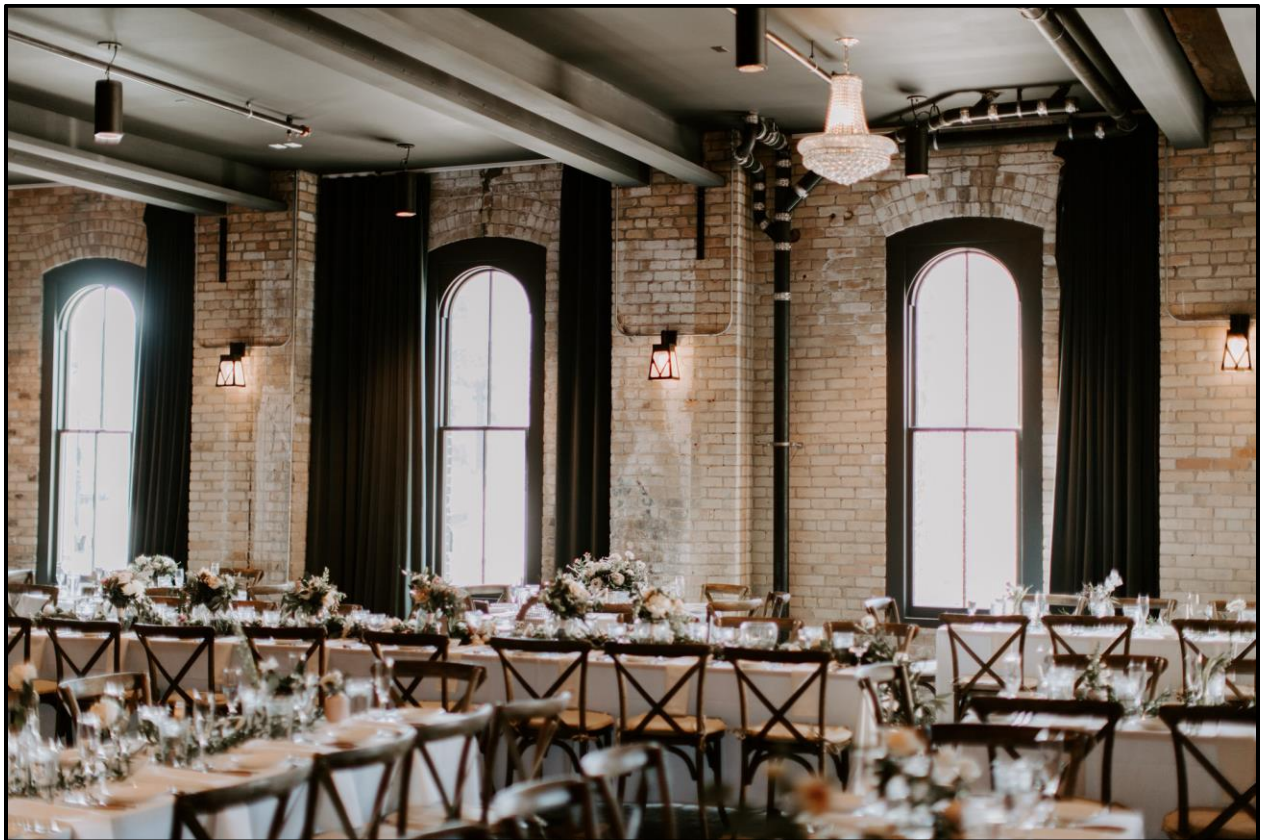


HEWING HOTEL

WEDDING CEREMONY & RECEPTION
PRE & POST EVENTS
MEMORABLE EXPERIENCES





■ Congratulations on your Engagement!

Let's get you better acquainted with Hewing Hotel:

Hewing Hotel's 124 guest rooms and 14 suites and 5 event spaces offers a truly unique Minneapolis experience for travelers and locals who appreciate luxurious accommodations, historic charm and a food and beverage focused experience. Hewing Hotel's name was inspired by the giant pine beams that abound in the interior of the hotel. They were logged in Minnesota and floated down the Mississippi to the mills at St. Anthony Main just down the street. Tullibee is our restaurant and is named after a fish found in many of our 10,000 lakes. Our quality of food is not only represented via the restaurant but stretches out to our other outlets and most importantly, our events. Each guest room and meeting space is unique and slightly different than the next. Exposed wood, metal and brick reveal the building's history as a farm implement warehouse and showroom built back in 1897 and revitalized to the Hewing Hotel we know today. The furnishings are high-end and comfortable, and the luxurious amenities in all rooms and event spaces create an exceptional experience in the heart of Minneapolis's North Loop neighborhood.

