

CRAFT FARMS *events*



WELCOME TO CRAFT FARMS

Beautiful surroundings only enhance your special event at Craft Farms. Our clubhouse offers three different venue options, ranging from casual to elegant, to accommodate any size group. Make your wedding, holiday party or other special event in Southern Alabama especially memorable by hosting it at Craft Farms.

ROOMS/FACILITIES	ACCOMMODATES	RENTAL FEE
Palmer Room	100 Seated / 150 Standing	\$2,500
Bar & Grill	50 Seated / 120 Standing	\$1,000
Front Room	50 Seated / 75 Standing	\$750
Full Facility	200 Seated / 345 Standing	\$5,500
Patio Ceremony Location	175 Seated	\$750
Courtyard Ceremony	30 Seated / 50 Standing	\$500

OUR FACILITIES INCLUDE

Indoor / Outdoor Ceremony Locations	Full Bar
Formal or Casual Reception Spaces	Glassware
Up to Four Hours Reception Time	Linen Napkins (upon request)
Two Hours Setup Before Ceremony	5 Bistro Tables
One Hour for Cleanup	Two 6' Tables and One 8' Table
12 Round Banquet Tables	Cake Table
112 Dining Room Chairs	

EXTRAS

Projector and Screen	\$100
Additional Bartender	\$100 / Per 40 Guests
Setting up Satellite Bar	\$100
Attended Station	\$50 / Per Chef
Server for Passed Options	\$50 / Per Server
Wooden Dance Floor (15x12)	\$450
PA System	\$75
Golf Carts	\$25 / Each

BAR OPTIONS

Call Liquor \$7 | Premium Liquor \$8+ | Domestic Beer \$3.5 | Import Beer \$5 | Wine \$7
Non Alcoholic Beverages Including Soft Drinks, Unsweet and Sweet Tea, and Coffee \$2

Culinary Expressions

We offer a variety of dining options ranging from small plated lunches to elegant wedding receptions. Our team specializes in contemporary coastal cuisine with global influences and endeavors to use the finest local and sustainable products. We are always eager to accommodate special requests and personalize menus to your tastes, budget, or dietary concerns.

Chef Kurtis Krum heads our culinary team. He has trained under chefs from Johnson and Wales as well as the Culinary Institute of America. He will work with you to create the menu you have always dreamed of for your special event.



BRONZE PACKAGE

The Bronze Package includes your choice of meat carving, one action station, two hors d'oeuvres, a fruit and cheese display and on alcoholic beverages. This package is the perfect option for those on a tighter budget and still includes lots of choices.

CHOOSE YOUR OPTIONS

- Choice of One Tier 1 Hors D'oeuvre
- Choice of One Tier 2 Hors D'oeuvre
- Fruit and Cheese Display
- Choose One Carving Station
 - Maple Brined Double Turkey Breast
 - Honey Glazed Ham
- Choose One Action Station
 - Pasta Station
 - Shrimp and Grits Bar
 - Potato Bar
 - S'mores Station
 - Salad Bar
 - Grilled Cheese Station
- Non Alcoholic Beverage Station with Unsweet and Sweet Tea, Water, Coffee, and Soft Drinks

SILVER PACKAGE

The Silver Package includes your choice of meat carving, two action stations, two hors d'oeuvres, a fruit and cheese Display or a farmer's market station and non alcoholic beverages. This package provides an additional action station and high-end carving options for all to enjoy.

CHOOSE YOUR OPTIONS

- Choice of One Tier I Hors D'oeuvre
 - Choice of One Tier 2 Hors D'oeuvre
 - Choice of Fruit and Cheese Display or Farmer's Market Display
 - Choose One Carving Station
 - Slow Roasted Prime Rib of Beef
 - Herbed Crusted Pork Loin
 - Smoked and Cured New York Strip Loin
 - With 5 Onion Au Jus
 - Maple Brined Double Turkey Breast
 - Honey Glazed Ham
 - Choose Two Action Stations
 - Pasta Station
 - Shrimp and Grits Bar
 - Potato Bar
 - S'mores Station
 - Salad Bar
 - Grilled Cheese Station
 - Non Alcoholic Beverage Station with Unsweet and Sweet Tea, Water, Coffee, and Soft Drinks
- All packages are fully customizable to fit your specific tastes and preferences.

Gold Package

The Gold Package includes two choices of meat carvings, three action stations, two hors d'oeuvres, a fruit and cheese display or a farmer's market station and non alcoholic beverages. This is the premiere package at Craft Farms and will delight your guests with a wonderful culinary experience.

