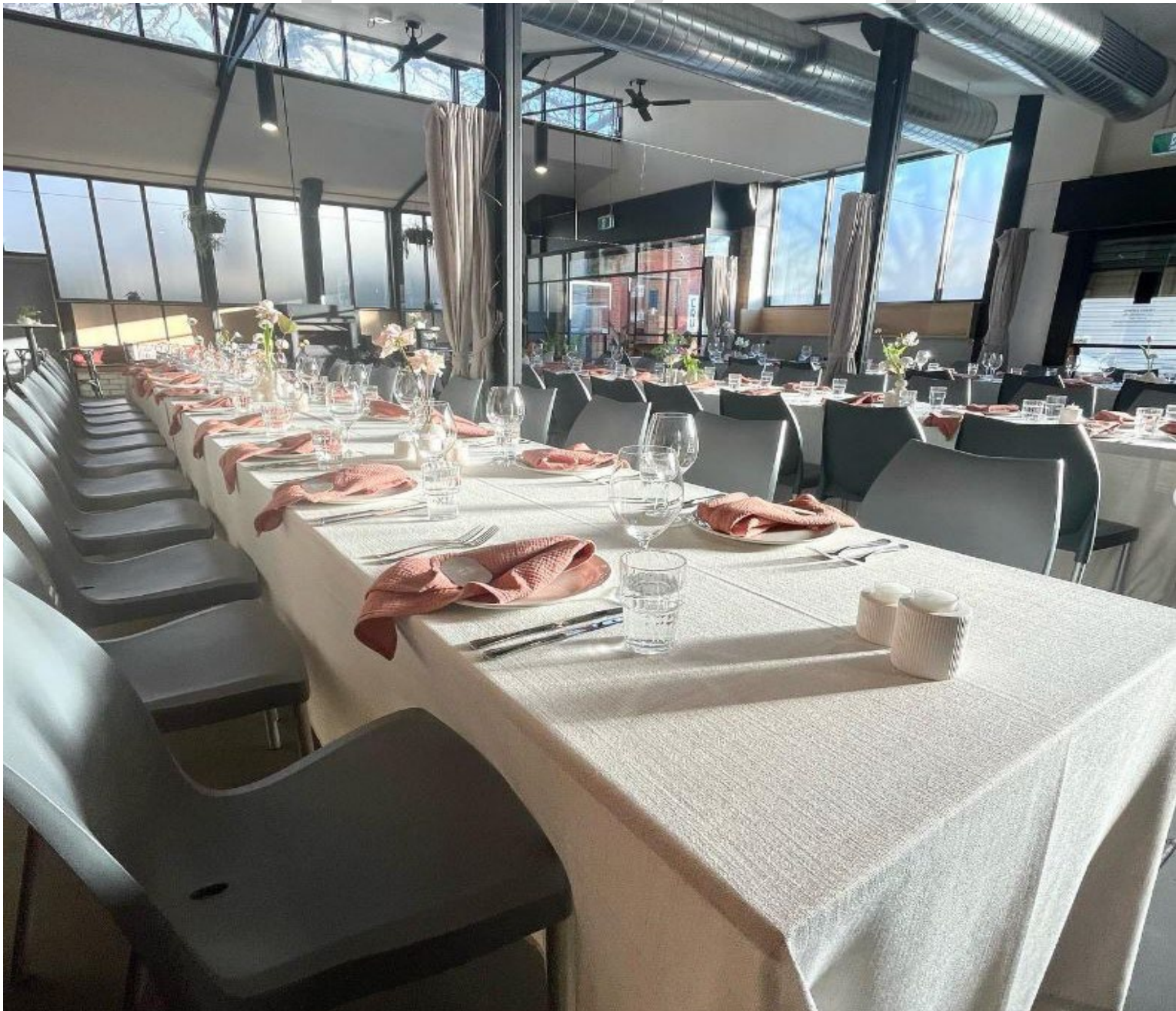


CRUDO

P R E S T I G I O U S E V E N T S

2023



Private Conference

Corporate Events

Weddings

Milestone Events

03 9817 3041 // INFO@CRUDOWAREHOUSE.COM.AU

CRUDO

Entertaining at CRUDO

CRUDO events is the space for your event.

Corporate conference, end of year work celebration, milestone birthdays, baptism or wedding.

