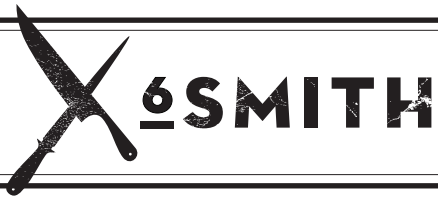




» · PRIVATE EVENTS & GROUP DINING MENUS · «

» · OLD SCHOOL - 952.698.7900

» · NEW SCHOOL - party@6smith.com or www.6smith.com



ALLOW 6SMITH TO COMBINE QUALITY, COMFORT AND CLASS, CREATING LONG LASTING MEMORIES YOUR GUESTS WILL SAVOR FOR YEARS, ALL WITH A SEAMLESS SERVICE YOU'D EXPECT WITHOUT LIFTING A FINGER.

» • PRIVATE DINING EXPERIENCES @ 6SMITH • «

ALLOW OUR EVENTS DIRECTOR TO TAILOR LONG LASTING MEMORIES FOR YOU BY CONTACTING US TODAY.

CONTACT: 952-698-7900, or party@6smith.com



IF YOUR PARTY DEMANDS SAVORY SOPHISTICATION AND A FRESH TAKE ON ENTERTAINMENT, CHOOSE TO BE BOLD WITH 6SMITH.

A HAND-CRAFTED DINING EXPERIENCE AWAITS YOUR GUESTS AS THE ELEGANCE AND PRIVACY OF OUR LOCATION SETS THE MOOD UPON ENTERING. TAKE IN THE INTIMATE VIEWS OF LAKE MINNETONKA WHILE WE HEIGHTEN YOUR SENSES WITH A PALETTE-PLEASING MENU CREATIVELY TAILORED TO ENRICH YOUR NEXT BIRTHDAY, ANNIVERSARY, RITE OF PASSAGE, WEDDING REHEARSAL, RECEPTION, FUNDRAISER OR NO LONGER STALE CORPORATE GATHERING.

» • SERVICE STYLE • «

OUR LUNCH, BRUNCH AND DINNER MENUS CAN BE CUSTOMIZED TO FIT YOUR DESIRED EXPERIENCE. FROM OUR FAMILY STYLE SHARE MENUS, TO PASSED APPETIZERS, TO INDIVIDUALLY PLATED ENTRÉE MENUS, WE WILL GO OUT OF OUR WAY TO MEET YOUR SPECIFIC NEEDS AND EXCEED YOUR EXPECTATIONS. FLEXIBLE MENU AND BEVERAGE PROGRAMS CAN BE CUSTOMIZED TO FIT MOST BUDGETS AND DESIRED GUEST EXPERIENCES.

» • PARKING • «

THE URBAN SUBURBANITE WILL APPRECIATE THE AMPLE FREE PARKING OPTIONS DIRECTLY OUTSIDE OF OUR BUILDING.
VALET AVAILABLE UPON REQUEST

» • GUARANTEES • «

A FINAL GUEST COUNT IS DUE BY NOON, SEVEN BUSINESS DAYS PRIOR TO YOUR EVENT. FINAL CHARGE WILL BE REFLECTED FOR THE NUMBER OF GUESTS QUOTED AT THAT TIME. WE ASK THAT ALL GROUPS HOLD THEIR RESERVATION WITH A CREDIT CARD. A CANCELLATION FEE WILL BE APPLIED TO THE CREDIT CARD OF ANY GROUP THAT CANCELS WITHIN SEVEN DAYS OF THE EVENT. THE CANCELLATION FEE WILL VARY PER EVENT AND BE INCLUDED ON THE SERVICE AGREEMENT.

» • PAYMENTS • «

6SMITH ACCEPTS ALL MAJOR CREDIT CARDS FOR FINAL PAYMENT. FINAL PAYMENT IS REQUIRED AT THE CONCLUSION OF YOUR EVENT. A SERVICE CHARGE OF 22% WILL BE ADDED TO ALL EVENTS.

.....» • ACCOMMODATIONS • «.....

OUR FLEXIBLE OPTIONS ALLOW DINING AND ENTERTAINMENT WITH CLASS AT 6SMITH.



(A)

.....» • THE KNOTTY ROOM (A) • «.....

