



THE CRAFT & CO

FUNCTIONS

www.thecraftandco.com.au





WELCOME TO THE CRAFT & CO

We are an eatery, brewery & distillery all in the heart of Collingwood. We are proud to make and serve our own artisanal craft beer, spirits and wine for your function.

Our event solutions are flexible and can cover all of your function needs. We are excited to work with you to create a unique and memorable event.



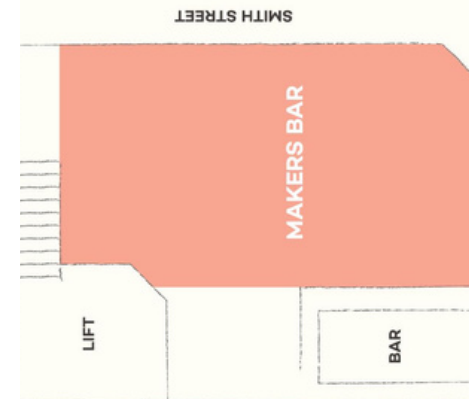


Makers Bar

Seated - up to 40

Cocktail - up to 90

Looking down onto the busy hustle and bustle of Smith Street is our Makers Bar. This is a private space that boasts arch windows, gorgeously filling the space with natural light.



Features

- > Lift access
- > Wireless microphone
- > Private bar
- > Heating and cooling
- > 55" TV
- > In-house music system

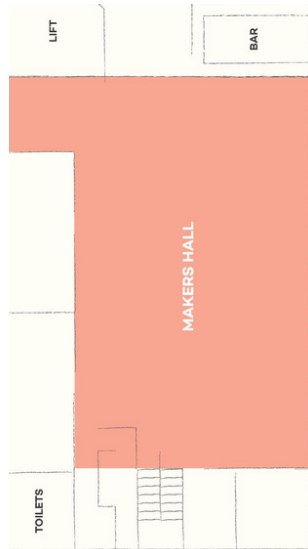


MAKERS HALL

Seated - up to 168

Cocktail - up to 200

Completing our upstairs space is our Makers Hall. This space is suited for larger functions with the flexibility to offer a wide range of seating options. High ceilings with exposed beams and a floor-to-ceiling bookshelf running the entire length give you endless styling opportunities.



Features

- > Lift access
- > Wireless microphone
- > Private bar
- > Heating and cooling
- > 55" TV
- > AV curtain
- > In-house music system



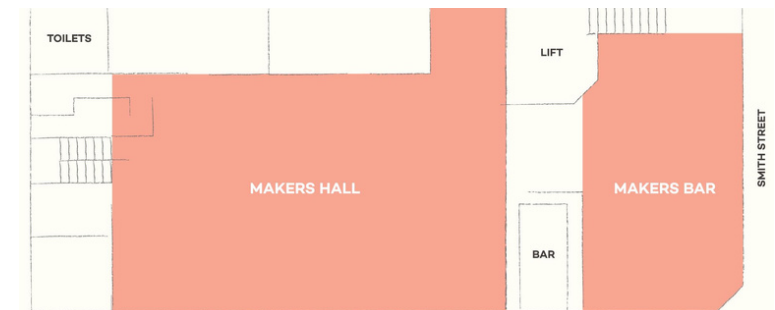


MAKERS BAR & MAKERS HALL

Seated - up to 168

Cocktail - up to 200

Our upstairs spaces can work in perfect unison. The spaces can be used together as a single area or separated to create the perfect place for cocktails and canapes or break out spaces.



FEATURES

- > Lift access
- > Private bar
- > 55" TV
- > Heating and cooling system
- > Wireless microphone
- > In house music system

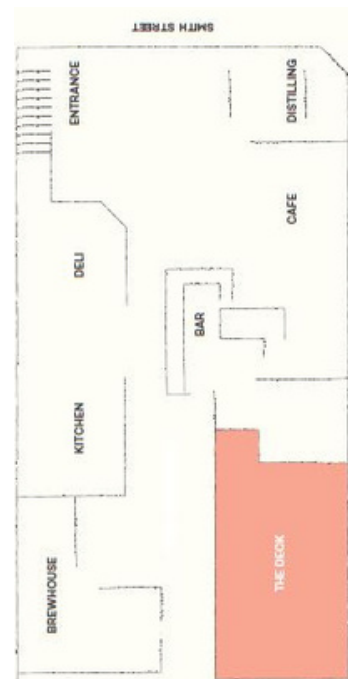


THE DECK

Seated - up to 40

Cocktail - up to 50

The Deck is located on the ground floor and is an enclosed outdoor space. Boasting an abundance of greenery, it is perfect for intimate gatherings.



