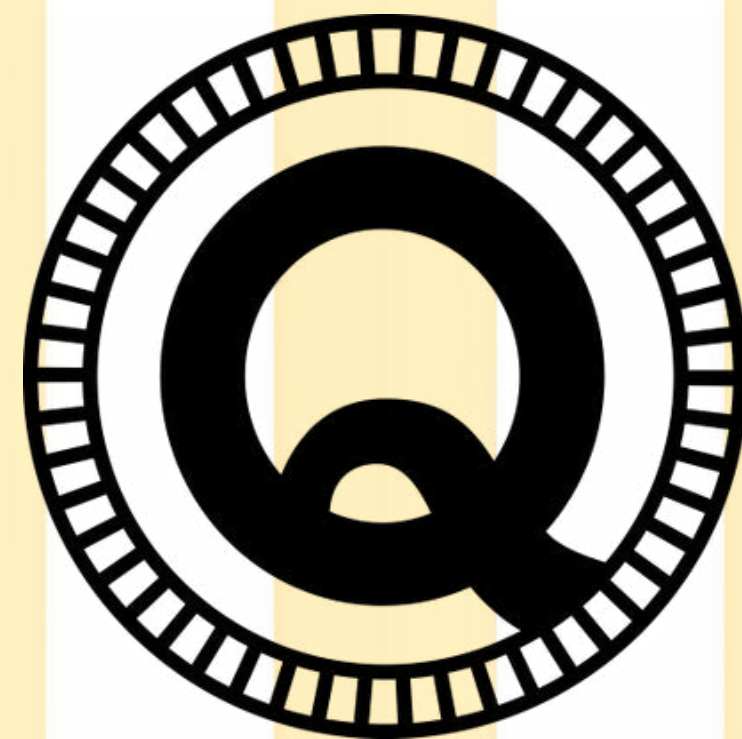




CINQUE TERRE

EVENTS & GROUP BOOKINGS



WELCOME TO CINQUE TERRE

CINQUE TERRE GROUP & PRIVATE DINING

**A northern Italian inspired restaurant that reflects the culture of the Italian Riviera
Cinque Terre in Liguria.**

**At Cinque Terre, we cater for all your special social occasions; such as birthdays, family
and work Christmas parties, wedding receptions, product launches, business
presentations and wine dinners.**

**Cinque Terre accommodates up to 48 guests for a seated event in the private dining
room, or over 200 guests spread across our venue.**

**We look forward to answering any questions you may have regarding our venue and
welcome you to come and view the space and discuss any questions in person, by
making an appointment.**

**We can be contacted via e-mail: ciao@cinqueterrechadstone.com.au
We look forward to assisting you with your next event.**

THE MONTEROSSO ROOM

Our exclusive Private Dining Space.
This space can be arranged to suit your vision,
creating a truly memorable experience.

BOOKING TIMES

STANDARD HIRE CONSISTS OF FOUR HOURS.
ADDITIONAL HOURS CAN BE REQUESTED FOR A NONIMAL FEE.

CAPACITY

SEATED: 48 Guests
STANDING: Upto 60 Guests

MINIMUM SPENDS DO APPLY KINDLY REACH OUT TO FIND OUT MORE



THE TERRACE



DINING ROOM



PRONTO DINING





SHARING SEATED DINING MENUS



LA FESTA ITALIANA

49PP*

STARTERS

MIXED OLIVES (V · GF)

kalamata · green sicilian

MUSHROOM ARANCINI (V)

portobello mushroom · truffle · parmesan

MAINS

PIZZA

choose two

VEGETARIANA (V)

tomato base · eggplant · zucchini · red capsicum · fior di latte · basil

MARGHERITA PIZZA (V)

tomato base · fior di latte · parmesan · basil · extra virgin olive oil

DIAVOLA

tomato base · hot salami · fior di latte · chilli

PROSCIUTTO PIZZA

tomato base · rocket · prosciutto · fresh mozzarella · drizzle of oil

PATATE + SALSICCIA

fior di latte base · potato · italian pork sausage · provolone cheese · parsley

FUNGHI(V)

fior di latte base · king oyster mushrooms · portobello · truffle oil · thyme

CAPRICCIOSA

tomato base · fior di latte · leg ham · olives · mushrooms · artichoke

PASTA

choose one

FOUR CHEESE RADIATORI(V)

