



PRIVATE GATHERINGS
2018 / 2019

PRIVATE GATHERINGS AT VIVO

Thank you for choosing VIVO to host your special event. We are pleased and honored to help you create a real restaurant experience in a large gathering format. Our 'made from scratch' food and authentic hospitality makes VIVO the perfect choice for your family, business, or social gathering.

VIVO has 2 beautiful Private Gathering spaces to meet your needs

THE GATHERING PLACE

Celebrate life's milestones, surrounded by friends and family in The Gathering Place, a lovely venue where possibilities are endless. From groom's dinners to weddings, anniversaries, birthdays and retirement parties, parties of up to 80 seated guests will wine, dine and share a toast in our warm and inviting space with a beautiful private bar and patio. Our cocktail reception set-up features hi-top cocktail tables and will accommodate up to 100 standing guests.



THE SUNROOM

Our smaller, but beautiful, semi-private event space provides an intimate setting for parties of up to 35 seated guests or 50 if standing in a social/cocktail set-up. It's filled with energy and light and can meet elegant expectations, while also setting the stage for a more casual atmosphere. As a guest in our home, we will treat you like family, but not expect you to do anything but enjoy yourselves!



TIER ONE LUNCH

SOUP

- ROASTED RED PEPPER W/LOCAL GOAT CHEESE
- CHICKEN FENNEL
- SOUP OF THE DAY

ENTRÉE

- **LASAGNA** (lunch portion - available with pre-order only) fresh housemade pasta, three cheeses, housemade tomato sauce, baked daily, vegetarian or with slow cooked meat sauce
- **CHICKEN SALTIMBOCCA** prosciutto san danielle, mozzarella, brandy-sage butter sauce, housemade linguini
- **1/2 SEASONAL TORTILLA WRAP** chef's seasonal wrap with choice of caesar or valley greens side salad
- **1/2 HAM & CHEESE PANINI** local ham, smoked gouda, pickles, whole grain parmesan mustard, housemade sourdough, with choice of caesar or valley greens side salad
- **GRILLED CHICKEN CAESAR SALAD** parmigiano reggiano & housemade sourdough croutons

\$16 per person plus beverages, taxes and service charge.
Pre-order on entrees may be required on parties over 30 guests.

ADD DESSERT OPTIONS

DESSERT

Add a cookie for 'here' or packaged 'to go'

\$17.75 per person plus beverages, taxes and service charge.



LUNCH

TIER TWO LUNCH

SOUP OR SALAD

(please choose 2 options for your guests)

- **ROASTED RED PEPPER & LOCAL GOAT CHEESE** housemade sourdough croutons
- **VALLEY GREENS SALAD** organic greens, local goat cheese, balsamic vinaigrette, pine nuts
- **CAESAR SALAD** housemade sourdough croutons, parmigiano reggiano

ENTRÉE

- **ANTARCTIC SALMON** chef's selection of seasonal accompaniments
- **TORTIGLIONI ROSSA** tortiglioni pasta, molinari sausage, marinated peppers, sweet peas, rossa sauce, pecorino
- **CHICKEN SALTIMBOCCA** prosciutto san danielle, mozzarella, brandy-sage butter sauce, housemade linguini

\$28.00 per person plus beverages, taxes and service charge.
Pre-order on entrees may be required on parties over 30 guests.

ADD DESSERT OPTIONS

DESSERT

(please choose 1 options for your guests)

- **CRÈME BRULÉE**
- **VANILLA CHEESECAKE** seasonal fruit compote

\$35 per person plus beverages, taxes and service charge.
Pre-order on entrees may be required on parties over 30 guests.



APPETIZERS

COLD SELECTION

- **SHRIMP COCKTAIL** lemon and wasabi cocktail sauce - \$24.00/DOZ
- **BRUSCHETTA** chef's seasonal selection - \$24.00/DOZ
- **CAPRESE SKEWERS** tomato, fresh mozzarella, basil, evoo, aged balsamic - \$15.00/DOZ
- **SIDE OF ANTARCTIC SALMON** cold smoked, thinly sliced, sea salt crisps, traditional garnishes - \$105.00/SIDE OF SALMON
- **LOCAL DELI PLATTER** local ham and local turkey, gruyere & cheddar cheese, organic greens & house made rolls - \$75.00/SERVES 15-20
- **GRILLED SEASONAL VEGETABLES** basil aioli - \$75.00/SERVES 15-20
- **CHARCUTERIE & CHEESE PLATTER** prosciutto san danielle, cured sausage, parmigiano reggiano, st. pete's blue cheese, local honey & mustard - \$100.00/SERVES 15-20

