



FOR YOUR SPECIAL DAY

Elopement Package



ST. JAMES HOTEL
EST. 1875



Minnesota Elopement Package

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.

Venues:

Laurentine Room (10 - 40 people) | Oak Room (12 - 20 people) | Historic Area (10 - 40 people)

- ◆ 4 hour time allotment
- ◆ Ceremony
- ◆ Reception
 - ◇ 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

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

Prices are subject to a 19.5% service charge and 7.375% state & county tax, 2.5% liquor tax



Cocktail Hour

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

gf gluten free | v vegetarian

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Plated Dinner— Starter

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.*

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Plated Dinner

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

Roasted Pork Loin | gf

Oven roasted pork loin with balsamic pomegranate glaze

Salmon | gf

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

Grouper Filet | gf

Baked & ladled with a creamy horseradish-dil 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*

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