



Catering Menu

APPETIZERS

Includes selection of any of our appetizers:

1 appetizer \$6/guest | 2 appetizers \$9/guest | 3 appetizers \$11/guest

Pretzel Bar \$6/person | Grazing Board \$7/person

ENTREE SELECTIONS

Hilltop Dinner \$22/Guest

Creamy Beer Infused Chicken Cellentani Pasta topped with heirloom tomatoes, fresh basil and panko. Served with choice of house or Caesar and our homemade beer bread.

Off The Vine Dinner \$25/Guest

Choice of 1 Entrée served with 2 sides, your choice of house or Caesar salad and our homemade beer bread.

Ste. Genevieve Dinner \$27/Guest

Our traditional Ste. Genevieve dinner with Fried Chicken & our Kettle Beef Bourguignons served with mash potatoes and green beans, house or Caesar salad and our homemade beer bread.

Off The Beaten Path Dinner \$30/Guest

Choice of 2 Entrees served with 2 sides, any choice of salad and our homemade beer bread.

The Grand View Dinner \$36/Guest

Choice of 3 Entrees served with 2 sides and choice of salad and our homemade beer bread.

Ste. Genevieve Liver Dumplings \$5/Guest

Add an additional side of our famous liver dumplings to any dinner

Entrée Selections of Salmon or Prime Rib Entrée will be Market Price/Guest up-charge above the package pricing. The Salmon is wild flown-in fresh and served whole with a carving station. The Prime Rib is served with a carving station. Multiple appetizers, entrée and dessert selections are calculated at 70% of Guest Count.

CUSTOMIZED DESSERT BAR

Choose 2 items \$7/guest | Choose 3 items \$9/guest | Choose 4 items \$11/guest

Beer Tiramisu Shooters

Bavarian Lemon Curd Cheesecake with White Chocolate Bark & Candy Lemon Zest Shooters

Macaron Gourmet Sweet Treat Variety



STARTERS

Arancini Balls

house made risotto breaded and stuffed with St. Louis provol cheese and bacon bits.

Served with marinara dipping sauce

Truffle Portabella Fries

served with horseradish

Glaze Meatball with Beer Braise Sauce

Spinach Dip

Chicken Buffalo Dip w/ Carrot & Celery w/ Crostini

shredded chicken dip with fresh chèvre goat cheese, hot sauce, and ranch. Served with celery, carrots, and house made chips for dipping

Pierogis Dumplings

stuffed with mashed potatoes, bacon and goat cheese (other stuffing options available)

Cucumber Shrimp with Greek Yogurt

cucumber slices topped with creamy dill sauce, grilled shrimp and fresh dill

SALADS

Classic House Salad

cucumber, cheese, cherry tomatoes with choice of dressing

Roasted Beet

roasted Beets on bed of Arugula sprinkled with Goat Cheese and drizzled with Balsamic Glaze

Traditional Caesar

Caesar dressing, with parmesan cheese and black pepper

Chop Salad

blue cheese crumbles, mini hardboiled eggs, heirloom tomatoes, bacon crumbles and cucumber

Grilled Romaine

feta, egg, tomato, bacon, and goat cheese

Classic Wedge

creamy blue cheese dressing, bacon crumbles, diced tomatoes and chives

SIDES

Roasted Beets | Whole Carrots | Roasted Cauliflower | Mashed Potatoes | Twice Baked Potatoes

Cheesy or Wild Mushroom Risotto | Beer Mac & Cheese | Diced Sweet Potatoes

Roasted Potatoes with Garlic, Rosemary & Chive | Roasted Brussels Sprouts

Green Bean Casserole | Bacon Wrapped Green Bean Bundles

Liver Dumplings (\$2 substitute)



ENTREES

Chicken Picatta

grilled chicken breast topped with lemon caper white wine sauce

Chicken Forster

grilled chicken breast topped with a creamy wild mushroom sauce

Stuffed Chicken Breast

stuffed with asparagus and goat cheese drizzled with balsamic glaze

Beef Bourguignon (Kettle Beef)

sautéed in a mushroom red wine reduction

Beef Tenderloin

sun-flower encrusted tenderloin with spicy berry filling

Pork Loin

smothered in a stone ground honey mustard beer glaze

Salmon

Carving Station with our Half-Wit Wheat Ale orange coriander glaze

Wild Cod

served with choice of white wine cream sauce or lemon volute sauce

CUSTOM FOOD BAR PACKAGES

Chicken & Waffle Bar \$27/Guest

Fried Chicken with variety of sauces from White Gravy to BBQ, Honey Mustard and Hot & Spicy. Gourmet Waffles served with specialty syrups, maple butters and honey. Bar includes variety of Fruit, Chopped Salad and choice of Corn on Cob with Paprika or Collard Greens.

