

TRAVAIL  
KITCHEN & AMUSEMENTS

# EXPERIENCE TRAVAIL

Discover the unexpected at Travail Kitchen and Amusements. We are a group of culinary innovators and event curators passionate about hospitality. An event at Travail is truly one-of-a-kind. We've reimaged group dining with interactive tableside experiences and perfectly matched tasting menus with a choice of beverage pairings.

Our three-story restaurant features a cocktail-driven basement bar, a modern dining lounge, private dining rooms, and a rooftop patio overlooking downtown Robbinsdale, all available for hosting semi and fully private dining and group events.

Plus, our menus are customizable, and we work with our award-winning chefs to create activations tailored to your specific group needs.

On behalf of our entire team, thank you for considering Travail Kitchen and Amusements for your event. We look forward to creating a memorable experience for you and your guests!

## BOOKING INQUIRIES:

JAMES ZORTMAN

EVENT SALES MANAGER

[JZORTMAN@TRAVAILCOLLECTIVE.COM](mailto:JZORTMAN@TRAVAILCOLLECTIVE.COM)

[TRAVAILKITCHEN.COM](http://TRAVAILKITCHEN.COM)



## TRAVAIL'S SIGNATURE TASTING EXPERIENCE

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Hosted at Travail, our Signature Tasting Experience features a multi-course chef's menu. Communal dining with fellow guests is true to the spirit of Travail's humble beginnings. While you can expect variations of some fan favorites, the menu shifts throughout the year, inspired by seasonality and availability of ingredients.

Travail's Signature Tasting Experience runs every week for two seating times. We can accommodate larger groups within our nightly seating. Depending on the size of your group, you will be seated at a large table with other diners or at your own table.

Tasting Experiences Start at \$135 a person

\*F&B minimums do not include a 21% service and wellness charge plus taxes.



## WINTER SKY LOUNGE

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Our Sky Lounge Rooftop includes a full-service private bar with indoor and outdoor space. During the winter months, we enclose the outdoor portion so the entire space can be enjoyed. Suitable for up to 50 guests with a variety of table arrangements.

Food & Beverage Minimum: \$5,000\*

\*F&B minimums do not include a 21% service and wellness charge and taxes.



## SUMMER SKY LOUNGE + ROOFTOP

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Our Sky Lounge Rooftop includes a full-service private bar and a covered indoor and outdoor heated space. Suitable for up to 125 guests with a variety of table arrangements.

Food & Beverage Minimum: \$6,000\*

\*F&B minimums do not include a 21% service and wellness charge and taxes.





## TRAVAIL'S BASEMENT BAR

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Tucked in the lowest level of our building is our Basement Bar. This is an intimate dining space, with dark woodwork and speakeasy vibes, with a beautifully constructed bar in the heart of it. The Basement Bar hosts revolving tasting menu concepts throughout the year. This space can also be reserved for private events or restaurant buyouts.

Basement Bar tasting menus start at \$124 per person.

\*F&B minimums do not include a 21% service and wellness charge and taxes.



## RESTAURANT + BAR BUYOUT

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Travail can host larger events for up to 150 guests. All three levels of our restaurant can be tailored with custom table configurations, bar layouts, and food and beverage options to create a personalized space that fits your event needs.

Connect with our events team for custom pricing and room configurations for renting out Travail Kitchen and Amusements.

### CONNECT WITH US:

JAMES ZORTMAN

EVENT SALES MANAGER

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# TRAVAIL TASTING MENU

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Enjoy Travail's famously elaborate tasting menus with tableside culinary engagement and curated beverage pairings inspired by classic cooking techniques and seasonal, local ingredients. Menus feature multiple courses paired with a few interactive food courses and a special dessert from our pastry team.

## TRAVAIL SAMPLE TASTING MENU

### TOMATO

(TABLESIDE FLAMBE EXPERIENCE)

brûléed heirloom tomato, coconut,  
soy caviar, herb tapioca

### WATERMELON

(A KITCHEN FIELD TRIP EXPERIENCE)

mint, yogurt

### THE TRAVAIL EGG AND LOBSTER

soft-boiled egg, lobster, fines herb, smoked  
hollandaise, crouton

### NITRO FLUFF

(LIQUID NITROGEN EXPERIENCE)

### TRAVAIL ROAST CHICKEN

truffle chicken mousseline, asparagus,  
mushroom

### SMOKED BAVETTE STEAK

grilled beef fat Robuchon potatoes,  
broccoli with charred lemon  
vinaigrette, pecorino cheese, and  
travail steak sauce

