



**One Gateway Drive  
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800.289.2388  
Fax: 618.345.9024**

**[www.gatewaycenter.com](http://www.gatewaycenter.com)**

Dear Bride and Groom,

Congratulations on your engagement! Thank you for your interest in having your wedding reception at Gateway Center. We can host any size reception from the small intimate gatherings for 40 guests to the larger, more elaborate receptions for more than 500 guests. I have compiled some information for you to review to illustrate why you should have your wedding reception at Gateway Center.

**Convenient Location** - Gateway Center is conveniently located just ten miles from downtown St. Louis. We are encompassed by I-55, I-70, I-255, I-270 and I-64. The Center offers free parking for up to 800 vehicles, is fully handicap accessible, and directly adjacent to 429 sleeping rooms.

**Hotels** - Gateway Center is located in Collinsville's Hospitality District, which is comprised of more than 900 motel/hotel rooms, ranging from economy to full-service, and 30 American and ethnic restaurants.

**Affordable Rates** - Gateway Center hosts several types of events: wedding receptions, rehearsal dinners, bridal showers, banquets, meetings, conventions, trade shows, consumer shows and public shows. Wedding receptions are booked approximately one year in advance. Banquet rooms range in price from \$200 to \$875 in 2008/2009. For banquets on a Friday or a Sunday, we have a "Half Price Special" that reduces your room rental fee in half!

**Wedding Packages (for the cost of the room, you will receive these items) –**

- White linen tablecloths
- Linen napkins, complimentary colors available
- China, glassware and silverware
- Dance floor, 20' x 20' or 16' by 24'
- Up to 6 risers to elevate your head table
- One corded microphone
- Drapery backdrop behind your head table
- Skirted tables for the DJ, Cake, Gift, etc.
- Complimentary mirror tile & votive candle centerpieces
- Decorative ficus trees with white lights
- Complimentary cake cutting, plating and/or serving
- Complimentary champagne toast for the head table
- ½ Hour of Complimentary Butler-Passed Hors D' Oeuvres
- Friendly and professional staff that will assist you during your planning process as well as during your event
- Room set, per your instructions, and tear down/clean up

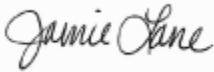
Gateway Center only provides what is listed above with the room. Clients are allowed to bring in extra outside decorations, floral arrangements, lights for head table, chair covers, etc. to add their own personal touch to the decor of the room.

**Exquisite Cuisine** - Eurest Dining Services exclusively handles all the food and beverage service at Gateway Center. Their expertise in the kitchen and delicious cuisine will make your wedding reception complete! Clients cannot bring in an outside caterer at Gateway Center.

Saturday wedding receptions must meet a \$18++ per person food & beverage minimum and Friday and Sunday receptions must meet a \$15++ per person food & beverage minimum to qualify for the discounted room rental and wedding package quoted above.

If you have any questions or would like to schedule an appointment to view our facility, please feel free to contact me at 618-345-8998 anytime!

Thank you,

A handwritten signature in cursive script that reads "Jamie Lane". The signature is written in black ink on a light-colored background.

Jamie Lane  
Sales Manager

# Experience Eurest.

## **Eurest Dining Services Welcomes You to Gateway Center**

As the exclusive caterer for Gateway Center, Eurest Dining is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. The following pages are only *suggested* menus. Our chef, Michael Smith is a graduate of APICIUS Culinary School; Florence, Italy. He is available to create endless appetizing options to meet any budget or special request.

Please allow Eurest Dining to customize a menu to meet your group's individual needs. Our motto is "*from good to great!*" Let us make your event *great!*

Janel Ransdell  
General Manager  
Eurest Dining Services

# General Policy Information

## EXCLUSIVE CATERING SERVICES

All food and beverage services at Gateway Center are provided exclusively by Eurest Dining Services; therefore, we cannot allow any outside food or beverages (including all alcoholic and non-alcoholic beverages) to be brought into the facility. Menus for your event should be finalized one month prior to the event. Please note that prices and menus are subject to change at any time.

