



Contents

Buffet Packages	4
Customized Buffet Service	
Food Bars and Stations	6
Hor's D'oeuvres Add-Ons	7
Desserts	8
Beverage Service	
Alcohol Beverage Selections	
Beer Beverage Selections	
Terms and Conditions	
Frequently Asked Questions	14

Thank you for considering Cinema Grill for your special event needs. Our catering team will guide you through the many choices and options available for your event.

While reviewing the following menu, please keep in mind that our chefs enjoy creating customized menus and can accommodate any special menu requirements.



Buffet Packages

Italian Buffett

Caesar Salad with croutons

Grilled Chicken Alfredo Pasta

Bake Rigatoni with Italian Sausage

Breadsticks \$19.99/person

Backyard BBQ

Coleslaw

Country Red Potato Salad

Baked Beans

BBQ Chicken

Pulled Pork

Dinner Rolls \$19.99/person

The Tail Gate

Zesty queso dip with fresh tortilla chips

BBQ Meatballs

Tater Tots

Pizza with assorted toppings

Boneless Buffalo Wings with Bleu Cheese dressing \$16.95/person

Burger N Dogs

Build Your Own:

Fresh homemade hamburgers

Hot Dogs

Red Onion, Lettuce, Tomato & Kosher Dill Pickles

Cheddar, Swiss, American and Pepper Jack Cheese

Fresh Hamburger and Hot Dog Buns

Selection of Toppings (Mustard, Ketchup, Relish, Mayo)

Country Red Potato Salad or Coleslaw

Seasoned Waffle Fries or Tater Tots \$14.99/person

Deli

Fresh homemade tortilla chips with mild salsa

Assorted breads and rolls

Sliced turkey, ham, salami and roast beef

Sliced cheeses - Cheddar, Swiss, American and Pepper Jack

Lettuce, Tomatoes, Red Onions & Kosher Dill Pickles

Mayonnaise and Yellow Mustard

Garden Salad

Country Red Potato Salad or Cole Slaw

\$12.99/person



Customized Buffet Service

Choice of Two Beginnings

Mixed Greens Garden Salad with various dressings

Chicken Wild Rice or Vegetable Beef Soup

Caesar Salad with croutons

Fresh Fruit

Chips and Salsa

Popcorn

Choice of One Side

Roasted Red Potatoes

Buttermilk Mashed Potatoes

Tater Tots or Waffle Fries

Asparagus

Coleslaw

Country Red Potato Salad

Steamed Vegetables

Entree Selection

Pot Roast with Vegetables

Grilled Salmon

Grilled Chicken Fettucini Alfredo

Cheese Ravioli

Pulled Pork

BBQ Chicken

Choice of One Dessert

Carrot Cake

Fresh Baked Cookies

Apple crisp with whip cream

Seasonal fruit cobbler with whipped cream

Sundaes

Mini Eclaires

One Entree \$20.99

Two Entrees \$23.99

Three Entrees \$26.99

Minimum 30 guests Two-hour buffet service



Food Bars and Stations

Taco Bar

Create your own tacos with choices of hard or soft shells. Beef or chicken, cheese and an assortment of veggies. Served with rice and beans.

\$13.99/person

- +\$2/person Steak
- +\$3/person Shrimp

Pasta Bar

A pasta bar with two pastas of your choice, marinara and alfredo sauce, breadsticks. Your choice of Italian or Caesar salad.

\$11.99/person

+\$2/person - Chicken, Sausage, Shrimp or Mixed Vegetables

Pizza Bar

Unlimited Pizza, with your choice of up to 3 sets of 3 toppings. Served with your choice of either our house garden salad, or Caesar salad.

\$10.99/person

Salad Bar

Our salad bar features romaine and iceburg lettuce, mixed cheese, onion, tomatoes, cucumbers, black olives and croutons. Served with a variety of dressings.

\$6.99/person

+\$2.00/person - Ham, Turkey and Bacon

Live Pasta Station

Have your pasta personally prepared by one of our chefs. Includes two choices of pasta, an assortment of veggies, marinara and alredo sauce, breadsticks and either Italian or Caesar Salad

\$17.99/person (\$75 Culinarian Fee)

Carving Station

Carving stations include assorted breads and butter, steamed vegetable medley, mixed green salad with various dressings, and red roasted potatoes.

Your choice of:

Honey Glazed Baked Ham

Condiments include Honey Mustard, and Apple Compote. Served with dinner rolls.

Roasted Breast of Turkey

Condiments include turkey gravy, cranberry sauce. Served with dinner rolls.

Prime Rib

Condiments include garlic cream, grainy mustard. Served with dinner rolls.

\$24,99/person (\$75 Culinarian Fee)



Hor's D'oeuvres Add-Ons

Hot

Lightly breaded chicken tenders served with a variety of dipping sauces.

\$4.00/person

Fried chicken wings (boneless or bone-in). Your choice of BBQ, Honey BBQ, Buffalo, Teriyaki, Sweet Chili, or our dry Jerk rub.