### THE MYSTERY BOX BITE

tasmanian honey, liver mouse, rutabaga  
purée, cracker

### TRAVAIL CHERRIES JUBILEE

(TABLESIDE FLAMBE EXPERIENCE)

dream creamery ice cream, bing  
cherries, gingersnap, chocolate

*Seated tasting dinners start at \$135 a person.*

*\*F&B minimums do not include a 21% service and wellness charge plus taxes.*

# RECEPTION SPECIALTIES

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Set the tone for your event by welcoming guests with appetizers and cocktails. Our culinary and events team will coordinate the perfect hors d'oeuvres selection for your cocktail hour. These may include passed or preset appetizers and interactive chef's stations. Reception-style menus start at \$125 per person.

## SAMPLE MENUS

### TRAVAIL APPETIZER STATIONS

#### TOMATO (flambé experience)

brûléed heirloom tomato, coconut, soy caviar, herb tapioca

#### PROSCIUTTO PIZZA

mornay, caramelized onion, local herbs salad, truffle oil, balsamic

#### SALT SEARED SALMON

calamansi mousseline and charred sugar snap peas

#### GRILLED SHRIMP SKEWERS

crunchy garlic, chive, micro basil, Thai muddle sauce, and Kewpie mayo

#### CORN PASTA

elote agnolotti, poblano, espuma, tajin

#### THE TRAVAIL EGG AND LOBSTER

soft-boiled egg, lobster, fines herb, smoked hollandaise, crouton

#### SMOKED BAVETTE STEAK

grilled beef fat Robuchon potatoes, broccoli with charred lemon vinaigrette, pecorino cheese, and travail steak sauce

### TRAVAIL PASSED OR PRESET HORS D'OEUVRES

#### KAMPACHI CRUDO

sea bean, radish, Serrano, scallion, and lemon grill butter emulsion

#### FOIE GRAS POPS

cherry, pistachio

#### FINGERLING POTATO SKINS

black truffle and potato foam

#### CHICKEN BITES

nashville fried chicken bites with spicy honey

#### CURED SALMON

pallision potato and dill crème fraîche

#### SPANISH CHORIZO SKEWERS

shishito pepper pickled pearl onion, and saffron

#### PORK MONTE CRISTO

smoked finger sandwich with mornay cheese sauce.

#### BOMBALINOS

savory donut with truffle honey & pistachios

## CHEF INTERACTIVE STATION SAMPLES

- Hand-pulled mozzarella, saffron sofrito, and honey vinegar plated on the guest's hand
- Sliced world-renowned Iberico ham, sliced to order with a toasted baguette
- Candied bacon hanging from the ceiling
- Large paella pans with smoked oysters or halibut in grilled lemon butter.



## BAR + BEVERAGE

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We are proud to have numerous beverage experts in-house to make your event special, no matter what you choose. Work with our Sommelier to put together a custom wine pairing for your event or select one of his pairings to accompany your Signature Tasting Experience. Our Beverage Director is known nationally for his cocktail background and curates exciting cocktails, including non-alcoholic beverages. We also feature beer by Nouvelle Brewing, our own Certified Independent Craft Brewery, located across the street from Travail. Whatever your beverage needs are, we have a team ready to create the best option for your event.





## NOUVELLE KITCHEN AND BREWERY

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Our craft kitchen and small-batch brewery can host rehearsal dinners, bachelor parties, happy hours, holiday parties, birthdays, and any other occasion your heart desires! We work with a variety of budgets and can provide pricing, availability and create event ideas.

### MENU OFFERINGS

From pizza buffets to beer pairings and chef-tasting menus, we craft the perfect menu to complement your event. With our sister restaurant, Travail located across the street from Nouvelle Brewing, our chefs collaborate to offer a range of dining options from family-style to multi-course tasting menus. We also have 23 rotating beer taps and a variety of specialty cocktail offerings.

### SPACES + CAPACITY

We have a variety of event spaces available for semi-private or fully private group dining. Our main dining room can accommodate up to 30 guests and our outdoor patio space can accommodate up to 50 guests. If you're interested in hosting a larger gathering of up to 100 guests, we offer full restaurant buy-outs where the entire brewery and restaurant is your space for the day.

### CONNECT WITH US:

**JAMES ZORTMAN**

EVENT SALES MANAGER

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