



THE SAINT PAUL HOTEL



Every Love Story is Beautiful

WE MAKE YOURS UNFORGETTABLE

With over 100 years of experience hosting extraordinary Saint Paul weddings, The Saint Paul Hotel truly stands apart among luxury wedding hotels. 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 Guestroom for the Wedding Couple

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

Oven Dried Mini Heirloom Tomatoes on a Baguette with Fresh Mozzarella ^{GF}

Grilled Shrimp with Romesco and Microgreens on a Rosemary Cracker

Cherry Mousse with Crispy Prosciutto in Petite Tart ^{GF}

Old Fashioned Deviled Eggs with Asparagus ^{GF}

Tenderloin of Beef with Shiitake Gherkin Salad on Risotto Croquettes

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

WARM HORS D'OEUVRES

Bacon Wrapped Dates ^{GF}

Chicken Satays 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

Puff Pastry with Beef Tenderloin Tips and Mushroom Duxelle

^{GF} *Gluten Free*

Elegant Dinner Selections

FIRST COURSE OPTIONS

Select One

Hearts of Romaine

Hearts of Romaine, Grilled Herb Bread, and Caesar Dressing

Gem Lettuce

Gem Lettuce, Goat Cheese, Dried Blueberries,
and Citrus Herb Vinaigrette

Baby Spinach

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 GF

Tomato Basil Bisque

Vase of Baby Greens

\$5 Per Person

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

Baby Spinach

\$6 Per Person

Brioche Crouton, Brie Cheese, Sliced Strawberries, and
Raspberry-Poppy Seed Vinaigrette

Roasted Beet Salad

\$6 Per Person

Honey Goat Cheese, Baby Greens, and Ver Jus 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

\$58 Per Person

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

Cherry Chicken GF

\$58 Per Person

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

Grilled Pork Chop GF

\$62 Per Person

Grilled Pork Chop with Peach Chile
Glaze, Roasted Sweet Fingerling
Potatoes, and Sautéed Vegetables

Grilled Salmon

Beurre Blanc GF

\$66 Per Person

Grilled Salmon with Dill Lemon
Caper Butter Sauce, Quinoa Kale and
Mushroom Sauté, and Baby Carrots

Chicken Pomodoro

\$67 Per Person

Seared Breast of Chicken with Tomato
Bruschetta, Shiitake Mushrooms,
Spinach, and Fresh Garlic with
Orzo Pasta and Broccolini

Shrimp Scampi

\$67 Per Person

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

Bone-In Beef Short Rib GF

\$67 Per Person

Braised Bone-In Beef Short Rib with
Braising Reduction, Saffron Risotto,
Sautéed Mushrooms, and
Roasted Baby Carrots

Parmesan Crusted Salmon

\$71 Per Person

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

Parmesan Lemon Pepper Crusted Walleye

\$72 Per Person

Pan Seared Walleye with Riesling Butter
Sauce, Creamed Wild Rice Pilaf,
and Baby Vegetables

Seared Breast of Duck

\$83 Per Person

Seared Breast of Duck with Cherry
Gastrique, Burgundy Cherries, and
Wilted Arugula with Truffle Potato
Puree, Baby Squash, and Carrots

Grilled Filet of Beef GF

\$84 Per Person

Grilled Filet of Beef with au Poivre
Sauce, Sweet Corn Risotto,
Roasted Fennel, and Baby Carrots

Seared Filet of Beef GF

\$86 Per Person

Seared Filet of Beef with 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

Eggplant Involtini

\$42 Per Person

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

Ricotta Stuffed Cannelloni

\$42 Per Person

Ricotta Stuffed Cannelloni,
Vegetable Puttanesca Sauce, Pesto, and Asparagus

Ricotta Gnocchi

\$42 Per Person

Handmade 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

Chicken Fingers with Steamed Broccoli
and French Fries

Baked Macaroni and Cheese

Macaroni and Cheddar Cheese with a
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

Buttered Popcorn

\$24 per pound

Caramel Corn

\$30 per pound

Chicago Mix

\$32 per pound

Pizza 16"

\$26 each

Macaroni and Cheese Bites

with Sriracha-Scallion Sauce

\$36 per dozen

Chicken Tenders

\$42 per dozen

Mini Cheeseburger Sliders

Topped with Pickles on a Sesame Seed Bun

\$48 per dozen

Buttermilk Fried Chicken Drumsticks

\$48 per dozen

Pulled Pork Sliders

with Coleslaw on a Pretzel Bun

\$56 per dozen

Short Rib Sliders

\$58 per dozen

DESSERTS

Miniature Desserts

\$36 per dozen

Chocolate Dipped Strawberries

\$42 per dozen

Freshly Baked Cookies

\$42 per dozen

Chewy Fudge Brownies

\$42 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
Classified Vines
*Cabernet Sauvignon, Pinot Noir,
Chardonnay, Sauvignon Blanc, Moscato*

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
Folonari Pinot Grigio
Hess-Shirtail Ranches
*Cabernet Sauvignon, Pinot Noir,
Chardonnay, Sauvignon Blanc*

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.

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

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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