

bleu events

Catering Options & Pricing





events bleu

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We offer clients an innovative full-service catering experience with extensive expertise in the food industry.

From event coordination and conception, our professional and experienced staff will assist you with every step of the planning process.

From setup and décor, to food presentation and bar service. There are no limitations on what we can do.

myblue events

Take your event to the next level.

Catering Customized for You

We will take care of everything at any location in Columbia and surrounding areas. Our professional staff will supply your full service needs, including bar service, buffet dinners, plated meals, appetizer receptions, corporate lunches and happy hours, breakfast and break service.

Since food is our passion, our menu changes with the seasons to ensure impeccable quality. We can customize a menu with locally sourced produce. We have something for everyone, including vegetarians and meat lovers alike.

Event Planning

Let us create the perfect event. Themed corporate events, decor, entertainment, casual, elegant, formal, modern, vintage, holiday and more. We will work within your budget and any dietary restrictions, needs or requests. We offer full service day of coordination and can provide rental setup, linens and everything you need.

Our Services & Catering Options

Featured Displays

Hors d'Oeuvres

Featured Dips

Family Style Servings

Interactive Food Stations

Plated Lunch & Dinner

Lunch & Dinner Buffet

Dessert

Breakfast & Brunch

Boxed Lunch

Bar & Beverage

Venue Selection

Event Planning Details



Service Styles

Cuisine Style Options

Depending on your event and menu, your service could take the form of hors d'oeuvres, food stations, buffets, or served plated meals.

Hors d'Oeuvres

As is customary, you can add our Passed Hors d'Oeuvre selections to any style of service as a tasty preview to your meal. If you want to create movement, variety, and a seriously social atmosphere, go heavy on the hors d'oeuvres, add food stations, and let them take the place of dinner altogether.

Family Style

Platters full of freshly made food are delivered to each table so that guests can enjoy a relaxed meal without leaving their seats.

Food Stations

For the perfect complement to our other service styles, look into our interactive food stations. Sprinkle these stations around for a fun, social atmosphere that gives your guests an exciting eating experience with many choices.

Buffets

Can't make up your mind? Then go for a traditional or family-style buffet. Both offer a down-to-earth feel and, more importantly, lots of choices for those finicky eaters in your party.

Plated Lunch or Dinners

For a more elegant atmosphere, consider one of our served plated lunches or dinners with a formal menu. In this instance, you may choose to offer your guests one entrée or dual entrées, prepared with the utmost care and attention.

Delivery & Pick-Up Orders

Not interested in a full-service event? Your sales representative can assist you with selecting delicious food that can be delivered to your event or picked up at our downtown location.

Questions? Contact one of our sales representatives for help selecting a menu that's perfect for your event and budget. Looking for something that isn't on our menu? We can provide options to fit your needs.



Featured Displays

Minimum serving of 25 guests per board, platter and display.

Antipasto Display

Cured Meats, Marinated Olives, Grilled Vegetables, Basil Mozzarella Balls, Crackers & Croustades

\$120.00 per board

Rustic Gourmet Cheese Board

Assorted Gourmet Cheeses garnished with Seasonal Berries, Rosemary Mixed Nuts, Served with Croustades

\$70.00 per board

Fresh Fruit Display

Assortment of Fresh Seasonal Fruits & Berries

\$60.00 per platter

Fresh Vegetable Display

Assortment of Raw Seasonal Vegetables, served with Green Goddess Dip

\$60.00 per platter

Smoked Salmon Display

with Dill Cream Cheese, Red Onion, Capers, Chopped Egg & Arugula, Served with Crackers & Croustades

\$140.00 per platter

Bread Display

Assortment of Artisanal Bread served with House Infused Olive Oil, Tapanade, Crackers & Croustades. Served with your choice of two dip selections: House Made Hummus, Bruschetta, Black Bean & Corn Salsa or BLT Dip

\$85.00 per 25 guests

Grilled & Chilled Veggie Display

Balsamic grilled Onions, Asparagus, Yellow Squash, Zucchini, Eggplant & Roasted Red Peppers. Served with a Rosemary Aioli

\$85.00 per 25 guests



Hors d'Oeuvres

Pricing based on bites per dozen.
Minimum of 3 dozen per selection.

Please alert your sales representative of any dietary restrictions. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.



Shrimp Ceviche Spoon **G**

Citrus Marinated Poached Gulf Shrimp Salad
\$28.95 per dozen

Beef Carpaccio

Thinly Sliced Beef Tenderloin, Arugula, Lemon Capers,
Shaved Parmesan Cheese, Toasted Crostini, Fresh Chive
\$32.95 per dozen

Beef "Stroganoff" Crostini

Thinly Sliced Beef Tenderloin, Dill Sour Cream, Fried
Shiitake Mushrooms & Fresh Chive on Rye Toast
\$32.95 per dozen



Assorted Cocktail Sandwiches

All sandwiches are pre-assembled on mini pretzel buns,
served with mayonnaise and mustard on side.

