

HAZELWOOD



ESTD ∴ *food + drink* ∴ 2004



Excelsior's Premier
PRIVATE DINING



Gideon Bay
TAP ROOM



Fireside
ROOM

Inviting Atmosphere Meets

EXPERTLY CRAFTED FOOD + DRINKS

An incredible space ideal for wedding rehearsals, groom's/bride's dinners, retirement parties, as well as business gatherings. The private entrance of the Gideon Bay Tap Room hosts seating for 60 people, private restroom and a complete bar top experience available.

Reserve this space with our preset menus featuring made from scratch food and crafted cocktails.

Our chefs, event coordinator, and service staff are available to assist in creating the best experience possible for you and your guests.

Group Events & **PRIVATE DINING**

Modern Comfort Food

Perfect for celebration of all kinds, the Fireside Room hosts up to 36 guests for gatherings, cocktails, and dinner parties. This space is a must have for baby or bridal showers and birthday celebrations!

Audio and video is available as you nestle up in our private and cozy Fireside Room. Ideal for larger meetings and presentations. Our team offers preset event menus, plated, buffet or family style, and an opportunity to work with our team to craft your personalized dining experience.

Treat your guests to an elegant private dining experience with exquisite food & drink.



Perfect for:

BUSINESS MEETINGS

CLIENT PRESENTATION LUNCHEAS

PROMOTION CELEBRATIONS

BIRTHDAYS

WEDDING RECEPTIONS

WEDDING REHEARSAL DINNERS

BRIDAL SHOWERS

CONFIRMATION BRUNCHES

LADIES' NIGHT OUT

HOLIDAY CELEBRATIONS

RETIREMENT PARTIES

GRADUATION PARTIES



NOVA
RESTAURANT GROUP

Food & Beverage Minimums

These fluctuate based on time of day and day of the week. The food and beverage minimum are for goods consumed in the room at the time of the event and are for a four hour block of time. Please contact your Event Coordinator for exact dinner and lunch minimums, since it varies for each room and location.

Confirmations & Cancellations

The completion and return of our private events contract and credit card authorization form will secure your room rental. The credit card on file does not need to be the form of payment used the day of your event, but may be used if any cancellation fee applies.

Payments

Payment is due upon completion of your event. Gratuity and current sales tax will be added to all food and alcohol. Accepted payments include credit cards and/or cash at this time.

Final Guest Counts & Menus

Final guest counts and meal choices are due 5 days prior to the event with a specific breakdown of quantities of each starter, entree and dessert. Once submitted this is considered a guaranteed guest count and you will be charged for the final number of guests given at this time. Increases to your guest count are subject to approval. We do our best to accommodate late additions. Prices are guaranteed 30 days prior to event date only. All menu items and pricing are subject to change based on availability.

Room set-up/Deliveries

The room will be setup to the guest preferences prior to the event. Tablecloths (white) may be added to the room for \$1 per guest. We ask that guests do not come in to decorate until 60 minutes prior to the event's start time. Confetti or decorations affixed to the walls is prohibited. Low adhesive tape is permitted. If deliveries need to be made for the event, we ask that they are not delivered until the day of the event. Should your event require any additional tables, chairs, specialty linens, etc., Hazelwood Food & Drink reserves the right to rent these items. The cost of their rentals will be added to your final bill.

Audio / Visual

Visual capabilities to show video/presentation are available in each of our private event spaces. Guests must provide their own technology, such as laptop with an HDMI port and cord to enable a connection to our TV. We encourage arriving early to test capabilities. Volume of music in the room may be controlled to suit guests' desires. We currently do not have an AV tech onsite.

Food regulations & Standards

Health department regulations prohibit us from allowing any extra food on a buffet offering allowed to be taken home. Any outside desserts will be accompanied by a \$2 fee per guest. No other outside food is permitted. Any outside bottles of wine will be accompanied by a \$25 corkage fee for each standard bottle. Per the State of Minnesota, any bottled wine that is purchased onsite must be opened, sealed and bagged before leaving the establishment.

