

Black Forest Festsaal

A banquet and meeting space

Phone: 612-872-0812

Fax: 612-872-0826

www.blackforestinnmpls.com

Available for your:

Meeting

Breakfast * Brunch * Lunch * Dinner
Cocktail Party * Wedding or Rehearsal
Dinner * Family Reunion
Anniversary * Shower * Birthday
Graduation * Retirement
Recognition Ceremony
Theatre Evening * Mystery Tour
Dance * Fund Raiser

Ample and Free Parking

Willkommen

Thank you for giving us the opportunity to introduce our banquet and meeting space to you. The Festsaal is adjacent to the Black Forest Inn and its lovely outdoor garden, a favorite of locals and visitors for over 38 years.

Your group can enjoy its own private space overlooking the garden for breakfast, luncheon or dinner parties. We are pleased to offer many exciting options for your event:

You may opt for buffet service, table service or family-style service. All options require advance orders.

Many wonderful German and European specialty foods are available to combine and create the perfect meal for your group. We feature a fine international selection of wines, beers and beverages to complement your food and event.

The following pages explain the food and beverage choices and the costs and fees. The last page is a contract that can be used to reserve the Festsaal for your special event.

We will be happy to help arrange for: Audio-visual equipment, flowers, music, special designers or any other amenity to make your event complete

Breakfast and Brunch

Continental Breakfast

\$9.00 Per Person

Assorted handmade pastries, scones, and breads served with juice and coffee or tea

Continental Breakfast with meat and cheese

\$11 Per Person

Assorted handmade pastries, scones, breads and a meat and cheese tray served with juice and coffee or tea

Hot Breakfast Buffet

\$17 Per Person

Your choice of scrambled eggs or potato-egg casserole, vegetable strata, ham, fresh fruit, and assorted sweet rolls served with juice

Classic Brunch

\$24 Per Person

Smoked Salmon, cream cheese, fresh baked breads, fruit salad, swiss cheese and bacon quiche, and an assorted dessert tray, served with juice, coffee or tea

Luncheon Entrees

Deli Sandwich

\$9.00 Per Person

A meat, cheese or vegetable sandwich of your choice served with chips, pickle, apple, brownie and bottled water.

Deli Buffet

\$11.00 Per Person

Assorted meats and cheeses; German Potato Salad and Lentil and Spaetzle Salad; freshly baked breads; apple; assorted cookies; bottled water, coffee, or tea

Alsatian Onion Tart

\$11 Per Person

A savory, quiche-style tart served with a tossed salad and roll

Savory Vegetable Strudel

\$11 Per Person

Mixed vegetables rolled in a pastry dough and baked, served with a tossed salad

Handmade Bratwurst

\$11 Per Person

Served with German Potato Salad, our own mild sauerkraut and rye bread

Alsatian Potato and Sauerkraut Casserole

\$11 Per Person

Served with a tossed salad and a roll

Appetizers and Salads

Cold Party Appetizers

Liver Paté \$3.00 per serving

Pickled Herring \$3.00 per serving

Pate Choux with Assorted Fillings

Assorted cocktail canapes

Stuffed cucumber rounds

Stuffed mushrooms

\$24 per dozen, minimum order 3 dozen

Meat and/or Cheese Deli Trays \$3.50 per person

Raw Vegetable Tray with dip \$1.50 per person

Hot Party Appetizers

Alsation Onion Tart

Sauerkraut Tart

\$44.00 per half-sheet pan (serves approximately 24)

Ham and Sauerkraut Balls

Koenigsberger Klops (German Meatballs)

Chicken Wings

\$24 per dozen, minimum order 2 dozen

Individual Salads

\$3.75 each

Mixed Field Greens

Lentil Spaetzel Salad

Caesar Salad with Croutons

Dinner Entrees

Our handmade dinners may be served on a buffet, on each table family style or to each guest, restaurant-style. Please choose two side dishes for your buffet guests, or an appropriate set of side dishes for each individual entrée choice.

