

CRUDO WAREHOUSE

FUNCTIONS & EVENTS

2021



Private Dinners

Weddings

Canape Functions

CRUDO WAREHOUSE

F U N C T I O N S & E V E N T S

Entertaining at CRUDO

Whatever you're looking for — whether it's a brainstorming session with colleagues or a grand bash to celebrate a successful year or your wedding — CRUDO Warehouse meeting and event facilities is the perfect place to make it happen. From ballroom to boardroom, the property is poised to handle any affair with up to 150 guests. We specialize in weddings and offer seamless technology integration, a fireplace, super-fast Wi-Fi, and a variety of menus for every occasion.

FOR SMALLER SPACES GO TO CRU WEBSITE
www.crukew.com.au



Breakfast Menu

\$28 Per Person: Available 8am-11am only

One Meal + 1 tea, coffee, or hot chocolate + 1 Orange Juice

PARTIES OVER 10 GUESTS REQUIRED TO PRE-ORDER

CHOICE OF

COYO FRUIT BOWL

(Vegan)

coconut and puffed quinoa granola, shredded apple, mixed berries

BRIOCHE FRENCH TOAST

Spiced crème anglaise, poached rhubarb, berry coulis, mascarpone, crushed nuts

ROESTI

smoked salmon, smashed avo, pickled fennel, fennel seeds, labnah & poached eggs

EASTERN EGGS

poached eggs, hummus, sweet potato falafels, tabbouleh & grilled pita

EGGS BENNY

double smoked ham, chive béarnaise, poached eggs on an English Muffin

SCRAMBLED EGGS ON SOURDOUGH

bacon + smashed avocado

Dining Menu - Min 20 People

Available for Lunch & Dinner

Min 20 pax / Max 100 pax

2 Courses \$60 (schools only)

3 courses \$75

4 courses \$90

This menu is served SHARED ENTREES, ALTERNATE DROP MAINS
(from your selection) RISOTTO OR GNOCCHI AS VEG OPTION

STARTERS – CHOOSE 1

Oysters w lime and shallot dressing

Beef tartare on crouton

Hummus on crouton w goat cheese and crispy chickpeas

ENTRÉE (SHARED) – CHOOSE 3

Kingfish ceviche w hazelnut, pear and miso yuzu dressing

Fried calamari

Prosciutto and potato croquettes w paprika mayo

Saffron and pea arancini w mayo

Lamb kofta skewers w garlic yogurt

Falafel, hummus

MAIN - CHOOSE 2

Served with shared sides of chips & salad

Fish of the Day w saffron, sweet potato puree and baby carrots

Porterhouse w broccolini and béarnaise

Roasted chicken breast w currents and almond couscous and paprika

Potato gnocchi w tomato sugo, basil, bocconcini

Pea, beetroot and goat cheese risotto

DESSERT- CHOOSE 2

Pannacotta of the day

Tiramisu

Vegan trifle

Chocolate mousse w chocolate soil and fresh berries

Platters

Cheese, meat, vegetarian & fruit platters available as an addition upon request

CONDIMENTS/SIDES SUBJECT TO CHANGE

Wedding Menu - 30 People + Over

Available for Lunch & Dinner

\$80 - 3 course

\$95 - 4 course

Min 30 pax / Max 110 pax

THIS MENU IS SERVED AS ALTERNATE DROP
(from your selection of 2 mains and desserts)

STARTER - CHOOSE ONE

Oysters w lime and shallot dressing
Beef tartare on crouton
Hummus on crouton w goat cheese and crispy chickpeas

ENTRÉE – CHOOSE 2

Prosciutto and potato croquettes w paprika mayo
Saffron and pea arancini w mayo
Lamb kofta skewers w garlic yoghurt
Grilled scallops w cauliflower puree and black garlic oil
Kingfish ceviche w hazelnut, pear and miso yuzu dressing

