
LET US BRING YOUR SPECIAL
DAY TO LIFE
AT THE **MARRIOTT ST. LOUIS
GRAND**. OUR EXPERTS WILL
GO ABOVE AND BEYOND TO
MAKE YOUR **VISION**, YOUR
TASTES, YOUR **DREAMS** COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT **EXCEEDS EVERY
EXPECTATION**.

MARRIOTT ST. LOUIS GRAND

800 WASHINGTON AVENUE, ST. LOUIS MO 63101

T 314.621.9600 F 314.621.9601

<https://www.marriott.com/en-us/hotels/stlmg-marriott-st-louis-grand/overview/>





YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
THE **MARRIOTT ST. LOUIS GRAND** WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE
MENUS, TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER
EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP! TOAST YOUR "I DO'S"
IN THE PERFECT SETTING AT THE **MARRIOTT ST. LOUIS GRAND**. WHETHER A SIT-DOWN
DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY
EVER AFTER.



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, OUR CLASSIC DESIGN AND DÉCOR IN ONE OF OUR SPECTACULAR BALLROOMS WILL BE A STRIKING BACKDROP TO YOUR “I DO’S” AS YOU BEGIN YOUR JOURNEY TOGETHER AT THE **MARRIOTT ST. LOUIS GRAND.**

PRICING WILL DEPEND ON THE ROOM SELECTED AND THE TIME FRAME NEEDED.

INQUIRE FOR DETAILS



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE
MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

WEDDING PACKAGES

Four Hour Premium Brand Hosted Bar

Wine Service with Dinner

Cocktail Hour Hors d' Oeuvres Passed Butler Style

Two to Three Course Custom Dinner

Wedding Cake cut and served with Starbucks® Coffee and Tazo® Tea

Floor Length White Tablecloths with White Overlays

Silver Chaivari Chairs (Crystal Ballroom & Statler Ballroom)

Mirrors with Votive Candles

Table Number Frames

Bandstand & Dance Floor

Marriott Wedding Certified Event Manager to personally detail your day

Complimentary Tasting for up to 6 people

Complimentary Luxury Suite on Wedding Night

Complimentary Overnight Accommodations for the Parents of the Bride on Wedding Night

Complimentary Overnight Accommodations for the Parents of the Groom on Wedding Night

Special Guest Room Rate for Out of Town Guests

Complimentary Event Valet or Self Parking for Wedding Reception Guests

Complimentary Overnight Valet Parking for Bride and Groom and Parents of Bride and Groom

Complimentary Coat-Check Service

Marriott Bonvoy Points

WELCOME

Select Four Hors d' Oeuvres

HOT COLD

St Louis Toasted Ravioli with Marinara Sauce	Mini BLT Puff
Buffalo Chicken Spring Roll with Ranch Dressing	Smoked Chicken Salad Bite
Tandoori Spiced Cauliflower	Tomato, Fresh Mozzarella & Focaccia Skewer
Spinach & Feta Spanakopita	Tomato, Fresh Mozzarella, Pesto Sea Salt Puff Brie & Berry on Brioche
Italian Sausage Stuffed Mushroom	Mini Po Boy of Shrimp, Lettuce, Tomato, Pickle & Spicy Cajun Remoulade
Beef Shepherd's Pie	Prosciutto Wrapped Asparagus Poached Shrimp Cocktail
Skewered Honey Sriracha Chicken Meatball	Seared Petit Tenderloin with Whipped Blue Cheese Butter served on a Baguette
Chicken & Vegetable Lady's Purse with Sweet Chili Sauce	
Short Rib Fig & Blue Tartlet	
Spicy Street Corn & Crab Tart	
Mango Margarita Shrimp Tart	
Chicken Quesadilla Triangle with Tomatillo Salsa	

UPGRADES

(Inquire for Additional Pricing)

Crab Cake with Sriracha Aioli

Bacon Wrapped Shrimp

Bacon Wrapped Scallop

Coconut Shrimp with Plum Sauce

Malay Shrimp Rolled in Spring Roll Wrap

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax

STARTERS

SALAD COURSE

Select one

Traditional Caesar Salad

Mixed Baby Greens, Roma Tomato Wedges, Sliced Cucumbers, Shaved Radishes – Choice of Dressing

Mixed Baby Greens, Sunflower Seeds, Roasted Almonds, Sweet Dry Cranberries, Crumbled Goat Cheese – Dijon Vinaigrette

