GRADI AT CROWN

8 WHITEMAN STREET SOUTHBANK VIC 3006

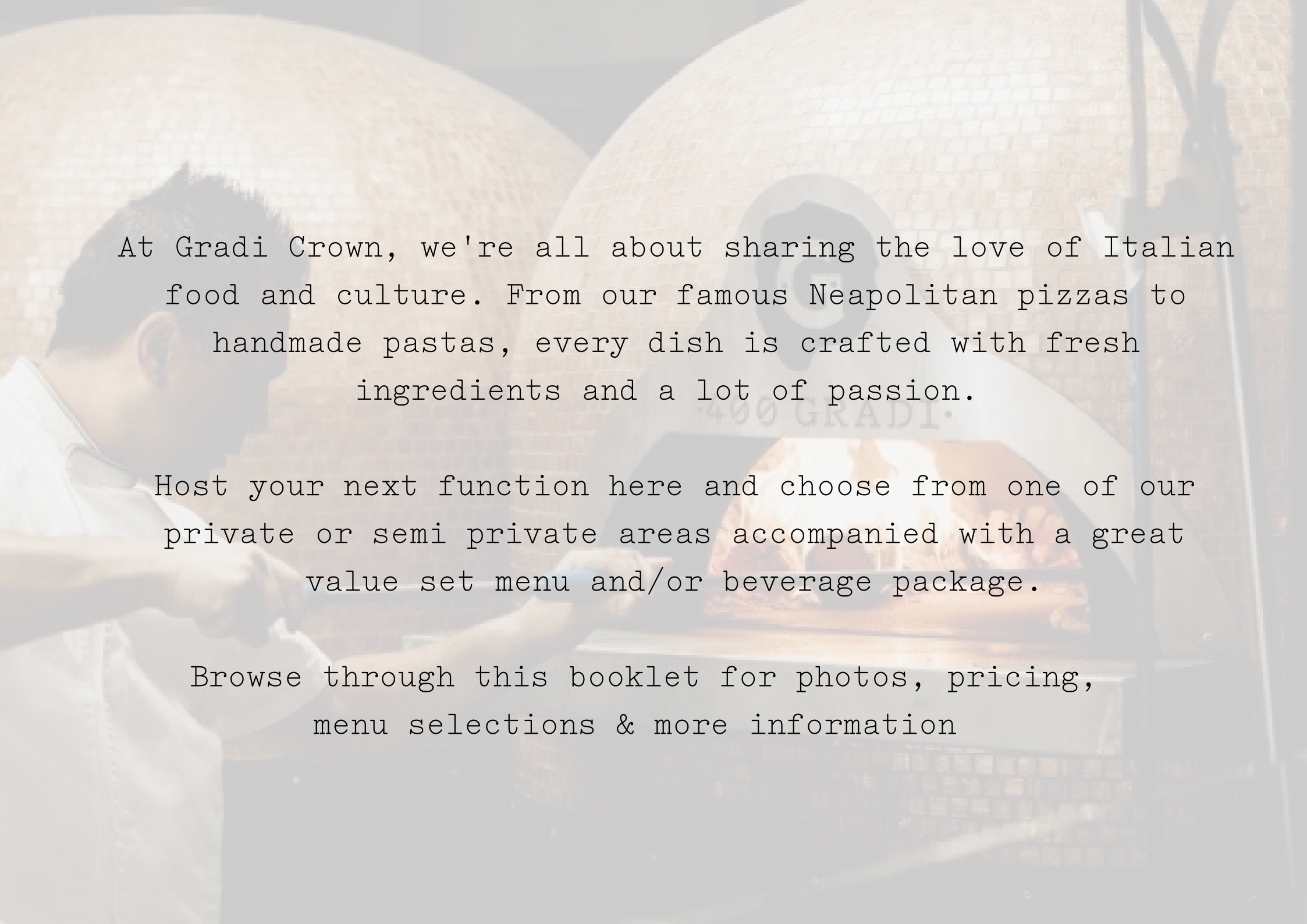
www.crownmelbourne.com.au/restaurants/gradi





Johnny Di Francesco

"Owner of 400 GradiGroup
& World Champion Pizzaiolo"



At Gradi Crown, we're all about sharing the love of Italian food and culture. From our famous Neapolitan pizzas to handmade pastas, every dish is crafted with fresh ingredients and a lot of passion.

Host your next function here and choose from one of our private or semi private areas accompanied with a great value set menu and/or beverage package.

Browse through this booklet for photos, pricing, menu selections & more information

PRIVATE ROOM

Our PrivateRoomcan accommodate up to40 guests*
*Minimum spend applies

*Set menus required for booking 13+

Please visit our website for more details:
www.crownmelbourne.com.au/restaurants/gradi





SEMI-PRIVATE ROOM

Our Semi-PrivateRoom can accommodate up to 20 guests*
*Minimum spend applies

*Set menus required for booking 13+

Please visit our website for more details:
www.crownmelbourne.com.au/restaurants/gradi



MAIN DINING AREA

Our MainDiningAreacanaccommodateup to16 guests*

*Set menus required for booking 13+

Please visit our website for more details:
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AN ITALIAN DINING EXPERIENCE WITH OUR SET MENUS

