

The Lexington Private Dining



A guide to planning your
next event with The Lex



WELCOME TO THE LEXINGTON

Nestled within a quaint and welcoming neighborhood, a restaurant that has been serving the city of St. Paul and the greater metro since 1935, stands proud. The Lex has become an institution, establishing a rich history as a place of celebration, family, and community. Today, we have committed to keeping the tradition alive and well.



Most photos shown in this packet are courtesy of Eric Haugen Photography & Mariah Joy Photography.

Prices are subject to change and do not include a 7.875 Food tax or 23% banquet fee
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The Lexington

est. 1935

THE HISTORY OF THE LEXINGTON

In 1935, Frank and Veronica McLean opened the Lexington, after Prohibition ended in 1933, purchasing the building for only \$2,850. Prior to opening the Lexington, the building was known for being a speakeasy during the Prohibition Era and St. Paul was one of the “wettest” cities in the U. S.

The Lexington was named by a flip of a coin. The McLean’s wanted to name it after the street on which it was located, being Grand or Lexington.

The Lexington remained a family-owned and operated restaurant for decades, establishing itself as both a neighborhood restaurant and a place where people could “see and be seen” and hold celebrations.

In the Spring of 2014, local business men purchased the Lexington and began a three and a half year restoration from top to bottom. New electrical and plumbing systems were installed, front of the house surfaces were refurbished - in addition to gutting the kitchen on the main floor and the creation of a massive prep kitchen in the basement. Another large change was the relocation of the restrooms to make way for the grand staircase in the front of the building and adding elevator access to the second floor. The upstairs event space and new rooftop patio were also created.

The refurbished main floor of the Lexington reopened for guests on Feb. 9, 2017 to crowds the restaurant had not encountered in decades! Critics raved, longtime guests returned with many stories, and new guests have now become regulars. The new event space and rooftop patio and bar opened for guests in September of 2017.



PRIVATE DINING
ROOMS
THE LEXINGTON





McLEAN ROOM

PRICING

Food & Beverage Minimum: *See salesperson for pricing as it is subject to change based on day of the week and season.*

Room Rental: \$500

Deposit: \$1,000

LOCATION

Second Floor

Indoor

ROOM CAPACITIES

Reception: 120

Banquet: 100

Classroom: 50

AMMENITIES

Elevator Access

Built-in-bar

2nd Level Restrooms

AV capabilities

Natural Lighting

Coat Rack





GRAND ROOM

PRICING

Food & Beverage Minimum: *See salesperson for pricing as it is subject to change based on day of the week and season.*

Room Rental: \$250

Deposit: \$500

LOCATION

Second Floor

Indoor

ROOM CAPACITIES

Reception: 30

Banquet: 24

Classroom: 15

AMMENITIES

Elevator Access

Built-in-bar

2nd Level Restrooms

AV capabilities

Natural Lighting

Coat Rack





LINCOLN ROOM

PRICING

Food & Beverage Minimum: *See salesperson for pricing as it is subject to change based on day of the week and season.*

Room Rental: \$250

Deposit: \$500

LOCATION

Second Floor

Indoor

ROOM CAPACITIES

Reception: 50

Banquet: 40

AMMENTITIES

Elevator Access

2nd Level Restrooms

AV capabilities

Coat Rack

Bar (added for additional cost)





WILLIAMSBURG ROOM

PRICING

Food & Beverage Minimum: *See salesperson for pricing as it is subject to change based on day of the week and season.*

Room Rental: \$500

Deposit: \$1,500

LOCATION

First Floor

Indoor

ROOM CAPACITIES

Reception: 100

Banquet: 64

AMMENITIES

Built-in-bar

Natural Lighting





MISC ROOM LOGISTICS

PAYMENT

No checks

Disregard 6.0% surcharge to all guest checks at the bottom of itemized check. It's removed once the 23% banquet fee is tacked on.

ROOM RENTAL

The Lexington Room Rental is to confirm a date and specific space negotiated by the salesperson and host of the event. It blocks a four hour time frame for that date and space. It covers the cost of wear and tear of furnishings, linens, electrical, and cleaning. The room rental is non-refundable.

If guests stay for an extended period outside of their allotted rental frame that has been negotiated, there will be a \$250 room fee tacked on per hour.

BANQUET FEE

The Banquet Fee is a fee to cover the operating cost of hosting a private event at The Lexington. The service charge is retained by The Lexington and is the charge for booking, coordinating, setting up and tear down, and administering the event.

