

SEATED WEDDING PACKAGE

Package to include:

- Hors d' Oeuvre** one hour of three passed appetizers
- Welcoming beverage** beer & wine passed at entry
- Premium bar** three hours included
- Champagne service** classic champagne or Moulin Rouge champagne cocktail for your toast
- First course** soup or salad

- Entrée service** with starch and vegetable
- Bread** house made focaccia with artisan butters
- Cake service** wedding cake provided by newlyweds
- Coffee station** service freshly brewed
- Room set up** house chairs, 66" round tables, flatware, china, glassware, Cocktail tables, head table, cake table, place card table, gift table
- Linens** double-clothed white tablecloths with black or white napkins
- Centerpieces** copper trivet with three votive candles
- Parking** complimentary self-parking lots
- Coat check** with attendant
- Set up/Tear down** of your décor by our team
- Wedding Specialist** event & timeline design and vendor liaison
- Tasting & Planning** session complimentary *
- Bridal Attendant** for the newlyweds
- Hotel Accommodation** for the newlyweds
Shuttle and room block options available by Marriott Residence Inn
- On site after party** options available
- On site photo** opportunities available

314-241-4949

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GLUTEN FREE ITEM



VEGETARIAN ITEM

RHONE
RUM X BAR



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 

VEGAN

Stuffed Mushrooms quinoa  

CHICKEN

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

BBQ Brisket Flat Bread cheddar cheese & caramelized onion

Bourbon Short Rib polenta cup & bourbon glaze 

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Wedding Seated Dinner

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

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:

Tomato Basil bisque ✕ 🌿

Shrimp bisque ✕

Asparagus cream ✕ 🌿

-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

Entrées-

Chicken Saltimbocca ✕

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

Centennial Roasted Chicken ✕

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

Grilled Salmon ✕

Grilled salmon filet with a citrus pistachio sauce

Halibut with Lobster sauce ✕

Grilled halibut filet with a lobster sherry cream sauce

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Entrées Continued-

Marinated Flatiron Steak ✕

Grilled then topped with caramelized onion and garlic steak butter

Moulin Mixed Grill-Chicken & Steak ✕ 🌱

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

Beef Filet - Iowa Premium ✕

Meritage demi-glace

Upgrade your filet:

add a (4 oz) crab cake and bearnaise sauce

add bearnaise

Bone in Pork Chop ✕

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

Roasted Vegan Portabella ✕ 🌱

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

Roasted Stuffed Zucchini ✕ 🌱

Stuffed with spaghetti squash & goat cheese with a pepita sage brown butter

Side Selections-choose one.

Chef will pair a season vegetable with your entrée

Roasted garlic new potatoes ✕ 🌱

Browned butter whipped potatoes ✕ 🌱

Herbed quinoa ✕ 🌱

Aged Tillamook cheddar gratin potatoes ✕ 🌱

Rice Pilaf ✕ 🌱

Vendor and Children's meals available

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🌱 VEGETARIAN ITEM

RHONE
RUM & BAR

Moulin
THE GARAGE
Events

THE MALT HOUSE
CELLAR

Moulin
EVENTS MEETINGS

Bar Details

Premium- three hours included in wedding 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

Soft drinks: Pepsi products, juices and mixers

Upgrade to... (ask sales representative for Platinum Bar options)

Ultra Premium-

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

Table side wine service: choose two for one hour

Premium:

Ultra Premium:

Platinum:

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Wedding Enhancements

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 chicken, brie & cranberries

Chicken Satay lemongrass & thai ginger dipping sauce ✕

PORK

Thai Seared Pork Belly sesame cracker & fig jam

Prosciutto Wrapped Asparagus aged balsamic glaze ✕

SEAFOOD

Bacon Wrapped Shrimp bbq rub ✕

Warm Lobster Salad in phyllo cup

Crab Stuffed Mushrooms garlic butter ✕

BEEF

Peppered Beef Tenderloin on wonton with red onion confit

Bacon Wrapped Filet Bites bearnaise ✕

Other fun add-ons:

- Full-service ceremony options
- photo booth experience
- Late Night Food options such as house made pretzels bites, hot dog street cart, taste of St. Louis sampler and much more!
- Lighting options including café lights, perimeter uplighting, chandeliers and ceiling fabric designs available
- Custom menus reflecting your family traditions
- Place Card, menus and table number printing services
- Private after party options on the Rooftop or Rhone Rum Bar
- Pre-ceremony photo location options
- Custom linens, upgraded chairs, feasting tables and vintage furniture
- Custom floral centerpieces

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