

SPOON AND STABLE



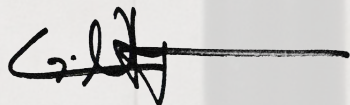
**PRIVATE DINING
EXPERIENCES**

AN INTRODUCTION TO PRIVATE DINING AT SPOON AND STABLE

At Spoon and Stable, we aspire to provide our guests with an incomparable dining experience that is tradition re-imagined. Our goal is to ensure that you and your guests feel at home in our private dining rooms by providing exceptional food, service, and true hospitality.

The materials enclosed will introduce you to our private dining program and the many customizable options that exist within it. Booking events can quickly become complicated and tedious and we strive to make it as simple as possible. We encourage you to engage the assistance of our dedicated private dining team throughout the planning process to craft an experience that you and your guests will remember always. The Spoon and Stable team is committed to making your private dining experience an outstanding one from the moment you make the first phone call until the last guest leaves the party.

Thank you for considering Spoon and Stable.



Gavin Kaysen, Chef / Owner





MEET CHEF GAVIN KAYSEN

Gavin Kaysen is an award-winning chef and founder of [Soigné Hospitality Group](#) in Minneapolis known for his nationally recognized group of restaurants as well as his leadership in the culinary profession.

His restaurants in the North Loop neighborhood of Minneapolis include [Spoon and Stable](#), a 2015 James Beard Award Finalist for Best New Restaurant; [Demi](#), an intimate 20-seat tasting menu experience ranked #3 on *Robb Report's* list of the "10 Best Restaurants in North America"; and [Cooks | Bellecour](#), which serves an array of French bistro inspired pastries, desserts, sandwiches, and more. In 2022, in partnership with Four Seasons, Chef Gavin opened Mara, a Mediterranean restaurant located in downtown Minneapolis. His catering company, KZ ProVisioning, created in partnership with Chef Andrew Zimmern, fuels the Minnesota Wild and the Minnesota Timberwolves.

Chef Kaysen's vision to create a more professional work environment for hospitalitarians has inspired activism in the local community and change on a national level through his involvement in the Independent Restaurant Coalition. For his own team, he serves as the co-founder of [Heart of the House Foundation](#), a non-profit created at the start of the pandemic to sustain the growth, health, and prosperity of the Soigné Hospitality family now and in the future.

With the aim of supporting the next generation of young culinarians, Chef Kaysen serves as the President of the ment'or BKB Foundation Team USA where he collaborates with two of his mentors, and the world's most celebrated chefs, Daniel Boulud and Thomas Keller.

As part of his non-profit work, Chef Kaysen is also on the board of directors for the Fastbreak Foundation, the official charity for the Minnesota Timberwolves, Minnesota Lynx, T-Wolves Gaming and the Iowa Wolves, which offers multi-year and annual grants that focus on the areas of Education, Inclusion and Wellness.

Chef Kaysen is the proud recipient of two James Beard Awards—Rising Star Chef of the Year in 2008, and Best Chef: Midwest in 2018. He has self-published two books: his cookbook, *At Home*, a finalist in the IACP Awards' "Self-Published" category; and *The Synergy Series*, his forthcoming book celebrating mentorship and collaboration in the culinary world.

THE CUISINE

The cuisine is focused on the seasonality of the Midwest, the roots of the local culture and technically inspired by the French cuisine for which Chef Kaysen is known.



ST. ANTHONY PARLOUR

The St. Anthony Parlour is the perfect room to host intimate dinners for up to 12 guests.

The St. Anthony Parlour has a \$150 room rental and \$1300* food and beverage minimum.

**F&B Minimums do not include 21% auto gratuity, 5% administrative fee, room rental, taxes or other charges.*





HENNEPIN SALON

The Hennepin Salon is the larger of our two private dining rooms, with seating for up to 24 guests.

The Hennepin Salon has a \$200 room rental and \$1800* food and beverage minimum.



