LAKE + IRVING

UPTOWN MINNEAPOLIS

Private Events Guide 2025

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Pricing

Food and Beverage Minimums

Room/Space	Monday	Tuesday	Wednesday	Thursday	Fri. & Sat.	Sunday
Chef's Room	$1,200	$1,200	$1,200	$1,500	$1,800	$1200
Legends Room	$1,200	$1,200	$1,200	$1,500	$1,800	$1200
The Quarters	$1,800	$1,800	$1,800	$2,000	$3,000	$1,800
Patio	$3,000	$3,000	$3,000	$4,500	$7,500	$3,000
Full Buyout	$6,000	$6,000	$6,000	$7,500	$10,000	$6,000

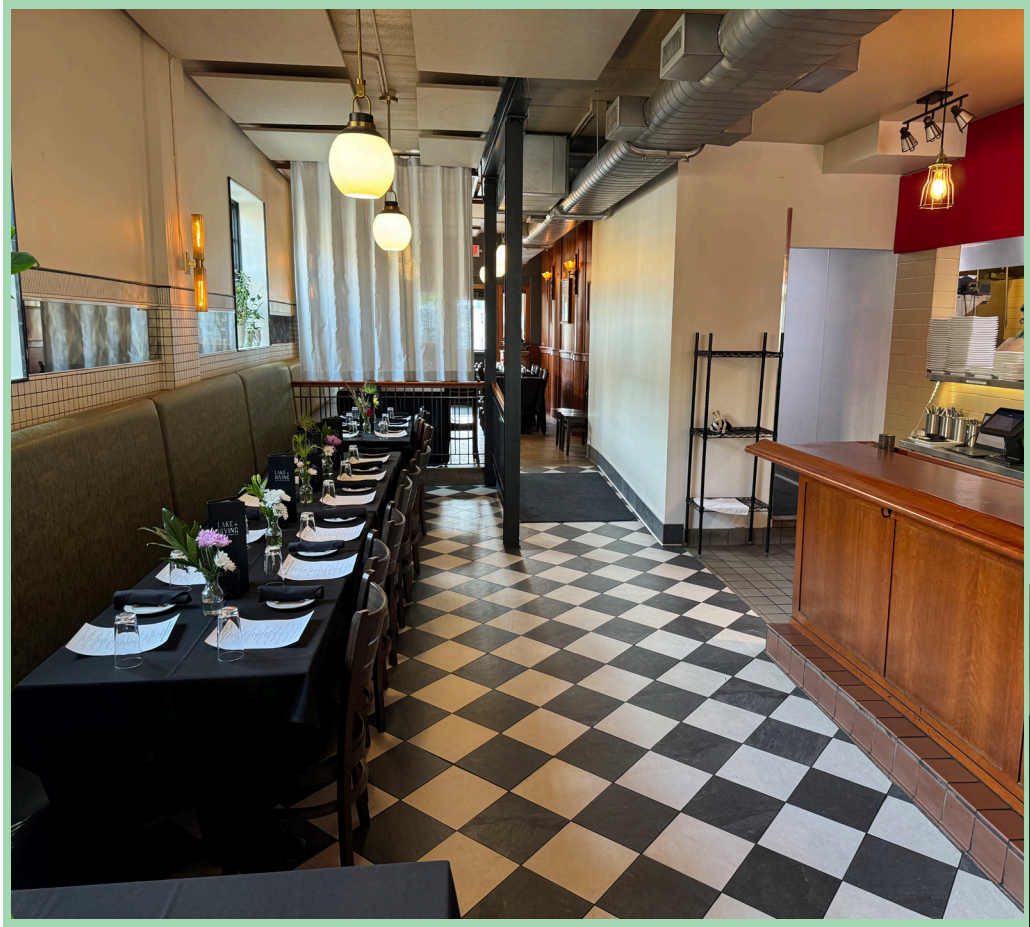
*All buyouts require a 10% deposit to hold the space

Food & beverage minimums are subject to change based on guest count and seasonality

Policies

- Food and Beverage minimums are meant to account for opportunity cost, as well as staffing. We do not charge any room rental fees as long as the minium is met.
- We charge a 20% auto gratuity. Any additional gratuity is greatly appreciated, but not mandatory.
- All menus must be confirmed at least five days in advance.
- Guest count must be confirmed no less than five days in advance. Guest counts determine the amount of food ordered and prepared, as well as staff scheduled. For this reason, the final bill will reflect the cofirmed guest count, regardless of no-shows. Additional guests may be accommodated if space and inventory permit.
- Guests are welcome to bring decorations if nothing is being taped or nailed to the walls, no confetti or glitter is allowed.
- Deposits are non-refundable. Any cancellations within 72 hours will result in a bill for the agreed-up on F&B minimum.

