

verde restaurant + bar



Functions Pack



Thank you for considering Verde Restaurant + Bar for your special event.

Verde Restaurant + Bar is situated in picturesque Stanley Street, East Sydney's iconic "little Italy".

Our heritage listed, Victorian "Italianate" building has been brought back to its former glory. The interiors have undergone major works resulting in the restoration of original detail fused with contemporary design.

Our vision has been to create a complete authentic Southern Italian dining experience. A place where you can come and share our passion for Italian food, wine and hospitality.

Verde Restaurant + Bar offers flexible and intimate spaces which are available for all types of corporate and private special events. Special a la carte and canapé menu options are available and can be tailored to suit your function. Special dietary requirements can be accommodated on advance notification. We can cater for any type of event including but not limited to Corporate Meetings & Functions, Product launches, Birthdays, Engagements, Weddings, Christenings, Christmas Parties, Hens and Bucks nights.

Guests can enjoy the convenience of street parking on Stanley and Riley Street or Secure Parking located 50 metres down the road at 70 Riley Street, East Sydney.

There are three main areas available for functions, catering for groups of 8 – 60 people. The Private Dining Room, The Lounge Bar and The Main Dining Area. We also have a smoking courtyard which is accessible to all function areas.

Following are the options available for your consideration we pride ourselves on our flexibility and willingness to suit each event to your needs. For further information please contact us on 9380 8877 or email [info@verde.net.au](mailto:info@verde.net.au)

**Verde Restaurant + Bar Location:**

Corner of Stanley and 115 Riley Street, East Sydney

**p** +612 9380 8877 **f** +612 9380 8899 **e** [info@verde.net.au](mailto:info@verde.net.au) **w** [www.verde.net.au](http://www.verde.net.au)





## Private Dining Room – Up to 16 people.

The Private Dining Room can seat up to 16 people in a beautiful a la carte setting. This room is equipped and serviced to provide smaller groups with a private dining experience for that special occasion or corporate meeting.

The Private Dining Room is fully fitted with AV and presentation equipment making it the perfect setting for corporate meetings and special entertainment requirements. Personal music via the use of your own IPOD and wireless Internet connections for your presentations are possible at no additional charge.

Individual table menus are provided and can incorporate your company logo or private images, if supplied 5 days prior to your function.

Please inform us of any dietary requirements in advance to ensure that they are accommodated. These requirements can be added to the Group Booking and Function form.

The Private Dining Room can also be transformed into an intimate lounge room which can accommodate up to 25 people for a canapé/banquet style function.

There is a Minimum 2 x coarse meal for the Private Dining Room & a 7.5% service gratuity will be added to the final bill.

Public holidays incur a 10% surcharge.





## Lounge Bar - Up to 38 people a la carte and 60 canapé/banquet

The Lounge Bar situated on the first floor is best utilized for cocktail and canapé style events and caters for up to 60 people. A wide choice of specialty dishes are available, which we can tailor to suit the number of guests and style of the event. We can also accommodate up to 38 people for a la carte service.

Exclusive use of our Lounge Bar excluding the private booth is available.

Our Lounge Bar is equipped with AV facilities allowing for IPOD connectivity, DJ's, Plasma Screens and microphones. Hiring of equipment is available on request.

A minimum spend applies for exclusive use of our Lounge Bar and may change seasonally.

Public holidays incur a 10% surcharge.



## Main Dining Area - Up to 50 people a la carte and 75 canapé/banquet

Our Main Dining area can cater for functions of up to 50 guests for a la carte service.

This area is equipped with AV facilities allowing for IPOD connectivity, DJ's, Plasma Screens and microphones. Hiring of equipment is available on request.

A minimum spend applies for exclusive use of our Main Dining Area and may change seasonally, this excludes our Outside Seating, Private Dining Room and Lounge Bar.

Public holidays incur a 10% surcharge.



## Food Menu

(Groups of 12 or more)

**The following Reduced A La Carte menu applies to the Private Dining Room and Main restaurant for groups of 10 or more**

### **2 Courses - \$50 per person**

Choice of 4 entrées and mains

### **3 Courses - \$60 per person**

- Choice of 4 entrées, mains and desserts

### **ANITPASTI/ENTREES**

**“In our family we love to start with a combination of small starters & antipasti, we invite you to share this tradition, enjoying as many of our specialties as you like...Buon Appetito”**

### **ENTREES**

A Selection of Entrees

### **PORTATA PRINCIPALE / MAINS**

Tagliatelle with Braised Pork Shank Ragù

Char Grilled Bistecca (Scotch Fillet), Caramelized Eshallots & Mushrooms.

