

THE
BLOCK
FOOD + DRINK

**Private
Events**



Our Spaces

PERGOLA



An open-air feel with retractable walls and heating features, suitable for year-round use, located on our dog-friendly Pawtio.

Non-private during warmer months

Seated Capacity: 40

Cocktail Capacity: 60

HDMI Capabilities

Music/Volume Controls

Fans/Heaters

THE DINING ROOM



Divided off from the main dining room.

Private

Seated Capacity: 50

Cocktail Capacity: 60

HDMI Capabilities

Music/Volume Controls

Banquet Options

Large Party Appetizers • Serves 20-25 People



Vegetable & Hummus Platter

House-made hummus with assorted vegetables

\$75

Fruit Platter

Assorted seasonal fruit

\$85

Caprese Skewers (25 ct)

Mozzarella ball, cherry tomato, basil, balsamic reduction

\$55

Bruschetta

Marinated tomatoes, garlic, basil, balsamic reduction

\$50

House Salad

Mixed greens, tomato, cucumber, red onion, choice of dressing

\$50

Chips & Queso

Tortilla chips with jalapeño queso

\$60

Steak & Horseradish Crostini

Sliced prime rib, horseradish cream, green onion

\$70

Meat & Cheese Platter

Assorted deli meats, cheeses, and nuts. Served with crackers

\$75

Cheese Curds

Deep fried cheese curds, spicy pepper jam

\$100

Chicken Skewers (25ct)

Grilled Chicken in a Sweet Thai Chili sauce

\$50

Beef Skewers (25ct)

Teriyaki marinated beef with sesame seeds

\$85

Broasted Bone-In Wings (10lbs)

Boneless Wings (10lbs)

Choice of (2) flavors, served with ranch & bleu cheese. Dry Rub, Buffalo, Sweet Thai Chili or Hot Chic, BBQ, Honey Garlic or Raspberry Inferno

\$140

\$90

Royale Sliders (25ct)

Beef patty, American cheese, raw onion, pickles, garlic mayo

\$90

Hot Chic Sliders (25ct)

Fried chicken, pickles, coleslaw, Hot Chic sauce

\$80

Plant Based Sliders (25ct)

Impossible vegan slider, Chao vegan cheese, pickles, vegan mayo (v)

\$120

BBQ Meatballs (60ct)

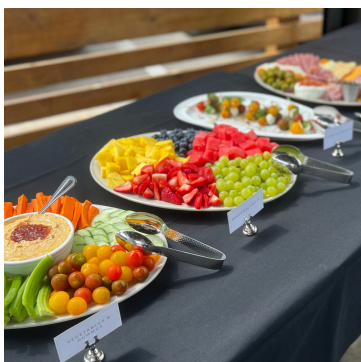
Beef & pork meatballs tossed in our house BBQ sauce.

\$100

Mac & Cheese

Cavatappi noodles tossed in a cheddar, gouda, boursin cheese sauce
+ Make it a Brisket Mac with brisket, bacon, jalapeño, crispy onion & BBQ- \$190

\$100



Buffet Options

Price Per Guest



BREAKFAST BUFFET

Brunch Buffet

\$20

Scrambled Eggs, Bacon or Sausage, Bagels, Cream Cheese, Fruit and Cheesy Hashbrowns



LUNCH & DINNER BUFFET

Backyard BBQ

\$26

Choice of (2) proteins: Pulled Pork, Pulled Chicken, Beef Brisket, or Vegetable Kabobs
Includes: Slider Fixings, Cornbread, Coleslaw, Baked Beans and Potato Salad

Italian

\$25

Choice of (2) proteins: Chicken Parmesan, Grilled Chicken, Meatballs or Grilled Portabella
Choice of (2) sauces: Marinara, Alfredo, Bolognese or Alfredo
Includes: Cavatappi Noodles, House Salad or Caesar Salad and Garlic Bread



Southwest

\$22

Pick (2) proteins: Pulled Chicken, Pork Carnitas, Ground Beef, Vegan Chorizo, Fajita Peppers, or Black Beans
Includes: Corn and Flour Tortillas, Taco Fixings, Southwest Salad, Tortilla Chips, Guacamole and Queso



DESSERTS

Assorted Dessert Bars

\$3/per

Chocolate Chip Cookies

\$3/per



GLUTEN FRIENDLY

Room Fee:

A non-refundable room fee is required for the private use of our event space & to hold the date of your event.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH	\$100	\$100	\$100	\$100	\$200	\$300	\$300
DINNER	\$200	\$200	\$200	\$250	\$300	\$300	\$200

*Lunch Pricing is an event that ends before 4pm.

Food & Beverage Minimum:

Food and beverage minimums apply & vary depending on the day of the week, time and length of the event. The food & beverage minimum does not include tax, gratuity or any other special request services. Host is responsible for any shortages to the minimum.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH	\$300	\$300	\$300	\$400	\$500	\$800	\$800
DINNER	\$500	\$500	\$700	\$800	\$1,200	\$1,200	\$700

*Lunch Pricing is an event that ends by 4pm.

Gratuity:

A 20% auto-gratuity will be added to all private parties

Menu:

We have multiple options to create a menu that works great for your event. We offer large party appetizers, themed buffets or custom menus. Depending on the size of your event, may dictate the menu we are able to create. Menu must be finalized no later than (7) seven days prior to the scheduled event. While outside food & beverage is strictly prohibited, the only exception being The Howe allows guests to bring in their own dessert from a licensed bakery.

Beverage:

We offer different options for the bar service of the event. Options include: open bar (host covers all drinks), cash bar (guests cover drinks individually), soft bar (limit options available) or a combination. Your guests must show valid proof of age to be served alcohol. We reserve the right to refuse service to anyone showing obvious signs of intoxication. Per the State of Minnesota, any bottled wine that is purchased on site must be opened, sealed and bagged before leaving the establishment.

Guest Count:

We require a guaranteed final guest count at least (7) seven days prior to the event date. This will enable us to ensure product availability and best functional layout. If we do not receive a guaranteed final guest count, we will prepare the event for the number of guests estimated per the initial event order.

Decorations:

Decorations are encouraged! The Howe has black or white linens included in the price of the event. We request NO glitter or confetti to be used. Please do not affix any items to the wall without prior approval. Low adhesive tape and 3M products are allowed. Event host is responsible for general decor removal.

Smoking:

Smoking is prohibited inside and in our Pergola area; we have designated smoking areas outside of the restaurant.

Liability:

The Howe will NOT assume any responsibility for damage or loss of any merchandise, personal items, or vehicles before, during or after an event.

Correspondence:

Correspondence by phone, mail, e-mail or text, please state the date, time and Event/reservation name you are inquiring about. This will enable us to work efficiently and get back to you as soon as possible.

Special Arrangements:

We are here to make your event as memorable as possible. If there is anything needed for your event, please let us know within (10) ten days prior to your event so we can accommodate the request to the best of our ability. Special arrangements may include but are not limited to : valet service, special colored linens, etc...

Processing Fee:

Please note there is a 3% processing fee added to all credit card payments.
To avoid this charge you may pay with cash, debit card or check.



Contact



CONTACT US AT:

EVENTS@CRAFTNCREW.COM

BROOKE ANDERSSON, EVENT COORDINATOR

612.283.2954