

MORGAN STREET BREWERY

Welcome to Morgan Street Brewery...St. Louis' most award-winning craft brewery. Featuring fresh, hand-crafted specialty beers prepared in the time honored tradition of world famous brewmasters, Morgan Street Brewery has also earned a reputation as one of the finest dining establishments on Laclede's Landing. Fresh tossed salads, gourmet pastas, specialty pizzas, sandwiches and a variety of brewery favorite entrees including seafood, steaks, chicken and exciting nightly specials accompany an enticing banquet menu for your private meetings, banquet or reception.

Along with exquisite food, personalized service and custom tailored packages, Morgan Street Brewery provides six unique banquet facilities.

- Our **Golden Pilsner Room**, with its private "New Orleans-style" garden entrance, is located on our third floor. The room features turn-of-the-century architecture with brick walls, arched windows and a balcony overlooking our biergarten to the west and a view of the mighty Mississippi to the east. This room seats up to 135 guests.
- The **Lager Room** is located on the second floor and boasts six (6) regulation size pool tables, shuffleboard, darts, and a full-size bar. This casual room accommodates cocktail/appetizer groups up to 200 guests or set with banquet tables to seat 56 guests.
- The **Brew Tasting Room** is ideal for meetings and smaller gatherings. This intimate room is perfect for cocktail/appetizer groups up to 50 guests or set with banquet tables to seat 25 guests.
- The **Lodge** features a multi-level building with a tongue-in-groove wood ceiling, marble top bars, an enclosed patio bar with French Doors opening to the biergarten and spacious room for music, dancing and dining. The Lodge is the ultimate location for

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cocktail/appetizer groups up to 200 guests or set with banquet tables to seat 125 guests.

- *The Biergarten is a great place to enjoy café-style dining outdoors. This Arch view can be enjoyed for cocktail/appetizer groups up to 100 guests or set with banquet tables to seat 80 guests.*
- *The Lounge provides a cozy atmosphere with a “martini bar” influence for cocktail/appetizer groups up to 60 guests or set with banquet tables for 25 guests.*
- *Morgan Street Brewery has also rented out the entire building for those “extra large” events.*

Morgan Street Brewery is brewing the freshest ideas from the oldest building in Laclede’s Landing. Come tour our brewery, sample one of our hand-crafted beers, enjoy café-style dining, or contact our Banquet Department to help you create the most unique banquet experience in the Landing. Come see why you don’t have to be the biggest brewery in town to be the best!

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ROOM INFORMATION

Golden Pilsner Room *This large private room is located on the third floor. The room charge is \$500 plus a \$50 bar set-up fee, which includes the first hour of bartending. \$10 an hour for each additional hour. The room charge covers a four (4) hour time period. There is a \$100/hour charge after the 4th hour.*

Lager Room

Our second floor bar, The Lager Room, is available for private functions Sunday-Wednesday at \$225 and Thursday after 4:00 p.m. through Saturday evening at \$350. The private room charge includes use of four (4) regulation size pool tables. This room must be open to the public at 8:00 p.m. Cocktail/Appetizer groups under 50 guests may also utilize this room at no charge if the room remains to be open to the public.

Brew Tasting Room *This intimate room is located on the second floor with access to the pool tables. The room charge is \$50 for a three (3) hour time period.*

Biergarten

An excellent addition to the Lodge, the biergarten charge is \$100. The back patio must open to the public at 10:00p.m. Thursday-Saturday.

The Lodge

This private multi-level building is located through the biergarten and behind our main restaurant. The building charge is \$225

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Sunday-Wednesday and \$500 Thursday-Saturday. The building must be open to the public at 10:00 pm Thursday through Saturday.

The Lounge

Our newest space offers a private entrance at Third Street and Morgan Street or can be accessed from the Lodge. The room charge is \$100 Sunday-Wednesday and \$225 Thursday-Saturday.

Entire Building

Contact the Banquet Department for information on entire building parties.

**Morgan Street Brewery reserves the right to relocate your event due to special events or acts of God.*

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~APPETIZERS~

(appetizers are priced per person)

(20 guest minimum per item)

Back Door Smoked Duck.....\$3.75

Smoked Duck Wonton with goat cheese and sweet chili dipping sauce.

Chicken Tenderloins.....\$3.75

Juicy, golden brown tenders with MSB Honey BBQ sauce.

Hot Baked Beer Pretzels.....\$2.75

Served with our own Steam Lager mustard.