Sliced Tomatoes & Buffalo Mozzarella, Extra Virgin Olive Oil, Balsamic Reduction, Sea Salt & Micro Greens

Heart of Bibb, with Artichoke Hearts, Hearts of Palm, Kalamata Olives, Red Grape Tomatoes, Shaved Parmesan

SEASONAL SALADS

Spring Grilled Asparagus, Frisée, Arugula & Parmesan with Lemon Vinaigrette

Summer Strawberries and Blueberries on a bed of Arugula with Toasted Almonds, Goat Cheese and Basil Vinaigrette

Fall Smoked Duck, Cherries, Arugula, Macadamia Nuts with Vanilla Cider Vinaigrette

Winter Roasted Beets, Blue Cheese, Smoked Almonds, Baby Greens and Sherry Vinaigrette

UPGRADES

(Inquire for Additional Pricing)

Baby Greens, Warm Goat Cheese Soufflé, Sweet Dry Cranberries, White Balsamic Vinaigrette

Baby Greens, White Port Poached Pears, Sea Salt Pecans, Crumbled Blue Cheese, Poaching Liquid Vinaigrette

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax

ENTRÉES

Pricing per person

POULTRY

Grilled Herb Marinated Chicken Breast \$109

Pan Roast Chicken Breast \$109

Dijon Herb Chicken \$109

Moroccan Spiced Chicken Breast \$109

Herb Ricotta Sundried Tomato Stuffed Chicken Breast \$115

Mushroom & Ricotta Stuffed Chicken Breast \$115

Sauce Recommendations:

Brandy Cream

Shitake Mushroom Sauce

Marsala Sauce

Madeira Sauce

Smoked Tomato Sauce

Tomato Chutney

Tomato Relish

VEGETARIAN

Roast Cauliflower Steak, Arugula, Golden Raisins, Parsnips & Thai Coconut Curry Sauce

Truffle Ravioli, Brown Butter Kale, Tomatoes

Quinoa Stuffed Pepper, Tomatoes, Greens, Roasted Vegetable

Chana Masala, Basmati Rice

All entrées include assorted dinner rolls with whipped butter, salad, starch and vegetable.

If more than one entrée selection is requested, pricing will be based on the highest priced entrée.

If more than one entrée selection is requested, the starch and vegetable will be the same for all guests.

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax

ENTRÉES AND DUETS

Pricing per person

SURF TURF

Baked Sole, Herb Crumb Crust \$104

Marinated Swordfish \$109

Seared Salmon \$112

Seared Grouper \$115

Pan Roast Chilean Seabass \$145

Sauce Recommendations for Seafood:

Madeira Sauce

Tomato Chutney

Tomato Relish

Cilantro Onion Chutney

Grilled Top Sirloin 8oz \$115

Seared Bistro Tender 8oz \$115

Lump Crab Crusted Top Sirloin 6oz \$123

Grilled NY Strip 10oz \$125

Pan Roast Filet of Beef 7oz \$140

Sauce Recommendations for Beef:

Brandy Cream

Shitake Mushroom Sauce

Madeira Sauce

Smoked Tomato Sauce

Cabernet Sauce

Green Chimichurri Sauce

Bacon Onion Ragout

Three Onion Marmalade

Peppercorn Sauce

Port Wine Sauce

Dijon Sauce

DUETS - CREATED BY ADDING:

\$7 Grilled Chicken Breast

\$9 Two Jumbo Garlic Shrimp

\$12 Grilled Salmon

Pan Seared Beef Tenderloin \$30

Pan Seared Top Sirloin \$12

Pan Seared Crab Cake \$13

Seared Diver Scallops \$19

All entrées include assorted dinner rolls with whipped butter, salad, starch and vegetable.
If more than one entrée selection is requested, pricing will be based on the highest priced entrée.
If more than one entrée selection is requested, the starch and vegetable will be the same for all guests.

