## Washington University in St. Louis: Approved Venue Form

<table>
<thead>
<tr>
<th>Venue</th>
<th>Website: <a href="http://www.ritzcarlton.com/StLouis">http://www.ritzcarlton.com/StLouis</a></th>
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</thead>
<tbody>
<tr>
<td>Address</td>
<td>100 Carondelet Plaza, 63105</td>
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<tr>
<td>Contact Name &amp; Title</td>
<td>Jennifer Schellert, catering manager</td>
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<tr>
<th>Total Spaces:</th>
<th>D/Music Options:</th>
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### Space # 1

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<th>Name: Restaurant</th>
<th>Rental Cost:</th>
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<tr>
<th>Standing Capacity: 120</th>
<th>Banquet Capacity:</th>
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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: |
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AV Access Available: | Cost: | Time Restrictions for Start/End of Events: |
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Notes/Other:

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### Space # 2

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<thead>
<tr>
<th>Name: Pre-function Space</th>
<th>Rental Cost:</th>
<th>Deposit:</th>
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<th>Standing Capacity:</th>
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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: |
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Notes/Other:
### Space # 3

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<tr>
<th>Name: Ballroom</th>
<th>Rental Cost:</th>
<th>Deposit:</th>
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<tbody>
<tr>
<td>Standing Capacity:</td>
<td>Banquet Capacity: 800-972</td>
<td>Theatre Capacity:</td>
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<tr>
<td>Can outside food/non-alcoholic drinks be brought into this space?:</td>
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<tr>
<td>Food Options at Space:</td>
<td>Minimum Catering Cost: Deposit:</td>
<td>Bar Tab Requirement:</td>
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<tr>
<td>Number of Entry/Exit Points:</td>
<td>Bathroom Access: Right in wing</td>
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<td>AV Access Available: Can bring own/SWANK in house Cost:</td>
<td>Time Restrictions for Start/End of Events:</td>
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<tr>
<td>Notes/Other: Complementary dance floors, linens, chairs, candles, Can close doors to hotel</td>
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### Space # 4

<table>
<thead>
<tr>
<th>Name: Monarch Room (Boardroom/classroom)</th>
<th>Rental Cost:</th>
<th>Deposit:</th>
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<tbody>
<tr>
<td>Standing Capacity:</td>
<td>Banquet Capacity: 30</td>
<td>Theatre Capacity: 60</td>
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<tr>
<td>Can outside food/non-alcoholic drinks be brought into this space?:</td>
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<tr>
<td>Food Options at Space:</td>
<td>Minimum Catering Cost: Deposit:</td>
<td>Bar Tab Requirement:</td>
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<td>Notes/Other:</td>
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**Additional Notes:** Catering days of the week, full meal (lunch/breakfast/dinner) -- no rental or coat check

Light hor deuvres

Can close

Venue Visited By:_________________________ Date of Visit:_________________________
# Washington University in St. Louis: Approved Venue Form

**Venue:** Ritz Carlton  
Website: [http://www.ritzcarlton.com/StLouis](http://www.ritzcarlton.com/StLouis)

**Address:** 100 Carondelet Plaza, 63105  
Phone & Fax: 314-719-1474

**Contact Name & Title:** Jennifer Schellert, catering manager  
Email: jennifer.schellert@ritzcarlton.com

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**Parking/Buses/Cars:** Bus parking outside and parking garage

## Space # 1

**Name:** Amphitheater  
**Rental Cost:** 28,000  
**Deposit:**

**Standing Capacity:**  
**Banquet Capacity:**  
**Theatre Capacity:** 140 (+10)  
**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:** 4  
**Bathroom Access:**

**AV Access Available:** Yes  
**Cost:** Incl.  
**Time Restrictions for Start/End of Events:**

**Notes/Other:**

## Space # 2

**Name:** Board Room  
**Rental Cost:** 300 + small rental fee on day  
**Deposit:**

**Standing Capacity:**  
**Banquet Capacity:**  
**Theatre Capacity:**  
**Other Capacity:** 20

**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:**  
**Cost:**  
**Time Restrictions for Start/End of Events:**

**Notes/Other:** + side living room
Space # 3

Name: Plaza Room
Rental Cost: ______________
Deposit: Not for Wash U*

Standing Capacity: 150
Banquet Capacity: 120
Theatre Capacity: __________
Other Capacity: 120 meeting

Can outside food/non-alcoholic drinks be brought into this space?: No

Food Options at Space: Can make anything. Bartender fee $75 pps unless meet $500 sales bar, Bar Tab fee waived if meet $500

Minimum Catering Cost: __________
Deposit: __________
Bar Tab Requirement: See ^
Bartender Fee for Cash Bar: __________

Number of Entry/Exit Points: 1
Bathroom Access: Down hall past all rooms

AV Access Available: Yes, or bring in outside (waive fee)
Cost: __________
Time Restrictions for Start/End of Events: 2 a.m., Bar 1 a.m.

Notes/Other: *Greek orgs deposit w/ credit card on file 25% -- may overlap with other events in room

Space # 4

Name: Pavilion
Rental Cost: ______________
Deposit: __________

Standing Capacity: 120
Banquet Capacity: 100
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: Down Hall

AV Access Available: __________
Cost: __________
Time Restrictions for Start/End of Events: __________

Notes/Other: Chandeliers

Additional Notes: 6 board rooms -- get larger as they go down the hall, 20-70 people

Retreat Half day (Lunch-afternoon) $200 food/beverage or $300 full day

Continental Breakfast $20 pps.

Bagels/cookies/coffee flex

Venue Visited By: __________
Date of Visit: __________
ADDRESS
100 Carondelet Plaza
St. Louis, Missouri 63105
United States
Telephone: (314) 863-6300
Fax: (314) 863-7486

LOCATION
The Ritz-Carlton, St. Louis is located in the heart of Clayton, St. Louis’ most fashionable and upscale business district and neighborhood with more than 60 restaurants to choose from and the city’s best attractions within minutes of the hotel. The Hotel is conveniently located halfway between Lambert International Airport and downtown St. Louis, approximately 12 minutes to either destination. The MetroLink station is located across from the hotel.

