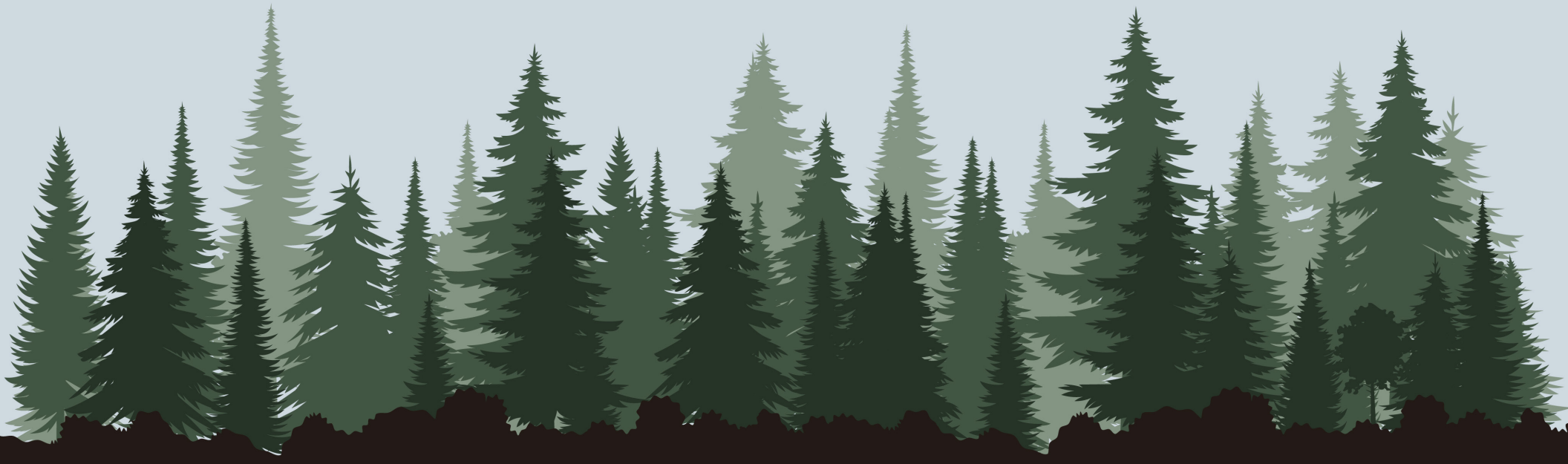


WOOD + PADDLE  
eatory

locally inspired minneapolis eatery

*Private Dining Menu*  
2026

**Call 612-216-3473  
to book your 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 WOWs.

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**

*\$60 per person\*: Family Style*



**Choice of First Course**

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

or

Roasted Red Pepper Hummus vg  
House made red pepper hummus, olive tapenade, toasted pita bread

**Second Course Salads**

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

and

House Salad v, gf  
cucumber, tomato, red onion, shredded carrots, sunflower seeds,  
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, amblu cheese

*Chef's choice mini dessert add-on available for \$6 per person.*

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

## The Lakefront Menu

\$70 per person\*: Family Style

### Choice of First Course

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

Roasted Red Pepper Hummus v, vg  
House made red pepper hummus, olive tapenade, toasted pita bread

### Second Course Salads

Choose 2

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

House Salad v, gf  
cucumber, tomato, red onion, shredded carrots,  
sunflower seeds, balsamic dressing

Winter Panzanella Salad  
Swiss chard, wild rice, maple dijon dressing,  
roasted butternut squash, pomegranate seeds,  
cranberry wild rice croutons, pepitas, chevre

### 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, amablue cheese

*Chef's choice mini dessert add-on available for \$6 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, vg

includes seasonal vegetables and dips

\$6 per person

### Roasted Red Pepper Hummus, v

red pepper hummus, olive tapenade, pita bread

\$6 per person

### Tenderloin Sliders

shallot aioli, bordelaise, bleu cheese, truffled onion strings

\$8 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 a 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.

WOOD + PADDLE  
eatory

locally inspired minneapolis eatery

*Private Dining Menu*  
2026

**Breakfast Meetings • Business Lunches • Social Hour Receptions • Birthday Parties  
Family Reunions • Business Dinners • Wedding Receptions • 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!

612-216-3473

