Wedding Packages Our Wedding Coordinator will assist with every detail and guide you step by step to ensure your special day is custom tailored just for you. Diamond Package \$74.50 Sit Down Dinner Service Choice of: Field Green Salad with Tomatoes, Pear Slices, Red Onion and Feta Cheese Caesar Salad with Shaved Parmesan Cheese, Diced Tomatoes and Crustini or Classic Caprese Salad Choice of: 80z. Filet Mignon, 140z Cowboy cut Ribeye or 120z. Prime Rib Choice of: Garlic Parmesan Grilled Asparagus, Green Beans with Crisp Bacon and Caramelized Onion or California Blend Steamed Vegetables Choice of: Twice Baked Potatoes with Bacon and Cheddar, Potato Pancakes with Sour Cream and Chives, Lemon Risotto or Boursin Cheese blended Orzo pasta Fresh Baked Breads Coffee, Tea or Milk. Four Hour Open Bar (Call Brands) - Includes Wine service with Dinner Surf and Turf Packages available with Choice of: Lobster Tail, Crab Cakes or Shrimp Scampi



(Ask your Coordinator for details and pricing)





Champagne Package \$71.50 Sit Down Dinner Service Choice Of: Field Green Salad with Tomatoes, Red Onion and Feta Cheese Classic Caesar Salad with Shaved Parmesan Cheese, Diced Tomatoes and Croutons, or Classic Caprese Salad Choice of: Chicken Alexander (stuffed with peppers, spinach and smoked Gouda with Bechamel) Chicken Oscar (Topped with Asparagus Spears, Crab Meat and Hollandaise) Chicken Spiedini (Herb breaded with a Lemon Olive Oil Sauce) Chicken Marsala (Sauteéd and served with a Marsala Mushroom Sauce) Choice of: Garlic Parmesan Grilled Asparagus, Green Beans with Crisp Bacon and Caramelized Onion, California Blend Steamed Vegetables or Roasted Brussel Sprouts with Parmesan Choice of: Twice Baked Potatoes with Bacon and Cheddar, Potato Pancakes with Sour Cream and Chives, Lemon Risotto, Boursin Cheese blended Orzo pasta

Fresh Baked Breads

Coffee and Tea Four Hour Open Bar - Includes Wine service with Dinner (Combination plates are available - Ask your coordinator for details and prices)





<u>Amoré Package</u>

\$72.95 Buffet Dinner

<u>Salad</u>

(Choice of Two)

Mixed Garden Salad Caesar Salad Italian Salad Spinach Salad

<u>Entrée</u>

(Choice of Three) Carved Top Round Chicken Pená Chicken Marsala Roasted Pork Loin with Apricot Chutney or Cinnamon Raisin Sauce Carved Whole Turkey Lemon Sole Stuffed with Crabmeat Carved Prime Rib of Beef (\$3.00 per person Additional)

<u>Starch</u>

(Choice of Two) Baked Potato Bar Rice Pilaf Garlic Roasted Mashed Potatoes Duchess Potatoes Lyonnaise Potates Fettucine Alfredo Parsley Dill Baby Red Potatoes

<u>Vegetable</u> (Choice of Two)

(Choice of Two) Garlic Parmesan Asparagus Roasted Brussel Sprouts with Parmesan Green Beans with Bacon and Caramelized Onion Honey Glazed Carrot Coins California Blend Steamed Vegetables Steamed Broccoli with diced Onion and Red Pepper Sauteéd Zucchini, Squash, Pepper and Onion

Served With Missouri Bluffs Fresh baked Breads Coffee, Tea, Milk





<u>A Lá Carte</u> Sit Down Dinners

8 oz. Filet Mignon	\$32.95 ++
14 oz Cowboy Cut Ribeye\$	
12 oz. Prime Rib of Beef with Au Jus\$	29.95 ++
Roasted Pork Loin with Apricot Chutney\$	22.95 ++
Lemon Sole stuffed with Crabmeat\$	24.95 ++
Chicken Oscar (Topped with Crab and Asparagus)\$	25.95 ++
Chicken Spiedini\$	21.95 ++
Chicken Marsala\$	21.95 ++
Chicken Alexander\$	21.95 ++
Chicken Pená\$	21.95 ++
(The items listed are "suggestions", if you do not see what you are looking for, p	please ask.
Our Culinary team is anxious to create exactly what you require)	

<u>Vegetable</u> Garlic Parmesan Asparagus Roasted Brussel Sprouts with Parmesan Green Beans with Bacon and Caramelized Onion Honey Glazed Carrot Coins California Blend Steamed Vegetables Steamed Broccoli with diced Onion and Red Pepper Sauteed Zucchini, Squash, Pepper and Onion <u>Starch</u> Potato Pancakes Boursin Blended Orzo Pasta Lemon Risotto Twice Baked Potato with Cheddar and Bacon Duchess Potatoes Lyonnaise Potatoes Fettucine Alfredo Parslied Baby Red Potatoes

All Sit Down Dinners Served with Missouri Bluffs Fresh Baked Breads Coffee, Tea, or Milk





Cocktails and Hors d'oeuvres

Banquet Hors d'oeuvres

Hot Selections

St. Louis Style Toasted Ravioli Mini Crab Cakes with Red Pepper Remoulade Tenderloin wrapped with Bacon Chicken Satay with Thai Chili Sauce Crab Rangoon Cold Selections

Assorted Canapes Display Caprese Skewers Gorgonzola Stuffed Dates with Prosciutto Gazpacho Shooters Belgian Endive and Chicken Salad Spoons

Seafood Selections

Jumbo Cocktail Shrimp Assorted Sushi Spoons Coconut Shrimp with Citrus Glaze Smoked Salmon Mousse on a Cucumber Wheel Cocktail Crab Claws

Banquet Bar and Wine

Banquet Packages

2 Hour House Brand \$14.00 ++ / 4 Hour House Brand \$17.50 ++

2 Hour Beer, Wine and Soda \$12.00 ++ / 4 Hour Beer, Wine and Soda \$15.00 ++

2 Hour Premium Brand \$21.00 ++ / 4 Hour Premium Brand \$25.50 ++

Non-Host Bar (Prices are Per Drink) House Brands - \$5.50 ++ Call Brand - \$6.50 ++ Premium Brand - \$7.50 ++ Wine - \$5.00 ++ Bottle Beer \$3.50 ++ Premium Bottle Beer - \$4.50 ++ Soda - \$1.75 ++

A \$100 bartender fee will apply to all non-host bars (1 bartender per 120 guests)





All packages include the following:

- Ceremony in our Pavilion or Ballroom
 - Dance floor
 - Open Bar
- Floor Length Linen and Chair Covers
 - Candle centerpieces with mirrors
- Complimentary Tasting for four people
- Wine Service and Champagne Toast
- International and Domestic Crudité and Tapenade Display

 Dinner Creations from the choices listed above (Our Chefs would love to work with you if you have family recipes or ideas for selections that are not listed, please ask to speak with one of our professionals) All prices are subject to applicable sales tax

<u>Missouri Bluffs Additional Information</u> Wedding Party Golf Packages Available Split Menu Expertise Available on Request One Wedding Per Day - Guaranteed Service Charge is Included In All Packages Foyer Coat Room Available Includes Tasting for 4 People Cake Cutting and Service to Each Guest is Provided

The Missouri Bluffs Golf Club ~ 18 Research Park Circle ~ St, Charles, MO 63304 ~ (636) - 939 - 6494