SEATING: UP TO 14 GUESTS**PRIVACY: PRIVATE OR SEMI-PRIVATE LAYOUTS**

WE INVITE GUESTS TO FEAST AT OUR INTIMATE COMMUNITY TABLE, GREAT FOR ENTERTAINING AT FAMILY OR BUSINESS FUNCTIONS.



.....» • THE REVEL ROOM (B) • «.....

SEATING: UP TO 50 GUESTS**PRIVACY: PRIVATE OR SEMI-PRIVATE LAYOUTS, AV: YES**

PANORAMIC VIEWS OF LAKE MINNETONKA AND THE BOAT WORKS MARINA AWAIT GUESTS IN THE REVEL ROOM. FULL AUDIO/VISUAL CAPABILITIES ADD SOPHISTICATION AND PERFORMANCE TO ANY EVENT.

INCLUDED IS THE PRIVATE TERRACE WITH LOUNGE FURNITURE HOLDS UP TO 26 GUESTS.



.....» • REVEL & KNOTTY (C) • «.....

SEATING: UP TO 85 GUESTS**PRIVACY: PRIVATE OR SEMI-PRIVATE LAYOUTS, AV: YES**

COMBINE INTIMACY, VIEWS AND ELEGANCE WHEN THE REVEL AND KNOTTY ARE COMBINED TO ENTERTAIN LARGER GROUPS.



(B)



(C)



(D)

OPTION (D)

.....» • ROOFTOP LOUNGE (D) • «.....

ACCOMODATES UP TO 75 GUESTS**PRIVACY: SEMI-PRIVATE LAYOUT**

ENJOY THE ONLY ROOFTOP THAT LAKE MINNETONKA HAS TO OFFER, PANORAMIC VIEWS SET THE TONE FOR A ONE OF A KIND EXPERIENCE RENTS BY THE HOUR OR THE EVENING WITH A 2 HOUR MINIMUM BOOKING TIME.

.....» • BRUNCH GROUP SHARE MENU - \$28 PER GUEST • «.....



» • STARTERS - HOST TO SELECT 3 • «

- 6Smith Monkey Bread**
- Greek Yogurt & House Made Granola Parfait**
- Seasonal Fruit Platter** ^{GF}
- Heirloom Tomato Crostini**
- Goat Cheese & Fig Crostini**
- Deviled Eggs** ^{GF}
- Shrimp Cocktail** ^{GF} (ADD \$4 PER GUEST)
- Add an Additional Starter** \$4 PER GUEST



» • SALADS - HOST TO SELECT 1 • «

- Caesar Salad**
- Mixed Green Salad** ^{GF}
- Wedge Salad** ^{GF} (ADD \$5 PER GUEST)

.....» • ENTRÉES - HOST TO SELECT 4 • «.....

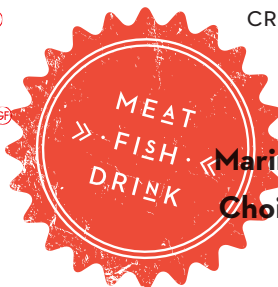
- Egg White Frittata,**
ASPARAGUS, TOMATO, SPINACH, STICKNEY HILL CHEVRE ^{GF}
- 5 Spice Bacon French Toast,**
CHINESE 5 SPICE BATTER, NUESKE'S BACON, BOURBON SYRUP
- Short Rib Benedict,**
BRIOCHE, BRAISED BEEF RIB, POACHED EGGS, HOLLANDAISE
- Lobster or Simple Soft Scramble,**
CREAM CHEESE, SCALLIONS, CRUNCHY SALT ^{GF}
- Biscuits & Gravy,**
BUTTERMILK BISCUITS, SAUSAGE GRAVY
- Marinated Flank Steak,** CRISPY ONION STRINGS
- Choice Filet Medallions,** HOUSE BÉARNAISE ^{GF}
(ADD \$10 PER PERSON)
- Spiced Pecan Pancakes,**
HOUSE WHIPPED CREAM, SPICED & TOASTED PECANS

» • SIDES - HOST TO SELECT 3 • «

- Thick Cut Bacon** ^{GF}
- Country Style Sausage Links** ^{GF}
- Loaded Mac & Cheese**
- Seasonal Heirloom Vegetables** ^{GF}
- ...

