



FOR YOUR SPECIAL DAY

*Weddings*



ST. JAMES HOTEL  
EST. 1875





# *Refreshment Service*

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## **beverages**

Chilled orange, cranberry & grapefruit juice  
Various fruit juices  
Freshly brewed local Rainy Lake regular & decaffeinated coffee  
Bottled water  
Assorted soft drinks  
Fountain soft drinks  
Lemonade  
Citrus punch  
Sparkling Martinelli cider

## **beverage package**

Bottled water, assorted soft drinks, hot tea freshly brewed local Rainy Lake regular & decaffeinated coffee

## **bakery & fruit**

Petit muffins, Danishes & specialty breakfast breads  
Assorted breakfast breads with jam & butter  
Assortment of scones, sweet butter & preserves  
Gourmet bagels, cream cheese & butter  
Assortment of doughnuts  
Individual flavored & plain yogurt  
Greek style yogurt (add granola \$2)  
Sliced fresh fruit & berries  
Freshly baked cookies - Chocolate chip  
Classic fudge brownies  
Assorted bars



# *Refreshment Service*

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## **goodies**

Mixed salted nuts  
Roasted peanuts  
Mixed dried fruit  
Chocolate candy bars  
Chex Mix  
Gardettos  
Salted pretzels  
Plain popcorn  
Kettle chips  
Tri-colored tortilla chips & salsa (Add guacamole \$2)

## **specialty breaks**

### **Salt Lovers**

Roasted peanuts, pretzels, plain popcorn & Chex Mix

### **Heart Healthy**

Assorted yogurts, protein bars, pretzels & fresh sliced fruit

### **Sweet & Salty**

Chocolate chip cookies, assorted candy bars, salted nuts & Chex Mix

### **Afternoon Stretch**

Protein bars, trail mix, salted nuts, chips, miniature M&M's & Oreo cookies



# Ready Room Packages

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## Classic Breakfast Package

Assorted muffins, Danishes, & specialty breakfast breads served with Bottled water, chilled orange juice, hot tea freshly brewed local Rainy Lake Regular Coffee

## Majestic Breakfast Package

Gourmet bagels, cream cheese & butter, and sliced fruit & berries served with Bottled water, chilled orange juice, hot tea freshly brewed local Rainy Lake Regular Coffee

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## Classic Lunch Package

Turkey & Swiss, Ham & Cheddar finger sandwiches, and kettle chips served with Bottled water, assorted soft drinks, hot tea freshly brewed local Rainy Lake regular & decaffeinated coffee

## Majestic Lunch Package

Turkey & Swiss, Ham & Cheddar finger sandwiches, kettle chips, and fresh cut garden vegetables served with Bottled water, assorted soft drinks, hot tea freshly brewed local Rainy Lake regular & decaffeinated coffee

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## Mimosas

St. James Champagne bottle  
Orange Juice Carafe

## Build your own Bloody Mary

*\*\*Pre-poured Vodka in glass*

Custom & themed options available upon request

Prices are subject to a 19.5% service charge and 7.375% state & county tax



# *Breakfast Buffets*

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## **breakfast**

### **Continental**

Assorted pastries & breads, fresh sliced seasonal fruit, fresh orange, grapefruit & cranberry juice, variety of hot teas, locally brewed Rainy Lake coffee & water

### **American**

Assorted pastries & breads, fresh sliced seasonal fruit, farm house scrambled eggs with cheddar, waffles with maple syrup, applewood smoked bacon & sausage, hash brown potatoes, fresh orange, grapefruit & cranberry juice, variety of hot teas, locally brewed Rainy Lake coffee & water

### **French**

Croissants & butter, fresh sliced seasonal fruit, quiche Lorraine, yogurt & granola parfait with fresh berries, build your own crepes, dry cured sliced sausage, fresh orange, grapefruit & cranberry juice, variety of hot teas, locally brewed Rainy Lake coffee & water

### **Chef's Special**

Fresh sliced seasonal fruit, biscuits with sausage & gravy, French toast sticks with caramelized apples & maple syrup, scrambled eggs with smoked gouda, Canadian & applewood smoked bacon, hash brown chive casserole, fresh orange, grapefruit & cranberry juice, variety of hot teas, locally brewed Rainy Lake coffee & water

