

# HAMILTON *hospitality* EVENTS

The logo for Hamilton Hospitality Events. The word "HAMILTON" is in a bold, black, sans-serif font. Below it, the word "hospitality" is written in a gold, cursive script font. Underneath that, the word "EVENTS" is in a bold, black, sans-serif font. A gold fork is positioned to the right of the word "hospitality", with its handle extending downwards and its tines pointing upwards and to the right.

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# Venues

*Our venues are inspired by the St. Louis blue collar work ethic and our best memories in travel. Both feature warm inviting bars, great accessible outdoor spaces and are designed for optimum cocktail style parties.*



Named after a legendary 1871 shipwreck, this private event space features a lively Caribbean Island atmosphere with an outdoor sand patio accessible by a large overhead glass door. Complete with bistro and cocktail tables, a large bar, foosball table, beach themed games, four TVs and a stage. The Rhone makes any event turnkey for up to 150 guests. Perfect for your next corporate celebration, reunions, birthday parties or just a break from the St. Louis weather; you will find the Rhone a vacation from everyday life. Add our optional all-season sand volleyball court.



A converted truck part shop that invokes the glory days of road travel with vintage auto parts, Rte 66 and 50's travel décor. The bar and back wall feature rustic reclaimed barn wood and the loft offers soft seating and shuffleboard. Throwback games, pinball, skee-ball, darts and even a race car keep your guests entertained. High top seating and tables open up to the outdoors featuring a glass garage door. The Garage is a unique and comfortable space perfect for holiday events, team building or any celebration for up to 45 guests.

# Event Bookings

- Final guests counts and special diet requests will be due **10 days** prior to your event.
- You may increase your guest count up to **10 days** prior and after that time, there is a 25% premium added for additional guests.
- A 50% non-refundable deposit based on the proposal and a signed agreement is due at the time of booking to confirm venue rental, time and date. Final payment will be due **10 days** prior to your event.
- Cancellations within **72 hours** will be charged 100% of the final charges.
- A credit card on file is required.
- Hamilton Hospitality Events accepts checks, cashier checks, cash and credit card payments with an added 3% convenience fee.
- A service charge of 22% will be added to all food, alcohol, beverage and equipment.
- Applicable taxes will be added unless a tax-exempt certificate is submitted 10 days prior to the event .
- Approved commercial vendors may access venue up to 2 hours prior to your event.
- Guest pre-event set-up may begin up to 1 hour prior.
- Additional charges will apply for access outside of these guidelines at \$100/hour.
- Food & Beverage minimums before tax and service charge are required for booked events:
  - The Rhone - \$3,000
  - The Garage - \$1,800
  - Any event not reaching that minimum will be charged the difference.
- If alcohol is served it must be accompanied by appropriate amount of food.
- Hamilton Hospitality Events is the sole caterer and any outside food or beverage must be pre-approved and will incur a custom charge.

# Venue Rental

## 4-hour rentals

### The Rhone

Friday, Saturday & Sunday

\$2,000

Additional ½ hour increments  
approved in advance \$250/night of \$400

Monday - Thursday

\$1,200

Additional ½ hour increments  
approved in advance \$150/night of \$250

### The Garage

Friday, Saturday & Sunday

\$1,000

Additional ½ hour increments  
approved in advance \$125/night of \$250

Monday - Thursday

\$600

Additional ½ hour increments  
approved in advance at \$75/night of \$200

#### Equipment Includes:

TV's, sound system, tables, chairs, bars, games,  
outdoor spaces as weather permits, private restrooms,  
lot and street parking

#### Additional Charges Will Apply:

Custom floorplan, specialty tables, linens,  
additional AV requirements & security

# Appetizer Stations

serves 15 - 20 guests

## **Cheese Board (Vegetarian)**

three domestic cheeses, peppadew peppers, olive tapenade, almonds, pickles & house-made crostini \$250

## **Charcuterie Board**

house-cured meats, assorted cheeses, bacon fat candle & pickled vegetables \$450

## **Antipasto Board**

prosciutto, salame, calabrese, pepperoni, soppressata, grilled marinated vegetables, olives, peppadew peppers & house-made crostini \$350

