



Your Wedding 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.

Available suites at the Inn create a wedding manor experience bringing romantic individuality to every event.

Water Street Inn

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

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

The Solitaire Package

Minimum order of 50 guests

Cocktail Reception

One Hour Hosted Keg Beer

All Night Hosted Soda - Coke, Diet Coke & Spirit

Starter (Choice of one)

Wild Rice Soup

Butternut Squash Soup with Toasted Nuts

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

Traditional Caesar Salad

Entrées Choice of two)

Chicken Marsala with Sauteed Chicken Breast with fresh Mushrooms, Shallots and Marsala Wine

Grilled Pork Loin with Cranberry Apple Relish

Oven Roasted Turkey served with Sage Dressing and Gravy

Salmon Florentine a Grilled Salmon Fillet, Paired with Creamy Garlic Spinach Sauce

Accompaniments

Our Executive Chef will select the Starch and Vegetable that best compliments your entrée

Fresh Rolls & Butter

Dessert Service

Cut and Serve Wedding Cake

Coffee Station with freshly brewed regular and decaffeinated coffee

\$32 per guest



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Final food count must be guaranteed 7 working days prior to event.*

The Marquee Package

Minimum order of 50 guests

Cocktail Reception

One Hour Hosted Keg Beer
All Night Hosted Soda - Coke, Diet Coke & Spirit

Butler Passed Hors d'oeuvres (Choice of three)

Indonesian Chicken Saté with Peanut Sauce
Fresh Mozzarella, Basil and Cherry Tomato Skewers
Spring Roll with Sweet Chili Thai Sauce
Bruschetta, Toasted French bread topped with tomato basil relish
Mini Irish Purses, Wonton wrapped Ruebens deep-fried to a golden brown, served with Thousand Island dressing

Starter (Choice of one)

Wild Rice Soup
Butternut Squash Soup with Toasted Nuts
Fresh Garden Salad with Tomatoes, Carrot, Onion and Cucumber served with Balsamic Vinaigrette
Traditional Caesar Salad

Entrées (Choice of two)

Chicken Marsala with Sauteed Chicken Breast with fresh Mushrooms, Shallots and Marsala Wine
Grilled Pork Loin with Cranberry Apple Relish
Oven Roasted Turkey served with Sage Dressing and Gravy
Salmon Florentine a Grilled Salmon Fillet, Paired with Creamy Garlic Spinach Sauce

Accompaniments

Our Executive Chef will select the Starch and Vegetable that best compliments your entrée
Fresh Rolls & Butter

Wine or Champagne Service

One Glass of Wine or Champagne served Tableside

Dessert Service

Cut and Serve Wedding Cake
Coffee Station with freshly brewed regular and decaffeinated coffee

Late Night Snack (Choice of One)

Pizza
Sweet and Salty
The Bake Shoppe

Wireless Microphone and LCD Projector for Videos

\$42 per guest



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The Princess Package

Minimum order of 50 guests

Cocktail Reception

One Hour Hosted Bar to include all Shelf Brand
One Hour Hosted Domestic Keg Beer and House Wine
All Night Hosted Soda - Coke, Diet Coke & Spirit

Butler Passed Hors d'oeuvres (Choice of four)

Indonesian Chicken Saté with Peanut Sauce
Marinated and Grilled Shrimp Skewers with a Pineapple Salsa, Curry Yogurt Sauce
Cucumber Canapés Topped with Fresh Thai crab salad
Spring Roll with Sweet Chili Thai Sauce
Bruschetta, Toasted French bread topped with tomato basil relish
Mini Irish Purses, Wonton wrapped Ruebens deep-fried to a golden brown, served with Thousand Island dressing
Tenderloin Crostini, Thinly sliced tenderloin beef on a French bread, served with horseradish cream and a tomato relish.
Mini Walleye Cakes served with a Rémoulade Sauce

Starter (Choice of one)

Wild Rice Soup
Butternut Squash Soup with Toasted Nuts
Fresh Garden Salad with Tomatoes, Carrot, Onion and Cucumber served with Balsamic Vinaigrette
Traditional Caesar Salad
Strawberry Spinach Salad with Raspberry Vinaigrette

Entrées (Choice of Three)

Lemon Artichoke Chicken
Sliced Beef Tenderloin with a Beef Jus and Béarnaise Sauce
Pistachio-crusting Salmon
Pork Tenderloin, Tomato Tarragon Cream Sauce

Accompaniments

Our Executive Chef will select the Starch and Vegetable that best compliments your entrée
Fresh Rolls & Butter