## GUARANTEES

A minimum guarantee of attendance is due 14 days prior to your event. Guarantees cannot be lowered after this date, but may be increased up to 4 business days prior to your event through a Eurest Dining representative only. Should attendance become higher than the guarantee, you will be charged for the actual event attendance. Eurest Dining Services will not be responsible for issues directly related to delayed contractual time schedules.

## SERVICE CHARGE AND TAXES

A 19% service charge will be added to all food and beverage items including consumption on host bar or beverage service. An 8.85% sales tax will be charged in addition, unless an a State Tax Exemption letter is presented prior to the event.

## BILLING

Eurest Dining accepts corporate checks, cash, money orders, cashier's checks and credit cards; however, due to corporate policies we cannot accept personal checks. Unless other contractual arrangements have been made, Eurest Dining Services requires 100% pre-payment prior to the event. Pricing is subject to change.

## KITCHEN FACILITIES

The kitchen facilities can be available to food shows and select trade shows for preparation, if contractual arrangements have been made prior to the event. All contractual requirements and specifications, as well as health department policies, must be adhered to at all times. A written Eurest Dining contract is required 45 days in advance of the event.

## OVERSET POLICY

It is our policy to provide a 5% overset, not to exceed 25 additional place settings, for any event held at the Gateway Center. If extra tables and place settings are requested above the 5%, Eurest would charge a fee of \$25.00 per table.

## TABLE LINENS

Table linens are dressed appropriately for full meal functions, with standard linens and napkins. Additional colors and selections are available at an additional fee. Tables used for boxed lunches and meeting tables do not normally receive linens, but they can be ordered in advance for \$5.00 each.

## CHILDREN PRICING

Children ages 3-10 are welcome to have the adult meal at a 50% discount. Special kid's meals and pricing for served dinners are available upon request, but they must be ordered in advance.

## **BUTLER PASSED WEDDING RECEPTION HORS D' OEUVRES**

These items are offered for Wedding Receptions only  
and will replace the Chef's Choice Dessert  
on all Buffets and Plated Dinners

**Eurest Dining will tray passed the item you choose for ½ hour.**

(Choice of One)

Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil

Coronets of Salami

Skewered Olive, Smoked Provolone and Salami

Toasted Ravioli with Marinara

Mini Assorted Quiche

German Sausage Wrapped in Puff Pastry

# **HORS D'OEUVRE SELECTIONS**

## **Cold Hors d' Oeuvres**

(Pricing Per 50 Pieces)

Fruit-Cheese-Vegetables and Crackers  
Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil  
Skewered Olive, Smoked Provolone and Salami  
Gorgonzola Grapes  
Silver Dollar Sandwiches of Honey Ham and Roasted Turkey Breast  
Savory Cheesecake With Crackers (Blue Cheese-Crab-Jalapeno)  
Vegetable Puff Pizza  
Coronets of Salami  
Salmon Wrapped Asparagus  
Shrimp Cocktail  
Smoked Mussels

## **Hot Hors d' Oeuvres**

(Pricing Per 100 Pieces)

Asian Pot Stickers with Gingered Soy Glaze  
German Sausage Wrapped In A Puff Pastry  
Sesame Chicken Satay with Peanut Sauce  
Mini Assorted Quiche  
Spanakopita  
Grilled Chicken Quesadillas  
Vegetable Eggs Rolls With A Sweet and Sour Sauce  
Fried Ravioli  
Meatballs (Swedish-BBQ-Marinara)  
Stuffed Mushrooms (Crab-Sausage-Cheese)  
Breaded Chicken Tenders with Chef's Sauces  
Chicken Wings (Buffalo-Garlic-Asian-Ranch-BBQ)  
Bacon Wrapped Shrimp  
Mini Taco's

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

## **“Simply Stated”**

### **PLATED DINNER SELECTIONS**

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate  
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter  
Freshly Brewed Coffee, Iced Tea, And Water

