

Wedding & Banquet Packages

ST. LOUIS *Casa Loma* BALLROOM



www.CasaLomaBallroom.com



www.ChampionshipCatering.com

CHAMPIONSHIP

c a t e r i n g™



Caterer to the St. Louis Cardinals, Rams & You

314.664.8000 Casa Loma
314.606.9520 Championship
314.664.8145 Fax

3354 Iowa Avenue St. Louis, MO 63118

Wedding Packages

Silver

Includes your choice of salad, entree(s), and side(s), served with rolls and margarine. Add tax and 18% gratuity.

Salads

[Select (1)]

House

Lettuce Mix with Cucumber, Tomatoes and topped with Parmesan Cheese and Croutons with Balsamic Vinaigrette.

Italian

Mixed Greens with Red Onions, Tomatoes, garnished with both Parmesan and Provolone Cheese in a golden Italian dressing.

Caesar

Romaine Lettuce with Parmesan Cheese tossed in homemade Caesar dressing and garnished with fresh baked Croutons.

Entrees

[Select (2) for Buffet & (1) for Sit Down]

Chicken Piccata

Chicken Marsala

Champagne Chicken

Beef Pepperloin

Baked Ham with Pineapple

Sliced Beef in Au Jus

Sliced Turkey in Mushroom Gravy

Green Bean Almondine

Amaretto Carrots

Peas and Carrots

Peas and Mushrooms

Rice Pilaf

Wild and Long Grain Rice

Garlic Mashed Potatoes

Red Potatoes in Scallion Butter

Side Orders

[Select (3) for Buffet & (2) for Sit Down]

Au Gratin Potatoes

Garlic Roasted Potatoes

Spaghetti Bolognese

Fettuccine Alfredo

Pasta Con Broccoli

Baked Mostaccioli with Meat Sauce or Marinara Sauce

Penne in Oil with Basil and Garlic

Silver Buffet

price per guest

150 - 200 guests \$39.95

200 - 300 guests \$34.95

300 + guests \$29.95

Semi-Private

price per guest

50 - 150 guests \$30.95

includes everything plus Entertainment

Sit Down

additional price per guest

\$8 per guest

includes all China, Silverware & Linen Napkins

Gold

Includes your choice of salad, entree(s), and side(s), served with rolls and margarine. Add tax and 18% gratuity.

Salads

[Select (1)]

Greek

Mixed Greens with Red Onion, Cucumber, Olives and dressed with a Feta Vinaigrette.

Spinach

Spinach with Onions, Mushrooms, Bacon, Eggs, dressed with a Bacon Vinaigrette.

Spring Mix

Spring Mix with Cherry Tomatoes and mushrooms and Red Onion and dressed with a Raspberry Vinaigrette.

Entrees

[Select (2) for Buffet & (1) for Sit Down]

Grilled Pork Chops

Stuffed Veal

Chicken or Beef Spedini

Top Sirloin

Seafood, Chicken or Tenderloin Kabobs

Broccoli with Cheese Sauce

Marinated Grilled Vegetables

Eggplant Ratatui

Crisp Potatoes in Spicy

Tomato Sauce

Roasted Orange Sweet Potatoes

Baby Baked Potatoes with Chives and Caramelized Onions

Side Orders

[Select (3) for Buffet & (2) for Sit Down]

Sautéed Rosemary Potatoes

Pasta Nicoise

Penne Ricotta in Basil Sauce

Grilled Chicken Alfredo

Ravioli with Herb Tomato Sauce

Penne with Roasted Peppers and Sun Dried Tomatoes

Gold Buffet

price per guest

150 - 200 guests \$42.95

200 - 300 guests \$37.95

300 + guests \$32.95

Semi-Private

price per guest

50 - 150 guests \$33.95

includes everything plus Entertainment

Sit Down

additional price per guest

\$8 per guest

includes all China, Silverware & Linen Napkins

Wedding Packages

Platinum

Includes your choice of salad, entree(s), and side(s), served with rolls and margarine. Add tax and 18% gratuity.

Salads

[Select (1) for Buffet]

Cobb

Mixed Greens with diced Eggs, Tomatoes, Bacon, Chicken and Cheddar Cheese.