All food and beverage will come from Hewing Hotel, with the only exceptions being specialty desserts or wedding cakes from licensed caterers or items approved by our Executive Chef and have a plating fee. Our menu is inspired by the bounty of Minnesota's woods & lakes and pays tribute to the state's strong Scandinavian roots with influence of rural Nordic practices of foraging, butchery and fermentation techniques and heavily driven by seasonality. Our culinary team focuses on hyper-local sourcing and works with regional farmers, freshwater fishermen and other independent vendors to deliver a local, approachable cuisine. The bar serves local craft beers, classic cocktails, and wine varietals with customizable options.



All prices are subject to a 24% taxable service charge and applicable sales tax.
Menu selections are due two weeks prior to event date and final guarantees 72-hours or 3-business days in advance.
Dietary Restrictions Guideline: V – Vegetarian | VG – Vegan | GF – Gluten Free



WEDDING

LARGE CEREMONY | RECEPTION

Andrews Ballroom | Pre-Function | Commissioner Boardroom (optional)

Hold up to 176 guests for a traditional reception or up to 250 for a cocktail style reception.

Food & Beverage Minimum ranges between \$10K-\$20K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires.

Rental of \$1.5K-\$3.5K+ service fees and taxes for 12pm-12am for reception to include set-up and tear-down. Last call for alcohol is 11:30pm with 12:00am event conclusion.

Ceremony + flip of the space for Reception to include Library Lounge, add \$1K+ service fees and taxes to the Rental.

MICRO CEREMONY | RECEPTION

Large Private Dining Room

Holds up to 48 guests for a ceremony or seated meal or up to 55 for cocktail style event

Food & Beverage Minimum ranges between \$2K-\$5K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires.

Rental of \$600-\$2K+ service fees and taxes for 12pm-12am for reception to include set-up and tear-down. Last call for alcohol is 11:30pm with 12:00am event conclusion.

Ceremony + flip of the space for Reception to include Tullibee Lounge, add \$500-\$1K+ service fees and taxes to the Rental.

Rooftop Ceremony

The Rooftop city view outdoor space could provide a beautiful backdrop of the Minneapolis skyline for your ceremony for up to 30 guests. Inclement weather is always a factor in Minnesota, so while this space is truly amazing, it could hinder your day to move your ceremony to the indoor lounge with existing set of lounge furniture.

Ceremonies will require a full buyout of the exterior and interior lounge to guarantee these sections for your event and prohibit others from occupying the spaces.

Rental +service fees and taxes will vary pending on the date and timeframe.

Rooftop Reception

The Rooftop operates on a first come, first available basis for our hotel guests and locals. To do a buyout of this space means you are purchasing all seats and space with potential revenue for the most sought-after space at the Hewing and preventing others from its use.

All prices are subject to a 24% taxable service charge and applicable sales tax.

Menu selections are due two weeks prior to event date and final guarantees 72-hours or 3-business days in advance.

Dietary Restrictions Guideline: V – Vegetarian | VG – Vegan | GF – Gluten Free



The space comes with existing set on the interior lounge and exterior. It holds up to 60-100 guests for a cocktail style reception. Inclement weather is always a factor in Minnesota, so while this space is truly amazing, it could hinder your day to move your reception to the indoor lounge with existing set for standing and sitting setting with lounge furniture with maximum of 50-60 guests.

Food & Beverage Minimum ranges between \$10K-\$25K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires. No plated meals are recommended due to the existing soft seating in this space.

Rental of \$10K-\$15K+ service fees and taxes for 5pm-12am for reception. Last call for alcohol is 11:30pm with 12:00am event conclusion.

EVENT PROVISIONS

60" Rounds - up to 8 per table or 8' Long Tables - up to 10 per table
Rooftop Exception with existing set of soft indoor and exterior tables/chairs
Head Table, Cake, Gift, and High-Top Tables
Banquet Chairs
China | Glassware | Flatware
White or Black Linens and Napkins
Dedicated Event Captain | Event Staff
Dance Floor - \$400+service fees and taxes
Private Bar and Bartender(s) - \$150 each bartender - we require 1/50 guests
Cake Cutting & Service - \$5 per person
Champagne Toast - \$12+service fees and taxes per person

PRE-WEDDING TASTING

Tasting for up to 2 guests is complimentary, if contracted with F&B minimum.
Each additional guest is \$50+ service fees and taxes.
Tasting is scheduled upon contractual commitment and approximately 90-days prior to your scheduled event date. Dates and times are based upon availability.

EVENT DÉCOR & ENTERTAINMENT

The Hewing does not provide centerpieces or décor. You are welcome to customize our beautiful event space(s). Any 3rd party vendors are welcome to help create your desired overall look. Open flame candles are allowed, but if you are thinking of stunning taper candles, they must be protected by glass. Please no confetti or loose glitter.

DJ's and Entertainment are also sourced on your own. Without audio visual in our space(s), all DJ's and Entertainment should check with our Catering Services Team on set-up and requirements to ensure a successful event.

