Private Events

BRODETO

2201 IRON WORKS DRIVE
SUIT 137
RALEIGH NC 27604

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BRODETO.COM

OUR PHILOSOPHY

Brodeto is a dream project for Scott Crawford, drawing on his families' rich travel and cooking experiences along the Adriatic Coast. Named for the fragrant coastal Italian and Croatian fish stew, "Brodeto," Chef Crawford pays homage to the seafood-rich dishes and smoky, wood-grilled flavors of the cuisine in this Mediterranean region with his artful, elevated style. Brodeto marks another very personal restaurant for Crawford, reminiscent of his travels, the coastal European menu has a strong focus on seafood – both raw and cooked – and fish, vegetable and meat dishes from the wood-fired grill.

This menu is created to be shared amongst friends and we encourage our guests to explore each section to experience Brodeto as we imagined it. Starting with delicate crudos, and housemade breads, then moving on to small plates, regional pastas, and wood grilled entrees, or our namesake dish! Finally, we suggest finishing with one of our desserts, never skipping the gelato, and ending the night wtih a vintage amari or an espresso to seal the deal.

Brodeto's serene dining room is cloaked in imported Italian mosaic tile, polished light oak, and a warm glow revealing Crawford's open kitchen and live fire grill. Discover a large semi-private back-lit quartzite bar, a private room with view of the pastry kitchen and awe-inspiring art work commissioned from nationally renowned American painter and sculptor, Thomas Sayre, including his stunning, large-scale earthcast of the Adriatic.

CAPACITY

Brodeto can accommodate up to 24 guests in our Private Dining Room. We do offer Full Restaurant only Private Events which can accommodate up to 80 guests. An estimate of total guests will be established on initial contract. A final guest count is required seven days before the event. This will establish the minimum amount charged per person on the day of the event.

PAYMENT

Payment is charged at the conclusion of the event, unless otherwise arranged. You may split the final amount into multiple forms of payment. We do not offer individual checks or a cash bar.

DEPOSIT & CANCELLATION POLICY

A credit card will be required to reserve event space. To establish the reservation, a deposit of 25% of the total projected cost will be paid upon satisfactory agreement of conditions of the event. All events must be cancelled seven days prior to the event to prevent the cancellation charge. Should the party fail to show, the remaining projected total will be charged in full to cover costs incurred.

MINIMUMS, ROOM FEES & SERVICE CHARGES

Private Dining Room:

Sunday- Thursday $3,000 Food & Beverage Minimum

Friday/Saturday $5,000 Food & Beverage Minimum

Full Restaurant:

Sunday-Thursday $15,000 Food & Beverage Minimum

Friday-Saturday $22,000 Food & Beverage Minimum

The food and beverage minimums do not include tax (7.25%), service charge, or room fee.

MENU SELECTION

All menu selections are subject to availability and seasonality per discretion of the Chef. Please advise us of any allergies or dietary restrictions in the party. Per-person pricing will be based upon selection.

Family Style Dinner: *3 Course, 4 Course & 5 Course*

Plated Dinner: *3 Course & 4 Course*

A LA CARTE

Custom Cake	$125
Audiovisual	$430
Flowers	Custom
Biscotti Guest Takeaway	$15 per bag

BEVERAGE OPTIONS

All menu selections are subject to availability and seasonality per discretion of the Beverage Manager and based on consumption.

House Beer & Wine:
The beverage manager will select one of each bottle : Champagne, White and Red. Two Draft Beer selections will be available.

House Beer, Wine & Liquor:
The beverage manager will select Two Red Wines, Two White Wines, Four Draft Beers and a Selection of Liquors that are available for the entirety of the event.

Premium Selections:
The host and the beverage manager will work together to create a custom beverage package.
**pricing is based upon selections*

After Dinner Selections:
There will be a rotating & seasonal list of Amaro and Fine After Dinner Selections.

Brodeto

Family Style
3 Course Sample Menus
$65 per person

SALUMI
grilled ciabatta, marinated olives

BRODETO
monkfish, prawns, octopus,
mussels, clams

GRILLED PEACHES
prosecco granita, whipped ricotta

House-Made Focaccia Bread Included

Brodeto

Family Style
4 Course Sample Menus
$85 per person

SCALLOP CRUDO
tomato, saffron, orange

EGGPLANT MEZZELUNE
wood roasted tomatoes, ricotta salata

BRODETO
monkfish, prawns, octopus,
mussels, clams

GRILLED PEACHES
prosecco granita, whipped ricotta

House-Made Focaccia Bread Included

Brodeto

Family Style
5 Course Sample Menus
$100 per person

SCALLOP CRUDO
tomato, saffron, orange

RADICCHIO SALAD
pear, pecorino, walnuts, lemon

EGGPLANT MEZZELUNE
wood roasted tomatoes, ricotta salata

BRODETO
monkfish, prawns, octopus,
mussels, clams

GRILLED PEACHES
prosecco granita, whipped ricotta

House-Made Focaccia Bread Included

Brodeto

Plated Dinner
3 Course Sample Menus
$75 per person

RADICCHIO SALAD
pear, pecorino, walnuts, lemon

Choice of 2 Entrees

BRODETO
monkfish, prawns, octopus, mussels, clams

PEKA
lamb, potatoes, garlic, fennel, olives

GRILLED PEACHES
prosecco granita, whipped ricotta

House-Made Focaccia Bread Included

Brodeto

Plated Dinner
4 Course Sample Menus
$95 per person

RADICCHIO SALAD
pear, pecorino, walnuts, lemon

EGGPLANT MEZZELUNE
wood roasted tomatoes, ricotta salata

Choice of 2 Entrees

BRODETO
monkfish, prawns, octopus, mussels, clams

PEKA
lamb, potatoes, garlic, fennel, olives

GRILLED PEACHES
prosecco granita, whipped ricotta

House-Made Focaccia Bread Included