



CATERING

Day Events and Meetings

Included Amenities – Restored historic property, wireless internet access, hand-pinned skirting, white or ivory napkins and tablecloths, glassware and flatware, votive candles, beautiful wooden dance floors, and the lovely boutique Hotel 340 housed in the downtown clubhouse.

Menus and Prices - Our catering menus are periodically updated and our event coordinators or website can offer the most current menus. The prices listed on all our catering menus are current. However, due to changing market conditions, these prices may be subject to change. **Menu prices will be confirmed no earlier than 3 weeks prior to your event.** Prices do not include taxes and service charges.

Final Menu Selections, Event Details and Guest Counts – No later than *3 weeks prior to the date* of your event all final menu selections, event details, and guest counts must be placed and confirmed with your event coordinator. This ensures the best possible coordination and execution of your event.

**Please consult your event coordinator or visit our website for the most current menus before making your final selections.*

Room Fees and Food and Beverage Minimums – A non-refundable room fee is required for all events at the time of booking. A food and beverage minimum purchase is assigned to each room and event; please consult your event coordinator for details.

Agreement and Payment Information – Events will not proceed without the returned and signed catering agreement, banquet event order and fulfilled payment information requirements. A credit card authorization form must be on file and will be used to process all payments.

Payments/Cancellations – A calculated portion of the estimated cost of the function must be paid in advance of the event. The University Club does not direct bill any social functions (i.e. weddings, proms, rehearsal dinners, reunions, or other non-corporate events). Cancellation fees are based on the number of days prior to the scheduled event that the event is cancelled. Please consult your event coordinator for details.

Multiple Entrée Selections – You may choose up to three (3) menu selections. Multiple entrée selections will be charged at the current menu price. The University Club requires the client to provide nametags or place cards for the guests indicating their meal selection.

Optional Services and Fees – Depending on the event, some additional fees may be imposed, including: bar service fee; dessert service fee; coat check; valet; security; and rentals from third party vendors. There is a per-person service charge on all special event cakes supplied by the client's vendor. This includes display, cutting and serving. **This charge may be waived if using our preferred vendor.** Consult with your event coordinator regarding your specific needs and current charges.

Vendor Partners – The University Club partners with some of the area's finest service companies to help make your event as memorable as possible. Speak with your event coordinator for names and contact information.

Unless noted prices are per person and do not include sales tax and 20% Service Charge. All Prices Subject to Change.

UNIVERSITY CLUB OF SAINT PAUL · www.universityclubofstpaul.com · (651) 222-1751

Plated Breakfast

*Served with Fresh Orange Juice, Seasonal Fruit, Breakfast Potatoes, Pastries
Butter and Preserves and Coffee or Tea Selection*

Scrambled Eggs and Cheese

Pepperjack Cheese, Chives
Sausage Links, Apple-Smoked Bacon
\$13

Roasted Pepper and Onion Strata

Caramelized Peppers, Onions, Sourdough, Eggs, Choice of Sausage
Links or Apple Wood Smoked Bacon
\$15

Tofu Scramble

Crispy Tofu with Scrambled Eggs, Chili Flakes, Caramelized
Peppers, Potatoes, Mini Frisee Salad, Toast
\$14

Short Stack of Pancakes

Choice of Sausage Links or
Apple Wood Smoked Bacon, Fresh Fruit
\$13

Biscuits and Gravy

Served with Spicy Italian Sausage Gravy
and Scrambled Eggs
\$13

French Toast

Cinnamon French Toast, with Scrambled Eggs, and Choice of Meat
\$14

Steak and Eggs

Grilled Top Sirloin Steak, Scrambled Eggs, Toast,
and Side of Béarnaise Sauce
\$18

Eggs Benedict

Poached Eggs, Crispy Proscuitto and
Herbed Hollandaise Sauce
\$16

Continental Breakfast

The Classic

Chilled Orange Juice
Assorted Breakfast Pastries
Sweet Butter and Preserves
Coffees, Tea, and Milk
\$12

The Deluxe

Chilled Orange Juice
Fresh Seasonal Fruits
Assorted Breakfast Pastries
Bagels and Cream Cheese
Sweet Butter, Preserves
Coffee, Tea and Milk
\$16

The Executive

Chilled Orange Juice
Fresh Seasonal Fruits
Assorted Breakfast Pastries
Bagels and Cream Cheese
Assorted Cereals and Milk
Low Fat Yogurts
Sweet Butter, Preserves
Coffees, Tea and Milk
\$18

