



CATERING MENU

Washington University in St. Louis

2023

WHAT ARE YOU ENVISIONING?

An elegant banquet for vip alumni? Tasty (and nutritious) boxed lunches for a meeting or Seminar? A fun team-building barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event – whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your bon appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Washington University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONTACT & ORDERING

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

PLACE AN ORDER ONLINE
washucatering.catertrax.com
diningervices.wustl.edu/catering

CATERING SALES OFFICE
for assistance or special orders feel free to contact the catering office:
(314) 935-5054
wucatering@cafebonappetit.com

OFFICE HOURS
Monday - Friday from 8:30 am - 4:30 pm

BELLS & WHISTLES

EVENT STAFF | a smiling server or bartender adds an elevated level of service to your event. Not only do they add to the event atmosphere, they ensure that your event is set up correctly, maintained safely and cleaned up post event effectively. There are some events that automatically require staff per the university. Please inquire with the catering team. Event staff service will be charged \$30 per hour per server and \$35 per hour per bartender with a 4 hour minimum. The 4 hour minimum includes setup, event time and breakdown; additional time may need to be added.

EQUIPMENT RENTALS | a perfectly styled event sometimes requires additional equipment rentals and specialty linens. Please give us at least 5 business days in advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

FLORAL ARRANGEMENTS | a pop of color goes a long way — consider adding floral arrangements and centerpieces to your event. We'll work with our local florist to design beautiful florals and just need a 5 business day in advance notice to meet vendor ordering and delivery timelines.

How else can we make your event amazing? Let us know! We'll work together to create a wonderful experience for your guests.

AT YOUR SERVICE

ORDERING DEADLINES | to ensure availability of service and menu items, please place your orders at least 5 business days in advance. For last-minute catering requests please contact the catering office, and we will do our best to accommodate you; \$50 will be added to all orders placed within 5 business days of the event and items may be limited to chefs selection.

DELIVERY FEE AND MINIMUM ORDER | all orders have a minimum of a \$25.00 delivery fee added to the invoice. Delivery to off campus locations or that require additional trucks or trips may incur additional fees. There is a minimum of \$125 on all orders. Certain locations are subject to additional delivery charges. Please speak with your catering sales person about details. If you don't meet the minimum, you will be charged the difference to meet the minimum.

CANCELLATION FEE | customers are responsible for paying 50 percent of the total invoice plus \$100 in labor for any orders canceled within 2 business days of the event. Change requests made after this time will be accommodated when possible and additional charges may apply.

GUARANTEES | guarantees are due 3 business days prior to your event. Please understand that increases within the 3 business days may incur additional fees of \$50 per order and are limited to Chef's selection of food.

PAYMENT OPTIONS | we accept WU billing department numbers, Visa, MasterCard, and American Express credit cards. Payment information must be submitted to confirm your order. For payment with a check we require 80% of payment a week prior to the event and remaining amount one week after the event.

PLACING YOUR ORDER | the catering office should be made aware of any program specific details: meetings, speakers, or any other activity that would occur before, during, or following the time catering service is requested. Our catering team will confirm your event. Catering orders require event authorization within 3 business days. Requests to relocate an order after it is set up, will incur a move fee of \$50.

TRASH | waste receptacles for your event are reserved and coordinated by event management or WFF. You can also arrange for composting stations with the sustainability department. If your event is held at an outdoor location and requires additional trash, recycling bins or porters to monitor trash, please make the appropriate arrangements prior to the event.

FOOD SAFETY | our culinary team plans to provide the appropriate amount of food and beverage for your confirmed guest count. Washington University Catering will not be held responsible for perishable food items removed without our knowledge or prior consent. The maximum time food will be on a buffet is 2 hours.

LINENS | black & white linens are included in the food price for buffets and beverage tables. Drop off service will not provide linens.

CHINA, DISPOSABLE, AND COMPOSTABLE SERVICE | compostable plastic products are included in your food price. China and glassware can be added to your order per guest, depending on the event needs. Speak with your catering sales team about costs.

CLASSROOM EVENTS | events that are booked in classrooms that access cannot be granted one hour prior to the start time for set up will be limited to drop off catering only or an additional service fee for a timed delivery.












ADMINISTRATIVE FEE | a 12% administrative fee will be added to your event.

DIETARY NEEDS | Kosher, Halal, and allergen specific menus available upon request.

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ALLERGENS

DAIRY.....	
EGG.....	
PEANUT & TREE NUT.....	
WHEAT.....	
SOY.....	
SESAME.....	
FISH.....	
SHELLFISH.....	
MAY CONTAIN.....	
VEGAN.....	
VEGETARIAN.....	

