

STOCK & BOND

HERITAGE STEAK & AMERICAN WHISKEY

PRIVATE EVENTS





PRIVATE DINING AT STOCK & BOND

Located in the historic Farmers & Mechanics Savings Bank in the heart of Minneapolis, Stock & Bond is a modern interpretation of the classic steakhouse that pays homage to the nation's rich agricultural history via traditional dishes and heritage steaks paired with American whiskey.

The stylish space is energized by a contemporary Farmers & Mechanics mural that spans the ceiling, and glowing displays of whisk(e)y from across the United States and around the globe.

Host your next gathering in one of Stock & Bond's intimate private dining rooms. Each space features unique artwork inspired by the rich history of the Bank and Downtown Minneapolis.

THE BANKERS ROOM

CAPACITY - 22 Reception & Seated



THE GOLD ROOM

CAPACITY - 24 Seated



THE FARMERS ROOM

CAPACITY - 10 Reception & Seated



THE MECHANICS ROOM

CAPACITY - 8 Reception & Seated





MERCHANTS

\$125 PER GUEST

APPETIZER

Served Family Style

Burrata

CHEF'S SEASONAL PLATING

SALAD

Caesar

BABY ROMAINE, PARMESAN CROUTONS

ENTRÉE

Tablesides Choice of Entrées

Grilled Salmon

CHEF'S SEASONAL PLATING

Sage & Shallot Roasted Chicken

WILD ACRES HALF CHICKEN,
WHIPPED POTATOES, MUSHROOMS,
PAN JUS, HERBS

Filet 6 oz

Surf & Turf

FILET MEDALLION, COLOSSAL SHRIMP

SIDES

Served Family Style

Asparagus

BÉARNAISE, TOGARASHI

Whipped Potatoes

OH SO MANY CHIVES

DESSERT

16-Layer Chocolate Cake

HERITAGE

\$140 PER GUEST

APPETIZER

Served Family Style

Burrata

CHEF'S SEASONAL PLATING

Steak Tartare

CORNICHONS, HORSERADISH,
SHALLOTS, QUAIL EGG YOLK,
FRISÉE, CROSTINI

SALAD

Tablesides Choice of Salad

Caesar

BABY ROMAINE, PARMESAN CROUTONS

Wedge

HERITAGE BACON, CHERRY TOMATOES,
CRISPY SHALLOTS, HOUSE-MADE BLUE
CHEESE DRESSING

ENTRÉE

Tablesides Choice of Entrées

Grilled Salmon

CHEF'S SEASONAL PLATING

Sage & Shallot Roasted Chicken

WILD ACRES HALF CHICKEN,
WHIPPED POTATOES, MUSHROOMS,
PAN JUS, HERBS

Filet 10 oz

Prime Ribeye 14 oz

SIDES

Served Family Style

Asparagus

BÉARNAISE, TOGARASHI

Whipped Potatoes

OH SO MANY CHIVES

Elote-Style Corn

GUAJILLO, LIME, CREMA

DESSERT

*Chef's Seasonal Selection of
Assorted Mini Dessert Platters*

HIGH ROLLER

\$175 PER GUEST

APPETIZER

Served Family Style

Burrata

CHEF'S SEASONAL PLATING

Salmon Crispy Rice

SRIRACHA AIOLI, TOGARASHI,
SOY GLAZE

Steak Tartare

CORNICHONS, HORSERADISH,
SHALLOTS, QUAIL EGG YOLK,
FRISÉE, CROSTINI

SALAD

Tablesider Choice of Salad

Caesar

BABY ROMAINE, PARMESAN CROUTONS

Wedge

HERITAGE BACON, CHERRY TOMATOES,
CRISPY SHALLOTS, HOUSE-MADE BLUE
CHEESE DRESSING

ENTRÉE

Tablesider Choice of Entrées

Sage & Shallot Roasted Chicken

WILD ACRES HALF CHICKEN,
WHIPPED POTATOES, MUSHROOMS,
PAN JUS, HERBS

Seared Diver Scallops

CHEF'S SEASONAL PLATING

Newman Farms Heritage Pork Chop

CHEF'S SEASONAL PLATING

Filet 10 oz

Dry-Aged Prime Ribeye 18 oz

New York Strip 12 oz

FELLERS RANCH AMERICAN WAGYU

SIDES

Served Family Style

Asparagus

BÉARNAISE, TOGARASHI

Whipped Potatoes

OH SO MANY CHIVES

Elote-Style Corn

GUAJILLO, LIME, CREMA

Mac 'n Cheese

FONTINA, PARMESAN, AGED
CHEDDAR, JALAPEÑO, CRUMBS

DESSERT

*Chef's Seasonal Selection of
Assorted Mini Dessert Platters*

DINING ENHANCEMENTS

CANAPÉS

*Greet Your Guests with Cocktails and Canapés in a Semi-Private Lounge Overlooking the Dining Room.
Priced Per Each*

Black Angus Steak Tartare Bites \$8
CORNICHONS, HORSERADISH, SHALLOTS,
QUAIL EGG YOLK, FRISÉE, CROSTINI

