

demi

PRIVATE DINING
EXPERIENCES

AN INTRODUCTION TO PRIVATE DINING AT DEMI

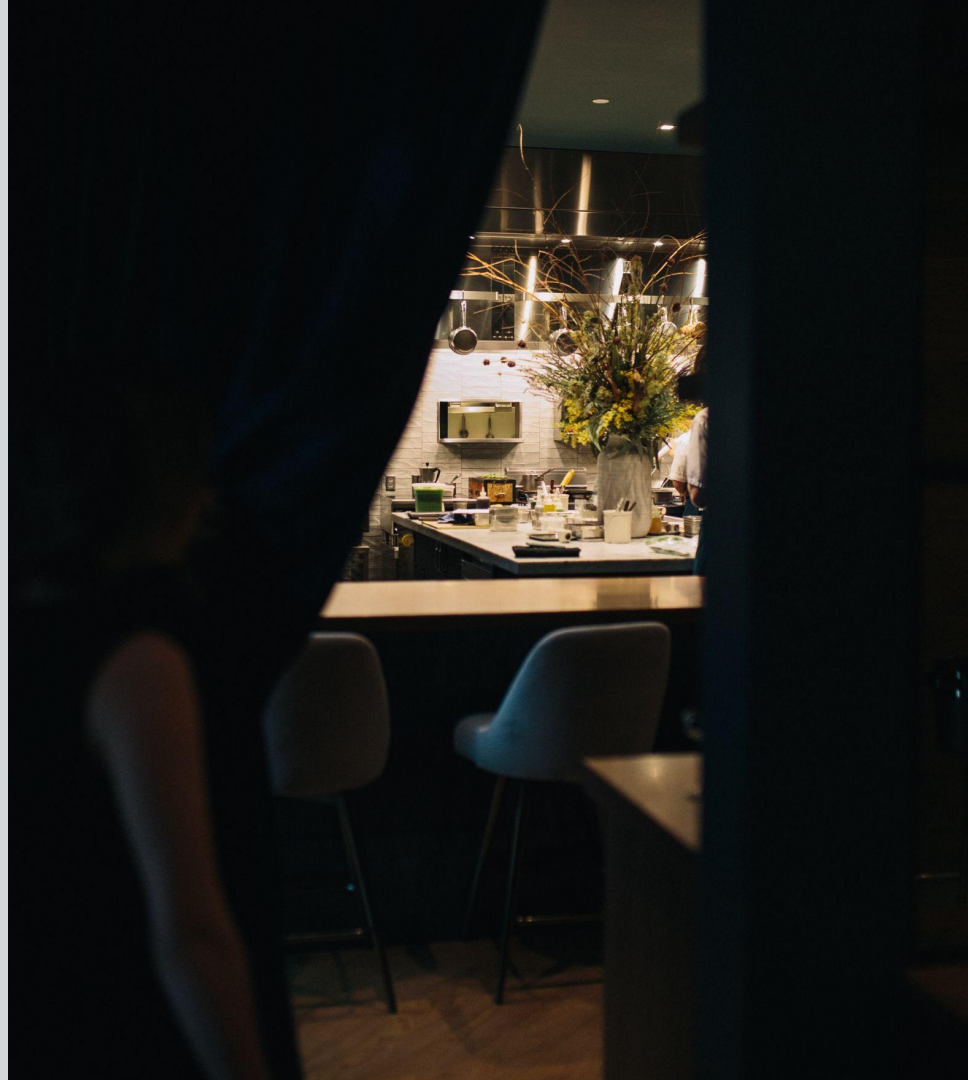
Private dining at Demi is a truly one-of-a-kind experience. With your guests gathered around our intimate counter to watch each course in their dinner come together, it's the perfect setting for connection and engagement, whether celebrating a monumental personal occasion, or gathering colleagues to recognize a job well done. Here, no detail goes overlooked, and generous hospitality is the standard.

The materials enclosed will introduce you to private dining at Demi and the tailored options that exist within it. Booking events can quickly become complicated and tedious and we strive to make it as simple as possible. The Demi 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.

Thank you for considering Demi.

A handwritten signature in black ink, appearing to read 'Gavin Kaysen', followed by a long horizontal line.

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](#), a French-inspired bakery and bistro. 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*, a forthcoming book celebrating mentorship and collaboration in the culinary world.

THE CUISINE

Demi's tasting menu is driven by the seasons and highly original, guiding guests through a feast of flavor and visual delight.

You'll find ingredients unique to our part of the country, as well as far-flung specialties with a similar sense of place, elevating the meal no matter what time of year you visit.

Sit back and enjoy each course as it comes, or ask the chefs delivering each plate if you're curious about how these special dishes came to be—the environment is relaxed and convivial.





YOUR PRIVATE EVENT AT DEMI

When you host a private experience at Demi, the entire space becomes your dining room for the night.