### **Heart Healthy**

Fresh sliced seasonal fruit, crustless spinach quiche, steel cut oatmeal, berry & yogurt parfaits, roasted sweet potatoes with red peppers, chicken apple sausage, fresh orange, grapefruit & cranberry juice, variety of hot teas, locally brewed Rainy Lake coffee & water

## **brunch**

### **Ultimate Brunch**

Assorted pastries & breads, fresh sliced seasonal fruit, farm house scrambled eggs with cheddar, applewood smoked bacon & sausage, hash brown chive casserole, French toast sticks, berry & yogurt parfaits, Chef's pasta salad, maple roasted pork loin, mixed green salad with Ranch dressing, fresh orange, grapefruit & cranberry juice, variety of hot teas, locally brewed Rainy Lake coffee & water

gf - gluten free | v - vegetarian | vg - vegan

Prices are subject to a 19.5% service charge and 7.375% state & county tax



# Breakfast

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Plated entrées are served with hot tea, locally brewed Rainy Lake coffee & water

## plated

### All American | gf

Farmhouse scrambled eggs with cheddar cheese, sausage, bacon, herb roasted breakfast potatoes & parmesan roasted tomatoes

### Stuffed Crepes

Delicate crepes stuffed with smoked ham & brie cheese, fresh strawberries & grapes

### Corned Beef Hash | gf

House made corned beef hash, farmhouse scrambled eggs with cheddar & parmesan roasted tomatoes

### Cinnamon French Toast

Cinnamon swirl French toast with maple syrup, poached eggs & applewood smoked bacon

### Quiche | gf

Crustless bacon & egg quiche with cheddar cheese with herb roasted breakfast potatoes

### Chicken Sausage & Cream Turnovers

Sausage & gravy cream stuffed turnovers with scrambled eggs & roasted parmesan tomato

## enhancements

### Steel Cut Oatmeal Station | gf

Steel cut oats, brown sugar, raisins, fresh berries & 2% milk

### Bagel Station

Gourmet bagels, plain cream cheese & sweet cream butter

### Yogurt Station | gf

Vanilla yogurt, granola, mixed nuts, brown sugar, honey & blueberries

### Cereal Station

Assorted premium cereals & strawberries with 2% milk

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## *Hors d'oeuvres*

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### **cold**

Antipasto skewers with cheese ravioli, olive prosciutto & sundried tomato  
Tarragon-lemon chicken salad in tart shell | gf  
Mushroom profiteroles | vg  
Peanut butter crostini with bacon, cilantro & Sriracha  
Jumbo shrimp with cocktail sauce | gf  
Black bean hummus & salsa in plantain shell | gf vg  
Herbed goat cheese crostini with honey & marcona almonds

### **hot**

Smoked chicken tequila burrito  
Tempura shrimp with Sriracha mayo  
Duck bacon & cream cheese half-moon wontons  
Beef & bacon meatballs stuffed with blue cheese  
Smoked candied bacon-jam tart  
Asian pork belly sliders with hoisin & cilantro  
Fig & mascarpone phyllo purse | v  
Artichoke parmesan fritters with honey mustard | v  
Ratatouille phyllo stars | vg  
Adobo pork flatbread with queso fresco & cilantro  
Mini crab cakes with remoulade sauce (*stationary only*)  
Bacon wrapped scallops | gf  
Chicken marsala pot pie

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## *Hors d'oeuvres*

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### **platters**

#### **Brie en Croûte**

Whole brie baked in a puff pastry stuffed with golden raisins, dried apricots, honey & almonds served with assorted crackers

#### **Fresh Fruit**

Sliced cantaloupe, honeydew, pineapple, grapes & seasonal berries

#### **Vegetable Crudités**

An array of fresh cut garden vegetables with buttermilk Ranch & blue cheese dips

#### **Cheese Board**

An array of domestic & imported cheeses served with fresh strawberries, grapes & crackers

#### **Antipasti Display**

Olives, roasted red peppers, artichoke hearts, salami, pepperoni, cherry peppers, pepperoncini, a selection of cheeses & crackers

