

**OUTBACK**  
STEAKHOUSE®

# PRIVATE DINING



BLOOMINGTON · MN





## Hey Mate!

Thank you for considering The Outback Event Center as a potential venue! Please explore and click through our Table of Contents to view room, pricing, and food and beverage options.

### THE DELICIOUS STUFF

- Buffet: Our menu pricing is based on a Buffet-Style setup with one main entrée choice.
- Plated: Sit-down style meals will incur a \$2 per person charge, and you may choose up to three entrées with two sides. Additional side choices are a \$3 per person charge.

### THE OTHER STUFF

- All food and beverage prices are subject to a 20% Service Charge and 9.025% MN Sales Tax.
- All food and beverages served in the Event Center must be through Outback Steakhouse Catering.
- Food and beverage selections must be submitted 3 weeks prior to the event.
- Any food and beverage minimums not met will be charged as a room rental fee.
- Should you choose Outback Event Center as your venue, a signed contract and completed credit card authorization form with 50% deposit will hold your event date. Remainder of invoice is due 1 week prior to the event date.

We are here to make your event memorably delicious! We would love to answer any questions and can be reached via email at [minnesotacatering@outback.com](mailto:minnesotacatering@outback.com) or by calling (952) 854-1950.

Thank you,  
Nate Ethen, Proprietor  
Outback Steakhouse, Bloomington MN



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# GENERAL INFORMATION PAGE

**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 ONE WEEK prior to your event. Please be advised that unless your contract has been completed and returned to Outback Catering along with the required advance deposit and credit card authorization form, 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 9.025% sales tax. Liquor prices are subject to a 20% service charge and 14.525% liquor sales tax.

**MENU SELECTION** - Pricing on the menus is Buffet Style service. Sit down plated service is an additional \$2.00 per plate. Vegetarian and Children's menu are available upon prior request to your event. The contents of the banquet menu 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 4 weeks prior to your event. Food and beverage prices will be confirmed based on your menu selection.

**FOOD REGULATIONS** - All food and beverage must be provided by Outback Steakhouse Catering. No outside food, drink or alcohol is allowed. 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 outdoor courtyard for smoking.

**EVENT ROOMS** - Event 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:	Theater	Classroom	U-Shape	Rounds
ADELAIDE	70	32	20	40
BRISBANE	84	45	30	60
CANBERRA	125	74	40	80
DROVERS	300	150	N/A	200

**AUDIO VISUAL 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 you in rentals of other equipment not listed below.

Wireless Lavalier Microphone	\$80	Projection Screen	\$25
Tripod Easel	\$15	Flipchart on Easel	\$20
Hand-held Microphone	\$25	LCD Projector	\$150
Standing White Board	\$25	Podium	\$30

**BEVERAGE CHARGES** - The State of Minnesota requires that no one under the age of 21 will be served any alcohol. As a result, Outback Catering events reserves the right to verify age and the right to refrain from serving alcohol to any guest under 21 years of age. Last call is given at 11:30pm and the banquet bar will close no later than 12:00am.

**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.



# GENERAL INFORMATION PAGE

**DECORATIONS:** You are responsible for set up of room decorations for you event. Including center pieces, table favors, place cards, etc. If you would like Outback's assistance, there will be a \$75 per hour fee. **CONFETTI AND GLITTER ARE NOT ALLOWED.**

**WEDDING/BIRTHDAY CAKES** - You are welcome to provide your own cake from a licensed bakery. We would be happy to cut your cake for you, free of charge. Outback Steakhouse is not responsible for any damage to the cake.

**DANCE FLOOR** - Dance floor fee is \$250. 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 of food and beverage minimum will be charged to you (whichever amount is greater). Your cancellation fee is due upon receipt of your notice of 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 Catering sales staff ONE WEEK prior to the date of your 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 numbers of 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 will be notified of the increase.



## APPETIZERS & PARTY PLATTERS

### PRICED BY THE DOZEN

**GOLD COAST COCONUT SHRIMP - \$29**

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 - \$48**

Four ounces on each Skewer of seasoned and grilled Steak or Chicken skewered with fresh red onions, red peppers, button mushrooms and zucchini.

