

Black Forest Festsaal

A banquet and meeting space

Phone: 612-872-0812

Fax: 612-872-0826

www.blackforestinnmpls.com

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 42 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 choose 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.

Table of Contents

Welcomepage 1
Brunch and Lunchpage 3
Appetizers and Saladspage 4
Dinner Selectionspage 5
Dessert Selectionspage 6
Wine and Beerpage 7
Rent Prices and Contractpage 8
Frequently Asked Questionspage 9

Brunch and Luncheon Entrees

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.

Classic Brunch

\$25 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

Deli Buffet

\$14 Per Person

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

Savory Vegetable Strudel

\$12 Per Person

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

Handmade Bratwurst

\$16 Per Person

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

Appetizers and Salads

Salads

\$4.75 each

Mixed Field Greens
Lentil Spaetzel Salad
Caesar Salad with Croutons

Cold Party Appetizers

Liver Paté \$3.50 per serving

Pickled Herring \$3.50 per serving

Pate Choux with Assorted Fillings

Assorted Cocktail Canapes

Stuffed Cucumber Rounds

Stuffed Mushrooms

\$36 per dozen, minimum order 3 dozen

Meat and/or Cheese Deli Trays \$4.50 per person

Raw Vegetable Tray with dip \$2.50 per person

Hot Party Appetizers

Alsation Onion Tart

Sauerkraut Tart

\$50 per half-sheet pan (serves approximately 24)

Ham and Sauerkraut Balls

Koenigsberger Klops (German Meatballs)

Chicken Wings

\$30 per dozen, minimum order 2 dozen

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, listed below, for your buffet guests, or an appropriate set of side dishes for each individual entrée choice.

The following entrées are \$21.00 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. Two per order.

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

These entrées are \$16.00 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

Bratwurst Dinner Our handmade bratwurst. We recommend serving them potato salad and sauerkraut. An Oktoberfest favorite!

Choice of side dishes:

Spaetzel (homemade egg noodles), German potato salad, boiled potatoes, red cabbage, broccoli, or sauerkraut.

All entrees served with our handmade bread or rolls.

Dessert

Desserts are \$6.00 per slice. Our bakers can personalize your cake at your request. Some desserts are also available as a full or half sheet cake. Or you may want to consider a dessert buffet.

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.

German Chocolate Cake

Not really a German dessert, this popular cake is available only in our banquet room.

Devil's Food Cake

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

Assorted cookies \$1.50 each

Wine and Beer

House Wine by the glass and bottle

\$5.00 per glass \$18 per bottle

Chardonnay or Shiraz

Cellar Wines by the bottle

German Wine

German wine is friendly and versatile! We have both German red and German white wine available.

\$22.00 per bottle and up

Other Wine

We have many domestic and international wines in our cellar. We can bring in nearly any wine you can imagine. Just ask for some ideas or for your favorite. We can find the perfect wine at the right price for your event!

Beer by the bottle - \$4 domestic/ \$5 imported

Many brands are available including Black Forest best sellers Hacker-Pschorr, Summit, Schell's and Amstel.

Weiss beer by the bottle is \$6.50

A bartender, for full bar service, is available at \$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 7.15% and gratuity is 18%. The average cost for a dinner banquet is around \$35-40 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 and our bakery makes excellent desserts, however we will make an exception for outside cakes. A plate charge will apply if you would like us to provide the plates and forks for your service.

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 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. The meals we have chosen for the banquet space are foods that hold up well in a banquet setting and 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 lectern 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 to have mixed drinks available and/or if you would like your guests to pay for their own drinks.

There is an additional fee for a bartender of \$20 per hour.

Can we bring our own wine?

If you would like to bring a wine that we are unable to get through any of our distributors we will allow you to bring your own wine.

We do charge a corking fee of \$5 per bottle.

Can we rent out the beer garden?

No, we do not reserve tables in the beer garden for banquet guests to use. We have had large groups in the beer garden. Generally we can accommodate groups of up to 15 during our peak hours, and sometimes larger during "off" hours.

Please don't hesitate to call with your questions!

612-872-0812