

MEZZO

Italian Restaurant • Bar

LARGE GROUP BOOKINGS PRIVATE DINNERS & EXCLUSIVE USE EVENTS

WE TAILOR FOOD & BEVERAGE PACKAGES ON AN INDIVIDUAL BASIS ACCORDING TO SPECIFIC REQUIREMENTS

Located at 35 Little Bourke Street, in the heart of Melbourne's bustling theatre precinct, Mezzo is a contemporary Italian inspired restaurant which doubles as an ideal and attractive venue for

- large group bookings
- private dining for up to 40 guests in our newly constructed private space '**THE MIRROR ROOM**' and
- large private functions for up to 100 guests using the whole restaurant.

For smaller group bookings, there are areas within the dining room that allow for semi-private dining whilst still enjoying the buzz of the restaurant. We pride ourselves on offering diversity within our group menu design.

We work with the guest to come up with the ideal product, working with specific requirements and budgets.

Below is a list of Sample Menus to provide ideas of what may be achieved.

**UPDATED AUGUST 2018 –
MENUS ARE SUBJECT TO CHANGE**



MEZZO ITALIAN RESTAURANT
35 Little Bourke Street
Melbourne VIC 3000

T 03 9650 0988
E info@mezzoitalian.com.au

www.mezzoitalian.com.au
Functions 2018-8
Page 2 of 9

sample menu 1

2 courses \$50 | 3 courses \$60

shared entree · choice of main course · shared dessert

shared entree *the group receives all three items to share*

CALAMARI SALAD semolina dusted + shallow fried, with tomato, fennel celery, snow peas, parsley, almond + black olive powder

ARANCINI RICE BALLS filled with tomato, basil + mozzarella cheese, basil mayonnaise

choice of main course

POTATO GNOCCHI four mushroom ragu, cream, pecorino cheese **(v)**

RIGATONI braised lamb shoulder ragu, parmesan

ROLLED CHICKEN BREAST prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, carrots

BARRAMUNDI FILLET cauliflower puree, broccolini

SLOW COOKED BEEF CHEEK potato puree, green beans

mains served with french fries and mixed leaf salad to share

shared dessert

CLASSIC TIRAMISU

TOBLERONE SEMIFREDDO nut crumble, raspberry sauce

sample menu 2

2 courses \$60 | 3 courses \$75

choice of entree · main course · & dessert

choice of entree

NATURAL OYSTERS red wine + diced shallot vinaigrette, fresh lemon

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil

CALAMARI SALAD semolina dusted + shallow fried, with tomato, fennel celery, snow peas, parsley, almond + black olive powder

TORTELLINI filled with spiced pumpkin + ricotta, walnut cream, hazelnut + butter glaze **(v)**

choice of main course

POTATO GNOCCHI four mushroom ragu, cream, pecorino cheese **(v)**

RIGATONI braised lamb shoulder ragu, parmesan

ROLLED CHICKEN BREAST prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, crushed root vegetables

BARRAMUNDI FILLET cauliflower puree, broccolini

SLOW COOKED BEEF CHEEK potato puree, green beans

mains served with french fries and mixed leaf salad to share

choice of dessert

TOBLERONE SEMIFREDDO nut crumble, raspberry sauce

PANNACOTTA honey, lime + yoghurt flavoured, fresh passionfruit

CLASSIC TIRAMISU

GELATI + SORBETS house made selection

MEZZO'S SIGNATURE SHARING MENU

2 COURSES FOR \$49 PER GUEST

3 COURSES FOR \$59 PER GUEST

4 COURSES FOR \$69 PER GUEST

Mezzo's sharing menu is ideal for groups and enables your guests to experience all the favourites from the kitchen.

select your courses and receive all items under the course sub heading requires the participation of the entire table

entire menu shared from the centre of the table

course 1 – shared starter

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil

CALAMARI SALAD semolina dusted + shallow fried, with tomato, fennel celery, snow peas, parsley, almond + black olive powder

ARANCINI RICE BALLS filled with tomato, basil + mozzarella cheese, basil mayonnaise

course 2 – shared pasta available as an entree or main

POTATO GNOCCHI four mushroom ragu, cream, pecorino cheese (v)

RIGATONI braised lamb shoulder ragu, parmesan

as a main the table receives french fries + italian coleslaw to share

course 3 – shared main course

BARRAMUNDI FILLET cauliflower puree, broccolini

SLOW COOKED BEEF CHEEK potato puree, green beans

mains served with french fries and mixed leaf salad to share

course 4 – shared desserts

TOBLERONE SEMIFREDDO nut crumble, raspberry sauce

PANNACOTTA honey, lime + yoghurt flavoured, fresh passionfruit

CLASSIC TIRAMISU

SAMPLE CANAPÉS

Canapés will be served over a two hour period unless specified otherwise.

