



Event Information

www.camparihouse.com.au

events@camparihouse.com.au



Ground floor Restaurant

80 Cocktail
24 Banquet

Centrally located on Hardware Lane, our a la carte Italian restaurant here at Campari House offers food for the soul.

Genuine food based on updated, classic recipes, not alchemy, and the importance of using only the finest ingredients.

A flexible space offering the option of indoor and alfresco dining. Available to be hired exclusively or separately.



Level 1 Function room

- 90 Cocktail
- 70 Theatre Style
- 24 U-shaped
- 32 Classroom
- 34 Boardroom – 1 table
- 80 Banquet – multiple tables
- 16 Square

Our function room is a completely private space. Perfect for stand-up cocktail events, banquet style dining or theatre seating. The space comes fully equipped with your own bar and private restrooms.

The space is extremely versatile. Ideal for business meetings, product launches or even a performance.

Room features:

- Data projector and screen,
 - natural light,
 - openable windows



Level 2 The Lounge

90 Cocktail
32 Boardroom
40 Theatre

The stunning and exclusive area with private booths, chesterfield sofas and electric fireplace that welcomes you is all awaiting behind the vault door.....

Room features:

- data projector, screen and full audio
 - 4 private booths
- Intimate lighting, dancefloor.
 - Dj's permitted

Level 3

Rooftop Bar

Nestled in the heart of the CBD our Rooftop is available for exclusive & limited hire all year round.

The best of everything: Delicious food, cocktails, wine, chilled beer, fun events and more.

Suitable for Melbourne's ever-changing weather, with retractable walls & ceiling

110 pax exclusive
30 pax shared





Level 4 The Deck

40 Cocktail
20 Theatre

The Deck, offers a stunning lookout and one of the best views in Melbourne. This level is perfect for intimate parties, weddings and corporate celebrations

The Deck can be hired with the rooftop bar for those looking for more space

Canape Selections

Smaller Bites

Oysters natural; lemon	\$6 each
Oysters Kilpatrick	\$6 each
Venetian scallop (in the shell) <i>Burnt butter, shallot capers, tomato salsa, pangrattato</i>	\$6 each
Battered prawn with spicy aioli	\$7 each
Haloumi bites, caponata	\$5 each
Mixed mini pies; choose from beef or chicken & leek	\$7 each
Vegan pie with relish (gf/veg)	\$7 each
Pork and fennel sausage roll, tomato relish	\$6 each
Vegetarian spring rolls	\$5 each
Potato scallop, sour cream, chives	\$5 each
Arancini; mushroom, truffle and parmesan	\$5 each
Croquette; Kaiserfleisch, potato and cheese	\$6 each
Prosciutto and melon	\$6 each

Larger Handfuls

Beef slider, Carolina mustard, cheese and pickles	\$8 each
Mushroom slider, cheese and pickles	\$7 each
Marinated chicken skewers, aioli (gfo)	\$7 each
Vegetable skewers with gremolata (v, vgo, gf)	\$7 each
Fish goujons, chips, tartare and lemon (v)	\$8 each

To Share

Bowls of arancini with tomato relish (20pc)	\$80
"Bucket of fresh prawns" served with aioli and lemon (min 20 people)	\$80

Pizza Platters (24 pieces per platter) \$65 / \$75 GF

Margherita; passata, basil, mozzarella
Quattro Formaggio; gorgonzola, fior di latte, parmesan, confit garlic base
Fungi; gorgonzola, wild mushrooms, confit garlic base
Diavola; soppressa, chilli, olives, mozzarella, basil, tomato passata
Salsiccia; pork sausage, mozzarella, red onion, rocket and rosemary
Ortolana; zucchini, eggplant, red pepper, mushroom, passata (veg)

Boards (4-6 guests)

Vegetable crudites, salsa verde, whipped ricotta	\$50
House-made dips, olive oil, balsamic and focaccia	\$50
Antipasto w/ arancini, prosciutto, sopressa, taleggio, ricotta, olives	\$65
Cheese; taleggio, gorgonzola, Parmigiano Reggiano, quince and lavosh	\$70