CHOOSE YOUR OPTIONS

- Choice of One Tier I Hors D'oeuvre
- Choice of One Tier II Hors D'oeuvre
- Choice of Fruit and Cheese Display or Farmer's Market Station
- Choose Two Carving Stations
 - Slow Roasted Prime Rib of Beef
 - Lump Crab and Spinach Stuffed Tenderloin of Beef
 - Herb Crusted Pork Loin
 - Smoked and Cured New York Strip Loin With 5 Onion Au jus
 - Maple Brined Double Turkey Breast
 - Honey Glazed Ham
- Choose Three Action Stations
 - Pasta Station
 - Shrimp and Grits Bar
 - Potato Bar
 - S'mores Station
 - Salad Bar
 - Grilled Cheese Station
- Non Alcoholic Beverage Station with Unsweet and Sweet Tea, Water, Coffee, and Soft Drinks



STATIONS & DISPLAYS

FRUIT AND CHEESE DISPLAY

Assorted Cube Cheeses, Crackers, Pita, Melon, Pineapple, Honeydew, Grapes, and Strawberries

FARMER'S MARKET STATION

Give your guests the Grand Tour of South Alabama with Local Cheeses, Honey, Preserves, Assorted Salami and House Made Terrines, Local Pickled Vegetables, Local Pecans, Assorted Breads, and Rolls with Homemade Sweet Cream Butter, Local Oil and Vinegars

SHRIMP AND GRITS STATION

Creamy Stone Ground Grits Customized with Fresh Gulf Shrimp, Smoked Gouda Cream Sauce, Shredded Cheddar, Scallions, Salsa, Applewood Smoked Bacon, Grilled Conecuh Sausage, and Sautéed Peppers and Onions.

GRILLED CHEESE STATION

White, Wheat, and Rye Breads Customizable with Pesto, Roasted Tomatoes, Roasted Peppers, Dijon Mustard, Basil Aioli, Roasted Garlic, Caramelized Onions, Pickled Jalapeños, Cranberry Relish, Sriracha, Honey, American Cheese, Swiss, Pepper jack, Brie, Smoked Gouda, and Cheddar

POTATO BAR

Mashed or Baked Yukon Gold and Sweet Potatoes Customized with Cheddar, Pepper Jack, Scallions, Whipped Butter, Sour Cream, Cinnamon, Brown Sugar, Gravy, Chili, and Pulled Pork

PASTA STATION

Penne, Farfalle, and Angel Hair Pastas, Served with Herb Alfredo, Classic Marinara, and White Wine Scampi Accompanied by Shrimp, Chicken, and Sausage and the Following Toppings: Tomatoes, Onions, Peppers, Olives, Basil, and Parmesan Cheese

SALAD BAR

Spring Mix, Romaine and Spinach with Tuna Salad, Chicken Salad, Pasta Salad, Cheddar, Blue Cheese, Feta, Onions, Tomatoes, Cucumbers, House Croûtons, Sesame Seeds, Pecans, Cranberries, Hard-Boiled Eggs, Olives, Bell Peppers, Carrots, and Choice of Dressings

S'MORES STATION

Expertly Toasted Marshmallows to add to Graham Crackers, Chocolate Chip Cookies, Brownies or Rice Crispy Treats Topped with Peanut Butter, Assorted Chocolate Bars, and Sliced Strawberries

Tier 1 Appetizers

COLD

Watermelon Gazpacho Shooters
Southern Deviled Eggs with Bacon
Prosciutto Wrapped Honeydew
Chicken Salad Filo Cups
Caprese Salad Skewers
Tomato, Basil, and Fresh Mozzarella
on Grilled Bread

HOT

Balsamic Bacon Wrapped Dates with Goat Cheese
Sweet Corn Soup Shooter with Crispy Bacon
Vegetable Spring Rolls with Sweet Thai Chili Sauce
Grouper Cakes with Creole Remoulade
Meatball Marinara with Parmesan
Chicken Satay Skewers

Tier 2 Appetizers

COLD

Shrimp Cocktail Martini
Smoked Salmon Filo Cup with
Cream Cheese and Crispy Capers
Roasted Garlic Hummus in Filo Cup
Seared Tuna over Ginger Salad
Cold Crab Salad With Avocado

HOT

Sausage and Parmesan Stuffed Mushrooms
Lump Crab Cakes with Horseradish Remoulade
Crispy Shrimp with Pineapple Cocktail Sauce
Assorted Mini Quiches
Creamy Tomato Soup with Mini Grilled Cheese
Key Lime Barbecue Bacon Wrapped Shrimp





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