OWNERSHIP
Maritz, Wolff, and Company

MANAGEMENT
The Ritz-Carlton Hotel Company

ARCHITECTS
Linscott, Haylett, Wimmer and Wheat

ASSOCIATE ARCHITECTS
Milton Pate and Associates

2006 AWARDS
Mobile Four-Star; AAA Four-Diamond; Travel+Leisure Magazine, Best Business Hotel in Missouri

ACCOMMODATIONS
301 total guest rooms, comprising:
160 kings
109 doubles
32 Executive Suites
1 Ritz-Carlton Suite
DINING AND ENTERTAINMENT

The Restaurant
The signature restaurant of the Hotel featuring Continental and American specialties, serving breakfast, lunch, and Sunday brunch.

The Grill
Serving customized classic American beef and seafood dishes for dinner every day of the week.

The Lobby Lounge
Offers afternoon tea, features weekend nightly musical entertainment, an extensive sushi bar and a list of over 200 martinis. A light fare menu is available throughout the day and evening.

Cigar Club
A private retreat for connoisseurs of fine cigars and spirits. A light appetizer and entree menu is available.

The Wine Room
The largest dine-in wine room in St. Louis and throughout The Ritz-Carlton Hotels worldwide, featuring specialty menus from wine producing regions around the world.

For reservations at one of our fine restaurants, please call (314) 863-6300.

FITNESS & RECREATION CLIMATE

Fitness and exercise center
Indoor climate-controlled swimming pool
Hydrotherapy pool
Private sun deck
Massage
Steam, Sauna

CONFERENCE FACILITIES

Ballroom, 12,750 square feet.
Amphitheatre, 3,300 square feet, seating 140.
Eight Meeting Rooms, ranging in size from 483 square feet to 1,680 square feet.
Two Board Rooms, ranging from 432 square feet to 840 square feet.
Conference Services:
Professional Conference Services Department.
Conference Concierge Staff.
Audio-Visual representative on-site.
Business center.
PCMA and CMP certified.
RECEPTION SELECTIONS

PREMIUM HORS D’OEUVRES
(Minimum of 25 pieces per selection)

SPOONS AND FORKS
(All Selections are Cold and are presented on small spoons and forks)
Tuna Tartar with Pickled Ginger and Grilled Scallion
Local “Salume bedda Coppa” on fork, Spicy Mustard
Homemade Salmon Gravlax, Tequila and Dill, Lime Crème Fraîche
Sesame-Seared Tuna with Mango-Ticama, Slaw and Crisp Wonton

$5.00 per piece

COLD SELECTIONS

Antipasti Skewer, Baby Mozzarella, Artichokes, Olives and Sundried Tomato
Beef Carpaccio on Fried Crouton, Shaved Manchego, Crisp Caper
Spiced Duck Breast on Crisp Wonton, Pineapple Chutney
Chipotle Rubbed Shrimp on Chive Cornbread
Individual Market Vegetable Crudite Shooter
Pistachio Dusted Goat Cheese Lollipop
Smoked Salmon and Goat Cheese Cake
Figs and Mascarpone en Phyllo
Oysters in Bloody Mary Shooters

$5.00 per piece

HOT SELECTIONS

Tempura Fried Vegetables, Ponzu Dipping Sauce
Lobster Fritter with “Old Bay” Rémoulade
Chicken Quesadilla, Smoked Tomato Salsa
Coconut Shrimp with Sweet and Sour Pineapple Sauce
Beef Wellington with Horseradish Cream
Miniature Crab Cake with Cajun Tartar Sauce
Barbecued Short Rib and Cherry Tomato on a Skewer
Petite Chicken Cordon Blue Purses
Corn and Mint Samosa

$5.00 per piece

HOT SELECTIONS

Baked Scallop Wrapped in Bacon
Rosemary Garlic Rubbed Lamb Chop
Fish and Chips, Tartare Sauce
Croque Monsieur, Smoked Ham and Gruyere Cheese
Oyster Rockefeller

$6.00 per piece

The Ritz-Carlton, St. Louis

Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
RECEPTION SELECTIONS

CLASSIC HORS D'OEUVRES
(Minimum of 25 pieces per selection)

COLD SELECTIONS
Shaved Prosciutto, Rye Bread, Pesto Cream Cheese
Salmon and Dill Roulade on Brown Bread
Vegetable Ratatouille with Manchego Cheese on Sourdough Toast
Granny Smith Apple with Blue Cheese and Walnuts in Endive
Lightly Peppered Brie on Buttered Brioche
Skewer of Melons Wrapped in Prosciutto
Roasted Garlic, Tomato and Mozzarella Bruschetta
Marinated Lomi Salmon with Sea Salt, Tomato and Cucumber on Pumpernickel Bread

$4.00 per piece

HOT SELECTIONS
Pecan Crusted Chicken, Pepper Jelly
Italian Sausage in Puff Pastry with Dijon Aioli
Fried Pork Pot Sticker with Sweet Chili Dipping Sauce
Vegetable Spring Roll with Ginger Sesame Sauce
Spanakopita (Spinach & Feta Cheese Turnover)
Chicken Saté, Thai Peanut Dipping Sauce
Sesame Scallion Meatballs with Teriyaki Sauce
Ratatouille Stuffed Mushroom Cap
Toasted Ravioli, Marinara Sauce

$4.00 per piece

Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
RECEPTION SELECTIONS

RECEPTION DISPLAY SUGGESTIONS

FRESH SEAFOOD ON ICE
- Jumbo 16/20 Gulf Shrimp, Traditional Condiments $5.00 per piece
- Cracked Jonah Crab Claws with Cocktail and Cognac Sauces $5.00 per piece
- Freshly Shucked Oysters on the Half Shell, Mignonette and Lemons $5.00 per piece
- Chilled Green Lip Mussels with Spiced Tomato Salsa $4.00 per piece

SUSHI ROLLS*
- Eel Sushi $5.00 per piece
- Dynamite Roll $5.00 per piece
- Salmon Sushi $5.00 per piece
- Tuna Sushi $5.00 per piece
- Shrimp Sushi $5.00 per piece
- Spicy Lobster Roll $6.00 per piece
- Dragon Roll $6.00 per piece
- Smoked Salmon and Cream Cheese Roll $4.00 per piece
- Soft Shell Crab Roll $5.00 per piece
- Beef Roll with Scallion and Wasabi Cream $4.00 per piece
- Spicy Tuna Roll $4.00 per piece
- Cucumber Roll $3.00 per piece
- Vegetable Roll $3.00 per piece
- California Roll $4.00 per piece
- Assorted Display (50 pieces) $225.00 per display
- Assorted Display (100 pieces) $400.00 per display

*Minimum 25 pieces per selection

SMOKED SALMON
- Side of Fresh Smoked Salmon (serves approximately 30 guests) $300.00 per display
- Served with Buttered Brown Bread and Classic Garnitures

Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%.
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
RECEPTION SELECTIONS

RECEPTION DISPLAY SUGGESTIONS

MARKET STATION

Hearty Presentation of Imported and Domestic Cheeses, Including:
Blue Cheese, Goat Cheese, Manchego, Aged Cheddar,
Smoked Gouda and Boursin
Rounds of Brie Baked in Puff Pastry, Raspberry Coulis
Served with Fresh Fruit, English Crackers and French Breads

$17.00 per person

CHEESE SAMPLER

Classic Display of Imported and Domestic Cheeses, Including:
Brie, Blue Cheese, Goat Cheese, Aged Cheddar and Gouda
Served with Seasonal Fruits and Chutney
English Crackers and French Bread

$14.00 per person

MARKET FRESH VEGETABLE CRUDITÉS

A Selection of Baby Carrots, Peppers, Cucumber, Celery,
Cauliflower, Broccoli and Grape Tomatoes
Ranch, Russian, Blue Cheese and Yogurt Dipping Sauces

$9.00 per person

Reception Displays are priced to include 60 minutes of service.
Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%.
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
RECEPTION SELECTIONS

RECEPTION DISPLAY SUGGESTIONS

MARDI GRAS POTATO BAR
Mashed Yukon Gold and Purple Cabernet and Sweet Potatoes
Accompanied by:
Fried Shallots, Roasted Garlic, Sautéed Mushrooms,
Candied Pecans, Maple Butter, Blue Cheese, Cheddar Cheese, Apple
Wood Smoked Bacon, Lobster, Sour Cream and Green Onions
$18.00 per person

CHIPS AND DIPS STATION
Vegetable Chips, Bread Sticks, Pita Bread, Crostinis
Lime and Jalapeno Guacamole, Hummus, Babaganoush, Sundried Tomato Olive Tapenade
Spinach and Artichoke Dip
$16.00 per person

ANTIPASTO TABLE
Assorted Italian Meats and Cheeses, Including
Prosciutto, Pepperoni, Salami, Provolone and Fontina Cheeses, Pepperoncini
Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms
Artichoke Hearts, Buffalo Mozzarella Cheese with Sun-Dried Tomatoes
Italian Herbs and Olive Oil, Crackers and Focaccia Bread
$18.00 per person

VEGETARIAN ANTIPASTO TABLE
Marinated Mushrooms, Grilled Vegetables
Provolone and Fontina Cheeses
Pepperoncini, Italian Black and Green Olives, Roasted Peppers
Artichoke Hearts, Buffalo Mozzarella Cheese with Sun-Dried Tomatoes
Italian Herbs and Olive Oil, Crackers, Focaccia Bread
$13.00 per person
DESSERT

DESSERT STATIONS
(Designed for a minimum of 20 Guests)

OOH LA LA
Chocolate Fondue with Fruit Skewers
  Milk Chocolate Éclairs
  Vanilla Crème Brûlée
  Raspberry and Pistachio Napoleon
  French Flan
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
$14.00 per person

CHOCOLATE MADNESS
Milk Chocolate and Hazelnut Crunch Cake
  Milk Chocolate and Apricot Silk
  Raspberry and Dark Chocolate Tart
  Chocolate Pot de Crème
  Chocolate Decadence “Three Ways”
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
$14.00 per person

DESSERT RECEPTION SUGGESTIONS
(Minimum of 25 pieces per selection)

Cheesecake Lollipops
Homemade Oreo Cookies
Assorted Fresh Fruit Shots
Assorted of French Macaroons
  Mini Doughnuts
  Mini Milkshakes
  Warm Nola Beignets
  Mini Crème Brûlée
  Individual S'mores
Cupcakes (minimum 1 Dozen per flavor)
  Strawberry Shortcake Trifle
  Grand Marnier Crème Puffs
  Milk Chocolate Éclairs
  Apple Fritters
$3 per piece

The Ritz-Carlton, St. Louis

Themed Dinner Buffet selections are priced to include 90 minutes of service. Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
RECEPTION SELECTIONS

DESSERT ACTION STATIONS
(Designed for a minimum of 20 Guests)

THE JOSEPHINE BAKER

- Bananas Flambe
- French Vanilla Ice Cream, Mocha Angleise
  $10.00 per person

COLD STONE ICE CREAM

Selection of Chocolate and Vanilla Bean Ice Cream
Selection of Toppings
$10.00 per person

BLUEBERRY HILL

- Vanilla Bean Crepes
- Sauteed Blueberries, Cinnamon Ice Cream
  $10.00 per person

SIMPLY SINFUL

Flourless Chocolate Cake, Tender Pears Sauteed in Port Jus, Mascarpone Ice Cream
$10.00 per person

CHEESECAKE BAR

- Vanilla Bean or Chocolate Decadence Cheesecake
  Finished with a Variety of Customized Toppings
  $9.00 per person

CHEESECAKE BAR

Fresh Mango, Pineapple, and Kiwi Chutney, Warm Sweet Sticky Rice, Shaved Coconut
$10.00 per person

Action stations will incur a supplemental fee of
$125.00 per chef, per hour of service for each station

THE RITZ-CARLTON, ST LOUIS

Reception Displays are priced to include 60 minutes of service.
Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%.
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
Reception Selections

Carvery

Whole Roasted Steamship Round of Beef, Natural Pan Jus
Creamed Horseradish, Mustard and Sour Dough Rolls
Serves approximately 150 people
$750.00

Beef Wellington, Port Demi
Tenderloin, Mushrooms Duxelle Wrapped in Puff Pastry
Serves approximately 30 people
$320.00

Cochon de lait, Au Ju
Tender Suckling Pig, Slow roasted
Pineapple Chutney, Whole Grain Mustard
Serves approximately 40 people
$450.00

Asian Barbecued Glazed Pork Loin
Whole Grain Mustard Jus
Serves approximately 30 people
$200.00

Whole Fried Turkey
Buttermilk Biscuits, Cranberry Sauce, Mustard
Serves approximately 30 people
$275.00

Prime Rib of Beef Garlic and Herb Crust
Creamed Horseradish, Mustard, Miniature Rolls
Serves approximately 30 people
$350.00

All Carving Stations will incur a fee of
$125.00 per chef, per hour of service for each station

Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11.
RECEPTION SELECTIONS

ACTION STATIONS

FROM THE SEA
Crab Cakes, Mango Aioli
Seafood Fritters, Creole Remoulade
Steamed Mussels in White Wine Broth and Fennel, Garlic Toast

