

Wedding Receptions

at

THE SAINT PAUL HOTEL

Enchanting. Elegant. Effortless.



MENUS

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.



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 the unsurpassed quality of our renowned service and award-winning food. Whether you have 40 or 400 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
Catering Sales: 651-228-3886 | catering@saintpaulhotel.com

Wedding Menus

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



Reception in M.S.T. Cafe

THE FOLLOWING ITEMS ARE INCLUDED AT NO ADDITIONAL CHARGE

- Multiple elegant and flexible event spaces for groups of 25 - 400
- Professional wedding coordinators
- Linen tablecloths and napkins
- All china, silver and glassware
- Hand pinned skirting 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

THE FOLLOWING ITEMS ARE AVAILABLE UPON REQUEST

- Baby grand piano - 75.00
- Upright piano - 50.00
- Floor length table cloths - 10.00 per table
- Round mirror tiles - 1.00 each
- Platinum charger plates - 1.00 each
- Votive candles - .50 each
- Ice sculpture displays available upon request

*Prices do not include state sales tax and service charge
and are subject to change.*

Reception

HORS D'OEUVRES

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

COLD CANAPÉS

- Oven-Dried Tomatoes on Baguette with Fresh Mozzarella
- Old Fashioned Deviled Eggs with Asparagus (Gluten Free)
- Strawberries Stuffed with Goat Cheese (Gluten Free)
- Chicken, Grape and Almond Salad en Bouche
- Bourbon Cherries and Mascarpone in Phyllo Cups
- Smoked Salmon Mousse Tartes
- Caprese Skewers

WARM HORS D'OEUVRES

- 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
- Baked Chicken Dijon in Puff Pastry with Brandy-Peppercorn Sauce
- Bacon Wrapped Dates
- Artichoke Beignets



Strawberries Stuffed with Goat Cheese, Oven-Dried Tomatoes on Baguette, Brandied Apricots with Cambozola Cheese in Phyllo Cups

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

ENTRÉES

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



Hearts of Romaine with Grilled Herb Bread and Caesar Dressing



*Breast of Chicken Picatta with Linguine and Broccoli Spears
in Light Lemon Caper Sauce*

- **Grilled Filet of Beef** - 82.00 per person
Grilled Filet of Beef with au Poivre Sauce served with Sweet Corn Risotto, Roasted Fennel and Baby Carrots
- **Filet of Beef with Wild Mushrooms** - 88.00 per person
Filet of Beef with Demi-glace, Seasonal Wild Mushroom Confetti, Roasted Shallots and Yukon Gold Mashed Potatoes
- **Pink Peppercorn Crusted New York Strip** - 98.00 per person
Center Cut New York Strip with Herb Risotto Cake and Mushrooms with Bordelaise Sauce
- **Breast of Chicken Picatta** - 65.00 per person
Breast of Chicken Picatta served with Linguine and Broccoli Spears in a Light Lemon Caper Sauce
- **Chicken Roulade with Spinach Mousse** - 68.00 per person
Chicken Roulade with Spinach and Boursin Cheese with Vermouth Cream Sauce, Linguine, Roasted Tomatoes and Garlic and Green Beans
- **Stuffed Chicken Breast** - 72.00 per person
Chicken Breast stuffed with Ricotta Cheese and Chives topped with Basil Garlic Cream Sauce served with Butternut Squash Risotto
- **Saltimbocca Chicken** - 75.00 per person
Prosciutto Wrapped Chicken and Mascarpone Polenta with Sage Demi-glace

- **Parmesan Crusted Salmon** - 75.00 per person
Parmesan Crusted Salmon with Tarragon Lobster Essence served with Herb Risotto, Green Beans and Sautéed Baby Carrots
- **Parmesan Lemon Pepper Crusted Walleye** - 85.00 per person
Pan Seared Walleye with Riesling Butter Sauce served with Creamed Wild Rice Pilaf and Baby Vegetables
- **Filet of Beef and Parmesan Crusted Salmon** - 82.00 per person
Prosciutto Wrapped Filet of Beef with Barolo Wine Demi-glace and Parmesan Crusted Salmon served with Truffle Shallot Risotto



Prosciutto Wrapped Filet of Beef with Barolo Wine Demi-glace and Parmesan Crusted Salmon with Truffle Shallot Risotto

- **Filet of Beef and Chicken** - 82.00 per person
Filet of Beef and Chicken with Hunter Sauce and Scalloped Potatoes
- **Filet of Beef and Walleye** - 100.00 per person
Filet of Beef and Walleye With Tarragon Lemon Cream Sauce and Lemon Dauphinoise Potatoes

