

# crave

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CATERING + EVENTS

crave

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2020 GUIDE

GET WHAT YOU CRAVE

**Crave**  
kitchen + wine bar

1925 VICTORIA AVE. | REGINA, SK  
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# crave CONTACTS

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## ROOMS + RENTALS

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### MAIN EVENT ROOM

**\$250** +TAX

A modern and versatile banquet room perfect for intimate dinners of 64 guests or Champagne receptions up to 100 guests. This room features an elegant fireplace, private bar, sound system, flat screen TV's, and space for a dance floor, DJ or other entertainment.

### LIQUID LOUNGE

**\$100** +TAX

With a capacity of 25-30 (standing) or 18 seated, the Liquid Lounge provides a perfect location for your birthday party, bachelor or bachelorette party, anniversary celebration or intimate dinner with family and friends. The room includes a private bar, flat screen TV, separate sound system, and lounge style seating.

### FULL RESTAURANT buy out

**\$500** +TAX

Enjoy an intimate dinner in our main restaurant lounge for up to 70 guests or utilize the full first floor, including the patio, for a cocktail reception of up to 350 guests. The entire space includes 2 full service bars, sound system, flat screen TVs and a space for a dance floor, DJ or other entertainment.

*\*\*A minimum spend of \$6000.00 before taxes + gratuity is required*



# crave LUNCH < CATERING

< ON SITE private dining in one of our private rooms -OR- < DELIVERY to YOUR location  
*Minimum 10 people for all menus. Minimum 24hr notice*

## SANDWICH + WRAP BAR \$21

**SANDWICH OR WRAPS**  
w Chef's Choice Fillings + Fixings

**GARDEN SALAD**

< ADD CRÈME BRULEE +\$7

## PASTA BAR \$22

**INCLUDES:**

2 Chef's Choice Pastas

**GARDEN SALAD**

< ADD CRÈME BRULEE +\$7

## TACO BAR \$19

**INCLUDES:**

Crave Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion + Flour & Corn Tortillas

**CRAVE COLESLAW**

< ADD CARAMEL FLAN +\$7

## LUNCH BUFFET

**PROTEIN:**

1 PROTEIN	\$27
2 PROTEIN	\$32
3 PROTEIN	\$37

**CHOICE OF PROTEIN:**

**ROAST HALF CHICKEN**

w Natural Jus

**SMOKED BEEF BRISKET**

w Crave BBQ Sauce

**ROAST PORK LOIN**

w BBQ Jus

**HEMP CRUSTED STEELHEAD**

w Sea Buckthorn Vinaigrette

**BLACKENED CATFISH**

w Grainy Mustard Sauce

**INCLUDES STARCHES + VEG:**

**GARDEN SALAD**

w Tomato Vinaigrette

**SPROUTED LENTIL + VEGETABLE SALAD**

w Harissa Dressing

**CRAVE COLESLAW**

**GARLIC + HERB ROAST POTATOES**

**CRÈME BRULEE**

## NO NONSENSE, NO CHOICE FAMILY STYLE LUNCH

**LEMON + HERB GRILLED CHICKEN BREAST** \$21

w Quinoa + Vegetable Salad, Feta, Sundried Tomatoes, Pesto Vinaigrette

**SMOKED BRISKET** \$22

w Creamy Mashed Potatoes, Crave BBQ Sauce, Honey Glazed Carrots, Coleslaw

**BAKED LAKE DIEFENBAKER STEELHEAD** \$23

w Sea Buckthorn Vinaigrette, Saffron Risotto Cake + Greek Style Salad

**BUTTERMILK BONE IN FRIED CHICKEN** \$21

w Crave Coleslaw, Cream Cheese Cornbread + Mediterranean Pasta Salad

**\$21**

**ROAST PORK LOIN** \$21

w BBQ Jus, Creamy Mashed Potato, Bacon Brussel Sprouts + Greek Style Salad

# crave LUNCH < IN HOUSE ONLY

includes coffee, tea + soft drinks service

## 2 COURSE LUNCH MENU

\$27

### STARTER

**GARDEN SALAD**

OR

**SOUP O' DAY**

### MAIN

**CHICKEN QUINOA**

Herb Roasted Chicken Breast w  
Marinated Grilled Vegetables, Fresh Tomato,  
Feta, Sun-Dried Tomato +  
Pesto Vinaigrette

