



Leopold's
**MISSISSIPPI
GARDENS**
EVENT CENTER



PASSED HORS D'OEUVRES

CONTACT US FOR PRICING

RASPBERRY BRIE BITE fresh raspberry & brie cheese in a phyllo cup, drizzled with raspberry jam (V)

CUCUMBER GUAC BITE spinach guacamole on crisp cucumber topped with pico de gallo & corn tortilla strips (DF, GF, Vv)

BRUSCHETTA CROSTINI diced tomatoes, basil, olive oil & mozzarella mousse on an herb crostini, drizzled with balsamic glaze (V)

❶ BLEU BITE whipped bleu cheese mousse, sliced grapes drizzled with local honey & spiced pistachio in a phyllo cup (V)

CAPRESE SKEWER heirloom grape tomatoes, marinated mozzarella, fresh basil & olives drizzled with balsamic glaze (V, GF)

PEAR, HONEY & BRIE CROSTINI sliced pears baked with cinnamon & Grand Marnier, drizzled with local honey, brie & cornflower garnish (V)

SALMON CREAM PUFFS light, airy cream puffs filled with smoked salmon mousse & fresh dill

BALSAMIC GLAZED PORTOBELLO CROSTINI with creamy garlic aioli, parmesan & fresh chives (V)

❶ MINI BEEF WELLINGTON tender beef & mushroom wrapped in puff pastry, baked & served with a drizzle of our roasted red pepper horseradish mustard and fresh chives

SOUTHWESTERN BITES sweet corn tossed in cilantro & lime with black beans, avocado & red pepper in a phyllo cup (DF) (V)

❶ BACON WRAPPED GOAT CHEESE DATES drizzled with balsamic glaze (GF)



PASSED HORS D'OEUVRES

CONTACT US FOR PRICING

| | |
|------------------------------------|---|
| ❷ APPLEWOOD BACON WRAPPED SCALLOPS | with sesame seeds and your choice of teriyaki or lemongrass sauce (GF, DF) |
| INTERNATIONAL SATAY | choice of: lemongrass ginger chicken (DF), thai peanut chicken (DF) or asian beef teriyaki (DF) garnished with sesame seeds & fresh chives |
| ❷ SMOKED BEEF TENDERLOIN CANAPÉ | smoked in house with boursin cheese & chives on crostini |
| PHYLLO WRAPPED ASIAGO ASPARAGUS | roasted asparagus & asiago cheese in a flaky phyllo dough wrap with roasted tomato coulis (V) |
| ❷ THAI PEANUT CHICKEN WONTON | crushed peanuts & coconut shavings in a crispy wonton cup topped with fresh chives (DF) |
| GRILLED SAMBAL SHRIMP CRISP | with sambal aioli, cucumber mango salsa & wasabi micro greens on a rice cracker (DF, GF) |
| CUCUMBER PLANKED SALMON | lox salmon with crème fraîche & fresh dill on a crisp cucumber plank (GF) |
| CHILI-LIME FIESTA SPOON | seasoned pulled chicken, guacamole, mango salsa & micro greens on an edible corn spoon (DF) |
| FRESH VEGAN SPRING ROLLS | carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and hot mustard sauces (DF, Vv) |
| FRESH SHRIMP SPRING ROLLS | shrimp, carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and hot mustard sauces (DF) |
| LOBSTER CEVICHE | citrus lime marinade with peppers, onions & micro greens, served on asian spoons (DF, GF) |



HORS D'OEUVRES PLATTERS

50 SERVINGS PER PLATTER

ARTISAN SPREADS

choose (3) served with flatbreads, crostinis and artisan breads (V), white bean & kalamata (GF, DF), spicy spinach (GF), herbed lemon chevre (GF), bleu cheese with candied pecans (GF), red pepper hummus (GF)

SEASONAL FRESH FRUIT

varieties of fresh, ripe seasonal fruits including melons, grapes, berries & citrus (GF, DF, Vv)

❶ MEDITERRANEAN DELIGHT

garlic hummus (GF), roasted red pepper hummus (GF), olive tapenade served with carrot & celery sticks, olive medley, cherry tomatoes, baked pita & pretzel chips (DF, Vv)

DOMESTIC CHEESE BOARD

a variety of cheeses that may include: cheddar, swiss, pepper jack, gouda, dill havarti & boursin served with crackers, flatbreads, grapes & strawberries (V)

FARMER'S MARKET TABLE

raw, grilled & pickled seasonal vegetables (Vv) served with cucumber wasabi & ranch dill dips