Crudo 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 standing and 100 sitting.

Weddings are our specialty.

We offer Videography, photography, flowers & decorations for ceremonies.

We have you covered.

We have our own in-house event stylist to customise your special day.

FOR SMALLER SPACES VISIT CRU WEBSITE
www.crukew.com.au



OUR

MENUS



BREAKFAST MENU

\$35 PER PERSON

ONE MEAL ONE TEA / COFFEE / HOT CHOCOLATE & ONE ORANGE JUICE.

AVAILABLE: 8AM TO 11AM ONLY

PARTIES OF 10 AND OVER ARE REQUIRED TO PRE ORDER.

NO MENU CHANGES

CHOICE OF:

GRANOLA

(VEGAN)

Oat and nut granola, spiced poached pear, vanilla coconut custard, blackberries

ORANGE RICOTTA HOTCAKE

Cooked in cast iron, rhubarb compote, almond crumble.

SALMON WAFFLE

Smoked salmon, avocado, crème fraiche, radish, wattle seed dukkha

EGGS BENEDICT CROISSANT

Poached eggs, butter poached prawns, rocket, dill, hollandaise.

SCRAMBELED EGGS ON SOURDOUGH

Bacon and Avo

Add: Tomato, Mushroom, Hash Brown, Smoked Salmon

For an additional \$5 per item

BREAKFAST COCKTAILS: Mimosa , Espresso martini , Bloody Mary, Virgin bloody Mary

Additional \$21each

HIGH TEA MENU

\$49 PER PERSON

UNLIMITED TEA & PERCOLATED COFFEE, ONE ORANGE JUICE PER PERSON

OFFERED FOR TWO HOURS

AVAILABLE: 9AM TO 3 PM ONLY

Three Point Sandwiches:

Chicken

Salmon & Cucumber

Egg & Lettuce

Ham & Cheese

Mini Quiches

Scones – Served with Jam & Cream

Assorted selection of tarts

Selection of Petite Fours

Brownies

Carrot cake

Biscuit (Seasonal)

Macaroons

MORNING TEA MENU

MIN 30 GUESTS – MAX 100

AVAILABLE: 9AM – 11AM ONLY

\$30 PER PERSON // \$20 PER PERSON

\$30 PER PERSON:

Tea / Percolated coffee

Cake / Pastry Platter

Sandwich Platter

One orange juice per person

\$20 PER PERSON:

Tea / Percolated coffee

Cake / Pastry Platter

One orange juice per person

CORPORATE ALL DAY MENU

MIN 30 GUESTS – MAX 100 GUESTS

\$90 PER PERSON – MORNING TEA , TWO COURSE LUNCH , AFTERNOON TEA - AVAILABLE: 8AM – 5PM ONLY

\$70 PER PERSON – MORNING TEA , TWO COURSE LUNCH – AVAILABLE: 9AM – 3PM ONLY
(Earlier Starts Available)

MORNING TEA:

Tea / Percolated coffee

Cake / Pastry Platter

One orange juice per person

Additional Cooked Buffet Breakfast \$25 per person

TWO COURSE LUNCH:

ENTRÉE (SHARED)

Prosciutto & Fontina arancini

Lamb Kofta Skewers w garlic yoghurt

Antipasto

MAIN (ALTERNATE DROP)

Fish of the day w saffron , sweet potato puree & baby carrots

Porterhouse w broccolini & bearnaise

(Risotto as a vegetarian / vegan option)

AFTERNOON TEA:

Tea / Percolated coffee

Cake / Pastry Platter

Sandwich Platter

WEDDING MENU

AVAILABLE FOR LUNCH & DINNER

MIN 30 GUESTS – MAX 100 GUESTS

3 COURSES - \$85 PER PERSON

4 COURSES - \$100 PER PERSON

This menu will be served as alternate drop

Shared entrees , alternate drop mains , alternate drop desserts

STARTERS – CHOOSE ONE

Oysters w lime & shallot dressing

Hummus on crouton w goats cheese & crispy chickpeas

ENTRÉE (SHARED) – CHOOSE TWO

Prosciutto & fontina arancini

Beetroot & pea arancini

Lamb Kofta skewers w garlic yoghurt

Kingfish ceviche w hazelnut , pear & miso yuzu dressing

MAIN – CHOOSE TWO

SERVED WITH SIDE SALAD & FRIES FOR TABLE TO SHARE

Fish of the day w saffron, sweet potato puree & baby carrots

Eye Fillet w broccolini & bearnaise

Roasted chicken breast w currents & almond couscous & paprika coconut yoghurt

Pea, beetroot & goats cheese risotto (VEG & VEGAN OPTION ONLY)

