

MARTINI RISTORANTE



Festive Function Packages

Martini Ristorante is an authentic Italian restaurant that offers a fine dining experience in the cosmopolitan center of Norwood, South Australia.

Martini Ristorante is the result of years of hard work by Executive Chef/Proprietor Larry Piscioneri and his passionate team. Together, they have created a restaurant that provides authentic Italian flavors to delight all palates.

A beautiful setting for any occasion, that promises a terrific assortment of Italian food with attentive service. Our menu uses local South Australian seasonal produce and the finest imported ingredients.

Come and experience our state of the art private function room, perfect for any occasion.

The Function Room is adjacent to the A la Carte restaurant & is completely separate. You will be privileged to your own private bar with waiting staff dedicated to servicing your every need.

The Martini Function Room can cater for 75 people with sit down service or up to 110 people for a stand up cocktail style event.

The Function Room is filled with modern AV features ranging from stereo, iPod, wireless microphone, DVD player & projector with computer inputs for your convenience.

Our A la Carte dining room is also available for hire upon application. It caters for 70 people sit down & up to 100 standing.

We look forward to working closely with you to design a tailor made package to suit your needs.



Christmas Packages 2018

MARTINI
RISTORANTE

Standard Package

To Start: shared

Housemade ciabatta with olives,
Pecorino cheese & pork & fennel salsiccia

Zucchini, leek & mozzarella arancini

Arrosticini; grilled lamb skewers with smoked
Eggplant & lemon parsley oil

House smoked Atlantic salmon with
Witlof, radish, orange & arugula

Main Course: Choice of 3 items

Fish of the day

Tagliata; grilled flank steak with rocket,
Parmesan & aged balsamic

Cotoletta; Parmesan crumbed pork fillet with
Salad of roma tomatoes, fiore di latte,
Basil & Spanish onions

Dessert:

Zeppole with vanilla cream
& berry compote

\$65p/p



Package Additions

Sides \$3p/p per item

patate - white truffle, parmesan, potato mash with porcini salt

zucchini – zucchini ribbons, aocado, pine nuts, onion, mint, lemon

rucola – apple, celery, snow pea tendrils, lemon, evo

sedano – cavolo nero, garlic, pancetta, chilli

Drink Packages

Further options available on request

Standard Package

\$35p/p for three hours

Wines

Fox Gordon Sauvignon Blanc

Fantini Pecorino

Fantini Montepulciano

Bugalugs Shiraz

Beers

Peroni

Boags Premium

Cascade Light

other

Coke, Coke Zero,

Lemonade, Orange Juice

Drink Packages



Premium Package

\$50p/p for three hours

Wines

Vaporetto Prosecco
Shaw & Smith Sauvignon Blanc
Kris Pinot Grigio
Fiorini Chianti Superiore
Chiantari Nero D'Avola
Hustle & Vine Shiraz

Beers

Peroni
Heineken
Corona
Hahn Premium
Cascade Light
other

Coke, Coke Zero,
Lemonade, Soda Water, Orange Juice
Tea & coffee

Cocktail Party

Details available on request
Please contact our event co-ordinator
events@martiniristorante.com.au



Chef's Table

Italian food is not just about eating. It's about 'gioia della tavola.'

"The joys of the table"

At Martini, we understand & appreciate the synergy that is created when the pleasures of exquisite food & drink are combined with the joys of conversation & intimacy.

We encourage you to try a degustation style of dining, where guests are presented with a series of shared courses, hand chosen by our Chefs to signify the beautiful southern and northern regions of Italy from land to sea.

Executive Chef, Larry Piscioneri, and his team use fresh, seasonal produce, which is locally sourced. This, combined with traditional Italian & modern cooking techniques, adds a unique flair that has become the trademark of Martini.

If you have dined at Martini before or have a favourite dish in mind, we are only too happy to discuss a menu to suit you.

Chefs Table: from \$45-65
example only;

To start

Zucchini, leek & mozzarella arancini
Baked scallops with garlic, chili & EVO
Arrosticini; grilled lamb skewers with smoked
Eggplant & lemon parsley oil

Pasta

Gnocchi with tender veal & tomato ragu
Fettucine with SA blue swimmer crab meat,
chilli, roma tomatoes, garlic & evo

Main course

Tagliata; grilled flank steak with rocket,
Parmesan & aged balsamic

Snapper fillet & calamari fritti with Chef's insalata

Sides; Verdure & Zucchini

Dessert platters

Mini meringues with crema di limoncello,
Banana & chocolate donuts with banana anglaise

Booking Form

Details:

Date:

Contact:

Pax:

Arrival time:

Finishing Time:

Function:

Phone:

Mobile:

Fax:

Email:

Menu: \$ p/p

Package Selection _____

Beverages: Please Tick

Wine:

Beer: on consumption closed

Spirits: on consumption closed

Soft Drinks & Juices: on consumption closed

Water: Bottled Still Bottled Sparkling Filtered Tap

Notes: Please Tick

Location: Function Room Restaurant

Facilities: Projector DVD Microphone Whiteboard Ipod

Menus: To be printed by Martini I will organize

Deliveries:

Dietary Requirements:

Other:

Terms & Conditions

We would like to thank you for deciding to share your function with the team at Martini's. All bookings are considered tentative until such a time as the terms & conditions form is signed and a deposit is received.

Deposit

A deposit of \$500 is to be paid for any booking over 20 people.
A deposit of \$10p/p is to be paid for any booking of 10-20 people.
This deposit will be deducted from your final account.

Cancellation

Any cancellations must be made 14 days prior to your event or your deposit will be deemed non refundable.

Confirmation

Function bookings must be confirmed 7 days prior to the date of your function with the following details complete

- Number of guests
- Menu package choice (including dietary requirements)
- Beverage selection
- Set up or AV requirements
- Table Plan

Final numbers

Your final number of guests must be confirmed to our function coordinator 48 hours prior to your event. If the number reduces after this time or on the day of your event you will be charged the estimated number of guests.

Payment

Full payment of the function is required on the day, less the deposit. If organized prior, invoices can be arranged. There are to be no separate accounts or cash bar. We accept all cards, cash, bank transfer or cheque.

Please note: Sunday functions are catered for a 5 hour period. Further extensions to this are charged at \$100 per hour, unless prior approval from management.

Minimum Spend (only applies for exclusive use of function room)

Minimum spend Monday - \$1,800 for minimum 35pax
Minimum spend Tuesday – Thursday \$1,600 (exclusive use) for minimum 35pax
Minimum spend Friday – Sunday \$3,000 for minimum 40 pax

Please note: If minimum spend is not met on the day, difference will be charged as room hire.

Loss of property & Damage

Organizers are financially responsible for any damage/breakages sustained to Martini Ristorante by the organizer, organizer's guests, invitees, or other persons attending the function. Martini Ristorante will not accept any responsibility for the damage or loss of property left prior to or after the function.

Compliance

It is understood that the organizer will conduct the function in an orderly manner in full compliance with Martini Ristorante regulations and Liquor Licensing Laws. The Management reserves the right to exclude or eject any objectionable persons from Martini Ristorante without liability.

Responsible Service of Alcohol

Martini Ristorante practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Please make sure your guests refrain from drinking alcohol outside of licensed areas i.e.; corridors, toilets, footpaths and doorways.

Audio Visual

Organizers are responsible for any damages/breakages of equipment owned by Martini Ristorante or sub-hired by Martini on behalf of the organizer.

Displays & Signage

Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building.

Cleaning

General Cleaning is included in the cost of your function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred. Confetti & Glitter are not permitted within or outside the establishment.

Closing

Martini Ristorante is licensed until Midnight. Last drinks will be called at the Managers discretion between 11pm & Midnight. Your guests will be asked to vacate the building by this time.

I HAVE READ THE ABOVE TERMS & CONDITIONS AND AGREE THAT THEY FORM PART OF MY CONTRACT WITH MARTINI RISTORANTE

Name :..

Signature:..... Date:.....

Method Of Payment

In order to secure your booking, the booking form, terms & conditions & method of payment form must be signed and emailed, faxed, or posted to:

Event Coordinator
Martini Ristorante
59a The Parade Norwood
SA, 5068

Deposit Amount \$500

Please circle one of the following:

Credit Card Cheque Direct Debit Cash Phone

Final account settlement:

Please circle one of the following:

Credit Card Cheque Direct Debit Cash

Direct Debit:

BANK ACCOUNT DETAILS

Bsb: 105010 **Acc No :** 104897240 **Account Name:** Martini on The Parade Pty Ltd

Please note: a reference must be noted when transferring via EFT, using the date of your function & name or company name. Alternatively, you can email a copy of the EFT receipt on completion of the transaction.

Credit Card Details Visa / Mastercard / Amex

Please let us know if you require an invoice

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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Expiry Date CCV

Name on card: _____

Signed: _____ Date: _____

Office Use Only : Date Received _____ Charged : Yes / No

Optional:

Is this your first event at Martini Ristorante? _____

How did you hear about us? _____