

Redefining the role of the caterer.



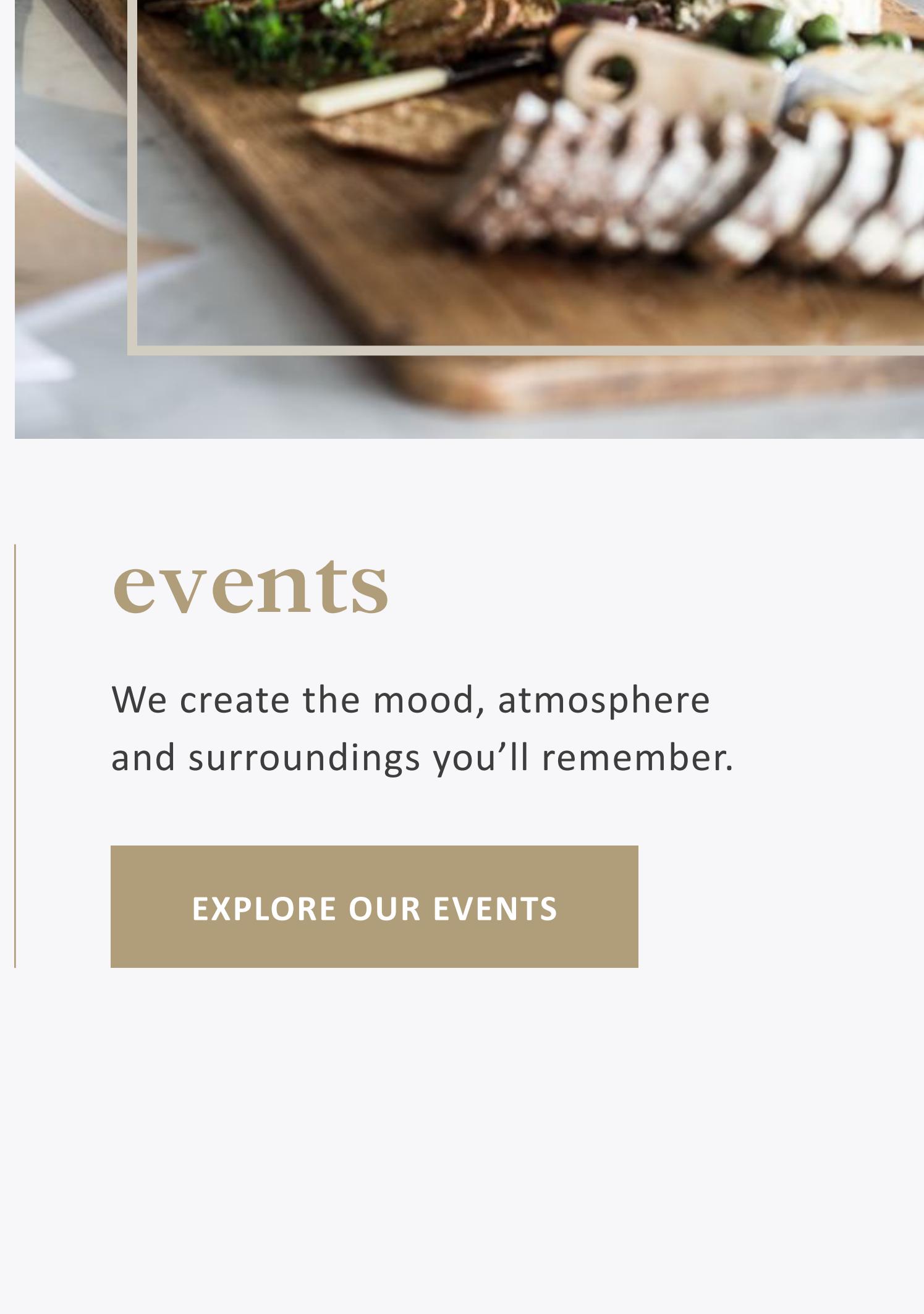
We create moment.
Perfectly, Completely, Precisely.

Anyone can provide you with food. Not surprisingly, that's what most caterers promote.

At Catering St. Louis, we approach things differently. We focus on the entire event, creating the mood, atmosphere and surroundings you'll remember long after the plates are cleared.

With us, you'll see that service is every bit as important as food.

