

## *Experience the Inn*

The Water Street Inn in Historic Downtown Stillwater come experience intimate Victorian charm and historic elegance at this bed and breakfast inn overlooking the scenic St. Croix River. The original tin ceiling and period furnishings accent the distinctive lobby. Enjoy views of the river on the 300-foot-long patio or gather for refreshments at Charlie's Irish Pub. Romantic bedrooms and suites have been given extra attention to decor and feature double whirlpool tubs and gas fireplaces. Many boast balconies and breathtaking vistas.

The Grille also serves excellent American cuisine for lunch and dinner with an international wine list. The inn is also home to Charlie's Irish Pub, featuring live music, micro-brews and a full view of the Stillwater Lift Bridge.

The inn is spacious and grandiose, with antiques and high ceilings covered with the original tin panels. There's a large sitting area with comfortable chairs in front of a massive fireplace. When it's warm, sit outside on the lavish patio overlooking the St. Croix River. Just bask or bring your laptop — there's wireless internet throughout the inn.

Conference facilities at the inn can accommodate 300 people in multiple rooms, including a ballroom. The inn is also perfect for a weekend getaway. Our convenient location means you can walk the river in the morning, shop in the afternoon and enjoy the night life, all right outside the doors of the hotel. After a full day, come back to the pub and enjoy a pint and excellent live music! Before you leave, browse through the gift shop for a memento to bring home.

Thank you,

Michelle Vander Vegte  
Director of Sales & Catering



The Water Street Inn is an ideal setting for VIP meetings, conferences, banquets, corporate dinner, retreat or special events of 2 to 300 guests. Our staff will be more than happy to coordinate the smooth running of events and ensure a memorable experience here at our Minnesota hotel.

### Meeting Rooms

Private meeting rooms or a ballroom with river views are ready to serve your next business meeting or social function. The wide hallway provides more than enough room for guests to spread out, as does the 300-foot outdoor patio with breathtaking view of St. Croix River and historic Stillwater Lift Bridge.

- Complementary event planner to make your day stress free!
- Newly Renovated
- Free Parking
- Free Wireless Internet

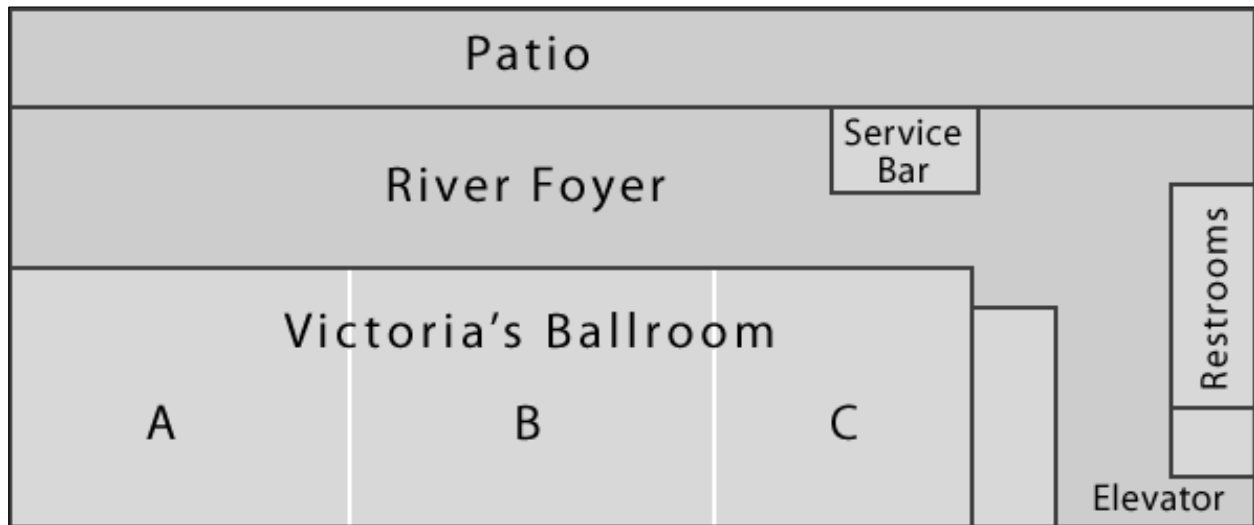
Victoria's Ballroom (84' x 36' = 3024 sf)  
 Round tables: 300 ~ Theater-style: 400 ~ Classroom: 190

