



HO
Hosted Occasions

LUXURY
EVENT EXPERIENCES

CURATED • ELEVATED • UNFORGETTABLE

GRAZING TABLES • DESSERT EXPERIENCES • HOSTED POUR™
CORPORATE HOSPITALITY • BOARDS & BOXES

THOUGHTFULLY CURATED HOSPITALITY
for Every Occasion Worth Celebrating.

MENU & EXPERIENCE GUIDE



LUXURY EVENT EXPERIENCES

CURATED • ELEVATED • UNFORGETTABLE

Extraordinary food, impeccable presentation, and thoughtful service designed to elevate every occasion and leave a lasting impression.



SIGNATURE GRAZING TABLE

\$24-\$30 PER GUEST

Perfect for celebrations, showers, private events, milestone occasions, and polished social gatherings.



WEDDING GRAZING TABLE

\$26-\$32 PER GUEST

Ideal for wedding cocktail hours, receptions, bridal events, and unforgettable weekend hospitality.



CORPORATE GRAZING TABLE

\$25-\$30 PER GUEST

Designed for client receptions, employee appreciation, meetings, networking events, and more.

THOUGHTFULLY CURATED HOSPITALITY
for Every Occasion Worth Celebrating.



HOSTED
POUR
PREMIUM BEVERAGE HOSPITALITY

HOSTED POUR EXPERIENCE™

A LUXURY BEVERAGE HOSPITALITY EXPERIENCE

More than bartending. We create a polished beverage experience centered around hospitality, presentation, and exceptional guest service.

THE HOSTED POUR EXPERIENCE™

Starting at \$995

Our signature beverage hospitality experience for weddings, corporate events, and private celebrations.



RECOMMENDED STAFFING

Up to 75 Guests	1 Beverage Host
76–150 Guests	2 Beverage Hosts
151–225 Guests	3 Beverage Hosts
226–300 Guests	4 Beverage Hosts
300+ Guests	Custom Proposal

Additional Beverage Host: \$225 each

INCLUDED WITH EVERY EXPERIENCE



BEVERAGE PLANNING

Consultation, custom menu planning, shopping list with recommended quantities, alcohol quantity recommendations, mixer and supply recommendations.



PROFESSIONAL HOSPITALITY

Professionally trained Beverage Host(s) in black or white long-sleeve button-down uniform with embroidered logo and exceptional guest service.



BEVERAGE STATION

Elegant station styling, premium bar tools, dispensers (when applicable), ice tubs, setup, continuous replenishment, and complete breakdown and cleanup.



BEVERAGE ESSENTIALS

Premium mixers, fresh juices, house syrups, fresh citrus, fresh herbs, premium garnish display, cocktail napkins, straws, accessories, and premium disposable cups.



HOSPITALITY TOUCHES

Infused hydration station, continuous station refresh, organization, guest interaction, and responsible beverage service.



ELEVATED HOSPITALITY.

Unforgettable Moments.

CURATED ENHANCEMENTS

Signature Welcome Beverage	Starting at \$195
Signature Mocktail Experience	Starting at \$395
Premium Coffee Service	Starting at \$295
Premium Fresh Juice Service	Starting at \$295
Champagne Toast Service	Starting at \$225
Luxury Glassware Upgrade	Starting at \$4 per guest
Signature Garnish Collection	Starting at \$95
Premium Hydration Station Upgrade	Starting at \$125
Personalized Beverage Menu Display	Starting at \$95
Beverage Station Linen Upgrade	Starting at \$95
Premium Disposable Collection	Starting at \$2 per guest
Additional Service Hour	\$175 per hour



BEVERAGE RENTAL SUPPLY

A curated selection of rental items available to elevate your beverage experience.

Price vary



CHAMPAGNE WALL RENTAL

\$295



HOSTED OCCASIONS PAIRINGS

Enhance your experience with our grazing tables, dessert collections, and other culinary offerings.

Custom Pricing



CLIENT PROVIDED

Client supplies: alcohol, beer, wine.

Hosted Pour provides guidance on quantities and shopping recommendations.



MINIMUM GRATUITY

A minimum gratuity of \$250 per Beverage Host is required. Guest tips are applied toward this minimum. Any remaining balance will be added to the final invoice unless gratuity is prepaid.



TRAVEL

Travel within the St. Louis metro area is included where applicable. Travel outside the metro area may incur additional fees.



HOLIDAY & PEAK DATES

Holiday weekends and high-demand dates may be subject to premium pricing.



CUSTOM PROPOSALS

Every Hosted Pour event receives a customized proposal based on: guest count, service hours, beverage selections, venue, staffing, and enhancements.



THOUGHTFULLY CURATED. BEAUTIFULLY SERVED.

DESSERT EXPERIENCES



SWEET MOMENTS. BEAUTIFULLY CURATED.

From elegant dessert tables to individually packaged confections, every detail is designed to delight your guests and complement your celebration.



CURATED DESSERT TABLES

Pricing is per guest with a minimum of 25 guests.



SIGNATURE DESSERT TABLE

STARTING AT \$18 PER GUEST

Brownie bites, signature cookies, mini cheesecakes, chocolate-covered strawberries, assorted macarons, seasonal fruit, and premium chocolates.