For each guest, the experience includes:

7 course tasting menu

Open bar

**Curated wine pairings for each course
(non-alcoholic pairings also available)**

Small takeaway bites

**Printed menu booklets commemorating
the experience**

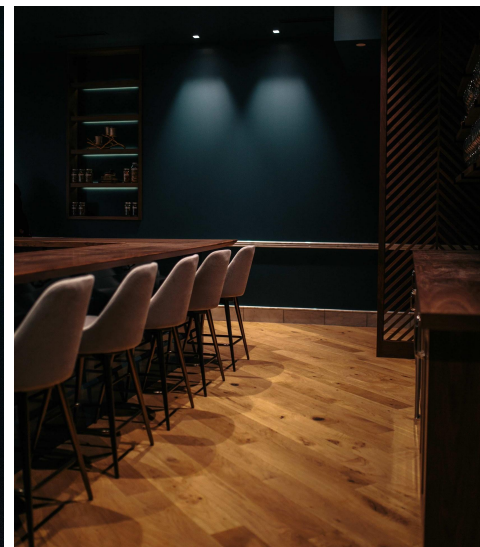
Please inquire for availability and pricing.

OUR SPACE

As soon as you and your guests enter Demi's petite lounge, you'll be greeted warmly and offered a welcome cocktail, with or without alcohol.

When it's time to eat, you'll be ushered into the dining space, a U-shaped counter directly around our kitchen, to begin your experience, with the entire space dedicated to your event.

Because of our petite size, we can accommodate groups of **up to 20 guests**.



SAMPLE MENU

Our menu changes quite frequently and in tune with the seasons.

A sample menu from Summer might include:

welcome broth

trio of canapés

kernza tart | whitefish chawanmushi | wild rice felafel

hamachi

preserved green strawberry, hakurei turnip, spruce tip, dashi vinaigrette

alaskan halibut

white asparagus, regis ova caviar, watercress

summer green and ricotta cappelletti

morels, snap peas, fiddlehead fern, sauce vin jaune

wild acres poussin

sweet corn, pickled green tomato, shishito, molasses chicken jus

anderson ranch lamb ribeye

swiss chard, fava bean, moroccan olive jus

almond and rhubarb gâteau

whipped white chocolate, buckwheat, elderflower ice cream





BEVERAGES AT DEMI

COCKTAILS

Your private event includes an open bar. Our staff would love to provide classic cocktails upon guest arrival or request throughout the meal, tailoring each drink to your guests' preferences.

NON-ALCOHOLIC OPTIONS

We pride ourselves on a creative and dynamic non-alcoholic beverage program, featuring both original drinks and high-quality selections that pair with each course, or serve as a welcome beverage for your guests.

WINE

Each event also includes wines paired to each course by our beverage team, focusing on complementary flavors and unique selections.

OPTIONAL AMENITIES

RESERVE WINE PAIRINGS

Opt for our Reserve wine pairings, a selection of rare and elevated bottles that pair seamlessly with each course, selected by our beverage team.

EXTENDED 9-COURSE MENU

Additional courses are available for an extended dining experience. This also includes additional beverage pairings (wine or non-alcoholic).

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.

COCKTAIL DEMO

Demi's bar team, led by award-winning beverage director Jessi Pollak, would love to demonstrate their craft for you and your guests. They create drinks for you and your guests and share their extensive knowledge of spirits, cocktail history, and technique.

SPECIALTY COCKTAIL

Prefer to highlight a specific cocktail for a celebrated guest? The team will create a cocktail based on spirit and flavor preferences. Specialty cocktails start at \$18 per cocktail and are charged on consumption.



AT HOME BY GAVIN KAYSEN

Chef Gavin Kaysen 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.



ADDITIONAL CONSIDERATIONS

MUSIC

Music is provided through our in-house sound system. It delivers a variety of music that is consistent with the Demi experience. If you're interested, you may work with our staff to select a custom music option.

AUDIO-VISUAL EQUIPMENT

Demi does not currently provide in-house AV services. We're happy to help coordinate appropriate rentals with our preferred vendor; reach out to the our Hospitality Director for more information.





LOCATION

Demi is located next to the Smyth Lofts building in the North Loop of Minneapolis, in a former coffee warehouse designed in the 19th century.

PARKING

Street parking is available in the North Loop neighborhood by meter only.

Valet Parking is available in front of our sister restaurant, Bellecour, just around the corner. Guests may pay for their own valet parking upon arrival, or you're welcome to host valet for \$18 + tax per vehicle. Valet hours are 5 pm – 12am daily.

MEET OUR TEAM



ALAN HLEBAEN | CHEF DE CUISINE

A Minneapolis native, Alan started working in kitchens when he was in high school, squeezing cooking shifts between classes and time spent in the woods hunting and foraging. After graduating, he sought experiences outside Minnesota, shortly landing a position at The French Laundry. There he found the professionalism and respect for cooking that still resonates with him today. After stints at The Catbird Seat and Grand Cafe, he joined the team at Demi, where he merges classic French technique and global ingredients with the wild foods of his Minnesota youth.



