



PASSED HORS D'OEUVRES

PRICED PER PIECE

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

CUCUMBER GUAC BITE spinach guacamole on a 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 BALSAMIC GLAZED PORTOBELLO CROSTINI with creamy garlic aioli, parmesan & fresh chives (V)

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

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)

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

PHYLLO WRAPPED ASIAGO ASPARAGUS roasted asparagus & asiago cheese in a flaky phyllo dough wrap with roasted tomato coulis (V)

PASSED HORS D'OEUVRES

PRICED PER PIECE



- 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)
- CHILI-LIME FIESTA SPOON** seasoned pulled chicken, guacamole, mango salsa & micro greens on an edible corn spoon (DF)
- VEGAN SPRING WRAPS** carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and a hot mustard sauce (DF, Vv)
- INTERNATIONAL SATAY** choice of: lemongrass ginger chicken (GF, DF), thai peanut chicken (DF) or asian beef teriyaki (DF) garnished with sesame seeds & fresh chives
- ❶ MINI BEEF WELLINGTON** tender beef & mushroom wrapped in puff pastry served with a drizzle of our roasted red pepper horseradish mustard and fresh chives
- CUCUMBER PLANKED SALMON** lox salmon with crème fraîche & fresh dill on a crisp cucumber plank (GF)
- ❶ APPLEWOOD BACON WRAPPED SCALLOPS** with sesame seeds and your choice of teriyaki or lemongrass sauce (GF, DF)
- SHRIMP SPRING WRAPS** shrimp, carrots, lettuce, peppers & cilantro with peanut & hoisin sauce, wrapped in rice paper served with sweet & sour and a hot mustard sauce (DF)
- ❶ SMOKED BEEF TENDERLOIN CANAPÈ** smoked in-house with boursin cheese & chives on crostini
- 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

a variety of fresh, seasonal fruit including berries, grapes, citrus & melons (GF, DF, Vw)

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)

🍷 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)

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, Vw)

🍷 FARMERS MARKET DISPLAY

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

PEPPER CRUSTED BEEF TENDERLOIN

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

CLASSIC GULF SHRIMP COCKTAIL

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

COLD SMOKED HONEY GLAZED SALMON

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

🍷 CHEF'S GRAND TABLESCAPE

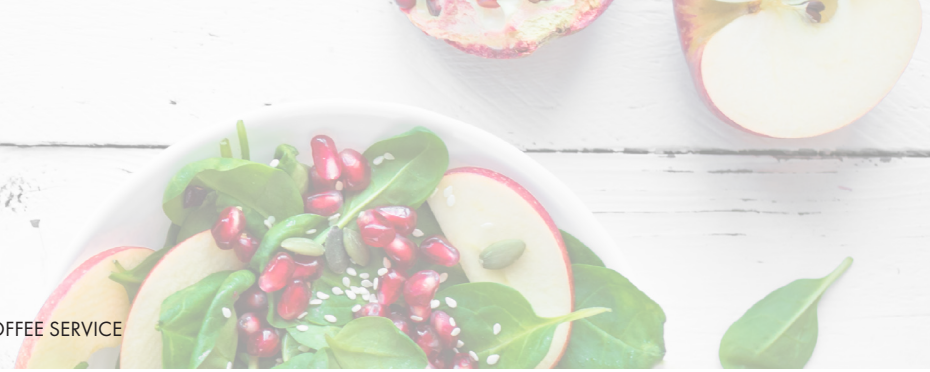
an assortment of thinly sliced capicola, salami, prosciutto, soppressata cheeses that include: cheddar, swiss, pepper jack, gouda, dill havarti & boursin raw, grilled & pickled seasonal vegetables served with olives cipollini onions, peppadew peppers (Vw) dips and spreads including garlic hummus (GF), roasted red pepper hummus (GF), olive tapenade, cucumber wasabi & ranch dill

a variety of fresh, seasonal fruit including berries, grapes, citrus & melons (GF, DF, Vw)

all served with flatbreads, baked pita, crackers, breadsticks, dried fruits and nuts

