



THE
COMMODORE
BAR AND RESTAURANT

PRIVATE EVENT INFORMATION & MENU

THE COMMODORE BAR AND RESTAURANT CATERING

CONTACT INFORMATION:

Robert Crew - email: rcrew@wafrost.com
651-224-5715 Office at W. A. Frost

MENUS AND PRICES:

Our menus do change through out the growing season. Our event planner will confirm the most current menu during the planning process. Due to changing market conditions, menu prices are subject to change at any time. Menu prices will be confirmed no earlier than 3 weeks prior to your event. Prices do not includes taxes and service charges. Groups 50 or less guests may order off a limited menu for a plated dinner, groups 51 or more must pre-order all food items. Final menu selections, event details and guest counts must be confirmed 2 weeks prior to your event. This ensures the best possible coordination and execution of your event.

ROOM CAPACITIES:

PRIVATE EVENT ROOM *Currently not available until the Fall of 2020			
Reception Style - 160	Seated Style - 152	Theatre Style - 180	Conference - 64
MAIN DINING ROOM * this can be added to Event Roo			
Reception Style - 80	Seated Style - 60	Theatre Style - n/a	Conference - n/a
PRIVATE or SEMI - PRIVATE in UPPER LOUNGE			
Reception Style - 50	Seated Style - 30	Theatre Style - n/a	Conference - n/a
BUYOUT - Restaurant Only / with Event Space			
Reception Style - 180/250	Seated Style - 110/200	Theatre Style - n/a	Conference - n/a

ROOM FEES, FOOD AND BEVERAGE MINIMUMS:

A non-refundable room fee is required for all events at the time of booking. Each room also has an food and beverage minimum purchase that is assigned to each event. These fees will be quoted to you at the time of your inquiry. Rental hours are 4:00pm-Midnight. The room fee includes white table linens and napkins, china, glassware, silverware, votive candles and set up and tear down of the space.

OPTIONAL SERVICES AND FEES:

Depending on your event, some additional fees may be imposed, including: Bar service fee, dessert service fee, and rental fee by third party vendors. There is a \$2 per person dessert service fee for event cakes/desserts brought in from an outside licensed vendor. This fee includes cutting, displaying and service of your cake/dessert. Wine may be brought in for a service fee of \$20 per 750ml bottle. Valet Parking is an option and requires you to contract directly with your service of choice.

MUSIC AND ENTERTAINMENT:

Given the residential nature of our building all amplified music, live music and disc dockeys are subject to signing our music contract which limits decimal levels. We reserve the right have you lower sounds levels if needed during your event.

AUDIO/VISUAL:

You may connect to our house projector or audio system. You are responsible to provide your own device and proper cords. We strongly recommend you make arrangements with us to test your output devise connection prior to your event.

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AGREEMENT AND PAYMENT INFORMATION

Events will not proceed without a returned signed Catering Agreement, Banquet Event Order, and fulfilled payment information requirements. A credit card authorization form must be on file and will be used to process all payments. The Commodore does not direct bill any social events, and all payments must be received seven days prior to the scheduled event.

SERVICE CHARGES

All private functions are subject to a 20% service charge on food and beverage, and sales tax. All food and beverage must be purchased through The Commodore.

CANCELLATION POLICY

Cancellation results in the loss of the rental fee which was paid at the time of booking, along with any deposits made in accordance with the payment schedule. Cancellations with in 30 days of your event date will also be charged 1/2 of the assigned food and beverage minimum. This is in addition to the loss of room rental fee. Please consult your event coordinator for details.

DIRECTIONS TO THE COMMODORE 79 Western Avenue North, Saint Paul, MN 55102

Highway 94 going east (From Minneapolis):

- * Exit at Marion Street
- * Two blocks to John Ireland Boulevard, turn right
- * Two blocks to Selby Avenue, turn right
- * Four blocks to Western Avenue, turn left
- * Two blocks to 79 Western Avenue (on right)

Highway 35E going North:

- * Exit at Kellogg Street, Turn left
- * Two blocks to John Ireland Blvd, turn left
- * Two blocks to Selby Avenue, turn right
- * Four blocks to Western Avenue, turn left
- * Two blocks to 79 Western Avenue (on right)

Highway 94 going west:

- * Exit at Marion Street, turn left
- * Two blocks to John Ireland Blvd, turn right
- * Two blocks to Selby Avenue, turn right
- * Four blocks to Western Avenue, turn left
- * Two blocks to 79 Western Avenue (on right)

Highway 35E going south:

- * Take 94W, exit at Marion and take a left
- * Two blocks to John Ireland blvd, turn right
- * Two blocks to Selby Avenue, turn right
- * Four blocks to Western, turn left
- * Two blocks to 79 Western Avenue (on right)

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All prices subject to change. Revised 12.12.19

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CANAPÉS

*Prices listed are by the dozen. Minimum order is two (2) dozen of any one selection.
Can be served, passed or presented as a display.*

Caramelized Onion Tartlet
Phylo Cup, Blue Cheese Mousse
\$26

Falafel
Classic Fried Falafel, Tahini Yogurt
\$28

Mozzarella Caprese
Fresh Mozzarella, Basil, Oven Dried Tomato, Crostini
\$26

Stuffed Mushrooms
Herbed Cream Cheese Filling, Panko, Basil Oil
\$30

Lobster Deviled Eggs
Curried Egg Yolk, Paprika, House Garnishes
\$36

Tenderloin Wrapped Asparagus
Creamy Horseradish
\$40

Salmon Gravlax
Artisan Cracker, Dill Crème Fraîche, Lemon Zest
\$36

Shrimp Ceviche
Zesty Shrimp Salad, Cucumber Slice
\$34

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PLATTERS AND DISPLAYS

Each Selection Serves Approximately 20 - 25 People

Vegetable Crudités
Green Goddess Dressing
\$115

Corn-Crusted Cheese Curds
Chipotle Honey and Herb Aioli Dipping Sauce
\$160

Seasonal Fruit
Granola, Mint
\$135

Sliders
Choose Single or Combo Platter

Beef Patty with Carmelized Onions
Fried Chicken with Curry Aioli
Pulled Pork and Coleslaw
Grilled Cheese
\$60/dozen