#### **Charcuterie Display**

Salami, prosciutto, capicola, pate, pepperoni, whole grain mustard, horseradish cream, baguettes, crostini & crackers

### **Stations**

#### **Bruschetta**

Fresh tomatoes in a balsamic marinade, basil pesto, shredded parmesan, crostini, sliced baguettes & crackers

#### **Mediterranean Spread**

Eggplant caponata, hummus, roasted red pepper hummus, olive tapenade, pita chips,

### **hearty & late night**

Turkey & Swiss, ham & cheddar finger sandwiches

Mini beef & cheddar burgers

BBQ pulled pork sliders

Chicken fingers with Ranch & buffalo sauce

7" pizza with choice of toppings

Mac & cheese fritters | v

Vegetable spring rolls with Thai chili sauce



## *Pre-Set Buffets*

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### **Twin Bluff Deli**

Minnesota wild rice soup, house salad with Ranch & French dressings, potato salad, honey smoked turkey, black forest ham, roast beef, cheddar, Swiss & gouda cheeses, lettuce, tomatoes, onions & pickles, stone ground mustard & mayonnaise, variety of hot teas, locally brewed Rainy Lake coffee & water

### **The Wrap**

Minnesota wild rice soup, house salad with Ranch & French dressings, fresh sliced fruit, turkey-bacon ranch, ham with cheddar & Dijon, roast beef with Swiss & horseradish mayo, veggie & hummus, variety of hot teas, locally brewed Rainy Lake coffee & water

### **Chef's Special**

Minnesota wild rice soup, build your own cobb salad, balsamic marinated roast beef on onion rolls, pesto chicken salad on ciabatta rolls, hot ham & brie on buttermilk biscuits, black bean sliders with chipotle sour cream, kettle chips & pickles, variety of hot teas, locally brewed Rainy Lake coffee & water

### **Pizza**

Breadsticks, classic Caesar salad, fresh sliced fruit, crispy wingers with Ranch & buffalo sauce, sausage & pepperoni pizza, supreme pizza, vegetarian pizza, variety of hot teas, locally brewed Rainy Lake coffee & water

### **Mid-Summer Picnic**

Buttermilk biscuits, potato salad, classic coleslaw, brown sugar baked beans, pulled pork sliders, southern fried chicken, corn on the cob with sweet cream butter, variety of hot teas, locally brewed Rainy Lake coffee & water

### **Italian**

Garlic bread sticks, classic Caesar salad, fusilli pasta, basil pesto & charred tomatoes, chicken parmesan with marinara, broccolini with red peppers & lemon zest, variety of hot teas, locally brewed Rainy Lake coffee & water

### **Southwest Fajita**

Southwest salad, flour tortillas & corn taco shells, Baja black beans, cilantro-lime rice, chicken fajita strips, shredded pork barbacoa, Grand Canyon corn, cheddar, salsa & sour cream, variety of hot teas, locally brewed Rainy Lake coffee & water

gf - gluten free | v - vegetarian | vg - vegan

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# Dinner Buffets

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Buffets are served with a mixed green salad with Ranch & French dressings, one starch & one vegetable, fresh rolls & butter, hot tea, locally brewed Rainy Lake coffee & water

## entrées

### **Tuscan Chicken | gf**

Grilled with sundried tomato & a fresh basil pesto cream sauce

### **Pecan Chicken**

Pecan crusted chicken breast with a honey-mustard glaze

### **Roasted Chicken | gf**

Roasted chicken breast, crimini mushrooms, spinach & bacon with a sherry cream sauce

### **Apple Roasted Pork Loin | gf**

Oven roasted covered with caramelized braeburn apples & shaved pecorino Romano cheese

### **Salmon | gf**

Black & white sesame crusted salmon filet with a ginger-teriyaki drizzle

### **Minnesota Pot Roast | gf**

Chef Sarah's classic, tender pot roast braised in a rich beef gravy

### **Swedish Meatballs**

Covered with buttermilk gravy & fresh dill

### **Brussel Sprout Ravioli | v**

Roasted Brussel sprout ravioli with brown butter & herbs

## starches

Yukon gold mashed potatoes

Tricolor fingerling potatoes

Fusilli pasta with herbs & brown butter

Wild rice & ancient grain pilaf

## vegetables

Green beans & patty pan squash

Lemon scented broccolini

Heirloom baby carrots with a honey butter glaze

Asparagus

## Add-ons/alternatives

\$3 per person for each additional starch

\$3 per person for each additional vegetable

Tofu is available as a protein substitute for all dishes

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# Plated Dinner Accompaniments