VEGETARIAN ENTRÉES

- **Macadamia Crusted Tofu** - 65.00 per person
Macadamia Crusted Tofu with Soy Ginger Butter Sauce, Pink Lentil Pilaf and Steamed Broccoli
- **Ricotta Stuffed Cannelloni** - 65.00 per person
Ricotta Stuffed Cannelloni, Vegetable Puttanesca Sauce, Pesto and Asparagus
- **Eggplant Involtni** - 65.00 per person
Eggplant filled with Tofu "Ricotta", Basil Lentil Pilaf and House Made Marinara Sauce
- **Miso Glazed Tofu** - 65.00 per person
Miso Glazed Tofu with Vegetarian Dashi, Sticky Rice Cake, Edamame and Spinach
- **Sweet Potato Gnocchi** - 65.00 per person
Sweet Potato Gnocchi with Sage Butter Sauce, Seared Mushrooms and Asparagus Fricassée and Parmesan Shards



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

GLUTEN-FREE ENTRÉES

- **Lemon Basil Grilled Chicken** - 68.00 per person
Grilled Lemon Basil Chicken Breast served with Sundried Tomato Tapenade, Sautéed Quinoa, Roasted Red Peppers and Grilled Asparagus



Grilled Salmon with Caramelized Leeks, Trio of Roasted Potatoes, Baby Fennel Bulb and Red Bell Pepper Emulsion

- **Molasses Glazed Pork Chop** - 72.00 per person
Molasses Glazed Center Cut Pork Chop over Root Vegetable Hash with Whipped Sweet Potatoes and Apple Butter
- **Mediterranean Chicken** - 74.00 per person
Grilled Breast of Chicken with Roma Tomatoes, Kalamata Olives, French Green Beans, Fresh Basil, Garlic, Potatoes and Feta Cheese
- **Grilled Salmon** - 74.00 per person
Grilled Salmon with Caramelized Leeks, Trio of Roasted Potatoes, Baby Fennel Bulb and Red Bell Pepper Emulsion

GLUTEN-FREE DESSERTS

- **Crème Brûlée** with Fresh Raspberries
- **Chocolate Bombe** with Raspberry Sauce

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 Side of Vegetable and French Fries
- **Spaghetti with Chicken** - 19.00 per person
Grilled Chicken Breast with Spaghetti and Marinara and Bread Sticks
- **Chicken Alfredo** - 19.00 per person
Grilled Chicken Breast with Linguini and Alfredo Sauce and Bread Sticks

A LA CARTE OPTIONS

SALAD UPGRADES

- **Baby Greens and Frisée** with Marinated Shiitake Mushrooms and Goat Cheese Crouton with Walnut Vinaigrette - 4.00 per person
- **Vase of Baby Field Greens** with Zinfandel Marinated Baby Pears, Gorgonzola Cheese, Sundried Cranberries and Cranberry Vinaigrette - 5.00 per person
- **Wedge of Iceberg Lettuce** with Beefsteak Tomatoes, French and Blue Cheese Dressing - 5.00 per person
- **Baby Spinach Salad** with Brioche Crouton, Brie Cheese, Sliced Strawberries and Raspberry-Poppy Seed Vinaigrette - 6.00 per person
- **Roasted Beet Salad** with Honey Goat Cheese, Baby Greens and Ver Jus Vinaigrette - 6.00 per person
- **Sorbet** - choice of Raspberry, Mango or Lemon Sorbet - 3.00 per person



Vase of Baby Field Greens with Zinfandel Marinated Baby Pears, Gorgonzola Cheese, Sundried Cranberries with Cranberry Vinaigrette

Late Night

SAVORY BITES AND SNACKS

- Mini Mac N' Cheese - 24.00 per dozen
- Chicken Quesadillas - 28.00 per dozen
- Korean Style Pork Riblets - 36.00 per dozen
- Chicken Wings (Teriyaki or Buffalo) - 40.00 per dozen
- Assorted Cocktail Sandwiches - 42.00 per dozen
- Mini Hot Dogs with Condiment Bar - 42.00 per dozen
- Mini Hamburger Sliders - 45.00 per dozen
- Buttermilk Fried Chicken Drummies - 45.00 per dozen
- Pulled Pork Sliders - 52.00 per dozen
- BBQ Beef Silver Dollar Sandwiches - 55.00 per dozen
- Old Fashioned Slider Burger Baskets - 6.00 each
- Pizza 16" - 24.00 each

DESSERTS

- Chocolate Dipped Strawberries - 36.00 per dozen
- Miniature Pastries - 36.00 per dozen

*Prices do not include state sales tax and service charge
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Pulled Pork Sliders

Bar Service

PREMIUM BEVERAGE OPTIONS

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

Classic Brands - included in package (15.00 per person for each additional hour)

Package Upgrade **Select Brands** - 4.00 per person (16.00 per person for each additional hour)

Package Upgrade **Premium Brands** - 8.00 per person (17.00 per person for each additional hour)

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
Korbel Brandy
Jim Beam Bourbon
14 Hands Wine

PREMIUM BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Gold Rum
Jameson Whiskey
Crown Royal Canadian Whiskey
Dewars Scotch
E & J Brandy
Maker's Mark Bourbon
Coppola Wine

Select up to six beers from the following options.