Artisan Cheese
Assortment of Handcrafted Local and
Imported Cheeses, House Made Chutneys,
Preserves, Lavash
\$180

Potato Salad
German Style, Carrots, Onion, Celery, Bacon,
Whole Grain Mustard Dressing
\$140

Charcuterie
Classic Sausages, Pâtés,
Cured Meats, Garnishes
\$190

Classic Jumbo Shrimp Cocktail
Classic Cocktail Sauce and Fresh Lemon
\$200

Grilled Vegetables
Pesto Vinaigrette
\$120

Whole Salmom Gravlax
Cornichons, Capers, Black Pepper-Dill Crème Fraîche
\$150

Pasta Salad
Sun Dried Tomato, Olive, Parmesan, Herbs
Red Wine Vinaigrette
\$140

Chilled Beef Tenderloin
Cornichon, Creamy Horseradish, Medium Rare
\$320

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ALA CARTE DINNERS

GROUPS OVER 50 NEED TO PRE-ORDER

APPETIZER COURSE

can also be served family style per table

LOBSTER DEVILED EGGS

Curried Aioli, Herb Salad

10

MUSHROOM DIP

Cream Cheese, Panko, Basil Oil,
Fresh Vegetables, House Pita

9

SHRIMP COCKTAIL

Cocktail Sauce, Lemon (GF)

12

CHARCUTERIE PLATE

Imported Cured Meats, Apple Mustard,
Chutney, Crackers

10

CRAB CAKE

Fennel, Ginger, Red Bell Pepper,
Lemon, Tartar Sauce

12

ARTISAN CHEESE PLATE

Handrafted Local and Imported Cheese,
House Chutney, Honey, Crackers

10

SOUP & SALADS

Includes House Made Parker House Rolls, Smoked Butter

SOUP OF THE DAY

Kitchen's Daily Creation

9

WEDGE SALAD

Gem Lettuce, Cherry Tomato, Cucumber,
Blue Cheese Dressing

10 (GF)

HOUSE SALAD

Gem Lettuce, Radish, Carrot Ribbon,
Red Wine Vinaigrette

8 (GF)

WALDORF SALAD

Apple, Celery, Grapes, Roasted Walnuts,
Sheep Cheese

12 (GF)

CEASAR SALAD

Baby Romaine, Anchovy, Parmesan, Croutons

10

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MAIN COURSES

Select any two accompaniments for each main course, includes Parker House Rolls

8 oz. BISTRO STEAK
Red Wine Marinade

36

12 oz. NEW YORK STRIP STEAK

46

8 oz. FILET MIGNON

49

GRILLED LAMB CHOPS

41

PORK CHOPS

32

ROASTED CHICKEN BREAST

33

BAKED ATLANTIC SALMON FILET

36

PAN SEARED WALLEYE

34

ACCOMPANIMENTS

Select any two accompaniments for each main course, includes Parker House Rolls

POTATO PUREE
Butter, Parsley

ROASTED FINGERLING POTATOES
Fresh Herbs

COMMODORE FRIES
Sea Salt

GRILLED ASPARAGUS
Lemon Zest

WHITE BEAN SUCCOTASH
Corn, Red Bell Peppers,
Onion

ROASTED CARROTS
Butter, Dry Spice

PASTA & VEGETARIAN

MUSHROOM STROGANAUGH
Bucatini Pasta, Creamy Mushroom Sauce,
Parmesan

27

FALAFEL PLATE (V)
Classic Fried Falafel, Hummus, Tahini Yogurt,
Fresh Vegetables, House Made Pita

24

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PLATED DESSERTS

FLOURLESS CHOCOLATE CAKE
Swiss Butter Cream, Cocoa (GF)
9

ALMOND TORTE
Honey Mascarpone Mousse, Raspberry Sauce
9

BOSTON CREAM PIE
Gold Sponge, Chocolate Pastry Cream, Chocolate
Ganache, Cherry Puree
9

FRUIT TART
Tart Dough, Cream Cheese, Fruit Compote
Select your Fruit Tart Flavor:
Blueberry / Apple / Rhubarb / Lemon
9

DESSERTS PLATTERS

Select up to three items per platter - minimum order 3 dozen, \$60 / dozen

MINI FLOURLESS CHOCOLATE CAKE
Swiss Butter Cream, Cocoa (GF)

CHOCOLATE CHIP COOKIES
Sea Salt, Bittersweet Chocolate

LEMON & LIME BARS
Pastry Crust, Powdered Sugar

CHEESE CAKE
Corn Flake Crust, Custom Flavors

BLONDE BROWNIE
White Chocolate, Nuts

Select your Cheese Cake Flavor:
Chocolate / Caramel / Vanilla

Dessert service fee of \$2.00 per person for items from an outside vendor.
These items must come from a licensed bakery.

BEVERAGE SERVICE

The event room has a small bar that is included. For groups under 25 there is an additional set up fee. Selections include our standard rail spirits, mixes and a small selection of your choice of call spirits. You may select up to two additional cocktails from our menu or any special cocktails you would like. You may also select up to four different wines and four bottled beers. Refer to our current menus for selection and pricing. You can select to have a hosted bar all event, hosted bar to a set dollar limit, cash bar or a combination of the two.

Keg beer is not allowed.

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