**KOOKABURRA WINGS® - \$22**

Served mild, medium, hot or BBQ style with Danish bleu cheese dressing. Spicy Ranch upon request.

**SHRIMP COCKTAIL - \$36**

Large prawns served with cocktail sauce and lemon wedges.  
Fried Shrimp available upon request.

**BRUSCHETTA - \$22**

Fresh tomatoes, imported basil and chopped garlic served with homemade garlic parmesan croutons.

**CAPRESE SKEWERS - \$22**

Grape tomatoes & fresh mozzarella cheese skewered with imported basil. Drizzled with a balsamic glaze.

### FLATBREADS

**HOT HONEY PEPPERONI FLATBREAD - \$22**

**PROSCIUTTO, MOZZARELLA & FIG JAM FLATBREAD - \$22**

**BBQ CHICKEN FLATBREAD - \$22**

### PARTY PLATTERS

(SMALL 20-25 | MEDIUM 45-50 | LARGE 75-80)

**DOMESTIC CHEESE TRAY \$70 | \$100 | \$125**

Cheddar & Monterey Jack served with crackers.

**FRESH FRUIT TRAY \$70 | \$100 | \$140**

An array of fresh seasonal fruit.

**FRESH VEGETABLE TRAY \$60 | \$70 | \$95**

Served with our homemade spicy ranch dressing.

**HAND-ROLLED MEATBALLS \$45 | \$55 | \$70**

Seasoned meatballs simmered in barbeque sauce.



## ENTRÉES

### STEAK

**OUTBACK CENTER-CUT SIRLOIN:** 6oz \$23 | 8oz \$27 | 11oz \$30  
**RIBEYE:** 12oz \$36 | 15oz \$42  
**FILET MIGNON:** 6oz \$35 | 8oz \$42  
**PRIME RIB:** 8oz \$30 | 12oz \$35 | 16oz \$40

### CHICKEN

**CHICKEN ON THE BARBIE:** \$25  
Seasoned and wood-fire grilled chicken breast served with our signature BBQ sauce.

**ALICE SPRINGS CHICKEN®:** \$28  
Grilled chicken breast topped with bacon, honey mustard sauce, sautéed mushrooms & Monterey jack & cheddar cheese.

**CHICKEN CORDON BLEU:** \$28  
Grilled chicken breast smothered in a delicious blend of ham and swiss cheese. Served with honey mustard sauce on the side.

**WILD RICE STUFFED CHICKEN:** \$28  
Grilled chicken breast stuffed with our wild rice medley and drizzled with our lemon pepper butter

**BLOOMIN FRIED CHICKEN:** \$26  
Boneless chicken breast hand battered in our Outback Original Bloomin' Onion seasoning, fried until golden brown and drizzled with our spicy signature bloom sauce.

### SEAFOOD & PASTA

**FRESH ATLANTIC SALMON:** 8oz \$30  
Seasoned and wood-fire grilled.

**QUEENSLAND GRILLED CHICKEN PARMESAN PASTA:** \$28  
Fettuccine noodles tossed in a creamy parmesan sauce topped with sliced grilled chicken breast.

**QUEENSLAND GRILLED SHRIMP PARMESAN PASTA:** \$29  
Fettuccine noodles tossed in a creamy parmesan sauce topped with grilled shrimp.

**GRILLED SHRIMP ENTREE:** \$29  
16 of our grilled shrimp with a special blend of herbs & spices then flame grilled. Served with a classic remoulade sauce.

**KINGSLAND PASTA:** \$28  
Grilled steak and shrimp served over fettuccine noodles tossed in a creamy Parmesan sauce.

### VEGETARIAN

**WALHALLA PASTA:** \$22  
Fresh fettuccine pasta tossed with fresh steamed vegetables and our own parmesan cream sauce.

**VEGGIE MIXED GRILLER:** \$24  
Grilled pineapple, seasoned rice and grilled veggies.

### COMBINATIONS

**OUTBACK CENTER-CUT SIRLOIN & GRILLED SHRIMP:**  
6oz \$29 | 8oz \$33 | 11oz \$37  
Seasoned and Seared center-cut sirloin and four grilled shrimp served with garlic toast and remoulade.