Pizza & Salad Bar \$24/Guest

Includes choice of any 4 varieties of our Custom Pizzas, served with choice of House or Caesar salad as well as variety of Beer Breads and House made Dips.

Taco Bar \$25/Guest

Seasoned Ground Beef and Chicken with all the fixings, tomatoes, shredded cheese, guacamole, sour cream, black olives, diced onions, lettuce and salsa. Served with Nachos, Refried Beans, Cheese Dip, Street Corn with Lime juice, goat cheese and fresh jalapeno. Upgrade to Steak or Shrimp for \$2/Person

Slider Bar \$25/Guest

Pulled Chicken Sliders, Pork Loin Sliders and Mini Gourmet Burgers with all the toppings such as lettuce, tomato, onion, relish, pickles, goat cheese, swiss, cheddar and pepper jack. Also served with Homemade Chips and Choice of Salad.



Lunch Packages

LUNCH FOR 20 GUESTS

Sandwich Tray Options:

- Mini Slider Trays with a choice of ham and cheddar, turkey and swiss, chicken salad. \$50 (20 sandwiches)
- Italian pinwheels with genoa salami, pepperoni, provolone, lettuce with a cream cheese pepper spread. \$55 (20 pinwheels)
- Turkey pinwheels with oven roasted turkey breast, roasted red peppers, swiss cheese, lettuce and a basil pesto spread. \$55 (20 pinwheels)
- BLT wraps with bacon, lettuce, shredded cheddar, tomatoes, and ranch dressing \$50 (20 wraps)

Fruit Tray with Fruit Dip: \$75

Veggie Tray with Ranch Dip: \$65

Add House-made Chips to Any Sandwich Tray: \$30

Add House or Caesar Salad to Any Sandwich Tray: \$50

LUNCH FOR 10 GUESTS

Sandwich Tray Options:

- Mini Slider Trays with a choice of ham and cheddar, turkey and swiss, chicken salad. \$25 (10 sandwiches)
- Italian pinwheels with genoa salami, pepperoni, provolone, lettuce with a cream cheese pepper spread. \$30 (10 pinwheels)
- Turkey pinwheels with oven roasted turkey breast, roasted red peppers, swiss cheese, lettuce and a basil pesto spread. \$30 (10 pinwheels)
- BLT wraps with bacon, lettuce, shredded cheddar, tomatoes, and ranch dressing \$25 (10 wraps)

Fruit Tray with Fruit Dip: \$40

Veggie Tray with Ranch Dip: \$35

Add House-made Chips to Any Sandwich Tray: \$20

Add House or Caesar Salad to Any Sandwich Tray: \$25



Bar & Beverage Packages

When it comes to the bar package for your event, we offer several options to fit your needs. Host bar, cash bar, combination, fixed costs or per person, we can accommodate them all! Want a signature drink, Champagne toast or prefer only craft beer? Not a problem.

Choice of Alcohol	Tier 1	Tier 2	Tier 3
iPourit Wall (24 Tap System Includes White Wine)	X	X	X
Red Wine	X	X	X
House Liquor	X	X	X
Mid Tier Liquor		X	X
Premium Tier Liquor			X
3 Hour Price/Guest	\$19	\$20	\$22
4 Hour Price/Guest	\$22	\$23	\$25

Consumption Bar Can Be Behind Bar or iPour Wall Consumption - \$4/person setup plus your choice of budget consumption.

Soda, tea and coffee is free for all guest with tier selection. Without tier selection, cost is \$3.50/guest. Open cash bar is available before or after your tiered package, or you are welcome to have full cash bar only with no bar package selection.

