

Champagne

B A L L R O O M



WEDDING PACKAGES

The Champagne Ballroom is Columbia's newest and most sophisticated special event space. The Champagne Ballroom can comfortably seat up to 200 guests. Our luxurious ballroom features crystal chandeliers, chivari chairs, beautiful moldings, outdoor patios, custom lighting, AV equipment, and a parquet floor. With all of these special amenities your event will boast all of the extras at no additional charge.

Catering services are available through The Upper Crust and customized menus can be created for any event. Choose from a variety of bar services including full packages, hosted and cash bar options.

Be one of the first to host your event at Columbia's newest event space! Give us a call at 573-874-3033 or email us at catering@theuppercrust.biz for more information.

**3919 S. Providence Road
Columbia, MO 65203**

**catering@theuppercrust.biz
573-874-3033**

ALL WEDDING PACKAGES INCLUDE

Personal Event Coordinator to assist in planning and executive of event

Linens (including tables and napkins) in standard colors

China & Glassware service throughout evening

Service of your Wedding Cake

Guest Book, Place Card, Cake & Gift Tables

Gold Chivari Chairs and Custom Lighting

WEDDING PACKAGES

GOLD PACKAGE

MEAL SERVICE

Fresh Breads and Spreads
Choice of Salad
Choice of 2 Dressings
Choice of Two Accompaniments
(Starch and Vegetable)
Choice of Entrée
Cutting and Serving of Wedding Cake
(Cake Provided By Bride)

BEVERAGE SERVICE

Preset Iced Tea and Iced Water
Champagne Toast for Head Table

COMPLIMENTARY SERVICES

Personal Event Coordinator to assist in planning and execution of event
Tasting of selected menu
Linens (including tables and napkins) in standard colors
China and Glassware service
Cake and buffet tables
Basic centerpieces
No rental charge for Rehearsal Dinner at any Upper Crust Venue (Pending Availability)

Buffet Price Per Person \$22.95

Plated Price Per Person \$24.45

Price does not include tax or gratuity

See our bar services page for Bar Packages which can be added to your wedding package.

PLATINUM PACKAGE

MEAL SERVICE

Choice of Two Passed Appetizers
Fresh Breads and Spreads
Choice of Salad
Choice of 2 Dressings
Choice of Two Accompaniments
(Starch and Vegetable)
Choice of Two Entrée's
Cutting and Serving of Wedding Cake
(Cake Provided By Bride)

BEVERAGE SERVICE:

Preset Iced Tea and Iced Water
Champagne Greeting/Toast for all Guests

COMPLIMENTARY SERVICES

Personal Event Coordinator to assist in planning and execution of event
Tasting of selected menu
Linens (including tables and napkins) in standard colors
China and Glassware service
Cake and buffet tables
Basic centerpieces
No rental charge for Rehearsal Dinner at any Upper Crust Venue (Pending Availability)

Buffet Price Per Person \$29.95

Plated Price Per Person \$31.45

Price does not include tax or gratuity

See our bar services page for Bar Packages which can be added to your wedding package.

WEDDING PACKAGES

DIAMOND PACKAGE

MEAL SERVICE

Choice of Four Passed or Stationed Appetizers

Fresh Breads and Spreads

Choice of Salad

Choice of 2 Dressings

Choice of Two Accompaniments

(Starch and Vegetable)

Choice of Two Entrée's

Cutting and Serving of Upper Crust Wedding Cake
(Included in package)

BEVERAGE SERVICE

Preset Iced Tea and Iced Water

Champagne Greeting/Toast for all Guests

Coffee/Hot Tea provided with cake

COMPLIMENTARY SERVICES

Personal Event Coordinator to assist in planning and execution of event

Tasting of selected menu

Linens (including tables and napkins) in standard colors

China and Glassware service

Cake and buffet tables

Basic centerpieces

No rental charge for Rehearsal Dinner at any Upper Crust Venue (Pending Availability)

Buffet Price Per Person \$35.95

Plated Price Per Person \$37.45

Price does not include tax or gratuity

See our bar services page for Bar Packages which can be added to your wedding package.

ENTREE CHOICES

CHICKEN OPTIONS

Buttermilk Pecan Chicken Breast

(Pecan Encrusted and baked to perfection)

Sautéed Parmesan Chicken

(Sautéed and topped with a parmesan garlic cream sauce)

Candlewood Chicken

(Broiled with mushrooms, artichokes, bacon, and onion in a garlic cream sauce)

Chicken Cordon Bleu

(Chicken Breast stuffed with Parisian Ham, gruyere, and topped with Béarnaise Sauce)

Coque Au Vin

(Chicken sautéed with mushrooms, shallots, and fresh herbs in a red wine reduction)

BEEF OPTIONS

Beef Tenderloin

(Our most popular entrée, served with a creamy mushroom sauce)

Prime Rib

(Carved with Horseradish Sauce and Aus Jus)

NY Strip

(Hand Cut NY Strip grilled and topped with brandy peppercorn sauce)

Bistro Royale

(Bistro Steak topped with cracked pepper, scallions and bacon)

PORK OPTIONS

Pork Tenderloin

(Hand Cut Medallions topped with Cherry Bordelaise Sauce)

Pork Loin Au Poivre

(Topped with brandy green pepper sauce)

Parisian Ham

(Served with a maple Dijon glaze)

SEAFOOD OPTIONS

Atlantic Salmon

(Grilled and topped with roasted red pepper sauce)

Icelandic Cod

(Tender and Flaky fish topped with a garlic lemon wine sauce)

Crab Stuffed Jumbo Shrimp

(Blue crab stuffed and topped with a garlic cream sauce)

VEGETARIAN/SPECIAL DIET OPTIONS

Ask your event coordinator about our customized meals for special diet requests

WEDDING PACKAGES

SALAD CHOICES

Spinach Salad

(Topped with red onion, bacon, golden raisins, egg, and choice of dressing)

Mixed Green Salad

(Topped with Dried Cranberries, Brie, and Toasted Pecans)

Classic Caesar Salad

(Grated Parmesan Cheese, Croutons, and Caesar Dressing)

Brasserie Salad

(Topped with assorted fresh vegetables and choice of dressing)

Dressing Choices:

Raspberry Vinaigrette, Balsamic Vinaigrette, Peppercorn Dill, Caesar, Roquefort, and French Poppyseed.

