

**EAT,
DRINK &
BE
MERRY.**





THE CRAFT EXPERIENCE

CRAFT is the perfect location to host any type of celebration. Our restaurants feature, private and semi-private spaces to accommodate corporate and private events.

Our culinary and beverage programs are crafted with the highest quality ingredients and suppliers, and our event team is dedicated to providing an exceptional experience.

We are committed to the health and safety of our guests and team so you feel comfortable in our spaces.



AMENITIES

We take pride in offering a curated experience from start to finish. Every event with CRAFT includes a dedicated event coordinator, on site event staff, event space set up/furniture, all needed serviceware and complimentary access to available onsite AV and WIFI.



THE PERKS



BEVERAGE PROGRAM

Our coordinators will work with you to create the perfect custom beverage package for your event. Options for open or partially hosted bar can be matched to any budget. Drink tokens or beer tastings can also be included, as well as custom growlers.

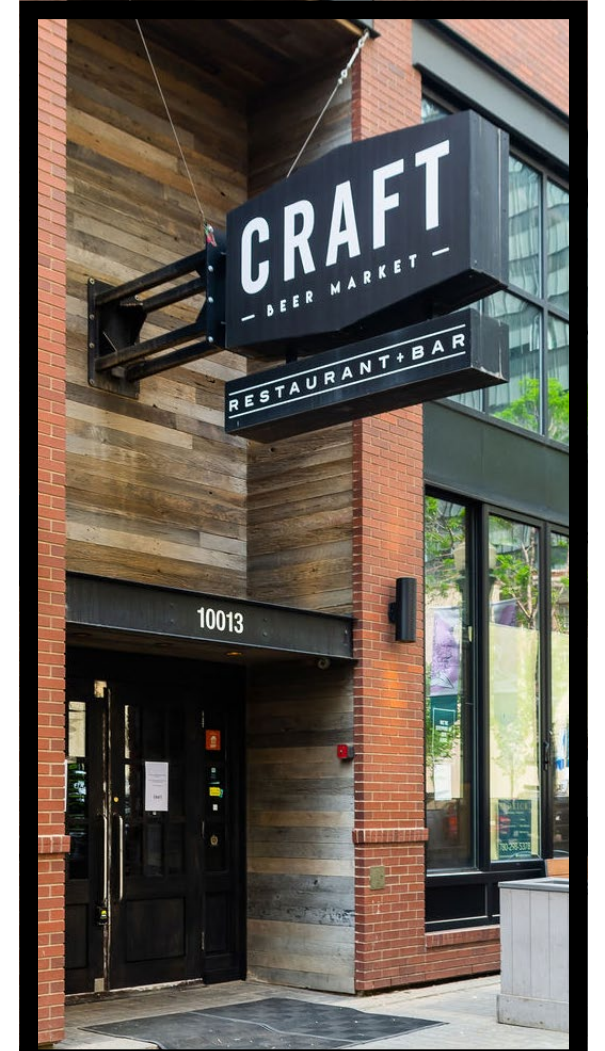
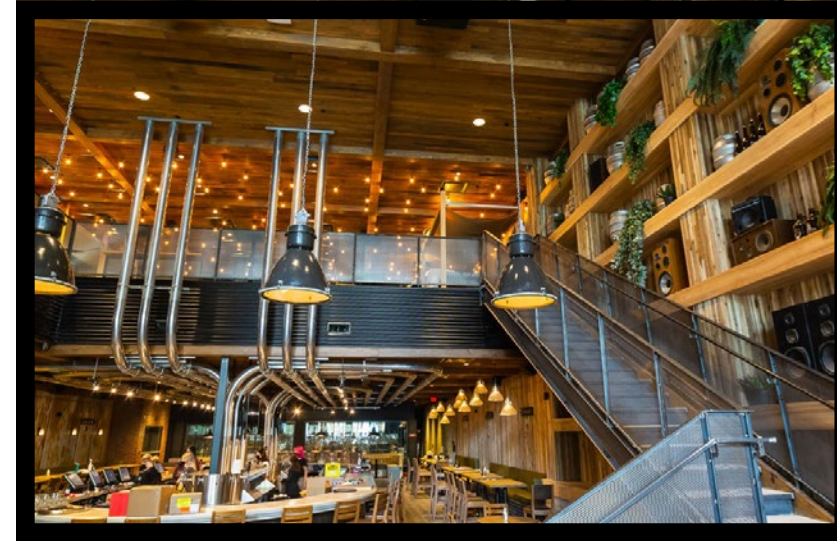
CUSTOM ADDITIONS

