



*The
Caramel
Room*
presented by PURE

Food & Drink 2024

Eat, Drink & Celebrate!



Build your own package

BEVERAGE PACKAGE

TRAY PASSED HORS D'OEUVRES

CHOOSE ONE, TWO, OR THREE STATIONS

The Caramel Room requires a \$25,000 food and beverage minimum for Saturday nights (\$15K for Friday evenings, \$15K for Sundays). During the month of December 2024 the Saturday minimum is \$30,000.

Packages do not include cost for linens.

Call (314) 513-9206 with questions.

Nonprofit organizations receive a 10% discount.

Stations options



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1600 N. BROADWAY • STL 63102 • (314) 513-9206
www.thecaramelroomstl.com

Hors d'Oeuvres

TRAY PASSED — CHOOSE THREE FOR \$14.50 PER PERSON

(ADD \$5 PER PERSON FOR EACH ADDITIONAL CHOICE)

Vegetable — Caponata Bruschetta, Tomato Bruschetta with basil, Caponata Spoons, Vegetable spring rolls - chili sauce or soy ginger sauce, Tomato Mozzarella Skewers with basil, Vegan meat balls with tomato sauce, Vegan crab cakes with Vegan mayo, Potato and vegetable samosas with mint chutney, Mushroom phyllo, Olive tapenade, Vegan Dolmades, Fresh fruit kebobs, Cheddar tater tots, Spinach feta phyllo

Beef — Meat balls with tomato chorizo sauce, Swedish meat balls, Bistro beef mini sandwiches, Tenderloin of beef mini sandwiches, Roast beef mini sandwiches, Asian beef rol-lups with green onions and carrots, Beef tacos mini, Empanadas

Pork — Pigs in a Blanket (Kosher available), Dates stuffed with goat cheese and wrapped in bacon, BBQ ribs - sauce on the side, Pork tenderloin mini sandwiches honey mustard, Pork brochettes Asian marinate, Ham mini sandwiches with mustard

Seafood — Blackened Catfish Mini Tacos, Shrimp cocktail with Cocktail sauce, Shrimp Tandoor, Southwestern spiced shrimp, Crab cakes Cajun mayo - mini, Spring rolls with shrimp - Chile sauce, Smoked Salmon pita canapes -red onions and capers with chive onion cream cheese, Smoked trout spoons, Smoked trout canapes, Oysters Rockefeller, Crawfish cakes Cajun Mayo, Mini Tuna Tacos - seared tuna served on wonton chips with wasabi cream and sweet soy

Poultry — Jerk chicken brochettes mango chutney, Chicken Curry Brochettes, Jerk chicken mini sandwiches mango chutney, Mini turkey sandwiches - mayo, Chicken satay - Thai peanut sauce, Chicken Tacos mini, Chicken and green chili empanadas, Turkey Legs with jerk spice / mango chutney, Jerk Chicken wings with Mango chutney, Fried chicken wings, Lemon chicken wings, Chicken salad tea sandwiches, Hot wings



BBQ Buffet

BBQ BUFFET

Menu 1

Smoked Pulled Pork served with Brioche Buns
Side of Pure BBQ Sauce, Homemade ColeSlaw,
Bourbon Brown Sugar Baked Beans

\$45.00 per peson/ 20 guest minimum

Menu 2

Joe's Famous Baby Back Ribs Smoked Chicken wings
Side of Pure BBQ Sauce Creamy Southern
PotatoSalad Green Beans with Smoked Turkey tails
Spaghetti

Garlic Bread

\$50 per person/ 20 guest minimum

Menu 3

Joe's Famous Beef Brisket Smoked Chicken Thighs
Side of Pure BBQ Sauce Deviled Eggs with Candied
Bacon Smoked Corn on the Cob

Dinner Rolls

\$55 per person/ 20 guest minimum

Grand Menu

Mixed Green with Cherry Tomatoes and Cucumbers
served with Dry Rub Ranch Joe's Famous Baby Back
Ribs

Smoked Chicken legs, Thighs, and Breast

Smoked Salmon with Pure BBQ Glaze

Side of Pure BBQ Sauce

Spaghetti

Bourbon Brown Sugar Baked Beans

Garlic Toast Points

\$60 per person/ 20 guest minimum

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Italian Buffet

ITALIAN BUFFET (\$55 per person)

