

**CHIANTI**  
*Est. 1985*

Benvenuti

2017 Event Package



Thank you for considering Chianti for your special occasion.

As one of Adelaide's most successful, award-winning restaurants, Chianti is renowned for its superb food, fine wines & impeccable service. From humble beginnings in 1985, our primary goal has remained; no matter how many times you visit, we aim to 'pleasantly surprise'. Located in the city's east end on the beautiful tree-lined stretch of Hutt Street, Chianti provides patrons with an elegant dining experience with the warmth of a family home.

We have two private dining rooms located upstairs in our heritage building: Chianti Riserva & Gallo Nero. The entrance is located on Carrington Street. Please note that the heritage staircase is the only access to both of the private dining rooms.

Whether intimate celebrations (small weddings, birthdays etc.), cocktail parties, corporate events or pharmaceutical functions, our versatile spaces are ideal for any occasion. We take the greatest care to ensure this is an exclusive venue with the best dining experience.

At Chianti we offer unique menu options to cater for your occasion with items taken from our seasonal A la Carte menu. You can choose to personalise your own menu or enjoy Chef's recommendations.

Our events package is intended as a guide in the planning of your occasion & we will work closely with you to create the perfect dining experience - tailored especially for you & your guests.

## GENERAL INFORMATION

### Room Availability & Access Times

	Start	Finish
Breakfast (Mon-Fri)	7:30 am	10:30 am
Breakfast (Sat & Sun)	8:00 am	10:30 am
Lunch	12 noon	5:00 pm
Dinner	6:30 pm	12 midnight

Chianti is licensed until 12midnight. Last drinks are called at 11:45pm.

If you require access to the room prior to the above stated time please speak to our Events Coordinator.

### Final Numbers

Final guest numbers are **required 5 working days** prior to the event. This number represents the minimum numbers for which you will be charged.

### Menu & Beverage Selection

Menu & beverage selections must be finalised at least **10 days** prior to your event. Due to our emphasis on seasonal & local produce, menu items are subject to availability & change. All effort will be made to advise you of any changes.

### Confirmation & Deposits

Confirmation of your event booking must be made within **5 days** of the original tentative booking by payment of the deposit & completion of the booking form found at the end of this document.



## CHIANTI RISERVA

The Chianti Riserva is a truly intimate private dining room. With a seating capacity of up to 15 guests, with a large bespoke oval table. The Riserva is perfect for intimate dinners of any occasion, private board meetings & corporate events.

### Room Capacity

Seated 15

### Facilities

Chianti offers AV connectivity with a wall mounted 55 inch HD Smart TV with laptop connectivity for presentations or slideshows.

Please check with our Events Coordinator for further information. Chianti can not take any responsibility for AV connectivity problems.



## GALLO NERO

The 'Gallo Nero' is aptly named after the 'Black Rooster' trademark that is the quality guarantee of 'Chianti Classico' branded wines. Similarly, we take pride in offering the highest quality & level of service.

The Gallo Nero is ideal for every celebrations & corporate events, boasting a private bar area perfect for arrival drinks & a balcony overlooking Hutt Street. The room offers flexibility of set-up for elegant cocktail parties & networking events.

### Room Capacity      Minimum Numbers

Seated            36            Seated            16

Cocktail         70            Cocktail         35

### Facilities

Chianti offers AV connectivity with a data projector & laptop connectivity for presentations or slideshows.

Please check with our Events Coordinator for further information. Chianti can not take any responsibility for AV connectivity problems.



### Balcony

The Balcony is licensed for 10 guests. We ask that the host assist our staff in monitoring this.



## MENU SELECTION

### Base Menus (Set Choice)

#### 2 Course Menu\*

1 : 1 = \$65

Set Entrée : Set Main Course  
Set Main Course : Set Dessert

#### 3 Course Menu\*\*

1 : 1 : 1 = \$75

Set Entrée : Set Main Course : Set Dessert

\*Requires 1.5 hours once guests are seated

\*\*Requires 2.5 hours once guests are seated

### Additional Choices

Additional choices per course are \$4 per person  
Maximum 3 choices per course.