\$3.00/person

Meatballs.

Your choice of BBQ, Italian or Swedish.

\$2.50/person

Breaded Mushrooms served with ranch dipping sauce.

\$2.50/person

Cold

 $\label{prop:served} As sorted \ vegetables \ served \ with \ dill \ dip.$

\$2.00/person

Assorted sliced deli meats, sliced cheese, and crackers

\$4.00/person

Jumbo shrimp with cocktail sauce.

\$5.00/person

Assorted seasonal fruit tray.

\$3.00/person

Crispy homemade tortilla chips served with a mild salsa.

\$2.00/person



Chocolate Fountain with seasonal fresh fruite and other assorted treats

\$8.00/person

Fresh baked cookies and brownies \$4.00/person

Apple crisp with whipped cream \$4.00/person

Assorted dessert bars \$4.00/person

Carrot cake \$4.00/person

Seasonal fruit cobbler with whipped cream *\$4.00/person*

Mini eclaires \$3.00/person

Ice Cream Sundae Bar

Vanilla ice cream with all of the fixin's

Strawberry
Caramel
Hot Fudge
Nuts
Cookie Crumbles
Candy Toppings
Cherries
Whipped Cream

\$5/person



Beverage Service

House Brand Liquor	Cash \$4.50	Host \$4.00
Premium Brand Liquor	\$5.50	\$5.00
Cordials and Specialty Brands	\$6.50	\$6.00
House Wine Per Glass	\$4.50	\$4.00
Domestic Bottled Beer	\$4.50	\$4.00
Premium Bottled Beer	\$5.00	\$4.50
Soft Drinks	\$2.00	\$1.50
Juices	\$2.00	\$1.50

Hosted Bar Service

Full Bar Service (price per guest)	House Brands	Premium Brands
One-Hour Hosted Package	\$11.00	\$13.00
Each Additional Hour	\$7.00	\$9.00

Wine, Beer and Soft Drinks (prices per guest)	House Brands
One-Hour Hosted Package	\$9.00
Each Additional Hour	\$6.00

Champagne	and Wine	Sarvica	Tablacida
Chambaune	and wine	Service	lableside

Sycamore Lane	\$21.95/Bottle
Tott's Champagne	\$21.95/Bottle
Domestic Keg Beer	\$350/Keg
Specialty Keg Beer	Varies

Prices are per guest

Cash bar prices reflect Minnesota State Sales and Liquor Tax

Champagne and Wine Service Tableside



Alcohol Beverage Selections

House Liquor

Vodka

Gin

Rum

Whiskey

Scotch

Tequila

Brandy

Premium Liquor

Captain Morgan Rum

Bacardi

Bacardi Limon

Jack Daniel's

Jim Beam

Stoli Vodka

Absolute Vodka

Tangueray Gin

Malibu

Windsor

Southern Comfort

2 Gingers Whiskey

E&J

Cuervo

Premium Specialty Liquor

Grey Goose Vodka

Kettle One Vodka

Patron

Jameson

Crown Royal

Bombay Sapphire

Cordials

Bailey's Irish Creme

Kahlua

Amaretto DiSaronno

Jagermeister

Chambord

Fireball

Goldschlager

Rumplemeinze

Rumchata

Wine

Sycamore Lane Chardonnay

Sycamore Lane Merlot

Sutter Home White Zinfandelt



Beer Beverage Selections

Domestic Bottled Beer

Miller Lite

Miller Geniune Draft

Budweiser

Bud Light

MGD

Mich Light

Mich Ultra

Premium

Premium Bottled Beer

Heineken

Bud Light Lime

Corona

Miller Fortune

Redd's Apple Ale

Guinness Tall Boys

Smith & Forge Tall Boys

PBR Tall Boys

Non-Alcoholic Beer

O'Doul's Regular

O'Doul's Amber

Domestic Draft Beers

Mich Light

Coors Light

Nordeast

Premium Draft Beers

Blue Moon

Angry Orchard

Bells Two Hearted

Leinenkugels

Local Craft Draft Beers

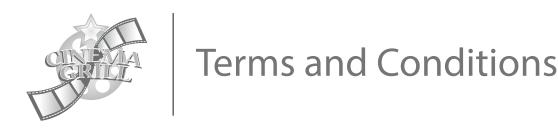
Surly Brewing

Lucid

Summit

Fulton





Menu Selection

Menu selection is required TWO WEEKS prior to the event date. All events that are booked less than TWO WEEKS before the event date will require menu selections and set-up arrangements at the time of booking.

Menu Prices

Menu prices cannot be guaranteed until sixty (60) days prior to the event date. The menu prices herein are subject to proportionate increase to meet increased cost of food, beverages and other increases in present commodity prices, labor costs, taxes, etc.

Guarantees

It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. THREE BUSINESS DAYS before the event date. This is the amount for which you will be charged, even if fewer guests are served. We will, however set-up and prepare 5% above the guaranteed amount. The guarantee may be increased (within reason) after the original guarantee is given and may be subject to a price increase. Increased counts may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to us when booking the event will be the guarantee.

