



The Saint Louis Woman's Club
WEDDING PACKAGE



4600 Lindell Blvd., St. Louis, MO 63108



About The Saint Louis Woman's Club

Founded in 1903, The Saint Louis Woman's Club originated as a club where members could entertain the wives of dignitaries, royalty and heads of state visiting the Saint Louis World's Fair. Now in its second century, The Club continues to serve its members with a myriad of programs focused on literature, science, and art. The Club serves as a classroom, meeting place, theater, ballroom, dining room, and center of social activity.

The furnishings of The Saint Louis Woman's Club are an eclectic, yet beautifully cohesive, assemblage of pieces dating from 1850 to 1910. Its collection includes many revivals of Rococo, Renaissance, Greek, and Louis XV and XVI styles, as well as an impressive collection of antique pier mirrors located throughout the house. This historic mansion is an ideal venue for entertaining, and The Club is delighted to open its Clubhouse for outside events.

The versatility of the rooms provides perfect options for luncheons, dinners, business meetings, and celebrations of all kinds. Many brides choose The Club for its elegance and Old-World ambience, and for the rare privacy afforded with this lovely home. Your wedding or event will have exclusive use of the entire Clubhouse with evening or weekend use.

We invite you to arrange a visit and envision your event at The Saint Louis Woman's Club. To make an appointment or to speak with General Manager Kathy Best, email generalmanager@stlwomansclub.org or call 314-367-0700.



Event Details

Events held in the evening and on weekends are charged a rental fee as well as a food and beverage minimum. Please contact The Club at 314- 367-0700 for current rates. Menus are customized for your event in consultation with Chef Leon Dubinovskiy. Complimentary tastings are arranged.

Rental packages include china, silver, tables, votives, chairs and stemware. Available at additional cost are silver candelabra, glass hurricane chimneys, table linens and chair covers.

For events held during the week between 8:30 a.m. and 4:30 p.m., no rental fee is charged but a food and beverage minimum and deposit are required.

The Club is ADA compliant and provides a wheelchair lift at the west entrance of the building, where Valet Parking (arranged by the General Manager) is located. There is an elevator and an accessible restroom is located on the second floor. The Club's private parking lot can accommodate 45 cars immediately behind the building.

Special rates for overnight stays can be arranged at The Chase Park Plaza Hotel, located two short blocks from The Club. Please contact our General Manager, Kathy Best, for more information.



Event Rates

Rental of the Entire House	\$3,000
Food and Beverage Minimum	\$1,500
Deposit (refundable until six months prior to the event date)	\$2,000



First Floor



Inside 4600 Lindell

Located in the heart of the Central West End, our historic mansion was built in 1895 and became the permanent home of The Saint Louis Woman's Club in 1911. The Club retains the elegance of that earlier age, but its updated décor is designed to appeal to modern tastes. A variety of welcoming and flexible spaces allows for large or intimate parties, luncheons, dinners, business meetings, weddings, galas and other celebrations.



PRIVATE DINING ROOM (21'x25')

Extendable table: up to 25 guests
- or -
Multiple tables: 30 guests

- Hand-painted wallpaper
- Privacy

DINING ROOM (35'x63')

Banquet: 100 guests
- with dance floor: 60 guests

Theater seating: 150 guests

- Disklavier piano
- Microphone and lectern
- Dance floor
- Built-in speaker system

LIVING ROOM (17'x69')

Optional table: 10 guests

- Lounge seating
- Candle-lit fireplace

PRESIDENT'S ROOM (15'x25')

