



CHART HOUSE EVENT CENTER

11287 Klamath Trail, Lakeville, MN 55044

*952.435.7020-Events

events@charthouserestaurant.com

Thank you for your interest in the Chart House Restaurant and Events Center for your upcoming celebration.

The Hidden Gem of the South Metro

For ceremonies, receptions, bridal showers, rehearsal dinners, birthday celebrations and every gathering ranging from intimate to extravagant; you and your guests will remember our breathtaking grounds on the shores of Lake Kingsley. Our indoor event center offers over 12,000 sq. ft with our *Fireside* and *Kingsley* Rooms. Our beautifully designed dining area seats up to 300 guests and overlooks our landscaped 18 acres with gardens, 2 gazebos, bridge, deck, ponds, and water feature; all within steps to the lake. Our outdoor covered *Pavilion*, near the lakeside is a perfect place to gather for your event with an outdoor bar and breathtaking views.

Let us help you make your event as stress free, as possible! The experience and commitment to satisfaction of our event professionals allows us to take care of everything from beverages, menu, timeline, and much more for your fabulous event. Leave the details to us and we'll help you make the most of your event; here is a sampling of what we offer:

- ❖ Breathtaking gardens and outdoor ceremony with photo opportunities
- ❖ Full in-house food and beverage catering
- ❖ Optional centerpiece rentals and column lighting
- ❖ Seating for 10 to 300++
- ❖ Skirted display tables (gift, place card, memory) & head table
- ❖ Bar and bartender included with no extra fee for events with hosted bar
- ❖ Event hours until 1:00 a.m.

With over 50 years of experience; our event team provides your guest with the finest culinary experience. Our chef will prepare the menu to dazzle your guests on your special day.

I have enclosed more information in this packet regarding: menu selections, beverage information, preferred vendors, and event policies. Feel free to set up an appointment to discuss the details and questions for your event needs and tour our event center and grounds. I look forward to hearing from you!

Sincerely,
Kayla Hudson & Debbie Ruppert
Event Sales Manager(s)

Catering Services: All food and beverages must be purchased through the Chart House. There is an additional \$1.00 charge per plate for more than one plated entree choice. All food and beverage is subject to a service charge of 20% as well as sales and liquor taxes.

Ceremony Fee: The ceremony rental fee is \$500.00. Rehearsals may be done at the Chart House (dependent on availability) & arrangements made with the Sales Manager.

Event Room Rental Details: The event spaces available are: Fireside Room, Kingsley Room, and the outdoor, covered Pavilion. No additional charge for a bar set up or a bartender. Also, the table set up, take down, china, linens and napkins are all inclusive in the room fee, as well. The minimums include all room fees, food and beverage, service gratuity, and tax. Costs associated with our preferred vendors including: Midwest Sound and Cake Walk, are also applied towards the minimums.

- The **Fireside Room** seating capacity is 150 guests. The Fireside Room Rental Fee for all Saturdays May through October is \$750 with a minimum of \$5000.00.
- The **Kingsley Room** seating capacity is 150 guests. The Kingsley Room Rental Fee for all Saturdays May through October is \$750 with a minimum of \$5000.00.
- **The entire seating capacity of the indoor event space including the Kingsley and Fireside Rooms** (when used in conjunction with one another) is 300 guests with a room rental fee of \$1500 for all Saturdays, May through October with a minimum of \$7500.00.
- The **Pavilion** (near the lakeside) seating capacity is 80 guests. *We do have tent rental information, provided through a 3rd party available for seating up to 500 guests when used with the Pavilion. The Pavilion Rental Fee for all Saturdays May through October is \$750 with a minimum of \$7500.00.

***Please call 952.435.7020 or email events@charthouserestaurant.com the Sales Manager for a rental quote for all other interested dates.**

Bridal Room: We do have a bridal room with a lock code for the bridal party to get ready in and for storing anything you wish to secure in that room.

Wedding Cakes/Cupcakes: *If you choose to bring an outside licensed bakery for wedding/celebration cakes/cupcakes; there will be a \$50 dessert table display fee and you are welcome to have a family/friend cut and serve the cake. The display fee does include linens, china, and silverware at a skirted display table.*

Decor Rental (optional): *We have optional lanterns with candles for your centerpieces with a rental fee of \$150 + tax available.*

Lighting Rental (optional): *We have optional column lighting tulle with a rental fee of \$150 + tax available.*

Decorating: *The event spaces are available on Saturdays May through October anytime after 11:00 am for set up and decorating.*

HORS D'OEUVRES/APPETIZERS

*Email: events@charthouserestaurant.com
Sales Manager(s): Kayla Hudson & Debbie Ruppert*

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**Chart House Favorites*

BACON WRAPPED SEA SCALLOPS @ \$26 per dozen
MEDIUM SIZE SCALLOPS WRAPPED WITH BACON AND BAKED WITH FRESH HERBS

BACON WRAPPED WATER CHESTNUTS @ \$24 per dozen
PINEAPPLE AND TERIYAKI MARINATED CHESTNUTS WRAPPED IN SMOKEHOUSE BACON

BBQ MEATBALLS @ \$18 per dozen
TOSSED IN TANGY BBQ SAUCE

***BOURBON BITES @ \$30/lb (serves 15)**
MARINATED BEEF TENDERLOIN TIPS SERVED WITH A SPICY BOURBON STREET SAUCE FOR DIPPING

