

EXCLUSIVE GROUP BOOKINGS AT POSTINO OSTERIA

Private dining room, semi exclusive booking, exclusive events

Date/ 20 Time of the Event				
Number of guests Adults:	Under 1	18 years: Under 12 years: Under 4 ye	ears:	
Select your space				
☐ Private dining room (up to 8 pax)		Exclusive dining room upstairs (up to 32 pax seated, or 50 pax canapé)		
☐ Semi-exclusive upstairs (up to 24 pax)		Exclusive dining room downstairs (up to 30 pax seated, or 40 pax canapé)		
☐ Semi-exclusive downstairs (up to 30 pax)		☐ Venue exclusive (up to 136 pax)		
Menu Selection				
☐ Postino Package \$79pp		☐ Premium Package \$149pp		
☐ Priority Package \$99pp		☐ Canape Package \$95pp (exclusive events only)		
Personalise Your Menu				
Sydney Rock oysters		☐ Cheese Platter \$32		
☐ BYO Cake \$5.50 per person		☐ See something on the À La Carte menu you'd like to try? Let's talk!		
Dietary Requirements				
Special requests / Occasion				
Beverages				
Beverage Package?	,	Welcome Drinks on Arrival?	Choose Your Own Drinks?	
lier 1		☐ "Italian Aperitivo" Aperol Spritz \$18pp Something Sweet Before You Leave? Choose on the day ☐ "Italian Digestivo" Limoncello \$10pp ☐ BYO All Included Package \$36pp Unlimited still and sparkling water, soft drinks, juice, tea and coffee, and all BYO wine charges ☐ On consumption - Pre-select from our wine list		
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Enter your Confirmation Details				
Full Name / Company		o page to info@postino.aa		
Contact number				
Email address				
Credit card number				
Cardholder name				
Expiry date		CVC number		
T&C guest numbers confirmed gue charge added surcharge add 15% added to		ails are required to secure all bookings. We request 7 days' notice for a cancellation or decrease in by more than 50%. This booking is guaranteed to the value of \$50 per guest based on the last st numbers. Pricing is inclusive of GST. For groups of 10 or more guests there will be a 10% service to your final bill on the day. Please be advised that for all Sunday bookings there will be a 15% ed to the final bill. For bookings on a public holiday, there is an additional public holidays surcharge of the final bill. A card processing fee applies to all transactions; 1.65% for credit cards, 0.55% for . Thank you for your understanding.		
Signature & Date				



MENU

Please note that due to the seasonality of our menu and products these menus are subject to change daily without notice.

We can accommodate most dietary requirements or allergies with at least 72 hours' notice.

Postino Package

\$79 per person

Pane

Wholemeal organic bread, Rio Vista extra virgin olive oil

Stracciatella

Stracciatella, sun dried tomato, roasted capsicum

Baccala Mantecato

Whipped Aquna Murray cod Venetian-style 'baccala', polenta chips

Gigli

King prawns, Pilu bottarga, cherry tomato, orange zest

Cotoletta di Agnello

Crumbed Lamb cutlets, rosemary, preserved tomato

Rucola

Rocket, Parmigiano-Reggiano, balsamic dressing

Babà Napoletano

Rum babà, whipped pastry cream, Amarena cherries, cherry syrup

Priority Package

\$99 per person

Pane

Wholemeal organic bread, Rio Vista extra virgin olive oil

Parmigiano e olive

24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives

Stracciatella

Stracciatella, sun dried tomato, roasted capsicum

Wagyu Tonnato

Thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers

Gigli

King prawns, Pilu bottarga, cherry tomato, orange zest

Bistecca Fiorentina

1kg beef T-bone rocket, salsa verde

Rucola

Rocket, Parmigiano-Reggiano, balsamic dressing

Postino Tiramisu

Mascarpone, bronte pistachio, coffee, savoiardi biscuits

Premium Package

\$149 per person

Pane

Wholemeal organic bread, Rio Vista extra virgin olive oil

Parmigiano e olive

24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives

Peperoncini Ripieni

Hand stuffed peppers with tuna **Crudo**

Yellowfin tuna crudo, salmoriglio, almond flakes

Wagyu 'Tonnato'

