

# CRU

EVENTS

2023



Private Dinners

Corporate Meetings

Weddings

Canape Events

03 9818 4366 // [INFO@CRUKEW.COM.AU](mailto:INFO@CRUKEW.COM.AU)

# CRU

## *Entertaining at CRU*

Expertise and passion make events and events at CRU truly unique.

Private dining, meeting spaces, celebrations, and cocktail events are all available at CRU.

Any time of the day. Work with our events Coordinator and Executive Chef to design a personalized experience which will create memories to last a lifetime.

Choose any one of our four unique spaces at CRU; Private Dining Room, Cellar room, Courtyard and The Shed. From 10 guests to 80, we have what you need to make your event a great one.

# OUR SPACES

## THE PRIVATE DINING ROOM



Enjoy a private dining room experience with a balcony that looks over the city.

This space is also available for private meetings and events.

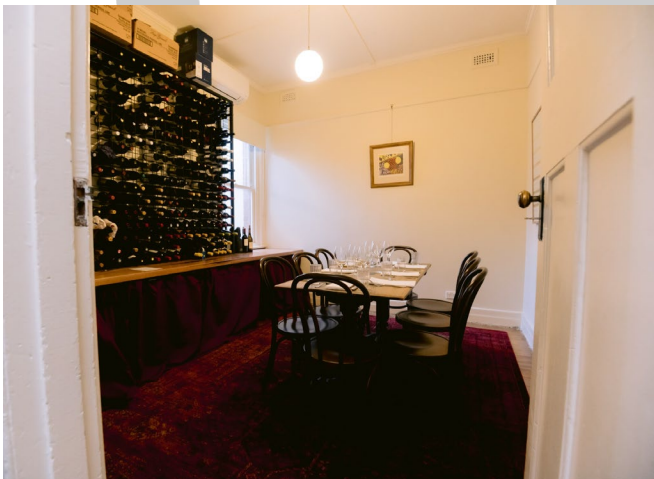
This room has it's own sound system , air conditioner and heating.

Projector and screen available on request.

**Sit : 10 - 24**

**Stand : 30**

## THE CELLAR ROOM



Enjoy a quiet space for just you and the people closest to you.

A room so quiet it's almost sound proof.

This space is available for anyone wanting an intimate space for dinner, meeting or any event.

Indulge in our 6 course degustation menu when dining in our cellar room.

Matching wines are also available.

**Sit: 10**

FOR ALTERNATIVE OPTION FOR LARGER GROUPS PLEASE VISIT // [WWW.CRUDOWAREHOUSE.COM.AU](http://WWW.CRUDOWAREHOUSE.COM.AU)

# OUR SPACES

## THE SHED



Enjoy a private space within our green courtyard.

This room also has heaters to allow great parties no matter the weather.

The Shed offers a fully equipped bar.

**Sit: 18 - 20**

**Stand: 30**

## THE COURTYARD



Want to take over the entire courtyard for a vibrant Wedding?

Beautifully decorated with vibrant plants, ivy covered wall and natural light.

There's no better place for an outdoor gathering.

Wonderful for an intimate sit down dinner or stand up canape event.

This space is available for exclusive use.

**Sit: 30 - 50**

**Stand: 80**

**\*Courtyard and shed available for hire as one\***



**FOR ALTERNATIVE OPTION FOR LARGER GROUPS OVER 40 PEOPLE PLEASE VISIT // [WWW.CRUDOWAREHOUSE.COM.AU](http://WWW.CRUDOWAREHOUSE.COM.AU)**

**CRUDO HAS HOSTED A RANGE OF EVENTS. WEDDINGS, CEREMONY AND RECEPTION, FIRST BIRTHDAYS, BAPTISMS, TWENTY FIRST, SIXTIETH, SIT DOWN, STAND UP. YOU NAME IT.**



*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

Poached eggs, ham, 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 & COFFEE, ONE ORAGNE 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

# DINING MENU

2 COURSES - \$65 PER PERSON

3 COURSES - \$80 PER PERSON

Add an additional \$5 per person, per dish for shared sides: Herb Mash / Garlic Broccolini

**\*This menu will be served as alternate drop for groups with 18 or more guests.\***

**\*This menu will be served as choice of mains & desserts for groups of 18 or less guests\***

## ENTRÉE (SHARED)

Stracciatella, mint, pistachio, edamame, black olive crumb

Charcuterie Corse w selection of Corsican cured meats, cornichon, salted ricotta

Tasmanian peppered calamari squid ink mayo, citrus salad (GF)

## MAIN

*SERVED WITH SIDE SALAD & FRIES FOR TABLE TO SHARE*

Crespelle spinach, ricotta, gruyere bechamel, tomato dust, basil

Risotto lemon myrtle prawns, confit fennel, prawn butter, hazelnuts

Steak Frites 200 gm grilled porterhouse, fries, bearnaise sauce (Served Medium Rare)

Fish of the day

## DESSERT

Sorbet - assorted flavours

Dark chocolate torta white chocolate marscarpone, cold brew gel (GF)

Platters are available as an addition upon request. Please see platters on page seven.

CONDIMENTS / SIDES SUBJECT TO CHANGE



# CANAPE MENU

MIN 20 PEOPLE

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

Sausage rolls

Falafels w hummus

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

Moroccan chicken skewers

Mixed veg skewers

Crumbed haloumi

Prosciutto & fontina arancini / Beetroot & pea arancini (choose one)

### COLD

Poached chicken sandwiches w mayo

Tomato Bruschetta

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

Grilled Zucchini crouton w sumac cream cheese (Vegan)

Trout tartare Fennel cream, fresh herbs, Croutons

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

Platters available at additional cost

RECCOMENDED BEVERAGE PACKAGE: \$60 PER PERSON FOR 4 HOURS. ADD \$15 PER EXTRA HOUR

# *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

# *KIDS BIRTHDAY (4-11)*

2 HOURS ONLY 9AM -11AM // 1PM – 3PM

MIN GROUPS OF 10 - 20

\$25 PER PERSON

Sausage Rolls

Pizza bites: Cheese & Tomato / Ham , Cheese & Tomato

Fairy bread

Fries – Additional \$10 per bowl

Unlimited soft drink

(Lemonade , Raspberry Lemonade)

CRU

# 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. \$65 / 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 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 GOSSETNV 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

Tannins. 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*

CRU is happy to offer groups under 50 people on canape packages to purchase drinks on consumption

(No package required, minimum bar tab \$1,000)

Set Dinner Menus may use Beverage Package or beverage on Consumption

House wines only available for groups of 30 +

# 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 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 Cru 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 10 GUESTS OR MORE INCLUDING SET MENUS

- a) Breakfast Menu
- b) Lunch Time
- c) Dinner Time
- d) Pre-Orders must be received 2 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), CRU will select for the group. Wine selections will not be allowed on the night.

## 4. ADMINISTRATION & BOOKING SURCHARGE

- 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.
- c) Use of Private dining area always incur a 5% SURCHARGE.

## 5. HOURS AND FUNCTION TIMES

- a) BREAKFAST – 7am – 11am // LUNCH – 12pm – 3pm BOOKINGS: Events available for up to 3 hours.
- b) Shed & Courtyard times either 8:00 am - 12:00 noon or 12:00 noon - 3:00pm
- c) DINNER: From 6pm – 11pm for 3 – 5 hours.
- d) Events must end by 11:00pm
- e) The venue must be completely empty, and clear of guests at 11:00pm.
- f) Extra time will incur a charge.

# TERMS & CONDITIONS (cont)

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**\*PLEASE READ CAREFULLY\***

## 5. LAST CALL:

- a) Guests will be given 15-minute warning before the venue closes (11pm).
- b) Guests will be given 15-minute warning (10:30pm) before bar closes (10:45pm)
- c) Bar will close 15 minutes before event finishes.
- d) Exceptions include beverage package; they will run the whole time paid for.

## 6. EVENTS 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 premise by end time of event.
- d) Guests will be given a 15 minute warning before venue closes.

## 7. NOISE & MUSIC

- a) We are in a residential area, noise level must be kept to a respectful level.
- b) No live music is permitted.
- c) Music level must be approved by CRU
- d) No yelling, screaming, hollering, raising of voices.
- e) CRU 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 end of event.
- g) CRU has a noise restriction on 9pm.

## 8. DECORATIONS

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

## 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 responsible for collecting payment.
- 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.

# TERMS & CONDITIONS (cont)

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

**\*PLEASE READ CAREFULLY\***

## 11. COVID

- a) If new restrictions come into place, thus, affecting your event within 14 days, deposit money will be held for future credit
- b) NO REFUNDS are given.

## 12. LIABILITY

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

## 13. 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, \$5.00 with ice-cream.
- b) No outside alcohol is allowed to be brought onto the premises. All alcohol must be purchased through CRU.
- c) No alcohol is allowed to be brought onto the premise. All alcohol must be purchased through CRU.
- d) Projector hire is \$30 per event.

## 14. MINIMUM SPENDS

- a) Minimum spends apply for all event spaces
- b) Private Dining Room \$1000 Min 10 guests (including beverages)
- c) Cellar room \$1000
- d) Shed - \$1,500.00
- e) Courtyard - \$1,500
- f) Shed + Courtyard 2,500
- g) CRUDO - \$3,500.00 for entire space
- h) \$2,000.00 for shared space

## 15. 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@crukew.com.au](mailto:info@crukew.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.

## 16. FINAL INVOICE

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

## 17. PHOTOGRAPHY AND VIDEOGRAPHY

- a) Cru 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) Cru may use the photograph/video in publications or other media material produced, used or contracted by Cru including but not limited to: brochures, invitations, newspapers, magazines, presentations, websites, etc.
- c) A person attending a Cru event who does not wish to have their image recorded for distribution will be asked before photographer proceeds.