

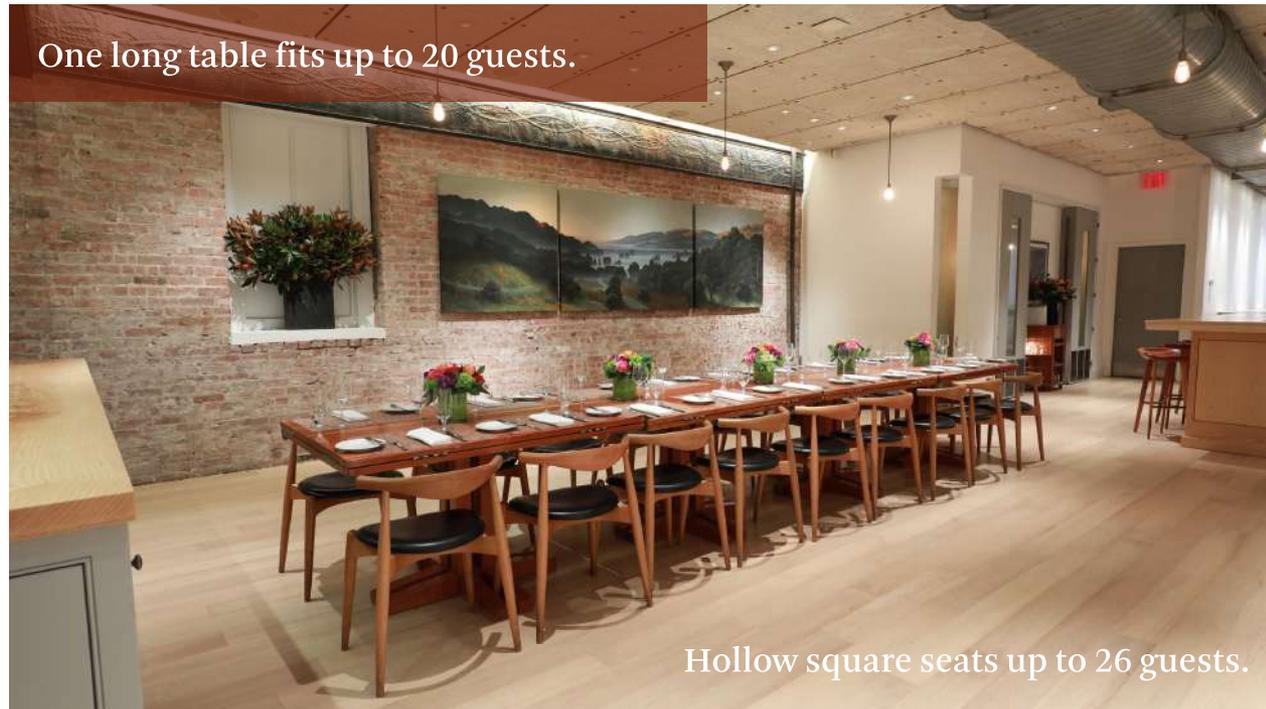
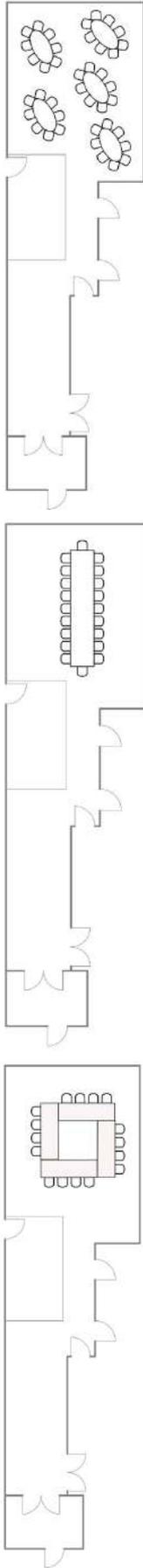


private events at **craft**



Craft's private dining room is as unique as the restaurant itself. With its own private street entrance, built-in bar and open kitchen – it's like having a small restaurant reserved just for you and your guests. The room can accommodate up to 40 guests for a seated event or up to 85 for a cocktail reception.

