



# THE SAINT PAUL HOTEL

## Menus

### GENERAL INFORMATION

**Contact Information** Please contact the Catering Department at 651-228-3886 or email [catering@saintpaulhotel.com](mailto:catering@saintpaulhotel.com). Visit our website at [saintpaulhotel.com](http://saintpaulhotel.com).

**Prices** The catering prices listed on our catering menus are current. However, due to market conditions, these prices are subject to change. **A price will be confirmed to you 30 days prior to your event with subsequent changes occurring only under extreme market conditions.** Prices do not include 7.875% Food Tax, 10.375% Liquor Tax, 22% Service or 3% Administrative Charge.

**Room Rental Fee/Setup Fee and Food and Beverage Minimum** A Room Rental and/Food and Beverage Minimum is assigned to each banquet room. Please consult your Sales Manager for your room charges.

**Guarantees** It is necessary that the guaranteed number of guests be confirmed to the Hotel by 10:00am, three business days prior to the event. Guarantees for events on Sunday, Monday, Tuesday or Wednesday must be confirmed by the preceding Friday. Once a guarantee is given, it may not be reduced. However, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guests by the above time, we will use your highest expected attendance number as the guaranteed number. Please call your guarantee to the Catering Department at 651-228-3886. Increase requests for food the day of the event will result in 10% additional cost for requested items and will be at the discretion of the Chef.

**Bookings** Short-term bookings inside of 72 hours may be subject to menu substitutions at the discretions of the Chef and Catering Manager.

**Multiple Entrees** (For groups of 20 or more people) Two entrees may be ordered for your event at the cost of the highest entree price. Please contact your Catering Sales Manager. Guarantees for each entree must be confirmed three business days prior to the event.

**Alcohol** No alcoholic beverages shall be brought into the Hotel function rooms for sampling or consumption. Minnesota state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear intoxicated are not permitted to purchase or consume alcoholic beverages at the discretions of the Hotel staff and management. Bar service will conclude 15 minutes prior to the agreed ending time with last call 30 minutes prior to agreed ending time. No liquor service will extend beyond 12:45am unless extended hours are contracted prior to the event. Extended service hours of service from 1:00am – 6:00am may be subject to additional fees.

**Food and Beverage** No food or beverages of any kind will be permitted to be brought into The Saint Paul Hotel by anyone, with the exception of cakes (**from a licensed MN vendor**) in which case a cake cutting fee of \$1.00 per person will be charged. Any remaining banquet food cannot be taken out of The Saint Paul Hotel.

**Deposit and Payment** Some functions will be subject to deposit and prepayment specifications. Requests for direct billing will be subject to credit application approval.

**Security** The Saint Paul Hotel does have full-time security. The Saint Paul Hotel reserves the right to inspect and control all functions.

**Entertainment and Outside Vendors** The Saint Paul Hotel must be notified of all entertainment and outside vendors for events. All vendors must enter and exit through the Hotel Loading Dock only. They must check-in with the Security Office upon arrival. The Saint Paul Hotel reserves the right to regulate the volume of any entertainment in our event spaces. Hours of entertainment may be limited, or restricted, depending on event location. Outside entertainment and vendors can be arranged through The Saint Paul Hotel. A copy of all outside vendor contracts must be supplied to The Saint Paul Hotel. Client will be assessed a \$100 labor fee should client's entertainment or vendors require additional power.

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# THE SAINT PAUL HOTEL

## Catering

### GENERAL INFORMATION

**Photography** I hereby grant The Saint Paul Hotel and its legal representatives the irrevocable right and unrestricted permission to use and publish photographs or video images of this contracted event, in which may be included, for any purpose authorized by The Saint Paul Hotel, including but not limited to: website use, editorial publications, catalog and advertising use. This grant includes the right to modify and retouch the images in the discretion of The Saint Paul Hotel. I understand that the circulation of such materials could be worldwide and that there will be no compensation to me or any parties associated with this event for this use. Furthermore, I understand that I will not be given the opportunity to inspect or approve the finished products or the advertising copy or the printed matter that may be used in connection therewith. In granting this permission to The Saint Paul Hotel and its legal representatives, I am fully and without limitation releasing it from any liability that may arise from the use of the images.

**Audio/Visual Equipment** Audio/Visual equipment may be ordered through Conference Services. The Saint Paul Hotel will not handle, transport, store or be responsible for Audio/Visual equipment not rented through our Conference Services Department. The Saint Paul Hotel reserves the option to submit a bid to the client for all Audio/Visual functions in the Hotel. All Audio/Visual equipment is charged a 22% Service Charge and 3% Admin Fee. An additional 10% service charge will be added for Audio/Visual equipment added the day of event for groups with no existing audio visual.

**Labor Fees** (See menu notations for food and beverage fees) Due to staffing requirements, groups of fewer than 20 people in a private room are charged a labor fee of \$75.00. Additional labor fees will be clearly stated on all Banquet Event Orders.

**Decorations** Open flame candles, glitter and confetti are prohibited. A fee will be assessed in the event of noncompliance. Any accent decorations, including centerpieces, not made by a professional decorator or florist must be presented and inspected by the Catering Manager prior to the event. The Catering Manager has the right to refuse the use of accent decorations and / or assess set up / tear down fees appropriately.

**Damage/Loss** The Saint Paul Hotel does not assume liability for damage to or loss of equipment or personal belongings brought into the Hotel. All personal property is the sole responsibility of the group or invitees of group.

**Contracts and Billing** Events will not proceed without returned signed Event Contracts, Banquet Event Orders, and fulfilled billing payment requirements per the contracts.