Thinly sliced Blackmore wagyu, tuna mayonnaise, pinenuts, capers

Gnocchi al granchio

Potato gnocchi, spanner crab hand picked meat, cherry tomato, basil

Bistecca Fiorentina

1kg beef T-bone rocket, salsa verde **Rucola**

Rocket, Parmigiano-Reggiano, balsamic dressing

Postino Tiramisu

Mascarpone, bronte pistachio, coffee, savoiardi biscuits





Postino Canapé Package

\$95 per person

*Canape menus are only available for exclusive events

HOT/COLD - Choose 4

Sydney rock oyster served with mignonette dressing Baccala Mantecato - Lemon, bruschetta, basil Calamari fritti, lemon mayonnaise Lamb Arrostici Gamberoni with salmoriglio dressing Pizza fritta, tomato, parmigiano Mondeghini - Milanese meatballs Slow cooked Waqyu rolls, tuna mayonnaise

SUBSTANTIAL - Choose 2

Egpplant Parmigiana - Roasted eggplant, tomato, basil and cheese Mezze maniche alla norma, ricotta salata, eggplant, tomato sugo Risotto, Parmigiano Reggiano, balsamic vinegar Busiate, gamberi, zucchini flower, bottarga Orecchiette, Abruzzi meatballs sugo, pecorino Romano

DESSERT - Choose 2

Bombolone filled with Nutella Cannoli siciliani – cannoli with lemon ricotta and pistachio Postino Tiramisu – Postino's traditional homemade Tiramisu

Children's package (under 12yo) \$25 per person

MAIN - Choose 1

Battered Fish & Chips Chicken Cotoletta and chips Pasta with Napoletana sauce Pasta with butter and parmesan

DESSERT - Choose 1

Vanilla gelato Bombolone

DRINKS - Choose 1

Sparkling water Soft drink



BEVERAGES

"Italian Aperitivo"

Welcome Aperol Spritz on arrival \$18pp

Something Sweet Before You Leave

"Italian Digestivo" Limoncello \$10pp

BEVERAGE PACKAGES

TIER ONE

2 hours \$65 per person 4 hours \$80 per person

Non-alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

Beers

Peroni Red Heaps Normal Non Alcoholic - XPA

Sparkling wine

NV II Follo, Prosecco Extra Dry, Veneto

White wine

2022 Coltorenzio, Pinot Grigio, Alto Adige

Red wine

2022 Sibiliana, 'Sensale' Syrah, Sicily (Organic)

TIER TWO

2 hours \$75 per person 4 hours \$95 per person

Non-alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

Beers

Peroni Red Heaps Normal Non Alcoholic - XPA

Sparkling wine

2021 Angelo Bortolin, Valdobbiandene Prosecco Brut DOCG, Veneto

White wine

2021 Alessandro di Camporeale, 'Benedetto Catarratto, Sicily (Organic)

Red wine

2022 Majnoni Guicciardini, Chianti DOCG, Tuscany (Organic)

TIER THREE

2 hours \$100 per person 4 hours \$135 per person

Non-alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

Beers

Peroni Red Heaps Normal Non Alcoholic - XPA

Sparkling wine

2021 Santus, Franciacorta Brut DOCG, Lombardy (Organic)

White wines

2021 Generazione Alessandro, 'Trainara' Etna Bianco, Sicily (Organic)

2022 Massimo Rivetti, 'Boticella' Chardonnay, Piemonte (Organic)

Red wines

2020 Palmento Constano, 'Mofete' Etna Rosso, Sicily (Organic)

2020 Cantalici, 'Baruffo' Chianti Classico, Tuscany (Organic)





GENERAL INFORMATION AND TERM & CONDITIONS

Exclusive and semi-exclusive **event timings:** Lunch 12:00pm to 4:00pm or Dinner 6:00pm to 10:00pm

Minimum spends apply for private dining, exclusive and semi-exclusive bookings. Please contact your events coordinator for further information.