All prices are subject to a 24% taxable service charge and applicable sales tax.
Menu selections are due two weeks prior to event date and final guarantees 72-hours or 3-business days in advance.
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SPECIALTY SERVICES

REFERRALS AND RECOMMENDATIONS

PHOTOGRAPHY

POIEMA
www.poiemampls.com

Eyetography Film +Foto
eyetography.com

Vick Studios
www.vickstudios.com

Perry James Photography
perry.jamesphoto@gmail.com

Bradley Hanson Photo
bradleyhanson.com/

Electric Lime Photography
info@electriclimephoto.com

Time Into Pixels – Photo Booth
info@timeintopixels.com

FLORISTS

Molly | Studio Emme
molly@studioemme.us
(651) 210-0199

Kindred Blooms
<https://kindredblooms.com>

Chez Bloom
<https://www.chezbloom.com/>

Simply Stated Elegance
<https://www.simplystatedelegance.com>

Luna Vinca
<https://www.lunavinca.com>

Sadie's Couture Floral
<https://www.sadiesfloral.com>

Munster Rose
info@munsterrose.com

MUSIC

Rock With U
<https://www.rockwithu.com>

Adagio
<https://adagiodj.com>

Day One DJ
www.dayonedj.com

DJ Joe
+1 (507) 382-5700

DJ Jamal Guy
jamalguy@hotmail.com

The Ring Toss Twins
ringtosstwins@gmail.com

COORDINATORS

Poppati Events, Inc. - Ashley Pachkofsky
poppati.com

Buck & Rose – Meghan Buck
meghan@buckandrose.com

Brittany Morris
bellamystiquedesigns.com

Nicole Hillman
nikkihillweddings@gmail.com

Rocket Science Events – Gretchen Culver
rocketscience.events

SWEET TREATS

Nothing Bundt Cakes, MN
Jamie Cassens | Wedding & Events Director
jamie.cassens@nothingbundtcakes.com

The Copper Hen
www.copperhenkitchen.com

Buttercream
Buttercream.info/wedding-orders

DÉCOR & EFFECTS

Rudy's Rental
www.rudyseventrentals.com

EventLab
www.eventlab.net

Linen Effects
www.lineneffects.com

Eventective
www.eventective.com

Festivities
www.festivitiesmn.com

AVEX
goavex.com
Al Hicks – Director of Event Sales

WEDDING CAKES & TREATS

The Hewing allows you to bring in a wedding cake, cupcakes, etc. provided it is from a licensed bakery. The Hewing asks you to check with your Catering Services Team on cake storage pre & post event as cooler space is limited at the Hewing.

Day of, the Hewing prefers not to handle your cake for set-up and any final touches. We can offer cake cutting and service fee for \$5 per person.

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WEDDING COORDINATOR | DAY OF PLANNER

The Hewing does not provide a wedding coordinator or day of planner. Our Catering Team will assist you through the Hewing planning of the set-up, timeline, food and beverage, vendor coordination, and provide all Hewing staff to assist with your day of event.

Please see our vendor referrals for many wonderful and talented wedding specialists.

SERVICE CHARGE & TAX

A 24% 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.

GUEST COUNT

We ask for your anticipated guest count at time of contracting to contract the Food & Beverage required minimum. Your updated guest count should be provided by 30-day prior to your scheduled event date to anticipate food and beverage ordering and advanced deposit.

GROUP BLOCKS

With our hotel's 124 guest rooms, we offer two types of room blocks: Courtesy Room Blocks and Guaranteed Room Blocks. Booking a room block does require an event contracted with either room block option listed below. An event may be defined as a reception, rehearsal dinner, welcome reception, or farewell brunch.

- **Courtesy Room Block** - For groups hosting an event with our Hotel, and require a room block with 10 rooms per night, they may be able to contract a Courtesy Room Block, depending on hotel availability. This block has no requirement as to how many rooms need to be filled each night. This means that you are not monetarily responsible for any rooms you contract and are not reserved.
- **Guaranteed Room Block** - For room blocks that are attached to an event but are requiring more than 10 rooms on a given night, or depending on hotel availability, we may require 85% of the total room block to be filled per night. 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.

Group Block pricing is contingent on the wedding weekend selected and based on how many rooms nights and room types available to contract.

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PRE & POST EVENTS

REHEARSAL DINNER

Andrews Ballroom | Pre-Function

Hold up to 176 guests for a seated dinner or up to 250 for a cocktail style reception. Some couples choose to have a smaller group for dinner, then open it up to other friends and family for welcome drinks + appetizers.

Food & Beverage Minimum ranges between \$4.5K-\$8K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires.

