



THE RACK HOUSE KITCHEN WINE WHISKEY®
PRIVATE EVENT SPACE / BANQUET ROOM MENU AND AGREEMENT

Event Coordinator: Chrissy Vorst
636-244-0574 ext. 2
Events@TheRackHouseKWW.com

Thank you for considering The Rack House for your event!

BASIC INFORMATION

- The private room seats up to 50 guests, or can accommodate larger groups who are not all seated at the same time.
- The private patio (weather dependent) seats up to 16 at tables, or up to 30 in chairs.
- The private patio is included with room reservation.
- Room and patio reservations are up to 4 hour time slots for evening parties and 3 hour time slots for daytime parties.
- Saturdays and Sundays have 2 daytime 3 hour time slots. 10am-1pm, and 2pm-5pm.
- All food must be ordered prior to the event. Food orders must be finalized 2 weeks prior to the event. There is a \$50 fee for late orders.

FEES

- No room rental fee.
- We charge a \$50 cleaning fee, not subject to gratuity.
- We impose a 2% credit card processing fee. Checks are accepted with a credit card on file. \$50 return check fee will be applied.
- A 20% gratuity will be added to the final bill.

BOOKING INFORMATION/ ROOM MINIMUMS

- The confirmation sheet with credit card deposit must be completed and returned in order to secure your requested date.
- Deposits are NOT charged at the time of booking. Deposits are ONLY charged for cancellations 7 days prior to scheduled event, or in case of damages.
- Room minimums include ALL guests, not only the host. Any purchase by anyone in the party counts toward the minimum.
- You may purchase bottles of wine or gift cards in order to reach the minimum.
- Cleaning fee, tax, credit card processing fee, and gratuity are not counted towards the room minimum.

Minimum Spend Days/Times

TUESDAY & WEDNESDAY parties after 4pm start time..... \$300 MINIMUM

THURSDAY parties after 4pm start time\$400 MINIMUM

FRIDAY parties after 4pm start time \$800 MINIMUM

SATURDAY parties after 6pm start time\$800 MINIMUM

SATURDAY & SUNDAY - Choose either 10am-1pm or 2pm-5pm.....\$300 MINIMUM

SATURDAY & SUNDAY-Any 4 hour time slot between 10am-5pm....\$700 MINIMUM

Parties booked on Holidays or times outside of normal business hours may be subject to higher minimums and additional fees.

The Rack House Kitchen Wine Whiskey® is not responsible for any lost, stolen, or damaged personal items, nor is the Rack House liable for any personal injury that may occur on or around the premises during your event.

The Rack House requires a valid credit card on file to cover any incidental or intentional damages to the banquet room or any area of the premises made by your guests during the event.

KEEP THIS PAGE FOR YOUR PERSONAL REFERENCE.

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DECORATIONS

- You are allotted 30 minutes prior to your event to set up decorations, etc. If more time is needed, it may be allowed unless there is another party in the room.
- No confetti, glitter, or similar small pieces. Please make sure balloons are not filled with confetti, glitter, or small pieces. \$50 glitter/confetti fee.
- Candles are allowed as long as they are in containers or holders and do not drip or burn tables or tablecloths.
- No tape, command strips, hooks, tacks, etc on walls for decorations. \$50 fee for damage to walls due to decorations.

TABLE SETUP

- Table setup typically depends on the final guest number. We use 6 foot long tables and/or tall cocktail tables for mingling, depending on your party type and desired atmosphere.
- Tablecloths are recommended. We have tablecloths available at \$4 per tablecloth, any color. Colors other than black or white must be ordered 2 weeks in advance.
- Paper napkins are provided at no charge. Linen napkins are \$1 each, any color. Colors other than black must be ordered 2 weeks in advance.

OTHER ROOM INFORMATION

- Outside desserts are allowed, but must come from a health inspected kitchen.
- Outside alcohol is not permitted.
- There are 2 TVs in the room for presentation/slideshow purposes. An HDMI cord is provided.
- If you are using our A/V equipment, please come and test your setup at least 24 hours in advance.
- We use Spotify for music. The default station is light instrumental. You may choose other playlists, or we can download a specific playlist prior to your party.
- The private patio is not covered.
- The private patio includes outdoor heaters if needed.
- Smoking is allowed on the private patio at the host's discretion. Cigars are available in our ventilated cigar lounge for purchase.

Thank you for considering The Rack House for your private event! We look forward to helping to plan a great event for you and your guests!

As a small business, many of our bookings come from referrals. Let us know if you were referred by someone, and please consider recommending us to others in the future!

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Your date is not secured until this confirmation page in is received based on when it is received by our staff on a first come, first serve basis. You will receive an email to confirm your booking.

