

MAIN DINING ROOM

CROP BISTRO | OHIO CITY





Main Dining Room Buyout

In Cleveland, the '20s were really roarin!' World War I had ended in victory. The city's economy was thriving. Jobs were so plentiful that workers flocked to the city from all over the U.S., even overseas.

Cleveland became America's second most wealthy and the fifth largest city. Musicians migrated from New Orleans. The Cleveland Indians won the World Series. Sure, there was Prohibition, but who cared? Bootleggers smuggled spirits in from Canada.

There was nothing we couldn't do! We modernized our city government and built an airport. Commerce was prolific leading to the designation of a Federal Reserve Bank downtown. No doubt, Cleveland was on a roll.

It was during these historically thrilling times that nationally renowned architects Frank R. Walker and Harry E. Weeks introduced their signature academic neoclassical architecture

called Beaus-Arts inspiring the design of Severance Hall (home of the internationally renowned Cleveland Orchestra), the Cleveland Public Library and the Federal Reserve Bank of Cleveland.

They then boldly created a nine-story building in 1923 called the United Bank Building, once the largest building on the west side of Cleveland is now home to Crop Bistro & Bar.

Now you and your guests can enjoy the historic, soaring 35-foot coffered ceilings and revel the contagious, vibrant energy of the main dining room perfect for larger special events.

Begin with cocktails and hors d' oeuvres, then treat your guests to a custom, celebrated menu of modern American cuisine built on foundations of flavor, freshness and invention that is Crop Bistro & Bar.





Main Dining Room

Included: votive candles | white linens | black Chiavari chairs | custom printed menus | private wait staff | private bartender | 60-inch rounds or large rectangular tables | high-boy tables and chairs

