

GRADI



GRADI AT CROWN

8 WHITEMAN STREET SOUTHBANK
VIC 3006 (03)9292 5535

GRADI

PRIVATE ROOM



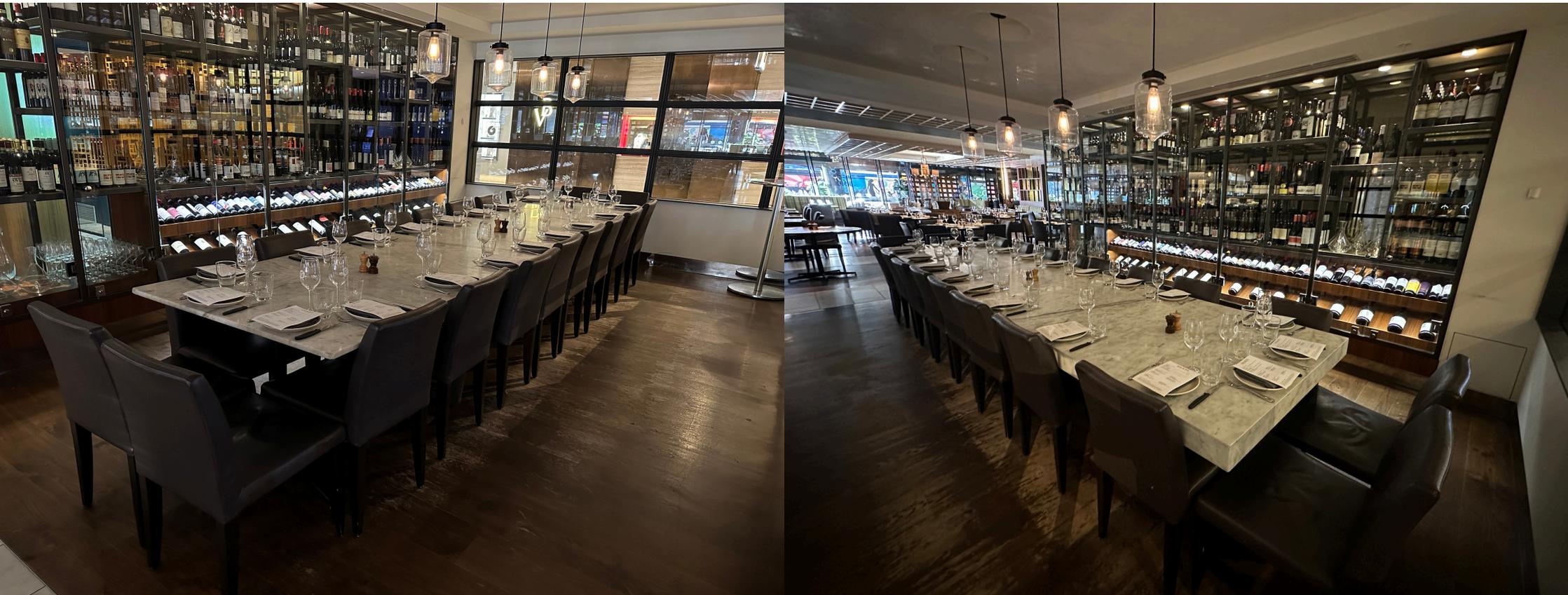
Our Private Room can accommodate up to 40 guests*

*Minimum spend applies , please enquire with our private events' team

*Set menus required for booking 13+

GRADI

SEMI-PRIVATE ROOM



Our Semi-Private Room can accommodate up to 20 guests*

*Minimum spend applies , please enquire with our private events' team

*Set menus required for booking 13+

AN ITALIAN DINING EXPERIENCE WITH OUR SET MENUS

SET MENU REQUIRED FOR BOOKING 13+

LET OUR EXPERIENCED AND CREATIVE TEAM BRING THE GRADI MENU TO LIFE FOR YOUR FUNCTION AT GRADI CROWN.
CONTACT US TO DISCUSS TODAY - privateevents@crownmelbourne.com.au

\$95 OPTION

SALUMI BOARD TO SHARE:

A SELECTION OF CURED MEATS & CHEESES FROM OUR SALUMI BAR

ANTIPASTI TO SHARE:

ARANCINI | CALAMARI | POLPETTE AL SUGO

PIZZA TO SHARE:

MARGHERITA VERACE

SAN MARZANO TOMATO, FIOR DI LATTE & BASIL(V)

CAPRICCIOSA

SAN MARZANO TOMATO, FIOR DI LATTE, OLIVES, PROSCIUTTO COTTO & MUSHROOMS

PASTA TO SHARE (CHOICE OF 2):

GNOCCHI DI LUIGI(V)

HOMEMADE POTATO GNOCCHI, NAPOLI SAUCE & RICOTTA

ORECCHIETTE ALLE CIME DI RAPA(A)

PORK SAUSAGE, CHILLI, WHITE WINE, GARLIC, CIME DI RAPA, PECORINO D.O.P.