Options: House Brined Herb Roasted Turkey & Provolone,
Smoked Ham & Swiss, Roast Beef & Cheddar, Curried
Chicken Salad, Grilled Balsamic Squash & Goat Cheese
\$23.95 per dozen | minimum 1 dozen each per sandwich type

Curried Chicken Phyllo Cups

Curried Chicken & Almond Salad in Phyllo Cups topped
with Fresh Blueberry
\$21.95 per dozen



Bacon Wrapped Flank Steak **V**

Served with Tangy BBQ
\$29.95 per dozen

Flank Sushi Steak

Beet Puree wrapped with Seared Flank Steak
topped with Blue Cheese Mousse
\$29.95 per dozen

bleu's Signature Crab Cakes

Served with Spicy Remoulade

\$29.95 per dozen

Beet Stained Deviled Eggs V G

\$12.95 per dozen

Bloody Mary Meatballs

Tossed in House Bloody Mary Sauce

\$14.95 per dozen | 4 pieces per guest recommended

Boneless Chicken Bites

One Ounce Breaded Chicken Bite with
Honey Mustard & Sweet BBQ

\$12.95 per dozen | 4-6 pieces per guest recommended

Mini Tostada G

Choice of Chili Verde Pork, Braised Ancho Chicken,
Black Beans & Spicy Corn V G

\$24.95 per dozen

Logboat Beer Battered Shrimp

Served with Spicy Citrus Aioli

\$31.95 per dozen | 3 pieces per guest recommended

Roasted Sweet Potato Medallions V G

Fig Jam & Pecan Crumble

\$23.95 per dozen

Baked Veggie Cups V

Spinach, Mushroom, Onions, Red Pepper & Shaved
Parmesan Cheese Mixed in an Herbed Tart

\$21.95 per dozen

Cucumber Cups V G

Red Pepper Hummus

Tabouli Salad

\$21.95 per dozen





Dips

Dips are priced at 4 oz. per guest.

Hot Dips

Classic Spinach & Artichoke

with Tortilla Chips, Carrots & Celery

\$70.00 per 25 guests

Chipotle Queso Dip

with Tortilla Chips (Add Chorizo \$20.00)

\$50.00 per 25 guests

Cold Dips

bleu's Signature Hummus

with Grilled Naan Bread & Vegetables

\$80.00 per 25 guests

Bruschetta Bar

Tomatoes, Capers, Red Onions & Parsley Tossed with
Garlic & Olive Oil, Served with Croustades

\$45.00 per 25 guests

Black Bean & Corn Salsa

with Blue & White Corn Chips

\$40.00 per 25 guests

BLT Dip

with Crackers & Cucumber Slices

\$45.00 per 25 guests

Family Style Servings

Minimum of 20 guests. All Family Style Entrées are served with bleu's house salad, fresh baked rolls and butter, choice of vegetable and starch, served with iced tea and water.

Please alert your sales representative of any dietary restrictions.

Hand Breaded Fried Chicken or Fried Fish

with Whipped Mashed Potatoes & Gravy,
Country Style Green Beans, Brown Sugar &
Buttered Carrots

\$22.95 per guest

Ribeye

with Chimichurri Sauce, Grilled Vegetables, Cilantro
Lime Rice & Chipotle Black Beans

Market Price

Oven Roasted Salmon

with Mini Roasted New Potatoes, Brown Butter
& Shallot Green Beans & Roasted Vegetables
with Feta Cheese

\$29.95 per guest

Seafood Boil

with Shrimp, Crawfish, New Potatoes, Okra & Corn
on the Cob, Jalapeño Hushpuppies & Melted Butter

\$28.95 per guest

For an authentic boil experience, this option is served
directly on tables.

Want to customize your own Family Style menu?
Please consult your sales representative.



Food Stations



Priced at 4 ounce portion per guest.
Minimum order of 20 required.

Loaded Mashers Station

Whipped Potatoes with Selection of Toppings:
Shredded Cheese, Bacon, Green Onions, Sautéed
Mushrooms & Sour Cream

\$7.95 per person

Macaroni & Cheese Station

bleu's Signature Mac & Cheese with Selection
of Toppings: Shredded Cheese, Bacon, Sautéed
Mushrooms & Roasted Red Peppers

\$8.95 per person

Seafood Station

Layered Crab Dip with Fresh Crab, Cream Cheese,
Avocado Mousse, Bell Peppers & Red Onions,
Served with Croustades, Pepper Jack & Shrimp
Stuffed Mushrooms, Smoked Salmon Croquettes
with Dill Aioli

\$13.95 per person

Build Your Own Ball Park Station

Mini Corn Dogs, Pretzel Bites, Nachos and
French Fries. Toppings: Ketchup, Mustard, Relish
and Jalapeños.

