

## CURRENT FOOD & BEVERAGE MINIMUMS

Café and Bar Lurcat food and beverage minimums vary depending on the day of the week you book and the room in which you'll hold your event. These amounts are prior to tax or service charge being calculated. Should a group not reach their minimum; the difference will be added as a simple room charge. The Ceremony fee for 100 guests or less is \$1000. The Ceremony fee for guest counts over 100 and no more than 150 is \$2000. Full restaurant buy out options are also available upon request. Full restaurant buy out options are also available upon request.

### PRIVATE DINING ROOM - (50-55 PEOPLE MAX)

Sunday - Thursday	\$1,500
Friday & Saturday	\$6,000

### LOWER LEVEL CAFÉ SPACE SEMI-PRIVATE- PIPE AND DRAPE INCLUDED - (40 PEOPLE MAX) OFFERED WHEN PRIVATE DINING ROOM IS UNAVAILABLE

Friday & Saturday	\$4,000
Sunday	\$2,000

### BAR MEZZANINE - (30 PEOPLE MAX)

Sunday - Thursday	\$500
Friday & Saturday	\$1,000

### DINING ROOM CLOSURE - (150 PEOPLE MAX)

Monday - Thursday	\$15,000.00 F&B Minimum + \$500 Room Rental
Friday & Saturday	\$20,000.00 F&B Minimum + \$2000 Room Rental
Sunday	\$15,000.00 F&B Minimum + \$1000 Room Rental

### BAR CLOSURE - (180 SEATED/225 COCKTAIL)

Monday	\$10,000.00 F&B Minimum + \$500 Room Rental
Tuesday & Wednesday	\$12,000.00 F&B Minimum + \$500 Room Rental
Thursday	\$15,000.00 F&B Minimum + \$500 Room Rental
Friday & Saturday	\$20,000.00 F&B Minimum + \$2000 Room Rental
Sunday	\$5,000.00 F&B Minimum + \$500 Room Rental

BUTLER PASSED & AMUSE BOUCHE APPETIZER MENU ~ 20 piece minimum each

Price per Piece

VEGETARIAN

Vermont Cheddar Cheese Puffs	\$3.50
Goat Cheese Crostini with Tomato Conserva and Chive Oil GF	\$3.75
Mushroom Crostini with Brie, Roasted Wild Mushrooms and Aged Balsamic GF	\$4.00
Marinated Cucumbers, Feta, Pink Peppercorn	\$3.75
Black Truffle Arancini, Taleggio Fonduta	\$6.00

VEGAN OPTIONS

White Bean Crostini with Thyme and Truffle Oil GF	\$3.75
French Fries Cones	\$4.00
Truffle Fry Cones	\$5.00
Tempura Vegetables with Sweet and Sour	\$3.50

SEAFOOD

Seared Ahi with Lemon Confit and Ponzu GF	\$5.00
Tuna Tartare with Ginger, Lime and Shiso GF	\$5.00
Mini Lurcat Crab Cakes with Dijon Aioli	\$4.75
Tempura Shrimp with Sweet and Sour	\$5.00
Mini-Shrimp Rolls with Sweet and Sour	\$4.75
Miso Sea Bass Bites (in a spoon) GF	\$5.50
Caviar Parfait, Egg, Chervil Mayonnaise	\$6.00
Scallops, Frisee, Neuskes Bacon Vinaigrette, Hock Glaze	\$5.50
Mini Lobster Roll on Brioche	\$6.00

MEATS

Red Table Royale Ham, Frisee, Brie, Ames Honey	\$5.00
Cheese Puffs Stuffed with Prosciutto, Vermont Cheddar Cheese and Onion Marmalade	\$4.50
Steak Tartare on Crostini GF	\$5.00
Thai Meat Balls with Pickled Cucumber, Toasted Peanuts and Yogurt GF	\$4.00
Bite Size Fried Chicken Sandwiches with Pickled Cucumber and Siracha Mayo	\$5.00
Lurcat Burger, Single	\$5.00
Bite Size Lurcat Burger, Single	\$4.50
Foie Gras Panna Cotta, Strawberry, Pine Nut Granola, Saba	\$6.50

GF - denotes items that can be made gluten free with 48 hours notice.

