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Catering by trēo

Two Convention Center Plaza | St. Charles, Missouri

www.stlouisstcharles.embassysuites.com | (636) 946-5544

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BREAKFAST

SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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Continental Breakfast | 18

A Seasonal Selection of Market Style Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Apple, Cranberry and Grapefruit Juices

Assorted Soft Drinks

Requires a \$50 Attendant Fee up to 75 Guests.

An Additional \$25 Fee per 75 Guests.

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All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Coffee

Assorted Herbal Teas

Plated Breakfast

Priced Per Person

All American | 20

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

Carb-Conscious Breakfast | 22

Scrambled Eggs

Choice of Bacon or Sausage Links

Fresh Tomatoes

Vegetarian Breakfast Quiche | 24

Fresh Vegetable-Sundried Tomato Quiche

Asparagus Spears, Fresh Tomato Salsa

Strawberry Ricotta Stuffed French Toast | 22

Served with crispy bacon

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Healthy | 22

Assorted Selection of Market Style Sliced Fruit
Individual Homemade Granola and Yogurt Parfaits
Scrambled Eggs (Egg Beaters)
Turkey Bacon
Chicken Apple Sausage
Roasted Yukon Potato Wedges with Parsley
Fresh Baked Low-Fat Bran and Blueberry Muffins
Butter, Jams, Fruit Preserves and Honey
Bagels and Low-Fat Cream Cheese
Chilled Apple, Orange, Cranberry and Grapefruit Juices
Freshly Brewed Gourmet Coffee
Assorted Herbal Teas

Hearty | 25

Assorted Selection of Market Style Sliced Fruit
Assorted Cold Cereals and Milk
Bagels and Cream Cheese
Crunchy French Toast with Vanilla Citrus Butter, Banana & Strawberries
Scrambled Eggs
Bacon and Turkey Sausage
Breakfast Potatoes
Variety of Freshly Baked Breakfast Breads and Pastries
Butter, Jams, Fruit Preserves and Honey
Chilled Apple, Orange, Cranberry and Grapefruit Juices
Freshly Brewed Gourmet Coffee
Assorted Herbal Teas

Requires a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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The Biscuit Bar | 25

Sliced Fruit

Freshly baked Biscuits

A variety of toppers including sausage gravy, honey baked ham and stone ground mustard, chicken fried chicken with pepper syrup and strawberries & cream

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Requires a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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Enhancements

- Individual Low-Fat Fruit Yogurts | 4 each
- Oatmeal with Dried Fruit | 4 per person
- Served with Brown Sugar and Raisins
- Fresh Blueberry, Granola and Yogurt Parfaits | 4 each
- Hard Boiled Eggs | 1 each
- Seasonal Fruit Display | 5 per person
- Assorted Hot Breakfast Sandwiches (Dozen) | 5 each
- House Made Biscuits and Gravy | 5 per person
- Smoothie Assortment | 4 each
- Breakfast Sandwich Sliders | 5 each
- Breakfast burrito Minis | 5 each

Action Stations | 8 per person

Waffle or Pancake Station

With your choice of Blueberries, Pecans, Chocolate Chips, Whipped Cream and Flavored Butter

Omelet Station

With Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage, Cheese and Spinach

Action stations may not be ordered as stand alone.

Requires a \$50 attendant fee up to 75 guests.

An additional \$25 fee per 75 guests.

Designed to compliment your breakfast selection.

Enhancements are served individually for your health assurance.

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Brunch Classic | 38

Scrambled Eggs with cheese and fresh herbs
Crispy Bacon and Sausage
Rosemary Roasted Breakfast Potatoes
Smoked Salmon Display with traditional condiments
Fruit Salad
Garden Green Salad accented with olives, tomato, haricot verts, hard boiled eggs and sundried tomato vinaigrette
Grilled Chicken with Lemon Butter Sauce and Crispy Capers
Roasted Spring Vegetables
Bakery Assortment with mini desserts
Coffee, decaf, assortment of herbal teas and freshly squeezed juices

Enhancements

Carved Striploin with jus lie and horseradish demi glaze | 10
Cider Bourbon Glazed Ham with Buttermilk Biscuits | 10
Slow Roasted Turkey with Cranberry Demi Glaze | 10
Bloody Mary bar | 8
Bellini and Mimosa Bar | 8

Requires a \$50 attendant fee up to 75 guests.

An additional \$25 fee per 75 guests.