Labor Charges

- 1. For meal functions with less than 20 guests, a labor charge of \$50.00 will be assessed.
- 2. All prices quoted are based on normal service time. If your function is scheduled to begin at a particular time and is delayed, the Cinema Grill reserves the right to add on appropriate charges to cover extra expenses.
- 3. The Cinema Grill reserves the right to charge an additional fee (on the event date) for changing the room set-up after the room has been prepared per specifications.

Service Charges and Sales Taxes

All menu prices, room rental and audio-visual charges are subject to applicable Minnesota State Tax, (current rate on food is 7.275% and beverage is 9.775%) and 20% service charge.

Payment

Payment shall be made in advance of function unless credit has been established to the satisfaction of the Cinema Grill. Payment of all events must be received THREE BUSINESS DAYS prior to your event. Payment must be in the form of a cashier's check, cash or credit card.

Food and Beverage

- 1. We do not allow any food or beverage items to be brought on our property for consumption in any event space.
- 2. On all functions where a bartender is requested, a charge of \$100.00 per bartender will be implemented until revenues of \$350.00 per bartender are reached.
- 3. Consumption of alcoholic beverages is restricted to persons of legal age as determined by the State of Minnesota. The Cinema Grill reserves the right to verify the age of any individual.
- 4. The Cinema Grill reserves the right to refuse service of alcoholic beverages at the discretion of the Cinema Grill staff.
- 5. Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and Cinema Grill rules. Client assumes all responsibility for the conduct of all persons in attendance, as well as any damages done to Cinema Grill property.

Event Space

- 1. The Cinema Grill reserves the right to substitute an alternative event space should the projected attendance fall below original estimates.
- 2. The Cinema Grill requests notification thirty (30) days prior to your event if the following will be used: DJ's, bands, etc. The Cinema Grill reserves the right to control volume on all such functions.

Audio Visual

Use of a DVD player and projector is included with all event space rentals. A/V needs beyond this requires an A/V tech, at a charge of \$100 per event.

Liability

The Cinema Grill will not be responsible for any materials or equipment left in the event spaces before, during or following the event.

Cancellation Clause

The Group agrees that should they cancel this commitment, the actual damages would be difficult to determine. The cancellation schedule in your contract would prevail. The Cinema Grill agrees that after receipt of such amounts it will not seek additional damages.

Cinema Grill service charges and local sales tax will be added to your bill.



What is a food and beverage minimum?

The Food and Beverage Minimum is the minimum which must be spent in Food and Beverage only, before gratuity and taxes. Cash Bar sales do count towards your Food and Beverage Minimum.

Is there a Deposit required?

Yes, upon signing the contract a non-refundable 20% deposit is required (will count towards final bill). Additional payments equaling the food and beverage minimum will be required prior to the event date; the payment schedule will be included in the contract. Final payment can be made by credit card, cash, or cashier's check and will be collected 3 business days from your event date when you supply final guaranteed numbers. We do not accept personal checks as a form of final payment.

May I get an estimated bill before I sign the contract?

Absolutely, we will lay out all costs, charges and taxes in details so there are no surprises. What are the Service Charges and Taxes?

20% Service Charge, 7.275% Tax, 9.775% Liquor Tax

Do you offer Specialty Linens or Chair Covers?

No, please feel free to use any company you would like to for specialty linens or chair covers. All vendors must provide proof of insurance prior to arrival.

Who handles Audio Visual needs?

The Cinema Grill handles all audio visual needs. There is a flat \$100 per event to have an A/V technician on site. This is required for any use of lights, sound system, band, etc. DVD player and projector use is complimentary.

How late can we be in the event space?

1:00am

Do you have Children's, Vegetarian, or Special meals?

If ordering a package or dinner buffet the price is 50% off the menu price. We do offer and customize vegetarian and/or special meals. Ask for more information.

Ages 0-4: Free

Ages 5-11: Children's price Ages 12 and up: Adult Price

May we take any leftover food?

No, it is against The State of Minnesota Food and Beverage License to allow any remaining food or beverage to be taken off property.

May I bring in my own liquor, beer, or wine?

The Cinema Grill does not allow any outside beverages into any event space due to The State of Minnesota Beverage and Liquor License. However, we do allow special bottles of wine or champagne at an additional corkage charge of \$15 per bottle.



Frequently Asked Questions

What is the difference between Cash and Hosted Bar?

A cash bar means your guests will pay out of pocket for their drink selections while a host bar means you will pre-select liquor items and pay for them.

How many glasses can be served out of a keg (16 gallons)?

Approximately 160 glasses

How many glasses can be poured from a bottle of wine/champagne?

4 glasses can be poured from a bottle of wine, while 7 glasses can be poured from a bottle of champagne.





2749 Winnetka Ave N New Hope, MN 55427

(763) 417-0017 www.newhopecinemagrill,com