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Crumblerton

Private Events

1957 E. 7th Street, Charlotte, NC, 28204

The Crunkleton
is available for private event
bookings on a contracted
basis.

We offer semi-private
events and full restaurant
buyouts.





Occupancy

The entire Restaurant will accommodate up to 50 guests seated inside or 80 guests standing.

1

Dining Room

Includes six 4-person tables, two 8-person and two 6-person booths, and 16 bar stools. We also have standing room and stools in our bar rail area.

2

Patio

Includes twelve 2- person tables and two 4-person booths. This area is covered, heated, and ventilated.



Entire Restaurant Buyout

Availability & Booking

- Buyout events are available seven days a week
 - Daytime: 11:00 a.m. – 3:00 p.m.
 - Evening: 5:00 p.m. – 11:00 p.m.
- Buyout events are booked on a first-come, first-served basis.
- A buyout event is considered confirmed upon receipt of a signed contract and full payment of the room rental fee, applied as the event deposit.
- Tentative dates may be held for up to one week, pending availability.

Event Duration & Access

- Daytime buyout events: up to 4 hours
 - Evening buyout events: up to 6 hours
- (Event timing reflects guest arrival through departure and does not include staff setup or breakdown.)*
- Limited access to the space may be available up to 2 hours prior to the event for décor or supply drop-off, subject to ongoing service or other events.
 - Staffing, room layout, and space allocation will be thoughtfully determined by the event manager based on your guest count and event details.
 - Tentative dates may be held for up to one week, pending availability.



Entire Restaurant Buyout

Private Buyout Event Overview

Private buyout pricing is based on average weekday restaurant sales, as the space is closed to the public for the duration of the event.

- Private buyout events are available Monday–Sunday during the non-holiday season and are structured around a Food & Beverage minimum applied to a 6-hour event period from guest arrival through departure.
- Payment for the food portion of the event is due 24 hours prior to the event and will be collected through Perfect Venue. The remaining balance—including beverages, applicable tax, and gratuity—will be settled on the day of the event.
- If the Food & Beverage minimum is not met, the remaining balance will be applied as a facility fee. Minimums are exclusive of applicable tax, gratuity, service charges, membership fees, audio/visual rentals, outside vendors, and incidental expenses.
- For events booked more than three months in advance, pricing and package details may be adjusted based on market conditions, with any changes communicated no later than three months prior to the event.



Entire Restaurant Buyout

Room Configuration & Furniture Adjustments

- The restaurant is designed to accommodate a variety of event styles but is not intended for full room resets during an event. The existing layout and furnishings are part of the curated experience.
- A \$500 “Flip the Room” fee applies to approved space reconfigurations and must be arranged in advance. This service is available prior to the start of service only.
- If furniture removal is required, the host is responsible for all associated logistics and costs, including off-site storage and transportation (e.g., U-Haul rental or similar).
- Our team will assist with loading and unloading of rented vehicles as needed; all coordination and related expenses are the responsibility of the host.



Entire Restaurant Buyout

Nighttime Food & Beverage Minimum Spend

Note: Minimums are the combined cost of the room rental and F&B minimum

Dinner	
Room Rent Fee	\$5,000
Monday	\$4,500
Tuesday	\$5,500
Wednesday	\$5,500
Thursday	\$6,500
Friday	\$10,000
Saturday	\$10,000
Sunday	\$8,000

Note: Event pricing is subject to a 20% increase from November 1st to January 1st.



Entire Restaurant Buyout

Daytime Food & Beverage Minimum Spend

Note: Minimums are the combined cost of the room rental and F&B minimum

Lunch & Brunch	
Room Rent Fee	\$2,000
Monday	\$2,000
Tuesday	\$2,000
Wednesday	\$2,000
Thursday	\$2,000
Friday	\$2,000
Saturday	\$7,000
Sunday	\$7,000

Note: Event pricing is subject to a 20% increase November 1st-January 1st



Semi-Private Patio Events

Availability & Booking

- The Crunkleton's patio offers a semi-private setting for up to 20 guests seated or 25 guests standing.
- Available Sunday–Thursday, from 5:00 p.m. to 10:00 p.m.
- Events are booked on a first-come, first-served basis and are considered confirmed upon receipt of a signed contract and \$1,000 deposit.
- Tentative dates may be held for up to one week, and bookings may be made up to three months in advance.

