



CATERING MENU

CHATEAU ON THE LAKE
RESORT, SPA AND CONVENTION CENTER
415 NORTH STATE HIGHWAY 265
BRANSON, MO 65616
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417-332-1045 CATERING FAX
WWW.CHATEAUONTHELAKE.COM

CONTINENTAL BREAKFAST

ALL CONTINENTAL BREAKFASTS INCLUDE COLUMBIAN BLEND REGULAR AND DECAFFEINATED COFFEE, A SELECTION OF TEAS, ORANGE JUICE, APPLE JUICE AND CRANBERRY JUICE.

ALL BREAKFAST BUFFETS REQUIRE A MINIMUM OF 20 GUESTS

THE TABLE ROCK

CUBED MELONS, SEASONAL FRUITS & BERRIES
WITH BERRY CREAM CHEESE & NUTELLA DIP
ASSORTED BREAKFAST BREADS
ASSORTED DANISH AND MUFFINS
\$18

THE HEALTHY START

CUBED MELONS, SEASONAL FRUITS & BERRIES
WITH BERRY CREAM CHEESE DIP
ASSORTED GRANOLA BARS
HARD BOILED EGGS AND COTTAGE CHEESE
\$19

THE EXECUTIVE

CUBED MELONS, SEASONAL FRUITS & BERRIES
BUILD YOUR OWN YOGURT PARFAIT WITH GRANOLA, ASSORTED
BERRIES, CRAISINS & RAISINS
WARM BREAKFAST SANDWICH WITH SCRAMBLED EGG, AMERICAN
CHEESE, CHOICE OF MEAT SERVED ON AN ENGLISH MUFFIN
\$20

ADDITIONS – ALL PRICING IS PER PERSON

BISCUITS & GRAVY	\$3
OATMEAL WITH BROWN SUGAR AND RAISINS	\$3
CHILLED HARD BOILED EGGS	\$2
WARM BISCUIT SANDWICH WITH SCRAMBLED EGGS, AND CHOICE OF BACON, HAM OR SAUSAGE	\$4
BREAKFAST SANDWICH WITH SCRAMBLED EGGS, AMERICAN CHEESE AND CHOICE OF BACON, HAM OR SAUSAGE SERVED ON ENGLISH MUFFIN	\$6
SOUTHWEST BREAKFAST BURRITOS WITH SALSA	\$5
LOCAL BAKESHOP DOUGHNUTS	\$3
JUST BAKED WARM CINNAMON ROLLS	\$3
INDIVIDUAL CEREALS WITH MILK	\$3

ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE.

PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND APPLICABLE MISSOURI STATE TAX.

BREAKFAST BUFFET

LIGHTER BEGINNINGS

FRESH FRUIT & QUINOA SALAD
BANANA WALNUT BREAD & PUMPKIN BREAD
SCRAMBLED EGG WHITES WITH SPINACH, SUNDRIED TOMATO & FETA CHEESE
BUILD YOUR OWN GRANOLA MIX WITH CRAISINS, ALMONDS, RAISINS, SUNFLOWER SEEDS, ASSORTED
GRANOLAS, VANILLA YOGURT & SKIM MILK
\$22

SUNRISE

SLICED MELONS, SEASONAL FRUITS & BERRIES
ASSORTED DANISH AND MUFFINS
FARM FRESH SCRAMBLED EGGS WITH MELTED CHEDDAR
CHOICE OF TWO: HARDWOOD SMOKED BACON, COUNTRY SAUSAGE LINKS, SAUSAGE PATTIES OR OZARK HAM
CHOICE OF ONE: OVEN ROASTED BREAKFAST POTATOES WITH PEPPERS AND ONIONS OR HASH BROWNS
CHOICE OF ONE: BUTTERMILK BISCUITS & COUNTRY GRAVY, CORNED BEEF HASH, PANCAKES WITH SYRUP, COUNTRY GRITS
OR STEEL CUT OATMEAL WITH BROWN SUGAR AND RAISINS
\$24

SOUTH OF THE BORDER

SLICED MELONS, SEASONAL FRUITS & BERRIES
BUILD YOUR OWN BREAKFAST TACOS:
WARM FLOUR TORTILLAS, SCRAMBLED EGGS, SAUTÉED PEPPERS & ONIONS, GROUND SAUSAGE AND CHOPPED BACON
SEASONED BLACK BEANS, SOUR CREAM, SALSA DE LA CASA AND SHREDDED CHEESE
CRISP BREAKFAST POTATOES
\$23

ADD ADDITIONAL SIDES FOR \$3 PER PERSON

ALL BUFFET BREAKFASTS INCLUDE COLUMBIAN BLEND REGULAR AND DECAFFEINATED COFFEE, A SELECTION OF TEAS,
ORANGE JUICE, APPLE JUICE AND CRANBERRY JUICE.

ALL BREAKFAST BUFFETS REQUIRE A MINIMUM OF 20 GUESTS

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PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE A BASKET OF BAKED GOODS, FRESH FRUIT CUP WITH SWEET WHIPPED CREAM, COLUMBIAN BLEND REGULAR AND DECAFFEINATED COFFEE, A SELECTION OF TEAS AND ORANGE JUICE

THESE BREAKFASTS REQUIRE NO MINIMUM

ALL AMERICAN

FRESHLY SCRAMBLED EGGS WITH SHARP CHEDDAR
BREAKFAST POTATOES WITH PEPPERS & ONIONS
CHOICE OF HARDWOOD SMOKED BACON, OZARK HAM OR SAUSAGE LINKS
\$23

PANCAKES

MISSOURI ORGANIC PECAN & APPLE CINNAMON PANCAKES
AMISH APPLE BUTTER
CHOICE OF HARDWOOD SMOKED BACON OR SAUSAGE LINKS
\$20

BREAKFAST QUICHE

FRESHLY WHIPPED EGGS, TOMATOES & PEPPERS BAKED IN OUR
HOUSE-MADE PASTRY DOUGH
CHOICE OF HARDWOOD SMOKED BACON OR SAUSAGE LINKS
\$20

TRADITIONAL EGGS BENEDICT (MAX 40 GUESTS)

TWO POACHED EGGS ON A TOASTED ENGLISH MUFFIN, CANADIAN BACON,
TRADITIONAL HOLLANDAISE SAUCE
BREAKFAST POTATOES WITH PEPPERS & ONIONS
\$24

STEAK AND EGGS (MAX 40 GUESTS)

GRILLED 4OZ. BEEF TENDERLOIN WITH A POACHED EGG
TOPPED WITH CREAMY HOLLANDAISE
LYONNAISE POTATOES
\$28

BREAKFAST ENHANCEMENTS

MADE TO ORDER STATIONS

OMELET

FRESH EGGS, EGG BEATERS AND EGG WHITES
WITH DICED PEPPERS, ONIONS, TOMATOES, MUSHROOMS, DICED
HAM, BACON, SLICED JALAPENOS AND SHREDDED CHEESE
\$10

WAFFLE

OUR SIGNATURE MALTED VANILLA BELGIAN WAFFLES WITH
SWEET WHIPPED CREAM,
FRESH BERRY COMPOTE, CHOCOLATE SAUCE, PEACHES,
STRAWBERRY SAUCE AND SYRUP
\$8

SMOKED SALMON

SMOKED SALMON WITH CAPERS, DICED RED ONION, TOMATO
CONCASSÉ, CHOPPED EGG AND CREAM CHEESE
ASSORTED SAVORY BAGELS
\$12

ALL STATIONS REQUIRE A MINIMUM OF 25 GUESTS

CHEF ATTENDANT FEE OF \$100 PER CHEF, FOR (2) HOURS

(1) CHEF PER 50 PEOPLE REQUIRED

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ALL IN ONE BREAKS

BREAKS ARE LIMITED TO 60 MINUTES,
FOR ADDITIONAL TIME ADD \$1.00 PER PERSON.