LASAGNA

LAYERED FRESH PASTA, BOLOGNESE RAGU, BECHAMEL & GRANA PADANO D.O.P.

PAPPARDELLE AI FUNGHI(V)

MIXED WILD MUSHROOMS RAGU, TRUFFLE BUTTER & GRANA PADANO D.O.P.

CONTORNI TO SHARE:

MIXED SALAD & CHIPS

DOLCI TO SHARE (CHOICE OF 2):

TIRAMISU` (A/V)

CHOCOLATE SABLE`, MASCARPONE, ESPRESSO & KAHLUA

ITALIAN PAVLOVA(V)

MERINGUE, VANILLA CHANTILLY, PASSIONFRUIT CURD BERRIES & RASPBERRY GEL

CALZONE NUTELLA (V)

PIZZA POCKET FILLED WITH NUTELLA & VANILLA GELATO

\$120 OPTION

SALUMI BOARD TO SHARE:

A SELECTION OF CURED MEATS & CHEESES FROM OUR SALUMI BAR

ANTIPASTI TO SHARE:

ARANCINI | CALAMARI | POLPETTE AL SUGO

PIZZA TO SHARE:

MARGHERITA VERACE

SAN MARZANO TOMATO, FIOR DI LATTE & BASIL(V)

CAPRICCIOSA

SAN MARZANO TOMATO, FIOR DI LATTE, OLIVES, PROSCIUTTO COTTO & MUSHROOMS

INDIVIDUAL SECONDNI (REQUIRES 50/50 DROP):

BISTECCA ALLA GRIGLIA

300G CHARRED SIRLOIN, ROSEMARY, SEA SALT

BARRAMUNDI

PAN SEARED CRISPY SKIN BARRAMUNDI, LEMON CAPER BUTTER & CAULIFLOWER PUREE

CONTORNI TO SHARE:

MIXED SALAD & CHIPS

DOLCI TO SHARE (CHOICE OF 2):

TIRAMISU` (A/V)

CHOCOLATE SABLE`, MASCARPONE, ESPRESSO & KAHLUA

ITALIAN PAVLOVA(V)

MERINGUE, VANILLA CHANTILLY, PASSIONFRUIT CURD BERRIES & RASPBERRY GEL

CALZONE NUTELLA (V)

PIZZA POCKET FILLED WITH NUTELLA & VANILLA GELATO

\$40 KIDS MENU

PIZZA TO SHARE:

1 MARGHERITA PIZZA BETWEEN 2:

SAN MARZANO TOMATO, FIOR DI LATTE & BASIL (V)

INDIVIDUAL PASTA:

SHORT PASTA OR SPAGHETTI WITH:

NAPOLI SAUCE, BOLOGNESE RAGU OR BUTTER

INDIVIDUAL GELATO:

VANILLA GELATO & NUTELLA TOPPING

SEAFOOD SELECTIONS
ADD \$3.50 PER PLATE

MINIMAL CHANGES - DIETARY ONLY
MAY INCUR ADDITIONAL CHARGE
EXTRA MENU ITEMS WILL INCUR
ADDITIONAL COST

NO SPLIT BILLS

DIETARY/ALLERGENS REQUIREMENTS
MUST BE PROVIDED AT LEAST 72
HOURS PRIOR TO FUNCTION DATE

A: CONTAINS ALCOHOL - V: VEGETARIAN - VG: VEGAN

FOOD ALLERGY STATEMENT

While Crown Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

BEVERAGE PACKAGES

COMPLEMENT YOUR DINING EXPERIENCE WITH SPECIALLY CURATED DRINK PACKAGES

GRADI STANDARD PACKAGE \$50PP

PROSECCO

SEPPELT GREAT ENTERTAINER PROSECCO NV.

WHITE WINE

BRIGADE BLOCK SEM. SAV. BLANC.

RED WINE

FOUR IN HAND SHIRAZ

BEER

PURE BLONDE
FURPHY

SOFT DRINKS

ANY SOFT DRINKS AVAILABLE IN THE VENUE

GRADI PREMIUM PACKAGE \$60PP

PROSECCO

LA GIOISA PROSECCO SUPERIORE

WHITE WINE

AQUILANI PINOT GRIGIO

RED WINE

POGGIO ANIMA BELIEL TOSCANA SANGIOVESE

BEER

PERONI
MENABREA

SOFT DRINKS

ANY SOFT DRINKS AVAILABLE IN THE VENUE

IN HOUSE DETAILS

Our EVENTS document is intended as a guide for planning your function, celebration or event. However, we will work closely with you to ensure we design an experience that results in a truly memorable occasion.

