

Corporate & Nonprofit Events
Private Parties

The
Caramel
Room

presented by **PURE**



Pure Catering STL, the owner and operator of The Caramel Room, and Executive Chef Quincy Johnson are pleased to present a farm-to-table seasonally based menu or to work with you to create a culinary experience tailored to you and your guests' tastes.

The Sweet Spot Where Richness and Elegance Intersect With Style!

The Caramel Room Packages ...

CHICKEN ENTRÉE \$140 PER PERSON
VEGETARIAN ENTRÉE \$140 PER PERSON
PORK ENTRÉE \$144 PER PERSON
FISH ENTRÉE \$152 PER PERSON
BEEF ENTRÉE \$162 PER PERSON
PLATED THREE-COURSE \$178 PER PERSON
PLATED FOUR-COURSE \$193 PER PERSON

Package Pricing Includes ...

FOUR HOUR PREMIUM OPEN BAR (cash bar available)
THREE BUTLER PASSED HORS D'OEUVRES
TWO-COURSE PLATED DINNER
DINNER WINE SERVICE
SERVICE STAFF (one per 20 guests)
PRIVATE USE OF THE CARAMEL ROOM (including
TERRACE, BALLROOM, and BAR)

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 costs for linens. A service charge of 18 percent and applicable taxes will be added.

Nonprofit organizations receive a 10% discount

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



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

Champagne Toast — additional \$5 per person

Wine with dinner — additional \$8 per person



Create your own signature cocktail for your event to mark the occasion in an unforgettable way!

The Caramel Room Signature Appetizers ...

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 rollups with green onions and carrots, Beef tacos mini, Empanadas

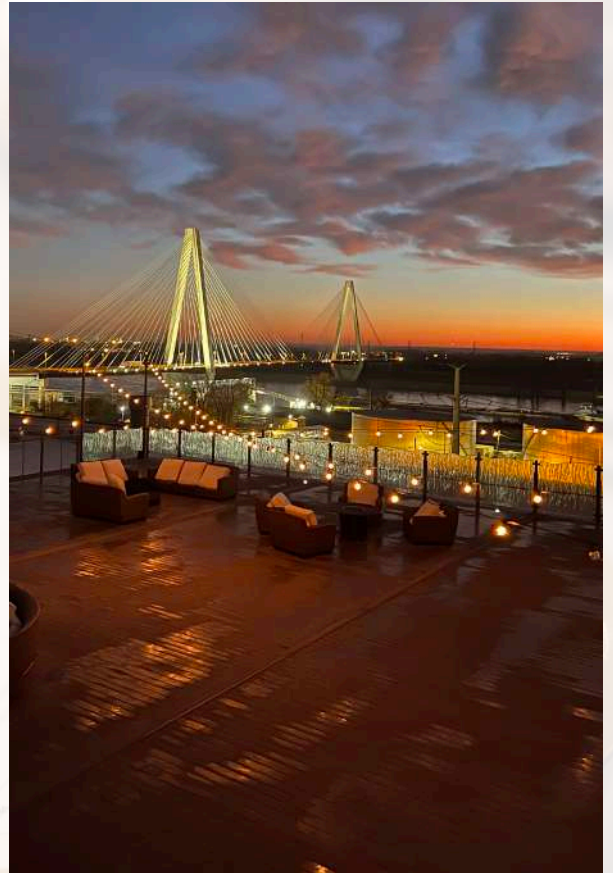
Pork — Pigs in a Blanket (Kosher available), Dates stuffed with goat cheese and wrapped in bacon, BBQ ribs – sauce on the side, Pork tenderloin mini sandwiches honey mustard, Pork brochettes Asian marinate, Ham mini sandwiches with mustard

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

The Caramel Room presented by Pure ... Amenities

- PRIVATE USE OF THE CARAMEL ROOM AND TERRACE
- DEDICATED SALES AND EVENT MANAGERS TO COORDINATE 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 REGULAR AND DECAFFEINATED COFFEE SERVICE, LOCALLY SOURCED
- COMPLIMENTARY ORGANIC HOT TEA SERVICE
- COAT CHECK
- FULLY ADA COMPLIANT ACCESS THROUGHOUT
- COMPLIMENTARY MENU TASTING FOR UP TO FOUR GUESTS
- HOUSE SOUND SYSTEM FOR BACKGROUND OR DINNER MUSIC THROUGHOUT THE SPACE
- CITY VIEWS IN ALL DIRECTIONS



The Caramel Room is St. Louis' premier event venue along the historic Near North Riverfront.

Warm and rich in character but modern in design, this is the sweet spot where many celebrations have been toasted in style! With its panoramic city views and a stunning terrace overlooking the majestic Stan Span, The Caramel Room can be tailored to suit your personal flair — from intimate to magnificent!