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Choice of one soup/salad, starch & vegetable

## soups

### St. James Wild Rice | gf

Minnesota wild rice & fresh mushrooms

### Tomato Basil Bisque | gf

Tomato & fresh basil puree with a touch of cream

### Roasted Butternut Squash | gf

Ginger scented butternut squash puree finished with chives

### Lemongrass Barley | gf

Barley, shiitake mushrooms & sweet red peppers in an Asian lemongrass broth

## salads

### Classic Caesar

Crisp romaine, baby boy tomatoes, parmesan cheese, herbed croutons & Caesar dressing

### House Tossed | gf

Leafy mixed greens, julienned carrots, sliced cucumbers & baby boy tomatoes with Ranch dressing

### Strawberry Spinach | gf

Spinach, strawberries, toasted almonds, goat cheese & balsamic-strawberry vinaigrette

### Roasted Beet | gf

Leafy mixed greens, roasted beets, hazelnuts honey crisp apples & honey mustard dressing

## starches

Yukon gold mashed potatoes

Tricolor fingerling potatoes

Fusilli pasta with herbs & brown butter

Wild rice & ancient grain pilaf

Potatoes Dauphinoise

## vegetables

Green beans & patty pan squash

Lemon scented broccolini

Heirloom baby carrots with a honey butter glaze

Asparagus

gf - gluten free | two entrée + vegetarian maximum

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## *Dinner - Plated*

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Plated entrées are served with choice of soup/salad, one vegetable & one starch, fresh rolls & butter, hot tea, locally brewed Rainy Lake coffee & water

### **chicken**

#### **Chicken Brie de Meaux**

Panko crusted chicken breast stuffed with French brie & pears sauced with tarragon beurre blanc

#### **Tuscan Chicken | gf**

Grilled with sundried tomato & a fresh basil pesto cream sauce

#### **Mediterranean Chicken | gf**

Smoked paprika rubbed chicken breast, roasted red peppers & garlic, olives & a goat cheese medallion

#### **Pecan Chicken**

Pecan crusted chicken breast with a honey-mustard glaze

#### **Roasted Chicken | gf**

Roasted chicken breast, crimini mushrooms, spinach & bacon with a sherry cream sauce

### **pork**

#### **Apple Roasted Pork Loin | gf**

Oven roasted pork loin covered with caramelized braeburn apples & shaved pecorino Romano cheese

#### **Jerked Smoked Pork Chop | gf**

Jerked smoked chop with a Caribbean-mango chutney

### **comfort**

#### **Minnesota Pot Roast | gf**

Chef Sarah's classic, tender pot roast braised in a rich beef gravy

#### **Swedish Meatballs**

Covered with buttermilk gravy & fresh dill

gf - gluten free | two entrée + vegetarian maximum

Prices are subject to a 19.5% service charge and 7.375% state & county tax



## *Dinner - Plated*

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Plated entrées are served with choice of soup/salad, one vegetable & one starch, fresh rolls & butter, hot tea, locally brewed Rainy Lake coffee & water

### **beef**

#### **NY Strip | gf**

12oz grilled strip with roasted wild mushroom & herb demi glaze

#### **Ribeye | gf**

12oz grilled beef ribeye with a gorgonzola gravy

#### **Filet of Beef | gf**

10oz peppercorn crusted filet of beef with a roasted shallot vinaigrette

\*All steaks are cooked medium-rare

### **seafood**

#### **Salmon | gf**

Black & white sesame crusted salmon filet with a ginger-teriyaki drizzle

#### **Grooper Filet | gf**

Baked & ladled with a classic lemon & caper sauce

#### **Jumbo Shrimp | gf**

Jumbo shrimp with a Spanish romesco sauce

### **duets**

#### **Pecan Crusted Chicken & Jumbo Shrimp**

Pecan crusted chicken breast & jumbo shrimp with a lemon herb beurre blanc

#### **Filet of Beef & Shrimp Scampi | gf**

Petit peppercorn crusted filet of beef & shrimp scampi with a roasted shallot demi glaze