PLATED DINNER SERVICE

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



STARTERS

SELECT ONE

- HOUSE SALAD crisp romaine, sliced cucumbers, matchstick carrots, tomatoes, croutons with a balsamic vinaigrette (DF, V)
- CLASSIC CAESAR SALAD crisp romaine, parmesan & croutons with a zesty caesar dressing
- SUNBURST SALAD organic greens, mandarin oranges and strawberries with choice of poppyseed (GF, V) or blackberry peppercorn dressing (GF, DF, V)
- M** CAPRESE SALAD organic greens, heirloom tomatoes, sliced burrata, spiced pepitos, drizzled with pesto & balsamic reduction (GF, V)
- FUJI APPLE SALAD spring greens, diced fuji apples, roasted brussel sprouts shavings, manchego cheese with waldorf dressing (GF, V)
- RUSTIC PEAR SALAD organic greens, diced pears, candied walnuts and crumbled bleu cheese with champagne pear vinaigrette (GF, V)
- M** BUTTERNUT SQUASH SALAD artisan greens with diced butternut squash, fried onions, crumbled feta, toasted pecans & dried cherries with a maple vinaigrette (DF, V)
- SPINACH SALAD fresh spinach, mandarin orange slices, fresh blackberries, sugared almonds with raspberry vinaigrette (GF, DF, V)

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 ROLLS WITH SWEET CREAM BUTTER AND FRESH BREWED COFFEE SERVICE

ENTRÉES

- HERB ROASTED WINGTIP CHICKEN BREAST** with garlic herb (GF, DF) or cherry madiera sauce (DF) served with seasoned rice pilaf & honey glazed baby carrots
- MINNESOTA CHICKEN** fresh breast of chicken stuffed with our savory wild rice sage dressing, topped with supreme sauce served with garlic and chive mashed red potatoes & crispy brussel sprouts with bacon and cherries
- CHICKEN ROULADE** chicken breast stuffed with wild rice & smoked gouda, topped with sherry mushroom sauce served with ancient grains & roasted candy corn
- CHICKEN VERONIQUE** sautéed in rice flour with chandon sparkling wine sauce, topped with red grapes (GF) served with roasted red potatoes & garlic green beans
- STUFFED LINGONBERRY WINGTIP CHICKEN** stuffed with current, spinach & marscapone topped with madiera lingonberry sauce served with parsley creamers and a mélange of green beans and carrots
- CIDER-BRAISED PORK LOIN** tender, thick slices of pork loin with fuji apple demi-glaze (DF) served with sweet potato mash & spiced roasted beets
- KOREAN BBQ SALMON** char-grilled, glazed & roasted with fresh lemon slice (DF) served with creamy gruyère potatoes & stir fry vegetables
- BEEF SHORT RIBS** oven-braised beef short rib with sangria reduction (DF) served with roasted garlic and white cheddar mashed potatoes & roasted vegetables
- CRUSTED WALLEYE** pecan or hazelnut, served with lemon & tartar (venue only) (GF, DF) served with campfire potatoes & mélange beans and carrots
- NEW YORK STRIP STEAK** with caramelized onions & bleu cheese (venue only) served with roasted candied yams and chef's choice vegetable
- BEEF TENDERLOIN** grilled and roasted to perfection with choice of: port wine reduction (DF), our bordelaise sauce (DF), or cherry madiera demi glaze. served with a twice baked potato & grilled asparagus
- GRILLED CHILEAN SEA BASS** with wasabi ginger sauce or fresh pineapple pico de gallo & baked lemon slice (venue only) (DF) served with saffron rice & broccolini
- CITY OF THE LAKES SIGNATURE DUET** bias cut beef tenderloin in a port wine reduction (DF) with our herb roasted wingtip chicken breast in a garlic herb sauce (GF, DF) served with yukon gold spears & caulilini



VEGETARIAN PLUS

PLATED DINNER SERVICE INCLUDES ARTISAN ROLLS WITH SWEET CREAM BUTTER 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, raisins & chickpeas combine to make this all star stew served with basmati rice & fresh cilantro (GF, Vv)

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

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 with a side of seasonal vegetables (chef's choice) (Vv, DF, GF)

M BUTTERNUT SQUASH RAVIOLI with dried cranberries, spinach & toasted walnuts in a brown butter sauce or marscapone sauce (V) served with seasonal vegetables

CHARRED ITALIAN PORTOBELLO MUSHROOM STEAK oven roasted with fresh herbs, red pepper pomodoro sauce, caramelized onions and roasted garlic served with chef's choice vegetables (Vv, DF, GF)

STATIONS

CHEF FEE IS \$300 FOR TWO HOURS. ADDITIONAL HOURS ARE \$150 EACH.