creamy walnut & chestnut pesto · blue cheese · parmesan · pecorino · parsley

SQUID INK SEAFOOD LINGUINE

clams · prawns · calamari · fish · chilli · garlic · parsley · white wine

LAMB RAGU MACARONI

lamb shoulder ragu · pecorino · lemon oil

SIDES

ROCKET SALAD (V · GF)

cherry tomato · balsamic vinegar

PATATE CHIPS (V)

sea salt · ketchup

DESSERT

CANNOLI (V · GFO)

orange + cinnamon ricotta filling

SAPORI D'ITALIA

75PP*

STARTERS

MIXED OLIVES (V, GF)

kalamata · green sicilian

MUSHROOM ARANCINI(V)

portobello mushroom · truffle · parmesan

LEMON + PEPPER CALAMARI

lightly dusted calamari · rocket · lemon · aioli

MAINS

choose two

PARMIGIANA DI POLLO

crumbed chicken breast · fior di latte · prosciutto · basil pesto · sage

CHARGRILLED SIRLOIN STEAK

medium rare · mushroom sauce

FISH OF THE DAY

green pea puree

PORK SCALOPINI

pork cutlet · lemon · caper butter

VITELLO TONNATA

poached veal · tuna sauce · anchovy

SIDES

choose three

OVEN ROASTED KIFLER POTATOS (V)

himalayan salt

BABY HONEY GLAZED CARROTS

goats cheese · tarragon

CHARGRILLED BROCCOLINI(V · GF)

lemon ricotta · almonds

CAVOLO E PISELLI (V · GF)

cabbage · pea · reggiano · mint · radish · chilli

PATATE CHIPS,

sea salt · ketchup

DESSERT

Choose two served alternate drop

CANNOLI(V · GFO)

orange + cinnamon ricotta filling

TIRAMISU

coffee soaked lady fingers · layered mascarpone

TORTE DI PERA

poached pear tart · salted caramel

SET MENUS

*surcharges apply on weekends 10% and public holidays 20% Children are charged at half price

IL GRANDE BANCHETTO

105PP*

STARTERS

ANTIPASTO

marinated zucchini · peppers · mixed olives

CRUDO DI PESCE

trio raw fish · rocket · olives

LEMON + PEPPER CALAMARI

lightly dusted calamari · rocket · lemon · aioli

MAINS

choose two

BISTECCA ALLA FIORENTINA

Grilled 1kg Steak of the day · lemon & rosemary

POLLO ALLA GRIGLIA

Grilled Chicken · Salmoriglio

WHOLE WILD CAUGHT BARRAMUNDI

grilled boneless barramundi · pomodoro piccante

CLASSIC HERBS AND BUTTER PORCHETTA

pecorino cream · apple Jam

COTOLETTA ALLA MILANESE

crumbed veal · marsala · sage butter · Lemon

SIDES

choose three

OVEN ROASTED KIFLER POTATOS (V)

himalayan salt

BABY HONEY GLAZED CARROTS

goats cheese · tarragon

CHARGRILLED BROCCOLINI(V · GF)

lemon ricotta · almonds

CAVOLO E PISELLI (V · GF)

cabbage · pea · reggiano · mint · radish · chilli

PATATE CHIPS,

sea salt · ketchup

DESSERT

served alternate drop

TIRAMISU

coffee-soaked lady fingers · layered mascarpone

PASTIERA ALLE NOCCIOLE E CACAO

Chocolate Ricotta Cake

LA FESTA DEI BAMBINI

39PP

KIDS BIRTHDAY PARTY

16 years and under

PIZZA

VEGETARIANA (V)

tomato base · eggplant · zucchini · red capsicum · fior di latte · basil

MARGHERITA PIZZA (V)

tomato base · fior di latte · parmesan · basil · extra virgin olive oil

THE ROCK

fior di latte base · fennel salami · caramelised onion · provolone cheese · basil

