



**VENT**

**UNO**

*Private Events  
Information Kit*



Located in the heart of Walsh Bay, Ventuno offers a picturesque Sydney dining experience with stunning waterfront views and a serene atmosphere. Our venue features floor-to-ceiling glass windows that flood the space with natural light, creating a warm and inviting ambiance.

Ventuno boasts two distinct event spaces: the main restaurant and the private dining room, both ideal for hosting a range of events from intimate gatherings to larger celebrations. Whether you're planning a corporate function, wedding reception, or special dinner, our versatile spaces can accommodate your needs.

Our dedicated events team will be on hand to guide you through the planning process, ensuring a seamless and successful event for you and your guests.



## MAIN RESTAURANT

Capacity  
Sit Down Style: 100 guests  
Cocktail Style: 130 guests



Image by Stella Marie Photography

## PRIVATE DINING ROOM

Capacity  
Sit Down Style: 60 guests  
Cocktail Style: 70 guests

Additional guests can be accommodated seated or cocktail style in the outdoor terrace connected to the Private Dining Room if booked. Minimum spends apply.

# Seated Event

## SHARED BANQUET MENU

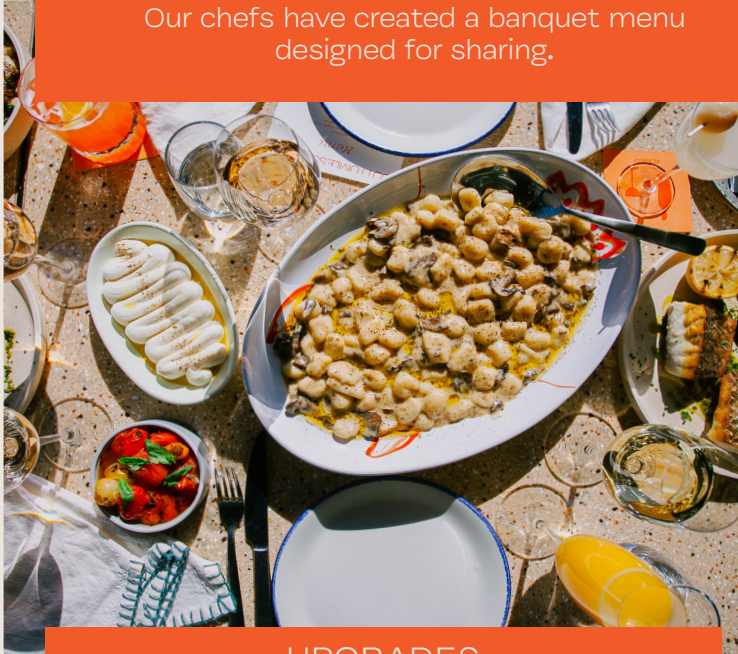
### Classic Menu

MON - FRI \$89PP  
SAT & SUN \$99PP

### Premium Menu

MON - FRI \$109PP  
SAT & SUN \$119PP

Our chefs have created a banquet menu designed for sharing.



## UPGRADES

Children's Meals  
(child's main, dessert & non-alcoholic beverage package)  
Mon - Fri \$35pp | Sat & Sun \$38.50pp

Service Meals  
(main meal & non-alcoholic beverage package)  
Mon - Fri \$40pp | Sat & Sun \$44pp

Pizza Upgrade  
Mon - Fri \$15pp | Sat & Sun \$16.50pp

### Classic Menu

#### ANTIPASTI TO SHARE

Marinated olives (v, gf, df)  
24-month aged prosciutto (gf, df)  
Cacciotore salami (gf, df)  
Marinated seasonal vegetables (v, gf, df)  
Roasted pickled eggplant (v, gf, df)  
Olive oil whipped ricotta (v, gf)  
Cannellini bean hummus (v, gf, df)  
House rosemary focaccina (v, df)

#### MAINS TO SHARE

Gnocchi, scamorza fonduta, mushroom medley, parmesan, truffle, porcini (v)  
Gigli rigati, slow cooked beef cheek ragu bianco, pecorino pomano  
Roast porchetta, sage & apple jus (gf/dfa)

#### SIDES TO SHARE

Ventuno garden salad, radish, chardonnay vinaigrette (v, df)  
Herb roasted chats, rosemary oil, sea salt (v) (df)

#### DESSERT

Ventuno tiramisu (n)

### Premium Menu

#### ANTIPASTI TO SHARE

Marinated olives (v, gf, df)  
24-month aged prosciutto (gf, df)  
Cacciotore salami (gf, df)  
Marinated seasonal vegetables (v, gf, df)  
Roasted pickled eggplant (v, gf, df)  
Olive oil whipped ricotta (v, gf)  
House rosemary focaccina (v, df)  
Calamari fritti w citrus aioli (gf, df)