$34.00 per person

FROM THE SIDELINES
Buffalo Style Chicken Wings, Blue Cheese and Crudités
Vegetable and Cheese Quesadillas
Beef Sliders Caramelized Onions, Brie Cheese
Tortilla Chips, Salsa, Guacamole and Queso Dip

$28.00 per person

TUTTO DI RISOTTO
Wild Mushrooms, Asparagus, Crumbled Goat Cheese and Truffle Oil
Risotto with Braised Short Ribs and Smoked Gouda
Sweet Carrot Risotto with Crab and Shrimp

$23.00 per person

Action stations will incur a supplemental fee of
$125.00 per chef, per hour of service for each station

Reception Stations are appetizer portions and priced to include 60 minutes of service.
Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%.
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
RECEPTION SELECTIONS

ACTION STATIONS

PIZZA DELIVERY
Hand-Tossed Pizzas
Vegetarian with Peppers, Mushrooms and Onions
Meat Lovers with Italian Sausage, Seasoned Beef and Pepperoni
Gourmet with Grilled Chicken, Artichokes and Goat Cheese
Garlic Bread Sticks
$21.00 per person

PASTA À LA RITZ

Four Cheese Ravioli with Fresh Tomato Basil Sauce, Wild Mushrooms
Sweet Potato Gnocchi, Crab Meat, Pesto Cream Sauce
Smoked Gouda Cheese
Spaghetti with Sauce Bolognaise
Freshly-made Garlic Cheese Bread
Selection of Condiments including Pepper Flakes, Olives and Grated Parmesan
$20.00 per person

Action stations will incur a supplemental fee of
$125.00 per chef, per hour of service for each station

Reception Stations are appetizer portion and priced to include 60 minutes of service.
Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%.
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
HOSTED BAR  
(Per Drink on Consumption)

HOUSE LIQUOR SELECTIONS
Skyy Vodka  
Beefeater Gin  
Dewar’s White Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
Bacardi Select Rum  
Jose Cuervo Gold Tequila  
$7.50 per drink

PREMIUM LIQUOR SELECTIONS
Absolut Vodka  
Tanqueray Gin  
Johnny Walker Red Scotch  
Maker’s Mark Bourbon  
Seagram’s VO Whiskey  
Captain Morgan’s Spiced Rum  
1800 Reposado Tequila  
$9.00 per drink

SUPERIOR LIQUOR SELECTIONS
Grey Goose Vodka  
Bacardi 8yr. Rum  
Jack Daniels Single Barrel Scotch  
Crown Royal Whiskey  
Patron Silver Tequila  
$10.50 per drink

OTHER SELECTIONS  
(Included with Each Bar)
Domestic Beers  (Budweiser, Bud Light, Bud Select, Michelob Ultra, O’Doul’s) $5.50
Imported Beers  (Heineken, Amstel Light) $6.50
Ritz-Carlton House Wines  
(Steen Kent Chardonnay & Cabernet, Danzante Pinot Grigio) $8.75
Ritz-Carlton Mineral Water  
Assorted Diet and Regular Soft Drinks & Juices $4.50

OPTIONAL SELECTIONS  
(Upgrade Your Bar)
Premium House Wines  
(Sterling Chardonnay & Cabernet, Mac Murray Pinot Noir, Whitelaw Sauvignon Blanc) $12.75
Local Micro Brew Beers  (Schlafly Pale Ale, Schlafly Hefeweizen) $6.50
House Sparkling Wine  
Cordials  
(Bailey’s Irish Cream, Frangelico, Amaretto DiSaronno, Kahlua, Grand Marnier, Cointreau, Courvoisier VSOP) $10.50
Themed, Seasonal Cocktails $13.00

OPEN BAR  
(Per Person Pricing)

HOUSE LIQUOR SELECTIONS
One Hour $18.00  
Each Additional $9.00

PREMIUM LIQUOR SELECTIONS
One Hour $21.00  
Each Additional $10.50

SUPERIOR LIQUOR SELECTIONS
One Hour $24.00  
Each Additional $12.00

OPTIONAL SELECTIONS  
(Per Person, Per Hour)
Premium House Wines  
(Sterling Chardonnay & Cabernet, Mac Murray Pinot Noir, Whitelaw Sauvignon Blanc) $4.00
Local Micro Brew Beers  (Schlafly Pale Ale, Schlafly Hefeweizen) $2.00
House Sparkling Wine  
Cordials  
(Bailey’s Irish Cream, Frangelico, Amaretto DiSaronno, Kahlua, Grand Marnier, Cointreau, Courvoisier VSOP) $5.00

Bartender Charges (1 bar per 100 guests)  
$100 per bar

Prices are subject to 8.175% Tax and 23% Taxable Service Charge.
CASH BAR

HOUSE LIQUOR SELECTIONS

- Skyy Vodka
- Beefeater Gin
- Dewar's White Scotch
- Jim Beam Bourbon
- Canadian Club Whiskey
- Bacardi Select Rum
- Jose Cuervo Gold Tequila
- $8.50 per drink

PREMIUM LIQUOR SELECTIONS

- Absolut Vodka
- Tanqueray Gin
- Johnnie Walker Red Scotch
- Maker's Mark Bourbon
- Seagram's VO Whiskey
- Captain Morgan's Spiced Rum
- 1800 Reposado Tequila
- $10.00 per drink

SUPERIOR LIQUOR SELECTIONS

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black Scotch
- Jack Daniels Single Barrel Bourbon
- Crown Royal Whiskey
- Bacardi 8yr. Rum
- Patron Silver Tequila
- $11.50 per drink

OTHER SELECTIONS

(INCLUDED WITH EACH BAR)

- Domestic Beers (Budweiser, Bud Light, Bud Select, Michelob Ultra, O'Doul's) $5.50
- Imported Beers (Heineken, Amstel Light) $6.50
- Ritz-Carlton House Wines
  - (Steen Kent Chardonnay & Cabernet, Danzante Pinot Grigio) $9.00
- Ritz-Carlton Mineral Water
- Assorted Diet and Regular Soft Drinks & Juices $4.50

OPTIONAL SELECTIONS

(UPGRADE YOUR BAR)

- Premium House Wines
  - (Sterling Chardonnay & Cabernet, Mac Murray Pinot Noir, Whitehaven Sauvignon Blanc) $13.00
- Local Micro Brew Beers (Schleifly Pale Ale, Schleifly Hefeweizen) $6.50
- House Sparkling Wine $9.00
- Cordial Selections
  - (Bailey’s Irish Cream, Frangelico, Amaretto Disaronno, Kahlua, Grand Marnier, Cointreau, Courvoisier VSOP) $11.50
- Themed, Seasonal Cocktails $13.00

Bartender Charges (1 bar per 100 guests)

$100 per bar

Prices are subject to 8.175% Tax and 23% Taxable Service Charge.
SPECIALTY BARS
(20 or more guests)

THE ULTIMATE BRUNCH BAR
Italian, Tropical Melon & Classic Mimosa, Bellini, Kir Royale,
Flirtini, Poinsettia. Classic Bloody Mary along with
five other spicy tomato cocktails.