BEVERAGES

INFUSED SPA WATER

21.00 gallon serves 16-20

SELECT ONE:

orange-ginger

strawberry-mint

blueberry-lemon

KALDI'S FRESH BREWED COFFEE | regular or decaffeinated

21.00 / half gallon serves 10-12 | 31.25 / whole gallon serves 16-20

HOT WATER AND ASSORTED TEA BAGS

21.00 / half gallon serves 10-12 | 31.25 / whole gallon serves 16-20

KALDI'S FRESH ICED TEA

16.50 / whole gallon serves 16-20

LEMONDADE

16.50 / whole gallon serves 16-20

ORANGE JUICE

26.75 / whole gallon serves 16-20

ICE WATER

6.25 / gallon serves 16-20

HOT CHOCOLATE



36.50 / gallon serves 16-20

MINI CANS OF SODA | Coke, Diet Coke, Sprite

1.50 / per can

12OZ CANS OF AHA SPARKLING WATER | Assorted Flavors

1.75 / per can

BOTTLED JUICES | orange, cranberry, or apple

3.25 / bottle

BOXED WATER

2.35 / per box

.....COLD BREAKFAST.....

CLASSIC CONTINENTAL

assorted small coffee cakes, Danish, croissants, muffins and seasonal fruit salad
5.75 per person - minimum of 10 people

ASSORTED LARGE PASTRIES - one dozen pastries

chef's assortment of bear claws, croissants, muffins, Danish and bread pudding
45.00 per dozen

ONE DOZEN COMPANION BAGELS

choice of two bagel flavors, served with cream cheese, butter, and assorted preserves - **ask about our flavored cream cheeses!**

choose from: plain, cinnamon-raisin and everything
42.00 per dozen

ASSORTED SMALL PASTRIES

chef's assortment of small coffee cakes, Danish, croissants and muffins
25.50 per dozen

ASSORTED LOCAL DONUTS | need 3 day notice to order

30.00 per dozen





























see page 1 for beverages

BUILD YOUR OWN HOT BREAKFAST




minimum order of 10

2 ENTRÉES & 1 SIDE 12.85 per person
2 ENTRÉES & 2 SIDES 15.85 per person

ENTREES | SELECT FROM

cage-free scrambled eggs  
pancakes with maple syrup      
French toast casserole       
tofu scramble with kale, roasted breakfast potatoes, and peppers  
breakfast casserole with cage-free eggs, bacon, cheddar, and chives     
breakfast casserole with cage-free eggs, Maroon creamery mozzarella, mushrooms, roasted peppers, and basil      

SIDES | SELECT FROM

smoked bacon (2)
turkey sausage links (2)
roasted breakfast potatoes 
sweet potato hash with cremini mushrooms and onions 
seasonal fruit salad 

see page 1 for beverages

BOXED LUNCHES: SANDWICHES & WRAPS

sandwiches & wraps include a bag chips and cookie
vegan meals and gluten free meals available upon request for +3.00

ANY ORDERS UNDER 20- 3 SELECTIONS ONLY

ANY ORDERS 21 AND OVER- 4 SELECTIONS ONLY

ANY ORDERS UNDER 10 MUST BE PICKED UP FROM CHERRY TREE CAFÉ

CLASSIC SANDWICHES | prepared on local bread with green leaf lettuce, tomato and condiments on the side | 12.00 each

SMOKED TURKEY AND CHEDDAR

TUNA SALAD

ROAST BEEF AND CHEDDAR +2.50

GRILLED VEGGIE AND HUMMUS

SIGNATURE SANDWICHES | prepared on chef's choice of bread 13.50 / each

THE HERBIVORE | grilled squash, cucumbers, sriracha hummus, and tomato jam on focaccia

SMOKED TURKEY | provol cheese, field greens, tomato and herb aioli on brioche

GRILLED PESTO CHICKEN | marinated sliced grilled chicken breast with roasted peppers and

Havarti on focaccia +1.00

HONEY HAM | cheddar cheese, honey mustard, tomato and lettuce on sliced pumpernickel

ITALIAN | ham, salami, roasted beef, banana peppers, Marcoot hatch pepper cheese, tomatoes, and herb vinaigrette on sliced sourdough

BEEF AND BLEU | house roasted beef, bleu cheese, crispy onions, and baby spinach with bacon jam on ciabatta +2.00

