



THE LYNHALL

private dining & events





THE LYNHALL



We are inspired by food, drink, storytelling, community, and experiencing the richness of time spent together around the table. Our Chefs focus their menus on thoughtful, satisfying, and wholesome food.

The Lynhall has four private event space options – The Ambleside Room, The Linney, and a full buyout of The Lynhall No. 2640 or No. 3945. All four options can be reserved for brunch, dinner, full day buyouts, or partial day buyouts.

A private, dedicated team of service staff will take care of you in your own, private event room. A satellite bar will be set up for your event and staffed with a bartender to pour your selection of beer, wine, and cocktails. We take care of set up, service, and clean up. All you have to do is select your menu and beverages, we'll take care of it from there!

Grab a seat at the table. We look forward to hosting you and your guests.

MENU

COCKTAIL & CANAPÉ RECEPTION

A cocktails and canapés reception is a great way for your guests to mingle, connect, and celebrate together. Let us help you create a menu of delicious canapés to welcome your guests and a drink selection to keep them content throughout the night.

Cocktail hours with canapés are also a perfect way to welcome your guests to a seated meal.

FAMILY STYLE MEALS

The Lynhall believes in the power and spirit of breaking bread together. Our menus are served family style at the table to encourage the true sharing of a dining experience. Tables are beautifully set prior to your guests' arrival and each course is delivered to your guests on platters by your own private servers.

We are happy to serve your guests individually plated dinners at an additional cost per guest.

TASTING MENU AND WINE PAIRING DINNERS

Let The Lynhall culinary team create a 3-5 course tasting menu. Complete your tasting menu experience with hand-selected wine pairings. More information on page 6.

ALLERGY AND DIETARY RESTRICTION CONSIDERATIONS

We are more than happy to make special accommodations for guests with allergies and dietary restrictions. We will walk you through what we can do to make sure every one of your guests enjoys their meal at The Lynhall.

***Please note we are allergy friendly, not allergy free. We use nuts, dairy, shellfish, and gluten in all of our kitchen facilities.*



THE LYNHALL



THE AMBLESIDE ROOM

An inviting, intimate, private dining room, with a wood-burning fireplace and large, welcoming, handmade tables, the Ambleside Room at The Lynhall No. 2640 offers an English Countryside feel with beautiful French doors and large picture windows.

Enjoy a seated meal together, mingle over canapés and cocktails, host a meeting, and/or give a presentation. The Ambleside Room is perfect for all occasions.

CAPACITY
Maximum: 72 seated | 95 standing

ROOM RENTAL FEE
Includes a 4-hour rental with private event staffing.
Additional hours available at \$125/hour.

FOOD & BEVERAGE MINIMUM
Pre-tax, pre-service fee. We charge a 10% venue fee, 18% gratuity and all applicable sales taxes.

BRUNCH PRICING (8AM - 2PM)
Monday – Friday: Room Rental Fee: \$1000
Food and Beverage Minimum: \$1000
Saturday – Sunday: Room Rental Fee: \$1000
Food and Beverage Minimum: \$2000

DINNER PRICING (5PM - 11PM)
Sunday – Thursday: Room Rental Fee: \$1000
Food and Beverage Minimum: \$2000
Friday – Saturday: Room Rental Fee: \$1500
Food and Beverage Minimum: \$2500





THE LYNHALL



THE LINNEY

The Linney at The Lynhall No. 2640 is a wonderfully versatile space. It is a full kitchen TV studio, a meeting space, and a dining room. This room can be used for occasions ranging from celebrations, seated dinners, cocktail receptions, business meetings, demonstrations, presentations, and more.

CAPACITY

Maximum: 42 seated | 65 standing

ROOM RENTAL FEE

Includes a 4-hour rental with private event staffing.

Additional hours available at \$125/hour.

FOOD & BEVERAGE MINIMUM

Pre-tax, pre-service fee. We charge a 10% venue fee, 18% gratuity and all applicable sales taxes.

