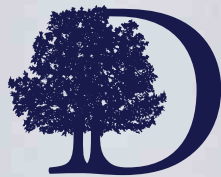




# Wedding Packages



DOUBLETREE

by Hilton™

ST. PAUL EAST

DoubleTree by Hilton St. Paul East

2201 Burns Avenue St Paul MN 55119

651.731.2220



## INCLUDED FOR ALL WEDDINGS

A wedding is a celebration of love. But, wow, there are a lot of details to attend to! Let us help. We have the location, venue, connections, resources, patience, and experience to ensure your big day is the perfect expression of your personal love story.

- Event Spaces accommodating 50-300 guests
- China, Glassware, and Flatware included
- Freshly brewed coffee, assorted hot tea, and warm rolls with butter during dinner service
- Complimentary Standard Centerpieces: mirrors and votive candles
- Uplighting and risers for head table
- Custom menu tasting with Executive Chef and F&B team. Up to 2 guests
- Complimentary black table linens and napkins
- Set up and tear down
- Wireless or Handheld microphone
- Discounted guestroom rate for overnight wedding guests
- Ability to book discounted guestroom rate up to 2 weeks prior to the wedding
- Complimentary direct booking link provided to wedding website
- Courtesy block with no financial obligation to book a certain amount of guestrooms
- Complimentary Honeymoon/Bridal Suite night of wedding
- Complimentary Groomsmen Getting Ready upgrade at discounted rate
- Waived ballroom rental with food and beverage minimum
- Waived event space rental for Gift Opening Brunch or Rehearsal Dinner with food and beverage minimum
- Complimentary on-site parking
- Complimentary shuttle service within a 10 mile radius (shuttle is first come first serve, based on availability)
- Early ballroom access for additional set-up by 9 a.m. on the day of wedding
- Hilton Honors Event Points (1 Point per \$1 Spent)

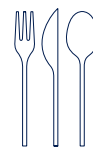
## CEREMONIES

Hosting your ceremony and reception on site is a fantastic and convenient way to save time and spend quality time with your loved ones. We offer several event spaces of all sizes to accommodate ceremonies in addition to wedding receptions! Let us make your vision come alive!

- Ceremony Fee - \$5 per Guest/Chair (includes private event space, chairs, risers, and wireless or handheld microphone.)

2

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.



## Blue Wedding Package

Includes choice of one butler passed hors d'oeuvre, choice of salad, choice of starch, choice of vegetable, choice of vegetarian/vegan entrée, choice of two (2) entrées, and choice of dessert. Priced per person.

\*Wedding cake is not included. Outside wedding cakes are permitted from a licensed bakery. An outside cake fee of \$2.50 per person will apply.

**Buffet** | \$50.00

**Plated** | \$45.00

### Step 1 - Choose your Butler Passed Hors d'Oeuvres: (Select one)

Vine Ripened Tomato Crostini (V)

Bleu Cheese Mushroom Crostini (V)

Fried Cheese Ravioli (V)

Smoky Deviled Eggs (GF)

Goat Cheese Stuffed Peppadews

### Step 2 - Choose your Salad: (Select one)

**Classic Caesar Salad** - Hearts of romaine, shaved Parmesan cheese, garlic croutons, fresh lemon, and Caesar dressing.

**Mixed Green Salad** - Organic mixed greens, local tomato, sliced red onion, English cucumbers, shaved carrot, and choice of dressing.

**Arugula Salad** - Arugula, Parmesan, shallots, and lemon vinaigrette.

### Step 3 - Choose your Entrées: (Select two)

Seared Chicken with Lemon Garlic Cream Sauce

Garlic Butter Baked Chicken Breast

Mozzarella Stuffed Chicken Parmesan

Chicken Kiev - Baked Crusted Chicken Stuffed with Garlic Butter Sauce

Roasted Tilapia with Tomato Cream Sauce

Blackened Atlantic Salmon

Grilled Salmon with Pesto Cream Sauce

### Step 4 - Choose your Starch: (Select one per Entrée)

Garlic Mashed Potatoes

Loaded Baked Potatoes

Au Gratin Potatoes

Rice Pilaf

Roasted Baby Red Potatoes

French Fries

### Step 5 - Choose your Vegetable: (Select one per Entrée)

Charred Asparagus

Steamed Broccoli

Candied Heirloom Carrots

Vegetable Medley - broccoli, cauliflower, and carrot

Herb Roasted Normandy Blend - broccoli, cauliflower, carrots, zucchini, and squash

