



# FUNCTIONS AND EVENTS





*Create the perfect package, tailored to suit your needs.  
The Veneto Club is committed to making your event  
perfect.*

*Whatever the size or type of event, our function and  
catering teams are always at your service.*

*Our premium catering service can be tailored to meet  
individual requirements and dietary needs from modest  
numbers to large events*

# FUNCTION ROOMS

## GONDOLA ROOM

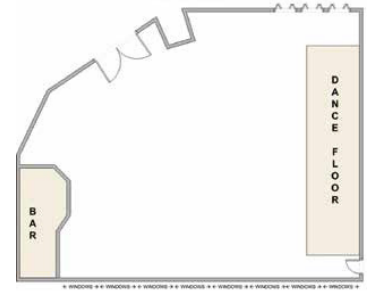
The Gondola Room is located on the first floor, catering for up to 55 guests cabaret style and up to 80 theatre style. This room is the perfect room for cocktail parties, smaller corporate functions and conferences.

### ROOM HIRE

Half day (4 hours) \$300.00

### CAPACITY

Cocktail 120 guests, Banquet 80 guests



## RIALTO ROOM

The Rialto Room is located on the first floor, catering for up to 150 guests cabaret style and 180 theatre style. The Rialto Room is ideal for medium-size wedding receptions, larger birthdays, anniversaries and cocktail functions

### ROOM HIRE

Half day (4 hours) \$400.00

### CAPACITY

Cocktail 200 guests, Banquet 150 guests



## SALA VENEZIA

Sala Venezia is our largest function space. It is located on the second floor, catering for up to 400 guests cabaret style and 600 theatre style.

Sala Venezia's flexible floor configuration will suit a variety of uses including trade shows, gala dinners, presentation nights and large conferences.

### ROOM HIRE

Half day (4 hours) \$500.00

### CAPACITY

Cocktail 600 guests, Banquet 400 guests



### Hire of all rooms includes:

- Room Hire
- Fully equipped bar
- Dance floor
- Audio-visual equipment
- Data projector
- Screen
- Hand held microphone
- In-built sound system





# SAN MARCO PLATED MENU

2 course - \$48 per person

3 course - \$56 per person

4 course - \$65 per person

Prices are for 1 selection per course.

Additional selection available at \$3.50 per person

## Primi (Entrée)

Antipasto di Salumi: *Cured salami, crispy crostini & rocket pepperonata salad*

Arancini Napoli: *Napoli & smoked scarmozza rice balls, aioli, rocket & shaved parmesan salad V*

Salmone Affumicato: *Smoked salmon with dill cream cheese, potato, capers & white wine vinegar salad GF*

Antipasto Italiano: *Selection of cured meats, olives, marinated vegetables and bocconcini with grissini*

## Pasta

Rigatoni alla Norma: *Eggplant, olive and Napoli sauce with fresh ricotta V*

Tortellini al Gorgonzola: *Cheese filled pasta in creamy gorgonzola and baby spinach sauce V*

Penne Bolognese: *House made mince meat ragù*

Risotto Salsiccia: *Pork sausage, saffron mascarpone cheese, peas & rocket GF*

Gnocchi al Pomodoro: *House made potato gnocchi with chunky Napoli sauce and shaved parmesan cheese V*

## Secondi (Main)

*All mains are served with seasonal vegetables*

Cotoletta di Vitello o Pollo: *Chicken or veal coated in breadcrumbs, parmesan cheese and Italian parsley*

Porchetta: *Italian spiced roast pork loin GF*

Guancia: *Braised ox cheek with red wine reduction*

Scaloppine di Vitello: *Veal escalopes with mushroom Sauce*

Filetto di Salmone: *Grilled salmon fillet with Salmoriglio GF*

Pollo Arrosto: *Roasted frenched chicken breast with porcini cream sauce*

## Dolce (Dessert)

Panna Cotta: *with berry coulis, macaron & fairy floss*

Mousse al Cioccolato: *Chocolate mouse tart with fresh strawberries & raspberry coulis*

Cannoli con crema Pasticcera: *Mini cannoli with vanilla custard*

Cheesecake al Limone: *Lemon cheesecake on almond crumble, berry coulis, macaron & fairy floss*





# VERONA PLATED MENU

2 course - \$65 per person

3 course - \$90 per person

4 course - \$110 per person

Prices are for 1 selection per course.

