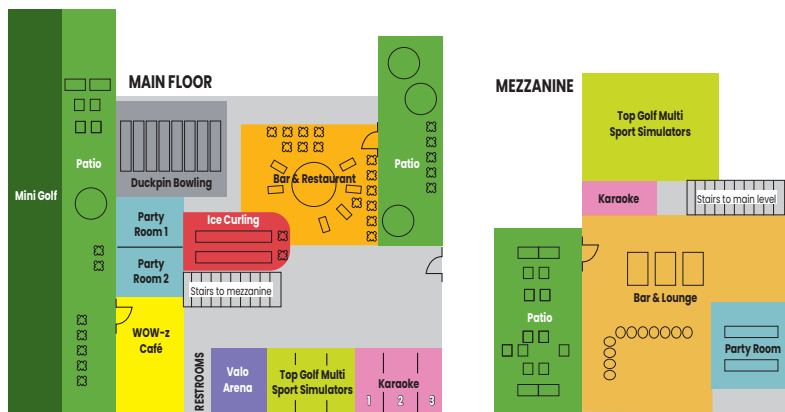




2026 HOLIDAY PLANNING GUIDE

Contact Events@WowFunGames.com or 636-492-2900
Scan Here to Start Planning





Looking for a one-of-a-kind way to bring your team together? WOW! is built for unforgettable events. Whether you're planning a team-building day, company celebration, family gathering, or just because—we deliver the perfect mix of activities, flavor, and flexibility to make your event a success.



Your group will love exploring everything WOW! has to offer:

DUCKPIN BOWLING

8 high-tech lanes, including lounge seating and lane-side service.

Capacity: up to 6 per lane

MINI GOLF

An 18-hole course designed for friendly competition.

TOPGOLF SWING SUITE MULTI-SPORTS SIMULATORS

Step into immersive gameplay from golf swings to penalty kicks.

Capacity: Main Level: up to 8 guests per suite

Mezzanine Level: up to 20 guests

KARAOKE

Go head-to-head or sing as a group for the ultimate icebreaker.

Capacity: up to 10 per booth

VALO ARENA

The world's first mixed-reality playground—no headsets required.

Capacity: up to 6 players per game

POLYSYNTHETIC ICE CURLING

Sweep, slide, and strategize on our 2 all-weather curling bays.



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WOW! also features versatile event spaces, including a private VIP suite with its own bar, lounge, patio, firepits, large-scale sports simulator, and private karaoke room—perfect for groups looking for a more exclusive experience.

At WOW!, you'll find everything you need to engage your team, impress clients, and create lasting memories—all under one roof.



FULL VENUE RENTAL

Make WOW! Entirely Yours

For a truly unforgettable experience, elevate your event with a Full Venue Rental—your exclusive opportunity to take over the entire WOW! facility. Enjoy private, unrestricted access to every attraction, including mini golf, multi-sports simulators, karaoke booths, polysynthetic curling, Valo Arena, eight duckpin bowling lanes, dedicated event rooms, two spacious patios, and our full restaurant and bar.

A full buyout also unlocks custom branding takeovers across the venue, along with complete A/V control for presentations, announcements, and entertainment. Ideal for large corporate gatherings, celebrations, product launches, or VIP experiences, this option transforms WOW! into your own private playground—designed entirely around your vision.

Capacity: 500+



VIP MEZZANINE

Your Exclusive Elevated Experience

Take your event to the next level with private access to WOW!'s VIP Mezzanine—an upscale, semi-private space designed for groups seeking both comfort and exclusivity. This premium area features an expanded Topgolf Swing Suite multi-sports simulator, a private karaoke booth, and a versatile event room ideal for presentations, meetings, breakout sessions, or dedicated food station and menu service.

Guests will also enjoy a private bar and an inviting patio with firepits and lounge seating, creating the perfect environment for connection, relaxation, and memorable moments. Whether hosting a corporate gathering, team celebration, or VIP social, the VIP Mezzanine offers a refined, turnkey setting that enhances every part of your event.

Capacity: 125

When it's time to unwind, our in-house culinary team serves up scratch-made menus tailored to your event, from crowd-pleasing apps to plated meals and buffets. Pair it with cocktails from our full-service bar—or enjoy the lively outdoor patio with firepits for a relaxed, social vibe.

