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# Crumbleton

## Private Events

403 W Johnson St, Raleigh, NC 27603

The Crunkleton  
is available for private event  
bookings on a contracted  
basis.  
We offer Entire Restaurant  
buy-out options.





# Occupancy

The entire Restaurant will accommodate up to 144 guests seated (84 dining room + 60 patio) or 120 guests standing inside.

## Dining Room

The dining room is furnished with a variety of seating options, all of which are listed below.

- 4 6-person booths
- 1 5-person booth
- 1 3-person booth
- 3 6-top tables
- 1 6-person high top table
- 4 3-person high top tables
- 16 bar seats

(84 seats)

## Patio

Our patio wraps around our restaurant and provides a wonderful separate area to expand any occasion

- 15 4-person tables

(60 seats)



# 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

## Nighttime Food & Beverage Minimum Spend

The total buyout cost includes the room rental fee, in addition to the food and beverage minimum, tax and 22% gratuity.

Dinner	
Room Rent Fee	\$5,000
Food & Beverage Minimum - by Weekday	
Monday	\$3,500
Tuesday	\$4,500
Wednesday	\$4,500
Thursday	\$5,000
Friday	\$10,000
Saturday	\$13,000
Sunday	\$8,000

Note: Minimums are subject to a 20% increase November 1st through January 1st



# Entire Restaurant Buyout

## Daytime Food & Beverage Minimum Spend

The total buyout cost includes the room rental fee, in addition to the food and beverage minimum, tax and 22% gratuity.

Lunch & Brunch	
Room Rent Fee	\$2,000
Food & Beverage Minimum - by Weekday	
Monday	\$2,000
Tuesday	\$2,000
Wednesday	\$2,000
Thursday	\$2,000
Friday	\$2,000
Saturday	\$7,000
Sunday	\$7,000

Note: Food and Beverage Minimums are subject to a 20% increase November 1st-January 1st



# Half Restaurant Semi-Private Events

## Availability & Booking

- Available every evening, 5:00–10:00 p.m., for groups of up to 25 seated guests.
- Hosted as a half-restaurant buyout (not a separate private dining space).
- Minimum reservation: 3 hours.
- Minimum Spend:
  - a. Sunday–Thursday: \$1,000 per hour
  - b. Friday & Saturday: \$1,500 per hour + \$750 room rental fee
- Events are booked on a first-come, first-served basis and are confirmed upon receipt of a fully executed contract and \$1,000 deposit. Tentative dates may be held for one week; bookings can be made up to three months in advance.
- Space is available for the full event period, from guest arrival to departure. Setup and breakdown time not included; additional time is billed in half-hour increments.
- The event manager determines staffing, room layout, and space allocation based on guest count, occasion, 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*

# 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.
- All food, beverage, and service are subject to North Carolina State Tax (8.25% sales tax and 9.25% prepared food and beverage tax).
- 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.



# Booking Inquiries

Please reach out to us  
at

[Becca@1957Hospitality.com](mailto:Becca@1957Hospitality.com)  
or call (919) 444-8609



**Where every pour tells a story of craftsmanship and tradition.**