

# FUNCTION INFORMATION 2010



**ACDC Lane**  
**Melbourne, 3000**  
P: 03 9654 7772  
F: 03 9650 7240  
E: [arthurs@rosati.com.au](mailto:arthurs@rosati.com.au)  
Visit our website at [www.arthurs.com](http://www.arthurs.com)



**95 Flinders Lane**  
**Melbourne, 3000**  
P: 03 9654 7772  
F: 03 9650 7240  
E: [rosati@rosati.com.au](mailto:rosati@rosati.com.au)  
Visit our website at [www.rosati.com](http://www.rosati.com)



# Rosati

Rosati was converted from an old warehouse in 1986 by designer Piero Gesualdi. From the hand cut mosaic tiled floor that welcomes guests through to the Venetian inspired decorations and design, Rosati is ideal for any occasion.

Rosati restaurant is a truly spectacular, classically inspired space merging traditional Italian cuisine with an elegant modern surrounding.

Whether for a quiet breakfast, a fresh house made pasta for lunch, an intimate dinner with friends, or even a quick coffee or a glass of wine, Rosati and her staff are ready to serve.

Perfect for any occasion, Rosati's dining room can cater for up to 300 people seated, or 500 standing. Her expansive floor space is adaptable for any occasion, whether a corporate launch, private party, wedding or even a big birthday bash. Specializing in group functions, we have flexible set menus and beverage packages to suit most needs.

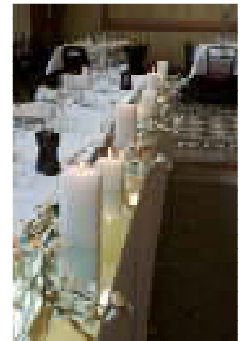


## HOURS OF OPERATION:

Monday to Friday:  
breakfast from 6am and  
lunch from 11:30am  
Tuesday to Saturday:  
dinner from 6pm. Also  
available on Sundays for  
private functions

## KEY INFORMATION

Close proximity to  
Treasury and Carlton  
gardens, Federation  
Square and Flinders  
Street Station.  
Easy access to public transport  
and undercover parking.  
Close to Melbourne's Theatres  
and entertainment venues



# Arthur's

BAR • LOUNGE • CLUB



Arthur's is available exclusively for private functions Monday to Saturday from as early as 9am till as late as 3am. Ideally suited for more intimate gatherings, Arthur's can easily accommodate up to 340 guests for cocktail functions or 80 seated, and has a private room perfect for exclusive dining for up to 26 guests.

Easily accessible through Rosati or from its own private entry via Duckboard Place and ACDC Lane, Arthur's is the perfect venue for celebratory gatherings, business launches, casual parties, wedding reception, after parties or corporate gatherings.

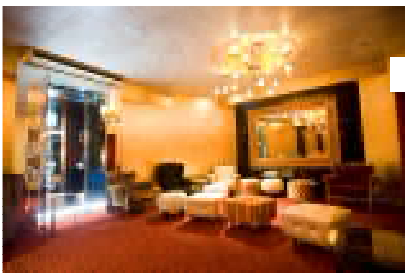
Alternatively, Arthur's can be split into separate areas suitable for all your function needs

## *Main Room*



Ideally suited for larger groups, the Main Room has subtle lighting, comfortable banquettes lining the walls, occasional tables and full beverage service available from Arthur's main bar.

## *Gold Room*



Perfect for private, corporate, wedding or celebratory dinners, the Gold Room can accommodate up to 26 guests in style and exclusive comfort.

Particularly versatile for photographic shoots, Arthur's can also be hired solely as location space.

## **CANAPE SELECTION**

*Prices are per piece & inclusive of gst*

### **SELECTION 1**

Potato, shallot & paprika tortilla	\$1.9
Rosemary & garlic foccacia	\$1.9
Salami, black olive & tomato pizzette	\$2.0
Gorgonzola, goats cheese & mascarpone pizzette	\$2.0
Chorizo sausage & apple brochette	\$2.2
Beef carpaccio, garlic aioli en croute	\$2.2
Spiced chicken drummette	\$2.2

**By the platter - \$50 (20 - 25 pieces)**

### **SELECTION 2**

Cured salmon, salsa verde en croute	\$3.0
Octopus, cornichon & caperberry brochette	\$3.0
Arancini balls with garlic aioli	\$3.0
Crisp fried calamari with almond sauce	\$3.0
Crumbed chicken goujons	\$3.0
Mini salami & pecorino panini	\$3.0
Mini ham & mozzarella panini	\$3.0

**By the platter - \$75 (20 - 25 pieces)**

Also available: Freshly shucked oysters with a chardonnay dressing  
\$POA (Seasonal)