Salmon Crispy Rice Bites \$6
SRIRACHA AIOLI, TOGARASHI, SOY GLAZE

Mini Crab Cakes \$7
MUSTARD RÉMOULADE, HERB SALAD

*Yellowfin Tuna Tartare
Bites \$8*
SICILIAN CAPER RELISH,
YUZU-TOMATO VINAIGRETTE, CHIVES

Mini Wellington \$10
BEEF TENDERLOIN, MUSHROOM
DUXELLES, PUFF PASTRY,
HORSERADISH CRÈME FRAÎCHE

Cocktail Shrimp \$7
COCKTAIL SAUCE

Caviar Tots \$7
SMOKED TROUT ROE, CRISPY POTATO,
CRÈME FRAÎCHE

Stuffed Mushroom Caps \$5
GOAT CHEESE, HERBS

Creamed Spinach \$5
CRISPY SHALLOTS, TOASTED CROSTINI

Sliders \$6
ANGUS BEEF, HOOK'S
CHEDDAR, CARAMELIZED ONIONS,
AU POIVRE

Steak Bites \$8
TOASTED CROSTINI, CHIMICHURRI

Classic Deviled Eggs \$5
CRISPY BACON,
SMOKED PAPRIKA, CHIVES

Truffle Fries \$4
PARMESAN, TRUFFLE AIOLI

FOR THE TABLE

In Addition to Your Dinner Menu, Preorder For the Table

Seafood Tower \$175 Each

Oysters On The Half Shell Half Dozen \$28 / Dozen \$42

SIXTH STREET LUNCH MENU

\$40 PER GUEST

STARTER

Served Family Style

Burrata

CHEF'S SEASONAL PLATING

ENTRÉE

Tablesides Choice of Entrées

Wagyu Beef Burger

8 OZ WAGYU BLEND, HOOK'S CHEDDAR,
CARAMELIZED ONIONS, AU POIVRE

Club Sandwich

GRILLED SOURDOUGH, TURKEY, BACON,
AVOCADO, CHEDDAR, LETTUCE, TOMATO,
HERB AIOLI

Prime Steak Sandwich

GOUDA, CRISPY SHALLOTS,
LEMON-DRESSED ARUGULA, HERB AIOLI

Classic Caesar with Seared Salmon

BABY ROMAINE, PARMESAN CROUTONS

DESSERT

Add Dessert Platters for \$10 per Guest

*Chef's Seasonal Selection of
Assorted Mini Dessert Platters*

MARQUETTE AVE LUNCH MENU

\$60 PER GUEST

STARTER

Served Family Style

Burrata

CHEF'S SEASONAL PLATING

Salmon Crispy Rice

SRIRACHA AIOLI, TOGARASHI,
SOY GLAZE

ENTRÉE

Tablesides Choice of Entrées

Chopped Salad with Steak

EGG, AVOCADO, TOMATO, CUCUMBER,
CRISPY SHALLOT, BACON, BLUE CHEESE,
BUTTERMILK-HERB DRESSING

Butcher's Cut Steak Frites

CRISPY FRENCH FRIES, BÉARNAISE SAUCE

Grilled Salmon

CHEF'S SEASONAL PLATING

Crab Cakes

MUSTARD REMOULADE, HERB SALAD

Classic Caesar with Chicken

BABY ROMAINE, PARMESAN CROUTONS

DESSERT

Add Dessert Platters for \$10 per Guest

*Chef's Seasonal Selection of
Assorted Mini Dessert Platters*

CONTINENTAL BREAKFAST

\$45 PER GUEST

FOR THE TABLE

Fresh Fruit Plate

SEASONAL FRUITS

Basket of Pastries

PRESERVES, LOCAL HONEY,
SWEET BUTTER

MAIN

Organic Oatmeal

SEASONAL COMPOTE, FLAX SEED,
CHIA SEED

Greek Yogurt Parfait

GREEK YOGURT, HOUSE-MADE
GRANOLA, BERRIES

BEVERAGE

Coffee & Tea

Orange & Apple Juice

S&B BREAKFAST BUFFET

\$60 PER GUEST

FOR THE TABLE

Fresh Fruit Plate

SEASONAL FRUITS

Basket of Pastries

PRESERVES, LOCAL HONEY,
SWEET BUTTER

Greek Yogurt Parfait

GREEK YOGURT, HOUSE-MADE
GRANOLA, BERRIES

PROTEINS

Host to Preselect Type of Protein

Bacon

APPLEWOOD-SMOKED
THICK-CUT BACON

Sausage

HERITAGE PORK SAUSAGE LINKS

SAVORY MAINS

Host to Preselect Type of Scramble

Soft Scrambled Eggs

ORGANIC EGGS & CHIVES

Mushroom & Spinach Scramble

GOAT CHEESE & CHIVES
\$5 UPCHARGE PER GUEST

STARCH

Breakfast Potatoes

SWEET MAINS

Host to Preselect Type of Sweet Griddle

Baked French Toast

LEMON-WHIPPED CREAM,
FRESH BERRIES

Buttermilk Pancakes

MAPLE SYRUP, WHIPPED BUTTER

BEVERAGE

Coffee & Tea

Orange & Apple Juice



Contact Us

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