#### PASTAS TO SHARE

Gnocchi, scamorza fonduta, mushroom medley, parmesan, truffle, porcini (v)  
Casarecce, prawns, mussels, barramundi, napolitana, orange, marjoram (gfa)  
Gigli rigati, slow cooked beef cheek ragu bianco, pecorino pomano

#### MAINS TO SHARE

Grilled market fish (gf, df)  
Roast porchetta, sage & apple jus

#### SIDES TO SHARE

Ventuno garden salad, radish, chardonnay vinaigrette (v, gf, df)  
Herb roasted chats, rosemary oil, sea salt (v, gf, df)

#### DESSERT

Ventuno tiramisu  
Mango & coconut cannoli

(v) vegetarian, (gf) gluten free, (df) dairy free (nf) nut free

Please note: These are sample menus only. Menus are subject to change.

# Cocktail Event

MON - FRI \$85PP  
SAT & SUN \$95PP

From your selection, we will cater for 8 canapés and 2 substantials per person.



Image by Stella Marie Photography

A selection of 8 canapés  
(from cold / hot / dessert)  
+ 2 substantials

## COLD CANAPES

Sydney rock oysters, white balsamic mignonette  
Beef tartare crostini  
Cured salmon crostini, lemon mascarpone, chives  
Tomato basil bruschetta  
Goats curd, pumpkin, almond tart  
Parmesan, zucchini mini quiche  
Pancetta, parmesan, chives mini quiche  
Mortadella crostini, ricotta, olive  
Caprese skewers, basil, bocconcini, cherry tomato

## HOT CANAPES

Porcini & parsley arancini, rocket pesto  
Salt and pepper calamari, citrus aioli  
Lemon thyme chicken skewers  
Beef & veal meatballs, sugo, parmesan  
Polenta chips, romesco  
Grilled prawn skewers, salsa verde  
Lamb kofta, minted yoghurt  
Caramelised onion tart, sour cream, chive  
Roast beef, rocket crostini, truffle cream  
Lemon meringue tartlets  
Chocolate mousse tartlets, strawberry  
Strawberry chantilly tartlets  
Cannoli, ricotta, pistachio, chocolate

## SUBSTANTIALS

Crumbed fish and chips, tartare sauce  
Mini beef burgers, cheddar, onion jam, tomato  
Risotto, porcini, pine nuts, chives  
Risotto, pumpkin, basil  
Risotto, mussels, peas, saffron  
Rigatoni pasta, braised lamb ragu  
Orecchiette, boscaiola, parmesan  
Crumbed mini schnitzel, italian hot sauce

## DESSERT CANAPES

Apple crumble tartlets  
Lemon meringue tartlets  
Chocolate mousse tartlets, strawberry  
Strawberry chantilly tartlets  
Cannoli, ricotta, pistachio, chocolate

## UPGRADES

Additional chef's choice canapés  
MON-FRI \$7pp, p/selection | SAT-SUN \$7.70pp, p/selection

Additional choice canapés  
MON-FRI \$10pp, p/selection | SAT-SUN \$11pp, p/selection

Additional substantials  
MON-FRI \$12pp, p/selection | SAT-SUN 13.20pp, p/selection

Please note: This is a sample menu only.  
Menus are subject to change.

# Enhance your event

An interactive standalone station invites guests to engage and mingle while sampling an array of seasonal fresh produce. We have created 4 grazing stations for you to choose from.

## OYSTER STATION

Freshly shucked oysters with lemon & condiments (3 oysters per person)

Mon - Fri \$20pp  
Sat & Sun \$22pp

## CHARCUTERIE STATION

Prosciutto crudo, Mortadella, sopressa, cacciatore salami, marinated olives, selection of marinated vegetables, bread and condiments.

Mon - Fri \$20pp  
Sat & Sun \$22pp

## CHEESE STATION

A selection of local and international cheeses (4 cheeses) with condiments

Mon - Fri \$20pp  
Sat & Sun \$22pp

## DESSERT STATION

A selection of desserts, cannoli, mousses, tarts and macarons.

Mon - Fri \$18pp  
Sat & Sun \$19.80pp

Min. of 20 guests. Tailored grazing stations are available upon request.

