10 per guest (2 each)

Vegetable Tray An assortment of bite-sized vegetables, displayed on a bed of lettuce. Served with ranch dip. \$1.10 per guest

Additional Hors d'Oeuvre Selections and Menus available by request.

Personalized Pricing For

Event Date _____

Expected Number of Guests _____



5856 Christy Boulevard

(at Christy and Gravois in South Saint Louis)

100 to 350 guests

Minimum Required _____

Per Person Pricing \$ _____

(Plus Sales Tax)

9000 Veterans Memorial Parkway

(K Exit on Hwy. 70, O'Fallon, MO)

Gold Room - 100 to 200 guests

Diamond Room - 200 to 300 guests

Whole Hall - 300 to 500 guests

Minimum Required _____

Per Person Pricing \$ _____

(Plus Sales Tax)



Availability not guaranteed without deposit.

Our Fees

A \$1000 non-refundable deposit is required to hold your date. An additional non-refundable \$1000 is required eight months prior to your reception date, with the final payment to be paid two weeks prior to your reception. Additional amenities may be added at any time up to Final Arrangements.

3.5% Convenience Fee added to all card transactions.

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The Christy

BANQUET CENTERS

Website: TheChristy.com

Make sure to stay updated with all things happening at The Christy!



The Christy Banquet Center & Catering



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The Christy Banquet Center & Catering

Also Offering:

- **CATERING BY THE CHRISTY** - From 50 to 10,000, we cater your every need!
- **PICNICS & BARBECUES** - Our all-inclusive **Picnic People** division for gatherings of all sizes and every imaginable idea!
- **CORPORATE FARE** - Specially designed menus for the corporate world.
- **FUNDRAISING PIZZAS & SALAD DRESSING** - Featuring our famous Ron & Shirley's products!