Make Your Next Party a Bloomin’ Event!

Since 1988, Outback Steakhouse has been known for its exceptional food and quality service. Now the Outback experience can be brought to you by Outback Catering.

- Serve your Aussie favorites like Bloomin’ Onions, Juicy Steaks, Coconut Shrimp, Baby Back Ribs, and much more!

- We are a full service caterer. While specializing in the Outback menu, we also serve breakfast, lunch and a variety of other menu items.

- Outback Catering is available for corporate events, private parties, wedding receptions, bar mitzvahs, theme parties, sporting events and more. We can do anything from a fun island beach party to a black-tie formal dinner.

  - We offer a variety of bar and beverage packages

- We are approved caterers at most Twin Cities banquet halls and cater extensively throughout the metro area.

- We are willing to negotiate to the best of our ability to make sure we provide a wonderful and affordable event alternative!

- Your guests can receive sit-down service, a full menu to peruse at their seat, or a buffet spread fit for a king, your choice!

Let our sales staff and event coordinators handle your entire event. Give us a call to plan your event today!

(952) 876-6610

All prices are subject to 20% service charge and 7.275% sales tax. Please add $2.00 per person for sit down service.
DECIDING ON OUTBACK CATERING

To ensure that your guests receive the very best quality of Outback Steakhouse food, Outback Catering encourages the following when selecting a menu:

1. Choose between buffet or sit-down style service
2. Limit your entrée selection to 2-3 choices, pick one side item and one salad choice for your guests to receive. If you would like more options than this, you will need to order sit-down style service and each additional option will cost extra.
3. Call or email our sales team to get the best pricing!!! We want to do our best to help you have an event with a beautiful setting, delicious food and a reasonable price!

SPECIALS/DISCOUNTS
We are able to offer discounts for such things as: simplified menus, frequency of bookings, and even specials based on time of year! Call to ask about what we can do for you!

Outback Catering & Event Center Sales Team
952-876-6610 minnesotacatering@outback.com
**HORS D’OEUVRES – PRICED PER PERSON** (unless otherwise noted)

**Bloomin' Onion -** $9.00
An Outback Original – a seasoned and deep fried Colossal onion served with homemade spicy horseradish sauce. (Serves 5-6)

**Gold Coast Coconut Shrimp -** $5.50
Three large prawns dipped in beer batter, rolled in coconut, deep fried to a golden brown and served with marmalade sauce.

**Grilled Steak or Chicken Skewers -** $6.00
Four ounces of seasoned and grilled Steak or Chicken skewered with fresh red onions, red peppers, button mushrooms and zucchini.

**Kookaburra Wings -** $3.50
Three large wings per person – served mild with blue cheese dressing.

**Tassie’s Buffalo Chicken -** $3.75
Thick, moist chicken strips with spicy Buffalo Sauce, with celery and Danish bleu cheese dressing.

**Seasonal Fruit Tray -** $3.00
An array of fresh seasonal fruit.

**Domestic Cheese Tray -** $2.50
Cheddar and Monterey Jack, (may change due to availability) served with assorted crackers.

**Fresh Vegetable Tray -** $2.50
Fresh veggies served with spicy ranch dressing.

**Grilled Chicken on the Barbie -** $5.50
Four Ounces of flame grilled chicken served cubed with BBQ sauce on the side.

**Seared Ahi Tuna -** $9.00
Sashimi-style Tuna rubbed in bold spices & seared rare. Served with creamy ginger-soy sauce & wasabi vinaigrette. (Serves 1-2)

**Spinach and Artichoke Dip -** $3.50
Parmesan, spinach and artichoke dip served with homemade crispy chips.

**Crab Stuffed Shrimp -** $6.50
Tender golden shrimp stuffed with succulent lump crab meat & drizzled with a light lemon butter sauce. (Serves 1-2)

**Shrimp Cocktail -** $5.25
Three large prawns per person served with cocktail sauce and lemon wedges.

**Bacon Wrapped Scallops -** $5.50
Two large scallops grilled and wrapped with our fresh Oscar Mayer bacon.

**Hand-rolled Meatballs -** $3.50
Three homemade seasoned meatballs simmered in barbecue sauce.

**Carved Prime Rib -** $6.25
4oz of Slow-roasted all day long and served with au jus, tiger dill sauce or horseradish. Accompanied by honey-wheat rolls. (Carver: $50.00 fee)