DESSERT

Pannacotta of the day

Chocolate mousse w chocolate soil & fresh berries

RECCOMENEDED PREMIUM BEVERAGE PACKAGE : \$70 PER PERSON FOR 4 HOURS. ADD \$20 PER EXTRA HOUR
CONDIMENTS / SIDES SUBJECT TO CHANGE

DINING MENU

MIN 30 GUESTS – MAX 100 GUESTS

3 COURSES - \$75 PER PERSON

4 COURSES - \$90 PER PERSON

AVAILABLE FOR LUNCH & DINNER

This menu will be served as alternate drop

Shared entrees , alternate drop mains , alternate drop desserts

STARTERS – CHOOSE ONE

Oysters w lime & shallot dressing

Beef tartare on crouton

Hummus on crouton w goats cheese & crispy chickpeas

ENTRÉE (SHARED) – CHOOSE THREE

Kingfish ceviche w hazelnut , pear & miso yuzu dressing

Prosciutto & fontina arancini

Beetroot & pea arancini

Lamb Kofta skewers w garlic yoghurt

Falafel, hummus

MAIN – CHOOSE TWO

SERVED WITH SIDE SALAD & FRIES FOR TABLE TO SHARE

Fish of the day w saffron, sweet potato puree & baby carrots

Porterhouse w broccolini & bearnaise

Roasted chicken breast w currents & almond couscous & paprika

Pea, beetroot & goats cheese risotto (VEG & VEGAN OPTION ONLY)

DESSERT

Pannacotta of the day

Chocolate mousse w chocolate soil & fresh berries

TEENAGE DINING MENU

AGES 13 - 19

MIN 30 GUESTS – MAX 100 GUESTS

2 COURSES - \$55 PER PERSON

3 COURSES - \$70 PER PERSON

AVAILABLE FOR LUNCH & DINNER

This menu will be served as alternate drop
Shared entrees , alternate drop mains , alternate drop desserts

ENTRÉE (SHARED)

Tomato Bruschetta

Meatballs

Fried calamari

Falafel, hummus

Prosciutto & fontina arancini

Beetroot & pea arancini

Lamb Kofta skewers w garlic yoghurt

Pizza Bites – To Share

Margarita , capriccioso, mushroom

MAIN – CHOOSE TWO

SERVED WITH SIDE SALAD & FRIES FOR TABLE TO SHARE

Fish of the day w saffron, sweet potato puree & baby carrots

Porterhouse w lemon & herb mash, red wine jus

Roasted chicken breast w currents & almond couscous & paprika coconut yoghurt

Pea, beetroot & goats cheese risotto (VEG & VEGAN OPTION ONLY)

DESSERT

Pannacotta of the day

Chocolate mousse w chocolate soil & fresh berries

FAMILY / OFFICE SHARING MENU

AVAILABLE MONDAY TO THURSDAY EVENINGS. SATURDAY & SUNDAY LUNCH ONLY

MIN 30 GUESTS – MAX 100 GUESTS

3 COURSES - \$49 PER PERSON – ENTRÉE , PIZZA , DESSERT PLUS SALAD

4 COURSES - \$65 PER PERSON – ENTRÉE , PASTA , PIZZA , DESSERT PLUS SALAD

ENTRÉE

Antipasto – Salumi, olive, mozzarella

Vegetarian option available

PASTA – CHOOSE TWO

Mushroom risotto

Orecchiette Napoli, bocconcini, basil

Penne, Tuscan Beef Ragu, Parmesan

Spaghetti Carbonara

PIZZA – CHOOSE THREE

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 – CHOOSE TWO

Tiramisu

Nutella & banana pizza

Fruit platter

CANAPE MENU

MIN 30 GUESTS – MAX 150 GUESTS

5 PIECES \$40 PER PERSON

7 PIECES \$54 PER PERSON

5 PIECES PICK: 4 SMALL, 1 LARGE (MINIMUM 1 COLD)

7 PIECES PICK: 5 SMALL, 2 LARGE (MINIMUM 2 COLD)

SMALL

HOT

Prosciutto & fontina arancini

Beetroot & pea arancini

Lamb kofta skewers w garlic yoghurt

Southern chicken drumettes

Grilled Prawn skewers w thousand island sauce

COLD

Heirloom tomato Bruschetta

Oysters w lime & shallot dressing

Beef tartare on crouton

Smoked Salmon blini

Poached chicken sandwiches w mayo

Kingfish ceviche w hazelnut , pear & miso yuzu dressing

Hummus on crouton w goats cheese & crispy chickpeas (Vegan)