Roasted Brussels Sprouts

Steamed Green Beans

Sautéed Bell Peppers

### Step 6 - Choose your Vegetarian / Vegan Entrée: (Select One)

Roasted Promodoro - Penne pasta with garlic basil promodoro sauce

Red Pepper Alfredo Pasta

Creamy Mushroom Linguine Pasta

Stuffed Bell Peppers - quinoa, vegan cheese, black beans, assorted vegetables

Butternut Squash

\*Entrees listed above are either Vegan or Vegetarian to accommodate special dietary restrictions and are designed without choice of vegetable or starch.

### Step 7 - Choose your Dessert: (Select one)

Chef's Selection of Bake Shop Cookies

Assorted Cupcakes

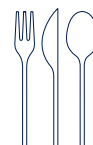
Chef's Assortment of Mini Desserts

Assorted Chocolate Mousse Shooters



**3** (GF) GLUTEN FREE | (DF) DAIRY FREE | (V) VEGETARIAN

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.

## Silver Wedding Package

Includes one (1) hour beer/wine hosted bar. Choice of two (2) butler passed hors d'oeuvres, choice of salad or soup, choice of one (1) starch, choice of one (1) vegetable, choice of vegetarian/vegan entrée, choice of two (2) entrées, wedding cake from Buttercream Bakery or choice of dessert. Package also includes Champagne Toast served with dinner. Priced per person.

- Cake cutting fee waived - served at dessert table
- Choice of black or white linen
- Complimentary upgrades for each set of Parents
- Complimentary dance floor
- 10 Additional Uplighting
- +1,000 Additional Hilton Honors Points

**Buffet** | \$60.00

**Plated** | \$55.00

### Step 1 - Choose your Butler Passed Hors d'Oeuvres: (Select two)

**Vine Ripened Tomato Crostini**  
**Smoky Deviled Eggs**  
**Blue Cheese Mountain Crostini**  
**Fried Cheese Ravioli**  
**Goat Cheese Stuffed Peppadews**  
**Spinach & Artichoke Stuffed Mushrooms**  
**Mini Quinoa Bowls**  
**Spinach & Artichoke Zucchini Bites**  
**Cucumber & Red Pepper Hummus**  
**Caprese Kabobs**

### Step 2 - Choose your Salad or Soup: (Select one)

**Classic Caesar Salad** - Hearts of romaine, shaved Parmesan cheese, garlic croutons, fresh lemon, and Caesar dressing.  
**Mixed Green Salad** - Organic mixed greens, local tomato, sliced red onion, English cucumbers, shaved carrot, and aged balsamic vinaigrette.  
**Arugula Salad** - Arugula, Parmesan, shallots, and lemon vinaigrette.  
**Baby Spinach Salad** - Seasonal local apples, candied walnuts, shaved red onion, and cider vinaigrette.  
**Creamy Chicken Wild Rice Soup**  
**Roasted Tomato Basil Soup**  
**Home-Style Chicken Noodle Soup**

### Step 3 - Choose your Entrées: (Select two)

**Seared Chicken with Lemon Garlic Cream Sauce**  
**Garlic Butter Baked Chicken Breast**  
**Mozzarella Stuffed Chicken Parmesan**  
**Chicken Kiev – Baked Crusted Chicken Stuffed with Garlic Butter Sauce**  
**Roasted Tilapia with Tomato Cream Sauce**  
**Blackened Atlantic Salmon**  
**Grilled Salmon with Pesto Cream Sauce**  
**8 oz. Grilled Sirloin with choice of Demi Glaze or Cognac Cream Sauce**

**Roasted Beef Tips with Red Wine Glaze**  
**Grilled Mahi-Mahi with Sweet and Spicy Thai Sauce**  
**Beer Battered Cod with Tartar Sauce**  
**Seared Cod with Chive Butter Sauce**

### Step 4 - Choose your Starch: (Select one per Entrée)

**Garlic Mashed Potatoes**  
**Loaded Baked Potatoes**  
**Au Gratin Potatoes**  
**Rice Pilaf**  
**Roasted Baby Red Potatoes**  
**French Fries**

### Step 5 - Choose your Vegetable: (Select one per Entrée)

**Charred Asparagus**  
**Steamed Broccoli**  
**Candied Heirloom Carrots**  
**Vegetable Medley** - broccoli, cauliflower, and carrot  
**Normandy Blend** - broccoli, cauliflower, carrots, zucchini, squash  
**Roasted Brussels Sprouts**  
**Steamed Green Beans**  
**Sautéed Bell Peppers**

### Step 6 - Choose your Vegetarian/Vegan Entrée: (Select one)

**Roasted Pomodoro** - Penne pasta with garlic basil pomodoro sauce  
**Red Pepper Alfredo Pasta**  
**Creamy Mushroom Linguine Pasta**  
**Stuffed Bell Peppers** - Quinoa, vegan cheese, black beans, assorted vegetables  
**Stuffed Portabella Mushrooms** - Quinoa, vegan cheese, black beans, assorted vegetables  
**Butternut Squash**

\*Entrees listed above are either Vegan or Vegetarian to accommodate special dietary restrictions and are designed without choice of vegetable or starch

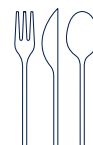
### Step 7 - Choose your Dessert: (Select one)

**Chef's Selection of Bake Shop Cookies**  
**Assorted Cupcakes**  
**Chef's Assortment of Mini Desserts**  
**Assorted Chocolate Mousse Shooters**  
**Chocolate Covered Strawberries**  
**Buttercream Bakery Wedding Cake**

4

ⓄF GLUTEN FREE | ⓄF DAIRY FREE | ⓄV VEGETARIAN

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.

## Gold Wedding Package

One hour beer, wine, well cocktail hosted bar with choice of one (1) signature drink. Includes choice of two (2) butler passed hors d'oeuvres and one (1) reception display, choice of salad and soup, choice of one (1) starch, choice of one (1) vegetable, choice of vegetarian/vegan entrée, and two (2) entrées. Choice of champagne toast or house wine pour, choice of Buttercream Bakery wedding cake or dessert, and choice of one (1) late night snack. Priced per person.

- Cake cutting fee waived - served at dessert table
- Choice of black or white linen
- Complimentary upgrades for each set of Parents
- Complimentary dance floor
- 15 Additional Uplighting
- 2 Full length mirrors provided in Bridal Suite
- Complimentary 1 night stay for wedding couple or anniversary
- Dry snacks on cocktail tables
- Premium center pieces
- Complimentary tasting up to 4 guests
- 1 Steamer provided in Bridal Suite
- Double Hilton Honor Event Points (2 Points per \$1 Spent)
- +2,500 Additional Hilton Honors Points
- Complimentary 12 p.m. late check out for wedding couple

**Buffet** | \$70.00

**Plated** | \$65.00

### Step 1 - Choose your Butler Passed Hors d'Oeuvres: (Select two)

Vine Ripened Tomato Crostini  
Smoky Deviled Eggs  
Blue Cheese Mountain Crostini  
Fried Cheese Ravioli  
Goat Cheese Stuffed Peppadews  
Spinach & Artichoke Stuffed Mushrooms  
Mini Quinoa Bowls  
Spinach & Artichoke Zucchini Bites  
Cucumber & Red Pepper Hummus  
Caprese Kabobs  
Chicken Skewers  
Walleye Tenders  
Swedish Meatballs  
Italian Meatballs  
Chicken Cordon Bleu

### Step 2 - Choose your Reception Display: (Select one)

**Farmer's Market Crudité** - Chef's season selection of freshly cut vegetables, roasted red pepper hummus, and house-made buttermilk dressing.

**Boneless Chicken Wings** - Choice of BBQ, Buffalo, BBQ, or house dry rub with ranch.

**Fruit Display** - chef's season selection of freshly cut fruit with yogurt dipping sauce.

**Spinach & Artichoke Dip** - Served with tortilla chips.

5

Ⓞ GLUTEN FREE | Ⓞ DAIRY FREE | Ⓞ VEGETARIAN

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023

### Step 3 - Choose your Salad: (Select one)

**Classic Caesar Salad** - Hearts of romaine, shaved Parmesan cheese, garlic croutons, fresh lemon, and Caesar dressing.

**Mixed Green Salad** - Organic mixed greens, local tomato, sliced red onion, English cucumbers, shaved carrot, and aged balsamic vinaigrette.