Breakfast Additions

*Additions to the Buffets and Continental Breakfasts
Are priced per person*

Assorted Cereals and Milk \$3.50
Breakfast Potatoes \$3.50
Fresh Scrambled Eggs \$4.00
Oatmeal with Macerated Berries and Brown Sugar \$4.50
Low Fat Yogurts and Granola \$4.00
Smoked Salmon Display \$5.00
Smoked Salmon with Bagels and Cream Cheese \$6.00

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Breakfast Buffet

Available for 25 or more guests

The Scholar

Scrambled Eggs and Sautéed Onions
Sausage Links and Apple Wood Smoked Bacon
Breakfast Potatoes
Fresh Seasonal Fruit
Assorted Fresh Muffins Butter and Preserves
Chilled Juice, Coffee, Tea and Milk
\$17

The Breakfast Classic

Classic Eggs Benedict, Canadian Bacon and Herbed Hollandaise
Sourdough Strata, Caramelized Peppers and Onions
Apple Wood Smoked Bacon
Fresh Seasonal Berries and Fruit, Hazelnut Scented
Whipped Cream
Assorted Fresh Muffins Butter and Preserves
Chilled Juice, Coffee, Tea and Milk
\$19

The Saint Paul

French Toast, Raspberry Maple Syrup
Scrambled Eggs, Sautéed Onions and Chorizo Home Fries
Herbed Baked Salmon, Caramelized Leeks, Tomato Caper
and Cream Sauce
Sausage Links and Crisp Bacon
Assorted Fresh Melon Wedges
Chilled Fruit Juices, Coffee, Tea and Milk
\$22

The Summit

Poached Eggs, Caramelized Onion and Pepper Hash,
Tomato-Hollandaise Sauce
Breakfast Quesadillas, Chorizo, Scrambled Eggs, Queso Fresco, Avocado, and Cilantro
French Toast, Raspberry Maple Syrup
Frisée Salad, Apples, Fennel, Citrus Vinaigrette,
and Crumbled Blue Cheese
Granola and Organic Low Fat Yogurt
Seasonal Fresh Fruit with Vanilla-Raspberry Yogurt Dip
Assorted Croissants and Fresh Muffins
Bagels and Flavored Cream Cheese and Butter
Chilled Fruit Juices, Coffee, Tea and Milk
\$23

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Meeting Breaks

The Natural

Served with Trays of Freshly Baked Brownies and Cookies.
Chilled Lemonade and Mineral Water.
\$6

Yogurt Delight

Yogurt Parfait Bar
Vanilla Yogurt, Honey, Berries, Granola, Chilled Juice
\$7

The Marathoner

An Assortment of Fresh Fruit, Croissants,
Bagels and Cookies. Juice, Mineral Water.
\$8

Vegetable Break

Assorted Fresh Vegetable Crudités
Seasonal Dressings and Sauces, Fruit Juice
\$7

Heart Healthy

Assorted Yogurts, Granola Bars,
Fresh Sliced Fruit, Juice and Mineral Waters
\$7

Afternoon Tea

Assorted Finger Sandwiches, Mini Tartlets,
Petit Fours, Assorted Teas and Iced Tea
\$15

Additional Break Selections

Beverages

Coffee Station	\$3	person
Fresh Brewed Iced Tea	\$30	gallon*
Coke, Diet Coke & Sprite	\$3	each
Bottled Water	\$3	each
Milk	\$2.75	each
Orange Juice	\$7	carafe
Individual Cans Juice	\$4	each
Fresh Lemonade	\$30	gallon*
Fruit Punch	\$35	gallon*
Red Bull Energy Drink (sugar free)	\$5	each

**approximately 18 – 7 oz. servings*

Break Snacks

Fresh Assorted Muffins	\$29	dozen
Bagels with Cream Cheese and Preserves	\$36	dozen
Croissants with Butter and Preserves	\$36	dozen
Fudge Brownies	\$28	dozen
Assorted Baked Cookies	\$24	dozen
Potato Chips & Dip	\$3	person
Tortilla Chips, Quacamole, Salsa	\$4	person
Popcorn (plain)	\$3	person
Chocolate Dipped Strawberries	\$36	dozen
Assorted Finger Tea Sandwiches	\$30	dozen
Fresh Mixed Sliced Seasonal Fruit	\$4	person
Whole Fresh Seasonal Fruit	\$3	each
Granola Bars	\$2.50	each
Mixed Nuts	\$4	person
Pretzels	\$3	person

