

OSTERIA
20

FUNCTIONS PACKAGE

WWW.OSTERIA20.COM.AU

ABOUT US

OSTERIA 20 IS A MODERN EUROPEAN RESTAURANT AND BAR, SITUATED IN THE HEART OF HAWTHORN.

WE OFFER A LARGE SELECTION OF SEMI-PRIVATE DINING AREAS, ALONGSIDE OUR LARGE PRIVATE FUNCTION ROOM.

WHETHER YOU ARE PLANNING A COCKTAIL EVENT, DINING EXPERIENCE OR A CORPORATE FUNCTION, OUR DEDICATED EVENTS TEAM ARE ON HAND, TO TAILOR YOUR EVENT TO YOUR INDIVIDUAL NEEDS.

WHATEVER YOUR OCCASION, WE ARE HERE TO CREATE A TRULY MEMORABLE EXPERIENCE FOR YOU AND YOUR GUESTS.

OUR MODERN AND SPACIOUS PRIVATE DINING ROOM IS PERFECT FOR LARGER FUNCTIONS AND EVENTS OF ANY KIND.

ALTERNATIVELY, WE CAN ALLOCATE YOU A SEMI-PRIVATE AREA, IN OUR BEAUTIFUL RESTAURANT, EXCLUSIVELY FOR YOUR RESERVATION.

WE LOOK FORWARD TO WELCOMING YOU TO OSTERIA20.



PRIVATE FUNCTION ROOM

WITH ITS OWN ENTRANCE AND FULLY STOCKED BAR, OUR PRIVATE FUNCTION ROOM IS THE PERFECT SETTING FOR YOUR NEXT EVENT.

OUR FUNCTION MANAGER WILL ENSURE EVERY DETAIL IS COVERED AND OUR TEAM OF EXPERIENCED STAFF WILL BE ON HAND TO CREATE A UNIQUE EXPERIENCE FOR YOU AND YOUR GUESTS, PROVIDING THEM WITH MEMORIES THAT WILL LAST A LIFETIME.

COCKTAIL: 100

SEATED: 60

-
- PRIVATE BAR
 - EXCLUSIVE PRIVATE ENTRANCE
 - AV EQUIPMENT (ADDITIONAL CHARGE)

OSTERIA20



OSTERIA20 SET MENU

2 COURSE \$65 PER PERSON

3 COURSE \$75 PER PERSON

ON ARRIVAL

OSTERIA20 JARDINIÈRE

ENTREE

PLEASE SELECT ANY 3 DISHES TO SHARE

PROSCIUTTO AND PEAR BRUSCHETTA, GORGONZOLA, TRUFFLE INFUSED HONEY.

SALT & PEPPER CALAMARI, SNOW PEA TENDRILS, PICKLED GINGER, BLACK SESAME, AIOLI.

KINGFISH CRUDO, CHILLI, LEMON, RADISH, MUSTARD CRESS.

PUMPKIN ARANCINI, SPICED TOMATO, PECORINO.

CAULIFLOWER STEAK, LABNA, PAPRIKA, DUKKAH.

BEEF CARPACCIO, TRUFFLE DRESSING, FRIED CAPERS, SHALLOTS, GRISSINI.

PORK & FENNEL SAUSAGE, OLIVES & PEPPERS.

MAIN

PLEASE PRESELECT 3 MAIN COURSE ITEMS TO BE SERVED ALTERNATELY

PORTERHOUSE STEAK, PEPPERCORN CREAM SAUCE, WARM POTATO SALAD.

CHICKEN RISOTTO, MUSHROOM, TRUFFLE OIL, PECORINO.

THREE CHEESE RAVIOLI, TOMATO SUGO, BASIL.

LINGUINE OSTERIA, PRAWNS, SMASHED TOMATOES, GARLIC, ZUCCHINI, PANGRATATTO, OLIVE OIL.

CHICKEN BREAST, RED PEPPER SALAD.

FISH OF THE DAY, BRAISED CHICKPEA, SAFFRON POTATOES, SPINACH, LEMON & OLIVE OIL.

