

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

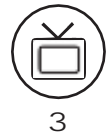


2

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.



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.



LEVEL ONE



PORTER PLACE



30



60



1



LAGER LOUNGE



40



1



COPPER CORNER



20



40



1

CANAPE PACKAGES

6 canapés (3 hot, 3 cold)	30pp
8 canapés (4 hot, 4 cold)	40pp
10 canapés (5 hot, 5 cold)	50pp

COLD

Australian oyster, natural, native mignonette (GF) (DF)
Tasmanian smoked salmon blini, dill cream & caviar
Rare kangaroo crostini, bush tomato relish (DFO)
Tomato & bocconcini bruschetta, basil (V)
Great Ocean Road duck pancakes, BBQ sauce
Berry Creek blue cheese, semi-dried tomato tartlet (V)
Rice paper rolls with hot sour namjum dressing

HOT

Little beef pies, ketchup
house-made sausage rolls, pork, fennel, parmesan & tomato chutney
Crispy pork dumpling, tomato, chili & sesame dipper
Veg dumpling, tomato chilli & sesame dipper (V)
Spiced chicken skewers, tahini yoghurt & fresh mint (GF)(DFO)
Quandong & chilli glazed beef skewers, chimichurri (GF)(DF)
Native spiced calamari, pepper berry mayo (GF)(DF)
Chicken Parma balls
Vegetable pakora, wild river mint yoghurt (VG)(GFO)

DESSERT 5 each

Mini lemon tarts, anise myrtle
Chocolate brownies, wattle seed
Chocolate & vanilla ice cream sandwiches (VG)

GRAZING 9 each

Little Prawn rolls, sweet brioche
Pulled pork sliders, pickle, smokey BBQ sauce
Golden ale battered fish & chips, lemon, tartare sauce
Little Caesar salads, parmesan & bacon

PLATTER MENU

30 pieces per platter

Beef pies, ketchup	70
House-made sausage rolls, smoky ketchup	70
Pork and cabbage dim sims	70
Curried vegetable samosas, sweet chili sauce (V)	60
Mini vegetable spring rolls, soy dressing (V)	60
Native spiced calamari, pepper berry mayo (DF) (GF)	70
Selection of dips & olives, toasted bread (V)	60
Yarra valley cheese selection, dried fruits, quince paste and toast (V)	70

SET MENU

TWO COURSES 50pp

THREE COURSES 65pp

FOUR COURSES 79pp

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for you and your guests. Individually plated meals served in the traditional style are available for an additional \$5 dollars per person, per course.

ENTRÉE - *To share*

Selection of dips & olives, toasted bread (VG)

Native spiced calamari, lemon, dill, pepper berry mayo (GF)

Saganaki, spiced apricot jam, Wattle seed lavosh (V) (GFO)

Crafty fried chicken, chipotle mayo, pickles

MAINS - *Choose 3 of the following including 1 vegetarian option:*

Crunchy zesty charred cucumber salad, ricotta, seeds, nuts, honey (VGO)

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

300gm Rump, seasonal sides, chimichurri (GFO)(DFO)

Gnocchi, olives, zucchini, saltbush, goat chevre, truffle oil, verjuice (GF)(VGO)

Pork belly, pumpkin puree, madeira jus, crackle

DESSERTS - *3 of the following:*

Chocolate tart, 75% dark chocolate & raspberry sorbet

Bread & butter pudding, caramel sauce & vanilla ice cream

Coconut pannacotta, candied pineapple and ginger (GFO) (VGO)

ADD CHEESE

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	\$45pp	\$55pp	\$65pp
3 HOURS	\$55pp	\$65pp	\$75pp
4 HOURS	\$65pp	\$75pp	\$85pp

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 Villagio 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

15pp

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 \$10pp when you order more than 40, please speak to a member of our functions team for further information.

Piper Heidsieck

Treat your guests to Piper Heidsieck. Available as an add on to any beverage package for \$20pp.

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.