This charge is a fee of hosting a private event. It is not a gratuity. All event staff are paid a livable hourly rate. If you would like to leave a gratuity, you may do so by adding it to the final bill.

All gratuities left to the event staff will go directly to them in its entirety.

FOOD & BEVERAGE MINIMUMS

The Food & Beverage minimum is what is required of the guest/host to spend to host their event. It is to be noted that the room rental, banquet fee, and taxes are not included in the minimum.

DEPOSITS

Deposit secures the date and space of the event for a four hour period. The deposit is non-refundable but will be applied to the final bill at the end of the event.



PROVIDED

On-site coordinator and event manager
Vintage and maintained aesthetic
Tables & Chairs
Linens
Napkins
Candles & Votives
Vases
Parking
Coat Check or Rack
Directional Signage for your guests
Wi-Fi
Bar*
Private Restrooms*
Dedicated event access*

****ASTRICT TO INDICATE IN THE MCLEAN, GRAND, & LINCOLN ONLY****

PARKING

There are a variety of parking options available around the Lexington.

Handicap parking is available in the small lot behind The Lexington Restaurant.

Paid parking is also available in the parking lot behind the Uptowner Café on Grand. Pay attendant OR paybox located near the valet stand in center of lot.

Additional parking is available behind the St. Paul Eye Clinic on Grand.

Due to COVID-19, Valet Parking is not being offered at this time.

FOOD PACKAGES

THE LEXINGTON





PASSED HORS D'OEUVRES

PRICED PER DOZEN

CHILLED

CAPRESE SALAD SKEWER 54

Cherry Tomato, Fresh Mozzarella, Basil

CROSTINI 69

Choice of Sliced Rare Beef or Smoked Salmon, Toasted Rye, Horseradish
Crema, Chive

FRUIT SKEWERS 48

Mint, Local Honey, Poppy Seed

BRUSCHETTA 54

Oven Roasted Tomato, Toasted Pine Nut, Mozzarella

GOUGERES 48

Irish Cheddar, Seasonal Jam

BEEF TARTARE 66

Lettuce Wrap, Mango Salsa, Thai Herbs

ASSORTED DEVILED EGGS 48

Choice of One or an Assortment:

Smoked Salmon

Devilled Ham

Rooster

Black Truffle

Minimum of two dozen per flavor if ordering an assortment

WARM

CHICKEN SATAY WITH PEANUT SAUCE 66

Grilled Chicken Thighs, Peanut Sauce, Mint, Basil, Cilantro

SEASONAL VEGETABLE SKEWERS 48

Fire Roasted, Pesto, Balsamic

STUFFED MUSHROOM CAP 48

Parmesan, Roasted Garlic, Herbed Breadcrumbs

MEATBALL SKEWER 66

Beef and Pork Meatball, Pomodoro, Parmesan

WALLEYE CAKE 84

Aioli, Cucumber Salad

SHRIMP SKEWERS 66

Lemon, Chimichurri

MINI TRUFFLED GRILLED CHEESE 57

Truffled Gouda, Local Honey

ASSORTED TENDERLOIN SKEWERS 96

Choice of One or All

4 Chili Steak Sauce

Horseradish Crema

Chimichurri

Minimum of two dozen per flavor if ordering an assortment

STATIONED HORS D'OEUVRES

SERVES APPROXIMATELY 24 GUESTS

PLATTERS

FRESH FRUIT 110

Mint, Honey Poppy Seed Dressing

SEASONAL VEGETABLE PLATTER 125

Fire Roasted, Pesto, Balsamic, Truffle Aioli

ARTISANAL CHEESE BOARD 150

Local Cheeses, Crackers, Chutney

CHARCUTERIE 150

Mustards, Pickles, Crackers

WOOD FIRE GRILLED BEEF TENDERLOIN 440

Choice of Chilled or Hot

Sliced, Pickled Red Onion, Horseradish Crema

HOUSE SMOKED SALMON 150

Red Onion, Capers, Lemon, Hard Boiled Eggs,
Fresh Dill

SHRIMP COCKTAIL 300

75 Jumbo Pieces, Cocktail Sauce, Horseradish, Lemon

FINGER SANDWICHES

MINI LEX BURGERS 145

Chef Jack's Recipe

American Cheese, Lex Sauce, Shredded Lettuce

CUBANO 145

Pork, Ham, Dill Pickle, Swiss Cheese, Mustard

MUSHROOM SLIDER 120

Arugula, Truffle Gouda, Truffle Aioli (Vegetarian)

