

MENU

Weddings & Private Events



317 *On Rice Park*

EVENT CENTER

A warm 317 on Rice Park

W E L C O M E

WELCOME to 317 on Rice Park Event Center! 317 on Rice Park has been a St. Paul landmark since 1914 - a place where friendships flourished and business deals blossomed as a private downtown clubhouse. Now privately owned and managed by Levy Restaurants, 317 on Rice Park begins a new era as one of the Twin Cities most distinguished event venues.

Conveniently located on Rice Park downtown Saint Paul, 317 on Rice Park provides a distinctive setting for corporate meetings and events as well as extraordinary wedding ceremonies and receptions.

We provide personalized assistance with all facets of planning - from meticulously prepared gourmet meals to special decor packages, entertainment and audio-visual resources.



"You don't have to cook fancy or complicated masterpieces, just good food from fresh ingredients."

Your Chef
KYLE BOWLES

Chef Bowles specializes in modern American food and likes to blend timeless Midwestern fare with global trends and flavors. Being raised in Minnesota, Kyle is thrilled to be a part of the action with the Minnesota Wild at Xcel Energy Center and 317 on Rice Park.

Twitter: @bowlesatlarge

COCKTAIL HOUR

Let us bring some amazing small bites to your guests with all the right ingredients to create a sensational start to your reception that is simply perfect--and personalized just for you.



SMALL BITES & HORS D'OEUVRES



HORS D'OEUVRES

Our chef-driven fare brings the heart of the kitchen into your reception through inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

Price per dozen. Minimum order of 4 dozen total.

Chicken

Chicken and Jack Cheese Quesadilla with avocado crema 42.00

Chicken Cordon Blue 75.00

Chicken Meatballs with green chile verde sauce 48.00

Tandoori Chicken Satay with mango salsa 65.00

Beef

Mini Beef Wellington with horseradish cream 75.00

Grilled Beef Tenderloin Bruschetta with caramelized Vidalia onion and horseradish cream 54.00

Beef Cheddar Sliders with barbecue sauce 54.00

Pork

Twice Baked Fingerling Yam with pulled pork 48.00

Crispy Pork Belly Tostones with pickled vegetables slaw and mojo 54.00

Stuffed Mushrooms with fennel sausage and garlic breadcrumbs 65.00

Vegetable

Whipped Ricotta Crostini with olive salad 42.00

Vegetable Spring Roll with sweet chili sauce 48.00

Wild Mushroom and Brie Crostini 48.00

Brie En Crouete with fresh raspberry 60.00

Baby Spinach and Brown Mushroom with pico de gallo 48.00

Seafood

Crab Cake with lemon aioli 75.00

Pesto Marinated Shrimp Shooter with lemon aioli 60.00

Seared Sesame Tuna Wonton with ocean salad and wasabi cream 60.00

Smoked Salmon Crackers with crème fraîche, capers and red onion 58.00

Classic Fisherman's Wharf Style Shrimp Shooter 60.00



SMALL PLATES & BOARDS

Our chef-driven fare brings the heart of the kitchen into your reception through inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

SMALL PLATES

Minimum order of 12 per selection

Pan Seared Sea Scallops with roasted corn relish and balsamic reduction 8.00 each

Chicken Potstickers with vegetable fried rice and sweet soy drizzle 6.00 each

Roasted Chicken Osso Bucco Putanesca with creamy corn polenta 6.50 each

Braised Beef with aged cheddar mac and port wine tomato glaze 7.00 each

Seared Crab Cake with jicama slaw and lemon aioli 6.50 each

Pork Belly Steamed Bun with Hoisin glaze, cilantro, radish and carrot 6.00 each

HEALTHY SNACKS

Seasonal Fresh Fruit with Greek yogurt agave orange dip Chef's Garden Vegetables with buttermilk ranch dip Hummus Trio of traditional, red pepper and edamame with crispy pita chips 13.00 per guest

