



THREE ONE SIX BAR + GRILL
BAR + CATERING MENU



RELAX + ENJOY

From appetizer arrays and bountiful meals to bag lunches and delectable desserts, our catering service provides dining options to suit a spectrum of events and celebrations. Further customize your occasion to your preferences with our versatile bar service. Your special day should be carefree. We'll help you plan the details, then you can sit back and leave the work to us!

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CATERING

DIETARY SYMBOLS

- V:** Vegetarian
GF: Gluten Friendly*
DF: Dairy Friendly*

**Prepared in a kitchen that contains gluten and dairy*

All catered food, beverages, and rentals will be charged MN sales tax of 7.525 percent. An 18 percent service charge will be added to all catered events. Service charges will be charged MN sales tax.

A \$20/hour banquet staffing fee, with a four-hour minimum, will be added to all catered events.

Prices are subject to change. All catering will be confirmed a minimum of two weeks before the event.

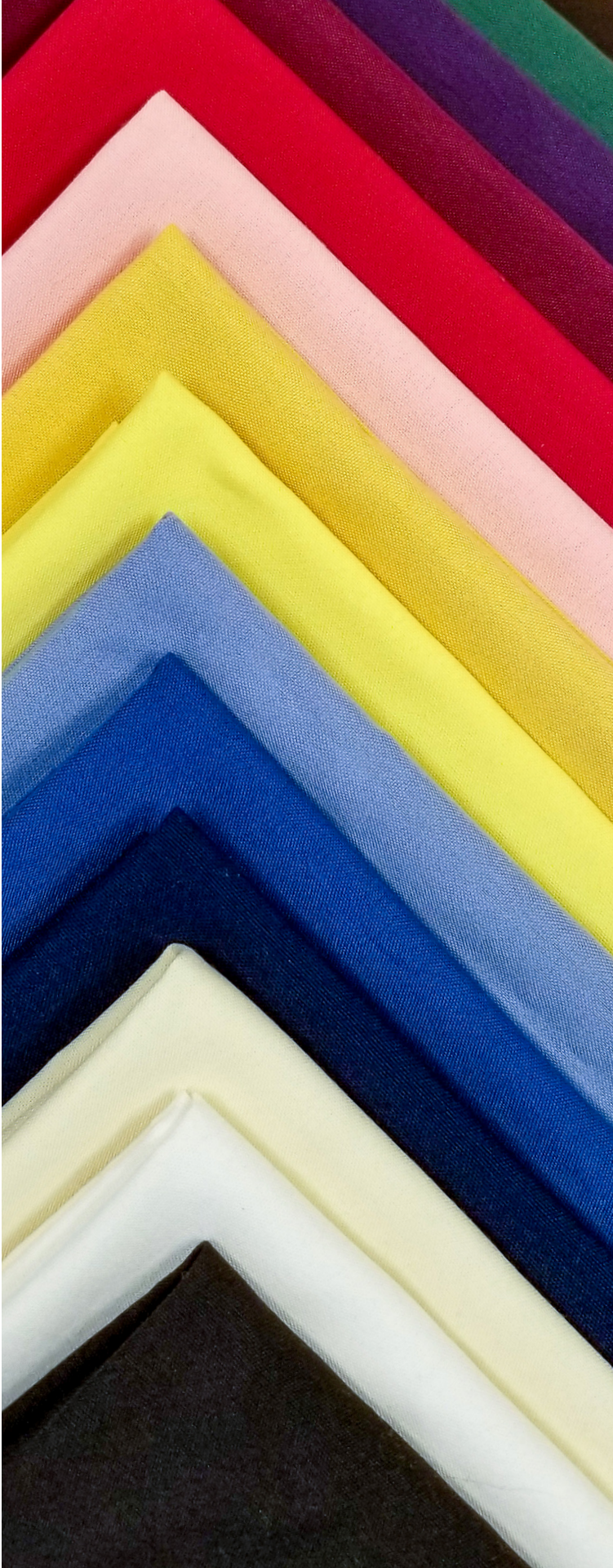
CATERING SERVICES

Included with our service are disposable plates, utensils, and napkins.

Enhance your event with these rental upgrade options.