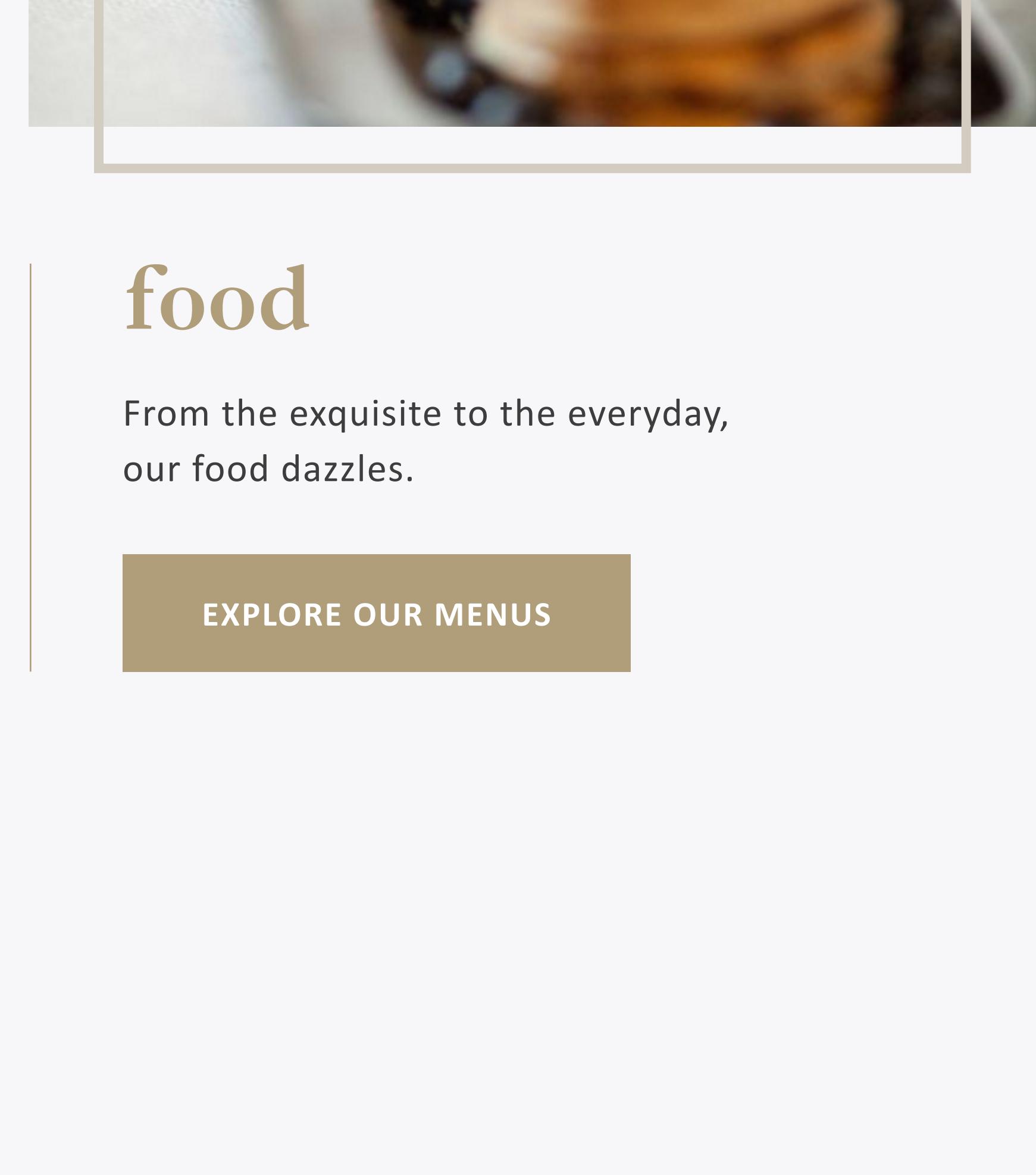
From the exquisite to the everyday, our food dazzles. Whether you're planning a casual corporate open house or a wedding celebration adorned with all the trimmings, we create the moment. Perfectly. Completely. Precisely.



events

We create the mood, atmosphere and surroundings you'll remember.