Three Cheese Garlic Bread.....\$3.00

Freshly baked with provolone, mozzarella and Parmesan.

Cheese Quesadilla.....\$2.75

A large flour tortilla with three cheeses and fresh scallions.

Grilled Veggie Quesadilla.....\$3.75

Grilled seasonal veggies with assorted cheeses

Riverside Quesadilla.....\$3.75

Grilled chicken, caramelized onions and roasted peppers and assorted cheeses.

Brochettes ("kabobs")

Beef.....\$6.00

Chicken.....\$5.50

Seafood.....\$6.50

Baby Back Ribs.....\$4.50

Slow roasted with orange habanero BBQ glaze.

Phyllo Package.....\$4.50

Spanakopita Also available with exotic mushrooms.....\$4.75

Freshly Breaded Toasted

Ravioli.....\$3.50

Hot Wings.....\$3.50

Grilled Fresh Pineapple.....\$3.25

Wrapped in Prosciutto Ham

Classic Swedish Meatballs.....\$2.75

Meatballs with MSB BBQ

Sauce.....\$2.75

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Seafood

Creole, Red Lager BBQ, Glazed Shrimp.....\$4.50

Corn Fried Oysters.....\$4.25
Fresh oyster, corn crusted and lightly fried with a chipotle chili aioli dipping sauce.

Steamed P.E.I. Mussels.....\$4.00
with cilantro, tomato, white wine sauce.

Crab Rangoon.....\$3.50
with scallion broth.

Raw Bar.....Market
Shrimp, oysters, clams, crab legs

Jumbo Shrimp.....Market

Peel'n'Eat Shrimp.....Market
Peeled and served with our fresh horseradish cocktail sauce.

Baby Crab Cake.....\$3.00
with smoked jalapeno salsa.

Spicy Shrimp Ceviche with Crispy Tortillas.....\$4.25

Marinated rock shrimp with citrus juices, peppers, onion and cilantro.

Sea Scallop Crostini.....Market
Caramelized fennel, garlic, tomato, basil, and olive oil on a toasted banquette.

Crab-Stuffed Mushrooms.....\$3.00

Whole Smoked Salmon.....\$150.00
with capers, hard-boiled eggs and crackers. (serves 35-50)

Trisha's Herb Cured Salmon.....\$5.00
Fresh Atlantic salmon, cured for two days, then topped with an assortment of herbs, served with pickled red onions, black olives spread and toasted baquettes.

Oysters Rockefeller.....Market

Displays and Baskets

Spring Rolls.....\$3.75
Smoked duck confit with hoisin-ginger sauce, Nappa cabbage, carrots, bok-choy and cashews.

Mexican Platter.....\$4.25
Fresh island plantain chips and fresh baked corn chips, fresh tomato salsa, guacamole, and corn and black bean salsa.

Meat and Cheese Display.....\$4.25
Sliced, turkey, ham, roast beef, assorted salami and sliced domestic cheeses.

Also available with International cheeses.....Market

Pate Choux (Baked Pastry) Stuffed with Asian Chicken

Salad.....\$3.75

Baked Brie.....\$2.75

Sweet caramelized almond topping.

Stuffed with exotic mushrooms in puff pastry.....\$3.50

Silver Dollar Sandwiches.....\$3.50

Choice of turkey, ham, roast beef, topped with sprouts and served with condiments.

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Beef Tenderloin (M.R)	
Bruschetta\$4.50	
<i>Asparagus, garlic, tomato, basil with extra virgin olive oil and Parmesan</i>	
Bruschetta\$3.00	
<i>Toasted Italian loaf with tomato, basil garlic and olive oil.</i>	
Fruit and Cheese Display4.25	
<i>Seasonal fruit and domestic cheeses</i>	
<i>Also available with International cheeses.....Market</i>	
Relish Tray\$3.75	
<i>Pickles, olives, baby corn, peppers and seasonal items.</i>	
Veggie and Dip\$3.50	
<i>Seasonal vegetables and homemade herb dip.</i>	
Morgan Street Potato Chips ...\$1.75	
<i>Freshly sliced potatoes lightly seasoned.</i>	
Mixed Nuts\$11/lb.	

