



CLASSICO

Functions
EVENT GUIDE

OCT 2024

380 Lygon Street Carlton VIC 3053 | 03 7034 7066
FUNCTIONS@BRUNETTICLASSICO.COM

BRUNETTICLASSICO.COM

  @BrunettiClassico





*“There’s an atmosphere that you don’t find anywhere else in Australia.
In many years, I have met people coming from every part of the world
and everybody is amazed by our style.”*

CELEBRATE WITH US

Trying to find the perfect function space or a unique venue to host your next event? Brunetti Classico’s private function room in Carlton will ensure your event is unforgettable and enjoyed by all your guests.

Our event space hosts a range of intimate events, including birthday parties and baby showers, through to corporate functions. You can customise the space to suit your needs. Host a sit down dinner with our mouth watering banquet menus or a stand up cocktail party with morish canapés.

For corporate events, we can offer delicious Italian pizza and pasta for intermission or a private board room meeting accompanied with Melbourne’s best tea, coffee and dessert. Brunetti Classico has you covered with our private function room that is perfect for all your event needs.

Our functions co-ordinator will tailor your event to your desired style and budget. Catering for a sit down dinner with a banquet set menu, and cocktail parties with grazing tables or roaming canapes. Alla Carta is also available for small groups.

The hiring of our private function room also includes the use of our AV equipment including 80 inch flat screen TV perfect for slide shows and videos and our sound system.

BRUNETTI CLASSICO

380 LYGON STREET CARLTON VIC 3053 | 03 7034 7066
FUNCTIONS@BRUNETTICLASSICO.COM | BRUNETTICLASSICO.COM

La Dolce Vita

FUNCTION OPTIONS

With a minimum of 6 guests you are welcome to reserve a table inside or outside.
All bookings with 15 or more guests will require a sharing menu.
Enquire now to find out more.

BANQUET TABLE

CAPACITY 14 - 40

La Dolce Vita Function space set up with
1 or 2 long tables

CORPORATE

CAPACITY 20 - 50

La Dolce Vita Function space with our
tables positioned in a U shape facing the
TV for corporate presentations

COCKTAIL PARTY

CAPACITY 20 - 50

La Dolce Vita Function space available
with both grazing tables and roaming
canapés

Room hire fee may be applicable for "La Dolce Vita" function room bookings depending on the day and time of your function.

Our dedicated functions co-ordinator will work with you to plan the perfect function for your event & budget.

Banquet DINING

SIDES

All packages come with complimentary mixed salad & choice of roasted potatoes **OR** chips

TEA & COFFEE

All packages come with complimentary barista made coffee, hot chocolate & tea selection

DESSERT

\$6 extra per person

Your choice of:

Coppa di gelato (2 flavours/scoops per person)

OR

Platter of mixed mignon (2 mignon per person)

OPTION 1

\$35^{PP}

MAIN SHARING MENU

Your choice of 2 main dishes

\$2 extra per person for alternating plated dishes with sides

OPTION 2

\$40^{PP}

ANTIPASTO

Your choice of 1 antipasto option to share

PIZZA SHARING MENU

Your choice of 2 toppings per pala (1 Pala serves 3 people 6 pieces)

OPTION 3

\$45^{PP}

ANTIPASTO

Your choice of 1 antipasto option to share

PASTA SHARING MENU

Choice of 2 pasta dishes

\$2 extra per person for alternating plated dishes

OPTION 4

\$50^{PP}

ANTIPASTO

Your choice of 1 antipasto option to share

MAIN SHARING MENU

Your choice of 2 main dishes

\$2 extra per person for alternating plated dishes with sides

OPTION 5

\$65^{PP}

ANTIPASTO

Your choice of 1 antipasto option to share

PIZZA SHARING MENU

Your choice of 2 toppings per pala (1 Pala serves 9 people 2 pieces)

MAIN SHARING MENU

Your choice of 2 main dishes

\$2 extra per person for alternating plated dishes with sides

OPTION 6

\$70^{PP}

ANTIPASTO

Your choice of 1 antipasto option to share

PASTA SHARING MENU

Choice of 2 pasta dishes

\$2 extra per person for alternating plated dishes

MAIN SHARING MENU

Your choice of 2 main dishes

\$2 extra per person for alternating plated dishes with sides

OPTION 7

\$85^{PP}

**INCLUDES 10% OFF
BEER & WINE**

ANTIPASTO

Your choice of 1 antipasto option to share

PIZZA SHARING MENU

Your choice of 2 toppings per pala (1 Pala serves 9 people 2 pieces)