**FILET MIGNON & LOBSTER TAIL:**  
6oz \$43 | 8oz \$49  
A tender and juicy thick cut filet paired with a 4oz lobster tail. Lobster prepared steamed or grilled.

## ADD-ON MATES

**ADD 4 GOLD COAST COCONUT SHRIMP - \$9**  
**ADD 4 GRILLED SHRIMP ON THE BARBIE - \$9**  
**ADD STEAMED LOBSTER TAIL - \$17**  
**ADD ROASTED GARLIC BUTTER - \$3**  
**ADD SAUTÉED MUSHROOMS - \$5**  
**ADD GRILLED ONIONS - \$4**

*All prices are subject to a 9.025% MN sales tax and 20% service charge.*



## FRESHLY MADE SIDES

ADDITIONAL SIDES ADDED TO SELECTED DINNER MENU  
\$3/PERSON

CAESAR SALAD	MACARONI & CHEESE
HOUSE SALAD	RED BLISS POTATO SALAD
HOMESTYLE MASHED POTATOES	FRESH GRILLED VEGGIES
BAKED POTATO	FRESH STEAMED VEGGIES
SWEET POTATO	ADD SEASONED RICE
BABY RED POTATOES	
PREMIUM BLUE CHEESE CHOPPED SALAD ADD \$4	
PREMIUM STEAKHOUSE MAC & CHEESE ADD \$5	
PREMIUM ASPARAGUS \$4	
PREMIUM LOADED MASH \$4	

## SNACK SELECTION

PRICED PER PERSON (UNLESS OTHERWISE NOTED)

TORTILLA CHIPS WITH SALSA: .....	\$4.00
TORTILLA CHIPS WITH GUACAMOLE & SALSA: ...	\$5.00
POTATO CHIPS WITH HOMEMADE DIP: .....	\$4.00
PRETZELS: .....	\$3.00
POPCORN: .....	\$3.00
TRAIL MIX: .....	\$4.00
BAGEL ASSORTMENT WITH CREAM CHEESE: .....	\$4.00
ASSORTED MUFFINS: .....	\$4.00
DANISH ASSORTMENT: .....	\$4.00
ASSORTED COOKIES (PER DOZEN) .....	\$20.00

## JOEY MENU

PRICED PER PERSON (UNLESS OTHERWISE NOTED)

GRILLED CHEESE \$9	MAC-A-ROO & CHEESE \$9
CHICKEN FINGERS \$9	JOEY SIRLOIN \$12
BOOMERANG CHEESEBURGER \$9	JUNIOR RIBS \$12
GRILLED CHICKEN ON THE BARBIE \$9	



## BEVERAGES

### COCA-COLA® PRODUCTS \$4 PER PERSON

Includes canned Coke, Diet Coke & Sprite.

### UNLIMITED COFFEE AND SODA STATION: 100 PEOPLE OR LESS \$275 | 100 PEOPLE OR MORE \$360

Self-Serve Station with both regular and decaf coffees and cans of Coke, Diet Coke & Sprite.

#### PRICED PER GALLON

GOLD PEAK COFFEE: .....	\$25
GOLF PEAK DECAF COFFEE: .....	\$25
HOT TEA: .....	\$25
GOLD PEAK ICED TEA: .....	\$25
GOLD PEAK SWEET TEA: .....	\$25
LEMONADE: .....	\$25

## DESSERT SELECTION

### CHOCOLATE THUNDER FROM DOWN UNDER®: HALF SIZE \$8.75 | FULL SIZE \$12.75

Fresh baked pecan brownie, rich vanilla ice cream topped with hot homemade chocolate sauce, whipped cream and chocolate shavings.

### CARROT CAKE: \$12.50

Deliciously moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese frosting.

