

“THE ART OF MAKING BEAUTIFUL THINGS BY HAND”

CRAFTSMAN'S CORNER

BAR & KITCHEN

FUNCTION PACKAGES

FOOD PACKAGES

We offer some amazing function packages for your next event!

We can serve canape or buffet style affairs and pair it with one of our fantastic drink's packages for a truly magical & unforgettable night.

POULTRY

ASIAN CRUNCH SALAD (Cold) W/ sesame dressing, poached chicken, wonton cup	\$4.75
LEMON POACHED CHICKEN (Cold) W/ dill, chive finger sandwich	\$4.5
DUCK PANCAKE (Cold) W/ cucumber, green onion, hoisin	\$5.5
CHICKEN TERIYAKI SKEWER W/ sesame, green onion	\$5.5
THAI CHICKEN PATTY W/ peanuts, sweet chilli & lime	\$4.75
CRISPY CHICKEN & GINGER WONTON W/ plum sauce	\$4.75
CHICKEN SAN CHOI BAO (GF) In gem lettuce cups	\$5.0
BUFFALO WING W/ ranch dipping sauce	\$4.5
BUTTERMILK SOUTHERN FRIED CHICKEN BITES W/ chipotle mayo	\$5.0
PANKO CRUMBED CHICKEN STRIPS W/ aioli	\$4.75
CHICKEN, LEEK AND THYME PIE	\$5.0
BUTTER CHICKEN PIE	\$5.0
CHICKEN & BACON SAUSAGE ROLL	\$4.75
TURKEY, LEEK, MUSHROOM PIE	\$5.0
TURKEY PORCINI MUSHROOM MEATBALL W/ fiore de latte, tomato sugo, basil	\$5.0

PORK, BEEF, LAMB

JAMON & MANCHEGO CROUTON (Cold)	\$4.75
CHORIZO (Warm or Cold) W/ feta, red capsicum quiche	\$4.5
THAI PORK SAUSAGE ROLL	\$4.75
PORK & FENNEL SAUSAGE ROLL	\$4.75
PORK, GINGER, CABBAGE WONTON W/ chili, soy, sesame oil	\$5.0
JAMON CROQUETTE W/ aioli	\$5.0
JAMAICAN MEAT PATTY (Pork or Beef) W/ hot sauce	\$5.0
BEEF & RED WINE PIE	\$5.0
BEEF & ONION SAUSAGE ROLL	\$4.75
GREEK LAMB SKEWER (GF) W/ tzatziki	\$5.5

VEGETARIAN & VEGAN

BLACK BEAN (V, VGO, GF) (Cold) W/ corn, salsa, avocado, crema, corn chip	\$4.5
FIG & GOATS CHEESE CROUTON (V) (Cold) W/ balsamic glaze, pistachio	\$4.75
WHIPPED BEETROOT (V) (Cold) W/ goats cheese, dill, walnut crostini	\$4.75
MIXED TOMATO BASIL BRUSCHETTA (V, VG) (Cold)	\$4.5
CAPRESE SKEWER (V) (Cold) W/ bocconcini, tomato, basil, EVOO	\$4.5
SPANISH POTATO TORTILLA BITE (V, GF) (Cold) W/ roasted red capsicum, aioli	\$4.75
CUCUMBER & CREAM CHEESE FINGER SANDWICH (V) (Cold)	\$4.5
CRISPY SUSHI RICE CAKE (VGO) (Cold) W/ avocado, pickled radish, miso mayo, sesame	\$5.0
ZUCCHINI & HALOUMI FRITTER (V) W/ yoghurt, dill	\$5.0
CARAMELISED RED ONION, FETA & THYME TARTLET (V) (Warm or Cold)	\$4.5
RATATOUILLE TARTLET (V, VGO) W/ goats cheese, basil	\$4.75

WILD MUSHROOM SAUSAGE ROLL (V, VG)	\$4.75
SPINACH, RICOTTA SAUSAGE ROLL (V)	\$4.5
SPANAKOPITA FILO PARCEL (V)	\$4.75
SPINACH & ONION BHAJI (VG, V, GF)	\$4.75
W/ green chutney, yoghurt	
POLENTA CHIP (V, GF, VGO)	\$4.5
W/ rosemary, parmesan, truffle mayo	
CRISPY POPCORN CAULIFLOWER BITES (V)	\$4.5
W/ dipping sauce	
HANDMADE VEGETABLE SPRING ROLLS (VG, V)	\$4.75
W/ dipping sauce	
SALT & PEPPER TOFU (VG, V)	\$5.0
W/ pickled vegetable, crispy shallot, gem lettuce cup	
HANDMADE FALAFEL (VG, V, GF)	\$5.0
W/ hummus, tahini, pickle	
BAKED UKRAINIAN PIROSHKY (V)	\$5.0
W/ potato, shallot, cheese, sour cream pastry	
MANCHEGO CHEESE CROQUETTE (V) W/ truffle aioli	\$5.0

SEAFOOD

SMOKED SALMON CROUTON (Cold) W/ crème fraiche, capers and dill	\$5.5
TUNA TARTARE (Cold) W/ coriander, soy, ginger, sesame, rice cracker	\$6.5
MINI PRAWN COCKTAIL (GF) (Cold) W/ Marie rose sauce, gem lettuce cup	\$6.0
COCONUT PRAWN w/ coriander & lime mayo	\$6.0
SESAME PRAWN TOAST w/ dipping sauce	\$6.0
SALT & PEPPER SQUID (GF) W/ chilli, lime, shallot, lemon aioli	\$6.5