SIDE CHOICES

STARCH SIDES

Yukon Twice Baked Potatoes

Roasted Sweet Potatoes

Bacon Lardoons & Wild Mushroom Risotto

Herb Roasted Potatoes

Garlic Parmesan Mashed Potatoes

Spatzelle

Wild Rice Pilaf

VEGETABLE SIDES

Medley of Fresh Vegetables

Roasted Asparagus

Broccoli with Lemon Butter

Country Style Green Beans

Ratatouille

Braised Red Cabbage

APPETIZER PACKAGES

Whether you are selecting a few appetizers for your cocktail hour or a heavy appetizer package for a full appetizer reception, adding appetizers to your event is very popular. We offer appetizers priced per tray or per person. The appetizers listed are our most popular options but many other choices are available upon request. Appetizers may be placed on stations, buffet, or passed butler style.

Appetizer Per Person Pricing

Light Appetizers (Choice of 5 items)

\$12.95 per person

Medium Appetizers (Choice of 7 items)

\$17.95 per person

Heavy Appetizers (Choice of 10 items)

\$24.95 per person

Appetizers may also be purchased by the tray. Each tray consists of 36 pieces and is priced at \$75.

APPETIZER CHOICES

COLD APPETIZERS

Grilled Jumbo Shrimp

Fresh Fruit Skewers

Spicy Peppered Cheese Crostini

Beef Tenderloin on Herb Toast with Horseradish

Veggie/Crudite Display

Rice Paper Spring Rolls

Mexican Spicy Roll Ups

Spicy Crab Stuffed Artichoke Hearts

Mini Gourmet Sandwiches

Veggie Wraps

Asparagus Stalks wrapped in Ham and Boursin

HOT APPETIZERS

Oriental Pot Stickers (Pork, Beef, or Veggie)

Cajun Andouille Sausage and Mozzarella

Wild Mushroom and Boursin in Phyllo

Spinach and Feta Phyllo

Bacon and Boursin Mushroom Caps

Meatballs (Swedish, BBQ, or Sweet and Sour)

Mini Quiche (Meat or Veggie)

Mini Maryland Crabcakes with Remoulade

Mini Gourmet Pizza

Spinach and Three Cheese Pinwheels

Pork Tenderloin and Pineapple Skewers

WEDDING PACKAGES

APPETIZER STATIONS

Appetizer stations bring added excitement to your event. Add them to your full meal or appetizer package or pair them together to create a special event. Pricing is per person.

CHEF ATTENDED CARVING STATION

Choice of Beef Tenderloin, Parisian Ham, or Smoked Turkey served with fresh rolls and sauce. One Meat Selection - \$7.95 Two Meat Selections \$9.95 Three Meat Selections - \$11.95

CHEF ATTENDED SEAFOOD STATION

Mini Maryland Crab Cakes, Jumbo Sea Scallops, and Shrimp Scampi made to order. One Seafood Selection - \$7.95 Two Seafood Selections \$9.95 Three Seafood Selections - \$11.95

RAW BAR STATION

Incredible seafood towers including oysters, clams, shrimp, smoked salmon, and crab cocktail. \$9.95

CHEF ATTENDED FLAMBÉ STATION

Flaming Bananas Foster or Cherries Jubilee served with vanilla ice cream. \$7.95

BAR SERVICES

We offer full bar services tailored to your exact needs. Both host and cash bar options (or a combination of the two) are available. A \$25 per hour bartending fee applies to all events with a cash bar. We do not charge a bar set-up fee.

BAR PRICING

Domestic and Bottled Beer - \$3

Mixed Drinks (House Liquor) - \$5

Mixed Drinks (Call Liquor) - \$7

House Wine - \$5 Glass / \$28 Bottle (1.5 Liter)

Keg Beer - Priced based on Brands

Soda, & Juice - \$1

BAR PACKAGES

All bar packages include unlimited drinks for a four hour period. These packages include all hourly bartender fees and are perfect for wedding receptions! Additional hours can be added at a pro-rated amount.

Beer, Wine, and Soda \$14 per person

(Includes Domestic Keg Beer, House Wine)

House Liquor, Beer, Wine, & Soda \$18 per

person

(House Brand Mixed Drinks, Domestic Keg Beer, House Wine)

Call Liquor, Beer, Wine, and Soda - \$22 per person

(Call Brand Mixed Drinks, Domestic Keg Beer, House Wine)

Champagne Toast - \$2.50 per person

(Traditional Champagne toast for your guests)

LINENS

We offer a variety of linen colors with coordinating Napkins. Specialty linens are available at an additional cost. Please consult your Event Coordinator for further information and to view the complete selection.

CUSTOM MENU OPTIONS

The options listed on our menus are our most popular selections. Our chef would be more than willing to create a custom menu to fit your exact needs and budget. Your options with Upper Crust Events are limitless and our goal is to create the most perfect event imaginable.

BOOKING YOUR EVENT

For more information, a personal tour of our facilities, or to book your event please give us a call at 573-874-3033. You can also email us at catering@theuppercrust.biz. One of our event coordinators would be happy to assist you with any questions you may have. Please visit us online at www.theuppercrust.biz

