Venue: Jim Edmonds Restaurant 15
Address: 1900 Locust St.
Contact Name & Title: Becky Hale (314-304-3602)

Total Spaces: ___________________ D/Music Options: ___________________ Cost: ___________________
Security Options: Hire off duty police to check ID 3 up/3 down on Thurs. Allow B & D also Cost: ___________________
Parking/Buses/Cars: ___________________

Space # 1
Name: Night Club
Standing Capacity: 300
BANQUET CAPACITY: 70 seated
THEATRE CAPACITY: ___________________ Other Capacity: 30 w/ couches
Can outside food/non-alcoholic drinks be brought into this space?: ___________________
Food Options at Space: Rental cost = minimum catering cost
Minimum Catering Cost: ___________________
Deposit: ___________________
Bar Tab Requirement: ___________________
Bartender Fee for Cash Bar: ___________________
Number of Entry/Exit Points: 1 Bathroom Access: ___________________
AV Access Available: In house DJ Cost: 300-500 Time Restrictions for Start/End of Events: 10 p.m. - 3 a.m.
Notes/Other: ___________________

Space # 2
Name: Lounge
Standing Capacity: 150
Banquet Capacity: 60
Theatre Capacity: X
Can outside food/non-alcoholic drinks be brought into this space?: ___________________
Food Options at Space: ___________________
Minimum Catering Cost: ___________________
Deposit: ___________________
Bar Tab Requirement: ___________________
Bartender Fee for Cash Bar: ___________________
Number of Entry/Exit Points: 2 Bathroom Access: Shared w/ restaurant
AV Access Available: Yes, 5 flat screens Cost: ___________________
Time Restrictions for Start/End of Events: ___________________
Notes/Other: VIP room in back, vault
Space # 3

Name: Patio/lounge                      Rental Cost:                               Deposit:  
Standing Capacity: 250                    Banquet Capacity:                      Theatre Capacity:                      Other Capacity:  
Can outside food/non-alcoholic drinks be brought into this space?:  
Food Options at Space:  
Minimum Catering Cost:             Deposit:                  Bar Tab Requirement:             Bartender Fee for Cash Bar:   
Number of Entry/Exit Points: 3             Bathroom Access:                      
AV Access Available: Speakers or screen             Cost:                  Time Restrictions for Start/End of Events:  
Notes/Other:  

Space # 4

Name: Banquet Room                        Rental Cost:                               Deposit:  
Standing Capacity: 250-300                    Banquet Capacity: 190                     Theatre Capacity:                      Other Capacity:  
Can outside food/non-alcoholic drinks be brought into this space?:  
Food Options at Space:  
Minimum Catering Cost:             Deposit:                  Bar Tab Requirement:             Bartender Fee for Cash Bar:   
Number of Entry/Exit Points: 2             Bathroom Access:                      
AV Access Available: LCD projector built in             Cost: None                  Time Restrictions for Start/End of Events:  
Notes/Other: Free proposals, mini walk-thrus, give budget & work backwards, dry events juice/soda bars  

Additional Notes: Small restaurant room also available (8-10 people, no rental fee). Closed on Sundays. If charging at the door, owner asks for a percentage. HC accessible. Rest rooms on first level. Have high-top tables, white linen, own plates, silverware, etc.  
6 ft/8 ft tables, couches for more. Can price out sushi bar, tex mex, mashed potatoes, bar etc. Vegetarian plates. Beer/wine/soda pps.  
(whatever you want, pps). Have bus (20) and limo (8). Lots of check points -- wristbands. Most events 4 hrs, 8 pm - 12 am.  
If go to club, must go downstairs & reenter. Can bring cake - $50 slicing fee. Club lighting, talk before.  

Venue Visited By:                           Date of Visit:  
Event Spaces

Jim Edmonds 15 Steakhouse versatility as an event and meeting facility has quickly made us one of the premier destinations for any type of gathering. 15 boasts three fantastic private event areas in addition to the main dining room. From happy hours to corporate meetings, we will provide detail oriented service and can accommodate virtually any request.

Lounge

Our cocktail lounge is perfectly suited for informal meetings, luncheons, and happy hours. The atmosphere of the lounge is casual elegance. We can provide a seated, formal dinner for up to 60 or a standing reception of 120. Coupled with the adjacent 6,000 sq. ft. patio, the lounge can hold 250 - 300 guests.