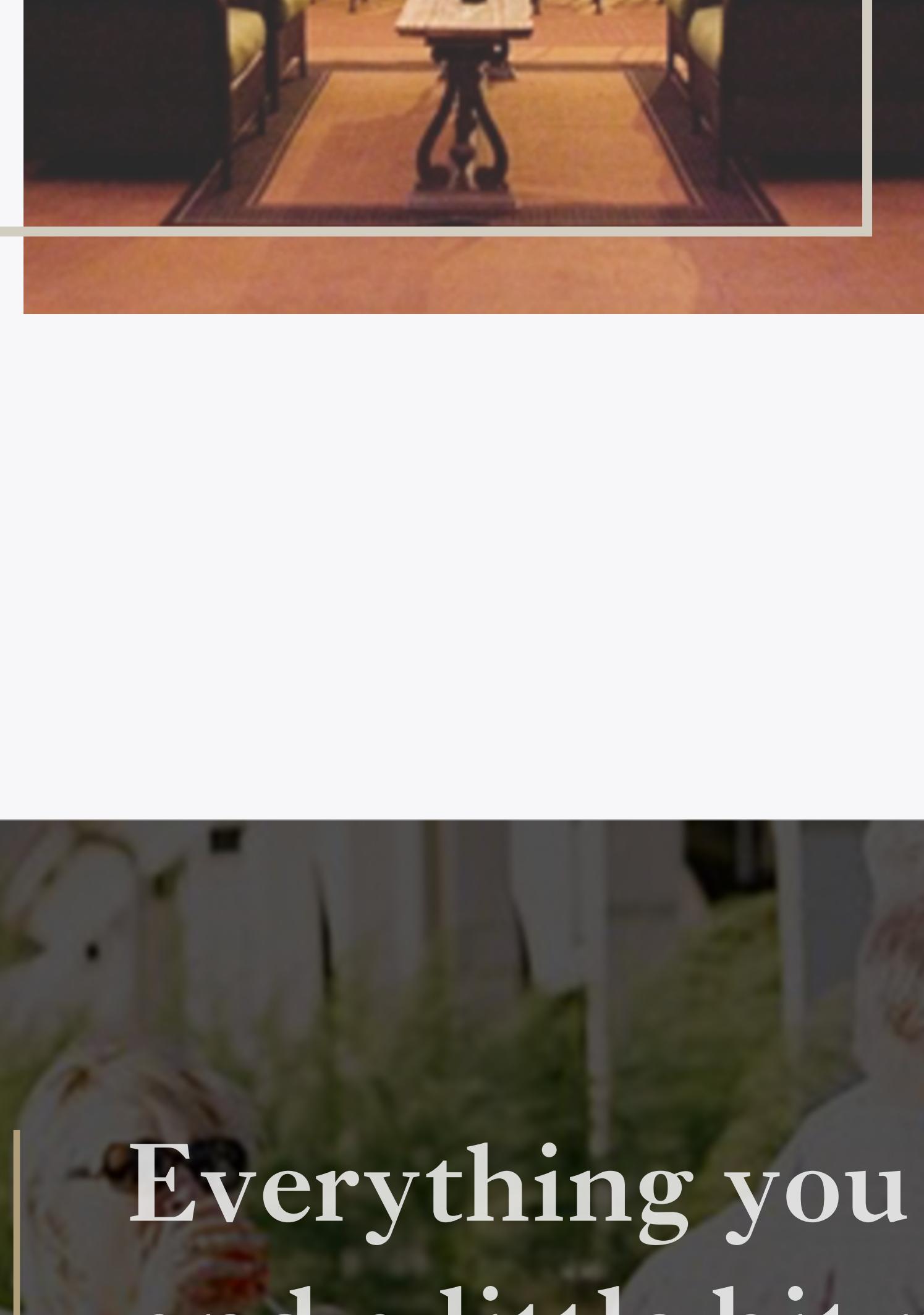
[EXPLORE OUR EVENTS](#)



food

From the exquisite to the everyday, our food dazzles.

[EXPLORE OUR MENUS](#)



places

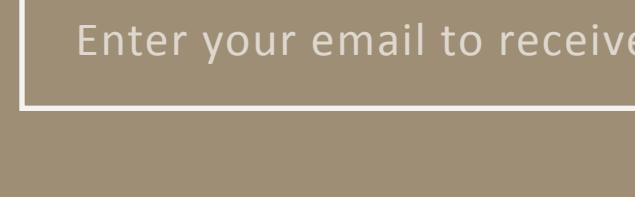
beautiful and historical properties for the sole purpose of entertaining.

[EXPLORE OUR VENUES](#)

Everything you could ever imagine... and a little bit more.

[MAKE A REQUEST](#)

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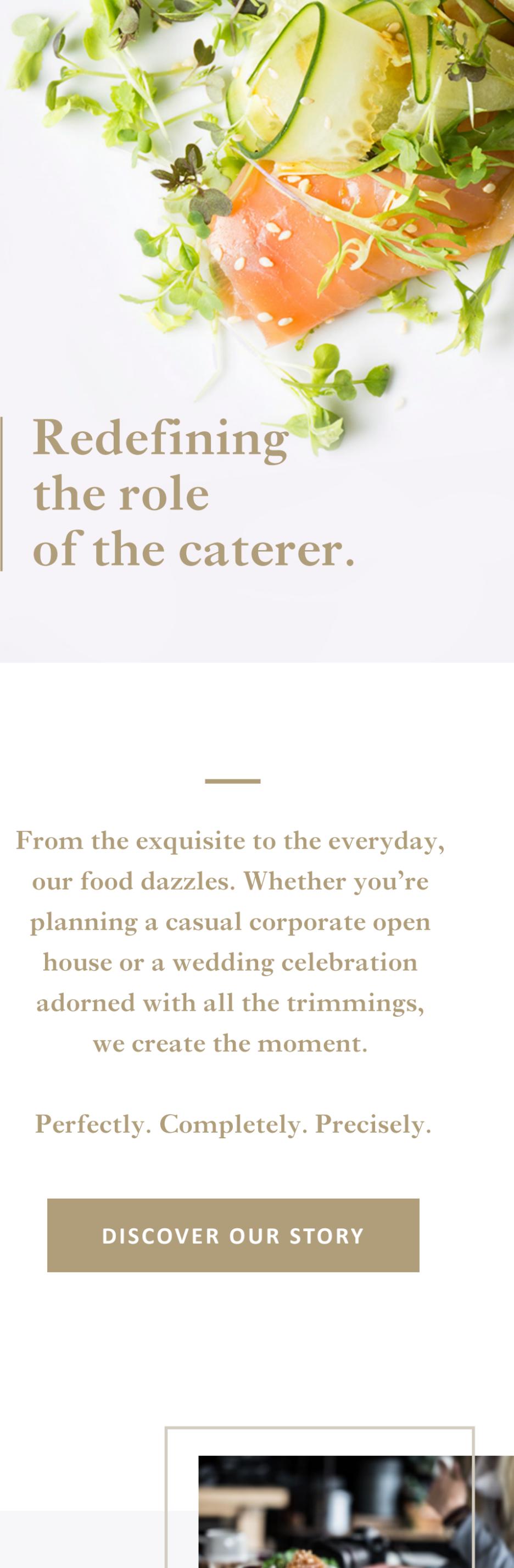
LOCATION

2141 59th Street

St. Louis, Missouri 63110

PHONE

314.961.7588

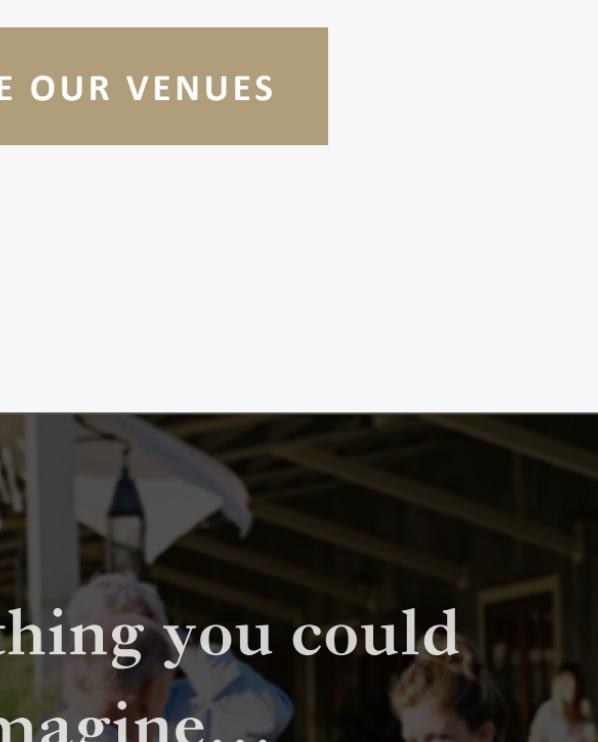


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Perfectly. Completely. Precisely.

[DISCOVER OUR STORY](#)



events

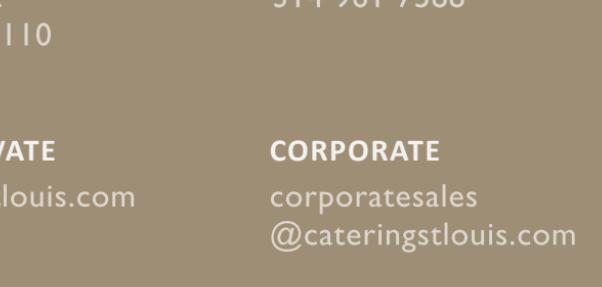
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OUR EVENTS



Weddings

The perfect moment, frozen in time

[MORE DETAILS](#)

Corporate Events

Celebrate your success

[MORE DETAILS](#)

Private Events

Be unique. Be memorable.

[MORE DETAILS](#)

OUR SERVICES

Catering St. Louis Events can provide you with all of your entertaining needs.

We'll do as much as you like, so you can enjoy the experience.

Below is a list of services we can provide, but if there's something you want that you don't see, ask us.

We don't believe in the word "No."



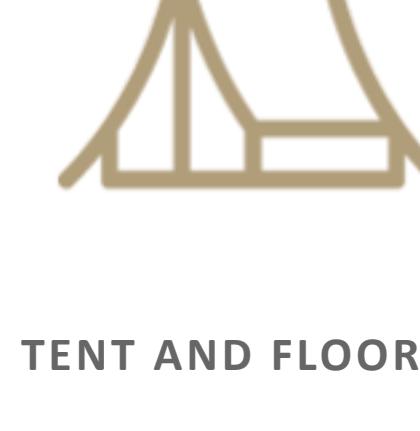
EVENT PLANNING



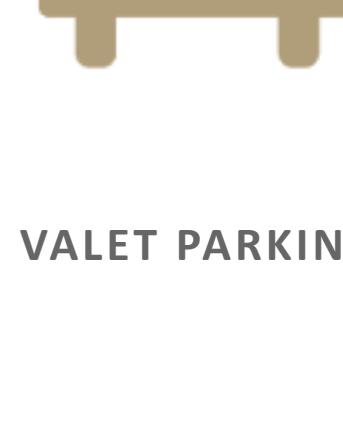
THEME DEVELOPMENT



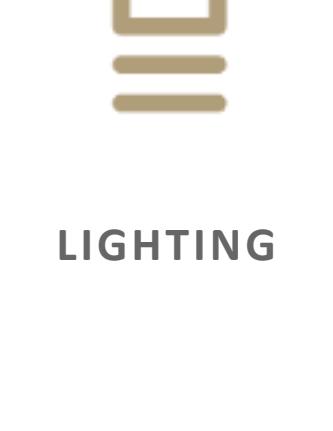
CUSTOM MENUS



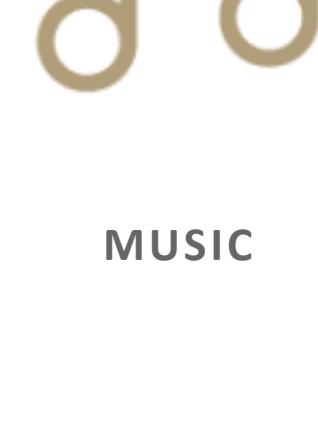
TENT AND FLOORING



VALET PARKING



LIGHTING



MUSIC



FLOWERS

"Terrific venue. Food excellent. Service excellent. Planner couldn't have been more helpful. Many compliments from our guests. Certainly I'll recommend. "

Livingston Rehearsal Dinner
City Cottage on Chouteau
December 2016

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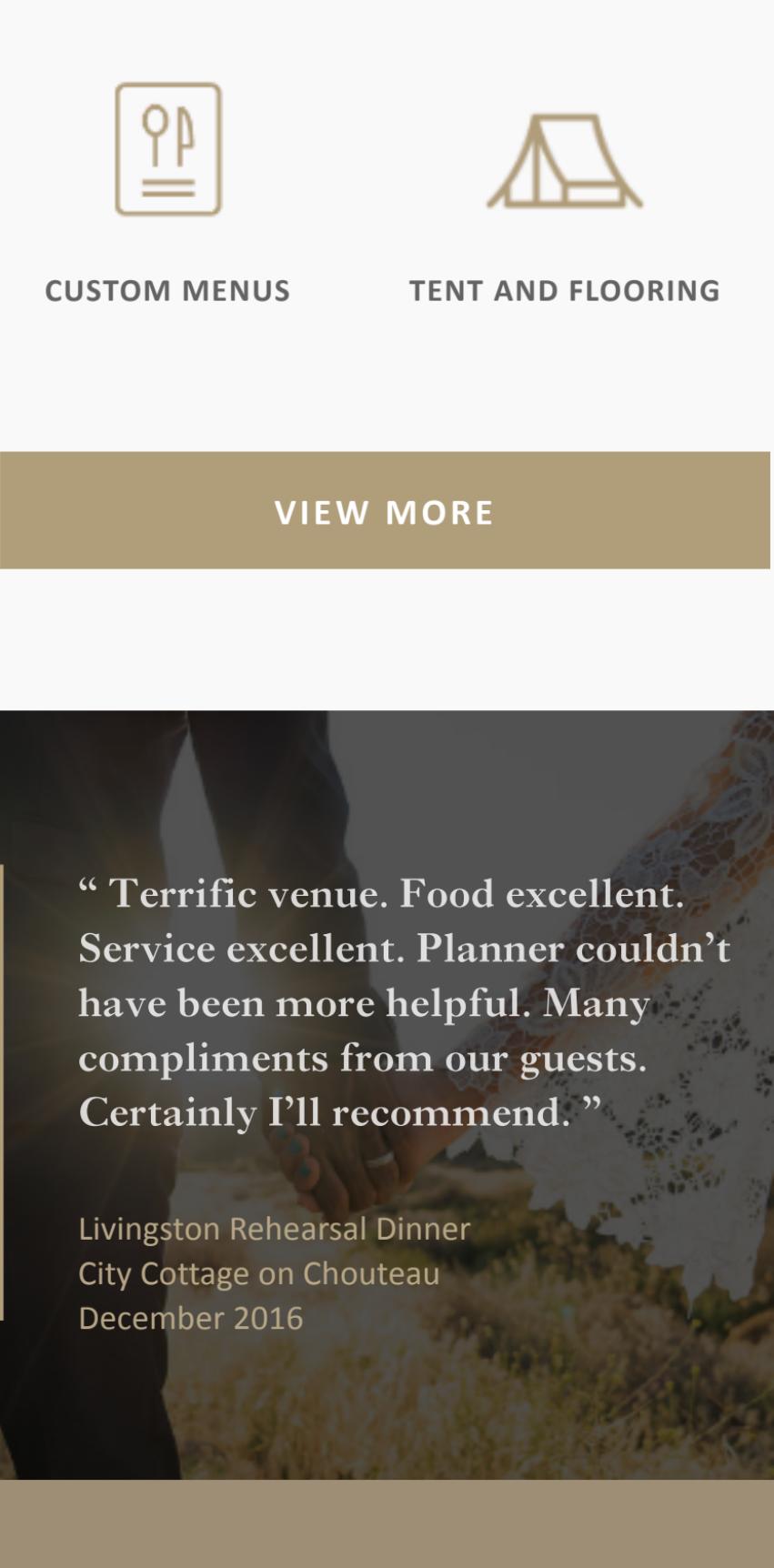
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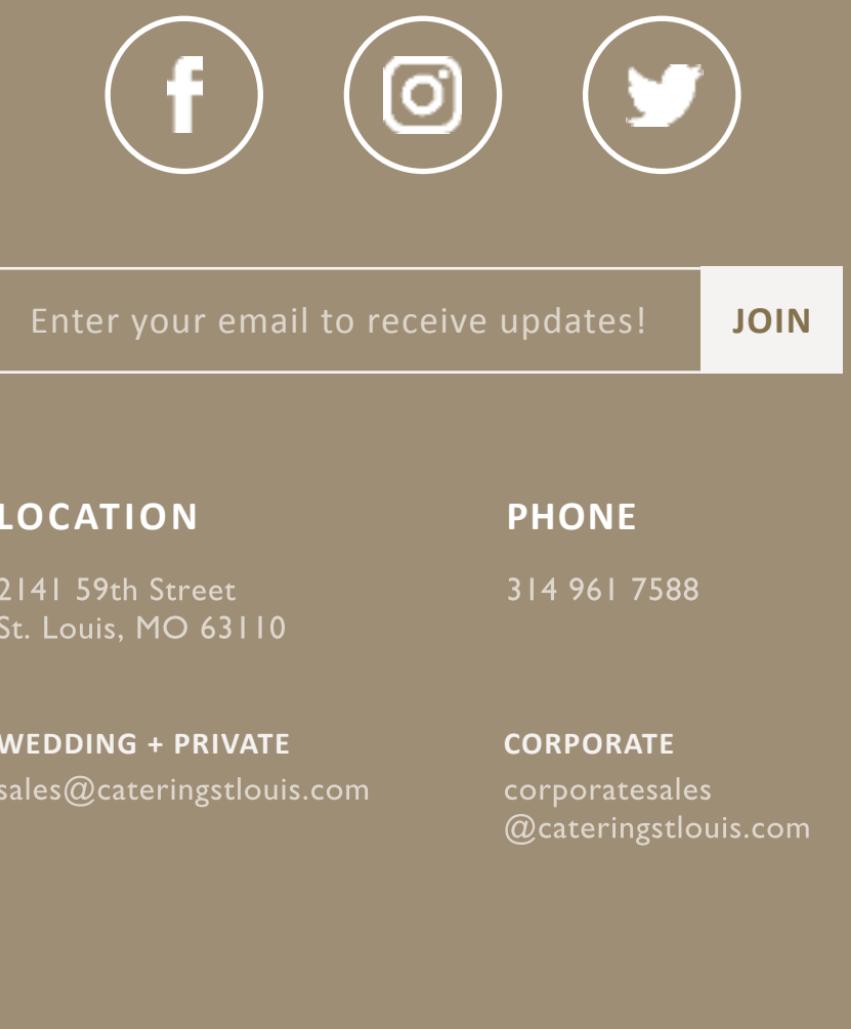
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Corporate Events

Celebrate your success

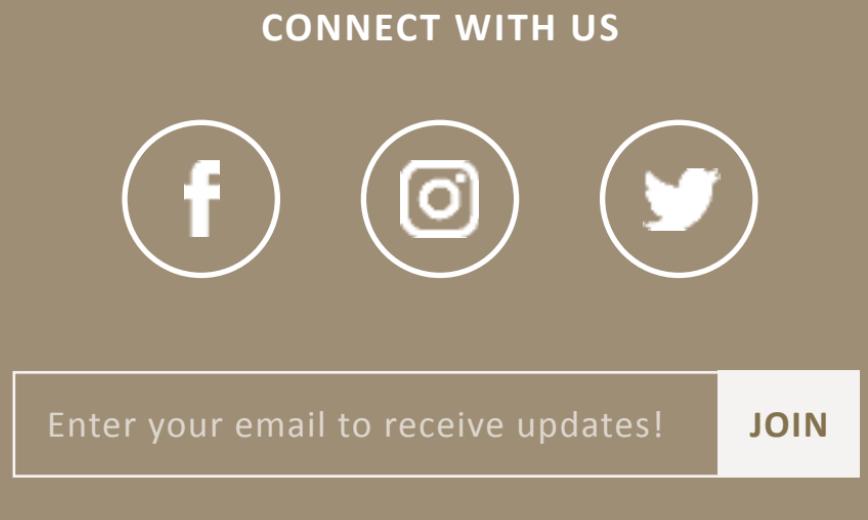
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Private Events

Be unique. Be memorable

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places.

We have a multitude of beautiful and historical properties in the St. Louis area for the sole purpose of entertaining.

OUR VENUES



“ This was an excellent venue for my group. As they say – a good time was had by all. ”

Sunnen Cocktail Party
Oliva on the Hill
October 2016

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OUR VENUES

The Inns at St. Albans

Three Barn Farm

Olivia... on the Hill

Botanical Garden

Jewel Box

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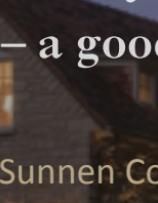
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Sunnen Cocktail Party

Olivia on the Hill

October 2016

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Seated Dinner

< PREVIOUS | NEXT >



Our Seated Dinner Package consists of a first course, an entree course, and a dessert. Seating is provided for every guest, ten guests to each table.

Hors d'oeuvres may be passed during the cocktail hour for an additional charge (click to view).

If you need a menu custom fit to your event, call us today to discuss!

[CHECK AVAILABILITY](#)

Menu

FIRST COURSE	<p>[Choose One]</p> <ul style="list-style-type: none"> • Field Greens, Raspberry Vinaigrette, Mixed Fresh Berries, Candied Pecans
SECOND COURSE	<ul style="list-style-type: none"> • Spinach, Arugula, Baby Heirloom Tomatoes, Olive Bread Croutons, Fresh Mozzarella, White Balsamic Vinaigrette <ul style="list-style-type: none"> • Chopped Black Kale, Fresh Herbs, Crushed Peanuts, Sweet Sesame Vinaigrette <ul style="list-style-type: none"> • Arugula, Poached Figs, Crispy Pancetta, Alpine Cheese, White Balsamic Vinaigrette
DESSERTS	<ul style="list-style-type: none"> • Field Greens, Shredded Iceberg, Mayfair Dressing, Frizzled Prosciutto, Farmhouse Cheese <ul style="list-style-type: none"> • Iceberg Wedge, Sweet-Sour Bacon Dressing, Crumbled Blue Cheese, Peas, Frizzled Leeks <ul style="list-style-type: none"> • Warm Goat Cheese and Rosemary Tart, Field Greens, Roasted Tomato Vinaigrette, Julienne Tomato <ul style="list-style-type: none"> • Arugula, Shaved Marinated Fennel, English Cucumber, Goat Cheese, Peach Vinaigrette
BAR	

Please note that we offer special Italian-themed menu suggestions for Oliva on the Hill and French-themed menu suggestions for City Cottage on Chouteau! (All Catering St. Louis menus are available for Oliva and City Cottage as well.)

Three Barn Farm has custom menus designed expressly for that location, which will be primarily influenced by locally available ingredients to create seasonal, farm-fresh food.

The Boathouse Annex and Tented North Patio provide wonderful ambience for corporate events! The Boathouse has menus unique to that location.