**Arugula Salad** - Arugula, Parmesan, shallots, and lemon vinaigrette.

**Baby Spinach Salad** - Seasonal local apples, candied walnuts, shaved red onion, and cider vinaigrette.

**Strawberry Spinach Salad** - Spinach, Feta cheese, strawberries, toasted almonds, strawberry vinaigrette

### Step 4 - Choose your Soup: (Select one)

**Creamy Chicken Wild Rice Soup**

**Roasted Tomato Basil Soups**

**Home-style Chicken Noodle Soup**

**Creamy Loaded Potato Soup**

**White Chicken Chili**

### Step 5 - Choose your Entrées: (Select two)

**Seared Chicken with Lemon Garlic Cream Sauce**

**Garlic Butter Baked Chicken Breast**

**Mozzarella Stuffed Chicken Parmesan**

**Chicken Kiev - Baked Crusted Chicken Stuffed with Garlic Butter Sauce**

**Roasted Tilapia with Tomato Cream Sauce**

**Blackened Atlantic Salmon**

**Grilled Salmon with Pesto Cream Sauce**

**8 oz. Grilled Sirloin with choice of Demi Glaze or Cognac Cream Sauce**

**Roasted Beef Tips with Red Wine Glaze**

**Grilled Mahi-Mahi with Sweet and Spicy Thai Sauce**

**Beer Battered Cod with Tartar Sauce**

**Seared Cod with Chive Butter Sauce**

**Grilled Pork Chop with Cherry Demi Glaze**

**Roasted Pork Loin with Dry Fruit Demi Glaze**

**Pineapple Glazed Ham**

**Seasoned Fried Catfish with Sweet and Spicy Sauce**

**Fried Panko Crusted Walleye with Tartar Sauce**

**Seared Walleye with Herb Garlic Sauce**

### Step 6 - Choose your Starch: (Select one per Entrée)

**Garlic Mashed Potatoes**

**Loaded Baked Potatoes**

**Au Gratin Potatoes**

**Rice Pilaf**

**Roasted Baby Red Potatoes**

**French Fries**

### Step 7 - Choose your Vegetable: (Select one per Entrée)

**Charred Asparagus**

**Steamed Broccoli**

**Candied Heirloom Carrots**

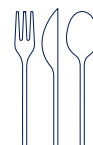
**Vegetable Medley** - broccoli, cauliflower, and carrot

**Normandy Blend** - broccoli, cauliflower, carrots, zucchini, squash

**Roasted Brussels Sprouts**

**Steamed Green Beans**

**Sautéed Bell Peppers**



Please let us know if you have any special dining requests.

## Gold Wedding Package

---

### Step 8 - Choose your Vegetarian/Vegan Entrée: (Select one)

**Roasted Pomodoro** - Penne pasta with garlic basil pomodoro sauce

**Red Pepper Alfredo Pasta**

**Creamy Mushroom Linguine Pasta**

**Stuffed Bell Peppers** - Quinoa, vegan cheese, black beans, assorted vegetables

**Stuffed Portabella Mushrooms** - Quinoa, vegan cheese, black beans, assorted vegetables

**Cherry Tomato and Caper Spaghetti**

**Butternut Squash**

\*Entrees listed above are either Vegan or Vegetarian to accommodate special dietary restrictions and are designed without choice of vegetable or starch

### Step 9 - Choose your Dessert: (Select one)

**Chef's Selection of Bake Shop Cookies**

**Assorted Cupcakes**

**Chef's Assortment of Mini Desserts**

**Assorted Chocolate Mousse Shooters**

**Chocolate Covered Strawberries**

**Buttercream Bakery Wedding Cake**

### Step 10 - Choose your Late Night Snack: (Select one)

**Chef's Variety of Assorted Pizzas**

**Freshly Brewed Coffee & Assorted Donuts**

**Soft Pretzels & Nacho Cheese**

**State Fair** - mini corn dogs, fried pickles, french fries

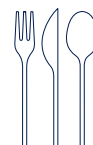
**The Tavern** - mozzarella sticks with marinara sauce, buffalo or BBQ boneless wings, chocolate chip cookies



6

Ⓞ GF GLUTEN FREE | Ⓞ DF DAIRY FREE | Ⓞ V VEGETARIAN

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.



