PICCOLO canteen

FUNCTION GUIDE

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FUNCTIONS

the space

The Piccolo Canteen function room is an 80 square meter shed that was converted into a rustic dining room. Perfect for a private gathering for up to 48 persons. The space has old world charm with timber bars, concrete floors, exposed brick work, corrugated iron sheets, old tools and other paraphernalia.

The space comfortably seats 40 persons, 20 persons on two long solid timber tables. It will however accommodate up to 48 persons if you don't mind being snug.

In the summer months the space is cooled by an evaporative air-conditioner. A three meter by-fold door opens onto a small alfresco area for natural air flow and breeze, also allowing your guests to mingle or sit and have a drink away from the main area.

As the function room is positioned behind Piccolo Trattoria, your night will be merged with the atmosphere and sounds of the trattoria. Your function however will not be disturbed by any guests from the trattoria, the space is exclusively yours.

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vibe

While the function room boasts traditional old charm, the vibe is quite the contrary. The room is filled with a blend of modern contemporary music, the lighting is warm and may be adjusted to your preference and the table settings may be set to your liking, natural timber or traditional white tablecloths.

White flowers are supplied to decorate your table setting, alternatively you may arrange or organise your own.

menu & venue cost

The menu consists of four courses. Select two dishes from our selection of four starters, entrees, mains and desserts. The set menu price also includes rosemary and sea salt home baked focaccia served with the starters, garden salads to share with the main meals, still and sparkling water and tea and coffee service. Dinner is a seated individual alternate drop for starter, entree, main and dessert.

The menu cost is $110 per guest. This cost does not include soft drinks, or alcoholic beverages. Soft drinks and other beverages will be calculated at the end of your event and charged for only what your party has consumed. For the Piccolo Canteen Function room to be viable a minimum spend of $4500.00 applies. To secure an event date, please read, sign and pay the $500.00 non-refundable deposit as outlined in the terms and conditions.

set menu options

The set menu includes coffee and tea service, freshly baked focaccia, shared garden salads for main course and bottomless still and sparkling water.

Please read the following menu options and choose two (2) each from starters, entrées, mains and desserts. We are happy to discuss any dietary requirements for you guests or menu changes for children. Also attached is a copy of the beverages list available to you.

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food menu

1st course - starter - choose two (2)

Oven baked rosemary and sea salt focaccia to share. (v)

- Antipasto Plate -
16-month Parma prosciutto, salami classico, marinated olives, Grana Padano, Provolone dolce, crumbed artichoke heart stuffed with mozzarella and thyme, brushetta with tomato and basil.

- Insalata Pescatore -
A delicate seafood salad, baby squid, Australian prawns, fish fillet and mussels slowly poached with lemon, fennel, tarrogon and white whine all served with fresh cucumber, celery, potatoes and our tarragon mayonaise.

- Salsiccia al Forno con Gardiniera -
Oven charred dried fennel sausage served on a home made tomato chutney and a selection of pickled vegetables.

- Carprese con Stracciatella -
Beautiful creamy WA made Stracciatella cheese topped with blistered baby grape tomatoes, fresh basil leaves topped with our baby caper, evoo and herb salsa.

2nd course - entree - choose two (2)

- Traditional Meat Lasagna -
Pasta sheets, meaty tomato sauce, bechamel and Grana Padano cheese.

- Polpette -
Beef and pork meatballs, tomato sauce, Grana Padano, drizzled with evoo.

- Melanzane alla Parmigiana -
Softened eggplant, tomato, Grana Padano, basil leaves.(v)

- Spiedino di Frutti di Mare -
Prawns, baby squid, fish fillet skewered and charred in the wood oven served on white wine garlic mussels.

