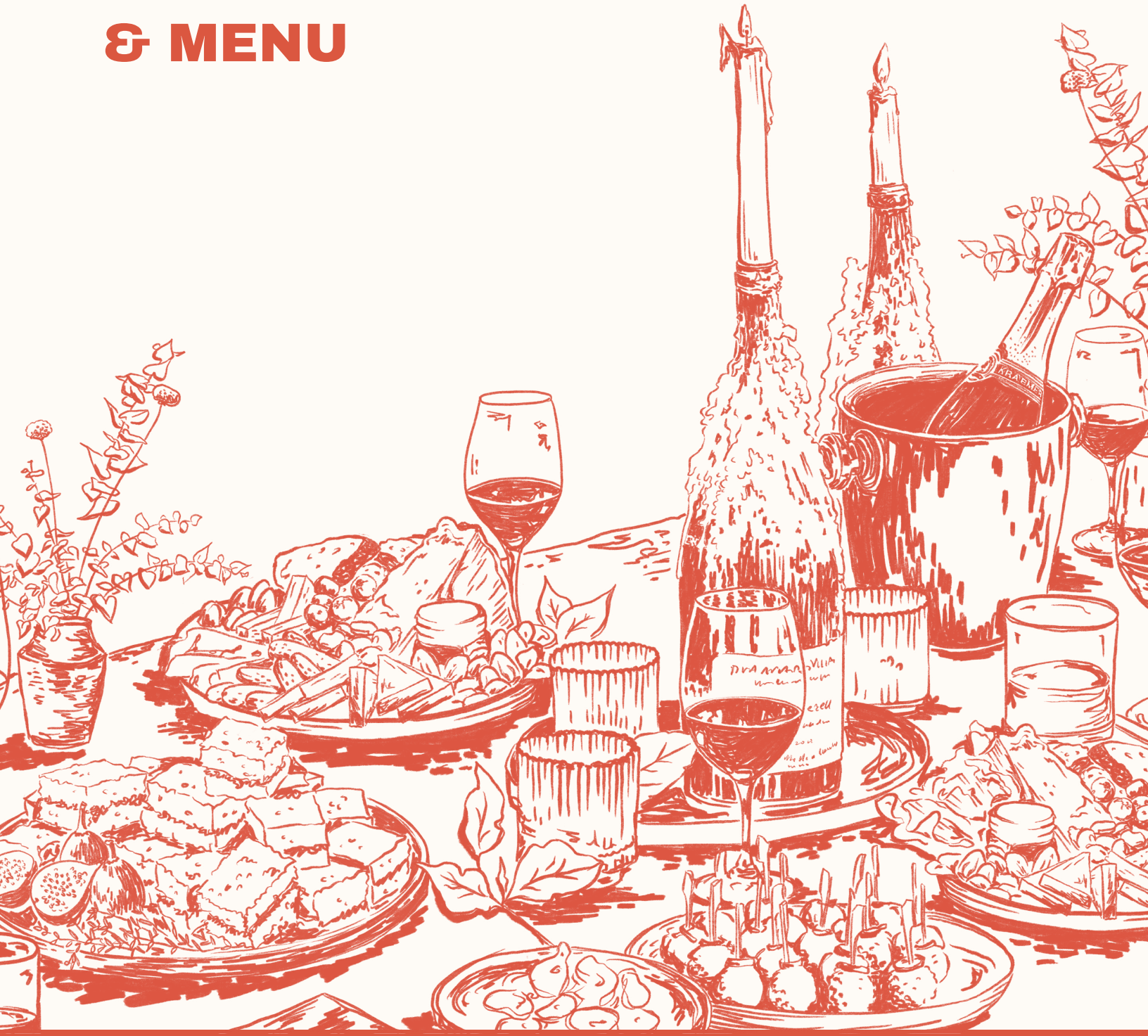
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FRANCE 44

EVENT GUIDE & MENU



Welcome!

Our France 44 events team is thrilled to welcome you to our beautiful Linden Hills private event space. We are proud to highlight our talented kitchen team, locally-sourced products, a specially-curated beverage menu, and food and wine educational opportunities that provide value long after your event is over.

