

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





SET MENUS

LA FESTA ITALIANA
49PP*

STARTERS
MIXED OLIVES (V · GF)
kalamata · green sicilian
MUSHROOM ARANCINI
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
HANDMADE POTATO GNOCCHI (V)
tomato sugo · parmesan
CHICKEN & MUSHROOM CASARECCE
herbed chicken · mushrooms · cream · parmesan · lemon marscapone
LAMB RAGU MACARONI
lamb shoulder ragu · pecorino · lemon oil

SIDES
ROCKET SALAD (V · GF)
pear · parmesan · white balsamic
PATATE CHIPS (V)
sea salt · *ketchup*

DESSERT
CANNOLI (V · GFO)
orange + cinnamon ricotta filling

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

SAPORI D'ITALIA
75PP*

STARTERS
MIXED OLIVES (V, GF)
kalamata · green sicilian
MUSHROOM ARANCINI
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 · tomato sugo · prosciutto · basil pesto · sage
CHARGRILLED SIRLOIN STEAK
medium rare · mushroom sauce
PAN FRIED BARRAMUNDI
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
butter · 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
ITALIAN LEMON MERINGUE
lemon curd · italian meringue
MANGO CHEESECAKE
mango coulis · graham cracker biscuit base

SET MENUS

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
Chargrilled *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
butter · 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
ITALIAN LEMON MERINGUE
lemon curd · italian meringue
MANGO CHEESECAKE
mango coulis · graham cracker biscuit base

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LA FESTA DEI BAMBINI
39PP

KIDS BIRTHDAY PARTY
16 years and under

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
HAM & CHEESE PIZZA
tomato base · fior di latte · shaved ham
PATATE + SALSICCIA
fior di latte base · potato · italian pork sausage · provolone cheese · parsley
FUNGHI(V)
mushroom cream · forest mushrooms · provolone cheese · thyme
CAPRICCIOSA
tomato base · fior di latte · leg ham · olives· mushrooms· artichoke

PASTA

choose one
HANDMADE POTATO GNOCCHI (V)
tomato sugo · parmesan
CHICKEN & MUSHROOM CASARECCE
herbed chicken · mushrooms · cream · parmesan · lemon marscapone
LAMB RAGU MACARONI
lamb shoulder ragu · pecorino · lemon oil
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

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 nocclole e cocao
mini cannoli – orange + cinnamon Ricotta
mini panna cotta
nutella balls

SUBSTANTIAL

Lasagna bites
mushroom risotto (V)
gnocchi di patate alla zucca
pizza al taglo
short rigatoni · con salsa piccanta