## Diamond Wedding Package

Two (2) hour hosted bar with beer, wine, premium cocktails, and choice of two (2) Specialty Drinks. Includes choice of three (3) butler passed hors d'oeuvres and two (2) reception displays, choice of salad and soup, choice of one (1) starch, choice of one (1) vegetable, choice of vegetarian/vegan entrée, and customized duet entrée. Choice of premium champagne toast or wine pour. Choice of Buttercream Bakery wedding cake or dessert, and choice of two (2) late night snacks. Priced per person.

- Complimentary cake cutting - served to each table
- Choice of black or white linen
- Complimentary upgrades for each set of Parents
- Complimentary dance floor
- Max Uplighting
- 4 Full length mirrors provided in Bridal Suite
- Complimentary 1 night stay for wedding couple or anniversary
- Dry snacks on cocktail tables
- Premium center pieces
- Complimentary tasting up to 4 guests
- 2 Steamers provided in Bridal Suite
- Triple Hilton Honor Event Points (3 Points per \$1 Spent)
- +5,000 Additional Hilton Honors Points
- Complimentary 1 p.m. late check out for wedding couple
- 1 Dozen DoubleTree cookies provided for wedding couple
- Greenery at the head table
- Backdrop behind the head table
- Ability to book discounted guestroom rate up to 1 week prior to the wedding

**Buffet** | \$80.00

**Plated** | \$75.00

### Step 1 - Choose your Butler Passed Hors d'Oeuvres: (Select three)

Vine Ripened Tomato Crostini  
Smoky Deviled Eggs  
Blue Cheese Mushroom Crostini  
Fried Cheese Ravioli  
Goat Cheese Stuffed Peppadews  
Spinach & Artichoke Stuffed Mushrooms  
Mini Quinoa Bowls  
Spinach & Artichoke Zucchini Bites  
Cucumber and Red Pepper Hummus  
Caprese Kabobs  
Chicken Skewers  
Walleye Tenders  
Swedish Meatballs  
Italian Meatballs  
Chicken Cordon Bleu  
Candied Slab Bacon  
Petite Beef Wellington  
Coconut Shrimp  
Shrimp Cocktail  
Smoked Salmon & Cucumber

### Step 2 - Choose your Reception Display: (Select two)

**Farmer's Market Crudité** - Chef's season selection of freshly cut vegetables, roasted red pepper hummus, and house-made buttermilk dressing.

**Boneless Chicken Wings** - Choice of BBQ, Buffalo, BBQ, or house dry rub with ranch.

**Fruit Display** - chef's season selection of freshly cut fruit with yogurt dipping sauce.

**Spinach & Artichoke Dip** - Served with tortilla chips.

**Roasted Shrimp Cocktail** - Chilled herb and garlic roasted shrimp served with our house lemon-horseradish cocktail sauce

**Mezze Platter** - Red pepper hummus, cucumbers, feta cheese, artichoke hearts, toasted almonds, roasted tomatoes, and assorted olives with pita bread.

**Charcuterie Board** - American farmhouse, local and imported cheeses, fruit jams, preserves, honey, dried fruits, cured meats, and assorted crackers/pita bread.

### Step 3 - Choose your Salad: (Select one)

**Classic Caesar Salad** - Hearts of romaine, shaved Parmesan cheese, garlic croutons, fresh lemon, and Caesar dressing.

**Mixed Green Salad** - Organic mixed greens, local tomato, sliced red onion, English cucumbers, shaved carrot, and aged balsamic vinaigrette.

**Arugula Salad** - Arugula, Parmesan, shallots, and lemon vinaigrette.

**Baby Spinach Salad** - Seasonal local apples, candied walnuts, shaved red onion, and cider vinaigrette.

**Strawberry Spinach Salad** - Spinach, Feta cheese, strawberries, toasted almonds, strawberry vinaigrette.

**Tomato & Fresh Mozzarella** - Arugula, pesto, cracked pepper, extra virgin olive oil.

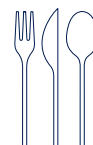
### Step 4 - Choose your Soup: (Select one)

Creamy Chicken Wild Rice Soup  
Roasted Tomato Basil Soup  
Home-style Chicken Noodle Soup  
Creamy Loaded Potato Soup  
White Chicken Chili

7

Ⓞ GLUTEN FREE | Ⓞ DAIRY FREE | Ⓞ VEGETARIAN

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.