BRUSCHETTA CROSTINI @ \$24 per dozen
GRILLED CROSTINI WITH INFUSED GARLIC OIL TOPPED
WITH FRESH ROMA TOMATO, BASIL, AND GARLIC WITH BALSAMIC REDUCTION

CAJUN BACON WRAPPED SHRIMP @ \$51 per dozen
JUMBO SHRIMP WRAPPED WITH SMOKEHOUSE BACON,
SEASONED WITH CAJUN SPICE AND PAN FRIED, SERVED WITH BOURBON STREET SAUCE

***CHICKEN FLATBREAD @ \$15 per dozen**
GRILLED FLAT BREAD BAKED WITH BASIL PESTO, FRESH BRUSCHETTA,
SMOKED MOZZARELLA CHEESE AND GRILLED CHICKEN BREAST
FINISHED WITH BALSAMIC REDUCTION

CHICKEN WINGS OR TENDERS @ \$22 per dozen
CHART HOUSE SEASONED WINGS SERVED ASIAN-STYLE, DRY RUB CAJUN,
BUFFALO STYLE OR PLAIN WITH BBQ SAUCE

COCONUT SHRIMP @ \$28 per dozen
DEEP FRIED AND SERVED WITH SWEET AND SOUR SAUCE

CRAB STUFFED MUSHROOM CAPS @ \$34 per dozen
LARGE BUTTON MUSHROOMS STUFFED WITH RED CRAB MEAT,
BELL PEPPER, CHIVES, AND PARMESAN CHEESE

DUCK SPRING ROLLS @ \$22 per dozen
DUCK BREAST MEAT, ASIAN VEGETABLES AND SEASONINGS IN A WHEAT FLOUR WRAPPER
SERVED WITH PLUM SAUCE

HAM AND ASPARAGUS FRENCH BATARD @ \$22 per dozen
TOASTED FRENCH BATARD WITH ROSEMARY MAYONNAISE,
GRILLED ASPARAGUS, SLICED HAM, AND SWISS CHEESE

***ITALIAN SAUSAGE STUFFED MUSHROOMS @ \$26 per dozen**
LARGE BUTTON MUSHROOMS FILLED WITH SAUSAGE, PARMESAN CHEESE, AND ITALIAN
HERBS

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JALAPENO POPPERS @ \$22 per dozen
BREADED, FRIED, STUFFED WITH CREAM CHEESE FILLING
AND SERVED WITH SALSA RANCHERO SAUCE

***MINI CHAMPAGNE CHICKEN @ \$32 per dozen**
BREADED CHICKEN STUFFED WITH DILL CREAM CHEESE
A CHART HOUSE FAVORITE!

MINI CRAB CAKES @ \$30 per dozen
RED CRAB MEAT BLENDED WITH RED PEPPER AND CHIVES,
PANKO CRUSTED AND SAUTEED, SERVED WITH LEMON AIOLI

***SHRIMP FLATBREAD @ \$20 per dozen**
GRILLED FLAT BREAD BAKED WITH BASIL PESTO, FRESH BRUSCHETTA,
SMOKED MOZZARELLA CHEESE AND SHRIMP WITH CAPERS
FINISHED WITH BALSAMIC REDUCTION

SMOKED CHICKEN QUESADILLAS @ \$24 per dozen
MESQUITE SMOKED CHICKEN WITH BELL PEPPERS, RED ONION, JALAPENO
AND SALSA IN A GARLIC HERB TORTILLA WITH MELTED COLBY JACK CHEESE

***SPINACH AND ARTICHOKE DIP @ \$16 per dozen**
Hot and creamy spinach and artichoke dip served with pita bread

SWEDISH MEATBALLS @ \$18 per dozen
MADE WITH FRESH DILL AND SOUR CREAM GRAVY

TEX MEX CHICKEN PINWHEEL WRAP @ \$20 per dozen
TENDER CHICKEN WITH BLACK BEAN SPREAD, FRESH CILANTRO,
CORN, AND SALSA WRAPPED IN AN HERB TORTILLA

VEGETARIAN EGG ROLLS @ \$20 per dozen
SERVED WITH HOT MUSTARD AND SWEET CHILI THAI SAUCES

***WALLEYE CAKES @ \$26 per dozen**
CANADIAN WALLEYE BLENDED WITH ASPARAGUS, ZUCCHINI, BELL PEPPER,
AND SHALLOTS, PANKO BREADED AND SAUTEED, SERVED WITH LEMON AIOLI

APPETIZER DISPLAYS FOR GROUPS OF 25++

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BALSAMIC GRILLED VEGETABLE TRAY

@ \$105.00 (serves 50)

SEASONAL MARINATED AND GRILLED VEGETABLES

CAPRESE PLATTER

@ \$100 (serves 50) OR @ \$55 (serves 25)

FRESH MOZZARELLA, FRESH BASIL, & CHERRY TOMATOES WITH A BALSAMIC GLAZE

CHEESE TRAY

@ \$150.00 (serves 75) or @ \$80 - 1/2 Size Cheese Tray (serves 35)