The Chef's Room

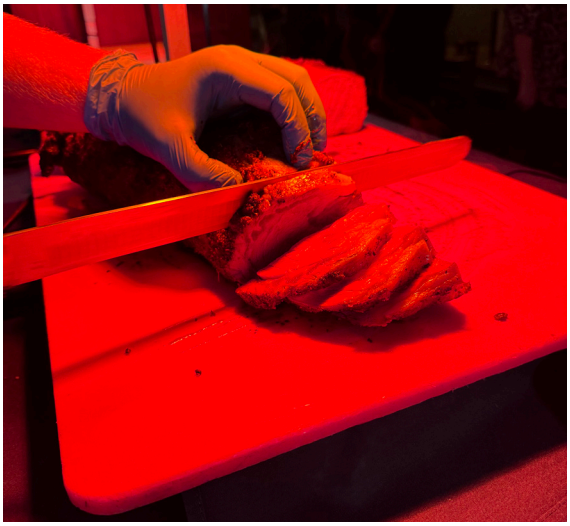






- The Chef's Room is a semi-private dining room that offers a vibrant space for large parties to dine together. With kitchen views and the ability for a private walk-up bar, this area is ideal for any type of celebration.

- Features:
  - Capacity - 30 standing/25 seated
  - Private walk-up bar
  - Available all year round
  - Carving station & buffet stations can be applied.
  - Custom welcome sandwich board