MAIN - CHOOSE 2

Served with shared sides of chips & salad
ADD RISOTTO OR GNOCCHI AS VEG OPTION

Fish of the Day w saffron, sweet potato puree and baby carrots
Eye fillet w broccolini and béarnaise
Roasted chicken breast w current and almond couscous and paprikacoconut yoghurt
Potato gnocchi w tomato sugo, basil, burrata
Pea, beetroot and goat cheese risotto

DESSERT – CHOOSE 2

Pannacotta of the day
Tiramisu
Vegan trifle w mango, lime jellies, choc quinoa puffs, cherry syrups and coconut yoghurt
Chocolate mousse w chocolate soil and fresh berries

PLATTERS

Cheese, Meat, Vegetarian & Fruit Platters Available as an addition upon request

CONDIMENTS/SIDES SUBJECT TO CHANGE

Family + Office Sharing Menu

Available Monday to Thursday evenings & Saturday/Sunday lunch only

Min 20 pax / Max 80 pax

\$49 3 courses (entrée, pizza, dessert) + salad

\$65 4 course (entrée, pasta, pizza, dessert) + salad

ENTRÉE

Antipasto - salumi, olive, mozzarella

Vegetarian option available

PASTA – CHOOSE 2

Mushroom risotto

Orecchiette Napoli, bocconcini, basil

Penne, Tuscan beef ragu, parmesan

Spaghetti carbonara

PIZZA – CHOOSE 3

Margarita: Napoli, basil, mozzarella

Capriccioso: ham, mushroom, olives, Napoli, mozzarella

Vegano: kipfler potato, pumpkin, purple cauliflower, vegan cheese

Salume: sopressa salami, Napoli, mozzarella, olives

Mushroom: mushroom, mozzarella & fontina cheese, truffle oil, rosemary

DESSERT

Tiramisu

Nutella & banana pizza

Fruit platter

Canape Packages

Min 30 pax / max 120 pax
Choose 5 (\$40) or 7 (\$54) pieces

5 pieces: 4 small + 1 large (minimum 1 cold) or 7 pieces: 5 small + 2 large (minimum 2 cold)

SMALL

(Hot)

Prosciutto and potato croquettes w paprika mayo
Saffron and pea arancini w mayo
Lamb kofta skewers w garlic yoghurt
Grilled prawn skewers w lime and soy dressing
Grilled scallops w black garlic oil and dill
Spiced chickpea cup

(Cold)

Heirloom tomato bruschetta
Oysters w lime and shallot dressing
Beef tartare on crouton
Smoked salmon blini
Poached chicken sandwich
Prosciutto, tomato and mozzarella sandwich
Kingfish ceviche w hazelnut, pear and miso yuzu dressing
Hummus on crouton w goat cheese and crispy chickpeas
Chocolate mousse shooter with fresh berries

LARGE

Southern fried chicken slider
Cru cheeseburger slider
Braised mushroom slider
Prawn roll w remoulade and dill
Chocolate and caramel tart w fresh berries
Lemon curd tart

Teenage Dining Menu (13 -19)

Min 30 pax / Max 100 pax

2 course \$55

3 course \$70

This menu is served ALTERNATE DROP (from your selection)
RISOTTO OR GNOCCHI AS VEG OPTION

ENTRÉE (SHARED)

Tomato Bruschetta
Meatballs
Fried calamari
Falafels w hummus
Saffron and pea arancini w mayo
Pizza bites -
Shared pizza 1 of 3
Margarita, capriccioso, mushroom

MAIN

Fish of the Day w saffron and sweet potato puree and baby
carrots
Porterhouse w lemon and herb mash, red wine jus
Roasted chicken breast w current and almond couscous and paprika
coconut yogurt
Potato gnocchi w tomato sugo, basil, bocconcini
Pea, beetroot and goat cheese risotto

DESSERT

Pannacotta of the day
Chocolate and caramel tart w fresh berries
Vegan trifle
Chocolate mousse w chocolate soil and fresh berries