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# THE SAINT PAUL HOTEL

## *Breakfast*

### CONTINENTAL BREAKFAST

*10 ppl minimum*

- **The Saint Paul** - 28.95  
Freshly squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Assorted Pastries and Muffins  
Bagels and Cream Cheese  
Assorted Cereals with Milk  
Assorted Greek Yogurts  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea

### BREAKFAST BUFFET

The Executive Build Your Own Breakfast Buffet. - 39.95

*10 ppl minimum*

*Includes:*

*Freshly Squeezed Orange Juice and Chilled Fruit Juices*

*Fresh Seasonal Fruit Display*

*Coffee, Decaffeinated Coffee and Tea*

- **Eggs (Choose One)**  
Scrambled Eggs  
Cheese Quiche  
Tofu Scramble Rancheros
- **Breakfast Meats (Choose Two)**  
Turkey Bacon  
Turkey Sausage  
Bacon  
Ham Steaks  
Country Sausage
- **Breakfast Potatoes (Choose One)**  
Cream Cheese Hash Browns  
Roasted Herb Potatoes  
Classic Hash Browns  
Root Vegetable Hash
- **Breakfast Griddles (Choose One)**  
House made Buttermilk Pancakes with Maple Syrup  
Brioche Cinnamon French Toast with Maple Syrup  
Malted Waffles with Whipped Cream, Maple Syrup  
and Fresh Berries

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# THE SAINT PAUL HOTEL

## Breakfast

### BREAKFAST ACCOMPANIMENTS

*We use all natural cage free eggs with our breakfast offerings.*

#### FRESH EGG SCRAMBLES

- Traditional Scramble - 5.95
- Smoked Kielbasa and Cheddar Cheese Scramble - 7.95
- Wild Mushroom, Green Onion and Goat Cheese Scramble - 7.95
- Roasted Apples, Caramelized Onions, Applewood Smoked Bacon and Brie Scramble - 7.95
- Tofu, Fresh Herbs, Tomatoes, Onion and Asparagus Scramble - 7.95

#### BREAKFAST MEATS

- Hardwood Smoked Bacon - 5.95
- Country Link Sausage - 5.95
- Turkey Bacon - 5.95
- Turkey Sausage - 5.95

#### BREAKFAST SIDES

- Hash Brown Potatoes - 4.95
- Baked Creamy Hash Browns - 8.95
- Pancakes - 6.95 with Blueberries - 8.95
- French Toast - 7.95 with Caramel Bananas - 9.95
- Assorted Cereals with Milk - 5.95
- Oatmeal with Brown Sugar, Raisins and Walnuts - 6.95
- Buttermilk Biscuit Sandwiches with Bacon, Egg and Cheddar - 8.95

#### CHEF ATTENDED BREAKFAST ADDITIONS

*Made to Order Chef Attended Stations.*

*Chef Attendant Fee 150.00 per chef, per 50 people.*

*Stations are presented for two hours.*

- **Pancakes** - 9.95  
Banana, Blueberry or Classic Pancakes with Local Maple Syrup and Whipped Cream
- **Omelets** - 11.95  
Omelets with Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Asparagus and Cheese
- **Belgian Waffles** - 10.95  
Waffles with Seasonal Berries, Local Maple Syrup and Whipped Cream
- **Classic Eggs Benedict** - 13.95
- **Carved Cherry Glazed Ham** - 165.00  
Serves 25 people

### PLATED BREAKFASTS

*Plated Breakfast Entrees include Breakfast Pastries, Coffee, Decaffeinated Coffee, Tea or Milk.*

*Fresh Squeezed Orange Juice will be served to each guest upon arrival. 10 ppl minimum*

- **Northwoods** - 23.95  
Thick Sliced Cinnamon Raisin Bread dipped in Egg Cream Batter served with Local Maple Syrup, Stewed Apples and Thick Sliced Bacon
- **Southern** - 23.95  
Crepes stuffed with Ricotta Cheese and Peach or Cherry Sauce
- **Heartland** - 25.95  
Fluffy Scrambled Eggs with Hash Brown Potatoes, Thick Sliced Bacon and Country Link Sausage
- **Midwestern** - 26.95  
Corned Beef Hash with Poached Eggs and Whole Grain Mustard Hollandaise

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# THE SAINT PAUL HOTEL

## *Refreshment Services*

### SPECIALTY BREAKS CART SERVICE

*Stations are presented for two hours. 10 ppl minimum*

- **Milk, Cookies and More Break** - 14.95  
Freshly Baked Cookies, Chewy Fudge Brownies, Assorted Soft Drinks, Milk, Coffee, Decaffeinated Coffee and Tea
- **Sweet Break** - 15.95  
Double Chocolate Cookies, Miniature Candy Bars, Dried Fruit and Nuts, Caramel Corn, Assorted Soft Drinks, Spring and Mineral Waters
- **Tea Break** - 16.95  
Cranberry Scones, Hazelnut Tea Cookies, Chocolate Dipped Strawberries, Assorted Selection of Teas and Iced Tea
- **The Popcorn Break** - 16.95  
Chicago Mix, Miniature Candy Bars, Rice Krispy Bars, Assorted Soft Drinks, Spring and Mineral Waters
- **Heart Healthy Break** - 18.95  
Assorted Yogurts, Low Fat Granola Bars, Fresh Seasonal Fruit, Pretzels, Assorted Juices, Spring and Mineral Waters
- **Chips and Dip Break** - 19.95  
Warm Bacon Artichoke Dip, Truffle Spinach Dip, Spicy Sundried Tomato and Feta Hummus With Tri-Colored Tortilla Chips, Assorted Soft Drinks, Spring and Mineral Waters
- **Energy Break** - 19.95  
Roasted Peanuts, Energy Bars, Carrot and Celery Sticks with Goat Cheese Hummus, Yogurt Parfaits with Granola, Assorted Soft Drinks, Spring and Mineral Waters
- **Sweet and Salty Break** - 19.95  
Tortilla Chips with Salsa and Guacamole, Trail Mix, Assorted Gourmet Bars, Assorted Soft Drinks, Spring and Mineral Waters
- **Farmer's Market Break** - 21.95  
Vegetable Crudit  with Avocado Ranch Dressing, Fresh Seasonal Fruit, Fruit Bars and Carrot Cake Bars, Assorted Soft Drinks, Spring and Mineral Waters
- **State Fair Break** - 22.95  
Popcorn, Pretzel Bites with Spicy Mustard and Warm Beer Cheese Dip, Mini Donuts and Mini Corn Dogs on a stick, Raspberry Lemonade, Specialty Iced Tea