❶ COLD SMOKED HONEY GLAZED SALMON

with sliced lemons, capers, diced red onion, dill cream cheese & cornichons with mini bagels

GOURMET CHEESE BOARD

chef's selection of the finest imported & domestic cheeses available, with fig spread & local honey served with flatbreads, gourmet crackers, dried fruits & nuts (V)

CLASSIC GULF SHRIMP COCKTAIL

jumbo shrimp delicately poached in our court bouillon with arugula, lemon, parsley & creole cocktail sauce (GF, DF)

❶ PEPPER CRUSTED BEEF TENDERLOIN

grilled then chilled tenderloin with horseradish cream, caramelized onion jam & fresh bakery rolls

CHEF'S CHARCUTERIE BOARD

thinly sliced capicola, salami, prosciutto, soppressata, olives, cipollini onions, peppadew peppers served with flatbreads, crackers, breadsticks, dried fruits and nuts

PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ROLLS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE



STARTERS

SELECT ONE

| | |
|---------------------------|--|
| HOUSE SALAD | crisp romaine, sliced cucumbers, matchstick carrots, tomatoes, croutons & balsamic vinaigrette (DF, V) |
| CLASSIC CAESAR SALAD | crisp romaine, parmesan, and croutons with a zesty caesar dressing |
| SUNBURST SALAD | organic greens, mandarin oranges, and strawberries with choice of poppyseed or blackberry peppercorn dressing (GF) |
| CHERRY & MOZZARELLA SALAD | organic greens, dried cherries and mozzarella with cherry basil vinaigrette (GF) |
| FUJI APPLE SALAD | spring greens, diced fuji apples, roasted brussels sprouts shavings, manchego cheese with waldorf dressing |
| RUSTIC PEAR SALAD | organic greens, diced pears, candied walnuts, and crumbled bleu cheese with champagne pear vinaigrette (GF, V) |
| BUTTERNUT SQUASH SALAD | artisan greens with diced butternut squash, fried onion, crumbled feta, toasted pecans & dried cherries with a maple vinaigrette (DF, V) |

ACCOMPANIMENTS

SELECT ONE FROM
EACH CATEGORY

VEGETABLES

lemon & brown sugar green topped carrots (Vv, GF, DF)
oven roasted asparagus (Vv, GF, DF)
apple cider & bacon roasted brussels sprouts
chef's oven roasted vegetables (Vv, GF, DF)
fresh garlic green beans (Vv, GF, DF)
green beans with carrot spheres (Vv, GF, DF)

STARCHES

parmesan yukon gold spears (GF)
baby red herb roasted potatoes (GF)
cheese stuffed twice baked potatoes
skin-on, roasted garlic white cheddar mashed potatoes
minnesota wild rice pilaf
ancient grains

CHILDREN

AGES TEN AND UNDER
SERVED WITH BABY CARROTS,
RANCH DIP & FRUIT CUP

CRISPY CHICKEN TENDERS (DF)
with tater tots
ketchup & BBQ sauces

HOMEMADE MAC & CHEESE (V)
with a breadstick

KIDS PIZZA
cheese (V)
or
pepperoni

SPAGHETTI & MEATBALLS
with a breadstick



PLATED DINNER SERVICE

PLATED DINNER SERVICE INCLUDES ARTISAN BREADS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

ENTRÉES

STUFFED LINGONBERRY WINGTIP CHICKEN BREAST

stuffed with currant, spinach and mascarpone topped with madeira lingonberry sauce

HERB ROASTED WINGTIP CHICKEN BREAST

with garlic herb or cherry madiera sauce (DF)

MINNESOTA CHICKEN

fresh breast of chicken stuffed with our savory wild rice sage dressing & topped with supreme sauce

❶ CHICKEN ROULADE

chicken breast stuffed with wild rice, smoked gouda & topped with sherry mushroom sauce

CHICKEN VERONIQUE

sautéed in rice flour with chandon sparkling wine sauce & topped with red grapes (GF)

CIDER-BRAISED CHINESE PORK LOIN

tender, thick slices of pork loin with fuji apple demi-glace (DF)

❶ KOREAN BBQ SALMON

char-grilled then glazed & roasted with fresh lemon slice (DF)

BEEF SHORT RIBS

oven-braised beef short rib with sangria reduction (DF)

CRUSTED WALLEYE

pecan or hazelnut, served with lemon & tartar (venue only) (GF)

BEEF TENDERLOIN

grilled and roasted to perfection or herb crusted, roasted beef tenderloin
with choice of: port wine reduction (DF), our bordelaise sauce (DF), or cherry madeira demi glaze