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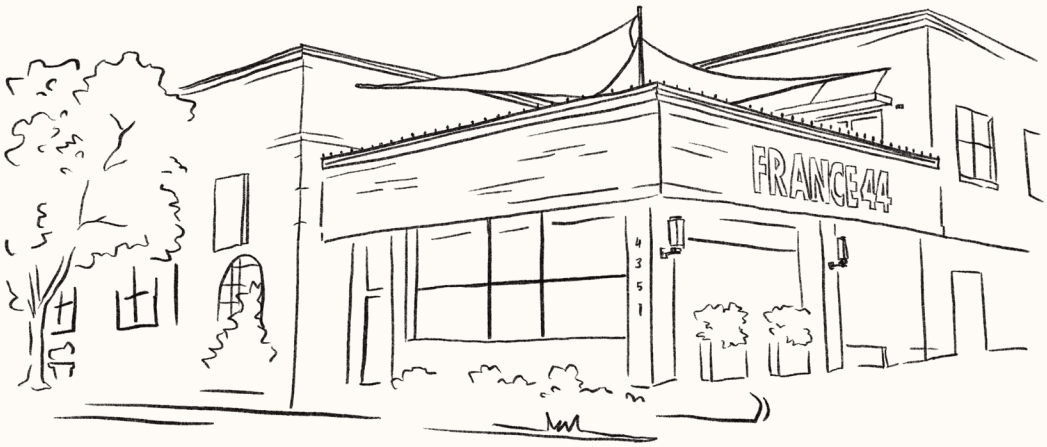
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HOW TO PLAN YOUR EVENT

1. INITIAL INQUIRY

Tell us a little bit about your event and what dates you are considering. We will respond with some additional information and availability. If we are available, we can hold the date for you for one week while you decide if you would like to move forward.

2. DATE CONFIRMATION

To confirm a date, we require a signed contract, a deposit (which goes toward your final bill) and a credit card authorization form.

3. CREATING YOUR MENU

Take a look at our Food, Libations, Experiences, and Add-on Menus and let us know what stands out. Inform us of any allergies, dietary restrictions, special requests or preferences. We will help you figure out appropriate food quantities for your group and create a quote accordingly. Browse through this menu, pick some favorites, and work with your event coordinator to build your perfect menu.

4. FINALIZING DETAILS

We will work with you to create the perfect room layout, timeline, menus, special accommodations, and other details. ***Two weeks before your event***, we will ask you to confirm these details, the menu, final guest count, and make final payment.

5. YOUR EVENT

On the day of your event, our event space will be set up according to your personalized layout. Event staff will be on-site at least 1 hour prior to the start to set up the bar and confirm everything is present. Yout Event Coodinator will introduce you to your Event Lead who will be present for the duration of your event. They will be your point of contact to ensure things go smoothly, and you can focus on hosting!

6. POST-EVENT

During your event, we will keep track of beverage consumption. 1-3 days after your event, you will recieve the final bill. We will either process a refund (if consumption was below our estimate) or charge the card on file (if above our estimate).

We would love to hear your feedback! Please leave us a review and share your thoughts with our team.

ACCOMMODATIONS

LOUNGE
Room Fee: 250 Food & Beverage Minimum: 900
Seated 16* / Standing 35

LOUNGE + PATIO
Room Fee: 500 Food & Beverage Minimum: 1200
Seated 24 outside, 16 inside* / Standing 50

CLASSROOM + LOUNGE
Room Fee: 600 Food & Beverage Minimum: 1200
Seated, 48 / Standing 85

FULL BUYOUT
Room Fee: 700 Food & Beverage Minimum: 1600
Seated 24 outside, 48 inside / Standing 120

For morning events (starting before noon):

FULL BUYOUT Room Fee: 300

Food & Beverage Minimum (40 people or less): 500

Food & Beverage Minimum (over 40 people): 800

* Seated capacity of lounge is dependent on room layout

ADDITIONAL FEES

- Event Production Fee: 15% of the food and beverage total to cover overhead and labor costs associated with putting on our events. This is not a gratuity.
- MN State Food and Alcohol taxes apply.
- Labor Fees
- We make every effort to pay our staff an equitable, livable wage at a competitive rate that includes expected gratuity. Therefore, we do not accept credit card tips. If you feel staff has gone above and beyond, you are welcome to tip our hourly staff with cash.

STAFFING

We will staff one Event Lead who will be your point of contact for the duration of your event. Your Event Coordinator will help determine the appropriate number of additional event staff members, who will take care of set up, bartending, maintaining the buffet, bussing and clean up.

