



SEATED WEDDING PACKAGE

Package inclusive of the following

Hors d' Oeuvres

One hour of three tray-passed

Welcoming Beverage Service

Beer & wine passed

Premium Bar

Three-hour

Champagne Toast or Moulin Rouge

First Course

Choice of Soup OR Salad

Entrée

Two entrée selections with starch & vegetable

Bread

House made focaccia/artisan butters

Dessert

Wedding Cake Service-provided by the Newlyweds

Coffee

Freshly Brewed Estate Grown

Room Set up

House chairs/66" round guest tables/
flatware/china/glassware/cocktail/head/cake/place
card/gift tables

Linens

Double-clothed white linen/white or black napkins

Centerpieces

Copper trivet /mirrors& three votive candles

Parking

Complimentary self-parking lots/valet optional

Coat check

with attendant

Security

on site

Set up/Tear Down

by the Moulin staff

Wedding Specialist

event and time line design and vendor liaison

Tasting & planning

session complimentary*

Bridal Attendant

for the Newlyweds

Hotel Accommodation

for the Newlyweds

Shuttle Options available by Marriott Residence Inn

On Site After Party

options available





APPETIZERS

Three passed appetizers for one hour prior to dinner service

Chef's Seasonal appetizer-available upon request

Executive Chef: Ryan Luke

Sous Chef: Darin Since

Garden 🌿

Bruschetta: Choice of One

~Fresh mozzarella, basil pesto, roasted tomato
~Ricotta, roasted wild mushroom, balsamic reduction

Risotto Arancini

Peas, fontina, sweet tomato jam

Goat Cheese Tartlet

Rosemary, balsamic caramelized onion

Grilled Flat Bread

Pear, blue cheese, walnuts

Vegan 🌿

Five Spice Match Meat Eggroll

With soy ginger dipping sauce

Quinoa Stuffed Mushrooms

Golden Beet & Apple

With pistachios on potato chip

Roasted Ratatouille

In a zucchini cup

Chicken

Empanada

Grilled chicken, brie, cranberries

Grilled Flat Bread

Jerked chicken, caramelized red peppers, mozzarella & smoked gouda blend

Chicken Taco

Smoked chicken, pineapple mango salsa, pickled red onion, ancho chili sauce

Honey Sriracha Chicken Meatball

Sweet & spicy glaze, sesame seed garnish

Mini Chicken Biscuit

Spicy breaded chicken bite, biscuit, blackberry gastrique

Pork

Thai Seared Pork

Mission fig jam, sesame cracker

Baked Stuffed New Potato ✕

Bacon, cheddar, chives, sour cream

Mini Pork Tostada

Pulled pork, Tequila-Lime crema, house made chip

Open Face BBQ Pulled Pork

House made onion brioche, coleslaw

Beef

Beef Bourguignon

Traditional French beef stew in puff pastry

Grilled Flat Bread

~Braided short rib, pickled red onion, Prairie Breeze cheddar

~BBQ smoked brisket with cheddar cheese, caramelized onion and tangy BBQ sauce

Ground Sirloin Mini-burger

Cheddar, chipotle aioli, house baked bun

Bourbon Glazed Short Rib ✕

Polenta cup, bourbon glaze

Seafood

Crab & Corn Fritter

Roasted red pepper sauce

Lobster Rangoon

Stuffed with lobster meat and cream cheese, sweet and sour sauce

Mini New England Lobster Roll

Tarragon, light mayo, house baked roll

Bacon Wrapped BBQ Shrimp ✕

Smoked Missouri Trout Salad

Fresh tarragon, endive boat



Host chooses up to two entrée selections
Guarantee menu split due 7 days prior
Entrée place card indicators provided by host

Soup Or Salad

choose one soup or salad

Soups

- SEASONAL SOUP
- WILD MUSHROOM MINISTRONE
- ROASTED RED PEPPER WITH QUINOA
- TOMATO BASIL WITH FETA
- ASPARAGUS CREAM

Salads

ARUGULA

oranges/feta/pine nuts/orange blossom dressing

SPINACH

poached figs/toasted pecans/Heartland Creamery goat cheese
 /cherry vinaigrette

MIXED GREEN

baby heirloom tomato/blue cheese/pickled walnuts/sherry
 vinaigrette

HAMILTON FARMS SEASONAL SALAD

Side Selections

choose one

- LYONNAISE NEW POTATOES
- BROWNED BUTTER WHIPPED POTATOES
- HERBED QUINOA
- MOLASSES SWEET POTATOES
- ROASTED TOMATO CAKE
- GORGONAZOLA GRATIN POTATOES