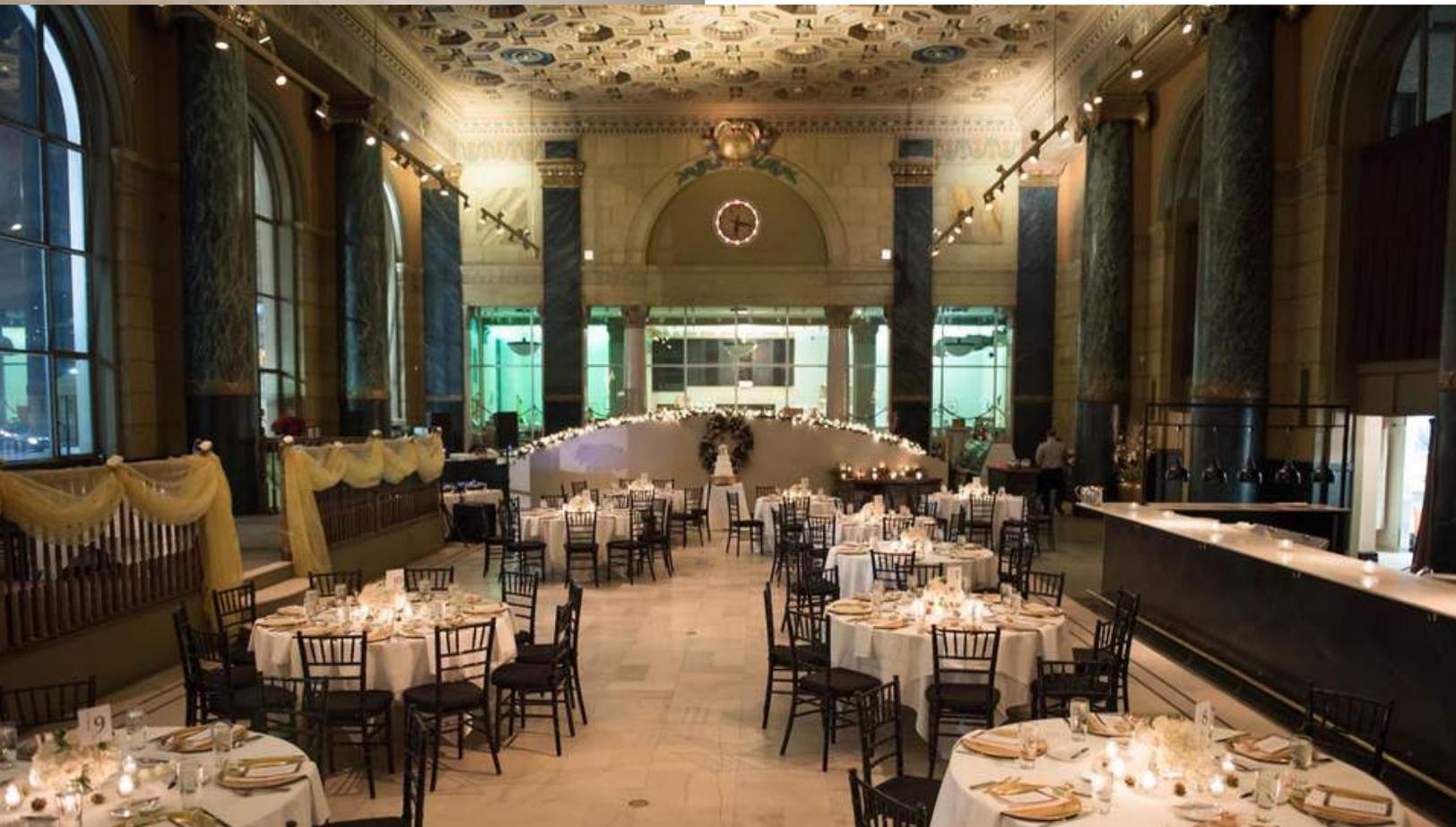
Capacity: 200 seated | 800+ cocktail

Food and beverage minimums: \$20,000 Monday-Thursday | \$35,000 Friday | \$40,000 Saturday | \$15,000 Day Rate | Sunday Evenings \$15,000 | all beverages are charged on a consumption basis | signature cocktails available. *Event spaces can be held for up to one week until contract is received (December through January events, hold only for 48 hours).*

Dietary considerations: menus can be prepared vegan, vegetarian, gluten-free and dairy-free.

Additional services: valet parking \$10 per vehicle

Fees: sales tax 8% | service fee 10% | gratuity 20%





Bar & Spirits

A typical Crop Bistro event bar includes a choice of either our standard or top-shelf bar selections, two red and white house wines, as well as an assortment of local, seasonal craft beers all billed on consumption.

STANDARD BAR

Watershed Vodka \$8.5
Absolut \$8
Watershed Gin \$8
Tanqueray \$8
Bacardi \$7
Sailor Jerry \$8
Jack Daniels \$8
Canadian Club \$7
Four Roses Yellow Label \$8
Dewar's White Label \$7
Suaza Hornito's Plata \$7

Dry Curacao
Dolin Sweet Vermouth
Dolin Dry Vermouth
Angosturra Bitters
Roses Lime
Roses Grenadine

*All prices based on liquor wash, add 15% for rocks,
20% for martini.*

CUSTOM LIBATIONS

Work with our own master bartender to create a custom libation to highlight your event. \$12

LOCAL, SEASONAL CRAFT BEERS

We'll assemble a selection of local and seasonal beers. \$7

TOP-SHELF BAR

Grey Goose \$9.5
Absolut \$8
Tanqueray 10 \$10
Bombay Sapphire \$9.5
Bacardi \$7
Sailor Jerry \$8
Jack Daniels \$8
Crown Royal \$8
Maker's Mark \$9
Johnny Walker Black \$9
Patron Silver \$12

Cointreau
Dry Curacao
Dolin Sweet Vermouth
Dolin Dry Vermouth
Angosturra Bitters
Roses Lime
Roses Grenadine

HOUSE-WINE SELECTIONS

Choose two red and two white wine selections. Although Crop Bistro maintains a healthy stock of the following wines, availability is dependent on market changes and therefore subject to change. Wine from outside sources is strictly prohibited.

RED

Domaine Courtois Cote du Rhone La Source 2014, Rhone Valley, France \$28
Allamand Malbec 2012, Mendoza, Argentina \$28
Gen 5 Ancestral Red 2015, CA \$36
Crop Pinot Noir 2014, Russian River Valley \$49
Blackbird Cabernet Sauvignon 2014, Napa Valley, CA \$52
Decoy Red Blend 2014, Sonoma County CA \$54

WHITE

Gen 5 Chardonnay 2015, Lodi, CA \$28
Sensi Collezione Pinot Grigio, Lamporecchio, Italy \$28
St. M Riesling 2014, Pfalz, Germany \$32
St. Supery Sauvignon Blanc 2016, Napa Valley, CA \$32
Barnard Griffin Chardonnay 2015, Columbia, WA \$44
Frank Family Chardonnay 2015, Carneros, CA \$62

SPARKLING

Rive Della Chiesa, Prosecco, Veneto, Italy \$32
Parxet Cava Cuvee 21, Spain \$45
Iron Horse Brut Classic NV, Russian River Valley, CA \$68

Prices do not reflect the 8% sales tax, 10% service fee and 20% gratuity.