PASTA SHARING MENU

Choice of 2 pasta dishes

\$2 extra per person for alternating plated dishes

MAIN SHARING MENU

Your choice of 2 main dishes

\$2 extra per person for alternating plated dishes with sides

Bambini MENU

\$20^{PP}

UNDER 12 YEARS OLD

MAIN

Choice of:

Rabbit Shaped Pizza - Margherita **V**
OR Ham and cheese

Pasta **GFO** - Homemade pasta with either Napoli **V** **OR** Bolognese sauce

Cotoletta Parmigiana - Chicken schnitzel with Napoli sauce & mozzarella

DESSERT

One serve of Gelato (1 scoop / flavour)

15% Surcharge applies on all public holiday bookings



Antipasti OPTIONS

Selection of cured meats, cheese, olives & pickled vegetables, served with freshly baked focaccia

OR

Chef's selection of mini arancini & bruschetta

Pasta DISHES

NAPOLETANA V GFO

Homemade spaghetti or gnocchi with tomato, basil olive oil, salt & pepper

BOLOGNESE GFO

Homemade spaghetti or gnocchi with celery, carrot, onion, olive oil, pork & beef mince & tomato

MACCHERONI ALLA NORMA V GFO

Homemade maccheroni with eggplant, tomato, baked ricotta, garlic & basil

RISOTTO V GF

Porcini OR Pumpkin & Gorgonzola

CANNELONI V

Home made pasta filled with spinach & ricotta, served with creamy napoli sauce topped with parmesan cheese

LASAGNA CLASSICA

Home made pasta layered with bolognese sauce, bechamel sauce & parmesan cheese

TAGLIATELLE FUNGHI V GFO

Homemade fresh egg pasta with a creamy mushroom & porcini mushroom sauce, parmesan, garlic, truffle paste & parsley

Pizza TOPPINGS

MARGHERITA V

San Marzano tomato D.O.P., buffalo mozzarella & fresh basil

PORCINI V

Fior di latte mozzarella, sautéed porcini mushroom, shaved parmesan & rosemary

VEGETARIANA V

San Marzano tomato D.O.P., fior di latte mozzarella, mushroom, eggplant, zucchini & roasted capsicum

CALABRESE

San Marzano tomato D.O.P., fior di latte mozzarella, hot salami, olives & roasted capsicum

CAPRICCIOSA V

San Marzano tomato D.O.P., fior di latte mozzarella, ham, mushroom, artichoke & olives

PROSCIUTTO DI PARMA

San Marzano tomato D.O.P., fior di latte mozzarella, prosciutto di parma, rocket, shaved parmesan & cherry tomato

Main MEALS

PORCHETTA GF

Roasted rolled pork belly

PARMIGIANA DI MELANZANE V GF

Oven baked layered eggplant, Napoli sauce, fior di latte mozzarella & parmesan cheese

CHICKEN SCALOPPINE

Chicken scaloppine in a white wine OR mushroom sauce

COTOLETTA

Chicken Schnitzel

OVEN BAKED SALMON V GF DF

Oven roasted salmon



Complimentary TEA & COFFEE

All packages come with complimentary barista made coffee, hot chocolate or tea selection

Grazing TABLE

A long table filled with canapé platters

Roaming CANAPÉS

Canapés served on trays by waiters walking around

COCKTAIL Party

OPTION 1 \$40^{PP}

GRAZING TABLE

Your choice of 6 standard canapés max. of 4 hot, 3 substantial varieties

OPTION 2 \$60^{PP}

GRAZING TABLE & ROAMING CANAPÉS

Your choice of 9 standard canapés max. of 6 hot, 5 substantial varieties

OPTION 3 \$80^{PP}

GRAZING TABLE & ROAMING CANAPÉS

Your choice of 12 standard & premium canapés max. of 8 hot, 7 substantial

DESSERT

Your choice of coppa di gelato (2 flavours/scoops per person), or platter of mixed mignon (2 mignon per person)

