FOR YOUR NEXT **FUNCTION**

CRUST & KNIFE BIRTHDAY? ENGAGEMENT? BAPTISM? **BABY SHOWER? CORPORATE EVENT?** no matter the occasion, we have you covered!

TEL:03 9717 3897 info@crustandknife.com.au www.crustandknife.com.au **90 Hazel Glen Drive** Doreen



CRUST & KNIFE

Follow us on instagram @Crustandknife THE DOWNSTAIRS AT CRUST & KNIFE CAN CATER TO GROUPS OF UP TO 60 PEOPLE SIT DOWN AND IS PERFECT FOR YOUR NEXT GROUP GATHERING, CORPORATE EVENT OR PARTY.

We offer multiple menu options including sharing and individual set menus, all of which can accomodate most dietary needs on request. Our sharing menu and set menu can be found on the next 3 pages. At your convenience we offer drinks packages that can be included in the price per head, we can also accomodate a drinks tab to be settled separately at the end of your event.

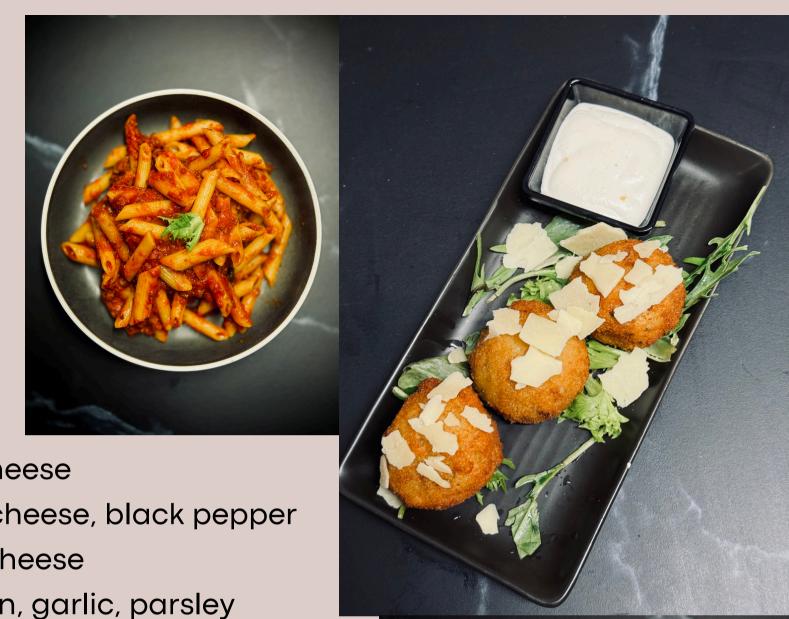


ALL ABOUT SHARING

\$28 PER PERSON

ENTREE TO SHARE CHEESY GARLIC FOCACCIA (V) garlic, cheese

> MAINS TO SHARE Your choice of any 4 dishes



SPAGHETTI NAPOLI (V) napoli sauce, basil, parmesan cheese PENNE CARBONARA bacon, white wine, egg, garlic, cream, parmesan cheese, black pepper **PENNE BOLOGNESE** bolognese sauce, basil, parmesan cheese SPAGHETTI CHICKEN MUSHROOM chicken, mushroom, spring onion, garlic, parsley MARGHERITA napoli, mozzarella, bocconcini, basil, extra virgin olive oil CAPRICCIOSA napoli, mozzarella, smoked ham, mushrooms, olives SUPER SPECIAL napoli, mozzarella, ham, hot salami, mushrooms, olives, capsicum, olives, anchovies HAWAIIAN napoli, smoked ham, mozzarella, fresh pineapple VEGETARIAN napoli, mozzarella, onion, mushroom, olives, capsicum, pineapple



SET MENU

SHARED STARTERS

ANTI PASTO BOARD

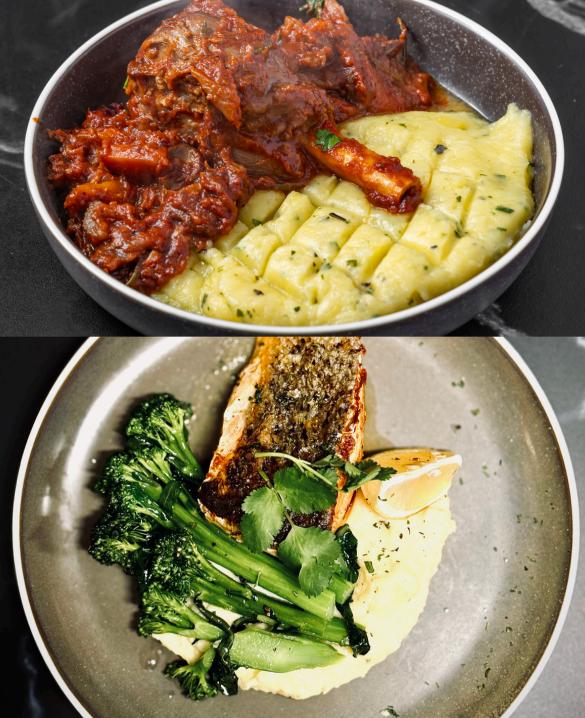
Assorted chef's selection of entree' GARLIC & CHEESE FOCACCIA (V) garlic, cheese

ENTREE (Your choice of two selections, served alternate drop) **CALAMARI** rocket, lemon, tartare dressing MUSHROOM ARANCINI garlic aioli **MEATBALLS** beef mince, napoli sauce BRUSHETTA (V) tomatoes, Spanish onion, basil pesto, basil, balsamic glaze, shaved parmesan

