



Benvenuti

2020 Event Package

Last Updated 10/7/2020



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:

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

Dinner:

Tuesday to Thursday - \$100 per person on food & beverage

Friday & Saturday - \$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 **5 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.



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 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 30 guests.

Room Capacity

Seated 13 - 30

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

Our menus change with the seasons, & due to our emphasis on seasonal & local produce, our menus are subject to regular change.

If you have something specific in mind, or would like to include one of your favourite dishes, we are happy to discuss a 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 Menu - \$60.0 p.p.

Available Tuesday to Thursday

This 2 course tasting menu includes:

2 Antipasti (entrees) + house-made bread

2 Main courses + accompaniments

Expand our tasting menu with:

- Cheese to share + \$5 per person
- Petit fours + \$4 per person
- Individual dessert + \$14 per person

Example of our 2 course Tasting Menu

House-made strachiatta

Massimilano's cured meats, house pickles

Buffalo mozzarella, roasted beetroot, walnut dressing

Organic, orchard raised chicken, Patin Gardens' greens

Grilled flat-iron steak, Jerusalem artichoke

Crisp potatoes + Cos, radicchio & apple salad

Chef's Shared Tasting Menu - \$85.0 p.p.

Chef's 4 course tasting menu includes:

3 Antipasti (entrees) + house-made bread

1 Pasta

Main course + accompaniments

Dessert

Expand Chef's tasting menu with:

- Cheese to share + \$5 per person

Example of our 2 course Tasting Menu

Fresh shucked Gazander Oysters

Massimilano's cured meats, house pickles

Buffalo mozzarella, roasted beetroot, walnut dressing

Pesce crudo

Pappardelle, confit duck, roast garlic, balsamic

Bistecca alla Fiorentina, grass fed 1kg t-bone

Crisp potatoes + Patlin Gardens' greens + Brussels sprouts pancetta, lemon butter

Chocolate, beetroot & almond torte, Barossa jersey cream



Your Menu

Chef's Menu 'Individually Plated' - \$95.0 p.p.

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

Our menus change with the seasons, & due to our emphasis on seasonal & local produce, our menus are subject to regular 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.

Expand Chef's menu with:

- Cheese course + \$15.0 per person
- Side dishes + \$2.50 each per person

Example of Chef's 3 course Menu

Antipasti (Entrée)

Buffalo mozzarella, roast beetroot, walnut dressing. (v)
Spaghetti nero, Blue Swimmer crab, roast tomato, basil, chilli.
Massimiliano's cured meats, house pickles.

Secondi (Main Course)

'Pesce del Pescatore', fish direct from our fisherman.
Flat iron steak tagliata, Jerusalem artichoke. (gf)
Organic, orchard raised chicken, Patlin Gardens' greens. (gf)

Dolci (Dessert)

Tiramisu.
Chocolate, almond & beetroot torte, Barossa Jersey cream.
Burnt vanilla cheesecake, orange caramel. (gf)

Add Contorni (Sides) - \$2.50 each per person

Crispy potatoes, rosemary, celery salt
Cos, radicchio, apple, white balsamic, shallots
Patlin Garden's seasonal greens, chilli, garlic

Dietary Requirements

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

Chianti takes all efforts to accommodate guests dietary needs, however we cannot guarantee our food will be allergen free.



Terms & Conditions

CONFIRMATION Completion of the credit card pre-authorisation is required to confirm your reservation. Funds will be verified, but not charged to your card at this time. Completion of the booking form must also be completed. Management reserves the right to allocate the room to another client if this credit card authorisation is not received.

CANCELLATIONS The total pre-authorisation value will be charged as a cancellation fee as per the following:
Jan-Nov bookings: cancellations less than 48 hours prior to the event
Dec bookings: cancellations less than 7 days prior to the event

FINAL NUMBERS are required 5 business days prior to the event. This number represents the minimum numbers for which you will be charged.

MENU & BEVERAGE selections must be finalised at least 10 business days prior to your event. Menu items are subject to availability & change. All effort will be made to advise you of any changes.

FULL PAYMENT is required prior to or on the day of your event. Payment methods include cash, Electronic Funds Transfer (EFT), credit/debit card. We do not allow separate accounts. There are no 'cash bar' facilities in either private dining rooms - all drinks are charged to one account.

EARLY ACCESS to the private dining rooms prior to the times stipulated on page 1 will incur a fee of \$60 per 1/2 hour. Access to the private dining rooms outside of Chianti trading hours will incur a fee of \$100 per 1/2 hour.

COMPLIANCE It is understood that the organiser will conduct the function in an orderly manner in full compliance with Chianti Regulations & Liquor Licensing Laws. Chianti reserves the right to exclude or eject any objectionable persons from Chianti without liability.

LICENSING The Gallo Nero balcony is licensed for a maximum of 10 guests.

RESPONSIBILITY Organisers are financially responsible for any damage/breakages sustained to Chianti by the organiser, organiser's guests, invitees & other persons attending the function or persons contracted by the organiser to undertake works at Chianti. Chianti will not accept any responsibility for the damage or loss of merchandise left prior to or after the function. As a reminder to parents/carers, we respectfully advise that our service staff have a duty of care for all guests, but are not responsible for supervising children. Please note there is no barrier protecting children from the stairs.

AUDIO VISUAL Organisers are financially responsible for any damage/breakages of equipment owned by Chianti. Chianti takes no responsibility for AV connectivity problems experienced with its AV equipment.

RESPONSIBLE SERVICE OF ALCOHOL Chianti practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Persons under 18 will not be served alcohol.

DISPLAYS, SIGNAGE, DECORATIONS Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Confetti, scatters & sparklers are not permitted at Chianti.

CLEANING General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.

CLOSING Last drinks will be called at 11:00 pm. Your guests will be asked to vacate the function rooms by 11:30pm.