



# THE SAINT PAUL HOTEL



## *Wedding Reception*

Enchanting. Elegant. Effortless.

*Notes*



*Have* the wedding of your dreams at The Saint Paul Hotel.  
Begin your wedding day preparation in L'etoile, our one-of-a-kind bridal get-ready space.  
Declare your love with a romantic ceremony, and then eat, toast, laugh,  
dance and celebrate in one of our elegant event spaces.  
End your perfect day by spending the night in one of our luxurious suites.

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## PERFECTION ~ OUR GIFT TO YOU

*The* Saint Paul Hotel has hosted countless weddings of distinction since 1910. Set amidst our European-inspired elegance, you and your guests will experience our impeccable catering, legendary service and award-winning food. Whether you have 5 or 500 guests, we will ensure your day is flawless and unforgettable.



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## CONTACT

### THE SAINT PAUL HOTEL

350 Market Street, Saint Paul, MN 55102 | [saintpaulhotel.com](http://saintpaulhotel.com)  
Catering Sales: 651-228-3886 | [catering@saintpaulhotel.com](mailto:catering@saintpaulhotel.com)



# Wedding Menus

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*Reception in M ST. Cafe*

## OUR WEDDING PACKAGE FEATURES

- One hour of our “Classic Brands” open bar service with wine, liquor, beer and soft drinks
- Dry snacks on cocktail tables
- Chef specialty hors d'oeuvres passed butler-style as guests arrive
- Dinner, plated
- House champagne toast with dinner
- One glass of house wine with dinner
- Cutting and serving of your wedding cake
- Complimentary coffee for late evening guests

## THE FOLLOWING ITEMS ARE INCLUDED AT NO ADDITIONAL CHARGE

- Multiple elegant and flexible event spaces for groups of 5 - 500
- Professional wedding coordinators
- Linen tablecloths and napkins
- All china, silver and glassware
- Sequence overlay for place card, gift, cake, hors d'oeuvres and wedding party table
- One wireless handheld microphone, dance floor and staging
- Complimentary tasting event for the wedding couple
- Complimentary guestroom for the wedding couple

*Above prices do not include state sales tax  
and are subject to change.*

# Reception

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## HORS D'OEUVRES

*Your choice of two from each butlered hors d'oeuvres section,  
based on three pieces per person.*

### COLD HORS D'OEUVRES

- Caprese Skewers SP
- Old Fashioned Deviled Eggs with Asparagus SP
- Cucumber Cup with Benedictine and Pimentos SP
- Cherry Mousse with Crispy Prosciutto in Petite Tart
- Oven Dried Mini Heirloom Tomatoes on Baguette with Fresh Mozzarella
- Smoked Salmon Mousse Tartes
- Grilled Shrimp with Romesco and Micro Greens on Rosemary Cracker

### WARM HORS D'OEUVRES

- Bacon Wrapped Dates SP
- Brandied Apricots with Cambozola Cheese in Phyllo Cups
- Chicken Satay with Thai Peanut Sauce
- Assorted Mini Quiche
- Baked Bouche with Raspberry Preserves and Brie Cheese
- Chicken Arancinis with House Marinara
- Mushroom Arancinis with Rosemary Aioli
- Artichoke Beignets

SP GLUTEN FREE



*Oven Dried Mini Heirloom Tomatoes on Baguette with Fresh Mozzarella, Cherry Mousse with Crispy Prosciutto in Petite Tart, Cucumber Cup with Benedictine and Pimentos*



# Dinner

## SALADS

*Your choice of one of the following 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
- **Baby Spinach** wrapped in Cucumber with Roasted Grapes, Almonds, Feta and Raspberry Vinaigrette

## ENTRÉES

*All entrées include freshly baked rolls, coffee, tea, iced tea and milk.*



*Hearts of Romaine with Grilled Herb Bread and Caesar Dressing*



*Cherry Glazed Chicken Breast with Roasted Corn Polenta,  
Cherry Gastrique with Squash and Zucchini*