Standard COLD CANAPÉS

BITES

SUNDRIED TOMATO & CHEESE TARTELLET **V**

Sundried tomato & whipped cheese mousse in a tart

CAPRESE CROSTINI **V**

Fior di latte mozzarella & fresh tomato, basil

SALMON CROSTINI

Cheese mousse, smoked salmon & cucumber

PROSCIUTTO CROSTINI

Prosciutto, rocket & shaved parmesan served on

CAPONATA CROSTINI **V**

Caponata & olives

PUMPKIN TARTELLET **V**

Roasted pumpkin & goat cheese in a tart

SUBSTANTIAL

PRAWN RICE CRACKER **GF**

Prawn salad with rice cracker and pickled radish

MINI CIABATTA PROSCIUTTO

Mini ciabatta, prosciutto, rocket & shaved parmesan

MINI CIABATTA CAPRESE

Mini ciabatta, tomato, mozzarella & basil

MINI VEGAN HERB ROLL **VG**

Mini herb roll, caponata & olives

Standard HOT CANAPÉS

BITES

GOAT CHEESE TARTELLET **V**

Sundried tomato & whipped cheese mousse in a tart

QUICHE LORRAINE TARTELLET

Quiche lorraine with caramelised onion & pancetta

MINI MEATBALLS IN SAUCE **GF**

Pork & beef meatballs in Napoli Sauce

CRUMBED CHICKEN **DF**

Crumbed chicken thigh marinated with Italian herbs, crumbed in eggs & panko served with nduja mayo

CAULIFLOWER FRITTERS **V**

Cauliflowers fritters served with herb mayo

SUBSTANTIAL

MINI MEATBALLS **GF**

Pork & beef meatballs with herbed mayo

MINI BRIOCHE BUN BRISKET

Mini brioche bun, pulled beef brisket, slaw & balsamic mayo

MINI BRIOCHE BUN CHICKEN

Mini brioche bun, crispy fried chicken, sweet chilli mayo & iceberg lettuce

CHICKEN SKEWER **GF DF**

Grilled chicken thigh on a skewer drizzled with semi dried tomato gremolata

PIZZERIA

PIZZA PALA MARGHERITA **V**

Pizza with tomato, fior di latte mozzarella & basil

PIZZA PALA CALABRESE

Pizza with tomato, fior di latte mozzarella, hot salami, capsicum & olives

PIZZA PALACOTTO & FUNGHI

Pizza with tomato, fior di latte mozzarella, ham & mushroom

PIZZA PALA VEGETARIANA **V**

Pizza with tomato, fior di latte mozzarella, zucchini, eggplant, mushroom & capsicum

PIZZA PALA MILD SALAMI

Pizza with tomato, fior di latte mozzarella & mild salami

RUSTICHELLA VEGETARIANA **V**

Stuffed pizza with zucchini, eggplant, artichokes, capsicum & provolone

ARANCINI

ARANCINO ZUCCA **V**

Saffron rice, pumpkin, spinach, goats cheese & parmesan

ARANCINO BOLOGNESE

Saffron rice, bolognese sauce, peas & mozzarella cheese

ARANCINO MELANZANE **V**

Saffron rice, eggplant, napoli sauce, basil, parmesan & mozzarella cheese

ARANCINO SPINACI **V**

Saffron rice, spinach, ricotta & mozzarella cheese

Sharing BOARDS

\$125^{EA}

ANTIPASTO PLATTER **GFO**

Selection of cured meats, cheese, olives & pickled vegetables, served with freshly baked focaccia (serves 10)

\$60^{EA}

CHEESE BOARD **V GFO**

Cheese platter with gorgozola, asiago, truffle manchego, brie, cheese, dried fruits, quince paste, fresh grapes & nuts served with crackers (serves 10)

Special REQUESTS

Wanting a little more to make your event extra special? Speak to our staff to organise any special requests!



DRINKS PACKAGES

STANDARD *Drinks Package*

2 HOURS \$30^{PP}
3 HOURS \$40^{PP}
4 HOURS \$50^{PP}

BEER

Peroni Nastro Azzuro

WINE

Pasqua Prosecco
Le Collection Pinot Grigio
Fantini Sangiovese

SOFT DRINKS & JUICES

ADD COCKTAIL ON ARRIVAL \$10^{PP}

Aperol or Campari Spritz

PREMIUM *Drinks Package*

2 HOURS \$45^{PP}
3 HOURS \$55^{PP}
4 HOURS \$65^{PP}

BEER

Peroni Nastro Azzuro
Menabrea
Carona

WINE

Pasqua Prosecco
Le Collection Pinot grigio
Nugan Estate Chardonnay
Fantini Sangiovese
Howard Park Leston Shiraz

SOFT DRINKS & JUICES

ADD COCKTAIL ON ARRIVAL \$10^{PP}

Aperol or Campari Spritz

DELUXE *Drinks Package*

2 HOURS \$55^{PP}
3 HOURS \$70^{PP}
4 HOURS \$85^{PP}

BEER

Peroni Nastro Azzuro
Menabrea
Carona

WINE

Pasqua Prosecco
Le Collection Pinot Grigio
Nugan Estate Chardonnay
Mansion House Sav Blanc
Le Petit Frenchy Rose
Fantini Sangiovese
Howard Park Leston Shiraz

SOFT DRINKS & JUICES

SPIRITS

A selection of basic spirits with mixers

ADD COCKTAIL ON ARRIVAL \$10^{PP}

Short list of cocktails

Bar tab options available, speak to your functions co-ordinator today for more information.