## Diamond Wedding Package

### Step 8 - Choose your Duet Entrée: (Select two)

Seared Chicken with Lemon Garlic Cream Sauce  
Garlic Butter Baked Chicken Breast  
Mozzarella Stuffed Chicken Parmesan  
Chicken Kiev – Baked Crusted Chicken Stuffed with Garlic Butter Sauce  
Roasted Tilapia with Tomato Cream Sauce  
Blackened Atlantic Salmon  
Grilled Salmon with Pesto Cream Sauce  
8 oz. Grilled Sirloin with choice of Demi Glaze or Cognac Cream Sauce  
Roasted Beef Tips with Red Wine Glaze  
Grilled Mahi-Mahi with Sweet and Spicy Thai Sauce  
Beer Battered Cod with Tartar Sauce  
Seared Cod with Chive Butter Sauce  
Grilled Pork Chop with Cherry Demi Glaze  
Roasted Pork Loin with Dry Fruit Demi Glaze  
Pineapple Glazed Ham  
Seasoned Fried Catfish with Sweet and Spicy Sauce  
Fried Panko Crusted Walleye with Tartar Sauce  
Seared Walleye with Herb Garlic Sauce  
Cumin Garlic Rubbed Lamb Chops  
Sautéed Onion Garlic Braised Short Ribs  
8 oz. Filet Mignon with Peppercorn Demi Glaze  
8 oz. New York Strip with Sautéed Mushrooms and Onions  
8 oz. Ribeye with Béarnaise Sauce  
Tiger Shrimp with Chimichurri Sauce  
Grilled Sea Scallop Skewers with Garlic Herb Butter

### Step 5 - Choose your Starch: (Select one)

Garlic Mashed Potatoes  
Loaded Baked Potatoes  
Au Gratin Potatoes  
Rice Pilaf  
Roasted Baby Red Potatoes  
French Fries

### Step 6 - Choose your Vegetable: (Select one)

Charred Asparagus  
Steamed Broccoli  
Candied Heirloom Carrots  
Vegetable Medley - broccoli, cauliflower, and carrot  
Normandy Blend - broccoli, cauliflower, carrots, zucchini, squash  
Roasted Brussels Sprouts  
Steamed Green Beans  
Sautéed Bell Peppers

### Step 7 - Choose your Vegetarian/Vegan Entrée: (Select one)

Roasted Pomodoro - Penne pasta with garlic basil pomodoro sauce  
Red Pepper Alfredo Pasta  
Creamy Mushroom Linguine Pasta  
Stuffed Bell Peppers - Quinoa, vegan cheese, black beans, assorted vegetables  
Stuffed Portabella Mushrooms - Quinoa, vegan cheese, black beans, assorted vegetables

### Cherry Tomato and Caper Spaghetti with Vegan Cheese

Stuffed Spaghetti Squash Boats - Assorted vegetables, quinoa, vegan cheese

### Butternut Squash

Entrees listed above are either Vegan or Vegetarian to accommodate special dietary restrictions and are designed without choice of vegetable or starch.

### Step 9 - Choose your Dessert: (Select one)

#### Chef's Selection of Bake Shop Cookies

#### Assorted Cupcakes

#### Chef's Assortment of Mini Desserts

#### Assorted Chocolate Mousse Shooters

#### Chocolate Covered Strawberries

#### Buttercream Bakery Wedding Cake

Assorted New York Cheesecakes - variety of chocolate, caramel, and strawberry drizzle.

#### Assorted Macarons

### Step 10 - Choose your Late Night Snack: (Select two)

#### Chef's Variety of Assorted Pizzas

#### Freshly Brewed Coffee & Assorted Donuts

#### Soft Pretzels & Nacho Cheese

State Fair - mini corn dogs, fried pickles, french fries

The Tavern - mozzarella sticks with marinara sauce, buffalo or BBQ boneless wings, chocolate chip cookies.

Mini Breaded Chicken Wings - with choice of BBQ, Buffalo, or Teriyaki Sauce with Ranch and Blue Cheese dipping sauce

Baked Potato Bar – sides of shredded cheddar cheese, sour cream, chives, butter, and bacon.

