

CRU

FUNCTIONS & EVENTS

2021

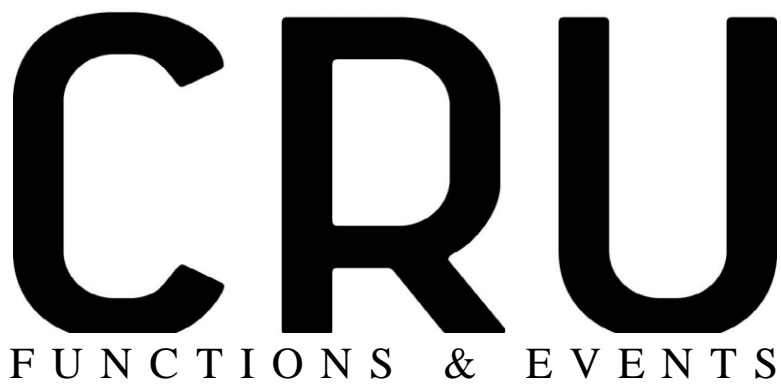


Claire Alice Young Photography

Private Dinners

Weddings

Canape Functions



Entertaining at CRU

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

Private dining, meeting spaces, celebrations, and cocktail functions are all available at CRU. Any time of the day. Work with our Functions Coordinator and Executive Chef to design a personalized experience that will create memories to last a lifetime.

Choose any one of our three unique locations at CRU; Private Dining Room, Courtyard and The Shed. From 10 guests to 75, we have what you need to make your event a great one.

Our Spaces

CRU has four different options for your next function, dinner, or meeting

CRU IS ALSO AVAILABLE FOR HIRE AS AN ENTIRE VENUE.
WE ARE HAPPY TO DISCUSS OPENING ON SUNDAY, MONDAY & TUESDAY NIGHTS

THIS PACKAGE IS EXCLUSIVE TO CRU – NOT ANY VENUE OWNED BY CRU



Sit: 15
Stand: 30

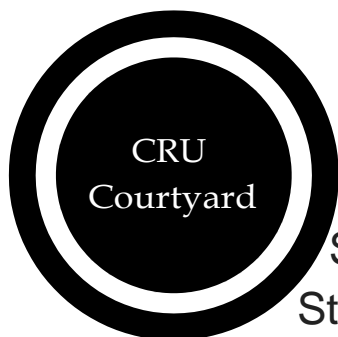
Enjoy a private dining room experience with a balcony that looks over the city. This space is also available for meetings and functions. This room has its own sound system, air con and heating, with projector and screen available on request.



Sit: 20
Stand: 30

Enjoy a private space within our green Courtyard. This room also has heaters to allow great parties no matter the weather. Enjoy a fully equipped bar.

Available for hire 1st April until 30th September



Sit: 50
Stand: 75

Want to take over the entire Courtyard for a vibrant party? Beautifully decorated with party lights, vibrant plants, there's no better place for an outdoor gathering. Wonderful for a large sit down dinner or a stand up canapé night. This space is available for your exclusive use. Weather is no issue, as The Courtyard has a retractable roof.

The Shed is included in this rental

Courtyard and shed available for hire 1st April until 30th September – This area is only available until 9:00 PM



Sit: 120
Stand: 150

Need something even bigger? Welcome to CRUDO WAREHOUSE our 365 days a year functions space. Ideal for large corporate groups, weddings, meetings & more! Head to www.crudowarehouse.com.au for more info.

Dining Menu - 20 People + Under

2 Course with side salad & chips \$60 per person

3 Course with side salad & chips \$75 per person

Add + \$5 per person for extra shared side: Roasted Seasonal Veg/Herb Mash/Garlic Broccolini

This menu allows guests to select their main and dessert on the night (from your selection to offer)

ENTRÉE (SHARED) - CHOOSE THREE

Yoghurt flatbread W hummus, dates, pickled rhubarb, crispy chickpeas

Zucchini & fetta fritters W labnah, black garlic oil, cucumber noodles, dill

Planchette w selection of cured meats, cheeses, cornichons and crusty baguette

Calamari W rice flour, rocquette, paprika and lime mayo

MAIN CHOICE (GUESTS TO CHOOSE)

Served with shared sides of chips & salad

Paccheri w Tuscan beef ragu, tomato, pecorino

Potato gnocchi w king oyster mushroom, cavalo nero, green peas, cashews and basil pesto

Steak Frites 200g grilled porterhouse, fried, bearnaise sauce

Fish of the day

DESSERT (GUESTS TO CHOOSE)

Foret Noir Au Chocolate cherry vermouth soaked chocolate sponge, white chocolate custard

Sorbet - assorted flavours

Crème Brulee

Platters

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

CONDIMENTS/SIDES SUBJECT TO CHANGE

Dining Menu - 20 People + Over

2 Course with side salad & chips \$60 per person

3 Course with side salad & chips \$75 per person

Add + \$5 per person for extra shared side: Roasted Seasonal Veg/Herb Mash/Garlic Broccolini

This menu is served ALTERNATE DROP (from your selection) for Main and Dessert

ENTRÉE (SHARED) - CHOOSE THREE

Yoghurt flatbread W hummus, dates, pickled rhubarb, crispy chickpeas

Zucchini & fetta fritters W labnah, black garlic oil, cucumber noodles, dill

Planchette w selection of cured meats, cheeses, cornichons and crusty baguette

Calamari W rice flour, rocquette, paprika and lime mayo

MAIN CHOICE (CHOOSE TWO)

Served with shared sides of chips & salad

Paccheri w Tuscan beef ragu, tomato, pecorino

Risotto of the day

Steak Frites 200g grilled porterhouse, fries, bearnaise sauce

Fish of the day

DESSERT (GUESTS TO CHOOSE)

Foret Noir Au Chocolate cherry vermouth soaked chocolate sponge, white chocolate custard

Sorbet - assorted flavours

Crème Brulee

Platters

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

CONDIMENTS/SIDES SUBJECT TO CHANGE

Breakfast Menu

\$28 Per Person: Available 8:00 AM to 11:00 AM Only
One Meal + 1 tea, coffee, hot chocolate + 1 Orange Juice
PARTIES OVER 10 GUESTS REQUIRED TO PRE-ORDER

CHOICE OF

COYO FRUIT BOWL

(Vegan)

Coconut and puffed quinoa, granola, seasonal fruit

BRIOCHE FRENCH TOAST

Stewed apples, raspberry coulis, almond crumble, green
apple sorbet

ROESTI

Smoked salmon, avocado mousse, samphire, smoked crème
fraiche

VEGAN BREAKY

Hummus, sweet potato falafels, king oyster mushrooms,
charred corn, pickled beetroot

EGGS BENNY

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

SCRAMBLED EGGS ON SOURDOUGH

Bacon + smashed avocado

High Tea Menu

\$49 Per Person: Available 9:00 AM – 3:00 PM
Unlimited tea and coffee + 1 Orange Juice per person
Offered for Two Hours

Three Point Sandwiches

Chicken & Avocado
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)

Canape Menu

5 Pieces \$38 Per Person

7 Pieces \$49 Per Person

5 Pieces = Pick 4 Small + 1 Large (minimum 1 cold piece)

7 Pieces = Pick 5 Small + 2 Large (minimum 2 cold pieces)

SMALL

(Hot)

Sausage rolls

Falafels w hummus

Pizza bites: cheese and tomato/ ham, cheese tomato

Moroccan chicken skewers

Mixed veg skewers

Crumbed haloumi

arancini with chilli 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 platters available at additional cost

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

Cured meat platter

\$100

Fried calamari platter

Cheese platter

Fruit platter

Dessert platter

3 point sandwich platter (\$120)

Roast Pork (\$150)

Roast Beef (\$150)

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

CRU 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 CRU

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 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.**

Terms and Conditions must be signed and returned with payment of deposit.

2. CONFIRMATION OF MENU AND FINAL NUMBERS.

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, CRU will select menu for Function. Final numbers must be given to Cru 5 DAYS PRIOR TO THE FUNCTION DATE. Once final numbers are received, there are NO CHANGES accepted to that number. 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.

3. PRE-ORDER REQUIREMENTS

Pre-Orders are required for:

- a. Breakfast Menu - over 10 guests
- b. Lunch Menu - over 25 guests
- c. Dinner Menu (during lunch service) - over 12 guests

Pre-Orders must be received 4 DAYS BEFORE
EVENT

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

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

5. HOURS AND FUNCTION TIMES

- a. BREAKFAST/LUNCH BOOKINGS: Functions available for up to 3 hours.
 - i. Shed & Courtyard times either 8:00 am - 12:00 noon or 12:00 noon - 3:00pm
- b. DINNER FUNCTIONS:
 - i. Functions at CRU must end by 11:00pm
 - ii. The venue must be completely empty, and clear of guests at 11:00pm.
 - c. Extra time will incur a charge.

Terms & Conditions (cont.)

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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.

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 premise by end time of function.
 - i. Guests will be given a 15 minute warning before 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 CRU
- iii. No yelling, screaming, hollering, raising of voices.
- iv. CRU reserves the rights to down turn/off any music and/or ask patrons to leave who are too loud.
- v. Music will be turned off 15 minutes before end of function.

8. PAYMENT AND CREDIT CARDS

Full payment must be made 5 DAYS PRIOR OF 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% charge for Visa & Mastercard, 2.1% American Express.

9. CANCELLATION

Notice of cancellation 15 days prior to the event, the deposit will be refunded in full. If cancellation notice is given within 14 days of event, the deposit will be forfeited.

10. 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.

Terms & Conditions (cont.)

Function / Event is not secure until this document is signed and returned to CRU and deposit paid

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 for cakeage plus ice-cream.
- b. Outside Alcohol
 - i. No alcohol is allowed to be brought onto the premise. All alcohol must be purchased through CRU.
- c. Projector hire is \$30 per event.

12. MINIMUM SPENDS

- a. Minimum spends apply for all function spaces
- b. Private Dining Room - Lunch - \$ 70PP // Dinner - \$100 PP // Min 10 guests (including beverages)
- c. Shed - Dinner - \$1,500.00 // Saturday and Sunday Lunch - \$1,000.00
- d. Courtyard - \$3,000.00
- e. 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 people require 2 security to be present
 - ii. 18th + 21st Birthday events require 3 security present
- b. Security is organised in-house at customers cost at \$45.00 per security per hour for the duration of the event
 - i. 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: _____