



## *Private Dining and Exclusive Events at Matteo's.*



### *The Venetian Room*

Located at the front of the restaurant, this high-ceilinged intimate space glows with gold, Asian inspired wallpaper. It is the perfect space to impress your clients, family or friends.

Capacity : 30 people.

Minimum of 25 people for sole use.  
Menus start at \$85 pp.



### *The Grand Dining Room*

Antique mirrors, chandeliers and silk walls adorn this large space to make any occasion one of elegance.

Capacity : 85 people or 130 with adjoining courtyard.  
(For bookings of 100+ the courtyard is free of charge).

Minimum of 65 people for sole use.

Menus start at \$83pp.



### *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 : 60 cocktail event, 45 sit down.

Minimum of 30 people for sole use.  
Cocktail menus start at \$110pp including food and beverage.

or (\$500 room hire with a Grand Dining Room event).



### *Bar – Banquette Area*

A **non-private area** of style and sophistication with comfortable banquette seating and the ambience of our original antique French bar fittings.

Capacity : 40 people.

Minimum of 40 people for sole use.

Menus start at \$85 pp.

## This week's menu

### Mini a la carte set menu for groups of 9 or more and less than 65



3 courses \$85\*

Canapés – From \$9\* per person

\*Price includes GST

#### entrees

---

Japanese seafood plate:

Citrus-cured **ocean trout** tataki, lattice chips, sour cream, Salmon roe.

Steamed **prawn mousse** with coconut, tapioca, cucumber, coriander & lime.

Teriyaki-glazed, robata-grilled **sea eel**, potato & egg salad, bonito mayonnaise.

- Tempura **zucchini flowers** with miso-corn puree, spring vegetable salad, marinated ricotta dressing.

Pan-fried Balmain **bug tail** rice noodle cannelloni,

oroshi grated daikon radish & sweet dashi sauce, wilted cos lettuce & seaweed, taro chips.

Baked **chicken** & leek **pie**, stir-fried lotus root, shiitake, water chestnuts & baby corn, Japanese mustard sauce.



#### main courses

---

- Brioche charlotte filled with Asian **mushrooms**, shiitake sauce, steamed warrigal greens, asparagus salad, 'son-in-law' egg with chilli-jam.

Miso-baked *saikyo-yaki* Japanese **black cod** fillet, yuzu-buttered heirloom carrots *inari* bean curd with sushi rice, crab meat & *furikake*.

Chinese-roasted, five-spiced **duck** breast, grilled cucumber, hoi-sin duck sauce, wombok cabbage *okonomiyaki* pancake with confit duck.

Seared wagyu **beef** sirloin, grilled asparagus spears, horseradish cream, bone marrow dumpling, smoky barbeque sauce.



*Salad & Potato side dishes*  
Add extra \$4 per person

\* Tatsoi salad with nashi pear, wasabi peas, daikon, wasabi mayonnaise.  
\* Fried Desiree potatoes with lemon thyme, garlic, rosemary salt.

#### dessert or cheese

---

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

Slow-roasted Granny Smith **apple** with creme fraiche custard & toasted gingerbread.

Warm, dark **chocolate** fondant pudding.

Chilled **strawberry** ripple parfait with framboise-macerated strawberries.

#### Cheese plate

Calender **cheese** selection, toasted fruit & nut loaf, lavosh, fig marmalade.

#### **Private Dining Rooms:**

The Venetian Room up to 30 people [Min 25 for sole use]

The Grand Dining Room up to 80 people [Min 65 for sole use] ...with adjoining courtyard up to 130 people.

◆ A deposit of \$20 per person is required to secure and confirm any booking larger than 8 people. Unless a deposit has been paid the booking will not be considered confirmed.

◆ Account calculated for number of people confirmed 24 hrs prior to booking.

◆ **Table sizes:** Our largest tables hold a recommended max of 11 people on which we can **squeeze** 12 ppl. For bookings of 13 people or more you would be required to have at least 2 tables.



## Beverages

All beverages are charged either on consumption and chosen from our extensive wine list, or from the beverage packages below. Wines are subject to change on a regular basis.