Salad Bowls

Smoked Shrimp Potato Salad with Chives\$4.95	
Greek Salad\$3.95	
<i>with feta cheese, pepperoncini peppers, olive, cucumber, and pita croutons.</i>	
Jicama, Mango, Watercress\$4.50	
<i>with toasted pecan vinaigrette.</i>	
Cracked Wheat Salad\$3.95	
<i>with grilled vegetables, parsley, lemon juice, and extra virgin olive oil</i>	
Caesar Salad\$3.25	
<i>house croutons and kalamata olives.</i>	
Marinated Tomato and Cucumbers Pasta Salad with dill\$3.50	
Pasta Salad\$3.25	
<i>Pasta tossed with fresh vegetables, basil with light balsamic vinaigrette.</i>	

Pizza

(priced per pizza ...8 slices each)

Four Cheese\$10.95	
Veggie with Portabella\$11.95	
<i>Provel, Monterey jack, smoked mozzarella, seasonal vegetables, portabella mushrooms, fresh basil olive oil and fresh Parmesan.</i>	
Italian Sausage and Pepperoni\$12.95	
BBQ Chicken\$12.95	
<i>Generally associated with beer. Grilled chicken, red onions, scallions and MSB BBQ our beer makes it better sauce.</i>	

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~SPECIALTY SANDWICH CARVINGS~

(50 guest minimum)

Grilled Choice Whole Beef Tenderloin

Cheddar cheese biscuits with horseradish aioli

Lunch \$8.00 Dinner \$9.00

Turkey

Crusty sourdough bread with pineapple chutney

Lunch \$6.00 Dinner \$7.00

Roasted Apricot Glazed Porkloin

Olive bread with fennel and tomato relish

Lunch \$5.75 Dinner \$6.75

Honey Glazed Ham

Jalapeno cornbread

with Creole mustard

Lunch \$5.50 Dinner \$6.50

~PERSONAL CHEF STATIONS~

(50 guest minimum)

**Station menu may dictate the maximum number of guests we are able to seat.*

Italian

Pastas - Two Selections

Sliced Grilled Chicken

Tomato Basil & Alfredo Cream Sauce

Fresh Basil, Garlic & Grated

Parmesan Toasted Garlic Bread

Lunch \$16.00 Dinner \$18.00

**Also available with shrimp ... Please add \$3.00 per person*

**Also available with beef tenderloin tips ... Please add \$3.50 per person*

***Includes choice of house or Caesar salad, warm French rolls and garlic herb butter*

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Mexican -Tacos made to order

*Warm Flour Tortillas
Crunchy Corn Tortillas
Plantain Chips
Beef, Chicken, Shrimp*

*Corn/Black Bean Salsa
Tomato Jalapeno Salsa
Lettuce, Cheese and Onions
Guacamole*

Lunch \$13.00 Dinner \$15.00

Stir-Fry

*White Rice or Noodles
Carrots, Snow Peas, Bean Sprouts
Chicken*

*Bok-Choy, Nappa Cabbage
Fresh Bamboo Shoots
Ginger, Cilantro, Soy Sauce,
Sesame Oil*

Lunch \$13.00 Dinner \$15.00

**Also available with shrimp ... Please add \$3.00 per person*

**Also available with beef tenderloin tips ...Please add \$3.50 per person*

Lunch Served 11:00a.m-4:00p.m Dinner Served after 4:00p.m

All of our banquet selections are carefully planned, prepared and presented for you by Executive Chef Trisha Donze. Using only the finest ingredients, we can custom tailor a dining experience to suit any occasion and any size group.

~DINNER SELECTIONS~

(20 guest minimum)

Standard Buffet includes:

salad, one entree, one pasta selection, two fresh vegetables, one starch selection.

Prices indicated are for the Standard Buffet only.

Custom pricing for Deluxe Buffet (two or three entrees) provided upon request.

**Please add \$1.00 per person for plated service.*

Salads

House salad

*fresh mixed greens, sliced mushrooms, tomatoes, and carrots
with creamy balsamic vinaigrette, grainy mustard vinaigrette or buttermilk ranch*

Caesar salad

mixed greens, homemade croutons and Parmesan cheese

**Baby spinach salad*

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toasted walnuts, mushrooms, Dijon mustard vinaigrette

**Greek salad*

pepperoncini, kalamata olives, cucumber and feta cheese

**Grilled fruit salad*

with honey balsamic vinaigrette

**Please add \$2.00 per person.*

Entrees

Beef

Choice-cut Beef Grilled Ribeye (12oz.) \$20.95 (14oz.) \$22.95

Choice-cut Beef Grilled N.Y. Strip (12 oz.) \$21.95 (14oz.) \$23.95

Choice-cut Beef Peppersteak (12 oz.) \$20.95 (14oz.) \$22.95

Sliced Roast Beef, mushroom gravy \$17.95

Beef Wellington, tarragon butter sauce \$22.95

Six Ounce Fillet of Beef stuffed with bleu cheese and smoked shallots \$22.95

Eight Ounce Fillet with Buttermilk Onion Rings \$21.95

Fresh Seafood (6 oz. portions)

