PRIVATE DINING

A UNIQUE DINING EXPERIENCE
UNIQUE

Finely crafted cuisine by gifted chefs paired with wines meticulously chosen by our own sommelier, delivered to you in a beautiful setting.

ADAPTABLE

With a variety of settings for private and semi-private dining, nine twentyfive can flexibly accommodate up to 160 for your breakfast, luncheon, or dinner.
TAILORED

MENUS ARE SPECIALLY CRAFTED FOR YOUR EVENT
(Sample)

Starters

PEI Mussels | Chimichurri Broth | White Wine | Local Cream
Pickled Fresno | Citrus | Grilled Bread
Burrata | Garlic Tomato Relish | Herbed Ricotta
Basil Pesto | Grilled Sourdough

Soup or Salad

Heirloom Bean Soup | Spinach, Preserved Tomatoes
Warm Beet Salad | Pernod Wilted Swiss Chard | Apples | Goat Cheese
Toasted Almonds | Beet Cider Gastrique

Entrée

Bacon Seared Scallops | Rainbow Cauliflower Three Ways
Lardons | Garlic Herb Bread Crumbs
Juniper Glazed Venison | Butter Poached Leek Farro
Winter Squash Cranberry Agrodolce | Rosemary Juniper Glace

Dessert

Passion Fruit Cheesecake | Sesame Short Bread | Passion Fruit Glaze
Cream Cheese Ice Cream | Mint
Maple Crème Brûlée | Gluten-free | Cherry Panna Cotta
Whipped Dulce De Leche | Maple Crème | Pumpkin ice Cream
SETTINGS

SPACES & CAPACITY

Fireside Room (44 people)
Wine Table (10 people)
South Porch (40 people)
West Porch (40 people)
Mezzanine (36 people)
Lake Street Dining Room (45)
Kissing Booth (5 people)

CONTACT

privatedining@ninetwentyfive.com
612.356.5330
www.ninetwentyfive.com
925 Lake Street East, Wayzata, MN 55391