private dining room

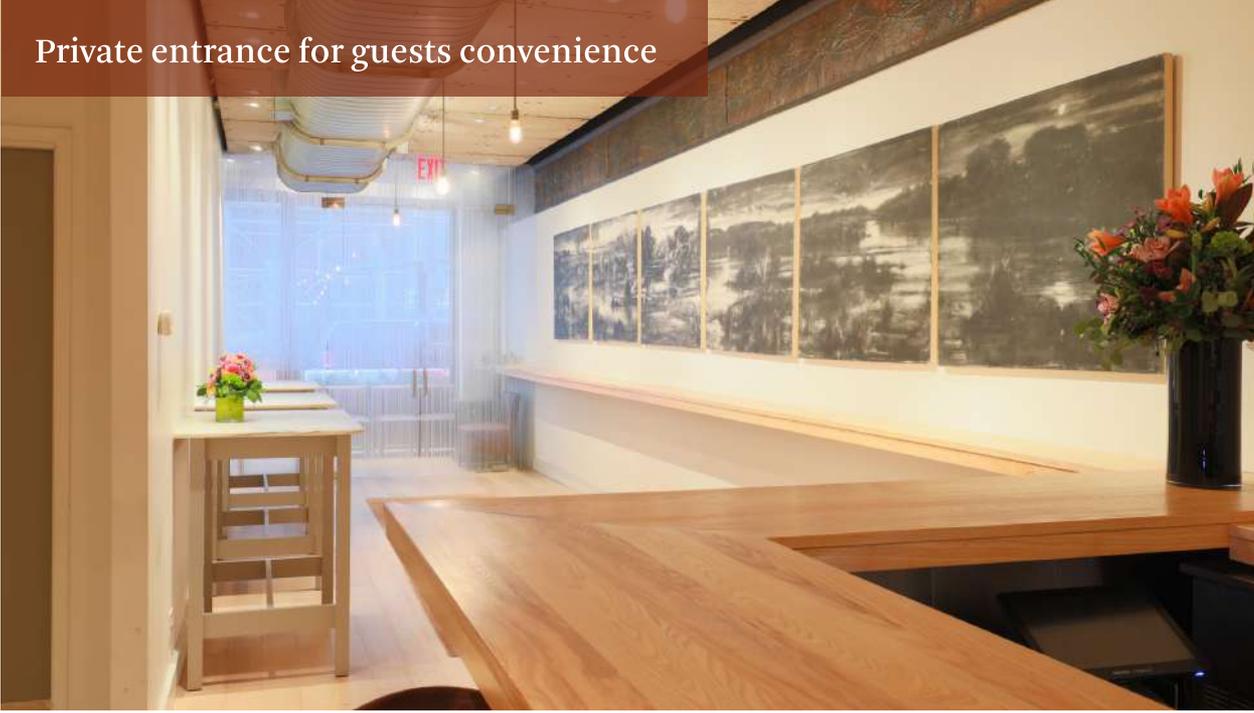


Capacity
40 Seated
85 Reception

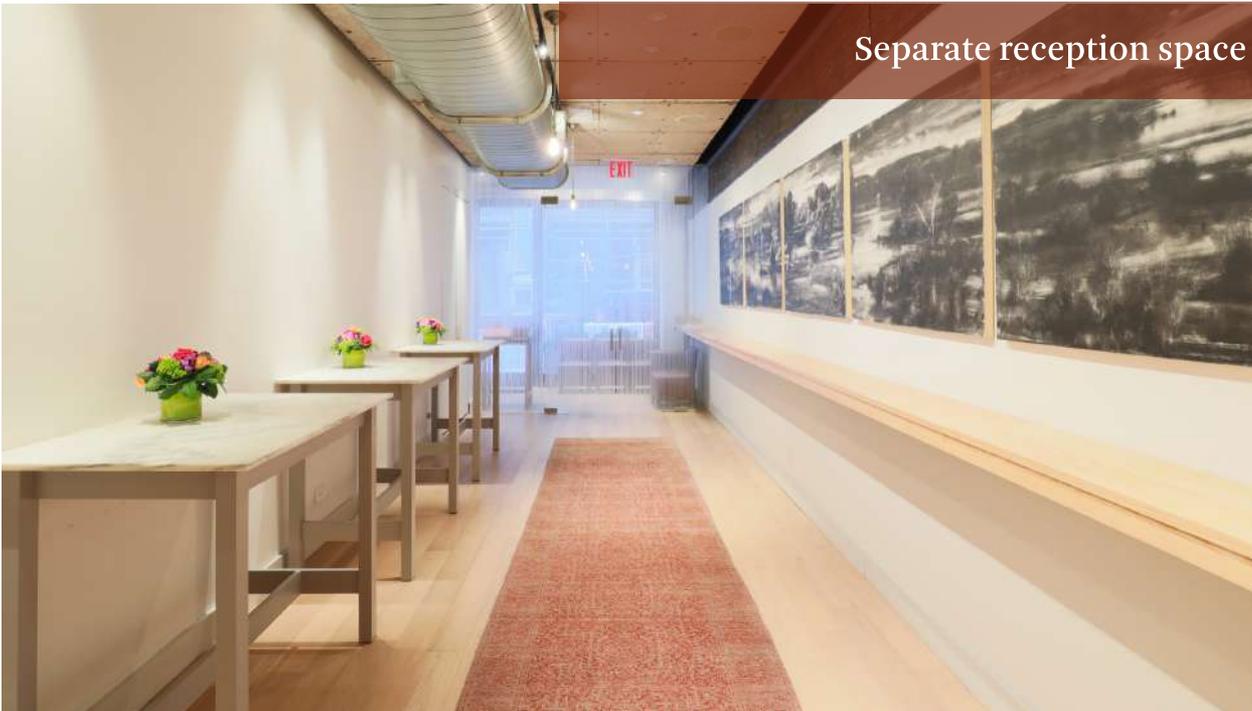
Food & Beverage Minimum
Evening | \$3,000 Jan-March, Jul-Aug
Please inquire for Apr-Jun, Sep-Dec
Morning or Afternoon | \$1,000

Features
Private Entrance
Private Restrooms
In-house Music System
Wireless Microphone
65" Monitor Avail for Rent