ARTISANAL CHARCUTERIE

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil

17.00 per guest

BUTCHER BAKER CHEESEMAKER TABLE

Cured meats, local cheeses, mustards, local honey, lavosh and flatbreads

16.00 per guest

MIDWEST CHEESE TASTING BOARD

Chef's Selection of local cheeses, served with local honey, dried fruit garnish, pecans, almonds and flatbreads 16.00 per guest

SEAFOOD DISPLAY

Jumbo Shrimp Cocktail

Crab Claws

Rock Shrimp Ceviche

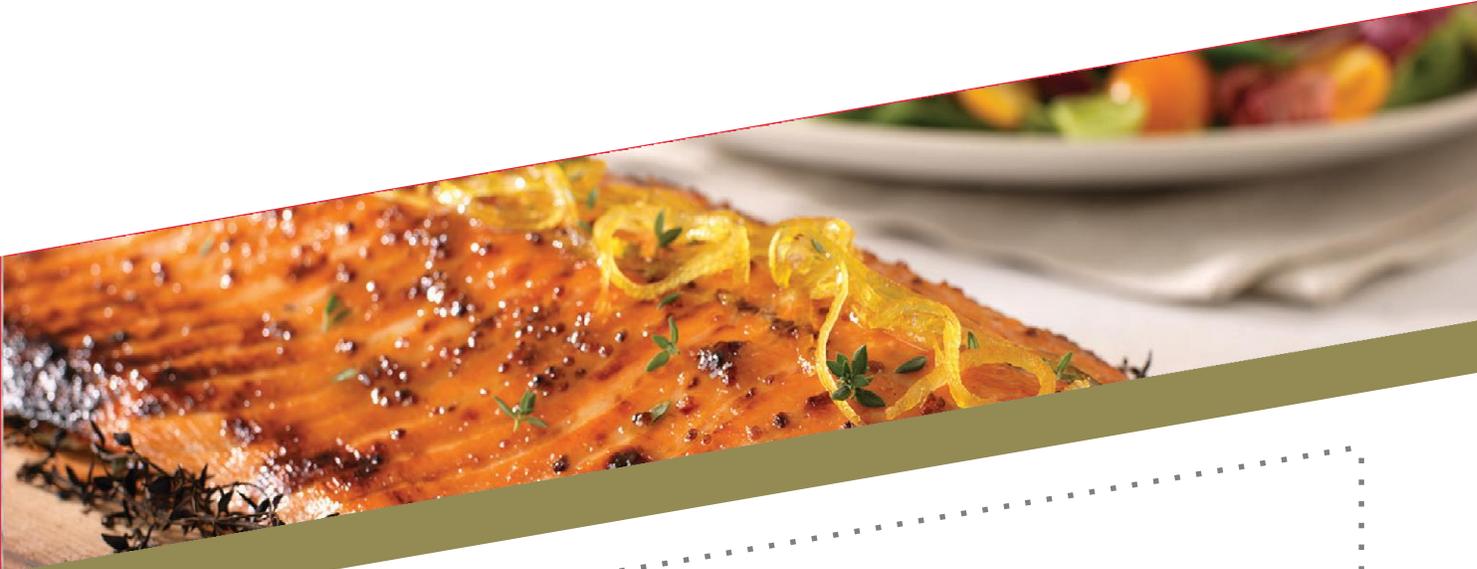
Old Bay Gazpacho

Zesty Cocktail Sauce with Horseradish

Crab Shack Mustard

Lemon Wedges

22.00 per guest



SAINT PAUL FAVORITES

Our signature chef table concepts are proven to be our guest's favorite.
All tables served for a minimum of 50 guests.
A 160.00 Chef's fee will be added to all carving stations.