Chocolate mousse shooter w fresh berries

LARGE

Southern fried chicken slider

Cru cheeseburger slider

Braised mushroom slider

Prawn roll w remoulade & dill

Chocolate & Caramel tart w fresh berries

Lemon curd tart

Pizza Slice (ham & Margarita)

TEENAGE CANAPE MENU

AGES 13 - 19

MIN 30 GUESTS – MAX 150 GUESTS

5 PIECES \$38 PER PERSON

7 PIECES \$49 PER PERSON

5 PIECES PICK: 4 SMALL, 1 LARGE (MINIMUM 1 COLD)

7 PIECES PICK: 5 SMALL, 2 LARGE (MINIMUM 2 COLD)

SMALL

HOT

Prosciutto & fontina arancini

Beetroot & pea arancini

Falafels w hummus

Southern chicken drumettes

Pizza Bites: Cheese & Tomato // Ham, cheese & tomato

Mixed veg skewers

Crumbed Halloumi

COLD

Heirloom tomato Bruschetta

Poached chicken sandwiches w mayo

Kingfish ceviche w hazelnut , pear & miso yuzu dressing

Hummus on crouton w goats cheese & crispy chickpeas (Vegan)

Chocolate mousse shooter w fresh berries

LARGE

Southern fried chicken slider

Cru cheeseburger slider

Braised mushroom slider

Prawn roll w remoulade & dill

Chocolate & Caramel tart w fresh berries

Fries – additional \$10 per bowl

18 + ONLY DRINKS PACKAGE: \$60PP FOR 4 HOURS. ADD \$15 PER EXTRA HOUR.

APEROL SPRITS , VOKDA RASPBERRY , VODKA LEMON LIME BITTERS , CANADIAN CLUB , PROSECCO, TAP BEER, SOFT DRINK .

KIDS BIRTHDAY MENU

AGES 4 - 11

MIN 30 GUESTS – MAX 100 GUESTS
2 HOURS – 9AM – 11AM // 1PM – 3PM

\$25 PER PERSON

Sausage rolls

Pizza Bites: Cheese & Tomato // Ham, cheese & tomato

Fairy Bread

Fries – additional \$10 per bowl

Unlimited soft drinks

(Lemonade, raspberry lemonade)

PLATTERS

OUR PLATTERS ARE CREATED FOR GUESTS TO ENJOY BEFORE THEIR SIT DOWN MEAL DURING
THEIR COCKTAIL CANAPE NIGHT OR AFTER EVENT.

SERVING SIZE: APPROXIMATELY WILL FEED 15 – 20 GUESTS

\$80

Dips & bread platter

Roasted Vegetable platter

\$100

Fried calamari platter

Cheese platter

Fruit platter

Dessert platter

\$120

Cured meat platter

Three point sandwich platter

\$150

Roast Pork

Roast Beef

PIZZAS NOW AVAILABLE
\$25 PER PIZZA

(Pizza toppings on Family Sharing menu page)

BEVERAGES

BASIC PACKAGE: \$60.00 PER PERSON (for four hours) Add \$15 per extra hour.

PREMIUM PACKAGE: \$70 PER PERSON (for four hours) Add \$20 per extra hour.

DRY PACKAGE: \$50 PER PERSON (for four hours) Add \$12.50 per extra hour.

