

T A B L E
Three

BRIDAL & BABY SHOWERS

Table Three

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 are aware of the importance of your occasion and understand the high expectations you have for your event. In addition, we want to provide the most enjoyable time for both you and your guests.

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



Our restaurant is beautifully designed and well appointed. It is a warm, eclectic mix of contemporary French style infused with rustic charm. Perfect for Bridal and Baby Showers, Bridal Luncheons, Rehearsals and Weddings.

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 + \$500.00 food/beverage min
- Sunday 10:00 AM – 4:00 PM:
\$375.00 room fee + \$1000 food/beverage min
Room fee waived if food & beverage total exceeds \$1500

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 events and adjusts accordingly with bar tabs.

Menus



Bridal and Baby Shower Luncheons

Menu 1

Salad Trio with Grape & Almond Chicken Salad, Classic Tuna Salad and Fresh Vegetable Goat Cheese Pasta Salad on bed of Mesclun Salad with Citrus Vinaigrette
Served with Wheat Rolls and Petite Croissants
\$20 per person

Menu 2

Mesclun Salad with Dried Cranberries, Walnuts, Asiago Cheese and Balsamic Vinaigrette
Spinach Florentine & Sautéed Mushroom Quiche (*Alternate options available*)
Fresh Fruit Skewer
\$20 per person

Menu 3

Baked Pasta with Garlic Crème and Panko Encrusted Chicken
Mesclun Salad with Tomato, House Cheese, Croutons, Vinaigrette
\$22 per person

Menu 4

Roasted Chicken Breast with Stone Fruit Chutney
Ceasar Salad with Kale, Spring Mix and Housemade Croutons
Fresh Fruit Skewer
\$22 per person

All the above menus are served with choice of signature dessert OR passed hors d' oeuvres and non-alcoholic beverages, ice tea, water and coffee.

Signature Desserts

Apple Mascarpone Cake with Ice Cream
Swan Profiterole with Fresh Berries
Grande Fudge Brownie with Vanilla Ice Cream
Almond Lemon Citrus Pound Cake with Fresh Berries

Passed Hors d' Oeuvre

Petite Baked Brie en Croute
Beef Tenderloin Wellingtons
Crab Cakes
Chipotle Shrimp Skewer

Specialty Cocktail Available for an additional charge

Peach Bourbon Manhattan
Pink Tickle with Champagne
Sangria
Mimosas Cranberry, Grapefruit, Orange

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

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 and adjust accordingly. A corkage fee of \$20.00 will apply to any bottle brought on site. A specialty cocktail created for your event is available by the drink.

LINENS

Included in your package at no additional fee are our wood top tables, specialty linens and napkins and use of our seasonal silk arrangements. Alternate 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 linens, napkins, china, glassware, centerpieces, beverage setup and a two course luncheon. 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. Prices in the portfolio are based on a minimum of 25 guests. The room fee is waived as outlined above. 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. For additional information call 636-458-4333 or email events@table-three.com. www-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