



# lora

HOTEL &  
EVENT CENTER

An Invitation into  
the *Unknown*





Celebrate your love story at Lora Hotel & Event Center, where timeless charm meets modern elegance. Nestled on the scenic banks of the St. Croix River, our venue offers the perfect blend of natural beauty and thoughtful design, creating an unforgettable setting for your wedding day.

Lora Hotel's rich history is brought to life through contemporary art and inviting spaces. Our 41 beautifully appointed guestrooms, including the luxurious Empire Suite and the distinctive Stone House Suite, provides a cozy, yet sophisticated retreat. Hidden nooks throughout the property ignite the imagination, offering memorable spaces for intimate moments and cherished memories.

Established in 1882, the original Chicago House located in the historic Grand Garage, was renovated in 2023 to become the Lora Event Center.

Our thoughtfully curated event space is designed to host the wedding of your dreams, all while ensuring your loved ones stay close and cozy within our award-winning boutique hotel. As downtown Stillwater's only venue offering private outdoor space, we provide a one-of-a-kind setting that blends natural beauty with historic charm.

All food and beverage will come from Lora Hotel & Event Center. Experience a culinary journey that pays homage to Minnesota's traditions while offering an in-house pastry chef that specializes in desserts or wedding cakes perfect for your special day.

Drawing from Minnesota's modern-day hunting and gathering, our culinary team crafts memorable dishes with flavors both familiar and unexpected. Utilizing regional farmers, freshwater fishermen, and independent vendors to create fresh, approachable cuisine that reflects the bounty of Minnesota's woods and lakes.

Our bar selection is equally captivating, featuring a thoughtful array of craft cocktails inspired by the region's bold character. Whether you seek a drink to soothe the soul or awaken the spirit, our beverage menu offers something unforgettable.





## CEREMONY/RECEPTION

### LORA Event Center & Patio

Host up to 150 guests for a traditional dinner or up to 200 for a cocktail style reception.

Food & Beverage Minimum: Starts at \$10,000 plus service fees and taxes based on the total amount of food and drinks (including alcohol) consumed. We'll customize this minimum based on your guest count and initial food and beverage preferences.

Venue Rental: Starts at \$2,500 plus service fees and taxes. This covers your event for 12 hours, including setup and teardown. The last call for alcohol is at 11:30 PM, with all events wrapping up by 12 AM.

Outdoor Ceremony (Patio): Available for \$1,000, which includes setup and teardown. Since Minnesota weather can be unpredictable, please note that if conditions require moving the ceremony indoors, it will take place in the ballroom with the existing dinner setup.

Indoor Ceremony + Room Flip for Dinner: Requires a minimum of 2 hours without guests present for the room flip. This option adds \$1,000 plus service fees and taxes to the rental cost.

## EVENT INCLUSIONS

60" Rounds – up to 8 per table

Head Table, Cake, Gift, and High-Top Tables

Banquet Chairs

China, Glassware, Flatware

White or Black Table Linens and Napkins

Dedicated Event Captain, Event Staff

Outside Vendor Cake Cutting & Service - \$5 per person

Champagne Toast - \$10+ service fees and taxes per person

Patio Furniture





## EVENT DECOR/ENTERTAINMENT

The LORA Event Center offers linens, house centerpieces and gold votives. You're welcome to personalize our beautiful event spaces and third party vendors are welcome to help bring your vision to life. Candles with open flames are allowed but must be enclosed in glass for safety. Please note that confetti and loose glitter are not permitted.

You are responsible for booking your own DJs and/or entertainment. Since our spaces do not have built-in audiovisual equipment, we recommend that all DJs and entertainers coordinate with our team to discuss set-up and requirements for a smooth and successful event.

## WEDDING MENU TASTING

Tasting for 2-4 guests is complimentary, after event is contracted.

Each additional guest is \$50+ service fees and taxes.

Tastings are scheduled after you sign the contract, about 120 days before your event date. Availability will determine the exact date and time.



