

T A B L E *Three*

Table Three Events

The place where friends gather!

Table Three offers an exclusive intimate gathering spot perfect for showers, rehearsal dinners and corporate dining events. Our event room accommodates up to 50 guests for a sit down occasion or 75 guests for a stand up reception. We pride ourselves on our attention to detail and our ongoing client relationships.

Our event coordinators will ensure a successful and enjoyable planning process for your upcoming event. Our menu selections and guest minimums are guidelines for you to follow.

It will be our pleasure to accommodate your needs.

We look forward to entertaining with you!

Beth S. Williams, Owner

Jodie Ferguson, Chef

Sara Hughes, Event Coordinator

636.458.4333 table-three.com



Our Spaces



Table Three Event Room accommodates up to 50 guests for a sit down occasion or 75 guests for a stand up reception.

- Monday thru Saturday 9:00 AM – 3:00 PM:
\$175.00 room fee + \$500 food/beverage min
- Monday thru Thursday 4:00 PM – 11:00 PM:
\$375.00 room fee + \$1000 food/beverage min
- Friday 4:00 PM – 11:00 PM:
\$500.00 room fee + \$2000 food/beverage min
Room fee waived if food & beverage total exceeds \$2500
- Saturday 4:00 PM – 11:00 PM:
\$500.00 room fee + \$3000 food/beverage min
Room fee waived if food & beverage total exceeds \$3500
- Sunday 10:00 AM – 4:00 PM:
\$375.00 room fee + \$1000 food/beverage min
Room fee waived if food & beverage total exceeds \$1500
After 4:00 PM additional minimums apply

Our **VIP Room** accommodates up to 10 guests for a sit down dinner by reservation only for a 3 hour period.

- Tuesday thru Thursday Night
\$250 food and beverage min
- Friday and Saturday Night
\$500 food and beverage min

The **Outdoor Patio** offers two separate spaces each accommodating groups up to 50 for cocktail hors d'oeuvres buffet or a seated dinner. The entire patio is available for groups up to 125 with tenting. Seasonal availability May through October.

- Friday and Saturday 4:00 PM – 11:00 PM:
\$2500 (half patio) or \$5000 (full patio) food/beverage min purchase
- Sunday 10:00 AM – 11:00 PM:
\$2000 food/beverage min

Applicable sales tax and 20% gratuity apply for all the above events adjust accordingly with bar tabs.

Corporate Dinners

Our **Event Room** is beautifully designed and well appointed. It is a warm, eclectic mix of contemporary French style infused with rustic charm. A buffet or seated dinner presentation is available for your guests as well as an outdoor cocktail area. Our event room is the perfect venue for corporate dinners for groups up to 50.

Monday thru Thursday Events

- Seated Dinner with choice menu, passed hors d' oeuvres available
- Open or Limited Bar Options
- Projection Screen Available
- Ancillary Registration Tables
- Flexible Seating Floor Plans

Weddings

The entire restaurant is available for private rental and will accommodate up to 125 guests for wedding ceremonies and receptions indoor or outdoor seasonally. Our event room is the perfect venue for rehearsal dinners for groups up to 50.

Friday & Saturday Weddings

For intimate wedding parties up to 75 with an outdoor afternoon seated ceremony and indoor seated or cocktail reception with partial patio accessibility.

Sunday Weddings

For larger groups up to 125 with an outdoor seated ceremony, champagne bar, buffet or seated dinner presentation and indoor seating. Private space available for bridal dressing room.

Rehearsal Dinners

For groups up to 50 with buffet or seated dinner presentation and partial patio accessibility. Customized menus available with single or dual entrees. Plated choice menus with predetermined entrée selection also available.

Flexible bar options include: Beer & Wine, Full Bar or partial cash bar.

Details



MENU

The menu is based on price per guest. Our price ranges vary according to the style of menu selected.

Buffet Luncheons:	\$20 - \$30
Sit Down Luncheons:	\$20 - \$30
Cocktail Hors d' Oeuvre Party:	\$20 - \$35
Buffet Dinner Presentation:	\$25 - \$60
Sit Down Dinner Presentation	\$30 - \$60

These are merely guidelines for you to follow. We will work with you to accommodate your price range. Alternate menus available and dietary restrictions may be accommodated.

