



Benvenuti

2021 Event Package

Last Updated 12.1.2021



Private Dining - General Information

Booking Times

Lunch: 12:00pm to 4:30 pm

Dinner: 6:00 pm to 11:30pm

If you require the room prior to, or later than the above stated time please ask our Events Coordinator.

Minimum Spend

During this time, there is a minimum spend on food & beverage in our private dining rooms:

Lunch:

Monday to Saturday - \$100 per person on food & beverage

Dinner:

Monday to Thursday (excl. Public Holidays) - \$100 per person on food & beverage

Friday, Saturday & Public Holidays - \$150 per person on food & beverage

Confirmation of Booking

Your booking is confirmed once the credit card pre-authorisation has been completed. This pre-authorisation will be emailed. Funds will be verified, but not charged to your card at this time.

Final Numbers

Final guest numbers are required **2 working days** prior to the event. This number represents the minimum numbers for which you will be charged.

Menu & Beverage Selection

Menu & beverage selections must be finalised **10 business days** prior to your event.

Due to our emphasis on seasonal & local produce, menu items are subject to availability & change. All effort will be made to advise you of any changes.

Terms & Conditions

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The Private Dining Rooms

Chianti Riserva

The Chianti Riserva is an intimate private dining room. It features a large bespoke oval table, with a capacity of 12 guests.

Room Capacity

Seated 6 - 12

Facilities

AV connectivity with a wall mounted 55 inch HD Smart TV with laptop connectivity for presentations.

Chianti can not take any responsibility for AV connectivity problems.



Gallo Nero

The Gallo Nero is a larger dining room, with a private bar area, perfect for arrival drinks & a balcony overlooking Hutt Street. This room can accommodate up to 32 guests.

Room Capacity

Seated 13 - 32

Facilities

AV connectivity with a data projector & laptop connectivity for presentations.

Chianti can not take any responsibility for AV connectivity problems.

Balcony

The Balcony is licensed for 10 guests. We ask that the host assist our staff in monitoring this.





Your Menu

Due to our emphasis on seasonal & local produce, our menus regularly change.

If you have something specific in mind, or would like to include one of your favourite dishes, we are happy to discuss the menu with you.

Dietary requirements are always taken into consideration when planning your event.

Menu selection is required a minimum of **10 days** prior to your event date.

Shared Tasting Menus

2 Course Shared Tasting Menu - \$65.0 pp

This 2 course tasting menu includes:

- o Antipasti + house-made bread
- o Main course + accompaniments

Example of the 2 course Tasting Menu:

House-made schiacciata

Massimilano's cured meats, house pickles

Stracciatella, heirloom tomato, roast tomato vinaigrette

Pesce crudo

Slow cooked lamb shoulder, roast tomato sugo, zucchini & ricotta salata

Crisp potatoes + Broccolini, lentils, almond, preserved lime

3 Course Shared Tasting Menu - \$75.0 pp

This 2 course tasting menu includes:

- o Antipasti + house-made bread
- o Main course + accompaniments
- o Dessert

Example of the 3 course Tasting Menu:

House-made schiacciata

Massimilano's cured meats, house pickles

Stracciatella, heirloom tomato, roast tomato vinaigrette

Pesce crudo

Slow cooked lamb shoulder, roast tomato sugo, zucchini & ricotta salata

Crisp potatoes + Broccolini, lentils, almond, preserved lime

Chocolate, beetroot & almond torte, Barossa jersey cream

Expand the tasting menu with:

- o Cheese to share + \$8 per person
- o Petit fours + \$6 per person

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Shared Tasting Menus cont.

4 Course Shared Tasting Menu - \$85.0 pp

This 4 course tasting menu includes:

- o Antipasti + house-made bread
- o Pasta
- o Main course + accompaniments
- o Dessert

Example of our 4 course Tasting Menu

House-made schiacciata

Massimiliano's cured meats, house pickles

Stracciatella, heirloom tomato, roast tomato vinaigrette

Pesce crudo

Spaghetti nero, Blue Swimmer crab, roast tomato, basil, chilli

Slow cooked lamb shoulder, roast tomato sugo, zucchini & ricotta salata

Crisp potatoes + Broccolini, lentils, almond, preserved lime

Chocolate, beetroot & almond torte, Barossa jersey cream

Expand the tasting menu with:

- o Cheese to share + \$8 per person
- o Petit fours + \$6 per person

Set Menu 'Individually Plated' - 3 Course Menu \$95.0 pp

This menu allows your guests to order from 3 dishes selected by Chef for entree, main & dessert.

Expand the Set Menu menu with:

- o Cheese to share + \$8.0 per person
- o Side dishes + \$2.50 per person, per side

Example of Set 3 course Menu:

Antipasti (Entrée)

Stracciatella, heirloom tomato, tomato vinaigrette.

Spaghetti nero, Blue Swimmer crab, roast tomato, basil, chilli.

Massimiliano's cured meats, house pickles.

Secondi (Main Course)

Pesce del Pescatore, today's fish.

Filetto di Manzo, S.A. beef eye fillet, green beans, salsa verde, marsala jus.

Organic, orchard raised chicken, soft polenta, peperonata, roast chicken jus.

Dolci (Dessert)

Tiramisu.

Chocolate, almond & beetroot torte, Barossa Jersey cream.

Burnt vanilla cheesecake, Campari rhubarb.

Add Contorni (Sides) - \$2.50 per person, per side.

Crisp potatoes, rosemary.

Cos, radicchio, apple, white balsamic, shallots.

Broccolini, lentils, almond, preserved lime.