Space

Our event space can play host to any type of formal or informal dinner and has hosted stunning wedding receptions and corporate events. The event space formally seats 150 and the capacity for a semi-standing event is 250. We have the ability to transform the room from formal, white linen covered tables to a swanky and hip lounge or gallery space depending on the needs of the event. The event space is equipped with state of the art audio visual equipment and is perfect for DJ’s, bands, and meeting slideshows. We offer top of the line audio visual equipment at no additional charge.

Nightclub

Our nightclub is an edgy, yet intimate space perfect for rehearsal dinners or holiday parties. For seated dinners, the nightclub can hold up to 60, standing receptions up to 150 guests. The nightclub is equipped with state of the art sound equipment for our resident DJ or a guest DJ of your choosing.

Jim Edmonds 15 Steakhouse is proud to offer our private spaces with no room rental fee. Minimums are imposed on some events. Our flexibility and commitment to guest satisfaction has proven 15 as a leader of events and event planning in St. Louis. For any information regarding private events, please contact our event coordinator at 314.588.8899.

Event, Reception and Meeting Floorplans
Beverages

15 is pleased to offer a fine selection of spirits, wines and non-alcoholic beverages to our guests. For guests under 21 years of age, an unlimited consumption of juice and soda will be $5.50 per person.

The Host Bar Package

*Charges are assessed based on the length of bar service and include a selection of Spirits, Domestic Beers, House White & Red Wine, Assorted Sodas, Mineral Water and Fruit Juices*

<table>
<thead>
<tr>
<th>Beer, Wine, Soda</th>
<th>Well Brands</th>
<th>Call Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>$7 pp</td>
<td>1 hour</td>
<td>$10 pp</td>
</tr>
<tr>
<td>2 hours</td>
<td>$13 pp</td>
<td>2 hours</td>
<td>$15 pp</td>
</tr>
<tr>
<td>3 hours</td>
<td>$18 pp</td>
<td>3 hours</td>
<td>$19 pp</td>
</tr>
<tr>
<td>4 hours</td>
<td>$21 pp</td>
<td>4 hours</td>
<td>$23 pp</td>
</tr>
</tbody>
</table>

For bar service longer than 4 hours, please contact your catering consultant. At the host’s discretion, package bars may be extended by the hour or half hour.

*Cash Bar / Hosted Bar - Upon Consumption*

- **Premium Brands** $7
- **Call Brands** $6
- **Well Brands** $5
- **Domestic Beer** $4
- **Imported Beer** $5
- **Wine** $7
- **Sodas** $2
- **Bottled Water** $3

*After Dinner Drinks*

A premier selection of cordials, cognacs and brandies can be added. Cordials are charged based on consumption.
General Information

Food and Beverage Service
All food and beverage at 15 will be prepared and served by 15 Staff. Specialty food items may be arranged through your catering consultant. 15 abides by the Missouri laws pertaining to the sale and service of alcoholic beverages. We will not serve any person under the age of 21 years or persons appearing to be intoxicated. In case of doubt regarding the age of your persons, an acceptable ID must be produced. Management reserves the right to refuse service or close the bar if laws are being violated or when the safety of persons is in jeopardy. Food and beverage prices are subject to a 20% service charge. All state and local taxes apply to food and beverage sales. Prices are guaranteed 60 days prior to the event.

Menu Selections
Menu choices must be selected 1 week prior to the event. When requesting multiple entrée, up to three (3) different selections are allowed. An additional $2.50 per person will be added for multiple entrée selection prior to the event or $5.00 per person charge to order entrée the night of the event. Substitutions are allowed for dietary/religious purposes and must be confirmed with the guarantee.

Facility Usage
The use of confetti, glitter, rice or rose petals (real or paper) is prohibited in 15 or anywhere on its premises. If used, an additional charge of $100 will be incurred by the host. Clients are not allowed to rent the facility and charge there guests a cover charge to enter the facility.

Banquet Reservations
All reservations are held for 14 days. The host’s signature and deposit are required to confirm an event. The deposit is non-refundable and will be credited to the final invoice.

AV Equipment
For your convenience, 15 will be pleased to arrange your audio visual needs as requested. At 15 we have a 8x8 screen and a LCD projector at no charge.

Room Charges, Food and Beverage Minimums and Deposits
Food and beverage spending minimums are in effect for the Banquet Room and Lounge. All events require a deposit equivalent to the spending minimum.

