

HOST AN EVENT WITH EXTRA BRUT

*All private parties are organized by your personal
Event Coordinator*

Plated and buffet style offerings are curated by our chef and private dining coordinator to whatever your event requires, from an intimate 4 course meal to a business luncheon, and anything in between.

Your custom menu can be designed for seated, cocktail, or plated seating events. We provide basic decor, candles, & optional linens (white or black). You are welcome to bring in your own decorations.

We will be happy to work with you to create custom dessert & floral arrangements.

The Event Coordinator can provide recommendations for live entertainment and photography.



*Please contact our private dining coordinator
with any questions or inquiries.*

COLLEEN TIMSON
314-398-0118
EVENTS@EXTRABRUTSTL.COM

NOTES



PRIVATE EVENTS

16 S BEMISTON, CLAYTON, MO 63105
EXTRABRUTSTL.COM
FB AND IG LOGOS

HORS D'OEUVRES

Passed or Plated (prices are per person for 2 hr block)

SHRIMP COCKTAIL <i>with house-made cocktail sauce</i>	14
CHICKEN OR STEAK SKEWERS	10
DUCK BAHN MI MEATBALL LETTUCE WRAPS	8
BRAISED PORK SLIDERS	8
SALMON FRITTERS	8
TUNA TARTAR WITH WAKAME AND PINEAPPLE	7
FRIED CALAMARI <i>with sweet serrano dipping sauce</i>	6
FLATBREADS <i>margherita, bbq chicken, ham and pineapple</i>	8
MINI MUFFALETTA SANDWICHES	7
SQUEAKY CHEESE CURDS	6
GOAT CHEESE CROSTINI	6
BRUSCHETTA	6
ARANCINI <i>with house-made marinara & green goddess dressing</i>	6
DEVILED EGGS	5

PREMIUM PLATTERS

Prices are per person unless otherwise noted

CHARCUTERIE & CHEESE BOARD <i>chef's selection of artisan cheeses and meats</i>	10
SEASONAL CRUDITÉ <i>with green goddess dressing</i>	10
GRILLED OYSTERS <i>charbroiled, kathryn, rockefeller</i>	25/dozen
OYSTERS ON THE HALF SHELL <i>flown in fresh from each coast</i>	MP

DESSERTS

MINIATURE NY CHEESECAKE	5
HOUSE MADE CHOCOLATE BAR	5
CHAMPAGNE MACERATED BERRIES WITH ZABAGLIONE	6
WHITE CHOCOLATE BREAD PUDDING	5
GOOEY BUTTER CAKE COOKIES	5
MINIATURE CARROT CAKE	5

CONSUMPTION BAR

All or limited selections of our options to be available to your guests and you will be billed based on consumption

CASH BAR

Cash Bar is available for \$3 per person, and allows your guests to pay for their own drinks

BEER & WINE

\$22 per person

Includes House Beers (Bud, Bud Light, Stella), House Red and White Wines

STANDARD BAR PACKAGE

\$30 per person

Includes House Beer (Bud, Bud Light, Stella) House Red and White Wine, House Spirits, Mixers

PREMIUM BAR PACKAGE

\$40 per person

*Includes Premium Beers, Premium Spirits (Titos, Tanqueray, Makers Mark, Monkey Shoulder Blended Scotch, Bacardi, Don-Julio), Custom Cocktails, Mixers, *House Red and White Wine**

Ask about adding Sparkling Wine to any Package!

**To ensure an unparalleled wine experience, our Premium Wine Package is curated by one of our in-house sommeliers to your exact needs and preferences. This package will include world class still and sparkling wines from around the globe. In a further effort to provide the best wine possible, the Premium Wine Package will be billed based on consumption.*

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Private dining parties have a food and beverage minimum instead of a room charge. If the minimum expenditure is not met the balance will become a room fee.

The minimums are to be met before sales tax and a 20% gratuity charge is applied.

To officially reserve a private room we kindly request in advance, a signed agreement including credit card information.