WRAPS | prepared on whole wheat tortillas | 14.50 / each

TURKEY CLUB | smoked turkey, bacon, cheddar cheese, ranch, lettuce, and tomato +1.00

CHICKEN CAESAR | grilled chicken, Romaine hearts, shaved Parmesan, house-made Caesar dressing, and croutons

BUFFALO CHICKEN | breaded chicken tossed in Frank's red-hot sauce, croutons, Romaine, shredded cheddar, red onion and ranch dressing +1.00

SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo

UPGRADE: applies to all lunches ordered

fruit salad

pasta salad

cheese tortellini pesto pasta salad with sundried tomatoes and onion

grain salad

sub dessert bar

+ 2.00 to each box

+ 2.00 to each box

+ 4.50 to each box

+ 2.00 to each box

+ 1.25 to each box

see page 1 for beverages


BOXED LUNCHES: SALADS





.....
salads are packaged with freshly baked roll, butter, and cookie    
vegan meals and gluten free meals available upon request for an additional 3.00





ANY ORDERS UNDER 20- 3 SELECTIONS ONLY



ANY ORDERS 21 AND OVER- 4 SELECTIONS ONLY





ANY ORDERS UNDER 10 MUST BE PICKED UP FROM CHERRY TREE CAFÉ



MIXED GREENS | mixed greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette 
11.50 / each

CAESAR | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing    
11.75 / each

MEDITERRANEAN BOX | farro salad with herbs, hummus, marinated olives, grilled peppers and feta cheese with grilled pita    
14.00 / each

CHEF'S COBB | Romaine lettuce, grilled chicken, hard boiled egg, bacon, bleu cheese, avocado, red onion, tomato and red wine vinaigrette  
15.00/ each

BUFFALO CHICKEN | Romaine, breaded chicken tossed in Frank's red-hot sauce, croutons, shredded cheddar, red onion and ranch dressing    
16.00 / each

MARKET | spinach, Baetje farms lemon goat cheese, peppers, onions, fennel, squash, tomato, avocado with herb dressing  
12.00 / each

UPGRADES:

roasted chicken	+ 3.10 to each salad
grilled flank steak	+ 6.25 to each salad
roasted tofu  	+ 3.10 to each salad

ask about our side and dessert upgrades

see page 1 for beverages

COLD BUFFET

.....
vegan meals and gluten free meals available for an additional +2.00
minimum order of 20






THE SANDWICH BOARD


assortment of pre-made gourmet sandwiches with choice of salad includes house-made chips, fruit salad



select salad and sandwiches from options below



17.50 per person per person

SELECT ONE | SALAD

CAESAR | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing     

MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette 



MARKET | spinach, Baetje farms lemon goat cheese, pepper, onion, fennel, squash, tomato, avocado with herb dressing  



ITALIAN | greens, roasted red peppers, red onion, parmesan cheese, provol cheese and red wine vinaigrette dressing  



SELECT THREE | SANDWICHES



THE HERBIVORE | grilled squash, cucumbers, Sriracha hummus, and tomato jam on focaccia   

SMOKED TURKEY | provol cheese, field greens, tomato and herb aioli on brioche   

GRILLED PESTO CHICKEN | marinated sliced grilled chicken breast with roasted peppers and Havarti on focaccia +1.00  

HONEY HAM | cheddar cheese, honey mustard, tomato and lettuce on sliced pumpernickel  

ITALIAN | ham, salami, roasted beef, banana peppers, Marcoot hatch pepper cheese, tomatoes, and herb vinaigrette on sliced sourdough  



BEEF AND BLEU | house roasted beef, bleu cheese, crispy onions, baby spinach and bacon jam on ciabatta +2.00  

add vegetarian or meat soup of the day for additional / 3.50 per person

see page 1 for beverages
and page 14 for sweets



HOT BUFFET SELECTIONS

minimum order of 20

CANTINA | served with flour tortillas and corn taco shells, jalapenos, shredded cheese, pico de gallo, sour cream and shredded lettuce  


16.60 per person - minimum of 20


INCLUDES:

fiesta corn salad with peppers, tomatoes, onion, lime and cojita cheese  

green chili braised chicken tacos

cheese enchilada bake  

refried beans 

Spanish rice 


churros     

Add Taco Beef to your order for 5.00 per person, minimum of 10

ADD-ON'S CHIPS AND DIP:

guacamole and corn tortilla chips 



55.00 / pint serves 8-10 guests

salsa roja and corn tortilla chips 

45.00 / pint serves 8-10 guests

queso fundito and corn tortilla chips  

45.00 / pint serves 8-10 guests


rotel dip and corn tortilla chips  


54.00 / pint serves 8-10 guests

LITTLE ITALY PASTA BUFFET

17.25 per person - minimum of 20

INCLUDES:




Italian salad with greens, roasted red peppers, red onion, parmesan cheese, provol cheese and red wine vinaigrette dressing 




local focaccia bread 





chef's choice of vegetable

CHOICE OF TWO ENTREES



garlic roasted lemon chicken | gemelli pasta, parmesan cheese and lemon chevre cream sauce  

penne pasta primavera | zucchini, yellow squash, green onion, artichoke, sun dried tomatoes with parmesan and marinara sauce   

mushroom florentine alfredo | orecchiette pasta, spinach, mushrooms, cherry tomatoes and alfredo sauce   

vegetable lasagna | seasonal vegetables, pasta, marinara, fresh basil, mozzarella and garlic    

chicken spiedini | oven roasted breaded chicken breast with parmesan and herbs, penne pasta in a

lemon butter white wine sauce  

see page 1 for beverages
and page 14 for sweets


HOT BUFFET SELECTIONS

.....
minimum order of 20









AMERICAN | served with BBQ sauce, ketchup, mustard, mayo, buns, lettuce, tomatoes, onions, and assorted cheese slices
19.50 per person



SELECT TWO

hamburgers
beyond burgers +2.00 
all beef hot dogs
grilled chicken breast
local Wenneman's bratwurst


SELECT TWO

picnic salad with mixed greens, tomatoes, shredded cheddar, cucumbers, croutons and ranch dressing  
house-made chips
cheese tortellini pesto pasta salad with sundried tomatoes and onion   
creamy coleslaw   









SELECT ONE

fruit salad 
cookies   
brownies   

ADDITIONAL ENTREES \$5.50 PER PERSON

hamburgers
beyond burgers +2.00 
all beef hot dogs
grilled chicken breast
local Wenneman's bratwurst



ADDITIONAL SIDES \$3.50 PER PERSON

picnic salad with mixed greens, tomatoes, shredded cheddar, cucumbers, croutons and ranch dressing  
house-made chips
cheese tortellini pesto pasta salad with sundried tomatoes and onion +1.00   
creamy coleslaw   









see page 1 for beverages

BUFFETS: CLASSIC










minimum order of 20

CLASSIC | served with dinner rolls and butter  
20.25 per person






SELECT ONE | SALAD

mixed greens | field greens, cucumbers, cherry tomatoes, matchstick carrots and house-made balsamic vinaigrette 
Caesar salad | romaine, parmesan & house made croutons tossed in our Caesar dressing     
Italian | greens, roasted red peppers, red onion, parmesan cheese, provol cheese and red wine vinaigrette dressing  





SELECT TWO | ENTRÉES

pan seared chicken breast | wild mushroom, thyme and white wine reduction 
chicken pasta | chef's choice of pasta, chicken, tomatoes, zucchini, yellow squash, red and green bell peppers with marinara sauce  
grilled flank | chimichurri +2.10
vegetable lasagna | seasonal vegetables, pasta, marinara, fresh basil, mozzarella and garlic    
chicken spiedini a la Curtis | oven roasted breaded chicken breast with lemon, parmesan and herbs  

SELECT ONE | VEGETABLE SIDES

maple-roasted carrots | rosemary 
vegetable medley | squash, peppers and onions 
oven roasted broccoli | chile, garlic, and parmesan  
roasted green beans | stewed tomatoes and red onion 




SELECT ONE | STARCH SIDES

roasted garlic mashed potatoes  
oven roasted potatoes | rosemary and garlic 
bravas yukon gold potatoes 




see page 1 for beverages
and page 14 for sweets


PLATTERS: APPETIZERS



.....
minimum order of 10 guests

VEGETABLE CRUDITÉS | chef's choice of vegetable and your choice of house-made hummus   
and served with ranch dip
49.50 / platter serves 10
















FRUIT DISPLAY | seasonal assortment of sliced fruit and berries 
47.50 / platter serves 10

ARTISANAL CHEESE | assorted imported and domestic cheeses, fresh and dried fruits, crackers and sliced baguette   
78.00 / platter serves 10

ARTISANAL CHARCUTERIE | assorted local cured meats, crackers, sliced baguettes, marmalades and mustards 
82.50 / platter serves 10

ANTIPASTO | local cured meats and assorted cheese, roasted peppers, marinated artichoke hearts, assorted olives, crackers and sliced baguettes  
90.00 / platter serves 10

