

weddings & special events

BY **612**north
EVENT SPACE | CATERING



Where memories are made...

We are truly honored that you are considering 612North to host your special event. 612North is located in the historic Laclede's Landing Cutlery Building, encompassing three spaces each unique in their own styles. Modern meets history here. Located next to the iconic St. Louis Arch, 612North delivers an unrivaled paramount dining experience with a mouthwatering menu only made from the finest quality ingredients. Our team is committed to helping you create the perfect backdrop for your celebration.

RECEPTIONS | CEREMONIES | REHEARSAL DINNERS | CORPORATE EVENTS | PRIVATE PARTIES

612 NORTH 2ND STREET, SAINT LOUIS, MISSOURI 63102 | 314.899.0612 | EVENTS@612NORTH.COM | 612NORTH.COM

spaces



VUE | seats 300

SPACE RENTAL

Monday-Thursday | \$1,500

Friday & Sunday | \$1,700

Saturday | \$2,000

ADD CEREMONY

\$1,500

CEREMONY ONLY

\$2,000

FOOD & BEVERAGE MINIMUM

Sunday-Thursday | \$5,500

Friday | \$10,000

Saturday | \$15,000



ARC | seats 200

SPACE RENTAL

Monday-Thursday | \$1,000

Friday & Sunday | \$1,200

Saturday | \$1,500

ADD CEREMONY

\$1,000

CEREMONY ONLY

\$1,500

FOOD & BEVERAGE MINIMUM

Sunday-Thursday | \$4,000

Friday | \$7,500

Saturday | \$10,000

Introducing **KOR**, our 3rd event space debuting in late 2017...

KOR | seats 100

SPACE RENTAL

Hourly | \$250

FOOD & BEVERAGE MINIMUM

Monday-Thursday | \$1,000

Friday & Sunday | \$2,000

Saturday | \$3,000

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included with your booking

VUE, ARC, & KOR

Complimentary menu tasting for 4 guests (additional tastings \$50/guest)

Personal event manager

White table linens and napkins

Room set up - chairs/ tables/service flatware/china/glassware

Full service of uniformed staff

Personal Captain's service for newlyweds

Cutting and serving of wedding cake provided by newlyweds

Coat check

SERVED DINNER

Coffee/tea table service

BUFFET TOUR

Stationed coffee/tea

hors d'oeuvres

Passed or Stationed

VEGETARIAN

greek spanakopita (v)

heirloom cherry tomato bruschetta, garlic crostini (v) (vegan)

waldorf rye toast points, bleu cheese, seasonal fruit, pecan (v)

arancini di riso, crushed tomato, basil (v)

SEAFOOD

seared scallop, bacon jam, house-pickled vegetables (gf)

salmon ceviche, smoked chilies, plantain cracker (gf)

grilled shrimp satay, sriracha lime mayo (gf)

mini lump crab cake, creole rémoulade

FROM THE LAND

rosemary beef brochette (gf)

mini beef wellington, duxelles

prosciutto, goat cheese, melon (gf)

bresaola and house-pickled vegetables (gf)

POULTRY

turkey, apple, brie, mini quesadilla, white balsamic reduction

chicken satay, coconut thai peanut sauce (gf)

miso-glazed chicken skewer (gf)

pistachio-crust chicken, honey sambal

(v) vegetarian

(gf) gluten free

plated dinners

Includes 3 passed hors d'oeuvres

FIRST COURSE

choose 1 soup or salad

SOUPS

roasted vegetarian minestrone (v) (gf) (vegan)
tomato basil bisque, grilled cheese raft (v) (gf)
butternut squash, chive crème fraîche (v) (gf)
vichyssoise, potatoes and crispy leek, served hot or cold (v) (gf)

SALADS

classic caesar salad - house-made dressing and rye croutons
612house salad - mixed greens, pistachio, shaved onion, heirloom cherry tomato, lemon thyme vinaigrette (v) (gf) (vegan)
roasted root vegetable panzanella - golden beet, carrot, parsnip, bread, parmesan, white balsamic vinaigrette (v) (vegan)
tuscan salad - romaine, kalamata, red onion, crouton, herb vinaigrette (v) (vegan)

