

Private Dining and Exclusive Events at Matteo's.



The Venetian Room

Located at the front of the restaurant with high-ceilings, large windows and mirrors, looking onto bohemian Brunswick St with the occasional rattle of a passing Melbourne tram.

Capacity: 30 people.

Minimum spend \$3,000 for sole use in peak periods
Minimum spend \$2,000 for sole use in off-peak periods



The Grand Dining Room

Antique mirrors, chandeliers and silk walls.

Capacity: Up to 90 people sit down, 140 *cocktail style*.
Minimum spend \$8,500 for sole use in peak periods

Grand Dining Room can be hired with adjoining Courtyard.
Capacity: Up to 135 people sit down, 200 *cocktail style*.
Min spend with courtyard \$11,500 for sole use in peak periods.



Al Fresco Courtyard

This fully enclosed courtyard with retractable roof suits cocktail parties or more casual dining. It makes a great dance floor for events in the adjoining Grand Dining Room.

Capacity : 45 sit down, 60 *cocktail style*.

Minimum spend \$3,000 for sole use in peak periods



Bar - Banquette Area

A **non-private** area of style and sophistication with comfortable banquette seating, stained, timber tables and the 'buzz' of a New York bar.

Capacity : 40 people.



Cocktail Menus

3 hours from \$55pp (food only)

Selection of 4 cold items, 3 hot items & 1 fork dish, 2 dessert items

4 hours from \$65pp (food only)

Selection of 5 cold items, 4 hot items & 2 fork dishes, 2 dessert items

5 hours from \$75pp (food only)

Selection of 6 cold items, 5 hot items & 2 fork dishes, 3 dessert items

Sample Cold Canapés

- Tartare of citrus-cured salmon & kingfish, roasted sesame dressing
- Carpaccio of Hiramasa kingfish with prawn remoulade
- Oyster shots with mirin & sake***
- Air dried wagyu beef bresaola grissini cigars
- Freshly shucked oysters***
- Marinated tofu, spring onion and ginger dressing

Sample Hot Canapés

- Pork and black pudding sausage roll
- Paradise prawn toast, chilli caramel dressing
- Macaroni and cheese croquettes
- Chicken & sweet corn soup, poached chicken
- Chinese roast duck pancakes with hoisin sauce***
- Asian style, pan fried five spiced pork belly
- Potato and black truffle croquette
- Sea scallop shou mai dumpling

Sample Fork Dishes

- Buddha's fried rice with XO sauce
- Tempura fish fillets and chips with five spice salt.
- Panko crumbed lamb neck, kewpie mayonnaise, tonkatsu and shaved bonito
- Fried calamari, chilli salt
- Braised beef cheek, pomme puree, peas, truffle sauce

Dessert

- Individual crème brulee
- Chocolate fondant tart
- Vanilla cream tart with raspberries and shiso
- BYO celebration cake served with cream
- Yuzu lemon tart
- Dark chocolate coated white chocolate pannacotta, maraschino cherries

*** surcharge applicable



Beverages

Beverages are charged either **on consumption** and chosen from our extensive wine list, or from the **beverage packages** below. *[Please note wines and vintages are subject to change].*

Classic Beverage Package - Sample wines only listed

3 hrs \$50

4hrs \$65

5 hrs \$79

sparkling

NV Brown Brothers **Sparkling** [King Valley, Vic]

white wine

(Choose 1 white)

2014 Mount Veron **Sauvignon Blanc** [Marlborough NZ]

2014 Gran Sasso **Pinot Grigio** [Abruzzo, Italy]

2014 De Bortoli Family Vineyard **Bianco** [Bilbul, Riverina, NSW]

2012 Wickhams Road **Chardonnay** [Yarra Valley Vic]

red wine

(Choose 1 red)

2014 Wickhams Road **Pinot Noir** [Gippsland, Vic]

2012 Mitolo 'Jester' **Cabernet Sauvignon** [McLaren Vale, SA]

2013 Gran Sasso **Montepulciano** d'Abruzzo DOC [Abruzzo, Italy]

2014 Bress 'Sliver Chook **Shiraz** [Bendigo/Heathcote, Vic]

beer, etc

Local Australian Beer, soft drinks, tea & coffee included.

Upgrade to fully imported beer -\$3 per person extra

For the duration of your function in conjunction with the classic beverage package

Peroni Nastro Azzuro, Stella Artois, Asahi or Menabrea

Deluxe "Best Regional Varieties" Beverage Package - Sample wines only listed

3 hrs \$72

4hrs \$86

5 hrs \$98

Your choice of 1 x sparkling, 2 x white wine, 2 x red wine, 1 x dessert wine, 1 x local beer, 1 x imported beer.

sparkling

(Choose 1 fizz)

NV Ruggeri **Prosecco** Superiore 'Quartese' Brut DOCG [Veneto Italy]

NV **Pirie** Sparkling Pinot Noir, Chardonnay [Pipers Brook, Tas]

white wine

(Choose 2 whites)

2015 Mount Monument **Riesling** [Macedon Ranges, Vic]

2014 Bellvale **Pinot Grigio** [Gippsland, Vic]

2014 Xanadu DJL **Sauvignon Blanc, Semillon** [Margaret River, WA]

2014 Hoddle's Creek **Chardonnay** [Yarra Valley, Vic]

red wine

(Choose 2 reds)

2014 Bress Sliver Chook **Pinot Noir** [Macedon/Yarra Valley, Vic]

2013 Avignonesi **Sangiovese** 'Rosso di Montepulciano' DOC [Tuscany, Italy]

2013 Bodegas Atalaya 'Laya' **Garnacha – Monastrell** [Almansa, Spain]

2013 Serafino **Cabernet Sauvignon** [McLaren Vale, SA]

2013 Red Edge 'Degree' **Shiraz** [Heathcote, Vic]

dessert wine

(Choose 1 Sticky)

2014 Chalmers Montevicchio **Moscato**, [Heathcote, Vic]

2012 Gapstead 'Mountain Gold' **Late Harvest Riesling** [King Valley, Vic]

beer

(Choose 1 import)

Local Australian Beer

Peroni Nastro Azzuro, **Stella** Artois, **Asahi** or **Menabrea**

Soft drinks, tea & coffee included.