#### **Filet of Beef & Cajun Crab Cake | gf**

Petit peppercorn crusted filet of beef & Cajun crab cake with a remoulade cream

gf - gluten free | two entrée + vegetarian maximum

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## *Dinner - Plated*

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Plated entrées are served with choice of soup/salad, one vegetable & one starch, fresh rolls & butter, hot tea, locally brewed Rainy Lake coffee & water

### **vegetarian**

#### **Brussel Sprout Ravioli**

Roasted Brussel sprout ravioli with brown butter & herbs

#### **Pasta Primavera**

Bowtie pasta, seasonal fresh vegetables, garlic, cherry tomatoes, Italian cheese & extra virgin olive oil

#### **Grilled Vegetables en Croûte | vg**

Puff pastry crust stuffed with grilled shitake & portobella mushrooms, sundried tomatoes, suchini, squash & red bell peppers

gf - gluten free | two entrée + vegetarian maximum

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## *Kids Meals*

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### **Chicken fingers**

Served with Ranch dressing, french fries, fruit cup & milk

### **Mini Cheeseburger**

Served with Ranch dressing, french fries, fruit cup & milk

### **Mac & Cheese**

Served with Chef's choice of vegetable, fruit cup & milk

### **Grilled Chicken Breast | gf**

Served with mashed potatoes, Chef's choice of vegetable, fruit cup & milk

3 - 10 years old | 2 & under are free

gf - gluten free | v - vegetarian

Prices are subject to a 19.5% service charge and 7.375% state & county tax





## Dessert

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### plated

#### **NY Cheesecake**

Rich vanilla cheesecake, graham cracker crust & fresh strawberries

#### **Flourless Chocolate Cake | gf**

Dense bittersweet chocolate cake, ganache glaze & whipped cream

#### **Duet of Miniature Cheesecakes**

Two miniature artisanal cheesecakes with fresh strawberries

#### **Salted Caramel Tart**

All butter sucrée crust, salted caramel filling topped with a chocolate ganache

#### **Tiramisu**

Espresso soaked sponge cake, mascarpone & coffee creams, dusted with cocoa powder

#### **Berries & Chantilly Cream | gf**

Fresh berries with a vanilla Chantilly cream

#### **Freshly baked cookies - Chocolate chip**

Classic fudge brownies

Assorted bars

### buffet

#### **Dessert Medley**

Flourless chocolate cake, assorted miniature cheesecakes, cream puffs, assorted bars, assorted cookies

Desserts may be brought in from a licensed bakery. Please inform your Sales Manager in advance so appropriate arrangements can be made.

***\*\*Please note that the St. James Hotel will not store any dessert items that require cooler space or Refrigeration — Food Safety and Licensing Laws dictate this policy.***

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# Bar Service

## hourly packages

### Beer & Wine

Domestic & premium beer, house wine

### House Brands

House cocktails, domestic & premium beer, house wine

### Requested Brands

Requested & house cocktails, domestic & premium beer, premium & house wine

### Premium Brands

Premium & house cocktails, domestic & premium beer, premium & house wine

## beer & wine

### Domestic Beer

Coors Light, Michelob Golden Draft Light, Bud Light, Budweiser

### Premium Beer

Blue Moon, Summit EPA, Rush River IPA, seasonal cider, Newcastle Brown Ale, Stella Artois, O'Doul's NA

### House Wine

Chardonnay, Riesling, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

### Premium Wine

Sauvignon Blanc, Pinot Noir, Shiraz, Moscato

*\*Available per request or with packages only*

## liquor

### House Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Windsor Canadian Whiskey, Jim Bean Bourbon, E&J Brandy, Hornitos Tequila, Dewars Scotch, Peach Schnapps, Sweet Vermouth, Dry Vermouth

