

The Grand Opera House
Banquet & Event Center

Wedding Packages

January 1, 2017

The Grand Opera House Banquet & Event Center
311 North Main Street ~ Saint Charles, MO 63301
Phone (314) 406-3783 ~ Fax (636) 947-3155
www.ohbanquets.com

“The Farinelli”

The Farinelli wedding package includes 4 hours of open bar and 5 hours of hall rental. This package includes Door Man, Serving Staff, Bartenders, Water Service, China, Stemware, House Linens, House Centerpieces, Cutting Cake and Serving, Dance Floor, Head Table, Gift Table, Guest Book Table.

Event Date	Price
Saturday Evening	52.00 ++
Friday Evening	49.00 ++
Thursday & Sunday	47.00 ++
Monday Thru Wednesday	45.00 ++

+ Event Planning Fee 18% not included

+ Sales Tax not included

Special Pricing options are available for January thru April 30th and July.

The Farinelli Buffet includes the following menu options:

Salads

House or Italian

Dinner Rolls

Entrée's (Choice of two)

Slow roasted beef in au-juis

Beef Burgundy

Chicken Marsala

Apple Citrus Chicken

Bourbon Chicken

Peppered Pork Tenderloin w/ Flame

Roasted Peppers

Mostaccioli

Pineapple Baked Ham

Sides (Choice of three)

Flame roasted sweet corn, Italian green beans, Glazed baby carrots, Vegetable Medley, Parsley buttered new potato, Oven roasted garlic potato, Mashed potato, Potato au-gratin, Penne Marinara, Linguine alfredo, Pasta con broccoli, Rice Pilaf & Risotto.

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“ *Pavarotti* ”

The Pavarotti wedding package includes 4 hours of open bar and 5 hours of hall rental. This package includes Door Man, Serving Staff, Bartenders, Water Service, China, Stemware, House Linens, House Centerpieces, Cutting Cake and Serving, Dance Floor, Head Table, Gift Table, Guest Book Table. This is a customized wedding package which will be detailed with our chef. There are many choices that are still being added to these selections.

Starting price for the Pavarotti is \$60.00 per seat

Specialty Entrée's

The following are at Market Price:

- Carved Prime Rib
- Carved Tenderloin of Beef
- Shrimp in Scampi Butter
- Lobster Tail

“Specialty Items”

All packages can be customized for each wedding party. Consider adding the following to the Farinelli or Pavarotti menus.

Hot & Cold Hors D’oeuvres

Iced Shrimp Cocktail, Smoked Norwegian Salmon, Caribbean Spiced Finger Shrimp, Meatballs, Breaded Chicken Drumsticks, Chick Wings, Spanikopita, Chicken Quesadillas, Mozzarella Sticks, Crab Cakes, Crab Rangoon, Assorted Puff Pastries, Toasted Ravioli, Rumaki, Assorted Dollar Sandwiches, Assorted Tea Sandwiches, Fresh Fruit Display, Assorted Vegetable Tray, Assorted Dips with Crackers & Breads, Egg Rolls, Fruit Carvings, Assorted Pinwheels, Assorted Cheese & Crackers.

Chocolate Fondue Table

Customize your fondue table to your wedding.

Light Snacks

(added to last ½ hour of reception)

Snack Mix, Popcorn, Goldfish, Pretzels or Peanuts

Pastries and Coffee Station

Champagne Fountain

Tea & Coffee Service

Valet Parking

“ Open Bar ”

All packages include well bar service for mixed drinks, cocktails, draught beer, bottled wine (Merlot & Chardonnay) and soda. Bar Service is required for Saturday evening events.

Bottled Wine

- Consider adding bottled wine to your tables, we will assist you on your wine selection

Well Package

- House - Gin, Rum, Scotch, Bourbon, Vodka, Amaretto, Tequila
- Price included with wedding packages

Call Package

- Jack Daniels, Jameson, Seagram's 7, VO, Wild Turkey, Southern Comfort, Bacardi, Jim Beam, Baileys, Smirnoff, Captain Morgan, Malibu, Canadian Club, Canadian Mist, Beefeater Gin, Jose Cuervo Gold, Absolute
- Add \$5.75 to package
- Add \$5.75 for additional ½ hour

Premium Package

- Crown Royal, 1800, Milagro, Grey Goose, Bombay Sapphire, Glenlivet, Hennessey
- Add \$9.25 to package
- Add \$9.25 to additional ½ hour

Bottled Beer

- You may add bottled beer to your package for an additional \$6.90

What Happens Next?

Congratulations on choosing your wedding at the Grand Opera House. We can now begin to customize your wedding to fit your exact needs and to ensure a flawless event.

Select Your Dinner Menu

You will schedule a meeting with our chef. You will have a chance to talk directly to our chef to customize your meal to your individual tastes.

Plan Your Event

Please visit the links page on our website to find vendors to customize your event.

Your Estimate

Once you have made your deposit you have reserved your date. An estimate will be provided to you based on your anticipated guest count. Please keep in mind that this is only an estimate, you can make any changes you want prior to the wedding. The final guest count will need to be finalized 2 weeks prior to the event at the pre-wedding appointment.

Pre-Wedding Appointment

Congratulations, your event is 2 to 3 weeks away. At this point we will require the final guest count, and any additional items or special requests that your event will require. Final arrangements will be made with the caterer, and you can sit back and relax until the big day.

Payment Information

To reserve your date we have a standard contract and non-refundable deposit for \$500.00. 40% of your estimated costs will be due 6 weeks in advance. Final payment will be due 2 to 3 weeks in advance with your pre-wedding appointment. All deposits and pre-payments will be applied to your final payment.

Contact Information

Please feel free to contact us at anytime via phone or email. Our event coordinator can be a valuable asset for referrals to other services or event planning strategies. Please call to schedule appointments.