



# 6SMITH

» · PRIVATE EVENTS & GROUP DINING MENUS · «

· OLD SCHOOL - 952-698-7900 · NEW SCHOOL - party@6smith.com or www.6smith.com





ALLOW 6SMITH TO COMBINE QUALITY, COMFORT AND CLASS, CREATING LONG LASTING MEMORIES YOUR GUESTS WILL SAVOR FOR YEARS, ALL WITH A SEAMLESS SERVICE YOU'D EXPECT WITHOUT LIFTING A FINGER.

» • PRIVATE DINING EXPERIENCES @ 6SMITH • «

ALLOW OUR EVENTS DIRECTOR TO TAILOR LONG LASTING MEMORIES FOR YOU BY CONTACTING US TODAY.

CONTACT: PARTY@6SMITH.COM



**IF YOUR PARTY DEMANDS SAVORY SOPHISTICATION AND A FRESH TAKE ON ENTERTAINMENT, CHOOSE TO BE BOLD WITH 6SMITH.**

A HAND-CRAFTED DINING EXPERIENCE AWAITS YOUR GUESTS AS THE ELEGANCE AND PRIVACY OF OUR LOCATION SETS THE MOOD UPON ENTERING. TAKE IN THE INTIMATE VIEWS OF LAKE MINNETONKA WHILE WE HEIGHTEN YOUR SENSES WITH A PALETTE-PLEASING MENU CREATIVELY TAILORED TO ENRICH YOUR NEXT BIRTHDAY, ANNIVERSARY, RITE OF PASSAGE, WEDDING REHEARSAL, RECEPTION, FUNDRAISER, OR NO LONGER STALE CORPORATE GATHERING.

• SERVICE STYLE •

Our lunch and dinner menus can be customized to fit your desired experience. From our family style share menu, to passed appetizers, to individually plated entree menus, we will go out of our way to meet your specific needs and exceed your expectations. flexible menu & beverage programs can be customized to fit most budgets & desired experiences.

• GUARANTEES •

A final guest count is due by noon, 7 business days prior to your event. You will be charged for the number of guests quoted at that time. We ask that all groups hold their reservation with a credit card. A cancellation fee will be applied to the credit card of any group that cancels within 7 days of the event. The cancellation fee will vary per event & be included on the service agreement.

• PAYMENTS •

6Smith accepts all major credit cards for final payment. Final payment is required at the conclusion of your event. A service charge of 22% will be added to all events.

• PARKING •

The urban suburbanite will appreciate the ample free parking option available directly outside of our building. Valet is available upon request.



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.....» · ACCOMMODATIONS · «.....

OUR FLEXIBLE OPTIONS ALLOW DINING AND ENTERTAINMENT WITH CLASS AT 6SMITH.



.....» · THE KNOTTY ROOM · «.....

**SEATING: UP TO 14 GUESTS**

**PRIVACY: PRIVATE OR SEMI-PRIVATE LAYOUTS**

Great for entertaining your family and friends or a formal business function.

A/V not available\*

.....» · THE REVEL ROOM · «.....

**SEATING: UP TO 50 GUESTS**

**PRIVACY: PRIVATE OR SEMI-PRIVATE LAYOUT**

Panoramic views of Lake Minnetonka & the Boat Works Marina await guests in the Revel Room. Full A/V capabilities add sophistications & performance to any event.



.....» · THE REVEL + KNOTTY ROOM · «.....

**PRIVACY: PRIVATE | SEATING: UP TO 80 GUESTS**

COMBINE INTIMACY, VIEWS, AND ELEGANCE WHEN THE REVEL & KNOTTY ARE COMBINED TO ENTERTAIN LARGER GROUPS. FULL A/V CAPABILITIES ADD SOPHISTICATIONS & PERFORMANCE TO ANY EVENT.

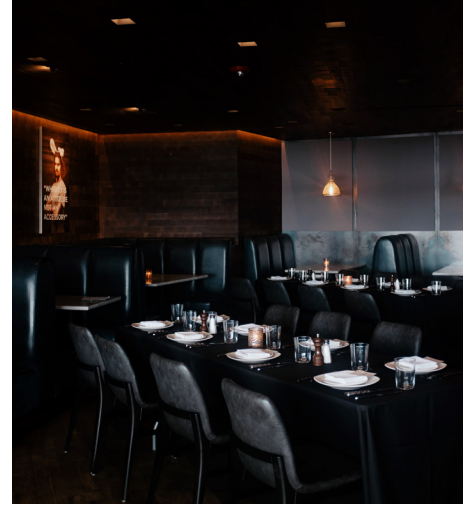




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.....» · ACCOMMODATIONS · «.....

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.....» · THE TAVERN ROOM · «.....