Platters

Cheese, fruit Platters available as an addition upon request

Teenage Canapes (13 -19)

\$38 - 5 pieces / \$49- 7 pieces

Min 20 pax / Max 120 pax

5 pieces: 4 small + 1 large (minimum 1 cold) or 7 pieces: 5 small + 2 large (minimum 2 cold)

SMALL

(HOT)

Sausage rolls

Falafels w hummus

Pizza bites: cheese and tomato/ ham, cheese tomato

Moroccan chicken skewers

Mixed veg skewers

Crumbed halloumi

Saffron & pea arancini with chili mayo

(COLD)

Poached chicken sandwich with mayo

Tomato Bruschetta

Hummus on crouton w goat cheese and crispy chickpeas

(Vegan Option)

Grilled zucchini crouton w sumac cream cheese (Vegan Option)

Kingfish ceviche w hazelnut, pear and miso yuzu dressing

Chocolate mousse shooter with fresh berries

LARGE

Southern fried chicken slider

Cru cheeseburger slider

Braised mushroom slider

Prawn roll w remoulade and dill

Chocolate and caramel tart w fresh berries

Fries- additional \$10 per bowl

Grazing Packages

Our Platters are created for guests to enjoy before their sit down meal, or during a Canape Function to nibble and enjoy throughout the night.

Pricing of each package is based on a serving size for ten guests.

\$60

Dips and bread platters

\$80

Roasted veg platter

\$80

Cured meat platter

\$100

Fried calamari platter

\$100

Cheese platter

\$100

Fruit platter

\$100

Dessert platter

\$120

3 point sandwich platter

\$120

Roast Pork

\$150

Roast Beef

Pizzas Now Available \$10 Per Person
(see Pizzas on Family Menu)

Beverage Packages

Basic Package: \$45.00 per person (for three hours) Add \$15 per extra hour.

Premium Package: \$55 per person (for three hours) Add \$20 per extra hour.

Basic

- CRU *Pinot Grigio, Victoria*
- CRU *Sangiovese, Victoria*
 - CRU *Prosecco*
- Beer on Tap (seasonal)
 - Soft Drink

Premium

- *Pinot Gris, Ocean Eight*
 - *Chardonnay, Victor*
 - *French Rose*
- *Pinot Noir, Bristol Farm*
 - *Shiraz, Danger*
 - House *Prosecco*
- Beer on Tap (seasonal)
 - Soft Drink

CRUDO is happy to offer Open Bar for individual guests or a Drink Tab on Consumption for Canape Functions.

Set Dinner Menus may use Beverage Package or Drink Tab on Consumption.

Terms & Conditions

Function / Event is not secure until this document is signed and returned to CRUDO

1) CONFIRMATION OF BOOKING

Bookings are ONLY confirmed when a deposit is paid to the Functions Coordinator or Manager. Deposit must be paid cash, Credit Card, or BSB Direct Deposit. 20% of quote on minimum spend is required to confirm booking. Booking is confirmed once deposit is processed. Terms and conditions MUST be signed and returned with deposit payment.

Bookings are held for 48 hours, if no deposit is made the booking will be cancelled.

2) CONFIRMATION OF MENU AND FINAL NUMBERS

- a) Menu selections must be made 14 DAYS prior to booking. Please alert Functions Coordinator of any allergies or dietary restrictions BEFORE final menu is confirmed. If final menu is not selected before 14 days, CRUDO will select the menu for Function.
- b) Final numbers must be given to CRUDO 4 DAYS PRIOR TO THE FUNCTION DATE. Once final numbers are received, there are NO CHANGES accepted to that number. If your number of attendees reduce, you are still required to pay for the number given confirmed, even if all attendees are not at the function. Please understand that there can be no exceptions to this policy.
- c) Coffee will only be offered on the night if agreed upon during menu selection.