PERFORMANCE STATIONS

MINIMUM OF 3 STATIONS AND 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, yellow mustard, sharp cheddar, pickle slices & kettle chips
upgrade to petite filet mignon slider - add 4.00 per person
- ❶ SMASHED-TINI STATION create your own mashed potato martini with (choose one) mashed yukon gold or white cheddar roasted garlic mashed potatoes, served with cheesy broccoli, bacon bits, chives, cheddar cheese, tenderloin beef tips & house gravy
- ❷ 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 guest's choice of lemongrass ginger chicken or asian beef skewers hot-off-the-griddle with green onions, topped with sesame seeds served with (choose one) caribbean coconut rice or vegetable fried rice
- POTATO TOPPERS BAR (choose one) oven roasted yukon gold wedges, hand cut sweet potato wedges or seasoned tater tots
guest's choice of toppings include creamy cheese sauce, shredded cheddar cheese, shredded pepper jack cheese, chopped scallions, vegetarian chili, diced jalapenos, chopped bacon
ketchup - sriracha honey, roasted red pepper, tomato ketchup
mustard - stone ground, honey mustard, spicy brown
- RAMEN & POT STICKER STATION noodles cooked in rich broth (V) served with matchstick carrots & red peppers, scallions, sprouts, jalapeños, pea pods, cilantro, sriracha & chopped scrambled egg with (choose one) chicken, veggie or pork pot stickers
- GOURMET MAC & CHEESE STATION fresh bowtie pasta, tossed in our aged cheddar cheese sauce with guest's choice of the following toppings:
bacon bits, tomatoes, green onions, country ham, baby bay shrimp, bleu cheese crumbles & parmesan toasted breadcrumbs

STATIONS

CHEF FEE IS \$300 FOR TWO HOURS. ADDITIONAL HOURS ARE \$150 EACH.

PERFORMANCE STATIONS

MINIMUM OF 3 STATIONS AND 100 GUESTS
STATIONS ARE PRICED PER PERSON

- POKE BOWL STATION (choose two) white rice, brown rice, cauliflower rice, mixed greens
(choose two) ahi tuna, grilled chicken, tofu, shrimp
(choose four) red cabbage, cucumber, edamame, ginger, pickled onions, radishes, carrot ribbons, avocado
(choose three) spicy mayo, ponzu sauce, sriracha, sesame seeds, green onions, sesame oil, wasabi, crunch
- ❶ SLIDER STATION buffalo chicken - spicy buffalo chicken breast served on a hawaiian bun
bison burger - fresh ground beef, hand pressed bison beef, served on wild rice buns
sliced tenderloin - medium rare, carved tenderloin served on crusty petit pans
handmade black bean burger - chef prepared vegetarian black bean burgers served on a whole wheat bun
pan fried walleye - seasoned and breaded walleye pan fried on a buffet and served on an egg bun
with the following toppings: crumbled bleu cheese spread, sliced pepper jack cheese, sliced cheddar cheese, smoked gouda, creamy ranch dressing, spicy horseradish sauce, tartar sauce, fresh pico de gallo, butter leaf lettuce, sliced roma tomatoes, thinly sliced red onions
- GRILLED SAUSAGE BAR variety of fresh grilled sausages to include andouille, country, kielbasa, chicken and apple, vegan sausage served with a variety of mustards and sauces
- SEAFOOD RAW BAR raw oysters on the half shell, poached shrimp, crab claws, smoked salmon,
add lobster ceviche
add pickled herring
served with horseradish, cocktail sauce, tabasco sauce, sriracha sauce and sliced lemons

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

MIX & MINGLE PACKAGE

MINIMUM OF 100 GUESTS

PASSED HORS D'OEUVRES

SELECT THREE

bleu bites (V)

applewood bacon wrapped scallops (GF, DF)

grilled sambal shrimp crisp (GF) (DF)

chili-lime fiesta spoons (DF)

pear, honey, brie crostinis (V)

balsamic glazed portobello crostinis (V)

HORS D'OEUVRES PLATTERS

SELECT TWO

fresh fruit display (GF)(DF)(V)(W)

charcuterie board

crudite display (V)

korean barbecue salmon

cranberry chipotle sliced turkey breast

domestic cheese board (V)

mediterranean delight

roasted vegetables (V)

TABLE STATIONS*

SELECT TWO

BITTY BURGER BAR

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

PORTOBELLO GRILLE

garlic sautéed portobello with creamy garlic aioli, chives and parmesan cheese
on grilled sourdough | add beef tenderloin

SMASHED-TINI STATION

create your own mashed potato martini with (choose one) yukon gold or white cheddar roasted garlic mashed potatoes served with cheesy broccoli, bacon bits, chives, cheddar cheese, sour cream, tenderloin beef tips & house gravy

POTSTICKER STATION

guest's choice of chicken, veggie or pork potstickers, served with chef prepared vegetable fried rice, asian slaw, seasoned soy sauce & sriracha

GOURMET MAC AND CHEESE

fresh bowtie pasta tossed in our aged cheddar cheese sauce with your choice of bacon bits, asparagus spears, cheddar cheese, green onions, diced tomato, country ham, baby bay shrimp, bleu cheese crumbles & parmesan roasted breadcrumbs

*YOU MAY CHOOSE TO INCLUDE A CHEF FOR YOUR STATION FOR THE CHEF FEE OF \$300 FOR THE FIRST TWO HOURS, \$150 EACH HOUR THEREAFTER.

EVENT ENHANCEMENTS

PRICED PER SERVING. MINIMUM ORDER OF 50 SERVINGS PER ITEM

- 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, onions, neon relish, tomato, mustard & pickle spears

PIZZA YOUR CHOICE OF:

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

GLUTEN FREE CRUST AVAILABLE UPON REQUEST

DESSERTS

PRICED PER GUEST. PRICING BASED ON A MINIMUM OF 50 PER ITEM.

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, apricot medals, honey pecan toffee bites, lemon shortbread, speculaas, coconut macarons, caramel sea salt stuffies or red fruits palmiers

❶ FRENCH MACARONS

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

BROWNIE POPS

raspberry, grasshopper, cream cheese, salted caramel, double chocolate crunch & mocha

MINI PIES

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

❶ MINI SWEET SHOOTERS

Oreo cheesecake, banana cream pie, strawberry shortcake, key lime pie, brooklyn blackout, devil's food raspberry, chocolate peanut butter cup, butterscotch budino, dark chocolate salted caramel pots de creme, lemon blueberry pots de creme

TARTS & TARTLETS

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

❶ 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

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

GOURMET CHEESECAKE

- white chocolate raspberry swirl cheesecake
- M** vanilla bean cheesecake with seasonal berries
- MINIATURE CHEESECAKES AVAILABLE
- turtle cheesecake
- M** crème brûlée cheesecake
- tres leche

GOURMET CAKES

- triple chocolate crunch
- M** lemon almond polenta cake (GF, DF)
- cookies 'n cream
- strawberry pistachio
- raspberry champagne
- M** fresh strawberries and cream
- tiramisu torte
- M** flourless chocolate truffle torte with tripleberry sauce (GF)
- 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)

CLASSIC CUPCAKES | MINIATURE CUPCAKES

CAKE

- carrot
- white
- chocolate
- devil's food
- orange 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
- professional event staff
- linens for specialty tables (gift, registration, etc)
- china, glassware, flatware
- three votives per dining table
- one votive per cocktail table

CATERING TEAM

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

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 service fees may apply.

menu and pricing subject to change.

Your event food & non-alcoholic beverage totals are subject to our minimums:

Monday-Wednesday \$2,400

Thursday \$3,100

Friday \$6,400

Saturday \$7,900

Sunday \$4,500

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

- 300.00 per performance chef
- service staff customized for your menu

All food & beverage are subject to an 8% catering venue fee. This includes your event captain & service staff with a plated or buffet style meal. Rates may vary for appetizer only or station-style events. A \$300 per performance station chef fee applies.

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 & non-alcoholic beverages are subject to an 8% catering fee. All food, non-alcoholic beverages, subcontracted rentals and catering services are subject to a 24% admin fee. The Admin fee covers general costs of doing business that are not line items on the event order. The Admin 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. Admin 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 Leopold's Mississippi Gardens. 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 and Leopold's Mississippi Gardens. 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.