Ballroom A (31' x 36' = 1116 sf)  
 Round tables: 90 ~ Theater-style: 150 ~ Classroom: 70

Ballroom B (31' x 36' = 1116 sf)  
 Round tables: 90 ~ Theater-style: 150 ~ Classroom: 70

Ballroom C (22' x 36' = 792 sf)  
 Round tables: 100 ~ Theater-style: 50 ~ Classroom: 60

\* River Foyer (79' x 15' = 1140 sf)  
 Round tables: 300 ~ Theater-style: n/a ~ Classroom: n/a



Also Have

Two Outdoor Patios , Two extra Breakout Rooms Green Room (60 guests) and Red Room (50 guests)

& 4 Boardroom with a Guestroom accommodations (Corner Suites)



***Starters***

*(minimum of 10 guests)*

***Classic Continental* \$11**

Assorted Chilled Fruit Juices and Vegetable Juices  
 Variety of Our Breakfast Bakeries  
 Freshly Brewed Coffee Regular and Decaffeinated  
 & a Selection of Revolution Teas

***Deluxe Continental* \$13**

Assorted Chilled Fruit Juices and Vegetable Juices  
 Variety of Our Breakfast Bakeries  
 Sliced Fresh Seasonal Fruit  
 Freshly Brewed Coffee Regular and Decaffeinated  
 & a Selection of Revolution Teas

***Healthy Start* \$12**

Assorted Chilled Fruit Juices and Vegetable Juices  
 Variety of Our Breakfast Bakeries  
 Low-Fat Vanilla Yogurt  
 Homemade Granola, Seasonal Berries,  
 Honey, Brown Sugar, and Nuts  
 Freshly Brewed Coffee Regular and Decaffeinated  
 & a Selection of Revolution Teas

*Add on sliced fresh fruit any Buffet for \$2.50 per person*

***Bagel & Muffin* \$14**

Assorted Chilled Fruit Juices and Vegetable Juices  
 Variety of Bagels with Assorted Cream Cheese Spreads  
 Assortment Our Breakfast Bakeries  
 Sliced Fresh Seasonal Fruit  
 Freshly Brewed Coffee Regular and Decaffeinated  
 & a Selection of Revolution Teas

*Add on sliced fresh fruit any Buffet for \$2.50 per person*

***Breakfast Buffets***

*(minimum of 10 guests)*

***All-American Buffet* \$14**

Assorted Chilled Fruit Juices and Vegetable Juices  
 Variety of Our Breakfast Bakeries  
 Fluffy Scrambled Eggs  
 Breakfast Potatoes  
 Smoked Bacon or Sausage  
 Freshly Brewed Coffee Regular and Decaffeinated  
 & a Selection of Revolution Teas

***South of the Border* \$15**

Assorted Chilled Fruit Juices and Vegetable Juices  
 Variety of Our Breakfast Bakeries  
 Fluffy Scramble Eggs with Red & Green Peppers,  
 Onions, Topped with Shredded Cheese and Salsa  
 Tortilla Shells  
 Seasoned Potato Bites  
 Freshly Brewed Coffee & Revolution Teas

***French Toast Buffet* \$15**

Assorted Chilled Fruit Juices and Vegetable Juices  
 Variety of Our Breakfast Bakeries  
 French Toast  
 Breakfast Potatoes  
 Smoked Bacon or Sausage  
 Freshly Brewed Coffee Regular and Decaffeinated  
 & a Selection of Revolution Teas

*Add on sliced fresh fruit any Buffet for \$2.50 per person*

***Breakfast Brunch***

*(minimum of 25 guests)*

***Boundary Water Buffet* \$24**

Selection of Fresh Fruit Juices  
 Garden Greens with Selection of Dressings and Fresh  
 Vegetables  
 Assorted Muffins, Danish and Breakfast Bakeries  
 Sliced Fresh Fruit Display  
 Display of Domestic Cheeses  
 Cereal Bar: Granola and Assorted Cold Cereals, Skim Milk  
 Yogurt Bar: Fresh Fruits and Seasonal Berries  
 and Low-Fat Plain Yogurt  
 Boulevard Bread Basket and Butter  
 Fluffy Scrambled Eggs  
 Boulevard French Toast, Maple Syrup  
 Baked Walleye, Almandine  
 Chicken Breast with Marsala Sauce  
 Rosemary Roasted Potatoes  
 Medley of Seasonal Vegetables  
 Fruit Pie and Chocolate Layer Cake  
 Freshly Brewed Coffee Regular and Decaffeinated  
 & a Selection of Revolution Teas