Pan Fried Barramundi, Steamed Spinach, Celery, Parsley & Green Lentils

Anatra (Duck), Herb Gnocchi, Caramelised Balsamic Pears, Herb Gnocchi.

### **DOLCI /DESSERTS**

Buffalo Milk Gelato with Berries & Yellow Gum Honey

Lemoncello Liqueur Panna Cotta, Tossed Almond Biscotti.

Traditional Tiramisu with Shaved Perugino Chocolate

Crumble of Apple & Cinnamon, Caramelized Almonds

### **CONTORNI / SIDES**

Steamed Broccolini, Garlic, E.V Olive Oil  
10

Rocket, Pear, Pecorino, Lemon, E.V Olive Oil 10

Tossed Leaf Salad, Cucumber, Fennel, Home Made Red Wine Vinegar  
10

Roasted Garlic & Rosemary Chips 10

Sauteed Spinach with Roasted Garlic  
10

Caprese Salad, Tomato, Mozzarella de Buffalo, Basil & E.V Olive Oil 15



(Groups of 17 or more)

**The following Reduced A La Carte menu applies to the Main restaurant and Lounge Bar area for groups of 17 or more**

**2 Courses - \$50 per person**

- Choice of 3 entrées and 3 mains

**3 Courses - \$60 per person**

- Choice of 3 entrées, mains and desserts

**ANITPASTI/ENTREES**

**“In our family we love to start with a combination of small starters & antipasti, we invite you to share this tradition, enjoying as many of our specialties as you like...Buon Appetito”**

**ENTREES**

A Selection of Entrees

**PORTATA PRINCIPALE / MAINS**

Tagliatelle with Braised Pork Shank Ragu

Char Grilled Bistecca (Scotch Fillet), Caramelized Eshallots & Mushrooms.

Pan Fried Barramundi, Steamed Spinach, Celery, Parsley & Green Lentils

**DOLCI /DESSERTS**

Buffalo Milk Gelato with Berries & Yellow Gum Honey

Lemoncello Liqueur Panna Cotta, Tossed Almond Biscotti.

Traditional Tiramisu with Shaved Perugino Chocolate

**CONTORNI / SIDES**

Steamed Broccolini, Garlic, E.V Olive Oil  
10

Rocket, Pear, Pecorino, Lemon, E.V Olive Oil 10

Tossed Leaf Salad, Cucumber, Fennel, Home Made Red Wine Vinegar  
10

Roasted Garlic & Rosemary Chips 10

Sauteed Spinach with Roasted Garlic  
10

Caprese Salad, Tomato, Mozzarella de Buffalo, Basil & E.V Olive Oil 15





## COCKTAILS

<b>Americano</b> , Campari, Sweet Vermouth and Soda	12
<b>Bellini</b> , Peach Puree and Prosecco	15
<b>Kir Royal</b> , Prosecco, Crème de Cassis	15
<b>Tequila Sunrise</b> , Tequila, Orange, Grenadine	17
<b>Cosmopolitan</b> , Vodka, Cointreau, Lime and Cranberry	17
<b>Mojito</b> , Rum shaken with fresh Lime, Mint and Sugar	17
<b>Caprioska</b> , Fresh Lime, Sugar muddled with Vodka	17
<b>Caprina</b> , Cachacha, Limes and Sugar	17
<b>Amaretto Sour</b> , Disaronno, Lemon Juice, Sugar	18
<b>Margarita</b> , Tequila, fresh Citrus and Cointreau	18
<b>Spritz</b> , Prosecco, Aperol, Soda	18
<b>Martini</b> , Vodka or Gin shaken or stirred with an Olive or Twist	18
<b>Negroni</b> , Campari, Vermouth & Gin combined for this old favorite	18

## BIRRA / BEER

Casade Premium	7.5
Pure Blonde	7.5
Corona	8
Peroni	8
Peroni Leggara (Low Carb)	8
Crown	7.5
Cascade Premium Light	6.5