DOMESTIC AND IMPORTED CHEESES WITH ASSORTED CRACKERS

FRESH FRUIT DISPLAY

@ \$165.00 (serves 75) or @ \$85 - 1/2 Size Platter (serves 35)

SEASONAL SELECTION

MEDITERRANEAN SALAD TRAY

@ \$125 (serves 50)

KALAMATA OLIVES, FRESH MOZZARELLA, MARINATED ARTICHOKE HEARTS
& ROASTED RED PEPPERS

***BRIE W/ PITA SAMPLER**

@ \$120 (serves 50) or \$65 (serves 25)

ASSORTMENT OF BRIE OF (4) FLAVORS SERVED ON PITA BREAD FEATURING: (1) ROASTED
VEGETABLES (ZUCCHINI, YELLOW SQUASH, RED & GREEN PEPPERS, AND CARROTS)
(2) BACON & GREEN OLIVES & (3) SUN DRIED TOMATOES WITH BASIL & (4) SPINACH AND
ARTICHOKES

SCOTTISH SMOKED SALMON PLATTER

@ \$110

SCOTCH OAK WHISKEY CASK SMOKED SALMON SIDE &
SERVED WITH FRESH LEMON DILL CREME FRAICHE

SHRIMP COCKTAIL

Platter of 50 Shrimp @ \$80

POACHED SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON

ANTIPASTO PLATTER

@ \$245 (serves 75 -100)

MARINATED ARTICHOKE, ROASTED RED PEPPERS, GRILLED RED ONIONS,
FRESH MOZZARELLA, SLICED GENOA SALAMI, OLIVES, AND SLICED PROSCIUTTO

VEGETABLE PLATTER

@ \$100.00 (serves 50) OR @ \$55 - 1/2 SIZE PLATTER (serves 25)

SEASONAL SELECTION WITH CHART HOUSE DILL DIP

CH SIGNATURE COMBINATION DUO PLATES

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PARMESAN CRUSTED WALLEYE & STEAK CHATEAU - \$26

4 OZ WALLEYE FILET SERVED WITH TARTAR SAUCE AND LEMON
& PAIRED WITH A GRILLED 4 OZ TOP SIRLOIN WITH PEPPERCORN BORDELAISE SAUCE

CABERNET & CARAMELIZED ONION CHUCK TENDERLOIN & ROSEMARY CHICKEN - \$26

GRILLED, 4 OZ TOP TENDERLOIN TOPPED WITH A RICH, ONION AND CABERNET SAUCE & PAIRED WITH A MARINATED GRILLED CHICKEN BREAST

PARMESAN CRUSTED WALLEYE & BRUSCHETTA CHICKEN - \$26

4 OZ WALLEYE FILET SERVED WITH TARTAR SAUCE AND LEMON
& PAIRED WITH A GRILLED AND MARINATED CHICKEN BREAST WITH BASIL, PESTO, ROMA TOMATO, AND GARLIC

CHAMPAGNE CHICKEN & STEAK CHATEAU - \$26

4 OZ BREADED CHICKEN STUFFED WITH DILL CREAM CHEESE
AND CHAMPAGNE SAUCE & PAIRED WITH A 4 OZ TOP SIRLOIN WITH PEPPERCORN BORDELAISE SAUCE

RIBS & ROSEMARY CHICKEN - \$26

½ RACK OF BBQ SLOW COOKED TENDER RIBS & PAIRED WITH A LIGHTLY SEASONED,
GRILLED 4 OUNCE CHICKEN BREAST

SHRIMP SCAMPI & FILET MEDALLION - \$28

2 JUMBO SHRIMP SCAMPI IN GARLIC, LEMON AND WINE & PAIRED WITH ONE, 4 OZ FILET MEDALLION

PRIME RIB & SALMON- \$32

4 OUNCE SLOW COOKED, TENDER, BEEF PRIME RIB SERVED WITH AU JUS AND CREAMY HORSERADISH & PAIRED WITH A GRILLED 4 OZ SALMON WITH CHOICE OF 1 SAUCE: PINEAPPLE BASIL SALSA, PESTO CREAM SAUCE, OR CLASSIC DILL SAUCE

PRIME RIB & CHAMPAGNE CHICKEN- \$32

4 OUNCE SLOW COOKED, TENDER, BEEF PRIME RIB SERVED WITH AU JUS AND CREAMY HORSERADISH & PAIRED WITH A 4 OZ BREADED CHICKEN STUFFED WITH DILL CREAM CHEESE AND CHAMPAGNE SAUCE

**ALL COMBINATION PLATES INCLUDE CHOICE OF SALAD, CHOICE OF (1) POTATO, CHOICE OF (1) VEGETABLE, FRESH ROLLS, AND COFFEE*

Salad Options: Chart House salad tossed with our honey poppy seed dressing, Caesar Salad, or mixed garden salad with tomato, cucumber, crouton and (1) choice of dressing

Potato Options: Select (1) of these options: Buttermilk garlic mashed, rosemary roasted baby reds, baked with sour cream & butter, wild rice pilaf, or parsley buttered reds