Sweet Treats

Petit mousse cup (gf)	\$6 each
Assorted cake board	\$6 each
Mini drumsticks	\$6 each

Minimum of 24 pieces per item

DF - Dairy Free | DFO - Dairy Free Option | VE - Vegan
V - Vegetarian | GF - Gluten Free | GFO - Gluten Free Option

Menu is seasonal and subject to availability; occasionally substitutions may be required

Seated Dining

1 Course \$40pp | 2 Courses \$65pp

3 Courses \$80pp | 4 Courses \$95pp

Menus include green salad and thick cut chips with main course

Alternate Drop - (less \$5pp)

For ease of service for you and your guests we suggest an alternate drop menu.

Pre-select 2 entrees/ mains/ desserts from the options below

For 50+ Guests, an alternate drop menu is required

Entrée's

Choose 3 from the following

Calamari Fritti

Lemon pepper, parsley, grilled lemon, aioli (gf)

Arancini (gf)

Mushroom, truffle and parmesan

Cured Meats (gfo)

Pickles and bread

Panzanella (tomato and bread salad) (v,ve)

V - Vegetarian | VE – Vegan | VGO – Vegan option

GF - Gluten Free | GFO - Gluten Free Option

Mains

Choose 3 from the following

Swordfish (gfo)

Pan seared with roast zucchini, grilled asparagus, salmoriglio

House-made potato gnocchi

Basil pesto, olive oil, parmesan, fresh basil and pine nut

Chicken Parmigiana (gfo)

Chicken breast, ham, tomato, mozzarella, dressed leaves and chips

200gr Porterhouse (cooked to medium)

Sauteed potatoes, gremolata, red wine jus (gf)

Additional sides

Seasonal steamed vegetables (V) \$10ea

Roasted chat potatoes (V) \$10ea

Desserts

Choose 2 from the following

Classic Tiramisu

Strawberry panna cotta

With cantaloupe and lime salsa

Valrhona chocolate tart, marmalade

Cheese Plate (additional \$29)

Taleggio, gorgonzola and Parmigiano-Reggiano

Served with pecans, quince and lavosh (v)

Menu is seasonal and subject to availability; occasionally substitutions may be required



House

WINE

NV Conversationalist Prosecco, Riverina
 Conversationalist Pinot Grigio, Riverina
 Conversationalist Sauvignon Blanc, Riverina
 Habitat Chardonnay, SE Australia
 Habitat Rose, SE Australia
 Habitat Shiraz, SE Australia
 Habitat Cabernet Merlot, SE Australia

BEER&CIDER

Furphy Refreshing Ale
 Heineken Zero
 James Boags Light
 Little Creatures Apple Cider

NON ALCOHOL

Soft Drinks & Juices

1 hr - \$ 25 pp
 2 hrs - \$35pp
 3 hrs - \$ 45pp
 4 hrs - \$ 55pp
 5 hrs - \$65pp
 6 hrs - \$75pp

Premium

WINE

Paul Louis Blanc de Blanc, Loire Valley, FRA
 Villa Fresco Pinot Grigio, King Valley, VIC
 Kuku Sauvignon Blanc, Marlborough, NZ
 Schild Estate Chardonnay, Barossa Valley, SA
 Rob Dolan TC Pinot Noir, Yarra Valley, VIC
 Bonacchi GentileSCO Chianti, Tuscany, ITY
 Tuesner Riebke Shiraz, Barossa Valley, SA
 Reschke 'BT' Cabernet Sauvignon, Coonawarra, SA

BEER&CIDER

Brick Lane Draught
 Furphy Refreshing Ale
 James Boags Light
 Little Creatures Apple Cider

NON ALCOHOL

Soft Drinks & Juices

1 hr - \$ 30 pp
 2 hrs - \$ 40pp
 3 hrs - \$ 50pp
 4 hrs - \$ 60pp
 5 hrs - \$70pp
 6 hrs - \$80pp