Open or Closed Kitchen

Private entrance for guests convenience



Separate reception space

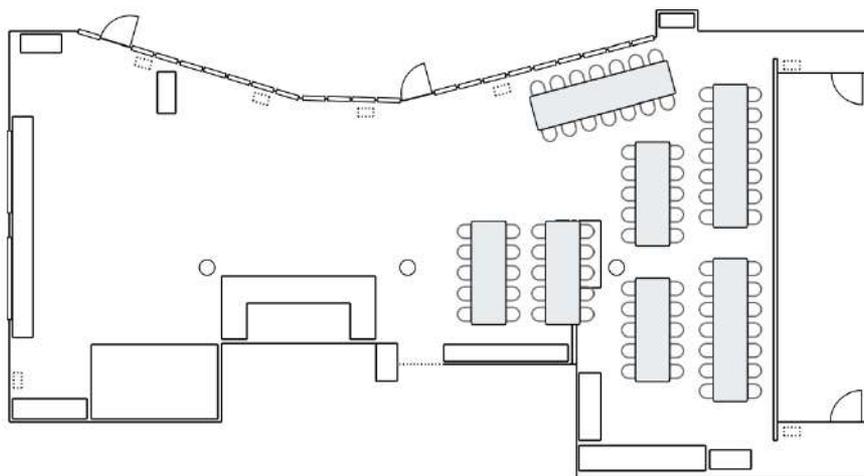


private dining room



main dining room

Under the glow of Edison filament bulbs in Bentel & Bentel's award winning restaurant design, Craft's warm and inviting dining room is a spectacular spot to entertain your guests. We can accommodate up to 100 seated guests.