Additional selection available at \$3.50 per person

## Primi (Entrée)

*Pancetta Arrosto: Crispy Pork Belly on Parsnip Puree with a fennel, orange and micro herb salad GF*

*Insalata di Gamberi: Whole Queensland prawns, squid ink aioli and herb salad GF*

*Sfogliata di Radicchio: Puff pastry parcel with radicchio & gorgonzola cream sauce V*

*Antipasto Veneto: San Daniele prosciutto, buffalo mozzarella, cherry tomatoes, truffle oil and pane carasaul*

*Petto D'Anatra con grappa: Grappa cured Duck Breast on mixed grain salad & Vincotto*

## Pasta

*Lasagna di Casa: With boiled egg, ham and béchamel*

*Rigatoni con Ragù D' Anatra: Tube pasta with duck & mushroom ragù*

*Risotto ai Funghi Porcini: Carnaroli rice with porcini mushrooms drizzled with truffle oil GF*

*Gnocchi Osso Buco: House-made potato gnocchi with beef shin & pea ragù*

*Risotto Pescatore: Seafood risotto, Napoli & fresh herbs GF*

*Cannelloni: Tube pasta filled with spinach and ricotta, finished with Napoli sauce & fresh mozzarella cheese V*

## Secondi (Main)

*Galletto alla Griglia: Boned Spatchcock with wilted wild mushrooms, potato gratin & jus gras GF*

*Filetto di Manzo: 220g eye fillet medallion wrapped with pancetta served on pumpkin puree, Kipfler potato mash, micro chervil and medley tomato salsa drizzled with port jus GF*

*Filetto di Pesce: Ocean trout fillet on pumpkin mash potato, caper butter, micro herb & pickled onion salad GF*

*Carre di Agnello: Three point lamb rack, pea puree, warm barley, goats cheese & vegetable salad*

## Dolce (Dessert)

*Tiramisù: Classic house-made tiramisù with coffee, marsala and mascarpone*

*Semi Freddo alla grappa: Grappa parfait rolled in feuillantine, on chocolate soil and mixed berry coulis*

*Crostata di Cioccolato: Chocolate ganache tart, raspberries, micro lemon balm & Chantilly cream*

*Cannoli alla Ricotta: Ricotta & candied fruit filled cannoli on pistachio crumble*

*Torta al cioccolato: Soft centred warm chocolate cake, almond ice cream & almond crumble drizzled with extra virgin olive oil*

# CHILDREN'S PLATED MENU

2 course - \$16 per person

3 course - \$20 per person

Prices are for 1 selection per course.

## Primi (Entrée)

Penne: *with Napoli or Bolognese sauce*

Gnocchi: *with Napoli or Bolognese sauce*

## Secondi (Main)

Chicken Nuggets: *served with hot chips*

Chicken Schnitzel: *served with hot chips*

Battered Fish Fillets: *served with hot chips*

## Dolce (Dessert)

Vanilla Ice Cream: *served with chocolate topping GF*

Frog in a Pond: *milk chocolate frog with jelly GF*

Fresh Fruit Salad: *served with vanilla ice cream GF*

\* 4 to 12 years

\* 3 years and under no charge

# ADDITIONAL ITEMS

Share bowl of vegetables, roast potatoes or garden salad

\$20.00ea

Share Italian antipasti

\$9.50pp

Cured meats, olives, marinated vegetables and bocconcini

Share antipasti di mare platters

\$15.00pp

Smoked salmon, poached prawns, oysters and lemon aioli

Share cheese platters

\$13.00pp

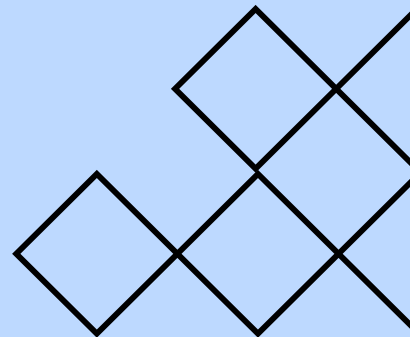
Local and imported cheese with crackers and grissini

# TAILORED PACKAGES

Design your own menu in consultation with our chef. Our dedicated events team will guide you through the planning process and ensure every detail is customised to each individual taste.







# PLATTER MENU

Frutti di Mare: <i>Fresh prawns, natural oysters, smoked salmon, smoked trout, marinated mussels and seafood salad with cocktail sauce and lemon</i>	\$150.00
Sale e Pepe Calamari: <i>Salt and pepper calamari</i>	\$95.00
Tempura Prawns	\$95.00
Formaggi: <i>Selection of local and imported cheeses with crackers and grissini V</i>	\$95.00
Italian Antipasto: <i>Selection of cured meats, olives, marinated vegetables and bocconcini with grissini</i>	\$95.00
Prawn Skewers	\$95.00
Fruit Platter: <i>Sliced assorted seasonal fruit</i>	\$90.00
Meatballs in Napoli Sauce	\$90.00
Sandwich Platter: <i>Assorted fillings</i>	\$85.00
Gourmet Mini Pies: <i>Assorted fillings</i>	\$85.00
Mini Panini: <i>Assorted fillings</i>	\$85.00
Arancini Balls	\$80.00
Chicken Skewers	\$80.00
Honey Roasted Chicken Drumettes	\$80.00
Sliders: <i>Choice of beef or chicken mini burgers</i>	\$80.00
Pastizzi: <i>Spinach and ricotta filled pastry V</i>	\$80.00
Party Pies	\$75.00
Sausage Rolls	\$75.00
Pizza: <i>Your choice of margherita, capricciosa, vegetarian or assorted</i>	\$70.00
Pasta: <i>Your choice of penne, tortellini, gnocchi, casarecce or rigatoni with Napoli, Bolognese, carbonara, amatriciana or creamy mushroom sauce</i>	\$70.00
Polenta Chips with aioli V	\$60.00
Caprese Salad: <i>Tomato, basil and mozzarella V</i>	\$25.00
Garden Salad V	\$20.00
Bowl of Chips V	\$20.00

