

JAX CAFE

EVENT MENU



SINCE 1933

Welcome

Thank you for considering Jax Cafe for your special event. For 85 years the Kozlak Family and the entire Jax Staff have entertained generations of guests. We strive to maintain the highest quality food and customer service possible. Each event is considered unique and our culinary staff offers a wide variety of fare for your selection. We proudly provide each individual with the special attention that makes an event at Jax memorable for all involved. We look forward to assisting you with the planning of your event.

Cheers!
Bill Kozlak Jr. & Staff

Jax History

In 1910, grandfather Stanley Kozlak built his business on the corner of 20th and University Avenue N.E. The building housed his furniture, hardware, and funeral services, plus the local dance hall. Stanley was an active community member from the beginning. He arranged passage for Polish, Russian and Slovak people to immigrate to northeast Minneapolis, where he found them housing and jobs. When Prohibition ended in 1933, Jack Dusenka obtained a liquor license for Jax Bar and Cafe in the portion of the building where our main bar is located today. The unique spelling of Jax name is the result of the signmaker's recommendation. As he began to prepare the sign, he suggested using an "x" in Jack's to give it an unusual, and memorable, spelling.

In 1943, our grandparents, Joseph and Gertrude, purchased the cafe with its 56-person seating capacity. With just four employees and very high standards, they set to work. In those days, Grandpa was purchasing agent, personnel director, advertising manager and occasional cook or bartender. Grandma helped in the kitchen and developed some of the salad dressing recipes still used today. Hard work and hospitality to their guests paid off, and began a family tradition. In just ten years, Jax Cafe expanded to occupy the entire main floor of the present building.

In 1965, father Bill, uncles Joe and Jack purchased the family business from Joe, Sr. and Gertrude. Eventually Joe moved on to run what was Mr. Joe's in St. Paul. In 1979, Dad purchased the business from his brother, at which time Jack set off to open Kozlak's Royal Oak and Bill took full ownership responsibility at Jax. Five years later mother Kathy came on board to work by Dad's side. Her first accomplishment was introducing our now famous Sunday buffet brunch. This was a big step as Jax was closed on Sundays until this time. Through hard work and patience it paid off as the community eventually accepted this change and it is now common to serve over 300 guests each Sunday. Mom and Dad used what they learned from Joe and Gertrude to bring Jax to the next level of dining. By adding their great knowledge of food and service and always demanding the highest standards from their staff, they created "What dining out was meant to be." It was always very important that our guests have a dining experience, not just a meal. Over the years, Bill and Kathy developed a very loyal and regular clientele by their hard work and constant presence. They also made beautiful interior changes to the bar, dining room and banquet room. With their knowledge of how to make good things happen, they introduced several special occasion events that have become Minnesota traditions for many, such as: The Golden Strings dinner shows, Hunters' Dinners, the famous New Year's Eve Celebration and many more.

Today, Jax stands as a two-story restaurant famed for its cuisine and esteemed by the community as a trusted friend. In keeping with family tradition, we are the third Kozlak generation happy to serve you.



Jax Banquet Special

\$43.95

This item is for the entire party only

Jax House Salad

Choice of Entree:

- GF** ♦ Certified Angus Beef Sirloin, 8 oz chateau cut Bordelaise, Mashed Potatoes, and Vegetable
- GF** ♦ Broiled Norwegian Salmon, with citrus beurre blanc roasted Yukon gold potatoes, and chef's vegetable
- ♦ Chicken Chardonnay, Boneless Chicken Breast, Chardonnay, Parmesan Cream Sauce, Wild Rice Pilaf, Vegetable
- ▼ ♦ Butternut Squash Ravioli, Sage Cream Sauce

Baileys Chocolate Torte

The Ultimate Banquet Special

\$51.95

This item is for the entire party only

Passed Appetizers upon Arrival (*choose up to 3*)

Caprese Skewers, Jax Famous Crab Rolls, Bacon-Wrapped Cream Cheese stuffed Cherry Peppers, Italian Sausage Rolls, Assorted Crostinis, Polish Sausage on Pretzel Rounds, Roast Beef and Boursin Grassini Lollipop, Puff Pastry (with Apple, Brie, and Carmalized onion)

Jax House Salad

Choice of Entree:

- ♦ Sirloin or Braised Beef Short Ribs
- ♦ Ritz Cracker Crusted Walleye or Oven Broiled Norwegian Salmon
- ♦ Chicken Chardonnay, Boneless Chicken Breast, Chardonnay, Parmesan Cream Sauce, Wild Rice Pilaf, Vegetable
- ▼ ♦ Butternut Squash Ravioli, Sage Cream Sauce

One wine pour with Entree

Baileys Chocolate Torte



the Ultimate Wedding Package

To simplify your special day, we offer this complete wedding reception plan that provides everything you'll need from cocktails through dessert and beyond, for a wedding of your dreams.