### Make Your Own Mall Morning

Unlimited use of Beverage Station  
 Freshly Brewed Coffee, Tea & Condiments  
 Chilled Juices: Orange, Apple, & Cranberry  
 Assorted Soda (Coke, Diet Coke, Spirit) & Bottled Water

\$12 per person - Full day  
 \$6 per person - Half-day

Freshly Brewed Coffee, Tea  
 & Condiments \$28 per gallon

Chilled Juices: Orange, Grape, Tomato,  
 Grapefruit, Apple, & Cranberry \$16 per carafe  
 Icy Cold Milk: Whole or Skim \$16 per carafe  
 Assorted Soda Drinks \$3 per can  
 Bottled Water \$3 each  
 Hot Cider or Hot Chocolate \$28 per gallon  
 Iced Tea or Lemonade \$28 per gallon

Assorted Pastries \$28 per dozen  
 Assorted Muffins \$30 per dozen  
 Cinnamon Rolls \$32 per dozen  
 Carmel Nut Rolls \$32 per dozen

Breakfast Breads:  
 Blueberry, Lemon Poppy, or Banana \$20 per loaf  
 (slices 14)

Bagels & Cream Cheese \$32 per dozen  
 Fresh Sliced Fruit \$4 per person  
 Whole Fresh Fruit \$2 each  
 Granola & Multigrain Bars \$24 per dozen  
 Assorted Yogurts \$2.25 each  
 Assorted Cereals & Milk \$36 per dozen

### Box Lunches

All box lunches include a bottled soda or bottle water

#### **Italian Hoagies \$14**

Ham & Turkey, Cheese,  
 Onion Slices, Lettuce  
 Pasta Salad, Fruit Salad, or Potato Salad  
 Dessert

#### **Teriyaki Chicken Breast Sandwich \$15**

Chilled served on a Roll  
 Pasta Salad, Fruit Salad, or Potato Salad  
 Dessert

#### **Veggie Sandwich \$13**

Cheese, Tomato,  
 Cucumber, Sprouts, Lettuce  
 Pasta Salad, Fruit Salad, or Potato Salad  
 Dessert

#### **Cordon Bleu Sandwich \$14**

Sliced Ham and Turkey Breast with Swiss Cheese on a  
 Roll  
 Pasta Salad, Fruit Salad, or Potato Salad  
 Dessert

#### **Chicken Pasta Parmesan Salad \$15**

Compote of Salad  
 Dinner Roll & Butter  
 Dessert

#### **Honey Dijon Chicken Salad \$15**

Grilled Chicken Breast with Honey Dijon  
 Dressing on a bed of greens  
 Bread Stick  
 Dessert

#### **Grilled Chicken Caesar Salad \$15**

Grilled Chicken Breast on a bed of Greens served with  
 Caesar  
 Dressing  
 Bread Stick  
 Dessert

#### **Chef Salad \$15**

Tender slices of Turkey and Ham  
 Swiss and Colby Cheeses  
 Vegetable Garnishes  
 Dressings: Ranch, French or Italian  
 Bread Stick  
 Dessert



***Lunch Buffets***

(minimum of 15 guests)

***The Deli Buffet***

**\$16**

House Tossed Salad  
 Pasta Salad & Potato Salad  
 Assorted Ham, Salami, Smoked Turkey & Roast Beef  
 Swiss, Smoked Cheddar & Cheddar Cheese  
 Potato Chips  
 Freshly Baked Breads  
 Lettuce, Tomatoes, Onions & Mayo  
 Assorted Freshly Baked Cookies or Bars

***Soup & Sandwich Buffet***

**\$17**

House Tossed Salad  
 Pasta Salad & Potato Salad  
 Assorted Ham, Smoked Turkey & Roast Beef  
 Swiss, Smoked Cheddar & Cheddar Cheese  
 Potato Chips  
 Freshly Baked Breads  
 Lettuce, Tomatoes, Onions & Mayo  
 Assorted Freshly Baked Cookies or Bars