Liability

Hazelwood reserves the right to inspect and control all private functions. Liability for damage to our premises will be charged accordingly. Hazelwood is not responsible for any loss of materials, equipment, or personal belongings left in unattended and/or unsecured areas.



CONTINENTAL BREAKFAST

20 person Minimum

assorted pastries, monkey bread, fresh fruit, yogurt, granola, coffee, tea & orange juice

ALL-AMERICAN BREAKFAST

20 person Minimum

MONKEY BREAD

praline sauce, served family style

FRUIT PLATTER

seasonal fruit, served family style

SCRAMBLE EGGS

farm fresh, grade a

SMOKED GOUDA HASH BROWNS

cream, onions, and garlic

OLD SMOKEHOUSE BACON

thick cut

COUNTRY LINK SAUSAGES

jones farm, wisconsin

MULTI-GRAIN BREAD

whipped butter, jelly & jams

ADDITIONAL ITEMS

+pancakes

+french toast

+grilled steak tenderloin

+grilled pork chops

AVOCADO TOAST BAR

20 person Minimum

FRUIT PLATTER

SCRAMBLE EGGS

SMASHED AVOCADOS

ROMA TOMATOES

SPRING LETTUCE MIX

FRIED PROSCIUTTO

ASSORTED TOAST

ADDITIONAL ITEMS

+roasted red peppers

+shaved prociutto

+pickled onions

+balsamic glaze

+oven-dried tomatoes

+cucumber

+edamame

+feta cheese

+crispy bacon bits

PRE ORDER DUE 72 HOURS PRIOR TO EVENT

if you have any food allergies or special dietary restrictions, please notify your event coordinator & we will do our best to accommodate your dietary needs
*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

 gluten friendly option available



Hazelwood Breakfast Buffet

Each dish has been crafted to Hazelwood standards and must be ordered prior to event date.
Not seeing what you want, inquire with our event coordinator for availability

Breakfast Options 20 person Minimum

CRISPY SHRIMP DEVILED EGGS
SCRAMBLE EGGS
FRESH SEASONAL FRUIT
COUNTRY LINK SAUSAGE
SMOKED GOUDA HASH BROWNS
MONKEY BREAD
FRENCH TOAST
PANCAKES
STRAWBERRIES & WHIPPED CREAM
BISCUIT & GRAVY



Juice Bar & Mocktails

GRAPEFRUIT JUICE
CRANBERRY JUICE
APPLE JUICE
ORANGE JUICE
LEMONADE
TOMATO JUICE

PRICKLY PEAR NO-JITO
prickly pear purée, lime juice, mint leaves, charged water

LYCHEE FIZZ
lychee purée, lemon juice, cranberry juice, charged water

BLUEBERRY GINGER REFRESHER
blueberry purée, rosemary syrup, lemon juice, ginger ale, charged water

VIRGIN BLOODY MARY
house made bloody, garnish options

CREATE A SIGNATURE MOCKTAIL FOR YOUR SPECIAL EVENT

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 gluten friendly option available

BREAKFAST BUFFET MENU

Shareables & Appetizers

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Cold Selections

20 PERSON MINIMUM

CRISPY SHRIMP DEVILED EGGS 
exactly how it sounds

JUMBO SHRIMP COCKTAIL 
cocktail sauce, lemon

FRESH SEASONAL FRUIT 
seasonal, hand-cut

VEGETABLE PLATTER 
seasonal vegetables, dipping sauce

CHARCUTERIE BOARD
Chef inspired, imported meats, cheeses, fruits, starches, spreads, dips, and nuts

CRANBERRY WALNUT SALAD 
baby greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

HOUSE SALAD 
cucumbers, carrots, grape tomatoes, red onion, croutons

HAZELWOOD CHOPPED 
pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

ASSORTED DESSERTS 
homemade banana creme pie, chocolate cake and seasonal desserts