\$8.95 per person

Build Your Own BBQ Station

Slow Roasted Pulled Pork & Slider Buns with
Toppings: KC Style BBQ Sauce, House Tangy
BBQ Sauce, Sliced Red Onions, Apple Cabbage
Slaw & Pickles

\$10.95 per person



Build Your Own Salad Station

Fresh Mixed Field Greens

Served with Choice of 2 Dressings:

Creamy Cucumber Buttermilk, Roasted Shallot Vinaigrette, Charred Carrot Vinaigrette, Honey Balsamic Vinaigrette & Herbed Blue Cheese Artisan Bread

Choice of 4 toppings:

Charred Beets, Charred Red Onions, Charred Cashews, Fresh Melon, Goat Cheese, Pickled Red Onions, Tomatoes, Cucumbers, Shredded Carrots, Parmesan Cheese, Garlic Croutons

\$6.95 per person

Add additional toppings for \$1.00 per person



Carving Stations

Served with Choice of 2 sauces & Artisan Rolls.
Minimum order of 25 guests required.

Sauce Choices:

Apple Bacon Chutney, Au Jus, Chimichurri & Horseradish Cream Sauce

Garlic & Pepper Encrusted Beef

Try pairing with our Au Jus sauce

Market Price

Apple Cider Brined Pork Tenderloin

Try pairing with our Apple Bacon Chutney

Market Price

Ancho & Chile Smoked Prime Rib

Try pairing with our Horseradish Cream Sauce

Market Price





Entrées

Minimum of 20 guests. All plated entrées are served with bleu's house salad, fresh baked rolls and butter, choice of vegetable and starch, served with iced tea and water.

All plated entrées are to be pre-selected with same side choice for each meal (bleu recommends no more than three entrée selections to be offered).

Please alert your sales representative of any dietary restrictions. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

Ratatouille **V G**

with Mix of Seasonal Vegetables

\$19.95 per guest

Pan Seared Shrimp

with Lemon, Red Pepper & Garlic Herb Pasta or Zucchini Noodles **G**

\$19.95 per guest

*Served without additional sides

Oven Roasted Sea Bass

with White Wine Sauce

\$34.95 per guest

Oven Roasted Salmon **G**

with Ponzu Sauce or Roasted Red Pepper Remoulade

\$27.95 per guest

Try it Family Style! (see page 9 for pricing)



Braised Boneless Short Ribs 🍴

\$29.95 per guest

Brown Sugar & Mustard Brined Pork Tenderloin 🍴

Oven Roasted Pork Loin with Bacon & Apple Chutney
or Sage Cream Sauce with Caramelized Onions

\$28.95 per guest

Beef Filet 🍴

8 Oz. Grilled Beef Tenderloin with Exotic Mushroom Duxelle, served
with Red Wine Reduction & Fresh Tarragon

Market Price

Oven Roasted Chicken Breast

with Lemon Garlic Sauce

\$24.95 per guest

House Brined Half Roasted Chicken 🍴

with Brown Butter Sage Sauce

\$22.95 per guest

Dessert additions may also be added to your selection for an additional price. Please see the dessert section on pg. 18 for more information.





Lunch & Dinner Buffet

Minimum of 20 guests required. Lunch buffets are available until 4pm.

☑ indicates that selections are vegetarian.

American Comfort Buffet

Lunch Buffet

\$16.95 per guest

Dinner Buffet

\$18.95 per guest

Hand Dipped Fried Chicken, Mixed Green Salad with Cucumber Buttermilk Dressing, Traditional Mashed Potatoes with White Pepper Gravy, Country Style Green Beans & Buttermilk Biscuits.

Dessert Selections (Select One)

Peach Cobbler with Chantilly Cream

Apple Cobbler with Chantilly Cream

Mixed Berry Cobbler with Chantilly Cream

Mexican Fiesta Buffet

Lunch Buffet

\$13.95 per guest

Dinner Buffet

\$16.95 per guest

Fajitas Served with Flour Tortillas, a Mix of Grilled Bell Peppers & Onions, Sour Cream, Salsa, Shredded Cabbage, Shredded Cheese & Green Onion. Served with Chipotle Black Beans & Seasoned Spanish Rice. Dessert includes Fried Tortilla Triangles Tossed in Cinnamon Sugar, Served with Chantilly Cream.

