

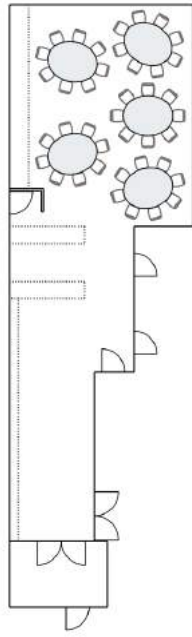


private events at **craft**



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



Handcrafted wooden tables seat 40.

Features

- Private Entrance
- Private Restrooms
- In-house Music System
- Projector and Screen
(avail for rental)
- Open or Closed Kitchen

Capacity

- 40 Seated
- 85 Reception

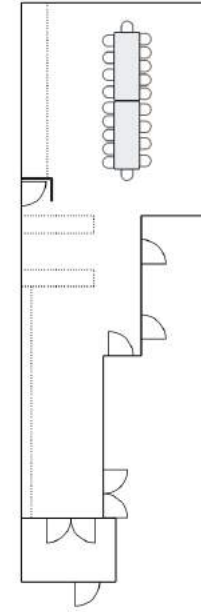
Food & Beverage Minimum

- Evening | \$3,000 Jan-Aug
Please inquire for Sep-Dec
- Morning or Afternoon | \$1,000

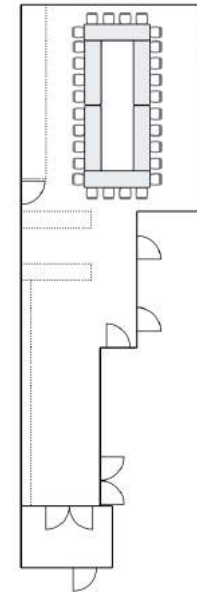


Original artwork adorns the space.

One long table can fit up to 20 guests.



A hollow square seats up to 28.

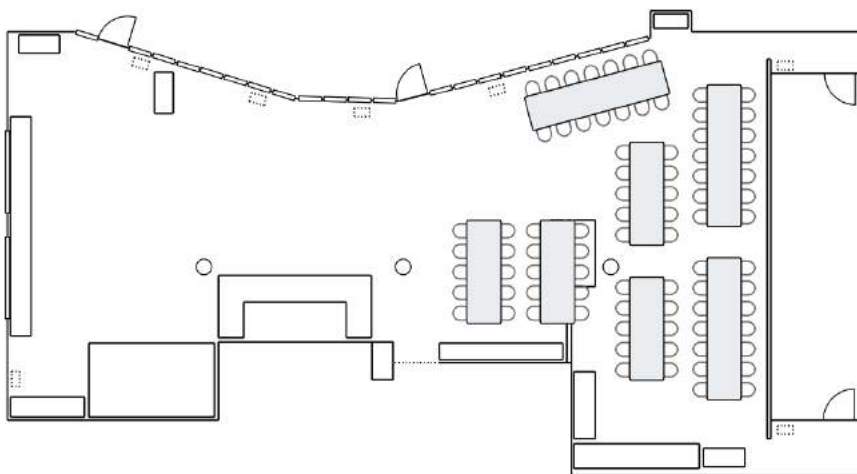


private dining room



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	\$130/person
Three First Courses - Two Main Courses + Three Sides - One Dessert	\$150/person
Four First Courses - Two Main Courses + Three Sides - Two Desserts	\$160/person
Four First Courses - Three Main Courses + Four Sides - Two Desserts	\$170/person

Add 30 minutes of passed hors d'oeuvres to any menu \$20/person, Add open liquor & beer bar, \$20/person

Add 60 minutes of passed hors d'oeuvres to any menu \$30/person, Add open liquor & beer bar, \$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

BRUNCH (2 hours)

Three Courses Family-Style: One First Course + One Salad or Side - Two Main Courses + Two Sides - Dessert \$65/person

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.

Tax and your option of gratuity are additional. The administrative fee is calculated based on the total pre-tax cost of the event including food and beverage. The administrative fee as well as any extension charges, room rental fees, entertainment charges, and all other fees charged to your event are not gratuities and are not distributed to the service staff as gratuities but are retained by the Company and applied towards the overhead, operating, and administrative expenses associated with your event.

Pursuant to New York State regulations, we are required to collect sales tax on any such fees and charges.