## WEDDING COORDINATION/DAY OF PLANNER

The LORA Event Center does not provide a wedding coordinator or day of planner. Our Catering Team will assist you through the event planning of the set-up, timeline, food and beverage, vendor coordination, and provide all LORA Event Center staff to assist with your day of event. We do require a single point of contact on the day of your event that has the ability to make decisions on your behalf.

## SERVICE CHARGE & TAXES

A 21% taxable service charge and applicable state sales taxes will be added to all food and beverage, as well as audio-visual equipment charges and room rental fees.

A 3% Fee Will Be Added to ALL Credit Card Transactions in Compliance with Minn. Stat.

325G.051

## GUEST COUNTS

We ask for your anticipated guest count at the time of contracting to establish the Food & Beverage required minimum. Your updated guest count should be provided 30-days prior to your scheduled event date. To anticipate food and beverage ordering, menu selections are due 3 weeks out and all final food counts must be submitted 14 days prior to the event.



## GROUP ROOM BLOCKS

Booking a room block does require a contracted event. An event may be defined as a ceremony, reception, rehearsal dinner, welcome reception, or farewell brunch.

All room blocks start at 10 rooms per night and we require 80% of the total room block to be filled per night. Meaning 8 out of 10 rooms contracted per night need to be booked in the block. If that mark is not met, then there is a "Room Block Attrition Fee" applied which is equal to the difference to which you as the contracting person would be responsible for any shortage fees and charged to the credit card on file post event. Hotel does not charge "Room Block Attrition Fee" if the hotel is sold out over the event dates contracted.

The Empire Suite is a unique 600 sq. ft. one-bedroom suite with a separate living room, a king-size bedroom, and a luxurious soaking tub. It also features a private cave-side patio, offering a peaceful outdoor retreat. Perfect for comfort and relaxation, this suite provides an unforgettable experience for wedding couples.

The 1,300 sq foot Stonehouse Suite is adjacent to the hotel, which marries historic allure with modern luxury. This 2-bed, 2-bath haven features a spa-like master bath, inviting you to unwind in tranquility. Experience the convenience of hotel services with the privacy of standalone accommodations.



## GROUP ROOM BLOCKS

### Concessions / Other Information

Complimentary internet in all guestrooms and public spaces

Guest can call directly or use event website link for the discounted group rate

30-day cutoff before event for guests to make their own reservations with the discounted group rate

80% attrition

Rates are exclusive of 11.875% tax

Valet Parking available for \$30 per night

Group Block pricing is contingent on the event dates selected and based on how many room nights and room types available.

## PRE & POST EVENTS

Retreat to the sanctuary and intimacy of our FELLER Restaurant event spaces.

Tucked within the nooks of the cave system, our private event spaces are an unexpected delight for groups wanting a sense of privacy and intimacy.

FELLER Restaurant offers our private cave room or Moon Lounge for rehearsal dinners and farewell brunches. Ask for further details.



## PASSED APPETIZERS

all items sold per person per hour

choice of (3) 27

choice of (5) 40

choice of (7) 49

### VEGETARIAN

### FISH & SEAFOOD

### MEAT

FRIED CHEESE RAVIOLI v

TRUFFLE MUSHROOM &  
GOAT CHEESE WELLINGTON  
v

BRUSCHETTA v

HUMMUS CUCUMBER CUP  
v | vg | df | gf

EGGPLANT CAVIAR SPOON  
vg | df | gf

SPANAKOPITA v

FORAGERS CROSTINI  
df | v

SMOKED TROUT FRITTERS  
df

BACON WRAPPED SHRIMP  
df | gf

CRAB CUCUMBER CUP  
df | gf

SMOKED SALMON CROSTINI

CRUDO SPOON  
df | gf

BEEF CARPACCIO CANAPE  
df | gfr

PROSCIUTTO CANAPE  
gfr

CHICKEN SATAY  
df | cn | gf

BISON TARTARE CROSTINI  
df

BACON WRAPPED DATES

LAMB GYRO BITE

## BOARDS

serves 15-20 guests

served with crackers | bread | accoutrements

CHEESE BOARD v | gf (selection of seasonal cheeses) 100

CHARCUTERIE BOARD gf (selection of cured meats) 100

CRUDITES BOARD df | v | vg | gf (selection of fresh, grilled and pickled vegetables) 65

