

## THE SAINT PAUL HOTEL OFFERS NEW YEAR'S EVE PACKAGES

**St. Paul, Minn. (October 2006)** – Make this New Year's Eve especially festive by spending it at The Saint Paul Hotel, celebrating with one of the three different packages that are available. The packages offer a range of options, including a New Year's Eve dinner option in the popular M ST Cafe or a delicious New Year's Day Brunch in M ST Cafe. Or, if you want to celebrate in high style, consider the "Toast of the Town" package, which includes, among other things, Tuxedo Strawberries and Champagne upon arrival.

The three packages that will help guests celebrate the end of 2006 and ring in the beginning of 2007 at The Saint Paul Hotel are listed below. Reservations can be made by calling 651-292-9292 or 1-800-292-9292. Packages are based on availability.

### New Year's Eve Dinner Package

This package begins with a special New Year's Eve dinner, created by Executive Chef Lance Kapps, for two in M ST Cafe. The dinner, which will be served from 5-9 p.m., includes a Cold Side Board and a Hot Side Board. The offerings on the Cold Side Board include Lobster Bisque; Hearts of Romaine with Shaved Asiago Cheese served with Classic Caesar Dressing; Seasonal Fresh Fruit Display; Jumbo Peel and Eat Shrimp with Traditional Condiments; Marinated Mushroom and Artichoke Salad and M ST Pasta Salad. The Hot Side Board, served with warm bread and rolls, features Chef Carved Prime Rib with Rosemary Au Jus and Horseradish Cream Sauce; Seared Grouper with Rock Shrimp Risotto and Lobster Essence; Prosciutto Wrapped Chicken with Roasted Fingerling Potatoes; Blue Cheese and Pancetta Au Gratins and Honey Glazed Baby Carrots with Tarragon. Dessert menus are available upon request. Beverages are additional.

The New Year's Eve Dinner package, which includes a deluxe guestroom, is priced at \$299 per couple. All taxes and gratuities are included.

### Bed and Breakfast Package

The Bed and Breakfast package includes a deluxe guestroom followed by a wonderful New Year's Day Brunch in M St Cafe. The Brunch, which will be served from 9 a.m. to 2 p.m., will feature a variety of breakfast and luncheon items created by Executive Chef Lance Kapps. Some of the many items offered include Eggs Benedict with Canadian Bacon and Homemade Hollandaise Sauce; Malted Waffles with Fresh Assorted Berries, Real Maple Syrup and Whipped Cream; Maple Cured Bacon and Sausage Links; Assorted Cut Melons, Pineapple, Grapes and Strawberries; Jumbo Peel and Eat Shrimp with Traditional Cocktail Sauce and Lemon; Homemade Soup of the Day; Assorted Field Greens with Dressing and Toppings; Chef Selected Salad; Prime Rib with Au Jus and Horseradish Sauce; Fresh Fish of the Day and a Selection of Fresh Vegetables and Specialty Potatoes. Homemade Mini Desserts will be delivered to the table. Beverages are additional.

The Bed and Breakfast package, which is priced at \$269 per couple, includes all taxes and gratuities.

### Toast of the Town Package

When guests who have reserved the Toast of the Town package for New Year's Eve arrive at The Saint Paul Hotel, they will be greeted with Tuxedo Strawberries and Champagne, along with keepsake Champagne Flutes, in their deluxe guestroom.

This package also features the Brunch in M ST Cafe on New Year's Day (see menu above; beverages are additional).

The Toast of the Town Package, which costs \$369 per couple, includes all taxes and gratuities.

Built in 1910, The Saint Paul Hotel is the Twin Cities' most established and elegant hotel located at 350 Market Street in the heart of downtown Saint Paul. For the last 23 consecutive years, The Saint Paul Hotel has been recognized with AAA Four Diamond Award. The Saint Paul Hotel, a member of the Historic Hotels of America, is within walking distance of the Ordway Center for the Performing Arts, RiverCentre, Xcel Energy Center and the Science Museum of Minnesota. For additional information, please call 651-292-9292 or 1-800-292-9292, or visit [www.saintpaulhotel.com](http://www.saintpaulhotel.com). The Saint Paul Hotel is managed by Morrissey Hospitality Companies ([www.morrisseyhospitality.com](http://www.morrisseyhospitality.com)).

# # #

Media Contact: Peg Roessler, Roessler PR, 952-949-6550, [peg@pegroessler.com](mailto:peg@pegroessler.com)