**Walhalla Penne Pasta -** $3.25
Fresh steamed veggies served over penne pasta tossed with a Parmesan cream sauce.

**Sweet Glazed Roasted Pork Tenderloin -** $5.75
Sliced slow-roasted pork tenderloin drizzled with a sweet tangy glaze.

**Ribs on the Barbie -** $5.00
¼ order of imported baby back ribs, smoked and grilled and served with barbecue sauce.

**Bruschetta -** $3.00
Fresh tomatoes, imported basil and chopped garlic served with homemade garlic parmesan croutons.

**Alice Springs Chicken Quesadilla -** $4.00
Fresh grilled chicken breast, sautéed mushrooms, crispy bacon, melted cheeses & our honey mustard sauce all stuffed between crispy flour tortillas. Two wedges.

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ENTREES

BEEF & PORK SELECTIONS

**Outback Special Sirloin - $20 / $23**
9oz. or 12oz. juicy, center-cut sirloin seasoned and seared to perfection.

**Ribeye - $23 / $28**
10oz. or 12oz. ribeye steak. Well-marbled, juicy and savory.

**Victoria’s Filet - $26.50 / $30.50**
6oz. or 8oz. The most tender and juicy thick cut filet

**Prime Rib - $23 / $28**
Tender and juicy, slow-roasted 8oz. or 12oz. prime rib sliced to order, served with au jus.

**New York Strip - $23 / $28**
This 10oz. or 12oz. is seasoned to perfection and full of flavor.

**Filet with Wild Mushroom Sauce - $25**
Slow-roasted and sliced filet, topped with our rich Marsala and wild mushroom sauce.

**New Zealand Rack of Lamb - $26**
A rack of tasty New Zealand lamb served with a rich Cabernet wine sauce. (Served as chops upon request)

**Sweet Glazed Roasted Pork Tenderloin - $18.50**
Prepare to be impressed! Sliced slow-roasted pork tenderloin drizzled with a sweet tangy glaze.

**Baby Back Ribs - $25**
A full order of fall-off-the-bone baby back pork ribs.

POULTRY SELECTIONS

**Chicken on the Barbie - $19**
Fresh, lightly seasoned breast of chicken, served with homemade barbecue sauce.

**Alice Springs Chicken - $20**
Grilled chicken breast topped with bacon, honey mustard sauce, sautéed mushrooms and Monterey Jack and Cheddar cheeses.

**Chicken Cordon Bleu - $20**
Grilled chicken breast smothered in a delicious blend of ham and a Swiss-Gruyere cheese blend.

**Wild Rice Stuffed Chicken - $20**
Grilled chicken breast stuffed with our wild rice medley and drizzled with our lemon pepper butter.

**Chicken Marsala - $20**
Grilled chicken breast topped with sliced mushrooms in a Marsala wine sauce.

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**SEAFOOD & PASTA SELECTIONS**

**Fresh Atlantic Salmon - $24.50**
A seasoned and grilled fillet served with our homemade remoulade sauce

**Fresh Tilapia with Pure Lump Crab Meat - $26.50**
Fresh Tilapia crowned with a crab stuffing, then topped with pure lump crab meat & sliced white button mushrooms, finished with a drizzle of light lemon Chablis sauce.

**No Rules Parmesan Pasta - $20**
Fettuccine noodles tossed in a creamy Parmesan cheese sauce with the addition of grilled shrimp, scallops or chicken breast, or choose two.

**Shrimp En Fuego Fettuccine - $21**
Large crispy shrimp, sliced mushrooms & fresh tomatoes in a spicy, creamy sauce served over fettuccine.

**COMBINATION SELECTIONS**

**Outback Special Sirloin & Grilled Shrimp on the Barbie - $23**
A delicious marriage of our 6oz. sirloin and three seasoned & grilled shrimp served over fresh tomatoes & basil and our homemade remoulade sauce for dipping.

**Filet Tenderloin & Shrimp Scampi - $25.50**
Our signature sliced slow-roasted filet paired with succulent shrimp, sautéed in butter, garlic, parsley, shallots, Chablis wine & Outback secret seasonings.