Rental of \$1.5K-\$3K+ service fees and taxes for 5pm-12am for event to include set-up and tear-down. Last call for alcohol is 11:30pm with 12:00am event conclusion.

Large Private Dining Room

Holds up to 48 guests for a seated meal or up to 55 for cocktail style event.

Food & Beverage Minimum ranges between \$1-\$4K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires.

Rental of \$600-\$1.2K+ service fees and taxes for 5pm-12am for event to include set-up and tear-down. Last call for alcohol is 11:30pm with 12:00am event conclusion.

Commissioner Boardroom + Pre-Function

Holds up to 48 guests for a seated meal or up to 55 for cocktail style event.

Food & Beverage Minimum ranges between \$1-\$4K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires.

Rental of \$500-\$1K+ service fees and taxes for 5pm-12am for event to include set-up and tear-down. Last call for alcohol is 11:30pm with 12:00am event conclusion.

PROVISIONS

60" Rounds - up to 8 per table or 8' Long Tables - up to 10 per table

Banquet Chairs

China | Glassware | Flatware

White or Black Linens and Napkins

Dedicated Event Captain | Event Staff

Private Bar and Bartender(s) - \$150 each bartender - we require 1/50 guests

Champagne Toast - \$12+service fees and taxes per person

All prices are subject to a 24% taxable service charge and applicable sales tax.

Menu selections are due two weeks prior to event date and final guarantees 72-hours or 3-business days in advance.

Dietary Restrictions Guideline: V - Vegetarian | VG - Vegan | GF - Gluten Free



WELCOME RECEPTION

Library Lounge

Hold up to 80 guests for a cocktail style reception. This is our main lobby of the hotel and with a few private event signs and stanchions for the existing area with couches, sitting chairs, coffee table, and pool table. Private bar will be provided in this space.

Food & Beverage Minimum ranges between \$1K-\$5K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires.

Rental of \$500-\$1.5K+ service fees and taxes. Last call for alcohol is 11:30pm with 12:00am event conclusion.

Large Private Dining Room

Holds up to 55 for cocktail style event.

Food & Beverage Minimum ranges between \$1K-\$4K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires.

Rental of \$600-\$1.2K+ service fees and taxes for 5pm-12am for event to include set-up and tear-down. Last call for alcohol is 11:30pm with 12:00am event conclusion.

Rooftop

They Rooftop operates on a first come, first available basis for our hotel guests and locals. To do a buyout of this space means you are purchasing all seats and space with potential revenue for the most sought-after space at the Hewing and preventing others from its use.

The space comes with existing set on the interior lounge and exterior. It holds up to 60-100 guests for a cocktail style reception. Inclement weather is always a factor in Minnesota, so while this space is truly amazing, it could hinder your day to move your reception to the indoor lounge with existing set for standing and sitting setting with lounge furniture.

Food & Beverage Minimum ranges between \$5K-\$12.5K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol) for up to a 3-hour space time for a full buyout, or we can explore options for a ½ buyout with ½ exterior city view and ½ interior lounge for inclement weather for up to 30-40 guests. We customize this minimum to your guest count and preliminary food and beverage desires and hours of use. No plated meals are recommended due to the existing soft seating in this space.

Rental of \$10K-\$15K+ service fees and taxes for a full buyout for 5pm-12am or limited hours of 5pm-8pm or 9pm-12am would have rentals of \$5K-7.5K. Last call for alcohol is 11:30pm with 12:00am event conclusion.

All prices are subject to a 24% taxable service charge and applicable sales tax.
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FAREWELL BREAKFAST

Andrews Ballroom | Pre-Function

Hold up to 176 guests for a seated breakfast. Food & Beverage Minimum ranges between \$2.5K-\$6K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires. Private bar will be provided in this space if you wish for morning bar service for your event. Rental of \$500-\$2.5K+ service fees and taxes pending on hours of use and includes set-up and tear-down.

Large Private Dining Room

Holds up to 48 guests for a seated breakfast. Food & Beverage Minimum ranges between \$500-\$3K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires. Private bar will be provided in this space if you wish for morning bar service for your event. Rental of \$500-\$1.5K+ service fees and taxes pending on hours of use and includes set-up and tear-down.

Commissioner Boardroom + Pre-Function

Holds up to 48 guests for a seated breakfast. Food & Beverage Minimum ranges between \$500-\$3K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol). We customize this minimum to your guest count and preliminary food and beverage desires. Private bar will be provided in this space if you wish for morning bar service for your event. Rental of \$500-\$1.5K+ service fees and taxes pending on hours of use and includes set-up and tear-down.