BRUNCH PRICING (8AM - 2PM)

Room Rental Fee: \$500

Food and Beverage Minimum: \$1000

DINNER PRICING (5PM - 11PM)

Sunday – Thursday: Room Rental Fee: \$500

Food and Beverage Minimum: \$1000

Friday – Saturday: Room Rental Fee: \$750

Food and Beverage Minimum: \$1250





THE LYNHALL



FULL RESTAURANT BUYOUT: LYNLAKE

The entire Lynhall space, at No. 2640 including the main dining room, The Ambleside Room, The Linney, and the main bar are available for large private events. Our Chefs, servers, and bar team are at your disposal for seated meals or standing receptions for 100+.

CAPACITY

Maximum: 125 seated | 250 standing

ROOM RENTAL FEE

Includes a 4-hour rental with private event staffing. Additional hours available at \$125/hour.

FOOD & BEVERAGE MINIMUM

Pre-tax, pre-service fee. We charge a 10% venue fee, 18% gratuity and all applicable sales taxes.

HALF DAY BUYOUT (5PM - 11PM)

Room Rental Fee: \$2500

Food and Beverage Minimum: \$7500





THE LYNHALL



FULL RESTAURANT BUYOUT: EDINA

The Lynhall No. 3945 offers a warm and welcoming environment with a fireplace and various soft seating options, rough-hewn wood beams and elegant décor that creates a relaxing atmosphere for you and your guests. Wonderful for weddings, rehearsal dinners, corporate holiday parties, and everything in between.

CAPACITY

Maximum: 60 seated | 125 standing

ROOM RENTAL FEE

Includes a 4-hour rental with private event staffing. Additional hours available at \$125/hour.

FOOD & BEVERAGE MINIMUM

Pre-tax, pre-service fee. We charge a 10% venue fee, 18% gratuity and all applicable sales taxes.

FULL BUYOUT (6PM - 11PM)

Sunday – Thursday: Room Rental Fee: \$1500

Food and Beverage Minimum: \$2000

Friday – Saturday: Room Rental Fee: \$2000

Food and Beverage Minimum: \$2500





THE LYNHALL



ADDITIONAL CONSIDERATIONS

TAKE-HOME FAVORS

Our team would be thrilled to work with you to design a small gift for your guests to take with them at the end of the event. Options can include breakfast pastries for the next morning, our delicious coffee, desserts, and many other wonderful treats for your guests to enjoy after the party is over! Please inquire about gift options and pricing.

FLOWERS AND DÉCOR

The Lynhall is happy to provide and arrange votive candles for your event. You are welcome to bring in your own floral arrangements, votive holders, and other decorations. We do have some decor limitations that we ask you to adhere to so please inquire for décor policies and guidelines.

The Lynhall also has floral vendors that have done floral arrangements and installed decor for a number of events here and know the space well. We are more than happy to refer you.

AUDIO/VISUAL CAPABILITIES

A personalized playlist can make your event feel extra special. We have a separate sound system in each of our private event spaces to tailor your music needs. We can play your selected music from any device with a standard headphone input.

At the Lynhall No. 2640, The Linney Studio is equipped with two 46" monitors, two lapel microphones, and a wireless handheld microphone. The Ambleside Room is equipped with a wireless handheld microphone.

The Lynhall No. 3945 is also equipped with a sound system and wireless handheld microphone.

A 52" big screen TV is also available for rent to display a photo montage or business presentation. Please inquire for more information on monitors, projectors, speakers, extra microphones, and video recording.

PRE-EVENT TASTINGS

Once an event deposit is received, a pre-event tasting is available for \$50/person up to 6 guests. Please inquire for more information and to book your tasting.