BAKED SEAFOOD RISOTTO, LOCAL PRAWNS, SPRING BAY MUSSELS, CALAMARI, CHERRY CLAMS, SCALLOPS. SAFFRON RISOTTO. (+\$7 SUPPLEMENT)

GRILLED BEEF TENDERLOIN, FORESTIERE, ASPARAGUS, PECORINO, TRUFFLE (+\$8 SUPPLEMENT)

SIDES

PATATINE FRITTES, AIOLI \$12

ROCKET SALAD, PECORINO, SHAVED PEAR BALSAMIC \$14

SAUTEED BROCCOLINI, ANCHOVIES, GARLIC, CHILLI \$12

DESSERT

PLEASE SELECT 2 DISHES FOR ALTERNATE DROP

TIRAMISU, COFFEE, BISCUIT, MASCARPONE.

CANNOLI, SWEETENED RICOTTA, PISTACHIO.

CHOCOLATE FONDANT, COFFEE ICE CREAM, VANILLA SAUCE. (+\$3)

CHOCOLATE TART, VANILLA ICE CREAM.

A SELECTION OF SORBETS.

OSTERIA20 SET MENU | VEGETARIAN

2 COURSE \$62 PER PERSON

3 COURSE \$75 PER PERSON

ON ARRIVAL

OSTERIA20 JARDINIÈRE

ENTREE

PLEASE SELECT ANY 3 DISHES TO SHARE

TEMPURA CAULIFLOWER, LABNA, FRESH HERBS, SMOKED PAPRIKA.

SALAD OF ROASTED BEETS, LEAVES, PISTACHIO, TAHINI LEMON DRESSING.

MUSHROOM ARANCINI, SPICED TOMATO PECORINO.

ROASTED HEIRLOOM CARROTS, HUMMUS, CRISPY CHICKPEAS, PAPRIKA OIL.

MAIN

PLEASE CHOOSE ONE TO ADD TO MENU CHOICE

GOATS CHEESE RAVIOLI, CARAMELISED ONION RAVIOLI, CITRUS BUTTER CREAM, CAPERS, CHIVES.

GNOCCHI, WILD MUSHROOM, ASPARAGUS, TRUFFLE OIL.

PUMPKIN RISOTTO, RADICCHIO, SALSA VERDE.

GRILLED BROCCOLINI, CHICKPEA SALSA, SMOKERY EGGPLANT.

SIDES

HOUSE FRIES.

MIXED LEAF SALAD.

DESSERT

PLEASE SELECT 2 DISHES FOR ALTERNATE DROP

TIRAMISU, COFFEE, BISCUIT, MASCARPONE.

CANNOLI, SWEETENED RICOTTA, PISTACHIO.

CHOCOLATE FONDANT, COFFEE ICE CREAM, VANILLA SAUCE. (+\$3)

CHOCOLATE TART, VANILLA ICE CREAM.

A SELECTION OF SORBETS.

OSTERIA20 CANAPE MENU

MENU 1 \$51PP

6 PIECES PER PERSON
SELECTION OF 5 CANAPES

MENU 2 \$62PP

8 PIECES PER PERSON
SELECTION OF 7 CANAPES

MENU 3 \$72PP

12 PIECES PER PERSON
SELECTION OF 9 CANAPES



OSTERIA20

COLD CANAPÉS

TOMATO BRUSCHETTA.

PRAWN, NAM JIM, BEANSHOOT SALAD.

CANDIED BEETROOT, WHIPPED HUMMUS, HERBS.

COMPRESSED CUCUMBER, GORGONZOLA, POMEGRANATE.

TARTLET, PROSCIUTTO, MOZZARELLA, BASIL.

MICRO CAPRESE SALAD.

WHIPPED GOATS CHEESE, ROASTED PEPPERS, WALNUTS
PESTO.

HOT CANAPÉS

WILD MUSHROOM ARANCINI.

SICILIAN ARANCINI, AIOLI.

SCALLOP, LIME CAVIAR.

CHORIZO WITH SMOKED PAPRIKA.

TEMPURA CAULIFLOWER, LABNA, SMOKED PAPRIKA.

WAGYU BEEF MEATBALLS.

GRILLED CHICKEN SKEWERS, HARISSA.

PRAWN CIGARS, HOUSE MADE SWEET CHILLI.

DUCK AND SHIITAKE FILO, BALSIN.

SWEET POTATO, CASHEW AND CORIANDER
EMPANADA, SOUR CREAM.

GRILLED LAMB CUTLET, PETITE CAPONATA. (+\$8
PER PIECE)

SWEET CANAPÉS

CHOCOLATE TART.

MINI CANNOLI.

LEMON CHIFFON.