Sales Tax & 20% Service Fee Not Included. Beer, Liquor & Wine Selections - See Separate List



Beer, Liquor & Wine Lists

HOUSE TIER

Barton Vodka
Pioneer Rum
Pioneer Gin
Clan McGregor Scotch
Kentucky Tavern Bourbon
Montezuma Tequila
Amaretto
Peachtree
Blue Curacao
Triple Sec

MID-TIER

Jameson
Jim Beam
Jack Daniels
American Honey
Malibu
Captain Morgan
Seagram's 7
Seagram's VO
Bacardi
Absolute Vodka
Jose Cuervo
Southern Comfort
Beefeater

PREMIUM TIER

Maker's Mark
Crown Royal
Crown Apple
Elijah Craig
The Knot
Chivas Regal
Buffalo Trace
Grey Goose
Tito's Vodka
Patron
Tanqueray
Glenfiddich
Macallan

INCLUDED WINES

Ask for our available White & Red Wines

DRAFT BEER

Charleville Half Wit Wheat
Charleville Hoptimistic | Charleville Strawberry Blonde | Charleville Tornado Alley
Charleville Seasonal Options

INCLUDED MIXERS

Tonic | Cranberry Juice | Pineapple Juice | Orange Juice | Lime Juice | Grenadine | Sweet 'n Sour
Bitters | Bloody Mary Mix | Alert Energy Drink



Frequently Asked Questions

What is required to reserve a date?

The full rental fee is due at booking, to secure your date.

All payments are non-refundable.

When are the additional payments due?

50% of your food & beverage balance is due three months prior to your event. The remaining balance and final head count are due two weeks prior to your event.

How long is my rental?

Ceremony and reception rental time is 5.5 hours total.

Reception only rental is 4 hours. Extended hours available.

Is there a food beverage, or guest count minimum?

Yes, there is a minimum guest count of 75 people.

What is the role of the in-house venue coordinator?

The in-house venue coordinator will conduct your tour, host your tasting, respond to email inquiries, and collect payments. The coordinator will meet with you (in person or over the phone) to go over event details 3 months and 2 weeks prior to your event. Any additional meetings are available upon request.

What about rehearsals?

You will have up to 2-hours to rehearse your ceremony.

For Saturday weddings, this is typically conducted on Thursday. For Friday weddings, this is typically conducted on Wednesday. Please coordinate rehearsal time with the in-house coordinator.

Do you offer a rehearsal dinner?

Yes!

How many cars does the parking lot accommodate?

The gravel parking lot will accommodate approximately 165 cars. We are not responsible for any damage.

What time will I have access to the venue to decorate?

This time will vary depending on other booked events. Please schedule a time with the venue coordinator.

Do you provide an arbor? If so, what are the dimensions?

Yes, we do! However, you are also welcome to bring your own arbor.

We are using a rental company. Can they drop items off or pick them up outside of the rental period?

This may be an option. Please coordinate with the in-house venue coordinator in advance.

Are any decorations prohibited?

Glitter, confetti, and fireworks are not permitted. Candles must be contained or have a wide base. We also ask that if you choose to hang decorations, you use alternative hanging options that will not damage the walls.

Can I bring in outside food or alcohol?

The View at Charleville will provide all the food and beverages for your wedding, with the exception of desserts. No outside food or beverage is permitted.

What is your capacity?

The View at Charleville can host up to 150 guests inside and 250 guests total using the inside and outside space.

What size are your tables, and how many guests do they hold?

The tables are 30"x96" rectangle tables, and they hold 8 guests each.

Can we leave decorations and other items at your facility to pick up the next day?

Decorations must be removed immediately following the event. However, The View does offer a full breakdown service which will allow you to pick up your decorations on a later date. Ask the Venue Coordinator for more details.

Are there any hotels close to The View?

The View at Charleville offers onsite lodging sleeping a total of 6 guests. Additional lodging is available throughout wine county. Ask the coordinator for a list of preferred lodging options.

Are there any additional charges to my rental?

We have several additional features you may choose to add to your rental for an additional cost. Please reach out to our venue coordinator for further information.

Do you allow dogs onsite?

We are dog friendly. However, animals other than service animals, are NOT allowed inside The View at Charleville. Dogs must also remain on a leash at all times.