Rooftop

They Rooftop operates on a first come, first available basis for our hotel guests and locals. To do a buyout of this space means you are purchasing all seats and space with potential revenue for the most sought-after space at the Hewing and preventing others from its use. The space comes with existing set on the interior lounge and exterior. It holds up to 60-100 guests. Inclement weather is always a factor in Minnesota, so while this space is truly amazing, it could hinder your day to move your guests to the indoor lounge with existing set for standing and sitting setting with lounge furniture. A Farewell Brunch Food & Beverage Minimum will range between \$3K-\$10K+ service fees and taxes on consumed sub-totals of food and or beverage (including alcohol) for up to a 3-hour space time for a full buyout, or we can explore options for a ½ buyout with ½ exterior city view and ½ interior lounge for inclement weather for up to 30-40 guests. We customize this minimum to your guest count and preliminary food and beverage desires and hours of use. No plated meals are recommended due to the existing soft seating in this space.

Rental of \$4K-\$12.5K+ service fees and taxes for a full buyout from 11am-4pm or limited hours of 11am-1pm or 2pm-4pm would have rentals of \$2K-5K.

All prices are subject to a 24% taxable service charge and applicable sales tax.
Menu selections are due two weeks prior to event date and final guarantees 72-hours or 3-business days in advance.
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TULLIBEE

MENUS

HORS D'OEUVRES | KOLTBOARDS

SIGNATURE DISPLAYS & CARVING STATIONS

DINNER PLATED | ENHANCEMENTS

DINNER FAMILY STYLE & BUFFET

HOST | CASH BAR

BREAKFAST | BEVERAGES



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HORS D'OEUVRES

Priced by the dozen

VEGETARIAN

▪ Heirloom Tomato Skewers Fresh Mozzarella Cheese Basil (V/GF)	\$48
▪ Carrot Hummus Tart Smoked Paprika Feta (V)	\$48
▪ Grilled Cheese Wildflower Honey Maldon Sea Salt (V)	\$48
▪ Wild Mushroom Croquettes Garlic Aioli Parmesan Cheese (V)	\$48
▪ Seasoned Shoestring Fries Horseradish Dill Aioli (V/GF)	\$51
▪ Feta Stuffed Peppers Chives Garlic Confit (V/GF)	\$54

FISH AND SHELLFISH

▪ Locally Smoked Whitefish Dip Crostini Pickled Grape	\$60
▪ Salmon Crudo Pickled Jalapenos Mustard Greens Sauce (GF)	\$60
▪ Chilled Shrimp Horseradish Cocktail Sauce (GF)	\$66
▪ Broiled Oysters Sherry Dressing Crispy Capers (GF)	\$66
▪ Nordic Crab Cakes Chip Dip Cherry Tomato Relish	\$84
▪ King Crab Nori Butter Finger Lime (GF)	\$108

MEAT

▪ Smoked Pork Loin Pickled Green Beans Caramelized Tomato Jam (GF)	\$54
▪ Dry Aged Beef Tartar Crostini Parmesan	\$60
▪ Hewing Meatballs Beer Cheese Lingonberry Jam	\$48
▪ Fried Chicken Slider CBC Aioli Sweet Pickles	\$54
▪ Tullibee Sliders Burger Sauce American Cheese	\$60
▪ Prime Beef Skewers House Steak Sauce (GF)	\$64
▪ Lefsedilla Smoked Brisket Poblano	\$68
▪ Lamb Chops Mint Salsa Verde (GF)	\$96

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KOLTBOARDS

SMALL 10 GUESTS | MEDIUM 25 GUESTS | LARGE 45 GUESTS

*Served with house jam, mustard & accoutrements

**Served with seasonal dips

Meat*

\$110 | \$200 | \$350

Local and House Made Charcuterie Selection

Cheese*

\$90 | \$180 | \$300

Local and Seasonal Cheeses (V)

Vegetable**

\$85 | \$160 | \$280

Seasonal Assortment (GF/V)

Fruit**

\$85 | \$160 | \$280

Seasonal Assortment (GF/V)

Dessert

\$120 | \$260 | \$380

Assorted Petite Variety

SIGNATURE DISPLAYS AND CARVING STATIONS

CARVING & ACTION STATIONS

\$150 Chef Attendant Fee Per Station

Each Station Serves 20 Guests | Serviced for 90-minutes

Prime Rib Carving Station | \$700

- Parker House Rolls
- Horseradish Cream
- Au Jus

Glazed Ham Carving Station | \$400

- Hawaiian Rolls
- Lingonberry Chutney
- Sweet & Sour Jus

Pasta Action Station | \$350

- Pomodoro Sauce
- Black Pepper Bechamel
- Wild Mushrooms
- House Italian Sausage
- Peppers and Onions