THE HEALTHY START

DOMESTIC CHEESE, ROASTED WALNUTS & FRESH
GRAPE DISPLAY
VEGETABLE STICKS WITH RANCH DIPPING SAUCE
HARD BOILED EGGS, FRESH WHOLE FRUIT
ASSORTED BOTTLED JUICES & BOTTLED WATER
\$20

GET FIT

CUBED FRESH FRUIT OF THE SEASON
HONEY YOGURT WITH GRANOLA, CRAISINS, SLIVERED ALMONDS
AND FRESH BERRY TOPPINGS
YOGURT COVERED RAISINS
MINI BRAN & BLUEBERRY MUFFINS
ASSORTED BOTTLED JUICES & BOTTLED WATER
\$18

SALTY & SWEET

CHOCOLATE DIPPED RICE KRISPY® TREATS
SWEET BARS: CREAM CHEESE BROWNIES, BLONDIE BARS,
WALNUT FUDGE BROWNIES
POTATO CHIPS WITH FRENCH ONION DIP
MINI PRETZEL TWISTS
LEMONADE & ICED TEA
\$16

ALL POPPED UP

POPCORN MACHINE WITH WARM MOVIE POPCORN
OZARK MOUNTAIN POPCORN FLAVORS: WHITE CHEDDAR RANCH,
YELLOW CHEDDAR JALAPENO, CARAMEL APPLE &
CHOCOLATE PEANUT BUTTER
ASSORTED CANNED SOFT DRINKS & BOTTLED WATER
\$15

COOKIE MONSTER

ASSORTED FRESHLY BAKED COOKIES TO INCLUDE:
M&M, OATMEAL RAISIN AND CHOCOLATE CHIP
CHEESECAKE, WALNUT AND FUDGE BROWNIE BARS
2% AND CHOCOLATE MILK
COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE
ASSORTED SOFT DRINKS & BOTTLED WATER
\$16

GAME TIME

FRESH TORTILLA CHIPS WITH NACHO CHEESE SAUCE,
JALAPENOS, SOUR CREAM AND FRESH SALSA
WARM SALTED JUMBO PRETZELS WITH WARM CHEESE SAUCE
ROASTED PEANUTS & CRACKER JACKS
ASSORTED CANNED SOFT DRINKS & BOTTLED WATER
\$17

ICE CREAM SOCIAL

VANILLA AND CHOCOLATE ICE CREAM
CHOCOLATE, CARAMEL AND STRAWBERRY SAUCES
ASSORTED NUT AND CANDY TOPPINGS, WHIPPED CREAM, CHERRIES
AND WAFFLE CONES
ASSORTED CANNED SOFT DRINKS & BOTTLED WATER
\$16 – ATTENDANT FEE \$50 PER 50 GUESTS

SWEET SHOPPE TO GO

ASSORTED HOUSE-BAKED GOURMET CUPCAKES
CHOCOLATE HAND-DIPPED STRAWBERRIES
ASSORTED MOUSSE CUPS, PICKUP SWEETS, FRUIT BARS AND TARTS
COLUMBIAN BLEND REGULAR, DECAFFEINATED COFFEE
BOTTLED WATER
\$18

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BEVERAGE BREAKS AND A LA CARTE

HALF DAY BREAK (4 HOURS)

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE
 ASSORTED BIGELOW TEAS WITH LEMON & HONEY
 ASSORTED CANNED SODAS, ICED TEAS AND
 BOTTLED WATERS
 \$12

ALL DAY BREAK (8 HOURS)

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE
 ASSORTED BIGELOW TEAS WITH LEMON & HONEY
 ASSORTED CANNED SODAS, ICED TEAS AND
 BOTTLED WATERS
 \$17

COFFEE BAR (4 HOURS)

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE
 ASSORTED FLAVORED CREAMERS AND TORANI® SYRUPS
 SHAVED CHOCOLATE
 FRESHLY WHIPPED CREAM
 \$10

A LA CARTE

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE	\$52 PER GALLON
ICED TEA, LEMONADE AND FRUIT PUNCH	\$42 PER GALLON
ASSORTED BIGELOW® HOT TEAS	\$52 PER GALLON
ASSORTED PEPSI® PRODUCTS	\$3 EACH
ENERGY WATERS	\$4 EACH
BOTTLED WATER	\$3 EACH
RED BULL (DIET OR REGULAR)	\$5 EACH
INDIVIDUAL FRUIT & VEGETABLE JUICES	\$3.50 EACH
MILK (2%, WHOLE OR SKIM/5 SERVINGS)	\$16 PER PITCHER

CINNAMON ROLLS	\$38 PER DOZEN
HOUSE-BAKED DANISH & MUFFINS	\$38 PER DOZEN
ASSORTED MINI MUFFINS OR CROISSANTS	\$17 PER DOZEN
BAGELS WITH PLAIN & FLAVORED CREAM CHEESE	\$38 PER DOZEN
ASSORTED COOKIES OR BROWNIES	\$36 PER DOZEN
GRANOLA BARS/CANDY BARS/M&MS	\$4.00 EACH
WHOLE FRESH FRUIT	\$2 EACH
CUBED MELON, SEASONAL FRUITS AND BERRIES WITH FRUIT DIPS	\$8 PER PERSON
ICE CREAM BARS	\$42 PER DOZEN
SALTED WARM JUMBO PRETZELS WITH CHEESE SAUCE	\$40 PER DOZEN
YOGURT PARFAITS WITH BERRIES & GRANOLA	\$5.00 EACH
INDIVIDUAL VEGETABLE CUPS WITH HUMMUS & RANCH DIPS	\$42 PER DOZEN

SNACKS AND DIPS

FRESH POPPED POPCORN	\$4 PER PERSON
CHOCOLATE POPCORN WITH PRETZELS & MIXED NUTS	\$6 PER PERSON
CREAMY CHICKEN CHIPOTLE DIP WITH PITA CHIPS	\$6 PER PERSON
WARM QUESO CHEESE DIP WITH TORTILLA CHIPS	\$6 PER PERSON
POTATO CHIPS WITH RANCH & FRENCH ONION DIPS	\$4 PER PERSON
DRY SNACK PACKAGE:	
POTATO CHIPS WITH DIP, TORTILLA CHIPS WITH SALSA, MIXED NUTS AND SNACK MIX	\$8 PER PERSON