PLATTERS - \*serves ~ 25

Crudités Platter	\$125
Grilled Vegetables	\$150
Artisan Cheese Platter, Dried Fruits, Nuts, Honey	\$175
Charcuterie Platter- Chef Selections of Meats, Mostarda, Olives	\$200
Jumbo Shrimp, Cocktail Sauce	\$225
Grand Seafood Tower	Market Price

EVENT MENU \$65.00 Per Person

FIRST COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad

Winter Greens, Roasted Squash, Maple-Candied Almonds, White Cheddar

SECOND COURSE - Choice of (Choose 2 to offer)

Barbequed Salmon, Black Rice, Ginger, Scallion

Seared Ahi, Preserved Lemon, Ponzu, Cilantro-Chive

Miso Seabass, Rice Noodles, Cabbage Slaw (\$8.00 supplement)

Roasted Amish Chicken, Seasonal Vegetables, Chicken Jus

Pork Chop, Fig-Port Reduction, Blue Cheese Butter

Hanger Steak, Garlic Confit, Madeira

Filet Mignon 6 oz, Red Wine Syrup (\$8.00 supplement)

Vegetarian Risotto, Seasonal Vegetables

DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts

House Selection of Izzy's Ice Cream or Sorbet

Dark Chocolate Fudge Bar, Peanut Butter Panna Cotta, Black Sesame

Caramel, Peanut Butter Crunch

FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower

Potato Puree

Lurcat French Fries

Seasonal Vegetable

AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta

Mini Lobster Roll

Caviar Parfait

Mushroom Crostini with Brie

## EVENT MENU \$75.00 Per Person

### FIRST COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad  
Winter Greens, Roasted Squash, Maple-Candied Almonds, White Cheddar  
Crab Cake, Dijon Ailoi  
Tuna Tartare, Ginger, Lime Shiso  
Red Table Royale Ham, Friseé, Triple Cream, Ames Honey

### SECOND COURSE - Choice of (Choose 2 to offer)

Miso Seabass, Rice Noodles, Cabbage Slaw  
Barbequed Salmon, Black Rice, Ginger, Scallion  
Seared Ahi, Preserved Lemon, Ponzu, Cilantro-Chive  
Sea Scallops, Charred Brussels Sprouts, Frisee, Hock Glaze  
Roasted Amish Chicken, Seasonal Vegetables, Chicken Jus  
Pork Chop, Fig-Port Reduction, Blue Cheese Butter  
Hanger Steak, Garlic Confit, Madeira  
Filet Mignon 6 oz, Red Wine Syrup (\$8.00 supplement)  
Vegetarian Risotto, Seasonal Vegetables

### DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts  
House Selection of Izzy's Ice Cream or Sorbet  
Dark Chocolate Fudge Bar, Peanut Butter Panna Cotta, Black Sesame  
Caramel, Peanut Butter Crunch  
Caramelized Pavlova, Candied Pineapple, Passionfruit Crema,  
Vanilla-Spiced Crumble (Seasonal)

### FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower  
Potato Puree  
Lurcat French Fries  
Seasonal Vegetable

### AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta  
Mini Lobster Roll  
Caviar Parfait  
Mushroom Crostini with Brie

## EVENT MENU \$85.00 Per Person

### FIRST COURSE - Individually Plated (Choose 1 to offer)

Crab Cake, Dijon Aioli  
Tuna Tartare, Ginger, Lime Shiso  
Red Table Royale Ham, Friséé, Triple Cream, Ames Honey  
Octopus Tonnato, Crispy Potato, Arugula (\$5.00 supplement)

### SECOND COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad  
Winter Greens, Roasted Squash, Maple-Candied Almonds, White Cheddar

### THIRD COURSE - Choice of (Choose 2 to offer)

Miso Seabass, Rice Noodles, Cabbage Slaw  
Barbequed Salmon, Black Rice, Ginger, Scallion  
Seared Ahi, Preserved Lemon, Ponzu, Cilantro-Chive  
Sea Scallops, Charred Brussels Sprouts, Frisee, Hock Glaze  
Roasted Amish Chicken, Seasonal Vegetables, Chicken Jus  
Pork Chop, Fig-Port Reduction, Blue Cheese Butter  
Hanger Steak, Garlic Confit, Madeira  
Filet Mignon 6 oz, Red Wine Syrup  
Vegetarian Risotto, Seasonal Vegetables

### DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts  
House Selection of Izzy's Ice Cream or Sorbet  
Dark Chocolate Fudge Bar, Peanut Butter Panna Cotta, Black Sesame  
Caramel, Peanut Butter Crunch  
Caramelized Pavlova, Candied Pineapple, Passionfruit Crema,  
Vanilla-Spiced Crumble (Seasonal)  
Labneh Custard Cream, Pistachio Fairy Floss, Sumac, Kataifi

### FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower  
Potato Puree  
Lurcat French Fries  
Seasonal Vegetable

### AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta  
Mini Lobster Roll  
Caviar Parfait  
Mushroom Crostini with Brie

## CELEBRATION CAKES

Contact Person: \_\_\_\_\_

Telephone #: \_\_\_\_\_

Reservation Name & Date: \_\_\_\_\_

Guest Count: \_\_\_\_\_

6"	serves 8-12	\$50.00
10"	serves 16-20	\$75.00
12"	serves 24-30	\$125.00
Half Sheet cake		\$150.00 (24, 36 or 48 cut)

\_\_\_\_\_ WHITE ON WHITE - white chocolate cake, white chocolate chantilly cream

\_\_\_\_\_ TRIPLE CHOCOLATE CREAM CAKE - devil's food cake, milk chocolate mousse, dark chocolate glaze

\_\_\_\_\_ CARROT CAKE - traditional carrot cake with or without nuts, cream cheese mousse

\_\_\_\_\_ LEMON MERINGUE - lemon cake, lemon curd, toasted meringue

\_\_\_\_\_ CHOCOLATE TRUFFLE TORTE \*\*\*Gluten Free - flourless dark chocolate torte, chocolate glaze, fresh raspberries

\_\_\_\_\_ STRAWBERRIES AND CREAM - vanilla genoise, cream cheese mousse, fresh strawberries

\_\_\_\_\_ WHITE CHOCOLATE RASPBERRY GATEAUX - white chocolate cake, raspberry chantilly cream, raspberry jam

\_\_\_\_\_ VANILLA BEAN CHEESECAKE - vanilla cheesecake, white chocolate chantilly cream

\_\_\_\_\_ SALTY CARAMEL - caramel cake, salty caramel buttercream

\_\_\_\_\_ RED VELVET - red velvet cake, cream cheese mousse

\_\_\_\_\_ ITALIAN CHOCOLATE ALMOND - toasted almond, dark chocolate, biscotti crumbs, almond chantilly cream

## WEDDING CAKES

WEDDING WHITE - white cake filled with vanilla buttercream

CHOCOLATE FUDGE - chocolate cake filled with chocolate fudge frosting

WHITE CHOCOLATE RASPBERRY - white cake filled with raspberry buttercream

SALTY CARAMEL - caramel cake filled with salty caramel buttercream

LEMON CHIFFON - lemon cake filled with lemon buttercream

RED VELVET - red velvet cake filled with vanilla buttercream

All cakes are finished with vanilla buttercream.

Tastings include a choice of 3 flavors.

Fresh cake flowers will be supplied by florist.

Cake stand will be supplied by Café Lurcat.

## PRICING

2-tier Sweetheart Cutting Cake: \$240.00.

3-tier cake/feeds up to 50 guests: \$300.00.

3-tier cake/feeds up to 75 guests: \$450.00.

4-tier cake/feeds up to 100 guests: \$600.00.

Parties larger than 100 guests will require back up sheet cakes.

Half sheet cake: \$150.00/feeds 24-30 guests.

Quarter sheet cake: \$75.00/feeds 15-20 guests.

PETIT FOURS & MINI DESSERTS \$3.00 each ~ 20 piece minimum

PARFAITS

Lemon Meringue Pie  
Key Lime Caramel Crunch  
Strawberries & Cream  
Chocolate Malt Cream GF  
Butterscotch GF  
Milk Chocolate Hazelnut GF  
Salty Caramel Cheesecake GF

TARTS

Citrus Meringue  
Vanilla Cheesecake  
Milk Chocolate Raspberry  
Dark Chocolate Truffle  
Chocolate Peanut Butter S'more  
Key Lime White Chocolate GF  
Chocolate Sea Salt Caramel Nut GF  
Fresh Fruit GF

POPS

7-Layer Chocolate Praline  
Chocolate Dipped Brownie  
Chocolate Dipped Cheesecake  
White Chocolate Peanut Blondie  
White Cake Pop  
Dark Chocolate Cake Pop

GF = gluten free

PETIT FOURS

Mini Fried Apple Pies  
Chocolate Cream Cannoli  
Honey Almond Toffee Popcorn  
Hot Cinnamon-Sugar Donuts  
Chocolate Dipped Strawberries GF  
Chocolate Truffles GF

FRENCH MACARONS

Chocolate Hazelnut GF  
Pistachio GF  
Raspberry Almond GF  
Lemon Almond GF

CUPCAKES \$4.00 each

Vanilla  
Chocolate Fudge  
Salty Caramel  
Carrot  
Red Velvet  
Lemon Meringue  
Raspberry Cream  
Pistachio  
Chocolate Peanut Butter S'more

