

2026 GUIDE

crave

CATERING + EVENTS

GET WHAT YOU CRAVE

1925 VICTORIA AVE.
REGINA, SK



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crave CONTACTS

EMILY NICHOLSON CATERING MANAGER

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JONATHAN THAUBERGER EXECUTIVE CHEF

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ROOMS + RENTALS

main event room

\$250 +TAX

A modern and versatile banquet room perfect for intimate dinners of 64 guests or Champagne receptions up to 100 guests. This room features an elegant fireplace, private bar, sound system, flat screen TV's, and space for a dance floor, DJ or other entertainment.

liquid lounge

\$100 +TAX

With a capacity of 25-30 (standing) or 18 seated, the Liquid Lounge provides a perfect location for your birthday party, bachelor or bachelorette party, anniversary celebration or intimate dinner with family and friends. The room includes a private bar, flat screen TV, separate sound system, and lounge style seating.

full restaurant BUY OUT

\$500 +TAX

Enjoy an intimate dinner in our main restaurant lounge for up to 70 guests or utilize the full first floor, including the patio, for a cocktail reception of up to 350 guests. The entire space includes 2 full service bars, sound system, flat screen TVs and a space for a dance floor, DJ or other entertainment.

***A minimum spend of \$8000.00 before taxes + gratuity is required*



1925 Victoria Ave. | Regina, SK

crave LUNCH

INCLUDES: Coffee, Tea, Still + Sparkling Water

ADD GARLIC FRIES \$7/pp

taco bar

\$24/pp

INCLUDES:

Crave Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion Flour + Corn Tortillas w Garden Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE \$7

sandwich bar

\$26/pp

CHEFS CHOICE OF FILLINGS + BREAD

w Garden Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE \$7

burger bar

\$28/pp

CHOOSE:

BEEF OR CHICKEN PATTY < VEGAN ON REQUEST

All the Fixings + Cheese Slices w Garden Salad + Coleslaw

ADD CHOCOLATE CARAMEL MOUSSE \$7

crave DINNER < buffet

INCLUDES: Bread, Coffee + Tea Service

includes:

GARDEN SALAD w Tomato Vinaigrette

THREE SISTERS SALAD Roasted Corn, Beans + Squash
w Maple, Canola + Cider Vinaigrette

HARISSA DRESSED COLESLAW

GARLIC + HERB ROAST POTATOES

CHOCOLATE CARAMEL MOUSSE

\$44

1 PROTEIN

\$52

2 PROTEIN

\$60

3 PROTEIN

+protein

HERB ROAST CHICKEN Natural Jus

SMOKED BEEF BRISKET BBQ Jus

ROAST PORK LOIN Cider Jus

HEMP CRUSTED STEELHEAD Olive, Caper + Dill Vinaigrette

CHICKPEA FRITTERS

w Sweet Corn Succotash, Prairie Cherry Vinaigrette + Pea Shoots



crave DINNER < plated

INCLUDES: Bread, Coffee + Tea Service

ADD SHARED ASSORTMENT OF: SALUMI, CHEESE + ANTIPASTI \$10/pp

\$49

3 COURSE

DAY OF EVENT:

Guests will choose
SOUP or SALAD,
+ 1 ENTRÉE,
+ 1 DESSERT

salad or soup

SPINACH SALAD

w Chevre, Hemp Hearts, Dried Cranberries, Mustard + Verjus Vinaigrette

GARDEN SALAD

w Roasted Tomato Vinaigrette

or DAILY SOUP

entrée

CHICKPEA FRITTERS

w Kimchi + Vegetable Fried Rice, Korean Style BBQ Sauce

GRILLED CHICKEN BREAST

w Market Vegetable + Quinoa Cake w Feta, Sundried Tomato, Lemon + Roast Garlic Vinaigrette

