

AMERICAN SWEDISH INSTITUTE



EVENING MENUS 2025

**SLATE
& STONE**
CATERING AT
THE AMERICAN SWEDISH INSTITUTE

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Prices in this menu reflect base pricing. Total costs of food and service will vary based on final customer selections and number of attendees. In addition, market conditions may necessitate a price change during your consideration period; if that happens, we will notify you. All food and beverage costs will be subject an additional 25% service charge to cover operational costs & back of house fees. This service charge is not a gratuity. Estimated total cost for food and service, including the 25% service charge, will be provided once menu selections and general number of attendees are provided. Final costs of food and service, including the 25% service charge, will be reflected on your final catering invoice. Please see the General Information in this menu for additional terms and conditions.



Passed Hors D'oeuvres per dozen

Hot Items

Swedish Meatball, Lingonberry, Pickled Cucumber	\$54
Bacon Wrapped Date, Herb Goat Cheese, Fermented Hot Sauce (GF)	\$54
Stuffed Mushroom, Cream Kale, Parmesan Cheese Crisp (GF, V)	\$54
Mini Chicken & Waffle with Smoked Honey Hot Sauce	\$54
Mini Salmon Cakes, Creamy Mustard, Dill	\$54
Roasted Fingerling Potato Skewer, Chimichurri, Seeded Crumb (GF, VV)	\$48
Creamy Mushroom Phyllo Cup, Shallots, Thyme, Truffle Oil (V)	\$48
Caramelized Brie on Brioche, Apricot Mustarda, Chive (V)	\$48
Mini Paj, Seasonal(V)	\$48
Sweet Potato Biscuit, Pecan Butter, Maple Glazed Duck Confit	\$60

Tax: 9.025% on food and miscellaneous items | 11.525% on liquor.
Service Fees: 25% covers operational costs & back of the house fees.
Service Fee is not a gratuity.



Hors D'oeuvres continued

Cold Items

Mini Taco, Crab Salad, Citrus, Sea beans (GF)	\$48
Seared Rare Beef, Shallot Aioli, Tomato Jam, Crostini	\$60
Swedish Cabbage Pancake, Dill Creme Fraiche, Salmon Roe	\$48
Gravlax, Dill Yogurt, Swedish Crisp Bread	\$54
Poached Cherry, Speck, Burrata Crostini	\$54
Mini Shrimp Skagen on Brioche, Salmon Roe, Dill	\$54
Smoked Salmon Mousse Savory Macaron (GF)	\$60
Pickled Beet, Chevre, Herbs Pumpkin Seed Dust Lolipop (GF, V)	\$48

Stationed Hors D'oeuvres *(3-4 bites each)*

Seasonal Vegetable Display (GF, V)	\$14
Assorted Grilled, Pickled and Crudité Vegetables, Herb Buttermilk Dip	
Smoked Salmon Dip	\$21
Cold Smoked Norwegian Salmon, Cream Cheese, Chive Swedish Crisp Bread, & Cucumber Planks.	
Chips & Dip	
Kettle Style Chips, Tortilla Chips Caramelized Onion Dip, Artichoke Dip (GF, V)	\$16
Crudité Platter	
Seasonal Raw Vegetables, Toasted Fennel White Bean Dip, Baguette	\$16

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Hors D'oeuvres continued

Stationed Hors D'oeuvres (3-4 bites each)



Shrimp Cocktail \$45/per dozen
White Wine Poached Shrimp, Classic Horseradish Sauce, Lemon
(GF)

Gravlax Display \$21
House Dill Pickles, Pickled Mustard Seed, Red Onion, Hard
Boiled Egg., Caper,
Lemon-Dill Yogurt, Swedish Crisp Bread, Assorted Crackers

Signature Cheese Board \$22
Chef's Choice of Four Varieties of Imported and Domestic
Cheeses
Assorted Crackers & Crisps Fruit & Nuts

Charcuterie Board \$26
Selection of Cured & Smoked Meats Assorted Crackers &
Crisps
Olives, Pickled Vegetables & Nuts

Skewers Display \$26
Pesto Shrimp, Swedish Meatball Skewers, Korean Barbecue
Beef, Curry Chicken with Accompanied dipping sauces.

