

James Squire
THE CRAFTY SQUIRE

FUNCTIONS AT THE CRAFTY SQUIRE



127 RUSSELL STREET, MELBOURNE 3000

FUNCTIONS AT

—  *James Squire* —

THE CRAFTY SQUIRE

127 Russell Street
Melbourne 3000

9810 0064

www.thecraftysquire.com.au

GROUND FLOOR



CRAFTY BAR



60



150



3



BREWERY LOUNGE



24



60



2



SQUIRE'S ROOM



40



70



2

LEVEL ONE

CRAFTY KITCHEN

Featuring polished floorboards, versatile banquette seating and a large private bar the Crafty Kitchen on Level One is a contemporary and stylish space that's perfect for your next cocktail party or seated event.



120



200



3



HOP TERRACE

Come and immerse yourself in our rooftop Hop Terrace in the heart of the CBD. Flooded with natural light, the Terrace features exposed beams, beautiful stripped back brickwork, and festoon string lighting. With heaters for those colder nights and large flat screen TV's, the Terrace is the perfect year-round location for your next semi-private or exclusive event.



40



70



2

LEVEL ONE



PORTER PLACE



30



60



1



LAGER LOUNGE



40



1



COPPER CORNER



20



40



1

CANAPE PACKAGES

2 cold, 3 hot canapés	25pp
3 cold, 5 hot canapés	38pp
3 cold, 5 hot canapés, 1 dessert	43pp

COLD

Tasmanian smoked salmon blini, dill cream & caviar
Rare kangaroo crostini, bush tomato relish (DF)
Tomato & bocconcini bruschetta, basil pesto (V)
Great Ocean Road duck pancakes, BBQ sauce (GF)
Australian oyster, natural, finger lime caviar (GF) (DF)
Berry Creek blue cheese, semi-dried tomato tartlet (V)

HOT

Crispy pork dumpling, tomato, chili & sesame dipper
Steamed mushroom dumpling, tomato chilli, sesame dipper (V)
Spiced chicken skewers, tahini yoghurt & fresh mint (GF)(DFO)
Pepperberry beef skewers, Hop Thief bearnaise
Salt and pepper calamari, chilli jam mayo
Crab and chilli croquette, lemon myrtle mayo
Vegetable pakora, native spiced yoghurt (V) (DFO)

DESSERT 5 each

Mini lemon tarts, anise myrtle
Chocolate brownies, wattle seed

SUBSTANTIAL 7 each

Pulled pork sliders with chipotle mayo & slaw
Golden ale battered fish & chips with tartare sauce
Gnocchi with watercress, blue cheese, pear & roasted walnuts (V)
Grain & pumpkin salad, flaked **almonds & goat's fetta** (V)
Kangaroo loin, herb roasted chat potatoes & pepperberry jus

PLATTER MENU

Beef and pepper pies (24 pieces)	55
House-made sausage rolls with smoky ketchup (24 pieces)	60
Pork and cabbage dim sims (30pieces)	60
Curried vegetable samosas, sweet chili sauce (V) (50 pieces)	50
Mini vegetable spring rolls, soy dressing (V) (50 pieces)	50
Prawn gyozas (40 pieces)	55
Selection of dips & olives, toasted bread (V)	65
Yarra valley cheese selection, dried fruits, quince paste and toast (V)	75

SET MENU

TWO COURSES 50pp

THREE COURSES 60pp

ENTRÉE - *Choose 3 of the following:*

Selection of dips & olives, toasted bread (V)

Salt & pepper calamari, pepperberry mayo (GFO)

Lightly fried halloumi, smokey eggplant, herbs, native dukkah (V) (GF)

Braised lamb ribs, tahini yoghurt, sesame, herbs (GF) (DFO)

Crafty fried chicken, chipotle mayo

Grilled kangaroo skewers, macadamia satay (GF) (DF)

MAINS - *Choose 3 of the following:*

Grilled chicken, quinoa salad, crispy kale, roasted root vegetables, spiced yoghurt, soft herbs, toasted seeds (GF) (DFO) (VEO)

Market fish, lemon myrtle, seasonal sides – talk to your function coordinator **about this season's selection** (GFO) (DFO)

