



*Your Event at
The Water Street Inn*

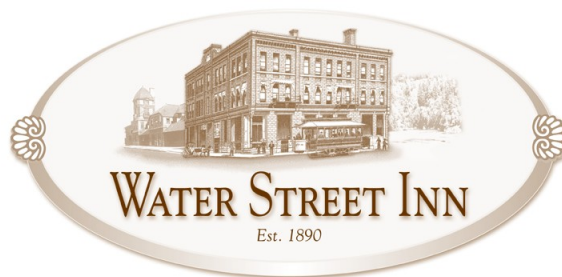
The Water Street Inn offers historical elegance combined with modern conveniences.

You and your guests will enjoy exquisite fare in our elegant facility with breathtaking views of the St. Croix River.

Water Street Inn

101 Water Street South | Stillwater, Minnesota 55082 | www.waterstreetinn.us

Ph. 651-439-6000 | Fax 651-430-9393



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*

Children's Meals

(Any child 7 and under)

Chicken Finger \$10 per guest

Chicken Fingers with French Fries and a Fruit Kabob

Mini Burgers \$10 per guest

Mini Burgers and French Fries and a Fruit Kabob

All Children's Meal served with seasonal Fruit and Berry Cup
and Milk

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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

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, Old Bay Spiced 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

Snacker Bar **\$10 per guest**

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

Displays Trays

(serves 50 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

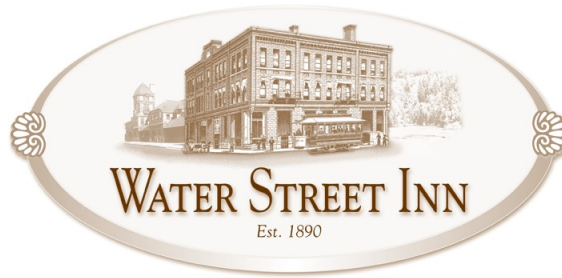
Cold Whole Smoked Salmon **\$130**

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

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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

Bruschetta \$18
Toasted French bread topped with tomato basil relish

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

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

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

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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

Hosted Premium Brands

Grey Goose Vodka, Hendricks Gin, Sailor Jerry Rum, Crown Royal Whiskey, Patron Silver Tequila, Korbel Brandy, Knob Creek Bourbon, and Glenlivet 12 year Scotch

One Hour Hosted	\$20.00 per person
Three Hours Hosted	\$28.00 per person
Each Additional Hour	\$8.00 per person

Kegs of Beer

Miller Lite

\$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.

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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	\$2.00 per can
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 is California is Coastal Vine.

House Champagne \$16.95 per bottle
Sparkling Cider \$12.95 per bottle

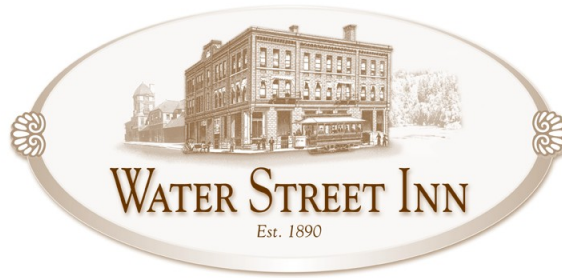
❖ Signature Drink

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.

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Desserts

Dessert Reception Buffet \$10 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

Cake

To have the cake cut and served to the table and individual guests there is a \$2 per guest fee.

All cakes, cupcakes or cheesecakes brought in must be provided by a license bakery.

We cannot store any wedding cakes, cupcakes or cheesecakes brought in.

Late Night Snacks

(A minimum of 20 guests)

Pizza \$5 per guest
Assortment of Cheese, Pepperoni and Sausage Pizza

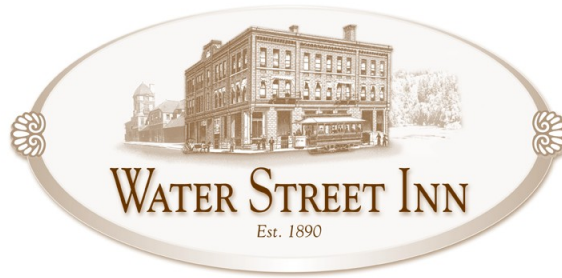
The Bake Shoppe \$5 per guest
Fudge Brownies and Blondies, Assorted Housemade Cookies

Sweet & Salty \$5 per guest
Cookies, Brownies, Popcorn, Pretzels, Potato Chips & Dip

Ball Park \$6 per guest
Assorted Bars, Hot Dogs served with condiments

Chips & Dip \$6 per guest
Tortilla Chips & Salsa, Potato Chips & French Onion Dip, Ranch Dip, Pretzels and Popcorn

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Platinum Dinner

Display Trays (Choice of Two)

Cheese & Cracker Display Tray | Antipasto Display Tray | Fresh Seasonal Fruit Display Tray

Starter

Fresh Garden Salad with Tomatoes, Carrot, Onion and Cucumber served with Balsamic Vinaigrette

Entrees (Selective Menu)

New York Strip

10 oz. Served Grilled or Blackened

Stuffed Center Cut Pork Chop

10oz Bone-In and stuffed with our Homemade Cherry and Mushroom Stuffing. Topped with our Guinness Demi Glace

Almond Crusted Walleye

8 oz Walleye Crusted with Almond Slivers and Bread Crumbs Served with a Lemon Beurre Blanc Sauce.

