

crave

CATERING + EVENTS

crave

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2022 GUIDE

GET WHAT YOU CRAVE

Crave
kitchen + wine bar

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crave CONTACTS

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ROOMS + RENTALS

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 MORNING < 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

CONTINENTAL BREAKFAST

\$14

MULTIGRAIN CROISSANTS + PASTRIES

Freshly Baked

MUFFINS + LOAVES

House Made

HONEY YOGHURT

FRESH CUT FRUIT

BUTTER + CRAVE PRESERVES

SELECT FRUIT JUICES

FRESHLY BREWED COFFEE + SELECTION OF TEAS

— ADDITIONS —

BREAKFAST SMOOTHIES

3

GRANOLA

3

HARD BOILED EGGS

3

Farm Fresh

TOASTED BAGEL

8

w Cream Cheese + Smoked Salmon

AVOCADO ON CARAWAY RYE TOAST

4

SCRAMBLED EGGS

w Butter + Herbs

4

DOUBLE CUT BACON

4

BISON SAUSAGE

6

OVEN BAKED HASH BROWNS

3

CRUSTLESS LEEK + CHEVRE QUICHE

7

BREAK OUT

\$11

ASSORTED COOKIES

FRESH CUT FRUIT

SELECT FRUIT JUICES

FRESHLY BREWED COFFEE + SELECTION OF TEAS

— ADDITIONS —

DEVILLED EGGS

\$29/dz

ASSORTED MUFFINS

\$32/dz

BUTTERMILK BISCUITS

\$30/dz

ASSORTED VEGETABLE CRUDITÉ w Dip

\$85 < 30 people

CHEFS SELECT CHEESE

w Fresh + Dry Fruit, Bread, Crackers + Compote

\$85 Med \$135 Large

SALUMI PLATTER

Dry Cured Meats w Pickled Vegetables + Mustard

\$85 Med \$135 Large

BREADS + SPREADS

3 Seasonal Vegetarian Spreads w Marinated Olives + Feta

\$85 Med \$135 Large

crave LUNCH < IN HOUSE ONLY

INCLUDES: Coffee, Tea, Still + Sparkling Water

SANDWICH BAR

\$20

CHEFS CHOICE OF FILLINGS + BREAD

w Garden Salad, Potato Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE 7

BURGER BAR

\$21

CHOOSE:

BEEF OR CHICKEN PATTY < VEGAN ON REQUEST

All the Fixings + Cheese Slices

w Garden Salad, Potato Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE 7

TACO BAR

\$19

INCLUDES:

Hand Cut Salsa, Sour Cream, Pork, Chicken, Beef,

Shredded Cheese, Lettuce, Onion | Flour + Corn Tortillas

w Garden Salad, Potato Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE 7



crave LUNCH + DINNER

BUFFET

\$29

1 PROTEIN

\$35

2 PROTEIN

\$41

3 PROTEIN

INCLUDES: Bread, Coffee + Tea Service

GARDEN SALAD w Tomato Vinaigrette

LENTIL + VEGETABLE SALAD

— **PROTEIN** — — — — —

HERB ROAST CHICKEN Natural Jus

SMOKED BEEF BRISKET BBQ Sauce

ROAST PORK LOIN BBQ Jus

HARISSA DRESSED COLESLAW

GARLIC + HERB ROAST POTATOES

CHOCOLATE CARAMEL MOUSSE

HEMP CRUSTED STEELHEAD

Olive, Caper + Dill Vinaigrette

**CHICKPEA FRITTERS w
SWEET CORN SUCCOTASH**

Prairie Cherry Yogurt + Pea Shoots

PLATED

\$32

2 COURSE

CHOOSE:

1 ENTRÉE +

1 SALAD **OR** 1 DESSERT

\$39

3 COURSE

CHOOSE:

1 SALAD,

1 ENTRÉE +

1 DESSERT

< Additional Choices
+5/EACH

INCLUDES: Bread, Coffee + Tea Service

— **SALAD** — — — — —

GARDEN SALAD

w Roasted Tomato Vinaigrette

SPINACH SALAD

w Chevre, Hemp Hearts, Dried Cranberries,
Mustard + Verjus Vinaigrette

— **ENTRÉE** — — — — —

HERB ROAST CHICKEN BREAST

Quinoa + Grilled Vegetables w Feta, Sundried
Tomatoes, Lemon + Garlic Vinaigrette