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Working Lunches

Served Plated

Includes Rolls, Family Style Bars & Cookies, Coffee, Tea or Iced Tea

Cobb Salad

Chopped Romaine, Bacon “Bits”, Oven Roasted Chicken, Hard Cooked Egg,
Blue Cheese, Tomato, Avocado, Red Wine Vinaigrette
\$16

Bibb Lettuce Salad

Chopped Egg and Caper Emulsion, Cherry Tomato,
Fine Herbs, Julienne Carrots
\$13

Maryland Crab Cakes

Avocado, Cherry Tomato, and Spinach Salad, with
Citrus Vinaigrette and Tarragon Aioli
\$17

Braised Short Rib Sandwich

Cabernet Braised Short Ribs, Horseradish Crème Fraîche,
Red Onion Marmalade, Sourdough Bun with Side of Fresh Fruit
\$15

Tempura Fried Walleye Sandwich

Chiffonade of Romaine, Caper Aioli, Pickled Red Onions,
Ciabatta Bun with Side of Fresh Fruit
\$16

Spice Rubbed Grilled Chicken Sandwich

Oven Dried Tomato, Basil Pesto, Roasted Red Peppers, Pepperjack,
Romaine, Ciabatta Bun, Fresh Fruit
\$14

Grilled Tiger Prawn and Dill Salad Croissant

Grilled Tiger Prawns tossed in a Dill Crème Fraîche, Bibb Lettuce,
Tomato, and Cucumber with Side of Fresh Fruit
\$15

Vegetarian Croissant

Avocado, Radish Sprouts, Cilantro, Tomato, Queso Fresco,
Roasted Red Pepper, Sriracha Aioli, Bibb Lettuce with Side of Fresh Fruit
\$13

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Day Meeting Package

Full Day - \$60 / person

Half Day - \$45 / person with Lunch

Half Day - \$30 / person without Lunch

Price does not include Room Fee, taxes and service charges.

Available Monday - Friday

Morning Continental Breakfast - Served in Your Meeting Room

Freshly Squeezed Orange Juice

Fresh Seasonal Fruits

Fresh Baked Breakfast Pastries and Bagels

Butter and Preserves

Coffee, Decaffeinated Coffee & Tea

Mid-Morning - Served in Your Meeting Room

Lo Fat Granola Bars

Individual Fruited Yogurts

Assorted Soft Drinks

Bottled Water

Coffee, Decaffeinated Coffee & Tea

Lunch – Served in Separate Event Room

The Summit Deli

Chilled Pasta Salad with Broccoli, Bacon, Cherry tomato, and Russian Dressing

Shaved Roast Beef, Maple Syrup Glazed Ham, Rosemary and Mustard Roasted Turkey

Cheddar Cheese, Pepperjack Cheese, and Swiss

Sliced Onion, Cucumber, Tomato, Sprouts, Lettuce, and House Made Condiments

Sourdough, Ciabatta Bun, Whole Grain, or Marble Rye

Potato Chips, Pretzels, Fresh Fruit, Cookies, and Brownies

Coffee, Decaffeinated Coffee, and Tea

Mid-Afternoon Break - Served in Your Meeting Room

Fudge Nut Brownies and Cookies

Whole Fruit

Assorted Soft Drinks

Bottled Water

Coffee, Decaffeinated Coffee & Tea

Presentation Equipment

Screen, Extension Cord, Flipchart & Markers and AV Cart

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Plated Lunches

All Lunches include, Rolls, Coffee, Tea or Iced Tea

Starters

Mix Greens

Shaved Fennel, Radish, Cucumber and Citrus Vinaigrette
\$5

Panzanella

Sourdough Croutons, Red Peppers, Julienne Red Onion,
Cucumbers, Tomato, Romaine, Oregano, Parsley,
Red Wine and Dijon Vinaigrette
\$6

Classic Caesar

Sourdough Croutons, Grated Parmesan, Caesar Dressing
Anchovies on Request
\$6

Blue Cheese and Cranberry

Seasonal Lettuces, Candied Walnuts, Sliced Granny Smith Apples,
Crumbled Local Blue Cheese, Honey Walnut Vinaigrette
\$6

Roasted Beet and Goat Cheese Salad

Frisee, Candied Walnuts, Citrus Segments
Blood Orange, Poppy Seed Vinaigrette
\$6