Wine or Champagne Service

One Glass of Wine or Champagne served Tableside

Dessert Service

Cut and Serve Wedding Cake
Coffee Station with freshly brewed regular and decaffeinated coffee

Late Night Snack (Choice of One)

Pizza
Sweet and Salty
The Bake Shoppe
Ball Park
Chips & Dips

Wireless Microphone and LCD Projector for Videos

\$54 per guest



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The Diamond Package

Minimum order of 50 guests

Cocktail Reception

Four Hours Hosted Bar to include all Shelf Brands
Four Hours Hosted Domestic Keg Beer and House Wine
All Night Hosted Soda - Coke, Diet Coke & Spirit

Butler Passed Hors d'oeuvres (Choice of four)

Indonesian Chicken Saté with Peanut Sauce
Marinated and Grilled Shrimp Skewers Pineapple Salsa, Curry Yogurt
Cucumber Canapés Topped with Fresh Thai crab salad
Spring Roll with Sweet Chili Thai Sauce
Bruschetta, Toasted French bread topped with tomato basil relish
Mini Irish Purses, Wonton wrapped Ruebens deep-fried to a golden brown, served with Thousand Island dressing
Tenderloin Crostini, Thinly sliced tenderloin beef on a French bread, served with horseradish cream and a tomato relish.
Mini Walleye Cakes served with a Caper Rémoulade.

Starter (Choice of one)

Wild Rice Soup
Butternut Squash Soup with Toasted Nuts
Fresh Garden Salad with Tomatoes, Carrot, Onion and Cucumber served with Balsamic Vinaigrette
Traditional Caesar Salad
Strawberry Spinach Salad with Raspberry Vinaigrette

Entrées (Choice of Three)

Surf and Turf 6 oz. Fillet Mignon accompanied by Three Grilled Jumbo Shrimp, Garlic Scampi Sauce
Grilled Chicken served with Lemon Artichoke Cream Sauce
Sliced Beef Tenderloin with a Beef Jus and Béarnaise Sauce
Pistachio-crusting Salmon
Pork Tenderloin, Tomato Tarragon Cream Sauce

Accompaniments

Our Executive Chef will select the Starch and Vegetable that best compliments your entrée
Fresh Rolls & Butter

Wine or Champagne Service

Two Glass of Wine or Champagne served Tableside

Dessert Service

Cut and Serve Wedding Cake
Coffee Station with freshly brewed regular and decaffeinated coffee

Late Night Snack (Choice of One)

Pizza
Sweet and Salty
The Bake Shoppe
Ball Park
Chips & Dips

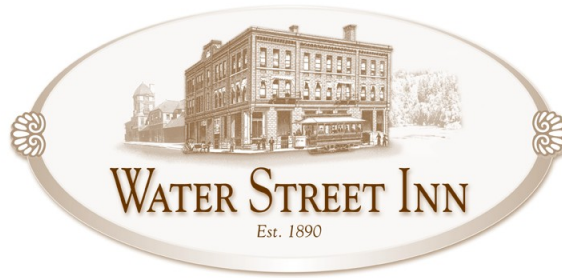
Wireless Microphone and LCD Projector for Videos

\$69 per guest

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The Gemstone Buffet

(Minimum 30 guests)

One Hour Hosted Domestic Keg Beer
All Night Hosted Soda - Coke, Diet Coke & Spirit

(Select Three Items)

Fresh House Tossed Salad with House Dressing
Strawberry Spinach Salad with Raspberry Vinaigrette
Caesar Salad with Fresh Parmesan
Antipasti Platter
Broccoli Slaw
Zesty Italian Pasta Salad
Fresh Fruit Tray
Fresh Garden Vegetable Tray
Relish Tray

(Select One Item)

Garlic Mashed Potatoes
Baby Red Potatoes with Parsley Butter
Penne Pasta with Marinara Sauce
Smoked Au Gratin Potatoes
Rice Pilaf

(Select Two or Three Items)

Honey Glazed Ham with Pineapple Sauce
Grilled Chicken with a Garlic & Mushroom Cream Sauce
Chicken Fettuccine
Lemon Peppered Cod with Hollandaise
Champagne Chicken
Beef Stroganoff
Broiled Walleye
Tortellini with Prosciutto & Mushrooms
Lemon Chicken Supreme
Slow Roasted Beef with Au Jus
Roasted Loin of Pork
Herb Roasted Chicken
Oven Roasted Turkey
Fresh Steamed Vegetables
Freshly Baked Breads