When you're looking to take your event to the next level, the CRAFT team can help add the "extra special" details to your party. Entertainment services, specialty décor, games and guided tastings are just some of the options that can be added to create the unique and memorable occasion everyone will be talking about.



> **VIRTUAL EVENTS** When life gives you lemons, hold your party online! We curate unique experiences outside our four walls, customized to your group needs.

THE SPACES





FLOOR PLAN

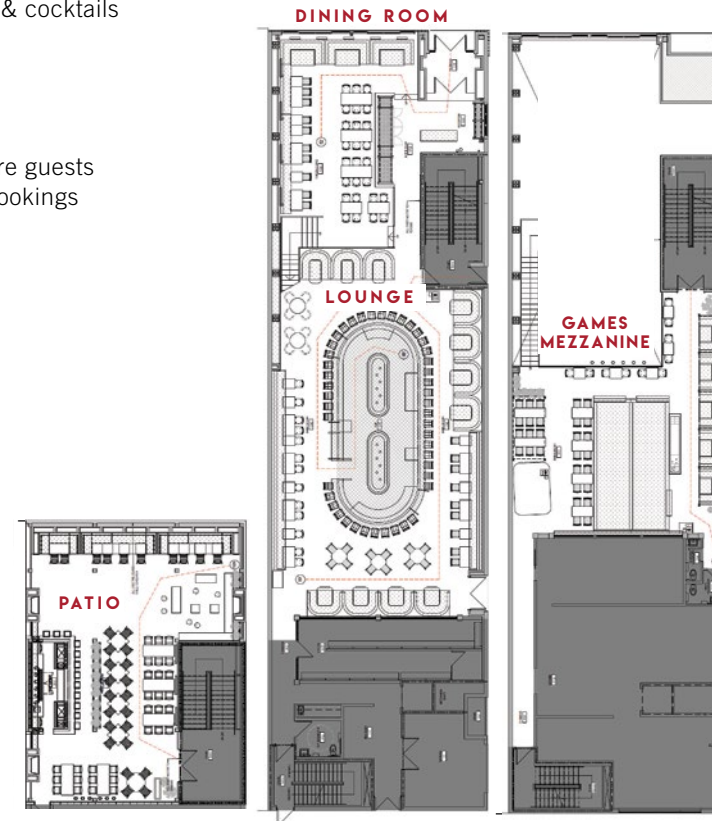
AREAS AVAILABLE FOR BOOKING

> WHAT WE OFFER

- Private and semi-private areas available
- Over 100 beer on tap & extensive list of wine, spirits & cocktails
- A/V, microphone, TV's, etc.

> THINGS TO REMEMBER

- Pricing does not include gratuity or taxes
- A gratuity of 20% will be added to groups of 8 or more guests
- Deposit and minimum charges may apply for large bookings
- Bookings are subject to availability



THE EATS

Made from scratch, made with love, and made for you.
Our Chefs take pride in fresh, delicious culinary options.
This is just the beginning; we can customize a perfect
menu for any event.





APPETIZERS //

**CHOOSE 6 ITEMS / \$24 PER GUEST *GROUPS OF 25 OR MORE
\$3 PER ADDITIONAL ITEM**

- FRESH VEGETABLES & HUMMUS
- CHIPS & HOUSE MADE GUACAMOLE
- FRIED SHRIMP W/ COCKTAIL SAUCE
- BAJA FISH TACOS
- MINI AC SLIDERS
- CRISPY CHICKEN SLIDERS
- QUEEN BEE PIZZA
- HAWAIIAN AHI POKE W/ CRISPY WONTONS
- AVOCADO TOAST
- BRIE & CRANBERRY CROSTINI
- TURKEY CROQUETTES W/ CRANBERRY PRESERVE
- ROASTED SQUASH & KALE PIZZA