**SEATING: UP TO 32 GUESTS**

**PRIVACY: SEMI-PRIVATE | AV: UPON REQUEST**

Enjoy a unique dining experience overlooking Lake Minnetonka in our one-of-a-kind space that can be tailored to any event need.



.....» · THE ROOF TOP · «.....

**SEATING: UP TO 130 GUESTS**

**PRIVACY: PRIVATE | AV: AUDIO AVAILABLE UPON REQUEST**

Wow your guests with access to the only rooftop on Lake Minnetonka.

Features a private bar, and breathtaking views of Lake Minnetonka.

*Available April - October. Includes weather shades, ceiling heaters & a louvered roof.*



.....» · APPETIZERS · «.....  
 PASSED OR SERVED BUFFET STYLE

.....» · COLD APPETIZERS · «.....

BY THE DOZEN | MINIMUM 2 ORDERS OF EACH

- » **GOAT CHEESE AND FIG CROSTINI**.....60  
*whipped sweetened goat cheese, dried figs, baby arugula*
- » **HEIRLOOM TOMATO CROSTINI**.....60  
*ricotta calabro, balsamic reduction, fresh basil*
- » **LOBSTER GUACAMOLE BITES**.....80  
*fresh lobster claw, house made guacamole, tortilla chip, cilantro*
- » **SHRIMP COCKTAIL**.....65  
*poached jumbo shrimp, house cocktail sauce and celery leaf*
- » **LOBSTER ROLL SLIDERS**.....120  
*fresh lobster, celery, tarragon dressing with a soft milk bun*
- » **OYSTERS ON THE HALF SHELL**.....60  
*house mignonette and cocktail sauces*
- » **LOBSTER DEVEILED EGGS**.....70  
*with tarragon and paprika*
- » **BLACK PEPPER SEARED AHI TUNA SPOONS**.....70  
*with creamy horseradish and micro greens*

FAMILY STYLE | SERVES 10-12

- » **ROASTED VEGETABLES & HUMMUS PLATTER** .....85  
*roasted red pepper hummus & heirloom vegetables*
- » **CHEESE BOARD**.....85  
*spiced roasted walnuts and fresh berries*
- » **LOBSTER GUACAMOLE BOWL** .....150  
*fresh lobster claw, house made guacamole, & tortilla chips*
- » **MIXED GREENS SALAD**.....50  
*mixed field greens, creamy balsamic vinaigrette, fresh tomato*
- » **CAESAR SALAD**.....50  
*parmesan crisp, baguette croutons, house caesar dressing*
- » **ICED SHELLFISH TOWER**.....480  
*ask for details*

.....» · HOT APPETIZERS · «.....

BY THE DOZEN | MINIMUM 2 ORDERS OF EACH

- » **MINI CRAB CAKES**.....100  
*Maryland style crab cakes, whole grain mustard butter and lemon zest*
- » **LOADED POTATO CROQUETTES**.....50  
*Nueske's Bacon, fini cheddar, chives, Yukon Gold potato with seasoned sour cream dipping sauce*
- » **HOUSE SMOKED BACON SKEWERS**.....60  
*thick cut peppered bacon, house cured & bourbon infused cherries*
- » **MINI BACON CHEESEBURGERS**.....70  
*nueske's bacon, fini cheddar & 10,000 lakes dressing*
- » **CRISPY BRICK SHRIMP**.....70  
*brick dough wrapped shrimp, Thai lemongrass sauce*
- » **DUCK CONFIT WONTONS**.....50  
*with house plum sauce*
- » **STUFFED BABY PORTABELLAS**.....40  
*spinach, amablu cheese & crispy bread crumbs*
- » **6SMITH CHICKEN WINGS**.....35  
*house blend dry rub, blue cheese dipping sauce*
- » **BABY BACK RIBS**.....40  
*honey-Sriracha glaze*
- » **BLACKENED TENDERLOIN TIPS**.....70  
*crispy onion strings, with house béarnaise*

FAMILY STYLE | SERVES 10-12

- » **BEEF CHEEK NACHO PLATTER**.....50  
*crisp tortilla chips, fini cheddar, roasted jalapeno, poblano sauce and fresh cilantro*
- » **FRESH PARMESAN TRUFFLE FRIES**.....70  
*with Sriracha aioli and fresh herbs*

.....» · HOUSE MADE DESSERTS · «.....