<table>
<thead>
<tr>
<th>Food &amp; Beverage Minimums</th>
<th>Banquet Room</th>
<th>Lounge + Patio</th>
<th>Restaurant</th>
<th>Night Club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuesday thru Saturday Day</td>
<td>$1,000</td>
<td>$1,000</td>
<td>$1,000</td>
<td>$1,000</td>
</tr>
<tr>
<td>Tuesday thru Thursday Night</td>
<td>$1,500</td>
<td>$1,500</td>
<td>$3,500</td>
<td>N/A</td>
</tr>
<tr>
<td>Friday thru Saturday Night</td>
<td>$2,500</td>
<td>$2,500</td>
<td>$5,000</td>
<td>$5,000</td>
</tr>
<tr>
<td>Sunday and Monday</td>
<td>$1,500</td>
<td>$1,500</td>
<td>$1,500</td>
<td>$1,500</td>
</tr>
</tbody>
</table>

Guarantee Policy
The guarantee is the minimum number for which you will be charged. The final guarantee is due to 15 no later than 72 business hours prior to the event. If a final guarantee is not provided, the last count will stand as the guarantee. You will be invoiced for the guarantee number, even if fewer attend. 15 Restaurant reserves the right to adjust room assignments based upon final guarantee.

Cancellations of Confirmed Reservations
Cancellations 3 months prior to event date 15 will retain full deposit. Cancellations within 30 days prior to the event date will be charged at 50% of the estimated invoice plus deposit.
Welcome to Space 15. Our event space can play host to any type of formal or informal dinner or event. Our facility is capable of formally seating 150 guests comfortably and has the capacity for a standing event of 250. The versatility of our banquet room has allowed us to host events from wedding receptions to corporate meetings and even casino nights and gallery space. Space 15 is equipped with state of the art audio and visual equipment which is perfect for DJ’s, bands, or personalized slideshows. Please contact our event coordinator, Amanda Harper, at 314.588.8899 or via e-mail at aharper@15stl.com.
Hors d' Oeuvres
Priced by the dozen

Anti Pasta Crostini
Salami, roasted red pepper, garlic herb spread, parmesan and basil
$21

BLT Canapé
Crostini, garlic aioli, chiffonad romaine slice tomato and bacon
$21

Strawberry, Bleu Cheese, Basil and Balsamic Canapé
Toast round, sliced fresh strawberry, bleu cheese crumbles and chiffonad basil
$21

Cucumber Shrimp Canapé
Toasted baguette, boursin cucumber shrimp and truffle oil
$24

Tomato Confit and Goat Cheese Canapé
Pink peppercorn vinaigrette olive oil poached tomato with whipped goat cheese,
With tarragon and pink peppercorn vinaigrette
$21

Smoked Trout Mousse
Smoked trout rillette caper and lemon zest on a toast round
$24

Prosciutto, Melon, Fig and Goat Cheese canapé
Whipped goat cheese, cantaloupe, dried black mission figs
and prosciutto served on toasted round
$21

Mini Shiitake Pizza
Upside shiitake mushrooms with red sauce three cheese blend and roasted red pepper
$19
Asparagus Tips Wrapped in Prosciutto
Pomegranate molasses
$24

Mustard and Pretzel Crusted Lamb Chops
New Zealand lamb Dijon mustard and pretzel crusted
$24 for 8 pieces

Peppered Beef and Bleu Cheese Roulades
Black peppercorn seared tenderloin with blue cheese mousse and pomegranate molasses
$30

Tuna Tar Tar
Togarashi Citrus spiced tuna, crispy wonton and vanilla soy sauce
$24

Snow Crab Claws
With cocktail sauce
$48

Risotto cakes
Panko crusted risotto with roasted garlic aioli
$24

Beef and Bleu Cheese Meatballs
Tenderloin, shallot, bleu cheese and herb meat ball with cabernet onion demi glaze
$20

Beef Wellington Bites with Hollandaise
Tenderloin with mushroom duxelle wrapped in puff pastry and baked with herb hollandaise
$24

Stuffed Mushrooms
Choice of:
Beef and Blue Cheese, Balsamic Glaze
Chicken and Smoked Gouda, Truffle Honey Mustard
$24

Bruschetta
Choice of:
Beef and Bleu Cheese with Caramelized Onion
Spinach and Artichoke, Parmesan Herb Cream Cheese, Garnished with Diced Tomato
$21
Specialty Hors d’ Oeuvres Stations
Priced per person

Chicken Fingers
With BBQ sauce and ranch
$5

Gus Pretzel
With beer cheese dip
$6

Vegetable Crudite
With garlic herb dip and roasted pepper aioli
$6

Imported and Domestic Cheese Display
With fruit garnishes and french bread
$8

Baked Brie En croute
Baby brie wrapped in puff pastry and baked with grand mariner berry compote
$60 for 20pp