Walking Tacos – Nacho cheese Doritos, taco seasoned beef, shredded cheddar cheese and lettuce, salsa, and sour cream.

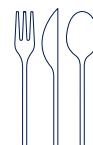
Hawaiian Ham & Swiss Sliders – Hawaiian rolls, sliced ham, and swiss cheese brushed with seasoned melted butter.



8

Ⓞ GF GLUTEN FREE | Ⓞ DF DAIRY FREE | Ⓞ V VEGETARIAN

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.



## Wine

---

To compliment any entrée, a full wine list is available upon request.

**House Wine** | Glass \$8.00 | Bottle \$25.00

## Champagne

---

To compliment any entrée, a full wine list is available upon request.

**La Marca Prosecco** | Bottle 30.00

**House Sparkling** | Bottle 22.00

**Champagne Toast** | 3.00 Per Person

## Bar Selections

---

Bar set-up fee of \$150 is waived when the \$500 bar minimum is reached.

**Well Liquor** | Host \$7.00 | Cash \$8.00

**Premium Liquor** | Host \$9.00 | Cash \$10.00

**Top Shelf** | Host \$12.00 | Cash \$15.00

**Domestic Bottled Beer** | Host \$6.00 | Cash \$7.00

**Premium Bottled Beer** | Host \$7.00 | Cash \$8.00

**Soda** | Host & Cash \$3.00

**Unlimited Soda** | Host \$300.00

**Cocktail Service** | Host & Cash \$30.00 per hour, per server

## Keg Beer

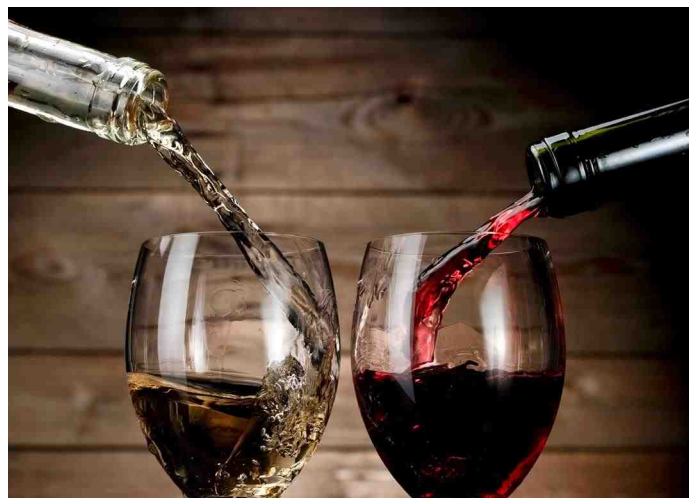
---

**Domestic** | \$300.00

Bud, Bud Lite, Miller Lite, MGD, Coors, Coors Lite, Michelob Golden Light, Nordeast, Premium, O'Doul's, and O'Doul's Amber.

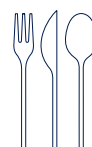
**Premium** | Market Price

Amstel Lite, Blue Moon, Corona, Crispin, Farm Girl, Finnegans, Guinness, Heineken, Honeyweiss, Michelob Ultra, New Castle, Redds Ale, Sam Adams, Stella Artois, Summer Shandy, and Summit E.P.A.



9

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.

## Additional Hosted Bar Hours

---

\*Applies only to Silver, Gold, and Diamond Wedding Packages.

### Unlimited Beer & Wine

\$6.00 per person, per hour

### Unlimited Beer, Wine, & Well Cocktails

\$7.00 per person, per hour

### Unlimited Beer, Wine, & Premium Cocktails

\$8.00 per person, per hour

## Signature Cocktails

---

### A Sunset Kiss

Champagne, Orange Juice, Grenadine, garnished with an orange & strawberry.

### A White Wedding Dream

Coffee Liqueur, Vodka, Peppermint Schnapps topped with half & half.

### Apple-y Ever After

Vodka, Sour Apple, Lemon Juice, garnished with an apple slice.

### You Had Me At Paloma

Tequila, Grapefruit Juice, Lime Juice, garnished with a Grapefruit Twirl.

### The Perfect Pair

Prosecco, Cranberry Juice, Pear Nectar, garnish with a pear slice.

### Marry Me Mule

Vodka, Ginger Beer, lime juice, garnish with mint leaf.