Chicken and Wild Rice Soup

\$5

Butternut Squash Soup

Candied Pecans, Moroccan Spiced Crème Fraiche
\$6

Corn Bisque

Chili Oil, Cilantro Pesto and Spicy Popcorn
\$6

Roasted Tomato and Red Pepper Soup

Croutons and Parmesan
\$6

Entrées

Truffle Mac n' Cheese

Arugula, Brie, Mascarpone, Herbed Breadcrumbs, Parmesan
\$26

Wild Mushroom Ravioli

Parmesan Cream Sauce, Roasted Mushrooms, Peas, Parmesan, Bread
Crumbs
\$31

Roasted Airline Chicken Breast

Potato Puree, Sautéed Haricot Vert, Maple Scented Chicken Reduction
\$32

Marinated and Grilled Chicken Breast

Roasted Fingerling Potatoes, Wild Arugula, Chicken Jus
\$29

Grilled Pork Tenderloin

Garlic Mashed Potatoes, Julienne Snow Peas, Pork Reduction
\$31

Grilled Double Cut Pork Chop

Grits, Brussel Sprout Petals, Brandy Veal Jus
\$32

Steak Frites

Grilled New York Strip, French Fries, Herb Aioli, Horseradish Crème
Fraiche
\$44

Butternut Squash Ravioli

Sautéed Spinach, Sage Brown Butter Sauce
\$28

Caramelized Tofu

Butternut Squash-Miso Sauce, Pan Roasted Baby Bok
Choy, Scallions, Mushrooms
\$25

Cabernet-Braised Short Ribs

Stickney Hill Goat Cheese Polenta, Garlic Braised Greens, Red Wine
Jus
\$36

Grilled Filet Mignon

Cauliflower Puree, Shittake Salad, Soy-Truffle Vinaigrette
\$45

Roasted Duck Leg Confit

Lettuces, Cranberries, Granola, Blue Cheese, Honey Vinaigrette
\$25

Paprika-Roasted Game Hen

Rye Bread Stuffing, French Green Beans, Apple Cider Gravy
\$32

Grilled Top Sirloin Steak

Roasted Red Potatoes, Chevre Creamed Spinach, Cripny Onions
\$34

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16oz. Angus Ribeye Steak

Horseradish Fingerling Potatoes, Carrot Puree, Cognac Sauce
\$65

Roasted Rack of Lamb

Broccoli Puree, Roasted Potatoes & Baby Carrots, Black Olive Lamb
Jus
\$55

Herb-Crusted Walleye

English Pea & Mint Puree, Asparagus and Black Olive Ragout, Pine
Nut Cream Sauce
\$30

Pan-Seared Chilean Sea Bass

Roasted Baby Zucchini and Squash, Tomato Consommé
\$39

Poached Lobster Tail

Sweet Corn Risotto, Fennel Frond and Herb Salad, Béarnaise Sauce
\$55

Shrimp & Grits

Polenta, Sautéed Shrimp, Arugula, Shellfish Cream
\$28

Seared Atlantic Salmon

Goat Cheese Risotto, Bloody Mary Broth, Scallions
\$31

Fish and Chips

Beer Battered Cod or Walleye, French Fries, Remoulade, Lemon
Wedges, Vinegar Aioli
\$17

Sandwiches**Braised Short Rib Sandwich**

Cabernet Braised Short Ribs, Horseradish Crème Fraîche,
Red Onion Marmalade, Sourdough Bun with Side of Fresh Fruit
\$15

Tempura Fried Walleye Sandwich

Chiffonade of Romaine, Caper Aioli, Pickled Red Onions,
Ciabatta Bun with Side of Fresh Fruit
\$15

Spice Rubbed Grilled Chicken Sandwich

Oven Dried Tomato, Basil Pesto, Roasted Red Peppers, Pepperjack,
Romaine, Ciabatta Bun, Fresh Fruit
\$13

Vegetarian Croissant

Avocado, Radish Sprouts, Cilantro, Tomato,
Queso Fresco, Roasted Red Pepper, Sriracha Aioli,
Bibb Lettuce with Side of Fresh Fruit
\$12

Entrée Size Salads**Grilled Chicken Caesar Salad**

Sourdough Croutons, Romaine, Caesar Dressing,
Grated Parmesan - *Anchovies on Request*
\$16