Beef Carpaccio
Beef tenderloin with baby arugula, shaved parmesan, crispy capers, pickled red onions, extra virgin olive oil balsamic glaze sea salt and white peppercorn
$50 for 25pp

Antipasta
Assorted cured meats, cheeses and vegetables and traditional garnishes
$7

Hummus and Grilled Pita
Served with tomato cucumber slaw, and olives
$4

Spinach and Artichoke Dip
Spinach and artichoke with parmesan herb cream garnished with chopped fresh tomatoes
$4
Smoked Seafood Display
Smoked trout, and salmon with traditional garnishes
$6

Pomme Fritts
French fries and sweet potato fries with assorted dips
$7

Toasted Ravioli
with Marinara Sauce
$7

Buffalo Chicken Wings
With black pepper sauce or blue cheese
$5

Potato Wedges
Traditional or pulled pork and cheddar cheese
$5

*(Priced by the piece)*
Sliders -served on a brioche roll
Choice of:
Prime Rib, Horsey Mousse and Au Jus
Pulled Pork, Carolina Slaw
Braised Beef, Pan gravy
Mini Angus Burgers with American cheese
$2 each

Crab Cake
Pan seared crab cake, roasted red pepper old bay mousse
$3 each

Iced Shrimp Cocktail
Cocktail sauce, lemon aioli, cucumber noodles
$4 each
**Plated appetizer**
Priced per person

**Shrimp Cocktail**
Jumbo shrimp cocktail with traditional cocktail sauce, lemon aioli and cucumber noodles
$15

**Beef Short Rib and Bleu Cheese Polenta**
Served with cabernet jus and crispy shallots
$11

**Seafood Ravioli**
Lobster shrimp and scallop stuffed ravioli with sherry herb cream sauce and tomato fennel slaw
$10

**Smoked Pork Tenderloin**
Sundried cherry jam, spiced walnuts, and crispy carrots
$7

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**Soups**
Cups $5 / Bowl $8

**Tomato Herb Bisque**
with grilled cheese

**Corn Bisque**
with bacon herb relish

**Ham and Bean**
Parmesan cheese, herbs, and olive oil

**Broccoli and Cheddar**
Served with cheddar crouton

**Soup du jour**
Salad

House
Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese
$5

Caesar
Creamy Caesar dressing with garlic croutons, and shaved parmesan
$5

Wedge
Iceberg lettuce, cherry tomato, crispy pancetta cubes, and blue cheese dressing
$6

Spinach
Granny smith apple, bacon and smoked pecans with buttermilk cheddar dressing and shaved red onions
$6

Bibb
Cheddar cheese, roasted red pepper, sweet corn, bacon and shaved red onions with creamy avocado herb dressing
$6

Field Greens
Red grapes, toasted pistachio, goat cheese and shaved fennel with citrus tarragon vinaigrette
$6
**Entrée**

*Chicken*

**Half Roasted Chicken**
Pan roasted half chicken with bacon herb broth
$23

**Chicken Wellington**
Mushroom stuffed chicken wrapped in puff pastry with chardonnay béchamel
$28

*Fish*

**Brown Sugar and Fennel Pepper Crusted Salmon**
Vanilla butter sauce with citrus relish
$27

**Pesto Crusted Salmon**
Basil pesto crusted pan seared salmon with balsamic glaze
$28

**Trout**
Pan seared rainbow trout with citrus lump crab in brown butter
$26

**Shrimp Stuffed Lobster**
Baby shrimp stuffing with drawn butter
market price

*Meat*

**Apple Smoked Pork Loin**
Vanilla glaze cider and apple leek relish
$28

**Rack of Lamb**
New Zealand lamb, garlic mustard crusted rack of lamb with balsamic port demi glaze
$45

**Center Cut Rib Eye**
Horseradish crusted with roasted shallot demi glaze
$27
Rib Eye
14 oz Char grilled with garlic herb butter
$35

NY Strip
12 oz strip steak with Horseradish creamed sweet corn, bacon leeks and smoked tomato relish
$30

Filet
8oz Char grilled and served with garlic herb butter
$38

Roasted Beef Tenderloin
6-8oz herb roasted tenderloin with cabernet roasted garlic demi glaze
$34

Vegetarian

Mushroom Stroganoff
Garlic roasted mushrooms, grilled red onions and asparagus tip over egg noodles with mushroom stroganoff sauce and truffle herb sour cream
$20

Pasta Primavera
Seasonal vegetables in red sauce or white sauce
$20

Eggplant Parmesan Lasagna
Breaded eggplant layered with cheese and fresh herbs with roasted red pepper and tomato sauce
$20

