

The Grand Opera House
Banquet & Event Center

Holiday Party Package

November, December 2011 and January 2012

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

House Party Package

The Holiday package offers 4 hours of open bar and 4 hours of hall rental. This package includes Door Man, Serving Staff, Bartenders, China, Stemware, White Square Linens, Cloth Napkins, House Centerpieces, Dance Floor, and the Well Liquor Bar Package. *

Event Date	Price
Saturday Evening	40.00 ++
Friday Evening	37.00 ++

+ Gratuity 18% not included

+ Sales Tax not included

This package 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

Mostacioli

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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Customized Catering Package

This package allows for your party to choose your own caterer. Base rental package includes hall rental, tables and chairs with standard white square linens, bartenders and door man. You will be allowed to choose from the Well, Call or Premium Bar packages.

Hall Rental & Bar	Price
Saturday Evening	1,575.00 FLAT
Friday Evening	1,260.00 FLAT
Monday – Thursday & Sundays	840.00 FLAT
Beer & Wine	10.50/ Guest
Well Bar Package	15.75/ Guest
Call Bar Package	19.00/ Guest
Premium Bar Package	23.00/ Guest

18% Gratuity and Sales Tax will be added to the total invoice once finalized.

* Please see the “Open Bar” section below for additional information.

“Specialty Items”

All packages can be customized for each event. Consider adding the following:

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

(may be added to last ½ hour of your party)

Snack Mix, Popcorn, Goldfish, Pretzels or Peanuts

Pastries and Coffee Station

Champagne Fountain

Tea & Coffee Service

Valet Parking

Projector for video or images

“ Open Bar ”

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

Well Package*

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

Call Package*

- 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
- Add \$3.25 to package
- Add \$3.25 for additional ½ hour

Premium Package*

- Jack Daniels, Crown Royal, 1800, Tanqueray, Jameson, Dewar's, Baileys, Tequila Rose, Absolute, Skyy, McIllelan, Grey Goose, Glenn Levett, Hennessey
- Add \$7.25 to package
- Add \$4.25 to additional ½ hour

Bottled Beer

- You may add bottled beer to your package for an additional \$5.50

Bottled Wine

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

What Happens Next?

Congratulations on choosing your venue at the Grand Opera House. We can now begin to customize your event 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-Event 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. Final payment will be due 2 to 3 weeks in advance with your pre-event 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.