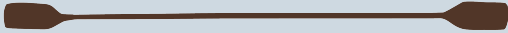


WOOD + PADDLE

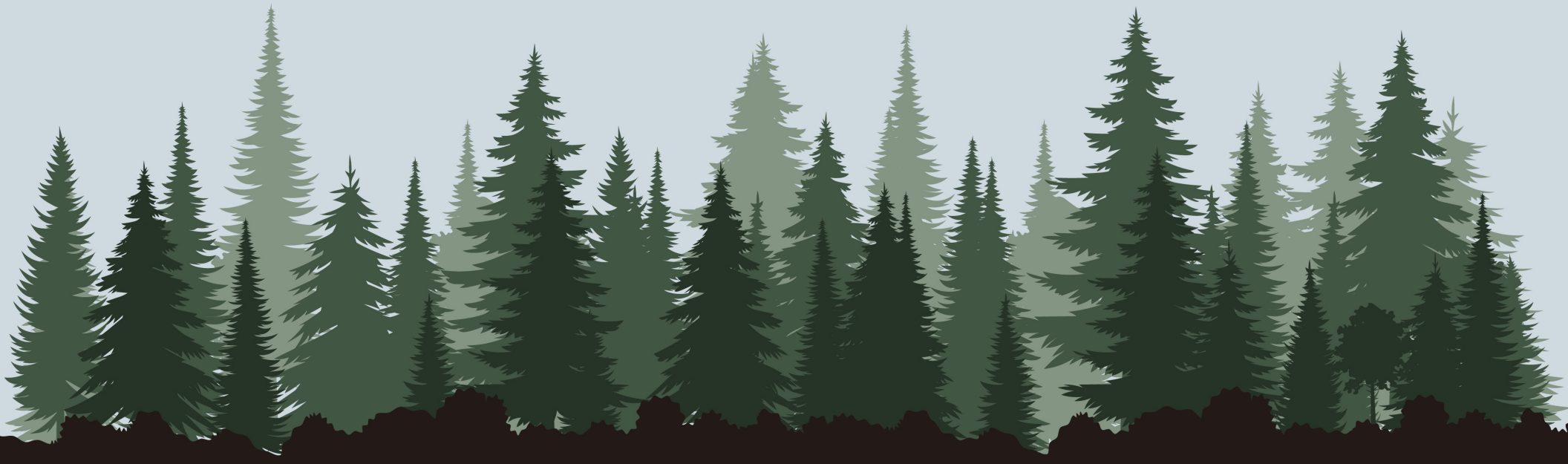


eatery

locally inspired minneapolis eatery

Private Dining Menu *2026*

**Call 612-216-3473
to book an event**



Enjoy the flavors of the North in downtown Minneapolis!

Wood + Paddle is eager to serve your group in our two private dining spaces. Your guests will be delighted by dishes crafted with the finest Minnesota-grown ingredients for a culinary experience that will WOW your guests.

Host your work or family celebration in our 7th Street Dining Room, suitable for up to 40 guests. Groups of 14 or less can enjoy a more intimate gathering in The Boardroom. Our Private Event features include:

- No deposit fee
- Walking distance to Target Center, major venues, and theatres
- Full bar includes creative cocktails, local brews, and zero proof spirits
- Personalized menus



7th Street Private Dining Room

Accommodates up to 40 guests for a seated dinner and 60 guests for a standing reception. The room can be divided into two smaller spaces if needed. Contact a manager to see which would suit your group's needs.



The Boardroom

Accommodates up to 14 guests for a seated dinner and 25 guests for a standing reception.



The Riverfront Menu

\$55 per person: Family Style*

Choice of First Course

Stuffed Cremini Mushrooms v
onion, garlic, cream cheese, parmesan

or

Roasted Eggplant Hummus vg
sundried tomato, cucumber, grilled pita

Second Course Salads

Caesar Salad
romaine, parmesan, garlic crouton, asiago caesar dressing

and

House Salad v, gf
cucumber, tomato, red onion, croutons, balsamic dressing

Third Course

Choose 3

Grilled New York Steak gf
House Steak Sauce

Caramelized Cauliflower v, gf
Maple Aioli

Roasted Citrus Herb Chicken gf
Chicken jus

Grilled Salmon gf
Roasted Tomato Coulis

Sides

Choose 2

Grilled Broccolini v, gf
lemon-basil vinaigrette, romesco

Roasted Seasonal Vegetables vg, gf
EVOO+sea salt

Creamy Mashed Potatoes v, gf

Brussels Sprouts
bacon jam, tomato, amablue cheese

Chef's choice mini dessert add-on available for \$5 per person.