ADDITIONAL RENTAL OPTIONS

Buffet Upgrade Linens on all tables, dinner plates, silverware, and linen napkins at the buffet	\$6/person
Full Table Setting Linens on all tables, water carafes, water glasses, linen napkins, dinnerware, and silverware at each table placement	\$8/person
Table Linens Round or rectangle tables <i>white or black</i>	\$10/linen
Linen Napkins <i>white or black</i>	\$1/napkin





BREAKFAST MENU

BREAKFAST

Continental Breakfast V
donuts, whole fruit, yogurt parfait, coffee,
orange juice \$16/person

HEARTY BREAKFAST

served with coffee and orange juice

»scrambled eggs GF	»breakfast potatoes	\$25/
»bacon GF DF	»fresh fruit V GF DF	person

A LA CART BREAKFAST ITEMS

Assorted Donuts V	\$25/dozen
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Bagels V with cream cheese	\$25/dozen
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Yogurt Parfait V GF	\$7/each
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Fruit Cup V	\$7/each
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APPETIZERS + BOXED LUNCH

HOT APPETIZERS			COLD APPETIZERS		
Meatballs (serves 20-25) DF			Fresh Fruit Platter (serves 20-25) V GF DF		
meatballs cooked in a smokehouse bbq sauce or signature bourbon sauce		\$100	a seasonal selection of fresh fruit		\$90
Boneless Chicken Wings (serves 20-25)			Chips + Dip (serves 20-25) V		
breaded boneless chicken served with a variety of dipping sauces		\$100	queso, salsa, guacamole		\$75
Spanakopita (serves 20-25) V			Veggie Platter (serves 20-25) V GF		
light and flaky filo dough triangles with creamy spinach, feta cheese, onion, garlic, spices		\$100	a variety of vegetables served with ranch dressing		\$75
Filet Mignon Bites (serves 20-25) DF			<i>add hummus \$25</i>		
served in a sherry wine demi-glaze		\$200	Caprese Skewers (serves 20-25) V GF		
Mini Beef Wellingtons (serves 20-25) DF			cherry tomatoes, mozzarella cheese, basil, drizzled with a balsamic reduction and house made pesto		\$125
filet mignon wrapped in a puff pastry		\$200	Cheese + Cracker Tray (serves 20-25) V		
Duck Bacon Wontons (serves 20-25)			assorted cheeses served with a variety of crackers		\$90
duck breast cured like bacon, cream cheese, sweet corn soccotash, sriracha bourbon dipping sauce		\$150	Crostini Platter (serves 20-25) V		
Walleye Fingers (serves 20-25)			house-made pesto, seasonal cheese spread + served with freshly toasted baguettes		\$90
breaded walleye, homemade tartar sauce		\$200	Charcuterie Platter (serves 20-25)		
Bacon Wrapped Shrimp (serves 20-25)			seasonal selection of dry aged cured meats, cheese, fruit, crackers		\$175
glazed with bourbon sauce		\$200			

BAG LUNCH		\$15/EACH	
<i>includes condiments, bag of chips and a chocolate chip cookie</i>			
Choice of one sandwich or salad			
Sandwich Choices		Salad Choices	
»turkey and swiss		»house salad	
»ham and cheddar		»caesar salad	

LUNCH + DINNERS

GRILLED BUFFET

served with mac & cheese, chips, coleslaw

Select One Protein

additional protein \$4/person

- »hot dog **GF DF**
- »bratwurst **GF DF** \$18/
- »hamburger **GF DF** person
- »bbq pulled chicken **GF DF**
- »bbq pulled pork **GF DF**

TACO BAR

served with flour tortillas, house-made corn tortilla chips, lettuce, cheese, pico de gallo, salsa, sour cream, guacamole

Select One Protein

additional protein \$4/person

- »seasoned beef **GF DF**
- »chipotle marinated chicken **GF DF** \$18/person
- »pork carnitas **GF DF**
- »fajita vegetables **GF DF V**

PIZZAS

Large 12" Pizzas (serves 3-5)

»cheese	\$14
»pepperoni	\$16
»sausage	\$16
»margherita V mozzarella cheese, cherry tomato, basil, balsamic reduction	\$16
»meaty pepperoni, sausage, bacon	\$18





DINNER BUFFET

served with dinner rolls, butter, and salad

ENTRÉES

Lemon & Herb Grilled Chicken

in a pan-roasted chicken jus sauce (gluten free upon request) with garlic mashed potatoes and tri-colored glazed carrots

buffet \$30/
person

Pan Roasted Salmon GF

in a lemon caper butter sauce with garlic mashed potatoes and tri-colored glazed carrots

buffet \$35/
person

Filet Mignon

in a rich demi-glace sauce (gluten free upon request) with garlic mashed potatoes and tri-colored glazed carrots

market value

Wild Mushroom Ravioli

in a garlic and white wine cream sauce with tri-colored glazed carrots

buffet \$30/
person

SIDE OPTIONS UPGRADES

»creamy parmesan polenta \$3/person
»herb roasted baby red potatoes \$3/person
»vegetable medley \$3/person

»roasted brussel sprouts with bacon \$4/person
»sweet corn succotash \$4/person

Banquet staff available to serve buffet upon request for additional fee.