GRILLED CHILEAN SEA BASS

with wasabi ginger sauce or fresh pineapple pico de gallo & baked lemon slice (venue only) (DF)

❶ LEOPOLD'S SIGNATURE DUET

filet mignon with a port wine reduction alongside steelhead trout with dilled lemon caper sauce



VEGETARIAN PLUS

PLATED DINNER SERVICE INCLUDES ARTISAN BREADS AND FRESH BREWED COFFEE SERVICE

VEGETARIAN PLUS

M CAJUN VEGAN JAMBALAYA long grain rice with roasted peppers, tomatoes, vegetables, and vegan sausage (GF, DF, Vv)

MOROCCAN VEGETABLE TAGINE carrots, potatoes, tomatoes, apricots, craisins & chickpeas combine to make this all star stew served with basmati rice & fresh cilantro (V, GF)

M BASIL PASTA RUSTICA farfalle pasta tossed in pesto or pesto alfredo with sun-dried tomatoes, garlic & parmesan cheese (V)

BALSAMIC GLAZED PORTOBELLO MUSHROOM served over aztec rice with red pepper pomodoro sauce & roasted seasonal vegetables (GF, DF, W)

EGGPLANT STACKER zucchini, yellow squash, eggplant & cheese, layered with pomodoro sauce (GF, DF, V)

FIRE GRILLED VEGETABLE & RAINBOW QUINOA stuffed pepper with red pepper pomodoro sauce & a side of seasonal vegetables (chef's choice) (Vv, DF, GF)

M BUTTERNUT SQUASH TORTELLACIA with dried cranberries, spinach & toasted walnuts in a brown butter sauce (V)

CHARRED ITALIAN CAULIFLOWER STEAK oven roasted with fresh herbs, red pepper pomodoro sauce, sautéed mushrooms & fresh vegetables (Vv, DF, GF)



STATIONS

CONTACT US FOR PRICING

PERFORMANCE STATIONS

MINIMUM OF 100 GUESTS. STATIONS ARE PRICED PER PERSON

BITTY BURGER BAR

(choice of two) beef, turkey or black bean veggie mini sliders served hot-off-the-griddle served with petit rolls, bacon ketchup, yellow mustard, sharp cheddar, pickle slices & kettle chips
upgrade to petite filet mignon slider

SMASHED-TINI STATION

create your own mashed potato martini with your choice of: yukon gold or white cheddar roasted garlic mashed potatoes. served with cheesy broccoli, bacon bits, chives, cheddar cheese, tenderloin beef tips & house gravy

STREET TACO STATION

mini flour tortillas with pulled chicken carnitas, fiesta black beans, pico de gallo, queso fresco, elote salad, cilantro & lime wedges, served with tortilla chips, guacamole & pineapple jalapeño salsa (corn tortillas available upon request) (GF)

GRILLED KABOB STATION

lemongrass ginger chicken or asian beef skewers hot-off-the-griddle with green onions, topped with sesame seeds served with your choice of caribbean coconut rice or vegetable fried rice

RAMEN & POT STICKER STATION

noodles cooked in rich broth & served with matchstick carrots & red peppers, scallions, sprouts, jalapeños, pea pods, cilantro, sriracha & chopped scrambled egg with chicken, veggie or pork pot stickers (choose one)

GOURMET MAC & CHEESE STATION

fresh bowtie pasta, tossed in our aged cheddar cheese sauce with your choice of toppings: bacon bits, tomatoes, green onion, country ham, baby bay shrimp, bleu cheese crumbles & parmesan toasted breadcrumbs

CARVING STATIONS

SERVED WITH FRESH BAKERY ROLLS

HERB ROASTED TURKEY BREAST

with cranberry aioli

OLD FASHIONED HONEY GLAZED HAM

with a mustard trio

SLOW ROASTED PRIME RIB

with horseradish cream



EVENT ENHANCEMENTS

CONTACT US FOR PRICING. PLATTER SERVES APPROXIMATELY 50

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|---------------------------------|--|
| KETTLE CHIPS | served with french onion dip (V) |
| CHEF'S TRAIL MIX | chex mix, pretzels, dried bananas, raisins, dried apricots, M&M's & roasted peanuts (V) |
| CRISP HOUSE-MADE TORTILLA CHIPS | served with pineapple pico de gallo, guacamole & salsa (Vv) |
| MEATBALLS | your choice of swedish, smokey barbeque (DF) or italian marinara (DF) |
| CHICKEN WINGS | house dry rub, jamaican jerk, teriyaki, or buffalo served with bleu cheese, ranch dressing & celery sticks |
| PARMESAN ARTICHOKE DIP | served with garlic crostini & pita chips (V) |
| SIRLOIN SLIDERS | beef patties with mini brioche buns, cheese, pickles, ketchup, mustard, mayo & kettle chips |
| CLASSIC CHICAGO DOGS | all beef dogs with poppyseed rolls, house made chili, sport peppers, onion, neon relish, tomato, mustard & pickle spears |