Event Date _____

Setup Time _____ Start Time _____ End Time _____

Number of Guests _____ Type of Event _____

_____ Room Only _____ Patio Only _____ Room + Patio

Printed name and information for primary contact person:

Name _____

Cell _____ Email _____

Payment information:

Credit Card deposit \$100

Deposit is HELD, not CHARGED, unless there is a late cancellation or damages to the room.

Credit Card information for payment to cover any damages to the room:

Type: _____ # _____ EXP: _____ CVV: _____ Billing Zip: _____

Name of Cardholder: _____

Billing address: _____

I understand and authorize the Rack House Kitchen Wine Whiskey® to bill the above card for any intentional or incidental damages to the banquet room or premises made by my guests during the scheduled event.

I also understand that full payment is due at the end of my event and that a 20% gratuity will be added to the final bill.

I have read and understand the Basic Information regarding use of the room, how I will be charged, including minimum spend requirements.

In accordance with Missouri law and the regulations set by Visa, Mastercard and Discover, I understand that The Rack House Kitchen Wine Whiskey® will impose a 2% processing fee for any credit card payments. Initials of Card Holder: _____

Signature of Credit Card Holder: _____ Date: _____

I understand that any food left over from my event can ONLY be taken home IF it is boxed up and put in the refrigerator no more than 2 hours after it has been served. I also waive The Rack House Kitchen Wine Whiskey® from any responsibility once the food has left the premises as they cannot ensure it is kept at proper storage temperatures and conditions.

Signature: _____ Date: _____

The Rack House Kitchen Wine Whiskey®
5065 State Highway N
Cottleville, MO 63304
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Apps & Extras

Can be ordered a la carte or added to any plated meal or buffet

Each platter feeds approximately 20 people

Cold Appetizers:

Cheese Course – Chef selected assorted cheeses with fruit chutney & crackers \$62

Charcuterie & Cheese – Chef selected meats & cheeses served with fruit chutney \$72

Roasted Garlic Hummus – Paprika oil, roasted garlic, crispy chick peas, chopped herbs and toast \$28

Tomato Basil Bruschetta – Toasted baguette slices with a sweet tomato basil relish and balsamic reduction \$32

Crudit  – Seasonal vegetables, creamy herb dip \$28

Hot Appetizers:

Pretzels - Soft Companion pretzels with beer cheese and grain mustard (12 pretzels cut into 36 total pieces) \$42

Crab Stuffed Pretzels - Chopped herbs, Old Bay and bacon (12 pretzels cut into halves) \$65

Nashville Hot Chicken Skewers - Ranch & house-made hot sauce (approx. 50 pieces) \$80

Meatballs – House-made bourbon BBQ sauce (approx. 50 meatballs) \$60

Mini Lump Crab Cakes— served with remoulade sauce and fresh herbs (approx. 50) \$135

Dollar Roll Sandwich Platters

Price per dozen

Honey Pecan Cranberry Chicken Salad— \$23

Bourbon Bacon B.L.T— \$23

Ham + Cheese— \$23

Rack House Sliders (mini burgers with American cheese, bacon, and rack sauce)— \$32

Fruit Display: A seasonal assortment of fresh fruit— \$60

Salads:

House Greens with creamy herb dressing and red wine vinaigrette – \$45

Caesar Salad – \$40

Seasonal Salad— \$50

Desserts:

Cheesecake - (12 servings) \$38

Cookie or Brownie Tray - (feeds approx. 20) \$38

All Apps & Extras can be added to Buffets and Plated meals

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Brunch & Lunch Options

For a buffet, you will be charged for the number of people listed on the final confirmation
Or the number of guests in attendance, whichever is greater

Brunch Buffet

Minimum guest count of 20

Available before 4pm

Eggs Benedict \$16 per person

Sausage or bacon - your choice or add \$2.50 for both + Cheesy potatoes + French Toast + Fruit

Scrambled Eggs \$14 per person

Sausage or bacon - your choice or add \$2.50 for both + Cheesy potatoes + French Toast + Fruit

Scrambled Eggs \$12 per person

Sausage or bacon - your choice or add \$2.50 for both + Cheesy Potatoes + Toast

Add biscuits and gravy to any buffet \$3 per person

Add made to order omelets \$10 each, as ordered

Lunch Sandwich Buffet

Minimum guest count of 20

Available before 4pm

\$16 per person

Choice of 2 sandwiches and choice of 2 of either Tomato Basil or Seasonal Soup, House Salad, Caesar Salad, Fries, or Chips

Chicken Bacon Brie — Roasted chicken, brie, seasonal fruit, bourbon bacon, honey Dijon, wheat berry bread

Gourmet Grilled Cheese— marcoat cheddar, five cheese blend, tomato, bourbon bacon, pesto

Honey Chicken Salad— Honey cranberry chicken salad, lettuce

Rack House Sliders— Seasoned mini burgers, American cheese, bacon, rack sauce

BLT— Applewood bacon, lettuce, tomato, wheat berry bread

Taco Bar

Minimum guest count of 20

Available anytime

\$12/person (2 proteins)

or \$14/person (3 proteins)