CHEESE PLATTER & CRACKERS
crackers, assorted domestic and imported

CAPRESE BRUSCHETTA 
tomatoes, kalamata onions, red onion, basil, fresh mozzarella, balsamic glaze

Hot Selections

20 PERSON MINIMUM

SPICY CHICKEN MEATBALLS
mini hand-made, red & white sauces, pecorino

SZECHUAN GREEN BEANS 
bacon, cashews, sesame seeds

BOURSIN ARTICHOKE DIP 
creamy, parmesan crust, garlic spinach, tortilla chips

CHICKEN WINGS 
lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, buffalo, and blue cheese

BRIE CURDS
light crispy batter, lingonberry ketchup

TRUFFLE FRIES
florentine spice, pecorino, dipping sauce

BEEF SLIDERS*
mini beef patties, onion dip sauce, caramelized onions, american cheese, mini brioche bun

ARTISAN STONE PIZZA 
our sharable pizzas are finished with pecorino cheese. the house cheese is a blend of whole milk mozzarella and aged provolone.

MINI CHICKEN SLIDERS
buttermilk fritters, house made pickles, spicy mayo, mini brioche bun

BEEF FONDUE
blue cheese fondue sauce, apples, garlic croutons, roasted tomatoes, beef tenderloin

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 gluten friendly option available

Tier 1

STARTERS

choose one

HOUSE SALAD ^{efo}

cucumbers, carrots, grape tomatoes, red onion, croutons

CHICKEN WILD RICE SOUP

cream, minnesota wild rice

ENTREE SELECTIONS

choose three

CHOPPED SALAD ^{efo}

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

MARGHERITA PIZZA ^{efo}

red sauce, roma tomatoes, fresh mozzarella, basil

“THE” GRILLED CHICKEN SANDWICH ^{efo}

rotisserie spice, monterey jack cheese, smoked tomato-basil mayo, candied bacon, bib lettuce, tomato, brioche bun. served with chips

MEDITERRANEAN ANGEL HAIR

roasted red peppers, spinach, oven roasted tomatoes, shallots, basil, kalamata olives, white wine, feta cheese

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONED

CHOCOLATE CAKE

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do!

BANANA CREAM PIE ^{efo}

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

Tier 2

STARTERS

choose one

HOUSE SALAD ^{efo}

cucumbers, carrots, grape tomatoes, red onion, croutons

CEASAR SALAD

romaine, grated parmesan, croutons

CHICKEN WILD RICE SOUP

cream, minnesota wild rice

ENTREE SELECTIONS

choose three

HEALTHY BOWL SALMON ^{efo}

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice

PARMESAN CRUSTED WALLEYE

panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli, scratch tartar sauce

ROTISSIRRE CHICKEN SANDWICH ^{efo}

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll, served with french fries

FISH & CHIPS

canadian walleye, craft beer batter, fries, coleslaw, scratch tartar sauce

SEASONAL SALMON ^{efo}

fresh salmon, seasonally prepared, ask you event coordinator for more details

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONED

CHOCOLATE CAKE

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do!

BANANA CREAM PIE ^{efo}

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

PLATED LUNGH MENU

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^{efo} gluten free option available

Tier 1

STARTERS

choose one

HOUSE SALAD ^(gfo)

cucumbers, carrots, grape tomatoes, red onion, croutons

CHICKEN WILD RICE SOUP

cream, minnesota wild rice

ENTREE SELECTIONS

choose three

HEALTHY BOWL SALMON* ^(gfo)

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice

ROTISSERIE CHICKEN SANDWICH ^(gfo)

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll

MEDITERRAN ANGEL HAIR/CHICKEN

roasted red peppers, spinach, oven roasted tomatoes, shallots, basil, kalamata olives, white wine, feta cheese

PRIME RIB FRENCH DIP

caramelized onion sauce, au jus, gruyere cheese, toasted french roll

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONS

BANANA CREAM PIE ^(gfo)

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

CHOCOLATE CAKE

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do!