CARVED ITALIAN SAUSAGE

Grilled Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-basil sauce
Giardiniera
Mini Torpedo Roll

15.00 PER GUEST

CARVED SMOKED RIB-EYE

Arkansas Barbecue Sauce
Smoking Hot and Sweet Barbecue Sauce
Three Mustard Barbecue Sauce
Hot Sauce
Mini Baguettes

21.00 PER GUEST

CARVED SALMON TEPPANYAKI

Green Cabbage Salad
Honey Soy Glaze
Sweet Soy Vinaigrette
Wonton Chips
Edamame Guacamole
Sweet Chili Glaze

16.00 PER GUEST

PORK STEAMSHIP CARVING TABLE

Roasted Pork Steamship
Mac and Cheese Stuffed Potatoes
Hickory Bacon
Romesco
Harissa
Chermoula
Pineapple, Jicama and Cucumber Slaw

15.00 PER GUEST

PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrees are hand-crafted
and served with signature rolls and garlic butter.

Round out your entree option with gourmet salads and desserts.

ENTRÉES

Chicken

Pesto Marinated Chicken Breast with Parmesan risotto, green beans and tomato basil garnish 29.00

Frenched Chicken Breast with caramelized onion and Gruyere potato terrine, seasonal vegetable and thyme au jus 29.00

Wild Mushroom and Boursin Stuffed Chicken Breast with chive potato puree, seasonal vegetables and pan jus 29.00

Lemon Chicken Breast with Vesuvio style potatoes, roasted tomato and lemon garlic sauce 29.00

Beef

Braised Short Ribs with three root mash, honey glazed carrots and natural Cabernet reduction 35.00

Grilled Flat Iron Steak with truffle white cheddar macaroni and cheese and Dijon sauce 38.00

Pan Seared Tenderloin of Beef with smoked sea salt, fingerling potatoes, bistro vegetables and red wine demi 48.00

Grilled Petite Filet Mignon with potato puree and three peppercorn sauce 48.00

Pork

Grilled Pork Tenderloin with smashed brown sugar sweet potato, roasted root vegetable and port wine glaze 32.00

Pork Tenderloin with sweet potato puree and mustard sauce 32.00

Seafood

Chilean Sea Bass with sweet soy and citrus glaze, wasabi whipped potatoes, snap peas, julienne leeks, red peppers and carrots 52.00

Pan Seared Salmon with butter braised Yukon gold potatoes, creamed spinach and leeks and red pepper jam 35.00

Canadian Walleye with fennel ragout 48.00

VEGETARIAN ENTRÉE SELECTIONS

Cauliflower Steak with baby zucchini, red pepper chimichurri, gremolata and lime zest 36.00

Eggplant Ragù with polenta cake, San Marzano tomatoes, caramelized Cipollini onions and Swiss chard 36.00

Ricotta Cheese Ravioli with roasted butternut squash, spinach, sage brown butter and Pecorino Romano 36.00

DUET ENTRÉE SELECTIONS

Filet Mignon and Pan Seared Scallops with horseradish thyme potato gratin, and mushroom demi 65.00

Roasted NY Strip Steak and Jumbo Garlic Shrimp with fingerling potatoes and roasted garlic demi 53.00

Pepper Crusted Sirloin and Pan Seared Lemon Chicken with tomato-basil relish, Cabernet mashed potatoes and caramelized shallot jus 51.00

SALAD

Mixed Field Greens, cucumber, grape tomato, carrot and herb vinaigrette 5.50

Arugula, shaved fennel, Valencia orange and Meyer lemon vinaigrette 7.00

Charred Romaine, house croutons, Parmesan tuile and lemon caper vinaigrette 5.50

Caprese Salad, layers of tomatoes, mozzarella, greens, basil oil and aged balsamic 7.00

Baby Spinach, peppadew, crispy pancetta, manchego and sherry vinaigrette 7.50

Poached Pear Salad, mixed greens, local goat cheese, candied pecans and red wine vinaigrette 7.00

Bibb Lettuce, seasonal berries, candied nuts, blue cheese crumbles and lemon vinaigrette 7.00

DESSERTS

Accompanied by freshly brewed Caribou coffee.

