

MEZZO

Italian Restaurant • Bar

PRIVATE DINING – MIRROR ROOM
UP TO 40 GUESTS

EXCLUSIVE USE EVENTS – ENTIRE RESTAURANT
60 – 90 GUESTS

WE TAILOR FOOD & BEVERAGE PACKAGES
ACCORDING TO SPECIFIC REQUIREMENTS
SAMPLE MENUS PROVIDED WITHIN



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 the 'THE MIRROR ROOM' and**
- **large private functions for up to 90 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.



menu 1 (Sample Only)

2 courses \$60 | 3 courses \$70

shared entree · choice of main course · shared dessert

shared entree *items placed in the centre of the table to share*

CALAMARI dusted in spiced semolina, shallow fried, rocket lettuce, aioli

POLPETTE beef + pork meatballs, napoli sauce, parmesan, parsley

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

choice of main course

HOUSE MADE GNOCCHI button, field and porcini mushroom ragu, cream, pecorino cheese (v)

FETTUCINE braised lamb shoulder ragu, parmesan

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

BARRAMUNDI FILLET pearl cous cous with diced eggplant + zucchini, cauliflower, carrot + shallot 'sauce jaqueline'

SLOW COOKED BEEF CHEEK potato puree, green beans

french fries

rocket + parmesan salad

shared dessert

CLASSIC TIRAMISU

TOBLERONE SEMIFREDDO nut crumble, raspberry sauce

menu 2 (Sample Only)

2 courses \$65 | 3 courses \$80

choice of entree · choice of main course · choice of dessert

choice of entree

NATURAL OYSTERS red wine + diced shallot vinaigrette, fresh lemon

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

CAPRESE SALAD tomatoes, mozzarella, fresh basil, balsamic glaze

CALAMARI dusted in spiced semolina, shallow fried, rocket lettuce, aioli

choice of main course

HOUSE MADE GNOCCHI button, field and porcini mushroom ragu, cream, pecorino cheese (v)

FETTUCINE braised lamb shoulder ragu, parmesan

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

BARRAMUNDI FILLET pearl cous cous with diced eggplant + zucchini, cauliflower, carrot + shallot 'sauce jaqueline'

SLOW COOKED BEEF CHEEK potato puree, green beans

french fries

rocket + parmesan salad

choice of dessert

TOBLERONE SEMIFREDDO nut crumble, raspberry sauce

PANNACOTTA honey, lime + yoghurt flavoured, blackberry syrup

CLASSIC TIRAMISU

menu 3 (Sample only)

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 dusted in spiced semolina, shallow fried, rocket lettuce, aioli

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

course 2 – shared pasta available as an entree or main

HOUSE MADE GNOCCHI button, field and porcini mushroom ragu, cream, pecorino cheese (v)

FETTUCINE braised lamb shoulder ragu, parmesan

as a main the table receives french fries + rocket + parmesan salad to share

course 3 – shared main course

BARRAMUNDI FILLET pearl cous cous with diced eggplant + zucchini, cauliflower, carrot + shallot 'sauce jaqueline'

SLOW COOKED BEEF CHEEK potato puree, green beans

as a main the table receives french fries + rocket + parmesan salad to share

course 4 – shared desserts

TOBLERONE SEMIFREDDO nut crumble, raspberry sauce

PANNACOTTA honey, lime + yoghurt flavoured, blackberry syrup

CLASSIC TIRAMISU

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 **Sprits** 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

Vigna Dogarina **Prosecco** Brut DOC, NV (Veneto)

Beachwood **Sauvignon Blanc**, 2017 (Marlborough) **OR**

Parini **Pinot Grigio**, 2017 (Veneto)

Toscolo Chianti DOCG **Sangiovese**, 2016 (Tuscany) **OR**

Red Edge 'Degree' **Shiraz**, 2016 (Heathcote)

Beers – Carlton Draught on Tap, Peroni Rosso + Cascade Light

Soft drink + juice

Tea + coffee

2 hours - \$30 per guest

3 hours - \$40 per guest

4 hours - \$50 per guest

PREMIUM PACKAGE . ADDITIONAL \$10 PER GUEST

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

select one sparkling

Vigna Dogarina **Prosecco** Brut DOC, NV (Veneto) **OR**

42 Degrees South **Premier Cuvee Sparkling**, NV

select two white wines

Beachwood **Sauvignon Blanc**, 2017 (Marlborough) **OR**

Parini **Pinot Grigio**, 2017 (Veneto)

Tim McNeil 'Watervale' **Riesling**, 2017 Clare Valley, SA

Beachwood **Sauvignon Blanc**, 2017 Marlborough, NZ

Kangarilla Road **Chardonnay**, 2018 McClaren Vale, SA

select two red wines

Umani Ronchi **Montepulciano d'Abruzzo**, 2017 Abruzzo, IT

Toscolo Chianti **Sangiovese**, 2016 Tuscany, IT

Soumah **Pinot Noir**, 2018 Yarra Valley, NZ

Balnaves 'The Blend' **Cabernet Merlot**, 2015

Coonawara, SA

Red Edge 'Degree' **Shiraz**, 2016 Heathcote, VIC

Beers

Carlton Draught + Mountain Goat Steam Ale,

Peroni Rosso , Cascade Light

Soft drink + juice

Tea + coffee

2 hours - \$40 per guest

3 hours - \$50 per guest

4 hours - \$60 per guest

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.

Sample Menus

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