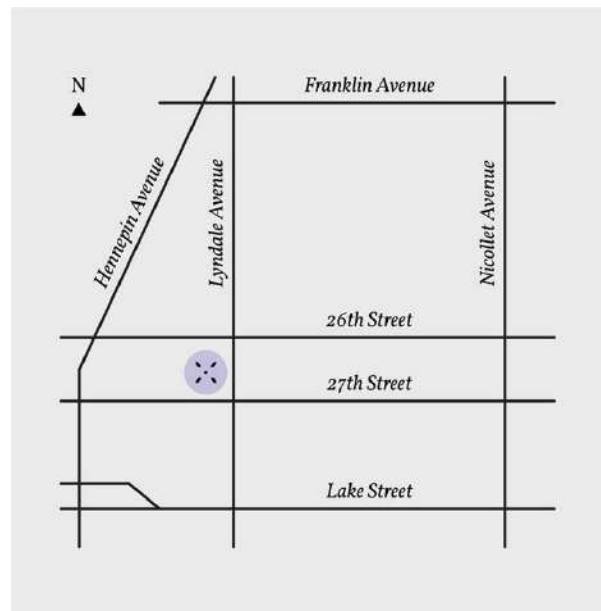
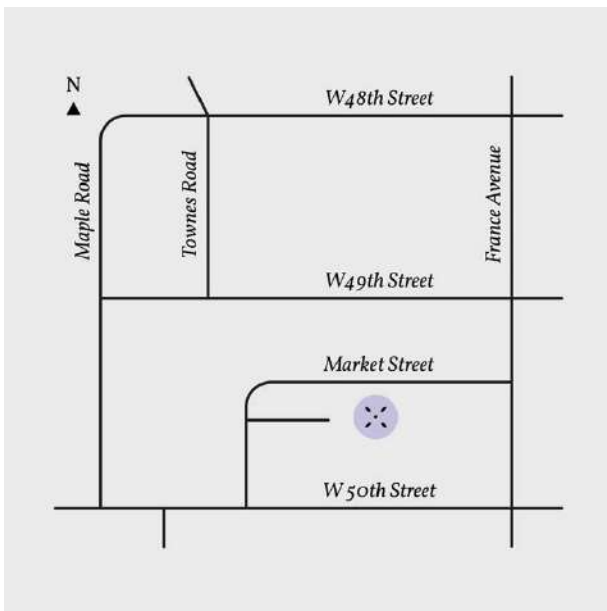
PARKING

The Lynhall No. 2640 partners with a local parking lot which charges \$10 per car for self-parking. Pricing for valet service is available upon request. There is also ample street parking.

At The Lynhall No. 3945, complimentary underground parking is available. Please inquire for valet parking services at this location.



THE LYNHALL



THE LYNHALL NO. 3945

3945 Market Street
Edina, MN 55424

612-446-3052

privateevents@thelynhall.com

www.thelynhall.com/private-dining-events

THE LYNHALL NO. 2640

2640 Lyndale Ave South
Minneapolis, MN 55408

612-446-3052

privateevents@thelynhall.com

www.thelynhall.com/private-dining-events



BRUNCH

Our brunch options are served family style and include coffee

PASTRY PLATTER | \$15 per person

An assortment of petit pastries with preserves and whipped butter

THE EURO | \$25 per person

Yogurt and house granola, served with an assortment of petit pastries with preserves and whipped butter

THE BREAKFAST TABLE | \$35 per person

(You may select an additional breakfast option for \$15 per person.) Includes an assortment of petit pastries with preserves and whipped butter and a choice of the following breakfast options:

- **RYE CREPES** | *V*
Nut butter, cardamom honey and whipped mascarpone
- **VEGETABLE FRITTATA** | *GF, V*
Seasonal vegetables and cheese, served with mixed greens
- **THE LYNHALL QUICHE** | *V*
Seasonal vegetables or ham & cheese quiche, served with mixed greens
- **ENGLISH BREAKFAST** | *DF*, GF*, V**
Soft scrambled eggs, bacon, fried baby red potatoes, toast
- **CROISSANT SANDWICH** | *V*
Roasted mushrooms, scrambled egg, Comte and arugula, served with mixed greens
- **BREAKFAST SANDWICH** | *V**
Lowry Hill Meat's pork sausage, scrambled eggs, cheddar and sweet mustard, served with mixed greens
**Vegetarian breakfast sausage can be substituted for a vegetarian option upon request*

ASSORTED BREAKFAST TARTINE PLATTER | \$35

Includes 5 tartines, can mix and match

- Speck, asparagus, soft boiled egg | *DF*
- Egg Salad, rye, dressed radish, nasturtium | *V*
- Za'atar Spiced Avocado, cucumber, smoked feta, sprouts | *V+**
- Lox, soft scrambled egg, dill, fried capers

