CRUDO WAREHOUSE

FUNCTIONS & EVENTS

2021

Private Dinners

Weddings

Canape Functions

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CRUDO WAREHOUSE

FUNCTIONS & EVENTS

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

PARTIES OVER 20 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

Dinner Menu - min 20 People

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 ONE
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

Barramundi w basil pesto, asparagus and heirloom tomato salad
Porterhouse w miso butter and charred zucchini
Roasted chicken breast w dried fruit and almond couscous and paprika coconut yogurt
Potato gnocchi w tomato sugo, basil, bocconcini
Pea, beetroot and goat cheese risotto

DESSERT- CHOOSE 2

Panacotta of the day w seasonal coulis and chocolate honeycomb
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

$80 - 3 course
$95 - 4 course
Min 30 pax / Max 110 pax
This menu is served ALTERNATE DROP (from your selection)
RISOTTO OR GNOCCHI AS VEG OPTION

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

Barramundi w basil pesto, asparagus and heirloom tomato salad
Eye fillet w miso butter and Enoki Mushroom
Roasted chicken breast w dried fruit and almond couscous and paprika coconut yoghurt
Potato gnocchi w tomato sugo, basil, burrata
Pea, beetroot and goat cheese risotto

DESSERT – CHOOSE 2

Pannacotta of the day w seasonal coulis and chocolate honeycomb
Tiramisu
Vegan trifle w mango, lime jellies, choc quinoa puffs, cheery 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
Starting May 2021
Min 20 pax / Max 80 pax

$49 3 courses (entrée, pizza, dessert) + salad
$65 4 course (entrée, pasta, pizza, dessert) + salad

ENTREE
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
Capcriciosa: ham, mushroom, olives, Napoli, mozzarella
Vegetarian: Napoli, capsicum, goats, cheese, broccolini
Salumi: prosciutto, sopressa salami, Napoli, mozzarella, olives
Mushroom: mozzarella & fontina cheese, truffle oil, rosemary

DESSERT

Tiramisu
Nutella & banana pizza
Fruit platter

Standard wedding + Canape packages

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

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

SMALL

(Hot)

Skewered Crumbed stuffed olive
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 Dinner 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

Grilled salmon w asparagus, heirloom tomato, basil pesto salad
Porterhouse w grilled zucchini and miso butter
Roasted chicken breast w dried fruit 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 w seasonal coulis and chocolate honeycomb
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

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 *Pinot Noir, 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. Required 20% of quote is required to confirm booking. Booking is confirmed once deposit is processed. **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 offeredon the night if agreed upon during menu selection.

3. PRE-ORDER REQUIREMENTS

Pre-Orders are required for:

a. Lunch Menu - over 20 guests

b. Dinner Menu (during lunch service) - over 12 guests

Pre-Orders must be received 48 hours prior to the function.

Wine and Drink selections are required for groups of 10+. If no pre-selection is made, CRUdo will pre-select for the group.

Wine selections will not be allowed on the night.

4. ADMINISTRATION & BOOKING SURCHARGE

All bookings will incur a 5% SURCHARGE on the FINAL AMOUNT OF THE BILL. This surcharge is for admin, bookingfees, and a calculated room hire.

5. HOURS AND FUNCTION TIMES

a. BREAKFAST/LUNCH BOOKINGS: Functions available for up to 3 hours.

i. Either 8:00 am - 12:00 noon or 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 time of function.

i. Guests will be given a 15-minute warning before the venue closes.

7. NOISE & MUSIC

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

i. No live music is permitted.

ii. Music level must be approved by CRUDO

iii. No yelling, screaming, hollering, raising of voices.

iv. CRUDO reserves the rights to downturn/off any music and/or ask patrons to leave who are too loud.

v. Music will be turned off 15 minutes before the end of the function.

8. PAYMENT AND CREDIT CARDS

Full payment must be made either PRIOR to booking or the DAY / NIGHT OF BOOKING. Account must be settled in full, 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% char ge 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.

Terms & Conditions (cont.)

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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 , $5.00 per person for cheese
b. Outside Alcohol
i. No alcohol is allowed to be brought onto the premise. All alcohol must be purchased through CRUDO.
c.Projector hire is $30.

12. MINIMUM SPENDS - CRUDO WAREHOUSE
$3,500.00 for entire space
$2,000.00 for shared space

13. Security
a. Security is legally required for all functions over 50 guests
i. 50 - 150 ppl require 2 security to be present
ii. 18th + 21st Birthday events require 3 security present if over 100 persons
b. Security is organized in-house at customers cost at $45.00 per security per hour for the duration of the event
i. The final invoice will include security costs

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: _____