

# 2011

# FUNCTION PACKAGE

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95 FLINDERS LANE, MELBOURNE, VIC  
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www.rosati.com.au

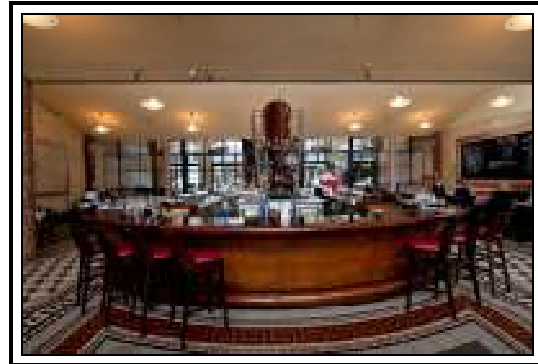


ACDC LANE, MELBOURNE (OFF FLINDERS LANE), VIC  
arthurs@rosati.com.au +61 03 9654 9744  
www.arthursbarlounge.com



A Melbourne icon since 1986, Rosati was a pioneer in Melbourne's CBD 'stylized' dining scene.

25 years later, Melbourne's 'Paris End' precinct is now a buzz with restaurants, café's, hotels and night life venues, and Rosati sits proudly in the heart of it all.



The converted Flinders Lane warehouse is a truly spectacular restaurant space that has become timeless in its design and perfect for any occasion. Whether a large group booking during our regular restaurant trading times, a 300 guest exclusive sit down dinner or a stand up cocktail style function for 500 guests, the Rosati team will seamlessly make your event a true success and a memorable experience.



#### **ROSATI CAN CATER FOR:**

- ❖ Large group bookings
- ❖ Exclusive functions up to 300 seated or 500 guests standing
- ❖ Semi private dining areas available for up to 36 guests (as shown in picture left)

Available for private function hire 24 hours, 7 days a week

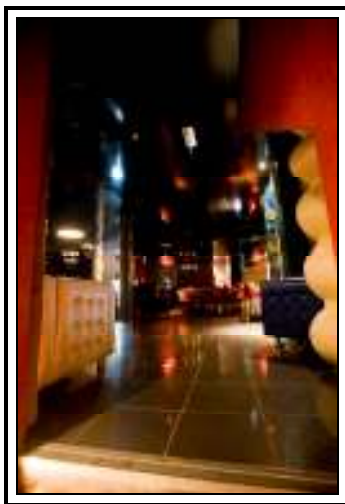
# ARTHUR'S

BAR • LOUNGE • CLUB



Available for exclusive hire only, Arthurs is perfect for all private or corporate events. With its own entrance off ACDC Lane, Arthurs is available 7 days a week accommodating from 40-340 guests.

This versatile, subterranean space together with our professional service ensures a memorable event.



## **ARTHURS CAN CATER FOR:**

- ❖ Birthday parties, corporate events, product launches, Pre-Christmas events
- ❖ Exclusive functions from 40 up to 340 guests standing or 15-80 guests seated
- ❖ Private dining for up to 26 guests

Available for private function hire 24 hours, 7 days a week

## **CANAPE SELECTION**

*Prices are per piece & inclusive of gst*

### **CANAPE SELECTION**

Potato, shallot & paprika tortilla (v, gf)	\$2.50
Tomato & onion foccacias (v)	\$1.25
Salami, black olive & tomato pizzette	\$2.50
Gorgonzola, goats cheese & mascarpone pizzette (v)	\$2.50
Beef carpaccio, garlic aioli en croute	\$2.50
Cured salmon, salsa verde en croute	\$3.00
Arancini balls with garlic aioli (v)	\$2.50
Crumbed chicken goujons	\$4.00
Mini salami & pecorino panini	\$3.00
Mini ham & mozzarella panini	\$3.00
Crisp fried calamari with almond sauce (gf)	\$4.00
Spiced chicken drummette (gf)	\$4.00

### **MORE SUBSTANTIAL ITEMS**

Risotto funghi (v, gf)	\$7.50
Risotto pollo (gf)	\$10.00
Crumbed fish & chips	\$9.00
(available for up to 80 guests)	

### **DESSERT CANAPE**

Chocolate mousse in shot glass (v, gf)	\$6.00
Panna cotta with a raspberry coulis (v, gf)	\$6.00

## **CAFÉ LUNCH SET MENU OPTIONS**

Available for reservations of 12 up to 30 guests. For reservations of 30 guests or more, please call our Events Team on 9654 7772 to discuss all options available to you.