***Wrap It Up Buffet***

**\$16**

House Tossed Salad  
 Pasta Salad & Potato Salad  
 Variety of Chicken Caesar Wraps, Caesar Wraps,  
 Buffalo Chicken Wraps & Turkey Bacon Guacamole  
 Wraps  
 Potato Chips  
 Assorted Freshly Baked Cookies or Bars

***Italian Buffet***

**\$21**

Caesar Salad & Pasta Salad  
 Grilled Chicken with Fettuccine Noodles served with  
 Creamy Alfredo Sauce  
 Penne Noodles with mixed vegetables served with a Hearty  
 Red Marinara Sauce  
 Freshly Baked Breads  
 Assorted Freshly Baked Cookies or Bars

***The Classic Buffet***

House Tossed Garden Salad  
 Pasta Salad & Potato Salad

Select One or Two Buffet Items:

- Honey Glazed Ham
- Herb Roasted Chicken
- Slow Roasted Beef with Au Jus
- Oven Roasted Turkey
- Seasoned Red Baby Potatoes

Fresh Steamed Vegetables  
 Freshly Baked Breads  
 Assorted Freshly Baked Cookies or Bars

***One Selection: \$19 per person***

***Two Selections: \$21 per person***

***Southwestern American Buffet***

**\$21**

Seasoned Chicken & Ground Beef,  
 Hard Shell, Soft Shell & Tortilla Chips with Salsa  
 Shredded Cheese & Lettuce, Diced Tomatoes & Onions  
 Spanish Rice, Refried Beans  
 Assorted Freshly Baked Cookies or Bars

***Lighter Lunch Buffet***

**\$16**

House Tossed Salad & Caesar Salad  
 Fresh Fruit Display  
 Pasta Salad & Potato Salad  
 Bread & Butter  
 Assorted Freshly Baked Cookies or Bars

***Hamburger Buffet***

**\$17**

House Tossed Salad  
 Hamburger and Hamburger Buns  
 Pasta Salad & Potato Salad  
 Swiss & Cheddar Cheese  
 Lettuce, Tomatoes, Onions & Mayo  
 Chips  
 Assorted Freshly Baked Cookies or Bars



### Causal Lunch Entrees

(minimum of 15 guests)

- Maximum of two different menu entrées per event.
- If choosing two different entrées, they must share the same sides

**Six ounce Prime Rib** **\$20**  
 Buttered Bliss Potatoes  
 Seasonal Vegetable Medley  
 Served with House Garden Salad  
 Boulevard Bread Basket and Butter

**Seared Chicken Breast** **\$17**  
 Boneless Breast of Chicken, Wild Mushroom  
 and Roasted Garlic Cream Sauce,  
 Cheesy Scalloped Potatoes,  
 Seasonal Vegetable Medley  
 Served with House Garden Salad  
 Boulevard Bread Basket and Butter

**Slow Roasted Pork** **\$19**  
 Buttered Bliss Potatoes,  
 Seasonal Vegetable Medley  
 Served with House Garden Salad  
 Boulevard Bread Basket and Butter

**Broiled Walleye** **\$19**  
 Almondine Walleye, Wild Rice Supreme  
 Seasonal Vegetable Medley,  
 Served with House Garden Salad  
 Boulevard Bread Basket and Butter

**Roasted Beef Tenderloin** **\$20**  
 Sliced Beef, Sauce Bourguignon  
 Baked Potato, Sour Cream, Seasonal Vegetable Medley  
 Served with House Garden Salad  
 Boulevard Bread Basket and Butter

**Add Desserts \$2.50**  
 Tiramisu, Whipped Cream  
 Chocolate Fudge Cake  
 Layered Carrot Cake, Cream Cheese Frosting  
 Dutch Apple Pie, Whipped Cream

### Afternoon Snacks

(minimum of 10 guests)

**The Bake Shoppe** **\$9**  
 Fudge Brownies and Blondies  
 Assorted Housemade Cookies  
 Assorted Soft Drinks  
 Brewed Regular and Decaffeinated Coffee, Select Hot Teas

**Sweet & Salty** **\$8**  
 Cookies, Brownies, Popcorn, Pretzels  
 Potato Chips & Dip  
 Assorted Sodas & Bottled Water

**Ball Park** **\$10**  
 Assorted Candy Bars  
 Large Warm Pretzels with Cheese Sauce  
 Mini Corn Dogs  
 Cracker Jacks, Peanuts  
 Assorted Sodas & Bottle Water