DIETARY REQUIREMENTS CAN BE CATERED FOR

OSTERIA20 KIDS MENU

\$29 PER PERSON

MAIN

GNOCCHI NAPOLI

CALAMARI FRITTI

PIZZA MARGHERITA

LITTLE SAUSAGES AND GRAVY

SIDE

CHIPS

SOFT DRINK

LEMONADE OR COCA COLA



OSTERIA20 BEVERAGE PACKAGES

STANDARD PACKAGE

3HR - \$46PP

4HR - \$56PP

5HR - \$67PP

BEER

HOUSE BEERS

SPARKLING

NV BANDINI PROSECCO, VENETO, ITALY

WHITE

BABICH “BLACK LABEL”, SAUV BLANC

RED

MAXWELLS ‘SILVER HAMMER’ SHIRAZ

SOFT DRINKS

SOFT DRINKS AND JUICES

WHY NOT ADD...

SOMMELIER SELECTION

A BESPOKE OFFERING OF HAND
SELECTED WINES FROM OUR
EXTENSIVE WINE LIST
(POA)

ARRIVAL COCKTAIL - \$15

PREMIUM SPIRITS - \$15

PREMIUM PACKAGE

3HR - \$55PP

4HR - \$65PP

5HR - \$75PP

BEER

HOUSE BEERS

SPARKLING

NV BANDINI PROSECCO, VENETO, ITALY

WHITE

BABICH “BLACK LABEL”, SAUV BLANC

AQUILANI PINOT GRIGIO, FRULI, ITALY

SINGLE FILE “RUN FREE”, GREAT
SOUTHERN, WA

RED

SAN PIETRO, PINOT NOIR, MORNINGTON,
VIC

MAXWELLS ‘SILVER HAMMER’ SHIRAZ

SPIRITS

BASIC SPIRITS

SOFT DRINKS

SOFT DRINKS AND JUICES

BOOKING FORM

RESERVATION NAME

COMPANY NAME (IF APPLICABLE)

CONTACT NO.

EMAIL ADDRESS

REQUESTED AREA

MENU OPTION

- 2 COURSE
- 3 COURSE
- 2 COURSE VEGETARIAN
- 3 COURSE VEGETARIAN
- CANAPE MENU 1 2 3 (PLEASE CIRCLE)

DIETARY REQUIREMENTS

RESERVATION DATE

ARRIVAL TIME

EVENT TYPE

NO. OF GUESTS

MIN SPEND AGREED

BEVERAGE OPTIONS

- ON CONSUMPTION
- PRE SELECTED
- BEVERAGE PACKAGE | STANDARD
 - 3HR 4HR 5HR
- BEVERAGE PACKAGE | PREMIUM
 - 3HR 4HR 5HR

ADD ONS

DEPOSIT AMOUNT (\$500)

CARD TYPE

- AMEX
- MASTERCARD / VISA
- DIRECT DEPOSIT

CARDHOLDERS NAME

CARD NO.

EXPIRY DATE

CVV

ACKNOWLEDGEMENT

I, _____,
AUTHORISE OSTERIA20 TO CHARGE A
\$500 DEPOSIT, IN ACCORDANCE WITH
THE OUTLINED T&CS.

SIGNED

DATE

TERMS & CONDITIONS

1. CONFIRMATION OF BOOKINGS

OSTERIA20 CONSIDERS ALL RESERVATIONS AS TENTATIVE UNTIL A COMPLETED BOOKING FORM HAS BEEN RECEIVED AND CONFIRMED BY A MEMBER OF OUR FUNCTIONS TEAM AND A DEPOSIT HAS BEEN PAID. WE REQUIRE NOTIFICATION OF THE CONFIRMED NUMBER OF GUESTS, NO LATER THAN 48 HOURS PRIOR TO THE EVENT. ONCE CONFIRMED, THIS WILL BE THE MINIMUM NUMBER OF GUESTS CATERED FOR. ANY ADDITIONAL GUESTS WILL BE CHARGED ACCORDINGLY

2. FOOD AND BEVERAGE

ALL FUNCTION MENUS, BEVERAGE SELECTIONS AND ANY REQUIRED ROOM DECOR ARE TO BE FINALISED A MINIMUM OF 7 DAYS BEFORE THE EVENT. ALL MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO SEASONAL AND MARKET AVAILABILITY. OSTERIA20 REQUESTS A MINIMUM OF 7 DAYS NOTICE FOR SPECIAL DIETARY REQUIREMENTS.

