CONGRATULATIONS FROM ROUTE 66!

Our weddings have been a St. Louis tradition since 1972.
We would be honored to host your special day!

Route 66 Gold Reception Package

- Suite for Bride and Groom the night of the reception with Champagne & Chocolates
- Reception Centerpieces (mirrored tiles and votives or hurricane globes with white taper candle)
- Linens, skirting, silver, china, glassware, tables, chairs and dance floor
- Raised and skirted head table
- Complimentary parking
- Birdcage or card box
- Four hour open bar
- Four hour DJ service
- Wedding Cake
- Coat Check (seasonal)
- Ten percent off of published menu pricing for rehearsal dinner
- Discounts guest room block rates
- Gift Certificate for a guest room on first anniversary
- Private VIP room for wedding party
- Holiday Inn Certified Wedding Planner

The Gold Reception Package is available for parties of 250+ guests.
Route 66 Silver Reception Package

- Suite for Bride and Groom the night of the reception with Champagne & Chocolates
- Reception Centerpieces (mirrored tiles and votives or hurricane globes with white taper candle)
- Linens, skirting, silver, china, glassware, tables, chairs and dance floor
- Raised and skirted head table
- Complimentary Parking
- Birdcage or card box
- Four hour open bar
- Wedding Cake
- Coat Check (seasonal)
- Ten percent off of published menu pricing for rehearsal dinner
- Discounts guest room block rates
- Gift Certificate for a guest room on first anniversary
- Holiday Inn Certified Wedding Planner
Route 66 Ceremony Package

• Complimentary “get ready” room for bride and her attendants
• Raised and Skirted Stage
• Decorated Lattice or Pipe & Drape
• Wireless Hand Held Microphone
• Concourse Area set with Banquet Chairs
  *Theater style seating with center and side aisles*
• Additional Draped or Skirted Tables *(additional fees may apply)*
• Pedestals
• Setup and Tear Down
• Coat Check (seasonal)
• Complimentary Parking
• Prayer Room or Katubah Signing Room (if applicable)
• Complimentary Bridal Ready Space
• Holiday Inn Certified Wedding Planner

Pricing for Ceremony: $1,000
SEATED SERVICE
Features: Choice of entrée, salad, starch and vegetable, warm dinner rolls and beverages.

Gold $60.00

Petit Filet Mignon with Chicken Marsala or American Red Snapper
A duet of charbroiled 4 oz filet and chicken or American red snapper in a garlic dill butter sauce.

Silver $53.00

Grilled Salmon
Fillet of Grilled Salmon with Mango Salsa.

New York Strip Steak
12 oz center cut strip steak grilled to perfection.

Chicken Chardonnay
Boneless chicken breast in a white wine sauce.

Prime Rib au jus
10 oz garlic-crusted slow roasted prime rib.

Tilapia
Almond Crusted Tilapia pan seared and finished in the oven. The Tilapia is finished with our house made almond beurre blanc.

Chicken Wellington
Boneless chicken breast baked in a pastry shell, stuffed with spinach and feta cheese. Served with creamy chardonnay sauce.

Grilled Pork Chop
Grilled Pork Chop topped with a caramelized apple calvados sauce.

Sirloin Steak
12 oz center cut strip steak grilled to perfection.

Create your own duet from any of our plated items. Check with our Wedding Planner for pricing.

Salads
choose one

The Route 66 Salad
A bed of romaine lettuce with croutons, and cherry tomatoes, tossed in our creamy house made ranch dressing.

Classic Caesar Salad
Served with romaine lettuce and parmesan cheese, tossed in a creamy caesar dressing.

Starches & Vegetables
choose two

• Wild Rice Pilaf
• Garlic Roasted Baby Red Potatoes
• Herbed Potatoes Au Gratin
• Green Beans Almandine
• Honey Glazed Baby Carrots
• Broccoli-Cauliflower Medley
• Garlic Whipped Potatoes
• Seasonal Vegetables Medley
• Red Bliss Potatoes
• Sugar Snap Peas with Peppers
BUFFET SERVICE

The Route 66’s buffet reception option features: salad, entrees, accompaniments, warm dinner rolls and beverages.