**F&B Minimums do not include 21% auto gratuity, 5% administrative fee, room rental, taxes or other charges.*

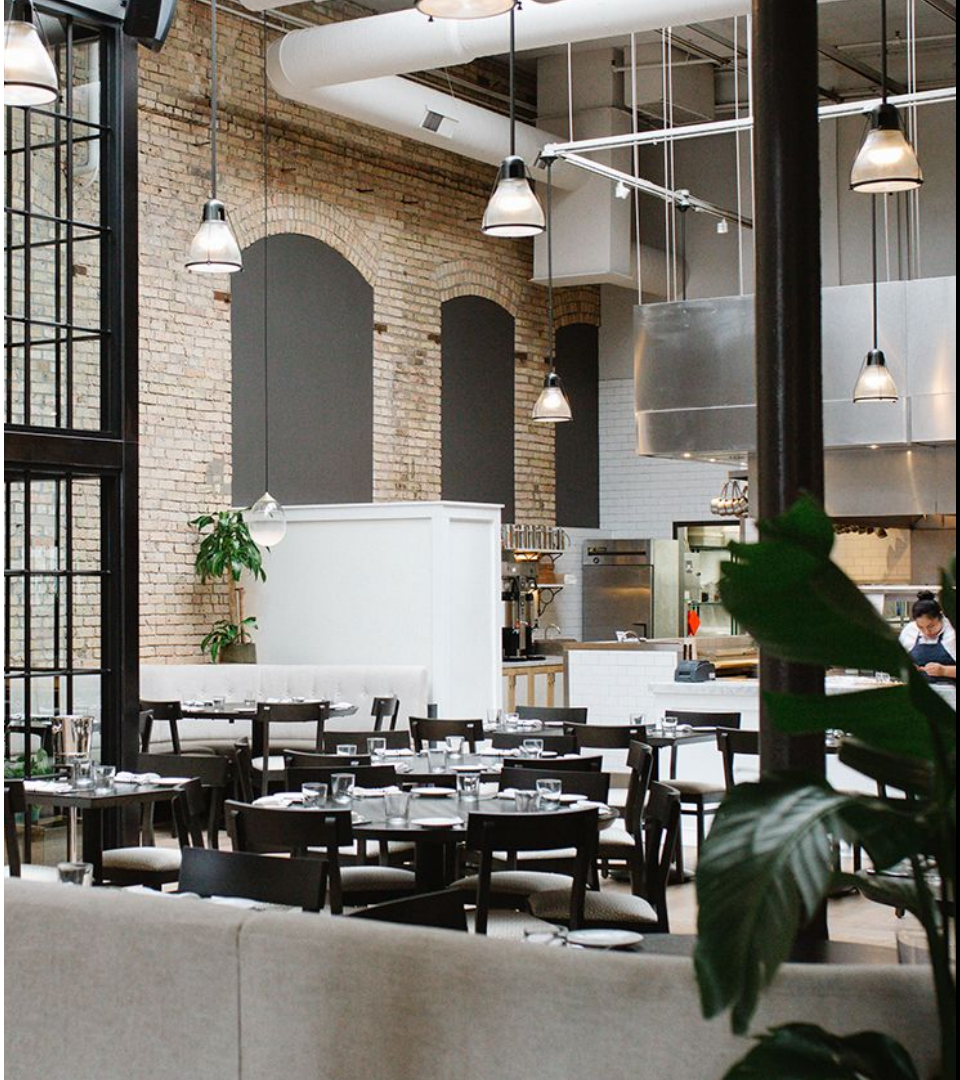
HENNEPIN SALON & ST. ANTHONY PARLOUR

When the Hennepin Salon is combined with the St. Anthony Parlor, it can host up to 32 guests.

The two rooms combined have a \$250 room rental and \$3000* food and beverage minimum.

**F&B Minimums do not include 21% auto gratuity, 5% administrative fee, room rental, taxes or other charges.*





RESTAURANT BUYOUT

Spoon and Stable can host large events!

We can fit up to 90 guests comfortably in our main dining room. By extending seating to our lounge and private rooms, we can accommodate up to 130 guests.

We can tailor the table configurations, bar layout and menu options to create a customized event that suits your needs.

Please inquire for costs and availability.



MENU DESIGN

We offer your choice of a three course (\$99) or four course (\$120) menu.
A custom menu with your selections will be printed for your guests
to choose from on the night of your event.