BASIC

CHOICE 4 HOUR BEVERAGE PACKAGE , CHARGED ON CONSUMPTION OR BAR TAB

CRUDO NV Prosecco. King Valley, VIC. \$65/ Bottle

CRUDO 2021 Pinot Grigio. King Valley, VIC. \$40/ Bottle

CRUDO 2021 Sangiovese. King Valley, VIC. \$40/ Bottle

Beer on Tap (seasonal) // Soft Drink

PREMIUM (Choose Three)

CHOICE 4 HOUR BEVERAGE PACKAGE , CHARGED ON CONSUMPTION OR BAR TAB

SPARKLING

CRUDO NV Prosecco. King Valley, VIC. \$52 / Bottle

WHITE

MOUNT MACLEOD 2021, Chardonnay, Gippsland VIC. \$73/ Bottle

Dry, Medium Body, Medium Acidity. Flavors of stone fruits, green apple, pear, melon, oak. Classic & creamy.

ROSE

SPINIFEX 2021 Grenache, Mataro, Shiraz, Cinsault. Rose France. \$70/ Bottle

Flavors of pink grapefruit, strawberries, yellow rose petals and dried provincial herbs. Refreshing and fruit forward.

RED

AMEN BREAK "Zebra" 2019 Pinot Noir. Central Otago, New Zealand. \$73/ Bottle

Dry, Light Body, Medium – Tannins, Medium + Acidity. Flavors of red cherries, red currant, strawberries, rose petals and spices. Aromatic and delicate.

TOOLANGI 2019 Shiraz. Yarra Valley, VIC. \$70/ Bottle

Dry, Full body, Medium + Tannins, Medium Acidity. Flavors of black plum, blackberries, earth, cassis & cedar. Well structured, bright fruit flavors.

Beer on Tap (seasonal) // Soft Drink

BEVERAGES CONTINUED

MAGNUMS 1500ml

SPARKLING

CHAMPAGNE GOSSET NV BRUT "Grande Reserve" Meunier, Chardonnay, Pinot Noir. South
Epernay Champagne, France. \$560

Flavors of pear, almonds, biscuits & hazelnuts. Rich complex with silky bubbles

WHITE

POOLEY "Butcher Hills" 2019 Chardonnay, Barossa Valley. \$519

Dry, full body, high tannins. Medium acidity. Flavors of vanilla, dark chocolate, cassis, blackberry, black pepper & dried
herbs. Rich & Deep.

RED

ROCKFORD "Home Block" 2015 Cabernet Sauvignon. Barossa Valley, SA. Dry, Full Body, High
Tannin. Medium Acidity. \$519

Flavors of vanilla, dark chocolate, cassis, blackberry, black pepper & dried herbs. Rich and deep.

DRY

Non alcoholic White

Non alcoholic Red

Non alcoholic Prosecco

Non alcoholic Beer

Soft Drink

TERMS & CONDITIONS

Event is not secure until terms and conditions have been read, event agreement form signed & deposit paid.

PLEASE READ CAREFULLY

1. CONFIRMATION OF BOOKING

- a) Bookings are ONLY confirmed when a deposit is paid to the Events Coordinator or Manager.
- b) Deposit must be paid in cash, Credit Card, or BSB Direct Deposit.
- c) Booking is confirmed once deposit is processed.
- d) Bookings are held for 48 hours, if no deposit is made the booking will be cancelled.
- e) Terms and Conditions must be signed and returned with payment of deposit.

2. CONFIRMATION OF MENU AND FINAL NUMBERS (once deposit is paid)

- a) Menu selections must be made 14 DAYS prior to booking. Please alert Events Coordinator of any allergies or dietary restrictions BEFORE final menu is confirmed.
- b) If final menu is not selected before 14 days, CRU will select menu for Event.
- c) Final numbers must be given to Crudo 5 DAYS PRIOR TO THE EVENT DATE. Once final numbers are received, there are NO CHANGES accepted to that number.
- d) If your number of attendees is reduced, you are still required to pay for number given, even if all attendees are not at the function. Please understand that there can be no exceptions to this policy.
- e) Minimum spend total MUST be paid 5 days prior to event date.

3. PRE-ORDER REQUIREMENTS FOR 30 PEOPLE OR MORE

- a) Breakfast Menu
- b) Lunch Time
- c) Dinner Time
- d) Pre-Orders must be received 4 DAYS BEFORE EVENT
- e) Wine and Drink selections are required for groups of 10+. If no pre selection is made (4 days prior to the event), CRUDO will select for the group. Wine selections will not be allowed on the night.

4. ADMINISTRATION & BOOKING SURCHARGE (NON NEGOTIABLE)

- a) All bookings will incur a 5% SURCHARGE on the FINAL AMOUNT OF THE BILL.
- b) This surcharge is for admin, booking fees, and room hire.