Silver Buffet

- Fresh fruit and cheese collage
- Assorted flat breads and crackers
- The Route 66 Salad.

- Breast of Chicken with Marsala Wine Sauce
- Cavatelli with Broccoli in an Alfredo Sauce

Choice of One

- Rosemary and Dijon Encrusted Roasted Pork Loin
- Sirloin of Beef Bordelaise

Choice of Three

- Wild Rice Pilaf
- Herbed Potatoes Au Gratin
- Honey Glaced Baby Carrots
- Garlic Whipped Potatoes
- Red Bliss Potatoes
- Garlic Roasted Baby Red Potatoes
- Green Beans Almandine
- Broccoli-Cauliflower Medley
- Seasonal Vegetables Medley
- Sugar Snap Peas with Peppers

$53.00
50 guest minimum

Add a Station

New England
Taste of Italy
South of the Boarder
Orient Express
Mediterranean Garden
Mashed Potato Bar
Risotto Station
Salad Station
Shrimp Cocktail Station

See Action Stations page for descriptions and pricing.
BUFFET SERVICE - cont.

The Route 66’s buffet reception option features: salad, entrées, accompaniments, warm dinner rolls and beverages.

Gold Buffet

- Fresh fruit and cheese collage
- Assorted flat breads and crackers
- The Route 66 Salad
- Hot Crab Dip with Pita Pockets
- Breast of Chicken with a Chardonnay Sauce
- Baked Cod with Citrus Beurre Blanc

Choice of Four
2 Starches - 2 Vegetables

- Penne Pasta with Tomato-Basil Pesto
- Cavatelli with Broccoli and Alfredo Sauce
- Wild Rice Pilaf
- Herbed Potatoes Au Gratin
- Honey Glazed Baby Carrots
- Garlic Whipped Potatoes
- Red Bliss Potatoes
- Garlic Roasted Baby Red Potatoes
- Green Beans Almandine
- Broccoli-Cauliflower Medley
- Seasonal Vegetables Medley
- Sugar Snap Peas with Peppers

$60.00
50 guest minimum

Add a Station

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See Action Stations page for descriptions and pricing.

Menus and pricing are subject to change and are guaranteed 3 months out. Guarantee numbers due 10 days prior to your event. All prices do not include tax and service fee.
BUFFET SERVICE - cont.
The Route 66’s buffet reception option features:
salad, entrées, accompaniments, warm dinner rolls and beverages.

Gold Buffet Premium
• Fresh fruit and cheese collage
• Assorted flat breads and crackers
• Chef’s choice house-made canapé
• Salad of spring mixed greens, tomatoes, red onions, sliced black olives, croutons, and bacon bits, topped with a choice of feta, blue cheese, or parmesan cheese, finished with a raspberry vinaigrette
• Breast of Chicken Picatta.
• Sliced Tenderloin of Beef with Bourbon
• Mushroom Demi-Glace Breast of Chicken Picatta.
• Broiled salmon with mango salsa

Choice of Four
2 starches – 2 vegetables
• Penne Pasta with Tomato-Basil Pesto
• Cavatelli with Broccoli and Alfredo Sauce
• Wild Rice Pilaf
• Herbed Potatoes Au Gratin
• Garlic Whipped Potatoes
• Red Bliss Potatoes
• Garlic Roasted Baby Red Potatoes
• Honey Glazed Baby Carrots
• Green Beans Almandine
• Broccoli-Cauliflower Medley
• Seasonal Vegetables Medley
• Sugar Snap Peas with Peppers

$65.00
50 guest minimum

Add a Station

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See Action Stations page for descriptions and pricing.
New England
Grilled crab cakes, scallop cakes and lobster cakes with sauces of lemon caper, traditional cocktail sauce and remoulade served with brioche rounds.
$13.00 per person

Taste of Italy
Cheese tortellini and penne with your choice of alfredo, herb pesto and marinara accompanied to include the following: crumbled Italian sausage, tomatoes, onions, mushrooms, chicken, parmesan cheese and peppers.
$11.00 per person

