

Holiday Teas at The Saint Paul Hotel Are a Festive Way of Celebrating the Season

Live performances and delicious fare spice up hotel's 2009 holiday tea traditions

Saint Paul, Minn. (August 2009) – The Saint Paul Hotel continues its holiday tea tradition by offering a full slate of seasonal teas, presented throughout November and December 2009. 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 2009 Holiday Tea Schedule at the Saint Paul Hotel includes:

Hotel Lobby Holiday Teas

Saturday, November 7, 14, 21

Friday, November 27

Thursday, December 3, 10, 17

Friday, December 4, 11, 18

Saturday, December 5, 12, 19, 26 at 11 a.m. and 3 p.m.

Sunday, December 13 and 27 at 11 a.m. and 3 p.m.

\$27 per person; 3-5 p.m. (unless otherwise noted)

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 Butternut Squash Sipping Soup; Goat Cheese Crustini with Fig Compote; Poached Salmon with Tangy Dill Mayonnaise. The second course is a Duck Mushroom Pot Pie, followed by a Chocolate Chip Rum Raisin Scone with Orange Butter for the third course. The fourth course will feature a Russian Tea Cake, a Chocolate Dipped Ginger Snap and a Mini Cranberry Trifle Martini. The final course will feature a Ginger Spice Cake with Egg Nog Crème Anglaise.

Holiday Decorating Tea

Saturday, November 28, 3 p.m.

Banquet Room

\$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 6, 3-5 p.m.
Banquet Room

\$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 Tiny Parmesan Short Bread with Turkey, Cucumber Slices with Pimento Cream and Crudités Sampler with Creamy Ranch. For the second course Turkey Cheddar Croquette with Pan Gravy will be served. Praline Pecan Scone with Brown Sugar Butter is the third course, followed by Santa Face Cookie, Candy Cane Cut-Out and Egg Nog Shooter. The final course will feature a Red Velvet Cup Cake with Peppermint Frosting.

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

- Monday, December 14 – dinner show at 7 p.m.
- Tuesday, December 15 – dinner show at 7 p.m.
- Wednesday, December 16 – dinner show at 7 p.m.
- Thursday, December 17 – dinner show at 7 p.m.
- Sunday, December 20 – tea show at 2 p.m.; dinner show at 7 p.m.
- Monday, December 21 – tea show at 2 p.m. and dinner show at 7 p.m.
- Tuesday, December 22 – tea show at 2 p.m. and dinner show at 7 p.m.
- Wednesday, December 23 - tea show at 11 a.m.

\$55 per person for tea performances and \$70 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. 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.

An hour prior to the tea or dinner, *Wonderful Life* guests can also enjoy holiday entertainment outside the ballroom, as well as a cash bar.

Saint Paul Hotel Executive Chef Lance Kapps has created a special menu for the *It's A Wonderful Life Tea* and it begins with Butternut Squash Sipping Soup; Goat Cheese Crostini with Fig Compote, Poached Salmon with Tangy Dill Mayonnaise and A Chocolate Chip Rum Raisin Scone with Orange Butter. The second course is a Duck Mushroom Pot Pie. The tea is topped off with a Chocolate Dipped Ginger Snap; a Mini Cranberry Trifle Martini and a Candy Cane Chocolate-Raspberry Roulade.

The dinner menu, also developed by Executive Chef Lance Kapps, begins with Sliced Roasted Beets with Feta Cheese and Haricot Verts with Baby Greens served with Horseradish Vinaigrette. Guests will enjoy a Chicken Breast filled with Spinach Mousse with Roasted Shallot Demi-Glace, Parmesan Risotto and Cranberry Glazed Baby Carrots for the main course. For dessert, a

Holiday Trio will be offered, featuring a Chocolate Dipped Ginger Snap; a Mini Cranberry Trifle Martini and a Candy Cane Chocolate-Raspberry Roulade.

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 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. The Saint Paul Hotel is managed by Morrissey Hospitality Company (www.morrisseyhospitality.com).

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