## SAMPLE LURCAT WEDDING TIMELINE- PRIVATE DINING

4:00-4:30	Back Patio/West Bar Ceremony
4:30-5:30	(or 6:00pm if additional photography time needed)- Cocktail Hour
5:30-7:30/45	Dinner Service (Cut Cake prior to sitting down for dinner service)
5:30-5:50	Guests sit, Lurcat to Take Orders, Cocktail/Wine each table Great time to do a Blessing of the Meal/Welcome
5:50	Salads- 2 Speeches
6:30	Entrée- 2 Speeches
7:00	Dessert/Cake- Final Speeches
7:30	Back Patio reopens for dancing mingling
12:00	Closed

## SAMPLE LURCAT WEDDING TIMELINE

4:00-4:30	Café or West Bar Ceremony
4:30-5:30	(or 6:00pm if additional photography time needed)- Cocktail Hour
5:30-7:30/45	Dinner Service (Cut Cake prior to sitting down for dinner service)
5:30-5:50	Guests sit, Lurcat to Take Orders, Cocktail/Wine each table Great time to do a Blessing of the Meal/Welcome
5:50	Salads- 2 Speeches
6:30	Entrée- 2 Speeches
7:15	Clear/ Flip Dance Floor
7:30/7:40	First Dance
8:00-12:00	DANCING AND DESSERT

## LURCAT WEDDING VENDOR REFERRAL

### PRIVATE CAR SERVICE

Mr. Nice Guys Valet- David Price 612-807-6776 - Great for wedding day transportation for the couple and family

### TRANSPORTATION/BUS/LIMO

Renee's Royal Limousine Service - Great for shuttle service for the wedding party to/from venue and for hotel guests

### HOTELS

Hyatt- closest hotel to Café and Bar Lurcat

Hilton

Le Meriden Chambers- Great wedding night suite "Rock Star Suite" Room 521

Loews Hotel

W Minneapolis

Hotel Ivy

### HAIR/MAKEUP

Lori Sherrick MN Bridal Hair & Makeup, [www.mnbridalmakeup.com](http://www.mnbridalmakeup.com)

Brett Dorrian Artistry Studios [brett@brettdorrian.com](mailto:brett@brettdorrian.com) 651-253-3359 [brettdorrian.com](http://brettdorrian.com)

### PREFERRED PHOTOGRAPHERS

Alex Johnson [alexjohnsonphotography.com](http://alexjohnsonphotography.com) 320-223-0935

Graddy Photography (952)649-0525 [info@graddyphotography.com](mailto:info@graddyphotography.com)

Emmerlee Photography [www.emmerlee.com](http://www.emmerlee.com) [info@emmerlee.com](mailto:info@emmerlee.com)

George Street Photography [info@georgestreetphoto.com](mailto:info@georgestreetphoto.com) 866.831.4103

Melissa Oholendt. <http://melissaoholendt.com/>

Karisa Joy [karisa-joy.com](http://karisa-joy.com)

Lena Lakoma- 646-823-5412 [www.lenalakoma.com](http://www.lenalakoma.com) [info@lenalakoma.com](mailto:info@lenalakoma.com)

Cadence & Eli- [cadenceandeli.com](http://cadenceandeli.com)

## LURCAT WEDDING VENDOR REFERRAL

### FLORISTS

Arts and Flowers 952-920-8415 [artflowers.com](http://artflowers.com)

Kimberly Harrison Artemisia Studios at 612-220-8890 [artemisiaflowers@yahoo.com](mailto:artemisiaflowers@yahoo.com)

Martha's Garden 651-696-2993 [marthasfloralstudio.com](http://marthasfloralstudio.com)

Spruce Flowers & home 612-767-1101 [www.sprucemn.com](http://www.sprucemn.com)

Ashley Fox Designs 952-393-4080 [ashleyfoxdesigns.com](http://ashleyfoxdesigns.com)

Chez Bloom 612-822-2003 [www.chezbloom.com](http://www.chezbloom.com)

Sadie Couture Floral 651-707-7689 [www.sadiesfloral.com](http://www.sadiesfloral.com)

Lake Harriet Florists- Naomi Strom – Owner, Lesley Ruud - Creative Director 612-259-8211

### PHOTO BOOTH

MN Photo Booth Rental 612-500-1611, 386-688-1052 [mnphotoboothrental.com](http://mnphotoboothrental.com)- BUYOUTS ONLY

### MUSIC

DJ- Steve Silas 612-619-1065 [mixmusicdog@gmail.com](mailto:mixmusicdog@gmail.com)