** Chef's Choice of SeasonalVegetable

Vendor& Children's meals 12.95 per guest
 Our Culinary team is happy to discuss customized menu
 selections

Entrée Selections

CHICKEN SALTIMBOCCA ✕

French cut breast/sage/prosciutto/gruyer/lemon buerre blanc

HERBES DE PROVENCE ROASTED CHICKEN ✕

French cut breast/chardonnay pan sauce

GRILLED SALMON ✕

Citrus Pistachio Sauce

PAN SEARED HALIBUT ✕

Lemon Grass Buerre Blanc

GRILLED FLATIRON STEAK ✕

Caramelized onions/garlic butter

BEEF FILET ✕

Béarnaise sauce

6oz

8oz

Add a 4oz Crab Cake \$4.95 per guest

Béarnaise sauce

BOURBON BRINED PORK CHOP ✕

Roasted Peach Mostarda

STUFFED PORTOBELLA ✕🌱

Spinach/sundried tomato/cauliflower risotto

NOTE: this can be made vegan upon request

ZUCCHINI BOWL ✕🌱

Seasonal sautéed vegetables in seasoned vegetable broth

Vegetarian Pasta 🌱

Roasted heirloom tomato & squash ragu/sautéed vegetables/white
 wine/grated Parmesan—NOTE: This item can be GF upon request

✕ GLUTEN FREE item

🌱 VEGETARIAN item

Executive Chef: Ryan Luke

Sous Chef: Darin Since





Bar

Premium-

Liquors- Bacardi/Boodles/Cuervo Gold/Skyy/Johnnie Walker Red/Jim Beam/Seagram's 7

Wines- Sycamore Lane-choose 4
Chardonnay/Pinot Grigio/White Zinfandel/Merlot/Cabernet Sauvignon

Beers- choose 4
Bud/Bud Light/Bud Select/Michelob Ultra/Blue Moon/Schlafly Hefeweizen/ Schlafly Pale Ale/Schlafly Seasonal

Ultra Premium

Liquors- Captain Morgan/Tanqueray/Cuervo 1800/Stolichnaya/Smirnoff flavored vodka Jack Daniels/Seagram's 7/Dewar's White Label/Disaronno

Wines -choose 4
Kenwood Yulupa: Chardonnay/Cabernet Sauvignon/Merlot Forest Ville-Pinot Grigio/Riesling/Sauvignon Blanc/White Zinfandel/Pinot Noir

Beers-choose 5
Add Stella Artois/Magic Hat#9/New Belgium Voodoo Ranger IPA/Angry Orchard Cider
8.95 additional hour

Platinum

Liquors-Captain Morgan/Ten Cane/Bombay Sapphire/Hendricks/Patron Silver/Belvedere/Grey Goose Glenlivet 18 Yr./Oban/Jack Daniels/Knob Creek Plus selection of three cordials

Wines-choose 4 wines from the Vin de Set by the glass menu
Beers-choose 5
Add Rogue Dead Guy Ale and Hoegaarden White Ale to Beer Selections

Table Side Wine Service

Host's choice of two wine selections

Premium

Ultra Premium

Platinum

House

1st bar location included/150 additional beer & wine bar/200 full bar location. Security Fee 195 will apply for more than 4 hours of alcohol service.

Bars include Pepsi products/juices/mixers

Wedding Reception Enhancements

- Full service ceremony options
- Late Night Food stations
Gourmet Popcorn Station
House made pretzel bites/beer cheese fondue
Hot Dog Street Cart
Fried Brownie Bite/caramel sauce
Mini burgers/fries
- Private Rooftop Cocktail Lounge for after your event
- Dessert Stations
- Specialty Lighting and Fabric Designs
- Cordial Service
Baileys Irish Cream, Sambuca Romano Blanco, Kahlua, Grand Marnier, Frangelico, Amaretto Disaronno
- Additional Craft Beer, Wine and Champagne Selections available from our award winning restaurant menus
- Hanging Installations
- Private Valet Services optional
- Custom Table-Top & Personal Touches
- Linens and Floral decorations through our preferred network of partners

Rehearsal Dinner/Ceremony/Sunday Brunch
Let us help plan your entire weekend celebration!