$9.00 per drink

PER PERSON PRICING:
One Hour $14.00
Each Additional $7.00

THE ULTIMATE DESSERT BAR
Cold Drinks including: Oatmeal Cookie, Toasted Almond, Snickers,
Chocolate Covered Cherry, Peanut Butter Cup and More!
Coffee and Hot Chocolate drinks topped with whipped cream.

$11.00 per drink

PER PERSON PRICING:
One Hour $14.00
Each Additional $7.00

SMOOTHIE BAR
Pureed Strawberry, Banana & Pineapple Smoothies.
Made with organic yogurt.

$8.00 per drink

PER PERSON PRICING:
One Hour $12.00
Each Additional $6.00

JUICE BAR
Fresh Orange, Grapefruit, Apple, Cranberry,
Pineapple & Apricot Juice.

$4.00 per drink

PER PERSON PRICING:
One Hour $8.00
Each Additional $4.00

Bartender Charges (1 bar per 100 guests)
$100 per bar

Prices are subject to 8.175% Tax and 23% Taxable Service Charge.
Plated Dinner Entrée Selections

Three-Course Plated Dinner Suggestions

Entrée Selections include:
Soup or Salad, Dessert
Freshly Baked Rolls with Butter
Coffee, Tea, Decaffeinated Coffee and Iced Tea

Entrée Selections

Cilantro Crusted Mahi Mahi
Coconut Rice Cake, Ginger Vanilla Butter Sauce
$68.00 per person

Gorgonzola Glazed Beef Tenderloin
Yukon Potato Onion Gratin, Peppered Sherry Wine Sauce
$80.00 per person

Mint and Mustard Rack of Lamb
Cauliflower Potato cooked Risotto Style, Rosemary Jus
$85.00 per person

Pan Seared Striped Bass
Chive and Cheddar Cake, Tomato Basil Cream Sauce
$72.00 per person

Spinach and Gruyere Stuffed Breast of Chicken
Roasted Garlic Potato Mash
Forest Mushroom Jus
$59.00 per person

Cornbread Stuffed Quail
Parsnip Puree, Merlot Sauce
$72.00 per person

Braised Beef Short Rib
Truffle and Asiago Stone Ground Grits, Merlot Demi
$75.00 per person

Pan Roasted Grouper
Basil Polenta Cake, Tomato Jam, Frangelico Lime Butter Sauce
$74.00 per person

Sage Seared Chicken Breast
Mediterranean Orzo Pasta, roasted Tomato Garlic Sauce
$56.00 per person

Horseradish Crusted Atlantic Salmon
White Rice Pilaf, Passion Fruit and Chive Butter
$58.00 per person

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Plated Dinner Entrée Selections

Combination Plates

Beef Short Rib
Five Spiced Duck Breast, Sweet Potato Dauphinois
Au Jus
$88.00 per person

Pastrami Rubbed Beef Tenderloin
Prosciutto Wrapped Monkfish, Horseradish Potato Roesti
Chive Hollandaise
$90.00 per person

Herb Crusted Chicken Breast
Grilled Mahi Mahi, Spoon Bread
Lemon Garlic Jus
$68.00 per person

Beef Tenderloin Topped with Shallot Confit
Barbequed Shrimp, Stone Ground Yellow Grits
Peppercorn Demi
$95.00 per person

Prosciutto-Wrapped Tenderloin of Beef
Grilled Chicken Breast, Corn Scallion Mashed
Morel Mushroom Sauce
$85.00 per person

Vegetarian Suggestions

Marinated Vegetable Phyllo Purse
Beluga Lentils, Roasted Red Pepper Coulis
$54.00 per person

Vegetable Wellington,
Bean Cassoulet, Chipotle Tomato Coulis
$54.00 per person

Four Cheese Ravioli
Braised Leek and Fennel White Wine Sauce
Confet Tomatoes
$54.00 per person

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PLATED DINNER STARTER SELECTIONS

SALADS

Gathering of Baby Field Greens
Crisp Fried Brie, Cranberry Compote
Ginger Pear Dressing

Arugula Salad Roasted Beets
Candied Walnuts, Maytag Blue Cheese
Vanilla Grapefruit Dressing

Hearts of Romaine
Focaccia Crouton, Shaved Manchego Cheese
Oven-Roasted Tomato, Olive Tapenade
Caesar Dressing

Spinach and Frisee Salad
Spiced Almonds, Strawberries
Raspberry Vinaigrette

Baby field Greens
Red Wine-Poached Pear and Goat Cheese Truffles
Walnut Dressing

Baby Red and Green Oak Lettuce
Wild Mushroom Strudel
Caramalized Shallot Dressing

Soups

Lobster Bisque, Chive Cognac Cream
Corn and Potato Chowder, Corn Fritter
Golden Pastry Baked Wild Mushroom Soup
Classic Tomato Bisque, Basil Brioche Croutons
Roast Butternut Squash Soup, Anise Crostini

APPETIZERS

(Please specify availability of these items as an optional fourth course for a supplemental charge of $12.00 per person)

Porcini Mushroom Agnolotti
Asparagus, Toasted Corn, Truffle Butter

Vine Ripened Tomato and Mozzarella Salad
Basil Pesto, Balsamic Reduction, Basil Oil

Fennel Crusted Tuna
Sliced Asparagus and Shiitake Salad, Asian Barbecue Sauce

Shrimp cocktail
Shaved Cucumber and Frisee Salad
Chef’s Special

(Available as an optional fourth course for a supplemental charge of $8.00 per person, fifth course for $17 per person)

Beef Carpaccio, Arugula Salad, Quail Eggs, Mustard Vinaigrette
Warm Duck Confit Crepes, Cauliflower Puree, Berry Compote, Candied Pecans
Ras el Hanout Spiced Scallops, Carrot Ginger Puree, and Mango Chutney

