



THE SAINT PAUL HOTEL

Intimate Weddings

Small in size, grand in experience. Our Intimate Weddings offering is designed for celebrations of 40 guests or fewer, combining the timeless elegance of The Saint Paul Hotel with personalized service, exceptional cuisine, and a warm, welcoming atmosphere.

The Saint Paul Hotel truly stands apart among luxury wedding hotels with over 100 years of experience hosting extraordinary Saint Paul weddings. Our wedding experts will make your day unforgettable, down to the very last detail.



Notes



The Experience

Linen Tablecloths and Napkins | Sequin Overlays for Wedding Party, Place Card, Gift, and Cake Tables
China, Flatware, and Glassware | Table Numbers | Dance Floor | Dinner Charger Plates | Centerpieces



Centerpieces



Reception

Presented as a Display or Butler Passed. Displays are presented for two hours.

COLD CANAPÉS

\$50 per dozen

Caprese Skewers

Cucumber Cup with Benedictine and Pimentos 

Marinated Olive Skewer

Oven Dried Mini Heirloom Tomatoes on Baguette

with Fresh Mozzarella

Old Fashioned Deviled Eggs with Asparagus 

Peppered Pork Tenderloin on Buttermilk Biscuits with Tart Apples

\$55 per dozen

Apricot Tarragon Bacon Jam with Herb Goat Cheese Flatbread

Asparagus Pate with Serrano Ham on Pumpernickel

Balsamic and Tomato Deviled Eggs 

Cherry Mousse with Crispy Prosciutto in Petite Tart

Crostini with Cambozola and Roasted Grapes

Pork Rillettes on Pretzel Crostini with Violet Mustard

Grilled Shrimp with Romesco and Micro Greens on a Rosemary Cracker

Polenta Cake with Goat Cheese and Tomato Confit

Toasted Sesame Crab Roll Sushi with Wasabi

Tuna Tartare on Wonton Crisp

\$65 per dozen

House Smoked Duck Breast on Focaccia Cracker

with Orange Marmalade and Whipped Parmesan

Mushroom Crusted Beef Tenderloin on Rye Cracker

with Chive Mousse and Pickled Onions

Seared Ahi Tuna with Wasabi Aioli and Fried Ginger

Seared Rare Tuna with Saffron Aioli & Olives on Baguette

Shrimp Cocktail

Stuffed Poached Pear with Blue Cheese Mousse

Tenderloin of Beef with Shiitake Gherkin Salad on Risotto Croquettes

WARM HORS D'OEUVRES

\$60 per dozen

Assorted Mini Quiche: Sundried Tomato, Bacon, Cheddar

Brandied Apricots with Cambozola Cheese in Phyllo Cups

Baked Bouche with Raspberry Preserves and Brie Cheese

Baked Meatballs with Chile Apricot Glaze

Baked Meatballs with Cognac Peppercorn Demi-Glace

Baked Wild Rice Meatballs with Smokehouse BBQ Sauce

Chicken Arancinis with House Marinara

Mushroom Arancinis with Rosemary Aioli

Pork Char Siu Satay with Chinese BBQ Sauce

Stuffed Mushroom Caps with Spinach and Goat Cheese

Stuffed Mushroom Caps with Wild Rice Sausage

\$70 per dozen

Artichoke Beignets

Bacon Wrapped Dates

Bacon Wrapped Scallops

Chicken Satay with Thai Peanut Sauce

Coconut Shrimp with Sweet Chili Sauce

Crab Cakes with Citrus Aioli

Crab Potato Croquette with Spicy Remoulade

Pot Stickers with Soy Ginger Sauce

Puff Pastry with Tenderloin Tips and Mushroom Duxelle

Vegetable Spring Rolls with Plum Sauce

 *Gluten-Free*  *Vegan*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu prices do not include state sales tax or service charge and are subject to change.

Reception

Reception Specialties presented as a display and Server attended. Displays are presented for two hours.

PRESENTATIONS

Vegetable Crudité - \$150 per presentation

Serves approximately 25 people

Array of Crisp Garden Vegetables with Buttermilk Peppercorn Dip and Fresh Cucumber Rémoulade

Brie en Croûte - \$150 per presentation

Serves approximately 25 people

Ripe French Brie encased in Flaky Puff Pastry Baked Golden Brown and served warm with Fresh Berries, Baguettes and Crackers

Bruschetta - \$175 per presentation

Serves approximately 25 people

Grilled Baguettes and Flatbreads with Balsamic Vinegar and EVOO, Olive Tapenade, Feta Spread, Roasted Red Pepper Spread, Herb Caramelized Onions, Tomato Mozzarella Salad and Eggplant Caponata

Seasonal Fresh Fruit Display - \$175 per presentation

Serves approximately 25 people

Variety of Fresh, Ripe Seasonal Fruits to include Melons, Citrus and Berries with Devonshire Cream

International Cheese Display - \$175 per presentation

Serves approximately 25 people

Selection of Premium Domestic and Imported Cheeses to include Blue Veined, Herbed, Smoked, Aged, Soft and Hard Varieties served with Flatbreads, Crostini and Crackers

Antipasti della Casa - \$175 per presentation

Serves approximately 25 people

Assortment of Italian Cured Meats and Cheeses, Coupled with Grilled and Roasted Vegetables, a Variety of Olives and Breads

Specialty Cheese and Cured Meat Display

\$275 per presentation

Serves approximately 25 people

Italian Cured Meats and Specialty Cheeses to include Saint André, Herbed Goat Cheese, Blue Cheese, Aged Cheddar, Mortadella, Sopressata, Genoa Salami, Grilled Sausages, Pâté, Assorted Olives and Gherkins with Flatbreads, Crostini and Crackers

House Beet Smoked Salmon - \$300 per presentation

Serves approximately 25 people

Beet Marinated House Cured Atlantic Salmon exquisitely displayed with Capers, Diced Eggs, Diced Red Onions, Smoked Salmon Mousse and Crème Fraiche, Coupled with Pumpernickel and Rye Toast

Sushi Display - \$375 per presentation

Serves approximately 20 people

California Rolls, Salmon and Spicy Tuna Rolls, Pickled Ginger, Wasabi and Soy Sauce

Seafood Display - \$750 per presentation

Serves approximately 25 people

Classic Shrimp Cocktail, Snow Crab Claws, House Smoked Salmon and Seasonal Oysters served with Cocktail Sauce, Mignonette and French Cocktail Sauce, Crackers, Pumpernickel Toast Points, Caper Cream Cheese and Lemons

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Elegant Dinner Selections

We offer a variety of A La Carte Dinners for 15 to 40 guests. Each person will have choice of Entrée the night of event.
Vegetarian Entrées will need to be pre-ordered. All Dinners include One Dessert Selection for the group.

LEXINGTON

\$62.95

Cream of Minnesota Wild Rice Soup
Beet Salad with Goat Cheese, Cucumbers,
Toasted Pistachios
and Cranberry Vinaigrette

Choice of Entrées:

Filet of Beef

Red Wine Bacon Sauce and
Smoked Oyster Mushrooms

Pan Seared Corn Meal Crusted Walleye

Lemon Dill Sauce, Sautéed Spinach
and Pickled Shallots

Pan Seared Chicken Breast

Gooseberry Sauce and
Spiced Wine Braised Fennel

ORDWAY

\$68.95

French Onion Soup
Burgundy Bibb Lettuce with Dried Figs,
Radishes, Blue Cheese Mousse and
Fine Herbs Vinaigrette

Choice of Entrées:

Filet of Beef

Caramelized Pearl Onions, Brandied Lobster
Cream and Green Oil

Mushroom Crusted Salmon

Grilled Scallions and Citrus Brown Butter

Seared Breast of Duck

Cherry Gastrique, Burgundy Cherries
and Wilted Arugula

CATHEDRAL HILL

\$74.95

Portabella Ravioli with, Parmesan Cream,
Cremini Mushrooms and
Roasted Red Pepper Foam
Tomato Carpaccio Salad with Marinated
Tomatoes, Burrata Cheese, Fresh Herbs, Frisee,
Pickled Onions and Olives

Choice of Entrées:

Seared Bay Scallops

Tomato Saffron Broth and Fried Leeks

Tournedos of Beef

with Wild Mushrooms and Red Wine Demi

Chicken Lambrusco

with Fried Capers

All Entrées served with

Chef's Choice of Starch, Seasonal Vegetable, Choice of One Dessert, Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee, Tea or Milk

Desserts:

Crème Brûlée 

Classic Cheesecake

Chocolate Turtle Tart 

Carrot Cake

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CUSTOMIZE YOUR OWN A LA CARTE

\$76.95

Starters – Choice of One Item:

French Onion Soup

Cream of Minnesota Wild Rice Soup

Tomato Bisque

Second Course – Choice of One Item:

Beet Salad with Goat Cheese, Cucumbers, Toasted Pistachios and Cranberry Vinaigrette

Tomato Carpaccio Salad Marinated Tomatoes, Burrata Cheese, Fresh Herbs, Frisee, Pickled Onions and Olives

Burgundy Bibb Lettuce with Dried Figs, Radishes, Blue Cheese Mousse and Fine Herbs Vinaigrette

Entrée – Choice of Three Entrées:

Filet of Beef with Caramelized Pearl Onions, Brandied Lobster Cream and Green Oil

Mushroom Crusted Salmon with Grilled Scallions and Citrus Brown Butter

Seared Breast of Duck with Cherry Gastrique, Burgundy Cherries and Wilted Arugula

Filet of Beef with Red Wine Bacon Sauce and Smoked Oyster Mushrooms

Pan Seared Corn Meal Crusted Walleye with Lemon Dill Sauce, Sautéed Spinach and Pickled Shallots

Pan Seared Chicken Breast with Spiced Wine Braised Fennel and a Gooseberry Sauce

Seared Bay Scallops with Tomato Saffron Broth and Fried Leeks

Tournedos of Beef with Wild Mushrooms

All Entrées served with

Chef's Choice of Starch, Seasonal Vegetable, Choice of One Dessert, Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee, Tea or Milk

Desserts:

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Classic Cheesecake

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Elegant Dinner Selections

ADDITIONAL ENTRÉES

VEGETARIAN AND VEGAN

Ricotta Stuffed Cannelloni

Vegetable Puttanesca Sauce, Pesto, and Asparagus

Eggplant Involtni

Eggplant filled with Tofu, Basil Lentil Pilaf, and House-Made Marinara Sauce

Ricotta Gnocchi

Sweet Pea Purée, Sweet Peppers, Beech Mushrooms, and Mascarpone Cream

CHILDREN'S MENU

All children's meals served with a fruit cup, milk, and a cookie

\$20 per person

Chicken Tenders

Steamed Broccoli and French Fries

Baked Macaroni and Cheese

Vegetable Side and French Fries

Chicken Alfredo

Grilled Chicken Breast with Penne, Alfredo Sauce, and a Breadstick

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Final Farewell

SAVORY BITES AND SNACKS

Pizza 16"

\$26 each

Buttered Popcorn

\$30 per pound

Caramel Corn

\$36 per pound

Chicago Mix

\$38 per pound

Buttermilk Fried Chicken Drumsticks

House-Made Buttermilk Ranch and Barbeque Sauce

\$36 per dozen

Chicken Tenders

House-Made Buttermilk Ranch and Barbeque Sauce

\$36 per dozen

Macaroni and Cheese Bites

with Sriracha-Scallion Sauce

\$36 per dozen

Miniature Desserts

Assorted Miniature Desserts including Éclairs, Tartlets,
Cheese Cakes, Truffles, and Chocolate Dipped Fruits

\$42 per dozen

Freshly Baked Cookies

\$42 per dozen

Chewy Fudge Brownies

\$42 per dozen

Chocolate Dipped Strawberries

\$50 per dozen

Cheeseburger Sliders

Topped with Pickles on a Sesame Seed Bun

\$58 per dozen

Pulled Pork Sliders

with Coleslaw on a Pretzel Bun

\$66 per dozen

CHEF ATTENDED

Made to Order Chef Attended Stations.

Chef Attendant Fee \$150 per Chef, per 50 people.

Ice Cream Sandwich Station

Served with Chocolate Chip, Peanut Butter and Classic
Sugar Cookies, Vanilla Ice Cream, Chocolate Sauce,
Caramel Sauce, Raspberry Sauce, Cookie Crumbles,
Sprinkles, Chocolate Curls, Whipped Cream, and Cherries

\$15 per person

Mini Donut Station

Cinnamon Donuts Flambéed in Apple Brandy, served
with Caramel Sauce and Vanilla Ice Cream

\$15 per person

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Bar Service

Beverages Charged Based Upon Consumption

SELECT BRANDS

Stolichnaya Vodka
Beefeater Gin
Bacardi Silver Rum
Canadian Club Whiskey
Jack Daniels Whiskey
Captain Morgan Spiced Rum
Dewars Scotch
E&J Brandy
Jim Beam Bourbon
Codigo Blanco Tequila
Canyon Road
*Moscato, Sauvignon Blanc, Chardonnay,
Pinot Noir, Cabernet Sauvignon)*

Highballs - \$10
Cocktails - \$10.50
Wines - \$12.50

PREMIUM BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Gold Rum
Jameson Whiskey
Bulleit Rye Whiskey
Crown Royal Canadian Whiskey
Johnnie Walker Black Scotch
Korbel Brandy
Maker's Mark Bourbon
Casamigos Reposado Tequila
Hess - Shirtail Ranches
Folonari Pinot Grigio
*Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir*

Highballs - \$12
Cocktails - \$12.50
Wines - \$13

Select Up to Six Beers from the Following Options

DOMESTIC BEER

Coors Light
Budweiser
Bud Light
Michelob Golden Light

IMPORT BEER

Modelo
Red Stripe
Stella Artois
Heineken 0.0 (Non-alcoholic)

LOCAL BEER

Fulton Lonely Blonde
Summit EPA
Summit Saga IPA
Sociable Cider Werks Freewheeler
Surly Hell

SELF-SERVE BAR OPTIONS

BEER, WINE & SODA TABLE

Charges based on consumption.

Includes a choice of Six Beers, choice of Select or Premium Wines, and Assorted Sodas

WINE TABLE

Charges based on consumption.

Selection of any Wines from our Wine List including Whites, Reds, Champagnes, Sparkling Wines, and Non-Alcoholic Alternatives

All bars feature Soft drinks and Juices \$3.95, Artisan sparkling water \$5.95, Domestic beer \$7.50, Import, Local beer and White Claw assorted seltzer \$8. \$100 Bar Fee on each bar that does not attain a minimum of \$500 in sales. Cordials may be added to any level bar at \$10.50-\$21 per cordial.

Prices do not include liquor tax or service charges.



ADDITIONAL CONSIDERATIONS

The Saint Paul Hotel has the idyllic accommodations for your celebrations. We offer several stunning, well-appointed gathering spaces that are perfect for wedding celebrations, including:

Private Proposal Space

Wedding Tea Parties

Welcome Cocktail Receptions

Engagement Parties

Rehearsal Dinners

Post-Wedding Brunches

Wedding Showers

Ceremonies

Gift Openings

GUEST ACCOMMODATIONS

Give your closest family and friends the gift of rest in a stylish, comfortable, and elegant Saint Paul Hotel room or suite. The Saint Paul Hotel offers exquisite hotel accommodations for wedding guests. Our wedding team will walk you through the process of reserving rooms for your friends and family and ensure your most important guests are cared for.

L'ETOILE

L'étoile offers a sophisticated, luxurious day-use dressing space, perfectly appointed for any special occasion's group "glam." This elegant space provides a peaceful oasis and a perfect backdrop to capture photos. Designed specifically with wedding parties and formal gatherings in mind, L'étoile has everything you need to get ready for your big day. The Saint Paul Hotel's award-winning staff is just a phone call away to bring "save-the-day" extras. With help close at hand, you're free to relax and enjoy your special day.

