



FOR YOUR SPECIAL DAY

# *Elopement Package*



ST. JAMES HOTEL  
EST. 1875



## *Minnesota Elopement Package*

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If you are looking for the perfect Minnesota wedding venue for smaller parties in the beauty of the Southern Minnesota Bluff Country and the Mississippi River Valley then the St. James Hotel is the place for you. Planning a wedding is one of the most exciting events of your life and we'll take care of all the details with our Minnesota Elopement Package.

This package features on-site ceremony and reception space in a private venue, guestroom accommodations for the wedding couple and dinner for up to 40 guests.

- ◆ Ceremony: 1 hour use of venue
  - ◇ Oak Room (12 - 20 people) | Historic Lobby (20 - 40 people)
- ◆ Reception: 3 hour time allotment
  - ◇ Jordan Room (12 - 20 people) | Victorian Dining Room (20 - 40 people)
  - ◇ 1 hour full hosted bar
  - ◇ Butler passed hors d'oeuvres
  - ◇ Champagne toast
  - ◇ 3-Course dinner
  - ◇ Wine service with dinner (house wine offered with upgrade available)
- ◆ Centerpieces
- ◆ 1 night guestroom accommodation for the wedding couple
- ◆ Chocolate covered strawberries and a bottle of champagne

**\$110 per person**

Minimum of 12 people | Maximum of 40 people



## Cocktail Hour

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### hot hors d'oeuvres

Asparagus & asiago phyllo rolls  
Brie & raspberries in puff pastry | v  
Coconut shrimp with Thai chili sauce  
Duck bacon & cream cheese half-moon wontons  
Petite mushroom & beef wellington puffs  
Chicken quesadillas  
Mini crab cakes with remoulade sauce  
Meatballs-Italian, Asian or BBQ  
Asian pork belly sliders with hoisin & cilantro  
Bacon wrapped scallops | gf  
Smoked chicken & goat cheese beggar's purse  
Artichoke parmesan fritters  
Vegan ratatouille phyllo stars | v  
Adobo pork carnitas

### cold hors d'oeuvres

Fresh basil-tomato bruschetta | v  
Phyllo cup with salmon, cream cheese, dill  
Curried chicken salad on crostini  
Jumbo shrimp with cocktail sauce | gf  
Wild mushroom-cream cheese crostini | v  
Gorgonzola & Applewood bacon crostini  
Antipasti skewers-roasted red pepper, artichoke, basil, salami | gf  
Sundried tomato, basil, parmesan flat bread roll-ups | v

**Choose 3 pieces per person  
or upgrade**

5 pieces - \$8/guest

10 pieces - \$17/guest

### hosted bar

Domestic & premium beer

House & premium wine

Absolute Vodka, Absolute 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

1 bartender



# Plated Dinner

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## soups

### Tomato Basil Bisque

Tomato & fresh basil puree with a touch of cream

### Carrot Ginger | gf

Lemon crème fraiche & toasted pumpkin seeds

### Cream of Wild Mushroom | gf

Gremolata, coriander & crouton

## salads

### Seasonal Greens | gf

Pistachio, garlic crostini, cherry tomato & shaved parmesan

### Dressings

Smoked Tomato Vinaigrette, Verjus Vinaigrette, Basil Vinaigrette, Parmesan

## starches

Yukon gold mashed potatoes | gf

Tricolor fingerling potatoes | gf

Bow tie pasta

Wild rice | gf

Tricolor quinoa | gf

## vegetables

Green beans | gf

Broccolini | gf

Asparagus | gf

Honey butter glazed carrots | gf

## entrees

### Slow Roasted Salmon | gf

Beet purée, roasted Cipollini onions, champagne vinaigrette

### Marinated Cod Fish Loin | gf

Potato purée, tomato compote, sherry vinaigrette

### Lemon Baked White Fish | gf

Wild rice-green bean ragout, brown butter, bourbon vinaigrette

### New York Strip Medallion | Upgrade \$7

Cauliflower purée, crispy straw onion rings, red wine sauce

### Minnesota Pot Roast | gf

Chef Sarah's classic slow cooked beef roast

### Port Tenderloin Medallions | gf

Sautéed greens, sweet potato purée, smoked pepper sauce

### Smoked Pork Loin Chop | gf

Corn succotash, apple salad, cider vinaigrette

### Lemon Roasted Chicken Breast

Israeli couscous, seasonal vegetables, crispy straw onion rings

## desserts

### NY Cheesecake with strawberries

Hazelnut ganache

Salted caramel tart

Tiramisu

Chocolate fudge cake

Duet of miniature cheesecakes