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HOLIDAY SOIRÉE

\$35⁺⁺/Guest

Served with Parker House Rolls

STARTERS *(choose one)*

Fresh Vegetable Display

Tomato Bruschetta

Marinated Tomatoes, Fresh Basil, Burrata Cheese, Balsamic

Truffled Garlic Bread & Ricotta

Black Truffle Butter, Roasted Garlic, Ricotta, Red Pepper Flake

SALADS *(choose one)*

Caesar Salad*

Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

Pear & Walnut Salad^{GF}

Baby Arugula, Pickled Pear, Dried Tart Cherries,
Toasted Walnuts, Bleu Cheese, Radish

Mixed Greens

Spring Mix, Carrot, Grape Tomatoes, English Cucumbers
Choice of Ranch, Bleu Cheese or Balsamic Vinaigrette

MAINS *(choose one)*

Citrus Brined Roasted Turkey Breast

Sage & Rosemary Gravy

Honey Hot Glazed Ham

Shrimp & Grits

Chipotle Cream, Tomatoes, Cilantro

Herb Roasted Chicken Roulade

Horseradish Sauce

SIDES *(choose two)*

Roasted Herb Potatoes

Brown Butter Mashed Potatoes

Sweet Potato Mash

Roasted Broccoli

Fresh Green Beans

Brussel Sprouts

DESSERTS *(choose one)*

Red Velvet Cake

Cheesecake

Assortment of Holiday Cookies

⁺⁺ A service charge of 18% and applicable state tax will be added.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs. Not all ingredients are listed in the menu.
(V) VEGETARIAN. Please note that while we strive to prepare vegetarian dishes without any animal products, cross-contamination is a possibility due to our kitchen environment.

(GF) GLUTEN FREE. We offer gluten free menu options, but we are not a fully gluten-free kitchen.

Cross contamination could occur, and we cannot guarantee that any item is completely free of allergens.

'TIS THE SEASON

\$42⁺⁺/Guest

Served with Parker House Rolls

STARTERS (choose one)

Fresh Vegetable Display

Truffled Garlic Bread & Ricotta

Black Truffle Butter, Roasted Garlic, Ricotta, Red Pepper Flake

Cured Meats & Cheese Display

SALADS (choose one)

Caesar Salad*

Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

Pear & Walnut Salad^{GF}

Baby Arugula, Pickled Pear, Dried Tart Cherries,
Toasted Walnuts, Bleu Cheese, Radish

Waldorf^{GF}

Apples, Celery, Grapes, Pomegranate, Walnuts, Dijon Vinaigrette

Mixed Greens^{GF}

Spring Mix, Carrot, Grape Tomatoes, English Cucumbers
Choice of Ranch, Bleu Cheese or Balsamic Vinaigrette

MAINS (choose two)

Citrus Brined Roasted Turkey Breast

Sage & Rosemary Gravy

Honey Hot Glazed Ham

Roasted Pork Loin

Garlic, Rosemary, Au Jus

Grilled Salmon

Fresh Herbs, Charred Lemon

Red Wine Braised Beef Short Ribs

SIDES (choose two)

Roasted Herb Potatoes

Traditional Sage Holiday Dressing

Sweet Potato Mash^{GF}

Brown Butter Mashed Potatoes

Seasonal Mixed Vegetables^{GF}

Fresh Green Beans

Brussel Sprouts

DESSERTS (choose one)

Peach Cobbler | Red Velvet Cake | Pecan Pie

Cheesecake | Assortment of Holiday Cookies

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HOLIDAY FEAST

\$49⁺⁺/Guest

Served with Parker House Rolls

STARTERS (choose one)

Fresh Vegetable Display

Cured Meat & Cheese Display

Prime Rib & Goat Cheese Bruschetta

Peppered Goat Cheese, Prime Rib, Chives

Truffled Garlic Bread & Ricotta

Black Truffle Butter, Roasted Garlic, Ricotta,
Red Pepper Flake

SALADS (choose one)

Caesar Salad*

Crisp Romaine, Parmesan, Rustic Croutons,
Caesar Dressing

Pear & Walnut Salad^{GF}

Baby Arugula, Pickled Pear, Dried Tart Cherries,
Toasted Walnuts, Bleu Cheese, Radish

Wheat Berry Salad

Baby Arugula, Wheat Berries, Dried Tart
Cherries, Toasted Walnuts, Fresh Herbs,
Feta Cheese, Lemon Vinaigrette

Waldorf

Apples, Celery, Grapes, Pomegranate, Walnuts,
Dijon Vinaigrette

Mixed Greens

Spring Mix, Carrot, Grape Tomatoes,
English Cucumbers
Choice of Ranch, Bleu Cheese or
Balsamic Vinaigrette