| | |
|-------|-----------------|
| PIZZA | YOUR CHOICE OF: |
|-------|-----------------|

| | |
|------------------|---|
| margarita (V) | buffalo chicken with bleu cheese & red onion |
| sausage | sausage, fresh mozzarella & red onion |
| pepperoni | spinach, caramelized onion & fontina (V) |
| three cheese (V) | hawaiian canadian bacon with pineapple & banana peppers |

GLUTEN FREE CRUST AVAILABLE UPON REQUEST

DESSERTS

CONTACT US FOR PRICING

SIGNATURE DESSERTS

CANDIED BACON DONUTS

glazed donut holes filled with candied bacon and chocolate ganache

CHOCOLATE DIPPED FRUIT

strawberries, pineapple & bananas dipped in white, dark or milk chocolate (GF)

TULIP CUPS

dark & white chocolate tulip cups filled with tiramisu or chocolate tres leche

GOURMET COOKIES & BARS

may include raspberry white chocolate bites, lime cornmeal, espresso dark chocolate sables, apricot medals, palmiers, honey pecan toffee bites, lemon shortbread, speculaas, or coconut macarons

🍷 FRENCH MACARONS

chocolate, champagne, pistachio, raspberry, lemon, strawberry, vanilla bean or salted caramel (GF)

BROWNIE POPS

raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch & peanut butter

MINI PIES

mississippi mud, banana cream, key lime, s'mores, strawberry rhubarb or pecan pumpkin

🍷 MINI SWEET SHOOTERS

Oreo cheesecake, banana cream pie, strawberry shortcake, key lime pie, brooklyn blackout, devil's food raspberry, pumpkin crème brûlée, chocolate peanut butter cup, butterscotch budino

TARTS & TARTLETS

peanut butter truffle, seasonal fruit, key lime, chocolate caramel pecan, banana cream fudge, raspberry cheesecake and apricot almond

🍷 SHORTCAKE BAR




fudge brownies, angel food cake, shortcake & pound cake, sliced strawberries, raspberries, blackberries & blueberries, bounceberry, caramel sauce, chocolate sauce, white chocolate shavings, toasted coconut & vanilla bean whipped cream

PETIT SWEETS BAR

may include assortment of dipped fruit, tartlets, french macarons, mini sweet cakes, éclairs, cannolis, mousse filled cream puffs, and petit chocolate cups

CAKES + CUPCAKES




GOURMET CUPCAKES

-  s'mores
-  crème brûlée
- boston cream pie
- chocolate daze
- strawberry malt
- peanut butter dulce de leche
-  blackberry lemon (GF)
- passion fruit

GOURMET CHEESECAKE

- white chocolate raspberry swirl cheesecake
-  vanilla bean cheesecake with seasonal berries
- turtle cheesecake
-  crème brûlée cheesecake
- tres leche

GOURMET CAKES

- double chocolate raspberry torte
-  lemon almond polenta cake (GF, DF)
- espresso with cappuccino cream torte
- italian cream cake
- raspberry champagne
-  fresh strawberries and cream
- tiramisu torte
-  flourless chocolate truffle torte with tripleberry sauce (GF)
- devil's food with caramel buttercream and toffee pieces
- carrot cake with cream cheese frosting

CUSTOM CAKES + CUPCAKES

SELECT CAKE, ICING, AND FILLING

TIERED CAKES | CENTERPIECE CAKES | FULL SHEET CAKE (96 PIECES)

HALF SHEET CAKE (48 PIECES) | STANDARD CUPCAKES | MINIATURE CUPCAKES

CAKE

- carrot
- white
- chocolate
- devil's food
- strawberry chiffon
- lemon poppyseed
- german chocolate
- spice
- banana
- marble
- red velvet
- almond
- coconut
- pink champagne

ICING

- vanilla buttercream
- chocolate buttercream
- white chocolate buttercream
- cream cheese frosting
- chocolate ganache
- white chocolate fondant
- dark chocolate fondant

FILLING

- chocolate mousse
- raspberry mousse
- lemon curd
- chocolate ganache
- vanilla pastry cream
- raspberry marmalade
- passion fruit mousse
- fresh fruit
- cannoli cream
- mocha marscapone
- strawberry mousse

CATERING DETAILS

INCLUSIONS

Mintahoe provides the following items complimentary with full-service catering:

- professional menu planning
- ivory or white table linens
- ivory, white, or black linen napkins
- black cocktail napkins
- linens for specialty tables (gift, registration, etc)
- china, glassware, flatware
- three votives per dining table - pending site restrictions
- one votive per cocktail table - pending site restrictions

CATERING TEAM

enjoy Mintahoe's professional and accommodating catering team. Custom staffing details in your proposal.

