

# GRADI EVENTS



## GRADI AT CROWN

8 WHITEMAN STREET SOUTHBANK  
VIC 3006  
(03)9292 5777



## PRIVATE ROOM

Our Private Room can accommodate up to 40 guests\*

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



## SEMI-PRIVATE ROOM

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

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

# AN ITALIAN DINING EXPERIENCE WITH OUR SET MENUS:

LET OUR EXPERIENCED AND CREATIVE TEAM BRING THE GRADI MENU TO LIFE FOR YOUR FUNCTION AT ONE OF OUR BEAUTIFUL RESTAURANT LOCATIONS. CONTACT US TO DISCUSS TODAY - [privateevents@crownmelbourne.com.au](mailto:privateevents@crownmelbourne.com.au)

## \$95 OPTION:

### SALUMI BOARD TO SHARE:

A SELECTION OF CURED MEATS AND CHEESES FROM OUR SALUMI BAR, SERVED WITH WOOD-FIRED FOCACCIA

### 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

HOMEMADE POTATO GNOCCHI, NAPOLI SAUCE & RICOTTA(V)

#### TAGLIATELLE ALLA BOLOGNESE

TRADITIONAL BEEF RAGU, GRANA PADANO D.O.P.

#### LASAGNA

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

#### PAPPARDELLE AI FUNGHI

MIXED MUSHROOMS RAGU, TRUFFLE CREAM, TRUFFLE PECORINO D.O.P.(V)

### CONTORNI TO SHARE:

MIXED SALAD & CHIPS

### DOLCI TO SHARE (CHOICE OF 2):

#### TIRAMISU` (V/A)

CHOCOLATE SABLE`, MASCARPONE, ESPRESSO & KAHLUA

#### TORTA AL CIOCCOLATO(V)

WARM FLOURLESS CHOCOLATE CAKE, CHOCOLATE SAUCE, CHOCOLATE CRUMB & VANILLA GELATO

#### CALZONE NUTELLA (V)

PIZZA POCKET FILLED WITH NUTELLA & VANILLA GELATO

## \$120 OPTION:

### SALUMI BOARD TO SHARE:

SELECTION OF CURED MEATS AND CHEESES FROM OUR SALUMI BAR, SERVED WITH WOOD-FIRED FOCACCIA

### 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 SECONDI (REQUIRES 50/50

### DROP):

#### BISTECCA ALLA GRIGLIA

300G CHARRED SIRLOIN, ROSEMARY, SEA SALT

#### ROCKLING

PAN SEARED ROCKLING, CALABRIAN CHILLI BUTTER

### CONTORNI TO SHARE:

MIXED SALAD & CHIPS

### DOLCI TO SHARE (CHOICE OF 2):

#### TIRAMISU` (V/A)

CHOCOLATE SABLE`, MASCARPONE, ESPRESSO & KAHLUA

#### TORTA AL CIOCCOLATO (V)

WARM FLOURLESS CHOCOLATE CAKE, CHOCOLATE SAUCE,

CHOCOLATE CRUMB & VANILLA GELATO

#### CALZONE NUTELLA (V)

PIZZA POCKET FILLED WITH NUTELLA & VANILLA GELATO

## KIDS MENU: \$40

### SHARED PIZZA

1 MARGHERITA PIZZA BETWEEN 2:

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

### INDIVIDUAL PASTA:

SHORT PASTA OR SPAGHETTINI 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

GF AVAILABLE  
NO SPLIT BILLS

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

GF: GLUTEN FREE, NF: NUT FREE, DF: DAIRY FREE, V: VEGETARIAN, VG: VEGAN, A: COINTAINS ALCOHOL

### 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](mailto: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





# CAKE ORDER



## ENQUIRY DETAILS

DATE OF ENQUIRY.....  
 CUSTOMER NAME.....  
 PHONE NUMBER.....  
 CAKE TYPE .....

## SIZE

6 PERSON   
 10 PERSON   
 14 PERSON   
 ALTERNATIVE

## MODS

### GELATO CAKE

#### CHOOSE 2 FLAVOURS

- |                                    |                                     |   |
|------------------------------------|-------------------------------------|---|
| <input type="checkbox"/> HAZELNUT  | <input type="checkbox"/> STRAWBERRY | <input type="checkbox"/> SALTED CARAMEL |
| <input type="checkbox"/> CHOCOLATE | <input type="checkbox"/> LEMON      | <input type="checkbox"/> TIRAMISU       |
| <input type="checkbox"/> VANILLA   | <input type="checkbox"/> MANGO      | <input type="checkbox"/> CREME BRÛLÉE   |
| <input type="checkbox"/> BACIO     | <input type="checkbox"/> COFFEE     | <input type="checkbox"/> CHOCO MINT     |

#### OTHER FLAVOURS

.....  
 .....

#### COVERING

DARK CHOCOLATE  MILK CHOCOLATE  WHITE CHOCOLATE

### PROFITEROL CAKE

(3 PER PERSON)

#### FILLING (Choose 1)

VANILLA  CHOCOLATE  PISTACCHIO  
 COVERING  
 CHOCOLATE GANACHE  CARAMEL

### CANNOLI

(2 PER PERSON) FILLING (Choose 1)

VANILLA  PISTACCHIO  
 CHOCOLATE  RICOTTA

SPECIAL REQUEST .....

IN VENUE .....  EXTERNAL.....  
Date Time Date Time

## VENUE DELIVERY/PICK-UP

.....

DIETARY REQ. ....	TOTAL PRICE.....
OCCASION... ..	50% DEPOSIT.....
MESSAGE ON CAKE.....	ENQUIRY TAKEN BY.....
.....	

## TERMS & CONDITIONS

By signing the following, I have confirmed all details are correct and understand if the cake is cancelled with 24 hours of events the deposit will be held, also we make every attempt to identify ingredients that may cause an allergic reactions for those with food allergies. However there is always a risk of contamination as in our kitchen we use products such as milk, eggs, gluten, nuts etc, although we have strict cross contamination policies we cannot guarantee a total absence of these products in any of our cakes.

Signature.....

Date.....



### **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:**