



THE SAINT PAUL HOTEL



Every Love Story is Beautiful

WE MAKE YOURS UNFORGETTABLE

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.



Illustrations by Marie Erikson Art

The Experience



Butler-Style Passed Hors D'oeuvres

Elegant Plated Dinner Selections

Complimentary Sparkling Wine Toast Pour

Cutting and Serving of Your Wedding Cake

Complimentary Coffee for Late Evening Guests

Linen Tablecloths and Napkins

Sequin Overlays for Wedding Party, Place Card, Gift, and Cake Tables

All China, Flatware, and Glassware

One Wireless Handheld Microphone

Complimentary Tasting for the Wedding Couple

Complimentary Wedding Night Accommodations for the Newlyweds

Table Numbers

Coat Check (Seasonal)

Dance Floor

Dinner Charger Plates

Butler-Style Passed Hors D'Oeuvres

Select Four

COLD HORS D'OEUVRES

Polenta Cake with Goat Cheese and Tomato Confit ^{GF}

Oven-Dried Mini Heirloom Tomatoes on a Baguette with Fresh Mozzarella

Grilled Shrimp with Romesco and Microgreens on a Rosemary Cracker

Cherry Mousse with Crispy Prosciutto in Petite Tart

Old Fashioned Deviled Eggs with Asparagus ^{GF}

Tenderloin of Beef with Shiitake Gherkin Salad on Risotto Croquettes ^{GF}

House-Smoked Duck Breast on Focaccia with Orange Marmalade and Whipped Parmesan

WARM HORS D'OEUVRES

Bacon-Wrapped Dates ^{GF}

Chicken Satay with Thai Peanut Sauce

Brandied Apricot with Cambozola Cheese in Phyllo Cup

Artichoke Beignets

Baked Bouche with Raspberry Preserves and Brie Cheese

Stuffed Mushroom Caps with Spinach and Goat Cheese ^{GF}

Puff Pastry with Beef Tenderloin Tips and Mushroom Duxelle

^{GF} *Gluten-Free*

Elegant Dinner Selections

FIRST COURSE OPTIONS

Select One

Hearts of Romaine

Grilled Herb Bread and Caesar Dressing

Blueberry Gem Lettuce

Goat Cheese, Dried Blueberries,
and Citrus Herb Vinaigrette

Baby Spinach

Roasted Grapes, Almonds, Feta,
and Raspberry Vinaigrette

ELEVATED FIRST COURSE OPTIONS

Cup of Soup

\$4 Per Person

Cream of Minnesota Wild Rice

Carrot Ginger GF

Potato Leek

Tomato Basil Bisque GF

Vase of Baby Greens

\$5 Per Person

Zinfandel Marinated Baby Pears, Gorgonzola Cheese,
Sundried Cranberries, and Cranberry Vinaigrette

Brie and Strawberry

\$6 Per Person

Spinach, Brioche Croutons, Brie Cheese, Sliced Strawberries,
and Raspberry Poppy Seed Vinaigrette

Roasted Beet Salad

\$6 Per Person

Honey Goat Cheese, Baby Greens, and Verjus Vinaigrette



GF *Gluten-Free*

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

Elegant Dinner Selections

ENTRÉES

Maximum of Three Entree Selections (Including Vegetarian and Vegan)

Chicken Piccata

\$63 Per Person

Chicken Breast with Linguine
and Broccoli Spears in a
Light Lemon Caper Sauce

Parmesan Lemon Pepper Crusted Walleye

\$69 Per Person

Riesling Butter Sauce, Creamed Wild
Rice Pilaf, and Baby Vegetables

Seared Breast of Duck

\$75 Per Person

Cherry Gastrique, Burgundy Cherries,
and Wilted Arugula with Truffle Potato
Puree, Baby Squash, and Carrots