**Chips & Dip** **\$8**  
 Tortilla Chips & Salsa  
 Potato Chips & French Onion Dip  
 Pretzels or Popcorn  
 Assorted Sodas & Bottle Water

**Fitness Break** **\$8**  
 Whole or Sliced Fruit  
 Assorted Individual Yogurts  
 Granola Bars  
 Assorted Soft Drinks and Bottled Water

### Make Your Own Break

Freshly Baked Cookies & Bars	\$26 per dozen
Candy Bars	\$ 2 each
Popcorn & Pretzels	\$15 per pound
Peanuts or Trail Mix	\$24 per pound
Tortilla Chips with Salsa	\$15 per pound
Potato Chips with Dip	\$15 per pound
Mixed Nuts	\$24 per pound



## Desserts

### **Dessert Reception Buffet** **\$8 per person**

A delectable assortment of specialty Cakes, Pies, Mini Cookies, Bars & Petite Sweets. Served with coffee & punch

### **Homemade Pies (serves 8)** **\$26 per pie**

Apple, Blueberry, Cherry, Pumpkin, Pecan, Coconut Cream, Banana Cream or Lemon Meringue

### **Whole Cakes (serves 8 – 12)** **(Price does not include cake stand for center piece cakes)**

#### **Standard Cake** **\$30 per cake**

- Lemon Supreme
- Raspberry Supreme
- Coconut Cream Cake

#### **Premium Cake** **\$38 per cake**

- German Chocolate Cake
- Cheesecake—Vanilla, Chocolate or Raspberry
- Carrot Cake
- Turtle Chocolate Cake
- Fresh Fruit Tart, seasonal

## Specialty Bars

(A minimum of 50 guests)

### **Mashed Potato Bar** **\$10 per guest**

Creamy Garlic Mashed Potatoes Accompanied by Shredded Cheese, Gravy, Grated Parmesan Cheese, Scallions, Bacon Bits, Pine Nuts, Pesto, Sour Cream, Salsa & Butter

### **Nacho Bar** **\$9 per guest**

Tortilla Chips, Queso Dip, Spicy Beef or Chicken, Guacamole, Salsa, Black Olives, Jalapeno Peppers, Green Onions, Sour Cream

### **Wings and Things Bar** **\$15 per guest**

Dixie Sauce, Honey BBQ and Teriyaki Chicken Wings, Blue Cheese, Ranch Celery Sticks, and Cole Slaw

### **Snacker Bar** **\$10 per guest**

Mini Barbecued Beef and Pulled Pork sandwiches served with Oven Baked Beans and Potato Salad

### **Pasta Bar** **\$14 per guest**

Three Pastas, Three Sauces: Cheese Tortellini, Penne and Bow Tie Pasta with Pesto, Alfredo and Marinara Sauces. Garnishes of Bay Shrimp, Fresh Vegetables, Ham, Mushrooms, Parmesan Cheese and Garlic Bread Sticks

### **Caesar Salad Bar** **\$12 per guest**

Grilled Chicken Breast, Bay Shrimp, Thinly Sliced, Marinated Flank Steak, Oven-Dried Tomatoes, Hearts of Palm, Artichoke Hearts, Roasted Peppers, Anchovies, Shredded Parmesan and Herb Croutons. Choice of Creamy Garlic Dressing or Blue Cheese Vinaigrette

### **Southwestern Fajitas Bar** **\$16 per guest**

Tequila Marinated Flank Steak and Chicken with Bell Peppers and Onions, Flour Tortillas, Cheddar Cheese, Guacamole, Pico de Gallo, Sour Cream, Corn Tortilla Chips and Salsa

## Displays Trays

(serves 30 guests)

### **Cheese & Cracker Display Tray** **\$70**

Served with dill Havarti, Swiss, Gouda and other cheeses; accompanied by a cracker medley.

### **Fresh Seasonal Fruit Display Tray** **\$65**

### **Vegetable & Dip Display Tray** **\$65**

Carrots, celery, broccoli, cauliflower, radishes, and cucumbers.

### **Antipasto Display Tray** **\$70**

A variety of grilled vegetables, prosciutto, salami, a medley of olives and cheeses served with bread.