BAR SERVICE

Mintahoe offers several bar options and packages. Please review our bar + libations menu for details.

DIETARY SYMBOLS

GF GLUTEN FRIENDLY • **DF** DAIRY FRIENDLY • **V** VEGETARIAN • **Vv** VEGAN • **M** CHEF'S FAVORITE

Mintahoe takes all necessary precautions to prepare meals for guests with food intolerances & allergies, but our kitchens are not exclusively allergen free and cross-contamination may occur. Please speak with your sales consultant about accommodating guest's individual dietary needs and requirements.

AGREEMENT

to confirm your catering reservation, a signed catering agreement and deposit are required.

Taxes, delivery, and an administration fee of 24% are added to all full-service events.

menu and pricing subject to change.

\$600 COVID-19 sanitation fee added to all full-service events



BAR + LIBATIONS DETAILS

DETAILS

Mintahoe bar minimum of \$500 per bar
Mintahoe bars close 30 minutes prior to guest departure
signature venue bar packages include glassware and retire to disposable barware
special orders are purchased in full and not adjusted per amount consumed
bar pricing subject to change

HOSTED BARS

all hosted items are subject to a 24% house fee and applicable tax

BAR SERVICE

security may be required for events serving alcohol at Leopold's Mississippi Gardens
Mintahoe's professional & accomodating bar team serves with your enjoyment and safety in mind

- 200.00 per bar set
- pre-paid gratuity \$150 per bartender
- security charge varies

HOSTED BEER & WINE PACKAGES

SERVICE FROM THE BAR | PRICED PER PERSON

PREMIUM BEER & WINE

INCLUDES SODA, JUICE,
AND SPARKLING WATER
1st HOUR 12.95
2nd HOUR 5.00
ADDITIONAL HOURS 3.00

BEER

Michelob Golden Draft
Michelob Golden Draft Light
Summit Extra Pale Ale
Lift Bridge Farm Girl
Heineken
O'Doul's Amber Alcohol Free

WINE

Seaglass Chardonnay
Seaglass Cabernet Sauvignon
Barton & Guestier Rosé

TOP SHELF BEER & WINE

INCLUDES SODA, JUICE,
AND SPARKLING WATER
1st HOUR 14.95
2nd HOUR 5.00
ADDITIONAL HOURS 3.00

BEER

Michelob Golden Draft
Michelob Golden Draft Light
Summit Extra Pale Ale
Lift Bridge Farm Girl
Finnegan's Irish Amber
Heineken
Surly Furious
O'Doul's Amber Alcohol Free
Kaliber Alcohol Free

WINE

Layer Cake Chardonnay
Layer Cake Cabernet Sauvignon
M. Chapoutier Cotes Du Rhone Rosé
Seven Daughters Moscato

SODA

10.95

INCLUDES ALL GUESTS UNDER 21 YEARS OF AGE. CANNOT EXCEED MORE THAN 10% OF GUEST COUNT



HOSTED FULL BAR PACKAGES

SERVICE FROM THE BAR | CONTACT US FOR PRICING

PREMIUM BAR

INCLUDES SODA, JUICE, AND SPARKLING WATER

LIQUOR

Stoli Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Korbel Brandy
Dewars Scotch
Jim Beam Bourbon
Jack Daniels Whiskey
Windsor Canadian Whiskey
Tanqueray Gin
Jose Cuervo Silver Tequila

WINE

Seaglass Chardonnay
Seaglass Cabernet Sauvignon
Barton & Guestier Rose

BEER

Michelob Golden Draft
Michelob Golden Draft Light
Summit Extra Pale Ale
Lift Bridge Farm Girl
Heineken
O'Doul's Amber Alcohol Free

TOP SHELF BAR

INCLUDES SODA, JUICE, AND SPARKLING WATER

LIQUOR

Grey Goose Vodka
Mount Gay Silver Rum
Christian Brothers XO Brandy
Johnnie Walker Black Scotch
Glenlivet Single Malt Scotch
Makers Mark Bourbon
Jack Daniels Whiskey
Jameson Irish Whiskey
Bombay Sapphire Gin
Don Julio Silver Tequila