STYLING AND DECOR

WE WELCOME ANY MINIMAL ADDITIONAL STYLING IN OUR RESTAURANT, FOR YOUR EVENT- BE IT FLORAL ARRANGEMENTS, DECORATIONS OR SIGNAGE. WE CAN PRINT BESPOKE DRINK MENUS FOR YOUR EVENT, INTEGRATING A CORPORATE LOGO & IMAGERY. LET US HELP SET YOUR TABLES WITH YOUR DESIRED DECORATIONS. THIS MAY OCCUR AN ADDITIONAL FEE, PLEASE ENQUIRE. SHOULD YOU HAVE ADDITIONAL REQUIREMENTS, PLEASE CONTACT OUR FRIENDLY FUNCTIONS STAFF. ANY DECORATIVE ELEMENTS IN THE SPACE WILL REQUIRE SIGN OFF PRIOR TO INSTALLATION. INSTALLATION CAN ONLY HAPPEN 30 MINUTES PRIOR TO THE EVENT WITH PRIOR PLANNING WITH OUR FUNCTIONS MANAGER. ALL DECORATIONS WILL ONLY BE RECEIVED 1 HOUR PRIOR TO YOUR BOOKING AND MUST BE REMOVED ON CONCLUSION OF YOUR EVENT. NO STORAGE OVERNIGHT WITHOUT PRIOR APPROVAL FROM MANAGEMENT.

CELEBRATION CAKE

YOU ARE MORE THAN WELCOME TO BRING IN A CELEBRATION CAKE ON THE DAY FOR YOUR EVENT AS LONG AS IT IS PREPARED IN A COMMERCIAL KITCHEN. YOU MAY ONLY STORE THIS CAKE ON THE DAY IN OUR FRIDGE. IN THIS CASE PLEASE FILLED IN FOOD WAIVER FORM ATTACHED. NO OTHER EXTERNAL FOOD OR BEVERAGES ARE TO BE BROUGHT INTO THE PREMISES.

CAKES

DESIGN YOUR CAKE FOR YOUR PARTY

OUR ZERO GRADI HANDCRAFTED TRADITIONAL ARTISAN ITALIAN CAKES ARE AVAILABLE FOR YOUR SPECIAL EVENT. OUR FULL SIZED CAKES CAN BE CUSTOM MADE OR YOU CAN ORDER FROM OUR CAKE MENU. ALL ORDERS NEED TO BE RECEIVED A MINIMUM OF 4 BUSINESS DAYS PRIOR TO YOUR FUNCTION TIME.

6 PORTION \$30

10 PORTION \$50

14 PORTION \$70



Mimosa

Vanilla sponge with Chantilly cream, Strega liquor and chocolate chips. Decorated with fresh cream covered in cubes of white sponge and cherry infused sponge.



Mocha

Chocolate sponge with mocha Chantilly cream and mocha chocolate ganache. Decorated with mocha Chantilly cream and chocolate shavings.



La Torta

Fluffy vanilla sponge with Strega liquor, vanilla and chocolate custard. Garnished with fresh strawberries and toasted almonds.

6 PORTION \$40

10 PORTION \$70

14 PORTION \$105



Tiramisu

Rich cake made with mascarpone cheese, coffee liquor soaked sponge, lashings of chocolate and finished with fresh strawberries.



Profiteroles

Cream buns filled with Zabaione cream flavoured with vanilla, chocolate or pistachio. Stacked in a pyramid covered with either chocolate or caramel as per a traditional Croquembouche.

Choose 1 filling (chocolate, vanilla, pistachio)
Choose decoration (chocolate ganache or caramel)

6 PORTION \$35

10 PORTION \$55

14 PORTION \$75



Chocolate Mud

Heavy and rich chocolate centre with lashings of dark chocolate chips. Decorated with ganache made with 56% cocoa chocolate.



Testa Di More

Dense chocolate sponge layered with chocolate and rum Chantilly cream, Decorated with rum infused chocolate ganache and chocolate chips.



Gelato Cake

House made Zero Gradi gelato, choice of 2 flavours wrapped in either dark, milk or white chocolate.

6 PORTION \$40

10 PORTION \$70

14 PORTION \$105



Millefoglie

Layers of crisp homemade puff pastry with rich fresh creamy vanilla custard. Garnished with fresh fruit and icing sugar.



Cannoli

Crispy Cannoli shells filled with a decadent custard of vanilla, chocolate or pistachio. Option to fill with a sweet ricotta cheese. These are towered in a pyramid and dusted with icing sugar.

