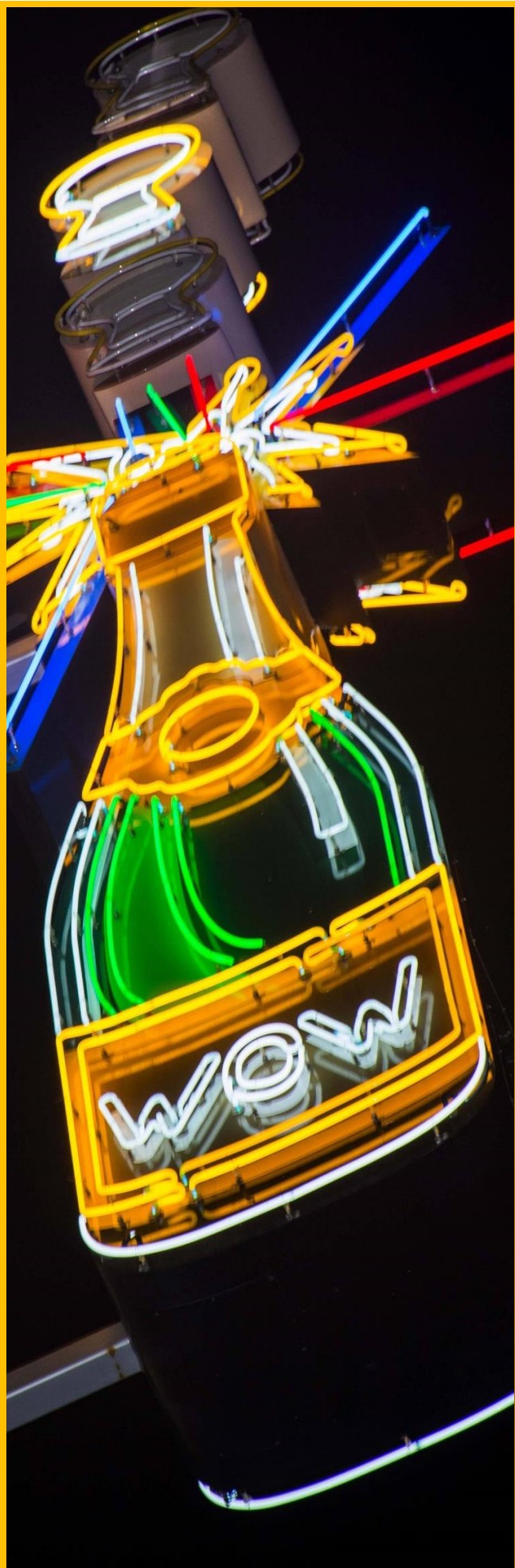


WINDOWS ON WASHINGTON



1601 Washington Avenue, St. Louis, MO 63103 • 314-241-5555

 [WOWBanquets](#)  [WindowsOnWash](#)



- Loft-Style Architecture with Exposed Brick and Hardwood Floors
- Open-Air Verandas with Views of Downtown St. Louis and the Arch
- Complimentary Self-Parking and Shuttle Service
- After-Event Shuttle Service to Select Downtown Hotels
- Complimentary Champagne Greeting
- In-House Catering and Bar Options
- Complimentary Tasting for up to 6 Guests
- Private use of entire Floor
- Soft White Uplighting and Ficus Trees with White Lights
- Event Captain, Serving Staff, and Bartenders**
- Tables, Linens, Chairs, Place Settings, and Centerpiece Options included**
- Décor Rental Options**

All of the above options are included in reception and corporate packages.

**Items may have a fee associated if the event is built a la carte.

Special Reception

Menu

House Salad
Single Entrée
Two Accompaniments
Fresh Bread and Butter
Cutting and Serving of Wedding Cake

Beverage

Water, Coffee, and Tea

4 Hours of Open Bar Service at Special Brands (5th Hour Upgrade available)

(Bar time is continuous and does not close during dinner • Bar time dictates Cocktail/Reception time)

Liquor: *Barton Vodka, Bellows Blend Scotch, Barton Gin, Barton White Rum, Montezuma Tequila, Bellows Canadian Whiskey, Bellows Bourbon, Peach Schnapps, and Amaretto*

Draught Beer: *Bud Light, Budweiser, Michelob Ultra, and Shocktop*

Wine: *Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, and White Zinfandel*

Décor

Choice of Centerpiece

4 Votives, 3 Tiered Floating Candles, Black Lantern and Votive, Black Candelabra

Please contact us for pricing via our website or 314-241-5555.