Tier 2

STARTERS

choose one

HOUSE SALAD ^(gfo)

cucumbers, carrots, grape tomatoes, red onion, croutons

CEASAR SALAD

romaine, grated parmesan, croutons

CHICKEN WILD RICE SOUP

cream, minnesota wild rice

ENTREE SELECTIONS

choose three

GRILLED MEATLOAF

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

MINUTE CHICKEN

panko, herb and aged parmesan crusted breast, angel hair pasta, wild mushrooms, shallots, capers, lemon butter sauce

SEASONAL SALMON* ^(gfo)

fresh salmon, seasonally prepared, ask you event coordinator for more details

GRILLED PORK CHOPS

2-8 oz bone in, maple syrup & fennel brine, au jus, smoked gouda hash browns, fire roasted fuji apples

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONS

BANANA CREAM PIE ^(gfo)

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

CHOCOLATE CAKE

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do!

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^(gfo) gluten friendly option available

Tier 3

STARTERS

choose one

HOUSE SALAD ^{gfo}

cucumbers, carrots, grape tomatoes, red onion, croutons

CEASAR SALAD

romaine, grated parmesan, croutons

CHICKEN WILD RICE SOUP

cream, minnesota wild rice

ENTREE SELECTIONS

choose three

SHRIMP AND SCALLOP SCAMPI

pan-seared, shallots, garlic butter, white wine, broccoli, pecorino, lemon, angel hair pasta

ROTISSIRRE CHICKEN ^{gfo}

mashed potatoes, grilled asparagus, chicken jus

PETITE FILET ^{gfo}

6 oz filet, black angus, 28-day-aged, garlic butter, au jus, smoked gouda hash browns

14 OZ NEW YORK STRIP* ^{gfo}

black angus, 28-day-aged, garlic butter, au jus, smoked gouda hash browns

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONS

BANANA CREAM PIE ^{gfo}

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

CHOCOLATE CAKE

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do!

Tier 4

STARTERS

choose one

HOUSE SALAD ^{gfo}

cucumbers, carrots, grape tomatoes, red onion, croutons

CEASAR SALAD

romaine, grated parmesan, croutons

CRANBERRY WALNUT SALAD

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

CHICKEN WILD RICE SOUP

cream, minnesota wild rice

ENTREE SELECTIONS

choose three

14 OZ RIBEYE* ^{gfo}

black angus, 28-day-aged, garlic butter, au jus, smoked gouda hash browns

SURF N TURF ^{gfo}

shrimp scampi, 6 oz filet, grilled asparagus, hand mashed potatoes, au jus, garlic butter

GRILLED PORK CHOPS ^{gfo}

2-8 oz bone in, maple syrup & fennel brine, au jus, smoked gouda hash browns, fire roasted fuji apples

PARMESAN CRUSTED WALLEYE

panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli, scratch tartar sauce

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONS

BANANA CREAM PIE ^{gfo}

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

CHOCOLATE CAKE

grandma betty's recipe, coca cream frosting, she didn't use callebaut chocolate, but we do!

PLATED DINNER MENU

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^{gfo}gluten free option available

Signature Box Lunches

INCLUDES CHIPS & A CHOCOLATE CHIP COOKIE
10 PERSON MINIMUM

TURKEY AVOCADO

wood fired rotisserie turkey, basil mayo, lettuce, tomatoes, monterey jack, multi-grain

TUNA MELT

albacore tuna, tomatoes, tillamook cheddar cheese, gruyere cheese, mutli-grain bread

CHICKEN SALAD

house made deli style salad, shredded lettuce, house made pickles, brioche bun

PRIME RIB DIP

caramelized onion sauce, au jus, gruyere cheese, toasted french roll

Signature Salads

ALL SALADS ARE SERVED WITH BREAD & COOKIES
10 PERSON MINIMUM

HEALTHY BOWL ^{etc}

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice

TUNA POKE BOWL ^{etc}

brown rice, carrots, cucumbers, edamame, radishes, avocado, arugula, ginger wasabi dressing