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BREAKS

DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

cappuccino

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Sweet Treats | 15

An Assortment of Tasty Fresh Fruit Pies
Praline Pecans, Peanut Brittle
Mini Red Velvet Cupcakes with Cream Cheese Frosting

Energizer | 14

Yogurt, Trail Mix, Energy Bars
Fruit Smoothies
Regular and Sugar Free Energy Drinks
Bottled Natural Juices

Ballpark Break | 15

Fresh Popped Popcorn and Cracker Jacks,
Warm Jumbo Soft Pretzels (Salted with Mustard)
Mini Corn Dogs
Root Beer Soda

Nature's Snacks | 16

Yogurt Covered Nuts, Raisins and Pretzels
Trail Mix, Energy Bars, Granola Bars
Assorted Fruit Smoothie Shooters

Chocolate, Chocolate | 16

Chocolate Cheesecake Bites
Chocolate Dipped Pretzels
Double Chocolate Brownies
Chocolate Ganache Cupcakes

All breaks include gourmet coffee (regular and decaffeinated), assorted herbal teas and assorted soft drinks.

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests. All prices based on 1 ½ hour serve time.

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Soda Jerks | 18

Sundaes and float station with Fitz's rootbeer, orange soda, cherry cola, vanilla ice cream, assorted cookies and brownies and toppers

Cookie Monster | 18

An assortment of oatmeal-raisin, sugar, peanut butter and chocolate chunk cookies with mini milk shake shooters and milk

Taste of St. Louis | 20

Ted Drewes individuals, toasted ravioli with oven roasted tomato sauce, Fitz's rootbeer and Gus's mini pretzels with stone ground mustard and don't forget gooey butter cake individuals

All breaks include gourmet coffee (regular and decaffeinated), assorted herbal teas and assorted soft drinks.

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests. All prices based on 1 ½ hour serve time.

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All-Day Beverage Package | 17

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

The following items are Priced Individually

Assorted Regular and Diet Sodas | 4

Non-Sparkling Mineral Water | 5

Sparkling Mineral Water | 5

Assorted Chilled Bottled Juices | 4

Red Bull (Regular & Sugar Free) | 5

The following items are Priced Per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas | 55 per gallon

Orange Juice | 40 / gallon

Fresh Squeezed Lemonade | 40 / gallon

Iced Tea | 40 / gallon

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The following items are priced per dozen | 35

Breakfast Pastries, Breads, Muffins or Croissants

Bagels with Assorted Cream Cheese

Croissant with Assorted Fillings

Chocolate Fudge Brownies or Blondies

Hot Jumbo Pretzels served with Mustard

Freshly Baked Cookies

Items are served individually for your health assurance

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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The following items are priced individually

Assorted Candy Bars | 4

Fresh Whole Fruit | 3

Granola Bars/Energy Bars | 4

Gourmet Cupcake | 4

Cheesecake Pops | 4

Priced Per Person | 5

Tri Colored Tortilla Chips with Salsa, Guacamole & Queso

Bleu Cheese Chips

Kettle cooked chips with Bleu Cheese, Bacon and Green Onions

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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LUNCH

ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

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Roasted Chicken Breast | 26

Roasted Chicken Breast with Parmesan Mash, Asparagus and Parisian Jus

Grilled Salmon | 28

Salmon served with Fingerling Potatoes, Seasonal Vegetables, Feta Cheese and Sundried Tomatoes

Seared Sliced Beef | 29

Sliced Seared Beef with Parmesan Mash, Seasonal Vegetables

Cheese Tortellini | 24

Tortellini with Creamy Pesto Sauce
You may add Grilled Shrimp or Chicken| 6

Chicken Roulade | 29

With white wine cream sauce

Priced per person served with house salad, artisan bread, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.

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Classic Grilled Chicken Caesar Salad | 24

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini, Parmesan Curls with a Rich Creamy Caesar Dressing

Substitute Shrimp or Beef Tenderloin | 7

Chicken BLT Salad | 24

Grilled Chicken Breast, Mixed with Field Greens, Chopped Applewood Smoked Bacon, Avocados, Tomatoes

Blackened Salmon Salad | 25

Spiced Blackened Salmon with Fresh Greens, Spanish Onions, English Cucumbers, Roma Tomatoes and Sliced Hard Boiled Egg

Cobb Salad | 24

Chopped Chicken and Bacon over Shredded Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Green Onions, and Crumbled Bleu Cheese

Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese, Vidalia Onion

Priced per person served assorted artisan rolls, chef's selection of dessert and iced tea and coffee (if requested).