5. HOURS AND FUNCTION TIMES

- a) BREAKFAST – 7am – 11am // LUNCH – 12pm – 3pm BOOKINGS: Events available for up to 3 hours.
- b) DINNER: From 6pm – 11pm for 3 – 5 hours.
- c) Events must end by 11:00pm
- d) The venue must be completely empty, and clear of guests at 11:30pm.
- e) Extra time will incur a charge.

TERMS & CONDITIONS (cont)

Event is not secure until terms and conditions have been read, event agreement form signed & deposit paid.

PLEASE READ CAREFULLY

6. FUNCTION SPACES

- a) Guests must stay within their booked event area.
- b) No guests allowed in the Cotham Road Laneway during event times.
- c) Guests must completely vacate the premise by end of event.
- d) Guests will be given 15-minute warning before the venue closes (11pm).
- e) Guests will be given 15-minute warning (10:30pm) before bar closes (10:45pm).

7. NOISE AND MUSIC

- a) We are in a residential area; therefore, noise level must be kept to a respectful level.
- b) Live music is permitted with legal sound regulation parameters.
- c) Music level must be approved by CRUDO.
- d) No yelling, screaming, hollering, raising of voices.
- e) CRUDO reserves the right to turn down / off any music and/or ask patrons to leave if too loud.
- f) Music will be turned off 15 minutes before the end of the event (10:45pm).

8. DECORATIONS

- a) NO confetti or loose decorations.
- b) Guests must remove stickers / from all areas including floors.
- c) All decorations MUST be taken home at the end of the event

9. PAYMENT AND CREDIT CARDS

- a) Full payment must be made 5 DAYS PRIOR to event, NO balance remaining.
- b) No split bills. Organizer of the event is responsible for payment in full.
- c) Post payments will **NOT** be accepted.
- d) In the case of damage occurring to property, all costs will be the responsibility of the client.
- e) Please note all Credit Card transactions incur a fee. 1.5% charge for Visa & MasterCard, 2.1% American Express.

10. CANCELLATION

- a) Notice of cancellation 30 days prior to the event, the deposit will be refunded in full.
- b) Notice of cancellation within 15-29 days will be refunded at the rate of 50% of deposit.
- c) Notice of cancellation within 14 days of event deposit will be forfeited.
- d) **NO REFUND/S GIVEN FROM 5 DAYS BEFORE EVENT.**
- e) **COVID:** If new restrictions come into place, thus, affecting your event within 14 days, deposit money will be held for future credit – NO REFUNDS are given.

11. LIABILITY

- a) The client is financially responsible for any damages or theft that may occur to or at the venue during the event.

TERMS & CONDITIONS (cont)

Event is not secure until terms and conditions have been read, event agreement form signed & deposit paid.

PLEASE READ CAREFULLY

12. 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, additional \$5.00 per person with ice-cream.
- a) No outside alcohol is allowed to be brought onto the premises. All alcohol must be purchased through CRUDO.
- b) Requests for fire place will incur in a \$50 charge.

13. MINIMUM SPENDS – CRUDO

- a) \$3,500.00 for entire space
- b) One Section: \$2,000
- c) Full payment of minimum spend will be incurred even if your event total is under our minimum spend amount.

14. EVENT AGREEMENT FORM

- a) You will be sent separately an event agreement form to sign including credit card information.
- b) Please follow the instructions, sign and return to info@crudowarehouse.com.au.
- c) Once signed we will use your information and credit card details to secure your booking.
- d) We cannot secure your booking until the form is signed and payment is made.
- e) We can use this card to charge your amount upon your authorisation.

15. FINAL INVOICE

- a) The final invoice will include 5% admin surcharge and any extra items requested and not mentioned in this contract.
- b) Deposit amount will be deducted from final invoiced bill.

16. PHOTOGRAPHY AND VIDEOGRAPHY

- a) Crudo reserves the right to use any photograph/video taken at any organized or sponsored event, without the expressed written permission of those included within the photograph/video.
- b) Crudo may use the photograph/video in publications or other media material produced, used or contracted by Crudo including but not limited to: brochures, invitations, newspapers, magazines, presentations, websites, etc.
- c) A person attending a Crudo event who does not wish to have their image recorded for distribution will be asked before photographer proceeds.