Dessert Service

Cut & Serve Wedding Cake

Coffee Station with freshly brewed
regular and decaffeinated coffee

\$42 for Two selections

\$44 for Three selections

The Platinum Buffet

(Minimum 30 guests)

One Hour Hosted Domestic Keg Beer and House Wine
All Night Hosted Soda - Coke, Diet Coke & Spirit

Lite Hors d'oeuvres

Fresh Garden Vegetable Tray with Ranch Dip
Barbecue Meatballs
Cheese Display Served with Seasoned Crackers

Traditional Buffet

Pick from the Traditional Buffet
but with a few extra touches

Wine or Champagne Service

One Glasses of Wine or Champagne served Tableside

Dessert Service

Cut & Serve Wedding Cake

Coffee Station with freshly brewed
regular and decaffeinated coffee

Late Night Snacks

(Choice of One)

Pizza
Sweet and Salty
The Bake Shoppe

Wireless Microphone and LCD Projector for Videos

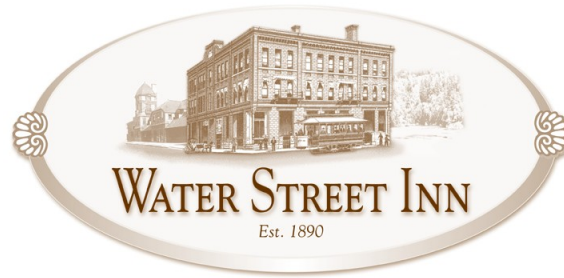
\$60 for Two selections

\$62 for Three selections

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Experience Timeless Elegance / Classic Style / Historic Beauty / Exceptional Cuisine

Congratulations on your engagement!

As you begin to plan for this exciting day, I'd like you to consider the Water Street Inn for your special event. The Water Street Inn offers enchanting locations for ceremonies, elegant facilities to host your reception or a romantic place for your honeymoon getaway. If you are looking for something especially unique for your attendants, consider a gift certificate to one of our accomplished restaurants, a gift certificate for a massage or a getaway package for two.

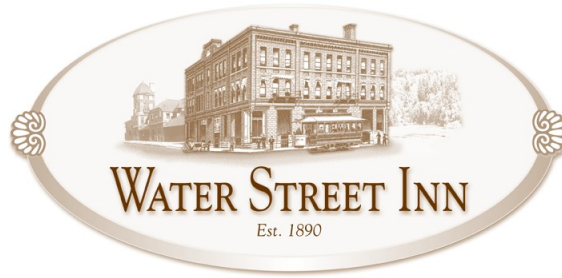
If you're planning a simple, intimate affair, an elegant rehearsal dinner, a gift opening or your entire wedding event, we have many locations within the hotel perfectly suited for your occasion. With our professional banquet staff and on-site coordinators, you can be sure that your wedding day will run smoothly. We'd love for you to consider us for your special day.

I wish you the very best as you continue to plan for this exciting day in your life. I hope to have the opportunity to work with you very soon!

Best regards,

Michelle Vander Vegte
Wedding & Events Manager

Phone: (651) 439-6000
catering@waterstreetinn.us



Room Rental Fee includes: The private banquet space containing 60inch round guest tables, padded chairs, ivory/white linen, china service, glassware, dinnerware, two votive candles & a mirror square tile, as well as a wooden dance floor. Upgrades available.

Saturday or Friday evening events include five St. Croix Suites hotel guest-rooms and one Bridal Suite above the ballroom space.

The rates for 2011/2012 are: \$1,500 Friday Evening Events* \$1,800 Saturday Evening Events*

This fee is due in full, along with a signed contract in order to hold your reservation. It is non-refundable.

***Note: The 6 free guestrooms can be part of a group block of rooms sold and will be credited back to your food & beverage minimum total.**

Seating: Water Street Inn seats for the number of guests for which food has been purchased.

Minimums: Upon signing the rental contract, the client guarantees Water Street Inn a minimum amount of revenue from food and beverage sales, before taxes & house service charge. If the client cancels their event, the minimum will be paid by the client to Water Street Inn to compensate for lost sales.

Food and Beverage: Due to insurance liabilities and health regulations we DO NOT ALLOW any food, beverage, to be brought into the building or the outdoor area which have not been purchased at Water Street Inn. It is the renters' responsibility to inform their guests of this policy. Leftover food & beverage items may not be packaged "To Go."

