

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



1



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



2



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

Semi dried tomato cream cheese on crackers
Sushi rolls & soy (V, GF)
Smoked salmon mousse on rye
Baby bruschetta (V)

HOT

Tandoori chicken skewers, sweet chili sauce (GF)
Soy & chili crusted beef skewers, soy & chili dressing
Fish bites, smoked mayonnaise & lime
Salt & five pepper calamari (GF)
Pork belly popcorn, sooper sauce (GF)
Mac & cheese croquettes with smokey ketchup
Kangaroo & chorizo koftas
Margherita pizza, rocket, balsamic (V)

DESSERT \$5 each

Mini lemon tarts
Chocolate brownies
Yarra Valley cheese selection, dried fruits, quince paste, toast
Belgian waffles, butterscotch sauce & Malteser crumb (V)

SUBSTANTIAL \$7 each

Kangaroo loin, her roasted Chat potato, carrots w/ pepperberry jus (DF)
Golden Ale battered fish, tartar, chips
Sun-dried tomato risotto w/ parmesan and pine nuts (V)
Grain & pumpkin salad, flaked almonds & goat's feta (V)
Mini Angus burgers, American mustard relish, tomato, spicy ketchup, toasted milk bun
Mini veggie burgers (V)

PLATTER MENU

Beef & onion pies (24 pieces)	\$55
Pork & beef mini sausage rolls (24 pieces)	\$55
Pork & cabbage dim sim (30 pieces)	\$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)	\$65
Selection of dips & olives, toasted bread (V) (3 dips, 30 pieces of bread)	\$65

SHARE ME SET MENU

TWO COURSES \$45pp

THREE COURSES \$55pp

Our set menu is designed to be served 'family style' shared in the center of the table to evoke conversation & offer more choice for your guests. For each course we ask that you select your preference of three dishes from the options below.

If however you prefer an individually plated menu served in the traditional style, it will be an additional \$5 per guest, per course.

ENTRÉE - *Choose 3 of the following:*

Selection of dips & olives, toasted bread (V)

Salt & five pepper calamari (GF)

Wallaby & duck terrine with a plum jam & toasted bread

Mac & cheese croquettes with smokey ketchup (V)

Crafty fried popcorn chicken, sriracha plum sauce

Local fresh mussels with saffron shallot, garlic, cream, parsley & grilled bread (GF)

MAINS - *Choose 3 of the following:*

Grilled chicken, quinoa salad of baby spinach, roasted cauliflower, hummus, cashews & a merlot reduction

Pan fried salmon, chive & thyme crushed chats & aged balsamic (GF, DF)

250g Great Southern Porterhouse sliced to share with seasonal sides (CBGF)

Grilled kangaroo fillet with herb roasted chat potatoes, baby carrots, plum puree red wine jus (DF)

Pumpkin risotto with pumpkin puree, pickled pumpkins, feta cheese, pine nuts & merlot reduction (V, GF) (VE option)

Crispy pork belly, apple jus, parsnip purée & seeded mustard mash (GF, DF)

DESSERTS - *Choose 3 of the following:*

Chocolate cake with chocolate sauce drizzle & pistachio ice-cream

Pavlova with Chantilly cream, mixed berry jam & toasted almonds

White chocolate panacotta with passionfruit curd

Selection of sorbet (GF) (VE option)

Yarra Valley cheese, dried fruits, quince and toasted Vienne

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

Arrowhead Block Sparkling Cuvée - SE Australia
WHITE

Arrowhead Block Sauvignon Blanc - SE Australia
ROSE

Arrowhead Block Rose – SE Australia
RED

Arrowhead Block Cabernet Shiraz - SE Australia
TAP BEER AND CIDER

Selected James Squire Range

BOTTLED BEER

James Boag's Premium Light

Premium Package

SPARKLING

Arrowhead Block Sparkling Cuvée - SE Australia
La Maschera Prosecco - King Valley, VIC

WHITE
Arrowhead Block Sauvignon Blanc - SE Australia
Guilty by Association Chardonnay- SE Australia
Mister Fox Pinot Grigio- King valley, Vic

ROSE

Arrowhead Block Rose – SE Australia

RED

Arrowhead Block Cabernet Shiraz - SE Australia
Guilty by Association Pinot Noir -Adelaide hills

Norfolk Rise Merlot – Mount Benson

TAP BEER AND CIDER

Selected James Squire Range

BOTTLED BEER

James Boag's Premium Light

Deluxe Package

SPARKLING

NV Domaine Chandon Brut - Yarra Valley, VIC

WHITE

The Other Wine Co. Pinot Grigio– McLaren Vale, SA

Kindred Spirit Sauvignon Blanc - Malborough, NZ

Stone Dwellers Riesling – Strathbogie Ranges, Vic

ROSE

Chaffey Bros "Not Your Grandma's" - Barossa Valley, SA

RED

Fowels Small Batch Pinot Noir –Strathbogie Ranges, Vic

“Chaffey Bros” Synonymous Shiraz - Barossa Valley

La Linea Tempranillo – Adelaide hills SA

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 per hour

Skky Vodka

Bombay Dry Gin

Jim Beam White Label Bourbon

Dewars Whiskey

Bacardi Rum

TOP SHELF UPGRADE
\$20pp per hour

Grey Goose Vodka

Four Pillars Gin

Jack Daniels Bourbon

Chivas Regal Whiskey

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

This is the perfect way to cater for a portion of the beverage service at your event yet ensuring you stay within your budgeted amount. A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be, however we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the Bar tab into a cash bar so your guests can purchase their own drinks.



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

