



Elm Street Ballroom
FOR MEETINGS & EVENTS

Wedding Services



Facilities

The Elm Street Ballroom is the perfect location for your next event. Centrally located between the University of Missouri campus and downtown Columbia, we offer a vast selection of signature service and gourmet cuisine. The Elm Street Ballroom is perfect for larger events such as Wedding Receptions, Banquets, Christmas Parties, Business Meetings, Reunions, Company Meetings or Retreats, Fundraising Events, University Galas, or Fraternity and Sorority Functions. We possess the experience and expertise to perfectly tailor our services to your unique needs.

For more information, a personal tour of our facilities, or to speak to one of our event planners about booking your next event at The Elm Street Ballroom give us a call at 573-874-3033 or email us at catering@theuppercrust.biz. We look forward to providing the utmost in customer service and gourmet cuisine!

Elm Street Ballroom

Features

- Six beautiful crystal chandeliers
- Luxurious décor
- Complimentary event planner
- Built in dance floor
- Full service catering provided
- Full bar services provided
- AV included at no additional charge
- Linens, centerpieces, candles, tables, and chairs included at no additional cost
- Over 2,000 parking spaces within one block
- Within walking distance of all downtown churches and the University of Missouri

Full Ballroom Specifications

- Accommodates up to 300 people for a reception
- Seats 200 using banquet rounds
- Seats 300 theatre style

Half Ballroom Specifications

- Seats 80 using banquet rounds
- Seats 40 using a hollow square
- Seats 75 theatre style
- Accommodates 125 people for a reception

Executive Board Room

Features

- Flexible design to allow a board table or multiple tables
- Intimate setting
- Complimentary event planner
- Built in plasma screen tv for AV needs
- AV provided at no additional charge
- Full service catering provided
- Full bar services provided
- Linens, centerpieces, candles, tables, and chairs included at no additional cost
- Over 2,000 parking spaces within one block
- Within walking distance of all downtown churches and the University of Missouri

Specifications

- Accommodates up to 40 people for a reception
- Seats 32 using banquet rounds
- Seats 25 using a board table
- Seats 30 theatre style



Wedding Packages

Gold Package

Buffet Dinner Package

- Fresh Breads and Spreads
- Choice of Salad
- 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
- Linens (*including tables and napkins*) in any standard colors
- Built In Dance Floor
- DMX Light Display for dancing
- Votive Candles on every table and throughout rooms
- China & Glassware service throughout evening
- Illuminated Cake & Buffet Tables
- Basic Centerpieces with mirrors, votives, and seasonal arrangements
- No Room charge for Rehearsal Dinner (*pending availability*)

Price Per Person: \$19.95

- Price does not include tax.

Platinum Package

Buffet Dinner Package

- Choice of two passed Hors D'ouerves

Fresh Breads and Spreads

- Choice of Salad
- Choice of Two Accompaniments (*Starch and Vegetable*)
- Choice of Two Entrées
- Cutting and Serving of Wedding Cake (*Cake provided by the Bride*)

Beverage Service

- Signature Champagne Greeting for each guest
- Preset Iced Tea and Iced Water
- Coffee and Tea provided with cake
- Champagne Toast for all guests

Complimentary Services

- Personal Event Coordinator to assist in planning and execution of event
- Linens (*including tables and napkins*) in any standard colors
- Built In Dance Floor
- DMX Light Display for dancing
- Votive Candles on every table and throughout rooms
- China & Glassware service throughout evening
- Illuminated Cake & Buffet Tables
- Customized Printed Menus
- Basic Centerpieces with mirrors, votives, and seasonal arrangements
- No Room charge for Rehearsal Dinner (*pending availability*)

Price Per Person: \$27.95

- Price does not include tax.

Diamond Package

Plated Dinner Package

- Choice of three passed Hors D'ouerves

Fresh Breads and Spreads

- Choice of Salad
- Choice of Intermezzo
- Choice of Two Accompaniments (*Starch and Vegetable*)
- Choice of Two Entrées
- Cutting and Serving of Wedding Cake (*Cake provided by The Upper Crust Bakery*)