### Requested Brands

Absolut Vodka, Absolut Citron Vodka, Tanqueray Gin, Bombay Sapphire Gin, Bacardi Limon, Captain Morgan Spiced Rum, Malibu Rum, Jack Daniels Whiskey, Jameson Irish Whiskey, Seagram's 7 Whiskey

### Premium Brands

Grey Goose Vodka, Hendricks Gin, Crown Royal Whiskey, Johnnie Walker Black Scotch, Glenlivet Scotch, Maker's Mark Bourbon, Korbel Brandy, Patron Silver Tequila, Grand Marnier, Di Saronno Amaretto, Southern Comfort, Kahlua, Bailey's Irish Cream

## bartender

A fee of \$100 per bar/bartender will be charged. If alcohol sales reach a beverage minimum of \$300 per bar, the fee will be waived. One bar is required for every 100 guests.



## Bar Service

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### **a la carte**

Domestic bottle  
Premium bottle  
Domestic keg  
Premium keg  
House wine glass  
Premium wine glass  
House wine bottle  
Premium wine bottle  
Moscato split bottle  
St. James Champagne bottle  
House brands Cocktails  
Requested brands Cocktails  
Premium brands Cocktail  
Wine & champagne corkage

### **beer & wine**

#### **Domestic Beer**

Coors Light, Michelob Golden Draft Light, Bud Light, Budweiser

#### **Premium Beer**

Blue Moon, Summit EPA, Rush River IPA, seasonal cider, Newcastle Brown Ale, Stella Artois, O'Doul's NA

#### **House Wine**

Chardonnay, Riesling, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

#### **Premium Wine**

Sauvignon Blanc, Pinot Noir, Shiraz, Moscato

*\*Available per request or with packages only*

### **bartender**

A fee of \$100 per bar/bartender will be charged. If alcohol sales reach a beverage minimum of \$300 per bar, the fee will be waived. One bar is required for every 100 guests.



# *All Inclusive Packages*

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## **Classic Package**

### **reception**

Cash Bar  
Bartender (s)  
Hosted Assorted Soda

### **starter**

Choice of soup or salad

### **entrées**

*(Choice of two)*

Tuscan Chicken | gf  
Pecan Chicken  
Apple Roasted Pork Loin | gf  
Swedish Meatballs  
Cobia Filet | gf

### **vegetarian entrées**

*(Choice of one)*

Brussel Sprout Ravioli  
Pasta Primavera  
Grilled Vegetables en Croûte

### **accompaniments**

Our Executive Chef will select the starch & vegetable that best compliments your entrées

Fresh rolls & butter

### **dessert & coffee service**

Cut & serve wedding cake  
Coffee station with locally brewed Rainy Lake coffee, hot tea & water

Prices are subject to a 19.5% service charge, 7.375% state & county tax

Price does not include room rental



# *All Inclusive Packages*

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## **Majestic Package**

### **reception**

Cash Bar  
Bartender (s)  
Hosted Assorted Soda

### **butler passed hors d'oeuvres**

Choice of four

### **starter**

Choice of soup or salad

### **entrées**

*(Choice of two)*

Mushroom Stuffed Chicken  
Mediterranean Chicken | gf  
Apple Roasted Pork Loin | gf  
Minnesota Pot Roast | gf  
Jumbo Shrimp

### **vegetarian entrées**

*(Choice of one)*

Brussel Sprout Ravioli  
Pasta Primavera  
Grilled Vegetables en Croûte

### **accompaniments**

Our Executive Chef will select the starch & vegetable that best compliments your entrées  
Fresh rolls & butter

### **dessert & coffee service**

Cut & serve wedding cake  
Coffee station with locally brewed Rainy Lake coffee, hot tea & water

### **Additional Offerings & Amenities**

Ivory Chair Covers & Center Pieces  
2 Wedding Party Ready Rooms

Prices are subject to a 19.5% service charge, 7.375% state & county tax

Price does not include room rental



# All Inclusive Packages

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## Elite Package

### reception

Cash Bar  
Bartender (s)  
Hosted Assorted Soda

### butler passed hors d'oeuvres

Choice of four

### starter

Choice of soup or salad

### accompaniments

Our Executive Chef will select the starch & vegetable that best compliments your entrées  
Fresh rolls & butter

