



140 Edmondstone Street  
Wilston Qld 4051

[orders@crustandco.com.au](mailto:orders@crustandco.com.au)

[www.crustandco.com.au](http://www.crustandco.com.au)

Thank you very much for your interest in using Crust & Co breads and pastries at your establishment.

At Crust & Co, we pride ourselves on making high quality artisan breads and viennoiserie (Danish pastries). All of our breads are made using a sourdough culture and traditional long fermentation process, resulting in flavour (not just acidity) and a honeycomb crumb and chewy crust. Our viennoiserie are made using butter and traditional French methods to create a light, buttery and flaky pastry.

For additional information please browse our website to learn more about Crust & Co.

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Initially, please consider the following points to determine whether there is compatibility between your business requirements and our business operations.

#### Minimum Order and Delivery

We will need to determine whether we can meet your requirements in terms of product and delivery.

- Our minimum order requirement for delivery is \$30. Should your order fall below \$45 ex gst, a \$5.50 fee will be charged
- Currently we are only able to deliver to certain areas of Brisbane and we need to confirm if your location is within these areas
- We are in the CBD 7 days a week
- If we are unable to deliver to you, orders may be placed for collection from our bakery at 140 Edmondstone St, Wilston
- Orders are ready for collection from 5.30am

#### Placement of Orders - required by 6pm TWO days prior to delivery or collection

As our products are made using a sourdough culture and a traditional long fermentation process, we require orders to be placed two days prior.

- We are currently rolling out an online ordering system. Once your account has been setup, an invitation will be emailed out to you
- For late orders, email your orders to: [orders@crustandco.com.au](mailto:orders@crustandco.com.au) and be sure to:
  - o Identify your company/business name
  - o Specify the day and date the order is required
- We cannot guarantee your order will be fulfilled if:
  - o it is placed with less than two days notice
  - o it is placed by means other than email, such as text message, phone and social media messages

We understand that it is difficult to always know your requirements in advance and that bookings or orders come in at short notice. Therefore we do our best to accommodate last minute orders of our traditional white sourdough products and pastries.

## Wholesale Product List

Please fill in the form on the wholesale page of our website and we will be in contact shortly with a product list and will answer any questions you may have.

## Terms of Trade and Credit Application (See PDF on website if necessary)

An account must be set up so that we can invoice you for products purchased. The terms of trade and credit application will need to be completed in full and returned via a scanned document to us before any orders can be fulfilled.

- Please return the completed application as one document
- Please ensure all 5 pages of the application are completed, initialed on each page and signed as required
- Weekly invoices are emailed on Mondays and cover all orders for the previous week (Monday to Sunday)
- Terms of payment are strictly 7 days, to be paid by EFT or via Pinch Payments if paying by Credit Card or Direct Debit
- A remittance advice or email to be sent to [accounts@crustandco.com.au](mailto:accounts@crustandco.com.au) would be much appreciated

Once again, thank you for your interest, and we look forward to hearing from you with your details and any additional questions you may have.

Regards,

Lara Keating & Sebastien Pisasale  
Crust & Co Owners