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Hearty Wraps | 25

Choose From Grilled Chicken Breast, Seared Sliced Beef & Blue Cheese, Or Vegetarian Option With Crisp Romaine, In Spinach Wrap

Smoked Turkey Breast | 24

Sliced Smoked Turkey Breast with White Cheddar Cheese, Ripened Tomatoes, Butter Lettuce with a Lemon Aioli on Ciabatta

Fresh Mozzarella and Tomatoes | 23

Fresh Mozzarella drizzled with Basil Pesto, topped with Yellow & Red Tomatoes, Bibb Lettuce, Roasted Pepper Hummus on Rosemary Focaccia Bread

*All Sandwich Selection Will Be Individually Packaged For Your Safety

Add Soup Du Jour | 4 Per Person

All sandwiches served with potato chips, pickles, pasta salad, chef's selection of dessert and iced tea.

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Healthy | 32

Fresh Greens with Assorted Market Style Toppings and Dressings

Artichoke and Tomato Salad in Herb Vinaigrette

Roasted Chicken Breast with Herb Au Jus

Seared Salmon with a Lemon Caper Sauce

Rice Pilaf

Seasonal Fresh Vegetables

Deli | 29

Chop Salad with Vinaigrette and Buttermilk Ranch Dressings

Tortellini & Grilled Vegetable Salad

Homemade Southern Cole Slaw Salad

Sea Salt Lemon Pepper Potato Chips

Sliced Beef Sandwiches with Bleu Cheese and Arugula, Tomato on Brioche

Turkey and Smoked Gouda with Bacon, Green Leaf Lettuce on Focaccia

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas and iced tea and chef's selection of desserts.

All lunches require a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Soup 'er Salad | 27

Soup Kettle Creation

Fruit Salad

Tuna Salad

Asian Cashew Chicken Salad

Baby Greens, iceberg and romaine

Toppers to include: grilled and chilled flank steak; roasted garlic shrimp, balsamic grilled & chilled sliced chicken; an assortment of garden fresh veggies, an assortment of dressings and toppers

Chef's assortment of cakes and pies

Wrap n' Roll | 29

Chicago Style Chop Salad

Broccoli Salad

Choice of three sandwiches or wraps including: roasted veggie wrap, turkey swiss wrap; roast beef with boursin on hoagie; chicken caprese wrap; sliced sirloin with blue cheese on ciabatta; herb grilled chicken, pepperjack and chipotle aioli on focaccia; honey baked ham & swiss on pretzel roll

Housemade chips

Chef's Dessert Selection

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas and iced tea and chef's selection of desserts.

All lunches require a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

EXECUTIVE MEETING PACKAGE

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Executive Full Day | 79

Private Morning Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Sliced Fresh Fruit and Assorted Breakfast Breads

Corporate Lunch Buffet

Soup of the Day, Salad Bar

Deli Selection of the Day

Hors D'Oeuvres of the Day

Two Hot Entrees

Starch and Seasonal Vegetables

Rolls and Assorted Breads

Coffee, Iced Tea and Soft Drinks

Dessert Bar

Private Afternoon Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Assortment of Snacks and Treats

Meeting Space

General Session with Standard Set Up

One Discounted Breakout Room if More Than 50 Guests, If Needed

Deluxe Audio-Visual Package

Screen

High Speed Wireless Internet

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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RECEPTION

ESSENCE

canapes

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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Cold Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

Up to three items can be included per station

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

Tomato Bruschetta | 2.50

Andouille, Mozzarella Stuffed Olive Skewer | 3

Turkey Pastrami Wrapped Melon | 2.50

Chipotle Roasted Shrimp, Papaya Mango Relish | 3.75

Smoked Salmon on Lavash | 3.50

Jumbo Shrimp Cocktail | 3.50

Beef Tenderloin with Raspberry and Onion Crostini | 3.50

Assorted Sushi | market

Oyster Shooter with Vodka, American Caviar | market

Crab Claws with Louise Sauce | market

Mini Shrimp Shooters | 4

Mini Assortment of Sandwiches | 3

apricot chicken, ham & swiss , roasted tomato and goat cheese, smoked salmon with lemon caper; salami and provolone, bbq chicken and slaw

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Hot Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

