



2014 BANQUET & EVENT MENUS

OMNI  HOTELS & RESORTS  
majestic | st. louis

OMNI MAJESTIC HOTEL

2014  
**BANQUET & EVENT**  
MENUS

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Built in 1913, the Omni Majestic Hotel in downtown St. Louis is a beautifully restored National Historic Landmark that combines an atmosphere of timeless elegance with impeccable service. Guestroom accommodations in this boutique St. Louis luxury hotel are appointed with such refined furnishings as 19th century poster beds and rich mahogany woods.

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1019 Pine Street  
St. Louis, Missouri 63101  
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[omnihotels.com](http://omnihotels.com)



# BREAKFAST

## Art of Breakfast Buffets



### The Jump Start \$15 Per Person

Orange, Cranberry, Grapefruit and Apple Juices\*  
Freshly Sliced Cantaloupe, Honeydew, Pineapple and Strawberries  
Mini Croissants and Apple and Cheese Danishes  
Fresh Baked Blueberry, Orange Blossom and Banana Nut Muffins  
Variety of Bagels with Cream Cheese

Sweet Butter, Marmalade and Preserves  
Starbucks Breakfast Blend and Decaf Coffee and a Selection of Tea Forte

### The Healthy Heart \$16 Per Person

Orange, Cranberry, Grapefruit and Apple Juices\*  
Freshly Sliced Cantaloupe, Honeydew, Pineapple and Strawberries  
“Create Your Own Parfait” with Granola and Fruity Yogurts  
Fresh Baked Blueberry, Orange Blossom and Banana Nut Muffins  
Variety of Bagels with Cream Cheese  
Sweet Butter, Marmalade and Preserves  
Starbucks Breakfast Blend and Decaf Coffee and a Selection of Tea Forte

### A Solid Start \$19 Per Person

Orange, Cranberry, Grapefruit and Apple Juices\*  
Freshly Sliced Cantaloupe, Honeydew, Pineapple and Strawberries  
Variety of Breakfast Sandwiches consisting of Egg, Bacon and Cheese  
“Create Your Own Parfait” with Granola and Fruity Yogurts  
Fresh Baked Blueberry, Orange Blossom and Banana Nut Muffins  
Variety of Bagels with Cream Cheese  
Sweet Butter, Marmalade and Preserves  
Starbucks Breakfast Blend and Decaf Coffee and a Selection of Tea Forte

\*Functions of 15 guests or more will require the use of juice cylinders containing only Orange and Cranberry Juice.

22% Taxable Service Charge and 8.25% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change

# BREAKFAST

## Build Your Own Art of Breakfast



Choose any of the following:

Orange, Cranberry, Grapefruit and Apple Juice\*  
\$3 per person

Individual Servings of 2% and Fat Free Milk  
\$3 per person

Freshly Sliced Cantaloupe, Honeydew, Pineapple and  
Strawberries \$4 per person

Apple and Cheese Danishes  
\$14 per half dozen or \$23 per dozen

Mini Croissants  
\$12 per half dozen or \$21 per dozen

Fresh Baked Blueberry, Orange Blossom and Banana  
Walnut Muffins \$14 per half dozen or \$22 per dozen

Plain, Cinnamon Raisin, Poppy Seed, Onion and  
Sesame Seed Bagels \$16 per half dozen or \$25 per  
dozen

Individual Yogurt servings of Cherry, Blueberry,  
Strawberry, Peach and Mixed Berry \$3 per person

