

EVENTS & CATERING

Everything from low-key brunches to birthdays, weddings and all sorts of cocktail and canapé functions, in venues exclusively booked for your crowd or remote offsite locations. We've got the means for a good time!

Standard packages are listed in this pamphlet but if you have a vision in mind that you don't see listed don't hesitate to contact our events management team for a custom event quote specific to your needs!

The combined efforts of Krafted Food Co, The Rogue & Rascal, And The Rebel are here to ensure your events every wish for wow is covered!



The Rogue & Rascal

Easy to find. Easy to get to and easy on the eye! The Rogue & Rascal is licensed for up to 50 people and is available to hire after 5pm from Monday to Saturday or after 3pm on Sundays. Perfectly suited to evening canapé and cocktail events with a classy but casual feel and a beautiful sunset ocean view.

And The Rebel

Retro fun and nothing but a good time! Every Wednesday - Saturday night. Have a group of 20 or less? Feel free to book in during our regular trading hours and choose from our canapé, street food or regular menu. For larger groups of up to 65 people, The Rebel offers private bookings for brunch, lunch and afternoon functions across all seven days (minimum numbers and spend criteria apply). The Rebel is perfect for seated degustations with an edgy twist, street food lunches and dinners, classy canapé and cocktail events on the balcony and late night after parties with full bar and cocktail service.

Krafted Food Co

On the move but with all the goods! Krafted Food Co is our mobile catering, state of the art food trailer for all your offsite and remote catering needs. Available 7 days a week for community events, birthdays, weddings and anything in between!

Terms & Conditions

For all private functions bookings are confirmed with 50% deposit. Payment must be received in full with final confirmation of numbers one week prior to the event.

Minimum spend criteria apply for private bookings. The Rebel minimum spend is \$2,500.00 for private events or venue hire rates start at \$350.00 for 3 hour hire.

The Rogue & Rascal minimum spend is \$1,500.0 for private events or venue hire rates start at \$250.00 for 3 hour hire.

Krafted Food Co minimum spend is \$1000 with a mandatory \$200 call out fee for events <100km from Port Lincoln. Events >100km from Port Lincoln we request in addition to standard call out fee \$100 per 100km round trip + 50% accommodation cost if applicable.

Event Checklist:

- Pick your date and style of event (I.e; evening cocktails, Sunday private brunch)
- Choose catering from our tasty menu options
- Confirm a drinks package to match
- Finalise deposit and guest numbers no later than one week prior to the event
- Come and enjoy your fabulous event with us!

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Street Food

3 Items \$22pp (2 options per person)
Additional option \$7pp

Sliders

- Krafted fried chicken, ranch, lettuce, tomato
- Beef brisket patty, burger sauce, lettuce, tomato, burger cheese
- Bbq braised beef short rib, bourbon sauce, summer slaw
- Mexican pulled pork, smokey chipotle aioli, apple slaw

(add shoestring fries \$2pp)

Local seafood

- Local tempura fish, shoestring fries, garlic lime aioli
- Local lemon pepper calamari, shoestring fries, tartare
- Local harissa spiced kingfish, pineapple pilaf, zhoug sauce

Around the world

- Grilled jerk chicken, jamaican bean rice, coriander aioli
- Open lamb kabab, lettuce, tomato, onion, tzatziki
- Butter chicken, cumin rice, papadum, cucumber mint raita
- Massaman beef, lemon grass rice, coconut, fried shallot
- Broad bean & spinach falafel, cauliflower and brown lentil mujadara, romesco
- Smokey paprika corn ribs, lime crema, green onion
- 5 spiced braised pork belly, beansprout salad, peanut sambal

Canapes

3 options \$25pp

5 options \$36pp

7 options \$45pp

- Chicken waldorf tartlet, candied walnut crumb
- Pumpkin, saffron and fennel arancini, romesco sauce
- Spiced cauliflower bites, tomato & cashew masala
- Tempura prawn, kewpie, toasted sesame seeds
- Jamon & corn croquette, smokey chipotle aioli
- Lemon pepper calamari, tartare
- Spinach broad bean falafel, spiced cumin yogurt
- Thai chicken satay, peanut sauce
- Tandoori beef satay, spiced cucumber mint raita
- 5 spice braised pork belly, tonkatsu, fried shallot
- Blini, smoked salmon crème, dill

Grazing Table

25 people \$500

50 people \$900

100 people \$1800

Selection of charcuterie & small goods, marinated olives, marinated vegetables, dips, soft and hard cheeses, fruit paste, nuts, dried/fresh fruits, grissini, lavosh, crackers and crudites.

Bundle 'Em UP

2 hour drinks package + 3 canapé selection \$70pp | **3 hour** drinks package + grazing table + 3 canapé selection \$100pp | **3 hour** drinks package + 5 canapé selection \$110pp | **Premium 2 hour** drinks package + grazing table + 3 canapé selection \$100pp | **Premium 3 hour** drinks package + grazing table + 5 canapé selection \$140pp