Menu

Salad

House Salad

Mixed Field Greens, Cucumbers, Grape Tomatoes, Thinly-Sliced Onions, and a Red Wine Vinaigrette

Single Entrée (Choice of 1)

**Dietary-Restricted Meals are no additional charge*

Chicken Forestiere

Boneless Chicken Breast with Sautéed Mushrooms and Cream Sauce

Chicken Sonoma

Sautéed, Boneless Chicken Breast with Artichokes, Sundried Tomatoes, and a White Wine Herb Cream Sauce

Chicken Marsala

Chicken Breast with Provolone Cheese, Sautéed Mushrooms, Roasted Tomatoes, and Marsala Wine Sauce

Smoked Beef Brisket with Fire-Roasted Tomatoes

**Combined Entrée - Client chooses 2 half-portion entrees for all plates- Upgrade available*

**Guest Choice of Entrée- Client chooses 2 entrees plus vegetarian entree for guests to choose from- Upgrade available*

Accompaniments

Roasted Tuscan Medley of Vegetables

Zucchini, Squash, Red Peppers, Carrots, and Onions

Whole-Roasted Baby Yukon Potatoes with Scallions and Black Pepper

Complimentary Tasting Info

At your private, post-booking Tasting, you will taste several entrees and select **one main entrée for **all** guests to receive at your event*

**Tasting appointments are held on Wednesdays and Thursdays from 11am-2pm for up to 6 attendees, by appointment only*

**Chef will prepare client's choice of 4 entrees from their package and chef's choice of accompaniments*

Premium Reception

Menu

Two Stationed Hors d' Oeuvres

Two Hors d' Oeuvres Platters

Choice of Salad

Single Entrée

Choice of Two Accompaniments

Fresh Bread and Butter

Cutting and Serving of Wedding Cake

Beverage

Water, Coffee, and Tea

Champagne/Sparkling Juice Toast

4 Hours of Open Bar Service at Premium Brands (5th Hour Upgrade available)

(Bar time is continuous and does not close during dinner • Bar time dictates Cocktail/Reception time)

Liquor: Pearl Vodka, Cutty Sark Scotch, New Amsterdam Gin, Admiral Nelson Rum, Sauza Gold Tequila, Canadian Club Whiskey, Jim Beam Bourbon, Peach Schnapps, and Amaretto

Draught Beer: Bud Light, Budweiser, Michelob Ultra, and Shocktop

Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, and White Zinfandel

Décor

Choice of 2 Items

4 Votives, 3 Tiered Floating Candles, Black Lantern and Votive, Black Candelabra, MR and MRS Sign, Metallic Table Numbers (1-30), 1 Section of Garden Lights, Chargers, 12 Japanese Lanterns

Please contact us for pricing via our website or 314-241-5555.

Menu

Stationed Hors d' Oeuvres (Choice of 2)

Caramelized Bacon
Pita with Saga Cheese, Bell Peppers, and Scallions
Meatballs Espagnole
Toasted Beef Ravioli with Marinara
Chicken Quesadilla with Chili-Lime Sour Cream
Smoked Gouda Cheese Puff on Pumpernickel

Hors d' Oeuvres Platters (Choice of 2)

Tortilla Chips with Homemade Salsa and Guacamole
Vegetable Platter with Ranch
Broccoli, Cauliflower, Carrots, Cucumber, Artichokes, Olives, Pickles, Grape Tomatoes, Asparagus, and Celery
Fresh Seasonal Fruit Display
Pineapple, Cantaloupe, Honey Dew, Grapes, and Strawberries
Cheese Platter with Grapes, Crackers, and Breads

Salad (Choice of 1)

All Options from Special package PLUS

Classic Italian Salad
Crisp Lettuce, Artichokes, Pepperoncinis, Pimento, Red Onions, Parmesan, and a Creamy Italian Dressing
Romaine Leaves with Raspberry Vinaigrette, Grape Tomatoes, and Toasted Pecans

Single Entrée (Choice of 1)

All Options from Special package PLUS

**Dietary-Restricted Meals are no additional charge*

Stuffed Chicken Breast en Crouete
Boneless Chicken Breast stuffed with Spinach and Prosciutto in a Pastry with a Roasted Red Pepper Sauce
Baked Chicken Quattro Formaggi
Boneless Chicken Breast with Seasoned Bread Crumbs and Italian Herbs, Stuffed and Topped with Four Cheeses
Chicken Picatta
Sautéed Boneless Chicken Breast with a Lemon-White Wine Caper Sauce
Grilled Pork Medallions, Wild Mushrooms, and Roasted Shallot Sage Demiglace
Prime Rib of Beef au Jus with Creamed Horseradish