Menu Subject to Change Up to Date of Event

WELCOME RECEPTION

A canapé reception is a great way to start the evening.
We offer three selections, served for your preferred reception time:

30min: \$21/person

1hr: \$27/person

1.5hr: \$33/person

Example of Passed Canapés

Swedish Meatballs

Crab Parfait with Avocado Mousse

Brandade Fritter

Black Truffle Arancini

Seasonal Vegetable Tartlet

Eggs Mimosa

THREE COURSE DINNER MENU

\$99 per person

*Menu below is a sample, our menu changes frequently
as ingredients come in and out of season*

First Course

Choose 3 items

APPETIZERS

Bison Tartare

harissa aioli, watermelon radish, cilantro, dried olive,
socca (GF/DF)

Green Salad

grilled pluot, smoked marcona almonds, pickled
shallots, goat cheese, dill (GF/Veg)(DF available)

Chilled Pea Soup

pickled green strawberries, spearmint, fava beans,
jalapeño curry (GF/DF/Veg)

Heirloom Tomato Salad

bergamino di bufala, pumpernickel, lovage, banyuls
vinaigrette (Veg)(GF/DF available)

Chilled Foie Gras

roasted beet, pickled black walnut, amaranth, seeded
rye (GF)

Sides

*Seasonal side dishes, shared family-style,
are \$8 per guest, per selection.*

SIDES

French Fries

parmigiano, fines herbes, béarnaise powder
(GF/Veg)(DF available)

Creamy Spinach

cheese curds (GF/Veg)(DF available)

Grilled Asparagus

pickled green peppercorns, ramps

Second Course

Choose 1 item each from Pasta, Sea, and Land

PASTA

Ricotta Cavatelli

turkey red wheat, fennel confit, carrot jus, marcona
almonds (Veg/GF available)

Spaghetti Nero

prawns, mussels, octopus,
fra diavolo (GF)

Nettle Gnocchi

Yukon gold potato, pleasant ridge, black pepper

Casarecce

perennial wheat, pancetta, roasted heirloom tomato,
basil, pecorino (GF/DF/Veg available)

SEA

Halibut

badger flame beets, bronze fennel, castelvetro
olive, sesame crisp (GF/DF)

Steelhead Trout

arugula pesto, radish, ramps, cucumber, pistachio,
dill (GF/DF/Veg available)

Rockfish

cockles, english peas, fennel, roasted potato beurre
blanc (GF)(DF/Veg available)

LAND

Dry-Aged Duck Breast

rye porridge, rhubarb, ramps, tasso

Tamarind Glazed Pork Chop

broccolini, baby kale, fermented peppers, crispy
garlic (GF/Veg available)

Wagyu Flat Iron

au poivre, cream of corn, confit tomato, summer
squash, garleeks (GF)(DF/Veg available)

Lamb Two Ways

herb-crusted rack, braised neck, nettles, chickpeas,
fava beans, salsa verde (GF/DF)

Third Course

Choose 2 items

DESSERTS

Chocolate Budino

butterscotch, crème fraiche, sourdough shortbread
(GF/Veg available)

Honey and Cream Cake

lavender blackberries, honey meringues, beeswax ice
cream

Strawberry & Sorrel "Mille Feuille"

roasted rhubarb, malted milk, lemon chantilly (GF
available)

Rhubarb Clafoutis

malted barley ice cream, puffed grains

Coconut-Pineapple Curd Pavlova

macadamia nut, yuzu ice cream

Additional Vegetarian and Vegan Choices

(available upon request, not as a menu option)

Grilled Kohlrabi Steak

tamarind glaze, sweet corn, grilled mushroom,
heirloom tomato

Roasted Baby Squash

sweet and sour eggplant, tahini, charred
cucumber, crispy squash blossom

GF available: Can be modified to be gluten-free

DF available: Can be modified to be dairy-free

Veg available: Can be modified to be vegetarian

FOUR COURSE DINNER MENU

\$120 per person

*Menu below is a sample, our menu changes frequently
as ingredients come in and out of season*

First Course

Choose 3 items

APPETIZERS

Bison Tartare

harissa aioli, watermelon radish, cilantro,
dried olive, socca (GF/DF)

Green Salad

grilled pluot, smoked marcona almonds,
pickled shallots, goat cheese, dill (GF/Veg)(DF
available)

Chilled Pea Soup

pickled green strawberries, spearmint, fava
beans, jalapeño curry (GF/DF/Veg)

Heirloom Tomato Salad

bergamino di bufala, pumppernickel, lovage,
banyuls vinaigrette (Veg)(GF/DF available)