Grilled porterhouse, seasonal sides, jus (GFO)

Pepperberry kangaroo fillet, Davidson plumb puree, warm bush tomato salad (DF)

Gnocchi, watercress, blue cheese, pear, roasted walnuts (VEO)

Pork cutlet, croquette, butternut puree

DESSERTS - *Choose 3 of the following:*

Steamed golden ale pudding with macadamia, Wattle seed praline, brown sugar sauce

Pavlova with Chantilly cream, mixed berry jam, toasted almonds

Coconut pannacotta, candied pineapple and ginger (VEO)

ADD CHEESE 10pp

Yarra Valley cheese, fruit, quince, crackers

Please note our menus are subject to seasonal changes, please speak to a member of our functions team for further information.

BEVERAGE PACKAGES

DURATION	STANDARD	PREMIUM	DELUXE
2 HOURS	\$30pp	\$40pp	\$50pp
3 HOURS	\$40pp	\$50pp	\$60pp
4 HOURS	\$50pp	\$60pp	\$70pp

Standard Package

SPARKLING

Edge of the World Sparkling Cuvée - SE Australia

WHITE

Edge of the World Sauvignon Blanc - SE Australia

ROSE

Edge of the World Rose – SE Australia

RED

Edge of the World Cabernet Shiraz - SE Australia

TAP BEER AND CIDER

Selected James Squire Range

BOTTLED BEER

James Boag's Premium Light

Premium Package

SPARKLING

Edge of the World Sparkling Cuvée - SE Australia

Aurelia Prosecco – SE Australia

WHITE

Edge of the World Sauvignon Blanc – SE Australia

Circa 1858 Chardonnay – Central Ranges NSW

Tempus Two Silver Series Pinot Gris – SE Australia

ROSE

Edge of the World Rose – SE Australia

RED

Edge of the World Cabernet Shiraz - SE Australia

Guilty by Association Pinot Noir - Adelaide hills

Wynns Gables Cabernet Sauvignon – Coonawarra SA

TAP BEER AND CIDER

Selected James Squire Range

BOTTLED BEER

James Boag's Premium Light

Deluxe Package

SPARKLING

Madame Coco Brut NV – Aude Valley, France

WHITE

Pikorua Marlborough Sauv Blanc – Marlborough, NZ

Road to Enlightenment Riesling – Clare Valley, SA

Il Villaggio Organic Pinot Grigio DOC – Veneto, Italy

ROSE

Marquis De Pennauiter – Languedoc-Roussillon, France

RED

Drake Shiraz – Heathcote, VIC

Apostrophe 'Possessive Reds' GSM – Frankland River, WA

JAMES SQUIRE TAP BEER AND CIDER

150 Lashes Pale

Mid River Pale Ale

The Swindler Summer Ale

The Chancer Golden Ale

Nine Tails Amber Ale

Four Wives Pilsener

Hop Thief American Pale Ale

Jack of Spades Porter

Limited Release Brews

House Brews

CIDER

Orchard Crush Apple

BOTTLED BEER

James Boag's Premium Light

Please note our packages are subject to seasonal changes, please speak to a member of our functions team for further information.

BEVERAGE OPTIONS

Spirits

Add our spirit package to a beverage package of your choice for an additional fee per head.

HOUSE SPIRIT UPGRADE
10pp

Smirnoff Vodka

Gordons Gin

Jim Beam White Label Bourbon

Johnnie Walker Red Label Whisky

Bati White Rum

TOP SHELF UPGRADE
20pp

Grey Goose Vodka

Four Pillars Gin

Jack Daniels Bourbon

Chivas Regal Whiskey

Sailor Jerry Spiced Rum

Cocktails

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis for \$10 per cocktail when you order more than 40, please speak to a member of our functions team for further information.

Cash Bar

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

Bar Tab on Consumption

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.



BREWERY TOUR EXPERIENCE

PACKAGE 50pp

Looking for something a little different? Why not get a behind the scenes look at what makes James Squire so legendary.

INCLUDES:

Learn about our beer making process

An exclusive tour of our micro-brewery

James squire beer flight

Selection of 5 canapés