The following entrées are \$17.25 per person

Sauerbraten Tangy marinated roast beef slices in its own gravy. A specialty of ours!

Geshnitzeltes A rich meal of sautéed veal strips in a light brown sauce.

Salmon Steak Baked and served with Herb Butter.

Rouladen A slice of beef stuffed with carrot, pickle, onion & parsley, rolled, and braised in a dark brown gravy.

Beef Stroganoff Beef tenderloin chunks sautéed with mushrooms, onions, sour cream and rich brown gravy.

These entrées are \$14.00 per person

Paprika Schnitzel Two slices of sautéed pork loin in a bacon, onion, sour cream and brown sauce

Sauteed Boneless Chicken Bite sized pieces of chicken in a creamy sauce

Hungarian Goulash Spicy beef stew with tomatoes, onions and green peppers

Stuffed Cabbage Roll Meat-filled white cabbage rolls in a piquant brown gravy

Choice of side dishes

Spaetzel (homemade egg noodles), rice, German potato salad, boiled potatoes, red cabbage, broccoli, or peas and carrots

All entrees served with bread, coffee, tea or milk

Dessert

Desserts are \$4.50 per slice. Our bakers can personalize your cake at your request. Some desserts are also available as a full or half sheet cake.

Apple Strudel

Our best seller! Sugared and spiced apples, raisins and almonds are rolled in a crisp, hand-made flaky pastry

Black Forest Cherry Torte

A dramatic dessert! Four layers of chocolate cake, whipped cream and cherries, frosted with whipped cream

Sacher Torte

Made famous at the Sacher Hotel in Vienna, this rich dark, nearly flourless torte is covered with a deep, smooth, shiny chocolate ganache

Devil's Food Cake

Moist, very dark chocolate cake filled and frosted with buttery cream cheese frosting

Assorted cookies \$1.50 each, one dozen
minimum order

Wine and Beer

House Wine by the glass and bottle

\$5.00 per glass \$15 per bottle

Merlot, Chardonnay, Cabernet or Dry Riesling

Cellar Wine by the bottle

White Wine

Johannisberger Erntebinger, an easy drinking Rhein wine

\$20.00 per bottle

Piesporter Goldtröpfchen, a crisp, elegant wine from the

Mosel in Germany \$19.00 per bottle

Wehlener Sonnenuhr, a classic Mosel wine, effervescent, fruity

and a little tart \$22.00 per bottle

Chardonnay, a rich, well-balanced wine from Fess-Parker in

California \$25.00 per bottle

Red Wine

Merlot, a dry wine with a little spice from Bogle in California

\$20.00 per bottle

Pinot Noir, a juicy, light bodied red wine from Duck Pond in

Oregon \$21.00 per bottle

Shiraz, an accessible, medium bodied, round wine from

Wyndham Estates in Australia \$19.00 per bottle

Beer by the bottle

Many brands are available including Black Forest best sellers

Hacker-Pschorr, Summit, Schell's and Amstel. Prices vary.

Many other beers and wines available upon request

A bartender, for full bar service, is available for \$20 per hour

You may plan for a host paid bar or cash bar

Rent and Contract

Room rental rates

for each of the first two hours
Up to 30 guests @\$50 per hour
30-50 guests @\$75 per hour
50 guests or more @\$100 per hour

for each additional hour
@\$25

You may reserve by cash, check or credit card. To guarantee your date, we require the first two hours' rent in advance. Because we are holding the room for you, this advance payment is not refundable.

Common Sense Guidelines

When you reserve this space, you and your guests agree; that there is **no smoking** in the entire area; that only appropriate use of alcohol, as directed by the staff, will be allowed; that only appropriate behavior with respect to other people and to property will be allowed; that nothing will be affixed in any way to the walls or ceiling; that all events will end by midnight; and that you may be required to reimburse for damages, as necessary.

Yes, I would like to reserve the Festsaal!

Please call 612-872-0812 to arrange a date

Event date and time _____

Name _____

Address _____

Phone _____ Fax _____

Signature _____

Frequently Asked Questions

How much will my banquet cost?