The Legend's Room



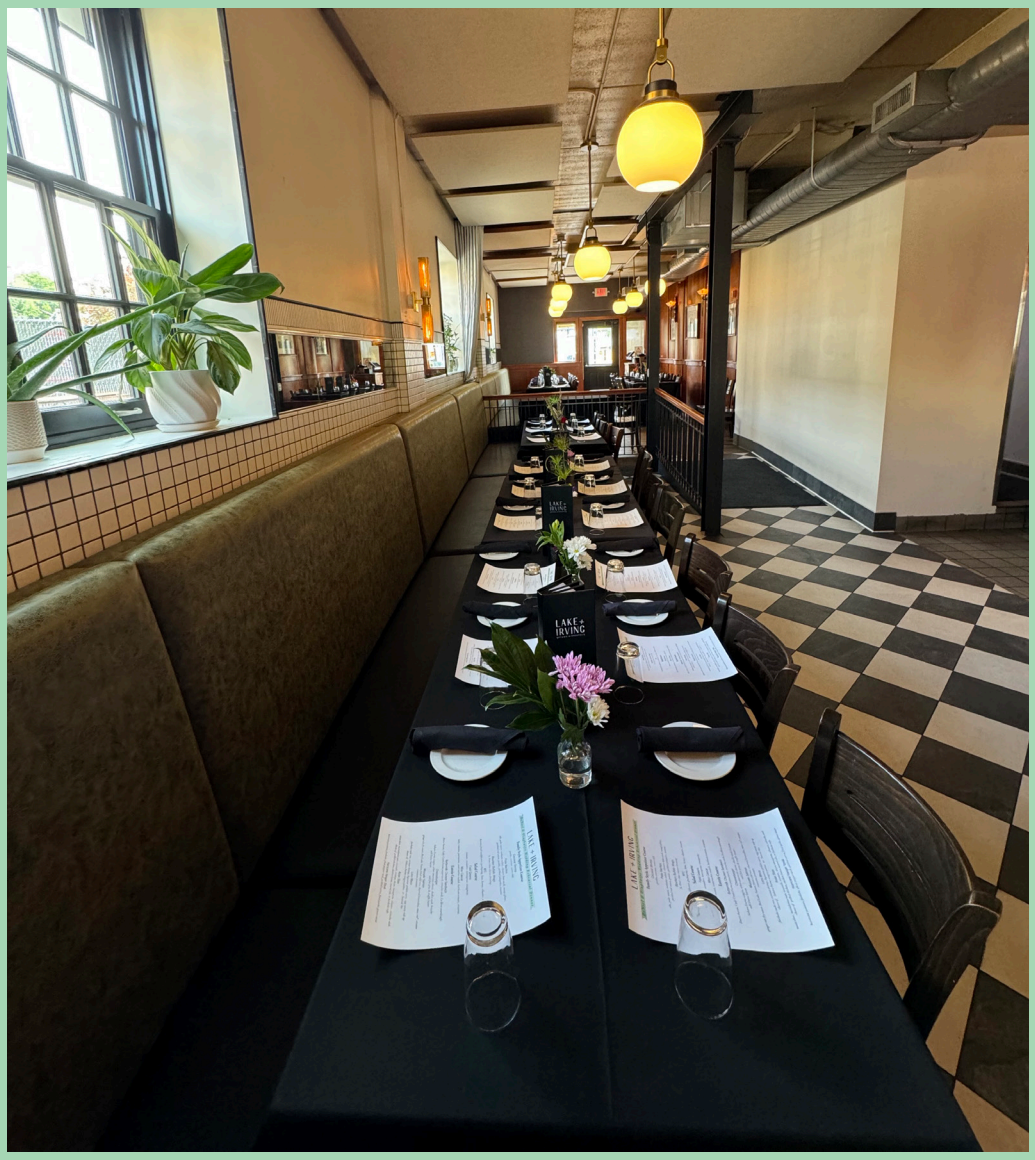




The Legend's Room is a fully private dining room that gives you the ability to host a private dinner party or a cocktail party with passed apps.
Featuring framed photos of Minnesota music legends (Bob Dylan, The Replacements, & Prince) and locally custom made artisan curved walls, this space offers a warm and intimate atmosphere that's suited for all purposes.

- Features:
  - Capacity - 25 standing / 20 seated
  - Fully private dining room
  - Available all year round
  - Perfect for rehearsal dinners, company holiday parties, celebration of life, meet & greets, cocktail hour, or any private dining experience experience.

The Quarters



The Quarters takes over both the Chef's Room & Legend's Room to make one large dining/events area. This section of the restaurant is ideal for entertaining large groups. Whether you're looking for a coursed menu, rehearsal dinner space, company cocktail party, meet & greet, or just a relaxed gathering, we'll be sure to accomodate all your arrangements and needs.
The Quarters comes with dedicated staff to provide your every request.

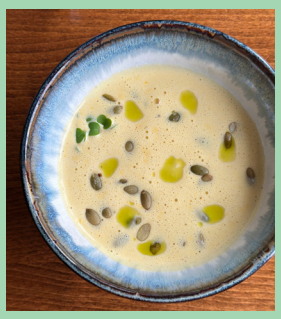
Features:

- Capacity - 55 standing/ 45 seated
- Fully private dining room
- Private walk-up bar rail
- Customizable seating arrangements/cocktail tables available

Dinner Course Choices:

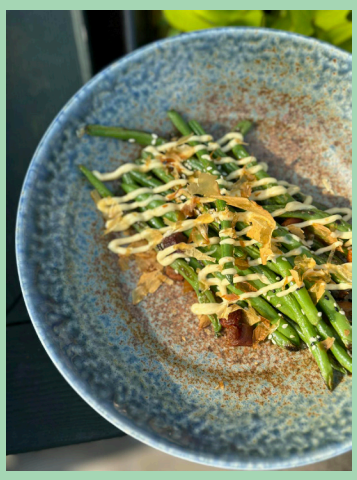
Appetizers/Small Plates

- Butternut Squash Soup - w/ roasted pepitas & scallion oil
- Charred French Green Beans
  - sea bream aioli, Kurobuta pork belly, bonito flakes, sesame
- Coconut Shrimp - panko, coconut, sweet chili
- Fried Brussels Sprouts - white soy, patis, EVOO, sesame, scallion
- Furikake Chicken - chicken thigh, kabayaki aioli, pickled red
- KFC - Korean fried cauliflower, gochujang, lime, honey, cilantro, sesame
- Poke Nachos - ahi, poke sauce, wakame salad, pickled jalapeño unagi glaze, cilantro lime aioli, pickled red onion, pololo seasoning, sesame
- Smoked Chicken Wings
  - Bourbon buffalo: served w/St. Pete's bleu cheese dressing
  - Gochujang: honey, sesame, cilantro, and lime
  - Nashville hot: served w/ ghost pepper aioli
- Tempura Mushrooms - tempura maitake, togarashi, black garlic aioli













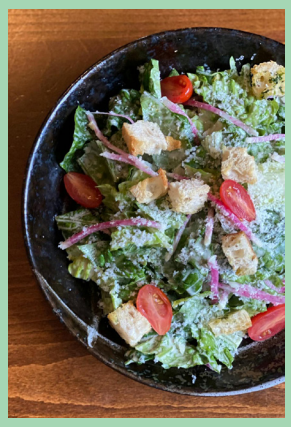


Sandwiches

- Buttermilk Chicken Sandwich - bacon, Cady Creek Farms pepperjack, sriracha aioli, La Brea sourdough
- Brisket Sandwich - house-smoked brisket, Asian slaw, pickled vegetables, KC BBQ sauce, brioce bun
- Cochinita Pibil “Earth Oven” - cochinita pork, spicy pickled red onion, cilantro lime aioli, bolillo roll
- Cheeseburger - Sakura Farms wagyu, white American cheese, shallot aioli, brioche bun
- Luxe Burger - Sakura Farms wagyu, white American cheese, shallot aioli, black truffle & Hudson Valley foie gras butter, brioche bun