Vegetable Options: Select (1) of these options: Honey glazed carrots, California blend, green beans, chef's seasonal medley, or buttered kernel corn

PLATED ENTREES

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**ALL ENTREES INCLUDE: SALAD, POTATO, VEGETABLE, FRESH ROLLS, AND COFFEE*

*Vegetarian entrees include everything excluding potato and vegetable

Salad Options: Select (1) of these options: Chart House salad tossed with our honey poppy seed dressing, Caesar Salad, or mixed garden salad with tomato, cucumber, crouton & (1) choice of dressing

Potato Options: Select (1) of these options: Buttermilk garlic mashed, rosemary roasted baby reds, baked with sour cream & butter, wild rice pilaf, or parsley buttered reds

Vegetable Options: Select (1) of these options: Honey glazed carrots, California blend, green beans, chef's seasonal medley, or buttered kernel corn

VEGETARIAN ENTREES

***PENNE PRIMAVERA** - LUNCH \$16, DINNER \$20
FRESH VEGETABLES SAUTEED IN OLIVE OIL AND GARLIC
AND SERVED WITH ALFREDO SAUCE

PESTO GNOCCHI - LUNCH \$16, DINNER \$22
GNOCCHI TOSSED WITH BASIL AND ARUGULA PESTO AND SERVED WITH SAUTEED
VEGETABLES

JUMBO RAVIOLI - LUNCH \$16, DINNER \$20
FOUR CHEESE RAVIOLI WITH MARINARA AND PARMESAN CHEESE

BRUSCHETTA TORTELLINI - LUNCH \$16, DINNER \$24
FRESH BASIL, ROMA TOMATO AND GARLIC TOSSED WITH CHEESE TORTELLINI PASTA
AND WHITE WINE CREAM SAUCE

TOMATO GRATIN - LUNCH \$16, DINNER \$18
(Please note, this entree also be prepared as a vegan entrée, upon request)
OVEN ROASTED CROWNED TOMATO WITH FRESH HERBS, MELTED PROVOLONE CHEESE
AND TOASTED BREAD CRUMBS, SERVED WITH STEAMED VEGETABLES

KID'S MEAL - \$10/child

*SERVED WITH A FRUIT CUP, CHICKEN FINGERS, AND FRENCH FRIES (12 and under)

