



**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 Agreement form 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!**



**[Agreement form](#)**

[Click or scan QR code](#)

[Must be completed to reserve your date.](#)

**[Banquet Order form](#)**

[Click or scan QR code](#)

[The Banquet order form is very detailed, please skip the sections that are not relevant to your event.](#)



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# Banquet Room Agreement Form

This form must be completed in order to reserve your date  
Complete this form using [Google Forms](#) click or scan QR code



Event Date \_\_\_\_\_

Setup Time (30 min before start time) \_\_\_\_\_ Start Time \_\_\_\_\_ End Time \_\_\_\_\_

Number of Guests \_\_\_\_\_ Type of Event \_\_\_\_\_

Printed name and information for primary contact person:

Name \_\_\_\_\_

Cell \_\_\_\_\_ Email \_\_\_\_\_

## Payment information:

Credit Card deposit \$100

**Deposit is 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: \_\_\_\_\_

CW: \_\_\_\_\_ 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  
[www.TheRackHouseKWW.com](http://www.TheRackHouseKWW.com)  
[Events@TheRackHouseKWW.com](mailto:Events@TheRackHouseKWW.com)  
Chrissy Vorst 636-244-0574 ext. 2



# Apps & Extras

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

*Each platter feeds approximately 20 people*

*Menu prices are subject to change according to seasonality and availability.*

## 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

**Crudité** – 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) \$150

## 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

## Dessert Trays :

Feed approximately 20 people

**Chocolate chip cookie and Brownie Tray** - (30 pieces) \$45

**Petit Fours** - Assorted Mini layer cakes (40 pieces) \$60

**Assorted Cheesecake Bites** (40 pieces) \$80



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# BREAKFAST BUFFETS

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

Minimum charge of 20

Available before 4pm

*Menu prices are subject to change according to seasonality and availability.*

## Eggs Benedict Buffet \$16 per person

Eggs Benedict  
Choice of Sausage or bacon  
add \$2.50/person for both  
Cheesy potatoes  
French toast  
Fruit

## Harvest Breakfast Buffet \$14 per person

Scrambled Eggs  
Choice of Sausage or bacon  
add \$2.50/person for both  
Cheesy potatoes  
French toast  
Fruit

## Farmers Breakfast Buffet \$12 per person

Scrambled Eggs  
Choice of Sausage or bacon  
add \$2.50/person for both  
Cheesy potatoes  
Toast

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

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

## Mimosa Package Options

Mimosa Packages can be set up in the room as a Mimosa Bar,  
or set outside of the room for the server to pour per glass  
A new package is charged with every bottle of sparkling added.

**1 Bottle of Sparkling with orange juice— Approximately 8-10 glasses \$30**

**1 Bottle of Sparkling with mixed juices (Orange, Pineapple, Grapefruit, Cranberry) \$35**



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# Lunch Sandwich Buffet

Minimum charge of 20

Available before 4pm

*Menu prices are subject to change according to seasonality and availability.*

**\$16 per person**

**Choice of 2 sandwiches and 2 sides**

## Sandwich Choices

**Chicken Bacon Swiss** — Roasted chicken, Swiss, seasonal fruit, bourbon bacon, honey dijon, wheat berry bread

**Gourmet Grilled Cheese**— 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

**Fire Roasted Veggie**— Fire roasted peppers, mushrooms, spinach, chevre, wheat berry bread

## Side Choices

**House Salad**

**Caesar Salad**

**Tomato Basil Soup**

**Mac and Cheese**

**Fries**

**House Made Chips**

## Taco Bar

Minimum charge of 20

Available anytime

**\$12/person (2 proteins)**

**or \$14/person (3 proteins)**

Served with Shredded lettuce, Shredded cheese, Pico de Gallo, Jalapeno lime cream, Flour or corn 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**

**Guacamole +\$2/person**

## Burger Bar

**\$16 per person**

Minimum charge of 20

Available anytime

### The Big Rack Burger Build your own burger bar

Angus beef patty

Brioche bun

Bourbon bacon

American cheese

Rack Sauce

Lettuce

Tomatoes

Onions

Pickles

Fries or chips

# Dinner Buffets

Minimum charge of 20

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

*Menu prices are subject to change according to seasonality and availability.*

**Choose 2 Mains + 2 Sides \$25/person**

**Choose 3 Mains + 3 Sides \$30/person**

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

## Mains

**Bourbon Glazed Salmon** (GF, DF)

*+Soy Caramel Glaze*

**Roasted Porkloin** (GF, DF)

*+ Caramelized Onion Demi Glaze*

**Chicken Parmesan**

*+ House-made marinara sauce*

**Chicken Piccata** (GF on request, DF)

*+ Lemon, white wine caper sauce*

**Chicken Marsala** (GF on request, DF)

*+Marsala wine mushroom sauce*

**Flank Steak** (GF, DF)

*+Bordelaise Sauce*

**Roast Beef** (GF, DF)

*+Au jus*

**Mostaccioli** (DF on request)

*+ House-made meat sauce*

**Herbed Pasta Primavera** (DF)

*+Seasonal Vegetables + Pesto*

## Sides

Green Beans Almandine (GF)

