GRADUATION PACKAGES

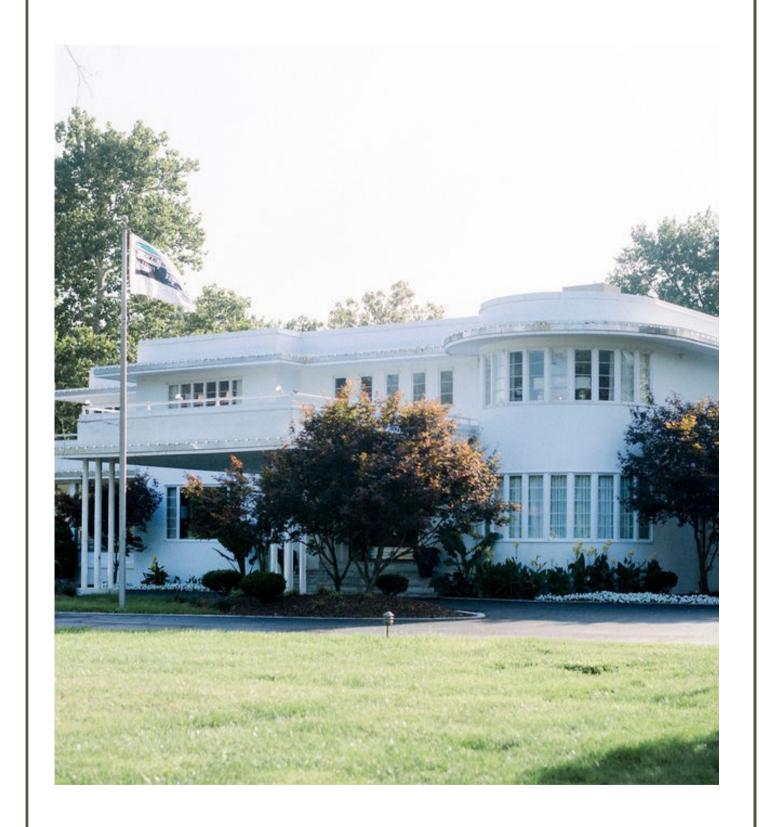
ESTD. 1940

Chatol





THECHATOL.COM



MeCome to THE CHATOL

THE CHATOL IS THE REAL DEAL!

She's a National Register Art Deco Mansion built in a time when entertaining in the home was an art form ... and it shows!

Beautifully restored in 2021, everywhere you look in the over 10,000sf home you'll find beautiful furnishings, artwork, color and style.

It all comes together creating a relaxed, welcoming feel with plenty of space for connecting and celebrating with family & friends.

This place is really something special!

So whether you envision an intimate family gathering or grand soiree, you won't have many opportunities to gather with those closest to you to celebrate the important moments of your life.

At The Chatol, it is the mission of our professional and courteous staff to graciously serve you like you are part of our family.

Throughout your time at The Chatol, you can rest assured that the venue details are thoughtfully taken care of so you are free to relax and enjoy every moment of the celebration.

WE LOOK FORWARD TO WELCOMING YOU AS OUR GUEST AT THE CHATOL!



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DONT HESITATE TO GET IN TOUCH!

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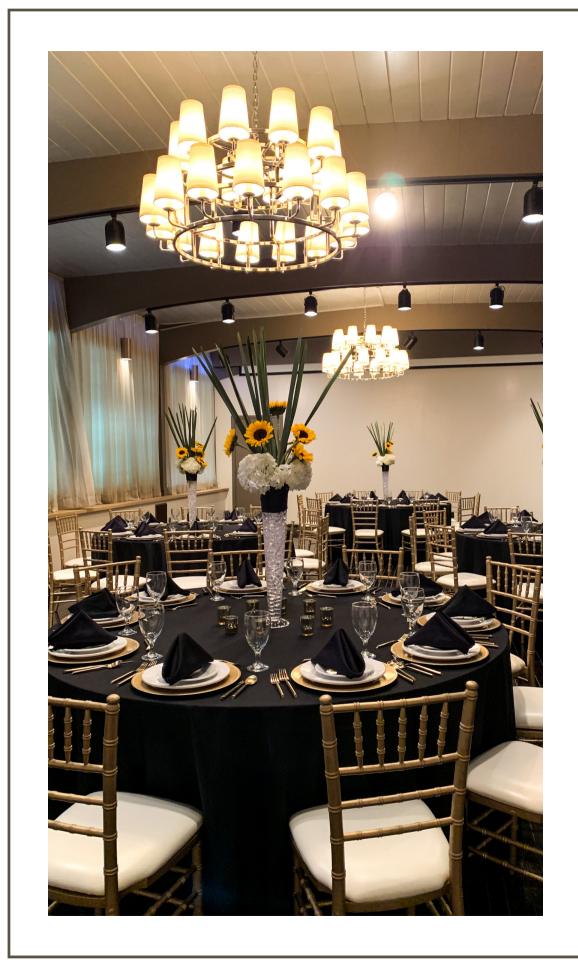












OPTIONAL
BALLROOM

&
ESTATE

ADD-ON

Inquire for Details







GRADUATION PACKAGE RENTAL FEATURES The following are INCLUDED for all Graduation event rentals

- Exclusive use of the National Register of Historic Places Main Mansion.
- Your very own personal Concierge on site throughout the day and evening to provide professional, courteous assistance.
- Set-up, Tear Down & Professional Cleaning before and after event
- Professionally Catered Food & Beverage Service
- Spacious Bar, Lounge & Living Area
- Bright & Spacious Solarium set with complimentary bar height tables, linens and graduation themed centerpieces
- Up to Five (5) 42"h Cocktail Tables with Professional White Floor Length Table Linens
- One (1) 6' Rectangular Banquet Tables with Professional Black Box Pleat Banquet Table Skirting
- Audio/Visual hookup for Television Slideshow

If you do not see what you need listed above, we provide full service coordination of additional rentals and upgrades.

Rental additions and upgrades are an additional cost.



YOUR Concience TEAM

EVENT PRODUCER

Our professionally trained
Event Production Team will
guide & assist you through all
venue-related planning,
including catering &
beverage service.

CONCIERGE

Your Event Concierge has one job on the day of your event: to make sure you and your guests are completely taken care of!

PRODUCTION & EVENT STAFF

Our Professional, Highly
Trained & Courteous Porters,
Wait Staff & Captains will set
up the property to your
specifications and deliver
exceptional service to you
and your guests throughout
your event.



BRUNCH

\$950

(includes personal set-up/clean-up time)

BRUNCH FOOD AND BEVERAGE SERVICE

SCHOOL THEMED DECOR

TABLES WITH LINENS & CENTERPIECES

OPTIONAL HOST BAR PACKAGES AVAILABLE

ATTENDANTS, SERVERS & WAIT STAFF INCLUDED IN THE ABOVE FEE.

Prices are subject to a 22% service fee and applicable taxes. Both are subject to change without notice.

Chefs Bunch Displays



CLASSIC BREAKFAST DISPLAY

Selection of Cured Meats & Cheeses, Mini Quiche & French Toast Points served with Vermont Maple Syrup

MINI PIZZA & GOURMET DELL SANDWICH BOARD

Assorted Mini Flatbread Pizza and Deli Sandwiches prepared with an assortment of meats and chesses. Served with condiments.

SMOKED SALMON DISPLAY

Wild Caught Smoked Salmon with Dill Cream Cheese, Red Onion, Capers, Chopped Egg & Arugula, Served with Crackers & Croustades

SEASONAL FRESH FRUIT & CRUDITE VEGETABLE DISPLAY

Assortment of Fresh Seasonal Fruit & Berries, Served with Candied Spiced Nuts
Assortment of Fresh Raw Seasonal Vegetables, Served with Green Goddess Dip & Pesto Hummus

GOURMET PASTRY & ARTISANAL BREAD DISPLAY

Chef's Selection of Gourmet Breakfast Pastries, Cakes & Confectionaries.

Assortment of Artisanal Bread, Served with Classic Spinach Artichoke Dip & Red Pepper Roasted Hummus, Herb Infused Olive Oil,
Tapanade, Crackers & Croustades

HOT & COLD BEVERAGES

All Displays served with Fresh Brewed Coffee, Raspberry Infused Herbal Tea, Pink Lemonade & Water.

Select Four (4) Displays from the above selection..

Displays may be combined in a single display for smaller guest counts.



HORS D'OEUVRES & COCKTAILS

\$1750

EXCLUSIVE USE OF THE MAIN MANSION FOR 4 HOURS

(includes personal set-up/clean-up time)

FOOD AND BEVERAGE SERVICE

COMPLIMENTARY SIGNATURE DRINK

SCHOOL THEMED DECOR

TABLES WITH LINENS & CENTERPIECES

OPTIONAL HOST BAR PACKAGES AVAILABLE

ATTENDANTS, BUTLER PASSERS, SERVERS & WAIT STAFF INCLUDED IN THE ABOVE FEE.

Prices are subject to a 22% service fee and applicable taxes. Both are subject to change without notice.

Chefs Hors Displays



ANTIPASTO & ARTISAN CHEESE BOARD

Cured Meats, Marinated Olives, Grilled Vegetables, Basil Mozzarella Balls, Crackers & Croustades
Assorted Local & Imported Cheeses with Seasonal Berries, Rosemary Mixed Nuts, Served with Flatbreads & Assorted Crackers

SEASONAL FRESH FRUIT & CRUDITE VEGETABLE DISPLAY

Assortment of Fresh Seasonal Fruit & Berries, Served with Candied Spiced Nuts
Assortment of Fresh Raw Seasonal Vegetables, Served with Green Goddess Dip & Pesto Hummus

MINI PIZZA & GOURMET DELI SANDWICH BOARD

Assorted Mini Flatbread Pizza and Deli Sandwiches prepared with an assortment of meats and chesses. Served with condiments.

COCKTAIL SHRIMP & SMOKED SALMON DISPLAY

Chilled Shrimp with Horseradish Cocktail Sauce, Wild Caught Smoked Salmon with Dill Cream Cheese, Red Onion, Capers, Chopped Egg & Arugula,
Served with Crackers & Croustades

GOURMET DESSERT & ARTISANAL BREAD DISPLAY

Chef's Selection of Gourmet Desserts, Cakes & Confectionaries.

Assortment of Artisanal Bread, Served with Classic Spinach Artichoke Dip & Red Pepper Roasted Hummus, Herb Infused Olive Oil,
Tapanade, Crackers & Croustades

HOT & COLD BEVERAGES

All Displays served with Fresh Brewed Coffee, Raspberry Infused Herbal Tea, Pink Lemonade & Water.

Select Four (4) Displays from the above selection..

Displays may be combined in a single display for smaller guest counts.

Butler Passed Hors Doewres



TOMATO BRUSCHETTA

rubed garlic, olive oil and sea salt

SPINACH & ARTICHOKE DIP

sea salt toast points, carrots and celery

CRISPY BAKED FETA

stuffed with blackberry jam

SWEDISH MEATBALLS

Pork & Beef in Swedish Cream Sauce

ANTIPASTO SKEWERS

assorted cheese, cured meats, olives, marinated vegetables

WATERMELON & FETA SKEWERS

cucumber, balsamic dipping sauce

JUMBO SHRIMP COCKTAIL

classic horseradish cocktail sauce

PETIT VEGGIE PIZZA

goat cheese, mushroom

FRIED CHICKEN BITE

korean barbeque sauce

CHOCOLATE COVERED STRAWBERRIES

gourmet dark and white chololate

Select Three (3) Butler Passed Hors d'oeuvres from the above selection.

Hors d'oeuvres selections will be Butler Passed for 1 hour at time specified by the event host.

Graduation Party Mailailla Dates

All Inclusive BRUNCH

SAT 05/13 10:00AM-2:00PM SUN 05/14 10:00AM-2:00PM

SAT 05/20 10:00AM-2:00PM SUN 05/21 10:00AM-2:00PM

All Inclusive HORS D'OEUVRES & COCKTAIL PARTY

FRI 05/12 4:00PM-8:00PM SAT 05/13 4:00PM-8:00PM SUN 05/14 4:00PM-8:00PM

FRI 05/19 4:00PM-8:00PM SAT 05/20 4:00PM-8:00PM SUN 05/21 4:00PM-8:00PM

ALL GRADUATION PACKAGE RESERVATIONS ARE FIRST COME, FIRST SERVE
RESERVATIONS ARE CONFIRMED UPON EMAIL RECEIPT OF A SIGNED CONTRACT & PAYMENT IN FULL





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