Seasonal Fruit Display \$14
Fresh Cut Fruit, Seasonal Berries, Lavendar Honey & Yogurt
Dipping Sauce

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Plated Dinner

INCLUDES COFFEE, DECAF, ASSORTED HOT TEA SERVICE
STILL WATER SERVICE
ASSORTED BAKERY ROLLS & WHIPPED BUTTER

Salads

All Salads can be made Vegan & GF on Request

Butter Lettuce \$9
Clothbound Cheddar, Marcona Almonds, Apple Cider
Vinegar, Lemon Oil (GF, V)

Baby Kale & Arugula \$9
Cherry Tomatoes, Parmesan, Brown Butter Crouton, Caesar
Dressing

Local Greens \$9
Shaved Onion, Greek Olives, Tomatoes, Cucumbers, Feta,
Balsamic Red Wine Vinaigrette (GF,V)

Baby Wedge \$10
Bacon Lardon, Slow Roasted, Tomatoes, Smoked Bleu,
Buttermilk Herb Dressing (GF)

Frisee \$11
Pickled Beets, Chevre, Pickled Fennel, White Balsamic
Vinaigrette, Seed Crumble (GF, V)

Grilled Zucchini \$11
Mint, Goat Cheese, Toasted Pistachios, Lemon Oil (GF,V)

Jicama & Napa \$12
Arugula, Cucumber, Avocado, Yuzu Vinaigrette (GF,DF)

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Plated Dinner continued

Entrees

Herb Roasted Chicken \$38
Mushroom Risotto, English Peas, Pan Jus, Fine Herbs (GF)

Grilled Frenched Chicken Breast \$38
Sunchoke Puree, Caramelized Cauliflower & Brussels Sprouts, Apple
& Medjool Date Gastrique (GF)

Coriander Peppercorn Crusted Pork Tenderloin \$41
Roasted Broccolini, Crispy Potatoes, Tart Cherry Compote (GF,DF)

Seared Norwegian Salmon \$45
MN Wild Rice Pilaf, Asparagus, Dill Beurre Blanc (GF)

Grilled Salmon \$45
White Bean Puree, Heirloom Tomato, Charred Zucchini , Fennel
Pollen (GF, DF)

Five Spice Braised Short Ribs \$48
Japanese Sweet Potato, Baby Carrots, Hoisin, Crispy Onion (DF)

Flat Iron Steak \$54
Chimichurri Red Potatoes, Broccolini, Peppercorn Cognac Sauce (GF)

Black Angus Tenderloin \$58
Potato Puree, Asparagus, Crispy Mushroom, Béarnaise Sauce (GF)

Herb Crusted Walleye \$45
Seasonal Vegetable, Gratin Potatoes, Caper Sauce

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Plated Dinner continued

Entrees Vegetarian & Vegan

Cauliflower Steak \$30
White Bean Puree, Shishito Peppers Pesto, Candied Carrots (VV,
GF)

King Oyster Mushrooms \$32
Beluga Lentil Puree, Chervil, Pomegranate, Carmelized Squash
(GF/VV)

Cavatelli \$34
Preserved Tomato, Spinach, Burrata, Lemon Oil (V)

Vegetable Wellington, Romesco Sauce (V) \$28

Mushroom & Wild Rice Croquette \$35
Creamed Leeks, Herb Crumb (V)

Future Artists and Makers

10 & Under (served with fruit salad, mashed potatoes and baby carrots)

Chicken Fingers (GF on Request) \$18

Mac & Cheese (GF on Request) \$18
Broccoli

Swedish Meatballs \$18

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Buffet Dinner

- *minimum of 25 guests*

Includes Coffee, Decaf, Assorted Hot Tea
Service
Still Water Service, Assorted Bakery Rolls &
Whipped Butter

