James Squire

CRAFTY SQUIRE

FUNCTIONS

127, RUSSELL STREET, MELBOURNE 3000 • 9810 0064 • THECRAFTYSQUIRE.COM.AU

James Squire

OUR SPACES

Offering a choice of semi-private and private function spaces in the heart of the CBD, the Crafty Squire is available for venue hire for your next event or party. With 7 unique function spaces, suitable for 20 people – 200 people, we have options for every occasion.

OUR SPACES

TERRACE

STANDING: 70

Come and immerse yourself in Melbourne's newest rooftop 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 TVs, the Terrace is the perfect year round location for your next semi-private or exclusive event.

BREWERY LOUNGE

STANDING: 60 SEATED: 24

Brewery Lounge at The Crafty Squire is a semi-private and comfortable space alongside Melbourne CBD's only working microbrewery. It's ideal for intimate birthday celebrations, work drinks or social gatherings.

OUR SPACES

THE SQUIRES ROOM

STANDING: 70 SEATED: 40

The Squires Room at The Crafty Squire is a semi-private room for any social event, featuring a pool table and a big screen TV. The perfect semi-private space that's ideal for birthday celebrations, work drinks or any other type of social event.

THE CRAFT BAR

STANDING: 150 SEATED: 60

Located at the Little Collins St entrance, our Craft Bar has been completely refurbished to offer a sleek, industrial style space for your next party or function. Complete with private bar, exposed wooden walls and hanging feature lights.

OUR SPACES

CRAFTY KITCHEN

STANDING: 200 SEATED: 120

Featuring polished concrete floors, versatile banquette seating, a large private bar and heated outdoor terrace, the Crafty Kitchen on level one is a contemporary and stylish space that's perfect for your next cocktail party or dinner function.

PORTER PLACE

STANDING: 60 SEATED: 30

Located next to the Main Bar, Porter Place is a semi-private area that enables you to soak up the atmosphere of the venue while still enjoying your own exclusive space. It features comfy seating, a large flat screen TV and access to our heated outdoor terrace.

OUR SPACES

LAGER LOUNGE

STANDING: 40

Sumptuous leather lounges, sleek industrial styling and direct access to our heated outdoor terrace, the Lager Lounge is an exclusive space that's perfect for birthday-celebrations, work functions or social gatherings.

COPPER CORNER

STANDING: 40 SEATED: 20

Offering magnificent views over tree-lined Russell Street, Copper Corner is a contemporary dining space on Level One of the Crafty Squire. With access to our heated outdoor terrace, it's ideal for lunch, dinner or your next cocktail event.

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 batteredfish & 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 gests. Individually plated meals served in the traditional style are available for an additional $5 dollars per person, per course.

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

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 II
Villagio Organic Pinot Grigio DOC - Veneto, Italy

ROSÉ:
Marquis De Pennauiter - Languedoc-Roussillon, France

RED:
Drake Shiraz - Heathcote, VIC - 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 toa member of our functions team for further information.

PIPER HEIDSEICK

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

CASH BAR

With fully stoked bars and beers on tap, your guests will be able to select from an extenstive drinks list, 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.

James Squire

Melbourne Venue Co.

ENQUIRE ABOUT YOUR NEXT EVENT

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