sample cold canapés

fresh **natural oysters**

bloody mary **oyster shooters**

house made **grissini** + pancetta

crescantine' flat bread', creamed mozzarella, freshly sliced prosciutto

sample hot canapés

calamari semolina dusted + shallow fried, with tomato, fennel celery, parsley, almond + black olive powder

grilled octopus, vincotto + baby rocket

potato + prosciutto **croquettes**

arancini rice balls filled with fresh peas, basil + fontina cheese, herb mayonnaise

beef meatballs tomato braised, shaved parmesan

oven roasted pork belly agrodolce 'sweet & sour' sauce

sample grazing dishes

risotto seasonal mushrooms

risotto peas + pancetta

risotto prawns + zucchini

house made potato gnocchi seasonal mushroom ragu

tempura **fish + chips**

sample desserts

house made **tiramisu**

kaffir lime + honey yoghurt pannacotta

ricotta, pistacchio nut + candied fruit **cannoli**

almond nougat semifreddo

ricotta, lemon + sultana **cake**

8 pieces per guest, variety of 4 canapés - \$30 per guest

10 pieces per guest, variety of 5 canapés - \$35 per guest

12 pieces per guest, variety of 6 canapés - \$40 per guest

13 pieces per guest, 6 canapés + 1 grazing dish - \$45 per guest

14 pieces per guest, 6 canapés + 2 grazing dishes - \$50 per guest

BEVERAGES

Beverages are available as a package (see options below) or on a consumption basis.

For exclusive events, a beverage package is recommended.

Our beverage packages run for a **maximum of 4 hours** – RSA obligations

We allow **Spirits** to be included within the beverage packages for an **additional \$5 per guest per hour**

For beverages charged on a consumption basis, the host will be required to pre-select beverages from Mezzo's wine list:

- The Function Co-ordinator will provide a copy of Mezzo's wine list no later than one week prior to the event
- Beverage selections must be confirmed no later than 5 business days prior to the event (to ensure your selections are available)

THE MEZZO HOUSE PACKAGE

Cester Dasogno Prosecco DOC, NV (Dry)	2 hours - \$30 per guest
Mezzo house white – King Valley Pinot Grigio	3 hours - \$40 per guest
Mezzo house red – King Valley Merlot, Sangiovese	4 hours - \$50 per guest
Beers – Carlton Draught, Peroni + Cascade Light	
Soft drink + juice	
Tea + coffee	

THE MESSINA PACKAGE · ADDITIONAL \$10 PER GUEST

choice of one sparkling wine, choice of two whites, two reds

select one sparkling

Cester Dasogno Prosecco DOC, NV (Dry) OR	2 hours - \$40 per guest
42 Degrees South Premier Cuvee Sparkling , NV	3 hours - \$50 per guest

select two white wines

Blackbilly Pinot Gris , 2013 Adelaide Hills, SA	4 hours - \$60 per guest
Kris Pinot Grigio 2014 Veneto, Italy	
Tim McNeil 'Watervale' Riesling , 2013 Clare Valley, SA	
Beachwood Sauvignon Blanc , 2014 Malborough, NZ	
Mount Macleod Chardonnay , 2014 Gippsland, VIC	

select two red wines

Umani Ronchi **Montepulciano d'Abruzzo**,
2013 Abruzzo, IT

Toscolo Chianti **Sangiovese**, 2013 Tuscany, IT

Little Black Stone **Pinot Noir**, 2014
Malborough, NZ

Balnaves 'The Blend' **Cabernet Merlot**, 2013
Coonawara, SA

Red Edge 'Degree' **Shiraz**, 2013 Heathcote,
VIC

Beers – Carlton Draught + Cavalier Pale on
Tap, Peroni , Cascade Light

Soft drink + juice

Tea + coffee

TERMS + CONDITIONS

Minimum Spends

Please contact the Function Co-ordinator regarding minimum spend requirements for food and beverage. There are no additional room hire charges.

Deposits + Payment

For group bookings of 30 to 60 guests:

- a deposit of \$10 per guest is required to secure the booking
- the deposit becomes non-refundable 5 business days prior to the booking
- the deposit will be subtracted from the bill, to be settled in full at the end of your event

For functions of 60+ guests and/or exclusive events:

- a deposit of \$10 per guest or 10% of the quoted book-out price (whichever is greater) is required to secure the booking
- the deposit becomes non-refundable 10 business days prior to the booking
- the deposit will be subtracted from the bill, to be settled in full at the end of your event

All functions must be paid for in full (less the deposit amount) at the conclusion of the event.

Accepted payment methods include cash, electronic funds transfer, EFTPOS and credit card (Visa, MasterCard, Amex and Diners). A credit card surcharge applies to bills of \$2,000 or more (2% for Visa and MasterCard, 3% for Amex and Diners).

Confirmation

For group bookings of 12 to 20 guests:

- Confirmation of final numbers (and dietary requests) is required no later than **24 hours prior** to your booking

For functions of 20+ guests and/or exclusive events:

- Confirmation of final numbers (and dietary requests) is required no later than **48 hours prior** to your booking

Charges will be levied for the confirmed number or the final attendance, whichever is greater.

Table Allocations

The maximum number of guests that can be seated on one table is 18 (sharing menu only). Large groups will generally be seated 10-12 guests per table.

Cakes

For group bookings on a 2-course menu:

- If you would like to bring your own cake a cakeage charge of \$3 per guest applies

Sample Menus

Please note that all sample menus and beverage lists are subject to change without notice.

Audio Visual Equipment

Mezzo recommends the following company for audio visual hires:

Wwave Pty Ltd
(03) 9372 5244
info@wwave.com.au

For exclusive events, an iPod can be played through Mezzo's sound system