Hors D' Oeuvres

To simplify your selection, we recommend offering two to three options at approximately one and a half or two pieces per guest. (V=Vegetarian | GF=Gluten Free | GFO=Gluten-Free Option VE=Vegan | VEO=Vegan Option)

PASSED (Optional)

- Bruschetta crostini | \$2.50/ea (V)
- Truffle mushroom crostini | \$2.75/ea (V)
- Fig jam & goat cheese tartlettes | \$2.75.50/ea (V)
- Leek & cheese tartlettes | \$2.50/ea (V)
- Savory French puff pastries, cheese & herb, curried chicken salad | \$3.50/ea
- Chile deviled eggs, crisp prosciutto | \$2.50/ea
- Bacon wrapped scallop | \$5.50/ea
- Mini crab cakes | \$4/ea
- Lobster arancini, saffron risotto | \$3.50/ea (GF)
- Yellowfin tuna wonton crisps | \$4.50/ea
- Savory French puff pastry, lobster or shrimp | \$4.50/ea
- Ham & brie tartlets, pickled apples | \$3.5/ea
- Beef wellingtons, mustard, duxelle sauteed leeks | \$4/ea
- Ribeye slider | \$5/ea
- Asian chicken meatballs, thai chile sauces | \$3/ea
- Chicken salad slider | \$4/ea
- Spanish chorizo pork meatballs, creme sauce | \$3.5/ea

STATIONS

- Hummus, roast pepper, beets, carrots, baked pita crisps | \$3/person (V, VEO, GF)
- Spinach dip & tortilla chips | \$3/person (V, GF)
- Crudite & dip | \$3/person (V, VE, GF)
- Cheese display, crackers, nuts, pickled vegetables | \$6/person (V, GFO)
(Add charcuterie to cheese display + \$5/person)
- Crop popcorn | \$2/person (V)
- Shrimp cocktail | \$4/person (V, GF)
- Smoked salmon, boursin cheese, pickled onion | \$6/person (V)
- Steamed asian buns: vegetarian, pork, chicken, beef, Korean BBQ sauce | \$3.50/ea
- Asian spring rolls: vegetarian, pork, chicken, beef | \$3.50/ea

Prices do not reflect the 8% sales tax, 10% service fee and 20% gratuity.

Crop Bistro & Bar | 216.696.CROP | events@cropbistro.com | cropbistro.com



Dinner Menu

THREE-COURSE | \$75 per person

Entree selections are required 14 days prior to event. Menu tastings are complimentary up to two guests. Additional guests will be charged menu pricing.

COURSE 1 *(choose one)*

Pickled Beet Salad: Tahini labneh, pickled organic beets, watercress, sesame brittle

Soft Wedge: Green City Growers Bibb, roasted tomatoes, moody blue, applewood bacon, house-made 1000 Island

Mixed Green Salad: Pickled carrots, asiago cheese, pecans, sherry vinaigrette

COURSE 2 *(guests will choose)*

Prime Short Rib: Boneless braised beef short ribs, herb whipped potatoes, mushroom demi-glace

Faroe Island Salmon: Pan seared salmon, filet served over ratatouille

Roast Chicken: Lemon thyme spatchcock chicken, summer green salad, red wine vinaigrette

Wild Mushroom Torteltonni: wild mushroom duxelle, goat cheese filled pasta, bechamel sauce

Add to any menu for \$10:

Lobster Risotto, served as Course 2

Upgrade for \$85 per person:

Prime New York Strip: Prime New York strip steak, duck fat potatoes, heirloom tomato salad, pt. reyes blue

Upgrade for \$95 per person:

Crop Surf and Turf: Prime New York strip steak, pan-seared sea scallops, garlic mashed potatoes, grilled asparagus, Crop steak sauce

COURSE 3 *(guests will choose)*

Lemon Cake: Whipped frosting, coconut flakes

Flourless Chocolate Cake: Ganache, chocolate glaze, chantilly cream

**Our chefs will gladly adjust menu to accommodate dietary allergies and restrictions. Prices do not reflect the 8% sales tax and 10% service fee.*