WHAT'S INCLUDED

- 20 18"x60" tables (enough to seat 48), 20 32" round high tops with black linens
- 48 dining chairs
- Compostable plates, servingware, utensils, napkins
- Stemware, cocktail glasses, water glasses
- Votive candles, dried floral bud vases
- Elevator and ramp access
- Single stall, ADA-compliant bathrooms
- 2 wall-mounted and 2 rolling TV screens with HDMI and screenshare capabilities
- 1 handheld microphone, 1 lapel microphone
- Video conference capability
- Speaker system with HDMI connection

PARKING

Parking lot availability is dependent on group size, event date, and season. There is ample street parking in the neighborhood year round, and some larger events may require valet services.

ABOUT OUR MENU

OUR VISION

We take pride in crafting new and exciting menu offerings sourced in-house from small local farmers and producers. Our talented team is dedicated to make the culinary experience of your event an absolute standout.

LIBATIONS

Our beverage menu includes curated, crowd-pleasing options selected by our beverage team professionals. We are happy to accommodate special requests within the offerings we carry at our France 44 Liquor store. Please note that beverage selections must be finalized 2 weeks prior to your event date.

PORTION SIZES

Your Event Coordinator will help you build an appropriate menu for your event. Don't hesitate to give us a call to talk through what is best for your gathering.

ALLERGENS

Most major allergens are listed on our menu, but please inform us of any known allergens in your party. Our kitchens operate with major allergens in mind, but cannot ensure full lack of cross contamination.

PRICING

We pride ourselves on using local, high-quality produce and proteins wherever possible. As such, our prices are subject to change to reflect the changing costs from our vendors. Your quote from your Event Coordinator will reflect our most up-to-date pricing.

ALL DAY EATS

CHEESE & CHARCUTERIE BOARDS

Small serves 8-10 people, medium serves 10-15, and large serves 25-35.
All boards can be made nut free or with only pasteurized cheeses.

COMBINATION CHEESE & CHARCUTERIE 210 / 260 / 375
our most crowd-pleasing cheeses and charcuterie (CN)

CHEESEMONGER'S CHOICE 145 / 175 / 280
our most crowd-pleasing cheeses (V, CN)

AMERICAN ARTISAN 155 / 200 / 320
our favorite domestic cheeses (V, CN)

THE FROMAGOPHILE 155 / 200 / 320
selection of classic French cheeses (V, CN)

SEASONAL SIGNATURE MP
rotating selection of cheese and charcuterie featuring seasonal garnishes (CN)

SOMETHING OLD, SOMETHING NEW 155 / 215 / 325
our signature wedding-themed board (V, CN)

EUROPEAN CHARCUTERIE 130 / 155 / 265
selection of cured meats (CN)

LOCAL CHARCUTERIE 145 / 160 / 265
selection of house-made sausage, rillettes or mousse, and cured meats (CN)

BREAD & CRACKERS

BREAD & CRACKER BASKET 40 / 65
baguette, crackers, house-made garlic crostini

GLUTEN-FREE CRACKERS 18 (CN, GF)

✱ CHEESE & CHARCUTERIE GRAZING TABLE

Wow your guests with an artful, edible centerpiece!

We'll put together a robust table of fan-favorite cheeses, charcuterie, fresh and dried fruit, nuts, pickles, olives, and greenery. Bread, crackers, and house-made garlic crostini are included.

30 person minimum.

Choose your style:

CLASSIC CHEESE & CHARCUTERIE 20 per person

A selection of our most popular cheeses and European charcuterie

SOMETHING OLD, SOMETHING NEW 20 per person

Our signature wedding-themed concept to match the old adage, featuring cheese and European charcuterie

AMERICAN ARTISAN CHEESE & CHARCUTERIE 22 per person

A selection of our favorite domestic cheeses and house-made summer sausage, rillettes or mousse, and cured meats

Add-ons:

BAKED BRIE 115

phyllo dough, house-made jam, fresh fruit (V)

SIGNATURE MARINATED CHÈVRE 90

dried fruit, herbs, honey, pine nuts (V, GF)

FRANCE 44 MARINATED FETA 30

cucumber relish, dill (V)

Every grazing table is unique. We'd be happy to build additional dishes from our menu into your grazing table display.