Herb crusted Salmon fillet with roasted vegetable salsa \$19.95

Poached Salmon in an orange, Champagne cream sauce \$19.95

Baked Missouri Rainbow Trout with lemon caper, butter sauce \$18.95

Poached Sea Scallops, in a basil white wine cream broth \$19.95

Chili rubbed Tuna, with tomato, black bean salsa \$19.95

Poultry

Chicken Picata, sautéed chicken breast in a lemon caper butter sauce \$17.95

Grilled Chicken breast, Ozark honey, Dijon sauce \$17.95

Plantain crusted chicken breast sautéed with roasted garlic-tasso sauce \$18.95

Sesame seed crusted chicken breast sautéed with soy-shitake mushroom sauce \$18.95

Fresh herb crusted chicken breast sautéed with smoked vegetable sauce \$18.95

Sautéed Chicken breast with sun-dried berry sauce \$18.95

1/2 Oven roasted chicken with fresh herbs \$17.95

Chicken breast stuffed with Boursin cheese and crabmeat, Champagne grape sauce

\$19.95

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Crispy chicken baked in phyllo, goat cheese, scallion stuffed, roasted pepper, sage sauce

\$19.95

Cornish hen with a tomato black olive sauce \$18.95

Pork

Pork Chop, cut thick with a roasted shallot herb sauce \$19.95

Roast Pork Loin with an apricot sage balsamic vinaigrette \$18.95

Baby Back Ribs, orange habanero BBQ sauce \$18.95

Carved Entrees(50 guest minimum)

Certified Black Angus Beef Striploin with a three Peppercorn Cognac Demi glaze

\$22.95

Prime Rib AuJus, horseradish Dijon cream sauce \$20.95

Roast Top Round of Beef, natural au jus \$18.95

Baked Ham, Ozark honey glaze \$17.95

Fresh Turkey Breast, giblet gravy \$18.95

Roast Porkloin, balsamic apricot puree \$17.95

Pasta

(Choose one from the following)

Cavatelli

Fusilli

Penne

Linguini

Sauces Available

Alfredo - fresh cream and Parmesan

Red Sauce - a zesty tomato sauce

Meat Sauce - our red sauce seasoned with fresh ground beef

Tomato Basil - crushed tomatoes simmered with garlic and fresh basil

Roasted Tomato Sauce - a fresh tomato sauce made with fresh garlic and roasted tomatoes

Garlic Cream Sauce - fresh garlic and cream with Parmesan cheese

Roasted Garlic Sauce - fresh cream with roasted garlic

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Vegetables

(Choose two from the following)

<i>Broccoli</i>	<i>Roasted Corn</i>
<i>Green Beans</i>	<i>Vegetable Medley</i>
<i>Cauliflower</i>	<i>Zucchini</i>
<i>Carrots</i>	<i>*Spaghetti Squash Stuffed Tomato</i>
<i>Peas</i>	<i>*Asparagus</i>
<i>Zucchini</i>	<i>*Brussel Sprouts</i>

**Please add \$1.00 per person.*

Starches

(Choose one from the following)

Roasted New Potatoes, extra virgin olive oil, garlic and thyme
Potatoes Lyonnaise, russet potato slices simmered in butter with caramelized onions
Savoyarde Potatoes, simmered in beef stock with melted Gruyere cheese
Parmesan Potatoes, potato slices baked with whole butter and fresh Parmesan
Rice Pilaf with roasted peppers and sautéed mushrooms
Wild Rice Pilaf with sun-dried berries

All entrées include warm French rolls and garlic herb butter, coffee, tea and fountain beverages throughout dinner.