Features

- > Gas heaters
- > Fans
- > Portable speaker





INCLUSIONS

All functions come with the following inclusions.

- > Customised floor plans
- > Use of our on-site furniture
- > All crockery, cutlery and glassware
- > Lift access to our second floor
- > Dedicated functions team to assist with your on-site plans
- > Experienced floor and bar staff
- > Use of our in-house microphone in our upstairs space
- > Use of our mobile 55" TV (compatible with USB and HDMI)
- > Light background music or use of our in house music system (connectable via AUX)



COCKTAIL PACKAGES

All cocktail menus come with platters of cheese, charcuterie and seasonal fruit served grazing

OPTION 1 - \$45pp

Selection of 4 canapes

OPTION 2 - \$60pp

Selection of 5 canapes & 1 substantial

OPTION 3 - \$75pp

Selection of 6 canapes & 2 substantial

OPTION 4 - \$90pp

Selection of 7 canapes & 3 substantial





SAMPLE MENU

SAVOURY CANAPES

Seasonal mushroom and taleggio arancini, kewpie mayo

Cacio e pepe croquettes

Broad bean and chickpea falafel, tahini and yogurt labneh

Old Tom gin cured salmon, GF cracker, smoked beetroot puree

Slow roast rare beef on potato rosti, horseradish jus

Smoked eggplant puree, lavosh, pickled radish, dill

Pork & fennel sausage roll, house ketchup

SUBSTANTIAL CANAPES

Beer braised brisket slider, cabbage and caraway slaw, dill pickle

Beetroot and quinoa burger with spiced herb coconut labna

Wood-fire roast salmon nicoise

Red wine beef cheek gnocchi

SWEET CANAPES

Orange and rosewater doughnuts, strawberry jam, ginger & cinnamon sugar

Chocolate ganache tartlet, burnt marshmallow

Beetroot brownie, cashew & blueberry cream

Cannoli w Gingerbread Gin infused ricotta

SEATED PACKAGES

TWO COURSE SHARED - \$65pp

- > Platters of cheese, charcuterie, seasonal fruit, condiments and crackers to start
- > Selection of 2 main options + 3 sides

THREE COURSE SHARED - \$85pp

- > Platters of cheese, charcuterie, seasonal fruit, condiments and crackers to start
- > Selection of 2 main options + 3 sides
 - > Selection of 2 entree options
 - or
 - 1 dessert option
(dessert served individual)

All food packages are fully customisable,
let us know what you're after





SAMPLE MENU

ENTREE

Pork terrine with apple and fennel relish

Housemade potato gnocchi w braised osso bucco in red wine sauce

Housemade potato gnocchi w seasonal mushroom, porcini, chilli, garlic, thyme, white wine butter sauce

Harissa roasted zucchini on white bean puree w dukha

MAIN

Maple brined slow roast brisket, parsnip puree, gremolata, red wine jus

Cider-glazed pork, buttered veg, herb puree

Char-grilled chicken breast, mushroom & pearl barley risotto

Pan fried barramundi with smoked eggplant & tahini puree, white wine & nduja sauce

Cauliflower kyiv, almond puree and beetroot remoulade

SIDES

Roasted pumpkin, ricotta, pickled onion, house dukkah

Garlic and thyme roasted kipfler potatoes

Sumac roasted cauliflower w spring onion & pomegranate vinaigrette

DESSERT

White chocolate baked mascarpone, milk crumb w basil & pedro ximenez strawberries

Orange & rosewater doughnuts, ginger & cinnamon sugar w vanilla bean anglaise



BEVERAGE PACKAGES

Full table service included with all of our beverage packages.

Includes award winning TC&C beer, cider, Concrete & Clay wine and non-alcoholic options

2 hours	\$50pp
3 hours	\$60pp
4 hours	\$70pp
5 hours	\$80pp
6 hours	\$90pp

Additional hours, \$10pp per hour

AFTER A BAR TAB?

No Problem! Chat to our functions team for more details

EXTRAS

- > Add basic spirits to your beverage package - \$18pp
- > Add premium spirits to your beverage package - \$25pp
- > Add cocktails - from \$15ea
(Minimum order 20, chat to our functions team for more details)







EXTRAS

Want more?