WINE

Layer Cake Chardonnay
Layer Cake Cabernet Sauvignon
M. Chapoutier Cotes Du Rhone Rose
Seven Daughters Moscato

BEER

Michelob Golden Draft
Michelob Golden Draft Light
Summit Extra Pale Ale
Lift Bridge Farm Girl
Finnegan's Irish Amber
Heineken
Surly Furious
O'Doul's Amber Alcohol Free
Kaliber Alcohol Free



WINE LIST

HOSTED BY THE BOTTLE AND SERVED BY THE GLASS | MAY INCLUDE BAR SERVICE, BUTLER PASSING, OR TABLE SIDE WINE SERVICE

REDS

Seaglass Cabernet Sauvignon . California
Layer Cake Cabernet Sauvignon . Washington
Kunde Zinfandel . Sonoma, California ⑥
The Show Malbec . Mendoza, Argentina ⑥

WHITES

Seaglass Chardonnay . California
Layer Cake Chardonnay . Washington
Seven Daughters Moscato . Northern Italy
Montevina Pinot Grigio . Sierra Foothills, California
Seaglass Sauvignon Blanc . Napa Valley, California
Hess Select Chardonnay . Monterey, California
Charles & Charles Riesling . Washington

SPARKLING & ROSE

Sutter Home White Zinfandel . Napa Valley, California
Chloe Prosecco . Italy
Barton & Guestier Rosé . Loire Valley, France
M. Chapoutier Cotes Du Rhone Rosé . France
Scharffenberger Non Vintage Brut . North Coast, California
Sparkling Cider (Non-Alcoholic)
Louis Roederer Brut . Anderson Valley, California ⑥
Louis Roederer Brut Rosé . Anderson Valley, California ⑥

⑥ indicates the vintage must be purchased in 6 bottle increments

should you wish to provide your own wine or champagne,
a corkage fee of 18.95 per bottle will apply

CRAFT BEER & CASH BARS

MINNESOTA CRAFT BEER BOTTLES

SOLD BY THE CASE

Grain Belt Premium
Grain Belt Nordeast
Fulton Lonely Blonde
Fulton Sweet Child of Vine
Fulton Pils
Finnegan's Irish Amber
Lift Bridge Farm Girl
Lift Bridge Hop Dish IPA
Lift Bridge Crosscut Pale Ale
Bent Paddle Venture Pils
Bent Paddle Hop Golden Ale
Bent Paddle 14°ESB

Summit EPA
Summit Saga IPA
Summit Keller Pils
Surly Furious
Surly Bender
Surly Coffee Bender
Surly Hell

Other domestic & craft beer varieties available upon request

CASH BAR + DRINK TICKETS

domestic beer
import and craft beer
premium wine
top shelf wine
premium drink
premium cocktail
top shelf drink

top shelf cocktail
cordials
juice, soda, sparkling water

GENERAL INFORMATION

CONFIRM YOUR EVENT

To confirm your event, an accepted agreement and deposit is required. The agreement will outline a payment schedule and catering terms.

CATERING PERSONNEL

- 40.00 per hour per event captain
- 300.00 per performance chef
- service staff customized for your menu

TAX AND EXEMPTIONS

All food, alcohol and non-alcoholic beverages, subcontracted rentals and catering services are subject to appropriate taxes. The Minnesota department of revenue requires Mintahoe Catering & Events to obtain a copy of a current certification of exemption from the above named client if they qualify for tax exemption. Documentation for tax exempt status must be returned with the signed contract.

FEES

All food, beverages, subcontracted rentals and catering services are subject to a 24% house fee. The house fee covers general costs of doing business that are not line items on the event order. The house fee is not a gratuity nor is it property of any one employee, and will be dispersed at the discretion of management. Room-set fee, delivery fee and security fee may be applied depending on the nature of the event. House fee and taxes are subject to change.

CANCELLATION

Client(s) agrees that if the client(s) cancels the event for any reason, all deposits and/or pre-payments made by the client(s) pursuant to this contract shall be the property of Mintahoe Catering & Events and Leopold's Mississippi Gardens and shall constitute liquidated damages. The parties agree that such amount is a reasonable estimate of the company's damages for cancellation and is not a penalty. The liquidated damages are in lieu of any other remedy. Cancellations of signed contracts must be presented in writing.

FOOD & BEVERAGE

All food and non-alcoholic beverages must be supplied and prepared by Mintahoe Catering & Events as contracted. Beer, wine and alcoholic beverages shall only be supplied by Mintahoe Catering & Events. Neither the client(s) nor guests may bring to or remove from the event, any food or beverages without prior written approval by Mintahoe Catering & Events. No food will be able to be taken off of the Leopold's Mississippi Gardens' property.