MAIN (Your choice of two selections, served alternate drop) CHICKEN PARMIGIANA chips, garden salad LAMB SHANK greek salad, tzatziki, warm bread, herb mash PUMPKIN RISOTTO baby spinach, egg-plant, sun-dried tomato CRISPY SKIN BARRAMUNDI seasonal greens, mashed potato, butter sauce, house-made pesto **PORTERHOUSE STEAK** seasonal greens, chips, creamy mushroom sauce WARM CHICKEN SALAD lettuce, spanish onion, cherry tomato, cucumber & special house dressing









DESSERT

TIRAMISU chocolate ice-cream

STICKY DATE PUDDING hot chocolate sauce, vanilla ice cream

PRICING

SHARED STARTER & INDIVIDUAL MAIN

\$32 per person

ENTRÉE MAIN

\$36 per person

MAIN DESSERT

\$36 per person

SHARED STARTER, ENTRÉE & MAIN

\$40 per person

SHARED STARTER, MAIN & DESSERT

\$45 per person

ENTRÉE, MAIN & DESSERT

\$50 per person

SHARED STARTER, ENTRÉE, MAIN & DESSERT

\$60 per person

If you wish to make any alterations to the standard menu, please contact us and we will be happy to help accommodate any dietary

requirements.





KIDS \$15 (10 AND UNDER)

MAINS (Your choice of one selection)

PENNE BOLOGNESE

Bolognese sauce, basil, parmesan cheese

LASAGNE

Bolognese sauce, mozzarella, parmesan, béchamel sauce

CALAMARI AND CHIPS

Panko crumbed calamari, fat chips

FISH AND CHIPS

Battered barramundi fillet, fat chips

DESSERT

Chocolate or vanilla gelato cup



DRINKS

HOUSE PACKAGE

Cider & a bottled light beer (apple, cascade light) WHITE WINE (Sauv Blanc) RED WINE (Shiraz) SPARKLING WINE (Jacob's creek) Soft drinks, sparkling mineral water, juices, tea & coffee 3 HRS \$30PP 4HRS \$40PP

By booking at Crust & Knife, you consent to adhere to the following terms and conditions:

1. CONFIRMATION OF BOOKING AND DEPOSIT

- We are able to hold a date tentatively for a period of seven days after which time, If deposit has not been received, the date will be released.
- To secure al bookings, 20% deposit is required of the total amount of any pre-organised food at the confirmation of the booking which must be paid by cash,
 - credit card or EFT.
 - Your function can not be secured until the deposit has been received.

2. FINAL NUMBERS AND CANCELLATIONS

- Final numbers and menu selections must be confirmed a minimum of 14 days prior to the day of the function. Should final numbers fall below the confirmed numbers within 7 days of the functions, charges will still be based-on your original confirmed numbers. The agreed menu will be charged according to this number. Function areas have a maximum capacity. We cannot guarantee entry or access for extra guests, if the numbers grow unexpectedly.
 - Deposit is non-refundable, if the booking is cancelled:
- Prior to 14 days in advance of the reservation, the 20% deposit can be returned as a gift voucher(s) or kept on account for use towards another event within 12 months;
 - Within 14 days of the reservation the deposit is fully forfeited;
 - The deposit is deducted from the final account. which must be settled at the conclusion of the function.

3. MINIMUM SPEND

- A minimum spend may be required based on day, time and number of guests attending. The minimum spend is the amount committed to food and beverage only. If the minimum spend is not met, the difference will be charged as room hire.
 - We impose a minimum spend of \$1000 Mon-Thurs (exclusive of room hire)
 - We impose a minimum spend of \$1500 Fri-Sun (exclusive of room hire)

We charge a non-refundable room hire fee of \$150 (this is not a deposit) to consider a function confirmed

4. SEATING TIMING

A maximum seating time will be applied to each booking. discussed and agreed with the function manager at the time of booking; usually not more than three hours.

5. PAYMENT

All bookings must be paid in full on the date of your function. All additional food and beverage will be charged separately and must be paid for upon the completion of function.

6. CONSUMPTION OF FOOD AND BEVERAGE

Crust & Knife is a fully licensed venue therefore, no food or beverage of any kind will be permitted to be brought in to the venue by the client or any other person attending the function, with the exception of cake/s. Cake & dessert must be dropped off after 11am on the same day of the function. We cannot accept homemade cakes.

7. DECORATIONS & LIVE MUSIC

All decorations must be approved by Crust & Knife and must not be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building.

A penalty fee will be charged for any damages occurred.

All decorations can be dropped off after 11am on the same day of the function and must be taken away at the end of the function by the customer. Live music must be approved by Crust & Knife and must be organised by the customer, if approved by Crust & Knife. All charges to be paid for by the customer.

8. MINORS

Crust & Knife asks that all guests under 18 years of age are accompanied by a parent or legal guardian. Al children must be wearing footwear and remain supervised by an adult at al times. Alcohol will not be served to minors.9. RESPONSIBILITY The customer is financially responsible for any damage that is sustained to the venue or equipment. Crust & Knife does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after an event.

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10. SURCHARGE

A 15% surcharge applies to al food and beverage purchases on a public holiday. 1.5% Surcharge on Eftpos/Visa/Mastercard payments

Please note:

We require 2 days notice for use of the projector and or projector screen