Breakfast Potatoes with Peppers and Onions  
\$4 per person

Country Sausage Links \$3 per person

Smoked Applewood Bacon \$4 per person

Orange-Vanilla French Toast \$4 per person

Farm Fresh Scrambled Eggs \$4 per person

Breakfast Sandwich \$6 per person

Omelet Station \$6 per person  
\$75 Chef's Fee

Tea Forte \$4 per person

Starbucks Regular and Decaf Coffee  
\$34 per half gallon or \$56 per gallon

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# BREAKFAST

## Sensational Buffets



### The Majestic Brunch \$28 per person

Orange, Cranberry, Grapefruit and Apple Juices\*

Freshly Sliced Cantaloupe, Honeydew, Pineapple and Strawberries

Mini Croissants, Apple and Cheese Danishes and Fresh Hearth Breads

Fresh Baked Blueberry, Orange Blossom and Banana Nut Muffins

Variety of Bagels with Cream Cheese

Orange-Vanilla French Toast with Warm Maple Syrup

Farm Fresh Scrambled Eggs topped with Cheddar Cheese

Smoked Applewood Bacon and Country Sausage Links

Breakfast Potatoes with Peppers and Onions

Variety of Breakfast Sandwiches consisting of Egg, Bacon and Cheese

Starbucks Breakfast Blend and Decaf Coffee and a Selection of Tea Forte

### Pine Street Deli \$30 per person

Chef's Soup of the Day

Mixed Greens Salad with Selections of Dressings

Sourdough, Wheat and Marble Rye Breads

Thinly Sliced Roast Beef, Turkey and Ham

Choice of Chicken Salad or Tuna Salad

Fresh Lettuce, Tomatoes, Onions and Pickle Spears

Cheddar, Swiss, Provolone and American Cheeses

Lemon Pepper Mayo and Spicy Mustard

Choice of Homemade Potato Salad, Creamy Cole Slaw or Cajun Seasoned Chips

Choice of Hank's Lemon Bars or Hank's Peanut Butter Bars

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# BREAKFAST

## Sensational Buffets



### St. Louis Style \$32 per person

Caesar Salad with House Mayfair Dressing dusted with Parmesan Cheese

Choice of Chili or French Onion Soup

Toasted Raviolis with a Basil Marinara Sauce

Prosperity Sandwiches

Thin Crust Pizza with a Semi-Sweet Red Sauce, Provel Cheese and Fresh Toppings

Pork Steaks topped with Green Peppers, Onions and a Sweet and Spicy BBQ Sauce

Fitz's Root Beer

Hank's Cheesecake

### Everybody's All-American \$32 per person

Mixed Greens Salad with Selections of Dressings

Hamburgers and Hot Dogs

Choice of Homemade Pasta Salad or Creamy Cole Slaw

Fresh Lettuce, Tomatoes, Onions and Pickle Spears

Cheddar, Swiss, Provolone and American Cheeses

Homemade Potato Salad

Baked Beans

French Fries

Apple Pie and Ice Cream

10 oz. Bottles of Coke, Diet Coke and Sprite

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# LUNCH

## Boxed Lunches



### Albacore Tuna Salad \$15 per person

Flaked Tuna with Mayo, Celery and Pickle Relish served on Grilled Sourdough Bread

Choice of Homemade Cajun Seasoned Chips, Pasta Salad, Cole Slaw or Whole Fruit

Choice of Hank's Lemon Bars or Hank's Peanut Butter Bars

Choice of a 10 oz. Bottle of Coke, Diet Coke, Sprite, Bottle of Water or Juice

### Caesar Salad with Chicken \$16 per person

Herb Grilled Chicken Breast tossed with Romaine Lettuce, Black Olives, Red Onions, Croutons,

House Mayfair Dressing and dusted with Parmesan Cheese

Choice of Homemade Cajun Seasoned Chips, Pasta Salad, Cole Slaw or Whole Fruit

Choice of Hank's Lemon Bars or Hank's Peanut Butter Bars

Choice of a 10 oz. Bottle of Coke, Diet Coke, Sprite, Bottle of Water or Juice

### Majestic Club Sandwich \$17 per person

Smoked Turkey Breast with Baked Ham on Toasted Wheat Bread garnished with Tomato, Red

Onion, Bacon, Lettuce and Red Pepper Mayo

Choice of Homemade Cajun Seasoned Chips, Pasta Salad, Cole Slaw or Whole Fruit

Choice of Hank's Lemon Bars or Hank's Peanut Butter Bars

Choice of a 10 oz. Bottle of Coke, Diet Coke, Sprite, Bottle of Water or Juice

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# LUNCH

## Appetizers



Choose any of the following:

St. Louis' Own Toasted Raviolis with a Basil Marinara Sauce

\$15 per 25 pieces

Jumbo Size Breaded Chicken Wings with your choice of Buffalo or BBQ Sauce

\$18 per 25 pieces

Chicken Strips with your choice of Honey Mustard or BBQ Sauce

\$25 per 25 pieces

Mini Crab Cakes served with a Spicy Aioli Sauce

\$30 per 25 pieces

Chilled Shrimp with a Zesty Cocktail Sauce

\$65 per 50 pieces

Freshly Chopped Vegetable Tray with a Cucumber Dill Sauce

\$150 per tray

Fresh Fruit Tray with a Variety of Fresh Sliced Fruit and Raspberry Ranch Sauce

\$175 per tray

Cheese Tray with a Variety of Cheeses and Crackers

\$175 per tray

Variety trays serve between 25-30 people.



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# DINNER

## Dinner Buffets

Buffet selections include the following: Chef's Selection of Seasonal Vegetables and Starch, Homemade Dinner Rolls with Butter Starbucks Coffee, Water



### Choice of Salad (Selection of One):

- Mixed Greens Salad with Selections of Dressings
- Spinach Salad with Raspberry Vinaigrette Dressing

### Choice of Entrée (Selection of One):

- Penne Alfredo Pasta with Mushrooms, Broccoli, Onions and Grape Tomatoes
- Grilled Chicken Breasts with a Wood Ground Mushroom Mustard Sauce

### Choice of Dessert (Selection of One):

- Hank's Chocolate Layer Cake
- Hank's Cheesecake with flavors available
- Sorbet with various flavors available

\$36 per person

### Choice of Salad (Selection of One):

- Mixed Greens Salad with Selections of Dressings
- Spinach Salad with Raspberry Vinaigrette Dressing

### Choice of Entrée (Selection of One):

- Beef Tips served with a Mushroom and Spinach Port Wine Sauce
- Shrimp & Scallop Duet with Wild Mushroom Risotto

### Choice of Dessert (Selection of One):

- Hank's Chocolate Layer Cake
- Hank's Cheesecake with flavors available
- Sorbet with various flavors available

\$40 per person

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# DINNER

## Plated Dinners

Plated dinner selections include the following: Mixed Greens Salad with Selections of Dressing, Homemade Dinner Rolls with Butter, Chef's Selection of Dessert, Starbucks Coffee, Water



### Penne Chicken Alfredo Pasta \$20 per person

Penne Pasta with Chicken, Mushrooms, Broccoli, Onions and Grape Tomatoes

### Woodland Chicken \$24 per person

Grilled Chicken Breast topped with a Wood Ground Mushroom Mustard Sauce served with Garlic

Mashed Potatoes and Chef's Vegetables



### Filet Mignon \$28 per person

6 oz. Filet Mignon topped with a Jack Daniels Demi Glaze and Crispy Onions served with Garlic

Mashed Potatoes and Chef's Vegetables

### Shrimp & Scallop Duet \$32 per person

Shrimp & Scallop Duet with Wild Mushroom Risotto and Chef's Vegetables

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# DINNER

## Carving Stations



Pork Tenderloin with Au Jus

\$225 serves 15-20 people

Rosemary Crusted Prime Rib of Beef

\$240 serves 30-40 people



Pepper Crusted Beef Tenderloin

\$250 serves 20-25 people

\*\$90 Chef's Fee will be accessed per station.

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# BREAKS

## Sensational Breaks



### A Refreshing Respite \$8 per person

10 oz. Bottles of Coke, Diet Coke and Sprite

Evian Bottled Water

Starbucks Breakfast Blend and Decaf Coffee

Tea Forte



### A Sultry Snack \$10 per person

Mom's Gourmet Pretzel Minis

Hank's Mini Cheesecakes

Fresh Whole Fruit

Starbucks Coffee

Tea Forte

### An Afternoon Appeal \$12 per person

Popcorn

Jumbo Pretzels

Hot 'n Spicy Nut Mix

Flavored Vitamin Water

Red Bull & Monster Energy Drinks

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# ALL DAY

## A la Carte Items



### Beverages

- Starbucks Breakfast Blend and Decaf Coffee  
\$34 per half gallon or \$56 per gallon
- Chua Hot Chocolate \$45 per gallon
- Lemonade and Iced Black Tea \$35 per gallon
- Individual Tropicana Juices \$3 each
- 10 oz. Bottle of Coke, Diet Coke and Sprite \$3 each
- 12 oz. Fitz's Root Beer \$4 each
- Acqua Panna Bottled Water \$4 each
- Flavored Vitamin Water \$4 each
- Monster Energy Drink \$5 each
- Red Bull Energy Drink \$5 each