Passed hors d' oeuvres available for an additional fee.

BAR CONSIDERATIONS

The bar pricing is based on per person or consumption basis only and tax and gratuities will be applicable. A corkage fee of \$20 will apply to any bottle brought on site.

SPECIAL TOUCHES

Included in your package at no additional fee are our wood top tables, specialty linens, napkins and use of our seasonal silk arrangements. Rental linens are available for an additional charge.

CAKE CUTTING FEE

A cake cutting fee of **\$35.00** will be applicable on all cakes, pastries or other desserts brought on premise. All products will be handled by the Table Three staff.

TIME CHARGE

The event room is available for a three hour session. We allow a gratuitous time of 30 minutes prior to your event and 30 minutes to exit your event. A time charge of **\$75.00** will be applicable after 30 minutes of the conclusion of the event. Additional time to remain on premise must be pre-arranged at time of booking.

DAMAGE CLAUSE

Any property of Table Three that is damaged during the duration of an event by a guest of the engager must be replaced. The engager will be responsible for an appropriate replacement fee.

Payment



A room fee deposit is required. The room fee includes specialty linens, napkins, china, glassware, centerpieces, beverage setup and private wait staff. The event room is available for three hour sessions. Thirty (30) minutes prior to the event and thirty (30) minutes to exit the event is available at no extra charge. A time charge of \$75.00 will be applicable after thirty (30) minutes of the conclusion of the event. Additional time to remain on premises must be pre-arranged at time of booking. The room fee is waived as outlined above. Prices in the portfolio are based on a minimum of 25 guests. Sales tax and 20% gratuity are additional and adjust accordingly with bar tabs. Full payment must be rendered at conclusion of the event.

The room fee deposit is required to secure a specific date. This may be secured by check or credit card and is applied accordingly. The room fee deposit is **ONLY** refundable if date is cancelled within thirty (30) business days of the event.

A signed contract listing out the particulars including menu, bar, itineraries, gratuities, and sales tax is required two weeks (2) prior to the event. A guest count confirmation is required three (3) business days prior to event. Any increase in guest numbers after three (3) days will result in additional charges. Any decrease in guest count after three (3) days will not change invoice charges. Payment in full is required upon services rendered. The gratuity is based on the final guest count and tally bars only. Additional gratuity is accepted and appreciated. Additional information call 636-458-4333 or email events@table-three.com.

NOTE: ALL PRICES ARE SUBJECT TO CHANGE

Payment procedures are as follows:

Visa, MasterCard, American Express, Discover, checks or cash.

Deposit/Balance checks should be made payable to Table Three

Mailing Address:

Table Three Restaurant

16765 Main Street

Wildwood, MO 63040

Menu Particulars



We will work with you to create a custom seasonal menu suitable for you and your guests and event parameters.

Seated Dinner Menu

- Single Entrée \$30-\$40 *perperson*
- Dual Entrée \$45-\$60 *perperson*
- Predetermined Entrée Selection \$40-\$60 *perperson*

All menus include first course salad, appropriate accompaniments, plated dessert and non-alcoholic beverages

Passed Hors d' oeuvres available for an additional charge

Buffet Dinner Menu

- Heavy Hors d' Oeuvres \$25-\$40 *perperson*
- Single Entrée Dinner \$30-\$40 *perperson*
- Dual Entrée Dinner \$40-\$60 *perperson*

Heavy Hors d' Oeuvres include 5 to 7 menu items, buffet or plated dessert presentation and non-alcoholic beverages

All dinner menus include salad, two appropriate accompaniments, buffet or plated dessert presentation and non-alcoholic beverages. Passed Hors d' Oeuvres available for an additional charge

Brunch Presentation

- Single Entrée Seated \$25-\$30 *perperson*
- Buffet Presentation \$20-\$35 *perperson*

Seated brunch presentation includes single entrée, egg dish, seasonal fruit, appropriate accompaniment, non-alcoholic beverages and breakfast pastries served tableside