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# THE SAINT PAUL HOTEL

## *Refreshment Services*

### ADDITIONAL MEETING BREAK CART SERVICE SELECTIONS

*Stations are presented for two hours.*

#### BEVERAGE OPTIONS

- Hotel Signature Blend "Velvet Hammer" Coffee or Decaffeinated Coffee - 80.00 per gallon
- Hot Chocolate - 80.00 per gallon
- Apple Cider with Cinnamon (hot or chilled) - 65.00 per gallon
- Fresh Brewed Iced Tea - 65.00 per gallon
- Fresh Lemonade - 55.00 per gallon
- Fruit Punch - 55.00 per gallon
- Chilled Fruit Juices - 26.00 per carafe
- Individual Bottled Fruit Juices - 5.00 each
- Assorted Soft Drinks - 6.50 each
- Individual Teas - 5.00 each
- Spring Waters - 5.00 each
- Mineral Waters - 6.00 each
- Fiji Water - 8.00 each
- Milk - 5.00 each
- Red Bull / Energy Drinks - 8.00 each
- Martinelli Sparkling Cider - 18.00 per bottle

#### BREAK FOOD SUPPLEMENTS

##### *Morning Bakery Items*

- Assorted Breakfast Breads - 32.00 per dozen
- House Made Granola Bars - 32.00 per dozen
- Bakery Fresh Muffins - 40.00 per dozen
- Freshly Baked Danish - 40.00 per dozen
- Miniature Pastries - 40.00 per dozen
- Bagels with Cream Cheese and Preserves - 50.00 per dozen
- Croissants with Butter and Preserves - 50.00 per dozen

##### *Fruit and Yogurt*

- Whole Fresh Fruit - 4.00 each
- Low Fat Granola Bars - 4.00 each
- Greek Yogurts - 7.00 each
- Fresh Triple Berry Yogurt Parfaits with Granola - 8.00 each

##### *Afternoon Bakery Items*

- Freshly Baked Cookies - 42.00 per dozen
- Rice Krispy Bars - 42.00 per dozen
- Assorted Gourmet Bars - 42.00 per dozen
- Chewy Fudge Brownies - 42.00 per dozen
- Chocolate Dipped Strawberries - 50.00 per dozen

##### *Snacks*

- Pretzels - 24.00 per pound
- Popcorn (Plain) - 24.00 per pound
- Caramel Corn - 30.00 per pound
- Chicago Mix - 32.00 per pound
- Miniature Candy Bars - 28.00 per pound
- Dry Snack Mix - 28.00 per pound
- Sweet and Smoky Cajun Snack Mix - 28.00 per pound
- Mixed Nuts - 48.00 per pound
- Potato Chips and Dip - 32.00 per pound
- Tortilla Chips, Salsa and Guacamole - 36.00 per pound

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# THE SAINT PAUL HOTEL

## Lunch

### PLATED LUNCHES

*All Lunches include a choice of Soup or Salad, Rolls, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.  
10 ppl minimum*

#### SOUPS

- Carrot Ginger Soup 
- Cauliflower Bisque 
- Chef's Seasonal Soup
- Cream of Minnesota Wild Rice
- Potato Leek Soup
- Tomato Basil Bisque 

#### SALADS

- **Field Greens** with Carrots, Tomatoes, Cucumbers  and Dijon Vinaigrette
- **Hearts of Romaine** with Grilled Herb Bread and Traditional Caesar Dressing
- **Wedge of Iceberg Lettuce** with Diced Eggs, Hardwood Smoked Bacon and Tomatoes served with Buttermilk Dressing
- **Kale Lettuce Mix** wrapped in Cucumber with Roasted Grapes, Almonds and Feta served with Raspberry Vinaigrette
- **Beet Salad** with Mixed Greens and Goat Cheese, and served with Honey Walnut Vinaigrette 

### PLATED LUNCH ENTRÉES

*All Entrees served with Chef's Choice of Starch and Vegetable.*

- **Cherry Chicken** - 29.95   
Cherry Glazed Chicken Breast served with Cherry Gastrique
- **Pork Tenderloin** - 29.95  
Roasted Pork Tenderloin stuffed with Sausage and Corn Bread with a Mustard Demi-Glace
- **Chicken Pomodoro** - 31.95   
Seared Breast of Chicken with Tomato Bruschetta
- **Pistachio Crusted Breast of Chicken** - 31.95  
Chicken Crusted with Pistachios served with a Cranberry Orange Sauce
- **Stuffed Sole** - 32.95  
Crab Stuffed Sole with Spinach Cream Sauce
- **Seared Crab Cake** - 34.95  
Seared Crab Cake served with Stone Ground Mustard Sauce
- **Grilled Salmon Beurre Blanc** - 32.95   
Grilled Salmon with Dill Lemon Caper Butter Sauce
- **Corn Meal Crusted Walleye** - 32.95   
Pan Seared Walleye with Lemon Cream Sauce
- **Beef Bourguignon en Bouche** - 29.95  
Braised Beef Short Rib served with Sherry Supreme Sauce
- **Beef Short Rib** - 37.95   
Braised Beef Short Rib with Braising Reduction
- **Petite Filet of Beef** - 39.95   
Seared Filet of Beef with Demi-Glace, Wild Mushrooms



#### GLUTEN FREE LABELED ENTREES

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# THE SAINT PAUL HOTEL

## Lunch

### WORKING LUNCHESES

*Served Plated. All Working Lunches include Chef's Seasonal Soup served with Bars, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk. 10 ppl minimum.*

- **Spanish Green Olive and Chicken Salad** - 23.95   
Gem Lettuce, Spanish Green Olives, Marinated Peppers, Grilled Chicken Breast and Pickled Onions with Oregano Lemon Vinaigrette
- **Chicken Caesar Salad** - 23.95  
Traditional Caesar Salad with Grilled Breast of Chicken, Asiago Cheese, Caesar Dressing and Herbed Garlic Croutons
- **Chicken Salad Croissant Sandwich** - 25.95  
Chicken Salad with Apples and Grapes topped with Baby Greens and Tomato on a Croissant served with Pasta Salad
- **Egg Tart** - 25.95  
Classic Lorraine with Baby Swiss, Bacon and Onion or Roasted Vegetable Tart served with Freshly Sautéed Vegetables and Roasted Potatoes
- **Strawberry Spinach Wrap (Vegetarian)** - 25.95  
Kale with Radishes, Cashews, Goat Cheese and Raspberry Poppy Seed Dressing in a Spinach Wrap served with Pasta Salad
- **Poached Salmon** - 27.95   
Poached Salmon with Baby Field Greens, Roma Tomatoes, Julienned Fennel, Orange Segments and Dill Mustard Vinaigrette
- **Tuna Nicoise Salad** - 28.95   
Seared Yellowfin Tuna with Olives, Fingerling Potatoes, Haricot Verts and Grape Tomatoes with Verjus Vinaigrette