FRUIT BOARD v | vg | gf | df (selection of seasonal fruits) 65

All prices are subject to a 21% taxable service charge with applicable sales tax

Menu selections are due three weeks prior to event date and final guarantees 14 days in advance

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Dietary Restriction Guideline: v-vegetarian vg-vegan gf-gluten free gfr- gluten free on request df-dairy free cn- contains nuts



## CHEF'S PLATED MENU

served with bread and lemon herbed olive oil

three courses  
75 pp

four courses  
85 pp  
(includes additional starter)

five courses  
90 pp  
(includes additional starter  
and amuse bouche)

### STARTERS

choice of one

SMOKED PHEASANT WILD RICE SOUP gf  
cured and smoked pheasant, mirepoix wild rice, cream

CREAM OF MUSHROOM SOUP v  
creamy wild mushroom ragu, en croute

WATERMELON GAZPACHO v  
yellow tomato sorbet, szechuan peppercorn tuile, cilantro

SIGNATURE HOUSE v  
mix greens, house red wine vinaigrette, sliced red onion,  
chopped tomato, shaved parmesan, breadcrumb

APPLE SALAD gf |v  
apple, fig, manchego, lemon-thyme vinaigrette

NICOISE cn  
haricot vert, kalamata, tomato, red onion, caper, pine nut, evoo,  
aged balsamic, quail egg, beggars purse

TRUFFLE PANNA COTTA  
speck ham, soft herbs, evoo

TOMATO AND SWEET CORN TART v | gf  
sweet corn custard, slow roasted tomatos, shallot confit, crisp corn, micro herb

LOBSTER COCKTAIL df | gf  
persian cucumber, preserve gooseberry, yuzu foam, chili oil

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## CHEF'S PLATED MENU

served with bread and lemon herbed olive oil

### ENTREES

choice of two

add 10 per extra choice per person

NORWEGIAN SALMON gf  
caramelized fennel purée, roasted  
sunchoke, blistered tomato relish

BELL AND EVANS CHICKEN gf | df  
porcini gnocchi, wilted arugula, confit  
shallot, wild mushrooms, black currant  
sauce

SCALLOPS df | gf  
rosemary white bean purée, pomegranate  
molasses, crisp pancetta, micro herb

BISON SHORT RIB gf  
caramelized carrots, gouda grits,  
braising jus, sweet potato crisps

TENDERLOIN gf  
roasted baby beets, grilled asparagus,  
braised leeks, bordelaise

BUTTERCUP RAVIOLI v  
buttercup squash, cream cheese,  
warm spices, preserved lingonberries,  
sage brown butter, grana

VEGAN ENTREE  
chef's choice at request

### DESSERTS

choice of one

NEW YORK STYLE CHEESECAKE  
choice of topping: chocolate, caramel,  
raspberry coulis or macerated berries

SALTED CARAMEL DACQUOISE cn | gf  
chocolate almond meringue, ganache,  
salted caramel mousse

LEMON CHIFFON CAKE  
vanilla bean chantilly, raspberry coulis,  
fresh berry compote

DESSERT DISPLAY  
(ask about our flavor options)  
\*may contain nuts

cupcakes  
chocolate truffles  
bavarian tarts  
profiteroles  
macaroons  
cookies

TIERED WEDDING CAKE  
flavor design with pastry chef  
(additional charges apply)

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## FAMILY STYLE SIDES

8 pp in addition to course menu

POTATO DAUPHINOISE v | gf  
potato, cream, gruyère

BRUSSELS SPROUTS v | cn  
balsamic, gochujang, hazelnuts

BABY ROASTED POTATOES v | gf  
garlic, thyme, lemon, spruce salt, truffle aioli

ASPARAGUS v | gf  
lemon, herbs, parmesan



## LATE NIGHT SNACKS

all items sold per 50 guests

PIZZA (gfr)  
choose two 400

white chicken | margherita (v) | classic pepperoni | the forager (v)