CHICKEN ENTREES

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***CHAMPAGNE CHICKEN**

LUNCH \$20, DINNER \$25

8 OZ, BREADED BREAST OF CHICKEN STUFFED WITH DILL CREAM CHEESE, THEN BAKED AND SERVED WITH A CREAMY, CHAMPAGNE SAUCE

CHICKEN PICCATA

LUNCH \$20, DINNER \$24

LIGHTLY BREADED CHICKEN BREAST SERVED WITH LEMON, GARLIC AND CAPER BUTTER SAUCE

ROSEMARY GRILLED CHICKEN

8 OZ \$20

MARINATED IN ITALIAN HERBS AND FRESH ROSEMARY

CHART HOUSE STUFFED CHICKEN

LUNCH \$20, DINNER \$25

8 OZ CHICKEN STUFFED WITH CRAISINS, WILD RICE & PECAN DRESSING, AND SERVED WITH BACON MUSHROOM SHERRY SAUCE

BRUSCHETTA GRILLED CHICKEN BREAST

LUNCH \$20, DINNER \$24

MARINATED AND GRILLED, TOPPED WITH BASIL PESTO, ROMA TOMATO, GARLIC AND BASIL

ARTICHOKE CHICKEN

LUNCH \$22, DINNER \$25

MARINATED GRILLED CHICKEN BREAST SERVED WITH SUN DRIED TOMATO, ASPARAGUS, AND ARTICHOKE BEURRE BLANC

PORK ENTREES

DIJON PORK

LUNCH \$20, DINNER \$26

TENDER SLOW ROASTED PORK LOIN SLICED AND SERVED WITH DIJON CREAM SAUCE

PORK TENDERLOIN

LUNCH \$20, DINNER \$27

GRILLED AND SERVED WITH PORTABELLA MUSHROOM MARSALA SAUCE

ROSEMARY PORK LOIN

LUNCH \$20, DINNER \$26

MARINATED AND SLOW ROASTED, SLICED ON ROASTED RED PEPPER CREAM SAUCE

PEACHES & PORK

LUNCH \$20, DINNER \$26

WHOLE PORK LOIN SLOW ROASTED AND SERVED WITH GRILLED PEACHES AND PORT WINE REDUCTION

BBQ RIBS -

1/2 RACK \$22, FULL RACK \$28

SEASONED WITH A HOUSE BLEND OF SPICES AND SLOW COOKED WITH SMOKE,
FALL-APART TENDER WITH A TANGY BBQ SAUCE

SEAFOOD ENTREES

SALMON

LUNCH \$21, DINNER \$27

GRILLED 8 OZ FILET SERVED WITH CHOICE OF ONE SAUCE: PINEAPPLE BASIL SALSA,
PESTO CREAM SAUCE OR CLASSIC DILL SAUCE

***WALLEYE**

LUNCH \$21, DINNER \$26

8 OZ, CHOICE OF BROILED OR PARMESAN CRUSTED WALLEYE SERVED WITH TARTAR
SAUCE AND LEMON WEDGE

SWEET POTATO CRUSTED HALIBUT

LUNCH \$23, DINNER \$30

SERVED WITH GRAND MARNIER CREAM SAUCE

JUMBO SHRIMP SCAMPI

LUNCH (4 SHRIMP) \$25, DINNER (5 SHRIMP) \$32

TAIL-ON SHRIMP COOKED WITH GARLIC, LEMON AND WHITE WINE SAUCE

CAJUN WALLEYE

LUNCH \$22, DINNER \$27

CAJUN SEASONED AND PAN FRIED & SERVED WITH CHIPOTLE HOLLANDAISE

SEA SCALLOPS

LUNCH (4 SCALLOPS) \$23, DINNER (5 SCALLOPS) \$28

JUMBO SCALLOPS WRAPPED IN BACON AND SERVED ON ROASTED SHALLOT SAUCE

BEEF ENTREES

~All beef will be cooked to a medium degree of doneness unless otherwise requested~

***PRIME RIB**

12 OZ \$28, 16 OZ \$32

CARVED FOR A BUFFET \$34

OUR SIGNATURE, SLOW COOKED TENDER PRIME RIB SERVED WITH IN HOUSE AU JUS AND
CREAMY, HORSERADISH SAUCE

BACON WRAPPED FILET MEDALLIONS

LUNCH \$32, DINNER \$38

TWO 4 OZ MEDALLIONS SERVED ON DEMI GLACE

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GRILLED FILET MIGNON

8 OZ. \$36, 10 OZ. \$38

GRILLED AND SERVED WITH SAUTEED BUTTON MUSHROOMS

STEAK CHATEAU

6 OZ. \$22

GRILLED TOP SIRLOIN SERVED WITH PEPPERCORN BORDELAISE SAUCE

NEW YORK STRIP

\$38

16 OZ. BONE-IN STEAK, GRILLED, SERVED WITH ROASTED SHALLOT BUTTER

CABERNET & CARAMELIZED ONION CHUCK TENDERLOIN

6 OZ. \$22

GRILLED AND TOPPED WITH A RICH CARAMELIZED ONION AND CABERNET BROWN SAUCE

CHART HOUSE PACKAGE PRICE SELECTIONS @ \$30/guest

SELECT (3) APPETIZERS: CHOICE OF GRILLED BRUSCHETTA, CHICKEN FLATBREAD, BBQ MEATBALLS, WALLEYE CAKES, EGG ROLLS OR TEX MEX PINWHEELS

SELECT (1) ENTRÉE SELECTION: CHOICE OF ROSEMARY CHICKEN, BRUSCHETTA CHICKEN, CHAMPAGNE CHICKEN, STEAK CHATEAU, CABERNET & CARAMELIZED ONION CHUCK TENDERLOIN, GRILLED SALMON OR PARMESAN CRUSTED WALLEYE (includes your choice of salad, potato, and vegetable and rolls with butter, coffee, and water)

LATE NIGHT SNACK OPTIONS: CHOICE OF 14' PIZZAS (CHEESE OR PEPPERONI) OR MINI BURGERS WITH FRENCH FRIES
(SORRY, NO SUBSTITUTIONS AVAILABLE)

LATE NIGHT SNACK SUGGESTIONS

COLD OR HOT SANDWICHES W/SILVER DOLLAR BUNS:

ROAST BEEF & CHEDDAR W/CHIPOTLE MAYO - \$3 ea
TURKEY AVOCADO W/PROVOLONE - \$3 ea
HAM & SWISS W/DIJON MAYO - \$3 ea
ROAST VEGGIES W/BASIL PESTO MAYO - \$2 ea

***BUFFALO CHICKEN WITH PITA BREAD**

@ \$15/LB
SPICY AND HOT, BUFFALO CHICKEN DIP SERVED WITH PITA BREAD

***SPINACH AND ARTICHOKE DIP**

@ \$16 per dozen
HOT AND CREAMY, SPINACH DIP SERVED WITH PITA BREAD

CHIPS & DIPS

TORTILLA CHIPS W/ CON QUESO @ \$12/LB
TORTILLA CHIPS & GUACAMOLE - \$12/LB
TORTILLA CHIPS W/BEEF CON QUESO @ \$14/LB

MINI BURGERS

@ \$22 per dozen
BITE SIZE BURGERS SERVED WITH FRENCH FRIES, KETCHUP AND MUSTARD

PIZZA

@ \$14 - \$18 each
14" PIZZA MADE WITH CHOICE OF CHEESE (\$14), PEPPERONI (\$16), SAUSAGE (\$16), COMBO (\$18), OR VEGETABLE (\$15) TOPPING AND MOZZARELLA CHEESE, SPECIALITY (\$18) INCLUDING: BUFFALO CHICKEN, HAWAIIAN

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CHART HOUSE MINI DESSERTS SAMPLER

@ \$18/DZ

*SELECT UP TO 3 DESSERTS TO BE SERVED BY THE DOZEN TO EACH TABLE

MINI CREAM PUFFS WITH PASTRY CREAM AND CHOCOLATE SAUCE

MINI CHEESECAKE BITES

MINI FRUIT TARTS

MINI GOURMET BROWNIE VARIETIES

KEY LIME BITES

BRIDAL ROOM MENU

Fresh Fruit Tray (seasonal selection) @ \$3.50/guest (min of 5 guests)

