

ST. JAMES HOTEL  
EST. 1875

# WEDDING

## *Catering Menu*

[ST-JAMES-HOTEL.COM](http://ST-JAMES-HOTEL.COM)

Katherine Bowes Photography

# *The St. James Hotel*

## WEDDINGS REHEARSAL DINNERS BRUNCHES

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With expansive views and a beautiful location along the Mississippi River, it's no wonder that Red Wing is a premier wedding destination.

The historic St. James Hotel is one more reason to host your special day in this amazing riverside community.

Located in the heart of historic downtown Red Wing, the St. James Hotel is in a prime location within walking distance to the city's top sites, shopping, and attractions.

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406 Main Street  
Red Wing, MN 55066  
Phone: (800) 252-1875  
[st-james-hotel.com](http://st-james-hotel.com)



Katherine Bowes Photography



# Table of Contents

Plated Breakfast .....	4
Breakfast Buffet .....	5
Breakfast Enhancements .....	5
Snacks + Breaks .....	6
Hors d'oeuvres .....	7
Platters + Displays .....	8
Plated Dinner .....	9
Buffet Selections .....	12
Children's Menu .....	15
Appetizer Stations + Late Night Snacks .....	16
Desserts .....	17
Packages	
Ready Room .....	18
Micro Wedding .....	19
All Inclusive .....	20
Bar Offerings .....	26
Additional Offerings .....	28



## MENU INDICATORS



Gluten Free



Vegetarian



Vegan



Dairy Free



Served Hot



Served Cold

# Plated Breakfast

Includes fresh orange + cranberry juice, regular + decaffeinated rainy lake coffee, variety of hot teas, water.

15 Guest Minimum | Priced Per Guest

1 Selection: \$20  
2 Selections: \$24

## ALL AMERICAN

scrambled eggs. cheddar cheese. sausage links. applewood smoked bacon. breakfast potatoes. parmesan roasted tomato.

## SPINACH QUICHE

crustless spinach parmesan quiche. chicken apple sausage. breakfast potatoes. parmesan roasted tomato.

## CINNAMON SWIRL FRENCH TOAST

hanisch bakery cinnamon swirl. berries. maple syrup. cheddar scrambled eggs. applewood smoked bacon.

## CROISSANT BREAKFAST SANDWICH

scrambled eggs. applewood smoked bacon. cheddar cheese. parmesan roasted tomato.

## LOADED BREAKFAST POTATO BOWL

fried potato. scrambled eggs. bacon. sausage. red bell peppers. green onions. cheddar sauce.

## WILD RICE GRAIN BOWL

wild rice. mixed grain. spinach. charred tomatoes. roasted mushrooms. chicken apple sausage. brown butter.



Christina Reed Photography

## ST. JAMES HOTEL | WEDDING CATERING MENU

All prices are subject to service charge and prevailing sales tax. Prices are subject to change without notice.

# Breakfast Buffet

Includes fresh orange + cranberry juice, regular + decaffeinated rainy lake coffee, variety of hot teas, water.

15 Guest Minimum | Priced Per Guest

## CONTINENTAL .....\$20

fresh pastries  
sliced seasonal fruit  
assorted yogurts  
hard boiled eggs  
kind bars

## ST. JAMES CONTINENTAL .....\$22

fresh pastries  
sliced seasonal fruit  
assorted yogurt  
brie + raspberry en croûte  
mini quiche selection  
kind bars

## AMERICAN .....\$28

fresh pastries  
sliced seasonal fruit  
farmhouse scrambled eggs + cheddar  
french toast sticks + maple syrup  
applewood smoked bacon + sausage  
breakfast potatoes

## BRINNER .....\$30

fresh pastries  
sliced seasonal fruit  
fried chicken + waffles  
buttermilk biscuits + gravy  
casserole:  
egg, spinach, mushroom, cheddar  
applewood smoked bacon  
sausage links  
breakfast potatoes

# Breakfast Enhancements

15 Guest Minimum | \$8 Per Guest

## OVERNIGHT OATS



cold brew + caramel  
blueberry vanilla  
peanut butter-chocolate chip

## BAGEL STATION



gourmet plain bagels  
cinnamon-raisin bagels  
everything bagels  
cream cheese  
sweet cream butter

## YOGURT PARFAIT



vanilla yogurt + granola parfaits  
with fresh berries

## SMOOTHIE BAR



trio of seasonal fruit smoothies

## AVOCADO TOAST STATION (GF BREAD + \$2)

wheat toast. house made avocado mash. bacon. hard boiled egg. cucumber.  
tomato. red onion. sriracha. everything bagel seasoning.