(ie: a 3 Course Menu with 2 choices per course  
(2 : 2 : 2) will be \$87 per person)

### Contorni (Sides)

All above menu options include contorni to accompany the main course:

#### Insalata di Veneziana [gf][v]

Salad of red cabbage, cherry tomatoes, carrot, marinated red onion & basil, extra virgin olive oil, red wine vinegar.

### Additional Contorni (Sides) - \$2.50 per person per addition

#### Patate Fritte [gf][v]

Potatoes fried with olive oil, garlic, rosemary & sea salt.

#### Fagiolini [gf][v]

Green beans, roasted almond dressing.

### Add Canapés to Start\*\*\*

These can be selected from our Canapé menu to be served:

- ▲ on arrival in the Gallo Nero; or
- ▲ once guests are first seated in the Chianti Riserva.

\*\*\*Allow ½ hour for canapé service in addition to suggested timings above.

### Cakes

Our patisserie chefs can make a cake tailored to your requirements. You may exchange your choice of dessert for a cake or one can be chosen in addition to dessert/cheese. To explore the cake options please use the following link <http://chianti.net.au/cakes> and discuss your requirements with our Events Coordinator.

If you choose to bring your own cake, a service fee of \$7.50 per person applies which includes cutting, plating & garnishing. Please note, we do not allow the use of sparklers.



## MENU SELECTION

We offer unique menu options to cater for your occasion with items taken from our seasonal A la Carte menu. You may choose to personalise your own menu or enjoy our Chef's recommendations.

Due to our emphasis on seasonal & local produce, menu items are subject to availability & change. All effort will be made to advise you of any changes.

Menu selection is required a minimum of 10 days prior to your event date.

### Dietary Requirements

You do not need to make your selection based on your guest's dietary requirements, we are happy to cater for these in addition to your menu choices. Please advise our Events Coordinator when confirming you menu options.

[v] Indicates vegetarian menu items

[gf] Indicates gluten free menu items - gluten free bread & pasta available when pre-ordered.

## Chef's Seasonal Suggestions (3 Course Menu [3 options per course] = \$99)

### I Primi (Entrée)

#### Carpaccio [gf]

Slices of raw, dry aged beef fillet, walnut & pecorino crunch, shallot in white balsamic, extra virgin olive oil.

#### Insalata di Pera [v] [gf]

Adelaide Hill's pears, celery, shallot, candied green lemon zest, truffle & herbs, roasted walnuts, pecorino crisps.

#### Bigoli in salsa

Bigoli spaghetti, sweet onion & anchovy sugo.

### I Secondi (Main Course)

#### Gnocchi di Gorgonzola

House-made potato gnocchi with gorgonzola crema, roasted hazelnuts.

#### Pesce alla Griglia [gf]

Today's market fish, chickpeas, roasted pumpkin, currants, chilli, preserved lime & herb salad.

#### Coniglio al Forno

Chianti's traditional slow cooked Adelaide Hills farmed rabbit, pancetta, port & sage.

### I Dolci (Dessert)

#### Formaggi

Trio of cheese with house-made biscuits & accompaniments.

#### Cassata di Pistacchio

Sicilian pistachio sponge layered with ricotta studded with house-made candied arancia, apricot gelati.

#### Pannacotta [gf]

Lemon & vanilla pannacotta with Adelaide Hills pear poached in red wine.



## Personalise Your Menu

(please select your menu items from the following)

### I Primi (Entrée)

#### Antipasti Misti

Local artisan cured meats, prosciutto di Parma, arancini, grissini, local sardine fillets in parmesan crust, mozzarella, baccala mantecato, marinated olives, house-pickled eggplant.

#### Carpaccio [gf]

Slices of raw, dry aged beef fillet, walnut & pecorino crunch, shallot in white balsamic, extra virgin olive oil.

