

prasino

private dining information

We have two private dining rooms.

There is a room fee, also **food & beverage minimum** that must be met before tax & gratuity.

The **f&b minimum** / **room fee** depends on time of day and day of week.

executive room (front room)

seats up to 18 at one long table / up to 25 standing cocktail style

*prices below state the room fee / followed by the food & beverage minimum

	tues - wed	thurs	fri - sat	sun
before 4	\$250/\$200	\$350/\$500	unavailable	unavailable
after 4	\$300/\$500	\$350/\$1200	\$350/\$1200	\$300/\$500

banquet room (back room)

recommended for groups of 15 to 40 guests for a seated event

up to 60 for standing cocktail style

*prices below show the room fee / followed by the food & beverage minimum

	tues - wed	thurs	fri - sat	sun
before 4	\$350/\$400	\$350/\$1000	unavailable	unavailable
after 4	\$350/\$1000	\$450/\$2200	\$450/2200	\$350/\$1000

How to book a room and what is required:

- ◆ Private dining events have a room fee to secure a private space, also a food & beverage minimum to be met before tax and gratuity.
- ◆ If the minimum expenditure is not met, the balance will be charged to meet f&b minimum.
- ◆ The minimums are to be met before the 10.025% sales tax and 21% gratuity is applied.
- ◆ Sales tax will be applied to the room fee also the food & beverage minimum.
- ◆ To officially reserve a private room, we kindly request in advance, a signed room agreement that includes credit card information. We will charge the credit card the cost of the room fee upon receiving the contract to secure the reservation.
- ◆ Please email our event coordinator with your request. Once availability is confirmed a contract will be sent for you to sign & return to officially reserve the space.
- ◆ Please fill in the contract to the best of your ability. Final Menu Selections are needed 1-2 weeks prior to your event. Finalizations & final headcount are required 1 WEEK prior to your event.
- ◆ Acceptable forms of payment to be presented at the time of the event: Visa, MasterCard, American Express, Discover, and/ or cash. Please notify us if you would like the card on file to be used for the event. We do not accept checks or down payment.

what are the benefits of a private event?

- ◆ The event coordinator will arrange a dedicated service for your event.
- ◆ We provide basic décor in the rooms, tealights, vases, a variety of napkin folds, & optional linens (white or black). You are welcome to bring in your own decorations. Décor Not permitted consists of but is not limited to; glitter/confetti is not allowed in the restaurant. A \$20 clean up fee will be added to your final bill. No tape/adhesive or command strips are allowed.
- ◆ You have the option to order custom desserts & floral arrangements (more info available).
- ◆ The event coordinator will print cardstock menus, including custom drink menus if requested.
- ◆ There is an option to add a custom heading and/ or add a company logo. Logos with colored ink are an additional \$20 fee.
- ◆ We offer an all seated, standing cocktail style or mixed seating events. The final room set-up will depend on your guest count.
- ◆ Each room has a 55-inch Smart TV that has HDMI & audio capabilities. You are welcome to do a slideshow/ presentation/ through your own laptop or projector screen. Please remember to bring in your own adaptors or dongle to match our equipment. We ask that you set up a time to come in and test your equipment prior to your event to ensure capabilities.
- ◆ All surrounding parking lots, including the parking garage are free for our guests. Free valet parking is available Wed-Thursday - 5-9pm / Fri-Saturday after 5-9pm. We are very accommodating to your every need: handicap accessible, kid friendly & allergies or dietary restrictions are taken seriously. Any special requests will be considered.

other information you need to know:

- › Day time events must conclude by 4 pm to avoid the evening minimum requirement. Day events allow **3 hours** to utilize the room for no addition to the minimum.
- › Evening events allow **4 hours** for no addition to the minimum. Ask about rates for extended / after-hour events. For each additional hour \$100 is added to the required minimum.
- › NO SEPARATE CHECKS: Separate checks are not available during private events. Servers may start tabs for alcohol if not offered, so long as the minimum is met.
- › All beverages are charged based on consumption. Custom drink menus may be arranged with your preference of what you would like to offer your guests (please let the event coordinator know your guidelines).
- › MENUS: All private events with 12 guests or more require a pre-set menu. Pre-set menus are inclusive of coffee, iced tea & soda which are refillable beverages. Breakfast ends at 3 pm, lunch begins at 11 am, sushi is available Tues-Sat after at 5pm.
- › Children menus available for those 8 & under.
- › NO SPECIALS: No happy hour or other promotions available in the private rooms. No purchased gift cards are allowed to be used for a private event.
- › OUTSIDE FOOD/ BEVERAGES: You may provide your own outside cake or dessert for a \$2 per guest service fee includes: A dessert table, linens, plates, flatware & to-go materials will be included for the \$2 per guest fee.
- › No outside alcohol / wine/ food or beverages are permitted in the restaurant.

who to contact: Amandalynn Rosales
amandalynn@prasinostcharles.com – 636.277.0202 ext. 2
1520 s. fifth street, Suit #110 st. charles, mo 63303

Thinking of hosting at your home or office instead? Consider Prasino catering!

prasino

private dining menu

enclosed are specific menu options for breakfast, *brunch & lunch*

all parties with 12 guests or more must choose a pre-set menu



Banquet room – max of 40 guests seated or as many as 50 for a standing cocktail style event



Executive room – max of 18 guests seated or as many as 25 for a standing cocktail style

private dining requests and questions can be directed to 636.277.0202 ext. 2 or you can email the event coordinator @amandalynn@prasinostcharles.com

light starts (to feed 12/24)

fresh fruit \$60/\$120

strawberries, cantaloupe, blueberries
grapes, strawberries, pineapple

mixed greens salad \$50/\$100

blackened hummus \$40/\$80

creole vin, crudités & blackened pita

roasted garlic hummus \$40/80

pesto, feta, tahini, grilled pita

tzatziki with pita \$30/\$60

guacamole \$50/\$100

pita, tortilla chips

(heartier options (to feed 12/ to feed 24)

birria tacos \$168/\$336

consume, red onion, cilantro, monterey jack flour tortilla

chorizo seitan tacos \$54/\$108

pico de gallo, guacamole, corn tortilla, v

grouper tacos \$54/\$108

blackened grouper, avocado, feta, chipotle
pickled onion, watercress, flour tortillas

shrimp tacos \$54/\$108

avocado mousse, candied chiles
cilantro, corn tortilla, gf

grilled chicken skewers \$54/\$108

mediterranean pico de gallo, tzatziki gf

grilled morroccan filet skewers \$60/\$120

mediterranean pico de gallo, tzatziki gf

sliders (to feed 12/ to feed 24)

chicken caprese sliders \$60/\$120

tomato, arugula, mozzarella
pesto, grilled ciabatta bread

turkey burger sliders \$60/\$120

bleu cheese, caramelized onions, sautéed apples,
spinach, multigrain bun

prasino burger sliders \$60/120

smoked gouda, tomato jam, arugula pickled onion

appetizer platters

priced to feed by the dozen

small platter to feed ~12 guests

large platter to feed ~24 guests

combine the two for an XL platter



suggested for cocktail style events
are great to add to any seated event,
also available for pick-up & delivery*

& more

decadent selections (to feed 12/ to feed 24)

tuna tartare \$84/\$168

(12pc./ 24pc.) avocado, wonton
firecracker sauce

dungeness crab cakes \$144/\$288

(12pc. / 24pc.) pan seared, lemon aioli

crispy shrimp \$60/\$120

(to feed 12/ to feed 24) (measured by weight)
buffalo vinaigrette bleu cheese mousse

dessert minis (to feed 18/ to feed 36)