Chilled Foie Gras

roasted beet, pickled black walnut, amaranth,
seeded rye (GF)

Sides

*Seasonal side dishes, shared family-style,
are \$8 per guest, per selection.*

SIDES

SIDES

French Fries

parmigiano, fines herbes, béarnaise powder
(GF/Veg)(DF available)

Creamy Spinach

cheese curds (GF/Veg)(DF available)

Grilled Asparagus

pickled green peppercorns, ramps

Second Course

Choose 3 items from

Pasta and/or Sea

PASTA

Ricotta Cavatelli

turkey red wheat, fennel confit, carrot jus, marcona
almonds (Veg/ GF available)

Spaghetti Nero

prawns, mussels, octopus,
fra diavolo (GF)

Nettle Gnocchi

Yukon gold potato, pleasant ridge, black pepper

Casarecce

perennial wheat, pancetta, roasted heirloom tomato,
basil, pecorino (GF/DF/Veg available)

SEA

Halibut

badger flame beets, bronze fennel, castelvetrano
olive, sesame crisp (GF/DF)

Steelhead Trout

arugula pesto, radish, ramps, cucumber, pistachio,
dill (GF/DF/Veg available)

Rockfish

cockles, english peas, fennel, roasted potato beurre
blanc (GF)(DF/Veg available)

Third Course

Choose 3 items from

Sea and/or Land

SEA

Halibut

badger flame beets, bronze fennel, castelvetrano
olive, sesame crisp (GF/DF)

Steelhead Trout

arugula pesto, radish, ramps, cucumber,
pistachio, dill (GF/DF/Veg available)

Rockfish

cockles, english peas, fennel, roasted potato
beurre blanc (GF)(DF/Veg available)

LAND

Dry-Aged Duck Breast

rye porridge, rhubarb, ramps, tasso

Tamarind Glazed Pork Chop

broccolini, baby kale, fermented peppers, crispy
garlic (GF/Veg available)

Wagyu Flat Iron

au poivre, cream of corn, confit tomato, summer
squash, garleeks (GF)(DF/Veg available)

Lamb Two Ways

herb-crusted rack, braised neck, nettles,
chickpeas, fava beans, salsa verde (GF/DF)

Fourth Course

Choose 2 items

DESSERTS

Chocolate Budino

butterscotch, crème fraîche, sourdough shortbread
(GF/Veg available)

Honey and Cream Cake

lavender blackberries, honey meringues, beeswax ice
cream

Strawberry & Sorrel “Mille Feuille”

roasted rhubarb, malted milk, lemon chantilly (GF
available)

Rhubarb Clafoutis

malted barley ice cream, puffed grains

Coconut-Pineapple Curd Pavlova

macadamia nut, yuzu ice cream

Additional Vegetarian & Vegan Choices

(available upon request, not as a menu option)

Grilled Kohlrabi Steak

tamarind glaze, sweet corn, grilled mushroom,
heirloom tomato

Roasted Baby Squash

sweet and sour eggplant, tahini, charred
cucumber, crispy squash blossom

GF available: Can be modified to be gluten-free

DF available: Can be modified to be gluten-free

Veg available: Can be modified to be vegetarian



CONSUMPTION BAR MENU

All beverages will be charged a la carte on consumption for the duration of your event.

WINE MENU OPTIONS

We invite you to choose wines by the bottle in addition to our full beverage menu of house cocktails, beer, and non-alcoholic drinks.

If you prefer, our wine team is happy to assist you in making selections to accompany your menu. Choose from three different tiers from our cellar.

All wine charges will be based on the number of bottles opened on the evening of your event.

**Wines and prices are subject to availability*



COCKTAIL DEMONSTRATION

Spoon and Stable's bar team, led by award-winning beverage director Jessi Pollak, would love to demonstrate their craft for you and your guests in the intimate setting of our private dining rooms. They create drinks for you and your guests and share their extensive knowledge of spirits, cocktail history, and technique.

Pricing starts at a \$75 flat demonstration fee, plus \$35 per guest.

SPECIALTY COCKTAIL

Prefer to highlight a specific cocktail for a celebrated guest?

The team will create a cocktail based on spirit and flavor preferences.

Specialty cocktails start at \$18 per cocktail and are charged on consumption.