HOUSE-MADE DIPS 20

choice of: roasted garlic chèvre (V, GF), paprika parmesan (V, GF), artichoke tarragon (V, GF), pimento cheese (GF), smoked salmon (GF), or jalapeño popper

GLUTEN-FREE CRACKERS 18 (GF, CN)

HOUSE-MADE PICKLES & GARNISHES 30

assortment of seasonal house-made deliciousness (GF, VG)

SMALL BITES

Served in quantities of 20 or 40

BLT BITES 60 / 110

toasted bread, cherry tomato, basil aioli, house-smoked bacon (CAN BE V/VG)

SHRIMP SKEWERS 80 / 150

paprika & citrus roasted shrimp, romesco cream (CN)

CHICKEN SKEWERS 105 / 200

herb-roasted chicken, mustard aioli (DF, GF)

CAPRESE SKEWERS 75 / 130

ciliegine mozzarella, cherry tomatoes, basil vinaigrette (GF, V)

SEASONAL GLAZED MEATBALLS 70 / 130

beef & pork meatballs, seasonal aioli (GF)

CRAB CAKES 125 / 230

jumbo lump crab, remoulade (DF) SERVED WARM

CHEESE TOASTIES SERVED WARM

- CLASSIC Prairie Breeze cheddar, fig jam 70 / 130 (V)
- CLASSIC + PROSCIUTTO Prairie Breeze cheddar, fig jam, prosciutto 80 / 150
- CROQUE MONSIEUR Comté Fleur, house-smoked ham, dijon 80 / 150
- TRUFFLE Comté Fleur, Prairie Breeze cheddar, truffle carpaccio 80 / 150 (V)
- HOT HONEY Prairie Breeze cheddar, pickled fresno pepper, hot honey 70 / 140 (V)

MINI AREPAS SERVED WARM

- BARBACOA shredded beef, griddled cornmeal cake, aji verde, pickled red onion 75 / 140 (GF, DF)
- CHICKEN TINGA shredded chicken, griddled cornmeal cake, aji verde, pickled red onion 70 / 130 (GF, DF)
- VEGGIE seasoned cauliflower and carrots, griddled cornmeal cake, aji verde, pickled red onion 70 / 130 (V, GF, DF, VG AVAIL)

PLATTERS

Small serves 10-15, Large serves 25-35. Served room temperature unless otherwise noted.

SIGNATURE MARINATED CHÈVRE 90 / 170

dried fruit, herbs, honey, pine nuts (GF, V)

HOUSE DIP TRIO 75 / 140

pimento cheese, artichoke tarragon, smoked paprikaparmesan, garlic crostini

FRESH VEGETABLES 80 / 130

seasonal fresh vegetables, house-made ranch and hummus (GF, V)

BEEF TENDERLOIN 295 / 495

horseradish cream, chimichurri, sliced baguette

SEASONAL ROASTED VEGETABLE DUO 105 / 210

rotating selection of roasted and dressed vegetables (V)

BAKED BRIE 115 / 195

phyllo dough, house-made jam, fresh fruit, crostini SERVED WARM (V)

SLIDERS

Served in quantities of 20 or 40

TURKEY CHUTNEY 105 / 200

herb-roasted turkey, cranberry chutney (DF)

PORK & CHIMICHURRI 105 / 200

pork shoulder, cilantro-parsley sauce (DF)

BEEF SIRLOIN 115 / 220

medium-rare sirloin, caramelized onion, horseradish cream

VEGETARIAN MUFFALETTA 100 / 190

giardiniera, kalamata olive, chèvre, roasted red pepper (V)

MINI LOBSTER ROLLS 125 / 230

Maine lobster, celery, apple, parker house roll

SANDWICH PLATTERS

Minimum of 10, all sandwiches cut in half. Choice of:

TURKEY CHUTNEY house-roasted turkey, double-cream brie, cranberry chutney 16

PROSCIUTTO BRIE prosciutto, double-cream brie, olive oil 16

SALAMI soppressata, cheddar, garlic confit, olive oil 16

HAM COMTÉ house-smoked ham, comté, butter 16

MOZZARELLA & TOMATO smoked whole milk mozzarella, tomato-garlic confit 16 (V)

TURKEY CLUB house-roasted turkey, bacon, Comté Fleur, romaine, mayo, red onion, tomato jam 18

ROAST BEEF medium-rare roast beef, horseradish cream, cheddar, greens 18

SALADS

Serves 10-12, add chicken +25, all salads available GF, DF, NF

HOUSE SALAD 55

Manchego, Marcona almonds, apple, chives, mixed greens, sherry vinaigrette (V, GF, CN)