### entrées

*(Choice of two)*

Mushroom Stuffed Chicken  
Chicken Brie de Meaux  
Jerked Smoked Pork Chop | gf  
Filet of Beef | gf  
Jumbo Shrimp | gf  
Salmon | gf

### vegetarian entrées

*(Choice of one)*

Brussel Sprout Ravioli  
Pasta Primavera  
Grilled Vegetables en Croûte

### dessert & coffee service

Cut & serve wedding cake  
Coffee station with locally brewed Rainy Lake coffee, hot tea & water

### late night

Turkey & Swiss, ham & cheddar finger sandwiches

### Additional Offerings & Amenities

Ivory Chair Covers & Center Pieces  
2 Wedding Party Ready Rooms

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Price does not include room rental



## *Additional Offerings*

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### **Ready Rooms**

Bridal Room & Groomsman Room

### **audio / visual**

Projector

Screen

Podium with microphone

Wireless handheld microphone

Wireless lavalier microphone

Portable speaker & corded microphone

Easel stand

Piano

### **decorations**

Full cylinder-Round mirror, 3 cylinders, floating candles, 3 votives

3 cylinders with floating candles

Round mirror

Votives

Ivory chair covers

Black Pipe & Drape

Dance Floor (*Historic Wing*)

### **gifts**

Guestroom bag delivery

### **shuttles**

Red Wing shuttle-7 passenger

\*2 hour minimum

\*Transportation to Red Wing Hotels or St James Wedding Ceremony Locations. Perfect for guests to be transported before, during, or after Ceremony & Receptions. (Pre-arranged with Wedding Manager)

MSP airport shuttle-7 passenger

\*Round trip

Price includes 19.5% service charge and 7.375% state & county tax



## *General Information*

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### **agreements, deposits & payments**

A non-refundable deposit and signed contract will secure your reservation on a definite basis. Full payment of estimated charges, by check or credit card, is due no later than seven business days prior to the event unless direct billing has been established with your sales manager. Events will not proceed without the proper returned signed documents and fulfilled payment.

### **prices**

The prices listed on our catering menus are current however, due to market conditions, these prices are subject to change. A price will be confirmed to you thirty days prior to your event with subsequent changes occurring only under extreme market conditions.

### **guarantees**

The final banquet attendance count must be given to the sales manager by 11:00am, seven days prior to your event. An increase in number of guests within this timeframe will result in a \$10 per person additional charge. In the event that a guarantee is not provided seven days prior to your event, the estimated guest count on the banquet event order will be the guaranteed number. If more than one entrée choice is to be served during your event, the exact count of each choice is due with the guarantee. Final charges are based on the guarantees provided or the actual number of guests in attendance, whichever is greater.

### **food & beverage**

No food or beverages with the exception of desserts from a licensed vendor will be permitted into any event space and public space. The St. James Hotel reserve the right to charge a \$500 fee if such instance is ignored. No food provided by the St. James Hotel, served buffet style, is allowed to be taken out of the hotel, per Minnesota State Health Code. A plated meal served to one individual may be boxed and taken home.

*\*\*Please note that the St. James Hotel will not store any dessert items that require cooler space or Refrigeration — Food Safety and Licensing Laws dictate this policy.*

### **multiple entrées**

A maximum of two entrée choices, along with a vegetarian meal and children's meal, may be ordered for your event.





## *General Information*

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### **alcohol**

No alcoholic beverage shall be brought into any event space and public space for sampling or consumption. Minnesota State Law prohibits persons under the age of twenty one to purchase or consume alcoholic beverages. Persons who appear intoxicated are not permitted to purchase or consume alcoholic beverages at the discretion of the St. James Staff and Management. Last call will take place by 12:00am and no liquor service will extend beyond 1:00am.

### **corkage**

The St. James Hotel agrees to allow outside wine to be served during your event for a corkage fee of \$18 plus 7.375 state & county tax per 750ml bottle.

### **bar service**

A fee of \$100 per bar/bartender will be charged for any event offering alcohol. If alcohol sales reach a beverage minimum of \$300 per bar, the fee will be waived. One bar is required for every one hundred guests.

