

Events  
at  
*Table Three*

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T A B L E  
*Three*

*Event  
Portfolio*

# Pricing

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Event pricing is based upon menu selection style of event. Below are suggested menu price ranges that gives an idea of what we offer.

Buffet Luncheons:	\$18.00 - \$40.00
Sit Down Luncheons:	\$18.00 - \$30.00
Cocktail Hors d' Oeuvre Party:	\$20.00 - \$50.00
Buffet Dinner Presentation:	\$30.00 - \$55.00
Sit Down Dinner Presentation	\$40.00 - \$75.00

*These are merely guidelines for you to follow. We will work with you to accommodate your price range. Alternate menus available and dietary restrictions may be accommodated. Passed hors d' oeuvres additional fee.*

## Bar Considerations:

We offer full call bar, house bar or beer and wine bar packages. The bar pricing is based on per person or consumption basis only and tax and gratuities will be applicable. Other bar options are available on a per person charge. Wine may be brought in for an additional \$15.00 corkage fee per bottle.

## Special Touches

Included in your package at no additional fee is the use of our Seasonal Silk Arrangements. Ancillary rentals are available for additional fee. Outside floral arrangements must be approved by event coordinator.

*\*\*No confetti.*

## Cake Cutting Fee

A cake cutting fee of \$35.00 will be applicable on all cakes, pastries or other desserts brought on premise. All products will be handled and served by the Table Three staff.

## Additional Services

At Table Three we offer the ability to handle ceremony and wedding receptions on our patio.

# Event Room

Surround yourself with great food, ambiance and friends in the Event Room at Table Three. With indoor seating and a portion of the patio available, our Event Room is perfect for every occasion!

## Criteria

Our Event Room is available to rent for a 4 hour period and requires a minimum food and beverage purchase with a preset menu. The room can accommodate up to 50 seated guests or 75 for a standup cocktail reception.

**Sunday thru Saturday 9-3pm** \$500 minimum  
food & beverage, \$175.00 room fee, 20% gratuity + tax

**Sunday thru Thursday 4-11pm** \$1000 minimum  
food & beverage, \$375.00 room fee, 20% gratuity + tax

**Friday and Saturday 4-11pm** \$3000 minimum  
food & beverage, \$500.00 room fee, 20% gratuity + tax

## Special Touches

Included in your package at no additional fee are linen napkins and use of our seasonal silk arrangements. Outside floral arrangements must be approved by our event coordinator. A few optional touches available to enhance your event include:

- Audio/Visual Equipment Usage \$75
- Cake Cutting Fee \$35
- Corkage Fee \$15
- Patio Seating/Mingling *Seasonal*
- Ancillary Rentals *Upon request*

# Patio Lounge

A great way to enjoy the outdoor season with al fresco entertaining. Celebrate a special occasion with family and friends in our Patio Lounge area. With inviting couches, cocktail seating, and live weekend music, it is the idyllic setting for that next special occasion.

## Criteria

Our Patio Lounge is available to rent for a 4 hour period and requires a minimum food and beverage purchase with a preset menu. The area can accommodate up to 40 seated guests or 60 for a standup cocktail reception.

**Sunday thru Saturday 9-3pm** \$500 minimum  
food & beverage, \$125.00 lounge fee, 20% gratuity + tax

**Sunday thru Thursday 4-11pm** \$750 minimum  
food & beverage, \$250.00 lounge fee, 20% gratuity + tax

**Friday and Saturday 4-11pm** \$2000 minimum  
food & beverage, \$500.00 lounge fee, 20% gratuity + tax

## Special Touches

Included in your package at no additional fee are linen napkins and use of our seasonal silk arrangements. Outside floral arrangements must be approved by our event coordinator. A few optional touches available to enhance your event include:

- Audio/Visual Equipment Usage \$75
- Cake Cutting Fee \$35
- Corkage Fee \$15
- Patio Seating/Mingling *Seasonal*
- Ancillary Rentals *Upon request*

# Vip Room

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Looking for the perfect setting for dinner with friends or a business lunch? The VIP room at Table Three offers a wonderful atmosphere for groups of 10 or less.

## Criteria

Our VIP Room is available by reservation only for a 3 hour period and requires a minimum food and beverage purchase off our regular menu or a preset menu. The room can accommodate up to 10 seated guests.

**Tuesday thru Saturday Day**                      \$150 minimum

*food & beverage, 20% gratuity + tax*

**Tuesday thru Thursday Night**                      \$250 minimum

*food & beverage, 20% gratuity + tax*

**Friday and Saturday Night**                      \$500 minimum

*food & beverage, 20% gratuity + tax*

*available from 5:00-8:00 pm or 8:00-11:00 pm*

## **Sunday Brunch**

*90 minute time periods with no minimum available at 10:00 am,*

*11:30 am & 1:00 pm, 20% gratuity + tax is applicable*

## Special Touches

Included in your package at no additional fee are linen napkins and use of our seasonal silk arrangements.

Outside floral arrangements must be approved by our event coordinator. If you opt to bring in a cake or other dessert, there is a \$35.00 cake fee. Our corkage fee is \$15.00 per bottle.



Table Three offers our Event Room, VIP room and Patio Lounge as exclusive and intimate gathering spots. We pride ourselves on our attention to detail and our ongoing client relationships. Our event coordinators will ensure a successful and enjoyable planning process for your upcoming event. The menu selections and guest minimums are guidelines for you to follow. It will be our pleasure to accommodate your needs.

We are aware of the importance of your occasion and understand the high expectations you have for your event. In addition, we want to provide the most enjoyable time for both you and your guests.

*We look forward to entertaining with you!*

Beth Williams, Owner  
John O'Brien, Executive Chef