

Katie's

Private Events

751 Clark Ave. St. Louis, MO 63102
(314) 942-2416
katies.com



The Events Team at Katie’s Pizza and Pasta Osteria is here to offer you and your guests a taste of our award-winning restaurant in an intimate setting at Ballpark Village in down-town St. Louis. From corporate events to social gatherings, our private dining space offers the perfect atmosphere to share an unforgettable meal. Ideal for groups of 20 to 60 guests for sit down meals, or up to 80 guests for cocktail style celebrations.

Amenities

- Available 7 days a week
- Personal event coordinator to assist with planning
- Beautiful, private space with audio/visual for all presentation and entertainment needs
- Private bar, bartenders and waitstaff (staffing fee applies)
- No rental fee, just minimums (tax/gratuity separate)
- Custom menu curated for your event by award-winning chefs, Katie Lee, Jake Sanderson and Cary McDowell (Additional fee and limited availability.)

Menu Options

- Sit-down, multi-course
- Italian family-style
- Passed appetizers and cocktails

Days/Minimums

Lunch/Brunch

Monday-Sunday
\$500 minimum

Dinner

Sunday-Thursday
\$750 minimum

Friday-Saturday
\$1000 minimum

Game/Event Days*

Dinner

Friday/ Saturday
\$1500 minimum

*special rates applied to certain home game dates & holiday dates, see event manager for details

Family-style Lunch

Course items must be selected in advance.

Option 1

\$35

Per person

ANTIPASTI

CANNELLINI BEAN DIP*

INSALATA

Choose one

INSALATA MISTA*

CALABRIAN KALE CAESAR

HAND-CRAFTED PASTA

Choose one

FIORI ARRABIATA*

LEMON PACCHERI*

SPAGHETTI & MEATBALLS

HAND-CRAFTED PIZZA

Choose one

MARGHERITA RED DI BUFALA*

EZZO PEPPERONI

PESTO QUATTRO FORMAGGIO*

MEATBALL

Option 2

\$45

Per person

ANTIPASTI

TOASTED RAVIOLIS

INSALATA

Choose one

FAMOUS FRIED ARTICHOKE SALAD*

CALABRIAN KALE CAESAR

HAND-CRAFTED PASTA

Choose two

FIORI ARRABIATA*

LEMON PACCHERI*

SPAGHETTI & MEATBALLS

FIAMA MAFALDA BOLOGNESE

HAND-CRAFTED PIZZA

Choose two

MARGHERITA RED DI BUFALA*

EZZO PEPPERONI

PESTO QUATTRO FORMAGGIO*

MEATBALL

PANCETTA & FIG

Family-style Dinner

Course items must be selected in advance.

Option 1

\$65

Per person

ANTIPASTI

CANNELLINI BEAN DIP*

INSALATA

Choose one

INSALATA MISTA*

CALABRIAN KALE CAESAR

HAND-CRAFTED PASTA

Choose one

FIORI ARRABIATA*

LEMON PACCHERI*

FIAMA MAFALDA BOLOGNESE

SEASONAL DISH

SECONDI

Choose one

CHICKEN PARMIGIANO

SEASONAL PESCETARIAN DISH

Option 2

\$85

Per person

ANTIPASTI

TOASTED RAVIOLIS

INSALATA

Choose one

FAMOUS FRIED ARTICHOKE SALAD*

TOMS CHOPPED SALAD

HAND-CRAFTED PASTA

Choose two

FIORI ARRABIATA*

LEMON PACCHERI*

FIAMA MAFALDA BOLOGNESE

SEASONAL DISH

SECONDI

Choose one

CHICKEN PARMIGIANO

SEASONAL PESCETARIAN DISH

E3 RANCH RIBEYE ALLA FIORENTINA

BEVERAGES

UNLIMITED COFFEE, TEA, SOFT DRINKS

ADD TO SALAD

ROASTED CHICKEN 9

PRAWNS 14

SCALLOPS 18

WHITE ANCHOVIES 5

Plated Lunch

Course items must be selected in advance.

Option 1

\$35

Per person

ANTIPASTI

CANNELLINI BEAN DIP*

INSALATA/ANTIPASTI

Choose one

INSALATA MISTA*

CALABRIAN KALE CAESAR

HAND-CRAFTED PASTA

Choose one pasta or one pizza

FIORI ARRABIATA*

LEMON PACCHERI*

HAND-CRAFTED PIZZA

MARGHERITA RED DI BUFALA*

EZZO PEPPERONI

Option 2

\$45

Per person

ANTIPASTI

CANNELLINI BEAN DIP*

INSALATA/ANTIPASTI

Choose one

INSALATA MISTA*

FAMOUS FRIED ARTICHOKE*

CHARRED CAULIFLOWER*

HAND-CRAFTED PASTA

Choose one pasta or one pizza

FIORI ARRABIATA*

LEMON PACCHERI*

SEASONAL DISH

HAND-CRAFTED PIZZA

MARGHERITA RED DI BUFALA*

EZZO PEPPERONI

PESTO QUATTRO FORMAGGIO*

MEATBALL

Plated Dinner

Course items must be selected in advance.