### NEW YORK STYLE CHEESECAKE: HALF SIZE \$6.50 | FULL SIZE \$12.50

Topped with choice of Raspberry, Strawberry, Salted Caramel or Chocolate

### ASSORTED COOKIE TRAY: \$20 FOR A DOZEN



## BAR SERVICES

### HOSTED OR OPEN BAR – HOST OF THE EVENT PURCHASES ALL BEVERAGES FOR THE GROUP

CALL BRANDS: .....	\$8.00
PREMIUM BRANDS: .....	\$11.00
DOMESTIC BOTTLED BEER: .....	\$7.00
IMPORTED BOTTLED BEER: .....	\$8.00
HOUSE WINE BY THE GLASS: .....	\$9.00

### CASH BAR – GUESTS PURCHASE THEIR OWN BEVERAGES

CALL BRANDS: .....	\$8.00
PREMIUM BRANDS: .....	\$11.00
DOMESTIC BOTTLED BEER: .....	\$7.00
IMPORTED BOTTLED BEER: .....	\$8.00
HOUSE WINE BY THE GLASS: .....	\$9.00

### KEGS

**DOMESTIC DRAFT BEER - 16 GALLON - \$400 PER KEG**  
Miller Lite, Michelob Golden Light, Bud Light, Coors Light

**IMPORTED DRAFT BEER - 16 GALLON - \$450 PER KEG**  
Foster's, Leinenkugel's, Newcastle, Dos Equis, Modelo

#### HOSTED DRINK TICKETS - \$10

Drink tickets may be purchased by one sponsor and given to guests to be collected at the banquet bar. Sponsor will be charged for the drink tickets collected plus tax and service charge.

### WINE LIST: CHARGES ARE SHOWN PER BOTTLE

#### HOUSE WINES - \$30/BOTTLE

World's Edge Chardonnay  
World's Edge Cabernet Sauvignon  
World's Edge Merlot  
Sutter Home White Zinfandel

*Outback is proud to offer a variety of other wine selections - simply ask for more details.*

*All prices are subject to a 9.025% MN sales tax and 20% service charge.*



## TACO BUFFET

Seasoned ground beef and sliced grilled chicken served with flour tortillas, lettuce, tomato, onions, mixed cheese, salsa, sour cream and guacamole. Also served with homemade seasoned rice & refried beans.

\$21 per person

Substitute sliced sirloin for ground beef: \$24.00

## FAJITA BUFFET

Seasoned, grilled & sliced sirloin & chicken breast, sautéed with bell peppers & onions. Served with flour tortillas, lettuce, tomato, mixed cheese, salsa, sour cream & guacamole.

Also served with homemade seasoned rice & refried beans.

\$25.00 per person

## CARNITAS BUFFET

Slow-roasted, seasoned & shredded pork. Served with flour tortillas, lettuce, tomato, onion, mixed cheese, salsa, sour cream & guacamole.

\$25.00 per person

## BARBACOA BUFFET

Slow-roasted, seasoned & shredded beef. Served with flour tortillas, lettuce, tomato, onion, mixed cheese, salsa, sour cream & guacamole. Also served with homemade seasoned rice & refried beans.

\$27 per person

Corn tortillas available upon request.

Authentic salsas & cheeses available upon request.

All buffets include coffee, iced tea & water to drink.

*All prices are subject to a 9.025% sales tax and 20% service charge.*

*Please add \$2.00 per person for sit-down service.*

### **BUILD-YOUR-OWN-SANDWICH-BUFFET**

An array of warm sliced steak and chicken from our grill, served with a selection of fresh bakery buns, lettuce, tomato, onions, and cheeses. Served with potato chips.

\$15.00

substitute burgers for steak: \$13.50 per person

### **QUEENSLAND BUFFET**

A selection of cold assorted deli meats, assorted breads, sliced cheeses, sandwich fixings with homemade Penne pasta salad and an array of fresh vegetables.

\$13.25

### **SYDNEY'S SOUP AND SALAD BUFFET**

Penne pasta salad, potato salad, your choice of House dinner salad or Caesar salad and fresh fruit with the Walkabout Soup of the Day.

\$13.25

substitute sandwiches for salad: \$13.75

### **ADELAIDE BUFFET**

Delicious homemade tuna or chicken salad sandwich with Swiss cheese, bacon, lettuce, tomato & onion on whole wheat bread. Served with potato chips.