## **Bacon Dusted Popcorn & Pork Rinds (Gluten Free) \$150**

## **Creamy Kale & Parmesan Dip (Vegetarian)**

house-made crostini \$300

## **Buffalo Chicken Dip (Gluten Free)**

tortilla chips \$350

## **Roasted Red Pepper Hummus (Gluten Free, Vegan)**

pita \$250

## **Pretzel Bites (Vegan)**

whole grain rosemary mustard & cheddar sauce \$50

## **Roasted Potato Bread (Vegetarian)**

garlic butter \$50

## Cold Appetizers

two dozen

### **Caprese Skewers** (Vegetarian)

Hamilton farm's basil, tomato, mozzarella & balsamic drizzle \$75

### **Chilled Jumbo Shrimp Cocktail** (Gluten Free)

cocktail sauce \$120

### **Prosciutto Wrapped Asparagus** (Gluten Free)

shaved parmesan \$75

### **Bruschetta** (Vegetarian)

chef's choice of two \$75

### **Sesame Encrusted Ahi Tuna**

red onion-carrot slaw, house-made pickles, kalbi aioli & crispy wonton \$120

## Hot Appetizers

two dozen

### **Bourbon BBQ Glazed Pork Belly** (Gluten Free) \$120

### **Cauliflower Fritters** (Vegetarian)

chipotle remoulade \$120

### **Garlic-Herb Meatballs** \$120

### **Mini Crab Cakes**

lemon crema & radish-herb slaw \$150

### **Short Rib Polenta** (Gluten Free)

bourbon glaze \$150

# Food Stations

## **Sliders - two dozen**

*Served on slider buns with Hamilton farm's salad & kettle chips*

**Prime Rib**

\$240

**Ground Sirloin**

\$170

**Pulled Chicken**

\$170

**Pulled Pork**

\$200

## **Taco Bar - two dozen (Gluten Free)**

*Served on flour tortillas with street corn & Mexican rice*

**Carne Asada**

\$120

**Pulled Smoked Chicken**

Mango chutney

\$100

**Tequila Lime Shrimp**

\$120

**Roasted Sweet Potato (Vegan)**

\$100

## **BBQ (Gluten Free)**

*Hamilton farms salad & cheddar cornbread*

**St. Louis Baby Back Ribs**

six full slabs \$450

**Pulled Pork or Chicken**

five pounds \$150

**Beef Brisket**

five pounds \$200

**Pasta - serves 25 guests**

*Caesar salad & house-made Italian herb bread*

**Penne Bolognese**

Hamilton Farms Basil

\$950

**Creamy Cheddar Macaroni & Cheese (Vegetarian)**

\$950

Add lobster \$300

**Chicken Orecchiette**

leeks, tomatoes, garlic herb butter sauce & goat cheese

\$950

**Wings - five dozen (Gluten Free)**

*celery, carrots, blue cheese, ranch*

\$120 per style

**Baked Hamilton's Steakhouse Rub**

**Garlic Herb Smoked & Grilled**

**Traditional Buffalo**

**Desserts**

**Warm Chocolate Chip Cookies**

\$60/2 dozen

**Salted Caramel Turtle Brownies**

\$60/2 dozen

**Sweet Escape**

cookies & brownies \$60/2 dozen

**Vanilla-Bourbon Bacon Lollipops**

\$60/2 dozen

**Bread Pudding - serves 20-25**

caramel sauce \$120



# Bar Service



Brands represented are examples and similar substitutions may be offered

## Host Bars

1<sup>st</sup> hour \$22

additional hour \$12

guests under 21 \$10

## Consumption Bars

\$200 bartender charge for up to 30 guests

Cocktails \$12, Wine \$9, Beer \$6

Non-Alcoholic \$3

## Wines

Selection of California wines

## Beers

Anheuser Busch, Domestic Craft & International Selections

Mixers, Juices, Pepsi Products & Garnishes

*special requests custom priced*