



Jim Edmonds Space 15 has become one of St. Louis's most unique and exciting venues. It will be our pleasure to personalize your event to make it memorable!

All of our special wedding packages include:

1 hour of passed hors d' Oeuvres, 3 hour bar service, Cutting of wedding cake, champagne toast, 5 votives and 1 mirror per table, double topped white table cloths

Wedding Menu One

Upon Arrival:

Bruschetta

Fresh Pesto, Tomato jam and Mozzarella Cheese

BLT Canapé

Crostini, garlic aioli, micro greens tomato jam and bacon

Chicken Satay

With a coconut peanut sauce

Beverage Service

Three Hour Well Brand Bar including Domestic and Imported Beers, House Wine, Assorted Sodas, Fruit Juices and Bottled Water

(Bars can be upgraded to call by adding \$6 per person.)

Dinner Service

House

Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese

OR

Caesar

Creamy Caesar dressing with garlic croutons, and shaved parmesan

Champagne Toast

Pan Seared Boneless Chicken Breast

Choice of Sauce:

Piccata: lemon caper shallots and white wine butter

Marsala: Mushroom, Shallot and Cream

Add \$2 per person -Truffle Bacon Sauce

Wedding Cake/ Coffee Service

\$73.00 per person

Tax and Gratuity not included

Wedding Menu Two

Upon Arrival:

Prosciutto, Melon, Fig and Goat Cheese canapé

Whipped goat cheese, cantaloupe, dried black mission figs
and prosciutto served on toasted round

Risotto cakes

Panko crusted risotto with roasted garlic aioli

Grilled Sweet Chilly Glazed Shrimp

Beverage Service:

Three Hour Well Brand Bar including Domestic and Imported Beers, House Wine, Assorted
Sodas, Fruit Juices and Bottled Water
(Bars can be upgraded to call by adding \$6 per person.)

Dinner Service

Strawberry Spinach

Baby spinach, candied pecans, goat cheese, strawberries, shaved red onion
With poppy seed dressing

OR

House

Spring lettuce, cherry tomatoes, fresh herbs, and shaved parmesan cheese

Champagne Toast

Pesto Crusted Salmon

Basil pesto crusted pan seared salmon with balsamic glaze

OR

8 oz Center Cut Rib Eye

with garlic herb butter

Wedding Cake /Coffee Service

\$83.00 per person

Tax and Gratuity not included

Wedding Menu Three

Upon Arrival:

Candy Bacon Wrapped Scallops

Strawberry, Bleu Cheese, Basil and Balsamic Canapé

Toast round, sliced fresh strawberry, bleu cheese crumbles and chiffonade basil

Roasted Strip Steak Crostini

Thinly sliced on a brioche round with horseradish cream

Beverage Service

Three Hour Call Brand Bar including Domestic and Imported Beers, House Wine, Assorted Sodas, Fruit Juices and Bottled Water

(Bars can be upgraded to premium by adding \$9 per person.)

Dinner Service

Wedge

Iceberg lettuce, cherry tomato, crispy pancetta cubes, and blue cheese dressing

OR

Field Greens

Red grapes, toasted pistachio, black pepper goat cheese and shaved fennel with citrus tarragon vinaigrette

Champagne Toast

Filet

8oz grilled and served with garlic herb butter

and

Pan Seared Jumbo shrimp

served over truffle risotto

Wedding Cake/ Coffee Service

\$99.00 per person

Tax and Gratuity not included

Duo Plates

Substitute for Wedding Package I

Grilled Chicken Breast and Hickory Smoked Pork Loin
with dijon butter sauce

Herb Roasted Chicken Breast and Olive Oil Poached Shrimp
With lemon caper sauce

Substitute for Wedding Package II

Pesto Crusted Salmon and Grilled Strip Steak
With a red wine butter

Sesame Encrusted Tuna and Roasted Pork Belly
With Sweet chili glaze

Substitute for Wedding Package III

Roasted Beef Tenderloin and Lobster Tail
Choice of sauce: Herb Truffle Butter or Red Wine Butter

Specialty Menus
Vegetarian and Pasta Selections

Wild Mushroom Risotto
With asparagus and goat cheese

Pasta Primavera
Seasonal vegetables in red sauce **or** white sauce

Eggplant Parmesan Lasagna
Breaded eggplant layered with cheese and fresh herbs with roasted red pepper and tomato sauce

Sausage & Penne
Italian sausage, roasted red peppers & caramelized onions tossed with a Spicy marinara served over penne noodles

Seafood Cannelloni
shrimp, crab meat, baby spinach, lemon – artichoke puree
in a saffron seafood cream

Childs menu
(for children 10 years and under)

House mix greens with ranch dressing
Or
Vegetable stick with ranch dressing

Choice of:
Chicken Fingers
Cheeseburger sliders
Grilled cheese
Cheese Pizza
Butter noodles with parmesan cheese
Toasted ravioli with marinara sauce

Choice of one side:
French fries, mac and cheese, apple slices

Mini Ice Cream Sandwiches
\$10

Vendor Meals
House Salad and Sandwich
\$15

VENDOR LIST

Florist-

Jane, Wild Flowers 772-9900
Diana Breckenridge 727-2323
Walter Knoll 692-2844
Botanical Design Studio 772-7674

Bakery-

Tim with Cravings- 961-3534
Cakery – 647-6000
Colleen's Cookies 314-727-8427

Photographer-

Stephen Seebeck 314-497-7701
info@seebeckphoto.com
Tom Warwick 313-8451
Rob Westrich 721-3300

Table Cloths-

Party Arts- Sitting Pretty 781-1400

Rentals-

Aries Rental Company 314-664-6610
Party and Props 314-963-0880

Calligraphy

M Haley Design -636-352-2102 – Melissa

Bands

Everyday People- Tom Noack 636-734-1399 or Mike Ehrhard 314-432-0447
MO -314-517-4050- piano player and band

DJ

Millennium Productions 314-918-9335
Travis Berry – Good Lights and Sound 573-424-0247

****** PLEASE NOTE: WHEN DECORATING OUR PRIVATE ROOMS (EX. HANGING ITEMS OFF OF THE CEILING, INSTALING LIGHTS, DRAPES, STAGE, FURNITURE ETC.) YOU MUST HIRE A VENDOR AND THEY MUST BE INSURED AND BONDED, NO EXCEPTIONS.***