### GLUTEN FREE LABELED ENTREES

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# THE SAINT PAUL HOTEL

## Lunch

### BOXED LUNCHES

*Stations are presented for two hours. 10 ppl minimum*

#### THE SAINT PAUL EXECUTIVE BOXED LUNCH

*Lunch includes Sandwich, Whole Fresh Fruit,  
Choice of Pasta Salad or Kettle Fried Potato Chips,  
House Baked Cookie and Soft Drink or Bottled Water.*

- Choice of Two Sandwiches - 26.95
- Choice of Three Sandwiches - 27.95

#### SANDWICHES



- **Smoked Turkey**  
with Apricot Bacon Jam and Lettuce on Ciabatta
- **Chicken Salad**  
with Apples, Grapes, Bibb Lettuce and Tomato on a Croissant
- **Black Forest Ham and Pastrami**  
with Baby Greens, Fresh Dill, Stone Ground Mustard and Mayonnaise on a Kaiser Roll
- **Oven Roasted Turkey and Provolone**  
with Romaine Lettuce, Tomatoes and Sundried Tomato Pesto Mayonnaise on Focaccia
- **Rare Roast Beef and Smoked Gouda**  
with Shaved Onion and Chimichurri Aioli on a Kaiser Roll
- **Strawberry Spinach Wrap (Vegetarian)**  
Kale with Radishes, Cashews, Goat Cheese and Raspberry Poppy Seed Dressing in a Spinach Wrap

#### BOXED SALAD

*Lunch includes Salad, Roll, Whole Fresh Fruit,  
House Baked Cookie and Soft Drink.*

- Choice of One Salad - 26.95

#### SALADS

- **Chicken Caesar Salad**   
Traditional Caesar Salad with Grilled Breast of Chicken, Asiago Cheese, Caesar Dressing and Herbed Garlic Croutons
- **Tuna Nicoise Salad**  
Seared Yellowfin Tuna with Olives, Fingerling Potatoes, Haricot Verts and Grape Tomatoes with Verjus Vinaigrette
- **Spanish Green Olive and Chicken Salad**   
Gem Lettuce, Spanish Green Olives, Marinated Peppers, Grilled Chicken Breast and Pickled Onions with Oregano Lemon Vinaigrette



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# THE SAINT PAUL HOTEL

## Lunch

### LUNCH BUFFET

10 ppl minimum

- **Great Lakes Deli Buffet** - 32.95  
Pasta Salad, Broccoli and Grape Salad  
Rare Roast Beef, Maple Glazed Ham and Herb Roasted Turkey  
Sourdough and Multigrain Breads  
Smoked Gouda, Swiss and Cheddar Cheeses  
Tomatoes, Shaved Onions and Red Leaf Lettuce  
Mayonnaise, Horseradish Mayonnaise and Mustard  
Kettle Fried Potato Chips  
Freshly Baked Cookies and Chewy Fudge Brownies

### BUILD YOUR OWN LUNCH BUFFET

#### St. Peter's Buffet Build Your Own - 45.95

- **Soups: Pick One**  
Chicken Noodle Soup  
Cream of Wild Rice Soup  
Tomato Bisque
- **Starches: Pick One**  
Macaroni and Cheese  
Rice Pilaf  
Roasted Fingerling Potatoes
- **Vegetables: Pick One**  
Green Beans Almondine and Roasted Red Peppers  
Sautéed Squash and Zucchini  
Baby Carrots
- **Salads: Pick One**  
Caesar Salad  
Fresh Fruit Salad with Mint  
Mixed Greens with Carrots, Cucumber, Tomato and  
Dijon Vinaigrette  
Pasta Salad
- **Entrees: Pick Two**  
Grilled Sliced Flank Steak with Red Onion Marmalade  
Roasted Pork Loin with Apricot Mustard Cream  
Seared Chicken Scaloppini with Dijon Cream Sauce  
Seared Salmon with Dill Butter Sauce
- **Desserts: Pick One**  
Classic Carrot Cake  
Classic Chocolate Cake  
Pound Cake with Whipped Cream and Fresh Strawberries

Served with Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk

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# THE SAINT PAUL HOTEL

## *Tea Service*

### SEASONAL AFTERNOON TEA

*20 person minimum.*

#### CHEF'S CUSTOM TEA MENU

**Five Course Traditional Tea - 49.95**

*This Seasonal Menu coincides with our Legendary Lobby Tea Program. Served with our ever-Popular Custom Current Tea, a plated Savory Course followed by Fruit and Cheese and Beautiful Pastries, Confections, Scones, Cookies and Desserts.*

*Enhance your Experience with  
Mimosas  
Seasonal Cocktail  
Champagne / Sparkling Wine Service*



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# THE SAINT PAUL HOTEL

## Reception

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

### COLD CANAPÉS

- **Cold Canapés** - 48.00 per dozen
- Cherry Mousse with Crispy Prosciutto in Petite Tart
- Caprese Skewers SP
- Cucumber Cup with Benedictine and Pimentos SP
- Marinated Olive Skewer SP
- Oven Dried Mini Heirloom Tomatoes on Baguette with Fresh Mozzarella
- Old Fashioned Deviled Eggs with Asparagus SP
- Peppered Pork Tenderloin on Buttermilk Biscuits with Tart Apples
  
- **Cold Canapés** - 50.00 per dozen
- Asparagus Pate with Serrano Ham on Pumpnickel
- Balsamic and Tomato Deviled Eggs SP
- 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 SP
- Seared Ahi Tuna with Wasabi Aioli and Fried Ginger SP
- Tenderloin of Beef with Shiitake Gherkin Salad on Risotto Croquettes
- Toasted Sesame Crab Roll Sushi with Wasabi
- Tuna Tartare on Wonton Crisp
  
- **Cold Canapés** - 60.00 per dozen
- Apricot Tarragon Bacon Jam with Herb Goat Cheese Flat Bread
- House Smoked Duck Breast on Focaccia with Orange Marmalade and Whipped Parmesan
- Mushroom Crusted Beef Tenderloin on Rye Cracker with Chive Mousse and Pickled Onions
- Seared Rare Tuna with Saffron Aioli & Olives on Baguette
- Shrimp Cocktail SP
- Stuffed Poached Pear with Blue Cheese Mousse SP