VERY ITALIAN PIZZA · VIP (V)

buffalo mozzarella · pesto · sun-dried tomato · olives · basil

DIAVOLA

tomato base · hot salami · fior di latte · chilli

PATATE + SALSICCIA

fior di latte base · potato · italian pork sausage · provolone cheese · parsley

FUNGHI (V)

fior di latte base · king oyster mushrooms · portobello · truffle oil · thyme

CAPRICCIOSA

tomato base · fior di latte · leg ham · olives · mushrooms · artichoke

PASTA

FOUR CHEESE RADIATORI (V)

creamy walnut & chestnut pesto · blue cheese · parmesan · pecorino · parsley

CHICKEN & MUSHROOM CASARECCE

lemon mascarpone · herbed chicken · swiss mushrooms · cream · parmesan

LAMB RAGU MACCHERONI

slow cooked lamb shoulder ragu · lemon oil · fried sage

SPAGHETTI BOLOGNESE

housemade bolognese, parmesan

SIDES

FRIES (V)

aioli · ketchup

DESSERT

Choice of one

VANILLA ICECREAM

chocolate sauce, sprinkles

CAKEAGE

bring your own cake we will cut and serve

BEVERAGE

CHOICE OF ONE

soft drink or juice per child

SUNSET

*surcharges apply on weekends 10% and public holidays 20% Children are charged at half price

CANAPE MENU

COLD

*bresaola · rocket · cherry balsamic glaze · grana padano shell
bocconcini · compressed melon · pesto (V)
ricotta · fig jam · prosciutto crostini
fish crudo · citrus and lemon zest · cucumber
prawn · lemon dressing · pie tie
· mini caprese skewers (V)*

HOT

*potatoes croquette · salmon roe
polenta crostini · lamb ragu
grilled octopus · gremolata
spicy chili & garlic prawn · focaccia toast
grilled meatball skewer
olive ascolane*

DESSERTS

*bite size pastiera alle nocciole e cacao
mini cannoli – orange + cinnamon Ricotta
mini panna cotta
nutella balls*

SUBSTANTIAL

*Lasagna bites
mushroom risotto (V)
gnocchi di patate alla zucca
pizza al taglio
short rigatoni · con salsa piccante*

\$39 pp

*6 canapes per person
2 Cold / 4 Hot*

\$49 pp

*8 canapes per person
3 Cold / 4 Hot / 1 Dessert*

*+ Additional Canape option \$6 pp
+ Substantial Handheld \$9 p/serve
+ Grazing Table price on request*



DRINK PACKAGES

STANDARD PACKAGE \$44PP

2 hour drinks package

House Sparkling, White & Red

Peroni 0% & Peroni 4.6%

Softdrinks, Juice, Tea & Coffee

NON ALCOHOLIC PACKAGE \$26PP

2 hour drinks package

Selection of Bartenders pick mocktails

Softdrinks, Juice, Tea & Coffee

PREMIUM PACKAGE \$59PP

2 hour drinks package

Premium Prosecco, White & Red

Peroni 0%, Peroni 4.6%, Corona & Asahi

Softdrinks, Juice, Tea & Coffee

OTHER OPTIONS

Cash bar
Bar Tab

Individual QR ordering for seated events

CONDITIONS

All guests are required to be on the selected package and add on's
Cinque Terre practices the responsible supply of alcohol and has the right to refuse service where a guest/s are not complying to our requirements



DRINK ADDONS

COCKTAIL ON ARRIVAL · 18PP

Select one option below

Aperol Spritz
Limoncello Spritz
Espresso Martini
Limoncello Margarita
Passionfruit Daquiri

Drinks listed are Subject to Change

MOCKTAIL ON ARRIVAL · 15PP

Select one option below

Watermelon Spritz
Passionfruit Daiquiri
Bartenders Pick

ADD ON SPRIRITS · 15PP

Select three options below

Vodka
Gin
Bourbon
White Rum
Dark Rum
Spiced Rum

*all menus & packages are sample only and subject to change



Terms & Conditions

DEPOSITS

A deposit is required within two days to confirm your booking:

- Under \$1,000 minimum spend: \$250 deposit*
- \$1,000–\$5,000 minimum spend: \$1,000 deposit*
- Over \$5,000 minimum spend: 20% deposit*

SURCHARGES

10% surcharge applies on Weekends.

20% surcharge applies on all Public Holidays.

PAYMENT OF YOUR DEPOSIT IS ACCEPTED AS AN AGREEMENT TO THESE TERMS AND CONDITIONS GUARANTEED NUMBERS:

Final numbers for catering purposes will need to be provided within a minimum of 7 working days prior to the function, along with final food selections. You will be charged for no less than this number.

