



# 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 <sup>GF</sup>

Grilled Shrimp with Romesco and Microgreens on a Rosemary Cracker

Cherry Mousse with Crispy Prosciutto in Petite Tart <sup>GF</sup>

Old Fashioned Deviled Eggs with Asparagus <sup>GF</sup>

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 <sup>GF</sup>

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

<sup>GF</sup> *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 <sup>GF</sup>

Potato Leek <sup>GF</sup>

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

<sup>GF</sup> *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 Caper Sauce

### Cherry Chicken <sup>GF</sup>

\$58 Per Person

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

### Grilled Pork Chop <sup>GF</sup>

\$62 Per Person

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

### Grilled Salmon Beurre Blanc <sup>GF</sup>

\$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 <sup>GF</sup>

\$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 <sup>GF</sup>

\$84 Per Person

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

### Seared Filet of Beef <sup>GF</sup>

\$86 Per Person

Seared Filet of Beef with Lobster Beurre Blanc, Seasonal Wild Mushrooms, Haricot Verts, Parsnip-Potato Purée, and Roasted Baby Carrots

<sup>GF</sup> 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 Daniels  
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)  
Surlly 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.*

P.S.

## 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'etoile 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'etoile 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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