

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 & Saturday | \$15,000 Day Rate | no Sundays | all beverages are charged on a consumption basis | signature cocktails available

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

Additional services: valet parking \$9

Fees: sales tax 8% | service fee 7% | 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
Stoli \$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

Ketel One \$9
Grey Goose \$9.5
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

M. Chapoutier "Belleruche" Cotes du Rhone 2009, Rhone Valley, France \$28
Allamand Malbec 2012, Mendoza, Argentina \$28
Blackbird Cabernet Sauvignon 2014, Napa Valley, CA \$52
Crop Pinot Noir 2014, Russian River Valley \$49
Decoy Red Blanc 2014, Sonoma County CA \$54

WHITE

Parlay Chardonnay, Columbia Valley, Washington \$28
Ca'Donini Pinot Grigio 2013, Veneto, Italy \$28
St. M Riesling 2014, Pfalz, Germany \$32
St. Supery Sauvignon Blanc 2016, Napa Valley, CA \$32
Failla Chardonnay, Sonoma, CA \$62

SPARKLING

Rive Della Chiesa, Prosecco, Veneto, Italy \$32
Argyle Brut 2007, Willamette Valley, Oregon \$45
Iron Horse Brut Classic NV, Russian River Valley, CA \$68



Hors D' Oeuvres

Begin your event with our hors d'oeuvres menu. To simplify, we've astericked our most popular and recommend offering two to three options at approximately one and a half or two pieces per guest.

PASSED

- *Truffled Mushroom Crostini | \$1.75 ea
- *Goat Cheese Tartlettes | \$2.50 ea
- Arancini | \$2 ea
- *Chile Deviled Eggs, Crisp Prosciutto | \$1.50 ea
- *Mini Brisket Wellingtons | \$3 ea
- Steak Sandwich | \$5 ea
- *Bacon Wrapped Scallop | \$5 ea
- *Tuna Tartare, Wasabi Soy Gastrique | \$4 ea
- *Crab Cakes | \$4 ea
- Shrimp Salad | \$4 ea
- Chicken Satay | \$3 ea
- Brueshetta Crostini | \$1.75 ea

STATIONARY

- *Shrimp Cocktail | \$3 ea
- *Cheese Plate, Crackers, Nuts, Pickled Vegetables | \$4 ea
- Chicken Salad on Challah | \$3.25 ea
- Faroe Island Smoked Salmon Salad on Challah | \$4 ea
- Crop Popcorn | \$1.50 ea
- *Hummus and Pita | \$2 ea
- *Spinach Dip & Tortilla Chips | \$2 ea
- *Smoked Salmon, Cream Cheese, Onions, Capers | \$5 ea



Dinner Menu

THREE-COURSE | \$65 per person

(Entree selections are required 14 days prior to event.)

COURSE 1 *(choose one)*

Roasted Beet Salad: Red and yellow beets, baby kale, pear vinaigrette, chevre, pistachios

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

COURSE 2 *(choose one)*

Short Rib: Garlic mashed potatoes, grilled asparagus, crop steak sauce

Faroe Island Salmon: Saffro asparagus risotto, bearnaise vinaigrette

Chicken Picatta: Sauteed chicken breast, roasted red skin potatoes, lemon caper butter sauce

Seasonal Pasta: Vegetarian pasta

Upgrade for \$75 per person: Short Rib: Sweet pea risotto, shallot demi; **Grilled CAB Ribeye:** Garlic mashed potatoes, grilled asparagus, crop steak sauce; **Seasonal Pasta:** Include protein, or add a fourth course with a choice of seasonal soup or risotto.

Upgrade for \$85 per person: Crop Surf and Turf: Grilled CAB ribeye, pan seared sea scallops, garlic mashed potatoes, grilled asparagus, Crop steak sauce

COURSE 3 *(choose one)*

Strawberry Swirl Cheesecake: Graham crumb, strawberry compote

Flourless Chocolate Cake: Ganache, chocolate glaze, chocolate sauce and chantilly cream

**Our chefs will gladly adjust menu to accommodate dietary allergies and restrictions. Add a seasonal soup or Risotto course for \$60 per person. Prices do not reflect the 8% sales tax and 7% service fee.*