SMOKED BRISKET

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

**HEMP CRUSTED LAKE DIEFENBAKER
STEELHEAD**

Olive, Caper + Dill Vinaigrette, Mediterranean
Steamed Rice, Greek Style Salad

— **DESSERT** — — — — —

CHOCOLATE CARAMEL MOUSSE

LEMON MERINGUE TART

MARINATED KALE SALAD

Pumpkin Seeds, Puffed Wild Rice, Feta,
Lemon + Garlic Vinaigrette

CLASSIC CAESAR SALAD

Romaine, Garlic Dressing, Croutons, Parmesan

CHARRED CHICKEN LEG

Natural Reduction, Roasted Beets w
Orange + Honey, Mediterranean Pasta Salad

ROAST PORK LOIN

BBQ Jus, Parisienne Potato,
Bacon Brussel Sprouts

**CHICKPEA FRITTERS w
LENTIL SUCCOTASH**

Prairie Cherry Yogurt + Pea Shoots

ADDITIONAL COURSES

Supplemental Charge As Listed

MARKET INSPIRED SOUP 7
w Complimentary Garnish

VEGAN "RAMEN" BROTH 7
w Sprouted Lentils

SWEET POTATO BISQUE 6
Chive Crème Fraiche

FRESH TOMATO + CUCUMBER 12
Balsamic Pearls, Infused Oils, Fresh Mozzarella

TUNA TARTARE 14
Gochujang + Soy Marinade, Sesame,
Scallion, Toast

OCEAN WISE PRAWN COCKTAIL 12
Prairie Cherry Cocktail Sauce,
Pickled Cucumber + Radish

crave RECEPTION

CANAPÉS

\$29 < by the dozen
minimum 2dz per item

STEELHEAD + CREAM CHEESE PÂTÉ
w Salted Cucumber + Crostini

GREEK SALAD SKEWER w Feta + Herb Vinaigrette

SEARED YELLOWFIN TUNA
Wonton Crisp, Soy Citrus Glaze + Sesame

PEAR + GOAT CHEESE "TARTARE"
Balsamic Glaze on Cucumber

PORK DUMPLINGS w Gochujang + Miso Glaze

GARLIC + CHILI PRAWNS Prairie Cherry Cocktail Sauce

POTATO FRITTERS w Chive Crème Fraîche

BARBECUE BEEF MEATBALLS w Roast Garlic Jus

DEVILLED EGGS

CHICKPEA FRITTERS w Prairie Cherry Vinaigrette

ITALIAN STYLE CHICKEN MEATBALL
w Spicy Tomato Sauce

SLIDERS **\$38**
Beef, Pork, Chicken **OR** Vegan Patty

MARINATED TOFU w Korean Style BBQ Sauce

— SWEETS —

VANILLA BEAN PANNA COTTA

MINI LEMON MERINGUE PIE

SALTED CHOCOLATE TRUFFLES

NEW YORK STYLE VANILLA CHEESECAKE
w Graham Crust

PLATTERS

ASSORTED VEGETABLE CRUDITÉ **\$85** < 30 people
w Dip

CHEFS SELECT CHEESE **\$85** Med **\$135** Large
w Fresh + Dry Fruit, Bread, Crackers + Compote

SALUMI PLATTER **\$85** Med **\$135** Large
Dry Cured Meats w Pickled Vegetables + Mustard

BREADS + SPREADS **\$85** Med **\$135** Large
3 Seasonal Vegetarian Spreads w Marinated Olives + Feta

SALTSPRING ISLAND MUSSELS **\$33/lb** < minimum 5lb
Chilled Marinated

SCALLOP CEVICE **\$37/lb**
w Wonton Crisps

SHUCKED OYSTERS **\$40/dz** < minimum 5dz
Cherry Mignonette, Lemon, Hot Sauce

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** Chicken **OR** Pork **+\$3pp**

11 O'CLOCK PANCAKE BAR **\$9**
Buttermilk Pancakes, Maple Syrup,
Blueberry Compote, Strawberry Salad,
Whipped Cream, Whiskey Glazed Bananas

BEVERAGE SERVICE

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

PRICES

< include tax

BEER + HIGHBALLS

\$7/ounce/bottle

PREMIUM BRANDS (upon request)

Prices May Vary

LIQUEURS (upon request)

Prices May Vary

~ please inquire with our catering department

SOFT DRINKS + JUICES

\$3/can

COFFEE/TEA/SOFT DRINK/JUICE STATION

\$2/per person | unlimited

FEATURE COCKTAIL (upon request)

Prices May Vary

~ please inquire with our catering department

WINE

see the Crave Wine List for additional options + pricing

\$9/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

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 |** _____