A LA CART + DESSERTS

A LA CART	
Garden Salad <i>(serves 15-20)</i> V cherry tomatoes, cucumbers, croutons	
Select Two Dressings	\$35
»ranch GF »blue cheese GF »french GF DF »balsamic vinaigrette GF DF	
Caesar Salad <i>(serves 15-20)</i> parmesan cheese, croutons, caesar dressing	
	\$35
Kettle Chips GF <i>(serves 15-20)</i>	\$18
Popcorn GF <i>(serves 15-20)</i>	\$18
Trail Mix GF <i>(serves 15-20)</i>	\$18

DESSERT	
Assorted Cookie Tray V assortment of freshly baked cookies	\$25/dozen
Brownies V	\$30/dozen
Cheesecake Bites	\$25/dozen





BAR SERVICE

Bar services require a reservation and confirmation a minimum two weeks before the event.

All alcohol is provided and serviced by Three One Six Bar + Grill. Outside alcohol is prohibited.

Minimum: Bar tabs not reaching the minimum \$300 in beverage sales will be charged the remaining difference.

Portable Bars: Groups renting the Bassett Creek South Room, Valley Room, Lawn Bowling Green, or additional spaces requiring a portable bar set-up will be charged a \$100 bar set-up fee. Events over 50 people require two bartenders.

Pricing and Gratuity: Prices include all MN sales tax and MN liquor tax. Hosted bars will be charged an automatic 18 percent gratuity, plus 7.525 percent tax on the gratuity.

We Card Everyone

Brookview follows a We Card Everyone policy for all alcohol purchases. Please inform your guests to have proper identification at your event.

Please Drink Responsibly

BAR SERVICE

NON-ALCOHOLIC BEVERAGES

Fountain soda \$3.50

Bottled soda \$4

Bottled water \$3.50

Powerade \$4

Lemonade, iced tea, soda
served with 12-oz cups

pitcher \$15

32-cup server \$60

Orange Juice
served with 12-oz cups

pitcher \$16

HOT BEVERAGES

served with 8-oz cups

Coffee (regular or decaf served
with sugar and creamers)

12-cup server \$24

24-cup server \$48

36-cup server \$72

Tea

hot water server \$20

tea bags \$2

Hot Chocolate

12-cup server \$28

24-cup server \$52

36-cup server \$76

BEER

Domestic	Budweiser	
	Coors Light	\$425/keg*
	Michelob Golden Light	\$6/glass

Minnesota Craft	Bald Man (<i>Eagan</i>)	
	Excelsior (<i>Excelsior</i>)	
	Grain Belt (<i>New Ulm</i>)	
	Headflyer (<i>Minneapolis</i>)	
	Inbound Brew Co (<i>Minneapolis</i>)	
	Indeed (<i>Minneapolis</i>)	\$525/keg*
	Liftbridge (<i>Stillwater</i>)	\$7/glass
	Omni (<i>Maple Grove</i>)	
	Starry Eyed Brewing Co (<i>Little Falls</i>)	
	Summit (<i>St Paul</i>)	
Surly (<i>Minneapolis</i>)		
Utepils (<i>Minneapolis</i>)		

Craft	Alaskan (<i>Juneau, AK</i>)	
	Angry Orchard (<i>Cincinnati, OH</i>)	
	Bell's (<i>Comstock, MI</i>)	
	Blue Moon (<i>Denver, CO</i>)	
	Boulevard (<i>Kansas City, MO</i>)	
	Crispin (<i>Colfax, CA</i>)	\$525/keg*
	Founders (<i>Grand Rapids, MI</i>)	\$7/glass
	Goose Island (<i>Chicago, IL</i>)	
	Kona (<i>Kailua Kona, HI</i>)	
	Leinenkugel (<i>Chippewa Falls, WI</i>)	
Samuel Adams (<i>Boston, MA</i>)		
Sierra Nevada (<i>Chico, CA</i>)		

Import	Corona Light	
	Dos Equis Amber	\$425/keg*
	Newcastle Brown Ale	\$7/glass
	Stella Artois	

Bottled/ Canned	Domestic	\$6
	Premium	\$7
	Craft	\$7
	Non-alcoholic	\$6

*Inquire about other beer options. Craft pricing may vary.



WINE SERVICE

WINE

House	Albertoni	
	»Pinot Grigio	\$6.50/glass
	»Merlot	\$19/bottle
Premium	Giesen	
	»Sauvignon Blanc	\$7.50/glass
	Smith & Perry	\$26/bottle
	»Pinot Noir	
Luxury	San Angelo	
	»Pinot Gris	
	Peyrassol La Couix	
	»Rosé	\$9.50/glass
	J. Lohr	\$30/bottle
	»Cabernet	
	Sterling	
	»Chardonnay	

SPARKLING WINE

Premium	Korbel	\$7.50/glass
	»Brut	\$40/bottle
	»Rosé	
	Zonin	
	»Prosecco	\$9.50glass





THREE ONE SIX

BAR + GRILL

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