Eggplant Parmesan

Sliced Eggplant Stuffed with Ricotta Cheese and Spinach, Breaded and Baked with Mozzarella Cheese and our Homemade Red Sauce.

*Choice of Sweet Potato Casserole, Steakhouse Potatoes, Twice Baked Potato, or Minnesota Wild Rice Pilaf.
Served with the vegetable of the day. Fresh Baked Bread*

Wine or Champagne Service

One Glass of Wine or Champagne served Tableside

Dessert display

\$36.95 per person

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Deluxe Dinner

Please select three from the menu below

Starter

Fresh Garden Salad with Tomatoes, Carrot, Onion and Cucumber served with Balsamic Vinaigrette

Entrees

(Choice of Three for selective Menu)

New York Strip

10 oz. Served Grilled or Blackened 29

Stuffed Chicken Breast

A Breaded Chicken Breast Stuffed with Cheese and Fresh Herbs Topped with a Green Peppercorn Sauce. 23

Stuffed Center Cut Pork Chop

10oz Bone-In and stuffed with our Homemade Cherry and Mushroom Stuffing. Topped with our Guinness Demi Glace 24

Almond Crusted Walleye

8 oz Walleye Crusted with Almond Slivers and Bread Crumbs. Served with a Lemon Beurre Blanc Sauce. 26

Penne Primavera with Marinara

Sweet Bell Peppers, Mixed Olives, Red Onion, and Chopped Asparagus 22

BBQ Shrimp

Eight Jumbo Tiger Shrimp Sautéed in Reduced Wine, Garlic, Butter, and spices. 26

*Choice of Garlic Mashed Potatoes, Steakhouse Potatoes, Twice Baked Potato, or Minnesota Wild Rice Pilaf.
Served with the vegetable of the day. Fresh Baked Bread*

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Buffet Dinner

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)

\$24 per person and add Chef's choice of dessert \$27

The Prince Albert Buffet

Starters

Cheese & Cracker Display Tray | Antipasto Display Tray

Dinner Buffet

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 or Champagne Service

One Glass of Wine or Champagne served Tableside

\$38 per person and add Chef's Choice of dessert \$41

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Preferred Vendors

The Water Street Inn encourages utilization of the following professionals for your upcoming event. Superior in their field, these industry experts have been hand-selected to complement and enhance your occasion.

WEDDING CAKES

Bread Art
Heather Peterson
(651) 351-1475

DÉCOR & RENTAL

Midway Party Rental
(651) 644-0005

FLORISTS

Valley Floral Company
(651) 439-0611

Camrose Hill

(651) 351-9631

Rose Floral

(651) 439-3765

PHOTOGRAPHERS

Wendy Wood Photography
(651) 430-1100

Judd Sather Photography

(651) 342-1476

DJ's

Midwest Sound
651 644-4111

Complete Video & Music

(888) 455.7244

HARPIST

Ashley Zimmerman
(715) 643-2211

BANDS

Colleen Raye
(715) 273-5138

Four Voices, Quartet

(612) 724-3591

VIDEO

Complete Video & Music
(888) 455.7244

SPA & SALON

Just For Me Spa
(651) 439-4662

Brick Alley Studio of Massage & Body

(651) 430-8166

Ultimate Bellezza Salon

(651) 439-9022

OFFICIANT

Judge John Edward Cass
651 303-4087

Rev. Tairie Starr

(612) 823-7378

TRAVEL CONSULTANT

Countryside Travel LLC
(651) 439-5312

Tubby Lohmer Travel Leaders

(651) 439-3522

CARRIAGE RIDES

Lindell Carriage Rides
(651) 438-3452

LIMOUSINES/VANS

Total Transportation Corporation
(651) 770-5668

TROLLEY

Stillwater Trolley Co
(651) 430-0352

GONDOLA

Stillwater Gondola
(651) 439-1738

FORMAL WEAR

Raffine
(651) 430-0990

Our Shop

(651) 351-1087

WEDDING RESOURCES

Ice Occasions
(715) 273-3755

Wahoo Adventures

651 280-7299

Violet Victoria Jewelry

Diane Rose
(651) 468-7202

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