Event Timing & Coordination

- The patio is available for up to a 4-hour event period, from guest arrival through departure.
- This timeframe does not include staff setup or breakdown.
- Staffing, layout, and space allocation will be determined by the event manager based on guest count and event details.



Semi-Private Bar Rail Events

Availability & Booking

- The Crunkleton's bar rail offers a semi-private setting for up to 20 guests standing.
- Available Sunday–Thursday, at 5:00 p.m. Bookable within 48 hours of event
- Events are booked on a first-come, first-served basis and are considered confirmed upon receipt of a signed contract and \$500 deposit.
- Tentative dates may be held for up to one week, and bookings may be made up to three months in advance.

Event Timing & Coordination

- The patio is available for up to a 4-hour event period, from guest arrival through departure.
- This timeframe does not include staff setup or breakdown.
- Staffing, layout, and space allocation will be determined by the event manager based on guest count and event details.



Semi-Private Events

Food & Beverage Minimum Spend

All semi-private events are hosted on our fully covered, partially enclosed patio.

Full Patio Events

- Hosts 20 guests seated or 25 guests standing
- \$1,000/hour minimum spend during dinner
- 3-hour minimum reservation

Ideal for graduation celebrations, small wedding parties, retirement parties, baby showers, and similar events

Bar Rail Events

- Hosts up to 20 guests standing
- \$500/hour minimum spend
- Can opt for plated appetizers from our events menu

Best suited for mingling and social events (happy hours, networking)

Note: Holiday Pricing is adjusted to \$1,500 per hour for full patio and \$1,000 per hour for half patio minimum spend November 1st - January 1st



Semi-Private Events

Food & Beverage Minimum Spend

- Available Sunday–Thursday for dinner (non-holiday season).
- All private events are based on a Food & Beverage minimum, applied to the full event period from guest arrival through departure.
- Semi-private event pricing reflects average weekday sales, as the space is closed to the public during the event.
- If the Food & Beverage minimum is not met, the remaining balance will be applied as an additional facility fee.
- Minimums are exclusive of tax, gratuity, service charges, membership fees, audio/visual rentals, outside vendors, and incidental expenses.
- **Events that extend beyond the contracted time are billed every half-hour according to hourly pricing.**

Event Details

Service Charges and Sales Tax

- All food, beverage, and service are subject to North Carolina State Tax (8.25% sales tax and 9.25% prepared food and beverage tax).
- A 22% service fee is added to all checks; 100% goes directly to event staff as gratuity.
- All events include a 4% event management fee, which covers dedicated coordination and operational oversight from inquiry through execution.
- One bill will be presented to the host or their designee and must be paid in full at the conclusion of the event.
- For cash bars, the 22% service fee applies to guests' bar tabs as well.

Deposits

- Private Event buyouts: \$5,000 deposit.
- Semi-Private Events: \$1,000 deposit for full patio or \$500 deposit for bar rail rentals.
- Deposits are applied toward your event minimum and processed on the day of contract finalization.
- Deposits become nonrefundable 30 days prior to the event date.



Event Details

Food & Beverage

- All food and beverages are provided and prepared by The Crunkleton; outside food or drinks (including desserts and wine) require prior approval and may incur fees.
- Semi-private events must use the family-style menu.
- Plated menu events require pre-selected entrees for each guest and place cards.
- Menus are curated uniquely for each event; customized menus are available at no additional fee.
- Guests may review our full list of cocktails, wine, and beer; all alcohol is billed based on consumption.
- Bar options:
 - Fully Hosted
 - Partially Hosted (host covers limited menu)
 - Cash Bar (sales apply toward total minimum spend)
- Final menu selections must be made 14 days prior to the event to guarantee product availability and menu printing.





Event Details

Decorations

- Guests are welcome to personalize the space with décor; select enhancements (linens, candles, etc.) are available for an additional fee.
- Prohibited décor: glitter, confetti, rice, flower petals, bubbles, and similar materials.
- Balloons and streamers require prior approval, professional installation, and immediate removal post-event.
- All candles must be fully enclosed (tea lights, votives, or floating candles only).
- Non-compliance may result in a minimum \$250 cleanup or damage fee.
- All décor and personal items must be removed at the conclusion of the event.

Final Guest Count

- Final guest counts are due 14 days prior to the event.
- Changes made within 14 days will be billed based on the highest confirmed guest count.
- Billing reflects the event minimum or guaranteed guest count, plus any additional meals served—whichever is greater.



For Booking Inquiries

Please email us a
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Where every pour tells a story of craftsmanship and tradition.