### **Classic Jumbo Shrimp Cocktail** **\$150**

Classic Cocktail Sauce, Fresh Lemon, Approximately Six Dozen Shrimp

### **Cucumber and Tomato Salad** **\$90**

Roasted Red Peppers, Cornichons, Capers, Balsamic Dressing, Frisée, Grated Parmesan, Fresh Herbs

### **Artichoke and Spinach Gratin** **\$110**

Served Hot with Imported Crackers

### **Grilled Chicken Pasta Display** **\$140**

Penne Pasta, Roasted Peppers, Tomato Cream Sauce, Parmesan

### **Cold Whole Smoked Salmon** **\$130**

Served with capers, chopped eggs, tomatoes, red onion, and fresh cilantro; accompanied by rye cocktail bread



Hors d'oeuvres

Hot Selection

Minimum order is two (2) dozen of any one kind.

- Baked Brie** **\$32**  
Whole baked Brie under pecans and honey, baked in a puff pastry with a cracker medley.
- Stuffed Baby Red Potatoes** **\$20**  
Stuffed with seasoned sour cream cheddar cheese, and bacon.
- Chicken Satays** **\$22**  
Served with a spicy peanut sauce and Asian slaw.
- Mini Irish Purses** **\$18**  
Wonton wrapped Ruebens deep-fried to a golden brown, served with Thousand Island dressing.
- Tenderloin Crostini** **\$24**  
Thinly sliced tenderloin beef on a French bread, served with horseradish cream and a tomato relish.
- Mini BBQ Meatballs** **\$23**
- Mini Beef Wellingtons** **\$35**  
Mushroom Duxelle, Horseradish Crème Fraîche, Dill.
- Marinated and Grilled Shrimp Skewers** **\$32**  
Pineapple Salsa, Curry Yogurt.
- Mini Walleye Cakes** **\$29**  
Rémoulade Sauce.
- Artichoke Crostini** **\$25**  
Red Onion, Cream Cheese and Parmesan.
- Spinach and Cheese Spanakopita** **\$25**  
Phyllo Wrapped Cream Cheese, Spinach, and Garlic.

Cold Selection

Minimum order is two (2) dozen of any one kind.

- Cucumber Canapés** **\$23**  
Topped with fresh Thai crab salad
- Cold Smoked Salmon Gravlox** **\$29**  
Dill Crème Fraîche, Caviar, Pumpernickel Bread
- Prosciutto and Berries** **\$30**  
Goat Cheese, Finely Sliced Prosciutto, Macerated Berries, Crushed Candied Walnuts, Sourdough Croustade
- Seared Rare Ahi Tuna** **\$35**  
Wasabi Crème Fraîche, Chives, Pickled Ginger
- Beef Canapes** **\$35**  
Horseradish Sour Cream, Radishes, Chive Batons
- Roasted Pork Loin** **\$33**  
Lingonberry Jam, Mascarpone, Chive Batons, Brioche
- Vegetable and Feta "Tartare"** **\$26**  
Minced Red Onion, Crumbled Feta, Cilantro, Tomato, Garlic Miso Vinaigrette
- Caesar Salad Canapé** **\$28**  
Boquerones, Caesar Aioli, Grated Parmesan, Black Pepper, Sourdough, Romaine
- Bruschetta** **\$18**  
Grilled French bread topped with tomato basil relish.

Carving Station

An Attendant is required for a carving station, at a flat fee of \$75 per station.

- Honey Glazed Baked Ham** **\$275.00 serves 50**  
Condiments include Honey Mustard Sauce, Apple Compote and Dinner Rolls
- Garlic Herb Roasted Breast of Turkey** **\$275.00 serves 50**  
Condiments include Turkey Gravy & Cranberry Sauce and Dinner Rolls
- Steamship Round of Beef** **\$495.00 serves 150**  
Served with Béarnaise sauce, tomato basil relish and fresh baked rolls
- Prime Rib** **\$325.00 serves 50**  
Condiments include Garlic cream, Au Jus, Grainy Mustard and Dinner Rolls



### The St. Croix Buffet

Mixed Baby Green Salad with Creamy  
Buttermilk Ranch Dressing

Choose any **two** of the following entrées:

Sautéed Chicken Breasts with a Wild  
Mushroom Demi-glaze,  
Roast Loin of Pork with Apple and Pear Chutney,  
Sliced Sirloin of Beef with Mushroom Sauce,  
Baked Cod Parmesan  
Penne Pasta in a Garlic Cream Sauce