Beverage Service

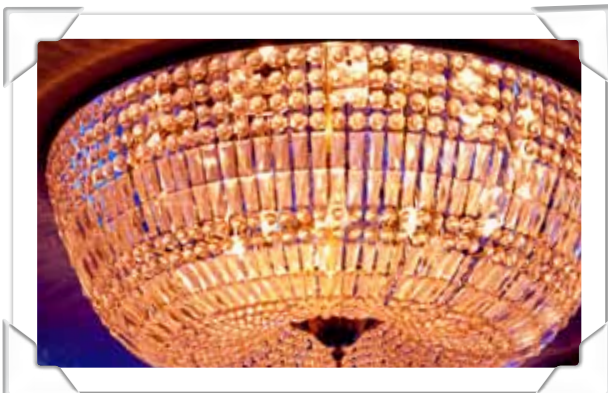
- Signature Champagne Greeting for each guest
- Preset Iced Tea and Iced Water
- Coffee and Tea provided with cake
- Champagne Toast for all guests

Complimentary Services

- Personal Event Coordinator to assist in planning and execution of event
- Linens (*including tables and napkins*) in any standard colors
- Built In Dance Floor
- DMX Light Display for dancing
- Votive Candles on every table and throughout rooms
- China & Glassware service throughout evening
- Illuminated Cake & Buffet Tables
- Customized Printed Menus
- Basic Centerpieces with mirrors, votives, and seasonal arrangements
- No Room charge for Rehearsal Dinner (*pending availability*)

Price Per Person: \$35.95

- Price does not include tax.



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

Chicken Picatta
Breaded and sautéed in a lemon butter sauce

Chicken Danielle
Topped with Broccoli, Mushrooms, Garlic, and a three cheese Mornay

Beef Options

Beef Tenderloin
Our Most popular entrée, served with a creamy mushroom sauce

Prime Rib
Carved with Horseradish Sauce and Aus Jus

Grilled Rib eye
Hand Cut Choice Rib eye grilled and topped with steak butter

Steak Just Jon
Hand Cut Steak topped with pepper, mushrooms, onions and a tangy sauce

Bistro Royale
Bistro Steak topped with cracked pepper, scallions and bacon

Pork Options

Pork Tenderloin
Hand Cut Medallions topped with balsamic raspberry sauce

Roasted Pork Loin
Topped with brandy green pepper sauce

Marinated Slow Roasted Pork Loin
Topped with ginger and red pepper plum sauce

Sliced Pit Ham
Served with a maple Dijon glaze

Seafood Options

Atlantic Salmon
Grilled and topped with roasted red pepper sauce

Grilled Tilapia
Tender and Flaky fish topped with a garlic lemon wine sauce

Crab Stuffed Jumbo Shrim
Blue crab stuffed and topped with a garlic cream sauce

Vegetarian Options

Eggplant Parmesan
Topped with parmesan cheese and bread crumbs

Vegetarian Lasagna
Flavored with zucchini, mushrooms, onions and other seasonal vegetables in a marinara sauce

Fettuccine Alfredo*
Fettuccine noodles tossed in cream Alfredo sauce

Baked Macaroni and Cheese
Three cheeses blended together, for a gourmet twist on a classic

Tuscan Pasta*
Tomatoes, basil, garlic and olive olive tossed in angel hair pasta

Vegan Stuffed Peppers
Stuffed with quinoa, carrots, onions, garlic, spinach and chili

**can add chicken*



Salad and Side Choices

Salads Choices

Spinach Salad

Topped with strawberries, Feta, Almonds, 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

Fresh Garden Salad

Topped with assorted fresh vegetables and choice of dressing

Dressing Choices

Raspberry Vinaigrette, Balsamic Vinaigrette, Peppercorn Cream, Caesar, Maple Bacon, Blue Cheese, and Italian

Side Choices

Starch Sides

- Yukon Twice Baked Potatoes
- Roasted Sweet Potatoes
- Bacon Lardoons & Wild Mushroom Risotto
- Herb Roasted Potatoes
- Garlic Parmesan Mashed Potatoes
- Pasta Side Dish
- Wild Rice Pilaf

Vegetable Sides

- Medley of Fresh Vegetables
- Roasted Asparagus
- Broccoli with Lemon Butter
- Country Style Green Beans
- Honey Braised Carrots
- Mixed Baby Greens



Appetizer Choices

Cold Options

- Grilled Jumbo Shrimp with Caribbean Seasoning
- Fresh Fruit Skewers or Display
- Rice Paper Spring Rolls with veggies and red pepper sauce
- Mexican Spicy Roll-ups with cumin, roasted peppers, black beans, and cheese
- Veggie Wraps with tomato, artichoke, cucumber and lemon aioli
- Asparagus stalks wrapped in Ham and Boursin Cheese
- Herb Baguettes topped with Brie and Hickory smoked bacon