**Prices do not include beverages, tax, and service charges.*

The Lakefront Menu

\$65 per person: Family Style*

Choice of First Course

Stuffed Cremini Mushrooms v
onion, garlic, cream cheese, parmesan

and

Roasted Eggplant Hummus vg
sun dried tomato, cucumber, grilled pita

Second Course Salads

Choose 2

Caesar Salad
romaine, parmesan, garlic crouton, asiago
caesar dressing

House Salad v, gf
cucumber, tomato, red onion, croutons, balsamic
dressing

Cranberry Grain Bowl
wild rice and quinoa, mixed greens, lemon
vinaigrette, raisins, mandarin, goat cheese,
candied walnut

Third Course

Choose 3

Grilled New York Steak gf
House Steak Sauce
Roasted Citrus Herb Chicken gf
Chicken jus

Caramelized Cauliflower v, gf
Maple Aioli
Grilled Salmon gf
Roasted Tomato Coulis

Sides

Choose 3

Grilled Broccolini v, gf
lemon-basil vinaigrette, romesco
Creamy Mashed Potatoes v, gf

Roasted Seasonal Vegetables vg, gf
EVOO+sea salt
Brussels Sprouts
bacon jam, tomato, amabl cheese

Chef's choice mini dessert add-on available for \$5 per person.

**Prices do not include beverages, tax, and service charges.*

APPETIZER PLATTERS



Grazing platter

includes local meats and cheese, fruits, crisps, and dipping sauces

(\$8 per person)

Crudite platter

includes seasonal vegetables and dips

(\$6 per person)

Roasted Eggplant Hummus

sun dried tomato, cucumber, grilled pita

(\$6 per person)

Tenderloin Sliders

shallot aioli, bordelaise, bleu cheese, truffled onion strings

(\$6 per burger)

MENUS + GUEST GUARANTEES

Parties over 15 people are required to select one of our pre-set menus listed in this packet or develop a limited menu with a manager. We ask that you make final menu decisions no later than 7 days prior to your event date.

The guaranteed guest count is due by 12 noon (3) days prior to your event date. We will bill you for the guaranteed number, plus any additional meals served, or the specific food and beverage minimum, whichever is more.

MINIMUMS

Food and beverage minimums apply. Please contact one of our managers to discuss our minimums. Groups that do not reach the contracted food and beverage minimum will have the difference added to the bill as a room rental charge. Minimums must be met before tax, service fees, audio/visual rental, or any other miscellaneous charges are applied.

CANCELLATION

Groups that provide notice of cancellation are subject to the following charges unless a confirmed rebooking has occurred within 30 days of the cancelled event:

- Day of the event: 100% of the F+B minimum or pre-order
- 1-3 days prior to event: 75% of the F+B minimum or pre-order
- 4-7 days prior to event: 50% of the F+B minimum or pre-order

SERVICE CHARGES

All Food and Beverage are subject to an 20% service charge paid solely to the employees serving your function (limited to wait staff, service employees, and bartenders).

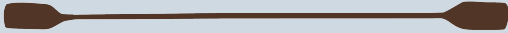
PAYMENT

Full payment for your event is due at its conclusion. A credit card authorization form must be completed with our accountant to secure your reservation no later than one week prior to your event date. Direct billing is available with the completion of the credit card authorization form for discretion. Other forms of payment include Visa, Mastercard, American Express, Discover, and Cash.

TAX BREAKDOWN

Current State and City Sales tax on food is 12.025% and 14.525% on liquor.

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Private Dining Menu *2026*

**Breakfast Meetings • Business Lunches • Social Hour Reception • Birthday Parties
Family Reunions • Business Dinners • Wedding Reception • Rehearsal Dinners
Retirement Parties • Holiday Gatherings • Bachelor/Bachelorette Parties**

Please reach out for more details or to book your event with a manager at Wood + Paddle today!