BRUNCH SIDES (SERVE 10)

- Soft Scrambled Eggs \$30 | *GF, V, DF**
- Roasted Red Potatoes with garlic herbs & chili \$40 | *GF, V+*
- Mixed Greens Salad \$40 | *GF, V+*
- The Lynhall Toast \$30 | *V, DF**
- Yogurt and Granola \$40 | *V*
- Thick Cut Bacon \$50 | *GF*
- Pork Sausage \$50
- Fresh Fruit \$50 | *V+, GF*



THE LYNHALL



LUNCH

SALAD & SANDWICH LUNCH | \$22 per person

Choice of one salad, one sandwich, and a Lynhall Fudge Butterscotch cookie.

Gluten free bread and gluten free cookie available upon request: \$2 per person.

SALADS (CHOOSE ONE)

MIXED GREENS | *GF, V*+*

Sherry vinaigrette, goat cheese, strawberries, candied walnuts

BEET SALAD | *GF, V+*

Blueberries, spinach, preserved lemon vinaigrette

SEASONAL SALAD | *GF*, V+**

Local greenhouse lettuces with seasonal vegetables, croutons, herb vinaigrette

SANDWICHES (CHOOSE ONE)

MORTADELLA | *contains nuts*

Garlic and herb marinated burrata, dressed arugula

TURKEY

Comte, onion jam, lettuce, spicy habanero aioli

ROASTED MUSHROOM | *V*

Garlic, caramelized onion, arugula

ZA'ATAR SPICED AVOCADO | *V+**

Tomato, cucumber, feta, sprouts

CHICKEN SALAD CROISSANT

Walnuts, grapes, basil aioli, lettuce

PASTRAMI

Cabbage and sweet mustard

ADDITIONAL SIDES (SERVES 10)

ISRAELI COUSCOUS \$120 | *V+*

Apricots, gooseberries, kale, preserved lemon

QUINOA SALAD \$110 | *GF, V+**

Cucumber, mint, yogurt, fines herbs, pea shoot

ROASTED NEW POTATOES \$60 | *GF, V+*

Gremolata

SUNCHOKE POTATO PUREE \$90 | *GF, V*

HARICOT VERT \$70 | *GF, V+**

Lemon zest & garlic



THE LYNHALL



HOT LUNCH ENTRÉES | \$40 per person

Choice of one salad and one entrée, served family style.

SALADS (CHOOSE ONE)

MIXED GREENS | *GF, V+**

Sherry vinaigrette, goat cheese, strawberries, candied walnuts

BEET SALAD | *GF, V+*

Blueberries, spinach, preserved lemon vinaigrette

SEASONAL SALAD | *GF*, V+**

Local greenhouse lettuces with seasonal vegetables, croutons, herb vinaigrette

ENTRÉES (CHOOSE ONE)

SEMOLINA PAPPARDELLE | *V, DF**

Seasonally curated

ROASTED CHICKEN | *GF*

Roasted new potatoes, haricot vert, sunflower seed gremolata, mushroom cream

LAMB MEATBALLS | *GF*

Couscous, apricot, preserved lemon, chermoula

STRIP LOIN | *GF*

Grilled cabbage, sunchoke-potato mash, sauce verte

SEARED SALMON | *GF, DF**

Cucumber & mint salad, dressed quinoa, herbed yogurt

CANAPÉS

serves 25 per order

- Honey & Herb Whipped Chevre Bruschetta, pistachio, fig \$80 | *V*
- Beef Tartare, allium vinaigrette, bottarga, potato chip \$100 | *DF*
- Beet Rosti, creme fraiche, citrus powder \$80 | *V*
- Lamb Kefta, marinated tomato, cucumber \$100 | *DF, GF**
- Fried Panisse, smoked feta, aioli \$75 | *GF, V+**
- Beef Slider, cheddar, special sauce \$150 | *DF**
- Chef's Seasonally Curated Canapé \$mkt price

DISPLAYED PLATTERS

- Charcuterie, mustard, accoutrements and crackers \$155 | *DF, GF**
- Artisan Cheeses, accompaniments and crackers \$175 | *V, GF**
- Vegetable Crudité, labneh, tahini yogurt, sumac, chili oil \$125 | *GF, V+**



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DINNER

3 courses, served family style. Includes coffee service with dessert.