Jazz with singing- Andrew Walesch Trio- 320-309-2983 Sinatra Style Band [ajwalesch@gmail.com](mailto:ajwalesch@gmail.com)

Great for reception, dancing- instrumental and vocals

Jazz Trio- Benny Weinbeck 952-476-9669 [benny@weinbeck.com](mailto:benny@weinbeck.com) [www.weinbeck.com](http://www.weinbeck.com)

Great for cocktail hour/dinner service music- instrumental

String Quartet- Brian O'Connor 612-227-0396 Loring String Quartet

Great for ceremony music- all instrumental

DJ Paris Lenka 612-207-2029 - Great for dancing

## LURCAT TESTIMONIALS

WEDDING DATE: 7/8/2017 SAMANTHA AND MATT

Café Lurcat has always been a special place for us to celebrate milestones within our family for many years. So when the time came to find the perfect venue to have our daughter's wedding (July 2017) we knew exactly where to begin looking. We have always had delicious food and outstanding service at Café Lurcat and the ambiance was exactly what our daughter was looking to create for her wedding. From the moment we met Michelle Jensen, General Manager, we knew we were at the right place! Michelle put us to ease right away with her knowledge, confidence and charming personality. Her ability to guide you through the planning process and help create a dream come true wedding experience was second to none. Once the big day arrived, Michelle and her team had everything taken care of down to the smallest detail. My husband and I, and the newly married couple were able to simply enjoy the extraordinary day from start to finish knowing that we were in good hands with Michelle and her amazing team. The venue was absolutely perfect from the wedding ceremony set up to the stunning reception area. The food and drinks were fantastic. The wait staff and bartenders truly added to the magic of the evening. To this day, we still hear from family and friends about the spectacular time they had at the wedding. I can truly say that planning a wedding with Café Lurcat was as stress-free as wedding planning could be. I would recommend to anyone the venue of Café Lurcat. Many thanks to Michelle and her team!

Debra Scheid- Zopfi | Wayzata, MN | 2018

WEDDING DATE: 9/16/2017 SCOTT AND BERRETT

We could not be more pleased with our decision to have our wedding ceremony and reception at Cafe Lurcat. From the moment we began conversations through to the planning meetings, tasting, rehearsal, and day off help, the staff at Lurcat were welcoming, gracious, responsive, and completely on top of their game. Not a single detail was overlooked. Michelle leads a fantastic team of professionals who genuinely care that your day exceeds your expectations.

Lurcat was the perfect wedding venue for us. The space was large enough for our guests to enjoy themselves comfortably but small enough to keep the sense of intimacy we wanted. We toured many venues throughout Minneapolis, but Lurcat stood out above the rest. The furniture and decor are classic and high end and the food is nothing short of spectacular. With Lurcat being a successful restaurant every other night of the year, they know how to cook and serve for large numbers and it shows. Everything tasted as though it were made specifically for you and the service was that of a high end restaurant, something that did not go unnoticed by our guests.

From compliments on the food or the location all the way down to how well the event was run from start to finish, the feedback we have received from our friends and families has been overwhelmingly positive. We are so thrilled to have Lurcat as part of our family and look forward to coming back and celebrating for years to come.

Thank you again for making our wedding so special!

Scott & Berrett

## LURCAT TESTIMONIALS

WEDDING DATE: 5/27/2017 -WANG -DEHN

Thank you from the bottom of our hearts for making our wedding over Memorial Day Weekend at Café Lurcat perfect! Café Lurcat holds a very special place in our hearts and even more so now. You and your staff were absolutely wonderful to work with. We cannot tell you how much we appreciated all of your hard work, your advice, your recommendations and your attention to detail to make our day so memorable. You made it easy and fun for us from the beginning of our planning to the very end of the wedding night! It could not have gone more smoothly. We knew we didn't have to stress because we were in such great hands and you guys have this down! You took care of everything, and even more than we had expected.

We could not have picked a better venue or General Manager and staff to work with for our big day. Our whole experience from the venue, your staff, the customer service, and the food was truly impeccable. Everything was timed perfect. The food was delicious and well executed. You and your staff's customer service is best in class and hands down the best we have experienced! Your staff was attentive, friendly, and respectful and went above and beyond for our guests and us. Even when we closed out at the end of the night, they really took care of us from waters, to picking out the wines and packing everything up to loading our car. You exceeded our expectations (we have high expectations) in all aspects and we were very impressed. We received many positive compliments from our guests about you (Tom's a huge fan), their experience, your food and the amazing service from your staff! We will highly recommend Café Lurcat!

