# **FUNCTIONS & CORPORATE EVENTS**



Mille Vini - a thousand wines in Italian - opened in 2005 and is one of Sydney's most loved wine bar and restaurants. Conveniently located on bustling Crown Street in an 1849 heritage-listed stonemasonry workshop, our mezzanine is a sophisticated semi-private function space, ideal for a birthday, celebration, product launch or corporate event.

Mille Vini offers flexible menu options for everything from canapés to host-tailored set menus. Together with an extensive Italian focused wine list and full cocktail bar at your disposal, Mille Vini is the perfect venue for your next occasion.

Available for hire Monday to Sunday.

### Mezzanine level

- 24 seated
- 40 standing (max)
- Private bar and facilities
- Exclusive use for groups of 15 people+
- Tailored all-inclusive food and beverage packages available
- Conveniently located in the heart of Surry Hills
- Walking distance from City
- Short taxi journey from Sydney CBD
- Walking distance from CBD hotels

#### Whole venue

- 45 people seated (across 2 levels)
- Additional 24 bar/window seats
- 80 people standing
- 2 bars and facilities
- Minimum spend at very competitive rates please contact surryhills@millevini.com.au for more information





Please email to surryhills@millevini.com.au

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# **GROUP BOOKING CONFIRMATION**

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Booking Name:	Date:
Company (if applicable):	Time:
company (ii applicable).	Number of Guests:
Email:	Contact phone:
Credit Card Number:	
	Expiry date:
Name on card:	
	CCV:
Group Menu option: (please attach order)	<ul><li>□ \$45 Group menu □\$55 Group menu</li><li>□ Canapés</li></ul>
Drinks package option:	$\square$ On consumption $\square$ \$39 MV Party $\square$ \$49 MV Premium (please attach)
Dietary requirements:	
Other notes:	
Signature	

### **Terms & Conditions:**

- Credit card details required to confirm reservation.
- We ask for final confirmation of numbers no less than 48 hours before the reservation.
- For exclusive use mezzanine level bookings on Friday or Saturday evenings, a minimum spend of \$1,900 inc GST applies
- Cancellation with less than 48 hours notice or non-arrival of the entire group will result in a \$55 per person charge to the credit card provided.
- Groups are subject to Mille Vini conditions of entry.
- No entry for persons under 18 years of age unless accompanied by a parent or guardian
- Please be aware we are unable to store ice-cream cakes, no feather boas, glitter or "suggestive" items. Keep it tasteful folks.
- We welcome little ones however please be aware we do not have high chairs, cushions or baby changing facilities.

# **GROUP MENU ORDER SHEET**

To create a tailored Mille Vini experience, group booking guests can create their own set menu, ranging from \$45 to \$65 per head options. \$45 & \$55 menus are shared courses for the entire group. \$65 menu can be shared by the entire group, or guests can select their individual course for starters & mains from order sheet preference.

Using the checkboxes below, complete the sections based on the number of items available for your set menu. Email completed form to surryhills@millevini.com.au 2 days prior to booking.

Please note that as menus are shared, guests are required to select appropriately for their guests dietary requirements. Minimum patrons for group set menu is 8 guests. All patrons must be on same set menu package.

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NAME	BOOKING DATE / TIME	SET MENU (circle) \$45 / \$ 55 / \$ 65
<u>STARTERS</u>	\$45 menu select 2   \$55 menu select	t 3 + includes bread on arrival   \$65 menu select 3
<b>OLIVE</b> bread toasted w go	rdal olives & roasted almonds (v) ······	
<b>BOREK</b> fried pastry cigar v	v pastrami, comte, muhammara & pomegranate-	
SHIRAZ SALAD burgul, to	matoes, cucumber, radish, fresh herbs walnut &	fetta (v) ·····
ZUCCHINI fritters w raisin	+ spinach yoghurt (v)	
FIGS wrapped in prosciutte	o, baked w duetto (gf) ······	
<b>VENISON</b> tartare w soft qu	ıail eggs & wasabi mayo	
<u>MAINS</u>	\$45 ment	ı select 2   \$55 menu select 3   \$65 menu select 3
<b>OCTOPUS</b> w mexican molé	e, buttered corn & popcorn powder (gf) ·····	
PORK & parmesan sausag	es w puy lentils & salted ricotta (gf)······	
<b>RISOTTO</b> of pearl barley, b	peetroot w walnut & horseradish cream (v)	
MACCHERONI w bannockl	ourn chicken, sunchoke puree & oyster mushroo	m (v on request)
<b>LINGUINE</b> w vongole, whit	e wine, speck, chilli & lemon	
<b>DUCK RAGU</b> w pappardell	e & scratchings	
<u>SIDES</u>	\$45 menu	select 1   \$55 menu select 1   \$65 menu select 2
POTATO SALAD nuff said	(v)(gf)	
<b>CABBAGE</b> shredded w pea	ar, parmesan, almond & mustard dressing (v)(gf)	
SHOESTRING FRIES w lem	on salt & wild oregano (v) ·····	
ROAST CAULIFLOWER w		
<u>DESSERT</u>		1   \$65 menu select 1 + includes cheese to finish
<b>SFINGI</b> italian donuts w ու	ıtella	
VALRHONA chocolate pot		
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# **CANAPES PACKAGE**