\$13.25

### **TACO BAR**

Served buffet style, this sumptuous feast includes tortillas, seasoned ground beef and chicken, guacamole, seasoned rice, refried beans, shredded cheese, lettuce and diced tomatoes with salsa and sour cream.

\$13.50

### **PASTA BAR**

Steaming penne pasta served with your choice of our homemade cheese, meat-tomato or Parmesan cream sauce. Parmesan cheese and a salad choice are also included.

\$13

Add sliced grilled chicken: \$14.50

### **WRAP BUFFET**

#### **STEAKHOUSE SALAD WRAP**

Seasoned and seared sirloin, mixed greens, tomatoes, cinnamon pecans, fried angel hair pasta and red onions with our homemade crumbled Bleu Cheese vinaigrette. \$15

#### **OR BONZER CHICKEN WRAP**

Thinly sliced seasoned chicken, mixed greens, shredded carrots, fried angel hair pasta and ranch.

Served with potato chips. \$13

### **LUNCHEON BUFFETS ARE SERVED WITH A CAN OF SODA AND A FRESHLY BAKED COOKIE.**

These sides are also available by request for an additional charge per person:

Baked Potato \$4.50, Grilled Vegetables \$4.50,

House Salad \$4.50, Homemade Soup of the Day \$4.50

*All prices are subject to a 9.025% sales tax and 20% service charge.*

*Please add \$2.00 per person for sit-down service.*





**SIZE: 20FT X 37FT • AREA: 740SF**

## ADELAIDE

GREAT ROOM FOR SMALLER GROUPS

### CONFIGURATION CAPACITY

-  RECEPTION - 70 GUESTS
-  THEATRE - 70 GUESTS
-  BANQUET - 40 GUESTS
-  CLASSROOM - 32 GUESTS
-  U-SHAPE - 20 GUESTS
-  CONFERENCE - 20 GUESTS

### INCLUDED AMENITIES

- WIRELESS INTERNET
- CARPETED
- BRIGHT WHITE WALLS
- CHAIRS – STACKABLE BANQUET CHAIRS WITH CUSHION SEATING

### ADDITIONAL AMENITIES

- PROJECTOR AVAILABLE WITH PORTABLE SCREENS TO FIT ANY CONFIGURATION
- TABLECLOTHS PROVIDED FOR ANY STYLE SETUP

*\*A 50% deposit is due at time of signing agreement*





**SIZE: 26FT X 47FT • AREA: 1222SF**

## **BRISBANE**

VAULTED CEILINGS

### **CONFIGURATION CAPACITY**

-  RECEPTION - 84 GUESTS
-  THEATRE - 84 GUESTS
-  BANQUET - 60 GUESTS
-  CLASSROOM - 45 GUESTS
-  U-SHAPE - 30 GUESTS
-  CONFERENCE - 30 GUESTS

- *WIRELESS INTERNET*
- *CARPETED*
- *BRIGHT WHITE WALLS*
- *PROJECTOR AVAILABLE WITH PORTABLE SCREENS TO FIT ANY CONFIGURATION*
- *CHAIRS – STACKABLE BANQUET CHAIRS WITH CUSHION SEATING*
- *TABLECLOTHS PROVIDED FOR ANY STYLE SETUP*

*\*A 50% deposit is due at time of signing agreement*





## CANBERRA

COZY SPACE WITH A FIREPLACE

### CONFIGURATION CAPACITY

-  RECEPTION - 125 GUESTS
-  THEATRE - 125 GUESTS
-  BANQUET - 80 GUESTS
-  CLASSROOM - 74 GUESTS
-  U-SHAPE - 40 GUESTS
-  CONFERENCE - 40 GUESTS

- WIRELESS INTERNET
- CARPETED
- BRIGHT WHITE WALLS
- PROJECTOR AVAILABLE WITH PORTABLE SCREENS TO FIT ANY CONFIGURATION
- CHAIRS – STACKABLE BANQUET CHAIRS WITH CUSHION SEATING
- TABLECLOTHS PROVIDED FOR ANY STYLE SETUP