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LUNCH BUFFET

ALL LUNCH BUFFETS REQUIRE A MINIMUM OF 25 GUESTS

ALL BUFFETS INCLUDE COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

SOUP, SALAD & WRAP

SOUP DU JOUR, ROASTED VEGETABLE & QUINOA SALAD WITH SUNDRIED TOMATO VINAIGRETTE
 MIXED FIELD GREENS WITH DICED HAM, CHOPPED BACON, CHERRY TOMATOES, CHOPPED EGGS, SHREDDED CHEESE
 RASPBERRY VINAIGRETTE, BUTTERMILK RANCH AND BLUE CHEESE DRESSINGS
 TURKEY BACON RANCH AND CRANBERRY ALMOND CHICKEN SALAD WRAPS IN HERB AND TOMATO FLOUR TORTILLAS
 ASSORTED FRUIT BARS
 \$28

BAJA

ROASTED RED PEPPER COLESLAW, COUSCOUS FIESTA SALAD
BUILD YOUR OWN TACO (CHOOSE TWO): SHREDDED CHICKEN, SEASONED GROUND BEEF OR SHREDDED PORK CARNITAS
 WARM FLOUR TORTILLAS, REFRIED BEANS, ROASTED CORN & BLACK BEAN MEXICAN RICE
 GUACAMOLE, SOUR CREAM, DICED TOMATOES, BLACK OLIVES, SHREDDED LETTUCE, JALAPENOS AND SHREDDED CHEESE
 TORTILLA CHIPS WITH SALSA DE LA CASA & QUESO DIP
 TRES LECHES CAKE AND CINNAMON & SUGAR CHURROS
 \$28

JADE DRAGON

SHANGHAI WALDORF SALAD- CHOPPED KALE, CANDIED WALNUTS, GRAPES, APPLES, MISO-LIME VINAIGRETTE
 ORIENTAL SALAD- NAPA CABBAGE, BELL PEPPERS, CARROTS, MANDARIN ORANGES, CHOW MEIN, SESAME-ORANGE VINAIGRETTE
 HONEY WALNUT CHICKEN, MONGOLIAN BEEF WITH BELL PEPPERS & SCALLIONS
 PORK POTSTICKERS WITH THAI SWEET CHILI, VEGGIE LOW MEIN
 STEAMED RICE, SOY SAUCE
 FORTUNE COOKIES & CANDIED GINGER FRIED PASTRY WITH STAR ANISE INFUSED HONEY
 \$27

NEIGHBORHOOD DELI

ARTISAN SALAD WITH FRESH VEGETABLES AND ASSORTED DRESSINGS
 PESTO PASTA SALAD WITH THIN SLICED PROSCIUTTO, FETA, ARTICHOKE HEARTS & TOMATOES
 FRESH BAKED ARTISAN BREADS AND FLATBREADS
 DELI CARVED SMOKED TURKEY BREAST, ROAST BEEF, HONEY CURED HAM & SALAMI
 SWISS, PEPPER-JACK AND CHEDDAR CHEESE
 CRISP LETTUCE, PICKLES, SLICED TOMATOES, PEPPER & OLIVE DISPLAY, MUSTARD, MAYONNAISE, PESTO AIOLI AND OIL & VINEGAR
 ASSORTED INDIVIDUAL BAGS OF CHIPS
 CHEESECAKE BROWNIE BARS
 \$26

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LUNCH BUFFET

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ALL BUFFETS INCLUDE COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

BELLA BELLA

CRISP CAESAR SALAD WITH CROUTONS, FRESH PARMESAN AND CAESAR DRESSING
CAPRESÉ SALAD WITH 10 YEAR BALSAMIC DRIZZLE
PAN SEARED CHICKEN CACCIATORE
CAVATAPPI PASTA WITH CREAMED SPINACH ALFREDO, ASPARAGUS TIPS & MUSHROOMS
BALSAMIC ROASTED ITALIAN VEGETABLES
WARM GARLIC BREADSTICKS
TIRAMISU & LEMON BARS
\$27

COUNTRY HOMESTYLE

ICEBERG LETTUCE SALAD WITH CUCUMBER, TOMATO, SHREDDED CHEESE AND CROUTONS
ASSORTED DRESSINGS
COLESLAW
CRISPY CHICKEN FRIED STEAK WITH COUNTRY PEPPER GRAVY
SLOW COOKED CHICKEN POT PIE WITH BUTTERMILK BISCUITS
ROASTED GARLIC WHIPPED POTATOES
SWEET CREAM BUTTER WHOLE KERNEL CORN
GARLIC CHEDDAR BISCUITS
CHEF'S CHOICE COBBLER WITH WHIPPED TOPPING
\$28

TANEYCOMO

FRESH FIELD GREENS, EDAMAME, FETA CHEESE & STRAWBERRIES
ASSORTED DRESSINGS
CHICKEN CAESAR PASTA SALAD
SEARED PORK LOIN WITH GRUYERE CREAM & CARAMELIZED ONION
ROASTED TOP ROUND SIRLOIN THINLY SLICED WITH MUSHROOM DEMI-GLACE
HERB ROASTED POTATOES
CHEF'S SEASONAL VEGETABLE
WARM CHOCOLATE LAVA CAKE WITH WHIPPED TOPPING
\$29

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PLATED LUNCH - HOT

ALL HOT PLATED LUNCHES INCLUDE TWO COURSES

CHOICE OF ONE STARTER: FRESH SEASONAL FRUIT CUP OR FRESH FIELD GREEN SALAD WITH CHOICE OF DRESSING

EACH ENTRÉE TO INCLUDE: CHEF'S SELECTION OF SEASONAL VEGETABLE, COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA

PAN SEARED CHICKEN BREAST

WITH CHOICE OF BOURSIN CREAM SAUCE, APPLE CIDER CHUTNEY OR CORDON BLEU SAUCE, SERVED WITH GARLIC WHIPPED POTATOES

\$24

BBQ GRILLED CHICKEN BREAST

ANCHO & MANGO RELISH, RED PEPPER COLESLAW & SOUTHWEST DIRTY RICE

\$27

ADOBO PORK LOIN

6OZ SLICED PORK LOIN WITH MANDARIN ORANGE PICO DE GALLO WITH CHIPOTLE DUSTED BABY RED POTATOES

\$25

ATLANTIC SALMON

PAN SEARED ATLANTIC SALMON WITH LEMON DILL BUTTER SAUCE, WILD RICE WITH DRIED CRANBERRIES AND SLIVERED ALMONDS

\$29

HERB GRILLED PETIT FILET

6 OUNCE FILET, RED WINE AU JUS, ROASTED GARLIC MASHED POTATOES

\$35

HOUSE RUBBED KC STRIP

10OZ KC STRIP WITH OUR SIGNATURE SPICE RUB AND BACON MARMALADE, ROASTED YUKON GOLD POTATOES

\$31

VEGGIE RISOTTO

ROASTED TOMATO SAUCE, MUSHROOM AND ASPARAGUS RISOTTO, SQUASH AND ZUCCHINI

\$24

ADD DESSERT

\$2.50 PER PERSON

CARROT CAKE AND CREAM CHEESE MOUSSE CUP

BREAD PUDDING WITH CRÈME ANGLAISE

CHEESECAKE MOUSSE WITH BERRY GLAZE AND WHIPPED TOPPING

CHOCOLATE MOUSSE CUP

\$4.00 PER PERSON

CARROT CAKE AND CREAM CHEESE FROSTING

DECADENT CHOCOLATE CAKE WITH PEANUT BUTTER MOUSSE

PECAN PIE WITH CHOCOLATE & CARAMEL SAUCE

APPLE PIE WITH WHIPPED TOPPING

LEMON CREAM LAYER CAKE WITH BERRY MOUSSE

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PLATED LUNCH - COLD

ALL COLD PLATED LUNCHES INCLUDE
COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

SANDWICHES & WRAPS: ALL SANDWICHES INCLUDE A CHOICE OF
POTATO SALAD, PASTA SALAD, FRESH FRUIT CUP OR CHIPS.