3) PREORDER REQUIREMENTS

- a) Lunch Menu - over 10 guests
- b) Dinner Menu (during lunch service) - over 12 guests
Pre-Orders must be received 48 hours prior to the function. (4 DAYS before DAY OF EVENT)
Wine and Drink selections are required for groups of 10+ (4 DAYS before DAY OF EVENT). If no pre-selection is made, CRUDO will pre-select for the group. Wine selections will not be allowed on the night.

4) ADMINISTRATION AND BOOKING SURCHARGE

- a) All bookings will incur a 5% SURCHARGE on the FINAL AMOUNT OF THE BILL. This surcharge is for admin, booking fees, and a room hire. Use of Private Dining Area always occurs a 5% SURCHARGE.

5) HOURS AND FUNCTION TIMINGS

- a) BREAKFAST/LUNCH BOOKINGS - Functions available for up to 3 hours.
 - i) Either 8:00 am - 12:00 noon or
 - ii) 12:00 noon - 3:00pm
- b) DINNER FUNCTIONS:
 - i) Functions at CRUDO must end by 11:00 pm
 - ii) The venue must be completely empty, and clear of guests at 11:00 pm.
 - iii) Extra time will incur a charge.
- c) LAST CALL:
 - i) Last Call will be announced 30 minutes before finish of function.
 - ii) Bar will close 30 minutes before function finishes.
 - iii) Exceptions include beverage package, they will run the whole time paid for.

Terms & Conditions (cont.)

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6) FUNCTION SPACES

- a) Guests must stay within their booked function area.
 - i) No guests allowed in the Cotham Road Laneway during function times.
- b) Guests must completely vacate the premise by end of function.
 - i) Guests will be given 15-minute warning before the venue closes.

7) NOISE AND MUSIC

As we are in a residential area, noise level must be kept to a respectful level.

- a) No live music is permitted.
- b) Music level must be approved by CRUDO.
- c) No yelling, screaming, hollering, raising of voices.
- d) CRUDO reserves the rights to downturn/off any music and/or ask patrons to leave who are too loud.
- e) Music will be turned off 15 minutes before the end of the function.

8) PAYMENT AND CREDIT CARDS

Full payment must be made 5 DAYS PRIOR to event, NO balance remaining. No split bills. Organizer of Function responsible for collecting payment. In the case of damage occurring to property, all costs will be the responsibility of the client. Please note all Credit Card transactions incur a fee. 1.5% charge for Visa & MasterCard, 2.1% American Express.

9) CANCELLATION

Notice of cancellation 30 days prior to the event, the deposit will be refunded in full.
Notice given between 15-29 days will be refunded at the rate of 50% of deposit.
Cancellation notice given within 14 days of event and the deposit will be forfeited.

10) LIABILITY

The client is financially responsible for any damages or theft that may occur to or at the venue during the function.

11) EXTRAS

- a) Outside Food- If a cake or dessert items are used for function or event, there will be an additional charge of \$3.50 per person, \$4.00 with ice-cream.
- b) No outside alcohol is allowed to be brought onto the premises. All alcohol must be purchased through CRUDO.
- c) Projector hire is \$30.

12) MINIMUM SPENDS – CRUDO WAREHOUSE

- a) \$3,500.00 for entire space
- b) \$2,000.00 for shared space

Terms & Conditions (cont.)

13) **SECURITY**

a) Security is legally required for all functions over 50 guests.

- i) 50 - 150 people require 2 security personnel to be present
- ii) 18th + 21st Birthday events require 3 security personnel presents if over 100 persons.

b) Security is organized in-house at customers cost at \$360. This covers two security personnel for four hours. Additional hours will be \$45 per hour, per security personnel.

- i) The final invoice will include security costs, 5% admin surcharge, projector use, and any extra items not mentioned in this contract.

I confirm that I have read the above terms & conditions, and do not have any questions.

By signing this I agree to the terms & conditions.

Name of Contact: _____

Signature of Contact: _____

Date: _____

Name of Employee: _____

Signature of Employee: _____

Date: _____