Greg and I could not stop talking all week about how happy we were with everything and how perfect it was for us!

We will be in to visit soon. And we will send some pics when we get them back from the photographer!

Thanks again!

Helen & Greg

REHEARSAL DINNER DATE: 10/9/2015 BOYLE FAMILY

Recently, my husband and I worked with Michelle Jensen to plan our son's Rehearsal dinner for October 9, 2015. Michelle made it fun, exciting and perfect. Her enthusiastic attention to our questions, and careful guidance made it a memorable celebration. From start to finish, everything was first class and professional.

Michelle's warmth was contagious. I don't ever remember hugging anyone like I hugged her. It was as if we were family and our event was as important to her as it was to us. She guided us and said the room would sparkle and sparkle it did. She invited us to a tasting to help with our selection of menu and wines. She offered us different spaces for the happy hour and was so flexible. She helped us plan the menu, toasts, and suggested how to move through the evening. The service was outstanding. Staff moved quietly and discreetly. The menu selections were well received—rave reviews. The happy hour service was great and Michelle had gluten-free appetizers for the bride. She displayed our little gluten free cake on a sideboard as it was a surprise. What special attention to detail.

She was unflappable. Two guests arrived that I had not expected. No problem. She quickly added table settings. I had no extra name cards, and she said tell me what they are wearing and I will escort them to the table. She didn't miss a beat.

Michelle is worth her weight in gold! You are fortunate to have such a dedicated employee in your service. My husband and I were thrilled to host our event at Café Lurcat. Hats off to the staff!

Sincerely,

Lorraine and Michael Boyle

## LURCAT TESTIMONIALS

### WEDDING DATE: 7/24/2016 ANDREWS-MCGILLIC

"When I walked into the bar last Sunday, it literally took my breath away! You did such an incredible job setting up everything, including fixing things that we botched (like the short count on the menus, etc.) and you transformed the space into my dream wedding venue for both the ceremony and the reception. I must have said four dozen times that night how excited I was with how it all came together, and how blessed I felt that we got to be there for OUR wedding! Heck, I would have felt lucky even to be there as a guest -- haha! You and your whole staff did an amazing job not only setting things up, but making sure things ran smoothly all night, and I heard from multiple guests how impressed they were with the great food and wonderful service they received all night."

### BIRTHDAY PARTY: 4/5/2018 JACQUELINE AND NICHOLAS

I wanted to thank you for a lovely and memorable birthday celebration at Bar Lurcat. The setting was perfect--we so appreciated having the far end of the bar space designated for our group, and the thoughtful touch of the candelabras on the tables. The food was delicious and beautifully presented, and the service was outstanding.

Many of our guests commented on the great food, service, and setting. Really, we couldn't have asked for a nicer experience. Thank you, and please pass on our thanks to everyone who helped make this a great experience.

Best,

Jacqueline Vlietstra

### WEDDING DATE: 5/27/2018 ANDERSON-AFONKIN

I can not tell you enough what an amazing wedding Meghan & Igor had because of YOU! You and your staff were so easy to work with and made the event run more smoothly than we could have imagined. From the early days of planning to the actual day you made us all feel calm and confident that the day would be perfect – and it was! The food was amazing! The staff - from the bartenders, to the wait staff, to the valet – were so professional & attentive! I have attached some photos in case you might want to use them. I would recommend Bar Lurcat to anyone!

Thanks again,

Amy Anderson

### WEDDING DATE: 6/3/2018 POLSON-FRENCH

Thank you for making our wedding day the most special and amazing day of our lives!! We appreciate all of your hard work and organization that went into our wedding day at Café and Bar Lurcat. Thank you!

Love,

Krista & Antoine French

## LURCAT TESTIMONIALS

### WEDDING DATE: 8/31/2018 CHAPMAN-UGARTE

Thank you so much for hosting our special day. Words cannot explain how delighted we were with the service, amazing food and wonderful drinks and desserts. Our guests were so complimentary the whole evening! Our expectations were thoroughly exceeded. Thank you again for making our wedding reception everything we dreamed of and more.

With Gratitude,

Roland & Taylor Ugarte

### WEDDING 9/8/2018 BUSH-THOMPSON

Café Lurcat has been one of my favorite restaurants in Minneapolis for many years and I feel incredibly lucky that I was able to get married there. I knew from the moment we met Michelle for a tour of the space that it was where I wanted to get married! Planning my wedding with Michelle was a breeze – I had full trust that she would help deliver the perfect day for me and my family and she did just that. Michelle is an expert at what she does and she was an incredible resource during the wedding planning and execution. The venue was perfect for my ceremony and reception, the food and drinks were incredible, and the staff were so professional and accommodating. We had multiple guests tell us that they had never been to a wedding with such impeccable service and delicious food. I highly recommend Café Lurcat for any private celebration!