TURKEY CLUB

SLICED SMOKED TURKEY, CRISP BACON, SWISS CHEESE, LETTUCE &
TOMATO ON A CIABATTA ROLL
\$17

CHICKEN CAESAR SALAD WRAP

CRISP ROMAINE LETTUCE, GRILLED CHICKEN BREAST, FRESH TOMATO,
PARMESAN CHEESE, AND CREAMY CAESAR DRESSING IN A SOFT HERB
FLOUR TORTILLA
\$18

ITALIAN HOAGIE

TURKEY PASTRAMI, BLACK FOREST HAM, GENOA SALAMI, SHREDDED
LETTUCE, TOMATO, MARINATED SLICED RED ONIONS ON A SOFT HOAGIE
ROLL
\$18

ROASTED TENDERLOIN

SLICED SLOW ROASTED BEEF TENDERLOIN, FRESH ARUGULA, SLICED
TOMATO, PESTO MAYO ON A SOURDOUGH BAGUETTE
\$24

VEGETARIAN WRAP

CUMIN SCENTED SWEET POTATOES, SMOKY BLACK BEANS, GUACAMOLE,
RED ONION, TOMATO & SPINACH
\$15

ENTREES: ALL SALADS INCLUDE WARM BREAD SERVICE.

SALMON CAESAR

FRESH SALMON DUSTED IN OUR HOUSE-MADE DRY RUB, ROASTED AND
SET A TOP A TRADITIONAL CAESAR SALAD BASE \$22
WITH SHRIMP \$26
WITH CHICKEN \$19

CHATEAU COBB

FRESH FIELD GREENS TOPPED WITH DICED TURKEY, FRESH TOMATO,
CHOPPED EGGS, BLUE CHEESE, CRUMBLED BACON WITH BLUE CHEESE
DRESSING
\$18

GRILLED SKIRT STEAK

FRESH SPRING GREENS, TOMATOES, CRUMBLED BLUE CHEESE AND
ONION STRAWS WITH RED WINE VINAIGRETTE
\$24

DELUXE DELI PLATE

SLICED CHILLED BEEF TENDERLOIN, CHILLED GRILLED MARINATED
BREAST OF CHICKEN, GRILLED SHRIMP, GRILLED ASPARAGUS,
SUMMER TOMATO, BUFFALO MOZZARELLA SALAD, APPROPRIATE SAUCES,
CONDIMENTS AND FOCACCIA BREAD
\$30

FOR AN ADDITIONAL \$3.00

ALL PLATED COLD ENTRÉES

MAY BE PREPARED AS A BOXED LUNCH

*BOXED LUNCHES WILL INCLUDE: POTATO CHIPS, CHOICE OF
SALAD, COOKIE AND GUEST'S CHOICE OF
CANNED PEPSI® SODA OR BOTTLED WATER*

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RECEPTION

HORS D' OEUVRES

THREE DOZEN MINIMUM FOR ALL HORS D' OEUVRES

HOT

BUTLER PASSED FEE: \$125 FOR EVERY 50 GUESTS

COLD

ASSORTED BRUSCHETTA	\$36 PER DOZEN
CAPRESÉ SKEWERS OF FRESH MOZZARELLA, CHERRY TOMATOES & FRESH BASIL	\$40 PER DOZEN
STRAWBERRY & MASCARPONE MOUSSE ON A SEA SALT CROSTINI	\$36 PER DOZEN
LEMON MOUSSE, SMOKED TROUT & CAVIAR	\$43 PER DOZEN
ENGLISH CUCUMBER ROULADE WITH AVOCADO & BLOSSOMED CAPERS	\$40 PER DOZEN
MINI CAESAR SALAD IN PARMESAN CUP	\$40 PER DOZEN
CHILLED SHRIMP COCKTAIL (2 SHRIMP)	\$8 EACH
SHRIMP CEVICHE SHOOTERS	\$6 EACH
SMOKED SALMON MOUSSE WITH DILL CROSTINI	\$40 PER DOZEN
HOUSE-MADE SUSHI: CALIFORNIA, SPICY CRAB, NIGIRI	\$43 PER DOZEN
ANTI-PASTO SKEWERS	\$40 PER DOZEN
ROAST BEEF ROULADE WITH HORSERADISH CREAM & ROASTED RED PEPPER	\$42 PER DOZEN

VEGETABLE SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE	\$38 PER DOZEN
CREAM CHEESE STUFFED BACON WRAPPED PEPPADEW PEPPERS	\$42 PER DOZEN
CHICKEN QUESADILLA WITH CREAMY SALSA DIP	\$42 PER DOZEN
MINI SPINACH & ARTICHOKE BAKES	\$38 PER DOZEN
BLEU CHEESE & PEAR FRIED RAVIOLI WITH HONEY AIOLI	\$38 PER DOZEN
MINIATURE CRAB CAKES WITH REMOULADE	\$45 PER DOZEN
PORK POT STICKERS WITH DARK SOY CREMA	\$40 PER DOZEN
OZARK BBQ'D MEATBALLS	\$42 PER DOZEN
BOURSIN STUFFED MUSHROOM CAPS WITH MARINARA	\$38 PER DOZEN
CHICKEN HIBACHI SKEWERS	\$40 PER DOZEN
BBQ GLAZED MEATLOAF CUPCAKES WITH BUTTERMILK WHIPPED POTATOES	\$40 PER DOZEN
MINI BEEF WELLINGTONS	\$44 PER DOZEN
SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON	\$48 PER DOZEN
SOUTHWESTERN CHICKEN & BLACK BEAN SPRING ROLL WITH CREAMY SALSA DIP	\$42 PER DOZEN
MINI PHILLY CHEESESTEAK CALZONE	\$42 PER DOZEN

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RECEPTION

DISPLAYED

CRUDITÉ

HAND SELECTED MARKET FRESH VEGETABLES
SERVED WITH RANCH & ROASTED RED PEPPER DIPS
\$7 PER PERSON

ANTIPASTO

PROVOLONE & MOZZARELLA CHEESE, PEPPERONI, CAPOCOLLO
SALAMI, BLACK FORREST HAM, PROSCIUTTO, ARTICHOKE
HEARTS, CHERRY PEPPERS, MIXED OLIVES, CROSTINIS,
PICKLED & GRILLED SEASONAL VEGETABLES
\$10 PER PERSON