3rd course - main - choose two (2)

Rocket, coz lettuce , cucumber, tomato, lemon honey Dijon dressing garden salad to share. (v)

- Oven Roasted Lamb -
Twice cooked lamb rump, lemon hummus, chickpeas, zucchini, caper tomato dressing. (gf)

- Barramundi su Puré di Fagioli -
Baked Barramundi fillet, zucchini, white bean cauliflower puree, caper tomato dressing, oven roasted potatoes. (gf)

- Pollo Arrosto -
Marinated char-grilled free-range 500g spatchcock chicken, pickled vegetables, oven roasted potatoes. (gf)

- Salmone al Forno -
Crispy skin salmon fillet, creamy white wine, caper, dill sauce served with oven roasted potatoes. (gf)

4th course - dessert - choose two (2)

A selection of coffee or tea.

- Tiramisu -
Traditional Italian trifle, mascarpone cheese, savioardi biscuits, coffee, Kahlua, Tia Maria liqueur.

- Amaretto Chocolate Mousse -
Rich creamy chocolate and Amaretto liqueur mousse topped with roasted almonds. (gf)

- Baked Orange and Fig Mascarpone Torta -
A baked mascarpone, orange and cinnamon cheese cake on a short crust of roasted walnuts and digetive biscuits smothered with fig jam served with chocolate grand marnier sauce.

- Torta Capresse -
Flourless chocolate almond and hazelnut cake, topped with a dark chocolate ganache served with a mix berry compote, roasted almonds and double cream. (gf)

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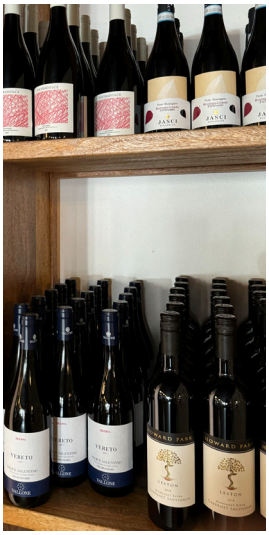
beverage menu (pay as you go)



PRE-DINNER APERITIFS

Vermouth Cinzano Bianc Italy ..... 60ml $9
Vermouth Cinzano Extra Dry Italy ..... 60ml $9
Vermouth Cinzano Rosso Italy ..... 60ml $9
Vermouth Antica Formula Carpano Italy ... 60ml $14
Campari Italy ..... 30ml $9
Aperol Italy ..... 60ml $9

COCKTAILS

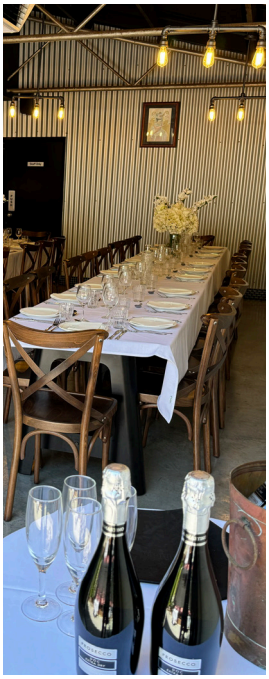
Classico Aperol Spritz $15
90ml Italian prosecco, 60ml Aperol, 30ml Soda over ice with orange slice.

Venetian Spritz $15
90ml Italian prosecco, 60ml Campari, 30ml Soda over ice with orange slice.

Sicilian Spritz $15
90ml Italian prosecco, 30ml limoncello, 30ml Soda over ice with lemon slice.

Melone Spritz $15
90ml Italian prosecco, 30ml Dolce by Cello Melone, 30ml Soda over ice with orange slice.

Americano $15
30ml vermouth rosso, 30ml Campari over ice with soda and orange slice.



BEER

Peroni Rossa Italy ..... 5.2% $10
Peroni Leggera Italy ..... 3.5% $10
Menabrea Italy ..... 4.8% $10
Heineken Zero Holland ..... 0% $7
Matsos Ginger Beer, WA ..... 3.5% $10

SPARKLING WINE Glass Bottle

San Martino Prosecco
Extra Dry DOCG Italy ..... $11 ..... $42
Beautifully fresh and aromatic, with a thread of lemon citrus make it very easy drinking.