We also do allow BYO bottled wine with a corkage charge of \$30 per bottle.

Please note the charge is for every bottle brought on the premises.



Upgrades

Champagne Upgrade

For the first half hour on arrival, in conjunction with your beverage package.

NV Piper Heidsieck Brut	\$12pp
NV Moët & Chandon Brut Impérial	\$16pp

Cocktails - Served by the dozen - \$168 [12 x 150ml]

Aperol Spritz [Hailing from Verona, Romeo & Juliet's 'City of Love']
Prosecco, Aperol orange liqueur & soda water in a wine glass with lots of ice.

Red Margie [This margarita is blushing with Campari.]
Tequila, Campari, & lime, mixed into a chilled glass of blood orange.

Sweet n' Sour [Not too sweet, not too sour.]
Sweet pomegranate n' sour Aperol, shaken with vodka, lemon/lime sugar syrup, a twist of lemon.

London in Spring Time [Tennis anyone?]
St. Germain Elderflower Liqueur, Gin & soda water over crushed ice with just a hint of cassis.

...by the dozen as above **or as a shot** [20 x 90mls]

Hazelnut Chocolate Margarita [This margarita ticks all the boxes.]
Tequila, Frangelico and crème de Cacao all come together for a clever twist on this classic tippie.

Espresso Martini [Our 'After Dinner' speciality]
Vodka, Kahlua, espresso, Vanilla bean scented thicken cream.



Other Information and FAQ

Hours of Operation

Matteo's is licensed until **11pm** and the premises must be vacated by 11:30pm. Due to penalty rates, a surcharge of \$50 per 15 minutes will be charged for all events which do not vacate by 11:30pm.

Whilst lunchtime events may begin as early as **11am**, they must finish **no later than 4pm** with everyone having vacated the premises by 4.30pm to allow us time to reset for dinner.

Sound restrictions

As we are located in a residential area, our license does not allow live amplified music, but we do have a special arrangement where a DJ is allowed (with conditions), but must stop playing by **11.00pm SHARP**.

Other services

If you require music, flowers, equipment hire or the like, we are happy to give you recommendations and advice but we cannot arrange these extras for you.

Allergies/intolerances

While Matteo's Restaurant is more than happy to accommodate requests of special meals for customers who have food allergies or intolerances, we cannot completely guarantee allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

GST

All prices quoted; [unless otherwise stated] are inclusive of GST.



Deposit and Payments

A deposit of **\$30 per person** is required to secure and confirm any booking of 9 guests or more.
We are unable to hold tentative dates.

Your account will be calculated for the number of people confirmed 24 hrs prior to your booking, so please inform us of any changes in numbers.

For 40+ group bookings of a 2.5% gratuity will be added onto the bill unless otherwise instructed.

Tick here to opt out of gratuity being added.

Payment structure group bookings:

Group size	Balance of account	50% of estimated account
40 - 59 people	on the day	5 business days
60+	5 business days	21 days

payment options are available:

EFT (our preferred method of payment), bank cheque, credit card payment (1.6% surcharge is applicable) or cash (2% discount offered).

Cancellation Policy:

All cancellations of events must be made in writing to the management at Matteo's.

Deposits & prepayments* become Non-Refundable and Non-Transferable

Group size	Total Amount Paid*	50% of Amount Paid*
1 – 20 people	Less than 2 days	Less than 4 days
21 – 39 people	Less than 8 days	Less than 15 days
40 - 59 people	Less than 14 days	Less than 21 days
60 - 99 people	Less than 21 days	Less than 28 days
100+ people	Less than 28 days	Less than 42 days

Name of Client _____ Event Date _____

Signature of Client _____ Dated _____



Responsible Serving of Alcohol

Thank you for considering our establishment for your function.

Our venue is committed to the responsible serving of alcohol because we:

- aim to provide a safe and friendly environment for our guests and staff
- want to abide by our legal obligations under the Liquor Control Reform Act 1998.

All our staff are trained in the Responsible Serving of Alcohol (RSA). We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

Therefore, we adopt the following RSA practices for functions:

- Whilst the final decision in respect to RSA issues will at all times be the responsibility of the venue, we require you to nominate a responsible person to assist our staff with any issues regarding liquor service at your function.
- Minors will be required to be identified, and will not be served alcohol during the function.
- Water and non-alcoholic beverages will be readily available at all times.
- Guests will be asked before glasses are topped up with alcoholic drinks.
- We reserve the right to limit the quantity of alcohol consumed by any particular guest.
- We reserve the right to stop the supply of alcohol to the function guests, or any particular guest/s if it becomes apparent at any time (even prior to scheduled finish) that the guests are intoxicated.
- We reserve the right to close down the function if the behaviour of the guests becomes unacceptable.
- Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.
- All guests are encouraged to ensure they have safe transport from the function.
- Staff will offer to call a taxi for any guest/s they consider should not be driving.

We respect our neighbours, and encourage our customers to leave the premises in a manner that does not disturb the amenity of the area.

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the objectives set out above is a term of the contract between us.

We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

Again, we thank you for considering our establishment for your function.

[Breaches under the Liquor Control Reform Act 1998](#) (the Act) (PDF, 359KB)

A list of liquor related breaches and associated penalties which are provided for under the Act.