Grilled Pork Chop ^{GF}

\$67 Per Person

Peach Chile Glaze, Roasted Sweet
Potatoes, and Sautéed Vegetables

Grilled Salmon ^{GF}

\$70 Per Person

Dill Lemon Caper Beurre Blanc,
Quinoa, Kale and Mushroom Sauté,
and Baby Carrots

Braised Bone-In Beef

Short Rib ^{GF}

\$86 Per Person

Red Wine Demi-Glace, Saffron Risotto,
Sautéed Mushrooms,
and Roasted Baby Carrots

Sautéed Shrimp Scampi

\$67 Per Person

Herb Butter Grits, Grilled Chicken
Sausage, and Roasted Romanesco
with Tomato Broth

Parmesan Crusted Salmon

\$73 Per Person

Tomato Jam, Herb Risotto, and a Warm
Spinach Salad with Mushrooms
and Sweet Peppers

Grilled Filet of Beef ^{GF}

\$89 Per Person

Au Poivre Sauce, Sweet Corn Risotto,
Roasted Fennel, and Baby Carrots

Glazed Cherry Chicken ^{GF}

\$68 Per Person

French Cut Chicken with Cherry
Gastrique, Roasted Corn Polenta,
Squash, and Zucchini

Seared Chicken Pomodoro

\$74 Per Person

French Cut Chicken with Tomato
Bruschetta, Shiitake Mushrooms,
Spinach, and Fresh Garlic with
Orzo Pasta and Broccolini

Seared Filet of Beef ^{GF}

\$90 Per Person

Lobster Beurre Blanc, Seasonal Wild
Mushrooms, Haricot Verts, Parsnip-
Potato Purée, and Roasted Baby Carrots

^{GF} *Gluten-Free*

*Menu prices do not include state sales tax or service charge and are subject to change.
Up to three entrees may be ordered for your event at the cost of the highest priced entree.*

Elegant Dinner Selections

ADDITIONAL ENTRÉES

VEGETARIAN AND VEGAN

Ricotta Stuffed Cannelloni

\$54 Per Person

Vegetable Puttanesca Sauce, Pesto, and Asparagus

Eggplant Involtini

\$55 Per Person

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

Ricotta Gnocchi

\$60 Per Person

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



Gluten-Free



Vegan

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

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

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

DESSERTS

Miniature Desserts

\$42 per dozen

Freshly Baked Cookies

\$42 per dozen

Chewy Fudge Brownies

\$42 per dozen

Chocolate Dipped Strawberries

\$50 per dozen

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

Bar Service

Beverages Charged Based Upon Consumption

SELECT BRANDS

Stolichnaya Vodka
Beefeater Gin
Bacardi Silver Rum
Captain Morgan Rum
Canadian Club Whiskey
Jack Daniel's
Dewars
E & J Brandy
Jim Beam Bourbon
Codigo Blanco
House Red
House White

PREMIUM BRANDS

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

SELECT BRANDS

Highballs - \$10.00
Cocktails - \$10.50
Wines - \$12.50

PREMIUM BRANDS

Highballs - \$12.00
Cocktails - \$12.50
Wines - \$13.00

Soft Drinks and Juices - \$3.95 Mineral Waters - \$5.00 Domestic Beer - \$7.50 Import and Local Beer - \$8.00

Select Up to Six Beers from the Following Options

DOMESTIC BEER

Michelob Golden Light
Coors Light
Budweiser
Bud Light

IMPORT BEER

Modelo
Red Stripe
Stella Artois
Heineken 0.0 (Non-Alcoholic)
White Claw Hard Seltzer

LOCAL BEER

Fulton Lonely Blonde
Summit EPA
Summit Saga IPA
Sociable Cider Werks Freewheeler
New Belgium Glutiny (Gluten Reduced)
Surly Hell

\$100.00 Bar Fee on each bar that does not attain a minimum of \$500.00 in sales. Cordials may be added to any level bar at \$10.50-\$21.00 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:

- Engagement Parties
- Wedding Showers
- Wedding Tea Parties
- Rehearsal Dinners
- Ceremonies
- Welcome Cocktail Receptions
- Post-Wedding Brunches

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.



Notes



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