

FALL 2021 FOOD & BEVERAGE MINIMUMS

Due to staffing and current market conditions, we will not be booking parties over 55 until April 2022.

Café and Bar Lurcat food and beverage minimums vary depending on the day of the week you book and the room in which you'll hold your event. These amounts are prior to tax or service charge being calculated. Should a group not reach their minimum; the difference will be added as a simple room charge. Full restaurant buy out options are also available upon request. Full restaurant buy out options are also available upon request.

Please allow 24-72 hours for responses as the restaurant is currently closed on Monday & Tuesday.

PRIVATE DINING ROOM - (50-55 PEOPLE MAX)

Sunday, Wednesday, Thursday	\$1,500
Friday & Saturday	\$6,000

CURRENT FOOD & BEVERAGE MINIMUMS (FALL 2021)

Café and Bar Lurcat food and beverage minimums vary depending on the day of the week you book and the room in which you'll hold your event. These amounts are prior to tax or service charge being calculated. Should a group not reach their minimum; the difference will be added as a simple room charge.

PRIVATE DINING ROOM - (50-55 PEOPLE MAX)

Sunday, Wednesday, Thursday	\$1,500
Friday & Saturday	\$6,000

BAR CLOSURE - (50-55 PEOPLE MAX)

Wednesday	\$9,000 F&B Minimum + \$500 Room Rental
Thursday	\$11,500 F&B Minimum + \$500 Room Rental
Friday & Saturday	\$15,000 F&B Minimum + \$1,500 Room Rental
Sunday	\$8,000 F&B Minimum + \$500 Room Rental

BUTLER PASSED & AMUSE BOUCHE APPETIZER MENU ~ 20 piece minimum each

Price per Piece

VEGETARIAN

Vermont Cheddar Cheese Puffs	\$3.50
Goat Cheese Crostini with Tomato Conserva and Chive Oil GF	\$3.75
Mushroom Crostini with Brie, Roasted Wild Mushrooms and Aged Balsamic GF	\$4.00
Marinated Cucumbers, Feta, Pink Peppercorn	\$3.75

VEGAN OPTIONS

White Bean Crostini with Thyme and Truffle Oil GF	\$3.75
French Fries Cones	\$4.00
Truffle Fry Cones	\$5.00
Tempura Vegetables with Sweet and Sour	\$3.50

SEAFOOD

Mini Lurcat Crab Cakes with Dijon Aioli	\$4.75
Tempura Shrimp with Sweet and Sour	\$5.00
Mini-Shrimp Rolls with Sweet and Sour	\$4.75
Miso Black Cod (in a spoon) GF	\$5.50

MEATS

Red Table Royale Ham, Frisee, Brie, Ames Honey	\$5.00
Steak Tartare on Crostini GF	\$5.00
Bite Size Fried Chicken Sandwiches with Pickled Cucumber and Siracha Mayo	\$5.00
Lurcat Burger, Single	\$5.00
Bite Size Lurcat Burger, Single	\$4.50

GF - denotes items that can be made gluten free with 48 hours notice.

PLATTERS - *serves ~ 25

Crudités Platter	\$125
Grilled Vegetables	\$150
Artisan Cheese Platter, Dried Fruits, Nuts, Honey	\$175
Charcuterie Platter- Chef Selections of Meats, Mostarda, Olives	\$200
Jumbo Shrimp, Cocktail Sauce	\$225
Grand Seafood Tower	Market Price

EVENT MENU

Due to market conditions and food shortages, we will not be finalizing any menus until 2 months prior to your event date.

Please view our current menu on our event web page for a sampling of what your event menu could entail.

LURCAT VENDOR REFERRAL

PRIVATE CAR SERVICE

Mr. Nice Guys Valet- David Price 612-807-6776 - Great for wedding day transportation for the couple and family

TRANSPORTATION/BUS/LIMO

Renee's Royal Limousine Service - Great for shuttle service for the wedding party to/from venue and for hotel guests

HOTELS

Hyatt- closest hotel to Café and Bar Lurcat

Hilton

Le Meriden Chambers- Great wedding night suite "Rock Star Suite" Room 521

Loews Hotel

W Minneapolis

Hotel Ivy

HAIR/MAKEUP

Lori Sherrick MN Bridal Hair & Makeup, www.mnbridalmakeup.com

Brett Dorrian Artistry Studios brett@brettdorrian.com 651-253-3359 brettdorrian.com

PREFERRED PHOTOGRAPHERS

Alex Johnson alexjohnsonphotography.com 320-223-0935

Graddy Photography (952)649-0525 info@graddyphotography.com

Emmerlee Photography www.emmerlee.com info@emmerlee.com

George Street Photography info@georgestreetphoto.com 866.831.4103

Melissa Oholendt. <http://melissaoholendt.com/>

Karisa Joy karisa-joy.com

Lena Lakoma- 646-823-5412 www.lenalakoma.com info@lenalakoma.com

Cadence & Eli- cadenceandeli.com

LURCAT VENDOR REFERRAL

FLORISTS

Arts and Flowers 952-920-8415 artflowers.com

Kimberly Harrison Artemisia Studios at 612-220-8890 artemisiaflowers@yahoo.com

Martha's Garden 651-696-2993 marthasfloralstudio.com

Spruce Flowers & home 612-767-1101 www.sprucemn.com

Ashley Fox Designs 952-393-4080 ashleyfoxdesigns.com

Chez Bloom 612-822-2003 www.chezbloom.com

Sadie Couture Floral 651-707-7689 www.sadiesfloral.com

Lake Harriet Florists- Naomi Strom – Owner, Lesley Ruud - Creative Director 612-259-8211

PHOTO BOOTH

MN Photo Booth Rental 612-500-1611, 386-688-1052 mnphotoboothrental.com- BUYOUTS ONLY

MUSIC

DJ- Steve Silas 612-619-1065 mixmusicdog@gmail.com

Jazz with singing- Andrew Walesch Trio- 320-309-2983 Sinatra Style Band ajwalesch@gmail.com

Great for reception, dancing- instrumental and vocals

Jazz Trio- Benny Weinbeck 952-476-9669 benny@weinbeck.com www.weinbeck.com

Great for cocktail hour/dinner service music- instrumental

String Quartet- Brian O'Connor 612-227-0396 Loring String Quartet

Great for ceremony music- all instrumental

DJ Paris Lenka 612-207-2029 - Great for dancing

CAFÉ LURÇAT

EVENTS