**Combined Entrée- Client chooses 2 half-portion entrees for all plates- Upgrade available*

**Guest Choice of Entrée- Client chooses 2 entrees plus vegetarian entree for guests to choose from- Upgrade available*

Accompaniments (Choice of 2)

All Options from Special package PLUS

Roasted Garlic Mashed Potatoes
Medley of Basmati Rice, Wheat Berry, and Tomato Orzo
Broccoli Spears with Baby Carrots

Complimentary Tasting Info

At your private, post-booking Tasting, you will taste several entrees and select **one main entrée for **all** guests to receive at your event*

**Tasting appointments are held on Wednesdays and Thursdays from 11am-2pm for up to 6 attendees, by appointment only*

**Chef will prepare client's choice of 4 entrees from their package and chef's choice of accompaniments*

Deluxe Reception

Menu

Two Stationed Hors d' Oeuvres
 Two Hors d' Oeuvres Platters
 Choice of Salad
 Combined Entrée
 Choice of Two Accompaniments
 Fresh Bread and Butter
 Cutting and Serving of Wedding Cake

Beverage

Water, Coffee, and Tea

Champagne/Sparkling Juice Toast

Choice of Red and White Tableside Dinner Wine

4 Hours of Open Bar Service at Deluxe Brands (5th Hour Upgrade available)

(Bar time is continuous and does not close during dinner • Bar time dictates Cocktail/Reception time)

Liquor: Absolut Vodka, Johnnie Walker Red Scotch, Tanqueray Gin, Sailor Jerry Rum, Bacardi Clear Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Jack Daniel's Bourbon, Peach Schnapps, Amaretto, Malibu Pineapple Rum, and Cherry Vodka

Draught Beer: Bud Light, Budweiser, Michelob Ultra, and Shocktop

Bottled Beer: (choice of 1): Bud Light Lime, Apple Cider, or Michelob Ultra

Wine: Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, and Moscato

Décor

Choice of 3 Items

4 Votives, 3 Tiered Floating Candles, Black Lantern and Votive, Black Candelabra, MR and MRS Sign, Metallic Table Numbers (1-30), 1 Section of Garden Lights, Chargers, 12 Japanese Lanterns, Stretch Chair Covers with Band, Sequin or Textured Linen, 12 Colored LEDs, Criss-Cross Drapery with 4 LEDs, Crystal or Woven Drapery

Please contact us for pricing via our website or 314-241-5555.

Menu

Stationed Hors d' Oeuvres (Choice of 2)

All Options from Premium package PLUS

Fresh Mozzarella with Basil Pesto on Tuscany Toast

Smoked Salmon Canape with Horseradish Cream

Chicken Club Skewer

Crab Rangoon with Orange Hoisin

Italian Sausage Mushroom Cap in Red Currant Sauce

Portobello Mushroom Purse

Hors d' Oeuvres Platters (Choice of 2)

All Options from Premium package PLUS

Mediterranean Platter

Roasted Red Pepper and Garlic Hummus, Crispy Pita Wedges, Mixed Olives, and Stuffed Grape Leaves

Baked Brie en Crouete

Meats and Sausage

Smoked Chicken, Braunschweiger, Bratwurst, Summer Sausage, Cajun Sliced Turkey, Smoked Sliced Ham, and Chicken Apple Sausage with Dijon Mustard, Pickled Red Onions and Panini Rolls

Salad (Choice of 1)

All Options from Special and Premium packages PLUS

Caesar Salad with Parmesan Cheese, Tomatoes, and Focaccia Croutons

Combined Entrée (Choice of 2 Half-Portions)

All Options from Special and Premium packages PLUS

Atlantic Cod Loin Filet with Sauce Veloute

Grilled Beef Rib Steak Daube Provençale

Rib Steak with Kalamata Olives, Fire-Roasted Tomatoes, Red Wine, and Thyme

French-Cut Chicken Breast Florentine

Chicken Breast and Wing Seared and Served on a Bed of Spinach with Swiss Cheese and Cream Sauce

**Guest Choice of Entrée- Client chooses 2 entrees plus vegetarian entree for guests to choose from- Upgrade available*

**Dietary-Restricted Meals are no additional charge*

Accompaniments (Choice of 2)