#### Fior di Latte [v]

Mozzarella, Willunga organic tomatoes, basil, smoked roasted garlic, Sardinian flat bread.

#### Insalata di Pera [v] [gf]

Adelaide Hills pears, celery, shallot, candied green lemon zest, truffle & herbs, roasted walnuts, pecorino crisps.

#### Fiori di Zucchini [v]

Lightly battered zucchini flowers stuffed with ricotta & marinated currants, basil & macadamia pesto.

#### Polpo [gf]

Chargrilled South Australian octopus, fennel, orange & radicchio salad, sweet chilli dressing.

#### Insalata di Trota [gf]

House smoked ocean trout, & pickled cucumber salad, dill, mayonnaise, cured organic egg yolk.

### I Pasta (1 pasta can be selected per course)

#### Pappardelle con Sugo di Vitello

House-made pasta ribbons, milk fed veal & mushroom ragu.

#### Tagliolini con Granchio

Pasta ribbons, Blue Swimmer crab, zucchini, cream, crab consommé jellies.

#### Gnocchi di Patate [v]

House-made potato gnocchi, gorgonzola creme, roasted hazelnuts.

OR

Slow cooked free range duck, caramelized onions, dark balsamic.

#### Fazzoletti con Vedura Estiva [v]

House-made pasta 'handkerchiefs', summer vegetables with lemon butter.

#### Bigoli in salsa

Bigoli spaghetti, sweet onion & anchovy sugo.

### I Secondi (Main Course)

#### Pesce alla Griglia [gf]

Today's market fish, chickpeas, roasted pumpkin, currants, chilli, preserved lime & herb salad

#### Tagliata di Manzo [gf]

Grilled & sliced Black Angus beef fillet, charcoal grilled radicchio, dark balsamic, buckwheat polenta.

#### Arrosto d'Agnello [gf]

Roasted lamb rump, sheep's ricotta, eggplant, sultana involtini & smoked eggplant puree.

#### Pollo al Forno [gf]

Roasted pasture raised Barossa chicken, white truffle polenta.

#### Coniglio al Forno

Chianti's traditional slow cooked Adelaide Hills farmed rabbit, pancetta, port & sage.

### I Dolci (Dessert)

#### Tiramisu

Savoardi sponge fingers, espresso, marsala, mascarpone, bitter chocolate.

#### Crostata di Limone

Caramelised lemon tart, berry compote, passionfruit, citron.

#### Pannacotta [gf]

Lemon & vanilla pannacotta with Adelaide Hills pear poached in red wine.

#### Fetta di Gelato

Ginger ice cream slice, puff pastry, blood plums, raspberry.

#### Cassata di Pistacchio

Sicilian pistachio sponge layered with ricotta studded with house-made candied arancia, apricot gelati.

#### Formaggi

Trio of cheese with house-made biscuits & accompaniments.



## CANAPÉS

Canapés can be served as a cocktail party event or 'on arrival' with a lunch or dinner in the Riserva or Gallo Nero.

## COCKTAIL EVENTS

Cocktail parties are a more modern, less formal, fun way of entertaining. A product launch, client entertaining, a staff party, engagement, wedding, birthday party or just about any type of celebration. Another advantage is that they can work for budgets that range from modest to extravagant & still deliver a great experience.

Minimum of 35 guests are required for cocktail events.

For pre-lunch or dinner we recommend a maximum of two to three items.

### **Option 1**

Event duration 2 hours & food service 1 hour.

Minimum charge \$35.0 per person.

### **Option 2**

Event duration 3 hours & food service 2 hours.

Minimum charge \$40.5 per person.

### **Option 3**

Event duration 4 hours & food service 3 hours.

Minimum charge \$54.0 per person.

Please note Options 1 & 2 are not available Thursday - Sunday inclusive.

Our events manager can guide you through choices that suit a brief canapé party or one where it is intended to be a meal.