## **DESSERT PLATTERS**

Mini Cannoli	\$70.00
Mini Chocolate Tarts	\$60.00
Mini Doughnuts	\$60.00
Shortbread Biscuits	\$35.00

## **GRAZING TABLE**

Cold Selection: <i>Prosciutto, variety of salami, ham, mortadella, pickled vegetables, olives, assortment of bread &amp; an assortment of cheese</i>	\$35pp
Hot selection: <i>Arancini, salt &amp; pepper calamari, sausage rolls, sliders &amp; polenta chips</i>	\$50pp



# COCKTAIL MENU

SELECTION OF 5 ITEMS \$32 per person

SELECTION OF 7 ITEMS \$39 per person

Fregola Salad

Fregola & Prawn Salad

Choice of Pasta

- Gnocchi
- Penne
- Tortellini

Choice of Sauce

- Napoli
- Bolognese
- Creamy Mushroom

Choice of Sliders:

- Beef, cheese, tomato, lettuce, tomato sauce
- Chicken, cheese, mayonnaise, lettuce
- Prawn, cucumber, dill aioli, chard

Meatball in Napoli Sauce

Arancini with Aioli

Mini Italian Antipasto

Salt and Pepper Calamari on Spinach Leaves

Bocconcini Leaf Involtoni on Olive Bread

Assorted Crostini

Smoked Salmon Rosette on Goats Cheese Crostini

Beef Involtoni with Horseradish Whip & Pepporonata Puree

Pulled Lamb with Rocket & Gorgonzola Salad

Caprese Salad Skewer & Pesto

Black Rice & Avocado Salad

Mini Polenta Chips & Olive Tapenade



# ADDITIONAL INFORMATION

## CAKEAGE

Cakeage including side plates, cake knife for customers to cut \$30 per cake

Occasion Cake Service cut and served by Veneto Club \$1.50 per person

## TABLE DECOR

All tables for seated events are set with white tablecloths, white linen napkins and table numbers

### OPTIONAL EXTRAS -

Fishbowl vases with pink or white peonies - \$15

Candelabras with white pillar candles. - \$10

Underlays - Price on application

Table runners - Price on application

White or black chair covers with your choice of coloured sash - \$4.50 per chair

## DECORATIONS

The room may be decorated on the day of the event, provided there are no prior bookings in that room. Nothing is to be nailed, screwed or taped to any wall or other building surface or attached to any part of the club's fittings and all decorations must be removed after the event.

Please note: Confetti or confetti-filled balloons are not permitted. See Terms & Conditions

## ENTERTAINMENT

You are welcome to arrange your own entertainment however the venue requests that all details be advised prior to your function to ensure compliance with terms & conditions.

## DIETARY REQUIREMENTS

We will make every effort to cater for any guests with special dietary requirements.

Any additional requests on the day or for a platter menu will incur a \$30 per person charge. Whilst we will endeavour to take all precautions necessary, please note, we are NOT a nut-free, gluten-free, or allergen-free venue. The decision to consume a meal therefore remains the responsibility of the diner.

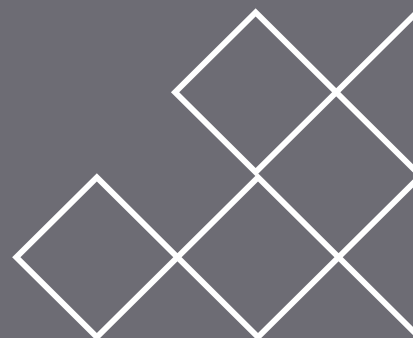






# BISTRO PRIVATE DINING

The Bistro Private Dining area is an elevated space adjacent to our award winning contemporary family Bistro. Open every day for lunch between 11:30am and 2:30pm and dinner from 5:30pm. Our menu showcases traditional Veneto dishes alongside other delicious favourites. You could choose a-la-carte or experience a selection of Chef's signature dishes including mixed entrees and/or three course degustation menu. It is ideal for intimate functions or corporate gatherings of up to 20 people and includes full a-la-carte waiter service.







# FUNCTIONS AND EVENTS

## GET IN TOUCH

191 Bulleen Road, Bulleen, VIC, 3105  
(03) 9850 7111  
[www.venetoclubmelbourne.com.au](http://www.venetoclubmelbourne.com.au)  
[functions@venetoclub.com](mailto:functions@venetoclub.com)