### Bride Bellini

Apple Cider, Orange Liqueur, Maple Syrup, Prosecco, garnished with an apple slice.

### Grooms Gimlet

Apple Cider, Bourbon, Mulling Spices, Garnish with an apple.

### Purple Rain

Vodka, Blue Curacao, Cranberry Juice, Pineapple Juice, Grenadine, Rimmed with Purple Sanding Sugar

### MN-Mosa

Prosecco, Orange Juice garnished with an orange slice.

### Grumpy Old Man

Bourbon, Lime Juice, Ginger Ale, Garnish with a lime twist.

### 10,000 Lakes

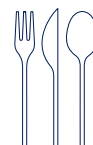
Vodka, Blue Curacao, Sprite, garnished with a gummy fish.



10

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.

## GENERAL INFORMATION

---

### OUTSIDE FOOD & BEVERAGE

The DoubleTree by Hilton St. Paul East takes immense pride in designing custom menus specifically created for you and your loved ones. Outside food and beverage of any kind, including alcoholic beverages (with the exception of wedding cakes provided by a licensed baker) are strictly prohibited to be brought into private event spaces. All guests purchasing or consuming alcohol on hotel property must be the age of 21+ due to Minnesota state law. Serving alcoholic beverages is solely upon the discretion of Hotel Management and staff. Hotel reserves the right to refuse service to any guest who appears highly intoxicated or under the legal drinking age. All food and beverage served in private event spaces must be prepared and provided by the hotel due to legal licensing and insurance requirements. Outside food and beverage fees will apply to final invoice if any outside food and beverages are brought into private meeting space without approval from hotel in advance. Any food and beverage left at the end of the event is subject to hotel property and cannot be taken off site due to health and safety regulations.

### FOOD & BEVERAGE MENU | PRICING

The pricing on this menu is up to date and current for the year of 2023. Due to market conditions, prices, taxes, and menu items are subject to change. A guaranteed price will be confirmed 90 days prior to your event. Our wedding and catering menus do not include service charge and sales tax. A 7.875% food sales tax, 10.897% liquor sales tax, and a 22% service charge will apply. There is a 25 guest minimum for all buffets unless stated otherwise.

### GUEST GUARANTEES

A guaranteed number of guests is required by noon (7) business days prior to your event and cannot decrease in count after this timeframe. The guaranteed number of guests will become the minimum number of guests at which you will be charged and can increase after the guaranteed numbers are due. If the guest guarantee is not received, the DoubleTree by Hilton St. Paul East will prepare final invoice with the number of estimated guests on the banquet event order. Event space is assigned accordingly to the number of guests attending the event as stated on contract. If number of guests significantly decrease between when contract is signed and guest guarantees are due, hotel reserves the right to reassign event space to accommodate the updated guest attendance. Any significant set up changes notified within 48 hours of the day of the event are subject to a \$150 set up fee.

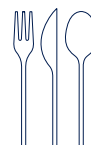
### SHIPPING MATERIALS & DECOR

The wedding couple is responsible for shipping arrangements and shipping charges of material, merchandise, décor, exhibits, or anything else pertaining to the event to and from the hotel. The DoubleTree by Hilton St. Paul East must be informed in advance of any packages coming to and from the hotel to ensure we accept such package(s) upon arrival or departure. The hotel will not accept and hold any incoming packages more than 7 business days prior to the event unless given permission otherwise. The hotel is not liable for any delivery, security, or package conditions delivered. All packages sent to hotel must include group or event name, name of on-site contact, and attention to assigned Sales and Catering manager. The DoubleTree by Hilton St. Paul East requires approval in advance for any items that need to be placed on event space walls, event signage, or any other décor.

11

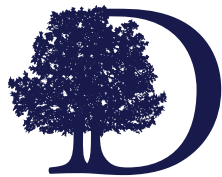
ⓄF GLUTEN FREE | ⓄF DAIRY FREE | ⓄV VEGETARIAN

All prices are subject to 22% service charge plus applicable sales tax. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Prices and Menus are subject to change and not guaranteed more than one month prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness. 3/14/2023



Please let us know if you have any special dining requests.





DOUBLETREE  
by Hilton™

ST. PAUL EAST

DoubleTree by Hilton St. Paul East

2201 Burns Avenue St Paul MN 55119