*(Served with chef's choice of starch and fresh seasonal  
vegetable)*

**\$26.95 per person**  
**add Chef's choice of dessert \$28.95**

### The Prince Albert Buffet

Cheese & Cracker Display Tray  
Antipasto Display Tray

Mixed Green Salad with choice of dressing,  
Fresh Seasonal Fruit Display Tray

Choose any **two** of the following entrées:

- Stuffed Chicken Breast with pancetta, parmesan,  
spinach and a mushroom tarragon sauce
- Roast Loin of Pork with Peppercorn Sauce
- Oven Roasted Turkey with Sage Dressing
- Atlantic Salmon with Lobster Sauce
- Sliced Roast Beef with Mushroom Sauce

*(Served with chef's choice of starch and fresh seasonal  
vegetable)*

#### Wine Service

Two Glass of Wine served Tableside

**\$35.95 per person**  
**and add Chef's Choice of dessert \$39.95**



## Bar Add-Ons

### Hosted Bar of Call Brands

Smirnoff Vodka, Seagrams Gin, Bacardi Rum, Captain Morgan Spiced Rum, Windsor Canadian Whiskey, Sauza Gold Tequila, Five Star Brandy, Jim Beam Bourbon, and Dewars

One Hour Hosted	\$12.00 per person
Three Hours Hosted	\$24.00 per person
Each Additional Hour	\$5.00 per person

### Hosted Top Shelf Brands

Absolut Vodka, Tanqueray Gin, Bombay Sapphire Gin, Bacardi Gold Rum, Seagrams 7 Whiskey, Jack Daniels Whiskey, Jose Cuervo Especial Tequila, Christian Brothers Brandy, Wild Turkey Bourbon, and Glenfiddich 12 year Scotch

One Hour Hosted	\$16.00 per person
Three Hours Hosted	\$26.00 per person
Each Additional Hour	\$7.00 per person

### Kegs of Beer

Michelob Golden Light

**\$275.00 per 16 gallon Keg**

**140-150 12oz Glasses per 16 gallon Keg**

### Imports & Specialty

Harp, Guinness, Smithwick's, Samuel Adams, Samuel Adams Boston Lager, Samuel Adams Light, Blue Moon, Summit Pale Ale, Heineken, Heineken Light

**\$375.00 per 16 gallon Keg**

**140-150 12oz Glasses per 16 gallon Keg**

### Hosted Bar

*Based on consumption and/or Set Dollar Amount.*

### Drink Tickets

*Based on consumption and Ticket Totals*

### Cash Bar

House Brands	\$4.75	Call Brands	\$5.25
Top Shelf Brands	\$5.75	Premium Brands	\$6.25
Domestic Beer	\$4.00	Imported Beer	\$4.50
Wine by the Glass	\$5.00	Non-Alcoholic	\$5.00
Bottled Water	\$2.25	Soft Drinks	\$2.25

*\*A Bartender is required for a flat fee of \$100*

*A \$100.00 bartender charge is waived with a minimum of \$500.00 in liquor sales per bar.*

## Bar Station

### Beer, Wine & Soda Station

Includes Imported & Domestic Beer, Select Wines & Soda  
*Charges based on consumption, Attendant Fee Applies \$100.00*

### Wine Station

Includes Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, White Zinfandels & Non-Alcoholic Alternatives

*Charges based on Bottle consumption, Attendant Fee Applies \$100.00*

### Martini Bar

Premium Vodkas and Gins for the Perfect Martini Dramatically Displayed and Made To Order With Garnishes of Jumbo Green Olives, Blue Cheese Stuffed Olives, Cocktail Onions, Pickled Mushrooms, Fresh Lemon Twists & Marinated Asparagus Spears

*Charges based on consumption, Attendant Fee Applies \$100.00*

### Ala Carte Beverages

Freshly Brewed Coffee, Tea & Condiments	\$19.95 per gallon
Chilled Juice or Icy Cold Milk	\$12.95 per carafe
Merry Berry Punch	\$21.95 per gallon
Champagne Punch	\$69.95 per gallon
Assorted Soda Drinks	\$2.25 per bottle
Iced Tea or Lemonade	\$10.95 per carafe

Hosted Pop: Coke, Diet Coke, Sprite & Club Soda  
\$200.00 For Event

### House Wine

\$18.95 per bottle

*Our House wine will include Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, White Zinfandels out of the California is Coastal Vine.*

### House Champagne

\$16.95 per bottle

### Sparkling Cider

\$12.95 per bottle

### Signature Drink

A fun way to specialize your own company, wedding or special event is to be different with your own signature drink. Let the Water Street Inn create a signature drink that makes your event unique.