#### **Baked Cod with Lemon Dill Butter**

Accompanied With Rice Pilaf

#### **Sautéed Chicken Breast with Supreme Sauce**

Accompanied With Parslied New Potatoes

#### **Smothered Pork Chops**

Accompanied With Garlic Mashed Potatoes

#### **Herbed Turkey Breast with Lemon Tarragon Cream Sauce**

Accompanied With Garlic Mashed Potatoes

#### **Sliced Roast Beef with Rich Brown Gravy**

Accompanied With Garlic Mashed Potatoes

#### **Chicken Cordon Blue with Supreme Sauce**

Accompanied With Parslied New Potatoes

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

## **“Classic Affair”**

### **PLATED DINNER SELECTIONS**

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate  
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter  
Freshly Brewed Coffee, Iced Tea, And Water

#### **Pan Seared Filet Mignon with Port Wine Demiglace**

Accompanied With Whipped Baby Red Potatoes

#### **Chicken 6 oz. Breast Parmesan**

Accompanied With Angelhair Pasta

#### **Tender Medallions of Beef with a Rich Brandied Mushroom Sauce**

Accompanied With Wild Rice Pilaf

#### **Grilled Chicken Breast with Gruyere Mushroom Sauce**

Accompanied With Garlic Mashed Potatoes

#### **Sautéed Chicken Breast with White Wine, Capers and Lemon**

Accompanied with Fettuccine Pasta

#### **Pan Seared Atlantic Salmon with a Tarragon Cream Sauce**

Accompanied With Rice Pilaf

#### **Garlic Pork Medallions with Sherry Mushroom Brown Sauce**

Accompanied With Rice Pilaf

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

## **“Over The Top”**

### **PLATED DINNER SELECTIONS**

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate  
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter  
Freshly Brewed Coffee, Iced Tea, And Water

#### **Pan Seared Halibut with Orange Chardonnay Butter**

Accompanied With Wild Rice

#### **Stuffed Chicken Breast**

*Stuffed With Your Choice of Three Below*  
Spinach, Onion, Bacon and Cream Cheese  
Shrimp, Crab, Mushrooms, and Sherry Cream  
Broccoli, Cheddar, and Fresh Herbs  
Chefs Choice of Starch

#### **Tender Medallions of Pork Tenderloin with Brandied Mushroom Sauce and Chutney**

Accompanied With Roasted New Potatoes

#### **Prime Rib with Cabernet Au Jus**

Accompanied with Garlic Mashed Potatoes

#### **Beef Wellington Mushrooms Duxelles with Port Demiglace**

Accompanied With Garlic Mashed Potatoes

#### **Roasted Portobello with Caramelized Onions, Gorgonzola Cheese And Toasted Walnuts**

Accompanied with Grilled Medley of Vegetables, and Garlic Mashed Potatoes

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

## **PLATED COMBINATION DINNER ENTREES**

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate  
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter  
Freshly Brewed Coffee, Iced Tea, And Water

### **Salmon with Tarragon Cream Sauce**

#### **Medallions of Beef Tenderloin**

Topped With A Port Wine Demiglace  
Accompanied With Roasted Garlic Mashed Potatoes

### **Petite Filet Mignon with a Sautéed Chicken Breast**

Topped With A Cognac Mustard Demiglace  
Accompanied With Your Choice Of  
Garlic Mashed Potatoes or Roasted New Potatoes

### **Pan Seared Chicken Breast and Grilled Lemon Garlic Shrimp**

Topped With a Champagne Cream Sauce  
Accompanied With a Rice Pilaf

### **Pork Medallions with Brandied Demiglace Grilled Chicken with Gruyere Mushroom Sauce**

Accompanied With Roasted New Potatoes

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

# **“Simply Stated”**

## **DINNER BUFFET SELECTIONS**

All Buffets Are Served With Freshly Brewed Coffee, Iced Tea, And Water

### **A Southern Affair**

Mixed Garden Greens with Your Choice of Two Dressings  
Baked or Fried Chicken (Assorted Pieces)  
Smothered Chops with Rich Brown Sauce  
Your Choice of One Starch  
Your Choice of One Vegetable  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef's Dessert Table