DOMESTIC BEER

Miller Lite
Coors Light
Budweiser
Bud Light

IMPORT BEER

Amstel Light
New Castle
Red Stripe
Stella Artois
Buckler (Non-alcoholic)

LOCAL BEER

Fulton Lonely Blonde
Summit EPA
Crispin Cider
Bard's Beer (Gluten Free)

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.

Optional per drink pricing; in lieu of hosting additional hour(s) of a full bar.

CLASSIC BRANDS

Highballs - 7.00
Cocktails - 7.50
Wines - 7.50

SELECT BRANDS

Highballs - 8.00
Cocktails - 8.50
Wines - 8.50

PREMIUM BRANDS

Highballs - 9.00
Cocktails - 9.50
Wines - 9.50

Soft Drinks and Juices - 2.00 Mineral Waters - 3.00 Domestic Beer - 6.00 Import and Local Beer - 7.00

Cash sales will be .50 more per drink which includes a 10.125% liquor tax. Prices are subject to change.

Wine List

CHARDONNAY

103	Clos Du Bois, Sonoma	42.00
115	Steele, Cuvee, California	48.00
119	Hess Collection, Napa	45.00
112	Chateau St. Jean, Sonoma	36.00
117	Edna Valley, Edna Valley	40.00
104	Sonoma-Cutrer, Cutrer Vineyard, Russian River	74.00
312	Drouhin, Pouilly Fuisse, France	68.00
–	Francis Coppola, California*	38.00
–	14 Hands, Washington*	32.00
–	Salmon Creek, California*	28.00

OTHER WHITES

205	Ferrari Carano, Fumé Blanc, Sonoma	40.00
200	Von Buhl, “Maria Schneider” Kabinett Trocke Riesling, Pfalz	38.00
–	Beringer, White Zinfandel, California*	25.00
302	Luna, Pinot Grigio, Napa	44.00
406	Folonari, Pinot Grigio	29.00

NON-ALCOHOLIC

–	Ariel Chardonnay, California*	25.00
–	Ariel Cabernet Sauvignon, California*	25.00
–	Ariel Sparkling, California*	25.00
–	Martinelli, Sparkling Cider*	15.00

CHAMPAGNE & SPARKLING WINE

4	Schramsberg, Blanc de Noirs, California	66.00
6	Domaine Chandon, Brut Cuvee, California	46.00
9	Taittinger, Brut La Francaise, Champagne	110.00
–	Domaine Ste. Michelle, Washington St.*	32.00
–	Salmon Creek, California*	28.00

CABERNET SAUVIGNON

501	Beaulieu Vineyard, Napa	42.00
525	St. Francis, Sonoma	48.00
513	Carmenet, Dynamite Vineyard, Sonoma	36.00
508	Beringer, Knight’s Valley, Napa	62.00
506	Chateau Ste. Michelle, Cold Creek, Columbia Valley	66.00
520	Hess Collection, Mt Veeder	92.00
524	Stag’s Leap Wine Cellars, Napa	120.00
–	Francis Coppola, California*	38.00
–	14 Hands, Washington*	32.00
–	Salmon Creek, California*	28.00

MERLOT

612	Ferrari Carano, Sonoma	52.00
–	Francis Coppola, California*	38.00
–	14 Hands, Washington*	32.00
–	Salmon Creek, California*	28.00

PINOT NOIR

700	Erath, Willamette Valley	46.00
703	Saintsbury, Carneros	69.00
705	Steele, Carneros	50.00

OTHER REDS

801	Conde Valdemar, Reserva, Rioja, Spain	44.00
817	Writers Block Malbec, Lake County	47.00
803	Frogs Leap, Zinfandel, Napa	75.00

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 10.125% liquor tax. Prices are subject to change.