ST. JAMES HOTEL | WEDDING CATERING MENU




















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# Snacks + Breaks











## PER DOZEN

hanisch bakery scones with butter + preserves .....	\$36
gourmet bagels + cream cheese & butter.....	\$36
plain. cinnamon-raisin. everything.	
hanisch bakery doughnuts.....	\$36
freshly baked cookies .....	\$18
chocolate chip. double chocolate chip. sugar. peanut butter.	
classic fudge brownies .....	\$20
blondies.....	\$20

## PER POUND

mixed salted nuts    .....	\$36
seasoned popcorn    .....	\$8
salted pretzels  .....	\$8
chex mix  .....	\$12
gardetto's  .....	\$12
kettle chips  .....	\$10
tortilla chips + salsa   .....	\$12
m&m's   .....	\$12
roasted chickpeas    .....	\$14
yogurt covered raisins   .....	\$16

## PER GUEST

sliced fresh fruit + seasonal berries    .....	\$8
kind bars   .....	\$4
cliff bars  .....	\$4
veggie cups + ranch   .....	\$4
individual yogurts   .....	\$4



# Har d'Orange

Selections Are Available Buffet Style or Passed

15 Guest Minimum | Priced Per Guest

4 Selections: \$16

6 Selections: \$20

8 Selections: \$24

## ANTIPASTO SKEWER

artichoke. olive.  
sundried tomato.  
provolone.



## TEMPURA SHRIMP

sriracha mayo.



## KOREAN POPCORN CHICKEN



## TARRAGON-LEMON CHICKEN SALAD

tart shell.



## DUCK BACON

roasted corn.  
cream cheese wonton.



## WILD MUSHROOM PHYLLO PURSE



## DEVILED EGGS

assorted toppings.



## CANDIED BACON JAM

cream cheese. tart shell.



## BACON WRAPPED DATES



## JUMBO SHRIMP

cocktail sauce



## FIG + MASCARPONE PHYLLO PURSE



## ITALIAN MEATBALLS + MARINARA



## VEGETABLE CRUDITÉ CUPS

choice of ranch or hummus



## ARTICHOKE PARMESAN FRITTERS



## BOURBON BBQ MEATBALLS



## HERBED GOAT CHEESE CROSTINI

honey.  
toasted almonds.



## PULLED PORK AREPA

masa corn cake.  
cotija cheese.  
salsa verde.



## FIG FLATBREAD

pepper bacon.  
boursin cheese.  
balsamic syrup.



## SMOKED SALMON CROSTINI

cream cheese. dill



## BACON WRAPPED SCALLOPS



## MEXICAN STREET CORN FLATBREAD

cotija cheese. cilantro.  
chile. lime.



## EGGPLANT CAPONATA

tart shell.



## SPANAKOPITA

spinach. cheese. phyllo.














ST. JAMES HOTEL | WEDDING CATERING MENU

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# Tharables

Priced Per Platter | Each Serves 25 Guests

<b>BRIE EN CROÛTE</b> 	\$100
whole baked brie. puff pastry. golden raisins. dried apricots. honey. almond. assorted crackers.	
<b>FRESH FRUIT</b>   	\$100
cantalope. honeydew. pineapples. strawberries. blueberries.	
<b>VEGETABLE CRUDITE</b>  	\$80
selection of garden vegetables. buttermilk ranch. blue cheese.	
<b>CHEESE BOARD</b> 	\$175
selection of domestic + imported cheeses. strawberries. grapes. crackers.	
<b>MEAT + CHEESE BOARD</b>	\$200
domestic + imported cheeses. salami. prosciutto. pepperoni. capicola. baguettes. crackers.	
<b>ANTIPASTI</b> 	\$150
olives. roasted red peppers. artichoke hearts. salami. pepperoni. cherry peppers. pepperoncini. crackers.	
<b>CHARCUTERIE</b> 	\$175
salami. prosciutto. capicola. salami picante. pepperoni. baguettes. crostini. crackers.	
<b>BRUCHETTA DISPLAY</b> 	\$135
balsamic marinated tomato. basil pesto. parmesan. parmesan cheese. crostini. baguettes. crackers.	
<b>MEDITERRANEAN SPREAD</b> 	\$125
eggplant caponata. hummus. roasted red pepper hummus. olive + caper berry. pita chips. pretzel. crackers.	

## CHEF'S GRAZING TABLE .....\$14

50 Guest Minimum | Priced Per Guest

imported + local cheeses. cured meats. fresh + dried fruits. fresh vegetables. nuts. olives. antipasti. condiments. pickles. crackers. breads. dips + spreads.

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# Plated Dinner

Includes fresh rolls + butter, choice of soup or salad, maximum of three entrée selections + children's meal, regular + decaffeinated coffee, variety of hot teas, water.

Priced Per Guest

## SOUPS

**ST. JAMES WILD RICE SOUP**    
wild rice. mushrooms. cream.


**TOMATO BASIL BISQUE**    
tomatoes. basil puree. cream.

## SALADS

**CAESAR SALAD**   
romaine. grape tomato. crouton. shaved parmesan. ceasar dressing.

**HOUSE SALAD**   
baby greens. cucumber. grape tomato. radish. crouton. carrot. ranch dressing.

**CHICKEN PISTACHIO SALAD**    
butter lettuce. toasted pistachio. boursin cheese. pear. honey-lemon vinaigrette.

**STRAWBERRY SPINACH SALAD**   
baby spinach. strawberry. toasted almond. goat cheese.  
strawberry-balsamic vinaigrette.



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# Plated Dinner

Includes fresh rolls + butter, choice of soup or salad, maximum of three entrée selections + children's meal, regular + decaffeinated coffee, variety of hot teas, water.

Priced Per Guest

## ENTRÉES



<b>CHICKEN BRIE</b> .....	\$36
stuffed with pear + brie. tarragon beurré blanc. ancient grain pilaf. broccolini.	
<b>CHICKEN POT PIE</b> .....	\$34
wild rice. mushroom. bacon. chicken. pastry crust.	
<b>CHICKEN FLORENTINE</b> .....	\$34
spinach. mushroom. bacon. sherry cream. brown butter couscous. baby carrot.	
<b>BALSAMIC PEACH CHICKEN</b> .....	\$34
roasted peach. balsamic reduction. brie. potato dauphinoise. asparagus.	
<b>IRON RANGE PORKETTA</b>  .....	\$32
roasted pork shoulder. fennel pollen. thyme. polenta fries. brussel sprout.	
<b>JERKED PORK CHOP</b> .....	\$34
smoked + jerked. mango chutney. coconut rice. green bean.	
<b>SALMON</b>  .....	\$34
almond-dill crust. orange demi glaze. mashed sweet potato. sugar snap pea.	
<b>JUMBO SHRIMP</b> .....	\$34
smoked paprika. lemon. olive. charred grape tomato. spinach. feta. couscous. broccolini.	

# Plated Dinner

Includes fresh rolls + butter, choice of soup or salad, maximum of three entrée selections + children's meal, regular + decaffeinated coffee, variety of hot teas, water.

Priced Per Guest

## ENTRÉES

<b>WILD RICE GRAIN BOWL</b>  	\$30
whole grain + wild rice. mushroom. spinach. charred grape tomato. pecan. brown butter. *olive oil upon request - vegan option.	
<b>BAKED POLENTA</b>  	\$30
polenta fries. eggplant caponata. marinara. parmesan cheese. *without cheese - vegan option	
<b>MN POT ROAST</b> 	\$34
chef sarah's pot roast + gravy. yukon gold mashed. honey-butter glazed carrot.	
<b>SWEDISH MEATBALLS</b>	\$34
pork + beef meatballs. buttermilk-dill gravy. yukon gold mashed. green bean.	
<b>CARDINAL'S RAGU</b>	\$32
pork, beef + bacon ragu. cinnamon. black pepper. sundried tomato. fusilli pasta. fontina. mozzarella.	
<b>RIBEYE</b>	\$48
grilled 12 oz. ribeye. roasted wild mushroom. herb demi glaze. potato dauphinoise. asparagus. *Cooked medium-rare	
<b>BEEF SHORT RIB</b>	\$44
korean style bulgogi style short rib. baby bok choy. sesame jasmine rice.	
<b>FARIKAAL</b> 	\$44
braised lamb shoulder. green cabbage. juniper. caraway. dill. mustard cream. yukon gold mashed. baby carrot.	



# Themed Buffets

All dinner buffets include regular & decaffeinated rainy lake coffee,  
variety of hot teas & water.

15 Guest Minimum | \$34 Per Guest

## TEX-MEX

southwest salad  
flour tortilla  
corn taco shell  
cilantro-lime rice  
chicken carnita  
shredded pork barbacoa  
black bean, corn + tomato salad  
cheddar cheese  
sour cream  
salsa  
cinnamon-sugar churros

## GAME DAY

minnesota wild rice soup  
classic caesar salad  
breadsticks  
sausage, pepperoni + cheese pizza  
wings with buffalo sauce + ranch  
baked macaroni + cheese  
fresh cut garden vegetables with  
buttermilk ranch + blue cheese dips  
chocolate chip cookies

## LITTLE ITALY

garlic bread sticks  
classic caesar salad  
fusilli pasta with basil pesto +  
charred tomato  
chicken parmesan with marinara +  
three cheeses  
broccolini with red pepper + lemon zest  
cannoli

## MEDITERRANEAN

greek salad with lemon herb + ranch  
italian sausage + kale soup  
pita. focaccia. ciabatta  
chicken shawarma + gyro skewers  
falafel, hummus, tzatziki, whipped feta  
tomato, red onion, lettuce, cucumber,  
olive, zaatar roasted zucchini  
spanakopita  
orzo salad  
baklava

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# Build Your Own Buffet

Includes fresh rolls + butter, regular & decaffeinated rainy lake coffee,  
variety of hot teas & water

15 Guest Minimum | Priced Per Guest

1 Selection: \$32

2 Selections: \$38

3 Selections: \$42

+\$3 Per Guest for Additional Starch or Vegetable

## SOUPS

### ST. JAMES WILD RICE SOUP

wild rice. mushrooms. cream.