For all café set menu options, mains will be accompanied by fries & mixed green salads to share.

Tea/coffee will also be offered on conclusion, which is included in the main meal price.

### **ENTRÉE / DIVIDERE - \$12 p/p**

The following to share:

- ❖ Mixed Italian olives (v, gf)
- ❖ Selection of cured meats with grissini
- ❖ House made focaccia with tomato and sweet onion (v)

### **MAIN**

#### **Main option 1 - \$29 p/p (Includes fries & mixed green salads to share, tea/coffee)**

A choice of the following 3 main's:

- ❖ Spaghetti bolognese
- ❖ House made lasagne, bolognese sauce, mozzarella & parmesan
- ❖ Cos lettuce, parmesan, croutons (v)

OR

#### **Main option 2 - \$33 p/p (Includes fries & mixed green salads to share, tea/coffee)**

A choice of the following 3 main's:

- ❖ Grilled scotch fillet (180g), potato mash, shallots, pancetta, red wine jus (gf)
- ❖ Roast chicken on green lentils, bacon, braised red cabbage (gf)
- ❖ Risotto of formaggi, cheese, caramelised onion, balsamic (v, gf)

### **DESSERT - \$12 p/p**

Alternate serving of the following 2 dessert's:

- ❖ Vanilla Panna Cotta with a mixed berry compote & almond tuile biscuit
- ❖ A selection of assorted flavoured gelato (gf)

### **Additional options available**

- ❖ Set as restaurant setting, table clothed Additional \$1 p/p
- ❖ 1 house red, white wine or sparkling Additional \$5 p/p

## **RESTAURANT LUNCH & DINNER SET MENU OPTIONS**

For all restaurant set menu options, mains will be accompanied by Tuscan style potatoes & mixed green salads to share.  
Tea/coffee will also be offered on conclusion, & 1 bon bon set per guest, which is included in the main meal price.

### **ENTREE**

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

#### **Dividere** **\$17.50 p/p**

(Minimum of 12 guests)

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

- ❖ Ciabatta bread rolls (v)
- ❖ Mixed Italian olives (v, gf)
- ❖ Selection of cured meats with grissini
- ❖ Roast eggplant, radicchio, ricotta & black grapes (v, gf)
- ❖ Cured salmon, capers, dill, white balsamic (gf)
- ❖ Calamari fritto, watercress & almond aioli (gf)
- ❖ Button mushrooms, garlic cream, white wine (v, gf)
- ❖ Pork & veal polpette with basil & napoli

OR

#### **Plated** **\$20 p/m**

For groups of 12 up to 30 guests, please select 3 meals from the following to be offered to guests on the day.

For groups of more than 30 guests, please select 2 meals from the following to be served alternatively to guests.

:

- ❖ Crisp fried calamari with rocket leaves, lemon & garlic (gf)
- ❖ 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 \$45 p/p

(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)
- ❖ Roasted chicken, oregano, garlic, green lentils (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

For groups of 12 up to 30 guests, please select 3 meals from the following to be offered to guests on the day.

For groups of more than 30 guests, please select 2 meals from the following to be served alternatively to guests:

- ❖ Spaghetti bolognese \$29 p/m
- ❖ House made gnocchi, chorizo, black olives, basil, rocket \$39 p/m
- ❖ Fusilli, guanciale, peas, chilli, garlic \$31 p/m
- ❖ House made lasagne, Bolognese sauce, mozzarella & parmesan \$29 p/m
- ❖ Risotto of gorgonzola, caramelized onion & balsamic (v, gf) \$34 p/m
- ❖ Risotto of white fish, basil & preserved lemon (gf) \$39 p/m
- ❖ Risotto of wild mushrooms, thyme, confit garlic & truffle oil (v, gf) \$39 p/m
- ❖ Roast chicken breast, green lentils, bacon & braised red cabbage (gf) \$36 p/m
- ❖ Crispy skin salmon, tomato & cucumber salsa, asparagus & lemon (gf) \$39 p/m
- ❖ Barramundi fillet, tomato & cucumber salsa, asparagus & lemon (gf) \$44 p/m
- ❖ Gippsland sirloin 300gm, red wine jus & creamy potato mash (*cooked medium*) (gf) \$45 p/m

(Please note Eye Fillet will be served in replacement of Gippsland sirloin for groups of less than 30)

## DESSERT

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

### Plated \$14 p/p

For groups of 12 up to 30 guests, all 3 dessert options will be available on the reservation day.