- **Breast of Chicken Piccata** - 68.00 per person  
Breast of Chicken Piccata served with Linguine and Broccoli Spears in a Light Lemon Caper Sauce
- **Cherry Chicken** - 70.00 per person   
Cherry Glazed Chicken Breast with Roasted Corn Polenta, Cherry Gastrique with Squash and Zucchini
- **Balsamic Glazed Chicken** - 70.00 per person   
Balsamic Glazed Chicken with Charred Herb Potatoes, Broccoli Rabe and Parmesan Stuffed Tomatoes
- **Chicken Pomodoro** - 72.00 per person  
Seared Breast of Chicken with Tomato Bruschetta, Shiitake Mushrooms, Spinach and Fresh Garlic served with Orzo Pasta and Broccolini
- **Grilled Pork Chop** - 74.00 per person   
Grilled Pork Chop with Peach Chile Glaze, Roasted Sweet Potato Fingerlings and Sautéed Vegetable
- **Stuffed Sole** - 76.00 per person  
Crab Stuffed Sole served with Roasted Fingerling Potatoes and Warm Carrot Salad with Spinach Cream Sauce
- **Grilled Salmon Beurre Blanc** - 77.00 per person   
Grilled Salmon with Dill Lemon Caper Butter Sauce, served with Quinoa, Kale and Mushroom Sauté and Steamed Baby Carrots

 **GLUTEN FREE**

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*Grilled Salmon Beurre Blanc with Dill Lemon Caper Butter Sauce, served with Quinoa, Kale and Mushroom Sauté and Steamed Baby Carrots*



*Grilled Filet of Beef with Lobster Beurre Blanc, Seasonal Wild Mushroom, Haricot Verts, Parsnip-Potato Purée and Roasted Carrots*



*Savory Stuffed Crepe with Basil Ricotta Filling, Roasted Radishes, Asparagus and Shaved Carrots with a Brown Butter Sauce*

- **Parmesan Crusted Salmon** - 83.00 per person  
Parmesan Crusted Salmon with a Tomato Jam served with Herb Risotto and a Warm Spinach Salad with Mushrooms and Sweet Peppers
- **Parmesan Lemon Pepper Crusted Walleye** - 86.00 per person  
Pan Seared Walleye with Riesling Butter Sauce served with Creamed Wild Rice Pilaf and Baby Vegetables
- **Beef Short Rib** - 80.00 per person SP  
Braised Beef Short Rib With Saffron Risotto, Braising Reduction, Sautéed Mushrooms, Roasted Baby Carrots
- **Seared Filet of Beef** - 93.00 per person SP  
Filet of Beef with Lobster Beurre Blanc, Seasonal Wild Mushroom, Haricot Verts, Parsnip-Potato Purée and Roasted Carrots
- **Grilled Filet of Beef** - 86.00 per person SP  
Grilled Filet of Beef with au Poivre Sauce served with Sweet Corn Risotto, Roasted Fennel and Baby carrots

### VEGETARIAN ENTRÉES

- **Blackened Tofu** - 70.00 per person (Vegan) SP  
Edamame, Corn Succotash, Sautéed Arugula and Red Pepper Purée
- **Eggplant Involtini** - 70.00 per person (Vegan) SP  
Eggplant filled with Tofu, Basil Lentil Pilaf and House Made Marinara Sauce
- **Ricotta Stuffed Cannelloni** - 70.00 per person  
Ricotta Stuffed Cannelloni, Vegetable Puttanesca Sauce, Pesto and Asparagus
- **Savory Stuffed Crepe** - 70.00 per person  
House-Made Crepes with Basil Ricotta Filling, Roasted Radishes, Asparagus and Shaved Carrots with a Brown Butter Sauce
- **Ricotta Gnocchi** - 70.00 per person  
Handmade Ricotta Gnocchi, Sweet Pea Purée, Sweet Peppers, Beech Mushrooms and Mascarpone Cream
- **Braised Carrot Tornadoes** - 70.00 per person (Vegan)  
Moroccan Cous Cous, Romanesco and Tomatoes with Red Wine Vegetable Glaze

SP GLUTEN FREE





*Children's Entrée: Chicken Fingers with Steamed Broccoli,  
French Fries, Fresh Fruit and a Freshly Baked Cookie*

### CHILDREN'S ENTRÉES

*All children's meals come with a fruit cup, milk and a cookie.*

- **Chicken Tenders** - 19.00 per person  
Chicken Fingers with Steamed Broccoli and French Fries
- **Macaroni and Cheese** - 19.00 per person  
Baked Cheddar Macaroni and Cheese served with a Vegetable Side and French Fries
- **Spaghetti with Chicken** - 19.00 per person  
Grilled Chicken Breast with Spaghetti and Marinara and Breadsticks
- **Chicken Alfredo** - 19.00 per person  
Grilled Chicken Breast with Linguini and Alfredo Sauce and Breadsticks