Cheese & Cracker Tray @ \$3.00/guest (min of 5 guests)

Chicken Salad Cream Puffs @ \$2.00/guest (min of 25 guests)

Fresh Vegetable Tray (seasonal selection with Chart House Dill Dip) @ \$2.00/guest (min of 5 guests)

Petite Sandwich Tray (chicken pecan, mango chicken salad, roasted vegetable w/ basil pesto, turkey/provolon w/pesto mayo & tomato, or ham & swiss) @ \$3.00/guest (min of 5 guests)

BEVERAGE SELECTIONS

The Chart House Restaurant/Event Center offers complete beverage service for your guests. Our bars are fully stocked with a complete line of liquors, wines, cordials and beers. "Hosted" bar: the host purchases beverages for the guests. "Cash" bar: guests purchase their own beverages during the event.

BEVERAGE PRICING:

Cocktails	\$4 - \$8
Cognacs & Cordials	\$6 - \$8
Domestic to Premium Bottled Beer	\$4 - \$5.50
Soft Drinks	\$2.00
Bottled Water	\$2.00

Event Wine by the bottle (White Zinfandel, Pinot Griggio, Chardonnay, Merlot & Cabernet)	\$25
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House Champagne by the bottle	\$20
Premium Wine by the bottle (perfect for head table)	\$28
Sparkling Cider, non-alcoholic, by the bottle	\$15

*Domestic Keg (Mich Golden Light, & Coors Light)	\$325
*Premium Keg (Summit EPA, Summit Seasonal, Surly Furious, Stella Artois)	\$400
*other beer varietals available upon request	

Coffee by the gallon	\$20
Lemonade by the gallon	\$20
Punch by the gallon	\$20
Iced Tea by the gallon	\$20
Hot Cocoa w/whipped cream by the gallon	\$30
Hot Cider by the gallon	\$25

*Food and beverage prices are subject to applicable sales tax, 20% service charge, and subject to change

REVIEWS

- *Wow! Oh Wow! Not only was this stress free but an absolutely gorgeous setting! This venue is beautiful enough for the whole wedding- though we used it for rehearsal dinner. We were able to use their lanterns and added some personal decor to the fireplace mantel to provide a focal point above the bride and groom. They calmly helped us with a last hour number change and allowed us to set up during the afternoon. the food was delicious - the guests loved 3 choices and raved about the sea scallops. they helped us with the planning details we needed. They are the perfect venue- it went perfectly!!!!*
- *The Chart House was the perfect venue for our wedding. We did everything there, the pictures, ceremony, and reception. The food was amazing. Our guests kept telling us how great the food was and that they will be going back to the Chart House for dinner. We had our wedding outside at the Chart House and it was beautiful! There were many gorgeous locations outside to take pictures. It was very convenient for our guests. I liked that we didn't need to provide place settings or linens or a caterer. Kayla and Debbie were great to work with and very helpful. All of the staff was accommodating and friendly. It truly was a perfect day and everything went according to plan. I would recommend this place to my friends and family. If I had to do it all over, I would definitely pick the Chart House again.*
- *The quality of service is exceptional and the staff is extremely professional. Couples should feel confident that the event will be a success. All of our requests were met with ease.*
- *The Chart House was the perfect plan for our wedding. They were extremely accommodating from the start, helping us find reliable vendors for our DJ, photography, etc. Their food was delicious and had no problem with dietary restrictions. Their staff is very good with responding to any emails and calls. I went into wedding planning thinking it was going to be a lot harder than it turned out to be, but Chart House staff played a huge part in that, willing to help wherever we needed it. The day of the wedding could not have been any more perfect. Our guests had great things to say about not only the venue and food, but also their wait staff and the bar tender. I can't say enough about how amazing the Chart House is. I would recommend this venue to anyone looking for a laid back venue, who is willing help with every step of the way and make your day the BEST day of your life.*
- *I cannot express how very pleased we were with the experience we had at the Chart House. We knew very early on that we wanted to hold our rehearsal dinner there, My parents had their post-wedding dinner there so it was an extremely meaningful choice. We visited with Kayla who was fantastic to work with. She carefully explained all of the options available to us and was always quick to reply to any of our questions. When we were still deciding on some things fairly close to our even she was calm and patient with us and never made us feel*

rushed. the atmosphere is fantastic! The room we were in is lovely. We loved having our own bar and bartender and private access to the patio and gorgeous backyard area! Our family and friends enjoyed strolling the grounds and taking photos with the beautiful landscaping and lake for a back drop. Our food was very good. We chose a buffet and things were kept hot and replenished. The Chart House is a bit on the expensive side but we did choose some pricier items-such as the walleye-which our guests enjoyed! If you are looking for a charming beautiful spot for dinner, a meeting, a rehearsal, or a wedding definitely check out the Chart House!!

