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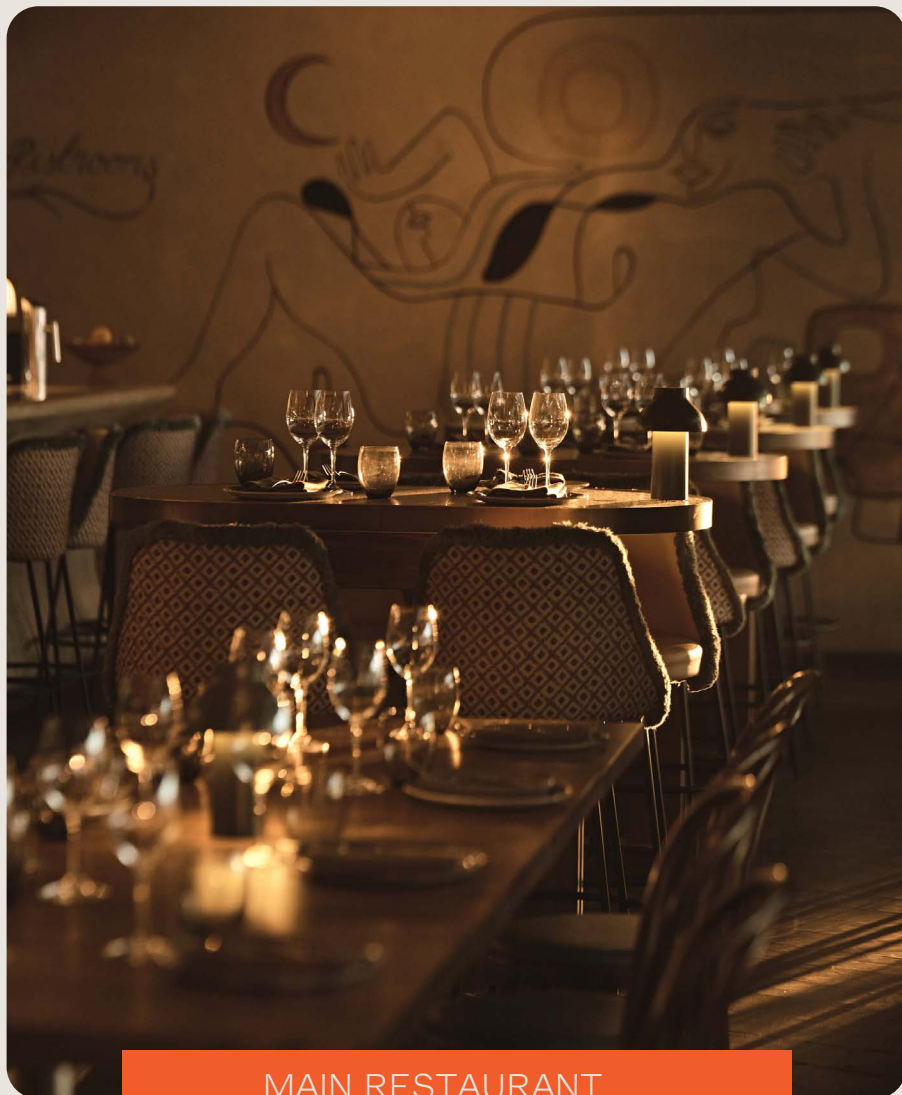
*Private Events
Information Kit*



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



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 \$95PP
SAT & SUN \$105PP

Premium Menu

MON - FRI \$115PP
SAT & SUN \$125PP

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

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

Classic Menu

ANTIPASTI TO SHARE

Ventuno Wood Fired Focaccina (ve)
Marinated Seasonal Vegetables (ve,gf)
Eggplant Marinate, Basil Pesto, Mint (ve,gf)
Marinated Olives (ve,gf)
Prosciutto San Daniele 18 Months (gf,df)
Cacciatore Salami (gf,df)
Pecorino Toscano (gf)

MAINS TO SHARE

Gnocchi Nerano, Zucchini, Mint, Stracciatella (v)
Maccheroni, Beef Cheek Ragu, Pecorino
Roast porchetta, Rocket, Lemon, Jus (gf,df)

SIDES TO SHARE

Rocket Salad, Apple, Feta Cheese,
Balsamic Dressing (v,gf)
Herb Roasted Chats, Rosemary Olive Oil (ve,gf)