ABOUT JESSI POLLAK

Jessi Pollak is the Beverage Director of Soigné Hospitality. She is a leader in the Midwest bartending community, mentoring and educating the next generation of bartending professionals and advocating for more environmentally sustainable bar practices. In 2022, she was crowned USBG Presents World Class sponsored by Diageo "US Bartender of the Year," competing with her peers on a global stage. Her recipes have appeared in Difford's Guide, the Daily Beast, and Chilled Magazine.



ADDITIONAL AMENITIES

TAKE HOME FAVORS

Starting at \$8 per person. Take home favors are the perfect treat to send home with your guests. French macarons, banana bread, and cookies are among the options available.

CAKES

A custom cake can be created to mark any celebration. Our pastry team will be happy to consult with you on the design.

6" Cake - \$95 (serves up to 12 guests)

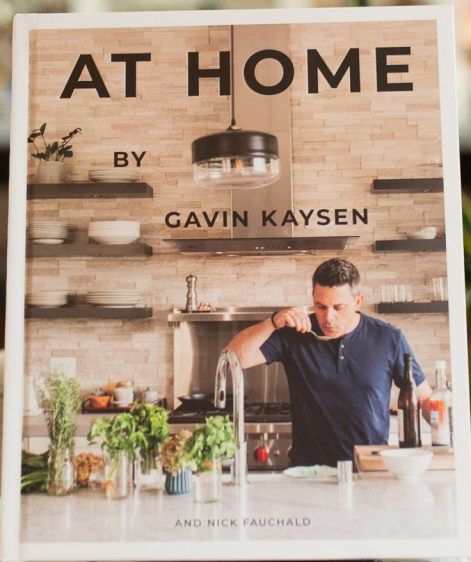
8" Cake - \$125 (serves up to 16 guests)

Crêpe Cake - \$95 (serves up to 8 guests)(only available Fri-Sun)

**There will be a \$7.50 per person cake-cutting fee for cakes served from an outside vendor.*

CHEF APPEARANCE & DEMONSTRATION

Chef Gavin Kaysen will visit with your guests, tell a few stories, discuss his life's work, and walk you through the preparation and presentation of a dish. Please inquire for fees and availability.



***AT HOME* BY GAVIN KAYSEN**

Chef Gavin Kayesen loves to cook on his days off. In his first cookbook, *At Home*, he applies the lessons he's learned in professional kitchens from the world's best chefs (and his grandmother, Dorothy) to feeding his family and friends. Step-by-step instructions ensure your dinners are just as delicious!

Signed copies of *At Home* are available to add to your event for \$35 per book, plus tax.



ADDITIONAL CONSIDERATIONS

Music is provided through our in-house sound system. It delivers a variety of music that is consistent with the Spoon and Stable experience. For full restaurant buyouts, guests may work with our staff to select a custom music option.

Audio Visual Equipment

Spoon and Stable does not currently provide in-house AV services. While you are welcome to bring in equipment from an outside vendor, please note that we do have some sightline issues in our private rooms. For more information, please discuss options with our Hospitality Director.




LOCATION

Spoon and Stable is located in the vibrant North Loop neighborhood of Minneapolis, at 211 North First Street, Minneapolis, MN 55401, part of the International Design Building erected in 1906. The space that Spoon and Stable now occupies was a stable that housed the horses that hauled goods off of the river and to the downtown mills and warehouses. Built with solid bones and enduring charm, we have transformed the space into a fun, inviting, and above all else, comfortable place.

PARKING

- Valet Parking is available at Spoon and Stable for \$15+tax.
- Want to host valet service for your group? We'd be happy to connect you with the valet company to arrange for payment in advance.
- Valet hours are 5 pm – 12 am daily.
- Street parking is available in the North Loop neighborhood by meter only.

A close-up photograph of a white ceramic plate resting on a dark wooden surface. On the plate is a slice of light-colored cake, possibly vanilla or lemon, topped with a thick dollop of white cream. Several round, pale yellow fruit slices, likely almonds or apricots, are scattered around the cake. A small portion of a red fruit, possibly a strawberry, is visible under the cream. A thin stream of white liquid, likely milk or cream, is being poured from above onto the center of the cake. The background is a blurred wooden table.

**If you are interested in reserving
a private room, please visit our website
and submit an inquiry under the
Private Dining tab.**

**WE LOOK FORWARD
TO WELCOMING YOU!**