MINI BURGERS, TACOS & SLIDERS

MINI PORTABELLA MUSHROOM SLIDER (V, VGO)	\$6.5
MINI CRUMBED HALOUMI SLIDER (V)	\$6.5
CRISPY ZUCCHINI TACO (V, VGO) W/ corn, pickled onion, cheese, crema	\$7.0
CHICKEN KATSU SLIDER W/ tonkatsu, sesame mayo slaw	\$7.0
CHICKEN TINGA TACO W/ pico de gallo, avocado, crema, adobo	\$7.0
MINI TURKEY CHEESEBURGER W/ pickle, tomato, mustard	\$7.0
SPICED PORK TACO W/ pickled onion, green chili, red cabbage, crema	\$7.0
BBQ PULLED PORK SLIDER W/ apple fennel slaw, BBQ sauce	\$7.0
CRISPY CALAMARI ROLL W/ brioche, leaves, lemon aioli	\$8.0
POACHED PRAWN MINI ROLL W/ crunchy slaw, coriander, chili, coriander, crispy shallot	\$9.0

GRAZING PLATTERS

GOURMET 3 CHEESE PLATTER (Serves 10) W/ assorted crackers, fig paste	\$95
CRUDITES (Serves 10) W/ fresh herb dip, hummus and crisp bread	\$70
CHARCUTERIE W/ Mixed cured meats, baguette, bocconcini, olives	\$95
MIXED ANTIPASTO (Serves 10) W/ mixed cured meats, mixed vegetables, olives, dip, rustic bread	\$95
3 DIPS PLATTER (Serves 10) W/ flatbread	\$70

V - Vegetarian VG - Vegan VGO - Vegan Option GF - Gluten Free

**Minimum 20 pieces per canape. Larger groups required to select a canape package depending on duration of event. This will be discussed at initial booking. Prices exclude GST.

Catering supplied by Sweet Miss Maple



DRINK PACKAGES

We have standard & premium drink packages to cater for any occasion or feel free to discuss a custom or a tab option. You can also pair it with our food packages to complete a memorable event experience.

STANDARD

BEERS *(Choice of 2)*

Furphy Refreshing Ale
Byron Bay Lager
Kosciuszko Pale Ale
Brooklyn Lager

WINES

Pinot Grigio
Sauvignon Blanc
Pinot Noir
Shiraz
Prosecco

NON-ALCOHOLIC

Soft Drinks
Juices
Still & Sparkling Water

PRICES

2hr \$45 per person
3hr \$55 per person
4hr \$75 per person
Add Spirits \$10 per hour

PREMIUM

BEERS *(Choice of 4)*

Furphy Refreshing Ale
Byron Bay Lager
Brooklyn Lager
Kosciuszko Pale Ale
Heineken Lager
Voodoo IPA
Malt Shovel XPA
Little Creatures Pale Ale

WINES

Prosecco
Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Shiraz
Cabernet Sauvignon

NON-ALCOHOLIC

Soft Drinks
Juices
Still & Sparkling Water

PRICES

2hr \$55 per person
3hr \$70 per person
4hr \$95 per person
Add Spirits \$10 per hour

SPIRITS

Vodka
Gin
Rum
Bourbon Whiskey
Scotch Whiskey
Tequila

PRICES

2hr \$45 per person
3hr \$60 per person
4hr \$75 per person

CUSTOM

Speak to us about creating your own package.

BAR TAB OPTIONS

Pick your own beverages of your choice. Minimum bar spend may apply.

CONTACT DETAILS

Further enquires please contact the venue – 9041 9992 or bookings@craftsmanscorner.com.au

RED ROOM



GREEN ROOM



INSIDE



OUTSIDE



1. BOOKINGS & DEPOSIT

Tentative booking dates will be held for 14 days. If a deposit has not been paid within this timeframe, the requested date will become available to alternative bookings. Bookings are confirmed once a deposit of \$500 has been paid. The deposit is taken off the total bill for your function. Upon payment of your deposit, you are here-by agreeing to the terms and conditions listed within this document.

2. MINIMUM BOOKING

The minimum requirements for a private function booking is 10 people for no less than 2 hours.

3. FUNCTION DETAILS

All function details should be finalised at least 14 days prior to your function. This includes numbers and menu selections including dietary requirements.

4. ROOM HIRE

A Room hire fee may be applicable to functions under \$2500. The room hire fee is dependent on the cost of your function and to be discussed with the venue.

5. PAYMENT

Unless otherwise stated, Payment for the function must be settled at least 14 days before the function date. Any additional charges incurred on the night will be settled at the end of the function.

Payment may be made with Cash, Bankcard, Mastercard or Visa.

6. RESPONSIBILITY

Upon booking confirmation and payment of deposit, you accept financial responsibility for any damage or breakage incurred as a result of yourself or your guests. This includes damage to the venue itself or any equipment. Management and staff will not take responsibility for loss or damage to personal property left within the venue during or after the function.

7. CANCELLATION

In the event that a function is cancelled within 14 days of the agreed date the deposit is non-refundable. (special circumstances will apply)

8. CLEANING

General cleaning is included in the cost of the function, However if additional cleaning is required, extra charges will be incurred.

9. LIQUOR LICENSING ACT & RESPONSIBLE SERVICE OF ALCOHOL

Management and staff abide by the conditions set out in the Liquor Licensing Act. As such, management reserves the right to refuse entry or service to anyone showing anti-social behaviour or signs of intoxication.

Guests under the age of 18 are permitted to be on the premises provided they are in the company of a parent or guardian. Organisers of the function will be held responsible for all guests under 18 years. Liquor must not under any circumstances be supplied to a minor. Staff will refuse to serve alcohol to any guest unable to provide suitable proof of age identification.

By signing this form, I _____ (Please print name)

hereby agree to the Terms & Conditions set out in this document.

Function Name: _____

Date of Function: _____

Deposit attached: \$ _____

Signature: _____