### **audio / visual**

Equipment may be ordered through your sales manager. All requests should be made fourteen days prior to your event. The St. James Hotel will not handle, transport, store or be responsible for any audio/visual equipment not rented through your sales manager.

### **decorations & banners**

Items may not be attached to any stationary surface with nails, staples, tape or any other substance. Open flame candles, fog machines, scented candles, glitter and confetti are prohibited. A fee will be assessed in the event of noncompliance. Your sales manager must approve all decorations prior to arrival.

### **damage & loss**

The St. James Hotel does not assume liability for damage to or loss of equipment or personal belongings brought into the building. All personal property is the sole responsibility of the group or invitees of the group.

### **entertainment & vendors**

Your sales manager must be notified of all entertainment and outside vendors for your event. All vendors must enter and exit through the Loading Dock. The St. James Hotel reserves the right to regulate the volume of any entertainment in our event space.

### **smoking**

Smoking is prohibited throughout the entire building.



# Preferred Vendors

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## All inclusive

### Bellagala

651.227.1202  
info@bellagala.com  
www.bellagala.com

## photography

### Midwest Life Shots

Scott Elder  
507.951.8859  
info@midwestlifeshots.com  
www.midwestlifeshots.com

### Unique Touch Photography

Shem & Joy  
shemh2004@yahoo.com  
www.uniquetouchphotography.com

### Stacy Bengs Photography

Stacy Bengs  
651-380-1833  
stacy@stacybengs.com  
www.stacybengs.com

### Robert Meyer Photography

Rob Meyer  
651.385.7705  
rob@robertmeyerphotography.com  
www.robertmeyerphotography.com

## Flowers

### Clementine (located in the St. James Hotel)

Allison House  
715-495-0217  
flowersfromclementine@gmail.com

## photo booths

### Photo Booth Creations

651.357.7064  
www.photoboothcreations.com

### Photo Booth Ent.

877.523.2426  
www.photoboothentcom

### The Traveling Photo Booth

612.605.9203  
www.thetravelingphotobooth.com

### VIP Booths

612.605.8177  
info@vip-booths.com  
www.vip-booths.com

## décor & lighting

### We've Got It Covered

Erin Olsen  
651-214-6673  
www.wevegotitcovered.net

### Next Event Rentals

O: 651-437-6050 | C: 641.428.319  
nexteventrentals.net  
info@nexteventrentals.net

## tents/chairs & café lighting

### Milestone Event Rentals

612-490-1323  
marty@milestoneeventrental.com  
www.milestoneeventrental.com



# Preferred Vendors

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## DJ & music

### Instant Request

952.934.6110  
events@instantrequest.com  
www.instantrequest.com

### Midwest Sound

651.644.4111  
info@midwestsound.com  
www.midwestsound.com

### Ever After Entertainment

507.216.8900  
info@everafter-entertainment.com  
www.everafter-entertainment.com/

### Adagio Djay Entertainment

651.437.3344  
info@adagiodj.com  
www.adagiodj.com

### Sharon Planer-Pianist

612.845.1970  
www.pianistforparties.com

### Chris Ward– Harpist/Vocalist

612.940.4711  
chriswardharpist@yahoo.com

## Officiants

### Jump The Broom Weddings

Tamara O'Brien  
651.233.0421  
www.jump-the-broom.com

### Wedding Officiant

Tom Armstrong  
651.773.4092  
tgarmstrong@comcast.net

## Bakeries

### Emily's Bakery & Deli

651.437.3338  
emilys@usinternet.com  
www.emilysbakerydeli.com

### Miss Sara's Cakery

651.304.2108  
sara@misssarascakery.com  
www.misssarascakery.com

### Hanisch Bakery

651.388.1589  
www.hanischbakery.com

### Rivertown Cakes

Heather Carey  
612.325.3627  
heather@rivertowncakes.com  
www.rivertowncakes.com

## Transportation

### Rochester Trolley & Tour Company

507.421.0573  
www.rochestermntours.com

### Leo's Limo, LLC

Leah Frandsen  
715.273.3180  
leahrenee@live.com  
www.leahslimollc.com

### Star Transportation

866.440.2907  
www.limostar.com