Prices shown include GST. For private dining, semi-exclusive and exclusive bookings, a 10% service charge is applied to the final bill. This amount does not contribute to the minimum spend requirement. Credit card payments incur a transaction fee of 1.65%. EFTPOS payments incur a transaction fee of 0.55%. Split bills are allowed to a maximum of 4 cards.

Postino Osteria is a licensed premise and enforces their policy of **responsible service of alcohol** and as such reserves the right to refuse any guest service of alcohol according to their discretion. At no time are minors permitted to consume alcoholic beverages. Beverage service will cease 15 minutes prior to the conclusion of your function.

All **menus** are sample menus and subject to change due to the availability of fresh, seasonal produce. Menu and beverage selection must be confirmed in writing 14 days prior to your booking date. BYO is not permitted. If you wish to bring a cake for your event, please note a cake serving fee of \$5.50 per person applies.

See something you like on our a la carte menu, or want to talk further about tailoring your events especially for you? That's what we are here for, please speak to your Events Coordinator.

Maximum Guest Numbers

Upstairs

Private dining room can seat up to 8 guests. Balcony use included upon request. Additional charges may apply. Semi exclusive area (half dining room) can accommodate up to a maximum of 24 guests. Seated events only.

Exclusive use of the dining room can seat 32 guests (booths not included).

Exclusive use of the upper floor including the private dining room and balcony can accommodate 40 guests seated, or up to 60 guests for a canape style event.

Downstairs

Semi exclusive area (half dining room, bar open to public) can accommodate up to a maximum of 30 guests. Seated events only. Exclusive use of the main dining room can accommodate up to 30 guests seated, or up to 60 guests for a canape style event.

The entire venue can accommodate a maximum of 136 guests.



CONFIRMATION AND CANCELLATION POLICIES

To confirm the booking	To confirm your booking and hold a table for your chosen date and time we require your credit card details as security and a completed booking form returned to us. First booking form in, first table confirmed. Management reserves the right to cancel any function if the booking form is not returned with credit card details provided. All final details including guest numbers, menu and beverage package must be confirmed in writing at least 7 days prior to the event. To confirm exclusive/ semi exclusive use of the venue we require a deposit of \$1000, or for private dining room \$500. For exclusive events a second \$1000 deposit is required 3 months prior to the event. Please make a direct deposit into the bank account outlined below. Please use your name and date of booking as the reference, and email remittance to info@postino.au. Name: Postino Osteria Pty Ltd BSB: 082-356 ACC: 78 648 1765	
Cancellation more than 6 weeks prior	Bookings cancelled up to 6 weeks prior to the event will receive a full refund less a \$250 administration fee.	
Cancellation between 6 and 2 weeks prior	Bookings cancelled between 6 weeks prior and 2 weeks prior to the event will receive a full refund less a \$1,000 administration fee.	
Confirmation 3 weeks prior	All final details, guest numbers, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client 3 weeks prior to the date.	
Full prepayment 2 weeks prior	We require all functions to be paid in full 2 weeks before the function date. Payments can be made by cheque, cash, EFT or credit card (credit card payments incur a 1.65% fee, EFTPOS payments incur a 0.55% transaction fee).	
Cancellation within 2 weeks	Bookings cancelled within 2 weeks of the event date incur loss of full payments to date.	
Transfer of date of function between 2 weeks and 72 hours prior	Bookings transferred between 2 weeks and 72 hours of the event will retain the payments to date for the future event, less food charges ordered for event (based off the runsheet).	
Transfer of date within 72 hours prior	Bookings transferred within 72 hours of the event date incur loss of full payments to date.	
Final confirmation	Postino Osteria reserves the right to cancel any exclusive or semi-exclusive function if full payment is not received 2 weeks prior to the event.	