### TOMATO BASIL BISQUE

tomatoes. basil puree. cream.

## SALADS

### CAESAR SALAD

romaine. grape tomato. crouton. shaved parmesan. ceasar dressing.

### HOUSE SALAD


baby greens. cucumber. grape tomato. radish. crouton. carrot. ranch dressing.


## STARCH

Choose One For All Guests

yukon gold mashed potatoes  

mashed sweet potatoes  

fusilli pasta with herbs + brown butter 

wild rice + ancient grain pilaf  

## VEGETABLE

Choose One For All Guests

green beans   

lemon scented broccolini   

baby carrots + honey butter glaze  

asparagus   

roasted brussels sprout   

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# Build Your Own Buffet

Includes fresh rolls + butter, regular & decaffeinated rainy lake coffee,  
variety of hot teas & water

15 Guest Minimum | Priced Per Guest

1 Selection: \$32

2 Selections: \$38

3 Selections: \$42

+\$3 Per Guest for Additional Starch or Vegetable

## CHICKEN FLORENTINE

spinach. mushroom. bacon. sherry cream. brown butter.

## BALSAMIC PEACH CHICKEN

roasted peach. balsamic reduction. brie.

## CHICKEN PARMESAN

breaded chicken breast. marinara. fontina. mozzarella.

## IRON RANGE PORKETTA

roasted pork shoulder. fennel pollen. thyme.

## MN POT ROAST

chef sarah's pot roast + gravy.

## SWEDISH MEATBALLS

pork + beef meatballs. buttermilk-dill gravy.


## CARDINAL'S RAGU

pork, beef + bacon ragu. cinnamon. black pepper. sundried tomato. fusilli pasta.  
fontina. mozzarella.

## SALMON

almond-dill crust. orange demi glaze.

## WILD RICE GRAIN BOWL

whole grain + wild rice. mushroom. spinach. charred grape tomato. pecan.  
brown butter. \*olive oil upon request - 



# Children's Meals

1 Selection: \$18

## CHICKEN FINGERS

french fries. fruit cup. ranch.

## MINI CHEESEBURGER

french fries. fruit cup. ranch.

## MAC + CHEESE



vegetables. fruit cup.

## GRILLED CHICKEN BREAST



mashed potatoes. vegetables. fruit cup.



Bellagala

ST. JAMES HOTEL | WEDDING CATERING MENU

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# Late Night Snacks

15 Guest Minimum | \$12 Per Guest



## MAC + CHEESE BAR

cheddar mac. bacon. sausage. buffalo chicken. salsa. green onions. tomatoes. pickled jalapenos. toasted breadcrumbs. sriracha.

## INTERNATIONAL MEATBALL STATION

italian meatballs + marinara. swedish meatballs + buttermilk-dill gravy.  
vietnamese meatballs + nuoc mam. sriracha. bourbon bbq meatballs.

## SOFT PRETZELS 🥯

soft salted pretzel. beer cheese. loaded sour cream. buttermilk ranch + honey mustard.

## CHICKEN WINGS

buffalo. teriyaki. plain. cajun. ranch + blue cheese.

## NACHO BAR 🌮

tortilla chips. ground taco beef. salsa. sour cream. black olives. green onions.  
cheddar cheese sauce. pickled jalapenos. chipotle ranch.

## PIZZA

four cheese. pepperoni. sausage. buffalo chicken.

## POUTINE BAR

french fries. cheese curds. bacon. brown gravy. ketchup.

## NEVER GROW UP

chicken tenders. mac + cheese bites. french fries. ranch + ketchup.

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# Desserts

Priced Per Guest

<b>NY CHEESECAKE</b> 	\$9
rich vanilla cheesecake. cornflake crust. strawberries.	
<b>FLOURLESS CHOCOLATE CAKE</b> 	\$9
dense bittersweet chocolate cake. ganache glaze. whipped cream.	
<b>TIRAMISU</b>	\$8
espresso soaked sponge cake. mascarpone + coffee cream. cocoa powder.	
<b>CRÈME BRÛLÉE</b> 	\$8
vanilla bean crème brûlée	
<b>BERRIES + CHANTILLY CREAM</b> 	\$6
fresh berries + vanilla chantilly cream.	
<b>DESSERT MEDLEY</b>	\$15
flourless chocolate cake. miniature cheesecakes. cream puffs. bars.	
<b>CUPCAKES</b>	\$40
Priced per dozen   flavors per dozen chocolate, vanilla, marble, lemon, almond + buttercream frosting.	