Buffet brunch presentation includes entrée, egg dish, seasonal fruit, appropriate accompaniments, breakfast pastries and non-alcoholic beverages

Seated Menus



Single Entrée Dinner \$30-\$40 *perperson*

Menu 1

Country Salad with Dried Cranberries and Walnuts, Balsamic Dressing
Roasted Chicken Breast with Sherry Herb Pan Jus
Orecchiette Pasta and Seasonal Vegetable
Citrus Pound Cake with Berry Compote and Vanilla Bean Ice Cream

Menu 2

Cesar Salad with Kale and Romaine, Housemade Croutons, Cesar Dressing
Beef Medallions with Demi Glace
Duck Fat Potatoes and Haricot Vert Beans
Bourbon Spice Bread Pudding with Crème Cheese Icing

Dual Entrée Dinner \$45-\$60 *perperson*

Menu 1

Country Salad with Dried Cranberries and Walnuts with Balsamic Dressing
6oz Beef Tenderloin Filet paired with Salmon en Croute
Wild Mushroom Risotto
Sautéed Seasonal Vegetable
Stone Fruit Rustic Tart with Vanilla Bean Ice Creme

Menu 2

Mesclun with Watermelon and Feta, Jalapeno Citrus Vinaigrette
Grilled Shrimp paired with Bacon Wrapped Pork Tenderloin, Whiskey Jus
Roasted Cauliflower, Almond and Goat Cheese Puree
Stone Ground Brussel Sprouts
Chocolate Decadence

Predetermined Entrée Dinner \$40-\$60 *perperson*

Predetermined Entrée selections pricing is based on the menu selection and includes a choice of two entrees for groups under (24) twenty four and three entrées for groups of (25) twenty five or more. All entrées are served with the appropriate accompaniment, salad, dessert and non-alcoholic beverages. Passed hors d'oeuvres are available for an additional charge. Final predetermined guest entrée selection is required (3) three business days prior to the event. Engager is responsible to provide placecards or tags to denote guest entrée selection to facilitate dinner service.

Buffet Menus



Single Entrée \$30-\$40 *perperson*

Country Salad
Panko Encrusted Chicken with Pan Jus
Pasta Carbonara with Spinach, Bacon and Mushrooms
Seasonal Vegetable du Jour
Chocolate Savarine

Dual Entrée Dinner \$40-\$60 *perperson*

Mesclun with Walnuts, Blue Cheese and Cranberries, Balsamic Dressing
Carved Strip Loin of Beef, Horseradish Crème
Barramundi Lemon Buerre Blanc
Risotto with Wild Mushrooms
Season Vegetables
Bourbon Pecan Pie with Vanilla Bean Ice Creme

Heavy Hors d'Oeuvre \$25-\$40 *perperson*

Flatbread Pizza with Sausage and Bacon
Hummus, Crudite and Pita
Asian Pot Stickers
Quesadillas
Pasta in Crème Sauce with Fresh Vegetables
Pastrami Ricardo, Ciabatta Bread, Slaw, Banana Peppers, Chipotle Sauce
Assorted Petite Pastries

Brunch \$20-\$35 *perperson*

Mesclun Salad with Sugared Walnuts, Mandarin Oranges, Strawberries, Citrus Vinaigrette
Fresh Fruit Display
French Toast with Maple Syrup
Egg Strata with Bechamel Sauce
Potato Pancakes
Crème Pasta with Grilled Chicken
Fresh Baked Pastries

Passed Hors d' Oeuvres *Available for additional charge*

1. Petite Baked Brie en Croute
2. Asian Pot Stickers
3. Shrimp & Andouille Skewers
4. Crab Cakes
5. Flatbread with Pear, Blue Cheese and Smoked Bacon

Event Room Layout

Tables can be arranged to event specification



Patio Access

Room Entrance

Buffet

LINENS

- Chocolate
- Crème
- Camel
- Ruby

LINEN NAPKINS

- Chocolate
- Crème
- Camel

CENTERPIECES

- Seasonal silk floral arrangements
- Candles

OTHER

Alternate linens, tables and décor available for an additional charge.