**SIZE: 38FT X 45FT • AREA: 1710SF**

*\*A 50% deposit is due at time of signing agreement*





**SIZE: 90FT X 38FT • AREA: 3420SF**

## DROVER

ALL THREE ROOMS COMBINE INTO  
OUR LARGEST SPACE

### CONFIGURATION CAPACITY

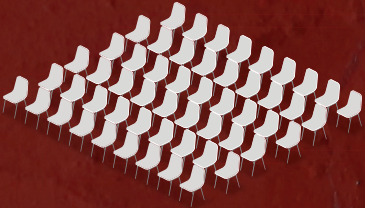
-  RECEPTION - 300 GUESTS
-  THEATRE - 300 GUESTS
-  BANQUET - 225 GUESTS
-  CLASSROOM - 150 GUESTS
-  U-SHAPE - N/A
-  CONFERENCE - N/A

- WIRELESS INTERNET
- CARPETED
- BRIGHT WHITE WALLS
- PROJECTOR AVAILABLE WITH PORTABLE SCREENS TO FIT ANY CONFIGURATION
- CHAIRS – STACKABLE BANQUET CHAIRS WITH CUSHION SEATING
- TABLECLOTHS PROVIDED FOR ANY STYLE SETUP

*\*A 50% deposit is due at time of signing agreement*



# SEATING CONFIGURATIONS EXPLAINED

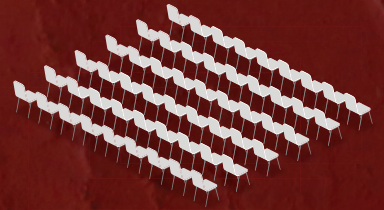


## RECEPTION

Offset rows of cushioned chairs with exits on the outer edge of the room. Ideal for lectures and teaching-style events, as well as ceremonies.

Aligned rows of seating with an aisle down the middle toward a focal point in the room. This is great to maximize space for lecture or teaching-style events, as well as ceremonies where the speaker engages with attendees, or when there will be breaks in content.

## THEATER

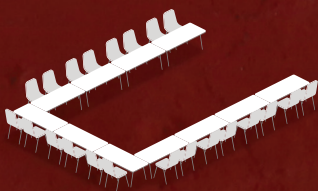
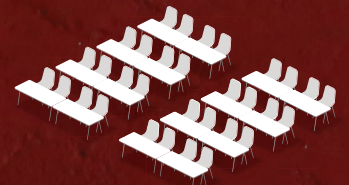


## BANQUET

This is ideal for family or personal gatherings such as weddings, receptions, charity events, or team-building events where groups will talk and learn, or be social and relax, to encourage natural conversation. We can accommodate with 6' or 8' round tables. Our 6' tables can accommodate up to 8 people. Our 8' tables accommodate up to 10 people.

Slim-style covered four or six foot tables with 2-3 chairs per table. An aisle is set up in the middle as an exit point, with additional exits on the outer edges of the room allowing attendees space to move. This setup is ideal to keep attention at the front of the room, primes attendees for learning, and helps a room to feel spacious in order to take notes with minimal disruption. This setup is fantastic for in-person certifications, workshops, group trainings, and the like.

## CLASSROOM

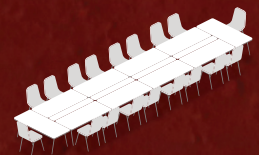


## U-SHAPE

Features a group of tables in the shape of a U with a hollow center and an open end. This is great for those who have worked together in the past or are facilitating relationship-building, as everyone can see all attendees. This style creates a comfortable environment for attendees to interact with the facilitator easily and allows great visibility for any presentations.

This is also referred to as Boardroom and is great for small teams and work meetings where there will be emphasis on connection and discussion. Conference-style seating is also great when you want a “head” of the event to be noted at one end of the table. This is also great for larger “family-style” dinners where you want a seated reunion for people to share, relax and enjoy.

## CONFERENCE







**OUTBACK**  
STEAKHOUSE®

1321 E 78TH ST, BLOOMINGTON, MN 55425  
(952) 854-1950