SET MENU AVAILABLE FOR BOOKING 10+

SET MENU REQUIRED FOR BOOKING 13+

LET OUR EXPERIENCED AND CREATIVE TEAM BRING THE GRADI MENU TO LIFE FOR YOUR FUNCTION AT GRADI CROWN.
PLEASE VISIT OUR WEBSITE TO BOOK YOUR FUNCTION - www.crownmelbourne.com.au/restaurants/gradi

$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, GRANA PADANO D.O.P., BASIL & EVOO (V)

CAPRICCIOSA

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

PASTA TO SHARE:

GNOCCHI DI LUIGI(V)

HOMEMADE POTATO GNOCCHI, NAPOLI SAUCE & RICOTTA

RIGATONI ALLA BOLOGNESE

TRADITIONAL BOLOGNESE SUGO, GRANA PADANO D.O.P.

CONTORNI TO SHARE:

MIXED SALAD & CHIPS

DOLCI TO SHARE:

TIRAMISU`(A)

LAYERED COFFEE SOAKED SPONGE BISCUIT, MASCARPONE, KAHLUA & CACAO

CROSTATA AL LIMONE

HOUSE-MADE TORCHED LEMON TART, CARAMELIZED TOP, BUTTERY CRUST & CREME FRAICHE

$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, GRANA PADANO D.O.P., BASIL & EVOO (V)

CAPRICCIOSA

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

INDIVIDUAL SECONDI (REQUIRES 50/50 DROP):

TAGLIATA DI MANZO

300G STEAK & LEMON WEDGE

PESCE DEL GIORNO

FISH OF THE DAY & LEMON WEDGE

CONTORNI TO SHARE:

MIXED SALAD & CHIPS

DOLCI TO SHARE:

TIRAMISU`(A)

LAYERED COFFEE SOAKED SPONGE BISCUIT, MASCARPONE, KAHLUA & CACAO

CROSTATA AL LIMONE

HOUSE-MADE TORCHED LEMON TART, CARAMELIZED TOP, BUTTERY CRUST & CREME FRAICHE

$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

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 EXPERINCE WITH SPECIALLY CURATED DRINK PACKAGES

GRADI STANDARD PACKAGE $65PP

PROSECCO
SEPPELT GREAT ENTERTAINER PROSECCO NV.

WHITE WINE
BRIGADE BLOCK SEM. SAV. BLANC.

RED WINE
ABILENE SHIRAZ

BEER
PURE BLONDE
FURPHY

SOFT DRINKS
ANY SOFT DRINKS AVAILABLE IN THE VENUE

GRADI PREMIUM PACKAGE $85PP

PROSECCO
LA GIOIOSA PROSECCO SUPERIORE

WHITE WINE
LE PEZZE PINOT GRIGIO
MUD HOUSE SAUVIGNON BLANC

RED WINE
AQUILANI SANGIOVESE
MEZZO SHIRAZ

BEER
PERONI RED
MENABREA

SOFT DRINKS
ANY SOFT DRINKS AVAILABLE IN THE VENUE

ZERO
GRADI

CAKE MENU

6 Portion $45 | 10 Portion $65 | 14 Portion $70



Mimosa

Vanilla spongewith 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 vanillasponge withStrega liquor, vanilla and chocolate custard. Garnished with fresh strawberries and toasted almonds.

6 Portion $55 | 10 Portion $ 75 | 14 Portion $105



Tiramisu

Richcakemade withmascarpone cheese, coffee liquor soaked sponge, lashings of chocolate and finished with fresh strawberries.



Profiteroles

Creambuns filledwith 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 $45 | 10 Portion $65 | 14 Portion $75



Chocolate Mud

Heavyand 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 madeZeroGradigelato,choiceof 2 flavours wrapped in either dark, milk or white chocolate.

6 Portion $55 | 10 Portion $85 | 14 Portion $105



Millefoglie

Layersof crisphomemadepuffpastry with rich fresh creamy vanilla custard. Garnished with fresh fruit and icing sugar.



Cannoli

Crispy Cannolishells 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)

ZERO GRADI

CAKE ORDER

ZERO GRADI

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

☐ HAZELNUT ☐ CHOCOLATE ☐ VANILLA ☐ BACIO

☐ STRAWBERRY ☐ LEMON ☐ MANGO ☐ COFFEE

☐ SALTED CARAMEL ☐ TIRAMISU ☐ CREME BRÛLÉE ☐ 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. .....

OCCASION.. .....

MESSAGE ON CAKE.....

.....

TOTAL PRICE.....

50%. DEPOSIT.....

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.....

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 INCUR 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 THE 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 FILL IN FOOD WAIVER FORM ATTACHED. NO OTHER EXTERNAL FOOD OR BEVERAGES ARE TO BE BROUGHT INTO THE PREMISES.

TERMS & CONDITIONS

BOOKING AND CONFIRMATIONS
To make a booking, please visit our website www.crownmelbourne.com.au/restaurants/gradi. A depositof $500 will be charged to secure your reservation at the time of 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 thisdocument 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 change additions will incur additional costs. Gradi Crown reserves the right to make seasonal changes to the menu without notification. Beverage selections to be confirmed 72 hours prior to the event. Gradi Crown reserves the right to substitute selected beverages with beverages of equal value if 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.

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: