

FUNCTIONS & EVENTS



PILLONI

PILLONI

Come in to Piloni with your family and friends!

Whether you are planning a reception, birthday party or just want a private evening surrounded by loved ones, we would love to have you join us for your special evening.

Nested away from the main dining area bustle, the Cantina is our private dining space and cellar which can accommodate up to 16 guests around our large wooden table to share a four course, banquet style meal. It is the ideal setting for a quiet meeting or a joyful celebration.

If you have a larger group or an event in mind we have several options to suit groups up to 60.

There is a minimum spend required for larger groups as there is only one reservation made for each lunch and dinner service, the room is yours for the night.

THE CANTINA

The Cantina is our private dining space and wine cellar, nestled away from the main dining area bustle.

Perfect for groups of up to 18 guests for our family style banquet menu.

Maximum Guests

18

A minimum spend applies for the use of the Cantina

LUNCH

Wednesday to Sunday ~ \$1000

DINNER

Wednesday, Thursday, Sunday ~ \$1000

Friday & Saturday ~ \$1500



THE TERRAZZO

The Terrazzo is our semi-private light filled dining room just off the main dining room

For larger groups up to 30, the Terrazzo is a perfect spot to enjoy a memorable Sardinian meal.

Maximum Guests

30

A minimum spend applies for the use of the Terrazzo

LUNCH

Wednesday to Sunday ~ \$2000

DINNER

Wednesday, Thursday, Sunday ~ \$3000

Friday ~ \$5000

Saturday ~ \$7500



WHOLE VENUE

For larger events we can offer each of our dining spaces together for exclusive use of the venue.

Combined, the Terrazzo and Camino dining rooms can seat up to 60 guests for our 4 course banquet menu.

Maximum Guests

65

Contact our reservation team at
events@pilloni.com.au
for more information



THE MENU



BANQUET MENU

\$99pp

available lunch & dinner Wednesday to Sunday

ANTIPASTI

House marinated olives

Frattau ~ carasau bread, tomato, egg yolk gel, pecorino

Selection of cured meats and cheese, served with focaccia

PRIMI

Housemade tagliolini, cured mullet roe, white wine, parsley

Malloredus, pork and beef ragu

SECONDI

Whole market fish, roasted on the ember, served with salmoriglio sauce

24hr cooked Tasmanian lamb shank, tamarind glaze, salsa verde, taro chips

Side dishes will be served with the main course

DOLCE

Marigosos ~ Sardinian merengue, mirto poached pear, chocolate mousse

Memorie D'Infanzia ~ Diplomat cream, shortcrust crumble, rhubarb and strawberry compote, fingerlime

Add ons

Appelation Oysters, lemon and basil granita, lemon balt ~ \$48 half / \$90 dozen

Chickpea tart, confit tomato, strawberry, whipped ricotta - \$9pp

Chickpea tart, WA sashimi red prawns, burrata, fingerlime - \$11pp

Adds ons cooked on an open fire

Tropical blue lobster North Qld, 850gr-1000gr ~ \$260

S. Kidman Wagyu Rib Eye on the bone, red wine jus, smoked butter ~ \$270 per Kg (1 to 1.5kg)

Porceddu ~ traditional Sardinian suckling pig

1/4 pig (up to 6 guests) \$290

1/2 pig (up to 12 guests) \$470

1 whole pig (up to 24 guests) \$850

Menus are subject to change depending on seasonality.

BANQUET MENU

\$139pp

available lunch & dinner Wednesday to Sunday

ANTIPASTI

House marinated olives

Frattau ~ carasau bread, tomato, egg yolk gel, pecorino

Selection of cured meats and cheese, served with focaccia

PRIMI

Housemade tagliolini, cured mullet roe, white wine, parsley

Malloredus, pork and beef ragu

SECONDI

COOKED ON AN OPEN FIRE

Porceddu ~ traditional Sardinian suckling pig

S.Kidman Wagyu Rib-eye on the bone, red wine jus, smoked butter

Side dishes will be served with the main course

DOLCE

Marigosos ~ Sardinian merengue, mirto poached pear, chocolate mousse

Memorie D'Infanzia ~ Diplomat cream, shortcrust crumble, rhubarb and strawberry compote, fingerlime

Add Ons

Appellation Oysters, lemon and basil granita, lemon balt ~ \$48 half / \$90 dozen

Chickpea tart, confit tomato, strawberry, whipped ricotta - \$9pp

Chickpea tart, WA sashimi red prawns, burrata, fingerlime - \$11pp

Tropical blue lobster North Qld, 850gr-1000gr ~ \$260

Menus are subject to change depending on seasonality.