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax

SIDE PAIRINGS

Select One of Each

STARCHES

Swiss Chive Potato Gratin
Smoked Cheddar Gratin
Roasted Shallot Parmesan Whipped Potatoes
Rosemary & Roasted Garlic Whipped Potato
Country Harvest Rice Blend *(Wild, White & Wheat Berries)*
Duchess Potato
Mashed Yukon Gold Potato
Spinach & Tomato Quinoa
Sweet Potato Pudding
Griddled Basil Parmesan Polenta
Roasted Fingerling Potatoes
Persian Style Rice
White Cheddar and Horseradish Gratin

VEGETABLES

Glazed Rainbow Carrots
Baby Carrots
Grilled Asparagus
Butternut Squash, Roasted with Brown Sugar & Butter
Spaghetti Squash Sauté with Herbs
Roasted Acorn Squash, Roasted with Honey & Orange
Grilled Zucchini
Braised Cippollini Onions
Swiss Chard Sautéed with Shallots
Spinach, Sautéed with Garlic
Brussel Sprouts, Braised with Double Smoked Bacon
Roasted Cauliflower, Berber Spiced Kale

UPGRADES

Lobster & Bacon Mashed Potato - \$9 per person

Baby Vegetables – Market Price:

Zucchini

Patty Pan Squash

Sunburst Squash

Baby Beets

Squash Blossoms (in season)

Fiddlehead Ferns (in season)

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax

ENHANCEMENTS – STATIONS

SALADS - \$11 per person (tossed to order)

Caesar Salad Station*

Baby Greens, Craisins, Roasted Almonds,
Heartland Creamery Goat Cheese with Sherry Vinaigrette
Baby Spinach, Roasted Red Onions, Egg, Bacon, Cheddar
Cheese with Cider Vinaigrette

HOT

MINI PANINI*

Pressed by Chef at Station

\$15 per person

American Cheese & Tomato
Goat Cheese & Bacon Onion Jam
Sharp Cheddar & Quince Paste

RAMEN*

\$14 per person

Ramen Noodles & Soba Noodles
Chicken Stock & Pork Stock
Scallions, Hard Boiled Eggs, Sliced Pork, Shredded
Chicken, Pickled Shitake Mushrooms & Chili Oil

CHEROKEE STREET TACOS*

\$17 per person

Soft Flour Tortillas
Corn Tortillas
Guajillo Pork
Smoked Paprika Grilled Chicken
Tomato Salsa, Tomatillo Salsa, Guacamole, Cojita Cheese,
Sour Cream, Lettuce and Tomatoes

ASIAN*

\$19 per person

Vegetable Fried Rice & Vegetable Spring Roll
Steamed Rice with Spicy Orange Chicken
Steamed Rice with Beef & Peppers, Paste

ST. LOUIS FAVORITES

\$20 per person

Mama Toscano's Toasted Ravioli
Gus' Pretzels with Mustard & Cheese Sauce
Ted Drewes Frozen Custard
Billy Goat Chips

THE HILL

\$20 per person

Grilled Vegetable Antipasto
Sliced Volpi Meats & Marinated Aged Provolone
Marinated Olives

SMOK'D*

\$36 per person

Carved Smoked Beef Brisket
Pulled Pork
Smoked Turkey Breast
Corn Bread Muffins, Whipped Brown Sugar Butter and
Whipped Jalapeno Butter
Vinegar Slaw, Sliced Pickles, Soft Rolls

PASTA*

(select 2) - \$21 per person

Fresh Penne Pasta with Traditional Marinara
Spinach Cavatappi with Pecorino Alfredo, Fried Shallots
Butternut Squash Ravioli with Sage and Brown Butter
Lobster Ravioli with Chunky Saffron Tomato Sauce

CARVING STATIONS*

BEEF TENDERLOIN – Market Price (Serves 20)
Forest Mushroom Sauce, Horseradish Sauce
Soft Sliced Rolls

TOP ROUND – Market Price (Serves 25)
Soft Garlic Rosemary Butter, Onion Jam
Soft Sliced Rolls

NY STRIP – Market Price (Serves 20)
Cracked Pepper Merlot Sauce,
Dijon Mustard
Soft Sliced Rolls

TURKEY BREAST – Market Price (Serves 30)
Cranberry Chutney, Honey Mustard
Soft Sliced Rolls

MISO GLAZED SALMON - \$195 (Serves 15)
Citrus Ponzu

**Attendant fee of \$200, based on menu requirements*

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax

ENHANCEMENTS – STARTERS, LATE NIGHT, SWEETS

STARTERS – PLACED ON DINNER TABLES

Trio of Hummus & Pita	\$6 per person
Local Cheese Boards	\$9 per person
Local Cheese & Charcuterie Board	\$10 per person

STARTERS - SOUPS

Roasted Tomato Fennel Soup	\$6 per person
Portabella Mushroom & Sherry Soup	\$9 per person
Lobster Bisque En Croute	\$12 per person