Upgrade options

Sparkling Champagne bar on arrival

Is there a more luxurious way than to have rows and rows of sparkling or Champagne poured to greet your guests and celebrate, this will be the talking point of the event

NV Habitat Sparkling Brut, Australia	\$7.00 pp
NV Paul Louis Blanc de Blanc, France	\$12.00 pp

Oyster Bar - \$10pp based on 2 oysters pp

If you want to make a serious impression on your friends and colleagues, why don't you upgrade your Sparkling Champagne package above and add an oyster bar on arrival. The oysters will be freshly shucked and served with lemon wedges & mignonette

Cocktails on arrival - \$22 pp

Treat your guests to a bespoke cocktail upon arrival?

Campari Spritz – Campari, sparkling wine & soda water

Pornstar Martini – vanilla vodka, passionfruit liquor, pineapple juice & flowers

Espresso Martini – coffee tequila, Tia maria & cold drip coffee

Long Island Iced Tea – tequila, gin, triple sec, vodka, rum, coca cola & lemon juice

Premium Spirits Upgrade - \$20 pp per hour

Add premium spirits to your beverage package.

Ketel One Vodka, Tanqueray Gin, Plantation Rum, Wild Turkey Bourbon, Canadian Club Whiskey, Jack Daniels Whiskey, Johnnie Walker Black Scotch,

Packaged beer, cider & seltzer - \$15 pp per hour

Add a selection of bottled beers, ciders and seltzer to suit every taste.



Conference Menu

Full & Half Day

Design your own full or half day conference package

Breakfast Buffet \$30 pp

Morning or Afternoon Tea \$25 pp

Lunch \$30 pp

Beverage Options

All packages come with free-flowing French press coffee & a selection of T2 teas, during each session
Carafes of soft drinks & juices are also available with lunch

Breakfast buffet

Croissants with ham & cheese or tomato & cheese
Bacon & egg rolls with relish
Tropical fruit salad with yoghurt
Homemade mixed berry muffins

Morning tea

Selection of croissants, escargot, pain au chocolate & Danishes
Seasonal fruit platter
Homemade mixed berry muffins
A selection biscuits, cookies and shortbread (gf options)

Lunch

Sliced ham, cheddar & vine ripened tomato
Egg mayonnaise, chive
Coronation chicken
Corned beef, pickles, fruit chutney
Hummus & salad sandwich

Afternoon Tea

Smashed avocado bagels, tomato, feta
Bowl of arancini
Pork & fennel sausage rolls, with chutney
Large bowl of potato chips with aioli

After you Event

At the conclusion of your event, there is no need to leave the room, why not add drinks and nibbles to celebrate the conclusion.

Terms & Conditions

1. Confirmation of Booking / Deposit

A tentative booking will be held for a period of seven days, after which time if written confirmation has not been received the booking will automatically be released.

To confirm an event, a deposit of \$1000 and signed copy of this Terms and Conditions is required within 7 days after written confirmation has been received.

To confirm an Exclusive event on **The Rooftop on Friday and Saturday evenings**, a deposit of \$2000 and signed copy of this Terms and Conditions document is required within 7 days after written confirmation has been received.

Payment for the food and beverage component is required 7 days prior to the event. An invoice will be sent which is then due and payable.

Failure to comply with the above timeframes may result in cancellation of the event.

2. Confirmation of Menu Selections and Final Numbers

Menu and beverage selections are required 14 days prior to your event.

Final guest numbers are required 7 days prior to your event. This is the information on which your food and beverage invoice will be raised. Should final numbers fall below, the numbers confirmed at 7 days will stand.

3. Cancellation – all cancellations must be in writing.

30+ days in advance the deposit will be refunded in full.

30 – 7 days in advance the deposit will be forfeited.

Cancellations within 7 days will result in forfeiting the Food and Beverage payment in full.