PLATTERS & BOARDS

> CHEESE BOARD

\$100 PER 25 GUESTS / \$175 PER 50 GUESTS / \$250 PER 75 GUESTS / \$325 PER 100 GUESTS

LOCAL ARTISAN CHEESES

PRESERVES

ARTISANAL CRACKERS

> CRUDITÉ PLATTER

\$55 PER 25 GUESTS / \$100 PER 50 GUESTS / \$140 PER 75 GUESTS / \$175 PER 100 GUESTS

FRESH SEASONAL VEGETABLES

HOUSE MADE HUMMUS

> CHARCUTERIE

\$125 PER 25 GUESTS / \$225 PER 50 GUESTS / \$325 PER 75 GUESTS / \$425 PER 100 GUESTS

CURED MEATS

HOUSE BEER MUSTARD

ARTISANAL CRACKERS





PLATED

CHOOSE YOUR PACKAGE *GROUPS OF 25 OR MORE

#1 OPTION CHOOSE 1 PER COURSE / \$55 PER GUEST

> **FIRST COURSE**

ROASTED PUMPKIN SOUP
ASSORTED CHEESE PLATE
MIXED GREENS

> **SECOND COURSE**

SLOW ROASTED TURKEY
NATURALLY RAISED ROAST BEEF
BAKED VEGETARIAN LASAGNA

> **THIRD COURSE**

STICKY TOFFEE PUDDING
WARM CHOCOLATE CAKE
HOUSE MADE COOKIES

#2 OPTION CHOOSE 1 PER COURSE / \$65 PER GUEST

> **FIRST COURSE**

ROASTED PUMPKIN SOUP
ASSORTED CHEESE PLATE

> **SECOND COURSE**

MIXED GREENS
KALE CAESAR SALAD
ROASTED SQUASH & SPINACH SALAD

> **THIRD COURSE**

SLOW ROASTED TURKEY
NATURALLY RAISED ROAST BEEF
BAKED VEGETARIAN LASAGNA
PAN SEARED SALMON

> **FOURTH COURSE**

STICKY TOFFEE PUDDING
WARM CHOCOLATE CAKE
HOUSE MADE COOKIES

HOT STATIONS

CHOOSE YOUR PACKAGE *GROUPS OF 25 OR MORE

> TACO BAR

INCLUDES THE FOLLOWING / \$14 PER GUEST

FLOUR TORTILLAS
SEASONED BEEF
ROASTED TURKEY
CRISPY CAULIFLOWER
TRADITIONAL TACO TOPPINGS

> MAC N CHEESE STATION

INCLUDES THE FOLLOWING / \$14 PER GUEST

CAVATAPPI NOODLES
CRAFT CHEESE SAUCE
ROASTED MUSHROOMS
POBLANO PEPPERS
BACON
BREADCRUMBS

> HOLIDAY POUTINERIE

INCLUDES THE FOLLOWING / \$14 PER GUEST

FRESH CUT FRIES
LOCAL CHEESE CURDS
CHEDDAR CHEESE
JALAPEÑOS
BACON
ROASTED TURKEY
HOUSE MADE GRAVY

> SAVOURY WAFFLE STATION

INCLUDES THE FOLLOWING / \$16 PER GUEST

BLACK PEPPER WAFFLES
ROASTED TURKEY
PULLED PORK
CHEDDAR CHEESE
HOUSE GRAVY
SOUR CREAM
SCALLIONS

> FRESH OYSTERS

INCLUDES THE FOLLOWING / \$3 EACH

CRAFT HOT SAUCE
HORSERADISH
MIGNONETTE
FRESH LEMON WEDGES

> SEAFOOD STATION

INCLUDES THE FOLLOWING / \$30 PER GUEST

OYSTERS
SHRIMP
CRAB LEGS
STEAMED MUSSELS
FRESH HORSERADISH
ASSORTED SAUCES

> HOLIDAY CARVERY

INCLUDES THE FOLLOWING / \$20 PER GUEST

SLOW ROASTED TURKEY
GLAZED HAM
KAISER ROLLS
MUSTARD AIOLI
CRANBERRY AIOLI

> GRILLED CHEESE STATION

