

# WEDDING PACKAGES

## PAR PACKAGE

\$54 (Saturday)

\$48 (Sunday - Friday)

Choice of 2 entrees (Pork or Chicken selections)

Choice of 3 accompaniments

(1 pasta, 1 potato, & 1 vegetable)

Choice of 1 salad

Add beef selections for \$8 per person

5 hours of open bar service with house brand liquors,

Bottled beers and house wines

Standard centerpieces for your guests' tables

## BIRDIE PACKAGE

\$63 (Saturday)

\$58 (Sunday - Friday)

Choice of 2 entrees (Pork, Chicken, or Seafood selections)

Choice of 3 accompaniments

(1 pasta, 1 potato, & 1 vegetable)

Choice of 1 salad

Add beef selections for \$8 per person

5 hours of open bar service with call brand liquors,

Draft beer, bottled beers, and house wines

1 hors d'oeuvre served buffet style

Premium centerpieces for your quests tables

## EAGLE PACKAGE

\$80 (Saturday)

\$75 (Sunday - Friday)

Choice of 2 entrees (Pork, Chicken, Seafood, or Beef selections)

Choice of 3 accompaniments (1 pasta, 1 potato, & 1 vegetable)

Choice of 1 salad

5 hours of open bar service with premium brand liquors, bottled beers and house wines

2 hors d'oeuvres served buffet style

Standard center pieces

Choose 3 upgrades from attached list

## INCLUDED WITH EVERY PACKAGE

Personal wedding coordinator

China, linens, silverware and glassware

Centerpieces (varies with package selection)

Bar service (varies with package selection)

Champagne Toast for Bridal Party

Your wedding cake cut and served

Fresh baked rolls, butter, coffee, tea, water, and soda

## ADD THE FOLLOWING TO ANY PACKAGE

Extra hour of Bar Service (Rail \$11, Call \$13, Premium \$1 )

Premium Centerpieces \$30 per table

Upgraded Linens

Shuttle Service \$300 (from Lower parking lot)

Hotel Shuttle \$375

Ceremony \$1500 (includes up to 150 standard white plastic chairs)

All Packages subject to 18% gratuity, current state sales tax, and room rental fee of \$1100

Pricing subject to change without notice unless under contract

Sunday - Friday adult minimum of 100 guests, Saturday adult minimum of 125 guests

Seated Dinner Pricing available upon request





# CATERING SELECTIONS

## HORS D'OEUVRES

Bruschetta  
Dollar Rolls  
Chicken Wings  
Chicken Mudega Kebabs  
Chicken Quesadilla  
Crab Cakes (add \$3)  
Cheese & Cracker Platter  
Antipasto Platter  
Fresh Fruit Platter  
Vegetable Platter  
St. Louis Style Toasted Ravioli  
Crab Rangoon with Sweet & Sour Sauce

## ENTRÉES

### ITALIAN MARINATED PORK LOIN

Pork loin marinated in olive oil, garlic & fresh Italian herbs grilled & topped with a creamy Marsala wine sauce

### CHICKEN MUDEGA

Lightly breaded boneless skinless chicken breast baked & drizzled with an olive oil, lemon & garlic sauce

### CHICKEN ALLA MARIO

Lightly breaded boneless skinless chicken breasts baked & topped with a white wine sauce, broccoli, fresh mushrooms & provol cheese

### CHICKEN PARMIGIANO

Lightly breaded boneless skinless chicken breasts baked in our homemade marinara sauce & provol cheese

### CHICKEN SPEDINI

Lightly breaded boneless skinless chicken breasts stuffed with tomato, red onion, cheese and prosciutto, drizzled with an olive oil, lemon, and garlic sauce.

