



EVENTS
— AT FRANCE 44 —



All that France 44 exists because of the people who walk through our doors every day—from our wonderful customers to our invaluable staff. Our shared community thrives on sharing knowledge and deepening appreciation for the incredible foods, beverages, and experiences we provide here.

The France 44 Event Space is designed to create community and connection through sharing good food and drink, providing unique experiences and education, and telling the story of where and who our products come from.

From our immediate Linden Hills neighborhood to the larger metro area and beyond, our aim is to provide a comfortable, creative environment to foster meaningful and lasting connections.

We hope you will find this space as welcoming and inspiring as we do. Cheers!



OUR SPACES



THE LOUNGE

Our most intimate and cozy space, The Lounge is perfect for smaller gatherings. Beautiful glass doors open up to a large patio. With a cozy fireplace in the center of the room, there is enough seating for 12 guests, and plenty of natural light. Tell us your favorite wine, beer or cocktail picks and we'll stock the bar accordingly. The Lounge can be booked as an add-on to the classroom for events requiring a larger scale space, or for clients preferring a separate area for socializing after a meeting or presentation.

ROOM FEE: \$250

FOOD + BEVERAGE MINIMUM: \$900

CAPACITY: 12 SEATED | 25 STANDING

THE CLASSROOM

The Classroom has the flexibility for either separation from or seamless integration into the neighboring lounge through sleek and discrete sliding walls, making it our most versatile room. With the ability to arrange tables to your preferences and needs, the room features a fully functional stage kitchen and top notch AV equipment. This is our most spacious room, making it ideal for larger events. Enjoy a seated, family-style meal, or casually mingle with wine, cocktails, and appetizers.

ROOM FEE: \$600 *Includes use of The Lounge*

FOOD + BEVERAGE MINIMUM: \$1,200

CAPACITY: 40 SEATED | 60 STANDING



THE PATIO + LOUNGE

Overlooking our Linden Hills neighborhood, The Patio is the ideal place to enjoy the weather. Café lights are strung for subtle night lighting and greenery surrounds the perimeter for a lush feel. The patio also features a communal fire feature to keep your guests warm past sundown, and sliding glass doors open up to our Lounge for easy bar access. This space is perfect for an outdoor cocktail hour or small gathering, or as an add-on to The Lounge for added space.

ROOM FEE: \$500 *Includes use of The Lounge*

FOOD + BEVERAGE MINIMUM \$1,200

CAPACITY: 20 SEATED | 35 STANDING



FULL BUYOUT ROOM FEE: \$700, FOOD + BEVERAGE MINIMUM \$1,600



Our mission is to make honest and delicious food from scratch, sourced ethically from small producers, prepared and served by hospitable professionals who take pride in their craft. Our kitchen specializes in stunning cheese and charcuterie boards, artfully created by our catering staff.

Part of what makes France 44 unique is that we work with some of the most incredible makers, producers, and farmers that the country has to offer. In addition to making sure we choose the most delicious ingredients we can source, we want our business values to align with our partners'. We love serving you high-quality products and being able to tell you the stories of the people, animals, and land behind them.



The same care and detail that we put into sourcing our ingredients also defines what we do in our kitchen. Our entire food production team goes to great lengths to make sure they highlight the quality of those ingredients in everything they make—from our house-made bratwursts to our decadent Valhrona brownies.



Delicious food is our love language. Our ethos of authentic hospitality is wrapped up in everything that comes out of our kitchen. We believe that delicious, honest food is a catalyst for fostering community, and the Event Space is the perfect setting to bring good food and good people together.





SAMPLE MENU *Please inquire with your Event Manager for current menus and pricing*

BREAKFAST

SIGNATURE COFFEE + TEA BAR // *house specialty coffee blend, tea assortment*

MIMOSA BAR // *orange juice, grapefruit juice, cava*

PASTRY BASKET // *coffee cake, biscuits, cinnamon pull-apart bread, fruit scones*

BREAKFAST SANDWICH PLATTER // *ham, english muffin, american cheese, sous-vide egg*

LUNCH / DINNER

CHEESE & CHARCUTERIE BOARDS // *artfully curated spreads of our favorite cheeses and meats*

ANTIPASTO BOARD // *marinated artichokes, red bell peppers, pickle roll ups, nuts*

HOUSE DIPS TRIO // *pimento cheese dip, artichoke tarragon dip, smoked paprika parmesan dip*

CHICKEN SKEWERS // *herb-roasted chicken, mustard aioli*

CAPRESE SKEWERS // *ciliegine mozzarella, grape tomatoes, basil vinaigrette*

ROASTED SHRIMP SKEWERS // *paprika, citrus, romesco crema*

GYRO SPICED MEATBALLS // *beef & pork meatballs, yogurt-dill sauce*

TURKEY CRANBERRY SLIDERS // *herb-roasted turkey, cranberry chutney*

PORK & CHIMICHURRI SLIDERS // *pork shoulder, cilantro-parsley sauce*

BEEF SIRLOIN SLIDERS // *medium-rare sirloin, caramelized onion, horseradish cream*

TOMATO MOZZARELLA SLIDERS // *calabro whole-milk mozzarella, tomato-garlic confit*

BEEF TENDERLOIN // *medium-rare beef tenderloin, horseradish-cream, chimichurri, sliced baguette*

SMOKED SALMON // *house-smoked salmon, horseradish-cream, caper-red onion relish*

DESSERT

SALTED CARAMEL BROWNIE BITES // *mini valrhona chocolate brownies, buttercream, caramel drizzle*

KEY LIME BARS // *key lime curd, graham cracker crust, whipped cream*

BROWN BUTTER CRISPIES // *marshmallow, brown butter, cinnamon*

SEASONAL FRUIT PLATTER // *assortment of seasonal fruits*

ADDITIONAL INFO & ADD ONS

Take Home Favors are a sophisticated touch to any occasion, and our team is happy to work with you to plan a thoughtful gift for each of your guests at the end of your event. These might include a small bag of cookies, or pastries and coffee for the next morning. For more info on this option and pricing, please inquire with your Event Manager.