» • DESSERT • «

- SERVED FAMILY STYLE
- Seasonal Sweet & Treat Pastries Platter**



.....» • LUNCH GROUP SHARE MENU - \$28 PER GUEST • «.....

» • STARTERS & SALADS - HOST TO SELECT 2 • «

6Smith Chicken Wings ^{GF}
Lobster Guacamole ^{GF}
Duck Confit Wontons
Calamari
Heirloom Tomato Crostini
Goat Cheese & Fig Crostini

ADD AN ADDITIONAL STARTER \$4 PER GUEST

. . .

Cup of Tomato Soup ^{GF} or **Clam Chowder**

(ADD \$4 PER GUEST)



.....» • ENTRÉE - HOST TO SELECT 2 • «.....

Lobster Roll Sliders, COLESLAW
Brick Pressed Chicken, ROASTED VEGETABLES ^{GF}
Thai Ginger Shrimp, MIXED GREENS
Seared Tenderloin Tips, HOUSE BÉARNAISE ^{GF}

. . . LIGHTER . . .

Salmon Salad, RASPBERRIES, SPINACH ^{GF}
Ancient Grains Salad, LEMON VINAIGRETTE ^{GF}
6Smith Caesar, RUSTIC KALE, ROMAINE
Mixed Greens, DIJON BALSAMIC ^{GF}

. . .

ADD CHICKEN \$6 PER GUEST

ADD SALMON \$9 PER GUEST

» • DESSERT - HOST TO SELECT 1 • «

(ADD \$4 PER GUEST)

**Salted Butterscotch Budino, Seasonal Cheesecake,
Chocolate Caramel Torte**




6SMITH

EVERY EXPERIENCE...

.....» • THE WAYZATA WAY (LUNCH ONLY - UP TO 26 GUESTS) • «.....
\$38 PER PERSON

• A PRE-SET COLLECTION OF CHEF'S FAVORITES •



» • STARTERS - SERVED FAMILY STYLE • «

Heirloom Tomato Crostini & Loaded Potato Croquette

» • SALAD - GUEST TO SELECT AT EVENT • «

Cup of Tomato Soup^{GF} or Clam Chowder

Caesar Salad, Mixed Green Salad^{GF}

Wedge Salad^{GF} (ADD \$5 PER GUEST)

» • ENTRÉE - GUEST TO SELECT AT EVENT • «

Brick Pressed Chicken, CHARRED HEIRLOOM VEGETABLES^{GF}

Seared Salmon Salad, SPINACH, FRISÉE, SEASONAL BERRIES^{GF}

House Made Vegetarian Gnocchi, CHARRED HEIRLOOM VEGETABLES

ADD CHICKEN \$6 PER GUEST

ADD GARLIC HERB SHRIMP \$9 PER GUEST

7 oz. Choice Filet Mignon, HOUSE BÉARNAISE^{GF} (ADD \$16 PER PERSON)

» • SIDES FOR SHARING • «

Yukon Gold Potato Purée^{GF}, Charred Heirloom Vegetables^{GF}

• • •

» • DESSERT - HOST TO SELECT 1 • «

(ADD \$4 PER GUEST)

Salted Butterscotch Budino, Seasonal Cheesecake, Chocolate Caramel Torte



» • OLD SCHOOL - 952-968-7900 or 952-607-8602 » • NEW SCHOOL - party@6smith.com or www.6smith.com