CAESAR SALAD 60

romaine, croutons, Parmigiano Reggiano, Caesar dressing

CRANBERRY PISTACHIO SALAD 65

mixed greens, Parmigiano Reggiano, dried cranberries, pistachios, balsamic vinagrette (V, GF, CN)

SIDES

Small serves 10-12, Medium serves 15-20, Large serves 30-35

SONG'S PASTA SALAD 54 / 90 / 144

orzo, feta, cucumber, cherry tomatoes (V)

ASSORTED CHIPS 3

individual bags of rotating flavors from our favorite brands

BRUNCH

BRUNCH BITES

Served in quantities of 20 or 40, chilled

PROSCIUTTO, EGG, & CHEESE DEVILED EGGS 60 / 110

crispy prosciutto, Comté, maple (GF)

SMOKED SALMON BITE 70 / 130

house-smoked salmon, cucumber, chives (GF)

BRUNCH BASICS

Small serves 24, Large serves 48

MANCHEGO & LEEK QUICHE PLATTER 160 / 310

sautéed leeks, Manchego, basil, leaf lard crust SERVED WARM

Small serves 24, Large serves 48

HAM & CHEESE QUICHE PLATTER 160 / 310

house-smoked ham, Gruyère, chives, leaf lard crust SERVED WARM

Small serves 10-12, Large serves 20-25

HOUSE BACON PLATTER 80 / 160

house-smoked and cured bacon SERVED WARM

Small serves 10-15, Large serves 25-35

SMOKED SALMON 195 / 375

horseradish cream, caper red onion relish, crackers SERVED CHILLED

SWEETS

20 count

MUFFIN PLATTER 125

raspberry dark chocolate and blueberry streusel (V)

Small serves 10-15, Large serves 25-35

YOGURT BAR 130 / 220

honey yogurt, granola, fresh fruit (V)

LUNCH & DINNER

All mains & sides can be served buffet-style or family-style for seated dinners of up to 48.

Small serves 10-15, Large serves 25-35

MAINS

BEEF TENDERLOIN 330 / 550

beef, red wine bordelaise (DF,GF)

TUSCAN CHICKEN 130 / 250

marinated chicken breast, romesco
(DF, CAN BE GF)

WILD SALMON 260 / 460

coriander, orange, fennel, olives (DF, GF)

PORK TENDERLOIN 140 / 270

apples, onions, mustard-tarragon cream (GF)

SIDES

MAPLE-TAHINI-GLAZED CARROTS 40 / 75

cumin, coriander (DF, GF, V)

POMMES PURÉE 80 / 140

Yukon Gold potatoes, cream (GF, V)

HOUSE-MADE PASTA 105 / 200

ziti, marinara, Parmigiano Reggiano (V)

SEASONAL RISOTTO 105 / 200

Carnaroli rice, Parmigiano Reggiano, seasonal vegetables (GF, V)

HOUSE MACARONI & CHEESE 105 / 200

Comté Fleur, Fromage d'Affinois (V)

PARKER HOUSE ROLLS 25

20 soft dinner rolls with salted butter (V)

* CHEF-LED PIZZA PARTY

Wow your guests with a pizza bar full of hand-tossed, chef-made pizzas, fresh from the oven!



Pricing starts at 20 per pizza, with a minimum of 15 pizzas, and applicable labor fees. We Recommend about half a pizza per person.

SPRING/SUMMER PIZZA:

Spanish - red sauce, mozzarella, chorizo, roasted red peppers, Manchego

Mediterranean - garlic white sauce, mozzarella, artichoke hearts, spinach, feta

FALL/WINTER PIZZA:

Fennel Sausage - red sauce, mozzarella, Italian sausage, roasted fennel

Mushroom - porcini cream sauce, mozzarella, mixed roasted mushrooms, fresh arugula

CLASSIC PIZZA, AVAILABLE YEAR ROUND:

Margherita - red sauce, mozzarella, fresh basil

Pepperoni - red sauce, mozzarella, Enzo pepperoni

(GF crusts available)

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DF - Dairy Free // GF - Gluten Free // CN - Contains Nuts // V - Vegetarian // VG - Vegan

DESSERTS

BITE-SIZED SWEETS

Served in quantities of 20 or 40

CHOCOLATE CARAMEL TARTS 120 / 240
salted caramel, dark chocolate (V)

PASSION FRUIT MERINGUE TARTS 120 / 240
passion fruit curd, toasted meringue (V)

SEASONAL CREAM PUFFS 100 / 200
rotating flavors (V)