Flowers and Décor set the tone of any event. We are equipped to arrange florals and votives, but should you have more elaborate décor needs, we have a list of trusted vendors to share. You are also welcome to bring in your own florals, votives, and other decorations within our list of allowed decorations. Please inquire with your Event Manager for details.

Ceramic plateware and serveware set the tone of any event. We are equipped to arrange florals and votives, but should you have more elaborate décor needs, we have a list of trusted vendors to share. You are also welcome to bring in your own florals, votives, and other decorations within our list of allowed decorations. Please inquire with your Event Manager for details.

Accessibility is at the core of what we do, and we aim to be a comfortable gathering space for everyone who comes through our door. Our event space is wheelchair accessible via elevator. Our bar features an ADA-height section, and our furniture and tables are easily moved per your needs. A separate nursing station is accessible for any parent who requires it.

Audio/Visual capabilities vary by room. We have sound systems with Bluetooth inputs throughout, with separate volume controls for each space. Standard lapel and handheld microphones are available should you need them.

The classroom is equipped with three 65" displays programmed to project video and presentations via a wireless remote, along with two pan tilt zoom cameras for conferencing and demonstrations. An additional 65" display is wall-mounted and programmed to support video conference calls. Charging stations are available for laptops, phones, or other electronic devices, and a color laser printer is also available upon request.

Parking should never be an afterthought! Our event space shares a parking lot with our two adjoining businesses, the Wine and Spirits shop and the Cheese Shop. Additional street parking is available on 44th Street. Depending on the day and time of your event, we may require that a valet service be used to ensure that guests arrive at your event with ease.

Hours of Operation for the Event Space were chosen with our neighbors in mind. Because we are located in a residential area, our events end at 9pm Sunday through Thursday, and 10pm on Saturday and Sunday.



EVENT COORDINATION + POLICIES

FEES & TAXES

Event Production Fee: All private parties and events will incur an Event Production Fee that is 15% of food and beverage ordered. The Event Production Fee helps cover costs associated with admin, liability coverage, utilities, and all the things that help make our space wonderful.

Minneapolis Tax: All events will be subject to the Minneapolis sales tax rate of 8.025% and liquor tax rate of 10.025%

Labor Fee(s): Event staff requirements will be planned by your Event Manager according to event size and context. Hour rates include set up and break down.

Event Lead: \$47/hr

Bartender: \$37/hr

Support: \$37/hr

FEE SCHEDULE

At time of booking, we require a deposit of 25% of the contract food and beverage minimum.

This deposit will be refunded 3 days after the completion of the event. A seasonal surcharge may be applied to the deposit. Deposit is refundable up to 30 days prior to the scheduled event date. A card must be kept on file from the date of the deposit up until the scheduled event date.

One week prior to the scheduled event date: Full contracted amount due (food, beverages, Event Production Fee, valet, and non-beverage items); Event Order Form and Guest Count finalized and signed by event host.

The Event Production Fee is calculated according to the total invoice amount as it stands at this date, with the understanding that small fluctuations may occur before the invoice must be paid in full. Any additional charges incurred on the event date are subject to a 25% Event Production Fee.

Within three business days of completion of event: Overages charged (extra beverages, overage time, cleaning fees, etc.); invoice paid in full. Deposit is refunded.

Beverages are charged out according to guest consumption. Should the consumption quantity not meet the contracted food and beverage minimum, a flat fee in the difference amount will be charged.

CANCELLATIONS

Cancellations within our fee schedule will result in the forfeiture of any payments applied up to the time of cancellation.

CLUB 44

All Club 44 members will receive a 3% discount on all food + beverages on the final invoice.

GRATUITY

We make every effort to pay our staff an equitable, livable wage. As part of this, we pay our event staff a flat hourly wage that accounts for anticipated gratuity. With this in mind, we do not accept additional credit card gratuities on our invoices. Should an event host or guest wish to gift any additional gratuity, it may be provided in cash and will be distributed amongst the scheduled staff at the end of the evening.

SET UP

Our spaces are fully furnished, with a variety of tables and seating options available to fit your needs. We have twenty 18" x 60" tables available, forty chairs, twenty 32" round high-top tables, and black table linens for each. Our basic pricing package includes compostable plates, serving ware, utensils, and napkins, with the option to add locally crafted ceramic plateware. Every event includes stemware, cocktail glasses, water glasses, votive candles, and custom printed menus. Please inquire about any additional material needs.

PARKING

Groups of 40 or more may be required to use valet parking services, depending on date and time of year. Valet is booked through France 44 Events, and is a separate charge from the Food + Beverage minimum.





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612.278.4417

EVENTS@FRANCE44.COM

The France 44 Event Space is part of the larger France 44 family of businesses. Since 1975 we've been proud to call the Linden Hills neighborhood of south Minneapolis home. Our business has gone through several chapters of growth since then, and what used to be just a humble bottle shop in a defunct gas station has grown to include a foods business with a cut-to-order cheese counter, whole animal butcher shop, curated gourmet grocery, scratch deli, robust catering program, and a beautiful space for classes and private events.



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