## BIBITE / SOFT DRINKS

Orange Juice	5
Apple Juice	5
Soft Drinks	5
S.Pellegrino Natural Sparkling Mineral Water 750ml	7.5
Acqua Panna Natural Still Mineral Water 750ml	7.5



## HOUSE SPIRITS

Vodka	9
Whisky	9
Bourbon	9
Gin	9
Rum	9
Tequila	9



## CHAMPAGNE E VINI FRIZZANTI

NV	Antonini Ceresa Prosecco DOC	Veneto	Italy	8	42
2008	Taltarni Brut	Vic	Aus		56
NV	Laurent-Perrier, Champagne		France		125
2000	Dom Perignon Champagne		EpernayFrance		385

## VINI BIANCHI / WHITE WINE

### Riesling

2008	Domain Day One Serious Riesling	Mt Crawford	SA	8.5	39
2008	Tin Shed 'Wild Bunch'	Eden Valley	SA		42
2009	Grosset 'Springvale'	Clare Valley	SA		74

### Sauvignon Blanc

2008	Omaka Springs	Marlborough	NZ	9	39
2008	St Maur	Sthn Highlands	NSW		42
2009	Ranui	Marlborough	NZ		49

### Semillon / Sauvignon

2008	Indian Pacific		WA		39
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### Semillon

2005	Tyrrell's 'Stevens'	Hunter Valley	NSW		59
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### Chardonnay

2007	Scarborough	Hunter Valley	NSW	11	54
2008	Farr Rising	Geelong	VIC		69
2007	Howard Park	Great Southern	WA		86
2006	Mosswood	Margaret River	WA		99
2006	Tapanappa Tiers	Adelaide Hills	SA		149



### Italian White

2008 Trebbiano Del Rubicone	Romagna	Italy	7	34
2009 Cesari Pinot Grigio "Duetorri"	Veneto	Italy	8	39
2008 Cesari Soave "Essere" DOC	Veneto	Italy		40
2007 Argillae "Grechetto" IGT	Umbria	Italy		46
2009 Langhe Arneis Fontanafredda	Piedmont	Italy		49
2007 Falanghina Taburno DOC	Campagna	Italy		52
2008 Sannio Falanghina Mastroberardino		Italy		55
2007 Argillae "Panata" Chardonnay IGT	Umbria	Italy		58
2007 Isole Olena	Tuscany	Italy		109

### VINI ROSSI / RED WINE

#### Rose

2008 Rosato Del Salento IGT	Veneto	Italy		45
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#### Pinot Noir

2008 St Maur Argyle	Sthn Highlands	NSW	9	39
2006 St Maur Lot 41	Sthn Highlands	NSW		56
Scarborough Cuve'e	Hunter Valley	NSW		54
2008 Kooyong Estate	Mornington Pen	VIC		90

#### Cabernet Sauvignon and Blends

2008 O'Leary Walker Cab/Sav	Clare Valley	SA	9	42
2006 Rymill MC2	Coonawarra	SA		38
2008 Woodlands Cab/Merlot	Margaret River	WA	10	52

#### Shiraz and Blends

2009 Torbreck Woodcutter's	Barossa Valley	SA	9.5	42
2007 Marquis Philips 9	McLaren Vale	SA		48
2006 Torbreck 'The Steading' GSM	Barossa Valley	SA		81
1999 Henschke Hill of Grace	Eden Valley	SA		620



### Italian Red

2008 Rubicone Sangiovese	Bologna	Italy	7	34
2008 Fazio Montelimo Nero D'Avola IGT	Sicily	Italy	8	39
2008 Salvali Valpolicella DOC	Quinzano	Italy		41
2007 Manent Aglianico Guardiolo DOC		Italy		48
2008 Langhe Nebbiolo	Piedmont	Italy		49
2008 Prunotto Barbera d'Alba	Piedmont	Italy		56
2007 Momoraia Chianti Colli Senesi DOCG	Tuscany	Italy		58
2007 Antinori Peppoli Chianti	Tuscany	Italy		64
2007 Tenute Del'Ornellaia "Le Serre Nouve"	Tuscany	Italy		159
1999 Beni di Batasiolo "Bofani" Barolo	Piedmont	Italy		169
2001 Gaja "Gromis" Barolo	Piedmont	Italy		179

Please note that vintages and prices are subject to change without notice.