One Salad, Two Entrées, One Starch Side, One Vegetable Side \$55/person

Two Salads, Three Entrées, Two Starch Sides, One Vegetable Side \$69/person

Upgrade price as listed, Additional Per Person \$9/person

Choice of Three Entrées \$5/person

Choice of Two Composed Salads

Choice of Two Starch Sides \$4/person

Salads

Butter Lettuce,
Clothbound Cheddar, Marcona Almonds, Apple Cider Vinegar, Lemon Oil (V)

Baby Kale
Arugula, Cherry Tomatoes, Parmesan, Brown Butter Crouton, Caesar Dressing

Local Greens
Shaved Onion, Greek Olives, Tomatoes, Cucumbers, Feta, Red Wine Vinaigrette (GF, V)

Premium Salads *Additional \$2/person*

Frisee
Pickled Beets, Chevre, Pickled Fennel, White Balsamic Vinaigrette, Seed Crumble (GF)

Grilled Zucchini (GF/V)
Mint, Goat Cheese, Toasted Pistachios, Lemon Oil

Jicama & Napa (GF/VV)
Arugula, Cucumber, Avocado, Yuzu Vinaigrette

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Buffet Dinner continued

Entrées

Herb Roasted Chicken, Pan Jus (GF, DF)

Frenched Chicken, Apple Date Gastrique (GF, DF)

Seared Norwegian Salmon, Dill Beurre Blanc (GF)

Five Spice Braised Short Rib (GF, DF)

Vegetable Wellington, Romesco Sauce (V)

Crusted Walleye, Caper Sauce

Coriander Peppercorn Crusted Pork Tenderloin, Tart Cherry Compote

Premium Entrées

Upgrade price as listed, Additional Per Person

Black Angus Tenderloin, Béarnaise Sauce (GF) \$12/person

Crusted Pork Tenderloin, Tart Cherry Sauce (GF) \$10/person

Starch Sides

Mushroom Risotto (GF)

Herb Fingerling Potatoes (GF, DF)

MN Wild Rice Pilaf (DF& GF)

Roasted Root Vegetable (GF)

Mashed Potatoes (GF)

Chimichurri Red Potatoes (GF, DF)

Vegetable Sides Gluten Free

Grilled Asparagus

Seasonal Succotash

Roasted Root Vegetables

Glazed French Carrots

Charred Broccolini

Caramelized Cauliflower

& Brussels Sprouts

Chef Action Stations



Small Plates
Price per person

From The Garden

Grilled Halloumi Salad (GF,V) \$12
Seasonal Accompaniments: Summer- Peach & Tomato Winter-
Kale & Beet

Heirloom Tomato Salad (GF,V) \$13
Micro Basil, Burrata, Aged Balsamic, Tomato Water Vinaigrette

From the Sea

Seared Ahi Tuna (DF/GF) \$16
Jicama, Pink Peppercorns, Citrus, Avocado, Yuzu Vinaigrette

Hot Oil Langoustine (GF) \$19
Blistered Corn Risotto, Wild Mushrooms, Petit Vegetable
Medley, Soubise Sauce

Jumbo Shrimp & Soft Polenta (GF) \$19
Verde Chile Relish, Spanish Chorizo & Manchego

Two to three stations are equivalent to one entrée selection
One Chef per every 75 Guests
\$175 per Chef for 2 Hours

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Chef Action Stations

Small Plate

Vegan Gluten Free

Caramelized Vegetable Trio (VV/GF) \$14
Butternut Squash, Cauliflower, Carrot
Tamarind Vinaigrette, Mint Chutney Toasted Pepitas

King Oyster Mushrooms (VV/GF) \$18
Beluga Lentil Puree, Chervil, Pomegranate, Caramelized Squash