PACKAGE INCLUDES

- Choice of one first course, one entrée, and one dessert from selected menus
- Decaffeinated Coffee and Hot tea
- 4-hour open bar
- Wine passed as guests arrive
- Wine served at the dinner tables
- China/stemmed glassware/silverware
- 3-5 votive candles per dinner table
- Ivory linens/white cotton napkins
- Venue specific tables and chairs

ADDITIONAL DETAILS

- Prices are based on a 4-hour event.
- Sales tax and service charge are added to final invoice.

PACKAGE PRICES

- A, B, C, D, E, F ————— \$76.25
- G, H, I ————— \$79.99
- J, K ————— \$84.25
- L, M N ————— \$85.25

PRICING DETAILS

Prices are good for events occurring before **March 31, 2017**. Expect some price increases for events scheduled after this date.

Prices are good only at our contract locations:

Visitor Center in Forest Park, Missouri Botanical Garden (Spink Pavilion, Monsanto Hall), Jewel Box, Whittemore House, Oliva on the Hill, and City Cottage. At any other location where we cater, such as Three Barn Farm, the City Museum, World's Fair Pavilion, The Gateway Arch, your residence or office location, you will incur additional charges, such as rental equipment costs. A 22% service charge and sales tax are added to the final invoice. There is a food & beverage minimum that must be met, specific to each location; please refer to each venue page for details.

This was fantastic – as we knew it would be. Catering St. Louis and Rhonda W. are so reliably outstanding – we’re spoiled now.

Sunnen Cocktail Party
Oliva on the Hill
October 2016

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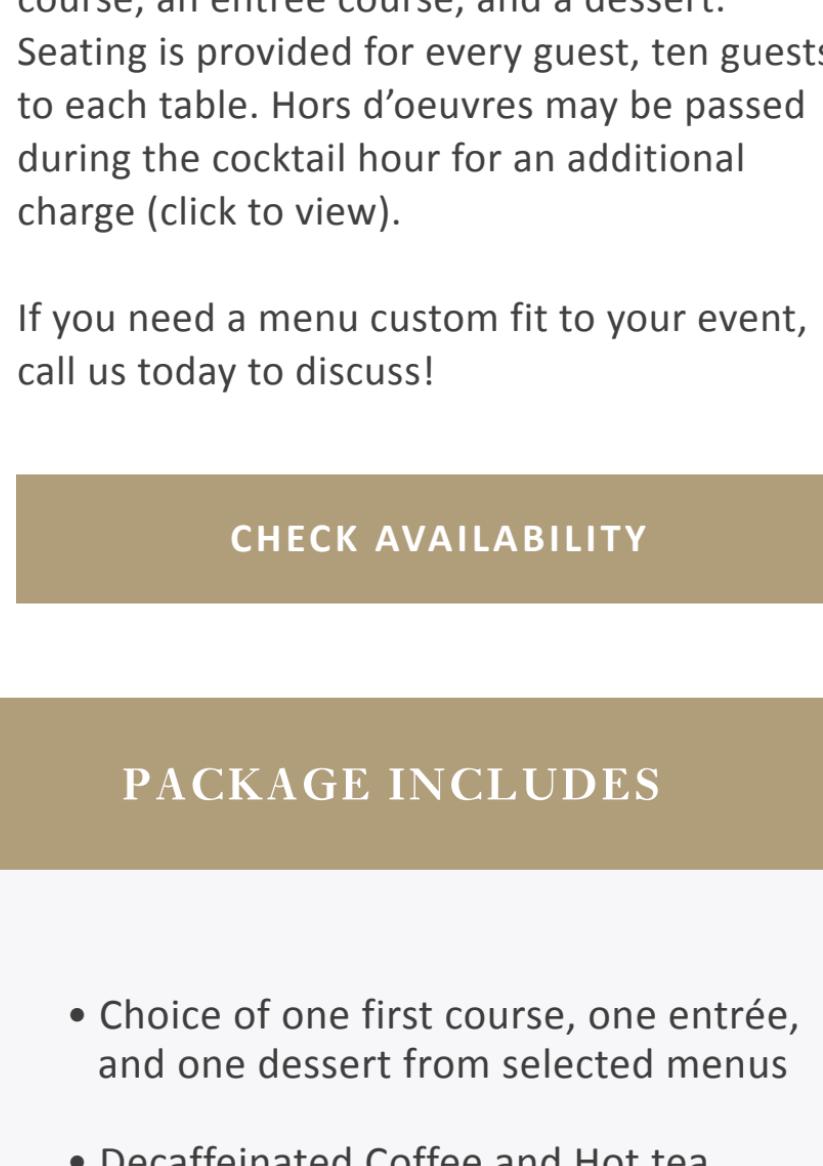
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MENU

FIRST COURSE

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ADDITIONAL DETAILS

PLEASE NOTE

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Oliva on the Hill

October 2016

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