SLOW ROASTED PORK LOIN

in Crave Spice, Mashed Potatoes, Market Vegetable, BBQ Sauce

BLACKENED CATFISH

w Crispy Polenta, Market Vegetable + Creamed Leeks

dessert

CHOCOLATE CARAMEL MOUSSE

CRÈME BRULÉE

entrée SUBSTITUTIONS

SUBSTITUTE AN ENTRÉE CHOICE

from above (excluding Fritters) for the entire group

DUCK CONFIT

w Herb Spaetzle, Roast Market Vegetables, Soubise Sauce

+6

ROASTED BEEF TENDERLOIN

+20

w Yorkshire Pudding, Market Vegetable, Red Wine Reduction

SMOKED BRISKET

w Mashed Potatoes, Market Vegetable, BBQ Jus

+8

PAN SEARED PICKEREL

+8

w Crispy Polenta, Market Vegetable, Bell Pepper Relish

**LAKE DIEFENBAKER
STEELHEAD**

w Ricotta Gnocchi, Market Vegetable, Prairie Cherry Vinaigrette

+6

BRAISED LAMB SHANK

+10

w Barley Risotto, Market Vegetable, Cinnamon & Star Anise Reduction

BRAISED BEEF SHORT RIB

+10

w Potato "Soufflé", Market Vegetable, Red Wine Reduction

Additional charges may be applied to extra courses and substitutions.
Please inquire about wine pairings and add-on options to personalize your dinner experience.

chef's tasting menu

\$89

5 COURSE WINE PAIRING

+55

AMUSE BOUCHE

Chef's Daily Creation

SCALLOP + SHRIMP CARPACCIO

Yuzu Emulsion, Fennel Pollen,
Forbidden Rice Crisps, Balsamic Caviar

**TWICE BAKED 3 CHEESE +
POTATO SOUFFLÉ**

Mushroom + Leek Cream, White Truffle Oil

BUTTERNUT RAVIOLI

Brown Butter, Sage, Peach Mostarda,
Chorizo Spiced Olive Oil, Candied Walnuts

SMOKED DUCK BREAST

Sprouted Lentil Succotash, Soubise,
Prairie Cherry Vinaigrette

CHOCOLATE CARAMEL MOUSSE

Vanilla Cream, Raspberry Dust

MIGNARDISE

Chef's Daily Creation



crave RECEPTION

canapés

\$35 < by the dozen
minimum 2dz per item

GIN PICKLED STEELHEAD

w Horseradish Mayo + Crostini **GF/DF**

GREEK SALAD SKEWER

w Feta + Herb Vinaigrette **GF**

YELLOWFIN TUNA TARTARE

Prawn Cracker, Soy, Yuzu + Sesame **GF/DF**

PEAR + GOAT CHEESE

Balsamic Pearls on Cucumber **GF**

PORK DUMPLINGS

w Gochujang + Miso Glaze

GARLIC + CHILI PRAWNS

Prairie Cherry Cocktail Sauce **GF/DF**

POTATO FRITTERS

w Chive Crème Fraîche

BARBECUE BEEF MEATBALLS

w Roast Garlic Jus

ESCARCOT

in Phyllo w Herb Cream Cheese & Roast Garlic

CHICKEN LIVER PARFAIT

on Crostini w Haskap Gelée

DEVILLED EGGS

GF/DF

platters

MEDIUM < Feeds 20-35 Guests

ASSORTED VEGETABLE CRUDITÉ

w Dip **\$40 Sm \$85 Med \$135 Lg**

CHEFS SELECT CHEESE

w Fresh + Dry Fruit, Bread, Crackers + Compote **\$85 Med \$135 Lg**

SALUMI PLATTER

Dry Cured Meats w Pickled Vegetables + Mustard **\$85 Med \$135 Lg**

CHICKPEA FRITTERS

w Prairie Cherry Vinaigrette **GF/DF**

CHICKEN ALBONDIGAS

w Spicy Tomato Sauce **GF/DF**

MARINATED TOFU

w Korean Style BBQ Sauce **GF/DF**

SCALLOP CEVICHE

w Passionfruit & Tortilla Crisp **GF/DF**

SLIDERS

Beef, Pork, Chicken **OR** Vegan Patty **\$38**

sweets

MINI LEMON MERINGUE PIE

SALTED CHOCOLATE TRUFFLES

MINI MACARON

VANILLA CHEESE CAKE

w Graham Crust **GF**

DOUGHNUT HOLES

Warm Chocolate Dipping Sauce

CREAM PUFFS

w Salted Caramel Sauce

CRÈME BRULÉ SPOONS

GF

crave SNACK BARS

TACO BAR

\$14/pp

Crave Salsa, Sour Cream, Pork, Chicken, Beef, Shredded Cheese, Lettuce, Onion + Flour & Corn Tortillas