Specialty Drinks

CLASSIC COCKTAILS

9.75 per cocktail, based on consumption

- **Moscow Mule** - Smirnoff Vodka, Fresh Lime Juice and Ginger Beer
- **Red Sangria** - Cabernet and Zinfandel blended with an array of Seasonal Fruits and Brandy
- **White Sangria** - Pinot Grigio and Chardonnay blended with Fresh Mint and Seasonal Citrus Fruits
- **Dark and Stormy** - Goslings Dark Rum, Ginger Beer and Fresh Lime

PROGRESSIVE COCKTAILS

9.75 per cocktail, based on consumption

- **Ginger Margarita** - Sauza Extra Gold Tequila, Candied Ginger, Ginger Beer, Fresh Lime Juice with a Salt and Sugar Rim served on the Rocks
- **Mississippi Moltov** - Absolut Citron, Sweet and Sour, fresh muddled Strawberries, Oranges and Serrano Peppers
- **Hendricks Fresh** - Hendricks Gin, Simple Syrup, Fresh Basil, Lemonade, Orange Wedge



Ice Luge with Cosmopolitan

NON-ALCOHOLIC MOCKTAILS

6.00 per mocktail, based on consumption

- **Sunrise Mimosa** - Peach Nectar, Grenadine, Orange Juice, Club Soda
- **Ginger Beer Shandy** - Ginger Beer and Lemonade
- **Strawberry Basil Soda** - Fresh Basil, Strawberries and Sparkling Water

MOJITO STATION

9.75 per mojito, based on consumption

- **Classic** - Bacardi Light Rum, Raw Sugar, Fresh Mint, Soda Water and Lime
- **Berry Bliss** - Bacardi Light Rum, Raw Sugar, Fresh Mint, Blueberries, Raspberries, Blackberries, Soda Water, and Lime
- **Bloody Orange** - Bacardi Light Rum, Raw Sugar, Fresh Mint, Blood Orange Puree, Soda Water and Lime
- **Strawberry Basil** - Bacardi Light Rum, Raw Sugar, Fresh Basil, Sliced Strawberries, Soda Water and Lime

MARGARITA STATION

9.75 per margarita, based on consumption

- **Classic** - Sauza Extra Gold Tequila, Fresh Squeezed Lime Juice, Triple Sec with a Salted Rim
- **Huckleberry** - Sauza Extra Gold Tequila, Fresh Squeezed Lime Juice, Huckleberry Syrup, Triple Sec with a Salted Rim
- **Pomegranate** - Sauza Extra Gold Tequila, Fresh Squeezed Lime Juice, Pomegranate Liqueur, Triple Sec with a Salted Rim
- **Golden Glow** - Sauza Extra Gold Tequila, Fresh Squeezed Lime Juice, Midori Melon Liqueur, Triple Sec with a Salted Rim

MARTINI STATION

11.00 per martini, based on consumption

- **Classic** - Beefeater Gin or Smirnoff Vodka, Dry Vermouth, with Blue Cheese Stuffed Olives
- **Lemon Drop** - Absolut Citron, Fresh Squeezed Lemon Juice, Limoncello with a Sugared Rim
- **Cosmopolitan** - Absolut Citron Vodka, Triple Sec, Cranberry Juice and Fresh Squeezed Lime Juice
- **Chocolate** - Absolut Vanilla Vodka, Godiva Chocolate Liqueur, Baileys Irish Cream and Chocolate Sauce

CHAMPAGNE COLOR WHEEL

11.00 per champagne cocktail, based on consumption



Moscow Mule, Chocolate Martini and Huckleberry Margarita

- **Something Blue** - Domaine Ste. Michelle Brut, Blue Curacao and Pineapple Juice
- **Sparkling Cosmopolitan** - Domaine Ste. Michelle Brut, Triple Sec, Lime Juice and Cranberry Juice
- **Mimosa** - Salmon Creek Brut, Orange Juice
- **Bellini** - Salmon Creek Brut, Peach Schnapps, and Raspberry Puree
- **Citrus Green** - Salmon Creek Brut, Midori Melon Liqueur
- **Tickled Pink** - Domaine Ste. Michelle Brut, Pama Liqueur
- **Purple Violette** - Domaine Ste. Michelle Brut and Creme de Violette
- **Your Custom Color** - Just give us a swatch of your bridal party color and we will create a champagne cocktail to match

Specialty Drink Pricing does not include 10.125% liquor tax.

Prices are subject to change.

Wedding Cakes

From classic elegance to bold statements, each of our wedding cakes is given special attention to detail for flawless presentation and exceptional flavor.

Choose from one of our many designs, or design a custom creation of your own. It is our commitment to you to ensure that your cake is perfect for you and is a reflection of your style and taste.

We price our wedding cakes by the serving.

Prices for our cakes begin at 5.00 per serving for a tiered cake.

CAKE FLAVORS

White, Marble, Chocolate Sponge,
Devils Food Chocolate,
Lemon Poppy Seed, Carrot

ICINGS

Buttercream,
Chocolate Buttercream,
Rolled Fondant

FILLINGS

MOUSSES

Raspberry, Strawberry,
Chocolate, Lemon,
Cookies and Cream,
Chocolate Hazelnut,
Mint Chip

LIQUEUR

Baileys Irish Cream,
Grand Marnier,
Frangelico

CHANTILLY

Whipped Cream and Berries

Custom wedding cakes can be created with the Catering Manager and Pastry Chef. Additional fees may apply for custom items.





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