SECOND COURSE

choose 1 entrée

POULTRY

seared airline chicken breast, orange basil glaze, roasted brussels sprouts, saffron perfumed rice (gf) | \$52/guest
grilled chicken breast, rum drunk carrots, roasted red potatoes, white balsamic reduction (gf) | \$49/guest

PORK

seared pork tenderloin, blackberry drizzle, bourbon sweet mash, grilled asparagus (gf) | \$54/guest
peppered pork loin, stone ground mustard, savory spoon bread, trio of braised greens | \$50/guest

SEA

seared tuna steak, saffron rice, crushed tomato basil confit (gf) | \$62/guest
grilled salmon, lemon dill cream, trio of braised greens, roasted fingerling potatoes (gf) | \$57/guest

BEEF

seared filet, wild white prawn, garlic demi-glace, whipped potato, grilled asparagus | \$75/guest
herb-crusted strip steak, port wine reduction, roasted red potatoes, haricots verts (gf) | \$69/guest

PASTA & GRAINS

wild mushroom risotto, grilled chicken breast (gf) | \$56/guest
grilled eggplant, harissa, toasted farro, charred scallion, roasted tomato, roasted garlic clove (v) (vegan) | \$45/guest
butternut squash ravioli, crushed tomato basil confit (v) (gf) | \$49/guest
cassoulet of red and white beans, stewed in white wine, fresh herbs, vegetables, and potatoes (v) (gf) (vegan) | \$50/guest

(v) vegetarian

(gf) gluten free

buffet tours

Includes 2 passed hors d'oeuvres

TOUR D'ITALIA

tuscan salad with herb vinaigrette
baguette and assorted rolls
rigatoni alfredo
pommes aligot
garlic parmesan green beans
choose 1 entrée
beef madeira | \$45/guest
chicken parmigiana | \$40/guest

HEARTLAND TOUR

612house salad with lemon thyme vinaigrette
cornbread muffins and assorted rolls
aged white cheddar and bacon mac 'n cheese
roasted brussels sprouts
braised fingerling potatoes in sweet apple cider dressing
choose 1 entrée
beer braised short rib with pan jus | \$47/guest
dry rubbed memphis bbq chicken breast | \$40/guest

COASTAL TOUR

herb salad with lavender honey vinaigrette
assorted rolls
lemon herb risotto
garlic broccolini
roasted pattypan squash
choose 1 entrée
sesame and cilantro-crusted tuna steak with orange ginger drizzle | \$50/guest
baked mussels and littleneck clams with fennel and tomato | \$45/guest

MEDITERRANEAN TOUR

grecian salad with greek dressing
olive ciabatta and assorted rolls
saffron couscous
ratatouille
vegetarian paella
choose 1 entrée
seared beef souvlaki marinated skewers | \$45/guest
grilled lamb chop | \$40/guest

AVAILABLE SIDES

grilled asparagus
pattypan squash
baby zucchini
roasted brussels sprouts
broccolini
rum drunk carrots
garlic haricots verts
whipped garlic potatoes
wild rice pilaf
roasted fingerling potatoes
potatoes duchesse
rosemary roasted red potatoes
bourbon sweet mash
saffron rice

Please Note:

- Menu prices are subject to change.
- Our 612North culinary team is delighted to customize menu options and accommodate any dietary restrictions.