Mediterranean Garden
Classic Greek salad with feta and black olives, grilled pesto vegetables, tuscan white bean salad, hummus with toasted pita triangles, assorted slow cured olives.
$9.00 per person

South of the Boarder
Enjoy your choice of Beef, Chicken or Shrimp Fajitas along with toppings. Add additional proteins for 2.00 per person. Includes: refried beans, Spanish rice, Chips & Salsa, and Queso Cheese Sauce.
$11 per person

Orient Express
This stir fry bar comes with your choice of two proteins: Beef, Pork, Chicken and Shrimp. Add additional proteins for 2.00 per person. Your stir fry selections include: green peppers, onions, scallion, mushrooms, sugar snap peas, bok choy, water chestnuts and bamboo shoots. Served on top of white rice or asian noodles.
$13 per person

Risotto Station
Creamy risotto with toppings to include: wild mushroom mélange, walnut pesto, caramelized onions, baby shrimp, gorgonzola and asiago cheeses, asparagus tips, and shaved prosciutto.
$9.00 per person

Mashed Potato Bar
Mashed potatoes with condiments “mashed in” to order, including bacon, cheddar, chives, sour cream, bleu cheese and herbed butter.
$7.00 per person

Salad Station
Cascades of Caesar salad with homemade croutons and house-made dressing, mesclun salad with pear tomatoes, goat cheese medallions and balsamic vinaigrette, pencil-thin asparagus with fresh raspberries and sliced tomato, basil and mozzarella salad.
$9.00 per person

Shrimp Cocktail Station
Towered Shrimp tree loaded with fresh shrimp boiled with chef seasoning and chilled. Shrimp Cocktail condiments include horseradish aioli, cocktail sauce, Mango chutney, and lemon wedges
$12 per person

Choose 2 and receive 10% discount
Choose 3 and receive 20% discount

Minimum of 50 guests per station.
Attendant fee: $50 per station. Maximum 2 hour service time.
Carved to Order

Steamship of Beef
Served with au jus.
$7.75 per person

Prime Rib of Beef
Accompanied by creamy horseradish sauce and petit rolls.
$15.00 per person

Flank Steak
Teriyaki, merlot marinade, or blackened served with garlic aioli, mustard horseradish, or black peppercorn demi-glace with baked rolls.
$8.00 per person

Sirloin Steak
Montreal seasoned sirloin carved-to-order, with choice of merlot demi-glace, chipotle mayonnaise, and/or garlic aioli.
$12.95 per person

Loin of Pork
Herb roasted, hand carved with choice of peppercorn sauce graining mustard, and raspberry sauce.
$7.50 per person

Maple Glazed Ham
Served with country biscuits and assorted mustards.
$7.50 per person

Turkey
Blackened, herb crusted, or maple glazed. Served with cranberry mayonnaise, peppercorn mayonnaise with sundried cherry and apple relish with rolls.
$7.50 per person

All carving stations served with dinner rolls and butter.

Choose 2 and receive 10% discount
Choose 3 and receive 20% discount

Minimum 20 guests per carving station.
Attendant fee: $50 per station. Maximum 2 hour service time.
### Reception Enhancements

- **At-Table Wine Service**  
  $19.95 per bottle + tax and service

- **LCD Projector and Screen**  
  $150.00 + tax and service

- **Children’s Meals (ages 12 and under)**  
  Includes Chicken Fingers, Fries, and Fruit Cup  
  $16.95 per child + tax and service

- **Private VIP Room for Wedding Party**  
  $175 per hour + tax and service

- **Signature Cocktails**  
  Create a signature drink for your event! Ask your planner for details and pricing

### Bar Upgrades

For bar included packages.