*Prices vary from \$4.00 to \$8.00. Depending on your signature drink.*



## Dinner Entrées

All dinner entrées include:

Select One:

- Fresh House Tossed Salad with House Dressing
- Strawberry Spinach Salad with Raspberry Vinaigrette
- Caesar Salad with Fresh Parmesan

Your Choice of

- Garlic Mashed Potatoes
- Rice Pilaf,
- Roasted Baby Red Potatoes

Fresh Steamed Vegetables

Fresh Brewed Coffee & Herbal Teas

*Maximum of two different entrées per event.*

*If choosing two different entrées, they must share the same sides*

### **Filet Mignon and Chicken** **\$39 Per Person**

Seared 6oz. Filet and a Grilled Breast of Chicken  
Topped with a Fresh Fruit Sauce

### **Filet and Broiled Walleye** **\$40 Per Person**

Grilled 6oz. Filet of Beef and Broiled Walleye,  
on a bed of Herbed Roasted Tomatoes

### **Walleye Almondine** **\$26 Per Person**

Tender Baked Fillet of Walleye, Lemon and  
White Wine, Toasted Almonds

### **Salmon Florentine** **\$27 Per Person**

Grilled Salmon Fillet, Paired with Creamy  
Garlic Spinach Sauce

### **Chicken Parmesan** **\$26 Per Person**

Lightly Breaded, Baked Boneless Breast of Chicken,  
Marinara Sauce and Mozzarella Cheese

### **Chicken Marsala** **\$26 Per Person**

Sautéed Breast of Chicken with fresh Mushrooms,  
Shallots and Marsala Wine

### **Chicken Champagne** **\$26 Per Person**

Boneless Chicken Breast, Fine Champagne Sauce

### **Stuffed Pork Chops** **\$28 Per Person**

Seared 10oz bone in Pork Chop, Sausage and  
Sage Stuffing topped with Rich Pan Gravy

### **Slow Roasted Pork** **\$27 Per Person**

Buttered Bliss Potatoes, Seasonal Vegetable Medley

### **Roast Tenderloin of Beef** **\$34 Per Person**

Medallions of sliced Beef Tenderloin,  
Beef Jus and Béarnaise Sauce

### **Slow Roasted Prime Rib** **\$36 Per Person**

Roasted Prime Rib of Beef with Red Onion  
Marmalade, Horseradish Cream

### **Filet Mignon** **\$34 Per Person**

Grilled 8 oz. Filet finished with Cognac  
Green Peppercorn Demi Glaze

### **New York Steak** **\$38 Per Person**

Grilled 12 oz. New York Cut Sirloin Steak  
served with Bordelaise Sauce

### **Pasta Primavera\*** **\$22 Per Person**

Penne Pasta Tossed with Sautéed Vegetables,  
Fresh Herbs and Olive Oil

*\*Vegetarian Entrées Options*



### Meeting Audio Visual

Conference Phone \$25.00  
Flip Charts & Markers \$35.00  
White Boards & Markers \$25.00  
Podium \$10.00  
Overhead Projector \$20.00  
Easels \$5.00  
Wireless Microphone \$40.00  
Wireless Internet FREE  
Screen & Projection Table \$25.00  
TV/VCR/DVD \$25.00  
LCD Projector \$60.00

### Corporate Activities

#### Golf Course

18 Hole Golf Courses: Logger 's Trail | Sawmill | White Eagle | St. Croix National | Stoneridge  
Par 3 Golf Course: Applewood

#### Renting a Pontoon

Stillwater Boat Club & Rental 651 439-9000

#### Hiking, Biking, Canoeing & Kayaking

Wahoo Adventures 651 280-7299

#### Paintball

Splat Tag Inc. 715 246-0363

#### Horseback Riding

Windy Ridge Ranch 651 436-6557

#### History tour of Stillwater

Stillwater Trolley Co (651) 430-0352

Water Street Inn has preferred rates, please ask catering manager for details.