Features

- In-house Sound System
- Private Entrance
- Private Restrooms
- Projector and Screen

Capacity

Please inquire for main dining room pricing.

100 Seated

225 Reception

offerings

Seasonal event menus at Craft feature the finest ingredients sourced from family farms, dayboat fishermen, and friends who share our commitment to great food. We prepare these pristine ingredients simply in order to showcase the essence of each.

DINNER

Set of Three Courses:

One Appetizer - Choice of Two Entrees - Two Sides for the Table - One Dessert	\$125/person
Choice of Two Appetizers - Choice of Two Entrees - Two Sides for the Table - One Dessert	\$140/person
Choice of Two Appetizers - Choice of Two Entrees - Two Sides for the Table - Choice of Two Desserts	\$155/person

Four Course Tasting Menu: Three Savory Dishes & One Dessert \$160/person

Seasonal Chef's Tasting Menu Market Price

Three Courses Family-Style:

Two First Courses - Two Main Courses + Two Sides - One Dessert	\$145/person
Three First Courses - Two Main Courses + Three Sides - One Dessert	\$165/person
Three First Courses - Three Main Courses + Three Sides - Two Desserts	\$175/person

Add 30 minutes of passed hors d'oeuvres to any menu \$20/person

Add 60 minutes of passed hors d'oeuvres to any menu \$30/person

LUNCH

Set of Three Courses:

One Appetizer - One Entree - One Dessert	\$50/person
One Appetizer - Choice of Two Entrees - One Dessert	\$60/person
Choice of Two Appetizers - Choice of Two Entrees - One Dessert	\$70/person
Choice of Two Appetizers - Choice of Two Entrees - Choice of Two Desserts	\$80/person
Three Courses Family-Style: One First Course + One Salad or Side - Two Main Courses + Two Sides - Dessert	\$75/person

BRUNCH (2 hours)

Selection of Three Entrees and Three Sides Served Family Style, Mimosas, Bloody Marys \$50/person

RECEPTIONS

Seven Passed Hors d'Oeuvres - Cheese & Charcuterie (2 hours of food service)	\$90/person
Seven Passed Hors d'Oeuvres - Cheese & Charcuterie - 1 Hour of Three Passed Small Plates (3 hours of food service)	\$120/person
Seven Passed Hors d'Oeuvres - Cheese & Charcuterie - 1 Hour of Three Passed Small Plates - Sweets (3.5 hours of food service)	\$135/person

BEVERAGE PACKAGES (Beverage Director's selection of wine, beer, & spirits)

Standard Open Bar: \$35 for the first hour, \$25 for the second hour and \$20 for all subsequent hours

Premium Open Bar: \$40 for the first hour, \$30 for the second hour and \$25 for all subsequent hours

Please inquire to add a raw bar station to any reception menu.



***ADMINISTRATIVE FEE:** All charges incurred in connection with the event are subject to a 3-5% *administrative fee.

*The administrative fee, late ending charges, and all other charges and fees charged to your event are not gratuities and will not be distributed as gratuities to the service staff providing service to guests (or any other staff), but will be retained by Craft NYC LLC in connection with and to offset the overhead, operating, and administrative expenses associated with your event. Pursuant to federal, state, and local regulations, we are required to charge a sales tax on any such fees and charges.

NOTE: Any administrative or other charges and fees related to any event that are reflected or referenced on any of Craft NYC LLC's (i) menus, (ii) proposals, (iii) invoices, (iv) websites, (v) brochures, (vi) statements, (vii) receipts, (viii) event management systems, (ix) credit card authorizations, and/or (x) chits/pointof-sale reports or elsewhere are similarly NOT gratuities, will not be distributed as gratuities to the staff providing service to guests (or any other staff), and will be retained by Craft NYC LLC.