Vox Pop Pinot Noir
Adelaide Hills, SA ..... $13 ..... $45
Single vineyard, 100% Pinot Noir, Blanc de noir, strawberries and cream, mandarin, zesty chinotto finish.

Lantieri NV Franciacorta
Extra Brut DOCG Lombardy, Italy $85
Fine, dry and very elegant sparkling wine made the same way as French Champagne.

WHITE WINE Glass Bottle

Valle Viti's Pinot Grigio IGT Frili, Italy ..... $10 ..... $37
Light with lovely soft acid, aromas of ripe pear and green apple, perfect with seafood and pasta with delicate sauces.

Antonella Corda Vermentino DOC, ... Sardinia,Italy ..... $12 ..... $52
From high on the southern coast of Sardinia, Antonella was recently named up and coming producer for the whole of Italy, this is one of the best Vermentino coming from Sardinia.

Greywacke Sauvignon Blanc, Marlborough, NZ $62
Greywacke is the venture of Kevin Judd, former winemaker at Cloudy Bay. Packed with ripe stone fruit, melons and mandarin creating a succulent tropical fruited style with a classic Marlborough zing.

Cullen Mangan Vineyard SBS, Margaret River, WA $59
Exudes attractive perfumed floral, white peach, citrus and pineapple nuances with an underlying minerality.

ROSE WINE Glass Bottle

Le Fraghe Rosato, Bardolino, Italy ..... $13 ..... $52
Dry, light bodied rose, bursting with ripe red berry aromas, perfect starter with cured meats. Certified organic.

RED WINE Glass Bottle

Two Paddocks Picnic Pinot Noir New Zealand $69
A rich ruby colour, with hints of brambles, plums up front, with a distinct herbs and spice in mid palate with the savoury undertones that are distinctive of the vintage.

Fiorini Chianti Superiore DOCG, Tuscany,Italy ..... $12 ..... $45
Rich, fruit driven wine, made predominantly with Sangiovese, lovely soft mouthfeel with a smooth finish, perfect with tomato-based pasta.

Jasci Montepulciano d'Abruzzo, DOC, Abruzzo, Italy ..... $12 ..... $48
From the central Adriatic coast, this bright juicy red is a real crowd pleaser. Aromas of ripe blueberries, with hints of chocolate and spice on the palate.

Epsilon Shiraz, Barossa Valley, SA ..... $12 ..... $45
Single vineyard, violet floral notes, blue and black fruits, bright crunchy acid. Full bodied but not cloying. An exercise in restraint not often seen from the Barossa.

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beverage menu (pay as you go)

FORTIFIED AND DESSERT WINE

Solo Arte Vino dei Santi Italy ..... 60ml $12
Galway Pipe 10YO Australia ..... 60ml $12
Arthur Barrel Aged Muscat, WA..... 60ml $12
Valdespino Yellow Label PX Spain .. 60ml $12

ARMAGNAC AND COGNAC

Armagnac Bas Delord, VSOP FR.....30ml $12
Cognac Hennessy XO France.....30ml $25

LIQUEURS

Rossi Limoncello Italy ..... 30ml $9
Dolce by Cello Melone, rockmelon liqueur
Italy..... 30ml $12
Frangelico Hazelnut Liqueur Italy.... 30ml $10
Disaronno Amaretto
Almond Liqueur Italy ..... 30ml $10
Molinari White Sambuca Italy..... 30ml $12
Grand Marnier France ..... 30ml $10
Kahlua Mexico..... 30ml $10
Baileys Irish Cream Ireland..... 30ml $10

SPIRITS (Prices do not include mixers.)

Whiskey Fuji Single Grain Japan .... 30ml $20
Whiskey Starward Two-Fold Australia30ml $12
Whiskey Upshot Whisper Snapper Australia 30ml..... $18
Whiskey The Gospel Straight Rye Australia 30ml..... $14
Whiskey Limeburners Single Malt Australia 30ml..... $20
Scotch Whiskey Dimple 12YOScotland 30ml..... $10
Scotch Glendronach 12YO Single Malt
Scotland ..... 30ml $15
Gin Malfy Rosa Pink Grapefruit Italy30ml $10
Gin West Winds The Sabre Australia 30ml..... $10
Gin Gin Local Gin Australia..... 30ml $12
Gin Bom Bak Flora Australia..... 30ml $12
Gin Four Pillars Rare Dry Australia . 30ml $10
Tequila 1800 Reposado Mexico..... 30ml $14
Tequila El Jimador Blanco Mexico . 30ml $10
Rum White Havana Club 3 Anos Cuba 30ml $10
Rum Spiced Kraken England ..... 30ml $10
Bourbon Makers Mark USA ..... 30ml $10
Vodka Belvedere Poland..... 30ml $10

SPIRIT MIXERS

Coke..... $4
Coke No Sugar $4
Tonic Water $4
Dry Ginger Ale $4
Soda Water..... $4
Lemonade $4
100% Orange Juice $4
100% Apple Juice $4

GRAPPA AND DIGESTIVES

Grappa Val de Brun Barricata Italy 30ml..... $10
Grappa Val de Brun Bianca Italy..... 30ml..... $10
Digestive Averna Italy..... 30ml..... $9
Digestive Fernet Branca Italy..... 30ml..... $9
Digestive Amaro Montenegro Italy 30ml..... $9

NON-ALCOHOLIC BEVERAGES

Coke.....330ml $5
Coke No Sugar .....330ml $5
Lemon Lime Bitters.....330ml $5
Lemonade .....330ml $5
Dry Ginger Ale .....330ml $5
Tonic Water .....330ml $5
100%Orange Juice $5
100% Apple Juice $5

WATER

We are proud to offer sparkling and still water which is filtered and bottled in house using an environmentally responsible system provided by Purezza Water.

Piccolo canteen FUNCTIONS

FUNCTION BOOKING FORM

Customer Details

1. First Name .....Surname.....
2. First Name .....Surname.....

Primary Contact

First Name.....Surname.....
Email .....Mobile .....
Address ....

Event Details

Date of Event ....Day of Event.....
Number of Guests (max 48 persons) .....Time of Arrival, (from 4pm) .....

Card Details

Card details on file only. All card payments incur a surcharge of 1.6%.

Card Type.....☐ VISA ☐ MASTERCARD ☐ AMEX

Name on Card .....Card Number……/……/……/……/.....
Expiry Date ……/……. CVV ……Card Holder Signature.....

Confirmation

To confirm your details above and tentatively reserve your function date please print your name, sign and date below as well as read, agree, accept and sign the terms and conditions on the following pages:

Customer Signature:

1. Name..... Signature ....Date.....
2. Name..... Signature ....Date.....
3. Name..... Signature ....Date.....

Piccolo canteen FUNCTIONS

TERMS AND CONDITIONS

1 BOOKING

a. Piccolo Canteen will tentatively hold your booking date for seven (7) days from the date a signed and completed copy of both the "*Function Booking Form*" and the "*Terms and Conditions*" are returned to the events manager.

b. Confirmation of your booking will be made upon the following:

   a. Payment of a A$500.00 non-refundable deposit,

   b. Postponed functions will be charged at current package prices, unless agreed otherwise by both parties in writing.

2 PAYMENTS AND DEPOSIT

a. 100% of finalised food package costs or the minimum spend are required to be paid five (5) business days prior to your event.

b. The total balance of payment for all other items and charges accrued from the service of your event will be required to be paid on the evening of your event. Valid credit card details will be held on file for final settlement purposes and will be charged if payment is not received.

3 MINIMUM SPEND AND VENUE FEES

Minimum spend will apply as notified by our Events Manager and agreed upon prior to the acceptance of your booking deposit. A minimum spend of $4500 applies all year round. Public holidays are on request and will incur a surcharge.

4 GUEST NUMBERS

a. Final attendance numbers are required to be confirmed two (2) weeks prior to the date of your event. This will coincide with the finalisation of any dietary requests.

b. Any reduction in attendance numbers within two (2) weeks of your event will be charged as per item Guest Numbers (a).

5 MENUS

a. Only food prepared by Piccolo Canteen can be served at your function. No external food items except a celebration cake (or similar).

b. Menu selections are required to be confirmed three (3) weeks prior to the date of your event.

c. Our menus are subject to produce availabilities and substitutions may occur prior to your event with consultation.

6 BEVERAGES

a. Only beverages provided by Piccolo Canteen are allowed to be served at this venue.

b. BYO is not permitted. Your options can be discussed with the event manager.

c. Alcohol free alternatives must be made available to guests. The venue will supply water over the entirety of your event.

d. All guests must adhere to the current laws of the West Australian Liquor Licensing Act. Our staff have a duty of care to serve alcohol in a responsible manner and operate strictly within the guidelines.

7 GUEST CONDUCT

a. Your event must be conducted in an orderly and lawful manner. You are responsible for the conduct of your guests, and indemnify Piccolo Canteen for all costs, expenses, damage and injury caused by any act by you or your guests to other guests or the proprietor. Any damage to property during the event will be the responsibility of the patrons and will be charged.

b. Piccolo Canteen may terminate your event if it reasonably believes that your event is not being conducted in an orderly and lawful manner, and is not responsible to you for any costs, damages or expenses that may occur as a result.

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TERMS AND CONDITIONS *cont.*

8 FORCE MAJEURE - CIRCUMSTANCES BEYOND OUR CONTROL

a. In the event the venue is unable to perform its obligations under the terms of the Agreement because of acts of God, terrorist acts, breakdowns or malfunctions, labour difficulties, war, civil unrest or any other circumstances beyond our control, Piccolo Canteen is not responsible to you for any costs, damages or expenses that may occur as a result.

9 EXTERNAL SUPPLIERS

a. Piccolo Canteen accepts no responsibility for the services/products provided by outside contractors.
b. Bump In/Bump out times must be coordinated in consultation with our events manager and strictly adhered to.
c. Piccolo Canteen staff can only be allocated to assist an external vendor by approval from the Events Manager and may attract a fee to the external vendor.
d. All access, set up and deliveries will be subject to final approval by our events manager.

10 DRESS CODE

a. Guests must be neatly dressed at all times and wear appropriate footwear.
b. Shoes must be worn for the duration of your event. Piccolo Canteen does not take responsibility for any injury that occurs because a guest is not wearing shoes.

11 LOSS AND DAMAGE TO PROPERTY

a. Piccolo Canteen accepts no responsibility for damage or loss of a guest's belongings prior to, during, or after the event.
b. Damage and theft to items provided by and possessed by the venue will be charged to you.
c. Costs due to excessive cleaning and labour incurred by the venue as a result of actions of the event's guests and/or external suppliers will be charged to you.

12 VACATING THE VENUE

a. Alcohol service will conclude at 11:30pm, and all guests must be vacated by 12am at the latest.
b. Sufficient transport from the venue must be provided for all guests.

13 CANCELLATIONS

c. All cancellations are required in writing.
d. All deposits and payments made prior to the event are non-refundable and not transferable. Exceptions may apply at the discretion of the events manager.

14 CUSTOMER/S ACCEPTANCE AND SIGNATURE

I/we the customer/s noted below have read and agree with all the terms and conditions on this document and understand by signing this form I accept these terms and conditions.

1. Name ..... Signature..... ..... Date .....

2. Name ..... Signature..... ..... Date .....

3. Name ..... Signature..... ..... Date .....