**Prices are subject to 18% gratuity and applicable state and city sales tax.*

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PLATED DINNER PACKAGE #1

Salad

Autumn apple and walnut salad over shredded greens with sherry vinaigrette

Appetizers

(Choose one from the following)

BBQ Shrimp on creamed corn polenta

Pan seared sea scallops bruschetta, tomato, garlic, basil

Entrée

(Choose one from the following)

*“Big Ass” buffalo meatball with smoked cheese ravioli
in a light vegetable, basil, cream broth.*

*Atlantic salmon stuffed with a crab and boursin cheese mixture
on potato, onion, goat cheese hashbrowns, with an oven dried tomato
and tarragon sauce.*

*Smoked Porkloin “Wellington”
with maple roasted butternut squash*

Dessert

Orange cheesecake with caramel sauce

\$ 32.95/person

*Selections must be made in advance
20 guest minimum*

Price is subject to 18% gratuity and applicable state and city tax

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PLATED DINNER PACKAGE #2

Salad

Baby green (bouquet) with, cucumber and raspberry vinaigrette.

Appetizers

(Choose one from the following)

Back Door Smoked Duck confit of BBQ duck with pecan, maple corn cake.

Beef tenderloin brushetta (M.R) asparagus, tomato, garlic, extra-virgin olive oil, basil, Parmesan.

Entrée

(Choose one from the following)

Beef medallions, on cornbread croutons with corn stuffed tomatoes and baked black and white beans with rosemary.

Lobster ravioli, spicy crab, shrimp and vegetable cream broth.

Poached Atlantic salmon, with vegetable noodles and champagne orange sauce.

Dessert

Vanilla bean ice cream with grilled pears and apples and white chocolate, macadamia nut cookie.

\$ 32.95/person

Selections must be made in advance

20 guest minimum

Price is subject to 18% gratuity and applicable state and city tax

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~DESSERT MENU~

Crème Brûlée

Flavors vary daily

Death By Chocolate Cake

Rich layers of chocolate cake with fudge filling

Turtle Cake

Carmel fudge and pecans drizzled over chocolate cake

Arch High Carrot Cake

Moist layers of carrot cake with raisins and cream cheese icing topped with walnuts and toasted coconut

White Chocolate Bread Pudding

Served warm with fresh raspberry sauce

Coconut Cream Cake

Three layers of chiffon cake with pastry cream loaded with coconut and whipped cream

Chocolate Raspberry Cake

Two layers of chocolate sponge and raspberry ganache, topped with chocolate glaze

Pecan Tart

A deep dish version loaded with pecans

Chocolate and Coconut Tart

Rich coconut filling in a chocolate crumb crust, glazed with dark chocolate

Desserts listed above are priced \$5.95 per person

Homemade Cheesecakes

<i>*Plain</i>	<i>\$3.95</i>
<i>Keylime</i>	<i>\$4.25</i>
<i>Pumpkin</i>	<i>\$4.25</i>
<i>Baileys</i>	<i>\$4.95</i>
<i>Raspberry</i>	<i>\$4.95</i>

**Please add .50 per person for fruit topping*

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Vanilla Bean Ice Cream with Cookie

\$4.50 per person

Assorted Cookies and Brownies

\$15.00 per dozen

*(6) dozen minimum

Assorted Cookie Tray

\$15.00 per dozen

*(2) dozen minimum

Assorted Petit Fours

\$75.00 per (4) dozen

BEVERAGE INFORMATION

~ Hand-Crafted Beers ~

Golden Pilsner- Champion World Cup Beer

Bohemian Pilsner 2010-2011

Kystal- Lighter American Style

Honey Wheat - Unfiltered, lighter body and very thirst quenching

Red Lager- A hearty brew with a nice malty character

Steam Lager- California Common lager with a clean, hoppy finish

Seasonal Brew - Beers to compliment the St. Louis Spirit

Glass 16 oz...\$4.25 22 oz.....\$5.25

Brewski 5 Sampler Beers.....\$5.50

Keg.....\$395.00

~ Domestic Beers ~

Budweiser and Bud Light

(22 oz. Bottles).....\$6.50

Michelob Ultra (12oz. Bottle).....\$5.50

Keg.....\$395.00

~ Cocktails ~

House Brands.....\$5.50

Call Brands.....\$6.50

Premium Brands.....\$7.50

Premium Brands.....\$8.50

Single Malt Scotch.....\$9.50

~ Wine List ~

Champagne

Friexenet Split.....\$6 Bottle

Korbel Brut 2000.....\$25 Bottle

Dom Perignon.....Market Price

Blush

Beringer White Zinfandel.....\$5/\$20

Chardonnay

House (Talus).....\$6/\$26

Kendall Jackson Reserve '00.....\$6/\$26

Whites

Shooting Star.....\$6/\$24

Cabernet Sauvignon

Pepi Pinot Grigio 01.....\$5.50/\$21

Cabernet

House(Talus).....\$6/\$25

Hoffman Grove Cabernet.....\$6/\$25

Sterling Vinter's Collection '00.....\$26

Raymond Reserve '98.....\$36

Franciscan Oakville Estate '97.....\$54

Merlot

House (Talus).....\$5/\$20

J. Lohr Estates.....\$28

Reds

Kendell Jackson.....\$6.50/\$27

Ravenswood Shiraz '01.....\$24

Kendall Jackson Meritage '04.....\$6/\$25

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**wines subject to availability*

