

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
10/12 guests sit down capacity

\$2500 minimum spend

SEMI-PRIVATE ROOMS

2 rooms, 12/18 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
up to 58 seated guests split into 4 long 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

CONTE

SET MENUS

Price per person, designed to be shared

SET MENU

95

HOUSE MARINATED OLIVES

HOUSE MADE FOCACCIA, Zahara Extra Virgin Olive Oil (Sicily)

BURRATA CAPRESE, Heirloom Tomatoes, Croutons, Olive Crumb

BUSIATE GAMBERI, Spicy Tomato Sauce, Bisque, Prawns, N'duja Crumb (A)

MIX LEAVES, Mint and Rosemary Vinaigrette

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

CHIPS, Truffle Mayo

NEGRONI TIRAMISU'

SET MENU

140

(Minimum 4 guests)

EAST33 SYDNEY ROCK OYSTERS (2 per person)

HOUSE MADE FOCACCIA, Zahara Extra Virgin Olive oil (Sicily)

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

PAPPARDELLE, Lamb Ragù, Tomato Sauce, Pecorino Cheese

MIX LEAVES, Mint and Rosemary Vinaigrette

T-BONE, 1.2Kg Wagyu T-bone MS2+, Stockyard (NSW)

ROASTED POTATOES, Kipfler Potatoes, Garlic Oil, Herb Mayo

NEGRONI TIRAMISU'

ALMOND TART, Blueberry Compote, Lemon Curd, Vanilla Ganache

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.

(Only On Pre-Order 7 days in advance, minimum 4 guests)

EAST33 SYDNEY ROCK OYSTERS (2 per person)

CAVIAR ROYAL BAERII 30G

SCALLOPS, Buerre Noisette, Crispy Leeks (2 per person)

BLUEFIN TUNA TARTARE, Mango Purée, Mint

WAGYU TARTARE, Whestholme Tenderloine MS 5+, Red Grapes, Chives, Parmigiano Vacche Rosse

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

WAGYU TOMAHAWK, MS7+, Stockyard (NSW)

MIX LEAVES, Mint and Rosemary Vinaigrette

ROASTED POTATOES, Kipfler Potatoes, Garlic Oil, Herb Mayo

NEGRONI TIRAMISU'

GRAPEFRUIT SORBET, Coconut Foam, Lemon Crumb, Orange Gel



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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 NORCIA (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	\$50
CHARCUTERIE SELECTION, SERVED WITH PICKLES AND PANE CARASAU	\$50
CHIPS, TRUFFLE MAYO	\$7
MINI PIZZA MIX FLAVOURS	\$8
MINI BURGERS	\$12

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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 \$55 per person

Deluxe \$85 per person

Premium \$125 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

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STANDARD PACKAGE (2 Hours)

MONDAY TO THURSDAY \$55
FRIDAY AND SATURDAY \$58
EXTRA HOUR \$25

SPARKLING

NV DE FAVERI PROSECCO Valdobbiadene IT

WHITE

2024 LUNGAROTTI VERMENTINO Umbria IT

ROSÉ

2024 MR MICK ROSE', Claire Valley, SA

RED

2024 CALDORA SANGIOVESE Umbria IT

BEER

PERONI ROSSA Lager Rome, IT

SOFT DRINKS

STILL AND SPARKLING WATER

DELUXE PACKAGE (2 Hours)

MONDAY TO THURSDAY \$85
FRIDAY AND SATURDAY \$88
EXTRA HOUR \$40

COCKTAIL ON ARRIVAL-

CLASSIC NEGRONI OR ANY SPRITZ

SPARKLING

NV DE FAVERI PROSECCO Valdobbiadene IT

WHITE

2024 LUNGAROTTI VERMENTINO Umbria IT

2023 NELDER ROAD, Eden Valley SA, Riesling

ROSÉ

2024 FAMILLE PERRIN GSM Cotes Du Rhone FR

RED

2024 CALDORA SANGIOVESE Umbria IT

2023 TENUTA ULISSE MONTEPULCIANO, Abruzzo IT

BEER

PERONI ROSSA Lager Rome IT

ICHNUSA Lager Sardinia IT

SOFT DRINKS

STILL AND SPARKLING WATER

CONTE

PREMIUM PACKAGE (2 Hours)

MONDAY TO THURSDAY \$125
FRIDAY AND SATURDAY \$130
EXTRA HOUR \$60

COCKTAIL ON ARRIVAL-

CLASSIC NEGRONI OR ANY SPRITZ

SPARKLING

NV FERRARI TRENTO DOC Trentino IT

WHITE

2024 MAHI SAUVIGNON BLANC, Marlborough NZ
2024 GAVI DI GAVI FONTANASSA CORTESE, Piemonte IT
2023 MASSIMO RIVETTI CHARDONNAY, Langhe Piemonte IT

ROSÉ

2025 ELLE ROSÉ, Hillstop NSW, Grenache

RED

2023 STEFANO ACCORDINI VALPOLICELLA, Veneto IT
2023 CANTALICI BARUFFO CHIANTI CLASSICO DOCG, Toscana IT
2018 GRANDEUR WELLINGTON GEN69 SHIRAZ, McLaren Vale SA

BEER

PERONI ROSSA Lager Lazio, IT
ICHNUSA Lager Sardinia IT
PERONI GRAN RISERVA, Bock, Double Malt, Lazio, IT

SOFT DRINKS

STILL AND SPARKLING WATER

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APERITIVO CHEESE AND SALUMI GRAZING LIVE STATIONS



2H OF LIVE CHEF-ATTENDED STATION OF CURED MEAT AND CHEESE
DURING APERITIVO

PRICE IS \$50 PER PERSON

THIS INCLUDES DEDICATED CHEFS SLICING, PLATING, REPLENISHING
FOOD AND GUESTS INTERACTION.



COCKTAILS MASTERCLASS



INCLUDES A 45-60 MINUTE HOSTED COCKTAIL EXPERIENCE LED BY FABIO, OUR BAR MANAGER AND PROFESSIONAL MIXOLOGIST. GUESTS WILL DISCOVER THE STORIES, TECHNIQUES AND INGREDIENTS BEHIND THREE SIGNATURE COCKTAILS THROUGH LIVE DEMONSTRATIONS. UP TO 6 VOLUNTEERS WILL BE INVITED TO PARTICIPATE AND RE- CREATE THE COCKTAILS

THE PRICE IS \$500 FLAT RATE



CONTE

TERMS AND CONDITIONS

For all Private Dining Room (PDR) Whole Mezzanine or Venue Hire bookings, a credit card pre-authorisation is required.

For large events, a 20% deposit of the minimum spend is required at the moment of confirmation.

Cancellation requests must be submitted in writing and are subject to the following notice periods:

Private Dining Room (PDR) bookings: minimum seven (7) days' notice.

Exclusive Mezzanine hire: minimum fourteen (14) days' notice.

Whole Venue Hire or Weddings: minimum thirty (30) days' notice.

If a booking is cancelled after the applicable notice period, or in the event of a no-show, the deposit will be forfeited.

Deposit can be taken either using the Credit Card on file, or through invoice.

If you prefer to pay deposit via invoice, please provide all necessary details and send them to bookingscity@barconte.com.au