



Many Pursuits. One Chase.

SIGNATURE COCKTAILS

Add a signature cocktail to your one hour cocktail reception

Additional \$4 each selection per person

The First Kiss

Saint Germaine | Champagne

Goodnight Kiss

Vodka | Raspberry Liqueur | Pineapple Juice

Blushing Bride

Vodka | Cranberry | Orange Juice

The Grinning Groom

Rum | Pineapple Juice | Blue Curacao

Maid of Honor

Peach Schnapps | Prosecco

The In-Laws

Maker's Mark | Local Peach Cider | Fresh Lemonade

Wedding Cake Martini

Vanilla Vodka | Pineapple Juice | Cranberry Juice

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SIGNATURE CAKES by the Chase Park Plaza

The Signature Wedding Cakes created by the Chase Park Plaza begin at \$8 per person. (Price is included in Wedding Package One) Additional specialty designs and decorations are available.

Banana Foster Delight

Rum Soaked Yellow Sponge Cake with Caramelized Banana Jam and Cream Cheese Mousse

Key Lime Pie

Vanilla Chiffon Cake with Key Lime Curd and Fresh Blackberries

Chocolate Cake

Chocolate Cake with White Chocolate Mousse and Chocolate Crunches

Strawberry Bliss

Grand Marnier Scented White Chiffon Cake with Diplomat Cream and Fresh Strawberries

Poppy Lemon Raspberry Kiss

Lemon Poppy Seed Sponge Cake with Lemon Curd and Fresh Raspberry

Hazelnut Crunch

Frangelico Chocolate Cake with Dark Chocolate Mousse and Toasted Candied Hazelnuts

Tiramisu

Espresso Yellow Sponge Cake with Mascarpone Mousse and Chocolate Candies

Traditional Wedding Cake

Vanilla with Strawberry Filling and Buttercream Icing

\$5 per person

Pricing includes cutting and service of cake.

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SWEET TREATS

Substitute traditional wedding cake with a Display Table from The Chase Park Plaza's Award Winning Pastry Chef

Dessert Display

Based on three pieces per person

Assorted Mini Desserts from our Pastry Shop of:
Chase Signature Chocolate Toffee | Individual Cheesecakes
Chocolate Dipped Strawberries | Hand Made Chocolate Truffles
Assorted Mini Desserts | Fruit Tarts

\$12 per person

SIGNATURE CHASE FAVORS

*Thank your guests for attending with a signature favor placed at each place setting or as a gift upon departure
(wrapped in the CPP clear bag or guests' provided container)*

Duet of French Macaroons

Filled with your choice of Raspberry | Salted Caramel | Chocolate Banana | Cassis
\$5 per piece

St. Louis Goey Butter Cake Squares

Choice of Classic | Raspberry | Almond | Chocolate
\$3 per piece

Salted Almond Toffee

\$3 per piece

Unmendant

Three Chocolate Coins Crowned with Dried Fruit and or Nuts
\$4 per piece

Chocolate Covered Strawberries

White Chocolate Bride and Milk Chocolate Grooms
\$5 per piece

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LATE NIGHT SNACK

Add a Late Night Station for your Guest

Slider Station

Beef with a BBQ Aioli
Maryland Crab Cake | Cilantro Lime Tarter
Pulled Pork | Coleslaw
House Made Pickles, Slider Bun
\$16 per person

Flatbread

Margarita Flatbread, Basil | Tomato | Mozzarella
Blackened Steak | Caramelized Onions | Blue Cheese
Mushrooms | Asparagus | Truffle Oil
\$9 per person

Grilled Cheese

Mini Grilled Cheese Sandwiches with Tomato Bisque
\$6 per person

Taste of St. Louis

Toasted Ravioli | Ted Drewes | Bavarian Pretzels
Fitz' Root Beer
\$14 per person

Pomme Frites

Steak Fries | Parmesan Fries | Sweet Potato Fries
Truffled Aioli | Chipotle Ketchup | Garlic Ranch
\$12 per person

Breakfast Sandwich

Minimum order 50
Croissant Sandwich with Ham | Egg | Cheese
Sausage Biscuit with American Cheese
English Muffin with Sausage | Egg | English
Cheddar
\$6 each

Pretzel Break

Gus's Pretzel Sticks
Cheese Sauce | Spicy Mustard
\$6 per person

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FAREWELL BRUNCHES

Treat your out of town guests the morning after your wedding to a Farewell Breakfast in one of our intimate and private venues