Entrée Selections (Select Two)

Marinated Chicken Thighs

Marinated Flank Steak

Grilled Zucchini & Cauliflower ☑

When in Rome Buffet

Lunch Buffet

\$16.95 per guest

Dinner Buffet

\$18.95 per guest

Additions

Add Grilled Chicken or Italian Sausage

Additional \$4.00 per person

Ground Beef Lasagna with House Made Marinara, Parmesan & Provel Cheese, Classic Caesar Salad with Parmesan Cheese, Croutons & House Made Caesar Dressing. Accompanied by Warm Seasoned Garlic Bread. Dessert includes Assorted Dessert Bites.

Build your Pasta Bar: Served with Cavatappi Pasta, House Made Alfredo Cream Sauce & Marinara, Green & Red Peppers, Zucchini, Mushrooms, Onions & Grated Parmesan.

Old Fashioned BBQ Buffet

Lunch Buffet

\$16.95 per guest

Dinner Buffet

\$18.95 per guest

Pulled Pork & Shredded Beef with Tangy BBQ Sauce. Served with Slider Buns, Onions, Pickles, Slow Cooked Bacon & Brown Sugar BBQ Beans. Dessert includes Assorted Brownies, Blondies & Cookies.

Side Selections (Select Two)

Apple & Cabbage Cole Slaw
House Potato Chips
Traditional Potato Salad
Classic Pasta Salad
Fresh Fruit Salad



Deli Shop Buffet

Lunch Buffet

\$11.95 per guest

Dinner Buffet

\$13.95 per guest

Sourdough Baguettes, Wheat Bread & Rye Bread, Dill Pickles, Red Onions, Sliced Tomatoes, Sliced Domestic Cheeses, Mayonnaise & Mustard. Dessert includes Assorted Brownies, Blondies & Cookies.

Selections (Select Two)

House Brined Turkey Breast	Genoa Salami
Oven Roasted Beef	Grilled Vegetables
Smoked Ham	

Side Selections (Select Two)

Pasta Salad	Potato Salad
Fresh Fruit Salad	Apple
Potato Chips	

Additions

Mixed Green Salad with Creamy Cucumber
Buttermilk & Roasted Shallot Vinaigrette
Additional \$2.95 per guest

Create Your Own Buffet

Create your own buffet includes the following: baked rolls with whipped butter, choice of salad, sides & dessert. Beverages include iced tea & water. All buffets include one salad selection, one starch accompaniment, one vegetable accompaniment and one dessert. Additional salad, side or dessert option may be added for an additional \$1.95 per guest. Additional \$2.95 per guest to substitute individual dessert. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

Lunch Buffet (Available Until 4pm)

One Entrée
\$20.95

Two Entrées
\$22.95

Dinner Buffet

One Entrée
\$24.95

Two Entrées
\$26.95

Salad Selections

bleu House Salad **V G**

with Creamy Cucumber Buttermilk & Roasted Shallot Vinaigrette

Classic Caesar Salad **G**

with Chopped Romaine, Shredded Parmesan Cheese, Garlic Croutons & House Caesar Dressing

Greek Salad

with Green Lettuce, Feta Cheese, Kalamata Olives, Red Onions, Fresh Tomatoes & Red Wine Vinaigrette

Entrée Selections

Brown Sugar & Mustard Brined Pork Loin **G**

Oven Roasted Pork Loin with Bacon & Apple Chutney or Sage Cream Sauce with Caramelized Onions

Sliced Sirloin **G**

Peppercorn & Garlic Encrusted Beef with Rosemary Caper Bordelaise

Ratatouille **V G**

with Mix of Seasonal Vegetables

Caribbean Spiced Chicken

Grilled Chicken Breast Marinated with Traditional Caribbean Spices, Topped with Fresh Pineapple Salsa

Oven Roasted Chicken Breast

with Lemon Garlic Sauce

House Brined Oven Roasted Turkey Breast **G**

with Brown Butter Sage Sauce




Starch Accompaniment

Herb Roasted Sweet Potatoes
Whipped Cheddar Mashed Potatoes
Paprika & Herb Roasted New Potatoes
Traditional Whipped Potatoes
Herbed Traditional Cous Cous
Quinoa & Vegetable Pilaf

Vegetable Accompaniment

Brown Sugar & Rosemary Glazed Carrots
Brown Butter & Shallot Green Beans
Bacon & Caramelized Onion Green Beans
Seasonal Vegetable Medley
Braised Seasonal Kale
Country Style Green Beans
bleu's Signature Sautéed Brussels Sprouts
(add \$1.00 additional per guest)

Dessert

3 oz. dessert portion per guest
Flourless Chocolate Cake 
Traditional Carrot Cake with Cream Cheese Frosting
Red Velvet Cheesecake Brownies
Glazed Lemon Cake
Cobbler choice of Apple, Mixed Berry or Peach