*Pulled Pork and Short Rib Sliders*

## Late Night

### SAVORY BITES AND SNACKS

- Mini Mac N' Cheese - 26.00 per dozen
- Mac & Cheese Bites with Sriracha-Scallion Sauce - 36.00 per dozen
- Walleye Fingers with Smoked Tomato Caper Remoulade - 45.00 per dozen
- Mini Cheeseburger Sliders with Sesame Seed Bun, topped with Pickles, served with Condiments - 48.00 per dozen
- Buttermilk Fried Chicken Drumsticks - 48.00 per dozen
- Pulled Pork Sliders with Coleslaw on Pretzel Bun - 56.00 per dozen
- Short Rib Sliders with Condiments - 58.00 per dozen
- Pizza 16" - 26.00 each

### DESSERTS

- Chocolate Dipped Strawberries - 42.00 per dozen
- Miniature Desserts - 36.00 per dozen
- Monogram Cookies - 60.00 per dozen

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# Bar Service

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## PREMIUM BEVERAGE OPTIONS

*Wedding Package includes one hour of "Classic Brands" open bar service.*

**Classic Brands** - included in package

*Package Upgrade* **Select Brands** - 5.00 per person

*Package Upgrade* **Premium Brands** - 9.00 per person

### CLASSIC BRANDS

Pinnacle Vodka  
Gordon's Gin  
Cruzan Rum  
Windsor Canadian Whiskey  
Clan MacGregor Scotch  
Christian Brothers  
Early Times Bourbon  
Salmon Creek Wine

### SELECT BRANDS

Stolichnaya Vodka  
Beefeater Gin  
Bacardi Silver Rum  
Captain Morgan Rum  
Canadian Club Whiskey  
Cutty Sark Scotch  
E & J Brandy  
Jim Beam Bourbon  
Two Vines Wine

### PREMIUM BRANDS

Grey Goose Vodka  
Bombay Sapphire Gin  
Mount Gay Gold Rum  
Jameson Whiskey  
Crown Royal Canadian Whiskey  
Dewars Scotch  
Korbel Brandy  
Maker's Mark Bourbon  
14 Hands Wine

*Select up to six beers from the following options.*

### DOMESTIC BEER

Miller Lite  
Coors Light  
Budweiser  
Bud Light  
White Claw Hard Seltzer

### IMPORT BEER

Modelo  
Red Stripe  
Stella Artois  
Buckler (Non-alcoholic)

### LOCAL BEER

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

All bars feature soft drinks, juices, mineral waters, domestic, import and local beer.

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 9.50-14.00 per cordial.

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### *Optional per drink pricing.*

### CLASSIC BRANDS

Highballs - 7.50  
Cocktails - 8.00  
Wines - 8.00

### SELECT BRANDS

Highballs - 8.50  
Cocktails - 9.00  
Wines - 9.00

### PREMIUM BRANDS

Highballs - 9.50  
Cocktails - 10.00  
Wines - 10.00

Soft Drinks and Juices - 2.00   Mineral Waters - 3.00   Domestic Beer - 6.50   Import and Local Beer - 7.50

*Prices do not include 10.375% liquor tax. Prices are subject to change.*



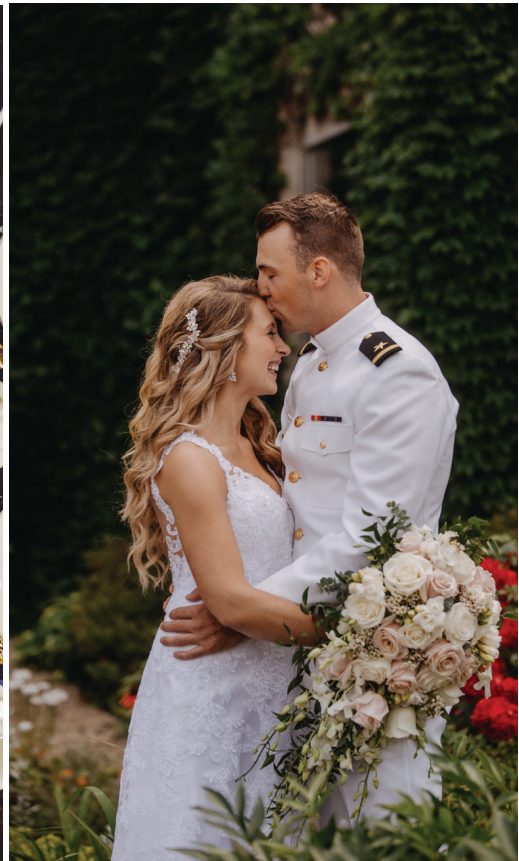
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