



THE SAINT PAUL HOTEL



Wedding Reception

Enchanting. Elegant. Effortless.

*H*ave 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 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
Catering Sales: 651-228-3886 | catering@saintpaulhotel.com

Wedding Menus



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

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.

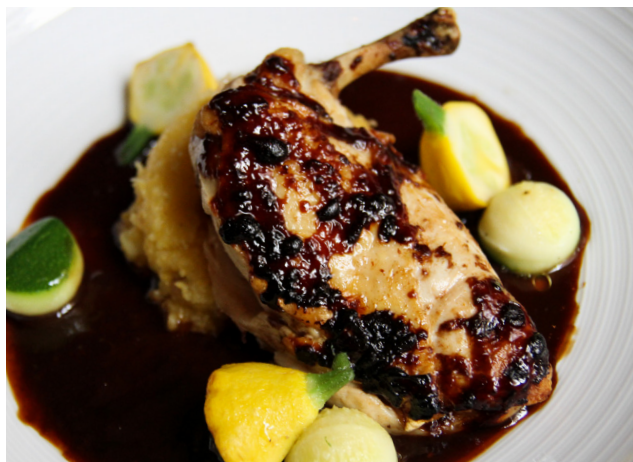
- **Field Greens** with Carrots, Tomatoes, Cucumbers and Dijon Vinaigrette
- **Hearts of Romaine** with Grilled Herb Bread and Traditional Caesar Dressing
- **Wedge of Iceberg Lettuce** with Diced Eggs, Hardwood Smoked Bacon and Tomatoes served with Buttermilk Dressing
- **Baby Spinach** wrapped in Cucumber 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 SP
Cherry Glazed Chicken Breast with Roasted Corn Polenta, Cherry Gastrique with Squash and Zucchini
- **Balsamic Glazed Chicken** - 70.00 per person SP
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 SP
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 SP
Grilled Salmon with Dill Lemon Caper Butter Sauce, served with Quinoa, Kale and Mushroom Sauté and Steamed Baby Carrots

SP **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 Glace

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

Menu prices do not include state sales tax or service charge and are subject to change.

Bar Service

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.

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.

Wine List

CHARDONNAY

103	Clos Du Bois, Sonoma	44.00
115	Steele, Cuvee, California	50.00
106	Hess Collection, Napa	48.00
112	Chateau St. Jean, Sonoma	38.00
117	Edna Valley, Edna Valley	42.00
104	Sonoma-Cutrer, Cutrer Vineyard, Russian River	78.00
119	Louis Latour, Pouilly Fuisse, Burgundy	65.00
–	Two Vines, Washington*	36.00
–	14 Hands, Washington*	40.00
–	Salmon Creek, California*	32.00

OTHER WHITES

205	Ferrari Carano, Fumé Blanc, Sonoma	42.00
200	Von Buhl, “Maria Schneider” Riesling, Pfalz	42.00
–	Beringer, White Zinfandel, California*	30.00
302	Luna, Pinot Grigio, Napa	48.00
406	Folonari, Pinot Grigio	34.00
–	Terra d’oro, Moscato, California	34.00

NON-ALCOHOLIC

–	Ariel Chardonnay, California*	26.00
–	Martinelli, Sparkling Cider*	15.00

CHAMPAGNE & SPARKLING WINE

4	Schramsberg, Blanc de Blanc, California	75.00
6	Domaine Chandon, Brut Cuvee, California	46.00
9	Taittinger, Brut La Francaise, Champagne	115.00
–	Domaine Ste. Michelle, Washington St.*	36.00
–	Salmon Creek, California*	32.00

CABERNET SAUVIGNON

525	St. Francis, Sonoma	55.00
508	Beringer, Knight’s Valley, Napa	62.00
506	Chateau Ste. Michelle, Cold Creek, Columbia Valley	75.00
520	Hess Collection, Mount Veeder	150.00
524	Stag’s Leap Wine Cellars, Napa	150.00
–	Two Vines, California*	36.00
–	14 Hands, Washington*	40.00
–	Salmon Creek, California*	32.00

MERLOT

612	Ferrari Carano, Sonoma	58.00
–	Two Vines, California*	36.00
–	14 Hands, Washington*	40.00
–	Salmon Creek, California*	32.00

PINOT NOIR

709	Erath, Oregon	49.00
704	Argyle, Willamette Valley	65.00
706	“J”, Russian River	88.00

OTHER REDS

801	Campo Viejo Gran Reserva, Rioja, Spain	52.00
817	Saracina, Malbec, Mendocino	59.00
803	Frogs Leap, Zinfandel, Napa	80.00
818	The Prisoner, Napa	98.00

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. 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 Blue Tequila, Candied Ginger, Ginger Beer and 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 and Orange Wedge



Ice Luge with Cosmopolitan

MOJITOS

9.75 per mojito, based on consumption

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

NON-ALCOHOLIC MOCKTAILS

6.00 per mocktail, based on consumption

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

*Specialty Drink Pricing does not include 10.375% liquor tax.
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MARGARITAS

9.75 per margarita, based on consumption

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

MARTINIS

11.00 per martini, based on consumption

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



Moscow Mule, Chocolate Martini and Huckleberry Margarita

CHAMPAGNE COLOR WHEEL

11.00 per champagne cocktail, based on consumption

- **Something Blue** - Domaine Ste. Michelle Brut, Blue Curacao and Pineapple Juice
- **Sparkling Cosmopolitan** - Domaine Ste. Michelle Brut, Triple Sec, Lime Juice and Cranberry 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 10.375% liquor tax.
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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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