



THE CRAFT & CO

Weddings



THE CRAFT & CO

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



"We have been flooded with compliments on everything!! The venue, food, service and styling. It all went so perfectly, we really couldn't have asked for more."

— NATASHIA & PETER'S WEDDING



"We had the best night ever. The feedback from everyone was so wonderful and we couldn't be happier. Food was incredible and service was fabulous. Absolutely beautiful."

— BRIT & YIANNI'S WEDDING



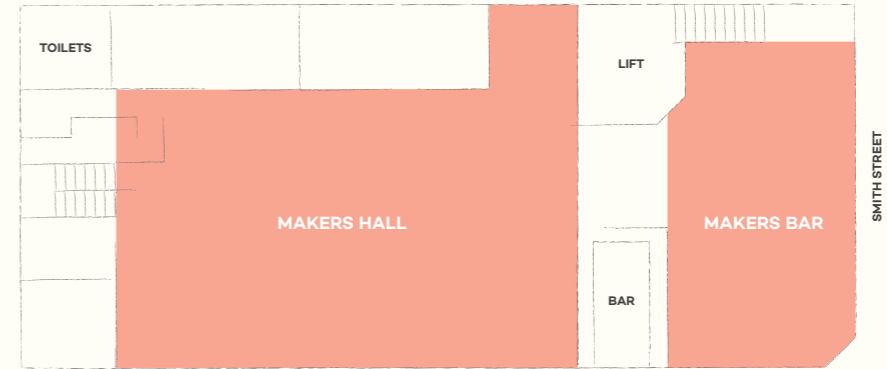
SPACES



THE MAKER'S BAR & HALL

Our beautiful function space the Maker's Hall is located on the first floor, boasting an open light filled, flexible space to wine and dine with your guests.

Adjacent to the Maker's Hall is the Maker's 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 provide space for a killer dance floor or even just a nice place for your guests to mingle.



ENTIRE UPSTAIRS SPACE

CAPACITY

Seated: up to 170 guests

Cocktail: up to 200 guests

MAKERS HALL

CAPACITY

Seated: up to 170 guests

Cocktail: up to 200 guests

MAKERS BAR

CAPACITY

Seated: up to 60 guests

Cocktail: up to 100 guests

ALL AREAS FEATURE

- Wireless microphone
- In house music system
- Lift access
- Bar
- Heating and cooling
- Private space
- 55 inch TV

"The night was exactly what we wanted and everyone commented on how good the food was and how full they were for a cocktail event and we both saw how hard you were working!!"

— LAURELL & ANDREW'S WEDDING



"It was amazing. We had a whole lot of shared plates on the tables and the bar was open all night."

— ALIKI & SOHAIL'S WEDDING



PACKAGES

COCKTAIL PACKAGES

All cocktail menus come with platters of cheese and seasonal fruit served grazing

All packages are served roaming or on a grazing table or a mixture of both

PACKAGE ONE

Package with selection of 5 canapés + 1 substantial

Selection of house beer, wine & non-alcoholic options

5 HOURS \$125pp

6 HOURS \$135pp

7 HOURS \$145pp

PACKAGE TWO

Package with selection of 6 canapés + 2 substantial

Selection of house beer, wine & non-alcoholic options

5 HOURS \$140pp

6 HOURS \$150pp

7 HOURS \$160pp

PACKAGE THREE

Package with selection of 7 canapés + 3 substantial

Selection of house beer, wine & non-alcoholic options

5 HOURS \$155pp

6 HOURS \$165pp

7 HOURS \$175pp

Add basic spirits to any beverage package for \$18pp

Add premium spirits to any beverage package for \$25pp

WANT A BAR TAB?

Chat to our functions team for options.

SAMPLE MENU

SAVOURY CANAPES

Spicy meatball bite parmesan, parsley & sugo

Oysters, TC&C gin, tonic, lemon & cucumber (gf/df)

Pork terrine, Dijon mustard & pickled onion (df)

Beef brisket croquettes, three mustard mayo

Cheese croquettes, quince mayo & pear crisp

Polenta, thyme and parmesan fingers, Romesco (v/gf)

Prawn cocktail, celery, horseradish cocktail sauce (gf)

Gin cured salmon mousse tartlet, whipped crème fraiche & dill

SWEET CANAPES

Assorted mini macarons (gf)

Mini baked cheesecake, blueberries & bay

Lemon tartlet, raspberry & thyme

Mini strawberry shortcake, macerated strawberries, cream

SUBSTANTIALS

Haloumi hot dog, pickled radish, sriracha mayo, coriander & crispy shallots

Pork or beef slider, mustard, fennel slaw & house made pickles

Fried chicken slider, craft sauce, baby lettuce, pickle

Prawn roll, cos, celery, chive, crème fraiche & dill



SIT DOWN PACKAGES

SHARED WEDDING PACKAGE

3 course shared menu and beverages

Starter: Selection of cheese, charcuterie, seasonal fruit, condiments & crackers

Main: Selection of 2 main options + 3 sides

Dessert: Selection of 1 dessert option

Selection of house beer, wine and non-alcoholic options

5 HOURS \$150pp

6 HOURS \$160pp

7 HOURS \$170pp

Add basic spirits to any beverage package for \$18pp

Add premium Australian spirits to any package \$25pp

ALTERNATE DROP WEDDING PACKAGE

3 course 50/50 alternate menu and beverages

Starter: Selection of cheese, charcuterie, seasonal fruit, condiments & crackers

Main: Selection of 2 main options + 2 sides

Dessert: Selection of 2 dessert options

Selection of house beer, wine and non-alcoholic options

5 HOURS \$160pp

6 HOURS \$170pp

7 HOURS \$180pp

WANT A BAR TAB?