## DIETARY REQUIREMENTS

We are happy to cater for individual dietary requirements including gluten free, vegetarian, vegan & halal. However, these requirements must be discussed & ordered with our events manager at the time of confirming your reservation & menu.

## CANAPÉ MENU

### Affettato

Three types of Italian style cured meats, toasted ciabatta & house-made grissini \$5.50

Served on platters for guests to self-serve.

### Sliders

Sliders are little soft house-made buns. [They cannot be gluten free however, the fillings are, & can be served in a gluten free wrap]

Slow roasted pork belly, Beerenberg Hahndorf hot mustard, iceberg lettuce \$5.50

Poached free-range chicken, pear, celery & cos with dill mayonnaise \$5.50

House smoked snapper, tartare sauce, cos \$5.50

Hommos, roasted, marinated eggplant [v][vg] \$5.50

### Cicchetti

#### COLD...seafood

Just shucked Coffin Bay oyster shot with shallot & white balsamic [gf] \$4.50

Prawn cocktail - poached Gulf prawns, iceberg lettuce, spicy cocktail mayonnaise [gf] \$6.50

Classic kingfish crudo, marinated cucumber & salmon roe [gf] \$5.10

#### HOT...seafood

Fritto Misto - mixed battered seafood, aioli (prawn, squid, fish) [gf] \$6.50

Tempura prawn polpetta, orange & chilli dipping sauce [gf] \$5.10

#### COLD...vegetarian

Venetian salad - red cabbage, carrot, cherry tomatoes, basil, marinated red onion [v][vg] \$5.50

Chick pea, roasted pumpkin, spicy herb salad [v][vg] \$5.50

Italian avocado pesto on rice & black sesame crisp [v][vg][gf] \$4.90

Bocconcini, cherry tomato & basil skewer [v][gf] \$5.10

#### HOT...vegetarian

Little filo pastry cigars, filled with risotto of herb & smoked mozzarella seasonal vegetable [v] \$5.10

Polpette di melanzane [v] \$4.90

Arancini of porcini mushroom & mozzarella. \$4.30 [also available gluten free]

#### COLD...carnivoro

Classic beef tartare \$5.10

Served on house-made wholemeal crostini [can be gluten free]

Duck confit tart with pickled cherry \$5.10

#### HOT...carnivoro

Zia Vicki's veal meatballs cooked in classic Italian Napoletana sauce. \$4.60

### Dolci

Piccolo lemon & vanilla panna cotta, raspberry sauce, blueberry \$5.20

Toffee crusted passionfruit curd tarts \$5.10

Sugar dusted strawberries & vanilla gelato \$5.10

### Cake

Our beautiful house-made cakes can be used for display & served in canapé portions. Bespoke cakes are our forte.

Please refer to <http://www.chianti.net.au/cake-styles/chianti-cake-styles.php>







## BOOKING FORM

Thankyou for choosing Chianti for your upcoming event.  
Completion of this form & payment of the deposit will secure your booking.

THIS FORM CAN BE EMAILED/ FAXED/ MAILED TO:

Chianti - 160 Hutt St Adelaide, 5000 SA

P: 08 8232 7955 F: 08 8312 2511 E: events@chianti.net.au

## BOOKING DETAILS

Upstairs Private Dining Room Booked:

Chianti Riserva (smaller private dining room)       Gallo Nero (larger private dining room)

Booking Name/ Company Name: .....

Contact Person: .....

Phone:..... Mobile:.....

Billing Address:.....

Email:.....

Day of Event:..... Date of Event:.....

Number of Guests:.....

Event Start Time (please note early access fee applies):..... Event Finish Time:.....

Additional Information (ie. Occasion, Nature of Event):.....

## DEPOSIT DETAILS

\$500 (required)       Higher Nominated Amount: \$.....

Payment Method:

Cash       AMEX       VISA/Mastercard       Diners

                

Expiry date:       CCV:

Name:..... Signature:.....

Company Cheque made payable to Chianti on Hutt Pty Ltd

EFT payment. If paying the deposit by DIRECT DEPOSIT, please return a copy of the remittance advise along with this booking form, this will secure your booking. Please use the event date as a reference number.

Account Name: Chianti      BSB:065 000      Account No:1181 5249



## BOOKING FORM continued

### FINAL ACCOUNT

The final account must be paid in full prior to or on the day of the event.

We require credit card details to secure your booking. If payment is not made by conclusion of your event the full amount will be charged to this nominated credit card.

AMEX

VISA/Mastercard

Diners

Expiry date:

CCV:

Name:.....

Signature:.....

### CONFIRMATION OF ACCEPTANCE

Payment of deposit secures your booking.

In paying this deposit you are accepting the terms & conditions of Chianti found on the following page:

Name:.....

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Signature:.....



## TERMS & CONDITIONS

**CONFIRMATION & DEPOSITS** for an event booking must be made within 5 days of the original tentative booking. Completion of the booking form must accompany this confirmation. The deposit will be deducted from your final account. Management reserves the right to cancel the booking & allocate the room to another client if this confirmation is not received.

**CANCELLATIONS** If an event is cancelled less than 48 hours prior to the event - the full food cost will be invoiced as a cancellation fee.

Jan-Oct: Deposit will be refunded for cancellations 14 days+ prior to the event day.

Nov: Deposit will be refunded for cancellations 30 days+ prior to the event day.

Dec: Deposit will be refunded for cancellations 60 days+ prior to the event day.

**FINAL NUMBERS** are required 2 days prior to the event. This number represents the minimum numbers for which you will be charged.

**MENU & BEVERAGE** selections must be finalised at least 10 days prior to your event. Menu items are subject to availability & change. All effort will be made to advise you of any changes.

**FULL PAYMENT** is required prior to or on the day of your event. Payment methods include cash, company cheque, Electronic Funds Transfer (EFT), credit/debit card. We do not allow separate accounts. There are no 'cash bar' facilities in either private dining rooms - all drinks are charged to one account.

**EARLY ACCESS** to the private dining rooms prior to the service times stipulated on page 1 will incur a fee of \$60 per ½ hour. Access to the private dining rooms outside of Chianti trading hours will incur a fee of \$100 per ½ hour.

**LATE DEPARTURE** from the private dining rooms after event conclusion times stipulated on page 1 or as stated on the booking form, will incur a fee of \$30 per ¼ hour.

**COMPLIANCE** It is understood that the organiser will conduct the function in an orderly manner in full compliance with Chianti Regulations & Liquor Licensing Laws. Chianti reserves the right to exclude or eject any objectionable persons from Chianti without liability.

**LICENSING** The Gallo Nero balcony is licensed for a maximum of 10 guests.

**RESPONSIBILITY** Organisers are financially responsible for any damage/breakages sustained to Chianti by the organiser, organiser's guests, invitees & other persons attending the function or persons contracted by the organiser to undertake works at Chianti. Chianti will not accept any responsibility for the damage or loss of merchandise left prior to or after the function. As a reminder to parents/carers, we respectfully advise that our service staff have a duty of care for all guests, but are not responsible for supervising children. Please note there is no barrier protecting children from the stairs.

**AUDIO VISUAL** Organisers are financially responsible for any damage/breakages of equipment owned by Chianti or sub-hired by Chianti on behalf of the organiser. Chianti takes no responsibility for AV connectivity problems experienced with its AV equipment.

**RESPONSIBLE SERVICE OF ALCOHOL** Chianti practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Persons under 18 will not be served alcohol.

**DISPLAYS, SIGNAGE, DECORATIONS** Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Confetti, scatters & sparklers are not permitted at Chianti.

**CLEANING** General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.

**CLOSING** Chianti is open until 12 midnight. Last drinks will be called at 11:45 pm. Your guests will be asked to vacate the function rooms by 12 midnight.