**Ribs & Alice Springs Chicken - $24**
A 1/3 order of savory fall-off-the-bone baby back ribs paired with a tasty 5oz. grilled chicken breast topped with bacon, honey mustard sauce, sautéed mushrooms and Monterey Jack & Cheddar cheeses.

**Teriyaki Steak & Chicken Medallions - $25**
Chargrilled teriyaki marinated steak & chicken, onions, red and green peppers, served over our seasoned rice.

*All of the above entrees include your choice of two side items. Choose between a side salad, walkabout soup of the day, veggie or potato. Unless otherwise specified.*

**VEGETARIAN SELECTIONS**

**Walhalla Pasta - $17**
Fresh fettuccine pasta tossed with fresh steamed veggies and our own Parmesan cream sauce.

**Veggie Mixed Griller - $17**
Grilled pineapple, seasoned rice and grilled veggies, a delicious combination!

*Also includes choice of water, coffee, or tea.*

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FRESHLY MADE SIDES

Caesar Salad

Blue Cheese Pecan Chopped Salad

House Salad

Garlic Mashed Potatoes

Baked Potato

Baby Red Potatoes

Sweet Potato

Macaroni and Cheese

Cold Penne Pasta Salad

Red Bliss Potato Salad

Walkabout Soup of the Day

Fresh Grilled Veggies

Fresh Steamed Veggies

Chipotle Creamed Corn

Coca-Cola Products and Dasani Bottled Water - $2.25 each
Includes Coke, Diet Coke and Sprite and 16 oz. Dasani brand purified water.

Coffee and Soda Station - $225.00 for groups under 100 and $300.00 for groups over 100 people
Unlimited, self-serve station with both regular and decaf coffees, Coke, Diet Coke, Sprite, Lemonade, Iced Tea and Water.

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BREACKS & SNACKS SELECTIONS
(Priced per person unless otherwise noted)

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla Chips with Salsa</td>
<td>$2.25</td>
</tr>
<tr>
<td>Tortilla Chips with Guacamole &amp; Salsa</td>
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</tr>
<tr>
<td>Potato Chips with Homemade Dip</td>
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<tr>
<td>Pretzels</td>
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<tr>
<td>Popcorn</td>
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<tr>
<td>Trail Mix</td>
<td>$3.00</td>
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<tr>
<td>Assorted Cookies</td>
<td>$15.00 per dozen</td>
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<tr>
<td>Yogurt Cups</td>
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<tr>
<td>Danish Assortment</td>
<td>$2.25</td>
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<tr>
<td>Bagel Assortment with Cream Cheese</td>
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<tr>
<td>Assorted Muffins</td>
<td>$2.25</td>
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<tr>
<td>Soft Drinks (canned soda)</td>
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<tr>
<td>Deluxe Mixed Nuts</td>
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<tr>
<td>Coffee</td>
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<tr>
<td>Hot tea</td>
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</tr>
<tr>
<td>Orange Juice</td>
<td>$22.00 per gallon</td>
</tr>
<tr>
<td>Fruit punch, lemonade, iced tea</td>
<td>$22.00 per gallon</td>
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</tbody>
</table>

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OUTBACK CATERING DESSERT SELECTIONS

Chocolate Thunder from Down Under - $4.50
Fresh baked pecan brownie, rich vanilla ice cream topped with hot homemade chocolate sauce and chocolate shavings.

Carrot Cake - $4.50
Deliciously moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing.

Sydney’s Sinful Sundae - $4
‘Ava go at it. Vanilla ice cream rolled in toasted coconut, covered in chocolate sauce and topped with whipped cream.

Cheesecake Olivia - $4.50
New York-style with a choice of raspberry or chocolate sauce.

Nutter Butter Peanut Butter Pie - $4.50
Creamy peanut butter pie served with chocolate sauce, chocolate shavings and whipped cream.

Key Lime Pie - $4.50
Refreshingly tart and creamy key lime pie in a spiced pecan graham cracker crust topped with fresh made whipped cream, graham cracker crumb and a twist of fresh lime.