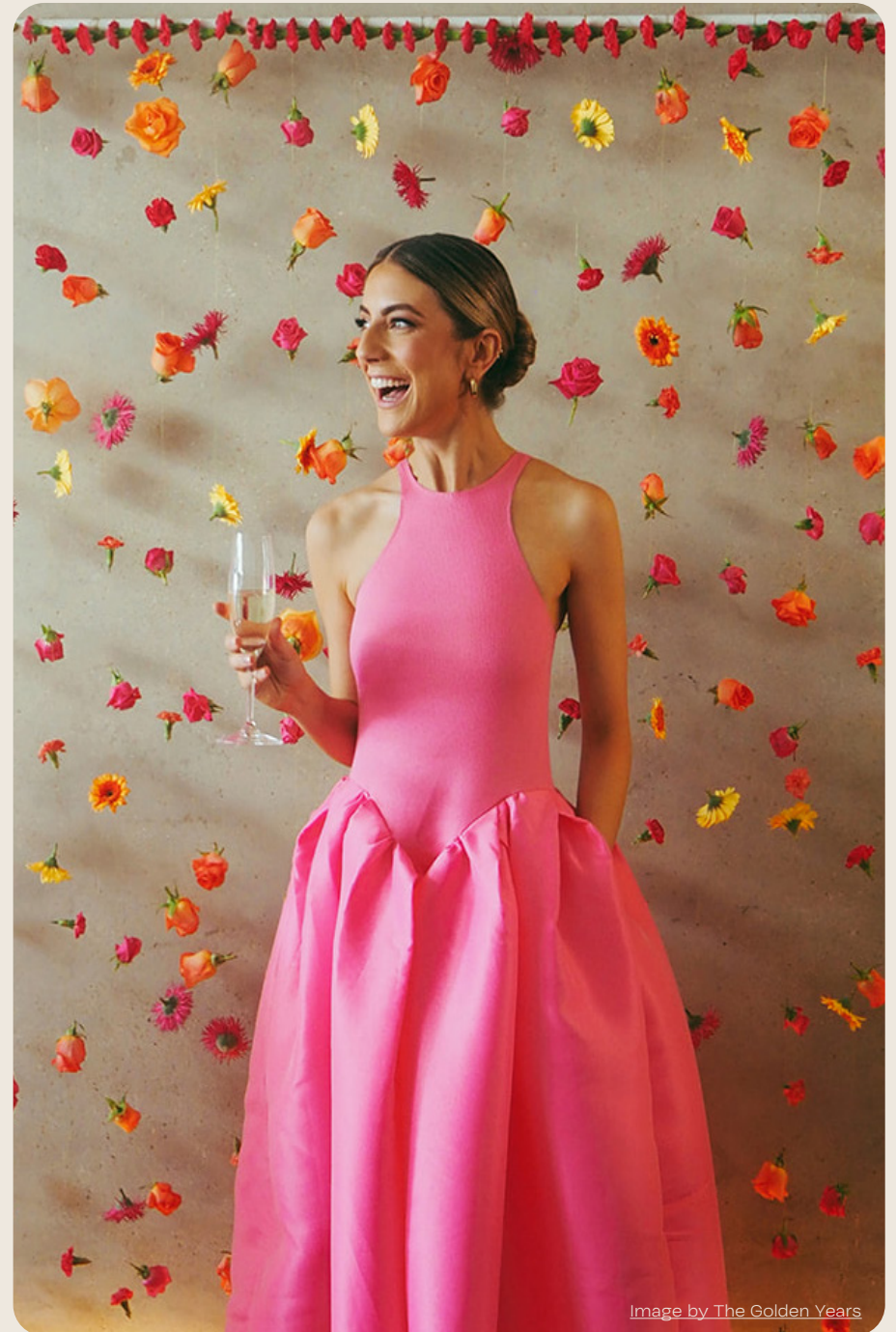


Image by The Golden Years

# Beverages

## ALCOHOLIC BEVERAGES

ON CONSUMPTION - provided the offering is preselected from the a la carte beverage list.

\*Note a 10% surcharge is applicable on weekends

BEVERAGE PACKAGES - our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. Packages are listed on the next page.

## NON-ALCOHOLIC BEVERAGE PACKAGE

Mon - Fri \$25pp | Sat & Sun \$27.50pp

Inclusive of still and sparkling mineral water, juice, soft drinks and espresso coffee



Image by Andres & Co

# Beverage Packages

## PREMIUM BEVERAGE PACKAGE

Mon - Fri \$60pp | Sat & Sun \$66pp

SPARKLING WINE (Included)  
Frankie Sparkling, South-Eastern Australia

WHITE WINE (Choice of one)  
Quilty & Gransden Pinot Gris, Mudgee, NSW  
Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ  
Wicks Estate Rosé, Adelaide Hills, SA

Inclusion of additional rosé  
Mon - Fri \$7pp | Sat & Sun \$7.0pp

RED WINE (Choice of one)  
Quilty & Gransden Pinot Noir, Orange, NSW  
Quilty & Gransden Shiraz, Orange, NSW

