

BELLECOUR

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PRIVATE DINING EXPERIENCES

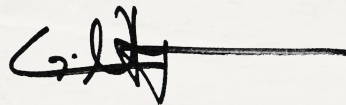
107 N 3rd AVENUE
MINNEAPOLIS, MN 55401

A PRIVATE DINING EXPERIENCE AT BELLECOUR

At Bellecour, we aspire to provide our guests with an incomparable dining experience that is centered around unwavering attention to detail with the comfort of a neighborhood restaurant. Our goal is to ensure that you and your guests feel at home in our space, enjoying an excellent French-inspired meal with warm and attentive service.

The materials enclosed will introduce you to our private dining program and the customizable options that exist within it. Booking events can quickly become complicated and tedious and we strive to make it as simple as possible. We encourage you to engage the assistance of our dedicated private dining team throughout the planning process to craft an experience that you and your guests will remember always.

The Bellecour team is committed to making your private dining experience an outstanding one from the moment you make the first phone call until the last guest leaves the party.



Gavin Kaysen, Chef / Owner



MEET CHEF GAVIN KAYSEN

Gavin Kaysen is an award-winning chef and founder of [Soigné Hospitality Group](#) in Minneapolis known for his nationally recognized group of restaurants as well as his leadership in the culinary profession.

His Minnesota restaurants include [Spoon and Stable](#), [Demi](#), the Mediterranean-inspired [Mara](#) in Four Seasons Hotel Minneapolis, and two locations of [Bellecour](#). In 2025, Soigné Hospitality expanded with its first restaurant outside of the state with [The Merchant Room](#) in Naples, Florida, in collaboration with Naples Beach Club, a Four Seasons Resort. Chef Kaysen's catering company, [KZ ProVisioning](#), created in partnership with Chef Andrew Zimmern, fuels the Minnesota Wild and the Minnesota Timberwolves.

With the aim of supporting the next generation of young culinarians, Chef Kaysen serves as the President of the ment'or BKB Foundation Team USA where he collaborates with two of his mentors, and the world's most celebrated chefs, Daniel Boulud and Thomas Keller. For his own team, he serves as the co-founder of [Heart of the House Foundation](#), a non-profit created at the start of the pandemic to sustain the growth, health, and prosperity of the Soigné Hospitality family now and in the future.

As part of his non-profit work, Chef Kaysen is also on the board of directors for the Fastbreak Foundation, the official charity for the Minnesota Timberwolves, Minnesota Lynx, T-Wolves Gaming and the Iowa Wolves, which offers multi-year and annual grants that focus on the areas of Education, Inclusion and Wellness.

Chef Kaysen is the proud recipient of two James Beard Awards—Rising Star Chef of the Year in 2008, and Best Chef: Midwest in 2018. He is the author of two self-published books: his cookbook, *At Home*, a finalist in the IACP Awards' "Self-Published" category; and *The Synergy Series*, celebrating mentorship and collaboration in the culinary world.

YOUR PRIVATE EVENT AT BELLECOUR

When you host a private experience at Bellecour, the entire space becomes your dining room for the night. From birthday celebrations to holiday parties, the bistro can host **seated events for up to 43 guests** and **reception-style events for up to 50**.





THE CUISINE

The menu at Bellecour is rooted in French tradition, with plenty of Midwestern touches of comfort and delight. Classic dishes like steak frites and French onion soup are offered alongside modern inspirations.



THE MENU

We offer a three course menu for you and your guests.

The menu below is a sample, our menu changes frequently as ingredients come in and out of season.

FIRST COURSE

Beet Salad

endive, apple, blue cheese, hazelnuts

MAIN COURSE

CHOICE OF:

Cod

puy lentils, vadouvan curry, parsley oil

or

Steak Frites

snake river farms flat iron,

sauce au poivre, pommes frites

DESSERT

Profiterole

orange cointreau ice cream,

chocolate sauce



WELCOME RECEPTION

A reception is the perfect way to begin your event. It allows guests to mingle while enjoying a cocktail and some of our favorite passed canapés for a half hour before sitting down to dinner.

PASSED CANAPES

Oeufs Mimosa (gf, df, veg avail)

Beef Tartare (df)

Pommes Rosti (gf)

Gougères

Salmon Rillettes

A LA CARTE SHELLFISH TOWER

Oysters on the Half Shell
(minimum 1 dozen)

Chilled Shrimp
(minimum 2 dozen)

2 pounds Maine Lobster

Shellfish Spread
Market Price





BEVERAGES AT BELLECOUR

COCKTAILS + BEER

Your private event includes an open bar. All of our house cocktails (with and without alcohol) are available upon guest arrival and throughout the meal, in addition to classic cocktails.

Prefer to highlight a specific cocktail for a celebrated guest? The team will create a cocktail based on spirit and flavor preferences.

WINE

We invite you to pre-select 2 whites, 2 reds, and a sparkling wine to offer your guests throughout their meal. Our curated list highlights French regions; we invite you to consult with our wine team on your selections for the evening.

COFFEE & TEA

Beverage service is also available with your dessert course for guests who would enjoy coffee or tea.

OPTIONAL AMENITIES

CHEF APPEARANCE & DEMONSTRATION

Chef Gavin Kaysen will visit with your guests, tell a few stories, discuss his life's work, and walk you through the preparation and presentation of a dish. Please inquire for fees and availability.

TAKEAWAY GIFTS

Send your guests home with a sweet reminder of the evening. We offer Bellecour Bakery's madeleines, macarons, or shortbread packaged beautifully for guests to enjoy.





AT HOME BY GAVIN KAYSEN

Chef Gavin Kayesen loves to cook on his days off. In his first cookbook, *At Home*, he applies the lessons he's learned in professional kitchens from the world's best chefs (and his grandmother, Dorothy) to feeding his family and friends. Step-by-step instructions ensure your dinners are just as delicious!

Signed copies of *At Home* are available to add to your event for \$35 per book, plus tax.




LOCATION

Bellecour is located in the heart of the North Loop. Metered street parking is available, and valet parking is also available just adjacent to the restaurant. Valet hours are 5pm – 10pm daily.

Prefer to host valet for your guests? We're happy to help coordinate with our valet partners. Inquire with our Hospitality Director for more information.





MERCI!

Interested in hosting your event at Bellecour? Share some details [via our website](#) and our Hospitality Director, Nicola Goeden, will reach out *tout de suite!*