SERVES 10-12

- » **ASSORTED DESSERTS PLATTER: (MINIMUM OF TWO ORDERS)** .....96  
*HOST SELECT UP TO 2: red velvet cake, vanilla cheesecake, chocolate cake, key lime pie, church basement bars, mini flans, macarons*
- » **WHOLE KEY LIME PIE:** .....65
- » **WHOLE CHOCOLATE CAKE:** .....45

\*AN ADDITIONAL \$2.50 PER GUEST WILL BE CHARGED FOR ANY OUTSIDE DESSERTS BROUGHT IN & CONSUMED BY GUESTS

» • BRUNCH GROUP SHARE MENU • «

HOST PRE-SELECTED FAMILY STYLE PRESENTATION | \$34 PER GUEST

• STARTERS | HOST TO SELECT 2 •

- Deviled Eggs
- Greek Yogurt Parfaits
- Goat Cheese & Fig Crostinis
- Peel n' Eat Shrimp
- Fresh Cut Fruit
- Mixed Green Salad
- Caesar Salad

ADD AN ADDITIONAL STARTER \$4 PER GUEST

• ENTREES •

- HOST TO SELECT 2 -

5 Spice French Toast.....

*BERRY JAM, WHIPPED CREAM & NEUSKE BACON CRUMBLES*

Classic Ham Benedict.....*HOUSE HOLLANDAISE*

Avocado Toast.....*POACHED TOMATOES & FRISEE*

Biscuits & Gravy.....*FRESH BAKED*

*CHEDDAR JALAPENO BISCUITS WITH HOUSE SAUSAGE GRAVY*

Ancient Grains Salad.....*WITH ROASTED VEGETABLES*

Classic Scrambled Eggs.....*WITH BACON STRIPS*

ADD AN ADDITIONAL ENTREE \$10 PER GUEST

• MINI ASSORTED PASTRIES PLATTER •

OPTIONAL - ADD \$8 PER GUEST

- HOST TO SELECT 2 -

- Key Lime Pie
- Cheesecake
- Pate Choux
- House Eclairs

- Chocolate Cake
- Red Velvet Cake
- House Danishes
- Macaroons





» • LUNCH GROUP SHARE MENU • «  
 HOST PRE-SELECTED FAMILY STYLE PRESENTATION | \$40 PER GUEST



• **STARTERS | HOST TO SELECT 2** •

- Ahi Tuna Poke Bites
  - Duck Confit Wontons
  - 6Smith Chicken Wings
  - Crispy Blackened Shrimp
  - Heirloom Tomato & Ricotta Crostini
- ADD AN ADDITIONAL STARTER \$4 PER GUEST**

• **SALADS | HOST TO SELECT 1** •

- Caesar Salad or Mixed Green Salad
- ADD BREAD SERVICE \$3 PER GUEST*



• **ENTREES - HOST TO SELECT 2** •

- Brick Chicken.....*HEIRLOOM VEGETABLES*
- Seared Salmon.....*SWEET CORN SUCCOTASH*
- BBQ Baby Back Ribs .....*JICAMA SLAW*
- Roasted Grains & Vegetable Bowl.....  
*WILTED SPINACH, ONIONS, OYSTER MUSHROOMS & TOMATO*
- Steak Frites.....*HOUSE BÉARNAISE*

• **DESSERTS** •

- *HOST TO SELECT 1* | **ADD \$6 PER GUEST** -

- Key Lime Pie
- Vanilla Cheesecake
- Chocolate Caramel Torte

.....»» • THE WAYZATA WAY | UP TO 24 GUESTS • ««.....  
 LUNCH ONLY | \$48 PER GUEST

• A PRE-SET COLLECTION OF CHEF'S FAVORITES •

• APPETIZERS •

Heirloom Tomato Crostini & Tuna Poke Bite

»» • SALAD - GUEST TO SELECT AT EVENT • ««

Caesar Salad *or* Mixed Green Salad

Wedge Salad (ADD \$5 PER GUEST)



• ENTREE - GUEST TO SELECT AT EVENT •

Brick Pressed Chicken..... ROASTED HEIRLOOM VEGETABLES

Seared Salmon.....SWEETCORN SUCCOTASH

House Made Potato Gnocchi.....ROASTED HEIRLOOM VEGETABLES

8 oz. Filet Mignon.....HOUSE BÉARNAISE & HEIRLOOM VEGETABLES (ADD \$18 PER PERSON)

»» • DESSERT - GUEST TO SELECT AT EVENT • ««

Key Lime Pie | Vanilla Cheesecake | Chocolate Caramel Torte

(ADD \$6 PER GUEST)





.....» • DINNER GROUP SHARE MENU • «.....