WING BAR

\$16/pp

Crave Spiced, Lemon + Honey Garlic, BBQ w Extra Hot Sauces, House Made Parmesan Dip, Raw Veggies

PEROGY BAR

\$14/pp

Sour Cream, Scallion, Caramelized Onion, Bacon Chunks

NACHO BAR

\$13/pp

Corn Chips, Cheese, Pickled Peppers, Fresh Tomato, Scallion, Crave Salsa, Sour Cream

< ADD

Pulled Beef **OR** Chicken **OR** Pork **+ \$4/pp**

PANCAKE BAR

\$11/pp

Buttermilk Pancakes, Maple Syrup, Blueberry Compote, Strawberry Salad, Whipped Cream, Whiskey Glazed Bananas

BEVERAGE SERVICE

bar options

CASH BAR

Each guest will purchase his or her own drink.

TICKET BAR

Host hands out tickets to some or all of the guests (these drinks will be paid for by the host). Cash bar for all drinks ordered without a ticket.

HOST BAR

Host to be billed for drinks consumed by the guests.

SUBSIDIZED BAR

Host wishes to pay for a portion of guests drinks, the remainder to be paid with cash.

basic bar

HIGHBALLS

Skyy VODKA

Captain Morgans RUM < Dark/White/Spiced

Canadian Club RYE

Tanqueray GIN

Johnny Walker SCOTCH

WINE

Red + White House

MIXES

JUICE:

Orange Juice, Lime Juice, Clamato Juice,
Pineapple Juice, Cranberry Juice

PEPSI PRODUCTS:

Regular + Diet Soft Drinks

LOCAL & IMPORT BOTTLES/TALLBOYS

INCLUDING:

Molson, Rebellion & Pile O Bones

prices

BOTTLED BEER + WELL HIGHBALLS

\$9/ounce/bottle

LOCAL TALLBOYS + DRAFT

\$10

PREMIUM BRANDS (upon request)

Prices May Vary

LIQUEURS (upon request)

~ please inquire with our catering department

Prices May Vary

SOFT DRINKS + JUICES

\$3/can

COFFEE/TEA/SOFT DRINK/JUICE STATION

\$2/per person | unlimited

FEATURE COCKTAIL (upon request)

~ please inquire with our catering department

Prices May Vary

EVENT MALBEC + PINOT GRIGIO

see the Crave Wine List for additional
wine options + pricing

\$11/glass or \$38/bottle

< or designated price
based on host choice

< Please note, if you wish to run a cash bar there is an ATM machine on location.

INFO + POLICIES

guarantees

Crave Kitchen + Wine Bar requires guaranteed numbers two business days prior to the event (a business day is defined as Mon-Fri 9:00-4:00). If a guaranteed number is not received Crave will invoice for the original number of guests expected. In the event that additional guests attend Crave will invoice for the number of guests in attendance.

holds + cancellations

Upon booking your event, Crave requires a credit card number to hold your room. Crave requires 48 hours or 2 business days (a business day is defined as Mon-Fri 9:00-5:00) notice for the cancellation of your event. If this time frame is not met your credit card will be charged the applicable room rental fee.

labour charges + miscellaneous

Service staff and bartenders will be provided for the duration of your event. All functions held on a statutory holiday are subject to additional labour surcharges. All Catering Prices listed in the guide are subject to an automatic 18% service charge.

general

No food or beverages of any kind, other than wedding cakes and or cupcakes will be permitted to be brought into the facility.

In compliance with SLGA regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premise.

decoration

We welcome you to decorate for your event but please no nails, thumbtacks or confetti.

terms + conditions

Once you have agreed to the above terms and conditions, Crave Kitchen + Wine Bar requires you to sign this contract which guarantees your booking. Once the contract is signed, this permits Crave to withhold your deposit in the event that you do not meet the required conditions.

CLIENT'S NAME | _____

SIGNATURE | _____

DATE | _____