### **MORE SUBSTANTIAL ITEMS**

Seafood fritto misto (served in Chinese containers)	\$8.5
Risotto pollo	\$7.5
Grilled lamb cutlets with salsa verde	\$POA

## ROSATI SET MENU'S

(v) denotes vegetarian

(gf) denotes gluten-free options

### ENTREE

Entrée can either be as platters for guests to share from the below dividere selection or individually plated

#### Dividere

(Minimum of 20 guests)

The following selection to be served as platters for guests to share:

- ❖ Mixed Italian olives (v, gf)
- ❖ Selection of cured meats with grissini
- ❖ Roast eggplant, radicchio, ricotta & black grapes (v, gf)
- ❖ Cured salmon, dill & honey mustard dressing (gf)
- ❖ Calamari fritto, watercress & almond aioli (gf)
- ❖ Marinated mushrooms (v, gf)
- ❖ Pork & veal polpetta with basil & Napoli

OR

#### Plated

Select 2 meals from the following to be served alternatively to guests:

- ❖ Crisp fried calamari with rocket leaves, lemon & garlic (gf)
- ❖ Cos lettuce tossed with crisp pancetta, parmesan, anchovies, croutons & a soft poached egg
- ❖ Marinated spiced chicken thigh on spinach & cucumber (gf)
- ❖ Selection of cured meats with grissini
- ❖ Cured salmon, dill, capers & honey mustard dressing (gf)
- ❖ Crispy skin pork belly with pine nuts & currants (gf)

## **MAIN**

Main can either be as platters for guests to share of the below selection or individually plated

### **Shared Main**

(Minimum of 20 guests)

The following selection to be served as platters for guests to share:

- ❖ Risotto of wild mushrooms with thyme, confit garlic & truffle oil (v, gf)
- ❖ Confit chicken leg on green lentils with bacon & braised red cabbage (gf)
- ❖ Gippsland Sirloin served on potato mash & red wine jus (gf)
- ❖ Tasmanian salmon fillet served with tomato & cucumber salsa, asparagus & fresh lemon (gf)

OR

### **Plated**

Select 2 meals from the following to be served alternatively to guests:

- ❖ Spaghetti puttanesca, olives, capers, tomato & basil (v)
- ❖ Potato & spinach gnocchi with pecorino, honey & rosemary (v)
- ❖ Cassarecce with veal & port ragu, oregano & tomato
- ❖ House made lasagne, layered with pasta, Bolognese sauce, mozzarella & parmesan
- ❖ Risotto of gorgonzola with caramelized onion & balsamic (v, gf)
- ❖ Risotto of white fish, basil & preserved lemon (gf)
- ❖ Risotto of wild mushrooms with thyme, confit garlic & truffle oil (v, gf)
- ❖ Scotch fillet 200gm with red wine jus & creamy potato mash (*cooked medium*)(gf)
- ❖ Gippsland sirloin 300gm with red wine jus & creamy potato mash (*cooked medium*) (gf)
- ❖ Confit chicken leg on green lentils with bacon & braised red cabbage (gf)
- ❖ Crispy skin salmon tomato & cucumber salsa, asparagus & lemon (gf)
- ❖ Barramundi fillet with tomato & cucumber salsa, asparagus & lemon (gf)

## **DESSERT**

Dessert can either be served as cheese platters for guests to share or individually plated

Select 2 meals from the following to be served alternatively to guests:

- ❖ Vanilla Panna Cotta with a mixed berry compote & almond tuile biscuit
- ❖ A selection of assorted flavoured gelato (gf)
- ❖ Traditional Italian tiramisu with layers of mascarpone, coffee & sponge biscuit

OR

A selection of cheeses, dried fruit, quince paste, nuts, crackers and fruit bread to share

## MENU OPTIONS

Included in all our set menu options, mains are accompanied by mixed green salads, Italian potatoes with rosemary & garlic. Fresh bread rolls or rosemary & garlic focaccia will also be provided for function of more than 50 guests.

Tea & espresso coffee is offered on conclusion

*All prices are per person & inclusive of gst*

Dividere/entrée & main	\$60.00pp
Main & dessert	\$57.00pp
Main & cheese	\$55.00pp
3 courses	\$72.00pp

## OPTIONAL EXTRAS

### Pre Dinner

½ hour canapés on arrival from canapé selection 1 (4 pieces per person) \$10.00pp

½ hour canapés on arrival from canapé selection 2 (4 pieces per person) \$12.00pp

(Does not include salami, black olive & tomato pizzette or artichoke, goat cheese & red pepper pizzette)

### Appetisers

Choice of 2 entrees \$5.00pp

Choice of 3 entree \$7.00pp

Dips platters prior to entrée \$7.50pp

Antipasto platters prior to entrée \$10.00pp

Seafood platters prior to entrée \$20.00pp

### Main extras

Choice of 2 mains \$10.00pp

Choice of 3 mains \$15.00pp

### Sides

Sautéed spinach with shallot & garlic \$2.00pp

Seasoned green vegetables \$2.00pp

### Dessert Extras

Choice of 2 dessert \$5.00pp

Choice of 3 dessert \$7.00pp

Cheese platters served after dessert \$10.00pp

Cake served on platters to share \$2.00pp

Cake served as dessert \$3.00pp

Cake served with a berry coulis & ice cream \$7.50pp

## BEVERAGE SELECTION

Our beverage packages provide a variety of wines & beverages to be consumed throughout the length of the function.