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Plated Dinner Dessert Selections

Dark Chocolate Cheesecake
Oreo Crumb Crust, Chocolate Chantilly
Raspberry Compote

Dark Chocolate-Cinnamon Bread Pudding
Quenelle of Praline Whipped Cream
Vanilla Crème Anglaise

Lemon Meringue Tart, Strawberry and Balsamic Sorbet
Citrus Anglaise

Warm Caramelized Peach and Raspberry Cobbler
Homemade Caramel Ice Cream, Walnut Crisp

Peanut Butter Mousse Bar
Salted Caramel, Honeycomb Crunch

Chocolate Orange Tart
Clementine Syrup, Blood Orange Crème

Key Lime Pie Topped with Whipped Cream
Fruit Compote

Vanilla Crème Brûlée with Honey Madeleine

Baked Chocolate Mousse
Raspberry Ganache Center
Raspberry Coulis

Roasted Apple Caramel Crepe
Calvados Crème
Fresh Berries

Key Lime White Chocolate Dome
Crisp Sablé

Milk Chocolate Hazelnut Profiterole
Praline Crunch, Burnt Caramel Sauce

Landes Pie
Brown Butter Sauce
Armagnac Ice Cream
THEMED DINNER BUFFET SELECTIONS

MASALA MENU
(Designed for a minimum of 35 guests)

Tamatar Shorba
Tomato Soup with Hint of Cilantro and Cumin

Mango Avocado Salad
Allo Pudina
Chickpea and Potato Salad with Mint Chutney
Cucumber Salad
Cucumber, Red Onions, Tomato Salad
Dahi Bade
Black Lentil Dumplings, Tamarind and Yogurt Sauce
Raita

Entrée
Chicken Tikka Masala
Marinated Chicken, Cooked in Tomato Cream Sauce
Mutton Korma
Indian Spiced Goat with Aromatic Spices and Cashew nut
Paneer Jalfrezi
Indian Cottage Cheese and Vegetables in Spicy Sauce
Dal Makhani
Creamy Lentil Cooked with Cream and Butter

Dessert
Jaffrani Rasmalai
Cottage Cheese Dumplings with Saffron
Warm Gulab Jamun, Mango Ice Cream
Fried Cheese Puffs, Soaked in Cardamom Sugar Syrup
Kheer
Rice Pudding
Fresh Fruit Salad with Mint

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

$91.00 per person

THE RITZ-CARLTON ST. LOUIS

Themed Dinner Buffet selections are priced to include 90 minutes of service.
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THEMED DINNER BUFFET SELECTIONS

ORIENT EXPRESS
(Designed for a minimum of 35 guests)

Miso Soup
Selection of Hand Rolled Sushi, Sashimi, Nigiri Rolls
· Mixed Asian Salad with Basil and Mint
Chilled Sesame Noodle Salad with Green Onions and Peppers
Bamboo Baskets of Dim Sum with Soy and Chili Dipping Sauces

Teriyaki Marinated Chicken Breast Sweet Papaya Chutney
Sweet Chili Glazed Escolar
Char Sui Barbecued Pork Loin

Steamed Bok Choy and Gai Lam with Oyster Sauce
Steamed Jasmine Rice

Uniformed Chef to Carve:
Teriyaki Baby Back Ribs

Mandarin Crème Brûlée
Forbidden Coconut Rice Pudding with Fresh Mango
Fried Bananas with Sesame Caramel Sauce
Green Tea Profiteroles

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

$82.00 per person

Action stations will incur a supplemental fee of
$125.00 per chef, per hour of service for each station

The Ritz-Carlton St. Louis

Themed Dinner Buffet selections are priced to include 90 minutes of service.
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THEMED DINNER BUFFET SELECTIONS

TRADEWINDS
(Designed for a minimum of 35 guests)
Caribbean Black Bean Soup

Mixed Greens, Citrus Poppy Seed Dressing
Hearts of Palm, Cous Cous and Papaya, Papaya Seed Vinaigrette
Garlic and Basil Calamari Salad
Black Bean, Roasted Corn, and Tomatillo Salad, Habanero-Lime Dressing

Jerk Spiced Chicken Brochettes with Roasted Fruits, Mango Barbecue Sauce
Blackened Red Snapper, Tropical Fruit Salsa
Sauteed Corn
Sweet Potato Mash

Uniformed Chef to Carve:
Grilled Churrasco Steak, Cilantro Chimichurri

Spiced Corn Bread and Selection of Rolls

Key Lime Tarts
Guava and Brioché Pudding
Mango Coconut Panna Cotta
Jamaican Baba au Rhum

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

$93.00 per person

Action stations will incur a supplemental fee of
$125.00 per chef, per hour of service for each station

Themed Dinner Buffet selections are priced to include 90 minutes of service.
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THEMED DINNER BUFFET SELECTIONS

SOUTHERN COMFORT
(Designed for a minimum of 35 guests)

Seafood Gumbo

Freshly Shucked Oysters, Lemons and Tabasco
Baby Spinach and Candied Pecans with Creole Mustard Vinaigrette with
Fresh Tomato, Shaved Red Onion, Blue Cheese and Ranch Dressing
Fried Green Tomatoes with
Shrimp Remoulade

Uniformed Chef to Carve:
Barbecued Shrimp, French Bread
Shrimp tossed in spicy sauce with Garlic, Rosemary, Hot Sauce and Butter

Buffet Presentation
Bronzed Redfish Almandine, Sauce Meuniere
Herb Roasted Chicken, Tassa and Gruyere Fondue
Shrimp Etouffee
Dirty Rice
Spinach and Artichoke Gratin

Desserts
Chocolate Bread Pudding and Bourbon Pecan Tart
Crème Brule Display

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

$89.00 per person

Action stations will incur a supplemental fee of
$125.00 per chef, per hour of service for each station

THE RITZ-CARLETON ST LOUIS

Themed Dinner Buffet selections are priced to include 90 minutes of service.
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THEMED DINNER BUFFET SELECTIONS

DINNER ON THE HILL
(Designed for a minimum of 35 guests)

Caesar Salad with Traditional Condiments
Insalata Caprese with Tomatoes, Basil Fresh Mozzarella and Aged Balsamic
Panzanella Salad with Cucumbers and Italian Parsley
Olive Salad and Parmesan Crostini

Antipasti Display
Marinated Olives, Perpperoncini and Grilled Vegetables
Local Artisanal “Salume beddu,” Charcutterie, Mustard and Chutney
Grilled Focaccia, Bread Sticks and Pita Bread