Jax Wedding Package:

- ◆ First hour open bar (house brands & domestic beer)
 - ◆ Butler passed appetizers on arrival
 - ◆ Champagne toast with Salad
 - ◆ Wine pour with Entree
- ◆ Complimentary use of AV Equipment
 - ◆ Late Night Snacks
- ◆ Bailey's Chocolate Torte for dessert

\$90 Entree Choices:

- ◆ Certified Angus Beef Sirloin, 8oz center cut
 - ◆ Chicken Chardonnay
 - GF** ◆ Salmon
 - ◆ Walleye
 - ◆ Braised Boneless Short Ribs
 - ◆ Pork Chops
 - GF** ◆ Pork Medallions

\$95 Entree Choices

- GF** ◆ Prime Rib, 12 oz
- ◆ Filet Mignon, 8 oz
- GF** ◆ New York Strip, 14 oz
 - GF** ◆ Halibut
 - GF** ◆ Scallops



Room Capacities and Features



Cosmopolitan Room

- ◆ 100-300 guests
- ◆ 2 Bars
- ◆ Wireless Internet
- ◆ Dance Floor
- ◆ PA



Celtic Room

- ◆ 25-45 guests
- ◆ Fireplace
- ◆ Wireless Internet



Round Table Room

- ◆ 50-100 guests
- ◆ PA
- ◆ Wireless Internet
- ◆ Fireplace
- ◆ Bar



Garden Room

- ◆ 25-32 guests
- ◆ Overlooks Old World Garden



University Room

- ◆ 25-32 guests
- ◆ Stained Glass Window

Please contact

Bill Kozlak

OR

Hayley McFarland, Sales & Events Manager
with questions regarding
banquet arrangements:

612-789-7297 Option 2

OR

events@jaxcafe.com



Room Deposit

A deposit is required with the reservation of a private room. The deposit amount will be deducted from your total guest check at the conclusion of your event. The deposit however, is non-refundable if the reservation is cancelled and the room is not re-booked. If the room is re-booked with equal arrangements your deposit will be refundable.

Menu Selections

We offer a wide variety of traditional entrees, hors d'oeuvres and beverages. If an item you desire is not found amongst our menu selections, we would be pleased to customize your menu to meet your tastes. If you choose multiple entrees for your event, an in-house identification system will be provided by Jax Cafe. Our creative staff looks forward to assisting you in planning your special menus.

Food and Beverage Minimums

As a general practice, Jax does not have a Food & Beverage minimum. A minimum number of guest are required to secure a private room. That guaranteed number of guests is the minimum number of entrees that will be charged. There are certain times of the year that Food & Beverage minimums will be enforced in order to have a private room.

Menu Guarantees

Four weeks prior to your event, we require an estimated number of attendees. We request a guaranteed number of attendees 72 hours before your event's date. This number may be increased but not reduced.

Food and Beverage Regulations

Health Department regulations require that all food and beverage consumed on the premises be prepared by Jax Cafe. In addition, Health Department regulations prohibit us from allowing our guests to take home extra food and beverage not consumed during the course of an event. Exceptions include wedding and specialty cakes prepared by an outside vendor.



Prices, Sales Taxes and Service Charges

Our banquet menu prices are based on market conditions and are subject to change without notice. Once your menu is selected, prices are then confirmed for ten weeks prior to your event. All food and beverage selections are subject to applicable sales taxes.

Food 8.025%	Alcohol 10.525%
Gratuuity 18%	Facility Fee 2%
Banquet Captain \$100 - for groups over 100 guests	

Payment

Payment is required at the conclusion of your event. Acceptable forms of payment include cash, check, all major credit cards and money orders. Gift Cards or Promotional Cards are not accepted

Outside Services

We will be happy to provide referrals to aid you in the planning of your event. Securing additional vendors such as entertainment, florists, and bakers is the responsibility of each guest. We ask that the name and phone number of each vendor be provided to us prior to your event. It is important that we're aware of the arrival, location and set up of all outside services.

Bartender Charges

There will be a charge of \$100.00 per bartender if sales of less than \$250.00 are not reached per bar.

Miscellaneous Policies

- ◆ Jax Cafe reserves the right to modify and restrict the amount of equipment used by entertainers. We also reserve the right to monitor and adjust volume levels throughout the course of your event.
- ◆ Fire code prohibits the presence of an open flame in the restaurant. All candles must be in votives or otherwise have the flame contained.
- ◆ The use of glitter, confetti or similar substance is prohibited.
- ◆ The use of tape or other adhesive on the walls is prohibited.
- ◆ Jax Cafe is not responsible for any items left on the premises before or after an event.
- ◆ Jax Cafe reserves the right to change rooms, dependant on final guest count.

Audio Visual

◆ Podium & Microphone	No Charge
◆ Small Screen	\$20
◆ Projector	\$100
◆ Large Screen	\$50

Additional Services

◆ Votive Candles	\$5.00 per table
◆ Mirrors	\$5.00 per table
◆ Ice Carvings	\$350.00 and up
◆ Martini Luge	\$350.00 and up
◆ Flip Chart and Markers	\$25.00
◆ Laptop / DVD Projector (<i>in Cosmopolitan Room only</i>)	\$100.00
◆ Wine Bottle Candelabrum	\$7.00 per table