Served with coleslaw, pico de gallo, Sriracha lime cream, shredded cheese, flour tortillas

Proteins:

Fish Tacos— Crispy flounder

Seasoned Ground Beef

Shredded Chicken

Shrimp (+ \$2 additional)

Additions:

Vegetarian Beans and Veggies + \$1/person

Chips and House-made Salsa + \$2/person

Chips, House-made Salsa, and Guacamole + \$4/person

Burger Bar - \$16 per person

Available anytime

The Big Rack Burger - Build your own burger bar- Angus beef patty, brioche bun, bourbon bacon, American cheese,

Dinner Options

Dinner Buffets

Minimum guest count of 20

Choose 2 Mains + 2 Sides \$23/person

Choose 3 Mains + 3 Sides \$29/person

All Dinner buffets come with house or ceasar salad, dinner rolls and butter

Mains

Bourbon Glazed Salmon + Soy Caramel Glaze
Roasted Porkloin + Caramelized Onion Au Gratin
Five Cheese Stuffed Chicken + House-made Bourbon Tomato Jam
Flank Steak + Bordelaise
Chicken Piccata + House-made Sauce
O'Fallon Mushroom Risotto + Fresh Herbs
Mostaccioli + Fresh Herbs

Sides

Green Beans Almandine
Loaded Mash Potatoes
Mac and Cheese
Local White Rice
Chef's Seasonal Vegetables

For a buffet, you will be charged for the number of people listed on the final confirmation, or the number of people in attendance, whichever is greater

Plated Dinners

Must be pre-ordered

Maximum 30 guests

On Friday and Saturday evenings, must be served before 6:00 or after 8:00

\$27 per person served with House or Caesar salad

Crab Cakes

Remoulade Sauce + Missouri Rice + Seasonal Vegetables

Bourbon Glazed Salmon

Red Pepper Coulis + Missouri Rice + Seasonal Vegetables

London Broil (Served Medium Rare)

Red Wine Reduction + Mashed Potatoes + Seasonal Vegetables

Five Cheese Stuffed Chicken with Bourbon Tomato Jam

Missouri Rice + Seasonal Vegetables

Pork Chop

Caramelized Onions + Mashed Potatoes + Seasonal Vegetables

Chicken Marsala

Missouri Rice + Seasonal Vegetables

Vegetarian Fried Rice

Missouri Rice + Seasonal Vegetables + House-Made Curry

Plated Desserts - \$5 per order

Rack House Bourbon Bacon Brownie
New York Cheese Cake

Drink Menu Options

Limited drink menus are recommended for parties.
Example of limited drink menu - Can be customized

Wines

Banquet Wines \$25/bottle
Chardonnay
Riesling
Moscato
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

Beer

Bud Light
Bud Select
Mich Ultra
Budweiser
2nd Shift little Big Hop IPA
Four Hand City Wide Pils
Stella Artois
Left Hand Nitro Milk Stout
Stiegel Radler

Liquor

Four Roses (Bourbon)
Buffalo Trace (Bourbon)
Jim Beam (Rye)
Jack Daniels Black (Whiskey)
Jameson (Whiskey)
Tito's (Vodka)
Jose Cuervo Gold (Tequila)
Captain Morgan (Spiced Rum)
Bacardi (Rum)
Beefeater (Gin)

Pre-order Drink Options

Banquet wine \$25/bottle
Case of domestic beer- \$75 (Bud light, Bud Select, Michelob Ultra, Budweiser)
Case of premium beer-\$90
Mimosas- 1 bottle of sparkling, 1 juice- approx. 10 glasses \$30
1 bottle of sparkling with mixed juices (orange, pineapple, cranberry, grapefruit) \$35
Red or white Sangria with fruit - approx. 8 glasses \$35
Signature Barrel- Aged Bourbon or Rye Manhattan batch -approx. 10 cocktails \$80
Other batch cocktails available on request
Champagne toast \$3.50 per person

Non alcoholic drinks \$2.50 each with free refills - Unsweet iced tea, Coffee, Coke, Diet Coke, Sprite, Mellow Yellow, Dr. Pepper, Lemonade

Open Bar Options

Priced per person over 21
Open bar packages include Non alcoholic beverages

Open Beer and Wine

Standard (domestic) /Premium Beer (2 choices)
4 banquet wine choices
2 hours..... \$18/\$21
3 hours.....\$20/\$23
4 hours.....\$22/\$25

Beer only

Standard (domestic)/ Premium (2 choices)
2 hours.....\$14/\$17
3 hours.....\$16/\$19
4 hours.....\$18/\$21

Wine only

4 banquet wine choices
2 hours.....\$17.50
3 hours.....\$19
4 hours.....\$21.50

Bottomless Mimosas \$16.50 per person