Desserts

Please alert your sales representative of any dietary restrictions. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

Traditional Desserts

\$5.95 per guest | 3 oz. portions

Flourless Chocolate Cake **G**

Glazed Lemon Cake

Red Velvet Cheesecake Brownies

Traditional Carrot Cake with Cream Cheese Frosting

Gourmet Desserts

\$7.95 per guest

Blood Orange Chocolate Cheesecake

Lemon Thyme Pound Cake with Chantilly Cream

Coconut Creme Cake **V**

Caramel Apple Cake

Fresh Berry Tart

Traditional Dessert Bites

\$25.95 per dozen | minimum of 1 dozen per selection | 1.5 oz bites

Fresh Baked White Chocolate Chip Blondie Bites

Fresh Baked Brownie Bites

Chef's Selection of Assorted Cheesecake Bites

White Chocolate Raspberry, Red Velvet, Vanilla and Mixed Berry

Chef's Selection of Assorted Traditional Cookies

Double Chocolate with White Chocolate Chip,
Chocolate Chip, Sugar, Peanut Butter **G** and Snickerdoodle **V**

Chef's Selection of Assorted Cake Bites

Carrot, Lemon, Flourless Chocolate **G**

Gourmet Dessert Bites

\$32.95 per dozen | minimum of 1 dozen per selection

Assorted Tea Cakes

Pistachio, Matcha and Raspberry

Apple Pie Creme Puff




Cinnamon Choux Dough, Caramelized Apples, Apple Brandy Cream

Mini Fruit Tartlets

Assortment of Truffles

Dark Chocolate, Raspberry, Mocha Rum, Pink Sea Salt and Bourbon Pecan

Chef's Selection of Gourmet Cookies

Ginger Snap  , Brown Butter Chocolate Caramel, Chocolate Crinkle, Chocolate Dipped Shortbread and Chocolate Dipped Peanut Butter 



Cakes

Ask us about our special cake options and pricing!

Want to provide your own cake? bleu will provide the following if necessary: knife, flatware, dishware, napkins, dessert table with linen, and cutting service. A \$1.00 per person dessert fee will be added for any outside desserts. This fee is waived if guest provides all of the items listed above.

Breakfast & Brunch

Morning Break

Minimum of 1 dozen per flavor.

Mini Muffins

\$12.95 per dozen

Large Muffins*

Lemon Poppyseed, Banana & Blueberry

\$25.95 per dozen

Mini Scones*

\$16.95 per dozen

Large Scones*

Assortment of Sweet & Savory Flavors:
White Chocolate Raspberry, Apple Cinnamon,
Ham & Swiss, Bacon & Cheddar

\$25.95 per dozen

Assorted Danish

\$20.95 per dozen

Donuts

Glazed, Chocolate, Assorted Cake

\$14.95 per dozen

Mini Bagels

Served with Cream Cheese

\$14.95 per dozen

Large Bagels

Served with Cream Cheese

\$20.95 per dozen

Fresh Fruit Display

Assortment of Seasonal Fruits & Berries
(Serves 25 Guests)

\$60.00 per platter

Whole Fruit

Apples, Oranges, Bananas

\$1.00 per piece

Create your Own Breakfast Buffet

Minimum of 20 guests required. Buffet includes water, choice of orange juice or cranapple juice.

One Entrée \$12.95 | Two Entrées \$14.95

Entrée Selections

Fluffy Scrambled Eggs

Fluffy Scrambled Eggs with Sharp Cheddar & Fresh Chives

Classic Egg Casserole (Choice of 3 Ingredients)
Applewood Smoked Bacon, Breakfast Sausage,
Fresh Spinach, Tomato, Roasted Red Pepper, Swiss
Cheese, Pepper Jack Cheese & Cheddar Cheese

House Made Buttermilk Biscuits & Sausage Gravy

Baked French Toast with Cinnamon Honey Butter

Protein Selections (Select Two)

Applewood Smoked Bacon

Smoked Ham Slices

Pork Sausage Links

Turkey Sausage Links

Side Selections (Select Two)

Seasoned Red Potato Home Fries

Cheddar Cheese Grits

Cheesy Hash Brown Casserole

Fresh Fruit Platter

* Gluten-free & vegan flavors available.
Please consult your sales representative.

Boxed Lunch

Minimum of 10 guests required. Boxed lunches are served in disposable boxes with disposable flatware and napkin. Available for pick up or drop off service.

All boxed lunches are to be preselected with same side choice for all guests.