- **THE LYNHALL FAMILY** | \$65 per person
Select one salad, one entrée, and two mini desserts
- **THE LYNHALL TABLE** | \$80 per person
Select one salad, two entrées, and two mini desserts
- **CHEF'S TASTING MENU** | Price to be determined after menu planning consultation
A 3-5 course custom tasting menu. Available family style or individually plated.

SALADS:

- **MIXED GREENS** | *GF, V+**
Goat cheese, strawberries, candied walnuts, sherry vinaigrette
- **BEET SALAD** | *GF, V+**
Blueberries, spinach, preserved lemon vinaigrette
- **SEASONAL SALAD** | *GF*, V+**
Local greenhouse lettuces with seasonal vegetables, croutons, herb vinaigrette

TIER 1 ENTRÉES:

SEMOLINA PAPPARDELLE | *V*

Seasonally curated

POUSSIN | *GF, DF**

Roasted new potatoes, haricot vert, sunflower seed gremolata, porcini mushroom cream sauce

SEARED SALMON | *GF, DF**

Cucumber & mint salad, dressed quinoa, herbed yogurt

PORK LOIN | *GF*

Rosemary polenta cakes, cherry glaze de viande, fennel-apple slaw

SIRLOIN | *GF*

Sunchoke potato puree, grilled cabbage, sauce verte

TIER 2 ENTRÉES (ADD \$10 PER PERSON):

RIBEYE | *GF*

Sunchoke potato puree, grilled cabbage, sauce verte

MARINATED LAMB | *DF*

Couscous, apricot, preserved lemon and chermoula

AHI TUNA | *GF**

Golden raisin agrodolce, lemon & vegetable risotto



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ADDITIONAL SIDES (SERVES 10)

ISRAELI COUSCOUS \$90 | *V+*

Apricots, gooseberries, kale, preserved lemon

QUINOA SALAD \$90 | *GF, V+**

Cucumber, mint, yogurt, fine herbs, pea shoot

ROASTED NEW POTATOES \$60 | *GF, V+*

Gremolata

SUNCHOKE POTATO PUREE \$50 | *GF, V*

HARICOT VERT \$70 | *GF, V+**

Lemon zest & garlic

LEMON & VEGETABLE RISOTTO \$100 | *V, GF**

ROASTED VEGETABLE PLATTER \$120 | *GF, V+**

Seasonal assortment of roasted, grilled & dressed veggies

MINI DESSERTS

Our 3-course dinner menu is served with two mini desserts.

Desserts can be ordered a la carte for \$5 per dessert with a one dozen minimum.

CAKES:

Chocolate torte

Sticky toffee

Pistachio rose

Olive oil raspberry

CHEESECAKE SAMMIE:

Vanilla fudge

Red velvet

Matcha snickerdoodle

Espresso oat

TARTS:

Citrus meringue

Chocolate caramel

Almond bakewell

Banoffee

Fruit & cream

Cheesecake

VERRINES:

Cheesecake trifle

Seasonal eton mess

Chocolate cremeux

Seasonal fruit mousse

Citrus custard

Raspberry chocolate

CREAM PUFFS:

Vanilla

Lemon pistachio

Earl grey blueberry

Strawberry black pepper

Dark chocolate

CUSTOM CAKES AND DESSERTS

Pastry Chef Katie Elsing can make beautiful custom cakes for your special event, including birthday cakes, wedding cakes, and groom's dinner cakes. All custom cake orders require a minimum of 7 days notice. Pricing starts at \$7 per guest. Pricing for other custom desserts is determined following a consultation with Chef Katie.

BRINGING YOUR OWN CAKE OR DESSERT? The Lynhall charges \$7 per person for all cakes and desserts brought in from outside vendors. We cannot allow homemade desserts.