



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
  - ◇ Laurentine Room (20 - 40 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

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  
Fig & mascarpone phyllo purse | v  
Artichoke parmesan fritters with honey mustard | v  
Adobo pork flatbread with queso fresco & cilantro  
Mini crab cakes with remoulade sauce (stationary only)  
Bacon wrapped scallops | gf

### cold hors d'oeuvres

Skewered smoked salmon, cream cheese & capers  
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

**Choose 3 pieces per person  
or upgrade**

5 pieces - \$8/guest

10 pieces - \$17/guest

### Hosted Bar

Domestic & Premium Beer

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

*Blue Moob, Summit EPA, Rush River IPA, Seasonal Cider, Newcastle Brown Ale, Stella Artois, and O'Doul's NA*

House & Premium Wine

*Chardonnay, Riesling, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot Sauvignon Blanc, Pinot Noir, and Moscato*

Requested Brands

*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— Starter*

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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*

### **Soups**

#### **Tomato Basil Bisque**

Tomato & fresh basil puree with a touch of cream

#### **St. James Wild Rice | gf**

Minnesota wild rice & fresh mushrooms

#### **Roasted Butternut Squash | gf**

Ginger scented butternut squash puree finished with chives

### **Salads**

#### **House Tossed | gf**

Leafy mixed greens, julienned carrots, sliced cucumbers & baby tomatoes with choice of dressing

#### **Classic Caesar**

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

#### **Strawberry Spinach**

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

*\*Client to choose a soup or salad for guests to enjoy within their first course.*



# Plated Dinner

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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*

## Entrees

### Chicken Brie de Meaux

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

### Mediterranean Chicken | gf

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

### Minnesota Pot Roast | gf

Chef Sarah's classic slow cooked beef roast

### Apple Roasted Pork Loin | gf

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

### Salmon | gf

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

### Grouper Filet | gf

Baked & ladled with a creamy horseradish-dill sauce

### New York Strip | | gf Upgrade \$7/guest

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

### Grilled Vegetables en Croute | | V

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

## Starches | gf

Yukon gold mashed potatoes

Mashed sweet potatoes

Fusili pasta with herbs & brown butter

Wild rice & ancient grain pilaf

Potatoes Dauphinoise

## Vegetables | gf

Green beans & patty pan squash

Lemon scented Broccolini

Asparagus

Heirloom baby carrots with a honey butter glaze

Roasted Brussel sprouts

## Desserts

### NY Cheesecake with strawberries

Rich vanilla cheesecake, graham cracker crust & fresh strawberries

### Flourless Chocolate Cake

Dense bittersweet chocolate cake, ganache glaze & whipped cream

### Tiramisu

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

*\*Client to choose up to three entrees for guests to pre-select from for their second course*

*\*Client to choose one dessert to be served to all for their third course*

*\*For special dietary meals and kids meals, please ask your Sales Manager*

gf gluten free | V vegetarian/vegan