Gourmet Boxed Lunch

Served on sourdough baguette

\$13.95 per box

Hardwood Smoked Ham

with Swiss Cheese, Balsamic Onions, Mixed Greens & Rosemary Aioli

House Brined Roasted Turkey Breast

with Cheddar Cheese, Romaine, Tomato & Dijon

Herb Crusted Roast Beef

with Provolone Cheese, Pickled Red Onion & Mixed Greens with Sriracha Aioli

Grilled Vegetable Sandwich

with Goat Cheese & Balsamic Reduction

Side Selections (Select Two)

Classic Pasta Salad

Traditional Potato Salad

Miss Vickie's Potato Chips

Mixed Greens with Roasted Shallot Vinaigrette

Apple

Dessert Selection (Select 1)

Fresh Baked Cookie

House Made Blondie

Chocolate Brownie



Traditional Boxed Lunch

Served on Sourdough Baguette. Accompanied by Lettuce, Tomato, Onion. Mayonnaise, Mustard Served on Side.

\$11.95 per box

Ham & Swiss

Turkey Breast & Provolone

Roast Beef & Cheddar

Grilled Vegetable & Rosemary Aioli

Side Selections (Select Two)

Miss Vickie's Potato Chips

Apple

Fresh Baked Cookie

Additions

Bottled Water, Bottled Tea or Soda

\$2.00 each

Bar & Beverage



bleu Events offers complete bar service no matter what the occasion. We set it up. Serve it up. Clean it up. Customize your bar package, offer your guests drink tickets or cap your bar based on your budget or time frame. Let your sales representative know what bar service you have in mind. There is a \$200 minimum on all bars, per 75-100 guests. Prices do not include sales tax or off-site fees. One bartender is required per 75 guests.

Bars by the Hour

Ensure your guests get enough to drink with this package offering unlimited beverages for one set price per person.

Additional Bar & Beverage Information

Guests are welcome to provide their own wine/champagne. A \$12 corkage fee per bottle will be added to the final invoice. bleu will provide glassware, storage & service of wine/champagne.

Other products available on request. Contact your sales representative for more information.

Listed brands are typically found on our bar setups, but may occasionally be substituted for a brand of equal or greater quality. All bar setups include traditional mixers and necessary equipment. Off-site bar setup fee may apply. Not all beverages are available for drop-off service.

All bars will be charged a \$20 per hour, per bartender service fee, plus 1 hour set up and 1 hour breakdown.

Consumption Host Bar

Customize your offerings. All drinks charged on a consumption basis. Tallied drink by drink and added to your final invoice. Maximum of 5 hours of bar service.

Host Beer, Wine, & Soda

Host Beer, Wine, Wells Mixed Drinks & Soda

Host Full Bar: Beer, Wine, Well/Premium Mixed Drinks & Soda

Host Open Bar Package

Includes 3 domestic & premium beer choices, assorted house wines & soda. Maximum of 5 hours of bar service.

Well Liquor: Vodka, Gin, Whiskey, Scotch, Tequila & Rum

\$20 per person

Premium Liquor: Jack Daniels, Absolut, Bacardi, Captain Morgan, Jose Cuervo, Dewars Scotch, Jim Bean, Beefeater or Bombay Gin (depending on availability)

\$23 per person

Host Beer, Wine & Soda Package

Includes 3 domestic & premium beer choices, assorted house wines & soda. Maximum of 5 hours of bar service.

Beer & Wine: House Wines & Beer

\$15 per person

Beer, Wine & Soda: House Wines, Beer & Soda

\$17 per person

Cash Bars

Cash bars give you the flexibility to allow guests to pay for whatever they wish to consume. A bartender fee of \$20.00 per hour, per bartender applies to all cash bars.

Domestic Beer

\$4.00 per bottle

Budweiser

Bud Light

Bud Select

Michelob Ultra

Miller Lite

Coors Light

Premium Beer

\$5.00 per can

Logboat Brewing Co.

- Snapper IPA

- Lookout APA

- Shiphead

Bur Oak Brewery

- Bigtree IPA

- Boone County Brown

House Liquor

\$5.00 per drink

Vodka

Gin

Rum

Tequila

Scotch

Bourbon

Amaretto

Premium Liquor

\$7.00 per drink

Kettle One

Hendricks

Jack Daniels

Captain Morgan

Dewars

Crown Royal

Jameson

House Wine

\$6.00 per glass

\$24.00 per bottle

Chardonnay

Pinot Grigio

Riesling

Cabernet Sauvignon

Pinot Noir

Beer by the Barrel

Gold Tier

\$400 – 1/2 Barrel (126 pints)

\$225 – 1/6 Barrel (41 pints)

Schlafly

Stone

Avery

O'Dells

Bells

Rogue

Silver Tier

\$300 – 1/2 Barrel (126 pints)

\$200 – 1/6 Barrel (41 pints)

Boulevard

New Castle

Sierra Nevada

Blue Moon

Dos Equis

Leinenkugel's

Bronze Tier

\$250 – 1/2 Barrel (126 pints)

\$150 – 1/6 Barrel (41 pints)

Budwieser

Bud Light

Coors Light

Miller Lite

Other specialty, seasonal, or craft beer available upon request. Ask your sales representative for a quote.

bleu Signature Drinks

\$75.00 per gallon

bleu Rosemary Lemonade

Cucumber Basil Cooler

Lemoncello Drop

Champagne Toast

Approximately 8 - 3 oz toast

pours per bottle

\$24.00 per house bottle

\$18.00 per sparkling grape juice

Ask your sales representative for list of available options.





