

SEATED REHEARSAL DINNER

- Two-hour Premium Bar
- Three course dinner:
 - First course** soup or salad
 - Bread** house made focaccia with artisan butters
 - Entrée service** with starch and vegetable
 - House made dessert**
- Coffee service freshly brewed
- Room set up house chairs, 66" round tables, flatware, china, glassware, cocktail tables, place card table, registration table
- Linens white tablecloths with black or white napkins
- Centerpieces copper trivet with three candle votives
- Parking complimentary self-parking lots (ask about valet options)
- Coat check with attendant
- Microphone and music hook-up

Seated Dinner Details

Host chooses up to two entrée selections plus a vegetarian or a vegan option. Guarantee menu splits are due 7 days prior.

Entrée place cards are required and are provided by host unless place card service is purchased.

Soup or Salad-Choose one soup or salad

House made focaccia served with an assortment of artisan butters

-Soup options:

Asparagus cream 🌿 ✕ **Tomato Basil bisque** ✕ 🌿

Shrimp bisque ✕ 🌿

-Salad options:

Arugula with feta cheese, orange segments with an orange blossom dressing 🌿 ✕

Spinach with spiced pecans, goat cheese, figs with an apple cider vinaigrette 🌿 ✕

Mixed Green pickled walnuts, white cheddar, tomatoes with a balsamic dressing 🌿 ✕

Hamilton Farms Seasonal Salad-available upon request

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Rehearsal Dinner (continued)

Entrées-

Chicken Saltimbocca X

French cut chicken breast, sage, prosciutto, lemon velouté sauce

Centennial Roasted Chicken X

French cut chicken breast, herbs d'Provence with a chardonnay pan sauce

Grilled Salmon X

Grilled salmon filet with a citrus pistachio sauce

Halibut with Lobster sauce X

Grilled halibut filet with a lobster sherry cream sauce

Marinated Flatiron Steak X

Grilled then topped with caramelized onion and garlic steak butter

Moulin Mixed Grill-Chicken & Steak X 🌿

Short Rib (6 oz) Grilled chicken (4oz) with a chardonnay pan sauce

Beef Filet-Iowa Premium X

Meritage demi-glace

Upgrade your filet:

add a (4 oz) crab cake and bearnaise sauce

Bone in Pork Chop X

Brined, grilled and topped with a roasted peach & cherry chutney

Roasted Vegan Portabella X 🌿

Stuffed with spinach, sun-dried tomatoes served with coconut milk cauliflower mash and drizzled with balsamic reduction

Roasted Stuffed Zucchini X 🌿

herbed quinoa & goat cheese with a pepita sage brown butter

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GLUTEN FREE ITEM



VEGETARIAN ITEM



Rehearsal Dinner (continued)

Side Selections-choose one

Chef will pair a season vegetable with your entrée

Roasted garlic new potatoes X 🌿

Browned butter whipped potatoes X 🌿

Herbed quinoa X 🌿

Aged Tillamook cheddar gratin potatoes X 🌿

Rice Pilaf X 🌿

Dessert Selections-choose one

Double espresso tiramisu 🌿

New Orleans bread pudding with bourbon crème anglaise 🌿

Southern shortcake with fresh whipped cream 🌿

Triple chocolate cheesecake 🌿

Flourless chocolate cake with raspberries X 🌿

Fresh seasonal fruit with vegan whipped cream X 🌿

Vendor & children's meals

Our culinary team is happy to discuss customized menu selections

Bar Details

Premium- two hours included in package

Liquors- Bacardi Rum, Boodles Gin, Cuervo Gold Tequila, Skyy Vodka, Johnnie Walker Red Scotch, Jim Beam Bourbon, Seagram 7's Whiskey

Wines: Sycamore Lane **choose 4**

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

Beers: choose 4

Budweiser, Bud Light, Bud Select, Michelob Ultra, Blue Moon, New Belgium Ranger IPA, Schlafly Pale Ale, Schlafly Seasonal, Assorted Truly Sparkling Seltzers

Soft drinks: Pepsi products, juices and mixers

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GLUTEN FREE ITEM



VEGETARIAN ITEM



Rehearsal Enhancements

Table side wine service: choose two for one hour

Premium

Ultra Premium

Platinum

Ultra Premium Bar-

Liquors- Captain Morgan, Tanqueray, Cuervo 1800, Tito's, Smirnoff Flavored, Jack Daniels, Seagram's 7, Dewar's White label, Disaronno

Wines: choose 4 Forest Ville

Chardonnay, pinot grigio, riesling, sauvignon blanc, white zinfandel, cabernet sauvignon, merlot, pinot noir

Beers: choose 5

Budweiser, Bud Light, Bud Select, Michelob Ultra, Blue Moon, New Belgium Ranger IPA, Schlafly Pale Ale, Schlafly Seasonal, Truly Sparkling, 4 Hands City Wide (cans)


Soft drinks: Pepsi products, juices and mixers

- Custom centerpieces and linen options
- Audio Visual
- Custom menu, table number and place card printing
- Appetizers

APPETIZERS

Three passed appetizers for one hour prior to dinner service. Upgraded options also available.

GARDEN

Caprese skewered mozzarella, basil, tomato & balsamic  

Risotto Arancini peas, fontina & sweet tomato jam 

Goat Cheese Tartlet balsamic, lemon-thyme & strawberries 

Grilled Flat Bread pear, blue cheese, brie & walnuts 

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Rehearsal Enhancements

APPETIZERS (continued)

VEGAN

Stuffed Mushrooms quinoa  ✕

CHICKEN

Empanada brie & cranberries

Jerked Grilled Flat Bread caramelized red peppers, mozzarella & smoked gouda

Mini Taco pineapple-mango salsa, pickled red onion & ancho chili sauce

PORK

Baked Stuffed New Potato bacon, cheddar, chives & sour cream ✕

Smoked Bacon en Croute brie, apple & puff pastry

SEAFOOD

Blue Crab Cake mustard-creole aioli

BBQ Bacon Wrapped Shrimp ✕

BEEF

Ground Mini Sirloin Burger chipotle aioli *Gluten free upon request

BBQ Brisket Flat Bread cheddar cheese & caramelized onion

Bourbon Short Rib polenta cup & bourbon glaze ✕

Platinum Appetizer Selections

Individual piece will be displayed in appropriate single serving vessel for ultimate guest experience

GARDEN-VEGAN

Shiitake Cauliflower Risotto Stacks garlic olive oil drizzle 

CHICKEN

Empanada brie & cranberries

Chicken satay lemongrass & thai ginger dipping sauce ✕

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Rehearsal Enhancements

Platinum APPETIZERS (continued)

PORK

Thai Seared Pork Belly sesame cracker & fig jam

Prosciutto Wrapped Asparagus aged balsamic glaze X

SEAFOOD

Bacon Wrapped Shrimp bbq rub X

Warm Lobster Salad in phyllo cup

Crab Stuffed Mushrooms garlic butter X

BEEF

Peppered Beef Tenderloin on wonton with red onion confit

Bacon Wrapped Filet Bites bearnaise X

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X GLUTEN FREE ITEM

VEGETARIAN ITEM

RHONE
RUM X BAR

