

# Wedding & Banquet Packages

**The Magic House**  
St. Louis Children's Museum



*Catering By:*

**CHAMPIONSHIP**  
cateri<sup>ng</sup><sup>™</sup>



*Five-Star Wedding Caterer*

Magic House **314.288.2535** ★ Championship Catering **314.606.9520**

516 S. Kirkwood Road, St. Louis, MO 63122

[www.ChampionshipCatering.com](http://www.ChampionshipCatering.com)



## Silver Wedding Package - Pricing starting at only \$17

Includes impeccable service from uniformed staff and complimentary cake cutting. An elegant package at an affordable price. Tax, labor and gratuity are not included and will be added to the final total. Add china, flatware and linen napkin for only \$4 more! Plated options available.

### - 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, and Parmesan Cheese tossed in a light Golden Italian Dressing.

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

Buffet served with bakery fresh Rolls and Butter.

### - Entrees -

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

Chicken Piccata  
Tender breast of chicken served in a white wine lemon sauce with mushrooms.

Roast Beef  
Slow Cooked Roast Beef served in Au Jus.

Champagne Chicken  
Lightly seasoned chicken in a champagne sauce with pineapple and strawberries.

Baked Spiral Sliced Ham  
Delicious baked ham featuring a warm pineapple sauce and bourbon glaze.

Oven Roasted Turkey Breast  
Tender juicy turkey breast served with cranberry chutney.

### - Side Items -

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

Green Bean Almandine  
Glazed Carrots  
Rice Pilaf  
Garlic Mashed Potatoes  
Garlic Roasted Red Potatoes  
Penne in Tomato Cream  
Pasta Con Broccoli in Tomato Cream  
Cavatelli Shells in Rich, White Cream Sauce

## Appetizer Displays

(25 person Minimum)

Gus's Pretzel Bites  
A St. Louis Tradition!  
Served with beer cheese dip.  
\$2.25/person

Fresh Veggies with Dip  
\$2.00/person

Fresh Fruit  
with Amaretto Cream Dip  
\$2.50/person

Mini Sliders  
Ham, Turkey, Beef  
\$2.50/person

Meatballs in Roasted  
Bell Pepper Barbeque Sauce  
\$2.50/person

Toasted Ravioli with Marinara  
\$2.50/person

Assorted Cheeses  
with Crackers  
\$2.50/person

## Gold Wedding Package - Pricing starting at \$20

Our most requested! Professionally presented by our uniformed staff and includes our complimentary cake cutting. Our Gold Package is sure to please. Tax, labor and gratuity are not included and will be added to the final total. For only \$4 more add china, flatware and linen napkin. Plated options available

### - 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, and Parmesan Cheese tossed in a light Golden Italian Dressing.

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

Buffet served with bakery fresh Rolls and Butter.

### - Entrees -

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

Stuffed Chicken Speidini  
Lightly breaded chicken breast stuffed with monterey jack cheese and topped with a mornay sauce.

Pork Loin  
Slow roasted pork loin seasoned with sage and rosemary then topped with a delicious apple brandy glaze.

Lemon Pepper Cod  
Lightly breaded and served with fresh lemons.

Tenderloin  
Served Au jus or with our famous pepperloin sauce.

### - Side Items -

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

Green Bean Almandine  
Glazed Carrots  
Rice Pilaf  
Garlic Mashed Potatoes  
Garlic Roasted Red Potatoes  
Penne in Tomato Cream  
Pasta Con Broccoli in Tomato Cream  
Cavatelli Shells in Rich, White Cream Sauce  
Penne with Sun-Dried Tomatoes  
Roasted Peppers & Fresh Basil in EVO Sauce

## Butler Passed Hors D'oeuvres

Choose any three for only \$6.95 per person

Four Cheese  
Stuffed Mushrooms

Crab Salad Torte

Baby Bells Stuffed  
with Herbed Cheese

Goat Cheese Caprese Torte

Spanakopita

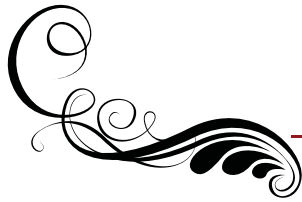
Southwest Chicken Pinwheels

Chicken Salad with Cranberries  
and Almonds in Crispy Torte

Bacon Pecan  
Goat Cheese Popsicles

Tomato, Basil, &  
Mozzarella Flatbread

Create your own personalized menu and pricing, or combine items from any package.



# Platinum Carving Wedding Package - Pricing starting at \$27

Our signature wedding menu featuring the finest dining selections at an incredible value. Our entree carving stations deliver exactly as your guests order. Your friends will delight in the attention to detail coupled with discriminating service.

## - Salads -

Select (1)

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

Spring Mix  
Spring Mix with fresh mangos, strawberries, cranberries, and almonds in a Balsamic Vinaigrette.

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

Buffet served with bakery fresh Rolls and Butter.