Alternatively, wines can be selected from our wine list & tailored as a package to suit your needs.

*Package prices, inclusions & vintages may be subject to change*

*Prices are per person & inclusive of gst*

### ROSATI CLASSIC BEVERAGE PACKAGE

De Bortoli Willowglen Sparkling

De Bortoli Willowglen Semillon Chardonnay

De Bortoli Willowglen Shiraz Cabernet

Tap Beer: Carlton Draught, Cascade Light

Soft Drink & Juice

2 hours \$22.00 pp

3 hours \$28.00 pp

4 hours \$34.00 pp

5 hours \$40.00 pp

### BEVERAGE PACKAGE

Taltarni T Series Brut

Kapuka Sauvignon Blanc (08)

Marlborough, N.Z.

Grant Burge Chardonnay (08)

Barossa Valley, SA

West Cape Howe Cab Merlot (07)

Denmark, WA

Annie's Lane Shiraz (07)

Watervale, SA

#### Accompanied by:

Tap Beer: Carlton Draught, Cascade Light, Pure Blonde, Cascade Pale Ale

Soft Drink & Juice

2 hours \$25.00 pp

3 hours \$33.00 pp

4 hours \$41.00 pp

5 hours \$49.00 pp

## BEVERAGE PACKAGE 2

Rococo Blanc De Blanc	Yarra Valley, Vic
Momo Sauvignon Blanc (07)	Marlborough, NZ
Yering Farm Chardonnay 'Run Rabbit Run' (07)	Margaret River, WA
Capel Vale Merlot (07)	Margaret River, WA
Voice of the Vine Pinot Noir (06)	Mornington Peninsula, VIC
Lloyd Brothers Shiraz (06)	McLaren Vale, SA

### Accompanied by:

All Tap Beer: Cascade Premium Light, Carlton Draught, Pure Blonde, Asahi & Stella Artois

Bottled Beer: James Boags Premium & Crown Lager

Soft drink & Juice

2 hours	\$31.00 pp	3 hours	\$39.00 pp
4 hours	\$47.00 pp	5 hours	\$55.00 p

## BEVERAGE PACKAGE 3

Domaine Chandon Brut (NV)	Yarra Valley, Vic
Jones Road Pinot Gris (07)	Mornington, Vic
Shaw & Smith Sauvignon Blanc (08)	Adelaide Hills, SA
Fermoy Estate Chardonnay (07)	Margaret River, WA
Melba Lucia Cabernet Blend (06)	Yarra Valley, Vic
Yering Farm Pinot Noir (04)	Yarra Valley, Vic
Austin's Shiraz (05)	Geelong, Vic

### Accompanied by:

All Tap Beer: Cascade Premium Light, Carlton Draught, Pure Blonde, Asahi & Stella Artois

Bottled Beer: Corona, Heineken, Peroni, Boags Premium, Crown Lager, Becks

Soft drink & Juice

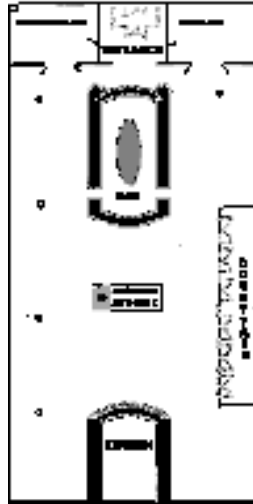
2 hours	\$40.00 pp	3 hours	\$48.00 pp
4 hours	\$57.00 pp	5 hours	\$67.00 pp

### Optional Extras

Choice of 2 cocktail's on arrival	\$10.00
Basic Spirits	\$9.00 pp & p/h. Maximum 3 hours

# VENUE LAYOUT

## Rosati Restaurant



**CAPACITY**  
 STANDING 500  
 SEATED 300

**BAND/DJ** CAN BE ARRANGED /ARRANGE OWN

## Arthur's Bar



**CAPACITY**  
 STANDING 340  
 SEATED 80

**GOLD ROOM**  
**CAPACITY**  
 STANDING 50  
 SEATED 25

**MAIN ROOM**  
**CAPACITY**  
 STANDING 290  
 SEATED 55

**BAND/DJ** CAN BE ARRANGED / ARRANGE OWN