HOT SELECTION

- **CURRIED CHICKEN SATAY** peanut sauce, cucumber salad, sweet thai chili - \$26.00/DOZ
- **MINI EAST COAST CRAB CAKES** lump crab, french cocktail, local micro greens - \$42.00/DOZ
- **PULLED PORK SLIDERS** slow roasted, housemade bun (5 day notice req.) - \$33.00/DOZ
- **VIVO BURGER SLIDERS** housemade bun, special sauce - \$33.00/DOZ
- **CALAMARI** lemon garlic aioli - \$16.00/SERVES 2-4
- **PARMESAN CRUSTED SHRIMP** wasabi cocktail and lemon garlic aioli - \$16.00 /SERVES 2-4
- **BAKED SPINACH AND ARTICHOKE DIP** olive oil toast and lavosh - \$60.00/SERVES 15-20
- **MESQUITE GRILLED AND CARVED BEEF TENDERLOIN PLATTER** beef tenderloin, spring greens, horseradish aioli, shaved red onion, olive oil crostini - \$250.00/SERVES 15-20
- **ASSORTED FLAT BREADS** housemade crust, thin & crispy - \$9.00 - \$13.00/8 PIECES
- **ASSORTED PIZZAS** housemade crust, artisan meats and local cheeses - \$11.00 - \$14.00/8 PIECES

DESSERT

- **MINI DESSERT SAMPLER** an assortment of small, house-made desserts - \$5.00 PER PERSON
Options include: seasonal cobbler, cheesecake, milk chocolate panna cotta, creme brulee. Our in-house pastry chef is always looking for ways to make your event truly unique with special request desserts.

DINNER

TIER ONE DINNER

SOUP OR SALAD

(please choose 2 options for your guests)

- **ROASTED RED PEPPER & LOCAL GOAT CHEESE** housemade sourdough croutons
- **CAESAR SALAD** parmigiano reggiano, housemade sourdough croutons
- **VALLEY GREENS SALAD** organic greens, pine nuts, local goat cheese, balsamic vinaigrette

ENTRÉE

(please choose 3 options for your guests)

- **CHICKEN** chef's selection of seasonal accompaniments
- **ANTARCTIC SALMON** chef's selection of seasonal accompaniments
- **LASAGNA** fresh pasta, three cheeses, homemade tomato sauce, baked daily, vegetarian or with slow cooked meat sauce
- **TORTIGLIONI ROSSA** molinari sicilian sausage, tortiglioni pasta, petite peas, roasted peppers, romana rossa sauce, pecorino

DESSERT

- **GELATO OR SORBET** homemade and churned daily - served with shortbread cookie
- **VANILLA CHEESECAKE** seasonal fruit compote

\$34 per person plus beverages, taxes and service charge.

Pre-order on entrees may be required on parties over 30 guests.



DINNER

TIER TWO DINNER

SOUP OR SALAD

(please choose 2 options for your guests)

- **ROASTED RED PEPPER & LOCAL GOAT CHEESE** housemade sourdough croutons
- **CAESAR SALAD** parmigiano reggiano, housemade sourdough croutons
- **VALLEY GREENS SALAD** organic greens, pine nuts, local goat cheese, balsamic vinaigrette

ENTRÉE

(please choose 3 options for your guests)

- **ANTARCTIC SALMON** chef's selection of seasonal accompaniments
- **MESQUITE GRILLED FILET MIGNON** 6 ounces, chef's selection of seasonal accompaniments
- **DRY AGED DUROC PORK CHOP** locally raised, chef's selection of seasonal accompaniments
- **CHICKEN** chef's selection of seasonal accompaniments

DESSERT

- **VANILLA CHEESECAKE** seasonal fruit compote
- **CHOCOLATE PECAN TART** vanilla gelato, bourbon caramel sauce

\$44 per person plus beverages, taxes and service charge.
Pre-order on entrees may be required on parties over 30 guests.



DINNER

TIER THREE DINNER

APPETIZER COURSE

- **CHEF'S TRIO OF SEASONALLY INSPIRED, LOCALLY SOURCED HORS D'OUVRES**
(available buffet, passed, or individually plated)

SOUP OR SALAD (please choose 2 options for your guests)

- **ROASTED RED PEPPER & LOCAL GOAT CHEESE** housemade sourdough croutons
- **CAESAR SALAD** parmigiano reggiano, housemade sourdough croutons
- **VALLEY GREENS SALAD** organic greens, pine nuts, local goat cheese, balsamic vinaigrette

ENTRÉE

(please choose 3 options for your guests)

- **DRY AGED DUROC PORK CHOP** locally raised, chef's selection of seasonal accompaniments
- **ANTARCTIC SALMON** chef's selection of seasonal accompaniments
- **MESQUITE GRILLED FILET MIGNON** 9 ounces, chef's selection of seasonal accompaniments
- **SEASONAL HOUSEMADE PASTA** chef's seasonal and local inspiration

DESSERT

(please choose 2 options for your guests)

- **VANILLA CHEESECAKE** seasonal fruit compote
- **CHOCOLATE PECAN TART** vanilla gelato, bourbon caramel sauce
- **CRÈME BRULEE**

\$60 per person plus beverages, taxes and service charge.
Pre-order on entrees may be required on parties over 30 guests.