Seafood

Mixed Greens with Shrimp and Scallops or grilled Salmon.

Insalata Caprese Carrabba

Vine Ripen Tomatoes, Red Onions, Mozzarella Cheese and Basil.

Entrees

[Select (2) for Buffet & (1) for Sit Down]

Hand carved Prime Rib

Tenderloin with Au Jus

Shrimp Scampi

Stuffed Chicken

Grilled Swordfish

Grilled Salmon with Dill Butter

Stuffed Cornish Hens

Peas and Carrots in Lime Butter

Bundled Green Beans

Asparagus with Hollandaise

Stir Fry Vegetables

Baby Green Beans with Tomatoes

and Olive Oil Roasted Sesame

Seed Sauce

Mushroom shaped Parsley

Red Potatoes

Snow Peas with Red Peppers

Side Orders

[Select (3) for Buffet & (2) for Sit Down]

Baked Potato with Works Bar

Saffron Rice

Twice Baked Potatoes

Angel Hair Pasta with Blacken Shrimp

Lasagna Meat, Vegetable,

Mexican or Cream

Linguini with Clam Sauce

Bow Tie Pasta with Prosciutto Ham,

Peas and Mushrooms

Platinum Buffet

price per guest

150 - 200 guests \$45.95

200 - 300 guests \$40.95

300 + guests \$35.95

Semi-Private

price per guest

50 - 150 guests \$36.95

includes everything plus Entertainment

Sit Down

additional price per guest

\$8 per guest

includes all China, Silverware & Linen Napkins

Station Buffets

Different food concepts are set up buffet-style, so you can please your guests by offering a large variety of food selections. Each station can also be staffed with a personal chef to customize each guest's individual taste. The option is always available to create your own station or upgrade the menu items.

Station One

[Hand carved Tenderloin]

Cheese and Vegetable Bar with Crackers and Dip

Puff Pastries with Shrimp and Crab

Dollar Roll Sandwiches

Meatballs in a Roasted Pepper

BBQ Sauce

Toasted Ravioli

Station Two

[Quesadilla Bar]

Nacho and Taco Chips

Ground Beef and Chicken

Grated Cheese and Cheese Sauce

Lettuce, Tomatoes, Black Olives

Jalapeño Peppers

Onions

Sour Cream

Salsa and Hot Sauce

Station Three

[Made to order Pasta Bar]

Italian Salad

Spaghetti with Meat Sauce

Pasta Con Broccoli

Fettuccine Alfredo

Garlic Bread

Station Four

[Carving Bar]

Caesar Salad

Chicken Piccata

Beef Pepperloin

Rice Pilaf

Green Bean Almondine

Rolls and Margarine

Station Five

[Dessert Bar]

Cheesecake Bar with a variety of Cheesecakes and Toppings

Assorted Cakes

Petit Fours, Cookies, Brownies

Sundae Bar

Banana Flambé

Strawberries Jubilee

Standard Station Buffet

price per guest

150 - 200 guests \$48.95

200 - 300 guests \$43.95

300 + guests \$38.95

Station Made to Order

price per guest

150 - 200 guests \$51.95

200 - 300 guests \$46.95

300 + guests \$41.95

Station Buffet prices vary depending on number of stations and items selected. Add tax and 18% gratuity.

Included in All Packages

Four Hour Open Bar
Linen Tablecloths
Uniformed Serving Staff
Skirted Head Table
Cake Table
Gift Table
Buffet Table
Champagne Toast for Head Table
5,000 sq. ft. Floating Dance Floor
Coffee Station
Mirror and Votive Candle Centerpiece
Coat Check
Lighted & Secured Parking
Up to 3 Full Service Bars
Mood Lighting System with Crystal Mirrored Ball
Event Planning
Cake Cutting

Upgrades Available

Hand passed Hors d'oeuvres
Champagne for all Guests
Ice Carvings
China, Silverware and Linens
Chocolate Fountain
Valet Parking
Premium Bar
Glasses at Bar
Wine Service
Audio Visual Equipment
Groom Cake
Wedding Cake
Cordial Bar
Themed Receptions
Ice Cream Sundae Bar
Colored Overlay
Chair Covers
Preset Salad Service for Buffet
Color Napkins & Linens

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