

# *Forepaugh's Restaurant*

*Forepaugh's* has long been a pillar in the Twin Cities' dining scene. In fact, ever since the house was built in 1870, it has been host to many members of high society. It all started in 1858 when a young man named Joseph Forepaugh arrived to Saint Paul on a riverboat after finishing an apprenticeship at a wholesale imported dry goods company in Philadelphia. With the help of a partner, Forepaugh started his own dry goods store which later grew into one of the largest in the Upper Midwest. Sales grew to a half million dollars annually by 1864 and in 1865, this business became J. L. Forepaugh and Company.

Mr. Forepaugh was 36 when the first stage of this Victorian house was built in 1870. The total cost for this home was a considerable sum of \$10,000. Forepaugh's continued success allowed him to retire after 10 years of work, after which he traveled with his wife Mary and their five children. In 1886, Joseph auctioned off all of his fine imported furnishings and sold the house.

The homestead was sold to General John Henry Hammond, a retired Civil War veteran who had been General Sherman's Chief of Staff. About the same time, the Summit Avenue district began to bloom. Electric Streetcars could make it up the hill more easily than horse-drawn carriages. By the late 1880's, the Irvine Park area began to decline. Unfortunately, the home began to deteriorate, as did many large mansions in the area. It became a boarding house until the St. Paul Housing and Redevelopment Authority shut it down in 1973.

A private company bought the mansion and reopened it as a restaurant in 1976. In 2007, Bruce Taher had the opportunity actualize his fine dining concept by renovating the house into the glowing masterpiece you see today.

When Bruce Taher opened *Forepaugh's*, he drew upon Chef Donald Gonzalez's culinary artistry to bring you creative food made from the freshest, locally-sourced ingredients whenever possible. Local and regional farmers and artisans who employ traditional and sustainable farming practices provide us with food that is simply more nutritious while maintaining a smaller carbon-footprint.

Stepping into *Forepaugh's* brings to mind a time when local or organic ingredients were not something you had to pay extra for. Our food is made in house, including our sauces- some of them take up to 5 days to prepare!

We specialize in intertwining traditional techniques with modern cooking methods. Whether you are stopping by for a quick bite before or after the game or to celebrate that special occasion, we welcome you to enjoy our spirited bar, our award winning restaurant or the Victorian banquet facilities, and all that is *Forepaugh's*.

## **Forepaugh's Restaurant Banquet Information and Policies**

Forepaugh's Restaurant is pleased to provide event-planning services to you. We hope the following information will answer any questions you have. If not, please let us know!

### **Complimentary Amenities**

Ivory Linens

China, Flatware, Stemware, Tables and Chairs

Votive Candles and Seasonal Flowers in a Petite Vase for each Dining Table

Parking

On-Site Event Planner

### **Deposits and Payments**

A booking is not considered confirmed until a signed contract has been received including a valid credit card number. All events must be paid in full at the conclusion of the event. Acceptable forms of payment include cash and /or major credit cards. Forepaugh's Restaurant does not accept checks.

### **Menu**

Due to market fluctuations, banquet and beverage menu prices are subject to change without notice. Prices will be guaranteed on all signed Banquet Event Orders within thirty (30) days of a confirmed event. Menu prices do not include tax or gratuity. Forepaugh's Restaurant shall have the right to substitute product based on quality or availability.

To ensure quality service, we require a limited menu for parties over 14 people. A limited menu with a preorder is required for parties of 25 or more.

For a served meal, you may choose up to three (3) entrée selections plus a vegetarian entrée selection. Those selections must be submitted at least one week prior to an event. Menus with multiple entrée selections require an entrée identification code for each guest at the table.

### **Menu Selection and Guaranteed Attendance**

In order to ensure the availability of your menu items, your menu selections must be submitted to the catering manager at least 7 business days prior to the function date. Forepaugh's Restaurant also requires entrée counts 7 business days prior to the function date. Guarantee's include food, hosted beverages and hosted bar items, unless otherwise specifically indicated.

It shall be the client's responsibility to notify Forepaugh's Restaurant of the final number of attendees no later than 3 business days prior to the date of an event. The Client's final guest count is considered a guarantee not subject to reduction and charges will be assessed accordingly. The Client's final billing will be based on this guarantee or the actual number of guests served, whichever is greater.

### **Food and Beverage Minimums**

Each dining area reserved requires a food and beverage minimum plus tax and gratuity based on seating capacity and typical demand for that area.

### **Health and Insurance Regulations**

All food, alcoholic and non-alcoholic beverages must be supplied, prepared and served by Forepaugh's Restaurant with the exception of specialty cakes, which must be obtained from a licensed and insured bakery.