FRENCH MACARONS 65 / 125
choice of strawberry, passion fruit, or caramel (GF,V)

SALTED CARAMEL BROWNIE BITES 50 / 90
Valrhona chocolate, buttercream, black sea salt (CAN BE GF)

LEMON BARS 60 / 120
lemon curd, shortbread crust (V)

BROWN BUTTER CRISPIES 35 / 65
marshmallow, brown butter, cinnamon (GF)

MINI CHOCOLATE CHIP COOKIES 35 / 65
a classic (V)

* DESSERT GRAZING TABLE

chef's choice assortment of our mini desserts, plattered beautifully / 15 per person, 30 person minimum

PLATTERS

SEASONAL FRUIT PLATTER 100
assortment of seasonal fruits (GF, DF, VEG)

COOKIE TRIO 60
one dozen chocolate chip, peanut butter monster, and sugar cookies (V)

CUSTOM CAKES

Let our in-house bakery team create the cake of your dreams! Cakes are customizable and can be decorated to your theme. Inquire with your Event Coordinator to see what's possible.

> *CAKE FLAVORS: vanilla, chocolate, confetti, and gluten-free chocolate*
>
> *FILLINGS: strawberry jam, passion fruit curd, fresh berries, peanut butter buttercream, chocolate buttercream, caramel buttercream, vanilla buttercream*
>
> *FROSTING: vanilla*

6" LAYER CAKE // Starting at 60
8" LAYER CAKE // Starting at 80
CUPCAKES *12 count* // Starting at 70
16" x 11" SHEET CAKE *Serves 35-50* // Starting at 140

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LIBATIONS

HOUSE WINE OFFERINGS

Sparkling: **POGGIO COSTA PROSECCO BRUT** 35 / bottle

VENETO, ITALY - refreshing, green apple, melon

White: **FOLK MACHINE WHITE** on tap, 12 / glass

MENDOCINO, CA - crisp, white peach, lemon peel

Red: **ERCOLE ROSSO** 35 / bottle

PIEDMONT, ITALY - tart red cherry, raspberry, blackberry

Rosé: **L'AGNOSTIQUE ROSÉ** 35 / bottle

LANGUEDOC - ROUSSILLON, FRANCE - zesty, wild strawberry, floral hints

EXTENDED WINE LIST OPTIONS

Priced per bottle

SPARKLING

J. LAURENS 'LE MOULIN' BLANQUETTE DE LIMOUX 45

LANGUEDOC - ROUSSILLON, FRANCE - green apple, pear, acacia flowers

ARGYLE BRUT 60

WILLAMETTE VALLEY, OR - citrus zest, salt, toasted brioche

CHARLES LE BEL 'INSPIRATION 1818' BRUT 85

CHAMPAGNE, FRANCE - crisp apple, butter, plum

If there is a particular beverage you would like us to serve, but don't see it on this list, please inquire with your Event Coordinator.