Soup (pick one)

Italian wedding soup
Classic minestrone
Charred Tomato Basil

Salad

Traditional Caesar – Crisp Romaine with housemade garlic croutons and shaved parmesan served with housemade Caesar dressing

Italian Garden Salad Romaine and Iceberg blend with sliced roma tomatoes, pepperoncini, shaved red onion, kalamata olives, garlic croutons, and shaved parmesan served with Italian vinaigrette

Entrees

Italian Grilled Chicken
Grilled chicken marinated in italian spices topped with cherry tomatoes and basil chiffonade

Lemon Garlic Butter Roasted Salmon
Salmon roasted in garlic lemon butter

Sides

Parmesan Risotto or Rosemary and Garlic Roasted Red Potatoes (pick one)

Grilled Asparagus

Dessert

Tiramisu
Assorted Cannolis

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Build your own Salad Buffet

Soup (pick one)

Vegetable Minestrone

Creamy Chicken and Roasted Vegetable

Smoked Corn and Crab Chowder

Salad

Mixed Greens Crisp Romaine Baby Spinach

Toppings: Cherry tomatoes, cucumbers, shredded carrots, black olives, hard boiled eggs, bacon, croutons, candied pecans, parmesan, and mixed cheese

Proteins:

Grilled Chicken

House seasoned grilled chicken breast

Marinated Grilled Flank Steak

Flank steak marinated in garlic, rosemary, balsamic vinegar, and house seasonings

Marinated Grilled Portabella

Grilled portabella marinated in balsamic, rosemary and garlic

Dessert:

Goopy Butter Cake Mixed Fruit Salad

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The Caramel Room Beverage Packages ...

FOUR HOUR PREMIUM BAR – \$35 per person (\$9 per person each additional hour)

Tito's Vodka • Skky Vodka • Beefeaters Gin •
Barcardi Rum • Captain Morgan Rum
Jack Daniel's Black Label • VO
Dewar's Scotch • Jose Cuervo Gold Tequila
Amaretto Disaronno
Cabernet
Cabernet Sauvignon
Pinot Grigio
Chardonnay
Budweiser
Bud Light
Local Micro Beer
Pepsi Products

FOUR HOUR SUPER PREMIUM BAR – \$40 per person (\$9 per person each additional hour)

Grey Goose Vodka • Ketel One Vodka • Crown Royal
Bombay Sapphire • Makers Mark Bourbon
Patron Tequila • Mount Gay Rum • Meyers Rum
Jonny Walker Black • Amaretto Disaronno
Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Cabernet Sauvignon
Rose
A-B products
Local Micro Beers
Pepsi Products

FOUR HOUR SODA, BEER & WINE – \$20 per person

CHAMPAIGN TOAST — additional \$5 per person

WINE WITH DINNER — additional \$8 per person



The Caramel Room presented by Pure ... Amenities

- PRIVATE USE OF THE CARAMEL ROOM AND TERRACE
- DEDICATED SALES AND EVENT MANAGERS TO GUIDE YOU THROUGH THE PLANNING PROCESS
- FULL SERVICE BY OUR UNIFORMED SERVICE STAFF (ONE PER 20 GUESTS)
- CLASSICALLY TRAINED BARTENDERS
- COMPLIMENTARY SELF-PARKING FOR GUESTS IN A SECURED AND GATED LOT
- TABLES AND CHAIRS (72" ROUND TABLES OF 10 GUESTS)
- FLOOR LENGTH LINENS AND NAPKINS IN 39 COLORS (IN ADDITION TO PACKAGE COST)
- TEA LIGHT CANDLES IN MERCURY VOTIVES
- PASSED BEER AND WINE UPON ARRIVAL
- BREAD AND BUTTER SERVICE
- COMPLIMENTARY CAKE CUTTING
- COMPLIMENTARY REGULAR AND DECAFFEINATED COFFEE SERVICE, LOCALLY SOURCED
- COMPLIMENTARY ORGANIC HOT TEA SERVICE
- PRIVATE BRIDE'S ROOM & LOUNGE
- COMPLIMENTARY MENU TASTING FOR UP TO FOUR GUESTS
- HOUSE SOUND SYSTEM FOR BACKGROUND OR DINNER MUSIC THROUGHOUT THE SPACE
- CITY VIEWS IN ALL DIRECTIONS

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