Most dietaries can be accommodated with prior notice.

THE WINES



BEVERAGE PACKAGES

Please note sparkling water and alcohol-free drinks are not included

NUMBER 1

2 hours | \$49pp

Additional hours available at \$24.5pp

SPARKLING

Casa Gheller Prosecco Millesimato 2023

WHITE

Socci ~ 'Martina' Verdicchio di Castelli di Jesi 2022

Galognano ~ 'Galo Bianco' Manzoni, Trebbiano 2020

ROSE

Sibilliana ~ 'Roceno' Nerello Mascalese 2023

RED

Galognano ~ 'La Foresta' Chianti Colli Senesi 2020

Tenuta Demaio ~ Nero di Troia 2020

BEER

Peroni Nastro Azzuro ~ mid strength, low carb

Peroni 'Red' Tradizionale ~ lager

~

SARDINIAN EXPERIENCE

2 hours | \$69pp

Additional hours available at \$34.5pp

SPARKLING

NV Sella & Mosca 'Torbato'

WHITE

Cantine di Dolianova ~ 'Prendas' Vermentino 2022

Cantina della Vernaccia ~ 'Sinis Bianco' Vermentino 2022

ROSE

Sella & Mosca ~ 'Rosato di Alghero' Cannonau + 2022

RED

Cantina della Vernaccia ~ 'Sinis Rosso' Cannonau, Monica 2018

Cantine di Dolianova ~ 'Anzenas' Cannonau 2021

BEER

Ichnusa ~ Sardinian lager

Peroni Nastro Azzuro ~ mid strength, low carb

Due to limited availability, beverage selections are required 5 business days prior to your event

TERMS AND CONDITIONS

You are required to fill in the attached booking confirmation form to secure your booking.

By filling in this form, you agree to the terms and conditions set out below.

Minimum Spend

A minimum spend applies where exclusive use of the room is required. The agreed upon minimum spend will be the minimum charged on completion of the event. Cancellations within a 7 day period of the event will incur the entire minimum spend.

Service times

LUNCH: Guests may arrive at any time from 12:00pm (unless another time has been pre-arranged). The rooms are available from 12:00pm–4:00pm, the latest booking time available for lunch is 12:30pm.

DINNER: The rooms are available from 5:30pm. Due to Liquor Licensing requirements we are unable to serve alcoholic beverages after 11:30pm (Pilloni reserves the right to call last drinks before this time, normally at 11:00pm). All guests must leave the premises by 11:30pm. Guests may arrive at any time from 5:30pm.

Menu Selection

Menu selections are required 5 business days prior to your event. Special Dietary Requirements - we provide meals for guests with special dietary requirements. Please provide details when advising of your menu selections. Due to seasonality & limited availability of fresh produce, some changes may occur without notice. NOTE: All Menus are subject to change due to seasonal availability.

Beverage Selection

Due to limited availability, beverage selections are required 5 business days prior to the event. Wines & vintage changes may occur without notice; however we will always be able to source a comparable product.

Beverage packages: after first 2 hours, 1 or 2 additional hours can be added only for the whole table, no more drinks will be served after 4 hours of a beverage package.

Final numbers

Final numbers are required 3 business days prior to the event.

Final Payment

Payment is due at the conclusion of the event. Pilloni does not accept personal cheques. The minimum spend is the minimum that will be charged for your event. Confirmed numbers will be the minimum numbers charged for. **Please note there is a maximum of 2 credit cards per account. If the account will be split more than 2 ways, please arrange for cash to be used on the night (unfortunately are not ATM close to Pilloni, so please arrange cash prior).** It is the responsibility of the event organiser to ensure the entire account is paid, any balances owing will be charged to the credit card account details provided

Please fill out the details below and return to us by email at:
dining@pilloni.com.au

Date of Function:	
Name of Contact:	
Mobile Phone:	
Occasion / Event Type:	
Menu Choice:	
Number of Guests:	
Start Time:	

<u>Signed:</u>	
<u>Date:</u>	