BEER (Included)  
Sydney Beer Co. Lager 4.5%  
Heaps Normal Quiet XPA <0.5% Non-alcoholic

## UPGRADES

Cocktails on arrival - must be pre-ordered

MON-FRI \$18 per cocktail  
SAT-SUN \$19.80 per cocktai

## DELUXE BEVERAGE PACKAGE

Mon - Fri \$75pp | Sat & Sun \$82.50pp

SPARKLING WINE (Included)  
Wicks Estate Vintage Sparkling, Adelaide Hills, SA

WHITE WINE (Choice of one)  
Wicks Estate Pinot Gris, Adelaide Hills, SA  
Wicks Estate Chardonnay, Adelaide Hills, SA

Inclusion of second wine  
Mon - Fri \$5pp | Sat & Sun \$5.50pp

ROSÉ (Included)  
Wicks Estate Rosé, Adelaide Hills, SA

RED WINE (Choice of one)  
Wicks Estate Pinot Noir, Adelaide Hills, SA  
Wicks Estate Shiraz, Adelaide Hills, SA

Inclusion of second wine  
Mon - Fri \$5pp | Sat & Sun \$5.50pp

BEER (Included)  
Sydney Beer Co. Lager 4.5%  
Young Henry's 'Newtown' Pale Ale 4.8%  
Heaps Normal Quiet XPA <0.5% Non-alcoholic

## SUPERIOR BEVERAGE PACKAGE

Mon - Fri \$90pp | Sat & Sun \$99pp

SPARKLING WINE (Included)  
Bandini Prosecco, Veneto, Italy  
Upgrade to House of Arras 'Blanc de Blancs', Tasmania  
Mon - Fri \$8 | Sat & Sun \$8.80

WHITE WINE (Choice of one)  
Te Mata Estate Sauvignon Blanc, Hawkes Bay, NZ  
Te Mata Estate Chardonnay, Hawkes Bay, NZ  
Aquilani Pinot Grigio, Veneto, Italy

Inclusion of second wine  
Mon - Fri \$5pp | Sat & Sun \$5.50pp

ROSÉ (Included)  
'M' de Minuty, Côtes de Provence, France

RED WINE (Choice of one)  
Storm Bay Pinot Noir, Coal River Valley, TAS  
Te Mata Estate Syrah, Hawkes Bay, NZ

Te Mata Estate Cabernet Blend, Hawkes Bay, NZ

Inclusion of second wine  
Mon - Fri \$5pp | Sat & Sun \$5.50pp

BEER (Choice of two)  
Sydney Beer Co. Lager 4.5%  
Asahi 'Super Dry' Lager 5.0%  
Barossa Cider Co. Cider 4.5%  
Heaps Normal Quiet XPA <0.5% Non-alcoholic (Included)

# Additional Information

## AVAILABILITY

### Lunch:

Monday - Sunday: 12.00pm - 4.00pm

### Dinner:

Monday - Sunday: 6.00pm - 10.00pm

## MINIMUM SPEND REQUIREMENTS

Ventuno does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve the Main Restaurant or Private Dining Room for your event.

## TAILORED PACKAGES

Our dedicated event coordinators are more than happy to assist when it comes to tailoring individual packages. In addition, our front of house and kitchen staff are flexible allowing Ventuno to meet specific and personalised requests.

Please note, Ventuno does not accommodate formal wedding ceremonies.

## ENTERTAINMENT

Ventuno has an in-house system whereby we can provide background music, or you can provide your own playlist. Live entertainment such as DJs and amplified music or singers are not permitted as Ventuno is part of a residential area and as such there are noise restriction levels and bylaws which must be adhered to.

## PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, cakes etc.

## ADDITIONAL INCLUSIONS

- Linen napkins (formal dining events)
- Your supplied celebratory cake can be cut into canapé style slices and served on platters with tea and coffee (there is no cakeage fee)
- Personalised menus printed with individual guest names (to act as place cards)
- Tea light candles for the tables
- Microphone (available on request)

## PARKING / VENUE ACCESS

Ventuno has no private restaurant parking but there is street parking in the area.

There is also Wilson Parking at Barangaroo Point Car Park located at Hickson Rd, Sydney - open 7 days a week.

Disabled access available.

## VISIT US

Site visits are available Monday - Saturday by appointment.

Please contact us on (02) 9460 0048 or email [events@sydneyrestaurantgroup.com.au](mailto:events@sydneyrestaurantgroup.com.au) for more information or to arrange a viewing.

Please note, a 10% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee. A 15% surcharge applies on public holidays.