HOST PRE-SELECTED FAMILY STYLE PRESENTATION | \$75 PER GUEST

• STARTERS | HOST TO SELECT 2 •

- Ahi Tuna Poke Bites
- 6Smith Chicken Wings
- Crispy Brick Shrimp
- Duck Confit Wontons
- Beef Cheek Nachos

ADD AN ADDITIONAL STARTER \$4 PER GUEST

• SALADS | HOST TO SELECT 1 •

- Caesar Salad
- Mixed Green Salad
- Wedge Salad (ADD \$5 PER GUEST)
- ADD BREAD SERVICE \$3 PER GUEST

• ENTREES - HOST TO SELECT 2 •

- Brick Chicken.....*BEURRE MONTE, LEMON*
- Seared Salmon.....*SWEET CORN SUCCOTASH*
- Cast Iron Hanger Steak .....**HOST SELECT**
- CHIMICHURRI CRUST OR CARAMELIZED ONIONS & GRAPES*
- Miso Glazed Seabass.....*YUZU MIXED GREENS*
- (ADD \$13 PER GUEST)**
- Choice Filet Medallions.....*HOUSE BÉARNAISE*
- (ADD \$15 PER GUEST)**

ADD ADDITIONAL ENTREE \$10 PER GUEST

• SIDES •

HOST TO SELECT 1

- Charred Brussels Sprouts
- WITH YUKON GOLD POTATO PUREE*

OR

- Seasonal Heirloom Vegetables
- WITH YUKON GOLD POTATO PUREE*

• DESSERT •

HOST TO SELECT 1

- Key Lime Pie
- Vanilla Cheesecake
- Chocolate Caramel Torte
- \*an additional \$2.50 per guest will be charged for any outside desserts brought in*



• APPETIZERS | SERVED FAMILY STYLE •

Heirloom Tomato Crostinis | Tuna Poke Bites | Smoked Bacon Skewers

» • SALAD - GUEST TO SELECT AT EVENT • «

Caesar Salad *or* Mixed Green Salad

ADD BREAD SERVICE \$3 PER GUEST

• ENTREE - GUEST TO SELECT AT EVENT •

Char Broiled Prime Rib Eye.....	18 <sup>oz</sup>
Brick Pressed Chicken.....	BEURRE MONTE, LEMON
Miso Glazed Seabass.....	YUZU MIXED GREENS
Pan Seared Organic Atlantic Salmon.....	SWEET CORN SUCCOTASH
House Made Potato Gnocchi.....	ROASTED HEIRLOOM VEGETABLES
8 oz. Filet Mignon.....	HOUSE BÉARNAISE



» • ADD SOME SURF TO YOUR TURF • «

PRESENTED FAMILY STYLE - HOST PRE-SELECTED UPGRADES

Diver Caught Pan Seared Scallops   BY THE DOZEN .....	\$100
Alaskan King Crab   BY THE POUND, SPLIT SERVED WITH DRAWN BUTTER .....	\$180
Shrimp Chimichurri   GARLIC, FRESH HERBS, TOASTED BAGUETTE <sup>(SERVES 12)</sup> .....	\$80

» • SIDES • «

HOST TO SELECT ONE, SERVED FAMILY STYLE

**Charred Brussels Sprouts**  
 WITH YUKON GOLD POTATO PUREE

OR

**Seasonal Heirloom Vegetables**  
 WITH YUKON GOLD POTATO PUREE

» • DESSERT • «

HOST TO SELECT ONE, SERVED INDIVIDUALLY

**Key Lime Pie**  
**Vanilla Cheesecake**  
**Chocolate Caramel Torte**

*\*an additional \$2.50 per guest fee for any outside  
 desserts brought in*





.....» • EXCESS & OPULENCE MENU | UP TO 10 GUESTS • «.....

• AN ALL-OUT, NO HOLDS BARRED, FOUR COURSE FEAST •

\$280 PER GUEST | STEAK & LOBSTER FEAST - PRESENTED FAMILY STYLE

PRESENTED FAMILY STYLE

• STARTERS •

Chilled Seafood Tower  
House Smoked Thick Cut Bacon  
Stuffed Baby Portabella Mushrooms

• SALADS •

Roasted Heirloom Vegetable Salad  
Mixed Greens Salad  
Bread Service



» • ENTREES • «

2lb T-Bone & 12oz Prime Filet - Chef Carved  
*WITH ROASTED TOMATOES & BÉARNAISE*

2lb Lobster - Chef Carved  
*PRESENTED ANGRY STYLE*

Alaskan King Crab Legs  
*SPLIT, SERVED WITH CLARIFIED BUTTER*

Miso Glazed Seabass  
*ASPARAGUS AND MIXED GREENS, YUZU DRESSING*

• SIDES •

Char Grilled Fresh Sweetcorn  
*ELOTE STYLE*  
Roasted Brussels Sprouts  
*FLASH FRIED, ASIAN VINAIGRETTE, FRESNO PEPPERS*  
Mashed Yukon Gold Potatoes

• DESSERT •

Mocha Mud Pie &  
50 Shades of Chocolate Cake