## *Forepaugh's Banquet Policies Continued*

Homemade cakes are not allowed. If the Client chooses to obtain a cake from a licensed and insured bakery there will be a \$2.50 plating fee per guest.

### **Alcoholic Beverage Service**

Bar service may be offered until midnight Monday through Saturday and Sunday until 11:00pm. All alcoholic beverages must be provided and served by employees of Forepaugh's Restaurant. The legal drinking age in the state of Minnesota is 21 for all alcoholic beverages. In accordance with the laws of our state, we reserve the right of our trained staff to assess the level of alcoholic consumption and act accordingly.

### **Gratuity and Taxes**

All food, non-alcoholic beverages, liquor, beer and wine are subject to a voluntary 20% gratuity.

All food, non-alcoholic beverages, liquor, beer, wine, subcontracted rentals and catering- related services are subject to required sales tax.

### **Banquet Event Order Form**

All Clients are required to approve a Banquet Event Order sheet detailing event logistics such as the guest count, timing of the event, bar arrangements, menu, dessert, music and outside vendors. This ensures that all event details have been approved by the Client and Forepaugh's Restaurant. The Banquet Event Order Form must be approved and signed seven (7) business days prior to the function. Floor plans and final guest count must be finalized three (3) business days prior to the function. Forepaugh's Restaurant reserves the right to control all sound and lighting on the premises.

### **Cancellation Policy**

Clients may cancel their function by contacting the catering manager.

Forepaugh's Restaurant requires a 30 day cancellation notice. Clients canceling within 30 days or less of a scheduled event are subject to a \$200 cancellation fee. The cancellation fee will be charged to the credit card number on the Client's signed Contract on the day the event is cancelled. The cancellation fee becomes the property of Forepaugh's Restaurant and covers Forepaugh's Restaurant's administrative costs and other business losses, which result from the Client's failure to fulfill the terms of the Contract.

### **Smoking Policy**

Forepaugh's Restaurant is a non-smoking facility in compliance with the Minnesota Indoor Clean Air Act. Smoking is limited to designated outdoor locations.

### **Audiovisual**

Forepaugh's Restaurant is not responsible for and will not provide any technical assistance with audiovisual equipment that the Client provides.

Contact our catering manager to make arrangements. Additional charges may apply.

### **Coat Check Service**

Coat check service may be provided for a fee of \$1 per guest from your final guest count guarantee.

### **Valet Parking**

Valet Parking is available for a fee of \$5 per car parked. A ten car minimum is required to schedule Valet Service.

## *Forepaugh's Banquet Policies Continued*

### **Liability**

Forepaugh's Restaurant does not assume responsibility for injury to any persons or damage to or loss of any merchandise, equipment, or personal belongings. Please make arrangements for your belongings to leave with you.

### **Decorations**

All decorations must be approved by Forepaugh's Restaurant. Clients are responsible for the distribution, set-up and collection of all materials and decorations provided by the Client. No tape, nails, pins or tacks may be directly applied to or onto the inside or outside walls, ceilings, windows and door glass or frames. No items may be left overnight and decorations must be removed by the client at the end of the event. Forepaugh's Restaurant will assume no financial responsibility for any damages or theft of equipment, decorations or personal properties. Sand, birdseed, glitter, rice and confetti may not be used inside or outside of the restaurant.

### **Wedding Ceremonies**

If the Client wishes to hold a wedding ceremony at Forepaugh's Restaurant a \$250 ceremony set-up fee will apply to the space needed for the event. Some limitations and exceptions may apply. Forepaugh's Restaurant can accommodate up to 30 people for a wedding ceremony. Wedding ceremonies must be held no later than 3:00 pm.

### **Wedding Cakes**

Wedding cakes must be obtained from a licensed and insured bakery. The Client will be charged a \$2.50 plating fee per guest. Forepaugh's Restaurant cannot be responsible for placement of flowers or decorations on wedding cakes.

### **Advertising / Program Policy**

Any printed materials or advertising referring to the use of Forepaugh's Restaurant or its premises with the respect to the event must receive prior written approval from Forepaugh's Restaurant. All entertainment and programs must receive written approval by Forepaugh's Restaurant before completion of the Banquet Event Order.

### **Storage and Approval of Materials**

Client agrees that Forepaugh's Restaurant will not accept and store shipments of any materials prior to the time said materials are required for the event. All shipments must receive prior delivery approval from Forepaugh's Restaurant. All items and materials used in presentations or in decorating must receive prior approval from Forepaugh's Restaurant. No item may be left overnight and decorations must be removed by the client or client's vendors at the end of the event. Forepaugh's Restaurant will assume no financial responsibility for any damages or theft of equipment, decorations or personal properties.