Katherine Bowes Photography

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# Ready Room Packages

6 Guest Minimum | Priced Per Guest

## CLASSIC BREAKFAST .....\$14

assorted pastries. fresh sliced fruit. individual yogurt. kind bars. bottle water.  
hot tea. rainy lake coffee.

## ST. JAMES .....\$16

ham + cheese croissants. mini muffins. fresh sliced fruit. kind bars. hardboiled  
eggs. smoothie of the day. bottled water .hot tea. rainy lake coffee.

## CLASSIC LUNCH .....\$18

assorted finger sandwiches. kettle chips. bananas. petit fours.  
bottled water. soda.

## ST. JAMES LUNCH .....\$20

assorted finger sandwiches. kettle chips. bananas. mixed nuts. gardettos.  
macaroons. petit fours. bottled water. soda.

## DID SOMEBODY SAY *Mimosas?*

### MIMOSA BAR

CHAMPAGNE BOTTLE.....\$36

ORANGE JUICE CARAFE .....\$15

MIMOSA BAR .....\$15 per guest

bubbly. assorted juices. garnish.



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# Micro Wedding Package

\$150 per guest | 40 guest maximum  
Laurentine or Historic Area ONLY

CEREMONY  
+  
RECEPTION



FULLY HOSTED  
SOCIAL HOUR



WINE POUR  
WITH DINNER



CHAMPAGNE  
POUR WITH  
DESSERT



WHITE OR  
IVORY CHAIR  
COVERS



FLOATING  
CANDLE  
MIRRORED  
CENTERPIECES



CUTTING CAKE  
+ CUPCAKES



## HORS D' OEURVES

Select Three

ANTIPASTO SKEWER



TARRAGON-LEMON  
CHICKEN SALAD



DEVILED EGGS



JUMBO SHRIMP



VEGETABLE  
CRUDITÉ CUPS



HERBED GOAT  
CHEESE CROSTINI



SMOKED SALMON  
CROSTINI



TEMPURA SHRIMP



DUCK BACON



CANDIED BACON-JAM



FIG + MASCARPONE  
PHYLLO PURSE



ARTICHOKE  
PARMESAN FRITTERS



PULLED PORK AREPA



BACON WRAPPED  
SCALLOPS



SPANAKOPITA



KOREAN POPCORN  
CHICKEN



WILD MUSHROOM  
PHYLLO PURSE



BACON WRAPPED  
DATES



ITALIAN MEATBALLS  
+ MARINARA



BOURBON BBQ  
MEATBALLS



## SOUP + SALAD

Select One

BUTTER LETTUCE  
PISTACHIO SALAD



HOUSE OR CAESAR  
SALAD



ST. JAMES  
WILD RICE SOUP



## PLATED ENTRÉES

Select Three

CHICKEN BRIE



CHICKEN FLORENTINE

IRON RANGE PORKETTA



JERKED PORK CHOP

SALMON



JUMBO SHRIMP

MN POT ROAST

SWEDISH MEATBALLS

WILD RICE  
GRAIN BOWL



## CHILDREN'S MEALS

Select One | \$18 Each

CHICKEN FINGERS

MAC + CHEESE



MINI CHEESEBURGER

GRILLED CHICKEN  
BREAST



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# All Inclusive Wedding Packages

## BLUE Wedding Package

Three butler-passed hors d'oeuvres  
Choice of soup or salad served with fresh rolls + butter  
Selection of up to three entrées  
Choose one of three custom wedding dessert options  
Late night snack

## SILVER Wedding Package

Three butler-passed hors d'oeuvres  
Choice of soup or salad served with fresh rolls + butter  
Selection of up to three entrées  
Choose one of three custom wedding dessert options  
Late night snack

**+ FULLY HOSTED SOCIAL HOUR**

## GOLD Wedding Package

Three butler-passed hors d'oeuvres  
Choice of soup or salad served with fresh rolls + butter  
Selection of up to three entrées  
Choose one of three custom wedding dessert options  
Late night snack

**+ FULLY HOSTED SOCIAL HOUR  
+ WINE POUR WITH DINNER  
+ CHAMPAGNE POUR WITH DESSERT**

# Blue Wedding Package

Three butler-passed hors d'oeuvres | Choice of soup or salad served with fresh rolls + butter  
Selection of up to three entrees | Choose one of three custom wedding dessert options | Late night snack