From the Farm

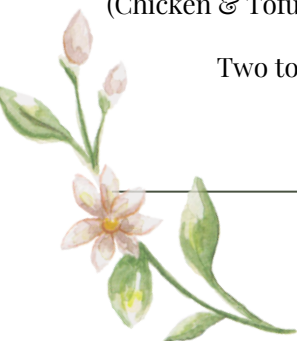
Beef Tenderloin (GF) \$26
Herb and Garlic Mashed Potatoes, Mushroom Demi, Horseradish
Cream, Sautéed Asparagus Tips

Coriander Peppercorn Crusted Pork Tenderloin
(GF/DF) \$20
Roasted Broccolini, Crispy Potatoes, Tart Cherry Compote

Steam Buns (DF) \$23
Pork Belly, Char Sui, Pulled Pork, Braised Mushrooms,
Pickled Vegetables, Sauces & Aioli
(Chicken & Tofu on Request)

Two to three stations are equivalent to one entrée selection
One Chef per every 75 Guests
\$175 per Chef for 2 Hours

Tax: 9.025% on food and miscellaneous items | 11.525% on liquor.
Service Fees: 25% covers operational costs & back of the house fees.
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Desserts



Mini Dessert Trio Display

\$15/person

SELECT THREE (choose one option with multiple choices)

Tarts:

Crème Brûlée, Lemon Meringue, Strawberry Rhubarb or Chocolate-Raspberry

Vanilla Bean Cheesecake Bites

Fresh Berries

Cardamom Bread Pudding, Caramel Drizzle, Cinnamon Whipped Cream

Chokladbollar Cake Pops

Pearl Sugar

Chocolate Mousse Cups

Mini Cupcakes

Vanilla or Chocolate

Mini Vanilla Bean Panna Cotta

One Item Upgrade \$18/person

Mini Dessert Display Upgrades

Two Item Upgrade \$19/person

(choose one option with multiple choices) Three Item Upgrade \$20/person

Chokladbollar Cake Pop

Coconut, Hazelnut Praline or Toasted Almond

Mousse Cup (GF)

Raspberry Chocolate or White Chocolate

Mini Fancy Cupcakes:

Almond Tosca, Pistachio Cream or Dark Chocolate Cherry

Gourmet Chocolate Tartlets (GF)

Passionfruit Dark Chocolate, Hazelnut Mousse, or Strawberries & Cream

Mini Mille- Feuilles

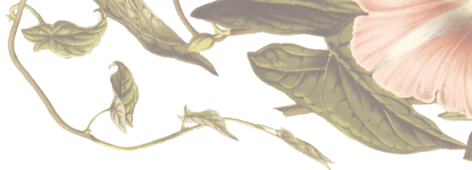
Raspberry Creme, Hot Swede Coffee & Cream, Cloudberry Creme Fraiche

Mini Panna Cotta

Elderflower Strawberry, or Espresso Cardamom,

Other Outside Dessert Service/Cake Cutting \$4/person

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Plated Full Size Desserts

\$12/person

Chocolate Truffle Torte, Raspberry Coulis (GF)

Goat's Milk Cheesecake, Passion Fruit Coulis, Pumpkin Seed Crust (GF)

Elderflower Panna Cotta, Seasonal Topping (GF)

Hazelnut Praline Layer Cake, Hazelnut Dacquoise, Chocolate Mousse

Pineapple Coconut Tart, Toasted Meringue (Vegan)

Apple Tart with Cardamom Whipped Cream

Blackberry Lime Pavlova (GF)

Napoleonbakelse, Pastry Cream, Raspberry Sauce Layered in Puff Pastry

By The Dozen

- choose one option with multiple choices

House Made Cookies

Chocolate Chunk, Spicy Ginger, Snickerdoodle or Sugar

\$42/ dozen

Seasonal Selection of Chef's Choice Dessert Bars and Brownies

\$36/dozen

Regular-Size Cupcakes:

Chocolate or Vanilla Bean

\$43/dozen

Mini Cupcakes:

Chocolate or Vanilla Bean

\$42/dozen

Mini Fancy Cupcakes:

Hard Cider, Strawberry Champagne, Dark Chocolate Cherry, Pistachio Cream, or Almond Tosca

\$48/dozen

Dark Chocolate Dipped Strawberries (GF)

\$42/dozen

Mini Tarts:

Lemon-Berry, Lemon Meringue, Key Lime, or Chocolate Raspberry

\$45/dozen



By The Dozen

- choose one option with multiple choices

Swedish Thumbprint Cookies in Assorted Flavors (VV available)	\$38
Kokostoppar (GF Chocolate-Dipped Coconut Macaroon)	\$36
Chokladbollar (GF Chocolate Rolled Oats Ball)	\$36
Chocolate Mousse Cup (GF) <i>Raspberry Chocolate or White Chocolate</i>	\$42
Hand Rolled Chocolate Truffles <i>Caramel, Espresso or Raspberry</i>	\$48

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Late Night Snacks

Spinach & Artichoke Dip (V)
Sliced Baguette, & Tortilla Chips

\$12/pp

Whole Pizza (cut into 6 slices) - GF
Cauliflower Crust (GF)
Pepperoni & Four Cheese

\$31/pizza

Chips, Salsa & Spicy Guacamole (GF, V, DF)

\$14/pp

Bavarian Pretzels
with Creamy Mustard Sauce (V)

\$10/pp

Mini Churros
Mexican Chocolate Dipping Sauce

\$12/pp

Classic House Made Popcorn (GF,V)
assorted seasoning shakers

\$8/pp

Build Your Own Slider - 2 per person

\$20/pp

- Select One Flavor

Buffalo Chicken, BBQ Pork, Cheeseburger Veggie Burger, or
Carolina BBQ Jackfruit

*Ketchup & Mustard

Baked Chicken Skewers

\$24/dozen

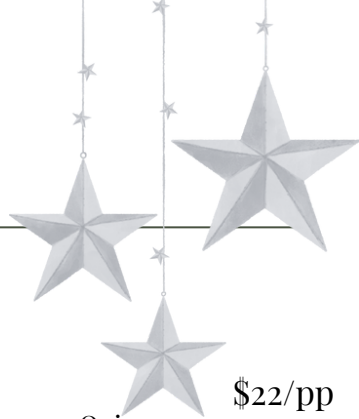
Buffalo Sauce, Barbecue, Dry Rub
Herb Buttermilk -or- Bleu Cheese

Steam Buns- select one (2 per person)

\$26/pp

Pork Belly, Char Sui, Pulled Pork or Braised Mushrooms,
Assorted Sauces & Garnishes

Late Night Snacks



Chicago Style Hot Dog Bar

All Beef Hot Dog - or - "Smart Dog" with Sport Peppers, Onions, Tomato, Yellow Mustard, Pickles, Poppyseed Bun

\$22/pp

Late Night China Town

Chicken Skewers, Beef Satay, Vegetable Spring Rolls with Sweet & Sour, Ginger Hoisin, Togarashi Aioli, Honey Sriracha sauces

\$24/pp

Mac & Cheese Cupcakes- select one

Bacon Gouda, Chicken, Sweet Corn Chive, Chorizo Cheddar, Four Cheese

\$10/pp

Mini Milk & Cookies

Chocolate Chip, Dark Chocolate, Ginger Molasses, Lemon Sugar served with Chocolate, Vanilla, Maple, Horchata, or Cardamom infused Milk.

\$14/pp

\$24/pp

Mini Grilled Cheese Sliders

Choose one (2 per person)

Braised Short Ribs & Fontina, Smoked Tomato, Bacon & Sharp Cheddar or Brie, Caramel Onion & Apple Butter,





HOUSE FULL BAR PACKAGE

First Hour of Service \$20.00 Per Person

Each Additional Hour of Service \$12.00 per person

Spirits: Vodka, Gin, Whiskey, Rum, Scotch, Tequila

Wine: Cabernet Sauvignon, Red Blend, Chardonnay, Seasonal White Wine Selection

Beer: Rotating Seasonal Selection

Non-Alcoholic Beverages: Coke, Diet Coke and Sprite, Assorted La Croix Sparkling Water