» • APPETIZERS • «

PASSED OR SERVED BUFFET STYLE

PRICED PER DOZEN - MINIMUM ORDER OF 2 DOZEN PER ITEM

» • COLD APPETIZERS • «

- » **CHILLED ASPARAGUS KNOTS** ^{GF}42
LIGHTLY POACHED ASPARAGUS TIPS WRAPPED IN PROSCIUTTO WITH PRESERVED LEMON VINAIGRETTE
- » **GOAT CHEESE AND FIG CROSTINI**.....40
WHIPPED SWEETENED GOAT CHEESE, DRIED FIGS AND BABY ARUGULA
- » **HEIRLOOM CROSTINI**.....40
RICOTTA CALABRO, HEIRLOOM TOMATOES, BALSAMIC REDUCTION, FRESH BASIL
- » **LOBSTER GUACAMOLE TORTILLA CRISP** ^{GF}62
FRESH LOBSTER CLAW, HOUSE MADE GUACAMOLE, TORTILLA CHIP AND CILANTRO LEAF
- » **SHRIMP COCKTAIL** ^{GF}40
POACHED JUMBO SHRIMP, HOUSE COCKTAIL SAUCE AND CELERY LEAF
- » **LOBSTER ROLL SLIDER**.....56
FRESH LOBSTER, CELERY, TARRAGON DRESSING WITH A SOFT MILK BUN
- » **KING CRAB BITES** ^{GF}58
WITH CUCUMBER AND ROASTED PEPPER
- » **OYSTERS ON THE HALF SHELL** ^{GF}48
MIGNONETTE, COCKTAIL SAUCE
- » **LOBSTER DEVEILED EGGS** ^{GF}40
WITH TARRAGON AND PAPRIKA
- » **BEET AND WATERMELON SKEWERS** ^{GF}38
SPICED PECANS, CHÉVRE, RASBERRY VINAIGRETTE
- » **BLACK PEPPER SEARED AHI TUNA SPOON**.....42
WITH CREAMY HORSERADISH AND MICRO GREENS
- » **SEASONAL VEGETABLE SALAD** ^{GF}50
MIXED GREENS, HONEY DIJON VINAIGRETTE
- » **CAESAR SALAD**.....50
PARMESAN CRISP, CROUTONS, HOUSE CAESAR DRESSING
- » **ICED SHELLFISH TOWER** ^{GF}250
DAY BOAT CAUGHT, ASK FOR DETAILS

» • HOT APPETIZERS • «

- » **MINI CRAB CAKES**.....52
MARYLAND STYLE CRAB CAKES, WHOLE GRAIN MUSTARD BUTTER AND LEMON ZEST
- » **LOADED POTATO CROQUETTES**.....36
NEUSKES BACON, FINI CHEDDAR, CHIVES, YUKON GOLD POTATO WITH SEASONED SOUR CREAM DIPPING SAUCE
- » **BEEF CHEEK NACHO PLATTER** ^{GF}38
CRISP TORTILLA, FINI CHEDDAR, ROASTED JALAPENO, POBLANO SAUCE AND CILANTRO
- » **HOUSE SMOKED BACON SKEWER** ^{GF}48
THICK CUT PEPPERED BACON, HOUSE CURED & BOURBON INFUSED CHERRIES
- » **MINI BACON CHEESEBURGER**.....48
NUESKES BACON, FINI CHEDDAR & 10,000 LAKES DRESSING
- » **MINI AHI TUNA BURGER**.....58
SEAWEED SALAD, PICKLED GINGER AND SRIRACHA AIOLI
- » **LOBSTER RISOTTO CROQUETTE**.....54
LOBSTER CLAW, BLACK TRUFFLE RISOTTO, LEMON BUTTER SAUCE
- » **CRISPY BLACK SHRIMP**.....48
BRICK DOUGH WRAPPED SHRIMP, THAI LEMONGRASS SAUCE
- » **DUCK CONFIT WONTON**.....36
WITH PLUM SAUCE
- » **STUFFED BABY PORTEBELLA**.....34
SPINACH, AMABLU CHEESE AND CRISPY BREAD CRUMB
- » **6SMITH CHICKEN WINGS** ^{GF}24
HOUSE BLEND DRY RUB
- » **BABY BACK BBQ RIBS** ^{GF}36
HOUSE SMOKED, BBQ SAUCE
- » **BLACKENED TENDERLOIN TIPS**.....54
CRISPY ONION STRINGS, WITH HOUSE BEARNAISE

.....» • DINNER GROUP SHARE MENU - \$63 PER GUEST • «.....

» • STARTERS - HOST TO SELECT 2 • «

Calamari
6Smith Chicken Wings ^{GF}
Lobster Guacamole ^{GF}
Beef Cheek Nachos ^{GF}
Duck Confit Wontons
Shrimp Cocktail ^{GF} (ADD \$4 PER GUEST)

Add an Additional Starter \$4 PER GUEST


» • SALADS - HOST TO SELECT 1 • «

Caesar Salad
Mixed Green Salad ^{GF}
Wedge Salad ^{GF} (ADD \$5 PER GUEST)


.....» • ENTRÉES - HOST TO SELECT 3 • «.....