SEASONAL STARTERS

Spring \$15 per person
Spring Lamb Ravioli with Mint, Parsley, Chives & Peas,
Lamb Jus

Summer \$15 per person
Crudo of Day Boat Fish, Pickled Shallots & Lovage

Fall \$15 per person
Local Mushrooms & Swiss Chard Strudel with Smoked
Gouda Fondue

Winter \$15 per person
Butternut Squash Ravioli with Cider Chicken Jus

MIDNIGHT SNACKS \$20 per person

Fresh Fried Potato Chips & French Onion Dip
Slider Cheeseburgers
St. Louis Style Pizzas

DUNKERS \$14 per person

Donut Holes
Donuts
Sticky Buns

SPUD BAR \$15 per person

French Fries, Chips, Tater Tots
DIPPERS: Ketchup, BBQ Sauce, Siracha Aioli,
Horseradish Sauce, Buffalo Wing Sauce,
Spicy Remoulade, Dijon Aioli, Cheese Sauce

POPCORN STATION \$11 per person

Butter
Kettle
Chili Caramel
Cheddar

SWEET

Assorted Mini French Pastries \$40 dozen

Assortment of Cakes, Pies and Mini Pastries \$20 per person

Ice Cream Parlor \$15 per person

Vanilla, Chocolate & Strawberry Ice Cream

Hot Fudge, Caramel Sauce, Strawberry Sauce, Crushed Pineapple, Roasted Pecans, Maraschino
Cherries, Crushed Oreos, Heath Pieces, Chopped M&M's and Whipped Cream

Warm Chocolate Cake Station \$8 per person

Whipped Cream, Crème Anglaise, Espresso Anglaise, Raspberry Compote, Caramel Sauce, Orange Curd
and Mixed Berries

UPGRADE

Chocolate Tuxedo Dipped Strawberry to each cake plate \$7 per person

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax

RISE AND SHINE

ENHANCED CONTINENTAL BREAKFAST

\$35 PER PERSON

Assorted Juices

Starbucks® Coffee, Decaf Coffee, Tazo Teas

Seasonal Sliced Fruit & Berries

Bagels with Cream Cheese, Chive Cream Cheese Smoked

Salmon, Tomatoes, Red Onions, Capers

Croissants, Muffins, Sticky Buns, Assorted Breads

Whipped Butter and Preserves

WEDDING BRUNCH

\$42 PER PERSON

Assorted Juices,

Starbucks® Coffee, Decaf Coffee, Tazo Teas

Seasonal Sliced Fruit & Berries

Bagels with Cream Cheese, Chive Cream Cheese

Smoked Salmon, Tomatoes, Red Onions, Capers

Scrambled Eggs, Bacon, Chicken Apple Sausage, Breakfast

Potatoes, Croissants, Sticky Buns, Muffins, Assorted breads

Whipped Butter and Preserves

UPGRADES

STATIONS

OATMEAL STATION \$7 per person

Steel Cut Oats, Maple Syrup, Brown Sugar, Roasted Almonds, Craisins, Raisins, Apricots

OMELET STATION \$13 per person

Cage Free Eggs, Egg Whites, Tomatoes, Bell Peppers, Onions, Spinach, Mushrooms, Sausage, Bacon, Ham, Smoked Cheddar Cheese and Swiss Cheese
(Required Attendant \$125 per Station)

WAFFLE STATION \$13 per person

Maple Syrup, Mixed Berries in a Raspberry Compote, Whipped Orange Butter
(Required Attendant \$125 per Station)

YOGURT BAR \$8 per person

Plain Greek Yogurt & Vanilla Greek Yogurt, Berries, House-made Granola, Roasted Almonds, Toasted Coconut, Caramelized Pineapple

ACCOMPANIMENTS

Quiche with Forest Mushroom, Gruyere & Herbs/ Pepper Bacon, Asparagus & Parmesan Cheese
\$7 per person

Roasted Vegetable Pasta, Olive Oil, Garlic, Chardonnay & Chili Peppers
\$8 per person

Grilled Chicken Breast, Herb Chardonnay Jus
\$9 per person

Braised Short Rib & Truffle Whipped Potato
\$9 per person

Seared Salmon, Fennel Chutney
\$10 per person

HYDRATION STATION

Powerade®, Infused Ice Waters
\$7 per person

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax

DRINK

ALL PACKAGE BARS SERVE:

Rose Sirena del Mare, Italy
Pinot Grigio Campo di Fiori, Italy
Chardonnay Quintara, California
Sauvignon Blanc Vin 21, California
Red Blend Fable Roots, Italy
Cabernet Sauvignon Harmony and Soul, California
Korbel Champagne
Domestic Beers
Specialty Beers
Soft Drinks and Bottled Water
Bottled Juices

PREMIUM BAR

Absolut, Bacardi Superior, Captain Morgan Original Spiced Rum, Tanqueray, Dewar's White Label, Maker's Mark, Jack Daniel's, Don Julio Blanco, Courvoisier VS Cognac
Additional Hour \$20.00 per person

UPGRADES:

LUXURY BAR

Grey Goose Vodka, Bacardi Superior, Captain Morgan Original Spiced Rum, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, Patron Silver, Hennessy Privilege
Includes (1) Flavored Vodka Option (Ciroc)

*Upgrade from Premium Bar Additional \$15.00 per person;
Additional Hour \$25.00 per person*

CHAMPAGNE MENU

La Marca Prosecco, Italy
\$35 per bottle

Mumm Napa "Brut Prestige" Napa Valley, California
\$50 per bottle

Moet & Chandon "Imperial" Champagne, Epernay
\$80 per bottle

Please ask your Wedding Coordinator for Pricing on other Champagnes

WINE LIST AVAILABLE ON REQUEST

All Food and Beverage pricing is subject to current 25% service charge and applicable sales tax



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS ENJOY A TASTE OF UNFORGETTABLE.

DETAILS

PARKING

As part of the wedding package, complimentary Event Valet or Self-parking is available. Our Self-parking garage is located on 9th Street and Washington. Valet parking is at the main hotel entrance on 8th Street. Overnight parking charges are \$30 for Self-parking or \$48 for Valet parking.

GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting.

Please consult with your Wedding Certified Event Manager for availability.

PREFERRED VENDORS

FLORISTS

Artistry Florist & Gifts
(314) 725-4800
artistryflorist.com

Sisters Flowers
(314) 821-0076
sistersflowers.net

Belli Fiori
(314) 776-2200
bellifloristl.com

Special Event Florist
(314) 845-3362
thespecialevntflorist.com

BAKERIES

The Cakery Bakery
(314) 647-6000
thecakerybakery.net

Sugaree
(314) 645-5496
sugareebaking.com

Sarah's Cake Shop
(636) 728-1140
sarahscakeshopstl.com

La Patisserie Choquette
(314) 932-7935
simonefaure.com

PHOTOGRAPHERS

L Photographie
(314) 256-3786
lphotographie.com

White Klump
(314) 471-8027
whiteklumpphotography.com

Susan Jackson
(314) 918-8400
susanjacksonphoto.com

Kelly Park
(314) 570-7413
kellyparkphotography.com

MUSIC & ENTERTAINMENT

Millennium Productions
(314) 918-9335
millenniumproductions.com

Rosewood Ensemble
(314) 609-0702
rosewood-ensemble.com

Contemporary Productions
(314) 721-9090
contemporaryproductions.com

Downtime Productions
(314) 452-2848
downtime-productions.com

HAIR & MAKE UP DESIGN

Danielle Style
(314) 302-1467
daniellestyle.com

Mary Cates
(636) 527-2566
marycatessalon.com

Emily Miller
(314) 83-EMILY
emily-miller.com

SPECIALTY LINENS & CHAIR COVERS

BBJ Linen
(314)872-8910
bbjlinen.com

Sitting Pretty/Party Arts
(636) 861-1999
party-arts.com

The Aries Company
(314)664-6610
ariescompany.com

TRANSPORTATION

Best Transportation
(314) 989-5100
besttransportation.com

Jed Limousine
(314) 429-2200
www.jedlimousine.com/

St. Louis Trolley
(314) 251-1400
stlouiscarriagecompany.com

GENERAL INFORMATION

MENU SELECTION

We pride ourselves on catering exceptional food and services designed to your individual needs and tastes. Our seasoned staff of catering sales and event professionals will provide you with the custom menu proposals you deserve. Every event is different, and we express our awareness of this in our motto "Stay Interesting". What is of interest to you is what is of interest to us. Printed menus are available and provided as a wonderful resource of our culinary commitment. Final Menu must be selected a minimum of 30 days prior to the event. Any additional time may result in additional fees.