STORAGE AND APPROVAL OF MATERIALS

During the week prior to the function, Leopold's Mississippi Gardens will accept all décor for the client(s) and the client(s) may bring their event items to the property during a scheduled drop off time. All shipments must receive prior delivery approval from Leopold's Mississippi Gardens. All items and materials used in presentations or in decorating must receive prior approval from Leopold's Mississippi Gardens. All items including wedding gifts must be removed upon conclusion of event. Leopold's Mississippi Gardens and Mintahoe Catering & Events will assume no financial responsibility for any damages or theft of equipment, decorations or personal properties.

ATTENDEES AND GUARANTEE

Minimum guarantee includes food, beverages, and hosted bar items only unless otherwise specifically indicated, and is pre-tax and pre-house fees. Menu and beverage prices may be guaranteed 6 months previous to the date of event, with the exception of indicated market priced items. It shall be the client(s)'s responsibility to notify Mintahoe Catering & Events of the estimated final number of attendees no later than 14 days prior to the function. This figure will appear on the function proposal. Increases in the guaranteed number of attendees received after this final deadline will be subject to an additional \$5.00 per person charge over and above any of the regular charges. Should the client(s) substantially reduce the number of anticipated attendees and/or cause any variance in contracted revenues at a given function during this 14 day period, Mintahoe Catering & Events shall have the right to renegotiate the charges to client(s) pursuant to this contract or to cancel the reservation(s) hereby made and accepted without liability to Mintahoe Catering & Events or its assigns. Any changes made 14 days prior to event must be communicated to the Mintahoe representative.

GENERAL INFORMATION

ADVERTISING/PROGRAM POLICY

Any printed materials or advertising that refers to the use of Leopold's Mississippi Gardens and/or Mintahoe Catering & Events of its premises with respect to the event must receive prior written approval from Leopold's Mississippi Gardens and Mintahoe Catering & Events. All entertainment and programs at Leopold's Mississippi Gardens or Mintahoe Catering & Events' facilities must receive written approval by Leopold's Mississippi Gardens and Mintahoe Catering & Events on or before the completion of the function planner form.

PHOTOGRAPHY RELEASE

By signing the contract, you consent that Mintahoe Catering & Events and Leopold's Mississippi Gardens, its employees or agents have the right to take photographs of your event. You also give Mintahoe Catering & Events and Leopold's Mississippi Gardens permission to use these photos in any and all media, now or hereafter known. You release to Mintahoe Catering & Events and Leopold's Mississippi Gardens, its agents, and employees all rights to exhibit this work in print and electronic form, publicly or privately. You waive any rights, claims or interest you may have to control the use of your identity or likeness in whatever media used. You understand there will be no financial or other payment for recording your event, either for initial or subsequent transmission or playback.

SCHEDULING OBLIGATIONS

Client(s) agrees to begin function promptly at the scheduled time and agrees to have his/her guests, invitees or other agents vacate the designated reserved spaces at the vacate hour indicated. Client(s) further agrees to reimburse Mintahoe Catering & Events for any wage payments or other expenses incurred by client(s) failure to comply with this section.

FLOOR PLAN AND LOGISTICS

Floor plans and logistics must be finalized at the time the event planner form is completed. Planner must be completed at least 14 days prior to the function. Leopold's Mississippi Gardens and Mintahoe Catering & Events reserve the right to control all sound and lighting on its premises. No tape, nails, pins, gums or the like may be directly applied to or onto the inside or outside walls, ceilings, window and door glass or frames or beams of Leopold's Mississippi Gardens. All decorations brought to the premises of Leopold's Mississippi Gardens by client(s) must receive prior approval from Leopold's Mississippi Gardens and/or Mintahoe Catering & Events.

THEFT AND DAMAGES

Client(s) agree to be responsible for any damage or theft to the premises, its furniture, fixtures, equipment and table accessories by guest invitees, employees or other agents utilized by the client(s). Client(s) shall indemnify and hold harmless Leopold's Mississippi Gardens and Mintahoe Catering & Events, and its assigns, from and against any and all claims, suits, damages, liabilities, judgments, actions, including all attorneys' fees to defend such actions, for bodily injury, illness, and/or property damage arising from actions and/or omission of client(s) or its attendees, guests, agents employees or invitees.

