PUB 819
WHISKEY · BEER · BURGERS

CRAFT & CREW CATERING PRESENTS

Private *Events*







OUR SPACE

The Pergola

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

70	*Private*	HDMI	*Year-round*
GUESTS	OR SEMI-PRIVATE	READY TO PRESENT	FANS & HEATERS

LARGE-PARTY APPETIZERS

Banquet *Menu*

Each platter serves 20–25 guests

Platters & Dips

Vegetable & Hummus Platter (GF) 75
House-made hummus, assorted vegetables

Fruit Platter (GF) 85
Assorted seasonal fruit

Chips & Queso (GF) 60
Tortilla chips, jalapeño queso

Spinach Artichoke Dip 75
Tortilla chips & vegetable crudité

Salad (GF) 50
House or Southwest · Caesar upgrade 75

Cheese Curds 100
Deep-fried, spicy pepper jam

Pretzel Sticks (25) 90
Oven-baked, queso & Pub mustard

Mac & Cheese 100
Cavatappi, cheddar, gouda & Boursin sauce

Brisket Mac — brisket, bacon, jalapeño, crispy onion & BBQ 190

Wings

Boneless 90

Bone-In (50–60 ct) 140
Two flavors with ranch & bleu cheese — Dry Rub, Hot Chic, Buffalo, Korean BBQ, Mango Habanero, Bourbon BBQ, Sweet Thai Chili, Honey Garlic

Skewers & Bites

Caprese Skewers (25) (GF) 55
Mozzarella, cherry tomato, basil, balsamic

Bruschetta 50
Marinated tomatoes, garlic, basil, balsamic

Steak & Horseradish Crostini (25) 70
Sliced steak, horseradish cream, green onion

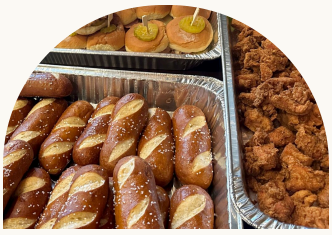
Beef Skewers (25) 85
Grilled, bourbon-apple glazed

BBQ Meatballs (60) 100
Hand-pattied beef & pork, BBQ sauce

Cold Sliders

Turkey Basil Smash Sliders (25) NEW 85
Served cold — sliced turkey, crisp lettuce, provolone and house basil mayo. Light, fresh and made for sharing.

Honey Ham Sliders (25) NEW 85
Served cold — sliced ham, sharp cheddar, shredded lettuce and honey mustard. Sweet, tangy and easy to love.






(GF) Gluten friendly · prices in dollars

THEMED SPREADS

The *Buffets*

Priced per guest

20

BREAKFAST

Brunch Buffet

Scrambled eggs, bacon or sausage, bagels, cream cheese, fruit and cheesy hashbrowns

26

LUNCH & DINNER

Backyard BBQ

PICK 2 Pulled pork, pulled chicken, beef brisket or vegetable kabobs

WITH Slider fixings, cornbread, coleslaw, baked beans, potato salad

25

LUNCH & DINNER

Italian

PICK 2 Chicken parmesan, grilled chicken, meatballs or grilled portabella

SAUCES · 2 Marinara, alfredo, bolognese or bourbon cream

WITH House or Caesar salad, garlic bread

22

LUNCH & DINNER

Southwest

PICK 2 Pulled chicken, carnitas, ground beef, vegan chorizo or fajita peppers

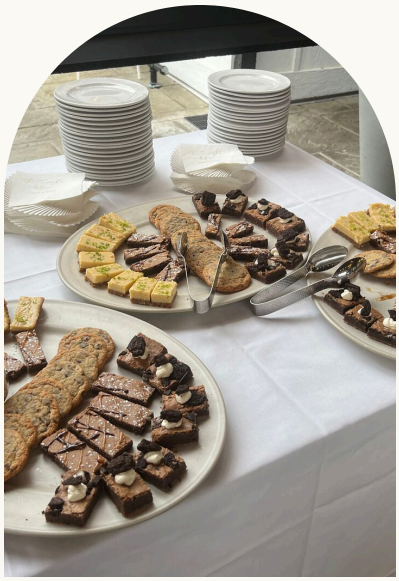
WITH Corn & flour tortillas, taco fixings, Southwest salad, chips, guacamole, queso

Something Sweet

Assorted Dessert Bars 3

Chocolate Chip Cookies 3

Per guest





PRICING & TIMELINE

Plan Your *Event*

1 — BOOK
Room fee holds your date

7 — DAYS OUT
Guest count, menu & special requests final

★ — PARTY DAY
20% gratuity added to all event tabs

3% — SETTLE UP
Fee on credit cards only

Room Fee

Non-refundable · reserves the space

	MON	TUE	WED	THU	FRI	SAT	SUN
*Lunch**	$200	$200	$200	$200	$250	$300	$300
Dinner	$300	$300	$300	$300	$500	$500	$300

*Events ending before 4pm. Ask about partial Pergola pricing for a non-private event.

Food & Beverage Minimum

Varies by day, time and length of your event. Excludes tax, gratuity and special-request services; the host covers any shortfall.

Bar Service

Open bar (host covers all), cash bar (guests pay), soft bar (limited options) or a combination.

Your Menu

Large-party appetizers, themed buffets or a custom menu — group size may shape the options. Finalize 7 days before the event.

Guest Count

Due 7 days out so we can plan product and layout. Without it, we prepare for the estimate on your initial order.

Valid ID required to be served alcohol; we may refuse service to anyone showing obvious signs of intoxication. Per Minnesota law, bottled wine purchased on site must be opened, sealed and bagged before leaving.

HOUSE POLICIES

Good to *Know*

Decorations

Encouraged! Black or white linens included. No glitter, confetti or open-flame candles; nothing on the walls without approval. Low-adhesive tape and 3M products are fine (not on retractable walls). Host handles decor removal.

Special Arrangements

Need valet service, specialty-colored linens or something else? Tell us at least 7 days ahead and we'll accommodate it to the best of our ability.

Smoking

Not permitted inside or in the Pergola. Designated smoking areas are outside the restaurant.

Getting in Touch

By phone, email or text, please include your event date, time and name so we can respond quickly.

Processing Fee

3% on credit card payments. Cash, debit card or check avoids it.

Liability

Pub 819 isn't responsible for damage to or loss of merchandise, personal items or vehicles before, during or after an event.

PUB 819
WHISKEY · BEER · BURGERS

Let's raise a *glass*

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OR SCAN TO INQUIRE