Chase Signature Brunch

Minimum of 50 guests – Based on 90 minutes of service

Fresh Squeezed Orange Juice | Assorted Chilled Juices
Strawberry and Vanilla Yogurt | Granola | Seasonal Fresh Fruit and Berries of the Season
Chase Fresh Baked Pastries | Muffins | Sweet Butter | Fruit Preserves

Tender Field Greens | Assorted Dressings
Caprese Salad | Vine Ripe Tomatoes | Buffalo Mozzarella | Basil Pesto | Balsamic Vinaigrette
Orzo Salad | Olives | Artichoke | Lemon Vinaigrette

Scottish Smoked Salmon | Sliced Red Onions | Grape Tomatoes
Capers | Lemon | Bagels & Cream Cheese

Fluffy Scrambled Eggs with Chives
Roasted Red Potatoes with Sautéed Peppers & Onions
Applewood Smoked Bacon | Country Sausage Links
Cheese Blintzes | Wild Berry Compote

Chilled Seafood Display
Jumbo Shrimp | Crab Claws | Cocktail Sauce | Tabasco | Lemon

Sautéed Chicken Marsala | Roasted Forest Mushrooms | Fresh Herbs
Roasted Hawaiian Mahi Mahi | Fresh Citrus | Pineapple
Whipped Boursin Mashed Potatoes | Pesto Penne Pasta Carbonara | Seasonal Vegetable

Assorted Petite Cakes | Tarts | Pastries

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections
Whole | 2% | Skim Milk

\$57 per person

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FAREWELL BRUNCHES

American Sunrise Breakfast

Minimum of 35 guests – Based on 90 minutes of service

Selection of Assorted Chilled Juices
Individual Greek Yogurts
Seasonal Fresh Fruits and Berries
Fresh Baked Breakfast Pastries & Muffins
Fluffy Scrambled Eggs with Chives
Applewood Smoked Bacon & Country Sausage Links
Roasted Breakfast Potatoes with Sautéed Peppers and Onions
Freshly Brewed Regular | Decaffeinated Coffee Service | Assorted Tea
\$36 per person

Chase Continental Breakfast

Minimum of 25 guests ~ Based on 90 minutes of service

Assorted Chilled Juices
Selection of Individual Fruit Yogurts and Granola
Sliced Fresh Fruit and Berries
Chase Fresh Baked Pastries | Muffins with Butter | Fruit Preserves
Steel Cut Oatmeal | Brown Sugar | Chopped Pecans and Dried Fruits
Assorted Breakfast Cereals | Skim, 2% | Whole and Soy Milk
Fresh Brewed Regular Coffee | Decaffeinated Coffee | Assorted Tea Selection
\$24 per person

Breakfast Station Enhancement Selections

Add to an existing breakfast buffets ~ Based on 60 minutes of service

\$150 chef attendant fee applies

Chase Omelet and Egg Station

Omelets and Eggs Cooked to Order
Baby Spinach | Smoked Bacon | Tomatoes | Mushrooms | Peppers
Cheddar Cheese | Onions | Ham | Jalapenos | Salsa
Fried Eggs | Scrambled Eggs | Egg Whites
+\$12 per person

Pancake and French Toast Station

French Toast and Pancakes Cooked to Order
Fresh Berries | Pecans | Whipped Cream | Powdered Sugar | Sliced Bananas
Chocolate Chips | Warm Maple Sugar | Whipped Butter
+\$12 per person

Smoked Salmon

Chopped Egg | Onions | Capers | Sliced Tomatoes | Assorted Bagels
+15 per person

PRE-WEDDING LUNCHEONS

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Delivered to Hotel Suite or Private Event Space

For the Bride and Her Bridesmaids

- (12) Bottled Waters
 - (2) Bottles of Champagne
 - Quart of Orange Juice
 - Sliced Seasonal Fruit with Yogurt Dipping
 - (6) Chicken Salad Sandwiches
 - (6) Turkey & Cheese Sandwiches with Cranberry Mayo
 - Assorted Tea Cookies
- \$275**

For the Groom and His Groomsmen

- (12) Bottled Waters
 - (24) Assorted Domestic Beer
 - (24) Roast Beef Dollar Roll Sandwiches
 - House Made Kettle Chips
 - Goopy Butter Squares and Brownies
- \$275**

Pre Wedding Ceremony Jitters

- (12) Bottled Water
 - (6) Sierra Mist
 - (6) Club Soda
 - (6) Gatorade
 - Assorted Fresh Sliced Seasonal Fruit & Domestic Cheeses
(serves 12 guests)
- \$275**

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