Hot Options

- Oriental Pot Stickers served with ginger glaze
- Andouille sausage and mozzarella puff pastry
- Wild Mushroom and boursin cheese in phyllo dough
- Spinach and Feta Phyllo
- Bacon and Boursin stuffed mushroom caps
- Meatballs
(*Swedish, BBQ, or Sweet and Sour*)
- Mini Gourmet Quiche
- Mini Maryland Crab cakes with Remoulade
- Mini Gourmet Pizzas
- Spinach and Three Cheese Pinwheels

Appetizers may be added to any package and are priced at \$75 for 36 pieces (1 tray)



Dessert Bars

Combine and choose your favorites to create a customizable dessert bar

Cookie Bar

chocolate chip, oatmeal raisin, sugar, peanut butter, snicker doodle, double chocolate, macadamia nut, and more
\$1.50/person

Cupcake Bar

chocolate, vanilla, red velvet, lemon, carrot, strawberry, Italian cream, and more
\$2.50/person

Pie Bar

Choose between apple, cherry, pumpkin, blueberry, chocolate silk, and more
\$3.50/person

Candy Bar

Choose between a wide variety of hand crafted candies and popular favorites
\$3.50/person

S'mores Bar

A dessert bar loaded with all the fixings for this decadent twist on a classic
\$2.75/person





Additional Services and Event Enhancements

Additional Services

Fresh from our Bakery - Gourmet Custom Wedding Cakes

'Voted Best Wedding Cakes in Columbia 2011'

Traditional White or Chocolate

\$2.50 per serving

Gourmet Flavors

Lemon, Carrot, Strawberry, Italian Cream, Red Velvet, Kahlua Velvet, or Spice

\$3.00 per serving

Icing Choices

Cream Cheese, Creamy White, Buttercream, Whipped Cream, Chocolate Buttercream, or Chocolate Ganache

Hand Dipped Chocolate

Tuxedo Strawberries

\$2.50 each

Chocolate Truffles

\$1.25 each

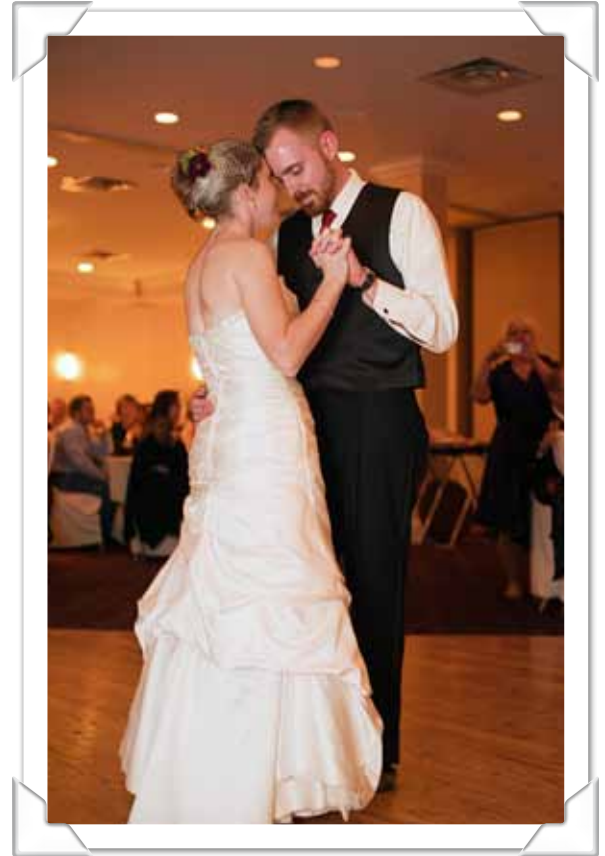
Wedding Cake Cookie Favor in

Bag with Ribbon

\$2.50 each

Monogrammed Cookies

\$1.50 each



Event Enhancements

Chair Covers and Sashes

\$3 each

Specialty Table Linens

Pricing varies by request

Ice Sculpture Display

Beginning at \$285

Signature Cocktail

Our staff will create a signature cocktail tailor-made for your event

\$3.50-\$5.50 per person

Preferred Vendors and Service Coordination

At your request, we can provide a list of recommended vendors for all your wedding needs, from photographers to entertainment.





