



FOR YOUR SPECIAL DAY

*Micro Wedding*



ST. JAMES HOTEL  
EST. 1875



## *Micro Wedding 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 Micro Wedding 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 | Historic Area | Jimmy's Pub / Oak Room | Portside Room

- ◆ Ceremony
- ◆ Reception
  - ◇ 1 hour full hosted bar
  - ◇ Butler passed hors d'oeuvres
  - ◇ 3-Course dinner (*Starter, Entrée, Dessert*)
  - ◇ Wine Pour with dinner (*house wine offered with upgrade available*)
  - ◇ Champagne toast served with dessert course
- ◆ Centerpieces & Chair Covers
- ◆ Complimentary Suite for the Wedding Couple on the night of the wedding

**\$130 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



# Wedding Information

---

## **Venue Descriptions:**

### **Laurentine Room**

With access to an outdoor balcony overseeing the Mississippi River and historic Red Wing Depot, the Laurentine Room is located on the first floor of the hotel and offers natural sunlight. An intimately set fireplace within the room creates a warm ambiance for guests.

### **Historic Area**

With endless history, the Historic Area is perfect for intimate ceremonies, large social hours & mid - size Receptions. Located on the first floor of the hotel, the Victorian Dining Room, Private Dining Room, Historic Library and Historic Lobby create an unforgettable guest experience.

### **Jimmy's Pub**

Authentic British lounge with a mahogany bar, rich woodwork and cracklin' fire.. Great for bridal showers, rehearsal dinners, social hours, receptions and brunches. An Old World place at a relaxed pace.

### **Portside Room**

Vintage modern fusion décor bringing accents of the building history into the space such as stone walls and wood and concrete flooring. A unique old - world charm with a rustic organic feel.

## **Complimentary Services & Amenities**

Wedding Sales Manager to assist planning  
Wedding Night Suite  
Tables & Chairs  
Stemware, silverware, and tableware  
White or Ivory table linens  
Navy, White, or Ivory napkins  
Any additional tables if needed  
AV equipment  
Centerpieces & Ivory Chair Covers  
Set-up/tear down labor  
Parking Ramp for all guests & vendors

## **Additional Services and Amenities**

Ready rooms for wedding parties  
Room block for your wedding guests  
Portable dance floor  
Pianos  
Gift Bag/Welcome Bag delivery to your room block  
Shuttle services to Red Wing hotels or Minneapolis  
Airport



## 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

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



## 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

### Dinner Sides:

#### **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

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

*\*Client to choose one starch & one vegetable to pair with their dinner entrees. Sides can be different for each entrée chosen.*

gf gluten free | v vegetarian

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



# 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-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

## **Desserts**

### **NY Cheesecake with strawberries | gf**

Rich vanilla cheesecake, cornflake crust & fresh strawberries

### **Flourless Chocolate Torte | gf**

Dense bittersweet chocolate cake, ganache glaze & whipped cream

### **Mousse Cups | gf**

White or Dark Chocolate mousse with seasonal berries & whipped cream

*Wish to customize a wedding dessert through the **St. James Hotel's Baker's Table?***

*If so, you will receive a \$6.00 credit per guest towards your final wedding dessert price.*

*\*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

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