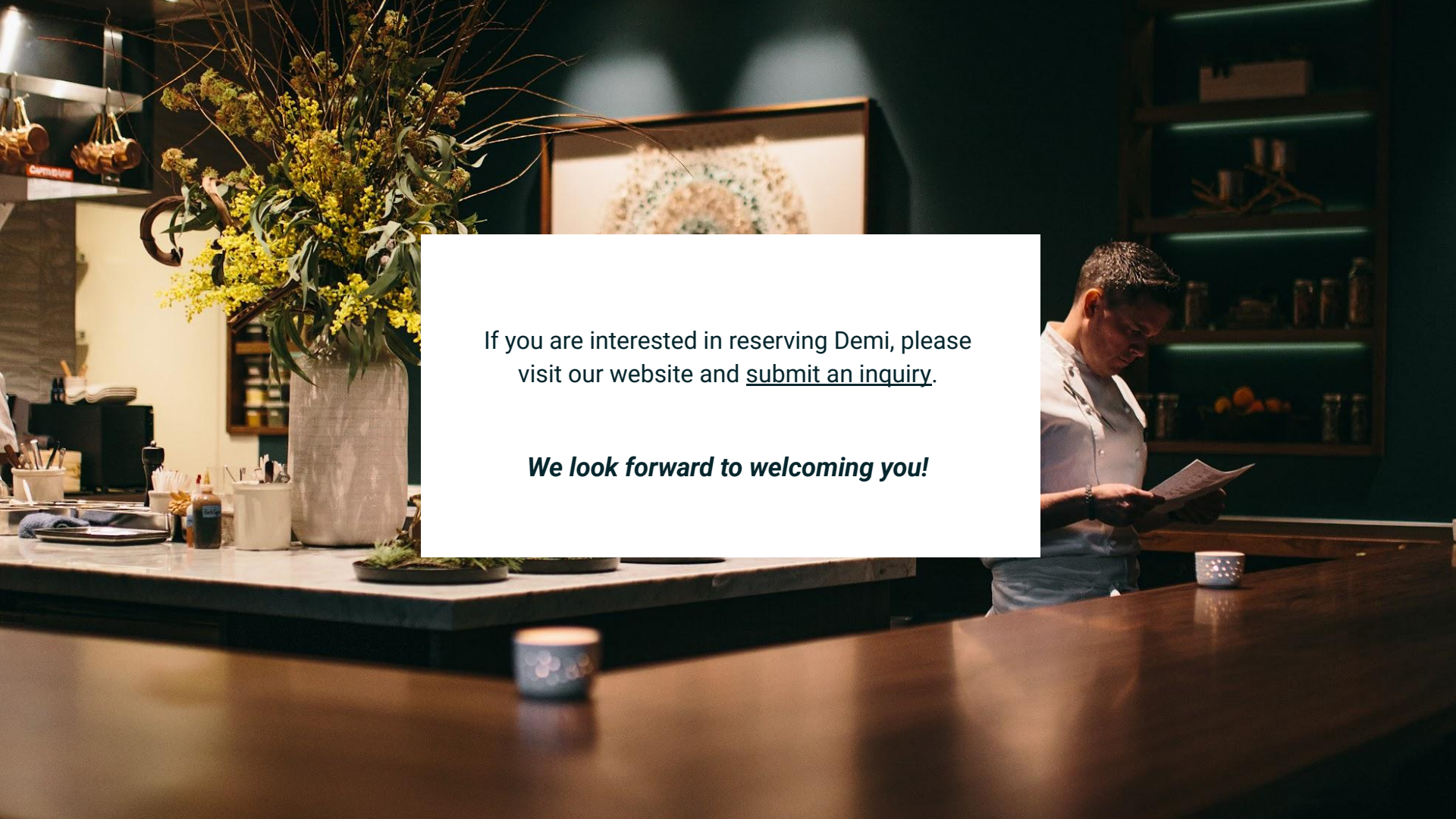
ANNIE LIND | SERVICE DIRECTOR

Annie Lind discovered her passion for hospitality early, drawn to the art of making people feel welcomed and cared for. After graduating from Gustavus Adolphus College, she joined Chef Thomas Keller's Bouchon Bistro as Dining Room Manager. Her commitment to precision and warmth in service soon led her to The French Laundry, where she served as Maître D', overseeing the seamless orchestration of service that defines the restaurant. Her approach to hospitality is rooted in attentiveness, intention, and the belief that exceptional service elevates every moment at the table.



JESSI POLLAK | BEVERAGE DIRECTOR

Jessi Pollak is the Beverage Director of Soigné Hospitality. She is a leader in the Midwest bartending community, mentoring and educating the next generation of bartending professionals and advocating for more environmentally sustainable bar practices. In 2022, she was crowned USBG Presents World Class sponsored by Diageo "US Bartender of the Year," competing with her peers on a global stage. Her recipes have appeared in Difford's Guide, the Daily Beast, and Chilled Magazine.



If you are interested in reserving Demi, please
visit our website and [submit an inquiry](#).

We look forward to welcoming you!