-Lexi Thompson

Dear Lurcat,

Eddie and I will never be able to thank you enough for our beautiful wedding at Lurcat. From the lovely seating in the restaurant that made the ceremony so special to the drinks and appetizers served outside, the impeccable setting and delicious food and service, the delicious desserts that I wish I still had and the kindness of your staff, you made our wedding better than we could have ever imagined. We have the happiest memories to savor.

I can't imagine ever having an event again that doesn't have you involved! And by the way, I still want to stay friends!

All our love,

Cathy and Eddie

This is the 4th time we have used D'Amico to cater our family's milestones, 2 Bat Mitzvahs and 2 weddings. As you will see by my letter, we could have never dreamt of receiving such a fantastic experience. The entire staff involved with our wedding went way beyond our expectations and I wanted you to know how special they were. I can't remember the name of the waiter, John?, is an incredible employee who treated me with loving care and of course I can't say enough about Michelle, she is an exceptional person and a truly amazing employee.

Our most sincere regards,

Cathy and Eddie Bush

## LURCAT TESTIMONIALS

### WEDDING 9/30/2018 BARR-IMHOFF

Lurcat was truly a dream location for our wedding. The planning process was simple, straight forward and enjoyable.

We chose to do both our ceremony and reception at Lurcat, and worked with Michelle to plan the details. Michelle is an expert at creating the experience you want, and we wanted to keep things simple but beautiful, which is exactly what she helped us do.

The ceremony was intimate and lovely, the perfect space for just over 100 people. The only thing we added were floral arrangements, and the space was perfect without anything else added. The food was incredible, our glasses were never empty, and the service was next level. They made a dinner for 110 feel like an intimate group. Michelle was on hand to take care of ALL coordination, from the processional, to timing of the happy hour, to passing the mic between toasts. She made sure we could completely enjoy our big day.

We've always loved Lurcat because it's an iconic restaurant with insane miso sea bass, and now it will always be the place we got married surrounded by family and friends. Couldn't be more special! Thank you!

Mallary & Steve

### WEDDING DATE: 10/28/2018 FORTICAUX-MARX

Thank you so much for the wonderful dinner for our wedding! The place was beyond beautiful, the food was delicious, the service was pure perfection and everybody, including us of course, had the time of their lives! We couldn't have asked for a better venue!

Thank you again for everything!

Audrey and Joe

### WEDDING 12/1/2018 THOMPSON-HYATT

Hi Lurcat,

It's incredibly hard to know where to start with this email because you and the Lurcat team were beyond anything we could have imagined. Words to describe the evening include, magical, impeccable, tasty and loving. We knew that the day would be one to remember, but your crew blew our minds. And we weren't the only two. Our guests told us that they were beyond impressed by the team.

Thank you for making us feel so loved and comfortable.

Cheers!

Kyle and Max

## LURCAT TESTIMONIALS

### WEDDING DATE: 11/24/2018 MALINSKI-TANDON

Richard D'Amico, Paul Smith, and Mike Smith,

I am reaching out to thank you for having an amazing team at Cafe Lurcat.

Last Saturday, my now husband and I held our wedding reception at Cafe Lurcat. Michelle Jensen made our wedding day truly the best day.

Two months ago, I called Lurcat in pure panic, the venue we had previously chosen (Lumber Exchange) was now on round 5 of wedding coordinators and I was throwing money at a bad situation. Michelle quickly gave me two solutions, hold the wedding at Lurcat or use her as a wedding coordinator, I chose the first option and it was the right decision. Here are a few reasons why you have some of the best people on your team:

- I live in Portland, OR, Michelle planned the reception for me in two months while being a three hour plane ride away
- Larissa took care of us like we were her family during the tasting and night of reception
- I walked into Lurcat the night of our wedding and immediately had a waiter on me for the rest of the night; ensuring my glass of champagne was always full and I had a water.
- My family and friends are still discussing how amazing the food.
- Your chef greeted us a few nights before the wedding when we stopped by for our final walkthrough to ensure we were set.
- Your bartenders knew what every guest was drinking and ensured everyone was responsible.

The list goes on. Absolutely nothing went wrong, nothing. And if something did go wrong, I didn't know because Michelle and her team took care of it.