DESSERT

Ventuno Tiramisu (n)

Premium Menu

ANTIPASTI TO SHARE

Ventuno Wood Fired Focaccina (ve)
Marinated Seasonal Vegetables (ve,gf,
Eggplant Marinate, Basil Pesto, Mint (ve,gf)
Marinated Olives (ve,gf)
Prosciutto San Daniele 18 Months (gf,df)
Pecorino Toscano (gf)
Cacciatore Salami (gf,df)
Calamari Fritti, Citrus Aioli (gf,df)

PIZZA & PASTAS TO SHARE

Pizza Margherita, Buffalo Mozzarella (v)
Maccheroni, Beef Cheek Ragu, Pecorino
Gnocchi Nerano, Spanner Crab, Zucchini, Mint,
Stracciatella

MAINS TO SHARE

Pan Fried Barramundi, Celeriac Puree, Lemon Fregola
Roast Porchetta, Rocket, Lemon, Jus (gf,df)

SIDES TO SHARE

Rocket Salad, Apple, Feta Cheese,
Balsamic Dressing (v,gf)
Herb Roasted Chats, Rosemary Olive Oil (ve,gf)

DESSERT

Ventuno Tiramisu (n)
Nutella Bombolone (n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan
(gf) gluten free(df) dairy free (n) contains nuts (s) contains sesame.
A 12% surcharge applies on weekends.

Cocktail Event

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

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 (gf)
Beef tartare crostini
Smoked salmon crostini, lemon mascarpone, chives
Tomato basil bruschetta
Goats curd, pumpkin, almond tar
Parmesan, zucchini mini quiche (v)
Mortadella crostini, ricotta, olive
Caprese skewers, basil, bocconcini, cherry tomato (gf)

HOT CANAPES

Porcini & parsley Arancini, rocket pesto (v)
Salt and pepper calamari, citrus aioli (gf)
Lemon thyme chicken skewers (gf)
Beef & Veal meatballs, sugo, parmesan (gf)
Polenta chips, romesco (gf,ve)
Grilled Prawn skewers, salsa verde
GF Lamb kofta, minted yoghurt (gf)
Caramelised onion tart, sour cream, chive (v)
Roast beef, rocket crostini, truffle cream

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

SUBSTANTIALS

Crumbed fish and chips, tartare sauce
Mini beef burgers, cheddar, onion jam, tomato (v,gf)
Risotto, Pumpkin, basil (gf)
Risotto, porcini, pine nuts, chives
Rigatoni pasta, braised beef cheek 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

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan
(gf) gluten free(df) dairy free (n) contains nuts (s) contains sesame.
A 12% surcharge applies on weekends.

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.



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 and tea.



[Image by](#) Andres & Co

Beverage Packages

All beverage packages include still and sparkling mineral water, juice, soft drinks, coffee and tea throughout your event.

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

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 \$7.70pp

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%
Sydney Beer Co. Pale Ale .0%
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)

Aquilani Pinot Grigio, Veneto, Italy
Crowded House Sauvignon Blanc, Marlborough, NZ
Pedestal Chardonnay, Margaret River, WA

Inclusion of second wine

Mon – Fri \$5pp | Sat & Sun \$5.50pp

ROSÉ (Included)

Provence Rosé, Provence, France

RED WINE (Choice of one)

Lark Hill ‘Regional’ Pinot Noir, Canberra District, NSW
Poggio Anima Chianti, Tuscany, Italy
Rockbare Shiraz, Barossa Valley, SA

Inclusion of second wine

Mon – Fri \$5pp | Sat & Sun \$5.50pp

BEER (Choice of two)

Sydney Brewery Lager 4.7%
Sydney Brewery Pale Ale 5.0%
Asahi ‘Super Dry’ Lager 5.0%
Yulli’s Brews ‘Margot’ Apple Cider 5.0%
Hiatus Brews Non-Alc Pacific Ale <0.5%

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 suppliers we can recommend providing all your additional requirements such as florists, transport, styling & photography.

[Explore our trusted event suppliers here.](#)

ADDITIONAL INCLUSIONS

- Linen napkins
- Your celebratory cake can be cut into canapé-style slices and served on platters (No cakeage fee)
- Printed menus featuring your event title can be arranged upon request
- 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@srghospitality.com.au for more information or to arrange a viewing.

Please note, an 10% gratuity applies to the final bill (not included within the minimum spend requirement).