ANY REQUESTS MADE AFTER THIS TIME WILL BE CONSIDERED BASED ON AVAILABILITY

3. DEPOSITS

A \$500 DEPOSIT IS REQUIRED TO LOCK IN THE FUNCTION RESERVATION. DEPOSITS CAN BE PAID BY EFT, CREDIT CARD, CASH (DETAILS ON BOOKING FORM). IF YOUR BOOKING FALLS ON A PUBLIC HOLIDAY, PLEASE BE AWARE THAT THERE IS A 15% SURCHARGE. CREDIT CARD SURCHARGES MAY APPLY.

4. MINIMUM SPENDS

MINIMUM SPEND REQUIREMENTS APPLY FOR ALL GROUP BOOKINGS. OUR FUNCTION TEAM WILL ADVISE THE MINIMUM SPEND UPON ENQUIRY, AS THESE CAN VARY ACCORDING TO THE SEASON AND AVAILABILITY. MINIMUM SPENDS ARE RESTRICTED TO FOOD AND BEVERAGE SPEND ONLY. ANY COSTS OUTSIDE OF THIS ARE NOT INCLUDED IN THE FINAL CALCULATION. PLEASE NOTE: FOR GROUPS OF 12+ GUESTS A 5% SERVICE FEE WILL INCLUDED ON THE FINAL BILL TOTAL.

IF THE MINIMUM SPEND IS NOT MET, THE ADDITIONAL CHARGE BECOMES A ROOM HIRE FEE AND WILL BE PAYABLE ON COMPLETION OF THE FUNCTION.

5. CANCELLATION

IN THE REGRETTABLE SITUATION THAT YOU REQUIRE CANCELLATION ON YOUR BOOKING, A MINIMUM OF 1 WEEK NOTICE MUST BE PROVIDED IN WRITING. FAILURE TO PROVIDE THIS NOTICE WILL RESULT IN THE DEPOSIT BECOMING NON-REFUNDABLE, REGARDLESS OF THE EVENT SIZE. IN THE EVENT OF A CANCELLATION LESS THAN 48 HOURS PRIOR TO THE EVENT AND INCLUDING A NO-SHOW TO THE EVENT, 50% OF THE AGREED MINIMUM SPEND WILL BE CHARGED TO THE CREDIT CARD ON THE BOOKING FORM.

6. RESPONSIBILITY

THE ORGANISER IS FINANCIALLY RESPONSIBLE FOR ANY DAMAGES/BREAKAGES SUSTAINED TO THE RESTAURANT BY THE GUESTS, ORGANISERS, INVITEES OR OTHER PERSONS ATTENDING THE FUNCTION. ANY DAMAGES OR CLEANING COSTS WILL BE DEDUCTED FROM THE DEPOSIT. IF COSTS EXCEED DEPOSIT, AN ACCOUNT WILL BE ISSUED WITHIN 7 DAYS OF THE BOOKING. OSTERIA20 DOES NOT ACCEPT ANY RESPONSIBILITY FOR DAMAGE OR LOSS OF PROPERTY OR EQUIPMENT LEFT AT THE VENUE, BEFORE, DURING OR AFTER THE FUNCTION.

7. DUTY OF CARE

OSTERIA20 HAS A DUTY OF CARE AND AS SUCH HAS THE RIGHT TO REFUSE THE SERVICE OF ALCOHOL TO ANY PERSON DEEMED TO BE EXHIBITING SIGNS OF INTOXICATION, IN ACCORDANCE WITH THE VICTORIAN LIQUOR LICENSING AND REGULATIONS ACT.

8. PAYMENT

ALL ACCOUNTS ARE TO BE SETTLED PRIOR TO, OR ON THE DAY OF THE FUNCTION VIA CREDIT CARD OR CASH. DIRECT BANK DEPOSITS WILL ONLY BE ACCEPTED UNLESS PAYMENT IS PROCESSED AND RECEIPT CONFIRMED PRIOR TO THE EVENT.

9. ACCEPTANCE

I, _____ HAVE READ AND AGREE TO ALL THE ABOVE TERMS AND CONDITIONS.

SIGNATURE: _____

**WE LOOK FORWARD TO WELCOMING
YOU AT OSTERIA20**



(03) 9818 3600 | BOOKINGS@OSTERIA20.COM.AU

818 GLENFERRIE ROAD, HAWTHORN, 3122

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