PREMIUM FULL BAR PACKAGE

First Hour of Service \$24.00 Per Person

Each Additional Hour of Service \$14.00 per person

Spirits: Vodka, Gin, Scotch, Aquavit, Rye Whiskey, Bourbon, Rum, Tequila

Wine: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Rosé

Beer: Rotating Seasonal Selection

Non-Alcoholic Beverages: Coke, Diet Coke and Sprite, Assorted La Croix Sparkling

TOP SHELF FULL BAR PACKAGE

First Hour of Service \$28.00 per person

Each Additional Hour \$16.00 per person

Spirits: Vodka, Gin, Rye Whiskey, Irish Whiskey, Bourbon, Scotch, Aquavit, Tequila

Wine: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Rosé or Seasonal White Selection

Beer: Rotating Seasonal Selection

Non-Alcoholic Beverages: Coke, Diet Coke and Sprite, Assorted La Croix Sparkling Water

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Bar Packages



HOUSE BEER & WINE PACKAGE

First Hour of Service \$20.00 per Person

Each Additional Hour of Service \$12.00 per Person

Wine: Chardonnay, Cabernet Sauvignon, Rosé or Seasonal Selection

Beer: Rotating Seasonal Selection

Non-Alcoholic Beverages: Coke, Diet Coke and Sprite, Assorted La Croix Sparkling Water

PREMIUM BEER & WINE PACKAGE

First Hour of Service \$24.00 per Person

Each Additional Hour of Service \$14.00 per Person

Wine: Pinot Noir, Cabernet Sauvignon, Chardonnay & Seasonal White or Rosé Wine Selection

Beer: Rotating Seasonal Selection

Non Alcoholic Beverages: Coke, Diet Coke and Sprite, Assorted La Croix Sparkling Water





SPARKLING

Arte Latino Cava, SPA	\$40
Cristalino Rosé Cava, SPA	\$40
Luna Nuda Prosecco, ITA	\$60
Voga Prosecco, ITA	\$60
Schramsberg Blanc de Blancs, NAPA	\$102
Voirin-Jumel Champagne, FRA	\$120
Charles Heidsieck Brut Vintage	\$160
Charles Heidsieck Rosé Vintage	\$250

WHITE & ROSÉ

Lima Vinho Verde Schist, Portugal	\$50
Domaine Bousquet Chardonnay, Tupungato, ARG	\$50
Alain De La Trielle Sauvignon Blanc, FRA	\$50
La Haudinière Muscadet Sèvre et Maine Sur Lie 2015, FRA	\$50
Alverdi Pinot Grigio, ITA	\$50
Raimund Prum Essence Riesling, GR	\$60
Juggernaut Sauvignon Blanc, NZ	\$60
Milbrandt Chardonnay, North Coast, WA	\$60
La Jardin Sauvignon Blanc, FRA	\$60
Castle Rock Pinot Noir Rose, CA	\$60
Costieres De Nimes Rosé, FRA	\$60
Burgans Rias Baixas Albariño, SPA	\$60
Saracco Moscato d'Asti, ITA	\$60
Saint Clair Marlborough Sauvignon Blanc, NZ	\$80
True Myth Chardonnay, Paso Robles, CA	\$80
Jean Reverdy Sancerre, FRA	\$90

RED

Le Havre De Paix Rouge Red Blend, FRA	\$50
La Maialina Gertrude Rosso, ITA	\$50
Poppy Cabernet Sauvignon, CA	\$50
Silk & Spice Red Blend, PT	\$50
Amauta Absoluto Cabernet Sauvignon, Calchaqui Valley, AR	\$50
Amauta Absoluto Malbec, Calchaqui Valley, ARG	\$50
Pavette Pinot Noir, North Coast, CA	\$60
Battle Creek 'Unconditional' Pinot Noir, Oregon	\$65
Michael David Petite Petit Sirah,	\$65
True Myth Cabernet Sauvignon, Paso Robles, CA	\$80
Siduri Pinot Noir, OR	\$95
Maison du Midi Chateauf-neuf-du-Pape, FR	\$125
Les Cadrans Lassègue Saint-Émilion 2020, FRA	\$145
Château Lassègue Saint-Émilion Grand Cru, FRA	\$180