There are four costs that figure into your bill: room rental, food & beverage, tax and gratuity. Tax is 7% and gratuity is 15%. The average cost for a dinner banquet is around \$30 per person. This is just a very general estimate, but it is an estimate of the total cost.

Can't we just order off the menu?

The banquet space does not share a kitchen with the Black Forest; we open a separate kitchen for the banquets and we only set up for the food that has been ordered. If we were to cook to order, it would take much, much longer to serve your large group.

Do we need to decorate the room?

The room is all hand-painted by a professional decorative painter. The painting envelopes the room, floor to ceiling. Maybe people bring in some centerpiece flowers or some balloons, but the room is comfortably ornate by itself. Since the room is hand-painted, we do not allow anything to be taped, tacked or otherwise stuck to the walls.

Can we bring in our own cake?

We provide all the catering for the Festsaal, however we do make an exception for cakes. This seems to be one item people feel very strongly about, so, yes, you may bring your own cake. A plate charge will apply if you would like us to slice and serve your cake.

What if the number of people in my group changes?

We will often start preparing for your banquet several days and up to a week before the actual event. In most cases, we can accommodate changes up to the day before the event. If more people than planned for show up to your banquet without any warning at all, we will do our best to make sure everyone gets food, though if you have ordered food that we prepared only for your banquet, we may have to choose from the items we normally have available in the restaurant. If fewer people show up we must, unfortunately, charge you for the food that was prepared for the event. The extra food may be taken home by you and your guests.

Frequently Asked Questions

I don't see my favorite dinner on your menu, can I still get it?

We are willing to consider all items from the Black Forest menu for the banquet space. There are, however, some items that do not work well in a buffet, some items that must be cooked to order and therefore wouldn't be feasible for a large group and some items that would need to be ordered farther in advance than the regular banquet menu items. The meals we have chosen for the banquet space are foods that hold up well in a banquet setting and that have been very popular.

I don't know what my guests would like to eat, how do I order dinner for them?

Consider having the meal served buffet style. You may then pick two or three entrées and two or three side dishes and let your guests choose what they would like. Our experience is that most people will try a little bit of everything from the buffet. People with strong preferences will then be able to choose the foods they like to eat. If you would like individual restaurant-style service, our suggestion is to offer your guests a choice of two or three different meals with the invitation to your event and ask them to designate an entrée choice with their RSVPs. We will discuss with you suitable side dishes for each of your entrée choices.

When do we pay?

We expect payment at the conclusion of your banquet. Your server will present an itemized bill. If you would like an estimate of the costs before your event, we'd be happy to do that for you.

How do you set up the tables?

We have 60" round tables which will seat up to ten people per table. We usually seat 6-8 people per table unless the group is very large. We try to arrange the tables so the servers and the guests can move freely through the room. We have several long buffet tables for food & beverage service. You may request table space for a display, for gifts or for another purpose.

We also have a lecturn available if someone is speaking to your group.

Frequently Asked Questions

Do we have to have a bartender if we only want beer and wine?

No. Beer and wine service can be handled by the banquet servers. A bartender is necessary if you would like mixed drinks available and/or if you would like your guests to pay for their own drinks. We have a small bar that we set up for banquets. The bar may be hosted by you, in which case the bartender keeps a list of the drinks served and they are added to the bill at the end of the event. Or the bar may be a cash bar, in which case your guests pay for their drinks individually.

How early can we come in to set up for our event?

We rarely have more than one event per day so often you may start setting up as early as you like. We will usually not begin our set up until several hours before the event, so if you are planning to bring in centerpieces or something that will be placed on top of tables that have already been set, please arrange that in advance. You may also have flowers or a cake delivered anytime after 8am.

Can some of our guests sit outside in your beer garden if they want to?

We do not, as a rule, rent out the beer garden to groups. Those tables are reserved, so to speak, for our regular dining customers.

Please don't hesitate to call with your questions!

612-872-0812