WINE PACKAGES

TIER 1 - \$25/BOTTLE

- SEAN MINOR CABERNET
- LOUIS MARTINI CABERNET SAUVIGNON
 - KRIS PINOT GRIGIO
 - KRIS PINOT NOIR

TIER 2 - \$30/BOTTLE

- GRAYSON CHARDONNAY
- HESS SELECT CABERNET SAUVIGNON
 - FLEUR DU CAP PINOTAGE
 - CHLOE ROSE

TIER 3 - \$35/BOTTLE

- JOEL GOTT UNOAKED CHARDONNAY
 - FLEURS DE PRAIRIE ROSE
 - CASTLE ROCK PINOT NOIR
- MICHAEL DAVID PETITE PETIT

TIER 4 - \$40/BOTTLE

- NAPA CELLARS CHARDONNAY
- SANTA MARGHERITA PINOT GRIGIO
 - ELOUAN PINOT NOIR
- SMITH & HOOK CABERNET SAUVIGNON

SPARKLING WINES

(5 BOTTLE MINIMUM)

- ASTORIA PROSECCO - \$24
 - DIBON CAVA - \$22
- MARTINI AND ROSSI ASTI - \$24
- SANTA MARGHERITA BRUT ROSE - \$42
 - KORBEL BRUT - \$32



CUSTOM CAKE OPTIONS

Our in-house pastry chef is always looking for ways to make your event truly unique with special creations that reflect your personal flair. We will help make your event truly unforgettable for your guests.

CAKE FLAVORS

- WHITE - ALMOND
- WHITE - VANILLA
 - YELLOW
- CHOCOLATE
 - BANANA
 - LEMON
 - CARROT

CAKE FILLING FLAVORS

- RASPBERRY
 - LEMON
 - BLUEBERRY
- CREAM CHEESE/CHOCOLATE CHIP
 - PEANUT BUTTER

FROSTINGS

- CREAM CHEESE
- BUTTERCREAM (VANILLA OR CHOCOLATE)
 - LEMON CREAM CHEESE
 - CHOCOLATE GANACHE
- SALTED CARAMEL BUTTERCREAM
 - WHIPPED CREAM
- VANILLA OR CHOCOLATE GLAZE



BRUNCH

Served Buffet or Family Style
Available for parties of 30 or more

BASIC BRUNCH

- **FRESH FRUIT**
- **FRESH BAKED MUFFINS** blueberry, cinnamon puff
- **FRITTATA LORRAINE** local theilen ham, imported gruyere, scallions
- **GARDEN FRITTATA** zucchini, bell peppers, wisconsin cheddar, local basil
- **AMERICAN FRIES** crispy diced potatoes, caramelized onions, bbq spice, spicy ketchup
- **BREAD PUDDING FRENCH TOAST** toasted ciabatta, vanilla custard, blueberry compote, maple syrup
- **STUFFED CHICKEN BREAST** prosciutto san danielle, gruyere cheese, parmesan breading, local basil cream sauce
- **VALLEY GREENS SALAD** spring greens, local goat cheese, toasted pine nuts, balsamic vinaigrette
- **ORECCHIETTE PASTA SALAD** roasted peppers, grilled vegetables, green onion, tomato basil vinaigrette

OPTIONS

- **LOCAL BREAKFAST MEATS** ham, sausage, or housemade bacon - **\$4 per person**
- **SMOKED SALMON CANAPES** - **\$12 per dozen**
- **CARVED BEEF TENDERLOIN PLATTER** mesquite grilled beef tenderloin, spring greens, shaved red onion, horseradish aioli, olive oil sourdough toast - **\$250 (serves 15-20)**
- **CLASSIC EGGS BENEDICT** toasted english muffin, shaved local ham, poached eggs, hollandaise - **\$55 per dozen**
- **STEAK EGGS BENEDICT** toasted english muffin, shaved roasted new york strip, poached eggs, bearnaise - **\$65 per dozen**

\$30 per person plus beverages, taxes and service charge.

Parties under 30 guests - option to order from the Weekend Brunch menu.