## - Entrees -

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

Baked Salmon with a Mango Citrus Salsa.  
NY Strip served with Mushrooms in Garlic Steak Butter.

Spinach and Herb Stuffed Chicken topped with Mornay Sauce.

### - Hand-Carved Selections -

Prime Rib with our Five Star Signature Light and Dark Horseradish Cream.

Beef Tenderloin with Bearnaise Sauce and Five Star Signature Horseradish Cream.

## - Side Items -

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

Maple & Bourbon Glazed Carrots  
Broccoli sautéed with Red Bell Peppers  
Baked Potato Bar with all the Fixings  
Baked Sweet Potato  
Red Potatoes in Scallion Butter  
Seasoned Mixed Vegetables  
Long & Wild Grain Rice  
Fettucini Alfredo

## Create-Your-Own Pasta Bar

\$3.00/person

Complete with on-site Chefs to create your delicious pasta dish.

Pasta  
Cavatelli, Penne, Shells, Spaghetti

Sauce  
Alfredo, Marinara, Tomato Cream

Toppings  
Chicken, Shrimp, Italian Sausage, Spinach, Olives, Jalapeño Peppers, Mushrooms, Broccoli

Create your own personalized menu and pricing, or combine items from any package.

# Station Buffets

Our Flagship Station Buffets are sure to please. Just check out the selections! The Stations below are our most popular requests. Or... create your own. Completely customized to your taste and budget.

## - Station 1 -

Hors d'oeuvres Buffet

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

Southwest Chicken Pinwheels

## - Station 2 -

Mexican Buffet

Made to order Quesadillas

House Made Corn Chips & Salsa

Spicy Beef & Grilled Chicken

Grated Cheese and Cheddar Cheese Sauce

Lettuce, Tomatoes, Black Olives, Jalapeño Peppers, Onions  
Sour Cream

## - Station 3 -

Italian Buffet

Made to order Pastas

Italian Salad

Pasta Con Broccoli

Fettuccine Alfredo

Spaghetti Bolognese

Garlic Bread & Rolls

## - Station 4 -

Dinner Buffet

Caesar Salad

Chicken Piccata

Beef Pepperloin

Rice Pilaf

Green Bean Almandine

Pasta Con Broccoli

## - Station 5 -

Dessert Bar

Cheesecake Bar with a variety of Flavors and Toppings

Assorted Cakes

Petit Fours, Cookies, Brownies

Sundae Bar

Flambé Bar Fresh Fruit

Catering By:

**CHAMPIONSHIP**  
c a t e r i n g™



Five-Star Wedding Caterer

## Station Buffet Pricing

Stations Buffet pricing varies due to creativity and taste. Please call for customized pricing and options. We are happy to accommodate any guest with special dietary needs.

## Unique Options

Mac N Cheese Bar  
Polenta Bar  
Potato Bar  
Cupcake Bar  
Ted Drewes Custard Bar  
Frozen Yogurt Bar

# Wedding & Banquet Packages



## Available Upgrades

Hand passed Hors d'oeuvres  
Preset Salad Service for Buffet  
Valet Parking  
Audio Visual Equipment

Bar Service  
Glasses at Bar  
Wine Service  
Ice Carvings

Groom Cake  
Wedding Cake  
Cordial Bar  
Ice Cream Sundae Bar

Colored Overlay  
Chair Covers  
Color Linens  
Themed Receptions

### Bar Service

\$15/person (50 person minimum)

**Liquor:** Tito's Vodka, Seagrams 7, J&B Scotch, Bacardi, Bombay Dry Gin, Juarez Gold Tequila

**Beer:** Bud Light, Schlafly Pale Ale or Seasonal, A third Budweiser or Schlafly Product

**Wine:** Your choice of three wines: Copper Ridge Chardonnay, Cabernet, Merlot, White Zin, and Pinot Grigio

Includes soda, water, tonic water, club soda, sweet and sour, grenadine, cranberry juice, ice and garnishes.

All prices plus sales tax.

### Premium Bar Service

\$18/person (50 person minimum)

**Liquor:** Absolut, Maker's Mark, Dewar's, Tanqueray, Captain Morgan, Espolon

**Beer:** Michelob Ultra, Bud Select, Corona, Schlafly Pale Ale or Seasonal

**Wine:** Your choice of three wines: Ryder Estate Chardonnay, Cabernet, Pinot Noir, Sauvignon Blanc, or Centorri Moscato

Includes soda, water, tonic water, club soda, sweet and sour, grenadine, cranberry juice, ice and garnishes.

All prices plus sales tax.

Catering By:



Five-Star Wedding Caterer

Marissa Lorange  
314.288.2535

[Marissa@MagicHouse.org](mailto:Marissa@MagicHouse.org)

Larry Gerstein  
314.606.9520

[LarryG@ChampionshipCatering.com](mailto:LarryG@ChampionshipCatering.com)