Wild Acres Turkey Breast | \$450

- Parker House Rolls
- Roast Chicken and Herb Jus
- Chili and Herb Salsa Verde

Mojo Rojo Pork Shoulder | \$400

- Nixta Tortillas
- Tomatillo Salsa
- Chow Chow Relish

Whole Beef Tenderloin | \$600

- Caraway Rolls
- Sauce Au Poivre
- Béarnaise

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SIGNATURE DISPLAYS

Each Display Serves 20 Guests

Seafood Tower | \$400

- Chilled Shrimp
- Oysters on the Half Shell
- Marinated Mussels
- Mignonette
- Cocktail Sauce

Salad Bar | \$250

- Baby Kale Caesar
- Greek Mediterranean
- Grain Bowl with Green Goddess

Dips and Spreads | \$300

- Seasonal Crudité
- Gluten Free Crackers
- Carrot Hummus
- Coconut Curry Dip
- Green Goddess
- Toasted Pita

Slider Station - Pick 2 | \$300

Served with Herb Fries and Aioli

- House Slider | Burger Sauce | American Cheese | B&B Pickles
- Cubano | Roast Pork | Ham | Swiss | Mustard & Mayo
- Grilled Cheese | Fhima's Sourdough | Fermented Honey
- Fried Chicken | Spicy Aioli | Bibb Lettuce
- Pork Belly | Asian Slaw | House BBQ Sauce

Street Tacos - Pick 2 | \$300

Served with Nixta Tortillas, Pico de

- Gallo, Cotija, Crema
- Carnitas | Pineapple Braised Pork Shoulder | Salsa Roja
- Barbacoa | Guajillo | Salsa Criolla
- Tinga | Spicy Braised Chicken | Salsa | Lime
- Pescado | Whitefish | Salsa de Aguacate | Cilantro
- Camerones | Chili Lime Shrimp | Taqueria Slaw | Cilantro

SIGNATURE DISPLAYS AND ACTION STATION ENHANCEMENTS

Priced per person

- 4 Cheese Macaroni and Cheese \$10
- Farro and Wild Rice Pilaf \$8
- Boursin Creamed Spinach \$14
- Wild Mushroom Medley with Sherry \$18
- Fried Brussel Sprouts with Fish Sauce Vinaigrette (GF) \$12
- Crispy Potatoes with Beemster XO and Herb Mustard \$8
- Hoisin Glazed Sweet Potatoes with Sage \$8
- Whipped Potatoes with Red Eye Gravy \$10

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DINNER

PLATED THREE COURSES PRICED PER PERSON | 12 GUEST MINIMUM

ADD ON ADDITIONAL STARTER | ENTRÉE | DESSERT +\$10 PER PERSON FOR EACH

Served with Bread and Whipped Butter

Starter Choice of 1

- Artisan Lettuces | Soft Herb Dressing | Rye Crouton | Horseradish (V)
- Barley Salad | Apple Cider Vinaigrette | Fresh Herbs | Blistered Tomatoes (V/GF)
- Squash Soup | Roasted Nuts | Pomegranate Molasses (VG/GF)
- Roasted Tomato, Zucchini, and Bell Pepper Soup | Citrus Crème Fraiche | Torn Bread Croutons (V)

Main Entrée Choice of 2 1 per person

- Seared Norwegian Salmon | Horseradish Crème Fraiche | Marinated Fennel (GF) \$75
- Halibut | Seared Cabbage | Pan Sauce \$80
- Boursin Stuffed Chicken | Roasted Red Potatoes | Chicken Jus \$75
- Charred Pork Coppa | Wild Rice Pilaf | Fermented Tomato Glaze (GF) \$75
- Peterson Farms Ribeye | Potato Pave | (GF) \$95
- Beef Bourguignon | Whipped Potatoes | Poached Green Beans \$85
- Vegetarian Risotto | Black Pepper | Parmesan \$69 (V)
- Center Cut Cauliflower Steak | Red Pepper Hummus | Mint & Date Chutney \$69 (VG)

Dessert Choice of 1

- Lemon Tarts (V)
- Seasonal Cheesecake (V)
- Chocolate Torte | Sea Salt (V/GF)

Add Coffee to
Dessert Course
+\$5 per person



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DINNER ENHANCEMENTS

Priced per person

- Poached Lobster Tail | Drawn Butter \$38
- Jumbo Shrimp Skewer | Scampi Butter \$22
- Finnish Seafood Soup | Rye | Butter \$23
- Prime Tomahawk | Horseradish Cream | Herb Sauce (GF) \$70
- Hidden Streams Lamb Chop | Juniper | Berry Port (V/GF) \$40
- Crab Cake | Chip Dip | Cherry Tomato Relish \$25
- Seasonal Rotolo | Pomodoro | Pecorino Romano (V) \$14
- Twice Baked Potato | Horseradish | Dill Aioli (V/GF) \$7
- Fried Brussel Sprouts | Fish Sauce Vinaigrette (GF) \$12
- Smashed Potatoes | Beemster XO Cheese | Herb Mustard (V/GF) \$7

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FAMILY STYLE & BUFFET DINNER

**FAMILY STYLE | \$85 PER GUEST
BUFFET | \$95 PER GUEST
BUFFET REFRESHED FOR 1 HOUR
20 GUEST MINIMUM**

Served with Bread and Whipped Butter

Starter Choice of 1

- Artisan Lettuces | Soft Herb Dressing | Rye Crouton | Horseradish (V)
- Barley Salad | Apple Cider Vinaigrette | Fresh Herbs | Blistered Tomatoes (V/GF)
- Squash Soup | Roasted Nuts | Pomegranate Molasses (VG/GF)
- Roasted Tomato, Zucchini, and Bell Pepper Soup | Citrus Crème Fraiche | Torn Bread Croutons (V)

Main Entrée Choice of 2


- Seared Norwegian Salmon | Citrus Wine Sauce (GF)
- Halibut | Pan Sauce (GF)
- Boursin Stuffed Chicken | Chicken Jus (GF)
- Charred Pork Coppa | Fermented Tomato Glaze (GF)
- Peterson Farms NY Strip Steak | Juniper Demi (GF)
- Beef Bourguignon
- Vegetable Rigatoni (V)
- Center Cut Cauliflower Steak | Red Pepper Hummus | Mint & Date Chutney (VG)

Sides Choice of 2

- Honey Roasted Carrots (V/GF)
- Wild Rice Pilaf (V/GF)
- Whipped Potatoes (V/GF)
- Roasted Local Mushrooms (V/GF)
- Hoisin Glazed Sweet Potatoes (VG)
- Broccolini | Calabrian Chili | Garlic (VG/GF)
- Roasted Brussel Sprouts | Fish Sauce Vinaigrette (GF)
- Farro and Squash (VG/GF)

Dessert Choice of 1

- Lemon Tarts (V)
- Seasonal Cheesecake (V)
- Chocolate Torte | Sea Salt (V/GF)

Add Coffee to
Dessert Course
+\$5 per person 

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HOST AND CASH BAR

SPIRITS

Local Selections | \$14 each

Lawless Vodka
Ida Graves Gin
Skaalvenn Rum
J Carver Bourbon
El Jimador Tequila

Premium Selections | \$16 each

Wheatley Vodka
Tattersall Gin
Plantation 3 Star Rum
El Jimador Tequila
Makers 46 - Knob Creek Hewing Private Label
Dewar's Scotch
Hardy V5 Cognac

Luxe Selections | \$18 each

Grey Goose Vodka
Hendricks Gin
Plantation 5yr Rum
Herradura Blanco Tequila
Woodford Reserve Bourbon
Laphroaig 10 Scotch
Copper & King American Craft Brandy

Ask us about custom logo or personalized ice for your batched Old Fashioned or Manhattans!



2 weeks advanced notice

NON-ALCOHOLIC

Soda Selections

Coke | Diet Coke | Sprite
\$5 each

Bottled Water

Still | Sparkling
\$7 each

All cash or host bars require a private bar and bartender. Bartender fee of \$150 per bartender with 1 bartender for every 50 guests

BEER

Local Craft Beer

\$8 each

WINE

Red & White Wine

\$11 each

Rose & Sparkling Wine

\$12 each

BATCHED COCKTAILS

Minimum of 30 people

Batches per 30 @ \$500

- Hewing Old Fashioned
- Hewing Manhattans
- Vanilla Bean and Fig Sangria
- Cardamom and Cappuccino Spritz

DRY BAR

- **Prickly Pear Margarita** \$12 each
prickly pear | lime | agave | soda
- **Jalapeno Pineapple Margarita** \$13 each
pineapple | jalapeno simple | lime | soda
- **Lavender Lemonade Mimosa** \$11 each
alcohol free sparkling
- **Hewing Refresher** \$8 each
strawberry | yuzu | angelica root | soda
- **3Leches Kombucha** \$10 each
assorted flavors

Bauhaus NAH \$8 each

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HOST BAR BY THE HOUR

SPIRITS, BEER, WINE & SODA

Local Selections

\$29 per person, for 1-hour

Each Additional Hour(s) +\$18 per person, per hour

Lawless Vodka
Ida Graves Gin
Skaalvenn Rum
J Carver Bourbon
El Jimador Tequila
Red, White, Rose & Sparkling Wine
Local Craft Beer
Soda Selections

Premium Selections

\$34 per person, for 1-hour

Each Additional Hour(s) +\$20 per person, per hour

Wheatley Vodka
Tattersall Gin
Plantation 3 Star Rum
El Jimador Tequila
Makers 46 - Knob Creek Hewing Private Label
Dewar's Scotch
Hardy V5 Cognac
Red, White, Rose & Sparkling Wine
Local Craft Beer
Soda Selections