Spirit Free Bar Packages



1st TIER HOUSE PACKAGE

(MIX OF CAN., BOTTLE BEVERAGES & MADE-TO-ORDER DRINKS)

First Hour of Service \$14 Per Person

Each Additional Hour of Service \$7 per person

Coke, Diet Coke and Sprite, Assorted LaCroix Sparkling Water, Ginger Beer
Bottled Spring Water, San Pellegrino Sparkling Water
House-Made Shrubs (seasonal flavors / made to order)
House-Made Cream Sodas (seasonal flavors / made to order)

2nd TIER PREMIUM PACKAGE

First Hour of Service \$20 per person

Each Additional Hour \$12 per person

Spirit- Free Wine: Cabernet Sauvignon, Sauvignon Blanc, Sparkling Rose,
CAVA

Spirit-Free Beer: Pilsner, IPA and seasonal selection

Non-Alcoholic Beverages: Coke, Diet Coke, Sprite, Assorted La Croix Sparkling
Water, Ginger Beer

3rd TIER TOP SHELF PACKAGE

First Hour of Service \$28.00 per person

Each Additional Hour \$16.00 per person

Spirit-Free Wine: Cabernet Sauvignon, Sauvignon Blanc, Sparkling Rose,
Prosecco

Spirit-Free Beer: Pilsner, IPA and seasonal selection

Spirit-Free: Vodka, Gin, Whiskey, Bitters, Tequila

Non-Alcoholic Beverages: Coke, Diet Coke, Sprite, Assorted La Croix Sparkling
Water, Ginger Beer

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Spirit Free Bar Add Ons



SPIRIT FREE SPECIALTY COCKTAILS (up to 2 cocktails per event) can be added to any package at	Per Drink	\$12
SPIRIT-FREE WINES can be added to any package SPIRIT-FREE BEER can be added to any bar (<i>on request only</i>)	Per Bottle	\$48
BEVERAGE BY THE GALLON or EACH / BEVERAGE STATION		
Filtered Ice Water Station	Complimentary	
Coffee, Decaffeinated Coffee and Assorted Hot Teas Locally Roasted by Tiny Footprints Company, Tazo Tea Assortment	Per Gallon	\$60
Assorted Coke Products & LaCroix Sparkling Water Coke, Diet Coke, Sprite, LaCroix Lime and Grapefruit Sparkling Water	Per Can	\$4
Hot Apple Cider	Per Gallon	\$40
Infused Spa Water Cucumber Mint - or - Seasonal Selection	Per Gallon	\$30
Fresh Lemonade	Per Gallon	\$40
Iced Tea	Per Gallon	\$40
Sparkling Apple Cider	Per Bottle	\$20
Izze Sparkling Juice (assorted flavors)	Per Bottle	\$11
San Pellegrino 500ml	Per Bottle	\$6

Beverage Service Setup Fee \$175.00 per Station - Includes 1 Beverage Attendant
Additional Beverage Attendants \$175 each

No outside beverages are permitted on the premise including dressing rooms

General Information



WHAT IS INCLUDED

For indoor events, we provide tables from our inventory, china, flatware, glassware, standard table numbers, all included as part of the service through Slate & Stone Catering. For outdoor spaces, furnishings are limited to existing patio furniture, along with a limited number of high cocktail tables and benches. Tables and chairs for outdoor ceremonies and dinners are available as additional rental items.

MENU TIMELINE

The final menu is due 30 days prior to the event. For events booked within 30 days, the final menu will be required at the time of booking. The final guest count must be provided to your sales consultant by 10:00 AM, 10 business days before the event. After this deadline, the guest count and food quantities cannot be reduced. If a final count is not received by this time, the originally planned guest count in the contract will be used.