OR

**CHICKPEA FRITTERS**

Sprouted Lentil Succotash w Prairie Cherry Yogurt

OR

**SMOKED PORK LOIN**

Kimchi Spiced Potato Cake + Market Vegetables  
w Barbecue Jus

< ADD CRÈME BRULEE +\$7

## 3 COURSE LUNCH MENU

\$35

### STARTER

**HEARTY GREEN SALAD**

OR

**SOUP O' DAY**

### MAIN

**CHICKPEA FRITTERS**

Sprouted Lentil Succotash w Prairie Cherry Yogurt

OR

**SLOW ROASTED BRISKET**

Kimchi Spiced Potato Cake + Market Vegetables  
w Barbecue Jus

OR

**LAKE DIEFENBAKER STEELHEAD**

Parmesan Crusted Polenta w Sweet Pea Emulsion  
+ Market Vegetables

### DESSERT

**CRÈME BRULEE +\$7**



# crave DINNER < SIDE ROOM

includes coffee + tea service

## SET DINNER MENU \$29

SELECT < buffet +\$3, family style OR plated

### STARTER

GARDEN SALAD OR SOUP OF THE MOMENT

### MAIN

#### CHICKEN QUINOA SALAD

Herb Roasted Chicken Breast w Marinated Grilled Vegetables, Fresh Tomato, Feta, Sun-Dried Tomato + Pesto Vinaigrette

OR

#### CHICKPEA FRITTERS

Sprouted Lentil Succotash w Prairie Cherry Yogurt

OR

#### SLOW ROASTED BRISKET

Kimchi Potato Hash + Market Vegetables

< ADD CRÈME BRULEE +\$7

## SET DINNER MENU \$49

SELECT < buffet +\$3, family style OR plated

### STARTER

LOCAL TOMATO SALAD OR SOUP OF THE MOMENT  
OR GARDEN SALAD

### MAIN

#### HERB ROASTED CHICKEN BREAST

Kimchi Spiced Potato Cake w Natural Jus + Market Vegetables

OR

LAMB SHANK Braised w Cinnamon, Star Anise + Red Wine,  
Parmesan Crusted Polenta + Market Vegetables

OR

BLACKENED CATFISH Creamed Corn w Squash Puppies,  
Sweet Peas + Swiss Chard

DESSERT > CRÈME BRULEE w Lavender Shortbread

## SET DINNER MENU \$39

SELECT < buffet +\$3, family style OR plated

### STARTER

HEARTY GREEN SALAD OR SOUP OF THE MOMENT

### MAIN

DUCK CONFIT Parsnip + Pear Purée, Roasted Brussels  
w Radish + Saskatoon Berry Reduction

OR

SMOKED PORK LOIN Parisienne Vegetables, Potatoes  
w Espresso BBQ Sauce + Bernaise

OR

#### LAKE DIEFENBAKER STEELHEAD

Hemp + Sesame Crust, Sweet Pea + Saffron Risotto Cake  
w Fennel Bell Pepper Relish

DESSERT > CRÈME BRULEE w Lavender Shortbread

## SET DINNER MENU \$59

TO SHARE < Assortment of Charcuterie, Cheese + Antipasti

### STARTER

LOCAL TOMATO SALAD OR SOUP OF THE MOMENT  
OR GARDEN SALAD

### MAIN

#### HERB ROASTED CHICKEN BREAST

Kimchi Spiced Potato Cake w Natural Jus + Market Vegetables

OR

BRAISED BEEF SHORT RIB Herb + Sweet Chili Cornbread  
w Barbecue Jus + Market Vegetables

OR

GRILLED YELLOWFIN TUNA Glazed Sweet Peas + Carrots,  
Rich Potato Purée w Olive Vinaigrette