Sides
(Choice of one vegetable and one side dish)

Herb roasted red potato
Whipped potatoes: garlic, butter or cheddar
Mac and cheese
Baked potato (loaded add $2)
Wild rice
Jasmine rice
Squash medley
Green beans
Baby vegetable
Asparagus
Seasonal medley
Broccoli
Desserts

Chocolate Dome
Choice of:
Mango or raspberry
$6

Fruit Cobbler
$5

Crème brulee
$5

Crust less Cheese Cake
Caramel apple with toasted walnuts

Berries and sabayon
$8

Cheese Plate
$6

Mini Chocolate Mousse Cup
Mango or Bailey's
$4

French Vanilla Ice cream
$4

Childs menu
(for children 13 years and under)

House mix greens with ranch dressing
Or Vegetable stick with ranch dressing

Choice of:
Chicken Fingers
Cheeseburger
Grilled cheese
3 oz Kids filet
Served with French fries

Ice Cream Sundae
$10
Dinner Buffet Menu
All buffets are served with dinner rolls

Buffet I

House
Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese

Caesar
Creamy Caesar dressing with garlic croutons, and shaved parmesan

Choice of two entree:
½ Roasted Chicken
Choice of Sauce:
Picata: lemon caper shallots and white wine butter
Marsala: Mushroom, Shallot and Cream
Bacon Herb Broth

Smoked Pork Loin
with honey mustard glaze

Pasta Primavera
Seasonal vegetables medley tossed with marinara over penne

Herb Roasted Red Potato
and
Green Beans

Fruit Cobbler
Chef’s choice

$35 per person
(Tax and gratuity not included)
Buffet II
All buffets are served with dinner rolls

Spinach
Granny smith apple, bacon and smoked pecans with buttermilk cheddar dressing and shaved red onions

Caprese
Tomato, basil, fresh mozzarella with extra virgin olive oil and balsamic glaze

Choice of two entree
Pan Seared Atlantic Salmon
incrusted in pesto

Char Grilled Tenderloin
2-3 oz Tenderloin topped with bleu cheese caramelized onion, wild mushrooms and bacon

Sausage & Penne
Italian sausage, roasted red peppers and caramelized onions tossed in a spicy marinara served over penne

Garlic Whipped Potatoes
and
Seasonal Vegetable Medley

Home Made Bread Pudding
with caramel sauce

$45 per person
(Tax and gratuity not included)
Build Your Own Buffet:
All buffets are served with dinner rolls

Salads:
Please choose two:

House
Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese

Caesar
Creamy Caesar dressing with garlic croutons, and shaved parmesan

Wedge
Iceberg lettuce, cherry tomato, crispy pancetta cubes, and blue cheese dressing

Spinach
Granny smith apple, bacon and smoked pecans with buttermilk cheddar dressing
and shaved red onions

Caprese
Tomato, basil, fresh mozzarella with extra virgin olive oil and balsamic glaze

Tomato Cucumber
Roma tomatoes, cucumber shaved red onion with oregano in a red wine vinaigrette

Marinated Vegetable Platter
Char grilled seasonal vegetables marinated in balsamic vinaigrette
Entree:
Please choose two:

½ Roasted Chicken
In a mushroom shallot cream sauce

Grilled Chicken Breast
with lemon caper shallots and white wine butter

Pan Seared Atlantic Salmon
incrusted in pesto

Trout
pan seared rainbow trout with citrus lump crab in brown butter

Char Grilled Tenderloin
2-3 oz Tenderloin topped with bleu cheese caramelized onion, wild mushrooms and bacon

Smoked Pork Loin
with honey mustard glaze

Pasta Primavera
Seasonal vegetables medley tossed with marinara over penne

Sausage & Penne
Italian sausage, roasted red peppers and caramelized onions tossed in a spicy marinara served over penne

Shrimp Linguini
Linguini tossed with baby shrimp, spinach and fresh tomato in a pesto parmesan cream
Sides
(Choice of one vegetable and one side dish)

Herb roasted red potato
Whipped potatoes, garlic, butter, cheddar
Mac and cheese
Baked potato (loaded add $2)
Wild rice
Jasmine rice

Squash medley
Green beans
Baby vegetable
Asparagus
Seasonal medley
Broccoli

Desserts
Please choose two:

Fruit Cobbler
Chef’s choice

Crust less Cheese Cake
Caramel apple with toasted walnuts

Home Made Bread Pudding
With caramel sauce

Chocolate Chip Cookies and Brownies

Ultimate Chocolate Cake
with fresh berries

$55 per person
(Tax and gratuity not included)