Optional table: 8 guests

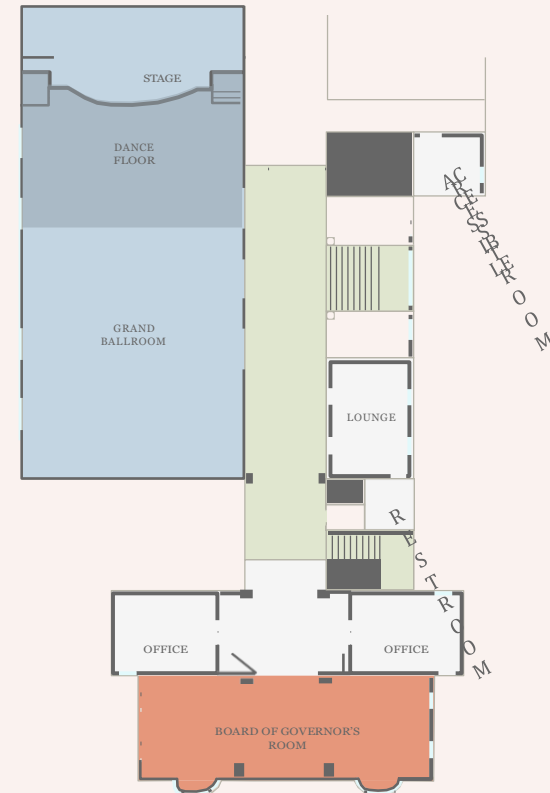
- Lounge seating
- Privacy

OVERFLOW: Foyer, Library, Parlor & Salon

Cocktails: 125 guests with all rooms in use

- Candle-lit fireplaces
- Lounge seating

Second Floor



GRAND BALLROOM (35'x66')

Five 10-foot high gilded mirrors
Four crystal chandeliers
Double cove 19' vaulted ceiling
Dance floor (25'x22.5')
Stage (24.2' x 26')

Cocktails: 250 guests
Banquet: 200 guests
-or- with dance floor: 160

Theater Seating: 250

- Stage
- Baldwin concert grand piano
- Microphone and lectern
- Large wood dance floor

BOARD OF GOVERNORS ROOM (18'x46')

Table: up to 25 guests
Cocktails: up to 50 guests

- Privacy
- Bride's Room or Green Room
- Grand Piano
- Lounge seating



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A Sample list of Chilled Hors d'Oeuvres

- Asparagus and Ham Roll-ups
- Asparagus Mousse on a Spoon-V
- Bloody Mary Shrimp Shot
- Buckwheat Blini with Caviar and Crème Fraiche *-V
- Cherry Tomatoes Stuffed with Gorgonzola Mousse or Salmon Mousse-V
- Chicken Liver Paté
- Curried Chicken Salad Canapé
- Deviled Eggs-V
- Duck Liver Paté on Edible Spoon with Lingonberry *
- Egg Salad Canapé with Grilled Creole Shrimp
- Eggplant Caviar on Rye Toast Round-V
- English Cucumber Canapé-V
- Goat Cheese Romano Tomato and Fresh Basil on a Crostini-V
- Mediterranean Tartlet-V
- Mini Polenta Baskets Filled with Feta Cheese Mousse and Sun-dried Tomato Relish-V
- Pistachio Soup Shot-V, Vegan
- Shrimp Remoulade
- Smoked Salmon Canapé
- Smoked Salmon Mousse in a Pastry Shell
- Snow Peas Stuffed with Boursin Cheese-V
- Stuffed Cherry Tomato with Walnut Pesto-V
- Toast Round with Olive Tapenade and Smoked Trout
- Tomato Tartare with Wine Jelly- V, Vegan
- Truffle Risotto and Mini Veal Meatball on a Spoon *

A Sample List of Hot Hors d'Oeuvres

- Andouille En Croute
- Arancini Balls with Roasted Red Pepper Sauce- V
- Brie and Raspberry in Phyllo-V
- Brie Cheese En Croute-V
- Chicken Saté with Thai Peanut Sauce
- Goat Cheese, Caramelized Onion in Phyllo Dough Purse- V
- Mini Beef Kebabs
- Mini Chicken Kebabs
- Mini Lamb Kebabs with Sauce Adjika
- Mini Smoked Beef Brisket Sliders
- Mini Vegetable Egg Rolls- V
- Mushroom Tartlets-V
- Rumaki (Chicken Livers and water chestnuts wrapped in bacon)
- Russian Meat Piroshki (Meat stuffed in a bun)
- Scallop with Sweet Pea Coulis *
- Scallops St. Jacques *
- Scallops Wrapped in Bacon
- Seafood Fouetté (Shrimp in cognac sauce wrapped in puff pastry)
- Shrimp Lollypop (Shrimp and spicy sausage on a stick with mango chutney)
- Shrimp Tootsie Roll (Shrimp, cream cheese and veggie in wonton wrap)
- Spinach Pockets-V
- Stuffed Mushrooms with Spinach-V
- Stuffed Mushrooms with Veal