DESSERT > CRÈME BRULEE w Lavender Shortbread

## CHEF'S CHOICE

## WINE PAIRING DINNER < 3 COURSE \$75 4 COURSE \$100 5 COURSE \$125

+\$30 each additional course | 3oz wine pour per course

# crave RECEPTION

## CANAPES < by the dozen

**SMOKED STEELHEAD** \$28

Cream Cheese Pâté w  
Salted Cucumber + Focaccia Crisp

**GREEK SALAD SKEWER** \$25

Feta + Herb Vinaigrette

**GOATS' CHEESE** \$28

On Cucumber w Fruit Compote

**POTATO FRITTERS** \$25

Chive Crème Fraîche

**BARBECUE BEEF MEATBALLS** \$28

Roast Garlic Jus

**CHICK PEA FALAFEL** \$25

Prairie Cherry Raita

**ITALIAN STYLE CHICKEN MEATBALL** \$28

Spicy Tomato Sauce

**SEARED YELLOWFIN TUNA** \$30

Soy Citrus Glaze + Sesame

**GRILLED VEGAN SAUSAGE** \$30

Honey Mustard

**TARTE FLAMBÉ** \$26

Bacon, Caramelized Onion +  
Yogurt Cream

**SLIDERS** \$38

< Prime Rib < Herb Roast Chicken  
< Pulled Pork < Vegan Patty

**FLATBREADS** \$26

< Pepperoni < Chicken

**TORTILLAS: CORN OR FLOUR** \$26

< Roast Chicken < Pork < Beef

**STEELHEAD LOX** \$32

Blini + Cream Cheese

**CRISPY MARINATED TOFU** \$25

Korean Style BBQ Sauce

**POTATO FRITTERS** \$65

Sturgeon Caviar + Crème Fraîche

## SWEETS < by the dozen

**CRÈME BRULEE SPOONS** \$27

**MINI LEMON MERINGUE PIE** \$27

**SALTED CHOCOLATE TRUFFLES** \$27

**CHOCOLATE MOUSSE CREAM PUFFS** \$27

**NEW YORK STYLE VANILLA CHEESE CAKE** \$28

## PLATTERS

**CHEESE** \$65 med \$115 lrg

Dry Fruit, Bread, Crackers + Chutney  
**Ultra Premium** ~ add \$15

**CHARCUTERIE** \$65 med \$115 lrg

Dry Cured Meats w  
House Pickles + Mustard

**ANTIPASTI** \$60 med \$110 lrg

Hummus, Raita + Tapenade  
w Marinated Olives,  
Marinated Feta + Bocconcini

**CRUDITÉ** \$70

Assortment of Veggies +  
Yogurt Dip

**FRUITS DU MER** \$175

Marinated Seasonal Seafood

**OYSTER BAR** \$40/dz

Traditional Accompaniments

OR Rockefeller (require 2 week notice)  
~ minimum 5dz

< MEDIUM based on 15ppl

< LARGE based on 30ppl



# LATE NIGHT FUNCTION

< ADD ONS

**TACO BAR** \$12

Crave Salsa, Sour Cream, Pork,  
Chicken, Beef, Shredded Cheese,  
Lettuce, Onion + Flour & Corn Tortillas

**WING BAR** \$14

Crave Spiced, Lemon + Honey Garlic,  
BBQ w Extra Hot Sauces,  
House Made Parmesan Dip,  
Raw Veggies

**PEROGY BAR** \$12

Sour Cream, Scallion,  
Caramelized Onion, Bacon Chunks

**NACHO BAR** \$11

Corn Chips, Cheese, Pickled Peppers,  
Fresh Tomato, Scallion, Crave Salsa,  
Sour Cream  
< ADD Pulled Beef OR + \$3pp  
Chicken OR Pork

**11 O'CLOCK PANCAKE BAR** \$9

Buttermilk Pancakes,  
Maple Syrup, Blueberry Compote,  
Strawberry Salad, Whipped Cream,  
Whiskey Glazed Bananas

# BEVERAGE SERVICE

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## BAR OPTIONS

### CASH BAR

Each guest will purchase his or her own drink.

### TICKET BAR

Host hands out tickets to some or all of the guests (these drinks will be paid for by the host). Cash bar for all drinks ordered without a ticket.

### HOST BAR

Host to be billed for drinks consumed by the guests.

### SUBSIDIZED BAR < \$2 bar

Host wishes to pay for a portion of guests drinks, the remainder to be paid with cash.

## BASIC BAR

### HIGHBALLS

Smirnoff VODKA

Captain Morgans RUM < Dark/White/Spiced

Canadian Club RYE

Tanqueray GIN

Johnny Walker SCOTCH

### MOLSON PRODUCTS

Including:

Heineken + Coors Light

### WINE

Red + White House

### MIXES

JUICE:

Orange Juice, Lime Juice, Clamato Juice, Pineapple Juice, Cranberry Juice

PEPSI PRODUCTS:

Regular + Diet soft drinks

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## PRICES

< include tax

### BEER + HIGHBALLS

\$6/ounce/bottle

### PREMIUM BRANDS (upon request)

Prices May Vary

### LIQUEURS (upon request)

Prices May Vary

~ please inquire with our catering department

### SOFT DRINKS + JUICES

\$2.25/glass

### COFFEE/TEA/SOFT DRINK/JUICE STATION

\$2/per unlimited

### FEATURE COCKTAIL (upon request)

Prices May Vary

~ please inquire with our catering department

### WINE

see the Crave Wine List for additional options + pricing

\$8/glass

< or designated price based on host choice

< Please note, if you wish to run a cash bar there is an ATM machine on location.

# INFO + POLICIES

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## guarantees

Crave Kitchen + Wine Bar requires guaranteed numbers two business days prior to the event (a business day is defined as Mon-Fri 9:00-4:00). If a guaranteed number is not received Crave will invoice for the original number of guests expected. In the event that additional guests attend Crave will invoice for the number of guests in attendance.

## holds + cancellations

Upon booking your event, Crave requires a credit card number to hold your room. Crave requires 48 hours or 2 business days (a business day is defined as Mon-Fri 9:00-5:00) notice for the cancellation of your event. If this time frame is not met your credit card will be charged the applicable room rental fee.

## labour charges + miscellaneous

Service staff and bartenders will be provided for the duration of your event. All functions held on a statutory holiday are subject to additional labour surcharges. All Catering Prices listed in the guide are subject to an automatic 18% service charge.

## general

No food or beverages of any kind, other than wedding cakes and or cupcakes will be permitted to be brought into the facility.

In compliance with SLGA regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premise.

## terms + conditions

Once you have agreed to the above terms and conditions, Crave Kitchen + Wine Bar requires you to sign this contract which guarantees your booking. Once the contract is signed, this permits Crave to withhold your deposit in the event that you do not meet the required conditions.

**CLIENT'S NAME** | \_\_\_\_\_

**SIGNATURE** | \_\_\_\_\_ **DATE** | \_\_\_\_\_