### WARM HORS D'OEUVRES

- **Warm Hors d'oeuvres** - 50.00 per dozen
- Assorted Mini Quiche
- Brandied Apricots with Cambozola Cheese in Phyllo Cups
- Baked Meatballs with Chile Apricot Glaze
- Baked Meatballs with Cognac Peppercorn Demi-Glace
- Baked Wild Rice Meatballs served with Smokehouse BBQ Sauce
- Chicken Arancinis with House Marinara
- Mushroom Arancinis with Rosemary Aioli
- Chicken Satay with Thai Peanut Sauce
- Pork Char Siu Satay with Chinese BBQ Sauce
- Stuffed Mushroom Caps with Spinach and Goat Cheese
- Wild Rice Meatballs served with Smokehouse BBQ Sauce
- Stuffed Mushroom Caps with Wild Rice Sausage
  
- **Warm Hors d'oeuvres** - 60.00 per dozen
- Artichoke Beignets
- Bacon Wrapped Dates SP
- Baked Bouche with Raspberry Preserves and Brie Cheese
- Bacon Wrapped Scallops
- 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



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# THE SAINT PAUL HOTEL

## Reception






*Presented as a Display or Butler Passed.*

*Minimum of a Dozen per Item. Stations are presented for two hours.*


### SMALL COMPOSED PLATES

- **European Cheese and Meat Plate** with Fruit Garnishes - 5.00 each
- **Vegetable Plate** with Goat Cheese Hummus - 5.00 each 
- **Sushi Plate** with California and Spicy Tuna Roll - 6.00 each 
- **Tuna Nigiri Sushi Plate** - 6.00 each 
- **Cheese Plate** with Fig Jam - 5.00 each
- **Fruit Skewer** with Yogurt Dip - 6.00 each

### ASIAN SPOONS

- **Ahi Tuna** with Saffron Aioli and Fennel Slaw - 6.00 each 
- **Lamb Loin** with Fig Jam and Mint - 6.00 each 
- **Pork Tenderloin** with Apple Slaw - 5.00 each 
- **Seared Beef Tenderloin**  
with Chimichurri and Fried Tortillas - 6.00 each 
- **Grilled Lobster Medallions** with Avocado Salsa - 8.00 each 

### MINI PILSNER GLASSES

- **Miniature Crudité** with Avocado Ranch Dressing - 4.00 each 
- **Crab Claw Sampler** with Horseradish Cocktail Sauce - 7.00 each 
- **Shrimp Sampler** with Virgin Mary Bloody Mary Mix - 7.00 each 

### MINI POTS

#### SALADS

- **Baby Field Greens** with Poached Pear and Blue Cheese - 4.00 each
- **Heirloom Tomato and Smoked Mozzarella Salad** - 5.00 each
- **Watermelon Crab Salad** - 6.00 each

#### HOT

- **Beef Bourguignon** with Mashed Potatoes - 7.00 each 
- **Braised Duck** with Polenta - 8.00 each 
- **Warm Brussels Sprout-Apple Salad** - 7.00 each 
- **Wild Mushrooms** with Polenta - 7.00 each 



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# THE SAINT PAUL HOTEL

## Reception

### PRESENTATIONS

*Reception Specialties presented as a display and Server attended.*

*Stations are presented for two hours.*

- **Vegetable Crudité** - 150.00 per presentation   
*Serves approximately 25 people*  
Array of Crisp Garden Vegetables with Buttermilk Peppercorn Dip and Fresh Cucumber Rémoulade
- **Brie en Croûte** - 150.00 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** - 175.00 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** - 175.00 per presentation  
*Serves approximately 25 people*  
Variety of Fresh, Ripe Seasonal Fruits to include Melons, Citrus and Berries with Yogurt Dip
- **International Cheese Display** - 175.00 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** - 175.00 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**  
275.00 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** - 275.00 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** - 375.00 per presentation   
*Serves approximately 20 people*  
California Rolls, Salmon and Spicy Tuna Rolls, Pickled Ginger, Wasabi and Soy Sauce
- **Seafood Display** - 750.00 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, Capers Cream Cheese and Lemons



### GLUTEN FREE LABELED ENTREES

*Unless noted, prices are per person and do not include state sales tax, service and administrative charge. Prices are subject to change.*



# THE SAINT PAUL HOTEL

## Desserts

### SPECIALTY DESSERT STATIONS

*Stations are presented for two hours.  
Per person prices have 10ppl minimum.*

#### DESSERT DISPLAYS AND STATIONS

- **Cupcake Station** - 225.00 per station  
*Serves approximately 50 people*  
Double Chocolate, Chocolate Peanut Butter, Raspberry and Caramel Cupcakes
- **Miniature Mousse Station** - 225.00 per station  
*Serves approximately 50 people*  
Chocolate Mousse, Lemon Blueberry Mousse with Graham Cracker Crumble, Raspberry Mousse with Fresh Raspberries, Chocolate Caramel and a Seasonal Chef's Choice Served in a Mousse Cups
- **Dessert Tasting Station** - 225.00 per station  
*Serves approximately 50 people*  
Display of Dessert Shots, Assorted NYC Style Cheesecakes with Chef Choice Toppings and Garnishes, Assorted Tarts with Fruit and Cream Pies
- **Ice Cream Sundae Station** - 300.00 per station  
*Serves approximately 50 people*  
Choice of One: Lemon Sorbet, Raspberry Sorbet, Chocolate Ice Cream and Vanilla Ice Cream with Toasted Coconut, Crushed Oreos, Pecan Pieces, Chocolate Sauce, Cherries and Whipped Cream
- **Miniature Dessert Display** - 15.00 per person  
Assorted Miniature Desserts including Éclairs, Tartlets, Cheese Cakes, Truffles and Chocolate Dipped Fruits

