



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+

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All prices include GST – Prices are valid until 31 December 2019  
Please note menus are subject to seasonal availability.

### Menu Option A

Starting **from \$95pp**

- 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 \$98pp**

- 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

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Semi-cured Hiramasa **kingfish** & Abrolhos Island **scallops** crudo  
bonito creme fraiche | pomegranate dressing

🍷 Crumbed **zucchini flowers** filled with Taleggio  
Victorian heirloom tomatoes | dried black olives | green gazpacho dressing

Mooloolaba spanner **crab ravioli** | crab consomme | asparagus | chilli-crab mayo

Roasted Rannoch Farm **quail** ballotine | macadamia cream | agrodolce sauce  
(boned quail filled with a chicken, chestnut & sage mousse)

**Agnolotti** del plin 'Australiano' filled with braised wallaby tail & mortadella  
mushrooms | 'pangrattato' toasted breadcrumbs

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

**Our vitello tonnato'** | thinly sliced, poached White Rocks **veal**  
Sardinian 'Mosciame' salt-cured **tuna** | whipped cod roe | pickles | grissini

### main courses

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🍷 Roasted **cauliflower** steak | cauliflower skordalia  
pickled Romanesco salad | roasted root vegetable jus | Pecorino Romano

🍷 Brioche **charlotte** filled with **mushrooms** | sauteed Tuscan kale  
truffle scented poached egg | parmesan-porcini sauce

Japanese **black cod** baked with Tasmanian miso  
smoky eggplant | pickled kohlrabi | sugar snap peas | warm rice-wine vinaigrette

Pan-fried Victorian **red snapper** fillet | steamed Spring Bay mussels  
braised leeks | pickled fennel | beurre blanc

Cape Grim grass-fed **beef**: *seared eye fillet* | *ox cheek braised in red wine*  
carrots | Paris mash | cipollini onion | Bordelaise sauce

Western Plains suckling **pig** 'porchetta' | turnips | salsa verde | mustard fruits

**Duck** breast roasted with leatherwood honey | beet leaves | beetroot | cherries

🍷 vegetarian dish

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

- \* Ramarro Farm organic green leaf salad | aged balsamic | olive oil
- \* Russet Burbank '**chips**' | rosemary-garlic salt | aioli

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

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Today's selection of 3 **cheeses**, toasted fruit & nut loaf | lavosh | slow roasted pear

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

Summer **berry** tartlet with vanilla bean custard

**Lemon**-yuzu & cherry sorbet | coconut cream mousse

**Peanut butter** parfait | dark chocolate & praline brittle



## Beverages

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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].*

**Both wine packages include cascade light & Peroni beers, soft drinks, tea & coffee.**

### **Classic Wine Package**

3 hrs \$48      4hrs \$56      5 hrs \$64

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

#### **Choose 1 White Wine**

2018 Castelli Estate **Riesling** *[Porongurup, WA]*

2019 Starborough **Sauvignon Blanc** *[Marlborough, NZ]*

2018 San Salvatore 1988 'Porconero' **Fiano** IGP *[Campania, Italy]*

2018 Xanadu 'Exmoor' **Chardonnay** *[Margaret River, WA]*

#### **Choose 1 Red Wine**

2017 Wickhams Road **Pinot Noir** *[Yarra Valley, Vic]*

2017 Xanadu 'Exmoor' **Cabernet Sauvignon** *[Margaret River, WA]*

2017 Red Edge 'Tinto Mezclado' **Tempranillo, Monastrell** *[Heathcote, Vic]*

2018 Torzi Matthews 'Mystic Park' **Shiraz** *[Barossa Valley, SA]*

2018 Messapi **Primitivo** IGP *[Puglia, Italy]*

### **Deluxe "Best Regional Varieties" Wine Package**

*(Your choice of 1 x sparkling, 2 x white wine, 2 x red wine, 1 x dessert wine)*

3 hrs \$63      4hrs \$72      5 hrs \$80

#### **Choose 1 Sparkling Wine**

NV Ruggeri 'Argeo' **Prosecco** *[Treviso, Italy]*

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

#### **Choose 2 White Wines**

2019 Fallen Giants **Riesling** *[Grampians, Vic]*

2017 Lawson's Dry Hills **Reserve Sauvignon Blanc** *[Marlborough, NZ]*

2018 Port Phillip Estate 'Quartier' **Pinot Gris** *[Mornington Peninsula, Vic]*

2018 Tenuta Maccan **Pinot Grigio** DOC *[Friuli, Italy]*

2018 Tokar Estate **Chardonnay** *[Yarra Valley, Vic]*

2018 Port Phillip Estate 'Quartier' **Chardonnay** *[Mornington Peninsula, Vic]*

#### **Choose 2 Red Wines**

2018 Port Phillip Estate 'Quartier' **Pinot Noir** *[Mornington Peninsula, Vic]*

2015 Avignonesi 'Cantalaro' Rosso Toscana **Sangiovese, Cabernet** IGT *[Tuscany, Italy]*

2017 Castelli Estate Margaret River **Cabernet Merlot** *[Great Southern, WA]*

2017 Cooper Burns **GSM** Grenache Shiraz Mourvèdre *[Barossa Valley, SA]*

2017 Red Edge **Degree** Shiraz *[Heathcote, Vic]*

#### **Choose 1 Dessert Wine**

2017 Giovanni Viberti **Moscato d'Asti** DOCG *[Piedmont, Italy]*

2016 De Bortoli **Botrytis Semillon** by Florence Broadhurst *[Riverina, NSW]*

We do allow **BYO bottled wine** with a **corkage charge of \$30 per bottle brought on the premises**



## Upgrades

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### Champagne Upgrade

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

NV Piper Heidsieck Brut	\$12pp
NV Billecart-Salmon Brut Reserve	\$16pp

**Cocktails** - Served by the dozen - \$198 [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.

**Classic Negroni**

Campari, Antica Formula Vermouth, Four Pillars Gin

**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.

**Espresso-chocolate Martini** [Our 'After Dinner' speciality]

Vodka, Kahlua, dark crème de cacao, espresso.



## Extras

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**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

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### 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

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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.