ROSÉ

FRITZ MÜLLER SPARKLING PERLWEIN ROSA TROCKEN 45

RHEINHESSEN, GERMANY - strawberry, raspberry, red currant

COMMANDERIE BARGEMONE PROVENCE ROSÉ 45

COTEAUX D'AIX-EN-PROVENCE, FRANCE - bone dry, wild strawberries, white flowers

ADELSHEIM ARTIST SERIES ROSÉ 60

WILLAMETTE VALLEY, OR - peach, orange blossom, strawberry

WHITE

ALOIS LAGEDER TERRA ALPINA PINOT GRIGIO 45

TRENTINO-ALTO ADIGE, ITALY - mineral, green apple, lemon

WALNUT BLOCK MARLBOROUGH SAUVIGNON BLANC 45

MARLBOROUGH, NEW ZEALAND - passion fruit, stone fruit, gooseberry

DOMAINE DAULNY SANCERRE 60

LOIRE VALLEY, FRANCE - tart grapefruit, mineral, zesty lime

MACROSTIE CHARDONNAY 60

SONOMA COAST, CA - toasted hazelnut, baking spice, lemon

RED

G.D. VAJRA LANGHE ROSSO 45

PIEDMONT, ITALY - red currant, cherry, pink pepper

POP'S WINE CO. RED BLEND 45

SONOMA, CA - fig, tobacco leaf, orange peel

FÉLSINA 'BERARDENGA' COLLI SENESI 60

TUSCANY, ITALY - sour cherry, raspberry, anise

NOAH RIVER CABERNET SAUVIGNON 60

NAPA VALLEY, CA - plum, vanilla, tobacco leaf

LA RIOJA ALTA VIÑA ALBERDI RESERVA 60

RIOJA ALTA, SPAIN - oak, red fruit, vanilla

FAILLA PINOT NOIR 80

SONOMA COAST, CA - pomegranate, rose petal, cranberry

RAMEY CLARET CABERNET SAUVIGNON BLEND 80

NAPA VALLEY, CA - blackberry, blackcurrant, dark cherry

TAP BEER PRICED PER GLASS

ROTATING SELECTION OF TAP BEERS 8

COCKTAILS PRICED PER COCKTAIL

ROSEMARY-THYME MARGARITA 14

rosemary-thyme-infused Zumbador Repasado tequila, lime, agave

GIN LAVENDER LEMONADE 12

St. George 'Terroir' Gin, lavender simple syrup, lemon

ESPRESSO MARTINI 14

Tito's vodka, Mr. Black coffee liqueur, cold brew concentrate, simple syrup, coffee beans

SEASONAL OLD FASHIONED 14

infused Four Roses Small Batch Bourbon, bitters, simple syrup

HOUSE SPRITZ 12

Cappelletti Aperitivo, Poggio Costa Prosecco Brut, soda

SPIRIT & SODA 12

Tito's Vodka, St. George 'Terroir Gin' Gin, Zumbador Repasado Tequila, Chuatan Jade White Rum or Four Roses Small Batch Bourbon with soda water, tonic, or assorted sodas

MIMOSA 12

Poggio Costa Prosecco Brut, orange juice

THE CLASSICS

Martini - gin or vodka, vermouth, olive 14

Manhattan - whiskey, sweet vermouth, bitters, cherry 14

Margarita - tequila, orange liqueur, lime, agave 14

Negroni - gin, Campari, vermouth, orange 12

Old Fashioned - whiskey, simple, bitters, orange 12

NON-ALCOHOLIC LIBATIONS

SODA + JUICE

LAVENDER LEMONADE 6
lavender simple syrup, lemon, soda water

SAN PELLEGRINO SPARKLING JUICE 4

ASSORTED SODAS 3
sprite, ginger beer, diet coke, coke

SPINDRIFT SPARKLING WATER 4

N/A BEER + WINE

ATHLETIC BREWING N/A BEER 8 / glass

LAGUNITAS HOPPY REFRESHER 8 / glass

DRY WIT 'PIPPI' N/A WINE 30 / bottle

TÖST SPARKLING TEA 9 / bottle

MOCKTAILS PRICED PER DRINK

CITRUS CONFIDENTIAL 14
Aplós 'Arise' Functional Spirit, Giffard NA Aperitif, lime, simple syrup

'NA'IQUIRI 12
Aplós Calme Functional Spirit, lemon, simple syrup

POSTPONEMENT 14
Aplós 'Arise' Functional Spirit, pineapple, lime, agave nectar

ST. AGRESTIS PHONY NEGRONI 6

CULINARY EXPERIENCES

Culinary experiences have a minimum guest count of 12, and most have a maximum guest count of 24. For groups larger than 24, please inquire with your Event Coordinator.

PIZZA MAKING CLASS starting at 95 per person + 275 educator fee

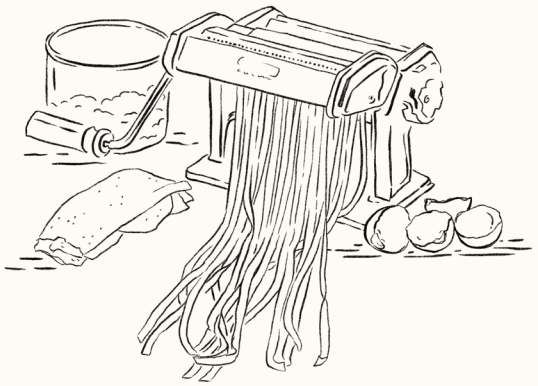
This fun, educational, and hands-on experience covers everything from how to pick the best flour to cooking and eating your creation at the end of class. We'll provide tips on how to make your own tasty pizza at home, including a take-home recipe card.

MOZZARELLA MAKING CLASS starting at 95 per person + 275 educator fee

This experience offers guests the opportunity to stretch their own curd and try their hand at forming fresh mozzarella cheese. They will be able to top their mozzarella balls with a plethora of fresh accoutrements to eat during the class.