4. Payment

Campari is operating on a card only basis, No cash will be accepted. Please note a 1.67% surcharge applies to all credit card payments

* Please provide remittance advice to events@camparihouse.com.au when paying via Direct EFT 'stating the reference number'

5. Consumption of Outside Food and Beverage

No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with Campari House

With prior permission, birthday cakes may be brought into the venue. A cake fee of \$7.50pp applies. Campari House cannot provide any cold storage for 3rd party cakes thus all cakes need to be ambient. Campari House takes no responsibility for any issues resulting from the consumption of 3rd party cakes brought into the venue.

6. Equipment, Decorations and Entertainment

To personalise your function or for a unique atmosphere, we are more than happy to suggest florists, stylists or entertainment through our range of suppliers. We kindly request the contact details of your suppliers be advised to us prior to your event.

Please note no theming or decorations are permitted on The Rooftop unless you have hired the space exclusively.

Due to the exposed nature of The Deck (upper roof) any associated decorations need to be securely fastened and wind proof. Balloons and signs need to be heavily weighted.

Terms & Conditions

7. Events on The Deck

The Deck is an open-air space and is thus exposed to all weather conditions. It is not undercover. It is a condition of booking that the client understands that in inclement weather, the event will not take place on The Deck. Whilst every effort will be made to relocate, this may not be possible if no spaces are available. Additional minimum spends may apply dependent on the possible re-location within the venue. No refunds are possible for cancellations on The Deck due to weather conditions.

8. Menu and Price Variation

Due to the seasonal nature of our menu, dishes may change without notice, and we cannot guarantee all menu selections will be available at the time of your event. Reasonable substitutions will be made and every effort to contact the host prior; We endeavour to maintain our prices as originally quoted to you; however, they are subject to change. Should any increases occur, we will notify you immediately.

9. Access to Venue

The client is allowed access to the venue 1 hour before the commencement of the function. This includes DJ's, musicians, event organisers and suppliers. Campari House must be notified at least 24 hours prior to the function regarding times of arrival, equipment and areas that need to be accessed.

10. Additional Meals

For third parties employed as entertainers including photographers and video projectionists' meals are provided at normal Campari House menu prices.

11. Extras

Any extras, such as beverages on consumption are to be paid upon the completion of the function.

12. Signage & Decorations

Nothing is to be nailed, screwed, stapled, or adhered to any wall, door or other surface or part of the building. Signage in Campari Houses public areas is to be kept to a minimum and must be approved by the Event Manager prior to the event.

13. Service Charge

A service charge of \$ 200 per event is compulsory for certain events with adult entertainment. If you would like to know if your event falls into this category, just ask our events team.

The client is responsible to conduct the function in an orderly manner and in full compliance with all applicable laws. Campari House reserves the right to intervene or reject any or all guests from the function if their actions are considered illegal, noisy, or offensive.

14. Supply of Alcoholic Beverages

Campari House reserves the right to refuse the supply of alcoholic beverages to any guest attending an event that are believed to be underage, intoxicated or behaving in an offensive manner. This can be put into effect regardless of pre-purchasing or beverage packages. Campari House practices Responsible Service of Alcohol.

15. Underage Guests

Campari House reserves the right to ask underage guests to exit the venue at 10 pm. All underage guests must be with a legal guardian for the duration of the function.

Terms & Conditions

16. Damage

The guest is financially responsible for any damage that is sustained to the venue, or any other property owned by or in the care and custody of Campari House, which is caused by the guest or any other person attending the function. General and normal cleaning is included in the cost of the event. Additional charges may be payable if the event has created cleaning needs above and beyond normal cleaning

Certain events will require a compulsory credit card pre-authorisation of \$250. This is to cover any potential damages to the building or its property. This will be released at the conclusion of the event.

ACKNOWLEDGMENT:

I _____ (print name) accept the Terms and Conditions as stated above.

I agree to proceed with hosting an event at Campari House based on said Terms and Conditions.

Signed _____ Dated _____

PLEASE COMPLETE AND RETURN TO CAMPARI HOUSE ALONG WITH THE DEPOSIT PAYMENT REMITTANCE. ONLY THEN WILL THE EVENT BE CONFIRMED TO PROCEED.