POLICIES

FOOD AND BEVERAGE MINIMUMS

The VIVO Kitchen Gathering Place and Sunroom event space is available with a food and beverage minimum. Contact our Private Gatherings planning staff to discuss minimums.

Groups not reaching the agreed upon food and beverage minimum will have the difference added to the bill for their event.

VIVO Kitchen will acknowledge and uphold agreed upon event times including, arrival and departure as indicated on the Event Agreement.

Food and beverage minimums do not include tax, service charge, room charge, or other miscellaneous charges.

ROOM CHARGES

VIVO Kitchen will apply a room charge which includes these amenities:

- Dedicated Service Staff & Option of Private Bar
- Full A/V Capabilities including: LCD Projector, Drop Down Screen, BluRay Player, Handheld Microphone, VGA, HDMI, Stereo RCA and Mini Jack Connections
- Exclusive Dining Space
- Customized Menus

CREDIT CARD GUARANTEE & DEPOSIT INFORMATION

A credit card guarantee is required to reserve the private event space for your group.

A signed Event Agreement along with a non-refundable deposit is required to secure your day and date. The deposit amount will be 25% of your agreed upon food and beverage minimum.



CANCELLATION

VIVO Kitchen Reserves the right to apply cancellation fees.

Groups that provide notice of event cancellation may be subject to the following:

- 0 - 3 days prior75% of Food & Beverage Minimum
- 4 - 7 days prior50% of Food & Beverage Minimum
- 8 - 30 days prior25% of Food & Beverage Minimum

The charge will be billed to the credit card number on file and a receipt will be available upon request.

PAYMENT

Full payment for your event is required at its conclusion.

An itemized bill can be presented for your reference to a specified person on the day of your event, or the credit card we have on file can be charged without presentation of a bill.

A receipt can be mailed or emailed the next business day per your request.

TAX BREAKDOWN & SERVICE CHARGE

State and City Tax on food is 7.25%; State and City Tax on liquor is 9.75%. A service charge of 20% will be added to your bill.

MENU & GUEST COUNT GUARANTEE

VIVO Kitchen reserves the right to substitute ingredients based on availability, seasonality and market conditions. We will make every effort to inform you in advance of these changes.

VIVO Kitchen will require your final menu selection seven days prior to your event. This includes final menu choices for pre ordered menus, when applicable. Your final, guaranteed guest count will be required three business days prior to your event.

VIVO Kitchen will bill you the guaranteed number, plus any additional meals served, or the specified food and beverage minimum, whichever is more.



BOOKING CHECKLIST

Follow these steps to ensure the details for your event are covered:

- Contact your Private Gathering Representative at 952-891-8802.
- Review Food and Beverage Minimums or Waivers, payment options and policies.
- Secure your event space by signing the Event Agreement and making the initial non-refundable deposit.
- Consult with Private Gathering Representative to create your event menu and discuss event details specific to your event.
- Menu selection is required seven days prior to your event.
- Three working days prior to your event, provide your Private Gathering Representative with the following:
 - Guaranteed number of guests
 - Signed Event Order

For inquiries or questions regarding
VIVO Private Gatherings or Catering
please contact:

Jeff Mould

Executive Director
jeffm@vivomn.com
952-891-8802



DIRECTIONS

VIVO is located in Apple Valley, just east of Cedar Avenue and south of County Road 42, just 8 miles south of the Mall of America.

VIVO KITCHEN

15435 Founders Lane

Apple Valley, MN 55124

952-891-8802 (EVENTS)

952-891-8808 (RESTAURANT)

From St. Paul:

Take I-35E south to Hwy 77 (Cedar Avenue). Continue south on Hwy 77 to Co Rd 42 (150th Street). Turn left onto County Road 42 and continue to Galaxie Avenue (second traffic light). Turn right onto Galaxie Avenue and continue to Founders Lane. Turn left onto Founders Lane; VIVO is on the left.

From Minneapolis:

Take I-35W south to either Hwy 494 or Hwy 62. Take Hwy 494 or Hwy 62 east to Hwy 77 (Cedar Avenue). Continue south on Hwy 77 to County Road 42 (150th Street). Turn left onto County Road 42 and continue to Galaxie Avenue (second traffic light). Turn right onto Galaxie Avenue and continue to Founders Lane. Turn left onto Founders Lane; VIVO is on the left.

From the South via Interstate 35:

Take Hwy 35 north to Hwy 35E. At the branch, take 35E and exit immediately at County Road 42. Turn right onto County Road 42 (150th Street) and continue east to Cedar Avenue. Continue east on County Road 42 (150th Street) to Galaxie Avenue (second traffic light). Turn right onto Galaxie Avenue and continue to Founders Lane. Turn left onto Founders Lane; VIVO is on the left.