CANCELLATIONS:

Cancellations between 0 and 30 days before the date of the function will forfeit 100% of the deposit. Cancellations between 31 and 60 days before the date of the function will be refunded 50% of the deposit. Cancellations 61 or more days before the date of the function will receive 100% of the deposit.

PAYMENT:

Full function payment must be received no later than the 7 days before the function. Payment can be made by cash, credit card or direct debit.

PRICES

Prices are correct at the time of printing. every effort is made to ensure prices remain as printed however these may be subject to change without notice at management's discretion. all pricing is inclusive of GST.

DAMAGES:

The client is financially responsible for any loss sustained to the venue including damage to the premises, its fittings, equipment and grounds. The organisers of the function are also responsible for damage caused by their guests, outside contractors or agents, prior to, during or after the event.

LOSS OF PROPERTY:

Cinque Terre will not accept any responsibility for any damage or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

DECORATIONS:

Please note it is Chadstone policy the use of sparklers & balloons are not welcome in the centre.

SECURITY:

Cinque Terre reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. We also provide such personnel to ensure your safety and first aid needs are ensured.

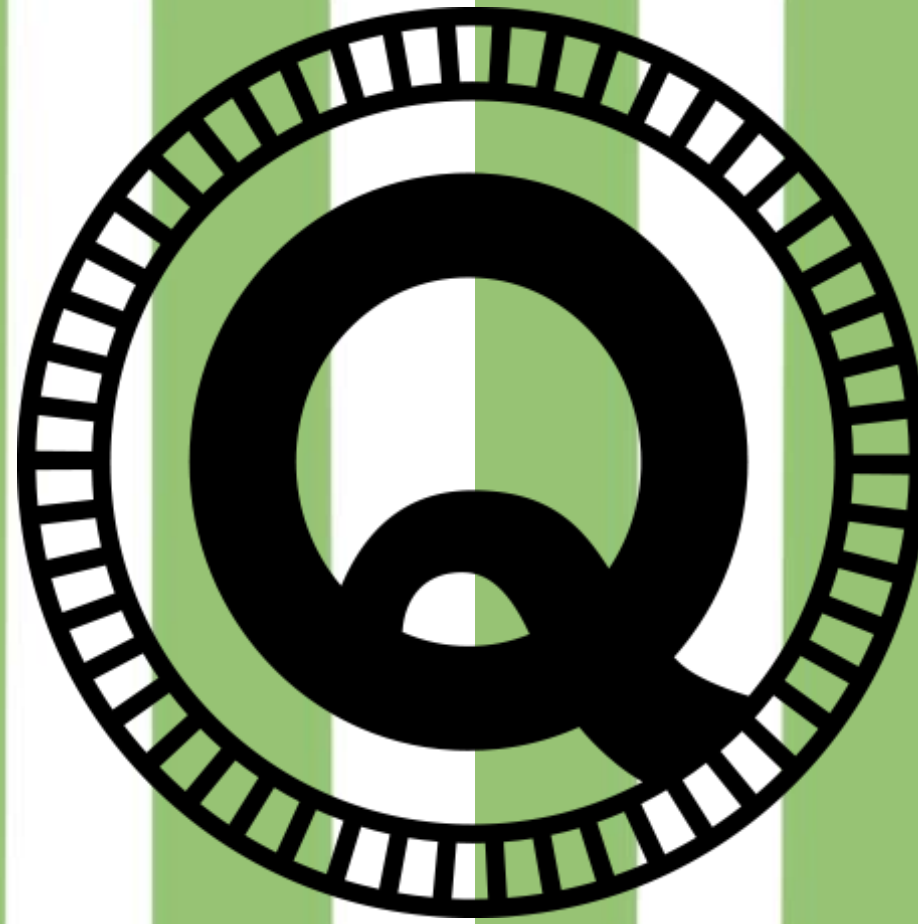
Some functions may require security, this will be directly charged to the client (will be advised when making the booking), including if you are providing entertainment for your function.

RESPONSIBLE SERVING OF ALCOHOL:

All Cinque Terre staff are trained in the liquor licensing accredited 'responsible service of alcohol and by law may refuse to serve alcohol to any person that is deemed to be intoxicated and may request that they vacate the premises.

DRESS CODE:

Smart, neat casual always to enter the venue; however, dress standards are to be appropriate to the requirements of the function.



CINQUE TERRE

CONTACT US

ciao@cinqueterrechadstone.com.au

03 9568 0176

cinqueterrechadstone.com.au

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