Bar & Beverages

Non-Alcoholic Beverage Selections

Iced Tea	\$16.95 per gallon
Soda	\$2.00 per can
Bottled Water	\$2.00 per bottle
Bottled Sparkling Water	\$3.00 per bottle
Fresh Made Lemonade	\$16.95 per gallon
Sparkling Lemonade	\$20.95 per gallon
Blueberry Lemonade	\$24.95 per gallon
Mizzou Gold Punch	\$18.95 per gallon
Sparkling Fruit Punch	\$18.95 per gallon
Orange Juice	\$16.95 per gallon

Hot Beverages

Coffee	\$20.95 per gallon
Decaf Coffee	\$20.95 per gallon
Hot Chocolate	\$16.95 per gallon
Hot Cider	\$16.95 per gallon

House Infused Waters

Cucumber Mint, Cucumber Rosemary, Pineapple Orange, Apple Cinnamon, Citrus Trio, Ginger Lime, & Ginger Fruit
\$18.95 per gallon

Bar Services & Drink Options

You may also choose from a variety of bar service options including: Cocktail servers with trays of passed cocktails or wine. Cash bars, dessert & coffee bars, or specialty drink bars (martini, mojito, mimosa, etc.) available upon request. For specialty bars, we can custom design the props and ambiance to enhance the overall theme of your event. Plus, we can create one-of-a-kind "signature" drinks just for your celebration!





BOONE COUNTY
BROWN

BUR OAK
BREWING COMPANY
PORTER

KEEP YOUR PADDLE WET®

Schlitz
Pilsener



Venues

Cater to Your Location

We can cater to your home, business or any location in Columbia and to most surrounding areas. A mileage fee will be applied to locations outside of Columbia city limits. Out of Columbia city limits may need to have special accommodations made for kitchen preparations depending on the menu selected. This list is not all inclusive. If you have a specific venue in mind, please consult your sales representative.

Columbia Venues

Stephens College

Kimball Ballroom, Chapel, Senior Hall Recital Hall & Bridal Suite

Call SC Events for venue availability

1200 E Broadway, Columbia, MO 65215

Phone: (573) 876-7257

Website: stephenscollegeevents.com

Email: scevents@stephens.edu

Bur Oak Brewery

1888 Co Rd 342, Fulton, MO 65251

Phone: (573) 642-6958

Website: buroakbeer.com

Email: Events@buroakbeer.com

Stoney Creek Inn

2601 S. Providence Rd.

Columbia, MO 65203

Phone: (573) 442-6400

University of Missouri

Memorial Student Union, MU Student Center

& Other Locations throughout Campus

Email: reservations@missouri.edu

Phone: (573) 884-8793

Providence Point

Contact: Ashley Rhode

Manager, Providence Point

Email: pptevents@umsystem.edu

Phone: (573) 884-7001

Website: umsystem.edu/president/providence_point

The Blue Note & Rose Music Hall

17 N. 9th St, Columbia, MO 65201

Phone: (573) 874-1944

Website: thebluenote.com

Alpine Gardens

14341 N. Proctor Rd, Columbia, MO 65202
Phone: (573) 443-7106
Website: alpineparkandgardens.com

Parkade Center

601 Business Loop 70 W, Columbia, MO 65203
Phone: (573) 442-2257
Website: parkadecenter.com

Reichmann Pavilion at Stephens Lake Park

2300 E. Walnut St, Columbia, MO 65201
Phone: (573) 874-7460
Website: alpineparkandgardens.com

Sorenson Estate

5700 E Hwy Ww, Columbia, MO 65201
Phone: 573-884-1191
Website: sorenson.cafnr.org

VFW Post 280

1509 Ashley St. Columbia MO 65201
Phone: (573) 442-8413

Surrounding Area Venues

Serenity Valley Winery

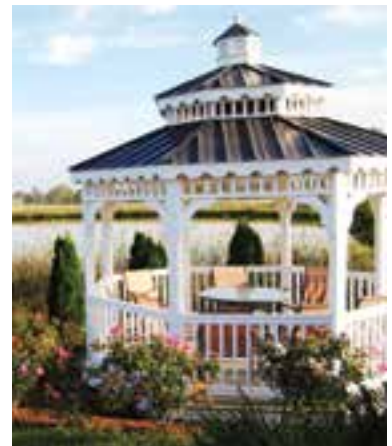
1888 Co Rd 342, Fulton, MO 65251
Phone: (573) 642-6958
Website: serenitywinerymo.com

