

SILVER FERN

CAFE • BAKERY • WINE

EVENTS & CATERING

114 E HENNEPIN AVE. MINNEAPOLIS, MN

PRIVATE EVENTS PRICING

Our space is available to rent during business and non-business hours.

Rental rates are dependent on day of the week and time of the rental.

Please reference the various rates below based on your desired date and time.

Inquire about additional options for small groups and day-time meeting space.

Monday • Tuesday • Wednesday • Thursday 7AM -5PM

Space Rental Rate	Food & Beverage Minimum	Gratuity
\$150 per Hour	\$350 per Hour	20% Minimum
Pre-Paid as Deposit	Before Tax	Applied to F&B

Friday • Saturday • Sunday 7AM-5PM

Space Rental Rate	Food & Beverage Minimum	Gratuity
\$400 per Hour	\$1,000 per Hour	20% Minimum
Pre-Paid as Deposit	Before Tax	Applied to F&B

Sunday • Monday • Tuesday After 5PM

Space Rental Rate	Food & Beverage Minimum	Gratuity
\$200 per Hour	\$500 per Hour	20% Minimum
Pre-Paid as Deposit	Before Tax	Applied to F&B

Wednesday • Thursday • Friday • Saturday After 5PM

Space Rental Rate	Food & Beverage Minimum	Gratuity
\$400 per Hour	\$750 per Hour	20% Minimum
Pre-Paid as Deposit	Before Tax	Applied to F&B

PRIVATE EVENTS DETAILS

SPACE

Cafe Tables & Chairs • Bar Stools • Votive Candles • Living Plant Wall Photo Opportunity
Plants * Decor • ADA Compliant Space • Two Gender Neutral Restrooms
Sound System with Two Wireless Handheld Microphones

AMENITIES

Sound System with Two Wireless Handheld Microphones • Projector and Screen
Glassware • Serviceware

STAFFING

You will have the space and a dedicated Lead Server and appropriate staff for the size of your event. Your lead server will help navigate the space and set up with you. The staff will take orders, serve guests wine and bites, clear tables, and answer any questions.

Staffing is included in your rental.

RENTAL TIME

2 hour minimum rental. The 15 minutes before & after the rental time are included for set up and clean up. Additional time may be added.

BOOKING YOUR EVENT

Ready to book it? Yay! To confirm your date, we will send you an event agreement to review, fill out, and sign. Once we receive it back, we will send you a digital invoice to pay your deposit.

PARKING

There is metered street parking on 2nd St. and Lourdes Pl. There are two parking garages (Riverplace) as well as a surface lot located in the adjacent blocks.

FOOD & BEVERAGE

We offer a full event catering menu of delicious boards, bites, desserts, and full plated meals.

Fully hosted and a la cart bar options are also available. Inquire to see offerings.

Final food & beverage pre-orders are due two weeks before the event date and are applied to the Food & Beverage minimum.

Events have access to our full current by the glass wine, beer, and Non Alcoholic beverage list.

Food & Beverage minimums are tracked on one tab and paid on the day of your event (ability to pay in full or split evenly among guests).

HOSTED BAR PACKAGES

An educational & interactive wine tasting experience to bring your event to the next level!
Book as an add with your event space rental or book a private tasting during normal hours.

WINE, BEER & NA BEVS

Open Bar - Select Menu

Select Wines BTG, Beers,
and NA Beverages
Includes drip coffee and tea

\$12 per person for the first 2 hours
\$5 per person for each additional hour

Open Bar - Full Menu

All wines BTG, all Beers and NA Beverages
Includes Full Espresso Bar
plus drip coffee and tea

\$20 per person for the first 2 hours
\$10 per person for each additional hour

Mimosa Bar

Assorted juices and fresh fruit garnishes.
Guests can build their own or mimosas can
be pre-poured and served.

50 Mimosas | \$300
100 Mimosas | \$550

A la cart

Choose from our wine list or work with
one of our wine enthusiasts to pick
your own bottles. Bottle prices include
corkage fee and service.

Can be combined with other bev options.

COFFEE & TEA

Coffee & Tea

Drip coffee, cold brew, hot and iced teas.

\$5 per person

Espresso Bar

Full espresso bar offerings in addition to
coffee, cold brew, and hot and iced teas.

\$10 per person

Available with space rental or during business hours - applies to F&B minimum - max 30 guests, please!

PRIVATE WINE TASTING

An educational & interactive wine tasting experience to bring your event to the next level!
Book as an add with your event space rental or book a private tasting during normal hours.