Display Station: Market Price

- Cheese Board and Fruits with Assorted Crackers and Baguette
- Hummus and Crackers-V
- Antipasto Station

Pricing:

Your choice of any two appetizers- \$8.00 per person

Your choice of any three appetizers-\$12.00 per person

Your choice of any four appetizers-\$15.00 per person

** Additional charge of \$1.50 per person*

Sample Menus for a Three-Course Plated Dinner

First Course / Select one

Boston Bibb Lettuce Cup Salad

Pear, Blue Cheese, Candied Pistachios and Balsamic Vinaigrette

Baby Spinach Salad

Baby Spinach, Bacon, Cranberries, Warm Bacon Vinaigrette

Mediterranean Salad

Fennel and Orange Salad with Sherry Vinaigrette

Arugula Summer Salad

Baby Arugula, Goat Cheese, Sliced Almonds, and Fresh Figs with Balsamic Vinaigrette

Lobster Bisque Soup

Tiger Shrimp and Cognac

Cream of Asparagus Soup

Roasted Red Pepper and Smoked Gouda Soup

Butternut Squash and Apple Curry Soup

Second Course/ Select One

Lemon Sorbet

Pomegranate Granita



Main Course/Select one

Prosciutto Chicken

Chicken Breast Stuffed with Prosciutto, Basil and Fontina Cheese, Roasted Red Pepper Sauce, and Blanched Asparagus \$77

Herb Chicken

Chicken Breast Sautéed with White Wine Sauce, Roasted Garlic Whipped Potatoes, Seasonal Vegetables \$76

Beef Tenderloin

Served with Red Wine Rosemary Sauce, Duchess Potatoes, Onion Basket with Seasonal Vegetables \$90

Honey Glazed Salmon

Served with Creamy Mustard Sauce, Potatoes Anglaise and Honey Glazed Carrots \$88

Smoked Duck Breast

Pan-seared Smoked Breast of Duck, Red Wine Sauce, Roasted Yukon Gold Potatoes Seasoned with Chef's Special Red Salt, Seasonal Vegetables *\$82*

Vegetarian Napoleon

Layers of Grilled Red Pepper, Portobello Mushroom, Sautéed Spinach, Feta Cheese and Garnished with Tomato Basil Sauce *\$55*

* *Complimentary Cut and Service of Cake*

* *Additional First Course Option: \$2*

* *Cake Drizzle and Berries: \$2*

Dietary restrictions will be accommodated upon request.





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Beverages

Price per glass:

Soda and Juice 2

Beer 4

Wine, Champagne, Champagne 10

House Wine per Bottle 27

House Champagne 32

Beer: Domestic and Imports

Wine - Choice of two: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Pinot Grigio

Premium Bar:

Grey Goose Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniel's Bourbon, Maker's Mark, Crown Royal Whiskey, El Jimador Silver Tequila, Johnnie Walker Red Scotch

Open Bar

Per Person

<i>1 Hour</i>	<i>18</i>
<i>2 Hours</i>	<i>24</i>
<i>3 Hours</i>	<i>28</i>
<i>4 Hours</i>	<i>32</i>
<i>Champagne Toast per Person</i>	<i>4</i>
<i>* Corkage Fee per Bottle of Liquor</i>	<i>25</i>
<i>* Corkage Fee per Bottle of Wine</i>	<i>15</i>