$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

PREMIUM PACKAGE
$59PP

2 hour drinks package

Premium Prosecco, White & Red

Peroni 0%, Peroni 4.6%, Corona & Asahi

Softdrinks, Juice, Tea & Coffee

NON ALCOHOLIC PACKAGE
$28PP

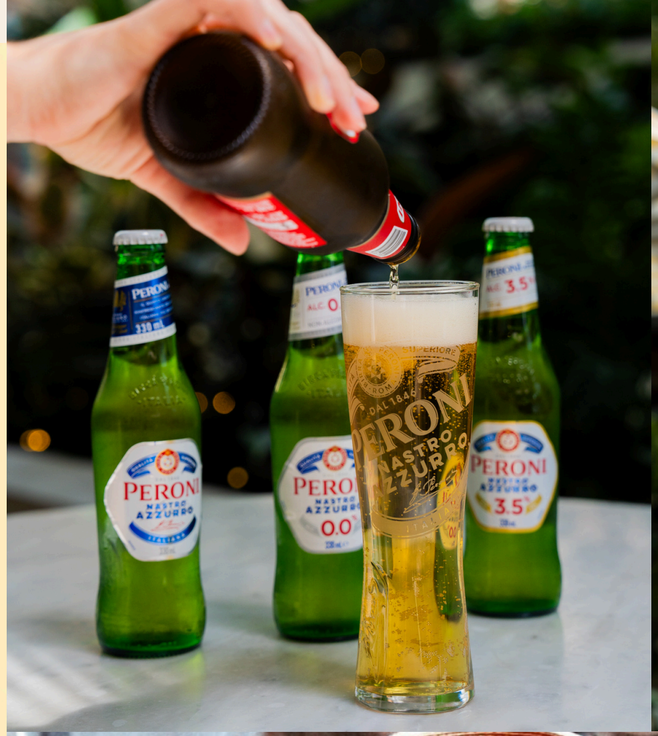
2 hour drinks package

Selection of Bartenders pick mocktails

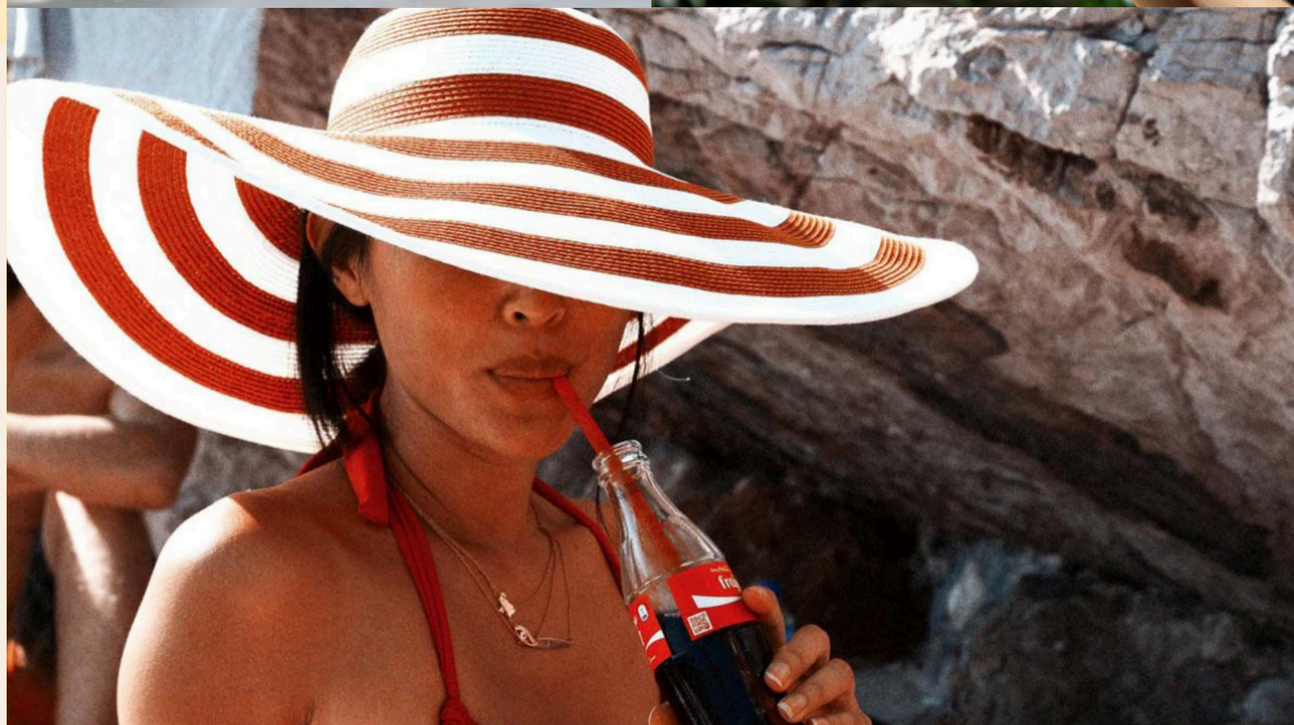
Softdrinks, Juice, Tea & Coffee

OTHER OPTIONS

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 ADD ONS

COCKTAIL ON ARRIVAL · From 18PP

Select one option below

Aperol Spritz
Limoncello Spritz
Espresso Martini
Hugo Spritz
Blood Orange Margarita

Drinks listed are Subject to Change

MOCKTAIL ON ARRIVAL · 15PP

Select one option below
Watermelon Spritz
Sicilian Pash
Raspberry Bellini
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*

SURCHAGES

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
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03 9568 0176
cinqueterrechadstone.com.au

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