- *We looked at many venues to have our wedding and decided on the Chart House because of its location, beautiful grounds, and excellent food and service. We were so pleased with the service received and every detail was addressed to our complete satisfaction. Thank you so much to all the staff at Chart House.*
- *We had a great experience having our wedding at the Chart House! I would highly recommend this venue to any couple looking for a wedding venue!!! The staff was very accommodating and they all worked very hard to make our day go smoothly. I also want to add that Debbie and Kayla were great to work with when planning our big day. They both did everything they could so that we could have our dream wedding! The food was spectacular and we have received many compliments on the food, service and venue from our guests!!! Happy wedding planning :)*
- *We had a winter wedding, and our ceremony was at another location but our reception was at the Chart House. I really enjoyed working with Debbie and Kayla! They were very friendly and flexible - which is so important for a bride!!! The venue was beautiful and just what we wanted. The only complaint was that Debbie and Kayla couldn't be there at night - there was another staff person who wasn't quite as awesome as them. However, I would still highly recommend the Chart House for the excellent customer service by Debbie and Kayla! They even worked with my friends over phone, email, and in-person, on technical setup so I didn't have to be involved. My guests loved the food and the dance floor. The Christmas decor was still setup (though we were given the option to take some of it down if we wanted), which was beautiful! We also got to take pictures outside on their patio at night in the snow with the pretty light poles in the background. All in all - awesome!!*
- *Working with Kayla was great! She was cheerful, positive, and always ready to figure out a way to make things work. She was personable and detailed. We received so many positive comments from our guests.*
- *The Chart House was the perfect venue to hold our rehearsal dinner, ceremony, and reception. Working with Kayla was effortless. She was so helpful in all aspects. She helped us take a lot of the guess work out with planning the food and the seating layout for both the ceremony and reception. The scenery outside is the perfect background for taking wedding pictures. Our guests raved about*

the food. All staff was very helpful and courteous. I would highly recommend the Chart House for any special event.

- *We used the Chart House for both our outdoor wedding ceremony as well as our reception venue and were very pleased with both. The grounds around the Chart House were beautiful and perfect for holding our ceremony and pictures. The staff at the Chart House was very helpful throughout the entire planning process as well as on the day of the wedding. The food choices were extensive and very delicious. I would recommend the Chart House to anyone looking to have a somewhat smaller, intimate wedding.*
- *The Chart House is a wonderful place to have an outdoor ceremony & reception! Kayla & Debbie were a pleasure to work with. They were always available to answer questions & help in any way we asked! Many of our guests have told us that they actually felt like our reception was planned with them in mind & that they have never had more fun at a wedding! The food was delicious too!*
- *Kayla was EXTREMELY helpful during our wedding reception planning process! My husband and I had our reception at The Chart House in August of 2015. The food, venue and staff are all amazing. All of our guests had a great time. We received great reviews from everyone that attended. I would definitely recommend this place to anyone looking for a great ceremony/reception venue.*
- *Excellent, super, terrific service, really great value! So happy with how everything went, and Kayla the events manager is such a wonderful person to work with!!*
- *Kayla and the whole staff at Chart house were all amazing, the garden area where the wedding was held is gorgeous!!*
- *They were the best. It was such a beautiful location and the pictures look like a back drop because of how beautiful it was in their gardens! The food was fantastic and is still the talk of our families! We have gone there on many other occasions and the service was wonderful! Couldn't have asked for better service! It made the day go so smoothly!*



PREFERRED VENDORS OF THE CHART HOUSE

The Perfect Resource for Everything

Clients of Chart House especially appreciate our vast network of highly skilled vendors in the Twin Cities and beyond.

Hotel:

Best Western Premier
14201 Nicollet Ave. S., Burnsville, MN 55337
(952)435-2100

****Cake/Cupcakes: CakeWalk:***

Contact: Jody Breathwaite and Teara Meyers
Phone: 507.786.9255
Email: info@cakewalknorthfield.com
www.cakewalknorthfield.com

Wedding Décor/Drapery:

Sitting Pretty Decor
Jennifer Ernster
651.253.6584
Jennifer@sittingprettydecor.com

Photography:

Riedel Photography
7914 - 9th St. Circle No, St. Paul, Mn 55128
651-730-9099
www.reidelphoto.com

****Entertainment:***

Midwest Sound ~ DJ Entertainment
651-644-4111
www.midwestsound.com

**Midwest Sound and Cake Walk fees apply towards minimums at the Chart House.*

EVENT CONTRACT

GUARANTEE

The Chart House Restaurant requires a final guest count seven (7) days prior to the date of your event. Your final guest count is considered a guarantee not subject to reductions. Your final billing will be based on this guarantee or the actual number of guests served, whichever is greater. If the actual number is greater, this number of guests will be charged the meal price plus an additional \$2 fee.

MENU SELECTION AND PRICES

Entrée choices must be received thirty (30) days prior to the event. All menu prices are per person unless otherwise noted. Prices are subject to change prior to thirty (30) days before the event date. Events opting for more than one entrée menu must provide a coding system (i.e., place cards).