Awesome Aussie Cookies $15/doz

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OUTBACK CATERING BAR SERVICES

HOSTED OR OPEN BAR
Host of the event purchases all beverages for the group
Choose from Call or Premium Bar
(Prices do not include MN State Sales Tax and Service Charge)

Call Bar - Each
- Call brands $4.75
- Premium brands $6.00
- Domestic Bottled Beer $3.50
- Imported Bottled Beer $4.50
- House Wine by the Glass $5.50

CASH BAR
Guests purchase their own beverages
Choose from Call or Premium Bar
(Prices include MN State Liquor Tax and Service Charge)

Call Bar - Each
- Call brands $6.50
- Premium brands $8.25
- Domestic Bottled Beer $4.75
- Imported Bottled Beer $6.00
- Wine by the Glass $7.50

KEGS
Draft Beer, 16 Gallon $275 per keg
MGD, Miller Lite, Mich Golden Light, Bud Light
Imported Draft Beer, 16 Gallon $325 per keg
Fosters, Killians, Leinenkugel’s, Newcastle, Dos Equis

Hosted Drink Tickets - $5.00
Drink tickets may be purchased by one sponsor and given to guests to be collected at each bar. Sponsor will be charged for the tickets collected plus tax and service charge.

There will be a minimum sales total of $350.00 for the bar.
If this minimum is not reached, there will be $100.00 bartender charge.
BANQUET WINE LIST

Charges shown are per bottle
Prices do not include Minnesota State tax or the house service charge

**House Wines**

*Lindeman's Bin 65 Chardonnay*

*Little Boomey Cabernet Sauvignon*

*Little Boomey Merlot*

*Sutter Home White Zinfandel*

$20

Outback is proud to offer a variety of seasonal wines also available – simply ask for more details.

**Sparkling Wine**

*Cooks*  
$2.75 per person

*Domaine Chandon*  
$4.95 per person

**Fruit punch with fresh fruit floats by the gallon (serves 20)**  
$27.00

**Champagne punch with fresh fruit floats by the gallon (serves 20)**  
$37.00
ROOM RENTAL ~ Rates are quoted by the Catering Office at the time of booking.

DEPOSITS ~ A deposit and credit card number on file are required at booking to guarantee your event. The deposit is non-refundable. The remaining balance of your total estimate must be paid 72 hours prior to your event along with your final guarantee. Please make checks payable to Outback Catering. Please be advised that unless your contract has been completed and returned to Outback Catering along with the required advance deposit and credit card, no event space is definite and may be sold at any time.

SERVICE CHARGE AND TAXES ~ Food and beverage prices are subject to a 20% service charge and 7.275% sales tax. Liquor prices are subject to a 20% service charge and 12.775% liquor sales tax.

MENU SELECTION ~ Pricing on the menus is Buffet Style service. Sit Down Service is an additional $2.00 per plate. Vegetarian and Children’s menu are available upon prior request to your function. The contents of the banquet menus are merely suggestions. Our Catering Department will be happy to design a special menu for you. To assure that your menu selections can be made available, please submit your menu selections at least 6 weeks prior to your event. Food and beverage prices will be confirmed based on your menu selection.

FOOD REGULATIONS ~ Due to Health Department regulations, food and beverage consumed on the premises must be provided by Outback Steakhouse. Health Department regulations prohibit us from allowing guests to take home extra food and beverage.

NON-SMOKING ~ All the banquet rooms are non-smoking. There is a nearby public outdoor courtyard for smoking.

FUNCTION ROOMS ~ Function rooms are assigned by the Catering Office according to the guaranteed minimum number of guests anticipated. Outback reserves the right to relocate the function with prior notification.

Seating capacity as listed below is a guideline for the maximum capacity of persons that can safely and freely move about the space therein.

Room Capacity:

<table>
<thead>
<tr>
<th></th>
<th>Theater</th>
<th>Classroom</th>
<th>U-Shape</th>
<th>Rounds</th>
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</thead>
<tbody>
<tr>
<td>ADELAIDE</td>
<td>70</td>
<td>32</td>
<td>20</td>
<td>40</td>
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<tr>
<td>BRISBANE</td>
<td>84</td>
<td>45</td>
<td>30</td>
<td>60</td>
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<tr>
<td>CANBERRA</td>
<td>125</td>
<td>74</td>
<td>40</td>
<td>80</td>
</tr>
<tr>
<td>DROVER</td>
<td>300</td>
<td>150</td>
<td>N/A</td>
<td>220</td>
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</tbody>
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AUDIOVISUAL EQUIPMENT ~ Notify us at least 72 hours prior to your event for any AV equipment needed by your group. We will be happy to assist in rentals of other equipment not listed below:

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wireless Lavalier Microphone</td>
<td>$80</td>
</tr>
<tr>
<td>Hand held Microphone</td>
<td>$25</td>
</tr>
<tr>
<td>Standing White Board</td>
<td>$25</td>
</tr>
<tr>
<td>Tripod Easel</td>
<td>$15</td>
</tr>
<tr>
<td>Flipchart on Easel</td>
<td>$20</td>
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<tr>
<td>Podium</td>
<td>$30</td>
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<tr>
<td>Projection Screen</td>
<td>$25</td>
</tr>
<tr>
<td>LCD Projector</td>
<td>$150</td>
</tr>
</tbody>
</table>

BEVERAGE CHARGES ~ The State of Minnesota requires that no one under the age of 21 will be served alcohol. As a result, Outback Catering reserves the right to verify age and the right to refrain from serving alcohol to any guest under 21 years of age. All bars will close no later than 1:00am.

We recommend one bartender per 100 guests. There will be a $100 fee per bartender unless $350 in sales is reached per bar. Bringing in your own beverages is not permitted.

LINENS ~ White tablecloths and black linen napkins are provided for all events. We are happy to assist in renting other specialty linens for your event.

CENTERPIECES ~ Complimentary brass lamps are provided for tables. We would be happy to assist you in ordering additional tabletop arrangements. **PLEASE NOTE: CONFETTI AND GLITTER ARE NOT ALLOWED.**

SETUP ~ You are responsible for set up of room decorations for your event. This includes table centerpieces, table favors, placecards, etc. If you would like Outback’s assistance, there will be a $75 per hour fee.
**WEDDING/BIRTHDAY CAKES** ~ You are welcome to provide your own cake from a licensed cake purveyor. There will be a $95 fee for a cake attendant who will cut and serve the cake. Outback Steakhouse is not responsible for any damage to the cake.

**DANCE FLOOR** ~ Outback will set up a 20’x 20’ dance floor available for $150.00. If you would like to extend the size of the dance floor, extra square footage of the parquet flooring is available for a fee.

**PROPERTY DAMAGE** ~ Outback Catering/Outback Steakhouse accepts no responsibility for damages and lost articles left in any rooms by the patron, or any of the patron’s guests or invitees. Prior approval is required to affix materials to the walls, floors or ceilings of rooms. Any damage will be the responsibility of the client, whether or not approval was obtained from Outback Catering.

**PACKAGES** ~ Materials should be addressed to Outback Steakhouse and should contain specific instructions as to contact name, group name, date of function and function room name. Due to lack of space, we cannot store materials beyond the last day of your event. It is the responsibility of the group to make arrangements, in advance for any materials that need to be shipped out after your function.

**CANCELLATION** ~ To cancel your event, you are required to provide written notice of the cancellation to Outback Catering. If you cancel your function more than 90 days prior to your event, there will be no cancellation fee; however, your deposit is non-refundable. If you cancel between 30 and 90 days prior to your event, a cancellation fee of 50% of your original total estimate or food and beverage minimum will be charged to you (whichever amount is greater). If you cancel within 30 days prior to your event a cancellation fee of 100% of your original total estimate or food and beverage minimum will be charged to you (whichever amount is greater). Your cancellation fee is due upon receipt of your notice or may be charged to your credit card. You and Outback Catering agree that these amounts are full settlement amounts between us and fairly reflect Outback Caterings economic loss as a result of your cancellation.

**FOOD AND BEVERAGE GUARANTEE** ~ Guaranteed attendance figures for all events must be communicated to Outback Caterings sales staff 72 hours prior to the date of each event. The attendance figure will be considered a guarantee not subject to reduction and represents a minimum number of attendees for which you will be charged.

If no guarantee is received, the number reflected on the contract will be considered such the guaranteed number and you will be charged for that number or the number attending, whichever is greater. Should the numbers of attendees fall below the original expected number attendees, the originally quoted price may be subject to change.

**MARKET CONDITIONS** ~ Outback Catering shall have the right to substitute any menu items or any other items with similar or like items as a result of market conditions without penalty and such substitution shall not be deemed a breach of contract. Outback Catering shall make a reasonable effort to maintain similar cost provided, however, Client shall be responsible for any increase in cost and shall be notified of the increase.