

# OLIVETO

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## RISTORANTE E BAR

## 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](mailto:enquiries@oliveto.com.au).

Thank you

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## Function Menus

### Menu 1

**2 courses - \$65 per person (Primi & Secondi)**

**3 courses - \$75 per person (Primi, Secondi & Dolci)**

**A set menu is required for groups of 12 or more**

**For groups of 25 or more, courses must be served as alternate meals on the day**

#### ON ARRIVAL

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

#### PRIMI

##### **Choice or Alternate**

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

Sydney rock oysters, eschallots, red wine vinaigrette (GF)

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

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

Penne, Italian sausage, basil, olives & tomato

#### 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

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

#### CONTORNI

Rocket & parmesan salad

#### DOLCI

##### **Choice or Alternate**

Vanilla panna cotta with berry coulis (GF)

Tiramisu with bitter sweet chocolate

Trio of sorbeto & gelato (GF)

#### **SERVICE CHARGE**

**For all group bookings, a 10% service charge is added to the final bill.**

**Please note the service charge is not included in the minimum spend if it's a private function**

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## Menu 2

**2 courses - \$80 per person (Primi & Secondi)**

**3 courses - \$90 per person (Primi, Secondi & Dolce)**

### ON ARRIVAL

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

### PRIMI

#### **Platters**

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)

Roman sausages, radicchio, artichokes, black olives (GF)

### SECONDI

#### **Alternate (pick 2 options)**

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

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

### CONTORNI

Rocket & parmesan salad

### DOLCI

#### **Alternate (pick 2 options)**

Vanilla panna cotta with berry coulis (GF)

Tiramisu with bitter sweet chocolate

Trio of sorbeto & gelato (GF)

#### **SERVICE CHARGE**

***For all group bookings, a 10% service charge is added to the final bill .***

***Please note the service charge is not included in the minimum spend if it's a private function***

## Optional Entrée Extras

### COLD SEAFOOD PLATTER

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

**\$30 per person**

### ANTIPASTO PLATTERS

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

**\$10 per person**

### GAMBERI GRIGLIATI

Grilled king prawns

**\$150 per platter (18 units)**

### CALAMARETTI FRITTI

Fried baby calamari, semi-dried tomatoes, chili, basil, garlic

**\$85 per platter (serves approximately 4-5 people)**

### OSTRICHE

Sydney rock oysters

**\$4 (1 per person)**

### CARPACCIO DI TONNO

Yellow fin tuna carpaccio, chili, extra virgin olive oil

**\$5 per person (1 per person)**

### FIORI DI ZUCCA RIPIENI IN PASTELLI (SEASONAL)

Fried zucchini flowers filled with mozzarella, goat cheese & provolone, chilli salsa

**\$5 per person (1 per person)**

### FRITTELLE DI GRANCHIO

Crab & zucchini fritters, lemon aioli

**\$5 per person (1 per person)**

### POLPI GRIGLIATI

Grilled octopus salad, potatoes, green olives, capers

**\$85 per platter**

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## Optional Entrée Extras

To be served as an additional course

### PASTA 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

**\$15 per person**

### FRUIT PLATTER

**\$45 per platter**

**(serves approx. 6 people)**

## Beverages

### STANDARD DRINKS PACKAGES

**\$35 per person**

4 hour package includes:

NV Cielo Prosecco, Italy

Menabrea, Pure Blonde & Cascade Light

Soft drinks, Mineral water & juices

Red & white wine:

2014 Trout Bay Sauvignon Blanc, Marlborough NZ

2016 Oxford Landing Marty's Block, Shiraz Cabernet, SA

Tea & coffee

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## **PREMIUM DRINKS PACKAGES**

### **\$45 per person**

4 hours package includes:

NV Carpene Malvolti Prosecco, Veneto, Italy

Menabrea, Pure Blonde & Cascade Light

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

Soft drinks, Mineral water & juices

Red & White wine

2017 Corte Giara Pinot Grigio, Veneto, Italy

2015 Lisa McGuigan Maximus Shiraz, Mudgee NSW

Tea & coffee

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## **All 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.

## Children's Menu

INCLUDES SOFT DRINKS & JUICES

**\$35 per child (12 years & under)**

PRIMI

Penne napolitana

SECONDI

Chicken Schnitzel & chips

DOLCI

Vanilla bean gelato with chocolate sauce

## Cakes

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

Oliveto can make you the following cakes:

- Callebaut chocolate cake
- Tiramisu Cake
- Mascarpone strawberry cake (GF)
- Orange cake with pistachios (GF)
- Pavlova - Italian meringue, fresh cream & fruit
- Croquembouche (2pc per person)- Minimum number of 10 persons

Cost per person is \$12.50; we also serve your cake with a scoop of vanilla gelato.

Minimum no. of guests required is for four people.

Please download or cake booking form and return to us by fax or email on 02 8765 0056 or [enquiries@oliveto.com.au](mailto:enquiries@oliveto.com.au).

### **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 \$3.50 per person applies for plating and service.

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.



## Oliveto Private Dining Room

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 Saturday (Lunch or Dinner)

### **SERVICE CHARGE**

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

## 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.

### **Audio Visual**

Your Weddings Co.  
Mel Como

Ph. 0419 016 326

### **Photography**

Vanessa Verchiani  
Instagram @foto\_vanessa

Ph. 0414 839 046

Email: [Vanessa.verchiani@gmail.com](mailto:Vanessa.verchiani@gmail.com)