## HORS D'OEUVRES

Select Three

ANTIPASTO SKEWER     
TARRAGON-LEMON CHICKEN SALAD    
DEVILED EGGS    
JUMBO SHRIMP    
VEGETABLE CRUDITÉ CUPS     
EGGPLANT CAPONATA    
HERBED GOAT CHEESE CROSTINI    
SMOKED SALMON CROSTINI 

TEMPURA SHRIMP   
DUCK BACON   
CANDIED BACON-JAM    
FIG + MASCARPONE PHYLLO PURSE    
ARTICHOKE PARMESAN FRITTERS    
PULLED PORK AREPA    
BACON WRAPPED SCALLOPS    
SPANAKOPITA  

KOREAN POPCORN CHICKEN   
WILD MUSHROOM PHYLLO PURSE   
BACON WRAPPED DATES    
ITALIAN MEATBALLS + MARINARA   
BOURBON BBQ MEATBALLS   
FIG FLATBREAD   
MEXICAN STREET CORN FLATBREAD  

## SOUP + SALAD

Select One

BUTTER LETTUCE PISTACHIO SALAD  

HOUSE OR CAESAR SALAD 

ST. JAMES WILD RICE SOUP  

## PLATED ENTRÉES

Select Three

CHICKEN BRIE  .....\$66  
CHICKEN POT PIE .....\$64  
CHICKEN FLORENTINE.....\$64  
BALSAMIC PEACH CHICKEN.....\$64  
IRON RANGE PORKETTA  .....\$62

SWEDISH MEATBALLS...\$62  
JERKED PORK CHOP ....\$64  
SALMON  .....\$64  
JUMBO SHRIMP .....\$64  
MN POT ROAST  .....\$64

CARDINAL'S RAGU .....\$62  
RIBEYE.....\$78  
BEEF SHORT RIBS.....\$74  
FARIKAAL  .....\$74  
WILD RICE GRAIN BOWL   .....\$60  
BAKED POLENTA   .....\$60

## CHILDREN'S MEALS

Select One | \$18 Each

CHICKEN FINGERS

MAC + CHEESE 

MINI CHEESEBURGER

GRILLED CHICKEN BREAST 

## LATE NIGHT SNACKS

Select One

MAC + CHEESE NACHOS

MEATBALLS PIZZA

SOFT PRETZELS POUTINE BAR

CHICKEN WINGS NEVER GROW UP

## DESSERTS

Select One

DESSERT MEDLEY

6" CUTTING CAKE + ASSORTED CUPCAKES

TIERED WEDDING CAKE

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# Silver Wedding Package

Three butler-passed hors d'oeuvres | Choice of soup or salad served with fresh rolls + butter  
 Selection of up to three entrees | Choose one of three custom wedding dessert options | Late night snack  
 Fully hosted social hour bar

## HORS D'OEUVRES

Select Three

ANTIPASTO SKEWER     
 TARRAGON-LEMON CHICKEN SALAD    
 DEVEILED EGGS    
 JUMBO SHRIMP    
 VEGETABLE CRUDITE' CUPS     
 EGGPLANT CAPONATA    
 HERBED GOAT CHEESE CROSTINI    
 SMOKED SALMON CROSTINI 

TEMPURA SHRIMP   
 DUCK BACON   
 CANDIED BACON-JAM    
 FIG + MASCARPONE PHYLLO PURSE    
 ARTICHOKE PARMESAN FRITTERS    
 PULLED PORK AREPA    
 BACON WRAPPED SCALLOPS    
 SPANAKOPITA  

KOREAN POPCORN CHICKEN   
 WILD MUSHROOM PHYLLO PURSE   
 BACON WRAPPED DATES    
 ITALIAN MEATBALLS + MARINARA   
 BOURBON BBQ MEATBALLS   
 FIG FLATBREAD   
 MEXICAN STREET CORN FLATBREAD  

## SOUP + SALAD

Select One

BUTTER LETTUCE PISTACHIO SALAD  

HOUSE OR CAESAR SALAD 

ST. JAMES WILD RICE SOUP  

## PLATED ENTRÉES

Select Three

CHICKEN BRIE  .....\$86  
 CHICKEN POT PIE .....\$84  
 CHICKEN FLORENTINE.....\$84  
 BALSAMIC PEACH CHICKEN.....\$84  
 IRON RANGE PORKETTA  .....\$82

SWEDISH MEATBALLS...\$82  
 JERKED PORK CHOP ....\$84  
 SALMON  .....\$84  
 JUMBO SHRIMP .....\$84  
 MN POT ROAST  .....\$84

CARDINAL'S RAGU .....\$82  
 RIBEYE.....\$98  
 BEEF SHORT RIBS.....\$84  
 FARIKAAL  .....\$94  
 WILD RICE GRAIN BOWL   .....\$80  
 BAKED POLENTA   .....\$80

## CHILDREN'S MEALS

Select One | \$18 Each

CHICKEN FINGERS

MAC + CHEESE 

MINI CHEESEBURGER

GRILLED CHICKEN BREAST 

## LATE NIGHT SNACKS

Select One

MAC + CHEESE NACHOS

MEATBALLS PIZZA

SOFT PRETZELS  
 POUTINE BAR

CHICKEN WINGS  
 NEVER GROW UP

## DESSERTS

Select One

DESSERT MEDLEY

6" CUTTING CAKE + ASSORTED CUPCAKES

TIERED WEDDING CAKE

All prices are subject to service charge and prevailing sales tax. Prices are subject to change without notice.