Up to three items are included per station

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

- Spanakopita | 2.25
- Miniature Beef Wellington | 3.60
- Salmon & Goat Cheese in Phyllo | 3.50
- Pear & Almond Brie | 2.75
- Andouille & Cheese Puff | 2.50
- Vegetable Pot Sticker | 2.50
- Vegetable Egg Rolls | 2.50
- Scallops Wrapped in Bacon | 3.75
- Panko Fried Shrimp | 3.50
- Seared Scallops and Seaweed Salad | 4.00
- Toasted Ravioli | 2
- Chicken Wings | 3
- Tandoori Chicken Skewers | 2.50

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Antipasto Display | 10.00 per person

Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella and Imported Cured Meats

Market Style Crudité | 5.00 per person

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Market Style Fruit Display | 6.00 per person

Assorted Seasonal Sliced Fruit with Minted Yogurt Dip

International Cheese Display | 9.00 per person

Assorted International and American Cheeses, Artisan Crackers and Assorted Jams and Spreads

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.
All stations are based on 1 ½ hour serve time.

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pub grub | 21

3 foot long American and Italian Subs Crispy chicken wings with buffalo sauce
Deep Dish Pizza Individuals
Chef's Recommendation: Microbrew Madness Bar Package

street food | 27

pulled pork bahn mi korean bbq chicken tacos
chicken & cheddar waffle sliders falafel tacos

happy hour | 22

cheese presentation vegetable crudites
toasted ravioli with marinara mini vegetable eggrolls tandoori chicken satays
access to our comp reception bar
(based on 5 pieces hor d'oeuvres per person)

street vendor | 15

mini hotdogs, bratwurst and italian sausages with a variety of housemade
mustards and ketchups

peel! | 16

gourmet flatbread station including three cheese; spinach & artichoke; bbq
shrimp and balsamic grilled chicken

All stations require a \$50 attendant fee up to 75 guests. An
additional \$25 per 75 guests.

All stations are based on 1 ½ hour serve time.

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The following items are priced per dozen

Assorted Petit Fours | 48

Chocolate Covered Strawberries | 48

Assorted Chocolate Dipped Fruit | 48

Mini Crème Brulee | 50

Mini Cheesecake | 50

Seasonal Fruit Cobbler | 48

Mini Mousse Parfait | 50

The following items are priced per person

Assorted Cakes, Pies and Tarts | 8

Bread Pudding with Whiskey Sauce | 8

All About Chocolate | 10

Truffles, Éclairs, Chocolate Mousse, Flourless
Chocolate Cake, Petit Fours

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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Caesar Salad Station | 10

Hearts of Romaine, Croutons, Shredded Asiago Cheese, Kalamata Olives, Artichokes, Grilled Chicken and Roasted Bay Shrimp with a Creamy Caesar Dressing

Asian Chop Salad | 10

Water Chestnuts, Shiitake Mushrooms, Bamboo Shoots, Julienne Peppers, Crispy Won Ton Skins with Grilled Chicken and an Orange Ginger Vinaigrette Dressing

Pasta Station | 12

Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce
Penne Pasta with Shaved Asiago Cheese and Marinara Sauce
Farfalle with herb Oil, Roasted Tomatoes and Spinach with Reggiano Parmesan

Slider Station – Pick Two | 13

Pulled Pork, Crab Cake, Fried Chicken, Beef with Bleu Cheese and Caramelized Onion or BBQ Pulled Pork served with Homemade Potato Chips

Dim Sum Station | 15

Vegetable Eggroll, Crab Rangoon, Pork Pot Stickers and Shrimp Shu Mai with Thai Chili Sauce and Organic Soy Sauce

Tostada Station | 13

Chipotle Shrimp, Grilled Chicken, Carne Asada served with Cilantro, Diced Onions, Tortillas and Guacamole, Cheese, Sour Cream

All action stations required attendant fee of \$50 up to 75 guests.

An additional \$25 per 75 guests.

Action stations may not be ordered as stand alone.

All stations based on 1 ½ hour serve time.

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Carving Stations

Prime Rib (Serves 40) | 10 pp

Caramelized Onions, Horseradish Sauce and Rolls

Roasted Turkey Breast (Serves 35-40) | 10 pp

Cranberry Relish, Chive Mayonnaise and Artisan Bread

Roasted Pork Loin (Serves 35-40) | 10 pp

Fruit Compote, Whipped Sweet Potatoes and Rolls

Roasted Beef Tenderloin (serves 25) | 15 pp

Dried Chili Port Demi-Glace Sauce and Rolls

Whole Poached Salmon | 13

Lemon Dill Aioli



brazilian style carving station | 14

choose two from the following:

bacon wrapped tenderloin

Sirloin studded in garlic

Linguisa

Chili Lime Marinated Chicken

baby back ribs | 15

served with ancho blackberry bbq sauce, apple cinnamon bbq sauce, root beer bbq sauce

All carving stations required attendant fee of \$150 up to 75 guests. An additional \$25 per 75 guests.
Up to two (2) carved meats per station.