Deluxe Rehearsal Dinner and Apres Wedding Breakfast

Deluxe Rehearsal Dinner

- One Hour Open Bar featuring:
Call Brand Cocktails, A Selection of House Red and White Wines, and Domestic Beer and Soft Drinks
- Salad Course
- Chicken, Fish or Beef Entrée
- Market Vegetables and Side Starch Dish
- Dessert Course
- Lakota Coffee, Decaffeinated Coffee and Herbal Teas
- Choice of Table Linen Color
- Votive Candles

*\$29.95 per person
- Plus tax and service charge*

Apres Wedding Breakfast

The Upper Crust Continental

- Fresh Fruit
- Assorted Pastries
- Bagels & Cream Cheese
- Coffee, Juice

\$6.95 per person

Pancake and Omelet Station

- Chef Attended
- Fluffy pancakes served with maple syrup, butter and whipped topping
- Made-to-order omelets served with your choice of cheese and veggies

\$10 person - Plus tax and service charge

Additional Breakfast Options

- Eggs Benedict \$6.95 per person
- Breakfast Casserole \$5.95 per person
- Bloody Mary Cocktail \$5.50 each
- Mimosas- \$5.50 each

The Upper Crust was recently
'Voted Best Brunch in Columbia 2011.'

Make reservations today to join your guests at either of our two Upper Crust locations for tasty Sunday Brunch. 573.874.3033



Bridesmaid Luncheon

The Upper Crust will make, cater, and deliver a delicious breakfast or lunch to you and your Bridesmaids while you prepare for a wedding to remember!

Breakfast Selections

Continental Breakfast- \$6.95 per person

- Fresh Fruit, assorted pastries, bagels & cream cheese, coffee, & juice.

Deluxe Continental- \$9.95 per person

- Fresh Fruit, assorted pastries, Yogurt & Granola parfaits, bagels & cream cheese, coffee, & juice.

Lunch Selections

Platters, Trays, or Boxed Lunches:

- Your Choice of any of our Signature Salads or Sandwiches; *\$6.95 per person.*
- Add a cookie; *\$8.45 per person.*
- Add a cookie & bottles beverage; *\$10.45 per person.*
- Sandwiches are served with pasta salad or chips.

Appetizer Options

(pricing per dozen, minimum of two dozen per item)

- Grilled Jumbo Shrimp with choice of Caribbean or Basil Seasoning: \$28
- Fresh Fruit Skewers or Tray: \$25
- Spicy Peppered Cheese Crostini: \$25
- Beef Tenderloin on Herb Toast with Dollop of Horseradish Cream: \$36
- Thai-Style Pork Tenderloin and Pineapple Skewers: \$21
- Rice Paper Spring Rolls filled with cumin, roasted peppers, black beans, and cheese. \$18
- Spicy Crab Stuffed Artichoke Hearts: \$27
- Mini Sandwiches on Assorted Gourmet Dollar Rolls: \$30
- Veggie Wrap with Tomato, Artichoke, Cucumber, and Lemon Aioli: \$18
- Asparagus Stalks wrapped in Ham and Boursin Cheese: \$21



Bridal Showers

Plan a fun, exciting wedding shower just for the girls. Enjoy an incredible evening of delicious desserts, wines, martinis, and more!

Our impressive Encore dessert buffet features delicious hand-crafted creations and some of the most unique offerings in the country.

Encore Dessert Buffet

Chocolate Decadence

Flourless chocolate cake drizzled with chocolate ganache and topped with handmade chocolates

Tira-Mizzou

Chocolate and Vanilla ladyfingers soaked in coffee and cognac, mascarpone cheese, and cocoa powder

Raspberry Miroir

Raspberry mousse with pink and white striped cake, raspberry glaze, and puff pastry

Key Lime Calypso

Key Lime mousse surrounded by a chocolate lattice and topped with handmade chocolates

Pyramid Noisette

Chocolate ganache and hazelnut mousse-line surrounded by a crisp marbled shell

Cakes Du Jour

A variety of our chef's best cakes drizzled in homemade sauces

Appetizers and Displays

Cheese Display with Crackers

Enjoy a variety of cheeses with crackers

Fruit Display with Dipping Sauce

An impressive display of fresh fruit with a pineapple dipping sauce.

Bar and Beverages

Cash Martini and Wine Bar*

Custom martinis mixed to perfection and wine paired with dessert selections

Cash Full Bar*

A full bar complete with mixed drinks and beer
\$14.95 per person



Custom Menu Options

The options listed on our menus are our most popular selections. Our culinary team would be happy to customize a menu to meet your exact needs!

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 e-mail us at catering@theuppercrust.biz. For photos of past events please visit our photo gallery blog online at www.ElmStreetBallroom.com.