CREDIT, TERMS AND PAYMENT

All events must be paid in full no less than 10 business days prior to the event (unless otherwise indicated in the payment schedule), except for accounts with pre-approved terms or if direct billing has been established. Mintahoe Catering & Events accepts a variety of payment methods, including cash, check, credit card or online. Credit card payments may be made online, by phone, fax, or in person. Online payments by credit card or paypal can be made at www.mintahoe.com/about-mintahoe/payment-page/. A finance charge of 1.5% per month or the maximum amount permitted by law, if less, will be assessed on accounts 30 days or more past due. This is a maximum annual fee of 18%.

Credit card authorization must be on file for incidentals, cancellations or other outstanding balances after final payment due date.

NO SMOKING POLICY

Leopold's Mississippi Gardens is a smoke free facility. Smoking is permitted outside in designated areas only. Ashtray receptacles are provided for your guests to use.

ALCOHOL POLICY

The following policies are followed by Mintahoe in order to promote responsible drinking and ensure the safety of you and your guests. These policies constitute a part of the catering agreement between you and Mintahoe and also a part of the rental agreement between you and Leopold's Mississippi Gardens.

These policies are incorporated into the catering agreement and the venue rental agreement as if they had been set out fully in the catering agreement and the venue rental agreement. You agree to abide by these policies and to assist Mintahoe and the venue with the enforcement of these policies. Mintahoe feels that the enforcement of these policies is in the best interest of you, as the booking party for the event, and Mintahoe as legal liability can extend to all of us

1. Mintahoe will not serve shots or doubles
2. Mintahoe will not serve energy drinks (identified as any beverage, carbonated or non-carbonated, enhanced with stimulants such as excessive caffeine, amino acids, b vitamins or herbal extracts).
Examples include Red Bull, Monster, Full Throttle and Rockstar.
3. Mintahoe reserves the right to serve one drink per person per trip to the bar
4. Mintahoe reserves the right to refuse liquor service to a guest or groups at Mintahoe's discretion.
5. Mintahoe will not serve alcoholic beverages to minors. Mintahoe will ask for valid identification from any person who looks under the age of 35. If no identification is available, that person will be refused service.
6. If a person purchases a drink and then gives that drink to a minor or a person who has been refused service by Mintahoe, both people will be asked to leave the premises.
7. Mintahoe will promote responsible alcohol service by enforcing the following policies:
 - Mintahoe will deny service to any individual who appears to be intoxicated
 - Mintahoe will deny service to any individual who is in engaging in behavior which Mintahoe deems to be disruptive.
 - Mintahoe will confiscate all outside beverages brought into an event or venue premises on which the venue is located.
 - Mintahoe is not an off-sale establishment. By law we cannot allow alcohol to leave an event venue or premises, therefore any beverages confiscated by Mintahoe will be disposed of and not returned.
 - Mintahoe will refuse service to anyone engaging in behavior or activity hindering our ability to enforce Mintahoe's policies.
8. All outside alcohol must be handled and served by Mintahoe staff and is subject to a corkage fee. Speak with your Sales Consultant regarding the policy and current pricing.
 - The corkage policy allows alcohol bottles no larger than 750 mL.
9. Mintahoe reserves the right to close the bar and cease alcoholic beverage service if the conduct of the guests is determined by Mintahoe to justify such action. Any untapped kegs, unopened bottles of wine or unused portions of hosted bar service will be refunded in full. Once a keg has been tapped or a bottle of wine has been opened, that product is considered used and will not be refunded.
10. The maximum length of bar service for an event is six hours
11. Mintahoe ends bar service thirty minutes prior to the scheduled guest departure. Printed informational signage is typically posted at all bar locations stating service times and beverage options. There will not be a "last call" announcement.
12. Bar additions will not be accepted on the day of the event. For example, adding on to packages, upgrading existing packages and purchasing kegs of beer are unacceptable additions.
13. All bar arrangements are to be discussed with the Sales Consultant no later than fourteen (14) days prior to the event.
14. Mintahoe does not allow group tabs at the bar. However, personal/individual tabs are allowed.
15. Gifts or favors provided by the bridal couple to guests, the bridal party or anyone else may not include alcohol.
16. Mintahoe's on site management will keep you informed of situations that arise during your event, should any occur.
17. Mintahoe, the venue security staff, and the venue's personnel all have the right to inspect the entire venue at any time.
18. Any bags or transport devices are subject to inspection by Mintahoe, the venue security staff, and the venue's personnel.

These policies apply to all premises associated with Leopold's Mississippi Gardens including, but not limited to, parking lots and adjacent green areas.

The undersigned hereby acknowledge that the undersigned has read, understands, and agrees to the above policies

CLIENT SIGNATURE _____

DATE _____