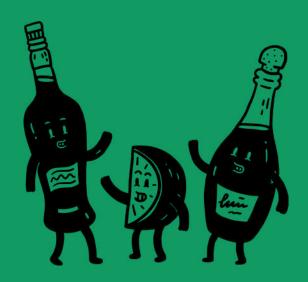


CRAFTY'S



FUNCTIONS & EVENTS

WE'VE GOT YOUR TEAM COVERED



10-100 GUESTS

SEMI PRIVATE SPACE
EXCLUSIVE HIRE AVAILABLE
COCKTAIL STYLE UP TO 100 GUESTS



10-200 GUESTS

MULTIPLE SPACES AVAILABLE
LONG TABLES AND BOOTHS
FOOD AND DRINK PACKAGES
BAR SERVICE



20-200 GUESTS

VARIOUS TABLE SIZES AVAILABLE
LONG TABLES
HALF RESTAURANT HIRE
FULL TABLE SERVICE
EVENT & RESTAURANT MENUS
EXCLUSIVE USE AVAILABLE

FUNCTION MENU

Whilst we take all care to prepare our meals, due to the nature of our kitchen we cannot guarantee that any dish made is 100% free of gluten or allergens.

(LG)	-]	Low	g	u	te	n
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- (V) Vegetarian
- (VG) Vegan

(GF) - Gluten Free

SOFT SHELL TACO PLATTER

Feeds 10 people per platter

Chimichurri Chicken - Pico de gallo, shaved cabbage, cheese & chipotle mayo (LG)	78
Baja Style Crispy Barramundi - Pico de gallo, iceberg lettuce & tartare sauce (LG)	65
BBQ Pulled Brisket - Guacamole, cheese, cabbage & pickled onion slaw	62
Cauliflower - Spiced rice, pico de gallo, shaved cabbage, cheese & curry leaf cream (V)	60

PLATTERS

Feeds 10 people per platter

Shoestring fries with craftys seasoning & aioli (VG)	42
Crispy cauliflower, curried mayonnaise, bombay crunch (V, LG)	68
Slam dunk chicken wings with buffalo sauce & ranch (LG)	78
Crispy fried calamari, tartare sauce & lemon (LG)	78
Touch down nachos, corn chips, smokey beans, cheese, guacamole, sour cream, pico de gallo (V)	50

SLIDERS

Feeds 10 people per platter

Black Label Bourbon Beef Brisket - Slaw, pickles, crafty's hot sauce	115
Fried Buttermilk Chicken - Lettuce, cheese, pickles & aioli	85
Beef - American cheddar, pickles, onion, special sauce	85
Mushroom - Lettuce, tomato, roasted capsicum, pickled cucumber, truffle mayo (V)	95

PIZZAS

Detroit-style thick crust fatboy pizzas 26" x 8" Feeds 10 people per platter

Margherita - Fior di latte, basil, tomato sauce (V)	45
Hawaiian - Leg ham, pineapple, mozzarella, tomato sauce	52
Pepperoni - Roasted capsicum, mozzarella, tomato sauce	54
Garlic Prawn - Tomato, chilli, garlic, rocket	65
Truffled Mushroom Bianca - Mushroom, thyme, garlic, spinach, goats cheese, rocket (V)	65
BBQ Chicken Pizza - Chicken, bacon, mushroom, onion, ranch, shallots	79

DRINKS PACKAGES

STANDARD

2 HOURS AT \$50 PER HEAD / 3 HOURS \$70

Byron Bay Lager Schooner

XXXX Gold Schooner

Riot Sauv Blanc

Stackyard Chardonnay

Riot Rosé Sangiovese

Riot Sparkling

Blind Faith Merlot

Stackyard Shiraz

Soft drinks

add frozen cocktail on arrival + \$10pp

ADD SPIRITS

2 HOURS AT \$70 PER HEAD

As 'Standard' above

+ House spirits

add frozen cocktail on arrival + \$10pp

ADD COCKTAILS

2 HOURS AT \$90 PER HEAD

As 'Standard' above

- + House spirits
- + Frozen cocktails

TERMS & CONDITIONS

CONFIRMATION

Confirmation of booking and food & beverage selection must be made to Crafty's management via email: events@ craftys.com.au. All tentative booking enquiries will be cancelled automatically after 3 days if Crafty's Management have not received further correspondence.

FINAL NUMBERS

Confirmation of final numbers is required 3 days prior to the event. In the case of heavily decreased numbers, Crafty's reserves the right to relocate the booking to another part of the venue.

VENUE HIRE FEE

A deposit of \$3 per head from Monday to Thursday and \$5 from Friday to Sunday is required when booking a function space. The paid deposit is non-refundable.

MENI

Menu choices will be confirmed no later than 7 days prior to the event in order for Crafty's to prepare for the catering. Any dietary requirements should be provided at the same time. We will cater for all dietary requirements on the day of your event.

BEVERAGE PACKAGES

If selecting a beverage package, all guests must be included. There is no option to have the package for select guests, only. Packages must be paid in advance & will not commence during the event until such time as full payment is made. There are NO REFUNDS post-event for beverage packages if expected guests fail to attend.

BAR TAB

Required to have a valid credit card and a driver's license is to be provided to management prior to opening a bar tab on any occasion. This will be securely held until you wish to settle the tab and the full amount has been paid. We reserve the right under the liquor license to remove any patron that breach the responsible service of alcohol. The client agrees to ensure that minors will be kept under supervision and under no circumstance consume alcohol.

CANCELLATIONS

Cancellations within 3 days prior your event will not be refundable of your hire-fee.

TIMING

All events within Crafty's are to adhere to the opening times of the venue. A start and end time will be confirmed prior to the event with Crafty's Management as per the events form. All food will be served within the first 1.5h of the event, unless confirmed by the client otherwise.

EXCESSIVE NOISE

Noise restrictions are to be adhered to as per Crafty's Management Plan.

PAYMENT

Full payment for food required prior to the commencement of the event.

GUEST RESPONSIBILITY

By signing the terms and conditions you agree that you are responsible for any damages incurred by yourself and your guests during the event. Crafty's is not responsible for the theft or damage of belongings of you or your guests.

DELIVERY OF EQUIPEMENT / DECORATION

Crafty's Management must be advised prior to the event and will not be responsible for any set up, loss or damage to this equipment.

SURCHARGE

A 15% surcharge is applicable on Public Holidays. All Credit cards payments incurs a 0.5% processing fee



LET'S GO! WEBSITE BOOKING FORM



CRAFTY'S