CHILLED LOBSTER ROLL 225

Thousand Island Dressing, Scallions



DESSERTS

INDIVIDUAL MINIS SOLD BY THE DOZEN 60

NEW YORK CHEESECAKE

Macerated Strawberries

KEY LIME PIE

CHOCOLATE TORTE

Gluten Free

COOKIES

Choice of Chocolate Chip, Macadamia, White Chocolate, Oatmeal-Raisin

*Add in gluten-free dessert substitutes for an upcharge





THE LEXINGTON 70

Includes Housemade Bread | Price per person

STARTER

MIXED GREENS AND HERB SALAD

Petite Greens, Fresh Herbs, Shaved Seasonal
Vegetables, House Vinaigrette

ENTREE

Pre-Selected by Guest

6oz BISTRO FILET

Mushroom Cream Sauce

WHITEFISH GORBACHEV

Pecan Crusted, Smoked Tomato Butter

PAN ROASTED CHICKEN BREAST

Garlic Jus

SEASONAL VEGETARIAN PASTA

Housemade with Seasonal Vegetables

STARCH

Host to choose one option for the group

WHIPPED POTATOES

WILD RICE PILAF

VEGETABLE

CHEF'S CHOICE SEASONAL VEGETABLES

DESSERT

Host to choose one option for the group

CHOCOLATE TORTE (GF)

NEW YORK STYLE CHEESECAKE

KEY LIME PIE



THE GRAND 85

Includes Housemade Bread | Price per person

SOUP / SALAD

Host to choose one option for the group

CAESAR SALAD | ONION BOUILLON

ENTREE

Pre-Selected by Guest

OVEN ROASTED SALMON

Béarnaise Sauce

SMOKED PORK CHOP

Cracked Black Pepper Sauce

STUFFED CHICKEN BREAST

Truffe Mousse

SMOKED STRIP LOIN OF BEEF

Garlic Jus

STARCH

Host to choose one option for the group

WHIPPED POTATOES

WILD RICE PILAF

VEGETABLE

CHEF'S CHOICE SEASONAL VEGETABLES

DESSERT

Host to choose one option for the group

CHOCOLATE TORTE (GF)
NEW YORK STYLE CHEESECAKE
KEY LIME PIE



THE SUMMIT 100

Includes Housemade Bread | Price per person

SOUP / SALAD

Host to choose one option for the group

CAESAR SALAD | ONION BOUILLON

ENTREE

Pre-Selected by Guest

OVEN ROASTED DUCK BREAST

Cherry Sauce

MUSHROOM CRUSTED BEEF TENDERLOIN

Porcini Jus

LAMB SIRLOIN

Red Wine Sauce

SALMON IMPERIAL

Crab Crusted, Bearnaise Sauce

STARCH

Host to choose one option for the group

WHIPPED POTATOES

WILD RICE PILAF

VEGETABLE

CHEF'S CHOICE SEASONAL VEGETABLES

DESSERT

Host to choose one option for the group

CHOCOLATE TORTE (GF)

NEW YORK STYLE CHEESECAKE

KEY LIME PIE



BEVERAGE PACKAGES

THE LEXINGTON



BAR & BEVERAGE DETAILS

CASH BAR

Under a negotiated 'CASH BAR', guests will purchase their own drinks with card or cash. Host can decide if this is a full bar option or limit it to beer and wine. All selections and pricing would be decided by The Lexington.

OPEN BAR

Under a negotiated 'OPEN BAR', the event coordinator and the host set a dollar amount that is to host beverages up to. If the beverage consumption reaches the set dollar amount mid-event, our staff will ask the planner or host if they would like to increase the amount or turn the bar to a cash bar for guests to then purchase drinks on their own.

HOSTED BAR

Under a negotiated, 'HOSTED BAR', the host agrees to pay based on consumption and from one of the package options below.

OTHER DETAILING

The Lexington bars charge based on consumption for beer, wine by the glass (unless negotiated to be charged by the bottle), and spirits.

All hosted items are subject to a 23% Banquet Fee and applicable tax.

Lexington bars offer last call 30 min prior to guest departure, and close 15 minutes prior to event end.