FOOD AND BEVERAGE

- Custom menus available; subject to pricing & product availability.
- No SSC food or beverages may be taken off-premises per MN Dept. of Health
- Buffet & displayed items limited to 1.5 hours of service.
- Legal proof of age required for alcohol consumption.
- SSC may refuse alcohol service if proper ID is not provided.
- No shots will be served at any event.
- SSC may close or adjust bar service if guest behavior is inappropriate.
- Plastic beverage wares may be used at SSC's discretion.
- Bartender gratuity: \$150 per bartender or 1.5% of total bar revenue (whichever is greater).
- We will notify you of any price changes that may be necessary due to market conditions.



No outside alcohol is allowed on the premises.



General Information



THE HISTORIC TURNBLAD MANSION

Access to the mansion is limited to your scheduled time only. Guests will not be able to explore the mansion outside of these times and will be redirected to the lobby or assigned space.

We are happy to offer full food and beverage options in the lower level. The main floor is limited to passed hors d'oeuvres and bar service, while the upper levels do not allow food or beverage. Bar service on the main floor is limited to clear options to help prevent stains, and preserve the historical integrity. Red wine, dark colas and other dark liquors are not allowed on the main floor. Live flowers, bubbles, glitter, confetti and candles of any kind are also prohibited in the mansion. Please consult your salesperson before selecting any decor for inside the Mansion.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage is permitted in any space without prior approval and arrangement. Cake and desserts from a licensed/inspected bakery may be provided, but will be assessed a \$4 per person set up/handling fee. This fee will include any needed service pieces from our inventory

STORAGE

ASI and Slate & Stone Catering have limited storage for lost & found or leftover event items. All items must be removed at the conclusion of your event, unless prior arrangements have been made with your ASI Consultant. Unclaimed items may be donated or discarded if not retrieved within 30 days.





ADDITIONAL CHARGES

Tax: 9.025% on food and miscellaneous items | 11.525% on liquor.

Service Fees: 25% covers operational costs & back of the house fees.

Service Fee is not a gratuity.

Clients are responsible for obtaining event insurance, and proof of coverage must be provided with the final guarantee prior to the event.

Additional Possible Fees:

Noise permit (required for outdoor events with amplified sound)

\$175 Bar Setup Fee per bar (includes 1 bartender)

\$175 attendant fee for each additional bartender

\$100 attendant fee for events with less than 25 guests

\$175 per Chef attendant fee for any action station

Varied Cost for Furniture rentals for outdoor receptions and dinners

OUTSIDE VENDORS, FLORALS & DECOR

Outside vendors are allowed. Any vendors should be licensed to protect all parties. We are happy to make recommendations. Sales consultant arranged services will be added to your final invoice. Please note that we do not allow glitter, confetti, or latex balloons on property. Nothing may be affixed to the walls. Enclosed candles are permitted in the Nelson Cultural Center and Courtyard, but are not permitted in the Mansion. If you need vendor suggestions please ask your consultant.

SECURITY

Will be provided with your event. Security will cover the front door and the parking lot.

THEFT & DAMAGES

ASI requires event insurance but in the case of any damage and/or theft to the American Swedish Institute (ASI) or its' furnishings, the host of the event will assume full responsibility of any costs related to fixing and/replacing any missing/damaged property. ASI and SSC will assume no financial responsibility for damaged or stolen property. Send this to your ASI Planner by your final guarantee.

Thank you

We are truly grateful for the opportunity to be part of your special gathering. Your support means the world to us, and we hope you enjoy every moment, every bite, and every toast. Thank you for choosing us—we can't wait to welcome you again!

With appreciation,
All of us at ASI and Slate & Stone

**SLATE
& STONE**
CATERING AT
THE AMERICAN SWEDISH INSTITUTE



AMERICAN
SWEDISH
INSTITUTE