**Group Booking and Function Form**

**Function Details:**

**Function Date:**

**Host:**

**Name of Client:**

**Function Type:**

**Number of Guests:**

**Area being hired**

**Time of Arrival:**

**Sit Down Time:**

**Phone:**

**Fax:**

**Email:**

**Catering Requirements**

**Please nominate your required quantities**

- 4 x Canapes x\_\_\_\_\_ Minimum of 20 / \$20 P.P
- 6 x Canapes x\_\_\_\_\_ Minimum of 20 / \$26 P.P
- 8 x Canapes x\_\_\_\_\_ Minimum of 20 / \$32 P.P
- Platters x\_\_\_\_\_ \$60 Per Platter
- 2 Course Set Menu x\_\_\_\_\_ \$50 Per Person
- 3 Course Set Menu x\_\_\_\_\_ \$60 Per Person

**Food Allergies**

**Special Requirements:**

**Presentation Equipment:**

**Entertainment Requests:**

**Booking Confirmation:**

**Credit Card Holders Name:**

**Credit Card Number**

**Expiry Date:**

**Authorised Signature:**

**Date:**

I have read and agree to the terms and conditions.

Name:

Please tick

Signed

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## Terms & Conditions

Please ensure that the host carefully reads the term and conditions, understands all our requirements and signs the bottom of the group booking and function form.

All prices quoted are GST inclusive.

### **Deposit & Booking Procedure**

Your function date is confirmed on receipt of a signed Verde Restaurant + Bar Group Booking and Function Form, along with a deposit to the amount specified. This deposit will be credited to your account. Exclusive use of the main restaurant area does not include outside dining area, the lounge bar and Private Dining Room.

### **Food and Beverage Confirmation**

We require a minimum of seven (7) days notice of your menu requirements, including food and beverage selections. Verde Restaurant + Bar reserves the right to alter products to a similar product if the product requested is not available.

### **Menu/Wine List**

Menu and Beverage items are subject to availability. Prices are subject to change without notice.

### **Dining Time**

Please be advised that if ALL guests are not seated in the dining room at the prearranged booking time there may be a delay in food service.

### **Food Allergies and Intolerances**

When notified we will take care to ensure that the meals or beverages served to you are free from the notified products that you are allergic or intolerant to. However, we cannot guarantee that trace elements will not be contained in the purchased components of these foods or beverages. Please notify management of any allergies or intolerances. You may be required to sign a disclaimer form.

### **BYO**

Verde Restaurant + Bar is a fully licensed & serviced restaurant and does not allow BYO on Friday and

Saturday. BYO is allowed from Sunday – Thursday at a charge of \$9.00 per bottle. No BYO for tables of 10 or more people.

### **Loss or Damage**

Verde Restaurant + Bar will take all necessary care but cannot take responsibility for damage or loss of objects or personal belongings left on the premises before, during or after the function.

The organizer is financially responsible for any damage sustained or loss incurred to Verde Restaurant + Bar's property, fixtures or fittings, whether through their own actions or the actions of their guests or contractors. Nothing is to be attached to any part of Verde Restaurant + Bar's property without the prior written approval of management.

### **Smoking**

In accordance with NSW Government legislation, smoking is not allowed inside Verde Restaurant + Bar apart from our smoking court yard located opposite our Private Dining Room.

### **Service Gratuity**

A compulsory 7.5% service gratuity applies to all food and beverages. In the event a function is held on a Public Holiday then a 10% surcharge applies, in addition to the 7.5% service gratuity.

### **Responsible Service of Alcohol**

Verde Restaurant + Bar enforces at all times the Responsible Service of Alcohol.

### **Security**

Management of Verde Restaurant + Bar reserves the right to refuse and exclude entry to any person to a function deemed undesirable or intoxicated. The host must conduct their function in full compliance with the rules and regulations of Verde Restaurant + Bar management and all applicable laws, including liquor laws, health and safety regulations and fire regulations. As part of house policy and harm minimization we have a Noise Control Policy which directs patrons to be mindful of our neighbours when leaving the



premises and requests they depart the restaurant in a quite manner.

**Balloons/Decorations/Novelty items**

Please consult staff prior to your booking if you plan to bring balloons and/or decorative/novelty items to Verde Restaurant + Bar. All such require authorization by management.

## FLOOR PLAN