Bibb Lettuce Salad

Chopped Egg and Caper Emulsion, Cherry Tomato,
Fine Herbs, Julienne Carrots
\$12

Chilled Tiger Prawn Salad

Poached Tiger Prawns with Feta Cheese, Red Onion,
Tomato, Cilantro, Capers, Cucumber,
Frisée, Garlic Miso Vinaigrette
\$17

Salmon Salad

Mixed Greens, Shaved Fennel, Radish,
Cucumber, Citrus Vinaigrette
\$17

Cobb Salad

Chopped Romaine, Bacon "Bits", Oven Roasted Chicken, Hard
Cooked Egg, Blue Cheese, Tomato, Avocado,
Red Wine Vinaigrette
\$15

Panzanella Salad

Sourdough Croutons, Red Peppers, Julienne Red Onion,
Cucumbers, Tomato, Romaine, Oregano, Parsley,
Red Wine and Dijon Vinaigrette
\$12

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Dessert

\$6 / person

Chocolate Mousse

Fresh Seasonal Berries and Mint

Chunky Chocolate Brownie

Coconut Caramel, Candied Walnuts, Mint,
Coconut Anglaise

Belgian Chocolate Torte

Whipped Cream and Berries

Goosey Chocolate Cake

Pineapple and Cardamom Compote,
Pineapple Chip, Crème Anglaise

Tiramisu

Orange Zest, Macerated Raspberries, Mint

New York Style Cheesecake

Orange Zest, Macerated Raspberries, Mint

Apple Bavarian Cheesecake

Pirouette Cookie, and Caramel Sauce

Seasonal Fruit Cobbler

Streusel Dough, Vanilla Bean Ice Cream

Seasonal Macerated Berries

Hazelnut Scented Whipped Cream, Candied
Walnuts, Mint, Pirouette Cookie

Classic Crème Brûlée

Baked Custard with Madagascar Vanilla
Beans and Caramelized Sugar

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Buffet Lunch

Available for 25 or more guests

The Basic Deli

(For groups of 12 or more)

Assorted Deli Cold Cuts, Egg Salad, Sliced Cheeses and Tomatoes
Fresh Breads and Assorted Condiments
Mixed Greens Salad or Classic Caesar Salad
Compote of Fresh Fruit
Regular or Decaffeinated Coffees, Tea or Milk.
\$16

Soup and Salad

Chicken Wild Rice Soup
Roasted Tomato and Red Pepper Soup with Croutons and Parmesan
Mixed Green Salad with Citrus Vinaigrette, Cucumber, and Shaved Fennel
Chicken Salad Lettuce Cups with Organic Bibb Lettuce, Cranberries, and Candied Walnuts
Classic Caesar Salad, with Chopped Romaine, Croutons, Caesar Dressing, Grated Parmesan, and a Lemon Wedge
Assorted Breads, and Crackers
Coffee, Decaffeinated Coffee, and Tea
\$18

The Summit Deli

Chilled Pasta Salad with Broccoli, Bacon, Cherry tomato, and Russian Dressing
Shaved Roast Beef, Maple Syrup Glazed Ham, Rosemary and Mustard Roasted Turkey
Cheddar Cheese, Pepperjack Cheese, and Swiss
Sliced Onion, Cucumber, Tomato, Sprouts, Lettuce, and House Made Condiments
Sourdough, Ciabatta Bun, Whole Grain, or Marble Rye
Potato Chips, Pretzels, Fresh Fruit, Cookies, and Brownies
Coffee, Decaffeinated Coffee, and Tea
\$19

Traditional

Dijon Mustard Rubbed Roasted Pork Loin with a Pork Jus
Rosemary Rubbed Chicken Breast with Chicken Jus
Romaine Salad with Chopped Egg, Bacon, Tomato, Avocado, Red Onion, and Red Wine Vinaigrette
Oven Roasted Fingerling Potatoes, and Onions
Glazed Baby Carrots, French Green Beans
Assorted Breads and Butters
Tea, Coffee, and Decaffeinated Coffee
\$25

The University

Herb Crusted Walleye, Pecan Wild Rice Pilaf, Green Beans, Caper Rémoulade
Sage Rubbed Turkey Breast, Cranberry Chutney and Sausage Gravy
Roasted Tomato and Red Pepper Soup with Croutons and Parmesan
Seasonal Lettuces, Candied Walnuts, Sliced Granny Smith Apples, Local Blue Cheese, Honey Walnut Vinaigrette
Garlic Mashed Potatoes
Sautéed Vegetable Mélange
Assorted Breads and Butters
Tea, Coffee, and Decaffeinated Coffee
\$28