Chat to our functions team for options.

SAMPLE MENU

STARTER

Platters of cheese, charcuterie, seasonal fruit, condiments & crackers

ENTRÉE

Mozzarella, in house smoked salmon, goddess sauce, croutes

Caponata stuffed tomato, parmesan, olive oil & parsley (gf)

Prosciutto, apple salad, local olive oil, grissini, grana Padano

King prawns, creamed leek, fennel, carrot, bisque (gf)

MAIN

Roasted barramundi, cauliflower puree, herbed baby carrots, heirloom tomato, beurre blanc, lemon oil (gf)

Braised pork belly, potato & garlic puree, heirloom tomato & broccolini (gf)

Organic chicken breast, grilled asparagus, house cider jus (gf)

Grilled sirloin, red wine glaze, pommes anna & broccolini

Crumbed eggplant, Romesco sauce, rocket salad (v)

Seared duck breast, shiraz blueberries, macadamia, mint & spring onion (gf)

SIDES

Roasted carrots, honey, ricotta, pickled currents, saltbush

Grilled broccolini, almond cream, lemon

Grains, sun dried tomato, currents, parsley, labne

Rocket, fennel, orange, prosciutto

DESSERT

Coconut & lime pannacotta with berries, raspberries & mint (gf,v)

Trio of chocolate mousses with chocolate soil, raspberries & mint

Strawberry shortcake, macerated strawberries, cream

Add an additional course to any menus for \$20 per person

Add an additional option to any course in any shared menus for \$15 per person



EXTRAS

EXTRAS

Want to add something more?

FOOD

Assorted woodfired pizzas \$18 each

Additional canapes \$5each

Additional substantials \$10each

CHEESE STATION

Styled cheese wheel stations served with seasonal fruit, condiments and crackers

- 3kg station - \$800
(serves approx. 60 guests)
- 5kg station - \$1,200
(serves approx. 90 guests)
- 7kg station - \$1,700
(serves approx. 130 guests)
- Add selection of charcuterie:
2kg - \$250
3kg - \$350

DESSERT GRAZING STATION

Styled dessert grazing station served with seasonal fruit and condiments

- Small station serves approx. 80 guests - \$1,050
- Large station serves approx. 150 guests - \$1,950

GIN BONBONNIERES

Gin bonbonnières with personalized labels \$17 each – minimum order 80

Gin bonbonnières with individual personalized labels \$20 each – minimum order 80 (can be used as place cards)

SPIRITS

Add basic spirits to any package - \$18pp

Add premium spirits to any beverage package for \$25pp

Assorted cocktails \$15 to \$20 each
(minimum order of 20, chat to our events team for more details)



HOW TO GET TO US

PUBLIC TRANSPORT

Catch the 86 tram from the City and get off at tram stop #20 near Keele Street.

CAR

There is free parking after 6pm in Keele, Hotham and Easey streets. Prior to 6pm there is various two and four hour free parking in the surrounding streets, as well as four hour metered parking.

CYCLE

The Merri Creek Trail or the Main Yarra Trail will get you pretty close to us, where you'll find ample bike parking alongside the venue in Keele st.

The Craft & Co

390 Smith Street
Collingwood 3066

Events Coordinator

(03) 9417 4755
events@thecraftandco.com.au
thecraftandco.com.au



THE CRAFT & CO



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.

Full terms and conditions will be provided to you should you wish to proceed with a booking.

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's 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.

Fee's, 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's 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 an additional payment fee.

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 between 9:00am and 1:00pm the day of your booking. All decorations and set-up for your function are to be completed by your contractors and yourselves during your bump in time. Any additional set-up time must be approved by your function coordinator.

All decorations must be approved by the function coordinator prior to the booking. Any ceiling fixtures (eg. 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. Strictly no candles or flames permitted in the Maker's Bar Space. No confetti or glitter permitted inside the venue.

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.

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.

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. The Craft & Co is licensed until 11:00pm, your extension must fall within this period. There are additional room hire fees for extending the booking.

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 - more than 14 days – full deposit amount will be retained by The Craft & 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 managements discretion.

ADDITIONAL FEES

A fee may apply for any food items to be bought 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 with us to chat dates or to pop in for a visit.

CONTACT US

390 Smith Street, Collingwood 3066
(03) 9417 4755 | events@thecraftandco.com.au

A bride and groom are shown in profile, kissing. The bride is wearing a white lace wedding dress and a long veil. The groom is wearing a dark blue suit. They are standing in front of a large, illuminated sign that reads "Love Rocks" in a white, cursive font. The sign is set against a pink background and is surrounded by lush greenery and pink flowers. The entire scene is framed by a thin red border.

Love Rocks



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