MAINS (choose two)

Red Wine Braised Beef Short Ribs

Citrus Brined Roasted Turkey Breast

Sage & Rosemary Gravy

Honey Hot Glazed Ham

Garlic & Rosemary Crusted Prime Rib

Au Jus & Horseradish Sauce

Grilled Salmon

Fresh Herbs, Charred Lemon

Roasted Pork Loin

Garlic, Rosemary, Au Jus

Wild Mushroom Linguini

Fresh Herbs, Garlic, White Wine, Linguini

Arrabbiata

Fusilli Pasta, Spicy Pomodoro, San Marzano Tomatoes,
Fresh Mozzarella, Basil

Shrimp & Grits

Chipotle Cream, Tomatoes, Cilantro

SIDES (choose three)

Roasted Herb Potatoes

Brown Butter Mashed Potatoes

Traditional Holiday Stuffing

Sweet Potato Mash

Vegetable Couscous

Grilled Asparagus^{GF}

Roasted Brussels Sprouts^{GF}

Andouille Cornbread Dressing

DESSERTS (choose two)

Pecan Pie

Pumpkin Pie

Red Velvet Cake

Cheesecake

Bread Pudding with Bourbon Cream

Peach Cobbler

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PARTY DISPLAYS⁺⁺

Must accompany a food station

Sliders

Choice of Crispy Buffalo Chicken or Cheeseburger

20 Sliders \$65

40 Sliders \$120

60 Sliders \$175

Traditional Bone-In Chicken Wings^{GF}

Choose Up to Two Flavors:

Buffalo, Red Dragon, House BBQ, Garlic Parmesan,

Nashville Dry Rub, Lemon Pepper Dry Rub

25 Wings \$45

50 Wings \$80

100 Wings \$160

Chicken Tenders

Hand-Battered Buttermilk Fried Tenders

Choice of:

Ranch, House BBQ or Honey Mustard

20 Tenders \$60

40 Tenders \$110

60 Tenders \$160

Domestic Cheeses

Cheddar, Swiss & Pepperjack Cheese, Assorted Crackers

Serves 10-15 | \$45

Charcuterie

Artisanal Cured Meats, Domestic & International Cheeses,

Dried Fruits, Assorted Crackers

Serves 10-15 | \$85

Fresh Vegetables^{GF, V}

Selection of Seasonal Vegetables & Buttermilk Ranch

Serves 10-15 | \$50

Seasonal Fresh Fruit^{GF, V}

Serves 10-15 | \$50

Toasted Cheese Ravioli & Marinara^{GF, V}

Serves 10-15 | \$55

Pretzel Bites & Cheese Fondue

Serves 10-15 | \$50

Tomato Pesto Bruschetta^V

Serves 10-15 | \$48

Creamy Spinach Artichoke Dip & Chips

Serves 10-15 | \$50

Cheese Fondue Dip & Crispy Tortilla Chips

Serves 10-15 | \$45

Caesar Salad*

Serves 10-15 | \$45

Garden Salad^V

Serves 10-15 | \$45

Assorted Cookies

20 Cookies \$25

40 Cookies \$45

60 Cookies \$65

Triple Chocolate Brownies

20 Brownies \$40

40 Brownies \$65

60 Brownies \$90

Goosey Butter Bars

20 Bars \$40

40 Bars \$65

60 Bars \$90

16" PIZZAS

Original Cheese \$16

House Marinara, Mozzarella, Provolone, Aged Parmesan

Pepperoni \$18

House Marinara, Mozzarella, Large Slice Pepperoni, Fresh Basil

Margherita \$18

House Marinara, Fresh Mozzarella, Oven Roasted Tomatoes, Balsamic Reduction, Fresh Basil

STL Style BBQ Chicken \$20

House BBQ, Mozzarella, Grilled Chicken, Applewood Bacon, Red Onion, Cilantro

Roasted Veggie \$18

Basil Pesto, Fresh Mozzarella, Oven Roasted Tomatoes, Mushrooms, Peppers, Red Onion

The Works \$22

House Marinara, Mozzarella, Pepperoni, Sausage, Ham, Mushrooms, Olives, Peppers, Red Onion

Italian Hot Honey \$19

House Marinara, Mozzarella, Spicy Capicola, Large Slice Pepperoni, Hot Honey, Baby Arugula, Aged Parmesan

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BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