#### CHEF ATTENDED DESSERT STATIONS

*Made to Order Chef Attended Stations.*

*Chef Attendant Fee 150.00 per chef, per 50 people.*

- **Mini Crème Brûlée Station** - 225.00 per station  
*Serves approximately 50 people*  
Chocolate, Caramel and Classic Vanilla Crème Brûlée, Caramelized by the Chef and Garnished with Fresh Fruits
- **Ice Cream Sandwich Station** - 15.00 per person  
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
- **Classic Flambé Station** - 15.00 per person  
Choice of One: Classic Bananas Foster, Cherries Jubilee or Peach Melba served over Vanilla Bean Ice Cream
- **Mini Donut Station** - 15.00 per person  
Cinnamon Donuts Flambéed in Apple Brandy, served with Caramel Sauce and Vanilla Ice Cream

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# THE SAINT PAUL HOTEL

## Dinner

### CHEF'S CARVING TABLE

*Made to Order Chef Attended Stations. Includes an Assortment of Petite Rolls.*

*Chef Attendant Fee 150.00 per chef, per 50 people. Carving Tables are presented for two hours.*

- **Roasted Turkey Breast** - 225.00   
*Serves approximately 25 people*  
Roasted Turkey Breast with Violet Mustard, Mayonnaise and Cranberry Orange Relish
- **Blackened Salmon** - 300.00   
*Serves approximately 25 people*  
Blackened Salmon with Lemon Aioli, Pickled Fennel and Dill Crème Fraiche
- **Mojo Marinated Grilled Pork Loin** - 300.00   
*Serves approximately 25 people*  
Charred Pineapple Salsa and Chimichurri
- **Glazed Ham** - 300.00   
*Serves approximately 50 people*  
Pit Ham Glazed with Cherry and Pineapple with Whole Grain Mustard and Citrus Mayonnaise
- **Beef Torta Station** - 350.00   
*Serves approximately 25 people*  
Hand Shaved Beef with Stewed Peppers and Onions, Chihuahua Cheese with Cilantro Tomato Fondue
- **Smoked Beef Short Rib** - 425.00   
*Serves approximately 25 people*  
Smoked Beef Short Rib with Creamed Horseradish, Spicy Mustard and Herbed Mayonnaise
- **Herb Crusted Prime Rib** - 650.00   
*Serves approximately 25 people*  
Herb Crusted Prime Rib with Creamed Horseradish, Spicy Mustard and Herbed Mayonnaise

### MADE TO ORDER CHEF ATTENDED STATIONS

*20 people minimum*

- **Pan Fry Noodle Station** - 10.00 per person  
Rice Noodles with Napa Cabbage, Bean Sprouts, Carrots, Scallions, Red Peppers, Shiitake Mushrooms with a Choice of Shrimp or Chicken. Served with Limes, Cilantro, Crushed Peanuts, Fish Sauce and Sriracha
- **Crab Cake Station** - 16.00 per person  
Seared Crab Cakes, Sweet Corn and Kale Salad with Lime Vinaigrette
- **Street Tacos** - 12.00 per person  
Barbacoa and Carnitas with Queso Fresco, Fresh Radishes, Onions, Tomatoes, Salsa Verde, Fire Roasted Salsa and Lime Crema on Flour Tortillas
- **Pasta Station** - 12.00 per person  
Choice of One Pasta: Farfalle, Penne and Campanelle Pasta (Whole wheat option for Penne) Choice of One Protein: Shrimp, Chicken or Sausage Choice of Three Vegetables: Spinach, Onions, Peppers, Asparagus, Mushrooms, Tomatoes, Artichokes, Zucchini and Yellow Squash Choice of One Sauce: Pesto (Traditional or Sundried Tomato), Parmesan Cream, House Made Marinara and Salsa Verde. Served with Shaved Parmesan, Fresh Cracked Pepper, Red Pepper Flakes and EVOO
- **Creole Shrimp** - 14.00 per person  
Blackened Shrimp with a Sausage Creole Sauce and Saffron Rice



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# THE SAINT PAUL HOTEL

## Dinner

### PLATED DINNERS

*All Entrees include a choice of Soup or Salad, Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.  
All Entrees served with Chef's choice of Starch and Vegetable.*

#### DINNER ACCOMPANIMENTS

*Included in your Entrée price, your choice of a Soup or Salad.*

#### SOUPS

- Cream of Minnesota Wild Rice
- Tomato Basil Bisque
- Cauliflower Bisque <sup>SP</sup>
- Carrot Ginger Soup <sup>SP</sup>
- Potato Leek Soup <sup>SP</sup>
- Chef's Seasonal Soup

#### SALADS

- **Field Greens** with Carrots, Tomatoes, Cucumbers and Dijon Vinaigrette
- **Hearts of Romaine** with Grilled Herb Bread and Traditional Caesar Dressing
- **Wedge of Iceberg Lettuce** with Diced Eggs, Hardwood Smoked Bacon and Tomatoes served with Buttermilk Dressing
- **Kale Lettuce Mix** Wrapped in Cucumber with Roasted Grapes, Almonds, Feta and Raspberry Vinaigrette
- **Gem Salad** with Candied Cashews, Dried Blueberries, Goat Cheese and Blood Orange Vinaigrette

#### BEEF ENTRÉES

- **Beef Short Rib** - 42.95 <sup>SP</sup>  
Braised Beef Short Rib with Braising Reduction
- **Seared Filet of Beef** - 58.95 <sup>SP</sup>  
Filet of Beef with Lobster Beurre Blanc
- **Grilled Filet of Beef** - 56.95 <sup>SP</sup>  
Grilled Filet of Beef with au Poivre Sauce

#### PORK, VEAL & LAMB ENTRÉES

- **Pork Tenderloin** - 36.95  
Roasted Pork Tenderloin stuffed with Sausage and Cornbread and a Mustard Demi-Glace
- **Grilled Pork Chop** - 37.95 <sup>SP</sup>  
Grilled Pork Chop with Peach Chile Glaze
- **Seared Veal Medallions** - 59.95 <sup>SP</sup>  
Veal Medallions with Madeira Wine Glaze
- **Veal Osso Bucco** - 56.95 <sup>SP</sup>  
Stout Braised Veal Shank with Veal Jus
- **Roasted Rack of Lamb** - 78.95  
Lamb Chops paired with Honey Harissa Sauce