HOT DIPS | select one dip and one dipper
57.50 / serves 10










SELECT DIP: spinach artichoke   , crab rangoon dip   , or buffalo chicken   
SELECT DIPPER: carrots and celery  , wonton chips    or corn tortilla chips 

COLD DIPS | select one dip and one dipper
45.00 / serves 10

SELECT DIP: sriracha hummus  , edamame hummus   , hummus  , pico de gallo ,
French onion dip  , salsa roja , or guacamole   **10.00**
SELECT DIPPER: carrots and celery  , pita chips   , corn tortilla chips  or house kettle chips 

ASSORTED DOLLAR SANDWICHES | on a local dollar roll
38.00 / serves 12

SELECT FROM:

THE HERBIVORE | grilled squash, cucumbers, Sriracha hummus, and tomato jam   
ROAST BEEF AND CHEDDAR CHEESE | with horseradish aioli   
SMOKED TURKEY | provol cheese, field greens, and herb aioli   

see page 1 for beverages
and page 14 for sweets




PLATTERS: SANDWICHES & WRAPS



.....
vegan meals and made without gluten meals
available upon request for 2.00



SIGNATURE SANDWICHES | prepared on chef's choice of bread | select three



46.50 / small serves 12- includes 1 sandwich wedge per person



69.50 / large serves 18- includes 1 sandwich wedge per person



THE HERBIVORE | grilled squash, cucumbers, sriracha hummus, and tomato jam on focaccia   

SMOKED TURKEY | provol cheese, field greens, tomato and herb aioli on brioche  

SLICED CHICKEN BREAST | marinated grilled chicken breast with roasted peppers and Havarti on focaccia +.50  

HONEY HAM | cheddar cheese, honey mustard, tomato and lettuce on sliced pumpernickel  



ITALIAN | ham, salami, roasted beef, banana peppers, Maroon hatch pepper cheese, tomatoes, and herb vinaigrette on sliced sour dough  





BEEF AND BLEU | bleu cheese, crispy onions, baby spinach and bacon jam on ciabatta +1.00  

WRAPS | prepared on whole wheat tortillas | select three

46.50 / small serves 12- includes 1 wrap per person

69.50 / large serves 18- includes 1 wrap per person

TURKEY CLUB | smoked turkey, bacon, cheddar cheese, ranch, baby spinach and tomato +.50  

CHICKEN CAESAR | Romaine hearts, shaved parmesan, house-made Caesar dressing, and croutons    

BUFFALO CHICKEN | breaded chicken tossed in frank's red-hot sauce, croutons, Romaine, shredded cheddar, red onion and ranch dressing +1.00    

SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo  

























premium sandwiches and wraps with upcharges are based on the actual numbers ordered

see page 1 for beverages
and page 14 for sweets

INDIVIDUAL HORS D'OEUVRES

minimum order of 20

COLD APPETIZERS

goat cheese, kalamata olives & tomato jam crostini   	2.00
deviled eggs (sold by the dozen, 24 pieces)  	36.00
edamame hummus and fig crostini    	2.00
beef and bleu pinwheel with spinach and crispy fried onion  	2.25
turkey, provol & herb aioli pinwheel   	1.75
mozzarella, tomato & pesto pinwheel   	1.75
blackberry brie crostini topped with basil oil and balsamic    	2.10
beef crostini with caramelized onion and horseradish aioli  	2.50
antipasto skewer with salami, artichoke, green olive, tomato with pesto sauce 	2.85





HOT APPETIZERS

toasted cheese ravioli with marinara    	1.95
toasted beef ravioli with marinara   	1.95
four cheese mac & cheese bites    	1.75
vegetarian spring roll with sweet chili sauce   	2.45
fried provol bites with marinara    	1.95
roasted poblano black bean cake with mango salsa 	2.00
vegetable pot stickers with honey soy sauce   	2.00
vegan samosa with chutney  	2.45
fried spinach croquette (2 per order) 	2.00
Korean BBQ beef skewer  	3.85
blackened chicken skewer with Cajun aioli dipping sauce 	2.00




see page 1 for beverages
and page 14 for sweets

INDIVIDUAL SNACKS






.....

