

# CRAWFORD

ESTD

AND

# SON

2016

PRIVATE EVENTS



618 N. PERSON ST, RALEIGH N.CAROLINA, 27604  
CRAWFORDANDSONRESTAURANT.COM



THANK YOU FOR YOUR INTEREST IN HOSTING YOUR  
PRIVATE EVENT WITH US AT CRAWFORD AND SON.  
PLEASE READ THROUGH THE FOLLOWING TO HELP  
PLAN YOUR EVENT.

Point of Contact for all matters concerning Private Event Booking is  
ALEXIS RUSSO  
alexis@crawfordandsonrestaurant.com | 919-307-4647



#### CAPACITY:

Crawford and Son can accommodate up to 60 guests. An estimate of total guests will be established on initial contract. A final guest count is required seven days in advance of the event. This will establish the minimum amount charged per person on the day of the event.

#### MINIMUM, SERVICE CHARGE, ROOM FEE:

Crawford and Son Restaurant requires a minimum food and beverage charge of \$5,000 for all Sunday and Monday events. Events requested during normal business hours are by special consideration only. The food and beverage minimums do not include tax (7.25%) and service charge. There is a \$1000 fee for the use of the dining room.

#### DEPOSIT AND CANCELLATION POLICY:

A credit card will be required to reserve event space. To establish the reservation, a deposit of 25% of the total projected cost will be paid upon satisfactory agreement of conditions of the event. All events must be cancelled seven days prior to event to prevent cancellation charge. Should the party fail to show, the remaining projected total will be charged in full in order to cover costs incurred.

#### PAYMENT:

Payment is charged at the conclusion of event, unless otherwise arranged.

#### MENU SELECTION:

All menu selections are subject to availability and seasonality per discretion of the Chef. Please advise us of any allergies or dietary restrictions in the party. Sample menus are provided on next page.

- **CUSTOM MENU:** Chef will work with you to create a curated menu for the event.
- **THREE COURSES:** Includes a salad course, an entrée course consisting of three options (Vegetarian, Fish, Meat) and two desserts.
- **FOUR COURSES:** Includes an assortment of appetizers for the table, a salad course, an entrée course consisting of three options (Vegetarian, Fish, Meat) and two desserts.

#### BEVERAGE OPTIONS:

All menu selections are subject to availability and seasonality per discretion of the general manager.

- **ON CONSUMPTION:** Full bar is permitted and each beverage is charged individually.
- **HOUSE BEER AND WINE:** The beverage director will select two red wines, two white wines and four draft beers that are available for the entirety of the event.
- **HOUSE BEER, WINE AND LIQUOR:** The beverage director will select two red wines, two white wines, four draft beers and a selection of liquors that are available for the entirety of the event.
- **PREMIUM SELECTIONS:** The host and the beverage director will work together to create a custom beverage package.

*\*pricing is based upon selections*





SAMPLE 4-COURSE MENU

**S N A C K S**

SMOKED FISH DIP • RICE CRACKERS  
DUCK RILLETTE • MALTED WHEAT TOAST  
ENDIVE LEAVES • BRUSSELS SPROUT SLAW

**O N E**

**APPLE & TURNIP SALAD**  
RAMP VINAIGRETTE • LOCAL ROMANO • SAVORY GRANOLA

**T W O**

**KABOCHA SQUASH**  
LOCAL MUSHROOMS • FARMERS CHEESE • CRISPY GRAINS

**SEARED FLOUNDER**  
CAULIFLOWER • CAPER RELISH • PARMESAN-HAM BROTH

**GLAZED BEEF SHORTRIB**  
SWEET POTATO PUREE • ROASTED AUTUMN VEGETABLES

**D E S S E R T S**



**APPLE & ALMOND GALLETTE**  
TOASTED CARAWAY • OATS • WHIPPED CREME FRAICHE

**OLIVE OIL CAKE**  
GOAT CHEESE • PINE NUT BUTTER • ROSEMARY CRUMB





SAMPLE 3-COURSE MENU

**O N E**

**APPLE & TURNIP SALAD**

RAMP VINAIGRETTE • LOCAL ROMANO • SAVORY GRANOLA

**T W O**

**KABOCHA SQUASH**

LOCAL MUSHROOMS • FARMERS CHEESE • CRISPY GRAINS

**SEARED FLOUNDER**

CAULIFLOWER • CAPER RELISH • PARMESAN-HAM BROTH

**GLAZED BEEF SHORTRIB**

SWEET POTATO PUREE • ROASTED AUTUMN VEGETABLES

**D E S S E R T S**



**APPLE & ALMOND GALLETTE**

TOASTED CARAWAY • OATS • WHIPPED CREME FRAICHE

**OLIVE OIL CAKE**

GOAT CHEESE • PINE NUT BUTTER • ROSEMARY CRUMB