Buffet Presentation
Veal Milanaise
Rosemary Baked Chicken, Prosciutto, Porcini Mushrooms and Chianti
Herb Roasted Roma Tomatoes, Parmesan and Basil
Seafood Fettuccini, Pesto Sauce
Eggplant Parmigiana
Sautéed Spinach in Garlic Cream

Dessert Station
Italian Gelato
Cannoli and Biscotti
Chocolate Dipped Hazelnut Shortbread
Tiramisu
Italian Cheese Cake
Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

$98.00 per person

THE RITZ-CARLTON, ST. LOUIS

Themed Dinner Buffet selections are priced to include 90 minutes of service.
Food and beverage prices are exclusive of a 23% taxable service charge and applicable state sales tax, currently 8.175%.
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses. Valid through 12/31/11
WINE LIST

SPARKLING WINES
- Taittinger Brut Champagne, La Francaise France: $105.00
- Ritz Brut Champagne, France: $86.00
- Mumm Napa Brut Prestige, Napa Valley USA: $58.00
- Nicolas Feuillatte Brut, Champagne, France: $79.00
- Veuve Clicquot Brut Champagne, Yellow Label, France: $112.00
- Dom Perignon Brut Champagne, 2002 France: $295.00

SWEET WHITE & BLUSH WINES
- Beringer White Zinfandel, California: $40.00
- Chateau Ste. Michelle Riesling, Dr. Loosen Eroica, Columbia Valley USA: $57.00
- Conundrum White, California: $63.00

DRY LIGHT INTENSITY WHITE WINES
- Danzante Pinot Grigio, delle Venezie Italy: $40.00
- Maso Canali Pinot Grigio, Trentino Italy: $55.00
- Craggy Range Sauvignon Blanc, Martinborough New Zealand: $62.00
- Baron De Rothschild Blanc, “Reserve Speciale”, Bordeaux France: $52.00
- Whitehaven Sauvignon Blanc, Marlborough New Zealand: $40.00

DRY MEDIUM INTENSITY WHITE WINES
- Louis Jadot Pouilly-Fuisse, France: $69.00
- Robert Mondavi Private Selection Chardonnay, Central Coast USA: $55.00
- Beaulieu Vineyard Chardonnay Coastal Estates, North Coast USA: $46.00
- Steven Kent Chardonnay Merillie DeMayo Vineyard, Livermore Valley USA: $44.00
- Sterling Chardonnay, Napa County USA: $48.00
- Sonoma Cutrer Chardonnay, Russian River Ranches, Sonoma Coast USA: $66.00
- Cakebread Cellars Chardonnay, Napa Valley USA: $90.00

Vintages are not listed, but are available upon request due to fluctuation in production from year to year. Prices are subject to 8.175% Tax and 23% Taxable Service Charge. Other wines are available based on time frame and availability.
### DRY MEDIUM INTENSITY RED WINES
- Acacia Pinot Noir, Napa Valley, Carneros USA 65.00
- La Crema Pinot Noir, Sonoma Coast USA 52.00
- MacMurray Ranch Pinot Noir, Sonoma Coast 44.00
- Sterling Merlot, Napa Valley USA 53.00
- Chateau Ste. Michelle Merlot, Columbia Valley USA 45.00

### DRY FULL INTENSITY RED WINES
- Steven Kent Cabernet Sauvignon, Ritz-Carlton Cuvee, Livermore Valley USA 44.00
- Robert Mondavi Cabernet Sauvignon, Private Selection, Central Coast USA 55.00
- Sterling Cabernet Sauvignon, Napa Valley USA 56.00
- Frei Brothers Cabernet Sauvignon, “Reserve”, Alexander Valley CA 72.00
- Oberon Cabernet Sauvignon, Napa Valley USA 62.00
- Barons De Rothschild Medoc, “Reserve Speciale”, Bordeaux France 80.00

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Prices are subject to 8.175% Tax and 23% Taxable Service Charge.
Other wines are available based on time frame and availability.

RC STL 11/10
WINE LIST DESCRIPTIONS

SPARKLING WINES

Taittinger Brut Champagne, La Francaise France
Full bodied, with high acid and low tannin. Fragrant berry and white fruit aromas, with toasty, yeasty notes and refined Chardonnay fruit flavors. A champagne that goes well with seafood, white meat or dessert.

Ritz Brut Champagne, France
Shows nice richness and creaminess on the mid-palate. Aromas and flavors of freshly baked bread, apple and subtle strawberry dominate. An excellent compliment to fresh fruits, seafood and caviar.

Mumm Napa Brut Prestige, Napa Valley USA
This wine offers touches of vanilla and melon, with a firm, crisp structure. Medium bodied. Pairs well with seafood, white meats or favorite pasta with a mild sauce.

Nicolas Feuillatte Brut, Champagne, France
Floral aromas of fruit with subtle predominance of white fruits: pear, apple, almonds and hazelnuts. Fresh opening, smooth, and balanced. Pairs well with seafood with cream sauce and morel mushrooms.

Veuve Clicquot Brut Champagne, Yellow Label, France
Complex with apple, citrus, and caramel aromas. Dry, full flavor, balanced with elegance and crispness. Traditional pairings are aperitifs, seafood, Asian dishes, as well as any spicy fare.

Dom Perignon Brut Champagne, 2002 France
Fresh, crystalline and sharp. Notes of aniseed and dried ginger linger. Finishes smooth and mellow. Food pairing recommendations focus on salty, complex foods and shellfish.

SWEET WHITE & BLUSH WINES

Beringer White Zinfandel, California
The flavor is a study in contrasts: mellow yet crisp, fruity yet refreshing. Best with citrusy to spicy dishes.

Chateau Ste. Michelle Riesling, Dr. Loosen Erotica, Columbia Valley USA
Exudes mandarin orange and sweet lime aromas and flavors with subtle mineral notes. Sweet & Refreshing.

Conundrum White, California
Gorgeous aromas of apricot, honeysuckle, vanilla and lime zest enhance a deeply flavored palate of tropical fruit, peach, pear and honeydew melon. Can be served with every course from appetizer to dessert, and pairs beautifully with spicy foods and full-flavored Asian cuisine.

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**DRY LIGHT INTENSITY WHITE WINES**

**Danzante Pinot Grigio, delle Venezie Italy**
Aromatic impressions that include banana, pineapple, papaya, cinnamon and vanilla with tasty acidity and crisp fruit finishes. Suggested pairings include grilled vegetables, seafood first courses and light, salted fish.