Choose 2 filling (chocolate, vanilla, pistachio or ricotta)

TERMS & CONDITIONS

BOOKING AND CONFIRMATIONS

To secure your booking please complete the below authorization and booking form and email to privateevents@crownmelbourne.com.au To confirm your booking, a deposit of \$50 per person is required at the time of the booking. If a semi private room or a private room is booked, full prepayment of the minimum spend is collected at the time of the booking. This deposit is taken off the total account at the end of your event. Upon payment of your deposit, you are here-by agreeing to the terms and conditions listed within this document for your event at your desired venue location.

PAYMENT + MINIMUM SPEND.

Final payment must be made at the conclusion of the event. Please note Gradi Crown does not accept split bills. Gradi Crown accepts payment by cash, Visa, MasterCard and Amex. NO payment by direct debit, company or personal cheque will be accepted. Gradi Crown has a minimum spends of private rooms for room exclusivity. Minimum spends of private rooms is dependent on the date of the event or function and will be charged accordingly for room exclusivity. Please note a 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holiday (one surcharge fee of 15% if Public Holiday fall on Sunday).

ATTENDANCE + TIME RESTRICTIONS

Final numbers must be confirmed at least 72 hours prior to the event for catering and billing purposes. This will be the minimum number of guests you will be charged for. For any additional guests over the confirmed final number, the quoted and agreed price per person will apply and will be charged accordingly on the night. We aim to allow enough time for service and for you to enjoy your event, but please be aware there may be times we have to restrict your function run time to allow for other functions.

FOOD AND BEVERAGE

Minimal Dietary requirements and changes are available. Dietary requirements are to be confirmed 72 hours prior to the event. Any last-minute changes or additions will incur additional costs. Gradi Crown reserves the right to make seasonal changes to the menu without notification. Beverage selections are to be confirmed 72 hours prior to the event. Gradi Crown reserves the right to substitute selected beverages with beverages of equal value if the preferred section is unavailable. The BEVERAGE a la carte menu is available on request and will be charged at prices listed on menu.

Food Allergy Statement: While Crown Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

BYO POLICY & RESTAURANT RIGHTS

NO food or beverage are to be brought into 400 GRADI unless agreed upon by management in advance of your event. Gradi Crown reserves the right to ask any person behaving in an irresponsible manner to leave the premises. Gradi Crown assumes no responsibility for the loss or damage to any property belonging to the guest.

RESPONSIBILITY + DAMAGE

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

PERSON UNDER 18 YEARS OF AGE / IDENTIFICATION /RESPONSIBLE SERVICE OF ALCOHOL

Organizers 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 guests unable to show suitable proof of age identification e.g. - Proof of age card, Driver's License or Passport. Management and staff practice Responsible Service of Alcohol and thus reserve the right to refuse service to anyone showing anti-social behaviour or signs of intoxication. All drink packages are subject to Gradi Crown's liquor licensing management plan service standards. Gradi Crown is a licensed venue, and all functions and events are subject to a closing time of the venues operating hours.

GRADI

FUNCTION FORM

CUSTOMER DETAILS

Full Name
Company name
Phone number
Email

VENUE SELECTION

Brunswick
Essendon
Eastland
Crown
Mornington

OCCASION DETAILS

Date of Booking
Occasion
Number of Guest
Arrival time

SET MENU SELECTION

\$95 Set Menu
\$120 Set Menu

DISHES SELECTION

Pizza Options

Pasta Options

Dessert Options

\$ 40 KIDS SET MENU

(under 12yo)

Number of kids
Margherita Pizza

Vanilla Gelato With Nutella

Dietary Requirements

ALLERGIES

Special Requirements

Optional-Cake

Bring your Own (will incur a \$ 3.50 cakeage fee per slice)

Our Cakes (see separate menu and form)

INCLUDING PRIVATE DINING ROOM

Cancellation made less than 72 hours before the event
will incur \$50 of cost charged per person



Indemnity for Food Supplied by Client

Whilst Crown respects the needs of its customers to make those special occasions truly memorable by having some speciality food items prepared offsite, Crown has invested a lot of time and effort in ensuring the provision of food and beverage service at your function is as safe as possible. We do not wish to compromise the safety of guests through the consumption of food not prepared by Crown. Therefore if speciality food items are required it is preferred that they are sourced from commercial food processors through Crown's purchasing department.

Where the speciality food items are provided by the client, it is required for the protection of guests and Crown that the Client sign an indemnity in favour of Crown.

Please note while Crown endeavours to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. In addition, storage will not be available after the event and should items be delivered prior to the occasion, to allow a delivery time no earlier than two hours.

I, _____, release and indemnify Crown, its employees, officers, contractors and agents from and against any loss, claim, demand, liability or damage whatsoever however arising (including liability or damage caused by any negligent act or omission) in connection with the supply of speciality food items supplied by me for the event.

Confirmation Number:

Reservation Date:

Restaurant Manager:

Date:

Guest Name:

Guest Signature:

Food Supplier:

Food Item:

Time of Delivery: