

OLIVETO

RISTORANTE E BAR

GROUP BOOKINGS

FUNCTION INFORMATION PACK

We are delighted to be considered as a possible venue for your function and we thank you for your enquiry.

Oliveto is a beautiful waterside location overlooking Brays Bay Reserve, ideal location for an intimate birthday dinner to a large scale corporate function. We look forward to the opportunity in assisting you with designing an event to suit your needs.

Following are current menu options for your perusal. Please note food & beverage options are subject to seasonal changes & availability.

For any enquiries regarding function planning at Oliveto please contact our Functions Coordinator on 02 8765 0006 or Email at enquiries@oliveto.com.au

THANK YOU

A - 443 Concord Road, Rhodes NSW, 2138
P - +61 02 8765 0006
E - enquiries@oliveto.com.au
W - www.oliveto.com.au
IG - @olivetoristorante



PREMIUM MENU

2 COURSE PLATTER MENU \$75PP

MENU

On Arrival

House made Italian bread, extra virgin olive oil, balsamic vinegar

Primi (Platters)

Assorted Italian cold meats, Italian cheeses, olives, marinated eggplant
Fried baby calamari, semi-dried tomatoes, chilli, basil

Secondi (Platters)

Linguine with prawns, cherry tomatoes, garlic & extra virgin olive oil
Risotto mixed mushroom, shaved parmesan, truffle oil (GF) (V)
Penne, Italian sausage, basil, olives & tomato

Contorni

Rocket & parmesan salad (included)

Additional Extras

Shoe string chips + \$12 per serving

Potato & garlic mash + \$12 per serving

Roasted potatoes, garlic, rosemary + \$14 per serving

Radicchio, witlof, fennel, pecorino, capers, white balsamic + \$24 per serving

Greens, aglio, olio + \$14 per serving

Dolci

(Choice of 3 for 15 people or Alternate meals
if your group is greater than 15 people)

Plus \$15 per person

Vanilla panna cotta with berry coulis (GF)

Mini pavlova, cream & seasonal fruit (GF)

Tiramisu with bitter sweet chocolate

Apple sfogliata, vanilla gelato, butterscotch

Trio of sorbeto & gelato (GF)

Additional

Fruit Platters \$55 (serves approx. 6 people)



PLATINUM MENU

2 COURSES (PRIMI & SECONDI) \$85PP

FOR GROUPS GREATER THAN 15 PLEASE SELECT 2 OPTIONS FROM EACH COURSE FOR ALTERNATIVE MEALS

MENU

On Arrival

House made Italian bread, extra virgin olive oil, balsamic vinegar

Primi

(Choice of 4 if less than 15 people or Alternate Meals if greater than 15 people)

Tomato, buffalo mozzarella, basil & olive oil (V), (GF)

1/2 Doz. Sydney Rock oysters, eschallots, red wine vinaigrette (GF)

Beef carpaccio, pecorino, watercress, capers, horseradish, grissini

Fried calamari, semi-dried tomatoes, chilli, basil

Linguine, prawns, cherry tomatoes, garlic & extra virgin olive oil

Risotto mixed mushroom, shaved parmesan, truffle oil (V), (GF)

Penne, Italian sausage, basil, olives & tomato

Secondi

(Choice or Alternate Meals if greater than 15 people)

Barramundi fillet, smoked eggplant puree, sautéed spinach, baby carrots (GF)

Beef eye fillet, parsnip puree, chicory, porcini mushroom jus

Chicken breast fillet, fregola, shallots, spinach, red peppers

Rocket & parmesan salad (included)

Additional Extras

Shoe string chips + \$12 per serving

Potato & garlic mash + \$12 per serving

Roasted potatoes, garlic, rosemary + \$14 per serving

Radicchio, witlof, fennel, pecorino, capers, white balsamic \$24 per serving

Greens, aglio, olio + \$14 per serving

Dolci

(Choice of 3 for 15 people or Alternate meals if your group is greater than 15 people)

Plus \$15 per person

Vanilla panna cotta with berry coulis (GF)

Mini pavlova, cream & seasonal fruit (GF)

Tiramisu with bitter sweet chocolate

Apple sfogliata, vanilla gelato, butterscotch

Trio of sorbeto & gelato (GF)

Fruit Platters \$55 (serves approx. 6 people)



DELUXE MENU

2 COURSES (PRIMI PLATTERS & SECONDI) \$95PP
FOR GROUPS GREATER THAN 15 PLEASE SELECT 2 OPTIONS FROM THE SECONDI
COURSE FOR ALTERNATIVE MEALS

MENU

On Arrival

House made Italian bread, extra virgin olive oil, balsamic vinegar

Primi (All platters listed below are included in this meal)

Sydney Rock oysters, red wine vinaigrette (GF)

Crab & zucchini fritters, lemon aioli

Fried baby calamari, semi-dried tomatoes, chilli, basil

Tomato, buffalo mozzarella, basil & olive oil (V), (GF)

Beef carpaccio, pecorino, watercress, capers, horseradish, grissini

Secondi (Choice or Alternate)

Barramundi fillet, smoked eggplant puree, sautéed spinach, baby carrots (GF)

Beef eye fillet, parsnip puree, chicory, porcini mushroom jus

Chicken breast fillet, fregola, shallots, spinach, red peppers

Contorni

Rocket & parmesan salad (included)

Additional Extras

Shoe string chips + \$12 per serving

Potato & garlic mash + \$12 per serving

Roasted potatoes, garlic, rosemary + \$14 per serving

Radicchio, witlof, fennel, pecorino, capers, white balsamic + \$24 per serving

Greens, aglio, olio + \$14 per serving

Dolci

(Choice of 3 for 15 people or Alternate meals if your group is
greater than 15 people)

Plus \$15 per person

Vanilla panna cotta with berry coulis (GF)

Mini pavlova, cream & seasonal fruit (GF)

Tiramisu with bitter sweet chocolate

Apple sfogliata, vanilla gelato, butterscotch

Trio of sorbeto & gelato (GF)



3 COURSE PLATTER MENU

\$135PP

On Arrival

Oliveto house-made bread, extra virgin olive oil, balsamic vinegar

Primi - Platters

Tomato, buffalo mozzarella, basil & olive oil (v) (gf)

Yellow fin tuna carpaccio, chilli, soy sauce, extra virgin olive oil

Fried calamari, semi-dried tomatoes, chilli, basil

King prawns alla diavola, tomato & chilli (nf) (gf) (df)

Pasta- Platters

Spaghetti, blue swimmer crab, cherry tomatoes, zucchini, chilli (nf) (df)

Fettuccine, beef short rib ragu, pecorino (nf)

Secondi- Platters

Porchetta, fennel, peach, apricot (nf) (gf) (df)

800g Portoro 100 day grain finished MBS+4 T-Bone (NSW) (nf) (gf)

served with a selection of mustards

Snapper fillets, eggplant, zucchini, cherry tomatoes & parsley

Contorni

Rocket & parmesan salad

Shoe string chips

+ Dolci Course \$15PP

Pick 2 for alternate meals

Mini pavlova, cream & seasonal fruit (GF)

Tiramisu, bitter sweet chocolate

Trio of sorbeto & gelato (GF)

All group bookings incur a 10% service charge to your final bill on the day

ENTRÉE UPGRADES

PLATTERS FOR THE TABLE

Cold Seafood Platter \$40 per person

Peeled fresh prawns (2ea), Sydney Rock oysters, red wine vinaigrette (2ea),
Smoked salmon with capers, red onion & lemon,
Grilled octopus salad, potatoes, green olives, capers

Focaccia \$13 each

(Serves approx. 4 pp)

Antipasto Platter \$12 per person

Assorted Italian cold meats, Italian cheeses, olives, marinated vegetables

Gaberi Grigliati \$160 per platter

Grilled king prawns (18 units)

Calamari Fritti \$85 per platter

Fried baby calamari, semi-dried tomatoes, chili, basil, garlic (Serves approx. 4-5 people)

Ostriche \$6 per oyster

Sydney rock oysters

Carpaccio Di Tonno \$32 per serving

Yellow fin tuna carpaccio, chili, extra virgin olive oil (Serves 4 people)

Beef Carpaccio \$27 per serving

Beef carpaccio, pecorino, watercress, capers, horseradish, grissini (Serves 4 people)

Fiori di Zucca Ripieni in Pastella (Seasonal) \$8 per person

Fried zucchini flowers filled with mozzarella, goat cheese & provolone, chilli salsa (1 per person)

Fritelle Di Granchio \$7 per person

Crab & zucchini fritters, lemon aioli

Polpi Grigliati \$95 per platter

Grilled octopus salad, potatoes, green olives, capers

Pasta Platters \$20 per person

(To be served as an additional course)

Linguine with prawns, cherry tomatoes, garlic & extra virgin olive oil

Risotto mixed mushroom, shaved parmesan, truffle oil (GF) (V)

Penne, Italian sausage, basil, olives & tomato

Fruit Platter \$55 per platter

(serves approx. 6 people)

CHILDREN'S MENU

\$50 PER CHILD - AGES 12 & UNDER

Primi

Penne, tomato, basil

Secondi

Chicken Schnitzel & chips

Dolci

Vanilla bean gelato with chocolate sauce

BEVERAGES

Additional \$5 per child

Soft drinks and juice



PRIVATE DINING ROOM



Seating for 12 to 24 guests

AVAILABLE FROM TUESDAY TO SATURDAY (LUNCH OR DINNER)

Features:

Our private dining area has been designed to create a space that's open and discrete, ideal for private events and celebrations.

Book in advance for sit down parties of 12 to 24 people.

The space has a \$2,000 minimum spend (no room hire).

Available from Tuesday to Friday (Lunch or Dinner)

Service Charge:

For all group bookings a 10% service charge will be added to the final bill



BEVERAGE PACKAGE

STANDARD DRINKS PACKAGE

\$40PP 3 HOUR PACKAGE

3 hour package includes:

NV Prosecco, Italy

Menabrea, Pure Blonde & Cascade Light

Red & white wine:

Oxford landing Sauvignon Blanc, SA

Oxford Landing Marty's Block, Shiraz Cabernet, SA

Soft drinks, Mineral water & juices

Tea & coffee

* Plus \$10PP Extend to 4 Hr Package

PREMIUM DRINKS PACKAGE

\$50PP 3 HOUR PACKAGE

3 hour package includes:

NV Villa Chiopris Prosecco, Veneto, Italy

Menabrea, Pure Blonde & Cascade Light

Additional - please select 2 more beer options from our wine list

Red & White wine:

2021 Farina Le Pezze Pinot Grigio, Veneto, Italy

2015 Lisa McGuigan Maximus Shiraz, Mudgee NSW

Tea & coffee

Soft drinks, Mineral water & juices

* Plus \$10PP Extend to 4 Hr Package

ALTERNATIVE DRINKS OPTION

Beverages to be charged on consumption basis

Please download our wine list from our website in order to pre-select your wine options for your function.

NB: All wine selections subject to availability.



CAKE

Celebratory cakes are available on request and need to be ordered
3 working days prior to the booking date.

Oliveto can make you the following cakes:

Barry Cacao chocolate & hazelnut mousse cake

Tiramisu Cake

Pavlova - Italian meringue, fresh cream & fruit (GF)

Mascarpone strawberry cake

Continental cake

Cost per person is \$16.50;

Minimum

no. of guests required is 6 people.

Please download our cake order form and return to us via email at
enquiries@oliveto.com.au or in person.

BYO CAKES

Should you wish to supply your own cake please advise us prior to your function.
If the cake is a replacement to dessert, a cakeage charge of **\$5 pp** applies for
plating and service. Should you wish to add a scoop of gelato to your cake the
total charge is **\$8.50 pp**.

If the cake is served in addition to dessert, and served in finger slices on platters
the cakeage fee can be waived.

Please note we are unable to store cakes prior to the day of your function.

THIRD PARTY SUPPLIERS

To assist you with our event, we have compiled a list of third party suppliers. We are able to arrange this for you, or our suppliers would be glad to hear from you directly.

Photography
Vanessa Verchiani
@foto_vanessa
E: Vanessa.verchiani@gmail.com
PH: 0414 839 046

For any enquiries regarding function planning at Oliveto please contact our Functions Coordinator on 02 8765 0006 or Email at enquiries@oliveto.com.au.



FUNCTION/GROUP BOOKING FORM

Function Details

Booking Name: _____

Contact Name: _____

Contact Number: _____

Email: _____

Date of Function/ Group Booking: / /

Type of Function: _____

Time of Booking: _____

Number of Guests (Final numbers must be confirmed 48 HRS prior):

No. of Adults: _____ No. of Kids: _____

Menu Selection: \$

Menu Extras:

Drinks:

Minimum Spend (if Applicable) for exclusive use:

NOTE: A deposit of \$20pp min is required to secure all bookings for functions & group bookings

I have read and agree to all terms and condition

Signature: _____

Date: _____

All group bookings will incur a 10% service fee surcharge, this will be added to your final bill on the day

Deposit Remittance Details

Cash Amount: \$

Cheque Amount: \$

Cheque Number: _____

Electronic funds transfer

Amount: \$

EFT Reference:

Account name Cocomil Pty Ltd

BSB: 032 184

Account Number: 181 921

NOTE: Please ensure you reference direct credit payments with the name your bookings will be made in and email a receipt of payment to your Event Manager

Credit card Payment: (All credit cards incur 1.5% surcharge)

Amount: \$

Card Type MasterCard Visa Amex Diners

Card #

Name on Card _____

Expirey Date /

Signature _____

Office Use Only
Progress Payment
Due Date
Final Progress Payment
Due Date

TERMS & CONDITIONS

Bookings

To make a booking, the correct deposit must be paid to Oliveto Ristorante & Bar, at time of booking with a completed and signed Function Group Booking Form. Tentative reservations will only be held for 7 days, Oliveto has the right to cancel your reservation should this signed terms & conditions page not be received in this time. All changes can only be done directly with the Function Coordinator between the hours of 9AM-5PM Monday to Friday.

Deposits

\$20.00 per person (including children) is required to be paid as deposit upon booking your function date, this deposit is deducted from your final bill on the day.

Payment

The outstanding balance of your function is to be settled on the day of your function, Oliveto does not offer account facilities.

Final Numbers

Guaranteed numbers are required 48 hours prior to your function. Charges will apply to the guaranteed minimum number, or the final head count, which ever is greater.

Delivery & Collecton of Goods

Oliveto Ristorante will only accept delivery of goods on the day of the function unless prior arrangements have ben made.

Decorations

We are happy to accept prior delivery & placement of your items for your function such as place card & bombonniere. Anything else is the responsibility of the host to ensure they are placed for the start of the function. Items left must be collected at the conclusion of the event. Oliveto will not accept responsibility for items remaining on the premises. No decorations will be accepted that can be deemed offensive by other diners. Decorations must also be approved by our function team and all 3rd party supplier contact details must be provided.

Hours

Standard duration for functions is 4 hours. If your booking is at lunch all guests must be vacated by 4PM- 4.30PM. All dinner functions must conclude by 11.30PM unless prior arrangements have been made with the functions manager.

Damages

The client is financially liable for any damage to the restaurant property, fixtures or fittings or to any parties that have been affected by damages whether sustained by their actions or through the action of their guests. Nothing is to be nailed, screwed to the walls, doors or other surfaces which are part of the restaurant.

All group bookings incur a non-discretionary 10% service surcharge, which is applied to your final bill on the day

Cancellations

A deposit is required to secure your booking, this deposit is nonrefundable.

Postponing or transferring an event date with more than 12 weeks' notice will not incur additional costs, and all monies paid will be transferred to your new date.

Any cancellation under 12 weeks of the event, forfeit 100% of all monies paid.

COVID-19 Clause: Should any government restrictions be enforced that limit, restrict or require you to cancel your event, or in the event of a lockdown at our venue your function will be transferred, without penalties, to the next available date of your choice.

Otherwise, the paid event funds will be transferred as a credit towards a future event.

Cleared Funds

Bank cheque or personal cheque payable to Cocomil Pty Ltd, will be accepted as payment for events where the funds are cleared 10 days prior to the date of the event.

Credit Card Surcharge

Please note all credit cards incur 1.5% surcharge

Responsible Service of Alcohol

Oliveto is committed to the responsible service of alcohol, intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from the premises.

Public Holiday Surcharge

An additional 10% per person surcharge is applicable for all days gazetted by the Government as a public holiday.

Insurance & public Liability

Oliveto Ristorante & Bar accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant prior to, during or after a function.

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