FOOD AND BEVERAGE REGULATIONS

Due to health department regulations, the Chart House Restaurant must provide all food and beverages consumed on the premise. If outside food or beverage is brought in we have the right to impose a fee. We do welcome outside wedding and celebration cakes provided by a licensed commercial bakery. If you choose to bring an outside licensed bakery for wedding/celebration cakes/cupcakes; there will be a \$50 dessert table display fee and you are welcome to have a family/friend cut and serve the cake. The display fee does include linens, china, and silverware at a skirted display table. There will be a \$2.00 per person fee imposed cake cutting and service fee for cakes cut/and or served by the Chart House staff. The health department prohibits us from allowing guests to take home food with the exception of licensed wedding and celebration cake.

TAX AND SERVICE CHARGES

A service charge of 20% of all food and beverage will be added to your final invoice. The entire service charge is the property of the Chart House Restaurant, not the property of any one employee and will be dispersed at the discretion of the Chart House Restaurant. As required by law, all food, non-alcoholic beverages, and service charge are subject to a local sales tax of 7.125%. All alcoholic beverages are subject to a 9.625% sales tax.

DEPOSITS AND PAYMENT TERMS

In order to reserve your date and space, a non-refundable deposit and signed contract are required for all events with more than thirty (30) guests. Deposits to confirm wedding events are \$1000 and deposits for all other events are \$150. All

*Email: events@charthouserestaurant.com
Sales Manager(s): Kayla Hudson & Debbie Ruppert*

Phone: 952.435.7020 - Events

deposits will be applied to applicable minimums. Fifty percent (50%) of the estimated bill is due two (2) months prior to the date of the event. The balance of the bill is to be paid seven (7) days prior to the date of the event via cash or credit card. Any additional payments will be collected at the conclusion of the event via cash or charged via credit card of the responsible (host) party. Any overpayments will be refunded within one week.

WEDDING CEREMONIES

All outside wedding ceremonies are \$500 for a two hour time frame. In order to hold your ceremony in our garden and lakeside areas, we also require you to host your reception at the Chart House Restaurant.

TABLE LINENS

We supply all white tablecloths and skirting linens. We can dress the tables with a number of different napkin colors. We would be happy to assist in renting other specialty linens for your event at an additional charge.

MUSIC AND ENTERTAINMENT

Please note that if renting the outdoor reception venue, entertainment must be completed by 11:00 p.m., and must adhere to the City of Lakeville's noise ordinances. Any outside entertainment vendor must sign a waiver that they will comply with the City of Lakeville's outdoor noise policies. Indoor music is available until 1:00 a.m. with last call 30 minutes prior to the end of the event.

CORKAGE FEES

There will be a \$15 corkage fee per 750ml bottle of wine or champagne that is brought into the Chart House Restaurant.

EVENT SET UP/CLEAN-UP

The event space is available for set up at 11 a.m. for Saturday ceremonies and receptions. Please assign a person from your group to take care of all wedding cards and gifts, decorations, and any extra wedding cake. Upon leaving the area, please have all items removed from the grounds. The Chart House Restaurant is not responsible for any lost or stolen items. The Chart House Restaurant reserves the right to charge an appropriate cleaning fee if the condition of the area after an event deems this necessary.

THEFT AND DAMAGES

The client agrees to be responsible for any damage to or theft of furniture, fixtures, equipment, table accessories, or other property by the client or the client's guests, employees, or other individuals responsible to the client. The Chart House Restaurant will assume no financial responsibility for damaged or stolen property brought to the facility by the client, client's guests, or outside vendors.

CANCELLATION

Email: events@charthouserestaurant.com
Sales Manager(s): Kayla Hudson & Debbie Ruppert

Phone: 952.435.7020 - Events

Only written notice of cancellation is acceptable for any scheduled event and all deposits applied are non-refundable. Cancellation of non-wedding reception events less than sixty (60) days prior to the scheduled event will be subject to a cancellation fee of 50% of the estimated price of the event. Cancellation of wedding receptions less than one-hundred eighty (180) days prior to the scheduled event will be subject to a cancellation fee of 50% of the estimated price of the event.

LOSS

The Chart House is not responsible for the loss of enjoyment due to delays, interruptions or changes in arrangements or other services which are caused by circumstances amounting to force majeure, such as, but not limited to war, riot, acts of God, government regulations, natural disaster or adverse weather conditions.

ALCOHOL POLICY

As the client, you are responsible and accountable for the behavior of your guests. Please help us enforce responsible drinking behavior so that your event will be a success. The following is our policy, which has proven effective and discreet:

1. No liquor will knowingly be sold to or consumed on the Chart House Restaurant property by any person under the legal drinking age of 21. Identification cards will be requested for any persons who appear to be under the age of 40 and must be provided by a person to purchase an alcoholic beverage.
2. No liquor will be sold or consumed by any person who, in the opinion of appropriate staff, is or appears to be intoxicated. This is state law.
3. In an effort to control alcohol consumption, the staff may proceed as follows when a problem is developing:
 - A. The server will notify a manager of potential over consumption.
 - B. The manager and server will make special note of the situation.
 - C. The manager will ask for cooperation from others in the party.
 - D. Cease serving a particular group.
 - E. Close the bar.
 - F. Halt the party
 - G. Call the police

I accept the above arrangements as quoted.

Signed Name _____

Date _____

Printed Name _____

Date _____

Address _____

City/State/Zip _____

Phone # _____

Email Address _____

Event Date _____ Venue _____