### CHICKEN ENTRÉES

- **Breast of Chicken Piccata** - 36.95  
Breast of Chicken Piccata in a Light Lemon Caper Sauce
- **Cherry Chicken** - 36.95 <sup>SP</sup>  
Cherry Glazed Chicken Breast with Cherry Gastrique
- **Balsamic Glazed Chicken** - 36.95 <sup>SP</sup>  
Balsamic Glazed Chicken
- **Chicken Pomodoro** - 42.95  
Seared Breast of Chicken with Tomato Bruschetta
- **Pistachio Crusted Breast of Chicken** - 38.95  
Pistachio Crusted Chicken with a Cranberry Orange Sauce



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# THE SAINT PAUL HOTEL

## Dinner

### PLATED DINNERS *CONTINUED*

*All Entrees include a choice of Soup or Salad, Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.  
All Entrees served with Chef's choice of Starch and Vegetable.*

#### FISH & SEAFOOD ENTRÉES

- **Stuffed Sole** - 42.95  
Crab Stuffed Sole served with Spinach Cream Sauce
- **Shrimp Scampi** - 42.95  
Sautéed Shrimp served with Tomato Broth
- **Grilled Salmon Beurre Blanc** - 41.95   
Grilled Salmon with Dill Lemon Caper Butter Sauce
- **Parmesan Crusted Salmon** - 46.95  
Parmesan Crusted Salmon with a Tomato Jam
- **Parmesan Lemon Pepper Crusted Walleye** - 47.95  
Pan Seared Walleye with Riesling Butter Sauce

#### VEGETARIAN ENTRÉES

- **Blackened Tofu** - 32.95 (Vegan)   
Edamame Corn Succotash, Sautéed Arugula and Red Pepper Purée
- **Eggplant Involtni** - 32.95 (Vegan)   
Eggplant filled with Tofu "Ricotta", Basil Lentil Pilaf and House-Made Marinara Sauce
- **Savory Stuffed Crepe** - 32.95  
House-Made Crepes with Basil Ricotta Filling, Roasted Radishes, Asparagus and Shaved Carrots with a Brown Butter Sauce
- **Eggplant Parmesan** - 32.95  
Parmesan Crusted Eggplant served with Herb Risotto, Tomato Puree and Shaved Parmesan
- **Ricotta Gnocchi** - 32.95  
Hand Made Ricotta Gnocchi, Sweet Pea Purée, Sweet Peppers, Beech Mushrooms and Mascarpone Cream
- **Braised Carrot Tornadoes** - 32.95 (Vegan)  
Moroccan Cous Cous, Romanesco and Tomatoes with Red Wine Vegetable Glace



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# THE SAINT PAUL HOTEL

## *Dinner*

### PLATED DINNERS *CONTINUED*

*All Entrees include a choice of Soup or Salad, Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.  
All Entrees served with Chef's choice of Starch and Vegetable.*

#### DUETS

- **Chicken and Shrimp** - 54.95  
Roulade of Sage Sausage Stuffed Chicken paired with Shrimp and Herb Tomato Butter
- **Filet of Beef and Chicken** - 58.95  
Filet of Beef and Chicken with Hunter Sauce
- **Filet of Beef and Vegetable Stuffed Sole** - 62.95  
Filet of Beef and Vegetable Stuffed Sole, Spinach Cream Sauce
- **Filet of Beef and Fillet of Parmesan Crusted Salmon** - 58.95  
Filet of Beef and Fillet of Parmesan Crusted Salmon with Romesco Sauce
- **Petite Filet of Beef and Prawns** - 58.95  
Petite Filet of Beef and Prawns with a Basil Cream Sauce
- **Filet of Beef and Maryland Crab Cake** - 68.95  
Filet of Beef and Maryland Crab Cake with Stone Ground Dijon Cream
- **Filet of Beef and Lemon Herb Crusted Walleye** - 62.95  
Prosciutto Wrapped Filet of Beef with Red Wine Demi-Glace and Lemon Herb Crusted Walleye
- **Filet of Beef and Lobster** - 79.95  
Filet of Beef and Lobster with Drawn Butter

#### DESSERTS

- Crème Brûlée
- Classic Cheesecake
- Chocolate Turtle Tart
- Carrot Cake



#### GLUTEN FREE LABELED ENTREES

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# THE SAINT PAUL HOTEL

## Dinner

### A LA CARTE DINNERS

We offer a variety of A La Carte Dinners for 10 to 40 guests. Each Dinner specifies a minimum number of people.

Each person will have choice of Entrée the night of event. Vegetarian Entrées will need to be pre-ordered.

All Dinners include Dessert.

- **The Lexington** - 58.95

*Minimum of 10 people / Maximum of 40 people*

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

*Choice of Three Entrées:*

- **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 Gooseberry Sauce  
and Spiced Wine Braised Fennel

*All Entrées served with*

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

- **Ordway** - 64.95

*Minimum of 10 people / Maximum of 40 people*

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

*Choice of Three Entrées:*

- **Filet of Beef** with Caramelized Pearl Onions, Brandied  
Lobster Cream and Green Oil
- **Mushroom Crusted Salmon** Grilled Scallions  
and Citrus Brown Butter
- **Seared Breast of Duck** with Cherry Gastrique,  
Burgundy Cherries and Wilted Arugula

*All Entrées served with*

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

- **Cathedral Hill** - 62.95

*Minimum of 10 people / Maximum of 40 people*

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 Three Entrées:*

- **Seared Bay Scallops** with 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  
Chef's Choice of Dessert  
Freshly Baked Rolls and Butter  
Coffee, Decaffeinated Coffee, Tea or Milk

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# THE SAINT PAUL HOTEL

## Dinner

### A LA CARTE DINNERS CONTINUED

We offer a variety of A La Carte Dinners for 10 to 40 guests. Each Dinner specifies a minimum number of people.

Each person will have choice of Entrée the night of event. Vegetarian Entrées will need to be pre-ordered.

All Dinners include Dessert.