### Extras

- Granola or Candy Bars \$3 per person
- Individual Popcorn Boxes \$3 per person
- Jumbo Twist Pretzels \$4 per person
- Fresh Whole Fruit \$4 per person
- Hank's Peanut Butter Bars \$4 per person
- Hank's Lemon Bars \$4 per person
- Chocolate Walnut Brownies \$28 per dozen
- Chocolate Chip, White Macadamia Nut, Peanut, Sugar  
and Oatmeal Raisin Cookies \$28 per dozen

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# BEVERAGES

## Bar Service

All bar packages include Domestic, Microbrew, and Imported Beer, Hardys Merlot, Cabernet, Chardonnay, and Riesling, assorted Coke products and appropriate mixes and garnishes.



### The Warm Up

- One Hour \$16 per person
- Two Hours \$18 per person
- Three Hours \$21 per person
- Four Hours \$24 per person
- Additional Hours \$15 per person

Budweiser, Bud Light, Miller Lite, House Wines: Merlot, Cabernet, Chardonnay, Riesling, assorted Coke products, Tropicana Juices and Evian Water

### Everything in Moderation

- One Hour \$20 per person
- Two Hours \$23 per person
- Three Hours \$26 per person
- Four Hours \$30 per person
- Additional Hours \$19 per person

Heineken, Sierra Nevada, Bacardi, Beefeater, J&B, Jim Beam, Jose Cuervo, Seagram's 7 and Smirnoff

### A Full Tilt

- One Hour \$23 per person
- Two Hours \$26 per person
- Three Hours \$31 per person
- Four Hours \$33 per person
- Additional Hours \$20 per person

Amstel Light, Bass, Corona, Guinness, Absolut, Captain Morgan, Dewars, Jack Daniels, Maker's Mark and Tanqueray

### The Bartender's Ball

- One Hour \$25 per person
- Two Hours \$29 per person
- Three Hours \$33 per person
- Four Hours \$36 per person
- Additional Hours \$23 per person

Includes all Name, Premium and Super Premium Brand Liquors, all Domestic, Microbrew and Imported Beers, full line of House Wine, assorted Coke products, Red Bull and all needed mixes and garnishes.

### Consumption Bar

Choose either The Warm Up, Everything in Moderation, A Full Tilt or The Bartender's Ball for your event and drinks will be charged per drink consumed.

\*\$90 bartender fee will be accessed to all events that use beverage services.

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# WINE LIST

## Mahogany Wine List



### Sparkling Wines

- Piper Sonoma Brut  
\$10 per glass \$42 per bottle
- Moet White Star \$105 per bottle
- Perrier-Jouet \$95 per bottle
- Nicolas Feuillate \$85 per bottle
- Kenwood Brut \$32 per bottle

### White Wines

- Ecco Domani Pinot Grigio  
\$6 per glass \$26 per bottle
- Kim Crawford Sauv Blanc  
\$9 per glass \$36 per bottle
- Kendall Jackson Chard  
\$8 per glass \$32 per bottle
- Clos Du Bois Chard  
\$7 per glass \$32 per bottle
- Franciscan Chard  
\$9 per glass \$40 per bottle
- Hess Chard  
\$7 per glass \$30 per bottle
- Santa Marg Pinot Grigio  
\$10 per glass \$40 per bottle
- Beringer White Zin  
\$6 per glass \$26 per bottle

### Red Wines

- Hogue Merlot  
\$7 per glass \$30 per bottle
- Sterling Pinot Noir  
\$8 per glass \$32 per bottle
- Estancia Pinot Noir  
\$9 per glass \$34 per bottle
- McWilliams Shiraz  
\$8 per glass \$32 per bottle
- BV Cabernet  
\$8 per glass \$32 per bottle
- Trincherro Cabernet  
\$8 per glass \$30 per bottle
- Ravenswood Zinfandel  
\$9 per glass \$34 per bottle
- Wildhorse Cabernet  
\$10 per glass \$40 per bottle

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