Final Numbers All event dates must be guaranteed with a signed contract and a valid credit card number. Final food counts are due seven (7) days prior to the event. If no guaranteed count is received by this time, the number listed above (estimated number of guests) will be considered the final count. If there is a need to add guests to the final count after the seven (7) day deadline, you will need to submit this in writing directly to the Events Director. There will be a ten dollar (\$10.00) surcharge to each additional add on. We cannot guarantee availability of menu items after the seven (7) day deadline. You may **not** decrease the count because food will have been ordered already.

Prices: Prices are subject to change.

Special Requests: Should you have a special request for items not listed, or have special dietary needs, please inform your event coordinator. We will be most happy to work with you.

Alcohol & Security: Water Street Inns' management agreement with the City of Stillwater requires a uniformed, off-duty police officer to be present when alcohol is being served. The fee for this service is \$200.

Bar Minimum: Cash/hosted bar minimum is \$500 per bartender. If your party does not meet the minimum, the difference will be charged to your credit card the following business day, along with 20% House Service Charge. A \$100 bartender charge is waived with a minimum of \$500 in liquor sales per bar.

Storage and Approval of Materials: Water Street Inn is not a storage facility & will not accept or store any materials prior to the date & time specified in your rental contract. All items and materials used in presentations or in decorating must receive prior approval from Water Street Inn. All items must be removed immediately after the event. Water Street Inn is not responsible for any damage or theft of equipment, decorations or personal properties. Any items left behind will be discarded (i.e. decorations).

Labor Charges: Additional labor fees Water Street Inn incurs as a result of the client's party arriving early or staying late will be passed on.

Checks: Service fee will be charged on returned checks. Personal checks are not accepted less than one week prior to your event.

Special Offers & Discounts: May not be combined.

Sales Tax: 7.125% general tax city & state, 9.125% tax on alcohol

House Service Charge: 20% applied to all food & beverages, room rental and rentals, and other.

Decorating Restrictions: To protect the beauty of this historic site, Water Street Inn needs to approve all decorations. Decorations prohibited by Water Street Inn include but are not limited to: tape, pins, nails, tacky gum, open flames, glitter, confetti and real flower petals. A damage fee will be assessed if these restrictions are not observed. It is the renters' responsibility to inform their decorators and guests of these restrictions.

Alcoholic Beverages: MN State Law states; persons under the age of 21 are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages. Water Street Inn reserves the right to refuse service to anyone.

Tax Exemptions: The Minnesota Department of Revenue requires Water Street Inn to request a "Certificate of Exemption" from all clients claiming tax exempt. Please note that in most cases tax exempt status does not apply to "food, lodging, or entertainment."

Act of God: Water Street Inn will not be held liable for delays, damages or failures in performance due to events of force majeure (causes beyond our reasonable control), including, but not limited to, acts of a governmental body, acts of God, acts of third parties, fires, floods, labor related disputes, power failures, war, terrorism, riots, unavoidable accidents, outbreak of disease, etc.

Music & Rooms: DJ as long as the following rooms on the second floor above the ballroom are booked for the event (Rooms 202, 204, 206, 208, 210 and 212). If a live band is requested, all 24 guest rooms in the north wing are required to be booked by the wedding party. The Water Street Inn does not allow any type of pyrotechnics on the property.

Cancellation Policy: All payments made are non-refundable. Food & Beverage minimum has been guaranteed by the client and must be paid in full in lieu of liquidated damages. Cancellations may be presented in writing for special consideration.

Theft and Damages: The client is responsible for any damage or theft to the premises: its furniture, fixtures, equipment, etc. by themselves, their decorators or guests. A valid credit card will be held in lieu of a damage deposit.

Due Dates & Payments:

Room Rental Fee: Due in full to hold your reservation.

6 Months Prior: 50% of Food & Beverage minimum, excludes taxes and house service charge at this time. *This payment is non refundable*

3 Months prior: 50% of Food & Beverage minimum. Meet with event coordinator to complete menu selections and floor plan. *This payment is non refundable*

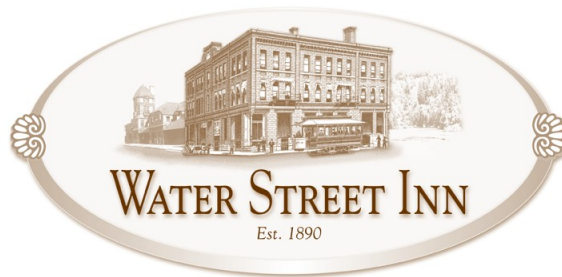
1 Weeks Prior: Final guest count is due. Finalize floor plan. Payment in full for any additional changes is due at this time. Final payment may be made with credit card, cash, or check.

