Name: _____

Date of Event: _____

Time: _____ ***# of Guests:*** _____

Contact Phone Number: _____

Contact Email: _____

Private Dining Room Policies

If you would like to offer your guests a choice, we are proud to offer our full menu to groups of 15 and under. For groups over 15, we require the use of the pre-selected menu.

If you choose to offer a pre-selected menu to your guests, we require that you offer no more than 6 entree items plus desired appetizers, starters, and dessert. Hazelwood Food and Drink will print customized menus for your event at no cost. Menu selections must be confirmed 72 hours before date and time of event. Menu substitutions must come from other pre-fixe menus as certain items are not available for private dining.

Number of Guests: Our room capacity is 32 for a sit-down event and 40 for a mingle or cocktail party.

Room Reservations: Reservations are confirmed with your signed copy of this Policy Agreement. You may HOLD the room for a maximum of one week. There is no deposit required to book our event room.

Minimums: Food and beverage minimums apply. **(Effective November 9th, 2026 – January 31st, 2027)**

Lunch: $2,000.00 plus tax and gratuity **Monday- Friday (room availability from 10:30 am until 4:00 pm)**

Dinner (Sunday – Thursday): $4,000.00 plus tax and gratuity. (**room availability starting at 4:00 pm)**

Dinner (Friday – Saturday): $7,000 plus tax and gratuity. **(room availability starting at 3:00 pm)**

No bookings available during Saturday and Sunday Brunch.

All minimums are before tax and gratuity. Food and beverage minimums are based on the locations volume and not guest count. Food and beverage minimums are final and non-negotiable.

If your minimum is not met, a room charge will be added to bring the total up to the above minimum. Gift card purchases, large to go orders cannot be applied to meet the minimum; up to two bottles of wine to go (uncorked) will be permitted based on inventory available.

AV Rental: We offer Audio and Visual accommodation upon request. There will be a $50.00 AV charge.

Payments: Payment is due upon completion of your event. Sales tax of 9.025% will be added to all food and 11.525% to all alcohol. **A 20% gratuity is added to all events.**

Cancellations: Cancellations made less than **7 days prior to your event will be subject to a $300 charge.**

Credit Cards: We require that a credit card is placed on file in order to secure your room rental. This credit card does not need to be the one used for payment the day of your event. But may be used if any cancelation fee applies.

Guarantee: A guarantee of the number of guests attending your event, along with the final menu selections is required 72 hours prior to your event. Hazelwood Food and Drink reserves the right to substitute a reservation in our main dining room should your projected attendance fall below the original estimate.

Children: All children MUST always have adult supervision.

Alcohol Service: A full bar is available for certain events**. State Law requires that no minors can purchase, obtain from others, possess, or consume alcohol.** Your guests must show valid proof of age to be served alcohol. We reserve the right to refuse alcohol service to anyone showing obvious signs of intoxication. Per the State of Minnesota, any bottled wine that is purchased on site must be opened, sealed, and bagged before leaving the establishment. There is a two-bottle limit per booking for uncorked to-go bottles.

Food Regulations: Outside food and beverages are **NOT** permitted, apart from cakes or desserts from a licensed commercial bakery. **A $2.00 per person cake fee applies to all desserts not purchased through Hazelwood Food and Drink.**

Decorations: Decorations are encouraged. Hazelwood Food and Drink has black or white linens available at no cost. We request NO glitter or confetti to be used. Please do not affix any items to the walls without prior approval. The use of nails tacks and screws are not permitted. Low adhesive tape and 3M products are allowed. Damage deemed excessive may incur an additional charge.

Parking: Parking first comes first serve for all guests; there is a parking ramp for additional parking. Do not park in restricted areas. **Please respect our neighboring businesses and their signage.**

Liability: Hazelwood Food and Drink will **NOT** assume any responsibility for damage or loss of any merchandise, personal items, or vehicles before, during or after an event.

Special Requests: Should your event require any additional tables, chairs, specialty linens, etc.., Hazelwood Food and Drink reserves the right to rent these items. The cost of their rentals will be added to your final bill. We do not permit the purchase of food to-go, wine or gift cards to meet food and beverage minimums and food and beverage minimums do not change based on headcount.

By signing this agreement, you acknowledge that you have read and understand the above policies for using the event space at Hazelwood Food and Drink

Guest Signature: _____ ***Date:*** _____

Hazelwood Food & Drink Credit Card Authorization Form

Name on the Card: _____

Type of Card: Visa ☐ MC ☐ AmEx ☐ Discover ☐

Other ☐ _____

Selected Gratuity:

_____20%

Account Number _____

Expiration Date _____

Security Code _____

Billing Address _____

City, State, Zip _____

Phone Number _____

_____ use as payment

_____ file only

By signing this you authorized Hazelwood Food and Drink to charge your card.