CHEESE

INTERNATIONAL & DOMESTIC CHEESES
GARNISHED WITH FRESH FRUIT AND SERVED WITH ASSORTED
CRACKERS & CROSTINIS
\$8 PER PERSON

DIPPED

WARM SPINACH & ARTICHOKE DIP, ROASTED RED PEPPER
HUMMUS, SMOKED CHICKEN CHIPOTLE DIP,
BLACK BEAN & CILANTRO HUMMUS
CROSTINI, PITA CHIPS AND TORTILLA CHIPS
\$10 PER PERSON

FRUIT

SLICED MELON, SLICED SEASONAL FRUIT AND BERRIES
HONEY YOGURT DIP AND NUTELLA
\$8 PER PERSON

CARVED

CRACKED PEPPER ENCRUSTED BEEF TENDERLOIN

PESTO MAYO
ARTISAN ROLLS
(SERVES 20)
\$350

HONEY-MAPLE GLAZED OZARK PIT HAM

WHOLE GRAIN MUSTARD SAUCE & GRILLED PINEAPPLE RELISH
CHEDDAR BISCUITS
(SERVES 30)
\$250

ROASTED TURKEY BREAST

CRANBERRY-ORANGE COMPOTE & FRESH HERB AIOLI
SOFT YEAST ROLLS
(SERVES 30)
\$240

SLOW ROASTED PRIME RIB

CREAMY HORSERADISH AND CARAMELIZED ONION AIOLI
ARTISAN ROLLS
(SERVES 35)
\$350

BROILED SCOTTISH SALMON

WHOLE SCOTTISH SALMON LOIN & HAVARTI MORNAY SAUCE
(SERVES 30)
\$275

CHEF ATTENDANT FEE OF \$100 PER CHEF, FOR (1) HOUR

ONE CHEF PER 50 GUESTS

BASED ON 60 MINUTES OF CONTINUOUS SERVICE

ALL PRICING IS PER PERSON, UNLESS NOTED OTHERWISE.

PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND APPLICABLE MISSOURI STATE TAX.

RECEPTION ACTION STATIONS

CHEF ATTENDANT FEE OF \$100 PER CHEF, FOR (2) HOURS – MINIMUM OF 3 STATIONS MUST BE SELECTED

PASTA PASTA

CHOOSE TWO PASTA DISHES – SERVED WITH GARLIC BREADSTICKS:

PENNE PASTA WITH BAKED HAM, PEAS, MUSHROOM AND ALFREDO SAUCE

MEAT MARINARA WITH BOW TIE PASTA SERVED WITH MEATBALLS AND ITALIAN SAUSAGE

CAVATAPPI PASTA SERVED WITH SUNDRIED TOMATO PESTO WITH GRILLED CHICKEN AND ITALIAN VEGETABLES

CREAMY BEEF BOURGUIGNON

\$13 PER PERSON

MONGOLIAN BBQ

MARINATED SKIRT STEAK & BAY SHRIMP

BROCCOLI, SCALLIONS, WATER CHESTNUTS, PEANUTS, BELL PEPPERS, CASHEWS, JULIENNE CARROTS

LOW MEIN NOODLES & STEAMED RICE

\$15 PER PERSON

SEAFOOD

CHILLED JUMBO SHRIMP, SNOW CRAB CLUSTERS, OYSTERS ON THE HALF SHELL, SEAFOOD SALAD, COCKTAIL & REMOULADE SAUCE

\$36 PER PERSON

DELICATESSEN

THINLY SLICED PRIME RIB, ASSORTED SLIDER BUNS, CARAMELIZED ONIONS, CARAMELIZED PEPPERS, CREAMY HORSERADISH, WARM

PHILLY CREAM SAUCE, CHIPOTLE AIOLI, AU JUS

\$15 PER PERSON

BAJA

ROASTED RED PEPPER COLESLAW

PORK CARNITAS, WARM FLOUR TORTILLAS, SOUR CREAM, FRESH GUACAMOLE, SALSA DE LA CASA & PICKLED JALAPENOS

SOUTHWESTERN CHICKEN AND BLACK BEAN SPRING ROLLS WITH CREAMY SALSA DIP

\$15 PER PERSON

SPEAK WITH YOUR EVENT SALES MANAGER ON HOW TO ENHANCE YOUR RECEPTION WITH A DESSERT STATION

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PLATED DINNER

ADD \$3.50++ PER PERSON CHOICE MENU FEE FOR MULTIPLE ENTREES (MAXIMUM OF 3 SELECTIONS).

ALL PLATED DINNERS INCLUDE: CHOICE OF ONE DINNER SALAD, CHEF'S SELECTION OF FRESH VEGETABLES,
WARM DINNER ROLLS WITH SWEET BUTTER, CHOICE OF ONE DESSERT
COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA.

SALAD OPTIONS

CHATEAU HOUSE

A MIX OF ORGANIC FIELD GREENS WITH ICEBERG LETTUCE, JULIENNE OF YELLOW SQUASH, ZUCCHINI, CARROTS, FRESH CUCUMBERS AND CHERRY TOMATOES
CHOICE OF DRESSINGS

ISLAND SALAD

FRESH SPRING MIX WITH CHARRED PINEAPPLE, EDAMAME, CRUMBLLED FETA, SPICED CASHEWS
CARIBBEAN MANGO VINAIGRETTE

HEARTY SPINACH

CRISP BABY SPINACH WITH SLICED LOCALLY GROWN BUTTON MUSHROOMS, DICED SMOKED BACON AND CHOPPED EGG
WARM BACON VINAIGRETTE

CAPRESÉ

LAYERS OF FRESH MOZZARELLA AND ROMA TOMATOES, BABY FIELD GREENS WITH A DRIZZLE OF A 12 YEAR OLD BALSAMIC REDUCTION
BASIL-BALSAMIC VINAIGRETTE