Rustic Apple Tart with cinnamon custard sauce 6.00

Chocolate PB Banana Bread Pudding 6.00

Carrot Cake with cream cheese frosting and toasted walnuts 6.00

New York Style Cheesecake with butter crust and berry compote 6.00

Tiramisu with espresso, mascarpone and bittersweet chocolate 6.50

Flourless Chocolate cake with raspberry sauce 6.50

SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.



SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

All specialty cocktails priced to serve 10-12 guests per order.

BLOODY MARY BAR

a fabulous starting point!

Vodka and Bloody Mary mix with beef sticks, celery, cherry tomatoes, pickles, green olives, shrimp and pepperoncini

120.00 per order

SWEET HEAT MARGARITA

A new spin on a classic!

Jalapeño infused tequila, orange liqueur and fresh squeezed lime juice

120.00 per order

OLD FASHIONED

Bitters, soda water, orange and cherry

120.00 per order

CRAFT AND MICROBREW BEERS

Choose from a variety of local brews.

Ask your Catering Sales Manager for current offerings

Priced at 8.00 each

FEATURING THESE LOCAL BREWERIES:

Bent Paddle Golden IPA

Indeed BSide Pilsner

Bauhaus Stargazer

CREATE YOUR OWN SPECIALTY DRINK

Let us help you design your Signature Cocktail.

Maybe it's a favorite flavor or a specialty color.

PRICE MAY VARY DEPENDING ON DRINK

BAR SELECTIONS

Catch up with your guests over a selection of wines and imported and domestic beers, all served by our bar staff.



BAR SELECTIONS

Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Handmade, Bombay Sapphire, Dewar's 12, Maker's Mark, Jameson, Jack Daniel's, Bacardi 8, Jose Cuervo Traditional, Hennessy VS, Martini & Rossi Dry and Sweet Vermouth

9.00 per drink

WINE BY THE GLASS

Little Black Dress Pinot Grigio

Kendall Jackson Chardonnay

Mark West Pinot Noir

Columbia Crest Cabernet Sauvignon

10.00 per glass

PREMIUM BEER 8.00 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 5.00 each

SOFT DRINKS 4.00 each

JUICES 4.00 each

HOSTED PREMIUM BAR

COCKTAILS

Featuring Pinnacle, Bombay, Dewar's, Jim Beam, Bacardi Superior, Captain Morgan, Canadian Club, Jose Cuervo Especial, Christian Brothers VSOP, Martini & Rossi Dry and Sweet Vermouth

8.00 per drink

WINES BY THE GLASS

Pinot Grigio

Chardonnay

Cabernet Sauvignon

White Zinfandel

9.00 per glass

PREMIUM BEER 8.00 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 5.00 each

SOFT DRINKS 4.00 each

JUICES 4.00 each

PACKAGE BAR SERVICE

150.00 Bartender Fee required for all alcohol services. One bartender per 75 guests.

	2 HOURS	3 HOURS	4 HOURS
DELUXE BRANDS	24.00 pp	29.00 pp	34.00 pp
PREMIUM BRANDS	20.00 pp	25.00 pp	30.00 pp
BEER AND WINE	18.00 pp	22.00 pp	26.00 pp
NON-ALCOHOLIC	8.00 pp	11.00 pp	14.00 pp

CASH BAR OPTIONS ARE ALSO AVAILABLE

A minimum per bar is required, as well as a bartender fee.
Please review with your Catering Sales Manager for details.

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites.

WHITE WINE

BUBBLY

- Korbel Brut, California 45.00
- Domaine Chandon Brut, California 69.00
- Veuve Cliquot "Yellow Label" Brut, Reims, France 120.00

BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California 37.00
- Ecco Domani Pinot Grigio, Italy 40.00

FRESH AND FRUITY

- Chateau St. Michelle Riesling, Washington State 40.00
- Seven Daughters Moscato, California 48.00

TART AND TANGY

- Kim Crawford Marlborough New Zealand, Sauvignon Blanc 77.00
- Markham Napa Valley, California, Sauvignon Blanc 54.00