Minimum numbers required for drinks packages. Drinks package pricing applies for entire guest attendance.

15% Surcharge applies on all public holiday bookings

BOOKING

Terms & Conditions

STAFFING & SERVICE A dedicated waiter and table water is included for all events. Friday, Saturday, Sunday and any other day we deem to be high demand requires all lunch events to be concluded by 4pm.

MINIMUM SPEND Function areas require a minimum spend of \$2200 to have the area exclusively to yourself on Friday, Saturday, Sunday and any other day we deem to be high demand. Failure to reach your minimum spend may result in your credit card being charged to meet the minimum amount. Minimum spend does not include \$100 room hire which is required to be paid for all functions. For any events where the minimum spend has not been met prior to the function commencing, the remainder can be used during the event via a bar tab.

BOOKING CONFIRMATION For events with a minimum spend a 25% (of minimum spend) non refundable booking deposit is required to secure your booking. For events without a minimum spend, the room hire fee is required as a non refundable deposit to secure your booking. Menu options / pricing subject to change until booking is confirmed and deposit is paid. Balance must be paid at least 7 days prior to the event.

GUARANTEED NUMBERS Final numbers for catering & ordering purposes will need to be provided at least 7 days prior to the function. You will be charged for no less than this number in the event of a per head function.

DAMAGES Client will be liable to pay for any damages incurred by you or your guests during the event. Management has full discretion at determining liability for damages which include: above general cleaning requirements, breaking of property, vandalism, graffiti, the requirement of a fire truck due to setting off of a smoke alarm, loss of remote control, AV cables being unplugged, or equipment setting changed. We do not accept confetti or glitter to be used as part of the event. In the event Confetti or Glitter is used (including a burst confetti or glitter balloon), it will incur a \$250 cleaning fee.

BEHAVIOR Management reserves the right to end any function, eject any or all guest. You will also lose all function payments if appropriate behaviour is not observed by all of your guests and charge for any damages.

MINORS All underage guests must at all times be under the strict supervision of a parent or legal guardian. Underage guests MUST NOT consume alcohol, and if found to be doing so, will be asked to leave immediately.

CANCELLATION POLICY Cancellations any time will forfeit the deposit in full. Any functions cancelled withing 7 days will forfeit 50% of the function total.

DIETARY REQUIREMENTS Please advise us of all dietary requirements prior to full payment. Any dietaries that have not been arranged, may not be catered for within the event package.

FOOD & BEVERAGES All food and beverages must be supplied exclusively by Brunetti Classico including the event cake. Celebration and customised cakes will not be included in the minimum spend. A knife, plates and forks will be provided for you to cut and serve the cake. If you would like your cake cut up and served by our professional chefs a \$2 fee per person.

DECORATION Client is required to discuss all setup and pack down requirements with the functions co-ordinator prior to the event and it is at our discretion in terms of what we agree upon. Additional fees may be applicable if all decorations are not properly removed off site at the conclusion of your event. All hanging decorations may only be fixed by blu-tac.

ENTERTAINMENT TV For presentations and speakers for music are available for use at no extra charge. If you would like to use our AV equipment, you must advise the function co-ordinator at the time of booking your event. All live entertainment must be approved by management and no external speakers can be used. AV must be managed by a Brunetti Classico team member.

ARRIVAL A credit card must be provided to the event manager upon arrival to set up a tab for any drinks or orders that arise during the event. On arrival please make yourself known to the manager on duty. Please arrive at least 15 minutes prior to the commencement of the event to confirm the run sheet and set up your drink and extras tab.



B

CIAO CIAO FOR NOW!

Ci sentiamo presto!

We at Brunetti Classico look forward to working together with you, helping you with any of your enquiries and creating many happy memories.

BRUNETTI CLASSICO

380 LYGON STREET CARLTON VIC 3053 | 03 7034 7066
FUNCTIONS@BRUNETTICLASSICO.COM | BRUNETTICLASSICO.COM