

P A N O R A M A

SAINT LOUIS ART MUSEUM

E V E N T S

Wedding Packages

Classic Reception

Cocktails and Seated Dinner in Sculpture Hall, and Dancing in Grigg Gallery.

\$3,000.00 for a 4 Hour Rental. \$850.00 for Each Additional Hour.

Modern Reception

Cocktails in Taylor Hall, Seated Dinner in Sculpture Hall, and Dancing in Grigg Gallery.

\$5,000.00 for a 4 Hour Rental. \$850.00 for Each Additional Hour.

Contemporary Package | \$128.00 ++ Per Person

(Room rental, ~10% tax, and 22% service charge not included in pricing)

Your Choice of 2 Hot and 2 Cold Passed Hors D'oeuvres

(Served for 1 Hour)

Cold Selections:

Apple Wood Smoked Bacon, Lettuce, and Tomato Tartlet

Petit Crepe of Prosciutto Ham and Fontina Cheese

Sesame Chicken with Carrot and Chive Served on Asian Spoon

Heartland Creamery Goat Cheese, Kalamata Olives and Tomato Chutney Bruschetta

Alderman Farms Cherry Tomato and Fresh Mozzarella Skewers with Aged Balsamic Reduction

Hot Selections:

Prosciutto and Provel Wrapped Chicken with Garlic Sage Aioli

Apple Wood Smoked Bacon-Wrapped Scallop

Vegetable Shiitake Pot Stickers and Honey-Soy Dipping Sauce

Apple Wood Smoked Bacon Mac and Cheese Croquette

Italian Sausage Stuffed Baby Portabellas

First Course-Choice of Salad:

Field Greens with Honey Balsamic Vinaigrette and Toasted Almonds

Traditional Caesar Salad with Grana Cheese and Toasted Baguette

Baby Spinach with Grano Padanno Cheese, Strawberries, Shaved Red Onion, Candied Walnuts and Balsamic Vinaigrette

Second Course-Choice of Plated Entrée:

Grilled Chicken Breast

Topped with Sundried Tomatoes, Artichoke Hearts, Button Mushrooms and Pinot Grigio Butter

Basil Crusted Salmon

Flatiron Steak with Shallot Herb Compound Butter

Events By Panorama at Saint Louis Art Museum
One Fine Arts Drive, St. Louis, MO 63110

All Entrees include a Chef's Choice of Seasonal Vegetables and

Choice of Starch:

Whipped Potatoes

Herb Roasted New Potatoes

Butter Crushed Fingerling Potatoes

Israeli Couscous Pilaf

Parmesan Polenta

Vegetarian Entrée Selections Available Upon Request

***If You Would Like To Offer Your Guests A Choice Of Entrée,

We Will Need To Know The Final Counts Of Each At Least (10) Ten Business Days Prior To The Event Date.

Indicator cards must be present at each place setting.

Third Course

Your Wedding Cake Sliced and Served

Kaldi's Regular and Decaffeinated Coffee Service

Standard Bar Package:

Budweiser, Bud Light, and Local Craft Beer

Los Vascos Chardonnay, Los Vascos Cabernet

Absolut Vodka, Bombay Dry Gin, Cruzan Light Rum, Jim Beam Whiskey,

Jim Beam Black, Dewar's White Label, Cuervo Gold Tequila

Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Cranberry Juice, Sour Mix, Dry and Sweet Vermouth

Lemons, Limes, Olives, and Cherries

Alcoholic Beverage Services will conclude 15 minutes prior to the scheduled end time.

Non-Alcoholic Beverages will be available until all guests have departed the museum.

All packages include tables, chairs, standard linens, a full place setting and underground garage parking

Traditional Package | \$148.00 ++ Per Person

(Room rental, ~10% tax, and 22% service charge not included in pricing)

Your Choice of 3 Hot and 3 Cold Passed Hors D'oeuvres

(Served for 1 Hour)

Cold Selections:

Sustainable Shrimp Cocktail Skewers with Remoulade Sauce

Apple Wood Smoked Bacon, Lettuce, and Tomato Tartlet

Sesame Chicken with Carrot and Chive Served On Asian Spoon

Chive Profiterole Stuffed With Bacon and Missouri Goat Cheese Mousse

Beef Tenderloin, Bell Pepper Jam and Heartland Dairy Goat Cheese on Garlic Crostini

Hot Selections:

Beef Tenderloin Noisette with Cognac Wild Mushrooms and Enrobed In Pastry

Wild Caught Smoked Salmon Quesadillas with Mascarpone Cheese, Bell Pepper Puree & Pesto

Apple Wood Smoked Bacon-Wrapped Scallop

Vegetable Empanadas with Cilantro Lime Crema

Italian Sausage Stuffed Baby Portabellas

First Course-Choice of Salad:

Traditional Caesar Salad with Grana Cheese and Toasted Baguette

Hydroponic Butter Lettuce with Roasted Pears, Maytag Bleu Cheese Vinaigrette, and Roasted Walnuts

Romaine Hearts with Creamy Whole Grain Mustard Dressing, Apple Wood Bacon, Oven Roasted Tomatoes and Sourdough Croutons

Second Course-Choice of Plated Entrée:

Bone In Roasted Chicken Breast

Madeira Cream Sauce

Roasted Snapper

Tomato Basil Caper Relish

Seared Diver Scallops

Lavender Buerre Blanc

Broiled Beef Tenderloin Filet

Merlot Reduction

All Entrees include a Chef's Choice of Seasonal Vegetables and

Choice of Starch:

Whipped Potatoes

Herb Roasted New Potatoes

Butter Crushed Fingerling Potatoes

Israeli Couscous Pilaf

Parmesan Polenta

Vegetarian Entrée Selections Available Upon Request

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Third Course

Your Wedding Cake Sliced and Served

Kaldi's Regular and Decaffeinated Coffee Service

Premium Bar Package:

Budweiser, Bud Light, and Local Craft Beer

Simi Chardonnay, Simi Cabernet  and Kenwood Yulupa Brut Sparkling Wine
Grey Goose Vodka, Hendricks Gin, Bacardi Superior Light Rum, Myers Dark Rum,
Makers Mark, Glenlivet 12, Cuervo Gold Tequila
Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Cranberry Juice, Sour Mix, Dry
and Sweet Vermouth with Lemons, Limes, Olives, and Cherries

Alcoholic Beverage Services will conclude 15 minutes prior to the scheduled end time.

Non-Alcoholic Beverages will be available until all guests have departed the museum

All packages include tables, chairs, standard linens, a full place setting and underground garage parking

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Decorative Package | \$168.00++ Per Person

(Room rental, ~10% tax, and 22% service charge not included in pricing)

Your Choice of 3 Hot and 3 Cold Passed Hors D'oeuvres

(Served For 1 Hour)

Cold Selections:

Poached Creole Shrimp and Bloody Mary Shooter
Smoked Salmon and Dill Cream Cheese on Pumpernickel
Cucumber with Eggplant Caviar & Marcoat Cave Aged Gouda Cheese
Pickled Melon with Basil Skewer
Salmon Tartar with Wasabi Greens in a Sesame Cone
Bacon and Missouri Goat Cheese Bouchees

Hot Selections:

Cilantro Mint Marinated Chicken with Cucumber Yogurt Dip
Miniature Crab Cakes with Remoulade Sauce
Grilled Pancetta-Wrapped Shrimp
Warm Goat Cheese and Artichoke Tartlet
Beef Tenderloin Skewered with White Sherry Marinated Ozark Mushrooms
Chorizo Empanadas with Avocado Crema

First Course-Choice of Salad:

Heirloom Tomatoes with Fresh Mozzarella, Hand Picked Basil, Toasted Pine Nuts and Balsamic Glaze
Grilled Asparagus with Tarragon Vinaigrette, Teardrop Tomatoes and Warm Goat Cheese Crouton
Mojito Salad with Baby Greens, Mint Leaves, Avocado, Hearts of Palm, and Tortilla Strips with
Cardamom Rum-Lime Vinaigrette

Second Course-Choice of Plated Entrée:

Prosciutto & Sage Stuffed Chicken Roulade
Champagne Cream Sauce

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Herb Seared Pacific Halibut

Lemon Thyme Butter

Grilled Petite Beef Tenderloin Filet with Two Grilled Jumbo Shrimp

Wild Mushroom Demi Glace

Grass Fed Grilled Beef Tenderloin Filet

Truffle Butter

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Third Course

Your Wedding Cake Sliced and Served

Kaldi's Regular and Decaffeinated Coffee Service

Premium Bar Package

Budweiser, Bud Light, Local Craft Beer

Simi Chardonnay, Simi Cabernet 

Gloria Ferrer NV Brut Sparkling Wine

Grey Goose Vodka, Hendricks Gin, Bacardi Superior Light Rum, Myers Dark Rum,

Makers Mark, Glenlivet 12, Cuervo Gold Tequila


Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Cranberry Juice, Sour Mix, Dry

and Sweet Vermouth with Lemons, Limes, Olives, and Cherries

Alcoholic Beverage Services will conclude 15 minutes prior to the scheduled end time.

Non-Alcoholic Beverages will be available until all guests have departed the museum.

All packages include tables, chairs, standard linens, a full place setting and underground garage parking.

 A portion of the proceeds from the sale of this wine supports restoration projects in Forest Park Saint Louis.

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