(v) vegetarian

(gf) gluten free

beverage services

*Each package includes professional bar staff, bar set up, assorted soft drinks, juices, mixers.
4-hour minimum is required.*

HOUSE

liquors: Smirnoff, Bacardi, Beefeater, Jim Beam, Seagram's 7

wines: Canyon Road (choose 2) Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, or Cabernet Sauvignon

beers: Budweiser, Bud Light, Bud Select

4 hours | \$27/guest

additional hours | \$6/guest/hour

PREMIUM

liquors: Absolut, Captain Morgan, Tanqueray, Jack Daniels, Crown Royal, Dewars

wines: Canyon Road (choose 3) Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, or Cabernet Sauvignon

beers: Budweiser, Bud Light, Bud Select

champagne toast included

4 hours | \$33/guest

additional hours | \$7/guest/hour

upgraded beer selections | \$3.50/guest

PLATINUM

liquors: Grey Goose, Plantation, Hendricks, Makers Mark, Glenlivet, Jameson

wines: William Hill (choose 3) Chardonnay, Sauvignon Blanc, Merlot, Pinot Noir, or Cabernet Sauvignon

beers: Budweiser, Bud Light, Bud Select, Michelob Ultra, Blue Moon, Schlafly Pale Ale, Schlafly Hefeweizen

champagne toast included

4 hours | \$40/guest

additional hours | \$9/guest/hour

SOFT DRINK SERVICE

assorted soft drinks, iced tea, lemonade, and juices

4 hours | \$4/guest

additional hours | \$2/guest/hour

enhancements

Food Enhancements

Additional hors d'oeuvres are available for the following:

prosciutto, goat cheese, melon	\$2.00 each
chicken satay, coconut thai peanut sauce	\$2.00 each
greek spanakopita	\$2.25 each
heirloom cherry tomato bruschetta, garlic crostini	\$2.25 each
waldorf rye toast points, bleu cheese, seasonal fruit, pecan	\$2.25 each
risotto di arancini crushed tomato, basil	\$2.50 each
grilled shrimp satay, sriracha lime mayo	\$2.50 each
seared scallop, bacon jam, house pickled vegetable	\$3.00 each
salmon ceviche, smoked chilies, plantain cracker	\$3.00 each
mini lump crab cake, creole remoulade	\$3.00 each
rosemary beef brochette	\$3.00 each
bresaola and pickled vegetable	\$3.00 each
turkey, apple and brie mini quesadilla, white balsamic reduction	\$3.00 each
pistachio crusted chicken, honey sambal	\$3.25 each

Additional sides are available for the following:

potato and pastas	\$3.00/guest
vegetables	\$4.00/guest

Additional entrée options available for:

\$2.00/guest

Drunken Fish sushi platters are available for the following:

sushi 101: 88 pieces of california roll, philly roll, spicy tuna roll, spicy salmon roll, shrimp tempura roll, vegetable roll	\$70.00/platter \$80.00 for passed
signature special: 56 pieces of drunken fish roll, white tiger roll, starburst roll, mango roll, red dragon roll, superman roll	\$80.00/platter \$90.00 for passed
animal cravings: 54 pieces of white tiger roll, red dragon roll, spicy butterfly roll, dragon roll, spider roll, caterpillar roll	\$75.00/platter \$85.00 for passed

Drunken Fish nigiri/sashimi platters are available for the following:

assorted nigiri: 36 pieces of tuna, salmon, yellowtail, white tuna, red snapper, shrimp	\$65.00/platter \$75.00 for passed
assorted sashimi: 32 pieces of tuna, salmon, yellowtail, and white tuna	\$55.00/platter \$65.00 for passed
sushi & sashimi combination: 54 pieces of california roll, tuna nigiri and sashimi, white tuna nigiri and sashimi, salmon nigiri and sashimi, yellowtail nigiri and sashimi, red snapper nigiri, shrimp nigiri	\$85.00/platter \$95.00 for passed

enhancements

Stationed Offerings

crudité board creatively cut fresh vegetables with house made hummus and assorted dressings	\$4.00/guest
fresh fruit board mixed arrangement of local and global peak season fruits, accompanied with a duo of flavored whips and spiced raw sugar	\$5.00/guest
antipasto board selection of fresh and marinated grilled vegetables, herbed mozzarella, taleggio, burrata cheeses, and olives	\$6.25/guest
deli board roast meats - herbed turkey breast, cured ham, roast beef, sliced cheeses - cheddar, swiss, muenster, served with breads and appropriate condiments	\$7.50/guest
artisanal board local and regional selections such as ludwig farms, baetje farms, marcott jersey creamery, steckler grass-fed, tulip tree creamery, dried fruits, mostardo, local honey, house made jams, served with appropriate accoutrement	\$7.75/guest
chef's select charcuterie board premium cured meats, salami, prosciutto, capicola, serrano, cornichons (gherkins), house pickled vegetables, caper berries, giardiniera served with artisanal breads	\$13.00/guest

