

**ULTIMATE
KOSHER
WEDDING
PACKAGE**

INCLUDES

The elegant and dramatic setting of 317 on Rice Park
Choose from four lovely event spaces for
groups from 10 to 250.

Open bar service during the first hour of your reception, serving
premium brand cocktails, select wines and soft drinks.

Champagne toast.

A delicious Kosher dinner prepared by our award winning
culinary staff to include: butler-passed hors d'oeuvres,
reception stations, multi-course plated dinner with selected
accompaniments, gourmet rolls and cracker bread, dessert,
coffee, decaffeinated coffee and hot herbal tea.

Complimentary glass of house red or house white wine with dinner.

In lieu of dessert, we will cut, plate, and serve your
wedding cake to each guest at no additional cost.

Fine Kosher china, glassware and elegant floor-length linens.

Dance floor and stage.

Audio / Visual presentation package
including cordless microphone, LCD projector and screen

Complimentary suite for the evening at The Saint Paul Hotel for the
bride and groom, prepared with turndown service and champagne.

A special guest room rate for your wedding guests
at The Saint Paul Hotel.

FOR MORE INFORMATION OR TO ARRANGE
YOUR PERSONAL TOUR OF 317 ON RICE PARK,
PLEASE CALL US AT 651-726-8800



WILDSIDECATERERS.COM
MANAGED BY MHC • MORRISSEYHOSPITALITY.COM

DAIRY MENU

APPETIZERS

Butler-passed (Choice of three)

Tomato Buffalo Mozzarella Bruschetta
California Rolls, Cherry Tomatoes with Herb Cream Cheese
Spinach and Feta Spanakopita, Brie and Honey Mustard Rolls

HUMMUS DISPLAY

(Offered at each table)

A triple-tier display of Garlic Hummus and Baba Ghanoush
served with Cracker Bread

For the Motzi - A Beautiful Braided Challah Loaf

SOUP

(Choice of one)

Wild Rice Soup or Vegetable Barley

SALADS

(Choice of one)

Traditional Caesar Salad Romaine lettuce with Parmesan cheese
and croutons pre-tossed with Caesar dressing

Strawberry Spinach Salad Spinach leaves, sliced strawberries
and Brie Cheese served with honey mustard

Romaine Salad Hearts of romaine with crumbled bleu cheese,
red onion, cucumber and diced tomatoes
pre-tossed with zesty Parmesan peppercorn dressing

Baskets of Fresh Gourmet Rolls and Cracker Bread with Butter

ENTREES

(Choice of one)

Mushroom, Onion and Asparagus Frittata \$74

Mushroom and Onion Quiche \$76

Pan Seared Salmon with Garlic Ginger \$80

Grilled Salmon with BBQ and Kiwi Sauce \$82

Almond Crusted White Fish with Fruit Salsa \$84

Macadamia Crusted Walleye Pike \$87

Southwestern Sea Bass \$90

DESSERT

Chocolate Dream Cake

Prices listed are per person and do not include a 20% service charge and applicable tax.

Food and beverage minimums apply.

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MEAT MENU

APPETIZERS

Butler-passed (Choice of three)

Pepper Tenderloin on Crostini, Smoked Turkey and Asparagus Wraps
Blackened Tuna on Crostini with Wasabi, Potato Knishes
Sesame Chicken Strips with Ginger Garlic Sauce, Vegetable Spring Rolls

RECEPTION HORS D'OEUVRE STATION

Smoked Salmon Display A mirrored display of smoked salmon
accompanied by capers, chopped eggs, chopped red onions and sliced
vine ripened tomatoes served with sliced marble rye and cracker bread

Oriental Station Vegetable spring rolls, dim sum and fortune cookies

CARVING STATION

(Chef attended - Choice of one)

Sugar Glazed Corned Beef served with mayonnaise,
whole grain mustard and silver dollar rolls

Roasted Turkey Breast served with cranberry relish and silver dollar rolls

For the Motzi - A Beautiful Braided Challah Loaf

SALADS

(Choice of one)

Spinach Salad Spinach leaves with dried cherries and sliced candied
almonds pre-tossed with balsamic vinaigrette

Midwest Salad Blend of mixed greens, dried cranberries, sliced almonds
and mandarin oranges served with honey mustard

Field Greens Salad Mixed field greens with carrot swirls and Roma
tomatoes served with Italian dressing

Baskets of Fresh Gourmet Rolls and Cracker Bread with Margarine

ENTREES

(Choice of one)

Grilled Chicken with Saffron and Rosemary Jus-lie \$85

Sautéed Chicken with Roasted Shallots \$87

Chicken Bigarade \$89

Grilled Chicken with Raspberry Sauce \$92

London Broil Bordelaise \$96

Prime Rib with Sage Au Jus \$98

Filet Mignon with Maître d' Hôtel Sauce \$102

Filet Mignon with Shallot Sauce and

Grilled Chicken with Tomato Cucumber Salsa \$104

Filet Mignon with Maître d' Hôtel Sauce and

Chicken Bigarade \$106

DESSERT

Chocolate Dream Cake



Your Dreams. Your Day.

Our Expertise.

317 North Washington Street • Saint Paul, Minnesota 55102 • (651) 726-8800 • WILDSIDECATERERS.COM



317 On Rice Park
EVENT CENTER

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KOSHER WEDDINGS



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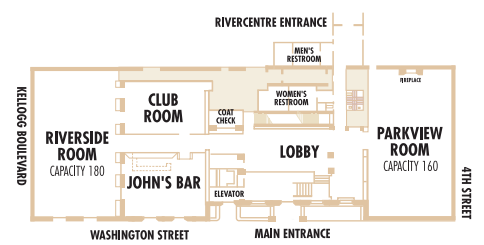
317 On Rice Park
EVENT CENTER



Choosing a place for your wedding reception is important. It needs to be fabulous - elegant and grand, unique, yet classic. You want your guests to really feel they are part of an extraordinary event.

317 on Rice Park is such a place. The first thing you will notice is the building itself, one of the Twin Cities' historic treasures, conveniently located in the heart of St. Paul.

The space, accommodating groups from 10 to 250, is stately and grand - featuring high ceilings, expansive windows and rich, detailed woodwork befitting a building of social and historical significance.



Wildside Caterers is proud to present these Ultimate Kasher Wedding Packages, highlighted by exceptional food and meticulous service, with many of the most requested components of a complete wedding reception.

The 317 on Rice Park Kasher Program is guided by the Rabbinical Supervision of Rabbi Asher Zeilngold with the Adath Israel Synagogue.

The determination of hours required to service Kasher events will be at the sole discretion of the Rabbi based on the specific requirements of your event.

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