CHOPPED SALAD ^{etc}

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

SANTA FE SALAD ^{etc}

house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

Salad & Sandwich Platters

ALL SANDWICH PLATTERS INCLUDE LETTUCE, TOMATO, RED ONION & PICKLES
CONDIMENTS INCLUDE MAYO & DIJON MUSTARD
SANDWICHES CAN BE PREASSEMBLED ON REQUEST
10 PERSON MINIMUM

ROTISSERIE TURKEY
SMOKED HAM
ASSORTED CHEESES
WHEAT & SOURDOUGH BREAD
FRESH FRUIT BOWL
CHOCOLATE CHIP COOKIES

Group Salads

10 PERSON MINIMUM

HOUSE SALAD ^{etc}

cucumbers, carrots, grape tomatoes, bermuda onions, croutons, your choice of house made dressings

CEASAR

romaine, grated parmesan, croutons

CRANBERRY WALNUT ^{etc}

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

CHOPPED SALAD ^{etc}

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

SANTA FE SALAD ^{etc}

house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken,

Dessert Platters

10 PERSON MINIMUM

CHOCOLATE CHIP COOKIES

TRIPLE FUDGE BROWNIE

LEMON BARS

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^{etc} gluten friendly option available

Appetizers & Starters

20 PERSON MINIMUM

SPICY CHICKEN MEATBALLS

mini, red & white sauces, pecorino

SZECHUAN GREEN BEANS ^{efo}

bacon, cashews, sesame seeds

BOURSIN ARTICHOKE DIP ^{efo}

creamy, parmesan crust, garlic spinach, tortilla chips

CHICKEN WINGS ^{efo}

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

JUMBO SHRIMP COCKTAIL ^{efo}

house cocktail sauce, lemon

FRESH SEASONAL FRUIT

SLIDERS*

mini beef patties, onion dip sauce, caramelized onions, american cheese, mini brioche bun

ARTISAN STONE PIZZA ^{efo}

our sharable pizzas are finished with pecorino cheese. topped with our house cheese

CRISPY CHICKEN SLIDERS

butter milk fritters, house made pickles, spicy mayo, mini brioche bun

CHARCUTERIE BOARD

Chef inspired, imported meats, cheeses, fruits, starches, spreads, dips, nuts

VEGETABLE PLATTER ^{efo}

seasonal vegetables, ranch dressing

Classic Entrees

20 PERSON MINIMUM

CHICKEN RIGATONI

rotisserie pulled chicken, spinach, garlic cream, shallots, amablu cheese crumbles, spicy walnut

MINUTE CHICKEN

panko, herb and aged parmesan crusted breast, angel hair pasta, wild mushrooms, shallots, capers, lemon butter sauce

GRILLED MEATLOAF

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

CHICKEN POT PIE

rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

PARMESAN WALLEYE

panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli, scratch tartar sauce

SHORT RIB LINGUINI

braised short rib, wild mushrooms, oven dried tomatoes, demi cream sauce

SEASONAL SALMON ^{efo}

fresh salmon, seasonally prepared, ask you event coordinator for more details

ROTISSERIE CHICKEN ^{efo}

served with hand mashed potatoes, grilled asparagus, chicken jus

Signature Desserts

20 PERSON MINIMUM

KEYLIME PIE ^{efo}

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

BANANA CREAM PIE ^{efo}

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

WHOLE CHOCOLATE CAKE

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do! (12 slice per cake)

Sides To Share

SERVED FAMILY STYLE

GRILLED ASPARAGUS

lemon

GARLIC BROCCOLI

Garlic, parsley, whipped butter

MASHED POTATOES

roasted garlic, asiago cheese

SMOKED GOUDA HASHBROWNS

cream, roasted garlic, onions

RICE PILAF

herbs and spices

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5635 Manitou Rd, +952.401.0066 (Phone) events.tb@hazelwoodfd.com
Tonka Bay, MN 55331