CAESAR

CRISP ROMAINE LETTUCE, SHAVED PARMESAN, HOUSE-MADE CROUTONS AND ANCHOVY
CREAMY CAESAR DRESSING

APPETIZER ENHANCEMENT

CREAM OF POTATO & LEEK
\$6

LOBSTER BISQUE
\$9

CHILLED PEACH & CORIANDER SOUP
\$6

BRANDY-CARAMEL GLAZED PORK BELLY
WITH CHARRED CROSTINI AND MAYTAG BLEU CHEESE
\$14

SMOKED BAY SCALLOPS, SAFFRON AIOLI & PEA TENDRIL
\$14

CHILLED COCKTAIL SHRIMP ALA MARTINI
\$13

CHATEAU CRAB CAKE
SAUTÉED SPINACH AND CORN, PEPPADEW AIOLI
\$14

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ENTRÉE SELECTION

CRISPY ONION CHICKEN BREAST

MUSHROOM & BOURSIN CREAM SAUCE,
SCALLION, BACON & RANCH MASHED POTATOES
\$38

PAN SEARED CHICKEN BREAST

SMOKED PAPRIKA & AGAVE JUS LIE, ROASTED RED PEPPER &
PANCETTA RISOTTO
\$37

PROSCIUTTO & GRUYERE STUFFED CHICKEN

SUNDRIED TOMATO CREAM SAUCE
SAGE & TOASTED PECAN PESTO WHIPPED POTATOES
\$42

BROWN SUGAR GLAZED 10 OZ KC STRIP

BOURBON MUSHROOM DEMI, CARAMELIZED ONION
SOUR CREAM & CHIVE MASHED POTATOES
\$46

8 OZ GRILLED FILET MIGNON

BLEU CHEESE, ONION CONFIT, PORT WINE DEMI-GLACE
ASPARAGUS TIP & BACON FINGERLING POTATO HASH
\$48

CHIPOTLE LIME BBQ GLAZED PORK LOIN

PICO DE GALLO, GARLIC & CUMIN ROASTED RED POTATOES
\$38

ALMOND ENCRUSTED SALMON

THYME SCENTED JASMINE RICE WITH AMARETTO CREAM SAUCE
\$42

VEGETABLE WELLINGTON

LAYERS OF ROASTED SQUASH, SMOKED TOMATO, PORTABELLA
MUSHROOM, ASPARAGUS & BRIE BAKED IN PASTRY
\$38

DUETS

STEAK & CAKE

SEARED 6OZ FILET MIGNON, LUMP CRAB CAKE,
PORT WINE DEMI, PINEAPPLE RELISH
ROASTED GARLIC & GOAT CHEESE WHIPPED POTATOES
\$58

FILET & SHRIMP

6OZ PETIT FILET WITH FOUR FIRE ROASTED SHRIMP ON SKEWER
SMOKED PAPRIKA ROASTED POTATOES
\$55

FILET & CHICKEN

6OZ GRILLED PETIT FILET AND GRILLED CHICKEN BREAST
MUNSTER CREAM SAUCE, WHIPPED POTATOES
\$50

BEEF MEDALLIONS & CHICKEN

MUSHROOM DEMI-GLACE, CRACKED PEPPER BOURSIN CREAM,
SMOKED GOUDA WHIPPED POTATOES
\$46

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DESSERT OPTIONS

CHOCOLATE IRISH CREAM MOUSSE CAKE

BLUEBERRY WHITE CHOCOLATE CHEESECAKE

CHOCOLATE GODIVA CHEESECAKE

CRÈME BRÛLÉE CHEESECAKE

ULTIMATE CHOCOLATE CAKE WITH RASPBERRY & WHITE CHOCOLATE SAUCE

CARROT CAKE WITH CREAM CHEESE ICING

FLOURLESS CHOCOLATE FUDGE CAKE WITH PEANUT BUTTER MOUSSE

DESSERT ENHANCEMENTS

DECADENT DESSERT DISPLAY

SWEET SHOPPE DELIGHTS TO INCLUDE: MINI CHEESECAKES, PETIT FOURS, CHOCOLATE COVERED STRAWBERRIES,
MINI TARTLETS AND ASSORTED MOUSSE CUPS
\$12

COFFEE BAR

COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE
ASSORTED FLAVORED CREAMERS AND TORANI® SYRUPS
SHAVED CHOCOLATE AND FRESHLY WHIPPED CREAM
\$4 PER PERSON WHEN PURCHASED WITH DESSERT DISPLAY
\$9 PER PERSON WITHOUT PURCHASE OF DESSERT DISPLAY

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BUFFET DINNER

ALL BUFFET DINNERS INCLUDE:
COLUMBIAN BLEND REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND ICED TEA
PRICES ARE PER PERSON, 30 PERSON MINIMUM

CHATEAU SIGNATURE

2 SALAD/2 ENTRÉE \$54

3 SALAD/3 ENTRÉE \$62

SALAD:

SPINACH SALAD WITH FRESH STRAWBERRIES, CANDIED WALNUTS
WITH CRUMBLLED FETA AND BERRY-DIJON VINAIGRETTE

CAPRESÉ SALAD

MARINATED VEGETABLE SALAD, SUNDRIED TOMATO VINAIGRETTE

CRISP CAESAR SALAD, SHREDDED PARMESAN, CROUTONS AND
CAESAR DRESSING

SEAFOOD & DILL PASTA SALAD

ENTRÉE:

FIRE GRILLED NY STRIP, GREEN PEPPERCORN DEMI-GLACE

COCONUT BREADED MAHI MAHI, ORANGE THAI CHILI GLAZE

CHICKEN PICCATA, PROSCIUTTO & CAPER CREAM SAUCE

GRILLED BONE-IN PORK CHOP, MUSHROOM MARSALA

CHARDONNAY POACHED COD, LEMON PESTO CREAM SAUCE

CHEF'S SEASONAL VEGETABLE

SOUR CREAM & CHIVE MASHED BABY RED POTATOES

WARM DINNER ROLLS WITH SWEET BUTTER

ASSORTED CHEESECAKES

WARM CHOCOLATE LAVA CAKE WITH WHIPPED TOPPING

THE OZARK

CHEDDAR, BACON & RANCH PENNE PASTA SALAD WITH BROCCOLI

LOADED BAKED POTATO SALAD

CRISP ICEBERG WEDGE SALAD WITH CRISP BACON, CRUMBLLED BLUE
CHEESE AND CHERRY TOMATOES, HOUSE RANCH DRESSING

OVERNIGHT JUNIPER BERRY BRAISED PULLED PORK WITH

CHIPOTLE RASPBERRY AND SMOKED PAPRIKA AGAVE BBQ SAUCES

CRISPY BUTTERMILK FRIED CHICKEN

SMOKED GOUDA MACARONI AND CHEESE

BBQ BAKED BEANS

GREEN BEANS WITH BACON AND CARAMELIZED ONION

WARM CHEDDAR BISCUITS

WARM SEASONAL FRUIT COBBLER WITH WHIPPED TOPPING

CHATEAU SIGNATURE BREAD PUDDING WITH CRÈME ANGLAISE

\$48

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GRAND DINNER BUFFET

SALAD:

MIXED FIELD GREENS WITH FETA CHEESE, CUCUMBER AND
SUNDRIED TOMATO VINAIGRETTE

FRESH SPINACH WITH SLICED MUSHROOMS, CHOPPED EGG AND
WARM BACON VINAIGRETTE

GRILLED VEGETABLE AND COUSCOUS SALAD

TRADITIONAL CAESAR SALAD WITH HERB CROUTONS &
PARMESAN CHEESE

TRADITIONAL FIELD GREENS WITH JULIENNE VEGETABLES

ENTRÉE:

MARINATED BEEF MEDALLIONS WITH MUSHROOM DEMI-GLACE

BEEF BOURGUIGNON, SERVED WITH MUSHROOM CREAM SAUCE AND
CAVATAPPI PASTA

SLOW ROASTED SIRLOIN WITH AU JUS

SEAFOOD SCAMPI AND ORZO PASTA, GARLIC ALFREDO SAUCE

BAKED TILAPIA WITH FRESH FRUIT SALSA

SLOW ROASTED THIN SLICED ADOBO PORK LOIN

ROASTED TURKEY WITH CHESTNUT SAGE STUFFING

CHICKEN CORDON BLEU, SHAVED HAM AND GRUYÈRE CHEESE
SAUCE

CAPRESÉ CHICKEN WITH TOMATO CONCASSÉ AND ALFREDO SAUCE

CARAMELIZED SALMON VERA CRUZ

CREAMY CHICKEN CARBONARA WITH SPINACH & BACON

SIDES:

GARLIC WHIPPED POTATOES

AU GRATIN POTATOES

SUNSET BLEND RICE PILAF

BAKED SMOKED GOUDA MAC & CHEESE

ROASTED RED POTATOES

SWEET POTATO BACON HASH

BOURBON & BACON WHIPPED SWEET POTATOES

GREEN BEANS WITH BACON & CARAMELIZED ONION

HONEY GLAZED CARROTS WITH CANDIED WALNUTS & PARSLEY

FRESH VEGETABLE MEDLEY

DESSERT:

WARM CHOCOLATE LAVA CAKE

SIGNATURE BREAD PUDDING WITH CRÈME ANGLAISE

WARM SEASONAL FRUIT COBBLER WITH WHIPPED CREAM

WARM CARROT CAKE WITH CREAM CHEESE FROSTING

WARM BUTTER CAKE

2 SALAD/2 ENTRÉE/2 SIDES/2 DESSERTS \$50

3 SALAD/3 ENTRÉE/3 SIDES/3 DESSERTS \$56

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BAR SERVICE

HOUSE WINE: CANYON ROAD CHARDONNAY, PINOT GRIGIO, MOSCATO, PINOT NOIR, MERLOT AND CABERNET

DOMESTIC BEER: BUDWEISER, BUD LIGHT, MICHELOB ULTRA, MILLER LITE, COORS LIGHT AND O'DOULS

IMPORTED/CRAFT BEER: CORONA, SAM ADAMS AND BLUE MOON

HOSTED BAR PACKAGES ARE SOLD ONLY IN INCREMENTS OF ONE (1) HOUR

\$50 PER BARTENDER, PER HOUR FOR HOSTED AND CASH BARS.

PREMIUM BRANDS: NEW AMSTERDAM VODKA, NEW AMSTERDAM GIN, CRUZAN RUM, CANADIAN CLUB WHISKEY, JIM BEAM BOURBON, J&B SCOTCH & SAUZA GOLD TEQUILA

SUPER PREMIUM BRANDS: ABSOLUT VODKA, TANQUERAY GIN, BACARDI SILVER RUM, CROWN ROYAL WHISKEY, JACK DANIELS BOURBON, DEWAR'S SCOTCH & SAUZA BLUE TEQUILA

CORDIALS: BAILEY'S IRISH CREAM, GRAND MARNIER, FRANGELICO, KAHLUA & DISARONNO AMARETTO

HOSTED BAR

PREMIUM BRANDS	\$6.75
SUPER PREMIUM	\$7.75
DOMESTIC BEER	\$5.00
IMPORT/CRAFT BEER	\$6.00
HOUSE WINES	\$5.75
CORDIALS	\$8.00
MINERAL WATERS	\$3.00
PEPSI PRODUCTS	\$3.00

KEG BEER (DOMESTIC) \$625.00
(180) SERVINGS

CASH BAR

CASH BAR PRICING INCLUDES TAX

PREMIUM BRANDS	\$7.00
SUPER PREMIUM	\$8.00
DOMESTIC BEER	\$5.25
IMPORT/CRAFT BEER	\$6.25
HOUSE WINES	\$6.00
CORDIALS	\$8.25
MINERAL WATERS	\$3.50
PEPSI PRODUCTS	\$3.00

PACKAGE PRICING

PACKAGE I/PREMIUM BRANDS

1 HOUR	\$17
2 HOUR	\$28
EACH ADDITIONAL HOUR	\$8.00
CORDIALS PER HOUR	\$7.00

PACKAGE II/SUPER PREMIUM BRANDS

1 HOUR	\$21
2 HOUR	\$35
EACH ADDITIONAL HOUR	\$10.00
CORDIALS PER HOUR	\$7.00

PACKAGE III/BEER, WINE AND SODA

1 HOUR	\$14
2 HOUR	\$20
EACH ADDITIONAL HOUR	\$5.50

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MISCELLANEOUS ITEMS

STAGING – 4' x 8' SECTIONS

\$35 EACH, PER DAY

GROUP MUST SIGN *WAIVER OF LIABILITY*

DANCE FLOOR

SMALL (18' x 18') \$100

MEDIUM (24' x 24') \$200

LARGE (33' x 33') \$300

GENIE LIFT

HALF DAY CHARGE \$150

FULL DAY CHARGE \$300

GROUP MUST SIGN *WAIVER OF LIABILITY*

ELECTRICAL

120 VOLT AC – 20 AMP \$75 EACH

208 VOLT AC – 50 AMP \$300 EACH

SINGLE PHASE – 100 AMP \$500 EACH

THREE PHASE – 200 AMP \$600 EACH

SPIDER BOX - 8 OUTLETS \$500.00 EACH

PODIUMS

STANDING WITH LIGHT \$80 EACH, PER DAY

TABLE TOP WITH LIGHT \$50 EACH, PER DAY

EXHIBITS

8' x 10' PIPE & DRAPE BOOTH

WITH (1) 8' x 30" TABLE AND (2) CHAIRS

\$75 EACH PER DAY

TABLE TOP EXHIBIT WITH (1) 8' x 30" TABLE AND (2) CHAIRS

\$40 EACH PER DAY

LABOR

NORMAL OPERATING DAYS \$30 PER HOUR

OVERTIME/HOLIDAY LABOR \$50 PER HOUR

BANNER HANGING \$40 EACH

GROUP MUST PROVIDE OWN VELCRO FOR BANNERS, IF VELCRO IS NEEDED, ADDITIONAL FEES WILL APPLY.

BABY GRAND PIANO

\$300

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GENERAL EVENT INFORMATION

FOOD SERVICE

ALL FOOD SERVED IN THE HOTEL IS TO BE PROVIDED BY THE HOTEL. DIETARY SUBSTITUTIONS CAN BE MADE AVAILABLE UPON PRIOR REQUEST. ANY FOOD AND BEVERAGE FUNCTIONS CANCELLED ARE SUBJECT TO A CANCELLATION FEE BASED ON THE SALES AGREEMENT. PRICING IS GUARANTEED WITHIN 3 MONTHS OF THE EVENT. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE; ALL MENU PRICES DO NOT INCLUDE THE CUSTOMARY SERVICE CHARGE AND TAX

BEVERAGE SERVICE

IF ALCOHOLIC BEVERAGES ARE TO BE SERVED ON THE HOTEL PREMISES (OR ELSEWHERE UNDER THE HOTEL'S ALCOHOLIC BEVERAGE LICENSE) THE HOTEL WILL REQUIRE THE BEVERAGES TO BE DISPENSED BY HOTEL SERVERS AND BARTENDERS ONLY. THE ALCOHOLIC BEVERAGE LICENSE REQUIRES THE HOTEL TO (1) REQUEST PROPER IDENTIFICATION (PHOTO I.D.) OF ANY PERSON OF QUESTIONABLE AGE AND REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDERAGE OR PROPER IDENTIFICATION CANNOT BE PRODUCED AND (2) REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO, IN THE HOTEL'S JUDGMENT, APPEARS INTOXICATED.