Finance Charge will be passed on all past-due accounts.

Please Note: Significant changes made less than 7 days prior to your event may result in additional charges.

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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

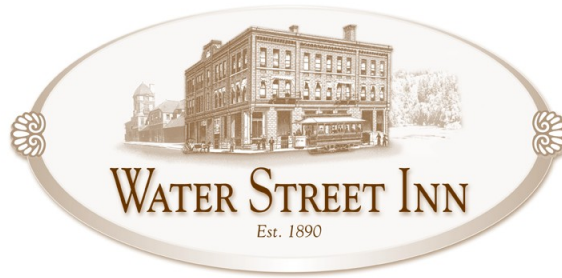
Mini Burgers \$10 per guest
Mini Burgers and French Fries and a Fruit Kabob

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.

All prices subject to 20% service charge plus MN state taxes. Final food count must be guaranteed 7 working days prior to event.

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

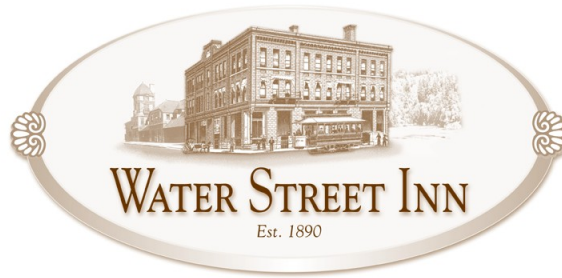
❖ Signature Drink

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.

Water Street Inn

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



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

Wedding Cake

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

All wedding 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

All prices subject to 20% service charge plus MN state taxes. Final food count must be guaranteed 7 working days prior to event.



Announcement Party

Have an announcement party of your engagement. Share a few hours with family and friends and share how you got in engaged.

Butler Passed Champagne and Sparkling Cider

Butler Passed combination of 5 different Hors d' oeuvres

- Assorted Mini Quiches
- Coconut Shrimp with Sweet Chili Dipping Sauce
- Tomato – Mozzarella – basil Skewers
- Mini Quesadillas with Pico de Gallo
- Puff pastry Brie under pecans and honey

Deluxe Dessert Display

Coffee Station with freshly Brewed Coffee Regular and Decaffeinated A Selection of Revolution Teas

LCD Projector, Background Music and Wireless Microphone for any speeches or toasts

\$22 per guest

Bridal Showers

Soup & Sandwich Buffet \$15 per guest

Chef's Soup of the Day
 Chef's Selected Pasta and Potato Salad
 Assorted Ham, Salami, Smoked Turkey and Roast Beef
 Swiss, Pepperjack and Cheddar Cheese
 Kettle Chips
 Freshly Baked Breads
 Lettuce, Tomatoes, Onions Pickles and Mayo
 Assorted Fresh Baked Cookies or Bars
 Freshly Brewed Coffee Regular and Decaffeinated
 A Selection of Revolution Teas

Dessert Display Buffet \$10 per guest

A Delectable assortment of specialty Cakes, Pies, Mini Cookies, Bars & Petite Sweets.
 Freshly Brewed Coffee Regular and Decaffeinated & Punch

Gift Opening/Send off

Water Street Inn Send Off

\$8 per guest

Orange Juice
 Homemade Yogurt Parfait with Assorted Fruits and Seasonal Berries, Honey, Brown Sugar, Granola and Nuts
 Assorted Breakfast Pastries

Beverage

Coffee Station with freshly brewed regular and decaffeinated coffee, Selection of Revolution Teas

Morning Victorian Buffet

\$18 per guest

Orange Juice
 Apple Juice
 Assorted Breakfast Pastries
 Homemade Yogurt Parfait with Assorted Fruits and Seasonal Berries, Honey,
 Brown Sugar, Granola and Nuts
 Scrambled Eggs with Herbs
 Smoked Applewood Bacon
 Link Sausages

Buttermilk Pancakes or French Toast
 Whipped Butter, Maple Syrup,
 Spiced Fruit Sauce and Whipped Cream

Beverage

Coffee Station with freshly Brewed Coffee Regular and Decaffeinated A Selection of Revolution Teas

All prices subject to 20% service charge plus MN state taxes. Final food count must be guaranteed 7 working days prior to event.