TO ORDER, please tick which canapés required and indicate how many people / platters below. Attach to the group booking form and send to surryhills@millevini.com.au

<b>PERSONS</b>	<b>PLATTERS</b>	

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COLD DISHES	HOT DISHES
☐ Sydney rock oysters w fleur de sel vinaigrette	☐ Sweetcorn & basil soup shot
$\square$ Chicken & herbed mayo finger sandwiches	$\square$ Zucchini fritters w spinach & raisin yoghu
☐ Sweetcorn cake w guacamole & smoked	$\square$ Pastrami, capsicum & comte borek
salmon	☐ Kataife prawns w muhamarra
<ul><li>☐ Mini reuben</li><li>☐ Venison tartare en croute</li></ul>	☐ Whitebait fritters w aioli
	DOLCI
	$\square$ Italian doughnut balls w Nutella

# **HOT FORK FOOD**

\$12 per canapé

L	□ Duck Ragu w oreccniette
	□ Pork & parmesan chipolatas w puy lentils
	□ Pearl barley risotto w beetroot, walnut & horse
	radish cream

# **PLATTERS**

\$100 per platter (feeds 10people)

Selection of cheese served	
w toasty bread, lavosh & burnt apple jam	

☐ Cured meat selection w toasty bread, grissini & guindillas

# **DRINKS PACKAGE**

3-hour beverage package includes soft drinks, sparkling water, light beer and choice of wines

TO ORDER, please indicate requested wines and attach to the group booking form. Send to surryhills@millevini.com.au



# MV PARTY \$39 per person

## **BIRRA** beer

Peroni Nastro Azzuro

### VINO FRIZZANTE bubbles

Prosecco, Cielo, Veneto, It, NV

### VINO BIANCO white wine (pick 1)

- ♦ Sensi Pinot Grigio, Sicily, It, 2014
- ◊ Pecorino Citra 'Niro', Abruzzo, It, 2015
- ♦ Smidge Houdini Sauvignon Blanc Adelaide Hills 2014

### VINO ROSATO rosé wine

Montepulciano 'Cerasuolo' Fantini, Abruzzo, It, 2014

### VINO ROSSO red wine (pick 1)

- ♦ Sensi Collezione Montepulciano d'Abruzzo Abruzzo, It, 2014
- ♦ Santa Christina, Sangiovese+Merlot Toscana It, 2014
- ♦ Rocky Gully Shiraz, Frankland River 2014

# MV PREMIUM \$ 49 per person

#### BIRRA beer (pick 1)

- ♦ Peroni Nastro Azzuro
- **♦ Menabrea**

### **VINO FRIZZANTE bubbles**

2015 Ca' Del Sole Prosecco DOC, Veneto, It,

### VINO BIANCO white wine (pick 2)

- ♦ Sensi Pinot Grigio, Sicily, It, 2014
- ♦ Pasqua Soave, Veneto, It, 2013
- ♦ Fantini Pecorino, Abruzzo, It, 2015
- ♦ Mt Trio Chardonnay, Porongurup, WA, 2013

### VINO ROSATO rosé wine (pick 1)

- ♦ Fantini 'Cerasuolo' Montepulciano, Abruzzo, It, 2014
- Gerard Bertrand Gris Blac, Provance, FR,
  2014

#### VINO ROSSO red wine (pick 2)

- ♦ Santa Cristina Sangiovese Merlot, It, 2014
- ♦ Airlie Bank Pinot Noir, Yarra Valley 2015
- ♦ Sensi Collezione Montepulciano Albruzzo It 2014
- ♦ Rocky Gully Shiraz, Frankland River 2014