Salads

- Asian Slaw Salad - Asian slaw, macadamia nuts, avocado, wonton strips, cilantro, shoyu vinaigrette, sriracha aioli
- Miso Caesar Salad - baby romaine, parmesan, watermelon radish, heriloom tomato, courtons
- Quinoa Salad - red pepper, cucumber, feta, tomato, kalamata olives, pickled red onion, mixed greens, lemon, EVOO
- Salad protein: Atlantic salmon, chicken katsu, grilled chicken, hanger steak, seared ahi

Entrées

- Ginger Scallion Tofu - panko, kabayaki glazed vegetables, miso vin
- Misoyaki Salmon - ginger stir fry sauce, Red Lake Nation fried wild rice, charred brocolini, miso vin, sesame
- Poke Bowl - ahi, tempura shrimp, sriracha, avocado, pickled red onion, cucumber & wakame salad, ogo, Hawaiian poke & eel sauces, kukui nut, sesame, green onions, sushi rice
- Steak Frites - 8 oz. Hanger steak, garlic frites, parmesan, black truffle & Hudson Valley foie gras butter, black garlic aioli
- Yakisoba Noodles - cabbage, carrots, red bell pepper
  or Japanese Fried Rice - egg, garlic, green onions
  choose two proteins: ahi katsu, ginger scallion tofu,kabayaki steak, kurobuta pork belly, tempura shrimp, or kauai shrimp

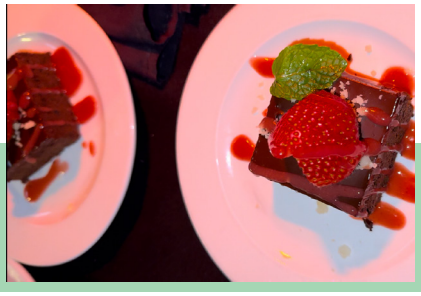





Desserts

- NY Cheesecake - espresso salted caramel sauce & candied macadamia nuts
- Tres Leches - choose your flavor: coconut, chocolate, strawberry, ube
- Crème Brûlée - choose your flavor: vanilla, chocolate, guava, strawberry
- Flourless Chocolate Torte - crema anglaise and candied walnuts





Dinner Courses:

Two Course Option - $45
four small plates - served family style
two sandwiches & two entrées

Three Course Option - $55
four small plates - served family style
two sandwiches & three entrées
two desserts

Four Course Option - $65
four small plates - served family style
two salads
two sandwiches & three entrées
two desserts

(salads w/ proteins may be used in the entrée section.)

*We are happy to build a menu for your event if you would like as well.

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Buffet Tiers

Company party? Meet & Greet? Cocktail hour?

Skip the course menu and host an event with our Buffet!

Buffet Menu Tiers, Pricing and Options

Tier 1: $45 Per Person
- -Choice of 1 protein (no carving station)
- -Choice of 2 sides
- -Choice of 2 apps or salad

Tier 2: $55 Per Person
- -Choice of 2 protein (carving station included; choice of 1 carving)
- -Choice of 3 sides/appetizers
- -Choice of 1 salad
- -Choice of 1 dessert

Tier 3: $65 Per Person
- -Choice of 3 protein (carving station included; choice of 1 carving)
- -Choice of 5 sides/appetizers
- -Choice of 1 salad (can use 2 salads in place of 1 side/appetizer)
- -Choice of 2 dessert

Buffet Choices

Appetizer Options
-Colby Mac n' Cheese
-Poke Nachos
-Sushi Roll
  • (Spider Roll, Rainbow Roll, No. 9 Roll, Hawaiian Roll, Sunset Roll)
-Kurobuta Pork Skewers - Passed App
-Kalua Pork Arancini - Passed App
-Caprese skewer - Passed Appp

Sides
-Charred French Green Beans
-Fried Brussels Sprouts
-Korean Fried Cauliflower
-Tempura Mushrooms

Protein/Carving Station options (station comes w/ pommes pureé & charred asparagus)
-Prime Rib Roast - carving
-Smoked Brisket - carving
-Gochujang Glazed St. Louis Ribs - carving (can be used w/o carving)
-Furikake Chicken
-House Smoked Pork Belly
-Kalua Pork Sliders
-Miso Salmon
-Smoked Wings (Bourbon Buffalo, Gochujang, Nashville Hot)

Salads
-Miso Caesar Salad
-Field Greens Salad (lemongrass dressing or blue cheese)
-Quinoa Salad

Dessert Options
-Mini Crème Brulee
-Chocolate Torte
-Churro Cheesecake
-Tres Leches (Choice of flavor: Chocolate, Coconut, Strawberry, Ube)
-NY Cheesecake w/ espresso salted caramel & candied macadamia nuts