

The Banquet Package is \$30 per person (sales tax and service charge not included), and includes a five course family style dinner and admission with reserved group seating for the show. We start you off with the Sample Dinner Menu (see below). You can then customize your group gathering with any of the additional menu options to make the experience truly your own. We require a 30% non-refundable down-payment (21 days in advance) and a 7 day final count guarantee.

Sample Dinner Menu

House Salad

Romaine lettuce, julienne cabbage, tomato and croutons drizzled with balsamic vinaigrette

Four Cheese Pasta Shells

Jumbo pasta shell filled with ricotta, parmesan, mozzarella and romano cheeses topped with a roasted red pepper sauce

Chicken Florentine

Chicken breast sautéed with bacon and spinach in a cream sauce.

Stuffed Flounder Rollups

White, flaky, mild and hand-rolled Flounder with a delicious scallop and crab stuffing. Topped with white wine butter sauce.

Grilled Flank Steak

Served medium to medium rare over potato cakes and topped with a red wine mushroom sauce.

Entrée Options

Any one of the entrée options can be substituted into the Sample Dinner Menu.

additional cost/person

Pasta

Bow Tie Pasta	-
Tossed with fresh vegetable & roasted sweet pepper sauce	
Fettuccine with Pesto Cream Sauce	-
Five Cheese Ravioli	-
Ravioli pasta stuffed with Parmesan, asiago, sharp provolone, ricotta and mozzarella cheeses. Topped with a roasted tomato & fresh basil sauce	
Roasted Vegetable Rigatoni	-
Grilled, marinated portabella mushrooms, artichokes & onions tossed with Marsala wine, Parmesan & cream	

Poultry

Asian Dry Rub Chicken	\$1
Whole cut chicken rubbed with Asian spices and roasted with ginger, garlic & scallions. Served with Sushi rice	
Chicken Marsala	\$1
Savory chicken sautéed in Marsala wine	
Coconut Curry Chicken	\$1
Zesty whole chicken pieces served with wild rice	
Roast Turkey Breast	\$1
Tender sliced turkey served with homemade dressing	
Roasted Cornish Game Hen	\$2
Served with wild rice	

Seafood

Sautéed Ginger Salmon	-
Atlantic salmon sautéed in ginger, garlic & scallions. Topped with black pepper hoisen glaze. Served with crispy cellophane noodles	
Grilled Swordfish	\$4
Swordfish fillet grilled over an open flame & covered with roasted red pepper butter	
Jumbo Black Tiger Shrimp	\$4.50
Stuffed with crab, scallops, littleneck clams & white fish	
Stir Fried Shrimp	\$6
With pea pods and served with a sake & garlic sauce	

Meat

Pork Osso Buco	\$2
Braised pork shank served with wild rice mashed potatoes	
Braised Beef Short Ribs	\$5
USDA Choice boneless short ribs braised in a red wine reduction	
USDA Choice Prime Rib Au Jus	\$6
Served medium to medium rare	
Roasted Beef Tenderloin	\$6.50
Roasted Beef Tenderloin sliced & served medium to medium rare; topped with béarnaise sauce.	

Drinks

Drink options are very easy to customize for your group. A few options available are wine bars, wine pairing, host tabs, and drink tickets. To help customize this option or for more specific pricing please talk with a manager.

Side Options

	price/per person
Garlic Mashed Potatoes	\$1
Baked Potatoes	\$1.50
Corn on the Cob	\$1.50
Sautéed Green Beans	\$1.50
with Black Pepper Hoisin Sauce	
Grilled Asparagus with Hollandaise	\$2.50

Cold Hors D'oeuvres

Fresh Fruit	Market Price
Canapé (10 per order)	
Teriyaki Chicken & caramelized onions	\$12.50
Tomato Basil w/ fresh mozzarella	\$15
Fresh Brie cheese w/ lingonberry preserve	\$15
Beef Tenderloin w/ horseradish cream	\$25
Grilled Marinated Vegetable Platter	\$45
Grilled Marinated Spicy Shrimp (30 per order)	\$55
Assorted Cold Cuts (Medium)	\$50
Assorted Cold Cuts (Large)	\$80
Fresh Vegetable Platter (Medium)	\$52
Fresh Vegetable Platter (Large)	\$87
Cocktail Shrimp (50 per order)	\$85

Hot Hors D'oeuvres

(20 per order unless otherwise noted)	
Sugar Cane Shrimp Skewer (10 per order)	\$30
Toasted Wontons	\$42
Pork Pot Stickers	\$42
Chicken Sate	\$42
Stuffed Mushroom Caps	\$42
Mini Crab Cakes	\$45
Tomato Basil Bruschetta	\$35
Vegetable Spring Rolls	\$58

Desserts

	price/per person
Fried Raspberry Rolls	\$3.00
Key Lime Pie	\$3.50
White Chocolate Champagne Cake	\$3.50
Chocolate Godiva Mousse	\$5.00
Crème Brulee Cheesecake	\$5.50
Salted Caramel Cheesecake	\$6.50
5 Layer Chocolate Cake	\$6.50

Acme Comedy Company

Acme Comedy Company has been the Twin Cities premier comedy club since 1991. We have grown to become one of the top 5 comedy clubs in the country - known for spotting and headlining top national performers like Lewis Black (*Comedy Central*), Frank Caliendo (*MAD TV*), and Nick Swardson (*Grandma's Boy*) well before they were "discovered."

Every week, Acme hosts comedy shows Tuesday through Saturdays, and the nation's hottest Open Mic Night on Mondays. Our shows generally last about ninety minutes, and consists of an Emcee, Feature, and a nationally touring Headliner.

If you're looking for a little comic relief for your group, Acme is the place to be. With 20 years of experience we have had many of Minnesota's largest corporations hold an event here; all with great things to say. With many different options available, we make it easy to customize the perfect get-together for your group.

Show times are Tuesday - Thursday at 8pm, and Friday & Saturday at 8pm or 10:30pm. The club seating capacity is 290.

Acme Comedy Company & Sticks Restaurant
708 North 1st St.
Minneapolis, MN 55401

Plan a get-together that will have everyone still laughing on Monday morning!



Banquet Events

*Company Parties
Reunions
Rehearsal Dinners
Bachelor/ette Parties
Large Social Gatherings*

Please call to make your reservations
(612) 338-6393