MOZZARELLA DEMO STATION starting at 45 per person + 275 educator fee

Enjoy a demonstration of the mozzarella-pulling process from one of our talented cheesemongers! Guests can enjoy freshly pulled mozzarella along with all the accoutrements.



PASTA MAKING starting at 95 per person + 275 educator fee

Guests will knead their very own pasta dough from scratch with help from one of our cullinary instructors. Guests will cook and eat their own creations at the end of class!

CHEESEBOARD BUILDING starting at 95 per person

Our cheeseboard building experience will help you and your guests create your own edible masterpiece. You'll learn industry tips and tricks on how to curate the most stunning edible centerpiece from one of our cheesemongers while you make your own to take home or enjoy in our space.



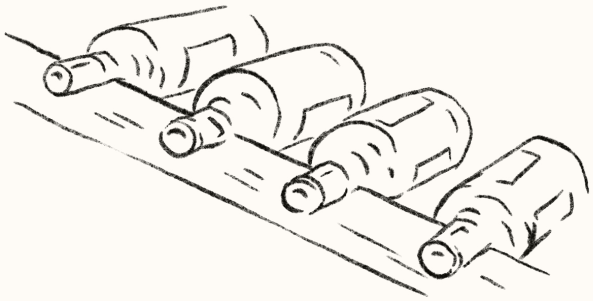
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BEVERAGE EXPERIENCES

All beverage experiences have a minimum guest count of 12 and a maximum of 48.
Classes include individual cheese plates to pair with the beverages.
Beverage experiences include a $275 educator fee.

WINE CLASS starting at 75 per person

Learn to taste like a somm with one of our passionate wine specialists in our interactive and engaging wine classes. Our staff will work with you to create a bespoke offering for what wines you want to learn about, from entry-level Wine 101 or pairing classes to more regional deep dives covering places like Piedmont, Rioja, and beyond.



WINE STATION starting at 45 per person

Enjoy a wine tasting experience from one of our knowledgeable wine specialists for an afternoon of casual education. Guests can sample and learn about a curated selection of wines as they move around the Event Space at their leisure.

SPIRIT TASTING CLASS 75 per person

Choose your favorite region and spirit for a more focused experience sampling the world of sophisticated flavors that spirits can offer. Our beverage specialists will guide you through the history, production, and flavor profiles of carefully selected spirits through a guided tasting.

SPIRIT TASTING STATION 45 per person

Enjoy a spirit tasting experience from one of our knowledgeable beverage specialists for an afternoon of casual education. Guests can sample and learn about a curated selection of spirits as they move around the Event Space at their leisure.



Have a special idea or something you'd like included in your expereince? Just ask! We love a challenge, and we love to make these custom for you and your event!

EVENT ADD ONS

CERAMICS 8 per person

For those looking for a slightly elevated look from our standard compostable palm leaf plates and bamboo cutlery, we offer ceramics rentals. This includes our custom-made ceramic appetizer, entree and dessert plates, table linens, and silver utensils.

LUXE CERAMICS & DECOR 15 per person

Leave the decor to us -- we'll create a beautiful tablescape for a higher-end feel for your event. Our Luxe Package includes our custom-made ceramics, table linens and napkins, silver utensils, custom-printed menus for each table setting, and fresh greenery to run the center of the table. Our food can be served family-style on beautiful platters for a warm and comfortable feel.

TAKE HOME GIFTS

Add a special parting gift for your guests! Inquire with your Event Coordinator about a variety of gifting options- whether you're looking for a small trinket for your bridal party, a themed-gift for your pasta-making class, a special bottle of wine to take home, or a gift card to the France 44 shops.

GIFT BASKETS

Whether your gifting needs are personal, corporate, or somewhere in between, our dedicated team can help you put together thoughtful, unique gifts at any time of year. Cut-to-order cheese, charcuterie, gourmet snacks, artisan chocolate, and rare wines are just a few of the delights at your disposal. As a third-generation family business, we take pride in providing a personal touch, with knowledgeable cheese and wine experts available to guide you every step of the way.

VENDORS

We have great partnerships with photographers and florists that we'd love to share. Reach out to your Event Coordinator for suggestions!

Schedule a Tour:

EVENTS@FRANCE44.COM

612.278.4417

Photo Gallery:

france44.com/events/gallery

FAQ's:

france44.com/events/faq

Book Now:

france44.com/events/book-now/