### **A Taste Of Home**

Mixed Garden Greens with Your Choice of Two Dressings  
Sliced Turkey Breast with Turkey Gravy  
Sliced Roast Beef with a Rich Brown Gravy  
Herb Stuffing  
Your Choice of One Starch  
Your Choice of One Vegetable  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef's Dessert Table

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

## **“Classic Affair”**

### **DINNER BUFFET SELECTIONS**

All Buffets Are Served With Freshly Brewed Coffee, Iced Tea, And Water

#### **American Buffet**

Mixed Garden Greens with Your Choice of Two Dressings  
Sautéed Chicken Breast with Choice of Sauce  
Grilled Midwestern Pork Loin Carved Tableside  
Served with Rosemary Sherry Brown Sauce  
Your Choice of One Starch  
Your Choice of Two Vegetables  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef's Dessert Table

#### **Gateway Buffet**

Mixed Garden Greens with Your Choice of Two Dressings  
Sautéed Chicken Breast with Choice of Sauce  
Roasted Top Round of Beef Carved Tableside  
With Natural Au Jus and Horseradish Cream Sauce  
Your Choice of One Starch  
Your Choice of Two Vegetables  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef's Dessert Table

#### **Great Rivers Buffet**

Garden Salad with Your Choice Of Two Dressings  
Penne with Artichokes and Sundried Tomatoes Salad  
Grilled Chicken Breast with Choice of Sauce  
Classic Baked Mostaccioli with Italian Sausage and Cheese  
Your Choice of Two Vegetables  
Your Choice of One Starch  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef's Dessert Table

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax

# “Over The Top”

## DINNER BUFFET SELECTIONS

All Buffets Are Served With Freshly Brewed Coffee, Iced Tea, And Water

### Mid Rivers Gala

Mixed Garden Greens with Your Choice of Two Dressings  
BLT Salad with Honey Mayonnaise Dressing  
Grilled Chicken Breast with Choice of Sauce  
Carved Rosemary Peppercorned New York Strip  
Your Choice of Two Vegetables  
Your Choice of One Starch  
Fresh Baked Rolls with Sweet Cream Butter  
Chef's Dessert Table

### Hill Temptations

Classic Caesar Salad  
Roma Tomato, Fresh Mozzarella Salad with a Reduced Balsamic Dressing  
Capistrano Rubbed (8 Blend Italian Spices) Prime Rib  
Au Jus and Horseradish Sauce on Side  
Chicken Piccata with Capers and Sun Dried Tomatoes  
Your Choice of Two Vegetable  
Your Choice of One Starch  
Warm Focaccia Bread, Bread Sticks  
Chef's Dessert Table

### Mediterranean Delight

Mixed Garden Greens with Your Choice of Two Dressings  
Roasted Herb Potato Salad with Artichokes, Plum Tomatoes  
and Lemon-Olive Oil Dressing  
Sautéed Chicken Breast with Choice of Sauce  
Grilled Mediterranean Pork Loin Carved Tableside  
Served With a Marsala Demiglaze  
Your Choice of One Starch  
Your Choice of Two Vegetables  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef Dessert Table

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

# CHOOSE YOUR BUFFET ACCOMPANIMENTS

## Sauces

Gruyere Mushroom Sauce  
Pesto Cream Sauce  
White Wine Herb Cream Sauce  
Wild Mushroom Demiglace  
Sherry Dill Sauce  
Piccata Sauce  
Supreme Sauce

## Vegetable Selections

Green Bean Almandine  
Country Style Green Beans  
Roasted Vegetables  
*(Zucchini, Yellow Squash, Onion, Peppers and Fresh Rosemary)*  
Honey Glazed Baby Carrots  
California Blend  
*(Broccoli, Cauliflower, and Carrots)*  
Confetti Corn  
Buttered Corn