Platinum Rehearsal Dinner

5 hours access to a private room (Green Room, Red Room, Private Patio or Ballroom A, B, or C)
(minimum order of 10 people)
\$50 Room Rental

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*

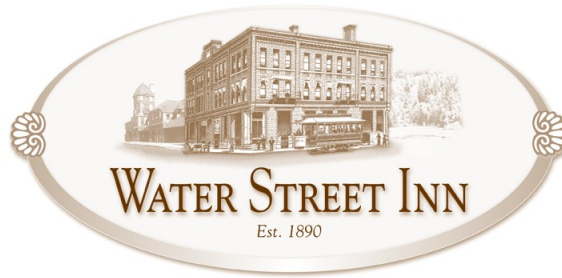
Wine or Champagne Service

One Glass of Wine or Champagne served Tableside

Dessert display

\$36.95 per person

All prices subject to 20% service charge plus MN state taxes. Final food count must be guaranteed 7 working days prior to event.



Deluxe Rehearsal Dinner

5 hours access to a private room (Green Room, Red Room, Private Patio or Ballroom A, B, or C)
(minimum order of 10 people)
\$50 Room Rental

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

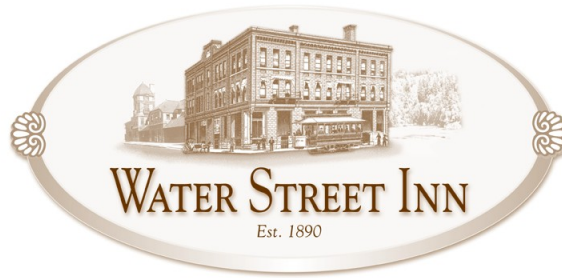
Eight Jumbo Tiger Shrimp Sautéed in Reduced Wine, Garlic, Butter, and spices. 26

*Choice of Sweet Potato Casserole, 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 Rehearsal Dinner

5 hours access to a private room (Green Room, Red Room, Private Patio or Ballroom A, B, or C)
(minimum order of 10 people)
\$50 Room Rental

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

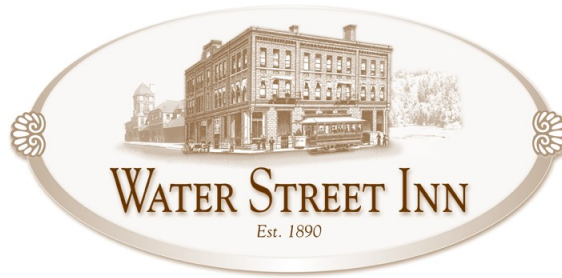
One Glass of Wine or Champagne served Tableside

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

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Bachelor or Bachelorette Party / Sampler Parties

4 hours access to a private room with hors d'ouvers and 3 sampling
(minimum order of 10 people)

Wine Sampling Party - \$35 per person

Martini Sampling Party - \$35 per person

Infusion Party - \$35 per person

Beer Sampling Party - \$35 per person

Scotch Sampling Party - \$50 per person

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

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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

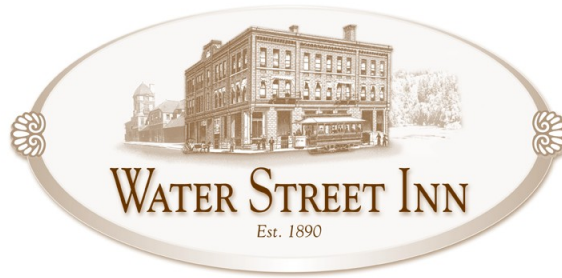
651 280-7299

Violet Victoria Jewelry

Diane Rose
(651) 468-7202

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Decorations

Chair Covers

White, Black & Ivory

Solid	3.00
Deluxe	4.25
Premium	6.50

Sashes

Solid	1.00
Deluxe	1.25
Premium	1.50

Floor Length Round Table Cloths

Solid	14.50
Deluxe	18.00
Premium	22.00

Table Runners

Solid	4.00
Deluxe	5.00
Premium	6.00

Chargers

Solid (gold & silver)	3.00
Beaded	4.00

Staging

4x8	40.00
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Folding Chairs

White Plastic	2.50
White Wooden Chair	3.50
White Chiavari Wood	8.50

Ceiling Draping

Entire Ballroom all 3 Sections	800.00
One Section of Ballroom	300.00
Foyer	200.00

Audio Visual

Easels	5.00
Wireless Microphone	40.00
Screen & Projection Table	25.00
LCD Projector	60.00
2 Speakers and Mixer	200.00

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