All Options from Special and Premium packages PLUS

Haricot Vert Amandine

Duchess Potatoes with Whipped Garlic Butter

Steamed Fresh Asparagus

Complimentary Tasting Info

At your private, post-booking Tasting, you will taste several entrees and select **one main entrée for **all** guests to receive at your event*

**Tasting appointments are held on Wednesdays and Thursdays from 11am-2pm for up to 6 attendees, by appointment only*

**Chef will prepare client's choice of 4 entrees from their package and chef's choice of accompaniments*

Platinum Reception

Menu

Two Stationed Hors d' Oeuvres
 Two Hors d' Oeuvres Platters
 Choice of Salad
 Combined Entrée
 Choice of Two Accompaniments
 Fresh Bread and Butter
 Cutting and Serving of Wedding Cake
 Chocolate-Dipped Strawberries
 In-House Late Night Snack

Beverage

Water, Coffee, and Tea
 Champagne/Sparkling Juice Toast
 Choice of Red and White Tableside Dinner Wine
 4 Hours of Open Bar Service at **Platinum** Brands (5th Hour Upgrade available)

(Bar time is continuous and does not close during dinner • Bar time dictates Cocktail/Reception time)

Liquor: *Grey Goose Vodka, Tito's Handmade Vodka, Dewar's White Label Scotch, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Flor de Cana Clear Rum, Tres Generaciones Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Peach Schnapps, Amaretto, Malibu Pineapple Rum, Cherry Vodka, and Citrus Vodka*

Draught Beer: *Bud Light, Budweiser, Michelob Ultra, and Shocktop*

Bottled Beer: *(choice of 2): Bud Light Lime, Apple Cider, or Michelob Ultra*

Wine: *Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, and Moscato*

Décor

Choice of **5 Items**

4 Votives, 3 Tiered Floating Candles, Black Lantern and Votive, Black Candelabra, MR and MRS Sign, Metallic Table Numbers (1-30), 1 Section of Garden Lights, Chargers, 12 Japanese Lanterns, Stretch Chair Covers with Band, Sequin or Textured Linen, 12 Colored LEDs, Criss-Cross Drapery with 4 LEDs, Crystal or Woven Drapery, Canopy Drapery with 4 LEDs, Gold Chiavari Chairs, or Entryway Drapery

Please contact us for pricing via our website or 314-241-5555.

Menu

Stationed Hors d' Oeuvres (Choice of 2)

All Options from Premium and Deluxe packages PLUS

California Sushi Roll
Chilled Large Shrimp with Bourbon Cocktail Sauce
Swiss Cheese, Bacon, and Bell Peppers in Artichoke
Feta Cheese and Sundried Tomato Phyllo
Coconut Shrimp with Pineapple Yogurt Sauce

Hors d' Oeuvres Platters (Choice of 2)

All Options from Premium and Deluxe packages PLUS

Smoked Seafood Platter
Atlantic Salmon, Rainbow Trout, and Bay Scallops with Capers, Tomatoes, Mustard Mousse, and Pumpernickel
Assorted Sushi and Nigiri Display
California, Spicy, and Tuna Rolls, and Salmon, Tuna, and Shrimp Nigiri with Ginger, Soy Sauce, and Wasabi

Salad (Choice of 1)

All Options from Special, Premium, and Deluxe packages PLUS

Mixed Field Green with Tangerine Balsamic Vinaigrette, Sundried Tomatoes, and Glazed-Peppered Pistachios

Combined Entrée (Choice of 2 Half-Portions)

All Options from Special, Premium, and Deluxe packages PLUS

Herb-Seared Filet of Salmon with Pineapple-Mango Salsa
Grilled Shrimp Brochette
Marinated Tenderloin of Beef Kebabs with Multicolored Bell Peppers with a Grilled Portobello Demi-Glace

**Dietary-Restricted Meals are no additional charge*

**Guest Choice of Entrée- Client chooses 2 entrees plus vegetarian entree for guests to choose from- Upgrade available*

Accompaniments (Choice of 2)

All Options from Special, Premium, and Deluxe packages PLUS

Twice Baked Potato
Tri-Colored Cheese Tortellini
Ratatouille
Eggplant, Spanish Onions, Bell Peppers, Tomatoes, Thyme, Basil, and Garlic

Complimentary Tasting Info

At your private, post-booking Tasting, you will taste several entrees and select **one main entrée for **all** guests to receive at your event*

**Tasting appointments are held on Wednesdays and Thursdays from 11am-2pm for up to 6 attendees, by appointment only*

**Chef will prepare client's choice of 4 entrees from their package and chef's choice of accompaniments*