CELEBRATION DESSERT TABLE

STARTING AT \$22 PER GUEST

Everything in Signature plus lemon berry tartlets, dessert verrines, petit fours, chocolate truffles, and elevated styling.



LUXE DESSERT EXPERIENCE

STARTING AT \$28 PER GUEST

Chocolate hazelnut mini entremets, raspberry pistachio tartlets, gourmet verrines, Basque cheesecake bites, premium bonbons, macarons, chocolate-dipped fruits, and luxury presentation.



THOUGHTFULLY CURATED. BEAUTIFULLY SERVED.

Made to sweeten every unforgettable moment.

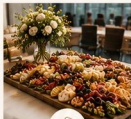
CORPORATE HOSPITALITY

ELEVATE EVERY MEETING.
IMPRESS EVERY CLIENT.

Thoughtfully curated hospitality experiences designed to support productivity, build relationships, and leave a lasting impression.



PREMIUM HOSPITALITY SOLUTIONS FOR EVERY BUSINESS OCCASION



CORPORATE GRAZING TABLES

\$25-\$30 PER GUEST

Abundant, beautifully styled grazing tables perfect for meetings, client receptions, and corporate gatherings.



HOSTED BREAKFAST BOXES

\$20 PER GUEST

Individually packaged breakfast experiences to fuel productive mornings and early meetings.



HOSTED LUNCH BOXES

\$21 PER GUEST

Elevated lunch boxes designed for meetings, conferences, and team events.



HOSTED SNACK BOXES

\$18 PER GUEST

Perfect for breaks, sessions, and all-day meetings that need a refreshing boost.



HOSTED POUR™ EXPERIENCE

STARTING AT \$995

A full-service beverage experience that elevates any corporate event with refinement and style.

THOUGHTFULLY CURATED. BEAUTIFULLY SERVED.

Hospitality that strengthens connections and inspires success.

BOARDS & BOXES

CURATED. ELEVATED. MADE TO IMPRESS.

Artfully curated boards and hospitality boxes featuring premium ingredients and thoughtful presentation—perfect for gifting, hosting, and celebrating life's moments.



CURATED BOARDS



THE SIGNATURE BOARD

\$68 / \$118 / \$158
Serves 2-4 / 5-8 / 9-12

Brie, cheddar, salami, prosciutto, crackers, fruit, nuts, and honey.



THE HOSTING BOARD

\$165 / \$215
Serves 10-14 / 15-20

Three cheeses, two meats, crackers, fruit, nuts, olives, and spreads.



THE CELEBRATION BOARD

\$185 / \$235
Serves 10-14 / 15-20

Premium cheeses, meats, fresh fruit, chocolates, nuts, and specialty accents.



THE LUXE BOARD

\$225 / \$285
Serves 10-14 / 15-20

Truffle cheese, prosciutto, specialty meats, honeycomb, gourmet accompaniments.

PREMIUM HOSPITALITY BOXES



THE HOST GIFT (1-2)

\$38 - \$55

Cheese, crackers, fruit, nuts, and honey on spread.



THE SIGNATURE GIFT (2-6)

\$68 / \$88

Three cheeses, meats, crackers, fruit, honey, and fig preserve.



THE SWEET GIFT

\$45 - \$75

Chocolate strawberries, macarons, cookies, and fresh berries.



THE CELEBRATION GIFT (4-10)

\$105 / \$135

Premium cheeses, meats, honeycomb, spreads, and gourmet chocolates.



THE GENTLEMAN'S BOARD BOX

\$58 - \$78

Cheddar, meats, jerky, nuts, and crackers.



THE CELEBRATION BLOOM BOX

\$60 - \$85

Sweet and savory mix with fresh berries and beautiful floral styling.



PREMIUM INGREDIENTS

We source the finest ingredients to ensure exceptional quality in every bite.



THOUGHTFUL PRESENTATION

Every board and box is beautifully styled and packaged with care.



PERFECT FOR ANY OCCASION

From intimate gatherings to grand celebrations, we make every moment memorable.



DIETARY CONSIDERATIONS

Gluten-free, nut-free, and other dietary-friendly options available upon request.

THOUGHTFULLY CURATED. BEAUTIFULLY SERVED.

HOW IT WORKS

A seamless experience designed around you—so you can focus on what truly matters.



1

CONSULTATION

We start with a conversation about your vision, style, and priorities. Every detail matters.



2

PROPOSAL

You'll receive a custom proposal featuring a curated plan, thoughtful menu, and beautiful presentation tailored to your event.



3

CELEBRATE

We handle every detail with precision and care so you can be fully present and enjoy an unforgettable experience.



THOUGHTFULLY CURATED. BEAUTIFULLY SERVED.

LET'S CREATE SOMETHING WORTH GATHERING AROUND.

Thoughtfully curated hospitality experiences
designed to elevate every occasion and leave lasting impressions.

BOOK A CONSULTATION



WEBSITE
hostedoccasions.com/events



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EMAIL
orders@hostedoccasions.com



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