



FOR YOUR SPECIAL DAY

Micro Wedding



ST. JAMES HOTEL
EST. 1875



Micro Wedding Package

Nestled in Southern Minnesota's Bluff Country and Mississippi River Valley, the St. James Hotel's romantic setting and historic charm is perfect for your intimate gathering. Planning your wedding will be exciting and our Micro Wedding Package covers every detail.

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 & ivory chair covers
- ◆ Complimentary suite for the wedding couple on the night of the wedding

\$175 per person

Minimum of 12 people | Maximum of 40 people

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



Venue Options

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 for your room block



Cocktail Hour

Choice of 3 pieces per person | Upgrade: 5 pieces - \$8 per guest

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

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

1 Hour 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 & 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 | vg vegan



Plated Dinner Accompaniments

*Choice of one soup **or** salad for first course
Choice of one starch & vegetable per entrée*

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

starches

Yukon gold mashed potatoes | gf
Mashed sweet potatoes | gf
Potatoes Dauphinoise
Fusilli pasta with herbs & brown butter
Wild rice & ancient grain pilaf | gf
Black beluga lentils | gf

vegetables

Green beans & patty pan squash
Lemon scented broccolini
Baby carrots with honey butter glaze
Asparagus
Parmesan roasted tomatoes
Roasted brussel sprouts



Dinner Entrées

Plated entrées are served with choice of soup/salad, one vegetable & one starch, fresh rolls & butter, hot tea, locally brewed Rainy Lake coffee & water

Choice of two entrées & vegetarian option

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

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 | vegetarian

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

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

gf gluten free | v vegetarian | vg vegan



Plated Dessert

Choice of one dessert

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

*Custom wedding dessert available with our Baker's Table
\$6.00 credit per guest towards your final wedding dessert price*