Beverages

champagne toast	\$3.00/guest
wine service with dinner *with purchase of bar package	\$3.00/guest
satellite bar service	\$250 bar set up, plus \$35/hour per bartender
butler-passed signature cocktail	please refer to your 612North event manager

FAQ

How do I book a venue at 612North?

We require a \$3000 deposit, along with a completed contract. Once we have received both the completed contract and the deposit, you have officially booked your event at 612North.

How long do I have the event space for?

Doors will open at 4PM and close at midnight. If extended hours are requested, there will be an additional charge of \$250/hr.

What are the payment requirements?

Contract signed with a \$3000 deposit secures your date. Sixty (60) days prior to your event, fifty (50) percent of remaining balance is due. Fourteen (14) days prior to your event, remaining balance is due and this is your final payment.

When are final details and payment due?

All final details, guest count, and payments are due no later than 14 days prior to your event.

What are your taxes and gratuities?

The tax rate is 11.18% currently (may be subject to change) and the service charge is 22%.

What are your date change/cancellation policies?

Date Change Policy: In the event the Guest is forced to change the date of the booked event, every effort will be made by 612North to transfer reservations to support the new date. Payments are non-refundable. Payments are non-transferrable within six (6) months of the cancelled event. The Guest further understands that last minute changes can impact the quality of the event and that 612North is not responsible for these compromises in quality.

Cancellation Policy: We understand that sometimes it is necessary to change or cancel an event. We require all cancellations and/or changes must be made in writing and the Guest is responsible for verifying that 612North has been made aware of the cancellation. In the event of a cancellation of a booked event, all payments made to date are non-refundable. We are unable to refund any deposits and/or payments made for a cancelled event.

Can I use outside catering?

No outside food vendors are allowed with the exception of a wedding cake vendor. If you are interested in local late-night snacks for your guests, we will make these arrangements for an additional charge. Arrangements must be made no later than 14 days prior to your event. We require making these arrangements for storage/heating/cooling/timing purposes.

Does 612North offer options for dietary restrictions?

We can absolutely accommodate special diets, including both gluten-free and vegetarian options. These details must be communicated no later than 14 days prior to your event.

Do you have a liquor license and can I bring in my own alcohol?

612North has a verified liquor license. Guests are NOT permitted to bring in alcohol. We prohibit any alcohol that Guests bring on the property. Any alcohol that is brought to the property will immediately be confiscated and could result in a fine.

If my ceremony is booked at an event space at 612North, when will my rehearsal be?

Rehearsals are scheduled on Thursdays. However, we will do our best to accommodate your scheduling needs.

Do you have a preferred vendor list available?

We will be happy to provide a list of preferred vendors upon request.

Can we leave anything overnight?

No, everything must be off the property of 612North by midnight, the day of your event. If any items are left behind, you will incur a property removal charge. It is the responsibility of the Guest to contact 612North to arrange a pick up time. 612North is not responsible for any damaged property and will not hold property any longer than 48 hours.

Is 612North handicap accessible?

Yes, we have an elevator to accommodate special needs.

Where can guests park?

We have great relationships with valet services if you are interested in that for your guests. We will gladly take care of that for you. Or if you are interested in getting information on a parking lot for your guests, we would be happy to get you in touch with the appropriate contact.

Do you have any relationships with surrounding hotels?

Yes, we do! We would be happy to help accommodate this and get you set up with the appropriate contact.

Do you offer coat check?

We offer coat check for an additional charge.

Is there on-site security?

No, however this can be accommodated for you for an additional charge.

Are there noise violations we need to be aware of?

No, you and your guests can happily enjoy your band/DJ until the end of your event.