~ Beverages ~

<i>Coke, Diet Coke, Sprite, Iced Tea</i>	<i>\$1.75</i>
<i>Lemonade, Cranberry, Grapefruit, Pineapple, or Orange Juice.....</i>	<i>\$2.00</i>
<i>Bottled Water</i>	<i>\$1.75</i>
<i>O'Doul's Non-Alcoholic Brew</i>	<i>\$3.75</i>
<i>Bottled Root Beer</i>	<i>\$2.00</i>
<i>Coffee, Hot Tea and Hot Chocolate</i>	<i>\$1.75</i>
<i>Coffee, Iced Tea and Soda Service for (3) hours.....</i>	<i>\$3.50</i>

BAR INFORMATION

*All beverages are charged on a per consumption basis.
We can custom tailor the bar to meet your needs.*

Choose one or a combination of the following:

Cash Bar - *Guests are responsible for individual drink orders*

Open Bar - *A complete bar from house to super premium*

Open Bar with Limit - *House Bar Limit*
(draft beer, bottle beer, house wine, and house liquor)
Time Limit
Dollar Amount Limit

Coupons - *Select the number of coupons per guest and the value of the coupon.*

**The bar tab plus 18% gratuity will be added to the invoice for payment at the conclusion of the event*

Brewery Tours -

Complimentary brewery tours conducted by our award winning Brewmaster Dustin Chalfant can be scheduled for your next event. Tour one of the only craft breweries in the world that specializes in lager beer using live steam in the production process.

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Golden Pilsner -Bronze World Beer Cup '00 -'01 , Gold World Beer Cup '10-'11

Maibock-St. Louis Microfest "1st place Lager" '05

Springfield Beerfest "Best of Show" '05

Steam Lager -St. Louis Microfest "2nd place Lager" '05

Oktoberfest-Springfield Beerfest "Best of Show" '04

Souvenirs - Don't forget to stop by the Morgan Street Brewery gift shop. Select from t-shirts, sweatshirts, logo glasses and shot glasses. Give your guest a gift to remember their evening at Morgan Street Brewery!

Experiment! Enjoy! "Prost" (Cheers)

Guaranteed Guest Count The guaranteed number of guests must be specified by 12:00 noon, one week prior to the event. Once received, this number is not subject to reduction. The final billing will be based on the guaranteed or the actual number of attendees, whichever is greater. In the event a guarantee is not received by the time it is due, final billing will be based on the initial estimate or the actual number of guests, whichever is greater.

Deposits and Payment Policy A deposit will be required for all events at Morgan Street Brewery. The deposit required is 50% of the food cost plus the private room charge, if applicable. The space will be released if the deposit is not received by the date specified. The balance is due in full at the conclusion of the event prior to departure. All payments by check must be received two (2) weeks prior to due date. We accept all major credit cards.

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Deposits will be refunded in full if cancellation occurs 90 days prior to the event date. Up to 30 days prior to the event date, 50% will be refunded. After 30 days, no deposit will be refunded.

Groups or organizations interested in setting up a permanently scheduled meeting are invited to contact the Banquet Department for details.

Deliveries

All deliveries of floral items, decorations, wedding cakes, DJ's, bands, etc. must be coordinated with the Banquet Department at least one week prior to the event. Deliveries accepted after 10 :00a.m.

Special Requests

Morgan Street Brewery does not provide dance floors, microphones, podiums, televisions, VCR's or speakers. Parties must make their own arrangements. Morgan Street Brewery is not liable for any damage incurred or losses of personal or rented supplies or equipment.

In accordance with the liquor law governing Missouri and the City of St. Louis, a guest must be at least 21 years of age to consume alcoholic beverages. Morgan Street Brewery reserves the right to exercise its legal responsibility and social obligation in refusing further service to any guest behaving inappropriately. Management reserves the right to inspect and control all events held on our premises.

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