PICK YOUR EXPERIENCE

Tier One

Wine Flight Guided Tasting (30 mins)
Detailed overview of the wines
General "how to taste" instruction

\$100 pre-paid fee

Tier Two

Wine Flight + Food Pairings (45 mins)
Detailed overview of the wines
Deep dive into food & wine pairing

\$150 pre-paid fee

PICK YOUR FLIGHT

\$18 per person

Choose from any of the flights on our wine menu or create your own.

We can pour any of our wines BTG as a flight.

Interested in a themed flight to match your specific event?

We can also create a custom flight with wines chosen specifically for you!

FOOD PAIRING

\$5 per person

Our chef will create 3 fun bites to pair with your selected wine flight.

We will explain the science behind the pairings and share general principles so that guests can start to come up with their own awesome pairings.



Available with space rental or during business hours - applies to F&B minimum - max 30 guests, please!

CATERING

ORDERING

Orders must be placed 48 hours in advance of the desired pick up time.

Orders may be picked up during regular business hours.

Pick ups outside of regular business hours may incur an additional fee.

Orders must be paid in-full 48 hours before pick up.

All catering orders are subject to Minneapolis Restaurant Tax.

BREAKFAST

Coffee-to-Go | \$32

(Serves 10 | 96 oz.)

Fair trade organic small batch roasted coffee, your choice of light roast, dark roast, or decaf.

Cups sugar, sugar substitute, half and half, and stir sticks included.

Art of Tea to Go | \$32

(Serves 10 | 96 oz.)

Hot water and an assortment of black, green, oolong, & herbal Art of Tea tea bags.

Cups sugar, sugar substitute, half and half, and stir sticks included.

Yogurt & Granola | \$28

(Serves 6)

Individual portions of yoghurt and granola with fresh berries.

Overnight Oats | \$28

(Serves 6)

Individual portions of our seasonal overnight oats. Ask about our current flavor.

Morning Pastries Box

Small \$42 | Serves 8-12

Medium \$54 | Serves 12-15

Large \$70 | Serves 15-20

Pastry boxes include a mix of Vegan Scones, GF Scones, Muffins, Mini Coffee Cakes, Vegan Quick breads, GF Quick breads

Breakfast Sandwiches | \$10

(Minimum order 6)

Individually wrapped breakfast sandwich on focaccia.

Mini Quiche | \$20

(Serves 2-3)

Choice of seasonal meat or vegetarian.

CATERING

LUNCH

Sandwich Platter

Classic flavor combos on focaccia to create the ultimate sandwich platter. Choose your own sandwiches from our menu, or allow our chef to create an unforgettable mix!

Small \$80 | serves 8
Large \$140 | serves 16

Salads

Choose from any of our salads or bowls on our menu or work with our chef to create your own salad. Can be made as one large salad for sharing or individually packaged salads.

Price Varies

SWEETS

Cookies | 32

One dozen, assorted baked from scratch. Call for our current flavors.

Bar Bites | 28

Assortment of 16 bite-sized bars. Call for our current flavors.

Cakes | 48

A 6" decorated layer cake.

Vanilla • Chocolate

Toasted Coconut Cake

Red Velvet • Carrot

More flavors available, call to inquire.

HORS D'OEUVRES

Fresh Fruit Tray | 88

(serves 12-20)

Arrangement of fresh seasonal fruits and berries

Artisan Cheese Tray

Chef selected cheeses with artisanal crackers, olives, Marcona almonds, pickled mustard seeds and house made fig jam

Medium \$124 | serves 12-16

Large \$200 | serves 16-24

Charcuterie Tray

Chef selected cheeses and meats with artisanal crackers, olives, Marcona almonds, pickled mustard seeds and house made fig jam

Medium \$124 | serves 12-16

Large \$200 | serves 16-24

Greek Mezze Dip Trio

House made hummus, roasted red pepper dip, and olive tapenade with seasonal fresh vegetables and pita bread

Medium \$74 | serves 10-12

Large \$124 | serves 20-24

Hummus & Veggie Tray

House made hummus with seasonal fresh vegetables and pita bread

Medium \$74 | serves 10-12

Large \$124 | serves 20-24

PRIVATE EVENTS & CATERING

Silver Fern has a beautiful space for events with an atmosphere and design centered around comfort, style, elegance, and elevated details.

Silver Fern's catering menu includes sandwiches, salads, breakfast items, small plates, and desserts.

For those with a sweet tooth, we offer a wide variety of fresh baked pastries, cupcakes, cakes, cookies, and bar bites.

Many gluten-free and vegan options.

Space Rental
Coffee Catering
Breakfast Pastry Boxes
Full Breakfast Catering
Lunch Catering
Party Platters
Hors d'Oeuvres
Custom Classes
Custom Wine Tastings
And more...

LEARN MORE

www.silverfernmpls.com/events-and-catering

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