## Starch Selections

Garlic Mashed Potatoes  
Traditional Mashed Potatoes  
Roasted Baby Red Potatoes  
AuGratin Potatoes  
Roasted Rosemary Yukon Gold Potatoes  
Minnesota Wild Rice  
Rice Pilaf  
Whipped Sweet Potatoes  
Alfredo Pasta

## Salad Selections

Mixed Green salad  
Caesar Salad  
Chicago Style Chop Salad  
Tossed Italian Salad

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

# HOST BAR PACKAGES

Pricing Is Listed On a Per Person Basis

**DRAFT BEER, WINE AND SODA PACKAGE** Pricing includes: Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, and Merlot

and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

**FULL (HOUSE BRAND) BAR PACKAGE** Pricing includes: House Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

**FULL (PREMIUM BRAND) BAR PACKAGE** Pricing includes: Premium Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

**NON-ALCOHOLIC BEVERAGE PACKAGE** Pricing includes: Pepsi Brand Fountain Soft Drinks, Assorted Fruit Juices, and Sparkling Water

2 Hours

4 Hours

5 Hours

*Our standard bar service comes with clear plastic ware.  
Glassware can be provided at an additional cost.*

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

# **BAR PRICING ON CONSUMPTION**

Pricing Is Listed On A Per Drink Or Per Unit Basis

## **HOST BAR**

Cordials  
Premium Brands  
House Brands  
House Wine  
Domestic Draft Beer  
Bottled Domestic Beer  
Bottled Imported Beers  
Fountain Soft Drinks (Pepsi Products)

## **ALA CARTE HOST BAR OPTIONS**

Half Barrel Domestic Beers Per Keg  
House Wines \$Per Bottle Pricing Available Upon Request

## **CASH BAR**

Cordials  
Premium Brands  
House Brands  
House Wine  
Domestic Draft Beer  
Domestic Bottled Beer  
Bottled Imported Beers  
Fountain Soft Drinks (Pepsi Products)

### **Specialty Liquors, Beer, Wine and Cordials Are Available**

Eurest Dining Will Make Every Effort To Accommodate  
Your Special Requests

### **Labor Charges**

All Cash Bars Must Meet A \$100 Per Hour Minimum, Or  
Be Subject To A \$20 Per Hour Bartender Fee.

All Consumption Bars Subject To 19% Service Charge and 8.85% Sales Tax

*Our standard bar service comes with clear plastic ware.  
Glassware can be provided at an additional cost.*

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

# ALCOHOL BEVERAGE SELECTION

## House Liquor

Kentucky Tavern Bourbon  
Canadian Club Whiskey  
Seagram's Seven Whiskey  
Gordon's Gin  
Svedka Vodka  
Lunazul Tequila  
Bacardi Rum  
Clan MacGregor Scotch

## Premium Liquor

Makers Mark Bourbon  
Jack Daniels  
Crown Royal  
Dewar's Scotch  
Tanqueray Gin  
Beefeaters Gin  
Grey Goose Vodka  
Cazadores Tequila  
Captain Morgan  
Malibu Rum

## Cordials

Amaretto Di Saronna  
Grand Gala  
Baileys Irish Cream  
Jaegermeister  
Kahlua

## Wine

Copperidge Merlot  
Copperidge White Zinfandel  
Copperidge Cabernet Sauvignon  
Copperidge Chardonnay

## Draft Beer

Budweiser  
Bud Light  
Miller Lite

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

## **ALA CARTE DESSERT MENU**

Eurest Dining Invites You to Consider Ordering One Of These Desserts To Enhance Our Plated Lunch Or Dinner Selections

Dark Chocolate Dipped Strawberries

Apple, Peach, Cherry Or Blueberry Cobblers

New York Style Cheesecake with Raspberry Sauce

Bread Pudding with Cinnamon Vanilla Crème Sauce

Crème Brulee Cheesecake

Chocolate Cheesecake

Carrot Cake

German Chocolate Cake

Double Layer Chocolate Cake

Chocolate Mousse In A Wine Glass With Fresh Berries And Cream

Chocolate Mousse In A Shortbread Shell With Berry Garnish

Dutch Apple Pie With Carmel Sauce

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.