

CONTE

FOOD AND DRINK EVENTS PACKAGE



THE VENUE

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

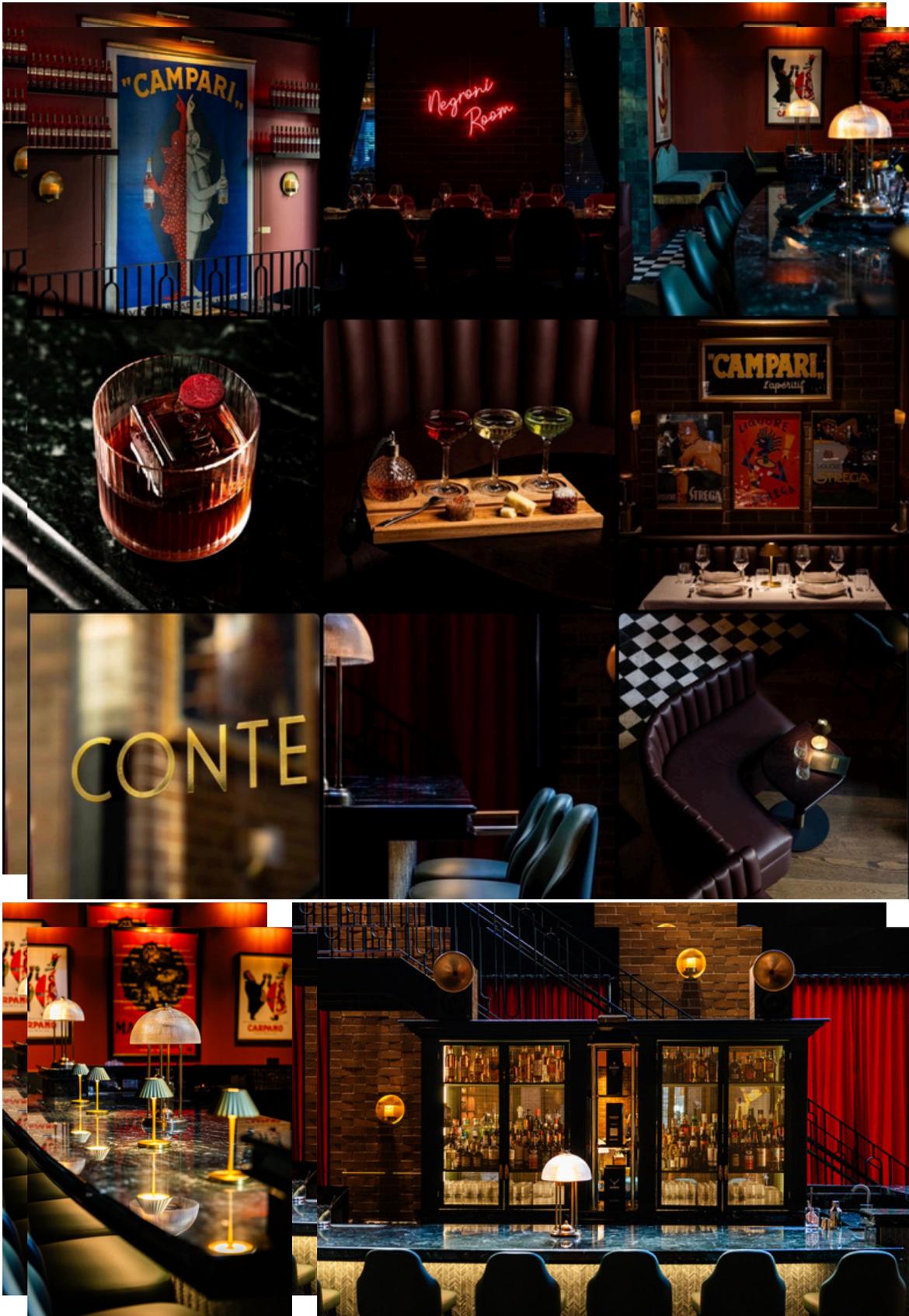
Conte Sydney is a majestic love letter to what we consider the world's best cocktail, the Negroni. This 130-seat, multi-level space features nine-meter-high ceilings and glass windows, complemented by Italian-inspired interiors.

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.

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.



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,
90 standing up reception

\$7000 minimum spend

WHOLE RESTAURANT HIRE

Exclusive Use of the whole Venue,
Main Dining Area + Mezzanine Level
80 sit -down in one level
160 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 Extra Virgin Olive Oil

BURRATA CAPRESE, Heirloom Tomatoes, Croutons, Olive Crumb

BUSIATE GAMBERI, Spicy Tomato Sauce, Bisque, Prawns, N'duja Crumb, Salmon Roes

MIX LEAVES, Dijon Citronette

TAGLIATA, 250gr Wagyu Rump MS6+, Rocket, Cherry Tomatoes, Shaved Parmigiano 36 months

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 Extra Virgin Olive oil

WAGYU TARTARE, Tenderloin MS5+, Red Grapes, Chives, Parmigiano

PAPPARDELLE, Lamb Ragù, Tomato Sauce, Pecorino Cheese

MIX LEAVES, Dijon Citronette

T-BONE 1.2KG, Stockyard MS2+

ROASTED POTATOES, Kipfler Potatoes, Garlic Oil, Herb Mayo

NEGRONI TIRAMISU (GF available on request)

LEMON PIE - Lemon Curd, Italian Meringue, Crumb

(Only on pre-order, minimum 4 guests)

EAST33 SYDNEY ROCK OYSTERS (2 per person)

HOUSE MARINATED OLIVES

HOUSE MADE FOCACCIA, Coratina Extra Virgin Olive Oil

SASHIMI- Pink Snapper Sashimi, Smoked Lardo, Green Grapes, Ginger Dressing

BLUFIN TUNA TARTARE, Mango Puree, Mint

OCTOPUS SALAD, Octopus, Spring Onions, Orange, Celery, Carrots

FRITTO MISTO, Calamari, School Prawns, Whitebait, N'duja Mayo

RISOTTO SCAMPI, Carnaroli Aged Rice, Raw Scampi, Stracciatella di Bufala

MIX LEAVES, Dijon Citronette

TUNA STEAK, Ulladulla Bluefin Tuna Steak, Pistachio Crust, Capsicum Sauce, Sweet and Sour Onions

ROASTED POTATOES, Kipfler Potatoes, Garlic Oil, 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)

All our desserts are available as well in canape' size

EAST33 SYDNEY ROCK OYSTER	\$6
MARINATED OLIVES	\$6
HOMEMADE ROSEMARY FOCACCIA, OLIO BALSAMICO (4 SLICES)	\$10
BLUFIN TUNA TARTARE, MANGO PUREE, MINT	\$10
OCTOPUS SALAD, OCTOPUS, SPRING ONIONS, ORANGE, CELERY, CARROTS	\$12
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 PECORINO CREAM	\$4
4 CHEESE ARANCINI SERVED WITH PECORINO CREAM	\$4
CAPRESE BOCCONCINI SKEWER WITH BASIL PESTO (VEG, GF)	\$6
LAMB ARROSTICINI SERVED WITH ROMESCO SAUCE (DF, GF)	\$7
SEARED WAGYU BITE, SILK POTATO CREAM, DUCK JUS	\$14
FRITTO MISTO (SCHOOL PRAWNS, CALAMARI, WHITEBAITS) WITH N'DUJA MAYO	\$10
MINI ITALIAN MEATBALL, TOMATO SAUCE AND PECORINO CHIPS	\$6
CREAM CHEESE SMOKED SALMON AND DILL SANDWICHES	\$8
SEARED SCALLOPS, PEA PUREE AND GUANCIALE (DF, GF)	\$9
CHEESE SELECTION, SERVED WITH PANE CARASAU AND CONDIMENTS	35
CHARCUTERIE SELECTION, SERVED WITH PICKLES AND PANE CARASAU	30
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 Credit Card pre-authorization.

A deposit will be taken 2 weeks before any large Events.

In case of Event cancellations, requests are to be made in writing with at least 7 days notice for PDRs, 14 days for whole Mezzanine Hire.

If cancelling the Event within 14 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

ICHNUSA 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 MALENCHINI 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