

Mini a la carte set menu for
groups of 8 or more
and less than 60



ACCREDITED
RESTAURANT



goodfood

AWARD WINNER
1996 ~ 2023

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 Brunswick St with the occasional rattle of a passing Melbourne tram.

Capacity: 30 people.

Min spend \$4,000 for sole use in peak periods

Min spend \$2,500 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.

Min spend \$8,500 for sole use in peak periods

Min spend \$5,500 for sole use in off-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 is air-conditioned in warmer weather and heated in Winter months.

Capacity : 45 sit down, 60 cocktail style.

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

Min spend \$2,500 for sole use in off-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.

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3 courses \$140pp
Includes 2 snacks & side dishes

Sample Menu – December 2023 (changes weekly)

Snacks

Porcini & truffle **arancini**, taleggio | Smoky eggplant **baba ghanoush**

entrees

Hiramasa **kingfish crudo** & citrus cured **scallop**, smoked yoghurt, pickled onion, gooseberries

🌿 Tempura **zucchini flowers**, Heirloom tomato salad, stracciatella, dried black olives, basil oil

Mooloolaba **prawn** & salmon **raviolo**, shellfish-bisque

Agnolotti del Plin, (pork & veal), kale, pecorino, pangratatta

main courses

🌿 **Cauliflower**: roasted with pecorino, pickled blossom, skordalia, tabbouleh

Today's **fish** fillet

Honey glazed **duck** breast, duck confit croquette,
agrodolce witloof, chestnut puree, cherry-jus

Beef **scotch-fillet**, char grilled (med-rare), aged balsamic-jus,
celeriac-wasabi puree, pencil leeks, Shimeji, salsa verde

side dishes

Green leaf salad, radishes, balsamic dressing

Twice cooked potatoes, rosemary & garlic

cheese or dessert trio

Today's **cheese**, toasted fruit & nut loaf

'la dolce vita' Your own dessert plate of 3 small sweet tastes:

Lydia's Peach Melba **pavlova**

Yuzu-honey **parfait**, passionfruit syrup

Dark **chocolate** mousse delice, Amarena cherry

A deposit of \$50pp is required to secure any booking of 9 people or more.

Unless a deposit has been paid the booking will not be considered confirmed.

Your account will be calculated for the number of people confirmed **24 hrs** prior to booking.

Table sizes: Our largest tables hold a recommended max of 11 guests (we can **squeeze** 12 guests).

For bookings of 13 people or more you would be required to have at least 2 tables.

ALL REFUNDS (including Covid related) will incur a 5% fee, which covers charges by credit card provider, ResDiary (Online Booking System) AND Stripe (our secure on-line payment portal).



Beverages

Beverages are charged **on consumption** and chosen from our [extensive wine list](#) (*click here to view*).

We would recommend you choose the wines beforehand and suggest...

One **sparkling** wine - Champagne or Australian

Two **white** wines - an aromatic and a drier style (eg: a Pinot Gris *and* a Chardonnay)

Two **red** wines - a lighter and a richer style (eg: a Pinot Noir or Sangiovese **and** a Shiraz or Cabernet)

If you prefer, we can choose the wines, just give us an indicative price of what you would like to spend per bottle.

For larger groups of 40 guests or more, we also offer **beverage packages** as below.

Classic Wine Package

A sparkling wine, a white wine, a red wine, light & heavy beers, soft drinks, tea & coffee.

\$50pp (min 3 hrs) + \$5 per person, per extra 30mins

Deluxe 'Best Regional Varieties' Wine Package

A sparkling wine, 2 white wines, 2 red wines, a dessert wine, light & heavy beers, soft drinks, tea & coffee.

\$65pp (min 3 hrs) + \$7 per person, per extra 30mins

Upgrades

Champagne Upgrade

For the first half hour on arrival, (**only applies to beverage packages**).

Laurent-Perrier La Cuvee Brut Champagne \$15pp

Cocktails - Served by the dozen

Aperol Spritz - \$175 [12 x 150ml]

Prosecco, Aperol orange liqueur & soda water in a wine glass with lots of ice.

Classic Negroni - \$225 [12 x 150ml]

Campari, Antica Formula Vermouth, Four Pillars Gin

Sweet n' Sour - \$200 [12 x 150ml]

Sweet pomegranate n' sour Aperol, shaken with vodka, lemon/lime sugar syrup, a twist of lemon.

London in Spring Time - \$200 [12 x 150ml]

St. Germain Elderflower Liqueur, Gin & soda water over crushed ice with just a hint of cassis.

Espresso-chocolate Martini - \$225 [12 x 150ml]

Vodka, Kahlua, dark crème di cacao, espresso.





Extras

Canapés/snacks - From an extra \$6 per snack

You may choose to serve extra snacks to your guests upon arrival. The 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.

Function Information and FAQ

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.

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.

Deposits, refunds & payments:

A deposit of **\$50 per person** is required to secure and confirm any booking of 8 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.

Payment options available:

EFT (our preferred method of payment), credit card payment (1.6% surcharge applicable)

Cancellation Policy:

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

ALL REFUNDS (including Covid related) will incur a 5% fee, which covers charges by credit card provider, ResDiary (Online Booking System) AND Stripe (our secure on-line payment portal).

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

Group size	Total Amount Paid*	50% of Amount Paid*
1 – 30 people	Less than 2 days	Less than 4 days
31 – 59 people	Less than 8 days	Less than 15 days



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.