The Millbottom

400 W Main St, Jefferson City, MO 65101
Phone: (573) 690-6400
Website: millbottom.com

Hartsburg Grand

30 S. 2nd Street, Hartsburg, MO 65039
Phone: (573) 657-1414
Website: hartsburggrand.net



Event Planning Details

Delivery Information

If you do not require full-service for your event, we are happy to deliver based on your location and specific requirements. Some items may not be available for delivery. Delivery charges apply.

Guaranteed Booking

To guarantee your booking, a signed contract and deposit is required. A deposit and/or credit card is required with signed contract to secure event space. Deposit amount will be applied to final invoice.

Tax & Service Charge

All food and beverage is subject to a service charge and current Missouri state sales tax. Service charges vary depending on service style selected. If group is tax exempt, a State of Missouri tax exemption letter must be provided with signed contract.

Off Premise Service Minimums

There is a \$200 food and beverage minimum for any off-premise services (except for boxed lunches and some drop off only services) see sales representative for details.

Under Minimum Fee

Set minimum orders on boxed lunches (10 minimum) and buffet service (20 minimum). If you order less than the minimum a \$10 per guests "under minimum" fee will be applied.

Decorating

No nails or tacks in the walls, glitter, confetti, small feathers or any other small pieces similar to those just listed. If client chooses to use glitter, confetti or items described above, there will be a \$150 cleaning fee.

Food Service

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Removal of food and beverages (other than box lunches or pre-arranged pick-up orders) is not allowed due to public health and safety guidelines set forth by the office of Environment, Health & Safety. For health reasons, uneaten food and beverage will be disposed of by bleu Events. Outside food

or beverage of any kind will not be permitted in any bleu event spaces or restaurant by any guest. A service fee will be applied for any desserts and beverages not provided by bleu Events. Please see your sales representative to make arrangements.

Event Planning Details

We are happy to arrange and assist with additional rental and setup needs. Please consult your sales representative for pricing.

Specialty Linen Rentals

Specialty linens and additional colors available upon request. Upcharges may apply. See your sales representative for appropriate linen to table sizes.

70"	\$10.00
90"	\$12.00
120"	\$20.00
132"	\$24.00
Overlay (52")	\$8.00
Linen Napkins	\$1.00
Table Runner	\$8.00
Chair Cover	\$6.00
All-in-one	\$20.00

Table Rentals

If your venue does not have table and chairs, we are happy to arrange rentals and setup the layout for you!

6 ft Table	\$16.00
8 ft Table	\$20.00
Cocktail	\$16.00

China & Flatware Rentals

Only applies to off-site events

Full Service (China & Flatware)	\$1.50 per guest
Glassware (All glassware)\$	\$0.75 per glass

Contact your sales representative for any additional rental needs.

Budget

We understand budgeting can be an overwhelming process, especially if this is your first event planning experience. bleu Events is here to help! Explore our budget considerations below, and contact us with your questions.

Food & Service Style

Your event is shaped by food and service style considerations. We pride ourselves on creating a unique experience for you and your guests, which incorporates food into your décor.

Food considerations include how many courses and options you'd like to offer your guests, as well as the style of the meal. Your menu selections, including: passed hors d'oeuvres, food stations, featured displays, plated meals, buffets, and desserts.

Your menu selections will dictate the service style of your event. Your event is executed by a varied team of event professionals including chefs, operations staff who manage event logistics to deliver and set-up your event, as well as our service team who serves your guests during the event and clean up afterwards.

Beverages

A variety of beverage offerings are available. We have a variety of options including bars by the hour, standard host bar, and cash bars. Common offerings include: full bar, beer and wine bar, non-alcoholic, and coffee service.

Including alcoholic beverages on your menu will increase this portion of your budget. Your selection of beverages will determine the service style required for your event. Contact us for information on bar options.

Rental Equipment

When you book an event with us, service ware items including china, flatware, chaffing dishes and basic table setup with house linens may be included in your menu price, depending on the location of your event.

Additional rentals may be needed for most off-premise events, simply ask your sales representative for details. Coordinating these items through bleu Events streamlines your experience and saves you hours of planning and set-up.

Other Considerations

The kitchen facilities at your event location may limit the food selections or service styles we can offer, or require the set-up of a mobile kitchen space. bleu Events is well-equipped to cater from any location, however rental fees may apply depending on the type of set-up you desire.