- **Branded**  
  $6.00 per person

- **Premium**  
  $8.00 per person

- **Bottle Beer**  
  $4.00 per bottle domestic  
  $5.00 per bottle microbrews and imports  
  Plus Tax and Service Charge by consumption

### Bar Upgrades

**House**  
$9.00 per person

**Branded**  
$11.00 per person

**Premium**  
$14.00 per person

Domestic draft beer included with any additional service  
Speciality Barrels at $245 plus tax and service  

Pricing based on one hour of service.
**66 BAR MENU**

We are pleased to offer three bar plans to meet your needs:

**Open Bar:** Drinks are charged to the host on a per person, per hour basis

**Cash Bar:** Drinks are charged to the guest on a per drink basis*

**Host Bar:** Drinks are charged to the host on a per drink basis*

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### Bar Plans

**Open Bar**

Priced per person for groups of 50 or more.

Add $3.00 per guest if less than 50.

#### First Hour

- **House Liquors**
  - $7.00

- **Branded Liquors**
  - $8.00

- **Premium Liquors**
  - $11.00

#### Each additional hour

- **House Brands**
  - $4.00

- **Branded Brands**
  - $6.00

- **Premium Brands**
  - $9.00

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### Cash & Host Bars

Prices include Tax & Gratuity

- **Cash Bar**
  - **House Brands**
    - $5.00
  - **Branded Brands**
    - $6.00
  - **Premium Brands**
    - $7.00
  - **Draft Beers**
    - $3.50
  - **Domestic Bottled Beers**
    - $4.00
  - **Premium Bottled Beers**
    - $5.00
  - **House Wine**
    - $5.00
  - **Premium Wine**
    - $6.00
  - **Liqueurs**
    - $7.00
  - **House Champagne**
    - $4.00
  - **Domestic Beer Keg**
    - $300
  - **Import Beer Keg**
    - $400

**Table-Side Wine Service**

Red or White:

- *priced on consumption

**Bar Fee:** $75 / scheduled bar

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10709 Watson Road • Saint Louis, MO 63127 • 314-821-6600

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**Wine List**

**HOUSE SELECTIONS**

- **Sycamore Lane Chardonnay**  
  Ripe apple and pear with hint of vanilla

- **Sycamore Lane Cabernet Sauvignon**  
  Blackberry with touch of oak & spice

- **Sycamore Lane White Zinfandel**  
  Crisp, strawberry flavors

- **Sycamore Lane Merlot**  
  Fresh cherry with of oak & spice

**PREMIUM SELECTIONS**

- **Columbia Crest Chardonnay**  
  Soft peach and apple with herbal notes

- **Fetzer Valley Oaks Cabernet Sauvignon**  
  Strong herb and toasted oak flavors

- **Sutter Home White Zinfandel**  
  Sweet with a light berry flavor

**SPECIAL SELECTIONS**

- **Clos Du Bois Chardonnay**  
  Rich apple and pear with hint of vanilla

- **Callaway Cabernet Sauvignon**  
  Full-bodied black cherry with toasted oak

- **Blackstone Merlot**  
  Toasty with deep vanilla and black cherry flavors

**Sparkling Wines**

- **William Wycliff**  
  Delightful fruit with a crisp, clean finish  
  $18.00 per bottle

- **Mondoro Asti Spumonte**  
  Crisp, sweet and fruity  
  $23.00 per bottle

- **Korbel Brut**  
  Toasty and smooth with citrus and cherry flavors  
  $29.00 per bottle

$20.00 per bottle corking fee.
66 BAR MENU

House

- Sana Cruz Tequila
- Bartons Vodka
- Bellows Bourbon
- Barton Gin
- Lauder's Scotch

Includes:
- Vodka, Gin, Scotch, Bourbon/Whiskey, Brandy, and Rum

Branded

- Skyy Vodka
- Beefeaters Gin
- Dewars Scotch
- Canadian Club Bourbon
- Jack Daniels
- Bacardi
- Korbel Brandy
- Jose Cuervo

Premium

- Absolute Vodka
- Tanqueray Gin
- Johnny Walker Black
- Crown Royal
- Makers Mark
- Captain Morgan
- Disaronno Amaretto
- Remy Martin Brandy/Cognac
- 1800 Tequila

No outside liquor allowed at events.

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