Brick Chicken, CHARRED HEIRLOOM VEGETABLES ^{GF}
Seared Salmon, SWEET CORN SUCCOTASH ^{GF}
Flank Steak, CHIMICHURRI SAUCE ^{GF}
Cast Iron Seared Hanger Steak,

 CARAMELIZED ONIONS, ROASTED GRAPES ^{GF}
Apple Cider Braised Pork Shank ^{GF}
Tamarind Braised Short Rib
Jumbo Scallops (2 PER PERSON)

 WITH POACHED TOMATO ^{GF}

(ADD \$8 PER GUEST)

Miso Glazed Seabass, YUZU MIXED GREENS

(ADD \$9 PER GUEST)

Choice Filet Medallions, HOUSE BÉARNAISE ^{GF}

(ADD \$10 PER GUEST)



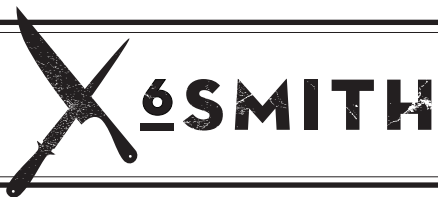
» • SIDES - HOST TO SELECT 2 • «

Grilled Corn Eloté Style ^{GF}
Yukon Gold Potato Purée ^{GF}
Charred Brussels Sprouts
Seasonal Heirloom Vegetables ^{GF}
Lobster Mac & Cheese (ADD \$4 PER GUEST)

. . .

» • DESSERT - HOST TO SELECT 1 • «

Salted Butterscotch Budino
Seasonal Cheesecake
Chocolate Caramel Torte



A PRE-SET COLLECTION OF CHEF'S FAVORITES

.....» • 6SMITH RESERVE • «.....

(UP TO 22 GUESTS)

\$82 PER GUEST

» • APPETIZERS - SERVED FAMILY STYLE • «

Shrimp Cocktail ^{GF}

House Smoked Bacon Skewers ^{GF}

Duck Confit Wontons

Brie & Compote Toastie

» • SALAD - GUEST TO SELECT AT EVENT • «

Mixed Greens Salad ^{GF}

Rustic Caesar Salad

6Smith Short Rib Chili ^{GF} or **Clam Chowder**

ENTRÉE

.....» • GUEST TO SELECT AT EVENT • «.....

Brick Pressed Chicken,

CHARRED HEIRLOOM VEGETABLES ^{GF}

Apple Cider Braised Pork Shank,

YUKON GOLD POTATO PURÉE ^{GF}

Miso Glazed Seabass, YUZU MIXED GREENS

Pan Seared Salmon,

SWEET CORN SUCCOTASH ^{GF}

Char Broiled Prime Rib Eye ^{GF}

7 oz. Choice Filet, HOUSE BÉARNAISE ^{GF}

House Made Gnocchi, CHARRED HEIRLOOM

VEGETABLES

» • SIDES FOR SHARING • «

Grilled Corn Eloté Style ^{GF}

Charred Brussels Sprouts

Yukon Gold Potato Purée ^{GF}

...

» • DESSERT - GUEST TO SELECT AT EVENT • «

Salted Butterscotch Budino

Seasonal Cheesecake

Chocolate Caramel Torte



» • OLD SCHOOL - 952-968-7900 or 952-607-8602

» • NEW SCHOOL - party@6smith.com or www.6smith.com

» · EXCESS AND OPULENCE · «
(CURATED FOR 8 TO 14 GUESTS)

