

## **HOLIDAY TEAS AT THE SAINT PAUL HOTEL ARE FESTIVE WAY OF CELEBRATING THE SEASON**

### **Live performances and delicious fare spice up hotel's 2007 holiday tea traditions**

**Saint Paul, Minn. (September 28, 2007)** – The Saint Paul Hotel continues its holiday tea tradition by offering a full slate of seasonal teas, presented throughout November and December 2007. Each tea features an elegant tea menu created and prepared by The Saint Paul Hotel's Executive Chef, Lance Kapps. **Reservations can be made by calling 651-228-3860.**

The 2007 Holiday Tea Schedule at the Saint Paul Hotel includes:

#### **Hotel Holiday Teas**

**Saturday, Nov. 3, 10, 17 and Friday, Nov. 23 and 30**

**Thursday, Dec. 6 and 13**

**Friday, Dec. 7 and 14**

**Saturday, Dec. 1, 8, 15, 29\***

**Sun., Dec. 2, 16 and 30**

**\$26 per person; 3-5 p.m.**

**\* 11 a.m. and 3 p.m.**

These traditional multi-course teas will offer guests a sumptuous European tea experience in the Saint Paul Hotel's elegant lobby. The multi-course menu will begin with Deviled Eggs with Smoked Salmon and Caviar; Chicken Waldorf Salad en Bouche Cups; Fig and Mascarpone Cheese Tartlets; and a Mini Cider Shooter. A second course of Braised Duck and Wild Mushroom Strudel with Raspberry Fragelico Sauce will be followed by Pumpkin Chocolate Chip Scone with Spiced Butter. The tea will conclude with a fourth course of a Peppermint Icebox Cookie; a Chocolate Turtle Tartlet and a Cinnamon Spice Bar, and the final course of a Chocolate Meringue Cake with Cherry Sauce.

#### **Holiday Decorating Tea**

**Saturday, November 24, 11 a.m. and 3 p.m.**

**\$35 per person**

The Holiday Decorating Teas have become one of the Twin Cities' most treasured holiday traditions. Featuring the same delectable tea menu as the traditional holiday teas, these special teatime events also treat guests to a presentation by the hotel's own floral decorating expert, Robert Kramer, the artist behind the hotel's signature floral arrangements. Tea guests will learn Kramer's secrets to holiday decorating, and may enter a drawing to win one of Kramer's own centerpieces. The holiday decorating tea will be held in the hotel's banquet room.

#### **Children's Candy Cane Tea**

**Sunday, December 9, 3-5 p.m.**

**\$35 per person**

The perfect tea for parents or grandparents and young people to enjoy together, The Saint Paul Hotel's Children's Candy Cane Tea has delighted holiday guests for many years. It's specially-

designed, kid-pleasing menu features a first course of Shirley Temple Mini Martinis, Turkey and Raspberry Butter Finger Sandwiches, Peanut Butter with Sweet Fruit Preserve on Raisin Bread Sandwiches and Shaved Ham and Liptauer Chive Cheese with Tomato Finger Wrap. For the second course, Chicken & Smoked Gouda Cheese Purse, served with Creamed Wild Rice will be served. An Orange Blueberry Scone with Honey Butter is the third course, followed by Snickerdoodles, Sugar Cookies and Blondie Bars. The final course will feature Crème De Menthe Cupcakes with Fudge Icing. The Candy Cane tea will be held in the hotel's banquet room.

**Holiday Tea or Dinner with *It's a Wonderful Life: A Live Radio Play***

**Tuesday, December 18:** tea at 3 p.m.; dinner at 7 p.m.

**Wednesday, December 19:** tea at 3 p.m.

**Thursday, December 20:** tea at 3 p.m.; dinner at 7 p.m.

**Friday, December 21:** tea at 3 p.m.; dinner at 7 p.m.

**Saturday, December 22:** tea at 3 p.m.; dinner at 7 p.m.

**Sunday, December 23:** tea at 11 a.m.; tea at 3 p.m.

**\$50 per person for tea performances and \$65 per person for dinner performances (prices include tax and gratuity).**

The Saint Paul Hotel invites audiences to enjoy playwright Joe Landry's acclaimed take on the classic 1946 Frank Capra film, *It's a Wonderful Life*, accompanied by a multi-course tea menu for afternoon performances and a dinner menu for evening performances. Held in the hotel's beautiful ballroom, *It's a Wonderful Life* is produced by Jim Cunningham, co-founder and Artistic Director of The Actors Theater of Minnesota. Cunningham has cast the production with other well-known Twin Cities actors, all of whom are returning from last year, including Phil Callen as George Bailey, Adena Brumer as Mary Hatch Bailey, Jim Cunningham as Harry Bailey, Jennifer Edwards as Violet, and Ross Young as Clarence/Mr. Potter. Chris Whiting will perform the live sound effects and Kevin Dutcher will serve as the musical director and provide piano accompaniment. In addition to their primary roles, Jim Cunningham, Jennifer Edwards, and Ross Young will also perform voices for multiple additional cast roles.

The special tea menu that Executive Chef Lance Kapps has created begins with Deviled Eggs with Smoked Salmon and Caviar; Chicken Waldorf salad en Bouche Cups; Fig and Mascarpone Cheese Tartlets and a Mini Cider Shooter. Braised Duck and Wild Mushroom Strudel with Raspberry Fragelico Sauce will be served as the second course, followed by a Pumpkin Chocolate Chip Scone with Spiced Butter. The final course will consist of a Peppermint Icebox Cookie; a Chocolate Turtle Tartlet and a Cinnamon Spice Bar.

Tossed Baby Greens Salad with Candied Walnuts, Gorgonzola Cheese, Pears and Cranberry Vinaigrette begins the special multi-course dinner menu which Executive Chef Lance Kapps has created for this event. The main entree will be Chicken Roulade with Marsala Cream Sauce (Prosciutto-Wrapped Chicken Breast Stuffed with Mushroom Confetti). The entrée will be served with Creamed Wild Rice with Cranberry and an Asparagus Bundle. There is a vegetarian option available by request. The dinner concludes with a Chocolate Meringue Cake with Cherry Sauce.

An hour prior to the tea or dinner, *Wonderful Life* guests can also enjoy traditional caroling, presented by the Hill Murray Pioneers in the ballroom's foyer for the hour prior to each tea performance.

**The Saint Paul Hotel:**

Built in 1910, The Saint Paul Hotel is the Twin Cities' most established and elegant landmark hotel. The Saint Paul Hotel, a member of the Historic Hotels of America, is located at 350 Market Street on Rice Park in downtown Saint Paul, 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 Company ([www.morrisseyhospitality.com](http://www.morrisseyhospitality.com)).

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