Signed: _____ Date: _____

Dinner Menu 1

Starters:

Small Caesar Salad or Cup of Chicken Wild Rice

Entrees:

Grilled Filet

8 oz. cut, garlic butter, smoked Gouda hash browns, au jus, sea salt

Rotisserie Chicken

Hand rubbed, mashed potatoes, grilled broccolini, chicken jus

Healthy Bowl

Steamed fresh green beans, lemongrass sauce, plum sauce baby greens, edamame, toasted pepitas, cucumber, grape tomatoes, brown rice
Add chicken, shrimp, steak or salmon

Ribeye

Garlic butter, smoked gouda hashbrowns

Parmesan Crusted Walleye

Panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli and homemade tartar sauce

Dessert Choices: Chocolate Cake or Key Lime Pie

Dinner Menu 2

Starters:

Small Caesar Salad or Cup of Chicken Wild Rice

Entrees:

Parmesan Crusted Walleye

Panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli

Wood Fired Rotisserie Chicken

Hand rubbed, mashed potatoes, grilled broccolini, chicken jus

Peppercorn Crusted Salmon

Gochujang pepper crust, pan roasted green cabbage, red peppers, scallions, carrot, sesame soy glaze, lemon butter sauce

Grilled Filet

8 oz. cut, garlic butter, smoked gouda hash browns, au jus, sea salt

Chopped Salad

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

Desserts: Banana Cream Pie or Chocolate Cake

Dinner Menu 3

Starters:

Small Caesar Salad or Cup of Chicken Wild Rice

Entrees:

Grilled Filet

8 oz. cut, garlic butter, smoked gouda hash browns, au jus, sea salt

Rotisserie Chicken

Hand rubbed, mashed potatoes, grilled broccolini, chicken jus

Healthy Bowl

Steamed fresh green beans, lemongrass sauce, plum sauce baby greens, edamame, toasted pepitas, cucumber, grape tomatoes, brown rice
Add chicken, shrimp, steak or salmon

Peppercorn Crusted Salmon

Gochujang pepper curst, pan roasted green cabbage, red peppers, scallions, carrots, sesame soy glaze, lemon butter sauce

Ribeye

14 oz cut, garlic butter, smoked gouda hashbrowns

Dessert Choices: Chocolate Cake or Key Lime Pie

Dinner Menu 4

Starters:

Small Caesar Salad or Cup of Chicken Wild Rice

Entrees:

Grilled Meatloaf

Hand-mashed potatoes, marsala mushroom gravy, parmesan broccoli

Rotisserie Chicken

Hand rubbed, mashed potatoes, grilled broccolini, chicken jus

Healthy Bowl

Steamed fresh green beans, lemongrass sauce, plum sauce baby greens, edamame, toasted pepitas, cucumber, grape tomatoes, brown rice
Add chicken, shrimp, steak or salmon

Peppercorn Crusted Salmon

Gochujang pepper crust, pan roasted green cabbage, red peppers, scallions, carrot, sesame soy glaze, lemon butter sauce

Ribeye

14 oz, Garlic butter, smoked gouda hashbrowns

Dessert Choices: Chocolate Cake or Key lime Pie

Lunch Menu 1

Starters:

Small Caesar Salad or Cup of Chicken Wild Rice

Entrees:

Fish & Chips

Canadian walleye, craft beer batter, fries, malt vinegar seasoning, tartar

Chopped Salad

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

Prime Rib French Dip

Caramelized onion sauce, au jus, gruyere, toasted french roll

Rotisserie Chicken Sandwich

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

Pub Burger*

Applewood smoked bacon, caramelized onions, blue cheese crumbles, gruyere cheese, caramelized onion sauce, garlic aioli, brioche bun

All sandwiches come with a choice of chips or coleslaw. Upgraded sides available.

Desserts added upon request for lunch menus*

Lunch Menu 2

Starters:

Small Caesar Salad or Cup of Chicken Wild Rice

Entrees:

Fish & Chips

Canadian walleye, craft beer batter, fries, malt vinegar seasoning, tartar

Healthy Bowl

Steamed fresh green beans, lemongrass sauce, plum sauce baby greens, edamame, toasted pepitas, cucumber, grape tomatoes, brown rice
Add chicken, shrimp, steak or salmon

Pub Burger*

Applewood smoked bacon, caramelized onions, blue cheese crumbles, gruyere cheese, caramelized onion sauce, garlic aioli, brioche bun

Rotisserie Chicken Sandwich

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

Salmon BLT

Cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

Petite Filet*

6 oz. cut, garlic butter, smoked Gouda hash browns, au jus, sea salt

All sandwiches come with a choice of chips or coleslaw. Upgraded sides available.

Lunch Menu 3

Starters:

Small Caesar Salad or Cup of Chicken Wild Rice

Entrees:

Grilled Filet*

8 oz. cut, garlic butter, smoked gouda hash browns, au jus, sea salt

Rotisserie Chicken

Hand rubbed, mashed potatoes, grilled broccolini, chicken jus

Parmesan Crusted Walleye

Panko, herb and aged parmesan crusted, wild rice pilaf, parmesan broccoli

Blackberry Brie Burger*

Brie cheese curds, blackberry jam, roasted jalapeno, candied bacon, brioche bun

Prime Rib French Dip

Caramelized onion sauce, au jus, gruyere, toasted french roll

Sante Fe Salad

House greens, tomatoes, charred corn salsa, avocado, tortilla strips, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

All sandwiches come with a choice of chips or coleslaw. Upgraded sides available.