mini dessert platter \$72/\$144

mini chocolate molten cakes
or assorted/ mini seasonal dessert

wood-fire grilled wings gf

chili garlic oil, parsley
basil, spicy feta dip

24pc. - \$54

48pc. - \$108

96pc. -\$216

famous flatbreads

4 flatbreads (32 sm. pieces) for \$60

8 flatbreads (64 sm. pieces) for \$120

farm

cheese blend, chives, truffle honey

bacon

caramelized onions white cheddar, thyme

mushroom

cheese blend, arugula port reduction

margherita

pesto, mozzarella, tomato, basil

pepperoni

rustic tomato sauce, mozzarella
*make it assorted / chefs' choice

chef's choice

to serve 12 / to serve 24

charcuterie board \$120/\$240

*artesian breads & cheese served
alongside chef selected meats &
accompaniments*

cheese platter \$72/\$144

premium assorted cheeses

lobster avocado \$336/\$672

mango salsa, chili beurre blanc gf

**oysters
on the half shell
& or rockefeller style**
*market price



sushi platters

available after 5 pm

tuesday – saturday

*24pcs. or 48 pcs.
3rolls/ 6rolls*

lava roll gf \$66/\$132

*spicy tuna, blue crab, avocado
tempura panko, firecracker*

vegan roll \$54/\$108

*asparagus, cucumber, tomato
bell pepper*

sunset roll \$63/\$126

*shrimp tempura, blue crab, avocado,
tuna, salmon, unagi sauce, spicy
mayo, tempura crunch
sprouts, red tobiko*

samurai roll

\$69/\$138

*crab, mango, shrimp, avocado, salmon
spicy tuna, tempura flake, green onion,
spicy mayo, unagi sauce*

killer dragon roll

\$72/ \$144

*shrimp tempura, crab, cucumber
unagi, avocado, dragon sauce, unagi
sauce*



the plated brunch

available from 11am – 3pm

includes coffee, iced tea, or pepsi soda
choose either simple, contemporary or premium
menu will be printed as seen below, w/o pricing

simple \$26 per guest

classic omelet gf

*ham and swiss, herbs served with
red skinned potatoes*

traditional eggs benedict

*english muffin, ham, poached eggs
hollandaise, served with red skinned
potatoes*

berry-luscious cakes vg

raspberry coulis, fresh berries

prasino salad vg gf

*house greens, berries, orange supreme
sunflower seeds, goat cheese, red onion
vinaigrette dressing*

prasino burger

*smoked gouda, tomato jam
arugula, pickled onion
choice of truffled potatoes or roasted*

morning sandwich

*over hard egg, jack cheese, bacon
grilled sourdough, tomato, butter lettuce,
chipotle aioli*

contemporary \$28 per guest

hippie omelet vg gf

*spinach, basil, goat cheese, tomato jam
served with red skinned potatoes*

paris benedict

*pretzel croissant, ham, brie poached eggs truffle
hollandaise, served with red skinned potatoes*

austin texas

*jalapeno corn biscuits, bacon, avocado,
cilantro chorizo gravy, served with red skinned
potatoes*

stuffed french toast

raspberry, sweet cream, brioche

turkey burger

*bleu cheese, caramelized onions, sautéed
apples, spinach, multi-grain bun, choice of
truffled potatoes or roasted*

blackened grouper tacos

avocado, feta, chipotle, pickled onion watercress

premium \$36 per guest

crab cake benedict

poached eggs, hollandaise

maine lobster omelet

lobster, truffle hollandaise

paris benedict

*pretzel croissant, ham, brie
poached eggs, truffle hollandaise
served with red skinned potatoes*

roasted beet salad

*goat cheese, candied pecan
orange supreme*

greek salad vg

*choice of protein: chicken, shrimp or
chorizo seitan
house greens, feta, cucumbers
tomatoes, herbs, lemon, pepper*

