



THE CRAFT & CO

WEDDINGS

www.thecraftandco.com.au

WELCOME TO THE CRAFT & CO

Our unique venue can host ceremonies and receptions, in an intimate or large scale setting.

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



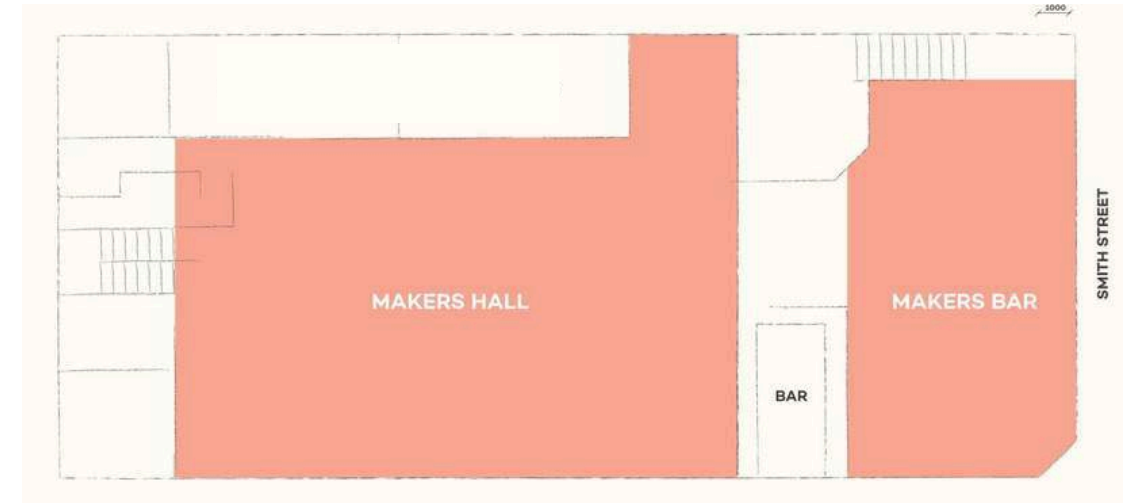




MAKERS BAR & MAKERS HALL

Our beautiful function space, Makers Hall, is located on the first floor. Boasting flexible layouts, this light filled space is perfect for celebrating with your guests.

Adjacent to the Makers Hall is Makers Bar, which can be the perfect place to host your ceremony (if you are looking to have one here on-site with us) but more importantly provides a killer dance floor or even just an ideal space for your guests to mingle.



ENTIRE UPSTAIRS SPACE

Seated: Up to 168 guests

Cocktail: Up to 200 guests

MAKERS BAR

Seated: Up to 50 guests

Cocktail: Up to 100 guests

MAKERS HALL

Seated: Up to 168 guests

Cocktail: Up to 200 guests

ALL AREAS FEATURE

- > Wireless microphone
- > In house music system
- > Lift access
- > Private men's, women's and ambulant bathrooms
- > Private bar
- > Heating and cooling
- > 55 inch TV
- > AV screen
- > Private space





COCKTAIL PACKAGES

All cocktail packages come with platters of cheese, charcuterie, seasonal fruit, condiments and crackers served grazing

PACKAGE 1

Selection of 5 canapes + 1 substantial and a selection of house beer, wine and non-alcoholic options

- 5 HOURS \$130pp
- 6 HOURS \$140pp
- 7 HOURS \$150pp

PACKAGE 2

Selection of 6 canapes + 2 substantials and a selection of house beer, wine and non-alcoholic options

- 5 HOURS \$145pp
- 6 HOURS \$155pp
- 7 HOURS \$165pp

PACKAGE 3

Selection of 7 canapes + 3 substantials and a selection of house beer, wine and non-alcoholic options

- 5 HOURS \$160pp
- 6 HOURS \$170pp
- 7 HOURS \$180pp

SAMPLE MENU

SAVOURY CANAPES

- Seasonal mushroom and taleggio aranicini, 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

Want to add extra canapes? \$5EA canape
Want to add extra substantials? \$10EA substantial
Want a bar tab instead? No problem! Chat to our events team for more info



SEATED PACKAGES

SHARED WEDDING PACKAGE

2 course shared food menu and beverage package

STARTER

Selection of cheese, charcuterie, seasonal fruit, condiments and crackers

MAIN

Selection of 2 main options + 3 side options

BEVERAGES

Selection of house sparkling, beer, wine and non-alcoholic options

5 HOURS \$135pp
6 HOURS \$145pp
7 HOURS \$155pp

3 course shared food menu and beverage package

STARTER

Selection of cheese, charcuterie, seasonal fruit, condiments and crackers

ENTREE

Selection of 2 entrees

MAIN

Selection of 2 main options + 3 side options

BEVERAGES

Selection of house sparkling, beer, wine and non-alcoholic options

5 HOURS \$155pp
6 HOURS \$165pp
7 HOURS \$175pp

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

Want to add an extra course? \$20pp per course
Want to add an extra option to our shared menu? \$15pp per option
Want a bar tab instead? No problem! Chat to our events team for more info





EXTRAS

Want more?

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 BONBONNIERIES

(minimum order of 80)

> With personalized labels - \$20ea

> With individual personalized labels - \$22ea

SPIRITS

> Add basic spirits to a beverage package - \$18pp

> Add premium spirits to a beverage package - \$25pp

> Assorted cocktails - \$18ea



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 from 10am on the day of your function. 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 – 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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