Chef's Seasonal Vegetables (GF,DF)

Roasted Garlic potatoes (GF,DF)

Loaded Mash Potatoes (GF)

Rice Pilaf (GF, DF)

Mac and Cheese

Penne with Marinara (DF)

Penne with Alfredo

GF= Gluten Free

DF=Dairy Free

# Plated Dinners

Maximum 30 guests

On Friday and Saturday evenings, must be served before 6:30 or after 8:00

**\$28 per person served with House or Caesar salad**

## Option 1:

Choose 2 mains and 2 sides from choices above.

All Guests receive the same meal of both mains and sides.

All guests receive the same salad.

## Option 2:

Pre- Ordered meals of Guest's choice

Host must collect individual Entrée orders from guests (limit 4 selections).

All guests receive the same 2 sides as chosen by host.

Guests may choose their own salad.

Must have individual orders finalized 2 weeks prior to event.

## Dessert Trays :

Feed approximately 20 people

**Chocolate chip cookie and Brownie Tray**

(30 pieces) \$45

**Petit Fours - Assorted Mini layer cakes**

(40 pieces) \$60

**Assorted Cheesecake Bites**

(40 pieces) \$80

## Plated Desserts

**\$5 per order**

**Rack House Bourbon Bacon Brownie**

Chocolate fudge brownie + Salted caramel ice cream

+ Caramel sauce + Whipped cream

**New York Cheese Cake**

# Drink Menu Options

Limited drink menus are recommended for parties.  
 Limited menu can be customized, or choose from the following selections  
*Menu prices are subject to change according to seasonality and availability.*

<u>Domestic Beer</u>	<u>Premium Beer</u>	<u>Banquet Wines</u>	<u>Call Liquor</u>	<u>Premium Liquor</u>
<u>\$4.25</u>	<u>\$5-\$6</u>	<u>\$ 7/ glass</u>	<u>\$5-\$7</u>	<u>\$8-\$11</u>
Bud light	Stella Artios	Riesling	Tito's (Vodka)	Grey Goose (Vodka)
Bud Select	Four Hands City Wide	Moscato	Bacardi (Rum)	Bombay Sapphire (Gin)
Budweiser	Pils	Chardonnay	Captain Morgan (Spiced Rum)	Appleton Estate 12yr.
Michelob Ultra	Old Bakery Citrus Wheat	Pinot Grigio	Beefeater (Gin)	Rare Casks (Rum)
	2nd Shift Little Big Hop IPA	Pinot Noir	Jose Cuervo Gold (Tequila)	Patron Silver (tequila)
	Perennial Southside	Cabernet	Four Roses (Bourbon)	Angel's Envy (Bourbon)
High Noon Seltzers \$6	Blonde		Buffalo Trace (Bourbon)	Woodford Reserve
Black Cherry, Mango, Pineapple, Lime	Six Mile Bridge Irish Red	<i>Wine list wines are avail- able by the glass or bottle Please see website for wine list</i>	Jim Beam (Rye)	Double Oaked (Bourbon)
	Urban Chestnut Urban Underdog Lager		Jack Daniels Black (Whiskey)	RedBreast 12 year (whiskey)
	Elysian Space Dust IPA		Jameson (Whiskey)	Sazerac Rye
			Dewar's (Scotch)	Laphroaig Islay 10 yr. (Scotch)

## Pre-Order Drink Options

To help keep you in your budget, you can pre order alcohol.  
 Banquet wines by the bottle and cases of beer are offered  
 at discounted prices if you pre-order specific amounts

Any pre-ordered beer or wine not consumed will be sent home with you.

Banquet wine \$25/bottle	Mimosas- 1 bottle of sparkling, 1 juice- approx. 8-10 glasses \$30
Case of domestic beer (24 bottles) \$75	1 bottle of sparkling with mixed juices (orange, pineapple, cranberry, grapefruit) \$35
Case of premium beer or seltzer (24 bottles or cans) \$90	
Signature Barrel- Aged Bourbon or Rye Manhattan batch - approx. 10 cocktails \$80	Red or white Sangria with fruit - approx. 8 glasses \$35
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- Beer and Wine

Priced per person over 21

Open bar packages include Non alcoholic beverages

**Does not include liquor**

Domestic Beer(2 choices)/Premium & Domestic Beer (2 choices of each)

4 banquet wine choices

2 hours..... \$18/\$21

3 hours.....\$20/\$23

4 hours.....\$22/\$25