Lexington bars provide staff, glassware, and all other tools required to provide a functioning service.

Lexington will put out tip jars as they are standard for cash bars. There is the option to remove them for hosted bars.

BAR PRICING SUBJECT TO CHANGE



BEVERAGE TIERS

ALL BEVERAGES ARE CHARGED BASED ON CONSUMPTION

NON-ALCOHOLIC

MOCKTAIL

Lavender Lemon Drop Martini

Lemon Lavender Shrub, Basil 9

SODA

Coke, Diet Coke, Sprite, Ginger Ale

COFFEE & TEA

*Freshly brewed regular & decaf coffee,
and assorted teas.*

All accompanied with accoutrements.

TIER ONE

WINE

Cabernet Sauvignon

Josh Cellars (*CALIFORNIA*) 13/50

Chardonnay

AtoZ Wineworks (*OREGON*) 13/50

Cava

Segura Viudas (*PENEDES, SPAIN*) 13

BEER

4 Seasonal Rotating Taps 8

SIGNATURE COCKTAIL

Our Seasonal Rotating Tap Cocktail

SPIRITS

See spirits list on page.





BEVERAGE TIERS

ALL BEVERAGES ARE CHARGED BASED ON CONSUMPTION

TIER TWO

WINE

Chardonnay

Matanzas Creek (*ALEXANDER VALLEY*) 15/58

Sauvignon Blanc

Whitehaven (*NEW ZEALAND*) 14/54

Cabernet Sauvignon

Josh Cellars (*CALIFORNIA*) 13/50

Pinot Noir

J Vineyards (*CALIFORNIA*) 13/50

Prosecco

La Marca (*TREVISIO, ITALY*) 14

BEER

4 Seasonal Rotating Taps
Several Bottle & Cans

SIGNATURE COCKTAIL

Choose 2 from “*The Classics*”, “*The Originals*”,
and the “*Old Fashioned*” categories on our Lex
Cocktail Menu. Includes our Seasonal Rotating.

SPIRITS

See spirits list on page. Includes spirits from
Tier 1.

TIER THREE

WINE

Chardonnay

Hartford Court Chardonnay (*CALIFORNIA*) 17/66

Sancere

Domaine Malleron (*LOIRE VALLEY, FR*) 18/70

Pinot Gris

Lange Estate (*OREGON*) 15/58

Cabernet Sauvignon

Justin (*PASO ROBLES, CA*) 17/66

Pinot Noir

Roco (*OREGON*) 15/58

Malbec

Terrazas de Los Andes Reserva (*ARGENTINA*) 14/54

BEER

4 Seasonal Rotating Taps
Several Bottle & Cans

SIGNATURE COCKTAIL

Choose 4 from “*The Classics*”, “*The Originals*”,
and the “*Old Fashioned*” categories on our Lex
Cocktail Menu. Includes our Seasonal Rotating
Tap Cocktail.

SPIRITS

See spirits list on page. Full spirits list.



SPIRITS LIST

ALL BEVERAGES CHARGED BASED ON CONSUMPTION

TIER ONE

New Amsterdam Vodka New
Amsterdam Gin Bacardi Silver
Rum Camarena Reposado
Tequila Four Roses Whisky
Canadian Club Whisky
Seagrams Whisky
Windsor Whisky
Redemption Rye
E&J Brandy
Dewars Scotch

TIER TWO

Titos Vodka
Boodles Gin
Beefeater Gin
Captain Morgan Rum
Plantation 3-Star Rum
Patron Tequila
Casamigos Blanco Tequila
Bulleit Bourbon
Crown Royal Whisky
Jack Daniels Whisky
Jameson Whisky
Southern Comfort Whisky
Bulleit Rye Whisky
Hennessy
Johnny Walker Red & Black
Scotch

*Also includes all spirits from tier
one*

TIER THREE

Kettle One Vodka
Grey Goose Vodka
Belvedere Vodka
Bombay Sapphire Gin
Tanqueray Gin
Hendricks Gin
Malibu Rum
Myers Run
Goslings Rum
Patron Silver Tequila
Cincoro Tequila
Xicaru Mexcal
Makers Mark Whisky
Woodford Reserve Whisky
Woodford Rye Whisky
Glenfiddich Scotch
Glenlivet Scotch
Macallan Scotch
Oban Scotch

*Also includes spirits from tier
one & two*