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DINNER

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Soup Enhancements for

Dinner Buffets

Priced Per Person

Soup | 6

Broccoli & Cheese

Baja Chicken Enchilada

Chicken Noodle

Southwest Chili

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Salads

Included in Menu Price

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls and Caesar Dressing

Spinach Salad

Farmer's Baby Spinach, Pickled Onion, Dried Cranberries, Feta Cheese, Served with Champagne Vinaigrette

Iceberg Wedge Salad

Wedge of Iceberg Lettuce with Bacon, Crumbled Bleu Cheese and Topped with a Tomato Relish

Garden Salad

Organic Greens, Cucumbers, Julienned Carrots and Tomatoes with Garlic Croutons

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[Cheese Tortellini | 32](#)

Tortellini with Creamy Pesto Sauce

May add Grilled Shrimp or Chicken | 36

[Chicken Supreme | 37](#)

Choose from marsala, lemon caper reduction or rosemary jus

[Chicken Roulade | 39](#)

stuffed with spinach, sundried tomatoes, caramelized onion and feta cheese

[Grill Seared Chicken Breast | 37](#)

Grill Seared Chicken Breast with Fire Roasted Red Pepper Sauce

[72 Hour Braised Beef Short Rib | 45](#)

Braised Short Rib with Demi-Glace

[Beef Tenderloin | 48](#)

Beef Tenderloin with Demi-Glace

[Grilled Atlantic Salmon | 37](#)

Grilled Atlantic Salmon with Lemon Herb Sauce

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- petite filet with crabcake | 50
- pepperloin with jumbo garlic shrimp | 50
- chicken with petite filet | 49

Entrée prices include iced tea, coffee, bread, house salad and chef's selection of vegetable, starch and dessert.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Tuscan Dinner | 46

Tuscan Vegetable Pasta Salad

Caesar Salad

Roasted Corn, Peppers and Red Onion Salad

Chicken Cacciatore

Seared Salmon with a Meyer Lemon Basil Relish

Wild Mushroom Risotto with Parmigiano Cheese Tomato Relish

Season Fresh Savoy Cabbage Slaw

Chefs Assortment of Cakes and Pies

Savory Dinner | 48

Tomato and Cucumber Salad with Red Onion Vinaigrette

Spinach Salad with Roasted Mushrooms, Tomatoes, Gorgonzola Cheese, dressed with a House Made Herb Vinaigrette

Wild Rice Salad

Beef Short Ribs with Jack Daniel's BBQ Sauce

Pasta with Chicken and Goat Cheese Sauce

Beef Medallions with Balsamic Glazed Onions

Chef's Appropriate Starch and Vegetables

Chef's Assorted Cakes and Pies

Dinner priced per person. Includes iced tea and coffee.
All dinners require a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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the arch buffet | 45

mesclun salad and crumbled blue cheese,
roasted peppers, almonds and apple cider
vinaigrette

marinated mushroom salad with tarragon,
lemon and olive oil

tilapia with braised leeks in white wine butter
sauce

slow roasted pork loin with blackberry ancho
bbq sauce or raisin-apple chutney

orchiette pasta with wild mushrooms, peppers,
asparagus and pomodoro

rosemary and roasted garlic new potatoes

haricot verts with broccoli, red & yellow carrots
and bell peppers

cheesecake assortment

forest park | 50

soup kettle creation

mixed green salad with dried fruits, tomatoes and
balsamic vinaigrette

marinated asparagus and roasted pepper salad with
dijon vinaigrette

orzo pasta salad with artichokes, roasted tomatoes and
lemon-oregano vinaigrette

prime rib with grainy mustard veal reduction

deconstructed chicken saltimbocca with lemon butter
sauce

cheese tortellini with goat cheese, spinach and
sundried tomato with tomato vodka sauce

chef's selection of desserts

Regional Favorites

down south | 45

salad bar with romaine and iceberg lettuce condiments
including tomato, cucumber, carrot, bacon and croutons

fingerling potato salad

slow roasted pulled pork

southern fried chicken or blackened chicken

cornmeal crusted catfish with bacon, corn, tomato hash

red beans and rice

butter milk biscuits

apple pie and peach cobbler

Dinner priced per person. Includes iced tea and coffee.