### *Classic Beverage Package **Sample** - \$40pp – 4 hours* [\$7pp for an extra hour]

1 x Sparkling :	NV De Bortoli Windy Peak <i>Sparkling Pinot Noir, Chardonnay</i> Mostly Yarra Valley, Vic.
1 x White:	08 Redbank The Long Paddock <i>Pinot Grigio</i> , Victoria
1 x Red:	06 De Bortoli Sero <i>Shiraz, Tempranillo</i> , King Valley, Vic
Local beer:	Cascade Premium, Cascade Premium Light.

### *Premium Beverage Package **Sample** - \$46pp – 4 hours* [\$10pp for an extra hour]

1 x Sparkling :	NV Brown Brothers <i>Sparkling Pinot Noir, Chardonnay &amp; Pinot Meunier</i> , King Valley, Vic
1 x White:	08 Hoddle's Creek <i>Chardonnay</i> , Yarra Valley, Vic.
1 x Red:	07 Red Edge 'Degree' <i>Shiraz</i> , Heathcote, Vic
Local beer:	Cascade Premium, Cascade Premium Light.

### *Deluxe "Best Regional Varieties" Beverage Package **Sample** - \$55 – 4 hours* [\$15pp for an extra hour]

1x Sparkling	NV Pirie <i>Sparkling Pinot Noir, Chardonnay</i> , Pipers Brook, Tas.
2 x White	08 Pear Tree <i>Sauvignon Blanc</i> , Marlborough, N.Z. 07 Bellvale 'Anthea's Vineyard' <i>Chardonnay</i> , Gippsland, Vic.
2 x Red	06 Turner's Crossing Bendigo <i>Shiraz, Viognier</i> , Bendigo, Vic. 03 Parker 'Terra Rossa' <i>Cabernet Sauvignon</i> , Coonawarra, S.A.
1x Dessert wine	04' Little Fish 'Minnow' <i>Botrytis Semillon</i> , McLaren Vale, S.A.
Local beer:	Cascade Premium, Cascade Premium Light.

Soft drinks, tea & coffee included.

We also do allow BYO bottled wine with a corkage charge of \$20 per bottle brought on the premises.

---

## Extras

### *Canapés* - From an extra \$9pp. [3 pieces per person]

You may choose to serve canapés to your guests upon arrival. This will enable the guests to eat something with their pre-dinner drinks while waiting for all the guests to arrive. The actual 3 items served will be determined after your menu selection has been made. They will be items that are not already included on your menu selection.

### *Cheese*

From an extra \$10 per person you can have cheese platters as an extra course, on the table for people to share. Or \$22 pp 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 allow guests to BYO cake as a course. This would incur a minimum 'cakeage' charge of \$6 pp.



## Function Information and FAQ

### Deposits:

\$20 per person is required to secure and confirm any booking of 10 people or more. Until a deposit has been paid, the booking is not considered confirmed.

\*Deposits become non-refundable

- 9 – 20 people; non-refundable from 14 days prior to booking
- 21 – 40 people non-refundable from 21 days prior to booking
- 41+ people non-refundable from 28 days prior to booking.



### Room Hire Charges:

Room hire charges may be applicable where guaranteed sole use of a room is required.

The amount charged would be;

\$60 times the difference between the minimum number required to have sole use of the room and the number of people confirmed 24 hours prior.

Note: If guaranteed sole use of a room is not required there will be no room hire charge.

### Payment:

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

**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 groups over 50 people the following payment terms are available:

EFT (our preferred method of payment), bank cheque, credit card payment (a 3% surcharge is applicable) and cash (2% discount offered).

Full payment is required 1 working day prior to your event by EFT, bank cheque, credit card or cash; or 5 working days prior by personal cheque.

### Hours, Music, Etc:

Matteo's is licensed until **11.30pm** and the premises must be vacated by 12 midnight. Due to penalty rates, a surcharge of \$50 per 15 minutes will be charged for all events which do not vacate by 12 midnight.

Lunchtime functions 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, but must stop playing by **11.30pm**.

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.

**To secure your booking you are confirming you have read and accepted the conditions on this information sheet.**