

# CONTE

## FOOD AND DRINK EVENTS PACKAGE



Make your next event truly memorable.

Thank you for considering Conte Sydney to host your next Private Function. We are pleased to offer a range of packages and dining options, giving you the freedom to create an event that suits your needs and tastes.

## THE VENUE

Located at 151 Clarence Street, Barrack Place,  
Sydney's most vibrant and contemporary laneway retail precinct.

Conte Sydney is a majestic love letter to what we consider the world's best cocktail, the Negroni.

This 130-seat, multi-level space features nine-meter-high ceilings and glass windows,  
complemented by Italian-inspired interiors.

The venue is thoughtfully divided to suit different occasions: a grand green marble bar welcomes  
guests on arrival, perfect for casual drinks and Aperitivo,

a stylish dining room with white tablecloths sets the stage for more formal, intimate meals  
and upstairs, three private dining rooms offer secluded spaces for special gatherings and events.

The Bar has a complete selection of Negroni with over 30 different versions, accompanied by  
contemporary Italian dishes.

# EVENT SPACE AND CAPACITY

We offer a range of unique spaces and dining options depending on your needs, from semi-private dining to exclusive use of our entire Restaurant.



## PRIVATE DINING ROOMS

### NEGRONI ROOM

Private Room, marble table

10 guests sit down capacity

\$2500 minimum spend

### SEMI-PRIVATE ROOMS

2 rooms, 12 guests capacity each.

Rooms can be joint together for bigger groups

\$2000 per room minimum spend

### WHOLE MEZZANINE AREA

Exclusive use of the whole upper level  
34/40 sit-down guests split into 3 tables,  
60 standing up reception

\$7000 minimum spend

### WHOLE RESTAURANT HIRE

Exclusive Use of the whole Venue,  
Main Dining Area + Mezzanine Level  
80 sit -down, 130 guests standing guests

\$30'000 minimum spend

10% service charge applicable to all hires

# SET MENUS

Price per person, designed to be shared

## SET MENU

95

HOUSE MARINATED OLIVES

HOUSE MADE FOCACCIA, Coratina olive oil and balsamic

BURRATA CAPRESE, heirloom tomatoes, croutons, olive crumb

BUSIATE GAMBERI, spicy tomato sauce, bisque, prawns, N'duja crumb

MIX LEAVES, dijon citronette

SCOTCH FILLET, 350gr Brooklyn Valley MS3+, served with mustards

CHIPS, Pecorino, truffle oil

NEGRONI TIRAMISU (GF available on request)

## SET MENU

140

(Minimum 4 guests)

EAST33 SYDNEY ROCK OYSTERS (2 per person)

HOUSE MADE FOCACCIA, Coratina olive oil and balsamic

WAGYU TARTARE, Tenderloin MS 5+, Persimmon, Chives, Parmigiano

PAPPARDELLE, lamb ragù with tomato sauce, pecorino cheese

MIX LEAVES, dijon citronette

T-BONE 1.2KG, Riverine MS2+

ROASTED POTATOES, Crispy Dutch Cream potatoes, smoked paprika, herb mayo

NEGRONI TIRAMISU

LEMON PIE - lemon curd, Italian meringue, crumb

IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE INFORM YOUR  
WAITER OR THE PERSON TAKING YOUR ORDER BEFORE ORDERING. A DISCRETIONARY  
SERVICE FEE OF 10% IS APPLIED FOR GROUPS OF 6 OR MORE IN LIEU OF TIP. A  
PROCESSING FEE OF 1.9% - 2.5% IS APPLIED TO ALL CREDIT & DEBIT CARDS.

HOUSE MARINATED OLIVES

HOUSE MADE FOCACCIA, Coratina olive oil and balsamic

CRUDO ITALIANO, Jumbo Scampi, Caviar, Oysters (2 pp), Red Prawns, Abrolhos Scallops

FRITTO MISTO, Calamari, School Prawns, Baby Octopus, served with N'duja mayo

GAMBERO ROSSO TARTARE, Red Prawn, Pickled Jalapeño, Salmon Roe, Bottarga

RISOTTO ARAGOSTA for 2, Acquerello rice, lobster, bisque reduction, chives

MIX LEAVES, dijon citronette

PESCE,, Market Fish, celeriac purée, baby carrots, beurre blanc

ROASTED POTATOES, Crispy Dutch Cream potatoes, smoked paprika, herb mayo

NEGRONI TIRAMISU' (GF available on request)

SORBET, Basil, mint and raspberry sorbet with almond crumb



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## CANAPE' MENU

\*(Standing Reception only, price is per piece)

EAST33 SYDNEY ROCK OYSTER	\$6
EAST33 SYDNEY ROCK OYSTER WITH OSCIETRA CAVIAR, PURPLE BASIL	\$9
MARINATED OLIVES	\$6
HOMEMADE ROSEMARY FOCACCIA, OLIO BALSAMICO (4 SLICES)	\$10
RED PRAWNS TARTARE, PICKLED JALAPEÑO, SALMON ROE ON FOCACCIA	\$10
WAGYU TARTARE, PERSIMON, CHIVES, PARMIGIANO ON CROSTINO	\$10
SALAME NEGRONI (40Gr ) (DF,GF)	\$7
PORCINI TRUFFLE ARANCINI SERVED WITH PECORINO CREAM	\$4
SMOKED MOZZARELLA AND TOMATO ARANCINI WITH TOMATO AND PARMIGIANO SAUCE	\$4
4 CHEESE ARANCINI SERVED WITH GORGONZOLA SAUCE	\$4
CAPRESE BOCCONCINI SKEWER WITH BASIL PESTO (VEG, GF)	\$6
LAMB ARROSTICINI SERVED WITH TOMATO SALSA (DF, GF)	\$7
PORK AND FENNEL SAUSAGE AND CAPSICUM SKEEWER (DF, GF)	\$6
FRITTO MISTO (School prawns, baby octopus, calamari, whitebaits) WITH AIOLI	\$10
MINI ITALIAN MEATBALL, TOMATO SAUCE AND PECORINO	\$6
CREAM CHEESE SMOKED SALMON AND DILL SANDWICHES	\$8
SEARED SCALLOPS, PEA PUREE AND GUANCIALE (DF, GF)	\$9
CHEESE SELECTION	MP
CHARCUTERIE SELECTION	MP
CHIPS, PECORINO, TRUFFLE MAYO	\$7
MINI PIZZA MIX FLAVOURS	\$8
MINI BURGERS	\$9



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## TERMS AND CONDITIONS

For any PDR hire or venue hire, we require a pre-authorisation of \$100 per person.

In case of Event cancellations, requests are to be made in writing with at least 7 days notice.

If cancelling the Event within 7 days, or for no-shows you will be subject to a charge of \$100.00 per person.

## DRINK PACKAGES

We offer three curated beverage packages designed for every occasion, each customisable to suit your event's style and preference.

All packages are for 2 hours.  
Extra hours available.

Standard \$50 per person  
Deluxe \$80 per person  
Premium \$120 per person

Drinks packages are customisable with guests to suit any requests.

Perfectly Paired Cocktails & Wines, with  
Tailored Guest Experience including:

Negroni Matching  
&  
Martini Matching



# CONTE

## STANDARD PACKAGE (2 Hours)

MONDAY TO THURSDAY \$50  
FRIDAY AND SATURDAY \$58  
EXTRA HOUR \$25

### SPARKLING

NV DE FAVERI PROSECCO Valdobbiadene IT

### WHITE

2022 LUNGAROTTI VERMENTINO Umbria IT

### ROSÉ

2022 CALDORA ROSE Umbria IT

### RED

2022 LUNGAROTTI SANGIOVESE Umbria IT

### BEER

PERONI ROSSA Lager Rome, IT

## DELUXE PACKAGE (2 Hours)

MONDAY TO THURSDAY \$80  
FRIDAY AND SATURDAY \$88  
EXTRA HOUR \$40

### COCKTAIL ON ARRIVAL-

Classic Negroni or Select Spritz

### SPARKLING

NV DE FAVERI PROSECCO Valdobbiadene IT

### WHITE (choice of one):

2022 LUNGAROTTI VERMENTINO Umbria IT

2024 HENTYFARM RIESLING Henty VIC

### ROSÉ

2023 FAMILLE PERRIN GSM Cotes Du Rhone FR

### RED (choice of one):

2023 LUNGAROTTI SANGIOVESE Umbria IT

2022 VOLA VOLE MONTEPULCIANO Abruzzo IT

### BEER

PERONI RED Lager Bari IT I

CHNUSA Lager Sardinia IT

## PREMIUM PACKAGE (2 Hours)

MONDAY TO THURSDAY \$120  
FRIDAY AND SATURDAY \$128  
EXTRA HOUR \$60

### COCKTAIL ON ARRIVAL-

Classic Negroni or any Spritz

### SPARKLING

NV FERRARI TRENTO DOC Trentino IT

### WHITE (choice of two):

2023 NAUTILIUS SAUVIGNON BLANC Marlborough NZ  
2022 GAVI DI GAVI FONTANASSA CORTESE Piemonte IT  
2022 BOROLI CHARDONNAY Langhe Piemonte IT

### ROSÉ

ROSE 2022 SU ENTU NINA BOVALE Sardinia IT

### RED (choice of two):

2022 STEFANO ACCORDINI VALPOLICELLA Veneto IT  
2017 MALENCINI BRUZZICO CAB.SAUV/SANGIOVESE Toscana IT  
2018 GRANDEUR WELLINGTON GEN69 SHIRAZ McLaren Vale SA

### BEER

PERONI RED Lager Rome, IT  
ICHNUSA Lager Sardinia IT  
PERONI GRAN RISERVA, Rome, IT