FOOD AND BEVERAGE SERVICE

All Food and Beverage must be purchased through the Hotel and served by the Hotel staff. This policy is our commitment to the highest quality in food and beverage service (any exception to this policy must be authorized by your Catering Sales Manager or Event Manager).

DECORATIONS

We are more than delighted to arrange for every facet of your event. We have access to a wide variety of florists, special linens, decorations, as well as entertainment. Ask your event professional for more details. All decorations and floral arrangements brought into the hotel by outside purveyors must meet the approval of the St. Louis Fire Department.

GUARANTEES

In arranging catered events, the Hotel requires a minimum guarantee of attendance three business days (72 business hours) prior to your event. This guarantee is not subject to reduction. Should a guarantee of attendance not be provided three business days prior to your event, the expected number of attendees will be used as your guarantee. The Hotel will prepare and set for 3% over the guarantee, up to 400 seated guests, and 2% over the guarantee for 400 or more seated guests. All buffet and reception events will have food prepared for the guarantee only

SERVICE CHARGE AND SALES TAX

All Food and Beverage is subject to current 25% Service Charge and 13.179% Sales Tax. Liquor and Audio Visual are subject to current 25% Service Charge and 11.679% Sales Tax. Miscellaneous Items are subject to 11.679% Sales Tax.

PAYMENT

The Hotel accepts all major credit cards. Most events require a deposit at time of booking. The Hotel does not accept "payment upon conclusion" as a form of payment. Cashier's checks, cash and personal checks are accepted. For check transactions, the balance is to be paid in full ten business days prior to your event. Should over payment occur, the Hotel will process refunds of the difference at time of departure. Refunds will be issued via check within 10 days of event departure. The Hotel is unable to refund cash on a credit card or check transaction.

HISTORY



HISTORIC CRYSTAL BALLROOM

In 1916, St. Louis was ripe for a luxury hotel when E.M. Statler selected the city for his fourth venture. St. Louis, then the sixth largest city in the country, had a highly diversified economy and was a regional trading center, leading boosters to advertise the city as the “49th State”. Statler hired the renowned architectural firm of George Post and Sons of New York to draw plans for this lavish hotel. The 650 room, 20 story hotel cost \$3 million to build. It was the first air-conditioned hotel in the country and a model of elegance.

The highlight of the hotel was the breathtaking two-story roof garden/ballroom that spanned the building. The windows, 22 feet high and nine feet wide, opened to the floor with no sills. The enormous windows presented views of the Mississippi River and the city. The ornamental plaster ceiling was arched and had a vault painted in atmospheric tones of blue, simulating the sky.

The roof garden was distinguished by a colonnade of fluted piers topped by Corinthian capitals. During the summer, billowing ceilings of striped, bright red tenting enhanced the outdoor feel of the room.

St. Louis society welcomed the lavish public room for high teas and dinner dances.

STATLER BALLROOM

Once the original lobby of the Statler Hotel, the two story Statler Ballroom features the barrel-vaulted ceilings with twelve marble piers supporting it. The walls were wainscoted in marble and the floor was a silver-gray Tennessee marble.



HOTEL GALLERY



CRYSTAL BALLROOM



STATLER BALLROOM



HAWTHORNE/LUCAS/FLORA



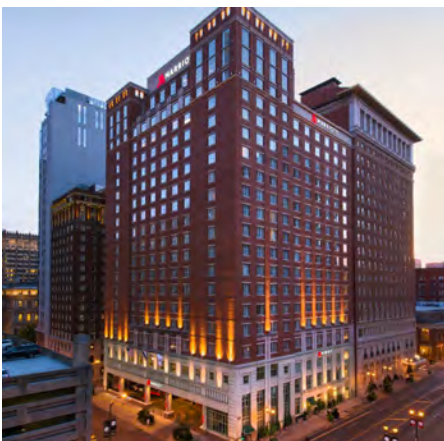
WASHINGTON ROOM



CRYSTAL SUNSET



BRIDAL SUITE



WASHINGTON AVENUE



GREAT ROOM



GATEWAY ARCH



SETTINGS BY US, INSPIRED BY YOU.



MARRIOTT ST. LOUIS GRAND

800 WASHINGTON AVENUE, ST. LOUIS MO 63101

T 314.621.9600 F 314.621.9601

<https://www.marriott.com/en-us/hotels/stlmg-marriott-st-louis-grand/overview/>