SLIDERS  
choose two 600

smoked pulled pork (gfr) | wagyu beef | veggie patty (gfr) | walleye blt

DIPS (gf | v)  
choose one 300

corn dip with house chips | queso dip with house chips |  
spinach artichoke dip with flatbread



## BAR PACKAGES

### DELUXE

32 per person for first hour  
each additional hour(s) +22

### SPIRITS

tito's vodka  
beefeater london dry gin  
bacardi rum  
el jimador tequila  
jim beam bourbon  
e&j brandy  
dewars scotch

### SIGNATURE COCKTAILS

2 house-selected hand crafted cocktails  
1 n/a cocktail

### VINO

pinot gris | sauvignon blanc | chardonnay | pinot noir |  
red blend | cabernet sauvignon | rose | sparkling

### BEER

local craft beer & seltzer selections



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## BAR PACKAGES

### PREMIUM

36 per person for first hour  
each additional hour(s) +24

### SPIRITS

(all deluxe spirit selections included plus)

grey goose vodka  
hendrick's gin  
diplomatico rum  
casamigos tequila  
woodford reserve 'distiller's select' bourbon  
hennessey vs' cognac  
the balvenie 12yr 'double oak' scotch  
johnny walker black

### SIGNATURE COCKTAILS

2 house-selected hand crafted cocktails  
1 n/a cocktail

### VINO

elevated selections of  
sauvignon blanc | chardonnay | pinot noir |  
red blend | cabernet sauvignon

### BEER

local craft beer & seltzer selections

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All buffets include Coffee, Decaf, Tea and Orange Juice  
served for 60 minutes

\$150 fee added for groups of 30 or less

## BREAKFAST BUFFET

### ST. CROIX CONTINENTAL 35

Assorted Pastries

Sliced Fresh Fruit and Berries

Steel Cut Oatmeal (gf), Raisins, Brown Sugar, Milk

Assortment of Juices

### FELLERS LOGGER 40

Assorted Pastries

Sliced Fresh Fruit and Berries

Greek Yogurt with Honey, Seasonal Berries, Homemade Granola (gf)

Cheesy Scrambled Eggs (gf | v)

Sugar Cured Bacon (gf) & Wild Boar Breakfast Sausage (gf)

FELLER Breakfast Potatoes cubed potatoes with cheese (gf | v)

### LIFT BRIDGE BRUNCH 45

Assorted Pastries

Sliced Fresh Fruit and Berries

Greek Yogurt with Honey, Seasonal Berries, Homemade Granola (gf)

Mini Quiches

Sugar Cured Bacon (gf) & House Breakfast Sausage Links (gf)

Brioche French Toast, Berry Compote (df | gf), Bourbon Maple Syrup (df | gf)

Breakfast Hash Potatoes with Bell Peppers and Sweet Onions (gf | v)

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## FAMILY STYLE BRUNCH

35 per person

assorted pastries and fruit brought to table upon arrival  
followed by platters of aged cheddar scrambled eggs (gf),  
house breakfast sausage links (gf), sugar cured bacon (gf) and Feller hash (gf)  
(vegetarian sausage patties (gf) substituted upon request)

## PLATED BRUNCH

40 per person

### ENTREES

choice of two

choice of three add 5 per person

GREEN EGGS AND "HAM" cn | gf

jimmy red grits, over easy eggs, smoked pork loin, herb-nut salsa

### BENEDICT

house-english muffin, speck ham, poached eggs, hollandaise, Feller hash, dressed greens

BLACKENED SALMON TOSTADA gf

refried black beans, crispy tostada, corn relish, cabbage, tomato, avocado,  
cilantro crema, cotija

### CHICKEN AND BISCUITS

fried chicken, house-biscuits, country gravy, poached eggs, pickled veg, chili honey

### STEAK AND EGGS

sunny side up eggs, aji verde, sweet potato hash

FRITATA v | gf

mushrooms, onions, peppers, arugula, manchego

## SWEET BITES

assorted petit fours

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