pretzel french toast

*salted caramel, white chocolate sauce
choice of- bacon or sausage*

arugula & sweet potato

*tuscan kale, goat cheese
mint, candied walnuts, apple, lemon,
maple*

traditional

\$32 per guest

first course

mixed green salad

entree course

host to select 6 options*

shrimp tacos gf

grouper tacos gf

chorizo tacos v

turkey burger

prasino burger

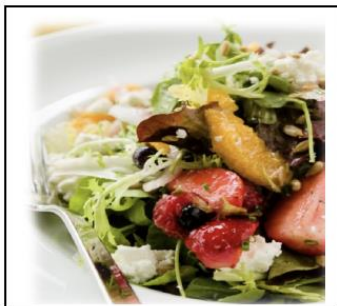
chicken caprese sandwich

bacon flat bread

margherita flat bread

farm flat bread

pepperoni flat bread



the plated lunch

pre-set menus include coffee, ice tea & soda. all burgers and sandwiches come with a side. premium entrées come with a side/ setup.

full item descriptions are available on our menu at prasinostcharles.com. descriptions will be typed on the menu the event coordinator makes for your event.

optional additions

appetizers – see page 2 & 3

grilled bread - \$6 per guest

add a cup of soup course \$8

additional ½ salads - \$8 full salads \$14

add more first course or dessert options \$10

preferred

\$36 per guest

first course

choice of

greek salad

seasonal soup

entree course

host to select 6 options*

half prasino salad w/ chicken or chorizo seitan

bacon flat bread

margherita flat bread

pepperoni flat bread

mushroom flat bread

chicken breast entrée

steak entrée

shrimp tacos

halibut tacos

birria tacos

farm flat bread



add another course

**priced per number of attendees*

grilled bread - \$6

½ premium salad - \$8

mixed green salad - \$6

add protein to a salad - \$8

seasonal cup of soup - \$8

seasonal soup bowl - \$10



add dessert

**priced per number of attendees*

ice cream \$10 or sorbet - \$10

(ask about our seasonal flavors)

premium desserts - \$12



more about your menus...

* all menus are printed on cardstock and will be placed at each setting. guests will order from their server when group is seated and ready.

*menu will list full entrée descriptions/ side.

*kids 10 & younger may order from the children's menu and will be charged accordingly.

the number of guests present will be charged, as long as there is a 75% attendance rate.

*custom headings & drink menus are available upon request are printed on cardstock and will be placed at each setting. guests will order from their server when group is seated and ready.

*menu will list full entree descriptions/ side

contact information

Amandalynn Rosales
events & catering

amandalynn@prasinostcharles.com

636.277.0202 x 2

1520 s. fifth street
suite 110
st. charles, mo 63303

let us make your
experience at
prasi no

customized to your needs!

be sure to view our information about
beverages custom cakes & flowers.....



prasino

private dining menu

enclosed are specific menu options for *hor d'oeuvres & dinner*

all parties with 12 guests or more must choose a pre-set menu



Banquet room – max of 40 guests seated or as many as 50 for a standing cocktail style event



Executive room – max of 18 guests seated or as many as 25 for a standing cocktail style event

private dining requests and questions can be directed to 636.277.0202 ext. 2 or you can email the event coordinator @amandalynn@prasinostcharles.com

light starts (to feed 12/24)

fresh fruit \$60/\$120

strawberries, cantaloupe, blueberries
grapes, strawberries, pineapple

mixed green salad \$50/\$100

blackened hummus \$40/\$80

creole vin, crudités & blackened pita

roasted garlic hummus \$40/80

pesto, feta, tahini, grilled pita

tzatziki with pita \$30/\$60

guacamole \$50/\$100

pita, tortilla chips

heartier options (to feed 12/ to feed 24)

birria tacos \$168/\$336

consume, red onion, cilantro
monterey jack flour tortillas

chorizo seitan tacos \$54/\$108

pico de gallo, guacamole, corn tortilla, v

grouper tacos \$54/\$108

blackened grouper, avocado, feta, chipotle
pickled onion, watercress, flour tortillas

shrimp tacos \$54/\$108

avocado mousse
candied chiles, cilantro, corn tortilla, gf

chicken skewers \$54/\$108

mediterranean pico de gallo, tzatziki gf

moroccan filet skewers \$60/\$120

mediterranean pico de gallo, tzatziki gf

sliders (to feed 12/ to feed 24)

chicken caprese sliders \$60/\$120

tomato, arugula, mozzarella
pesto, grilled ciabatta bread

turkey burger sliders \$60/\$120

bleu cheese, caramelized onions, sautéed apples
spinach, multigrain bun

prasino burger sliders \$60/120

smoked gouda, tomato jam, arugula pickled onion



appetizer platters

priced to feed by the dozen

small platter to feed ~12 guests

large platter to feed ~ 24 guests

combine the two for an XL platter



platters are suggested for cocktail style
events & are great to add to any seated
event during cocktail hour.....
also available for pick up or delivery*

& more.....

dessert minis (18pc. / 36pc.)

mini dessert platter \$72/\$144

mini chocolate molten
cakes or assorted/ mini
seasonal dessert

*** chocolate covered**

strawberries *market price



decadent selections (to feed 12/ to feed 24)

tuna tartare \$84/\$168

(12pc. / 24pc.) avocado,
wonton firecracker sauce

dungeness crab cakes \$144/\$288

(12pc. / 24pc.) pan seared, lemon aioli

crispy shrimp \$60/\$120

(to feed 12/ to feed 24) (measured by weight)

buffalo vinaigrette bleu cheese mousse

wood-fire grilled wings gf

chili garlic oil,
parsley basil, spicy
feta dip

24pc. - \$54

48pc. - \$108

96pc. -\$216



famous flatbreads

4 flatbreads (32 sm. pieces) for \$60

8 flatbreads (64 sm. pieces) for \$120

bacon

caramelized onions white cheddar, thyme

farm

cheese blend, chives, truffle honey

margherita

pesto, mozzarella, tomato, basil

mushroom

cheese blend, arugula port reduction

pepperoni

rustic tomato sauce, mozzarella

***make it assorted / chefs' choice**

chef's choice

to serve 12 / to serve 24

charcuterie board \$120/\$240

*artesian breads & cheese served
alongside chef selected meats &
accompaniments*

cheese platter \$72/\$144

premium assorted cheeses

lobster avocado \$336/\$672

mango salsa, chili beurre blanc gf

oysters

**on the half shell & or
rockefeller style**

**market price*

appetizer platters



sushi platters

available after 5 pm

tuesday – saturday

24 pc. or 48 pc.

lava roll gf

*24pc. or 48pc. **\$66/\$132***

*spicy tuna, blue crab, avocado, tempura
panko, firecracker*

vegan roll

*24pc. or 48pc. **\$54/\$108***

*asparagus, cucumber, tomato
bell pepper*

sunset roll

*24pc. or 48pc. **\$63/\$126***

*shrimp tempura, blue crab, avocado,
tuna, salmon, unagi sauce, spicy mayo
tempura crunch, sprouts, red tobiko*

samurai roll

*24pc. or 48pc. **\$69/\$138***

*crab, mango, shrimp, avocado, salmon
spicy tuna, tempura flake, green onion
picy mayo, unagi sauce*

killer dragon roll

*24pc. or 48pc **\$72/ \$144***

*shrimp tempura, crab, cucumber
unagi, avocado, dragon sauce, unagi
sauce*

dinner menu 1
\$35 per guest



entree course

(select **5** options for guests to choose from)

chicken caprese sandwich
blackened grouper tacos gf
chorizo seitan tacos v
birria tacos
shrimp tacos gf
prasino burger
turkey burger
steak sandwich
farm flatbread
margherita flatbread

optional course
additions

appetizers – see page 2
grilled bread - \$6 per guest
add a soup course \$8
additional salads - \$8

the plated dinner

available form 5pm - to close

coffee, iced tea & pepsi soda
are included in per person price

select the best options for
your guest to choose from
no individual orders needed ahead of time

v – vegan
vg – vegetarian
(may contain egg) gf – gluten free

**view full item descriptions from our
dinner menu online**



dinner menu 2
\$55 per guest



first course

mixed green salad gf vg



entree course

(select **5** options for guests to choose from)

blackened grouper tacos gf
chorizo seitan tacos v
birria tacos
steak tacos
shrimp tacos gf
chicken caprese sandwich
prasino burger
hanger steak sandwich
seasonal veg pasta
w/ chorizo seitan
salmon gf



dessert course

(select **1** for guests)
seasonal sorbet gf
seasonal ice cream gf

dinner menu 3
\$65 per guest

first course

(select up to 2 for guests to choose from)

seasonal soup
greek salad vg
kale & spinach salad

entree course

(select up to 5 for guests to choose from)

prasino burger
hanger steak sandwich
bricked chicken gf
seasonal pasta w/chorizo seitan vg
atlantic salmon gf
lobster ravioli
seafood pappardelle

dessert course

(select 1 for guests)

molten chocolate cake
seasonal sorbet or ice
cream

premium plated dinner

available form 5 - to close



optional additions

appetizers – see page 2
grilled bread \$6 per guest
add a soup course \$8
additional salads - \$8

dinner menu 4
\$85 per guest

first course

served w/ grilled bread

(select up to 3 for guests to choose from)

seasonal soup
greek salad vg
prasino salad vg
kale & spinach caesar

entree course

(select up to 5 for guests to choose from)

seafood pappardelle
halibut
skirt steak
bricked chicken gf
seasonal pasta w/chorizo seitan vg
atlantic salmon gf
lobster ravioli
filet gf

dessert course

(select 1 for guests)

molten chocolate cake gf
or premium seasonal dessert
changes daily

chef's choice dinner

\$130 per guest

small bites course

crispy shrimp
tuna tartare
dungenese crab cake

greens course

prasino salad served with grilled bread

entree course

guest's choice of...

halibut

*caramelized onion vin, escarole, asparagus
goat cheese, spinach, serrano ham*

filet steak

*red potato hash, mushroom, kale, garlic clove
bleu cheese, dijon crème*

lobster ravioli

*maine lobster, escarole, squash
mascarpone crème, parmesan*

dessert course

chef's choice with premium seasonal ingredients
changes daily

**add – a wood fire grilled
moroccan filet skewer
to small plates course for an
additional \$20 per person**



*coffee, iced tea & pepsi soda included in per person price.
inquire further for custom menu, alterations for wine pairings,
dietary needs or allergies.*

let us customize your experience & your needs!

*be sure to view our information
about beverages options custom
desserts & flowers*

catering & other services

bring the prasino experience into
your home or your place of business!

prasino can offer buffet style
catering chef stations & passed
appetizers.

we can deliver boxed lunches &
platters delivered orders have a \$50
service fee & have a minimum
expenditure

we also offer large catering pick-up
orders

please inquire to view our catering
information.



more about your menus...

❖ all menus are printed on cardstock
& will be placed at each place setting.
guests will order from their server
when group is seated & ready.

❖ menu will list full entree
descriptions side.

❖ kids 10 & under are welcome to
order from the children's menu and
will be charged accordingly.

❖ the number of guests present will be
charged, as long as there is a 75%
attendance rate*

❖ custom headings & drink menus are
available upon request, add your
business logo or invitation style ask
for pricing

contact information



Amandalynn Rosales
events & catering
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complete restaurant buyouts also an option for weddings, company events & more

a restaurant buyout will allow you
complete customization.
you can have cocktail areas, seated
dinners, dj, dance floor, satellite bars,
tapas stations, anything you can
imagine!

buyouts are great for groups of 150-250
(includes both private dining rooms, bar, dining room &
patio)

200 guests seated or
400 standing cocktail style event