



SAVOUR
AUSTRALIA

ACCREDITED
RESTAURANT



Menu options for Events of 60+

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.



Menu options for Events of 60+

Autumn 2019

All prices include GST – Prices are valid until 31 December 2017
Please note menus are subject to seasonal availability.

Menu Option A

Starting from \$90pp

- 3 course menu
- Trio plate comprising of 3 items, 1 x seafood, 1 x meat, 1 x vegetarian - no order taken
- Two main courses served on an alternate basis - no order taken
- Individual dessert plate – 3 small tastes

Menu Option B

Starting from \$95pp

- Mini a la carte Menu
- We will assist you to design your own 3 course special menu.
- Three entrees – order taken
- Two main courses – order taken
- Individual dessert plate – 3 small tastes

Additions

- Canapés on Arrival from \$15pp
- An additional entree (option B) \$3pp
- An additional main course (option B) \$4.50pp
- Side dishes \$6pp for bowls of salad and potatoes for the table to share.
- Cheese course - platters on the table for people to share from \$16pp
- Cheese course -individual plate of local and imported cheese served with a dried fruit & nut compote and our home-made date bread \$ 26pp
- Tea/coffee \$6pp (included in beverage package)

Menu Option C

Tasting menu designed by our head chef comprising of a selection of small tastes served over four courses allowing you and your guests to experience a selection of his menu.

- Starting from \$120pp
- With matched wines an additional \$70pp
- A canapé on arrival from \$6pp

Dietary Requirements

Please inform us of any special dietary requirements of your guests.
We recommend you cater for these guests separately; this should not incur any extra charge.

Menu Tastings

To sample the cuisine that Matteo's offers we recommend dining at the restaurant, which is open seven days a week for dinner. Standard menu pricing applies to all such bookings.

sample menu
selections for groups 60+



entrees

Fraser Isle **spanner crab** salad | tomato | avocado | crab mayo | shiso

Scallops crudo | finger lime dressing | semi-cured Hiramasa **kingfish** | smoked oyster cream

🍷 Crumbed **zucchini flowers** filled with Taleggio | heritage tomatoes | basil dressing

Clarence River **chilli-prawn** ravioli | pickled fennel | spicy prawn bisque

🍷 Stinging nettle & **ricotta agnolotti**

pumpkin | sourdough croutons | amaretti | gratinated with smoked raclette | sage

Braised Flinders Island saltgrass **lamb pie** | crushed green peas

Rannoch Farm **quail**-cotechino | soft sweetcorn polenta | lentil dressing

Poached White Rocks **veal** | **tuna** tartare | whipped cod roe | purple Congo potato crisps

main courses

🍷 Autumn **mushrooms** | pan fried **gnocco**

truffled egg yolk | Tuscan kale | roasted vegetable 'jus' | Parmigiano-Reggiano

Pan-fried NT **wild barramundi**

Spring Bay mussels | tomato broth | braised leeks | confit garlic aioli

Glacier 51 Patagonian **toothfish*** | eggplant | pickled kohlrabi | Tasmanian miso

*Certified sustainable by Marine Stewardship Council (MSC) & rated 'Best Choice' by Monterey Bay Aquarium's Seafood Watch Program

Roasted Western Plains suckling **pig**

crumbed rillettes | mustard greens | sauerkraut cream | horseradish-mustard

Roasted **duck** breast | duck liver parfait

'cime di rapa' broccoletti | glazed quince | hazelnut dressing

Robbins Island **wagyu**: seared tri tip | slow cooked short rib | pickled tongue

heirloom carrots | salsa verde

🍷 *vegetarian dish*

Salad & Potato side dishes add an extra \$6 per person

* **Panzanella** salad: tomato | cucumber | ciabatta | olive oil

* Russet Burbank '**chips**' | smoked paprika | aioli

Dessert *Your own dessert plate of 3 small tastes:*

Today's selection of 3 Calendar **cheeses**, fig chutney, toasted fruit & nut loaf.

*Your own **dessert** plate of 3 small tastes:*

Coconut milk gelato & lime sorbet 'tropical spice'

Fresh **fig** tartlet | honey-mascarpone | walnut praline

Zokoko (70%) dark **chocolate** & blood orange marquise



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 \$48

4hrs \$56

5 hrs \$64

sparkling

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

white wine

(Choose 1 white)

2015 Gran Sasso **Pinot Grigio** [Abruzzo, Italy]

2016 Mount Veron **Sauvignon Blanc** [Marlborough NZ]

2016 Serafino 'Bellissimo' **Fiano** [McLaren Vale]

2015 Rob Hall **Chardonnay** [Yarra Valley, Vic.]

red wine

(Choose 1 red)

2015 Gran Sasso **Montepulciano** d'Abruzzo DOC [Abruzzo, Italy]

2015 Mitolo 'Jester' **Cabernet Sauvignon** [McLaren Vale, SA]

2015 Bodegas Atalaya 'Laya' **Garnacha – Monastrell** [Almansa, Spain]

2015 Halls Gap Estate 'Fallen Giants Vineyard' **Shiraz** [Grampians 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 \$63

4hrs \$72

5 hrs \$80

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]

2016 Port Phillip Estate 'Quartier' **Pinot Gris** [Mornington Peninsula, Vic.]

2015 Tenuta Maccan Friuli Grave **Pinot Grigio** DOC [Friuli-Venezia Giulia, Italy]

2015 Xanadu DJL **Sauvignon Blanc, Semillon** [Margaret River, WA]

2015 Hoddle's Creek **Chardonnay** [Yarra Valley, Vic]

red wine

(Choose 2 reds)

2016 Giant Steps **Pinot Noir** [Yarra Valley, Vic]

2015 Avignonesi **Sangiovese** 'Rosso di Montepulciano' DOC [Tuscany, Italy]

2010 Granite Hills Knight 'The Gordon' **Cabernet** Blend [Macedon Ranges, Vic]

2013 Vignetti Zabù 'il Passo Verde' **Nero d'Avola** [Sicily Italy]

2014 Red Edge 'Degree' **Shiraz** [Heathcote, Vic]

dessert wine

(Choose 1 Sticky)

2015 Giovanni Viberti **Moscato** d'Asti DOCG [Piedmont, Italy]

2015 Xanadu 'Cane Cut' **Viognier** [Margaret River, WA]

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, (**only applies to beverage packages**).

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.



Extras

Canapés - From an extra \$15pp [3 pieces per person]
You may choose to serve canapés to your guests upon arrival. The 3 items served will be determined by our Executive Chef after your menu selection has been made. They will be items that are not already included on your menu selection.

Cheese

From an extra \$16pp you can serve cheese platters as an extra course, on the table for guests to share. Or \$26pp if you wish every guest to have their own plate of local and imported cheese served with a dried fruit & nut compote and our home-made date bread.

Celebration Cakes

We are happy to make a token cake to celebrate your special occasion (with the exception of wedding cakes).

- Cakes size is 13cm diameter (suitable for 2-4 pax) and are priced at \$50 per cake.
- Varieties: **Chocolate** sponge with layers of raspberry jelly & vanilla mousse
or Orange flourless almond cake with orange glaze & pistachio cream.
- Gluten free versions of these cakes are also available.
- Our pastry section requires a minimum 3 days notice to place an order

We also allow guests to BYO a cake in lieu of dessert; this would incur a minimum 'cakeage' charge of \$8pp.

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.



Function Information and FAQ

Hours, Music, Etc:

Matteo's is licensed until **11.00pm** 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.

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**.

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.

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

Deposits & 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

For groups 40+ the following 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*
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.