Three Course

\$95

Per person

FIRST COURSE

BREAD SERVICE + (1) FAMILY-STYLE APPETIZER

INSALATA

Choose one

INSALATA MISTA*

CALABRIAN KALE CAESAR

FAMOUS FRIED ARTICHOKE SALAD*

ENTREE COURSE

Choose one

CHICKEN PARMIGIANO

WILD BOAR LASAGNA

SEASONAL PESCETARIAN DISH

DESSERT COURSE

Choose one

TIRAMISU

SEASONAL CANNOLI

RICOTTA DONUTS

Four Course

\$110

Per person

FIRST COURSE

BREAD SERVICE + (1) FAMILY-STYLE APPETIZER

INSALATA

Choose one

INSALATA MISTA*

TOM'S CHOPPED SALAD

FAMOUS FRIED ARTICHOKE SALAD*

SECOND COURSE

Choose one

FIORI ARRABIATA*

LEMON PACCHERI

SEASONAL PASTA

ENTREE COURSE

Choose one

CHICKEN PARMIGIANO

SEASONAL PESCETARIAN DISH

E3 RANCH RIBEYE ALLA FIORENTINA

DESSERT COURSE

Choose one

TIRAMISU

SEASONAL CANNOLI

RICOTTA DONUTS

BEVERAGES

UNLIMITED COFFEE, TEA, SOFT DRINKS

ADD TO SALAD

ROASTED CHICKEN 9

PRAWNS 14

SCALLOPS 18

WHITE ANCHOVIES 5

Plated Brunch

Course items must be selected in advance.

\$40

Per person

Choose one

SPECK & EGG PANINO*

WOOD OVEN EGGS

SQUASH BLOSSOM FRITTATA*

FIG & PANCETTA FRENCH TOAST

BEVERAGES

UNLIMITED COFFEE, TEA, SOFT DRINKS

Family-style Brunch

Course items must be selected in advance.

\$35

Per person

Choose one

LEMON RICOTTA PANCAKES*

FIG & PORCHETTA FRENCH TOAST

BOLOGNESE SAUSAGE & POTATO PIZZA

CITRUS CURED SALMON PIZZA

SIDES

Choose one

MARKET FRUIT

CRISPY FINGERLING POTATOES

CRISPY PANCETTA

Brunch Cocktails

\$38

Per person

2 HOUR MAXIMUM

INCLUDES

BOTTOMLESS MIMOSAS &

BLOODY MARYS

Passed Antipasti

\$27

Per person

Includes bamboo disposables

ARTICHOKES TOASTED RAVIOLI

MARGHERITA RED

SEASONAL ARANCINI

NEAPOLITAN MEATBALLS





Bar Packages

Based on 3-hour event

Premium Open Bar

\$45
Per person

LIQUOR

PREMIUM, CALL & WELL SPIRITS

BEER

DOMESTIC & IMPORTED

WINE

HOUSE RED, HOUSE WHITE, PINOT NOIR, PINOT GRIGIO,
CABERNET, PINOT NOIR, ROSE

Standard Open Bar

\$40
Per person

LIQUOR

CALL & WELL SPIRITS

BEER

DOMESTIC & IMPORTED

WINE

HOUSE RED, HOUSE WHITE

Beer & Wine Open Bar

\$35
Per person

BEER

DOMESTIC & IMPORTED

WINE

HOUSE RED, HOUSE WHITE

Consumption Bar

STANDARD
RESTAURANT
PRICES
PER
DRINK

Enhancements

BRANDED ICE CUBES \$7.50 PER DRINK
(MIN 25 CUBES)

SIGNATURE COCKTAILS DURING
COCKTAIL HOUR



Pizza & Pasta Making Experience

Imagine stepping into a bustling pasta room at Katie’s Pizza and Pasta Ballpark Village, where the air is alive with the aroma of freshly kneaded dough and simmering sauces. For pizza enthusiasts, the experience begins with the stretch and pull of dough, transforming it into a canvas ready to be adorned with vibrant sauces, cheeses, and an array of toppings of your choosing. Pasta making, on the other hand, requires hands to deftly mix and knead the ingredients into silky, elastic dough. Rolling and shaping follow, which you and your guests will experience first-hand. In both experiences, our pasta room becomes a play-ground where creativity and tradition meet. It’s not just about preparing a meal but crafting an experience where every step is an expression of creativity and skill. And as the pizzas emerge from the our wood-fired oven, the satisfaction comes from creating something delicious and ready to be shared. You’ll enjoy creating and eating your party’s pizzas, along with a few of our own, for the pizza making experience. For the pasta making experience, you’ll get to take your creations home with you and eat ours in the comfort of our dining room. Both experiences include our seasonal salads and Italian-inspired desserts as well.

Pizza Making Class

\$155

Per guest (+ labor, tax, gratuity)

Limited to 25 guests

Limited bar (signature cocktail, house wine, bubbles and beer)

Includes pizza demonstration + client pizza making

Includes dinner (salad + pizza + dessert)

Dates exclude Cardinals home game days

Pasta Making Class

\$255

Per guest (+ labor, tax, gratuity)

Limited to 20 guests

Limited bar (signature cocktail, house wine, bubbles and beer)

Includes pasta demonstration + client pasta making

Includes dinner (salad + pizza + dessert)

Dates exclude Cardinals home game days



DO YOUR THING.
BE YOURSELF.