**Maso Canali Pinot Grigio, Trentino Italy**
Characterized by flavors of fresh apple, apricot and pear with fresh acidity and a long clean finish. Pairs well with vegetable and seafood first courses and white fish.

**Craggy Range Sauvignon Blanc, Martinborough New Zealand**
Rich aromatics of fresh lime juice, lemongrass, grilled citrus and ripe nectarine. Complex and intriguing. Excellent with seafood, white meats and light fare.

**Barons De Rothschild Blanc, “Reserve Speciale”, Bordeaux France**
Subtle and complex, developing aromas of ripe apple, pear and pineapple with a pleasant fruity finish. A wine that will go well with white meats and cheese or as an aperitif.

**Whitehaven Sauvignon Blanc, Marlborough New Zealand**
Full-flavored, medium-bodied wine with vibrant peach, tropical fruit and gooseberry aromas and freshly cut herb undertones with a crisp, clean, lingering finish. Pairs well with summer salads, poultry, shellfish, and white fish.

**DRY MEDIUM INTENSITY WHITE WINES**

**Louis Jadot Pouilly-Fuisse, France**
Dry, full-bodied, with medium-balanced acidity and low tannins. It offers fresh, full flavor with hazelnuts, toasted almonds, grapefruit and lemon aromas and goes well with shellfish, fish, white meat in cream sauce and poultry.

**Robert Mondavi Private Selection Chardonnay, Central Coast USA**
Ripe pear and oak aromas with creamy and buttery characteristics. Full-bodied and rich. Pairs well with cheese, fish, white meat or cream sauce pastas.

**Beaulieu Vineyard Chardonnay Coastal Estates, North Coast USA**
Aromas and tastes of apple-citrus and vanilla with hints of green almond and pear. Medium-bodied. Crafted for dishes including seafood or white fish.

**Steven Kent Chardonnay Merillie DeMayo Vineyard, Livermore Valley USA**
Pear and citrus aroma with notes of sour lime and apple. Full-bodied. Excellent for white meats to heavy pastas.

**Sterling Chardonnay, Napa County USA**
Crisp pear, apple and tropical fruits are balanced by notes of caramel, ginger and clove with a distinct lemon essence. Well balanced, with layers of fruit and spice. This wine is versatile with fresh fish, white meats or pasta.

**Sonoma Cutrer Chardonnay, Russian River Ranches, Sonoma Coast USA**
Medium-weight and clean with a wonderful acid backbone. Aromas of grapefruit, lemon, pear and kumquat with a finish of apple, lime and a surprising kiss of strawberry. A perfect complement to poultry, fresh sea bass or halibut or rich, buttery cheeses like young Gouda.

**Cakebread Cellars Chardonnay, Napa Valley USA**
This wine is full-bodied, medium acidity, and low tannin. It has aromas of melon, yellow apple, lime and white peach with mineral and toasty-spicy oak. The palate offers beautifully focused, peach, apple and citrus zest flavors. Ideal pairings include shrimp, crab, chicken or grilled salmon with simple lemon based sauce or garlic cream sauce.

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Other wines are available based on time frame and availability.

RC STL 11/10
**DRY MEDIUM INTENSITY RED WINES**

*Acacia Pinot Noir, Napa Valley, Carneros USA*

Opulent layers of Satsuma plum, cherry and blueberry fruit character along with roasted coffee bean and vanilla notes from barrel aging. An elegant pairing with grilled salmon, wild mushroom risotto or roasted turkey, pork and lamb.

*La Crema Pinot Noir, Sonoma Coast USA*

This vintage opens with rich cherry notes, punctuated by sweet tobacco and orange peel tones with fresh cherry flavors joined by orange peel and tea leaves. A lovely balanced acidity and sturdy tannins round out the mouth.

*MacMurray Ranch Pinot Noir, Sonoma Coast*

Elegant varietal fruit character expressing rich aromas and flavors of red currant, raspberry, sage, mushroom and fresh, earthy notes. Ready to drink with any course.

*Sterling Merlot, Napa Valley USA*

Aromas of ripe black cherries, raspberries and cedar with a touch or toasty oak lead to a long, silky finish. Enjoy this wine with steak, aged cheeses and rich chocolate desserts.

*Chateau Ste. Michelle Merlot, Columbia Valley USA*

Smoothly packed with blueberry, plum and currant fruit with white pepper and floral notes on the finish. Pairs well with steak and rich second courses.

**DRY FULL INTENSITY RED WINES**

*Steven Kent Cabernet Sauvignon, Ritz-Carlton Cuvee, Livermore Valley USA*

Intense aromas of black plum and cassis fruit, underpinned by a layer of non-fruit aromatics: crème brûlée oakiness, dark chocolate, and subtle lavender perfume. Pairs with dark meats and tasty hard cheeses.

*Robert Mondavi Cabernet Sauvignon, Private Selection, Central Coast USA*

Sweet black cherry and dark berry fruit character with velvety tannins and well-integrated oak. Enjoy with steak and dark meats, lasagna and flavorful hard cheeses.

*Sterling Cabernet Sauvignon, Napa Valley USA*

Expressive aromas of spicy black cherry and blackberry with subtle hints of cedar and mocha. Silky, ripe tannins. This Cabernet's smooth, inviting flavors taste delicious with grilled lamb chops, steak or hard cheeses.

*Frei Brothers Cabernet Sauvignon, “Reserve”, Alexander Valley CA*

Its deep, dark ruby color is followed by notes of creosote, roasted herbs, tobacco leaf, black currants, and cherries. This smoky, medium to full-bodied wine pairs well with grilled meats as well as hard cheeses.

*Oberon Cabernet Sauvignon, Napa Valley USA*

The grapes are gently hand-harvested, de-stemmed, crushed and placed in oak barrels. The wine has rich cherry, dark berry and cassis flavors with added subtle nuances of toasted vanilla and toffee. Enjoy with steak, lamb and duck dishes as well as flavorful cheeses.

*Barons De Rothschild Medoc, “Reserve Speciale”, Bordeaux France*

A nice balance of tannins, acidity and fruit with complex flavors of cherries, blackberries, currants, nuts and oak. Full-bodied with a rich, mature flavor. Exceptional with steak, lamb chops and duck.

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*Vintages are not listed, but are available upon request due to fluctuation in production from year to year.*

*Prices are subject to 8.175% Tax and 23% Taxable Service Charge.*

*Other wines are available based on time frame and availability.*

RC STL 11/10