All dinners require a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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BEVERAGE

ENJOY

martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

BEVERAGE

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Bar Service Based on Consumption

	Cash	Hosted
Cocktails *must be batch purchased	8.	7.5
Imported Beer	7.	6.5
Domestic Beer	6.	5.5
House Wine/By the Glass	8.	7.5
Premium Wine/By the Glass	9.	8.5
Mineral Water	5.	5.
Red Bull	5	5.
Soft Drinks and Juices	4	4.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Batch Cocktails 9 per person

Choose from 3 of the following, batches prepared per 50 guests

Classic Margarita
Simple Cosmopolitan
Vodka Collins
Island Daiquiri
Perfect Manhattan
Old Fashioned
Negroni

Additional Costs for Premium Brands or Less Than 50 Guests

Custom Cocktails Available 10 per person

Beer/Wine Selections

Standard Selections

Budweiser, Bud Light, Michelob Ultra, Corona, Heineken
Canyon Road Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Upgraded Selections

Includes all standard beer plus 3 of the following beers and wines
Schlafly, Goose Island IPA, Modelo Especial, Samuel Adams Boston Lager

William Hill Chardonnay, Mirassou Cabernet, Pinot Noir, LeTerre White Zinfandel, Starborough Sauvignon Blanc, La Marca Prosecco

Serve times are hourly per person

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All beverage services on the premises require the services of a bartender or attendant. All personnel service fees are for up to 4 hours, additional hours are at \$25 per hour. All of our servers and bartenders are certified by TIPS, a skills-based training program that is designed to prevent intoxication, underage drinking and drunk driving.

Per person	Beer & wine	Premium Bar	Top Shelf
1 hour	10	14	18
2 hour	14	21	26
3 hour	17	28	34
4 hour	20	33	41
5 hour	22	38	48

Per drink	Host	Cash	Ticket
Premium Bar	6.50	7.00	6.50
Top Shelf	7.50	8.00	7.50
Domestic	4.50	5.00	4.50
Imported	5.50	6.00	5.50
Canyon Road Wine	6.50	7.00	6.50

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TECHNOLOGY



TECHNOLOGY

FLAWLESS

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Meeting Accessories

Flipchart Package 25

Whiteboard with Dry Erase Markers 50

LCD Meeting Room Projection Package 450

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

LCD Meeting Room Support Package 125

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

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Meeting Accessories

High Speed Copier | .35 per page

Plain Paper | .25 per page

Facsimile 1 per page

Color Laser Jet Printer .50 per page

Laptop Computer 200

Wireless Presenter with Laser Pointer 50

LED Up Lights

Polycom Speaker Phone 200

Mixer 55

Podium with Microphone 75

Microphone 60

Wireless Microphone 140



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HSIA Capability

The Embassy Suites St. Charles has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

\$40 per connection and goes down to \$15 per connection over 150 people.
Flat rates are available

Hybrid Meeting Package

Present to an audience at the hotel or anywhere in the world

Package Includes:

Hi Definition LCD projector

Lavalier Microphones

Increased Bandwidth per internet connection (up to 10 Mbps per connection)

Packages Begin at \$800

Video conference capabilities are available and are designed and priced based on your meeting needs



CLEANLINESS ASSURED

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Atrium is committed to implementing processes to not only combat this virus, but promote healthy best practices that you can adopt at your own events during high-and low-risk time periods alike.

Atrium firmly believes that we must be the leaders in showcasing safe conferences while still allowing all attendees to have fun and book business.



Cleanliness Assured



Temperature checks will be conducted before entering the event.



Indoor/outdoor spaces will be used as much as possible.



Cloth masks will be required for attendees and staff at a minimum. KN95 masks will be provided for any attendee or staff who wants one.



Larger aisle ways and one-way only aisles in the trade show and appointment areas help manage traffic.



Glove and hand sanitizer stations will be available throughout the event.



Education sessions will be set up to allow for 6' space between chairs.



Disinfectant foggers will be placed in the exhibit hall area.



F&B will be provided in a no-contact way (i.e. pre-packaged food, no self-serve buffets).



New appointment design allows for social distancing measures and plexiglass shields will be placed on appointment tables.



There will be no large general sessions this year at Atrium.