#### CUSTOMIZE YOUR OWN AL A CARTE

- **Customized A La Carte** - 68.95  
Minimum of 15 people / Maximum of 40 people

##### 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** 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
- **Tornedos and Beef** with Wild Mushrooms

All Entrées served with Chef's choice of Starch and Vegetable  
Freshly Baked Rolls and Butter  
Coffee, Decaffeinated Coffee, Tea or Milk

#### DESSERTS

- Crème Brûlée
- Classic Cheesecake
- Chocolate Turtle Tart
- Carrot Cake

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

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# THE SAINT PAUL HOTEL

## BAR SERVICE

### CLASSIC BRANDS

Wheatley Vodka  
 Beefeater Gin  
 Marti Autentico Plata Rum  
 Windsor Canadian Whisky  
 Clan MacGregor Scotch  
 Christian Brothers Brandy  
 Early Times Bourbon  
 14 Hands Wine  
 ~  
 Highballs - 9.00  
 Cocktails - 9.50  
 Wines - 12.50

### SELECT BRANDS

Stolichnaya Vodka  
 Tattersall Gin  
 Bacardi Silver Rum  
 Captain Morgan Rum  
 Canadian Club Whisky  
 Cutty Sark Scotch  
 Korbel Brandy  
 Jim Beam Bourbon  
 Murphy-Goode Wines  
 ~  
 Highballs - 10.00  
 Cocktails - 10.50  
 Wines - 13.00

### PREMIUM BRANDS

Grey Goose Vodka  
 Bombay Sapphire Gin  
 Mount Gay Gold Rum  
 Jameson Whiskey  
 Crown Royal Canadian Whisky  
 Dewar's Scotch  
 E & J Brandy  
 Maker's Mark Bourbon  
 Murphy-Goode Wines  
 ~  
 Highballs - 12.00  
 Cocktails - 12.50  
 Wines - 13.00

All Bars feature Soft Drinks and Juices 3.95, Mineral Waters 5.95, Domestic Beer 7.50,  
 Import, Local Beer and High Noon Assorted Seltzer 8.00.  
 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.

*Select up to Six Beers from the following*

### DOMESTIC BEER

Miller Lite  
 Coors Light  
 Budweiser  
 Bud Light  
 Michelob Golden Light

### IMPORT BEER

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

### LOCAL BEER

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

## SELF-SERVE BAR OPTIONS

### BEER, WINE & SODA TABLE

*Charges based on consumption.*  
 Includes a choice of Six Beers, choice of Classic,  
 Select or Premium Wines (Chardonnay, Cabernet  
 Sauvignon and Merlot) 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



# THE SAINT PAUL HOTEL

## BAR SERVICE *CONTINUED* WINE LIST

### CHARDONNAY

103 Clos Du Bois, Sonoma .....	55.00
106 Hess Collection, Napa .....	58.00
112 Chateau St. Jean, Sonoma .....	62.00
117 Kendall-Jackson, Vintner's Reserve .....	66.00
104 Sonoma-Cutrer, Cutrer Vineyard, Russian River .....	78.00
119 Louis Latour, Pouilly Fuisse, Burgundy .....	65.00
- 14 Hands, Washington* .....	48.00

### OTHER WHITES

205 Ferrari Carano, Fumé Blanc, Sonoma .....	58.00
200 Dr. Loosen, Riesling Kabinett, Mosel Germany .....	60.00
- Beringer, White Zinfandel, California* .....	41.00
406 Van Duzzer, Estate Pinot Gris, Willamette Valley .....	60.00
- Vietti, Moscato, Castiglione Tinella .....	45.00

### NON-ALCOHOLIC

- Ariel Chardonnay, California* .....	29.00
- Martinelli, Sparkling Cider* .....	21.00

### CHAMPAGNE & SPARKLING WINE

4 Schramsberg, Blanc de Blanc, California .....	100.00
6 Domaine Chandon, Brut Cuvee, California .....	56.00
9 Taittinger, Brut La Francaise, Champagne .....	145.00
- Domaine Ste. Michelle, Washington St.* .....	48.00

### CABERNET SAUVIGNON

525 St. Francis, Sonoma .....	75.00
508 Beringer, Knight's Valley, Napa .....	74.00
506 Franciscan, 2019, Monterey.....	85.00
524 Stag's Leap Wine Cellars, Artemis, 2019, Napa.....	175.00
- 14 Hands, Washington* .....	48.00

### MERLOT

612 Ferrari Carano.....	58.00
- 14 Hands, Washington* .....	40.00

### PINOT NOIR

709 Erath, Oregon .....	59.00
704 Argyle, Willamette Valley .....	72.00
706 "J", Russian River .....	95.00

### OTHER REDS

801 Coto De Imaz, Reserva, 2018, Rioja, Spain .....	72.00
817 Catena Alta, "Historic Rows", Malbec, Mendoza .....	88.00
803 Frog's Leap, Zinfandel, Napa .....	95.00
818 Justin "Isosceles", 2019, Paso Robles .....	185.00

Award-Winning St. Paul Grill Wine List also available.

\*These wines may also be purchased by the glass.

Prices are priced per bottle and do not include 10.375% liquor tax and 25% service charge



# THE SAINT PAUL HOTEL

## BAR SERVICE *CONTINUED* ATTENDED BEVERAGE ADDITIONS

- **Cordial Cart Service** - priced per Cordial, based on consumption  
*Elegantly Served Tableside After Dinner Cordials. Amaretto, Baileys, Frangelico and Kahlua may be served on their own or with Coffee, Decaffeinated Coffee and Cream*
  - Amaretto - 11.00
  - Bailey's - 11.00
  - B & B - 11.00
  - Drambuie - 11.00
  - Frangelico - 11.00
  - Grand Marnier - 13.00
  - Kahlua - 11.00
  - Sambuca - 10.50
  - Rémy Martin Cognac VSOP - 14.00
  - Macallan 12yr - 21.00
- **Martini Station** - 16.00 per Martini, based on consumption  
*Select Vodka and Gin for the Perfect Martini*  
*Displayed and Made To Order*  
Garnishes include Jumbo Green Olives,  
Blue Cheese Stuffed Olives, Cocktail Onions,  
Pickled Mushrooms and Fresh Lemon Twists
- **Bloody Mary Station** - 13.00 per Bloody Mary, based on consumption  
*Select Vodka with House Made Bloody Mary Mix*  
Condiments include Jumbo Green Olives,  
Blue Cheese Stuffed Olives, Pickled Mushrooms, Celery Sticks,  
Sliced Pickles, Worcestershire Sauce and Tabasco Sauce
- **Mimosa Station** - 12.00 per Mimosa, based on consumption  
Freshly Squeezed Orange Juice  
Domaine Ste Michelle, Brut  
Orange Slice Garnish