# Silver Wedding Package

## FULLY HOSTED SOCIAL HOUR



### WINE + BEER

#### DOMESTIC BEER

coors light  
michelob golden draft  
budweiser

#### PREMIUM BEER

blue moon  
summit epa  
rush river ipa  
stella artois  
hard cider  
hard seltzer  
seasonal na

#### HOUSE WINE

red  
white  
rosé  
bubbles

### SPIRITS

#### HOUSE

lokal vodka  
midwest gin  
skaalvenn small batch rum  
windsor canadian whisky  
jim beam bourbon  
e&j brandy  
peach schnapps

#### REQUESTED

tito's vodka  
tanqueray gin  
bacardi rum  
captain morgan rum  
malibu rum  
jack daniel's whiskey  
dewar's scotch  
jameson irish whiskey  
hornitos tequila

All prices are subject to service charge and prevailing sales tax. Prices are subject to change without notice.

# Gold Wedding Package

Three butler-passed hors d'oeuvres | Choice of soup or salad served with fresh rolls + butter  
 Selection of up to three entrees | Choose one of three custom wedding dessert options | Late night snack  
 Fully hosted social hour | Wine pour with dinner | Champagne pour with dessert

## HORS D'OEUVRES

Select Three

ANTIPASTO SKEWER	  	TEMPURA SHRIMP		KOREAN POPCORN CHICKEN	
TARRAGON-LEMON CHICKEN SALAD	 	DUCK BACON		WILD MUSHROOM PHYLLO PURSE	
DEVILED EGGS	 	CANDIED BACON-JAM	 	BACON WRAPPED DATES	 
JUMBO SHRIMP	 	FIG + MASCARPONE PHYLLO PURSE	 	ITALIAN MEATBALLS + MARINARA	
VEGETABLE CRUDITE' CUPS	  	ARTICHOKE PARMESAN FRITTERS	 	BOURBON BBQ MEATBALLS	
EGGPLANT CAPONATA	 	PULLED PORK AREPA	 	FIG FLATBREAD	
HERBED GOAT CHEESE CROSTINI	 	BACON WRAPPED SCALLOPS	 	MEXICAN STREET CORN FLATBREAD	 
SMOKED SALMON CROSTINI		SPANAKOPITA	 		









## SOUP + SALAD

Select One

BUTTER LETTUCE PISTACHIO SALAD	 	HOUSE OR CAESAR SALAD		ST. JAMES WILD RICE SOUP	 
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## PLATED ENTRÉES

Select Three

CHICKEN BRIE  .....\$96	SWEDISH MEATBALLS ...\$92	CARDINAL'S RAGU .....\$92
CHICKEN POT PIE .....\$94	JERKED PORK CHOP ....\$94	RIBEYE.....\$108
CHICKEN FLORENTINE..\$94	SALMON  .....\$94	BEEF SHORT RIBS.....\$104
BALSAMIC PEACH CHICKEN.....\$94	JUMBO SHRIMP .....\$94	FARIKAAL  .....\$104
IRON RANGE PORKETTA  .....\$92	MN POT ROAST  .....\$94	WILD RICE GRAIN BOWL   .....\$90
		BAKED POLENTA   .....\$90

## CHILDREN'S MEALS

Select One | \$18 Each

CHICKEN FINGERS	MAC + CHEESE 	MINI CHEESEBURGER	GRILLED CHICKEN BREAST 
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## LATE NIGHT SNACKS

Select One

MAC + CHEESE NACHOS	MEATBALLS PIZZA	SOFT PRETZELS	CHICKEN WINGS
		POUTINE BAR	NEVER GROW UP

## DESSERTS

Select One

DESSERT MEDLEY	6" CUTTING CAKE + ASSORTED CUPCAKES	TIERED WEDDING CAKE
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All prices are subject to service charge and prevailing sales tax. Prices are subject to change without notice.