**Includes: Coca-Cola Beverages, Bottled Water,
Coffee & Iced Tea**
Unlimited \$4⁺⁺ /person

BEER & WINE PACKAGE

**Includes Domestic Draft Beers (16 oz.), Domestic Bottled Beers,
Hard Seltzers, House Wine (6 oz. pours)**
\$8⁺⁺ Per Ticket Price (1 ticket = 1 drink) OR
2 Hours \$27⁺⁺/person
3 Hours \$37⁺⁺/person

STANDARD PACKAGE

**Includes Domestic & Craft Draft Beers (16 oz.)
Domestic Bottled Beers, House & Call* Liquors, Mixers,
Hard Seltzers, House Wine (6 oz. pours)**
\$10⁺⁺ Per Ticket Price (1 ticket = 1 drink) OR
2 Hours \$32⁺⁺/person
3 Hours \$42⁺⁺/person

PREMIUM BAR PACKAGE

**Includes Domestic & Craft Draft Beers (16 oz.)
Domestic & Craft Bottled Beers, House, Call* & Premium**
Liquors, Mixers, Hard Seltzers, Premium Wine (6 oz. pours)**
\$12⁺⁺ Per Ticket Price (1 ticket = 1 drink) OR
2 Hours \$40⁺⁺/person
3 Hours \$50⁺⁺/person

HOSTED BAR

Charges Based on Consumption.

CASH BAR

Guests Are Responsible for Their Own Beverage Purchases

* Call liquor brands might include - Smirnoff Vodka, Jack Daniel's,
Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila,
Dewar's Scotch, Tanqueray Gin

** Premium liquor brands might include
Grey Goose, Ketel One, Tito's, Crown Royal, Maker's Mark,
Bombay Sapphire Gin, Patrón Tequila, Bailey's

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HOLIDAY EVENT REQUEST FORM

Name _____ Organization _____ Today's Date _____

Address _____ City _____ State _____ Zip _____

Phone _____ Email _____ Number of Guests _____

Preferred Party Date _____ Desired Start Time _____ Party Duration: _____

EVENT MENUS

Event menus are designed to be served to all guests in attendance.

(Please select below)

- ☐ Holiday Soirée _____ \$35++ pp
- ☐ 'Tis the Season _____ \$42++ pp
- ☐ Holiday Feast _____ \$49++ pp

PARTY PLATTERS

Must accompany a food station

Please note item and quantity



Your Party is not confirmed until a contract is created by WOW! and a 50% deposit is received. Please send completed Request Form to:
Email: Events@WowFunGames.com or mail/drop-off to: WOW!,
138 Fiedler Lane, Fenton, Missouri 63026.

++Prices are per person and plus 18% service charge and applicable sales tax. All parties require a 50% non-refundable deposit and must be booked through the group sales department. Minimum headcounts and revenue spends may apply.

EVENT BEVERAGE

☐ Non-Alcoholic Beverages

Includes: Coca-Cola Beverages, Bottled Water, Coffee & Iced Tea

_____ \$4++ pp / unlimited

☐ Beer / Wine Package

Includes Domestic Draft Beers (16 oz.), Domestic Bottled Beers, Hard Seltzers, House Wine (6 oz. pours)

_____ \$8++ per Ticket Price -or-

_____ \$27++ pp, 2 Hour Pkg _____ \$37++ pp, 3 Hour Pkg

☐ Standard Bar Package

Includes Domestic & Craft Draft Beers (16 oz.) Domestic Bottled Beers, House & Call* Liquors, Mixers, Hard Seltzers, House Wine (6 oz. pours)

_____ \$10++ per Ticket Price -or-

_____ \$32++ pp, 2 Hour Pkg _____ \$42++ pp, 3 Hour Pkg

☐ Premium Bar Package

Includes Domestic & Craft Draft Beers (16 oz.) Domestic & Craft Bottled Beers, House, Call* & Premium** Liquors, Mixers, Hard Seltzers, Premium Wine (6 oz. pours)

_____ \$12++ per Ticket Price -or-

_____ \$40++ pp, 2 Hour Pkg _____ \$50++ pp, 3 Hour Pkg

☐ Hosted Bar

Charges Based on Consumption++

☐ Cash Bar

ATTRACTIONS & EVENT SPACES

Please indicate your preferred attractions and/or event spaces.

Our team will collaborate with you to design an experience tailored to your needs, taking into account anticipated attendance and event timing. Event revenue minimums may apply.

☐ Full Venue Buy-Out

☐ VIP Mezzanine

☐ Duckpin Bowling

☐ Mini Golf

☐ Karaoke

☐ Topgolf Swing Suite Sports Simulator

☐ Curling

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