CHIPS AND PRETZELS | minimum order of 10    






2.00 per person

TRAIL MIX | minimum order of 10     

2.40 per person

ASSORTED GRANOLA BARS | minimum order of 10     

1.50 per person

ASSORTED PROTEIN BARS | minimum order of 10     

4.00 per person

SEASONAL WHOLE FRUIT | minimum order of 10 

1.35 per person

SEASONAL FRUIT SALAD 

27.50 for 10

INDIVIDUAL GREEK YOGURT  

39.00 for 10

ask about dairy free yogurt options - 3.50 each

BULK SNACKS

minimum order of 10

DARK CHOCOLATE ENERGY BOOST MIX | almonds, cranberries, dark chocolate raisins, dark chocolate espresso beans, dark chocolate probiotic cranberries and dark chocolate chunks



3.75 per person

BIG CHEESE MIX | nacho peanuts, pretzels, rye chips, sesame seed breadsticks, plain breadsticks, cheese crackers and cheese sesame sticks



2.45 per person

YOGURT COVERED PRETZELS



2.45 per person

SWEETS

COOKIES | chocolate chip, oatmeal and sugar



15.50 per dozen

BROWNIES | chocolate fudge and m&m



16.50 per dozen

DESSERT BARS | seasonal and chef's choice



22.00 per dozen

HAND DECORATED CUPCAKES



22.00 per dozen for standard size

48.00 per dozen for jumbo size

see page 1 for beverages

BAR SERVICES

AT WASHINGTON UNIVERSITY

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

.....

We provide multiple bar options to accommodate different occasions. All bar service requires a liquor license and bartender. We will assist you with planning how many bartenders would be best for your event.

No alcoholic beverages will be served to any person who is under the legal age to consume alcoholic beverages (21 years in Missouri) or anyone who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to produce appropriate identification. Our bartending staff has been Tips trained per the state of Missouri.

LIQUOR LICENSE | liquor license is required for events held at all campus locations. The nonrefundable liquor license is 150.00. Liquor license must be requested 10 days in advance



HOSTED BEER, WINE, SODA BAR

.....

minimum of 20 guests

LIMITED BAR INCLUDES | domestic beer, craft beer, seltzers, assorted house red and white wine, assorted sodas, sparkling water and iced water

1 hour 10.50 /guest
2 hours 13.50 / guest
3 hours 16.50 / guest
4 hours 20.50 / guest

HOSTED FULL BAR

.....

minimum of 20 guests

FULL BAR PACKAGE INCLUDES | vodka, gin, bourbon, rum, scotch, tequila, domestic beer, craft beer, seltzers, assorted house red and white wine, assorted sodas, sparkling water, iced water, assorted juice, bar fruit and mixers

1 hour 14.00/ guest
2 hours 18.75 / guest
3 hours 24.00 / guest
4 hours 29.25 / guest

PREMIUM WINE

available for an additional charge upon request

CONSUMPTION BAR

.....

Consumption packages have a \$300 fee billing charge plus the \$150 liquor license fee and bartending staff. If the cost of the drinks served is more than the \$300 minimum billing fee, the host will be billed for the total amount consumed. If the amount of drinks served is less than the \$300 billing fee, the host will be charged the difference. All hosted bars include disposable cups and cocktail napkins. Rentals of bar glassware are available for an additional fee.

COCA-COLA PRODUCTS

1.50 / can

Coke, Diet Coke, Sprite

SPARKLING WATER

1.50 / can

DOMESTIC BEERS

4.15 / bottle

SELTZERS

5.25 / can

CRAFT BEER

6.25 / can or bottle

WINE

6.50 / glass

chardonnay, cabernet sauvignon, pinot noir, pinot grigio

PREMIUM WINE

available upon request

CLIENT PROVIDED CORKAGE BAR

.....

Bon Appetit catering is happy to provide corkage beer and wine bar service to clients as an enhancement to a catered event. Corkage bar packages have a minimum of \$100 in corkage fees, \$150 liquor license fee and food minimum of \$250 for groups of 25-50 guests and \$500 for groups of 50-100 guests. Please discuss larger group reception minimums with the Catering management team. All deliveries of unopened client alcoholic beverages must be brought to the event chilled or delivered 24 hours prior to the event to the South 40 loading dock. An inventory of all products must be provided and signed off upon delivery by a Bon Appétit manager. Only beer and wine will be accepted. If the amount of drinks served is less than the \$100 billing fee, the host will be charged the difference. Corkage bars include disposable cups, ice and cocktail napkins. Rentals of bar glassware are available for an additional fee.

CORKAGE FEE

7.50 / 750 ml bottle of wine corked

15.00 / 1500 ml bottle of wine corked

2.00 / bottle of beer opened

100.00 minimum will apply



2023

Washington University in St. Louis