Ten months ago I selected Lumber Exchange, purely bc my sister held her reception at Lurcat a couple years ago and I thought I needed something different. I am so grateful that Lumber Exchange was awful to work bc we ended up with the best venue and best wedding.

I consider Michelle part of the family. She is one of kind.

Thank you for coaching and mentoring your team to be amazing people.

-Kristina Malinski

### CORPORATE EVENT- PRIVATE DINING ROOM 12/9/2017 & 12/8/2018 CAROUSEL MOTOR GROUP, MADELEINE BICKEL

As an individual diner and private dining patron Café Lurcat far exceeds all expectations. Their ability to adapt to the client's needs/wants is unparalleled. The food itself, exquisite and innovative. Unique and delicious cocktails, with a superior wine list. The ambience in both the bar and dining room are trendy and sophisticated. This spot comes highly recommended and will not disappoint regardless of your reason for joining!

## LURCAT TESTIMONIALS

### CORPORATE EVENT- BAR BUYOUT 12/20/2019 HORIZONTAL INTEGRATION 200 GUESTS

This is an overdue thank you from the people of Horizontal Integration to the team at Cafe & Bar Lurcat. We were fortunate to hold our December 2018 company holiday party at Bar Lurcat for ~200 employees and guests. My admin worked with the Lurcat staff to plan and execute the event based on my own recommendation, having personal experience as a regular diner at Lurcat.

The universal feedback was, "Best company party EVER," thanks to the beautiful venue, wonderful food and drink and especially the amazing service from the Lurcat team.

It started with GM Michelle Jensen, who helped us design every aspect of the event -- anticipating our needs, calling out potential issues, advising us on options and asking questions we would never have thought of. Michelle is clearly a seasoned pro when it comes to event management and took proactive steps to ensure flawless execution. We are a digital consultancy accustomed to executing large, complex projects with many moving parts, so Michelle is a kindred spirit to us. In particular, we appreciated Michelle's polite but firm "no" when we came up with ideas that she knew would be unsuccessful. That kind of direct, transparent communication and partnership, based on her experience and good judgment, was critical to the quality of the event.

We knew that Lurcat was hosting another event immediately prior to ours and that we would have a limited window to transition the space. We marshaled our own team to help out with that work but ended up not needing to do anything -- the staff sprang into action and had everything turned around perfectly -- including setting up staging and audio for two separate musical performances -- with time to spare. All we had to do was show up and enjoy.

We had worried a bit about the staff's ability to handle our capacity crowd, but Lurcat provided an ample team of seasoned pros who ensured that food and drink were always readily available -- no waits, no waste. The professionalism and grace of the service staff was unparalleled, and the food drew raves from our staff and guests.

Normally when writing a letter like this, we would find something to criticize or provide an idea for how something could be done better next time. None of us can come up with anything -- it was literally flawless, and our entire staff told us so. We can't thank Michelle and her team enough for their hard work to ensure a wonderful, memorable celebration.

## LURCAT TESTIMONIALS

### REHEARSAL DINNER- PRIVATE DINING ROOM 12/14/2018 DUPPLER FAMILY

Good morning--

My name is Greg Duppler and I partnered with Larry and Richard in 1999 to bring D'Amico to Super target, so I've been familiar with your operations and teams for many years.

However, I felt the need (long overdue!!) to make a special callout to Michelle Jensen and her team at Cafe Lurcat!!

We had our Andy/our sons rehearsal dinner at Lurcat and I have to say it was one of the best evenings of our life!!!

From the first exploratory meeting with LaRissa (she is Awesome too!!) to the follow up visit and emails with Michelle, until the night of the event it was absolutely first class all the way!!

Michelle and her team are so professional and accommodating. She put our minds at ease so that from the day we booked until the event we had zero worries that the dinner would be great....and it turned out to be better than great--it was PERFECT!!!

I think the venue facing Loring park is as pretty a place as there is in the twin cities. However, serving apps and drinks in the beautiful bar area and then dinner for 54 people is certainly not an easy task! But Michelle and her team delivered incredible service-it felt like we were having dinner for 4! The timing and coordination of everyone getting served at the precise time was SO fun for all of our guests.

We've eaten at Lurcat many times before the rehearsal dinner (and twice since!) so we were certainly expecting things to be wonderful, but I just cannot tell you how FANTASTIC it was....all of our guests talked about what a memorable experience it was from the food to the service...it is truly a night we will remember forever and we will always be thankful to Michelle and her team for delivering a world class experience from start to finish. YOU GUYS ROCK!

Thanks a million!

Regards

Greg, Char, Andy and Ashley Duppler

# CAFÉ • LURÇAT

EVENTS