FOOD

- > Additional canapes
\$5 per piece
- > Additional substantials
\$10 per piece

DESSERT STATIONS

*Styled and served with seasonal fruit
and condiments*

- > Small station - \$1,200
(serves approx 80 guests)
- > Large station - \$2,100
(serves approx 150 guests)

GIN BONBONNIERES

(minimum order of 60)

- > With personalized labels -
\$20ea
- > With individual personalized
labels - \$22ea

TERMS & CONDITIONS

Please read these terms and conditions carefully prior to making your booking and paying the required deposit. Proceeding with your booking indicates you accept these terms and conditions.

BOOKINGS/DEPOSITS

Securing a function booking at The Craft & Co requires a deposit of 25% based on the selected minimum spend required for your function. Upon receiving this deposit, we will issue you a remittance and confirmation of your booking. This deposit will be deducted from your final invoice.

MENU & GUEST LIST

The menu published is a sample menu only. Menu items are subject to change at The Craft & Co discretion. Dietary requirements will be accommodated upon request prior to the event. Any adjustments to our packages will be subject to timeline restrictions, additional fees and charges. Fees, charges and timeline restrictions are not negotiable. Clients will be advised of the relevant timeline restrictions, fees and charges prior to booking confirmation.

The Craft & Co have the right to refuse any request that has been made after the applicable timeline restrictions including requests on the day of the event. If required an updated menu will be provided for selection to be made no less than 4 weeks prior to your booking date. Confirmation of menus, final guest numbers and dietaries are to be finalised no less than 14 days prior to your booking date. These finalised guest numbers will be the basis of your final invoice, any guest cancellations after this will be charged at the full price per person and these amounts are non-transferable. Any guest additions will incur additional fees. Please note, no food or drink may be taken away at the conclusion of the function.

PAYMENTS

Payment of the finalised invoice must be made no less than 7 days prior to your booking date. The initial deposit will be deducted from the final invoice. Any additional/remaining balance from a bar tab, additional guests or other additions not included in the final

invoice must be paid in full on the night.

SET UP/DECORATIONS

Venue access for all bump in requirements is one (1) hour prior to your function start. Additional set-up time may be approved by your function coordinator. All decorations and set-up for your function are to be completed by your contractors and yourselves during your bump in duration. All decorations, including confetti, must be approved by the function coordinator prior to the booking. Any ceiling fixtures (e.g. floral arrangements, chandeliers, etc.) must be affixed by a professional and comply with OH&S, please note weight restrictions apply to anything being affixed to our trusses. All decorations are at the client's expense. The Craft & Co. staff labour expenses are not included in function decorating or bump-in requirements and or set up. Bump out is to be completed 1 hour post function end time. Additional bump out time may be approved by your function coordinator. Strictly no candles or flames permitted in the Makers Bar Space.

ENTERTAINMENT/AV

Live music is allowed at the client's expense following events team approval. An 11:00pm curfew applies to all live music. For AV needs beyond a music playlist, AV hire will be required, at the client's own expense.

CONDUCT

The Craft & Co practices Responsible Service of Alcohol (RSA), therefore we reserve the right to refuse service of alcohol or close the bar at our discretion. The Craft & Co. is not responsible or liable for the conduct of you or your guests, including any failure to observe any legislative or regulatory license or authorisation.

TIME EXTENSIONS

In the event you wish to extend your booking from its original end time you are required to consult the manager on duty about your options.

PERSONAL PROPERTY

The Craft & Co takes no responsibility for damage or loss of any personal belongings. All items brought into the venue by you or your guests is done so at their discretion. You are solely responsible for all theft, loss, or damage to any property, equipment or merchandise in the venue, as well as any personal items brought into the venue by you or your guests. Collection of all belongings must be done at the conclusion of the function.

CANCELLATIONS

Where a client needs to cancel their booking the following shall apply:- More than 4 months notice – full refund of deposit + payments,- Less than 4 months notice – more than 1 months notice – refund only once the original booked date is re-sold- Less than 1 month notice – more than 14 days – full deposit amount will be retained by The

Craft and Co with no refunds available.- Less than 14 days notice – 50% of your minimum spend will be charged, along with your deposit amount be forfeited. Extenuating circumstances will be considered by the venue, at management's discretion.

ADDITIONAL FEES

A fee may apply for any food items to be brought in from outside the venue for consumption during functions. Any additional items you request to bring in outside of this may incur additional fees determined by but not limited to the quantity and require approval from the events team prior to the function.

SOUNDING GOOD SO FAR?

Get in touch to chat to us or pop in for a visit!

CONTACT US

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(03) 9417 4755

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