# Gold Wedding Package

## FULLY HOSTED SOCIAL HOUR



## WINE POUR WITH DINNER



## CHAMPAGNE POUR WITH DESSERT



## WINE + BEER

### DOMESTIC BEER

coors light  
michelob golden draft  
budweiser

### PREMIUM BEER

blue moon  
summit epa  
rush river ipa  
stella artois  
hard cider  
hard seltzer  
seasonal na

### HOUSE WINE

red  
white  
rosé  
bubbles

## SPIRITS

### HOUSE

lokal vodka  
midwest gin  
skaalvenn small batch rum  
windsor canadian whisky  
jim beam bourbon  
e&j brandy  
peach schnapps

### REQUESTED

tito's vodka  
tanqueray gin  
bacardi rum  
captain morgan rum  
malibu rum  
jack daniel's whiskey  
dewars scotch  
jameson irish whiskey  
hornitos tequila

All prices are subject to service charge and prevailing sales tax. Prices are subject to change without notice.



# Beverages

## NON-ALCOHOLIC

rainy lake regular or decaf coffee .....	\$45 / gallon
hot chocolate .....	\$40 / gallon
hot cider .....	\$40 / gallon
lemonade .....	\$15 / gallon
citrus punch .....	\$20 / gallon
bottled water .....	\$2 each
lacroix sparkling water .....	\$5 each
assorted soft drinks (coke products) .....	\$5 each
chilled orange, cranberry, or apple juice .....	\$15 / carafe
martinelli sparkling na cider .....	\$20 / bottle
hosted soda (flat fee) .....	\$150
hosted soda + lacroix (flat fee) .....	\$200

## BEER + WINE

### DOMESTIC BEER

coors light  
michelob golden draft light  
budweiser

### PREMIUM BEER

blue moon  
summit epa  
rush river ipa  
stella artois  
hard cider  
hard seltzer  
seasonal non-  
alcoholic

### \*HOUSE WINE

red blend  
white blend  
rosé  
bubbly

### PREMIUM WINE

availability / market price  
upon request

\*selections may vary

## SPIRITS

### HOUSE

lokal vodka  
midwest gin  
skaalvenn small batch rum  
windsor canadian whisky  
jim beam bourbon  
e&j brandy  
peach schnapps

### REQUESTED

tito's vodka  
tanqueray gin  
bacardi rum  
captain morgan rum  
malibu rum  
jack daniel's whiskey  
dewars scotch  
jameson irish whiskey  
hornitos tequila

### PREMIUM

grey goose vodka  
hendrick's gin  
crown royal whisky  
maker's mark bourbon  
glenlivet 12 y.o. single malt scotch  
disaronno amaretto  
baileys irish cream  
kahlua

# Bar Packages

Soda Included

## BARTENDER

A fee of \$150 per bartender will be charged.

If alcohol sales reach a beverage minimum of \$500 per bartender, the fee will be waived.

One bartender is required for every 100 guests.

## CORKAGE

Wine + Champagne 750mL .....\$30

restrictions apply - please speak to your wedding sales manager for details

### BEER + WINE

domestic + premium beer.

house wine.

\$15 first hour / \$9 each additional hour

### HOUSE

domestic + premium beer.

house wine. house spirits.

\$18 first hour / \$10 each additional hour

### REQUESTED

domestic + premium beer. house wine.

house + requested spirits.

\$20 first hour / \$11 each additional hour

### PREMIUM

domestic + premium beer. house wine.

house + requested + premium spirits

\$22 first hour / \$12 each additional hour

## A LA CARTE

### BEER

domestic bottled beer .....\$5.50+

premium bottled beer .....\$6.50+

domestic keg.....\$395

specialty keg .....\$500+

### WINE

wine - by the glass .....\$9

wine - by the bottle .....\$36

premium wine - by the bottle .....Market Price

bubbly - by the bottle .....\$36

### SPIRITS

house brands.....\$6.50+

requested brands.....\$7.50+

premium brands .....\$8.50+

mimosa .....\$9

soda .....\$3

water .....\$2

ST. JAMES HOTEL | WEDDING CATERING MENU

All prices are subject to service charge and prevailing sales tax. Prices are subject to change without notice.

# Additional Offerings

## AV

projector + screen .....	\$115
virtual camera* .....	\$135
handheld microphone .....	\$60
lavalier microphone .....	\$60
portable speaker + corded microphone .....	\$60
podium .....	\$85
easel .....	\$10
yamaha upright electric piano .....	\$200

## RENTAL ITEMS

cylinder centerpiece .....	\$20 each
round mirror. 3 cylinders. 3 votives. floating candles.	
3 cylinders + floating candles .....	\$12 each set
round mirror .....	\$5 each
votive holder + candle .....	\$2 each
floating candle .....	\$3 each
candle only - no cylinder.	
cake stand (non SJH produced) .....	\$10 each
ivory or white chair covers .....	\$3 each
black pipe + drape .....	\$100
pipe + drape is included in flip fee - this is for usage as a photo booth or band backdrop, etc.	
dance floor - historic area .....	\$1000