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Wedding Packages

Platinum Package

add \$60 to your entrée selection

Open bar service for the first hour of your event with premium rail,
house wine, domestic and import beers

Champagne Toast

Choice of three butler passed canapés and hors d'oeuvres:

Cold Canapés - Fingerling Potato, Roasted Beet and Goat Cheese, Roasted Pork Loin

Warm Hors d' Oeuvres – Chicken Satay, Spanakopita, Coconut Shrimp

Salad Course Upgrade

Entrée Course

Two Wine Pours with Dinner

Dessert Course

Coffee Service

Cordial Station

Late Night Snack

Gold Package

add \$30 to your entrée selection

Open bar service for the first hour of your event with house rail,
wine, domestic and import beers

Choice of three butler passed canapés and hors d'oeuvres:

Cold Canapés - Fingerling Potato, Roasted Beet and Goat Cheese, Roasted Pork Loin

Warm Hors d' Oeuvres – Chicken Satay, Spanakopita, Coconut Shrimp

House Salad Course

Entrée Course

One Wine Pour with Dinner

Coffee Service

Dessert Service

Gift Opening Brunch

\$20 per person / \$15 without Champagne

Butler Passed Champagne & Mimosa, Sparkling Apple Cider, Bottled Water

Assorted Muffins, Pastries and Croissants

Yogurt Parfait

Fresh Fruit

Coffee Station

Wedding Shower Luncheon

\$25 per person / \$20 without Champagne

Butler Passed Champagne, Fruit Punch, Bottled Water

Chicken Almond Salad with Croissants

Assortment of Tea Sandwiches

Fresh Fruit

Assorted Pastries and Chocolate Dipped Strawberries

Coffee Station

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Catering Bar Service

ALL ALCOHOLIC BEVERAGES MUST BE PURCHASED THROUGH THE UNIVERSITY CLUB
STANDARD HOSTED BARS ARE CHARGED ON CONSUMPTION
OPEN HOSTED BARS ARE CHARGED BY THE PERSON/TIME

SPIRITS

**select either our House or Premium bar setup*

	<u>House</u>	<u>Premium</u>
Vodka	Sobieski	Absolut
Gin	Greenall's	Bombay Sapphire
Scotch	Dewar's White	Johnny Walker Red
Whiskey	Windsor	Seagram's VO
Bourbon	Evan Williams	Maker's Mark
Rum	Bacardi	Mount Gay
Tequila	Cuervo Gold	1800 Reposado
Brandy	Christian Brothers	Courvoisier VS
Host Bar	\$6.00 / Highball \$7.50 / Cocktail	\$7.00 / Highball \$8.50 / Cocktail

Cordials - \$8 each

Amaretto Di Saronno, Bailey's, Chambord, Cointreau, Drambuie, Frangelico, Grand Marnier, Kahlua, Rumblemintz, Sambuca Romana, Tia Maria

WINE

Cristalino, Sparkling Brut - Spain \$7/Glass \$28 /Bottle

Canyon Road Winery - California \$7/Glass \$26/Bottle

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

BEER

	<u>Bottle</u>	<u>Keg</u>
Coors Light	\$5.00	\$475
Budweiser	\$5.00	\$475
Summit Pale Ale	\$5.75	\$600
New Castle Brown Ale	\$5.75	\$650
Grain Belt Premium	\$5.50	\$525
Heinenkin	\$5.75	\$650

**Priced Per Keg Must Be Pre-Ordered*

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Hosted Open Bars

Hosted Bars are stocked with each type of liquor, select cordials, mixes and juices, bottled water, soda, our listed bottle beer, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir.

House Labels

One Hour - \$12/person

Each Additional Hour - \$10/person

Premium Labels

One Hour - \$15/person

Each Additional Hour - \$13/person

Wine & Beer Table

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Select any three (2) bottle beers from our list

Charges based on consumption

Ice Luge Martini Bar

Premium selection of Vodka and Gin, assorted olives, cocktail onions, mixes and juices.

House Labels - \$7.50 / martini

Premium Labels - \$9.50 / martini

Ice Sculpture - \$market price

Cordial & Coffee Station

Bailey's, Kahlua, Amaretto, Grand Marnier, Drambuie, DOM B&B,

Frangelico, Godiva Chocolate Liqueur.

Brewed Coffee, Cream, Fresh Whipped Cream and Cigar Cookie Wafers

One Hour - \$15/person

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