CRAFTED TO PERFECTION

\$150 PER GUEST

SERVED FAMILY STYLE

» · STARTERS · «

Chilled Seafood Tower ^{GF}

FRESH OYSTERS, CLAMS, AHI TUNA POKE,

SHRIMP CEVICHE & LOBSTER

House Smoked Bacon Platter ^{GF}

THICK CUT NUESKE'S PORK BELLY, HOUSE CURED & SMOKED

» · SALAD · «

Ancient Grains ^{GF}

ARUGULA, QUINOA, FLAX, ARTICHOKE, SORGHUM MILLET

Seasonal Heirloom Vegetable Salad

Bread is Life

LOCAL HONEY, WHIPPED RICOTTA, CHIMICHURRI

» · ENTRÉE · «

12 oz. Prime Filet Mignon ^{GF}

HERITAGE RAISED, ALL PRIME, ALL THE TIME

2 lb. 2 Inch T-Bone ^{GF}

CHEF CARVED PRESENTATION

2 lb. Day Boat Caught Lobster ^{GF}

FLOWN IN FRESH DAILY, SERVED ANGRY STYLE

Alaskan King Crab Legs ^{GF}

CRACKED AND SHELLLED, BUTTERED TO PERFECTION

» · SIDES FOR SHARING · «

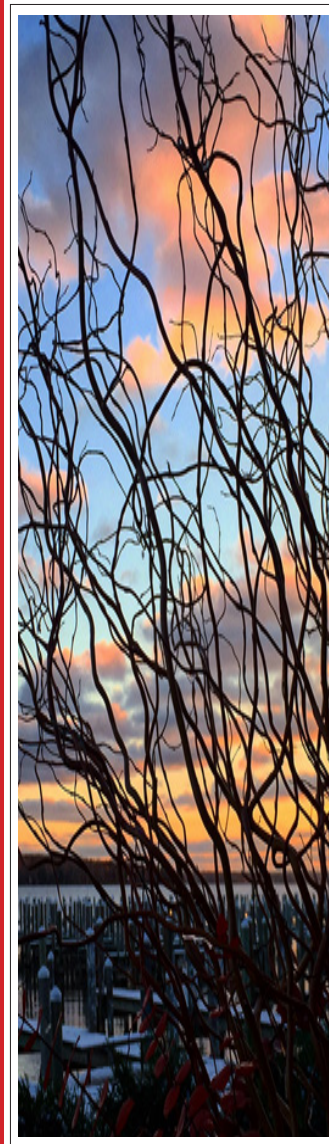
Grilled Corn Eloté Style ^{GF}

Charred Brussels Sprouts

House Made Gnocchi

» · DESSERT · «

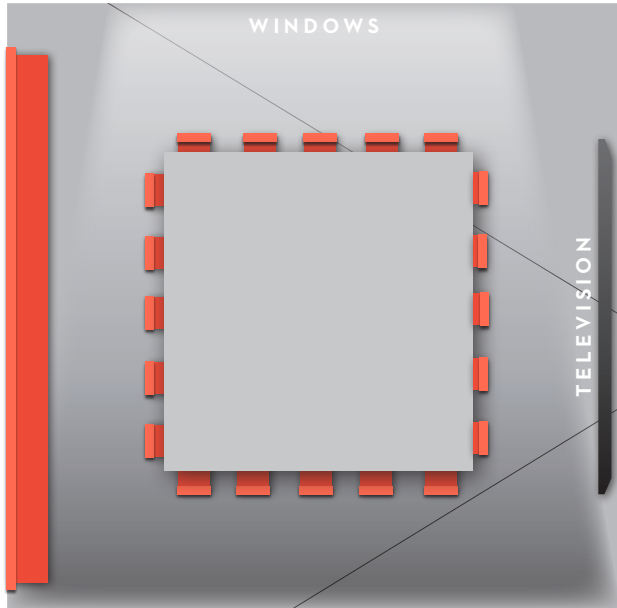
Mocha Mud Pie & 6Smith Brownie Mashup



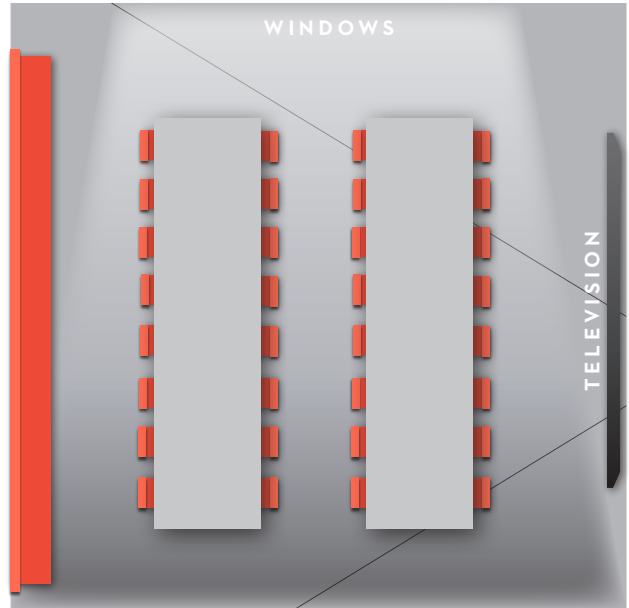


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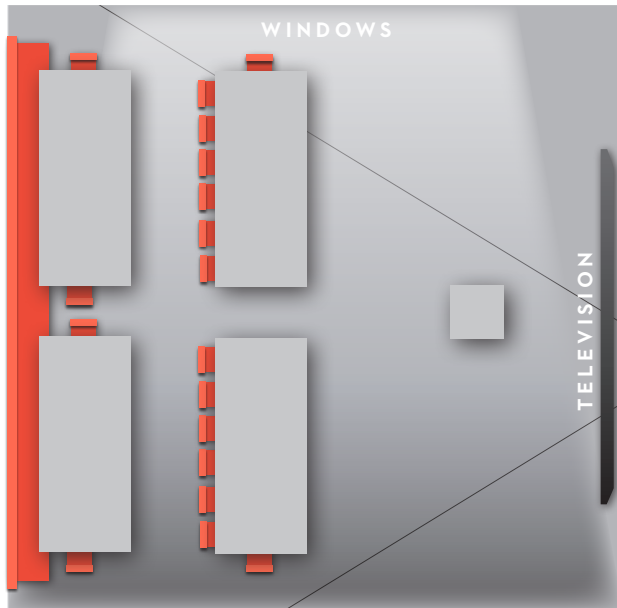
REVEL ROOM CONFIGURATION OPTIONS



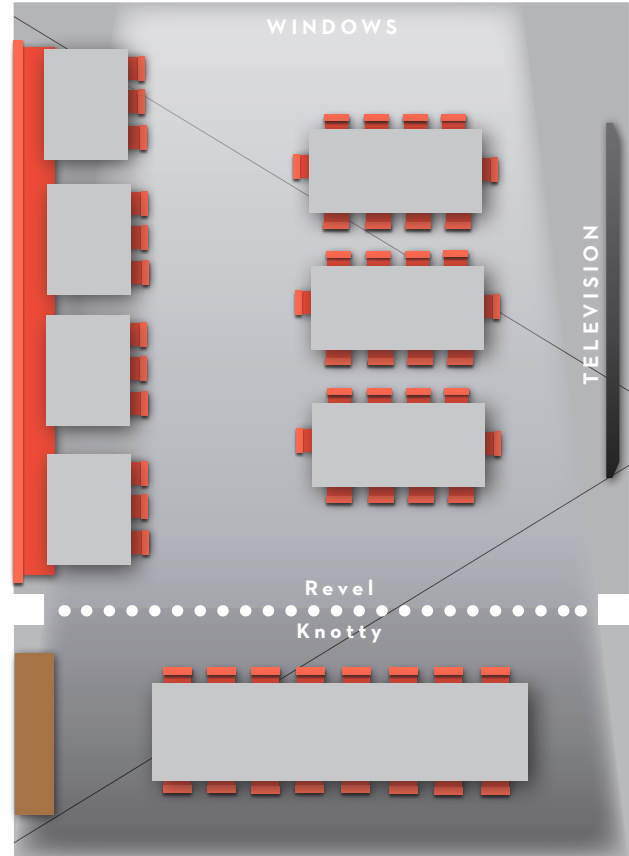
» OPTION A «
SEATS UP TO 22



» OPTION B «
SEATS UP TO 32



» OPTION C «
PRESENTATION STYLE - SEATS UP TO 30



» OPTION D «
FAMILY STYLE - REVEL SEATS UP TO 50.
COMBINED WITH KNOTTY SEATS UP TO 86



A large, light brown graphic of two crossed knives, one a cleaver and the other a smaller knife, forming an 'X' shape behind the text.

6SMITH

MEAT
» · FISH · «
DRINK