INCLUDES THE FOLLOWING / \$20 PER GUEST

PESTO & MOZZERELLA
CHIPOTLE & PICO
CARAMELIZED ONION
SPICY KETCHUP



LUNCH BUFFET

CHOOSE YOUR PACKAGE

> **#1 OPTION** INCLUDES THE FOLLOWING / \$35 PER GUEST *GROUPS OF 15 OR MORE

MIXED GREENS

KALE CAESAR

SLOW ROASTED TURKEY

BAKED VEGETARIAN LASAGNA

ROASTED ROOT VEGETABLE MEDLEY

*INCLUDES WHITE & WHOLE WHEAT BUNS

> **#2 OPTION** INCLUDES THE FOLLOWING / \$45 PER GUEST *GROUPS OF 25 OR MORE

MIXED GREENS

KALE CAESAR

SLOW ROASTED TURKEY

NATURALLY RAISED ROAST BEEF

BAKED VEGETARIAN LASAGNA

ROASTED ROOT VEGETABLE MEDLEY

BUTTERMILK MASHED POTATOES

*INCLUDES WHITE & WHOLE WHEAT BUNS

DINNER BUFFET

CHOOSE YOUR PACKAGE

*GROUPS OF 25 PEOPLE OR MORE

#1 OPTION INCLUDES THE FOLLOWING / \$45 PER GUEST

MIXED GREENS
KALE CAESAR SALAD
ROASTED SQUASH & SPINACH SALAD

> CHOOSE 2

SLOW ROASTED TURKEY
NATURALLY RAISED ROAST BEEF
BAKED VEGETARIAN LASAGNA

> CHOOSE 2

ROASTED ROOT VEGETABLE MEDLEY
HONEY GINGER GLAZED CARROTS
APPLE SAGE STUFFING
HERB ROASTED POTATOES
BUTTERMILK MASHED POTATOES

*INCLUDES WHITE & WHOLE WHEAT BUNS

#2 OPTION INCLUDES THE FOLLOWING / \$55 PER GUEST

MIXED GREENS
KALE CAESAR SALAD
ROASTED SQUASH & SPINACH SALAD

> CHOOSE 3

SLOW ROASTED TURKEY
NATURALLY RAISED ROAST BEEF
WEST COAST SALMON
BAKED VEGETARIAN LASAGNA

> CHOOSE 3

ROASTED ROOT VEGETABLE MEDLEY
HONEY GINGER GLAZED CARROTS
APPLE SAGE STUFFING
HERB ROASTED POTATOES
BUTTERMILK MASHED POTATOES

*INCLUDES WHITE & WHOLE WHEAT BUNS





SWEETS

ADD A DESSERT TO ANY PACKAGE

*GROUPS OF 25 PEOPLE OR MORE

> **INDIVIDUAL DESSERTS** / \$4 PER GUEST

HOUSE MADE COOKIES
FLOURLESS CHOCOLATE BROWNIES
SEASONAL FRUIT

> **DESSERT PLATTER**

\$75 PER 25 GUESTS / \$150 PER 50 GUESTS / \$225 PER 75 GUESTS / \$300 PER 100 GUESTS

ASSORTED BAKED SWEETS

> **FRUIT PLATTER**

\$75 PER 25 GUESTS / \$125 PER 50 GUESTS / \$175 PER 75 GUESTS / \$225 PER 100 GUESTS

FRESH SEASONAL FRUIT

> **CANDY BUFFET**

\$75 PER 25 GUESTS / \$150 PER 50 GUESTS / \$225 PER 75 GUESTS / \$300 PER 100 GUESTS

MINI CANDY CANES
ASSORTED CHOCOLATES
CARAMELS
GUMMY DROPS

> **NEOPOLITAN GELATERIA** / \$10 PER GUEST

VANILLA
CHOCOLATE
STRAWBERRY
MIXED NUTS
CANDY CANE CRUMBLES
CHOCOLATE SAUCE
CARAMEL SAUCE
CHERRY COMPOTE

CRAFT

— B E E R M A R K E T —

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