

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!

prasin^o

private dining menu

enclosed are specific menu options for **breakfast, brunch, lunch & hors d'oeuvres**
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

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 12/24)

birria tacos \$84/\$168

consommé, red onion, cilantro
monterey jack flour tortillas

chorizo seitan tacos \$60/\$120

pico de gallo, guacamole, corn tortilla, v

crispy shrimp tacos \$84/\$168

tempura shrimp, sweet chili asian slaw
sriracha aioli, flour tortilla

chicken skewers \$54/\$108

mediterranean pico de gallo, tzatziki, gf

moroccan filet skewers \$60/\$120

mediterranean pico de gallo, tzatziki, gf

sliders (to feed 12/24)

chicken caprese sliders \$60/\$120

tomato, arugula, mozzarella
pesto, grilled ciabatta bread

prasino burger sliders \$60/120

smoked gouda, tomato jam, arugula pickled onion

beef tenderloin sliders \$72/144

filet medallion, bleu cheese mousse
coca-cola & worcestershire gastrique
crispy tobacco onion, watercress

appetizer platters

priced to feed by the dozen

small platter to feed ~ 12 guests

large platter to feed ~ 24 guests

combine the 2 for an XL platter

prasino truffle fries vg/gf

(to feed 12/24) \$48/\$96

truffle zest, parsley, parmesan
truffle aioli



dessert minis (18pc. / 36pc.)

mini dessert platter \$72/\$144

mini chocolate molten cakes
or mixed w/ assorted mini seasonal
desserts

chocolate covered strawberries

*market price

decadent selections (to feed 12/ to feed 24)

tuna tartare \$84/\$168

avocado, wonton, firecracker sauce

dungeness crab cakes \$144/\$288

pan seared, lemon aioli

crispy shrimp \$60/\$120

(portioned by weight)
buffalo vinaigrette bleu cheese mousse

wood-fire grilled wings, gf

drummies & flats

chili garlic oil, parsley, basil
spicy feta dip

24pc.- \$54

48pc.- \$108

96pc.- \$216

crispy chicken wings

drummies & flats

buttermilk ranch &
carolina bbq sauce

24pc.- \$64

48pc.- \$128

96pc.- \$256

famous flatbreads

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

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

*make it assorted/ chefs' choice

bacon

caramelized onions white cheddar, thyme

farm

cheese blend, chives, truffle honey

margherita

pesto, mozzarella, tomato, basil

pepperoni

rustic tomato sauce, mozzarella

the hill

volpi salami, pepperoni
gardiniera, mozzarella, oregano

chef's choice

to serve 12 / to serve 24

charcuterie board \$120/\$240

artisan 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 *market price

on the half shell or
rockefeller style



appetizer platters

priced to feed by the dozen

small platter to feed ~ 12 guests
large platter to feed ~ 24 guests
combine the 2 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*



sushi platters

available after 5 pm
tuesday – saturday
24 pc. or 48 pc.

lava roll gf \$66/\$132

spicy tuna, blue crab
avocado tempura panko
firecracker sauce

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

tiger roll \$69/\$138

shrimp tempura, tuna
unagi, cream cheese
grilled pineapple
avocado, spicy mayo

killer dragon roll \$72/\$144

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

volcano roll \$81/\$162

fried maine lobster, gulf shrimp, avocado
green onion, sesame
flaming sriracha mayo
red & wasabi tobiko

traditional

\$22 per guest

classic breakfast gf

2 eggs your way, red potato hash
choice of meat

jump start tacos (2ct.)

scrambled egg, chorizo seitan
avocado, cotija, salsa, flour tortilla
breakfast potatoes

greek yogurt

marcona almonds, date syrup, fresh
mint, sea salt

seasonal pastries

some options are: pretzel croissant,
jalapeño corn biscuit, bagel, artisanal
bread, cinnamon rolls
*see server for details



the plated breakfast

available from open - 3pm

coffee, iced tea & pepsicola products
are included in the pre-set menu price



view full item descriptions
from our menu online
prasinostcharles.com

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



preferred

\$26 per guest

birria skillet

potatoes, consommé, white
cheddar, red onion, cilantro

pretzel croissant french toast

white chocolate sauce, salted
caramel vg

hippie omelet vg gf

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

traditional eggs benedict

english muffin, ham, poached eggs,
hollandaise

stuffed french toast

raspberry, sweet cream, brioche

prasino cakes

choice of buttermilk
multi-grain, gluten free



simple

\$26 per guest

classic omelet gf

ham and swiss, herbs
served w/ red skinned potatoes

traditional eggs benedict

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

berry-licious 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

the everything flatbread

bagel cream cheese smear, smoked salmon
arugula, onion, caper

the plated brunch

available from 11am - 3pm
coffee, iced tea & pepsu soda products
are included in the pre-set menu price

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

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

stuffed french toast

raspberry, sweet cream, brioche

crispy shrimp tacos

tempura shrimp, sweet chili, asian slaw
sriracha aioli, flour tortilla

chicken gyro

fresh pita, shaved cucumber salad
crumbled feta, tzatziki

premium

\$36 per guest

crab cake benedict

poached eggs, hollandaise

lobster omelet

lobster, truffle hollandaise

paris benedict

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

austin texas

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

pretzel french toast

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

smoked salmon benedict

herb spread, poached eggs, french bread,
hollandaise

harissa chicken breast salad

mixed greens, roasted red pepper avocado
feta, grilled pineapple

prasino salad w/ choice of chicken or shrimp

berries, orange supreme, sunflower seeds
goat cheese, red onion

traditional

\$32 per guest

first course

mixed green salad

entree course

host to select 6 options
for their guests to choose from *

crispy shrimp tacos

birria tacos

chorizo seitan tacos v

prasino burger

chicken caprese sandwich

bacon flatbread

margherita flatbread

farm flatbread

pepperoni flatbread

the hill flatbread



the plated lunch

available from 11am - 4pm
coffee, iced tea & pepsi soda products
are included in the pre-set menu price

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 or sorbet

ask about our seasonal
premium desserts



premium desserts also
available for add on



premium

\$36 per guest

crab cake benedict

poached eggs, hollandaise

lobster omelet

lobster, truffle hollandaise

paris benedict

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

austin texas

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

pretzel french toast

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

smoked salmon benedict

herb spread, poached eggs, french bread
hollandaise

harissa chicken breast salad

mixed greens, roasted red pepper avocado
feta, grilled pineapple

prasino salad w/ choice of chicken or shrimp

berries, orange supreme, sunflower seeds
goat cheese, red onion

**let us customize your
experience
& your needs!**

be sure to view our
information about:

*beverage options

*custom desserts & flowers

catering & other services

bring the prasino experience
into your home or
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 &
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

contact information

Amandalynn Rosales
events & catering
amandalynn@prasinostcharles.com

636.277.0202 x 2
1520 s. fifth street, suite 110
st.charles, mo 63303

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

prasino

contact information

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events & catering
amandalynn@prasinostcharles.com

636.277.0202 x 2
1520 s. fifth street, suite 110
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prasin^o

private dining menu

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

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 12/24)

birria tacos \$84/\$168

consume, red onion, cilantro
monterey jack flour tortillas

chorizo seitan tacos \$60/\$120

pico de gallo, guacamole, corn tortilla, v

crispy shrimp tacos \$84/\$168

tempura shrimp, sweet chili asian slaw
sriracha aioli, flour tortilla

chicken skewers \$54/\$108

mediterranean pico de gallo, tzatziki, gf

moroccan filet skewers \$60/\$120

mediterranean pico de gallo, tzatziki, gf

sliders (to feed 12/24)

chicken caprese sliders \$60/\$120

tomato, arugula, mozzarella
pesto, grilled ciabatta bread

prasino burger sliders \$60/120

smoked gouda, tomato jam, arugula pickled onion

beef tenderloin sliders \$72/144

filet medallion, bleu cheese mousse
coca-cola & worcestershire gastrique
crispy tobacco onion, watercress

appetizer platters

priced to feed by the dozen

small platter to feed ~ 12 guests

large platter to feed ~ 24 guests

combine the 2 for an XL platter

prasino truffle fries vg/gf

(to feed 12/24) \$48/\$96

truffle zest, parsley, parmesan

truffle aioli



dessert minis (18pc. / 36pc.)

mini dessert platter \$72/\$144

mini chocolate molten cakes

or mixed w/ assorted/ mini seasonal
dessert

chocolate covered strawberries

*market price

decadent selections

(to feed 12/ to feed 24)

tuna tartare \$84/\$168

avocado, wonton, firecracker sauce

dungeness crab cakes \$144/\$288

pan seared, lemon aioli

crispy shrimp \$60/\$120

(portioned by weight)

buffalo vinaigrette bleu cheese mousse

wood-fire grilled wings, gf

drummies & flats

chili garlic oil, parsley, basil
spicy feta dip

24pc.- \$54

48pc.- \$108

96pc.- \$216

crispy chicken wings

drummies & flats

buttermilk ranch &
carolina bbq sauce

24pc.- \$64

48pc.- \$128

96pc.- \$256

famous flatbreads

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

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

*make it assorted/ chefs' choice

bacon

caramelized onions white cheddar, thyme

farm

cheese blend, chives, truffle honey

margherita

pesto, mozzarella, tomato, basil

pepperoni

rustic tomato sauce, mozzarella

the hill

volpi salami, pepperoni
giardiniera, mozzarella, oregano

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 *market price
on the half shell or
rockefeller style



appetizer platters

priced to feed by the dozen

small platter to feed ~ 12 guests
large platter to feed ~ 24 guests
combine the 2 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*



sushi platters

available after 5 pm
tuesday – saturday
24 pc. or 48 pc.

lava roll gf \$66/\$132
spicy tuna, blue crab
avocado tempura panko
firecracker sauce

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

tiger roll \$69/\$138
shrimp tempura, tuna
unagi, cream cheese
grilled pineapple
avocado, spicy mayo

killer dragon roll \$72/\$144
shrimp tempura, crab, cucumber
unagi, avocado
dragon sauce, unagi sauce

volcano roll \$81/\$162
fried maine lobster, gulf shrimp, avocado
green onion, sesame
flaming sriracha mayo
red & wasabi tobiko

dinner menu 1

\$35 per guest

entree course

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

chicken caprese sandwich

chorizo seitan tacos v

steak tacos

birria tacos

crispy shrimp tacos

prasino burger

hanger steak sandwich

fam flatbread

margherita flatbread

optional course

menu additions

appetizers – see page 2

grilled bread - \$6 per guest

add a soup course \$8 per guest

mixed green salad - \$8 per guest

the plated dinner

available from 5pm until close

coffee, iced tea, and pepsi brand sodas

are included in per person price

select the best options for your guests

to choose from

no individual orders needed

ahead of time

view full item descriptions from

our dinner menu online at

prasinostcharles.com

v - vegan

vg - vegetarian

gf - gluten free



dinner menu 2

\$55 per guest

first course

mixed green salad gf vg

entree course

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

chorizo seitan tacos v

birria tacos

steak tacos

crispy shrimp tacos

chicken caprese sandwich

prasino burger

hanger steak sandwich

seasonal veg pasta vg

w/ chorizo seitan

atlantic salmon

dessert course

(select **1** for guests)

seasonal sorbet gf

seasonal ice cream

dinner menu 3

\$65 per guest

first course

(select **2** options for guests to choose from)

seasonal soup
mixed green salad gf vg
prasino salad gf vg
kale & spinach caesar vg

entree course

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

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

dessert course

(select **1** for guests)

molten chocolate cake gf
seasonal sorbet gf
seasonal ice cream

the premium plated dinner

available from 5pm until close

coffee, iced tea, and pepsi brand sodas
are included in per person price

select the best options for your guests
to choose from

no individual orders needed
ahead of time

v - *vegan*

vg - *vegetarian*

gf - *gluten free*

**view full item descriptions from
our dinner menu online at
prasinostcharles.com**



optional course

additions

appetizers – see page 2
grilled bread - \$6 per guest
add a soup course \$8 per guest
mixed green salad - \$8 per guest

dinner menu 4

\$85 per guest

first course

served with grilled bread

(select **3** options for guests to choose from)

seasonal soup
mixed green salad gf vg
prasino salad gf vg
kale & spinach caesar vg

entree course

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

seasonal veg pasta vg
w/ chorizo seitan
atlantic salmon
seafood pasta
lobster ravioli
bricked chicken gf
double bone pork chop
filet gf

dessert course

(select **1** for guests)

molten chocolate cake gf
premium seasonal dessert

**changes daily*

Chef's Choice Dinner

\$140 per guest

available from 5pm until close

coffee, iced tea, and pepsi brand sodas
are included in per person price

view full item descriptions from our
dinner menu online at
prasinostcharles.com

optional course additions

appetizer platters – see page 2



small bites course

crispy shrimp
tuna tartare
dungeness crab cake
moroccan filet skewer

greens course

served with grilled bread
prasino salad gf vg

entree course

(guest choice of...)

atlantic salmon

charred leek risoto, garlic crumb, pecorino
cheese, lemon gastrique

filet

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

lobster ravioli

maine lobster, escarole, butternut squash
mascarpone crème, parmesan

dessert course

chef's choice with premium
seasonal ingredients

*changes daily



**let us customize your
experience
& your needs!**

be sure to view our
information about:

*beverage options

*custom desserts & flowers

catering & other services

bring the prasino experience
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custom headings & drink menus
are available upon request

add your business logo or
invitation style

contact information

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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

prasino

contact information

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