For groups of more than 30 guests, please 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 tiramisù with layers of mascarpone, coffee & sponge biscuit

OR

### Cheese platters to share \$20 p/p

- ❖ A selection of cheeses, quince paste and lavosh

## OPTIONAL EXTRAS

### Pre Dinner

½ hour canapés on arrival from canapé (4 pieces per person) \$10.00 p/p

### Appetisers

Choice of 2 entrees \$5.00 p/p

Choice of 3 entree \$7.00 p/p

Individual pasta serving after starter's \$12.00p/p

Dips platters prior to entrée \$7.50 p/p

Antipasto platters prior to entrée \$10.00 p/p

Seafood platters prior to entrée \$30.00 p/p

### Main extras

Choice of 2 mains (For groups of 30 guests or more) \$10.00pp

Choice of 3 mains (For groups of 30 guests or more) \$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

## ADDITIONAL INFORMATION

Choice of up to 3 meals per course is available for groups of less than 30 guests for no additional charge

For reservation of 30 guests or more, please call our Events Team on 9654 7772 to discuss all options available to you.

Tables are set as per normal restaurant setting

## EXCLUSIVE FUNCTIONS

Tables are set with white linen & peaked or flat napkins based on client preference. Black & white menus are provided for the tables.

Minimum spends do apply for certain days.

Prices valid from January 1st – June 30<sup>th</sup> 2011  
Additional venue hire charges or minimum spends may apply for particular requested areas  
Vintages & menu options may be subject to change

## BEVERAGE PACKAGES

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.

Or a bar tab can be run if preferred

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

*Prices are per person & inclusive of gst*

### HOUSE BEVERAGE PACKAGE

De Bortoli Willowglen Sparkling (NV), NSW

De Bortoli Willowglen Semillon Chardonnay (09), NSW

De Bortoli Shiraz Cabernet (09), NSW

#### **Accompanied by:**

Bottled Beer: Carlton Draught, Cascade Light

Soft Drink & Juice

2 hours	\$25.00 pp	3 hours	\$30.00 pp
4 hours	\$35.00 pp	5 hours	\$40.00 pp

### CLASSIC BEVERAGE PACKAGE

Redbank Emily Sparkling (NV), Victoria

Heart of Hearts Semillon Sauvignon Blanc (09), SE Australia

Dry Stone Chardonnay (07), Adelaide Hills

Talunga Ridge Pinot Noir (08), Adelaide Hills

The Winners Tank Shiraz (08), Langhorn Creek, SA

#### **Accompanied by:**

Bottled Beer: Pure Blonde, James Boags, Cascade Light

Soft Drink & Juice

2 hours	\$32.00 pp	3 hours	\$38.00 pp
4 hours	\$44.00 pp	5 hours	\$50.00 pp

## **SUPERIOR BEVERAGE PACKAGE**

Logan Weemala Sparkling (NV), Orange, NSW  
Drift Sauvignon Blanc (10), Marlborough, NZ  
Step by Step Chardonnay (08), South Australia  
Torrent Bay Pinot Noir (09), Nelson, NZ  
Whistler Cabernet Merlot Shiraz (08), Barossa SA  
Small Gully The Formula Shiraz (08), Barossa SA

### **Accompanied by:**

Bottled Beer: James Boags Premium & Crown Lager, Pure Blonde, Cascade Light  
Soft drink & Juice

2 hours	\$38.00 pp	3 hours	\$46.00 pp
4 hours	\$52.00 pp	5 hours	\$58.00 pp

## **ITALIAN BEVERAGE PACKAGE**

Canella Proseco Superiore (NV), Veneto, Italy  
Umani Ronchi "Villa Bianchi" Verdicchio (09), Marche, Italy  
Casa Zuliani Sauvignon Blanc (07), Friuli, Italy  
Canti Bigi Orvieto (08), Veneto, Italy  
Santardi Carignano (08), Sardinia, Italy  
Palazzo Grimani Valpolicella Ripasso (08), Veneto, Italy  
Amano Primitivo (08), Puglia, Italy

### **Accompanied by:**

Bottled Beer: Peroni Nastro Azzuro, Peroni Leggera  
Soft drink & Juice

2 hours	\$42.00 pp	3 hours	\$50.00 pp
4 hours	\$58.00 pp	5 hours	\$66.00 pp

### **Optional Extras**

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