Luxe Selections

\$38 per person, for 1-hour

Each Additional Hour(s) +\$26 per person, per hour

Grey Goose Vodka
Hendricks Gin
Plantation 5yr Rum
Herradura Blanco Tequila
Woodford Reserve Bourbon
Laphroaig 10 Scotch
Copper & King American Craft Brandy
Red, White, Rose & Sparkling Wine
Local Craft Beer
Soda Selections

BEER, WINE & SODA

Local Beer, Wine & Soda Selections

\$26 per person, for 1-hour

Each Additional Hour(s) +\$10 per person, per hour

Local Craft Beer
Red, White, Rose & Sparkling Wine
Soda Selections

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Serviced for 1 hour
Minimum of 12 Guests
Served with Orange Juice, Local Coffee, and Hot Herbal Tea

PACKAGE 1

\$25 per person

- House Granola & Yogurt | MN Honey (V)
- Seasonal Fruit Platter (VG/GF)
- Assorted Pastries | Fruit Preserves | Cultured Butter (V)

PACKAGE 2

\$40 per person

- House Granola & Yogurt | MN Honey (V)
- Seasonal Fruit Platter (VG/GF)
- Assorted Pastries | Fruit Preserves | Cultured Butter (V)
- Scrambled Eggs (GF)
- Bacon or House Breakfast Sausage (GF)
- Breakfast Potatoes (GF)

PACKAGE 3

\$45 per person

- House Granola & Yogurt | MN Honey (V)
- Seasonal Fruit Platter (VG/GF)
- Gluten Free Breakfast Muffins (GF)
- Scrambled JUST Eggs (VG)
- Overnight Chocolate Chia Pudding (VG/GF)
- Oatmeal | Berries | Maple Syrup (VG/GF)

GRAND BRUNCH BUFFET

\$65 per person | Serviced for 1½ hours
Minimum of 12 guests
Served with Orange Juice, Local Coffee, and Hot Herbal Tea

- Assorted Pastries | Fruit Preserves | Cultured Butter (V)
- House Granola & Yogurt | MN Honey (V)
- Bacon | House Breakfast Sausage (GF)
- Young Greens | Charred Cauliflower | Fried Capers | Lemon Vinaigrette (VG/GF)
- Salmon Gravlax | Rye Bread | Dill Cream Cheese | Capers | Red Onion
- Waffles | Cultured Butter | Local Maple Syrup (V)
- Soft Scrambled Eggs | Chive Butter (V)
- Breakfast Potatoes (VG/GF)
- Seasonal Fruit Platter (VG/GF)
- Overnight Chocolate Chia Pudding (VG/GF)
- Quiche of The Day

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BREAKFAST ENHANCEMENTS PER PERSON FOR EACH

Sweets

- French Toast Platter | Crème Anglaise | Powdered Sugar | Berries (V) \$12
- Waffle Platter | Cultured Butter | Local Maple Syrup (V) \$ 8
- Cardigan Donuts (V) \$55/dozen

*2-Day lead time

Berries & Fruit

- Individual Yogurt Parfait (V) \$8
- Superfood Smoothie (V) \$9
- Seasonal Fruit Platter (VG) \$8
- Grapefruit Brulé (VG) \$8

Protein

- Smoked Salmon | Rye Bread | Dill Cream Cheese | Capers | Red Onion \$14
- Bagel Board | Bakersfield Bagels | Assorted House Cream Cheeses \$9
- Quiche Royale | House Ham | Wild Mushroom | Gouda \$7
- Breakfast Sandwich | Chef's Bread | Fried Egg | Bacon | Red Onion Marmalade | Sriracha Aioli \$11
- Bacon or House Breakfast Sausage (GF) \$10

BREAKFAST BEVERAGE ENHANCEMENTS PER PERSON FOR EACH

- Nitro Cold Brew Coffee \$8
- Cold Pressed Juice \$10
- Sparkling Water \$7
- Mimosa Bar* \$26 (up to 2 hours max)
 - Traditional | Strawberry Basil | Lavender Lemonade | Pineapple & Prickly Pear
- Hewing Traditional Build Your Own Bloody Mary Bar* \$34 (up to 2 hours max)
 - Wheatley Vodka | Tomato Juice | Stuffed Olives | House Made Beef Sticks | Cheese | Pickles | Limes | Horseradish | Assortment of Spices *Required Bartender Fee \$150
- Hewing Ultimate Build Your Own Bloody Mary Bar* \$50 (up to 2 hours max)
 - Greygoose or Tito's Vodka | Tomato Juice | Chilled Cocktail Shrimp | House Slider on a Stick | Grilled Cheese on a Stick | Stuffed Olives | House Made Beef Sticks | Assorted Cheese | Pickles | Limes | Horseradish | Assortment of Spices *Required Bartender Fee \$150

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