CREAMY AND COMPLEX

- Greystone Chardonnay, California 35.00
- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 46.00
- LaCrema Chardonnay, Monterey, California 90.00
- Sonoma-Cutrer Chardonnay, Sonoma Coast, California 100.00

REFRESHING ROSÉS

- M. Chapoutier Belleruche Rosé (Côtes du Rhône), Rhone, France 45.00
- Kim Crawford Rosé, Hawkes Bay, New Zealand 60.00
- Beringer White Zinfandel, Napa, California 33.00

RED WINE

RIPE AND RICH

- The Federalist Honest Red Blend, California 55.00
- Mark West Pinot Noir, California 38.00
- Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 46.00
- Meiomi Pinot Noir, California 60.00
- 14 Hands Merlot, Washington State 33.00
- Dreaming Tree 'Crush' Red Blend, California 52.00

SPICY AND SUPPLE

- Cline 'Ancient Vines' Zinfandel, California 59.00
- Jacob's Creek Classic Shiraz, Southeastern Australia 40.00

BIG AND BOLD

- Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington 32.00
- Louis Martini Cabernet Sauvignon, Sonoma, California 53.00
- Simi Cabernet Sauvignon, Alexander Valley, California 69.00
- Chimney Rock Cabernet Sauvignon, Napa Valley, California 195.00

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Rosemary Lime and Minted Watermelon.



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services
based on your group from the options below.

ALL NATURAL FRUIT WATERS

choose two

Strawberry Jalapeño

Cucumber Lemon

Peach Pineapple

40.00 per gallon

HOT CHOCOLATE BAR

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, and delightful mini marshmallows 6.00 per guest

FRESHLY BREWED CARIBOU COFFEE

Regular and decaffeinated with cream and sweeteners 36.00 per gallon

HOT TEA SERVICE

Black and herbal selections with lemons and honeys 20.00 per order, serves 12 guest

FRESHLY BREWED ICED TEA

Served with lemons and sweeteners 28.00 per gallon

ASSORTED SOFT DRINKS (12 OZ)

Coke, Diet Coke and Sprite 4.00 each

ASSORTED INDIVIDUAL JUICES

Orange, Mixed Berry and Apple 4.00 each

BOTTLED WATER 5.00 each

SPARKLING WATER 4.00 each

SAN PELLEGRINO SPARKLING WATER (1L) 9.00 each

LATE NIGHT SNACKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something crunchy with gourmet nachos. Customize your late night snack selections to suit any one's late night appetite.



LATE NIGHT SNACKS

Savory, sweet and everything in between--craft the perfect late night snack with a completely customized menu built to satisfy anyone's late night craving.

DONUT SUNDAE BAR

Chocolate and Vanilla Donuts
 Vanilla Bean Ice Cream
 Strawberry, Chocolate and Carmel Sauce
 Seasonal Berries
 Sprinkles, Cookie Crumbs, Crushed Peanuts
 Red Cherries and Whipped Cream
 14.00 per guest

COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip and Peanut Butter Cookies
 Chocolate Brownies and Blondies
 Ice Cold Milk
Ask about our milk and cookie shooters!
 9.00 per guest

CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, jelly roll, chocolate peanut butter cup, double chocolate and vanilla bean 10.00 per guest

GOURMET NACHO & SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips, our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and signature hot sauces
 12.00 per guest

ASSORTED SNACKS

Cookie Sampler - chocolate chip and peanut butter 44.00 per dozen
 Brownies and Blondies 44.00 per dozen
 Bagged Chips 43.00 per dozen Potato Chips and Gourmet Dips - roasted garlic Parmesan, blue cheese and French onion 31.00 (serves 12)
 Snack Attack - snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips 55.50 (serves 12)

MEATBALL BAR

Traditional Beef with marinara sauce
 Chicken with green chile verde sauce
 Thai Pork with ginger-soy barbecue sauce
 Brioche slider rolls

13.00 PER GUEST

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EVENT CENTER



Home of the Minnesota Wild Corporate Offices