### ROASTED CHICKEN

With sundried tomato and spinach

### PORK TENDERLOIN

With maple balsamic glaze

### PECAN ENCRUSTED SALMON

With lemon honey glaze

### SALMON AL LIMONE

Lightly breaded, baked and drizzled with an olive oil, lemon and garlic sauce

### STUFFED FILET OF SOLE

Sole filet stuffed with shrimp, scallops, and crabmeat with cream sauce

### HAND CARVED PRIME RIB

Served medium to medium well with au jus and horseradish

### BEEF TENDERLOIN

Medallions served medium to medium well with a white wine and mushroom brown sauce

## PASTA SELECTIONS

### PASTA CON BROCCOLI

Penne, white cream sauce, fresh broccoli florets

### RIGATONI PASTA

#### WITH ANDOUILLE SAUSAGE

Andouille sausage, diced tomato, fresh mushroom, light cream sauce

### CHEESE TORTELLINI

With butter, garlic, basil, and Parmesan

### SUNDRIED TOMATO PORTABELLO PASTA

With sundried tomato and portabello cream sauce

### SHRIMP & ARICHOKE PASTA

Penne, shrimp, artichoke, tomato, Parmesan cheese, basil, and olive oil

### CHORIZO SHRIMP PASTA

Penne, chorizo sausage, shrimp, chives, white wine cream sauce

### PASTA PRIMAVERA

With a sautéed vegetable medley in a vodka cream sauce

## POTATO SELECTIONS

### GARLIC MASHED POTATOES

Russet potato, cream, butter, and roasted garlic

### ITALIAN FRIED POTATOES

Diced potatoes, olive oil, garlic, basil, salt, pepper, and parmesan

### CREAMY CHIVE POTATOES

Red potatoes, sour cream, cream cheese, and fresh chives

### SCALLOPED POTATOES

Yukon gold potatoes, caramel iced onions, cheese, and fresh herbs

Additional hors d'oeuvres available as an "add on" to any package for \$4 per person per hors d'oeuvre for buffet or butler style

## VEGETABLE SELECTIONS

### BROCCOLI WITH INFUSED PECAN BUTTER

### FRESH ROASTED ITALIAN VEGETABLE MEDLEY

### BABY GREEN BEANS WITH GARLIC AND ALMONDS

### GRILLED ASPARAGUS

### PARMESAN ENCRUSTED CAULIFLOUR

### PROSCIUTTO WRAPPED ASPARAGUS

### ROASTED BRUSSELS SPROUTS WITH BACON, CARAMALIZED ONIONS & BLASAMIC GLAZE

## SALAD SELECTIONS

### JOE BOCCARDI'S HOUSE SALAD

Iceberg and romaine mix tossed with our homemade Italian dressing, provol cheese and tomatoes

### CAESAR SALAD

Romaine lettuce tossed with creamy Caesar dressing, croutons, provol and Parmesan cheese

### SPINACH SALAD

Baby spinach leaves tossed with our homemade poppy seed dressing, candied walnuts, red onion, bacon and feta cheese

### SPRING MIX SALAD

Spring mix lettuce, with apples, goat cheese, red onion, grape tomatoes, pecans in a balsamic vinaigrette

## DESSERT SELECTIONS

### PLAIN CHEESECAKE

4.25 Per Person

### TIRAMISU

5.25 Per Person

### BISTRO BARS ASSORTMENT

5.25 Per Person

### CHEF'S CHOICE DESSERT

3.95 Per Person

## CHILDREN 12 & UNDER

### CHICKEN STRIPS & FRIES

12.95 per child



**TAPAWINGO**  
NATIONAL GOLF CLUB



# EAGLE PACKAGE UPGRADES

Choose 3

Chair covers with an organza bow in the color of your choice. (This counts as two options) Choose from several styles and colors

Add uplighting to give your wedding that extra special touch; this includes four color changing uplights

Butler passed hors d'oeuvres

Allow our friendly and courteous staff to walk among your guests, offering your selection of hors d'oeuvres

Toasted ravioli offered as a late night treat. Having fun makes you hungry so why not offer your guests a great St. Louis treat later in the evening? Served with our house made marinara

Three hours of standard Photo Booth fun! Let your guests let loose with many great props and take a copy of the memories made on your big day. You will also receive a flash drive of all photos taken throughout the night. Customizable prints and many fun props to choose from included!

Ten Joe Boccardi's pizzas made fresh as a late night snack. An assortment of St. Louis' favorite pizzas for your guests to munch on towards the end of the night.

Premium Centerpiece of your choosing; a great touch to your already great event!