GUARANTEES

GUARANTEED NUMBER OF GUESTS IS REQUIRED A MINIMUM OF THREE (3) BUSINESS DAYS PRIOR TO THE FUNCTION AND IS NOT SUBJECT TO REDUCTION. YOU WILL BE BILLED FOR THE GUARANTEED NUMBER OR ACTUAL ATTENDANCE, WHICHEVER IS GREATER. WE ARE PREPARED TO SERVE 3% ABOVE THE GUARANTEED ATTENDANCE FIGURE WITH A MAXIMUM OF 10, ON REQUEST. ALL COUNT INCREASES WITHIN 24 HOURS OF SCHEDULED SERVICE TIME WILL INCUR AN ADDITIONAL \$5 PLUS SERVICE CHARGE AND TAX PER PERSON FEE. ALL INCREASES IN PER DOZEN ITEMS WITHIN 24 HOURS OF SCHEDULED SERVICE TIME WILL INCUR AN ADDITIONAL \$5 PLUS SERVICE CHARGE AND TAX PER DOZEN FEE.

SERVICE CHARGE AND TAX

SERVICE CHARGE AND TAX (CURRENTLY 22% AND 8.975% RESPECTIVELY) WILL BE ADDED TO ALL FOOD AND BEVERAGE, MEETING ROOM RENTAL AND AUDIO VISUAL EQUIPMENT CHARGES. SERVICE CHARGE IS TAXABLE. SERVICE CHARGE AND TAX MAY CHANGE WITHOUT NOTICE.

AUDIO VISUAL

OUR AUDIO VISUAL PARTNERS WITH FIVE STAR AUDIO VISUAL ARE READY TO HELP WITH STATE OF THE ART EQUIPMENT.

BUSINESS CENTER

BUSINESS CENTER SERVICES ARE AVAILABLE AT THE FRONT DESK. FEES MAY BE APPLIED TO GROUP'S MASTER ACCOUNT OR TO AN INDIVIDUAL ROOM IF REQUESTED. OUR BUSINESS CENTER SERVICES ARE AVAILABLE 24 HOURS A DAY.

PARKING

WE ARE PLEASED TO OFFER FREE SELF-PARKING FOR ALL OF OUR HOTEL GUESTS, VALET PARKING IS AVAILABLE AT \$20 PER EVENING. IF YOU WISH TO APPLY THESE CHARGES TO THE MASTER ACCOUNT, PLEASE ADVISE YOUR EVENT MANAGER AT LEAST 10 DAYS PRIOR TO YOUR EVENT.

STORAGE AND PACKAGE DELIVERIES/DRAYAGE FEES

PLEASE DELIVER PACKAGES FOR EVENTS NO EARLIER THAN SEVENTY-TWO (72) HOURS PRIOR TO YOUR EVENT. PACKAGES SHOULD BE CLEARLY MARKED WITH THE ON-SITE CONTACT NAME, MEETING NAME AND ARRIVAL DATE. IF EXCESSIVE STORAGE IS REQUIRED, STORAGE FEES WILL APPLY. STORAGE ARRANGEMENTS MUST BE REVIEWED WITH YOUR EVENT MANAGER. THE HOTEL PROVIDES PACKAGE/BOX DELIVERY SERVICE FOR ALL GUEST DELIVERIES RECEIVED. HANDLING FEES INCLUDE DELIVERY TO GUEST OR VENDOR AND PICKUP UPON REQUEST. FEES ARE AS FOLLOWS: \$48 PER 100 POUNDS WITH MINIMUM OF 100 POUNDS. SHOULD GROUP REQUEST FOR BOXES OR PALLETS TO BE MOVED MULTIPLE TIMES, LABOR FEES TO APPLY.

SECURITY

THE HOTEL SHALL NOT ASSUME LIABILITY FOR ANY DAMAGE OR LOSS OF ANY MERCHANDISE OR ARTICLES LEFT IN THE HOTEL PRIOR TO OR FOLLOWING A BANQUET OR MEETING. ARRANGEMENTS FOR SECURITY OF EXHIBITS, MERCHANDISE OR ARTICLES SET UP FOR DISPLAY ARE TO BE MADE BY THE PLANNER. PLEASE ASK YOUR EVENT MANAGER TO ASSIST WITH SECURITY NEEDS FOR YOUR EVENT.

TRANSPORTATION

THE HOTEL PROVIDES SHUTTLE SERVICE TO AND FROM THE CHATEAU MARINA ONLY. OUR TEAM CAN ORGANIZE TRANSPORTATION FOR INDIVIDUALS AND GROUPS WITH ADVANCE NOTICE. CHARGES FOR THIS SERVICE VARY WITH THE NUMBER OF GUESTS, VEHICLES REQUIRED AND DISTANCE TO YOUR DESTINATION. PLEASE MAKE THE ARRANGEMENTS WITH YOUR EVENT MANAGER.

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SIGNS AND BANNERS

BANNERS, POSTERS OR ANY DISPLAY MATERIAL CAN ONLY BE ATTACHED TO MEETING ROOM WALLS USING MASKING TAPE. AT NO TIME CAN PUSH PINS, DUCT TAPE OR ANY OTHER FORM OF ADHESION BE USED. ANY DAMAGES CAUSED TO HOTEL PROPERTY WILL BE THE RESPONSIBILITY OF THE CONTRACTED CLIENT. REPAIR CHARGES WILL BE ADDED TO YOUR MASTER ACCOUNT. ANY PROPS BROUGHT INTO THE HOTEL MUST BE APPROVED BY YOUR EVENT MANAGER.

PORTERAGE/ROOM DELIVERY FEES/GRATUITIES

IF A BLANKET GRATUITY IS PLACED TO THE MASTER ACCOUNT: GROUP PORTAGE/BELLMAN - \$6 PER PERSON/ROUND TRIP, HOUSEKEEPERS - \$1.50 PER ROOM, PER DAY GUESTROOM AND SPECIAL DELIVERIES - \$3.00 PER ROOM/PER ITEM

DECORATIONS

GROUP IS RESPONSIBLE FOR ENSURING THAT DECORATIONS, PROPS, OR ITEMS BROUGHT INTO THE HOTEL COMPLY WITH LOCAL FIRE DEPARTMENT REGULATIONS. GROUP MAY NOT UTILIZE PYROTECHNICS, GLITTER, SEQUINS, CONFETTI, OPEN FLAMES, CRYSTALS OR STONES LESS THAN 3/4" IN DIAMETER. SHOULD ANY OF THESE ITEMS BE INCORPORATED IN CENTERPIECES OR DÉCOR PROVIDED BY GROUP OR VENDORS CONTRACTED BY GROUP, CLEANING AND MAINTENANCE FEE OF \$500.00 PLUS TAX WILL BE CHARGED TO GROUP.

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