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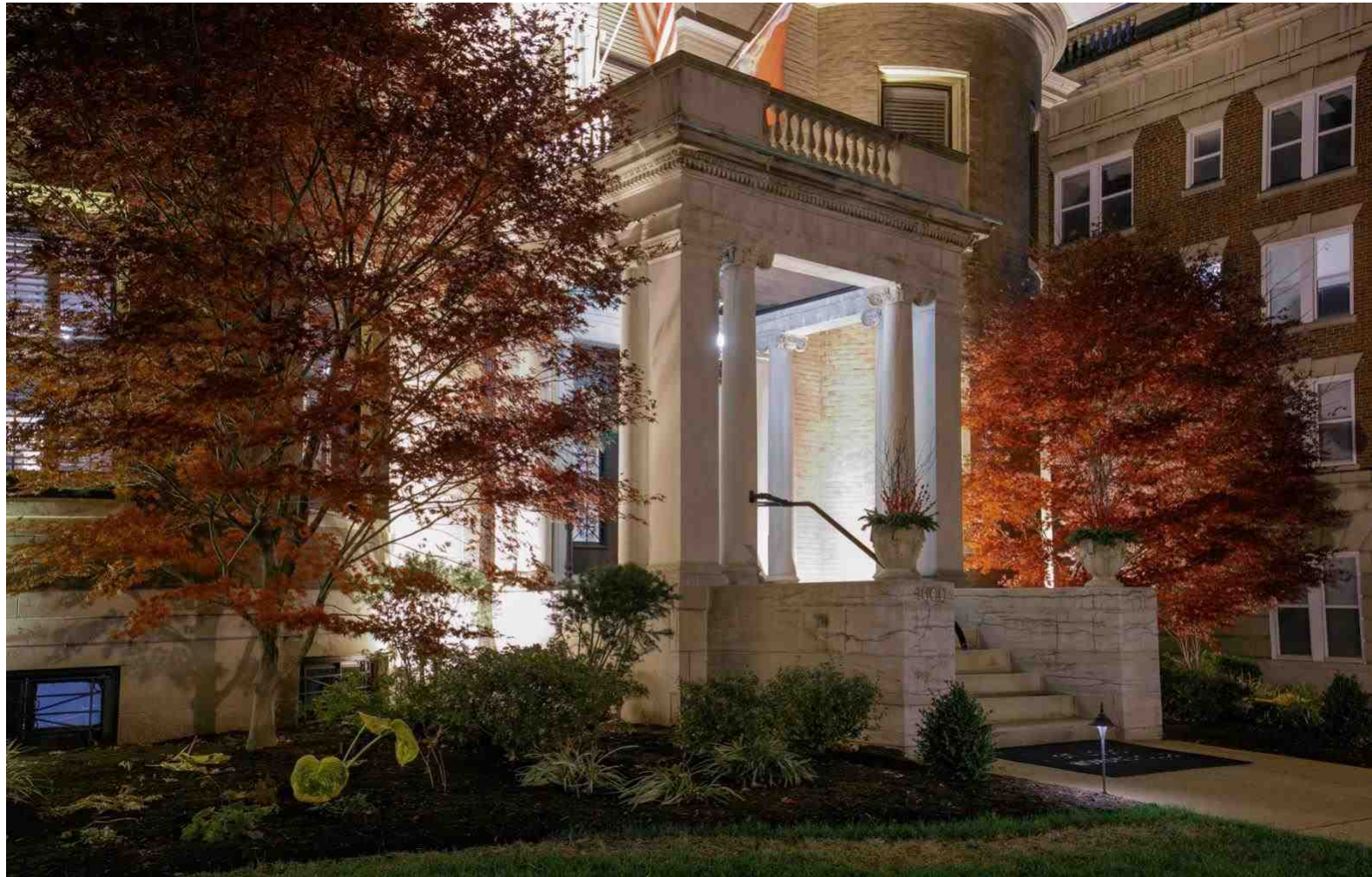
The Living Room



The Library



The Bride's Room



The Saint Louis Woman's Club invites you to come visit The Club. Please email our general manager, Kathy Best, at generalmanager@stlwomansclub.org or call 314-367-0700.