Function Packages

THE PERFECT VENUE FOR EVENTS, PRIVATE PARTIES AND GROUP BOOKINGS

123 Clarence St Sydney NSW, 2000 • 02 9299 3748 • info@machiavelli.com.au

WWW.MACHIAVELLI.COM.AU
Machiavelli Ristorante Italiano was established in 1988 by seasoned restauranteur Giovanna Toppi and can still, after almost 30 years on, claim that it is one of Sydney’s most well-respected restaurants.

Having stood the test of time through some arguably turbulent times in the Sydney hospitality industry, Machiavelli Ristorante Italiano is rightfully regarded as a Sydney ‘institution’.

Today the restaurant is owned by Nicolae Bicher, who took over in 2015.

At the forefront of the Machiavelli kitchen is Executive Chef, Laurent Cambon, who has worked with Machiavelli since 1994. With a wealth of experience and unique cooking techniques, Cambon has infused his worldwide Michelin-star experience into the exquisite Machiavelli menu.

Machiavelli is set in the heart of Sydney’s CBD district and offers a traditional, authentic Italian food and prides itself on impeccable service and personal touch to all their events.
EVENTS AND GROUP BOOKINGS AT MACHIAVELLI RISTORANTE ITALIANO

Machiavelli has a variety of flexible packages to make events, parties and group dining seamless, catering for anywhere between 10-300 guests.

Bookings can be made to hire the restaurant exclusively, a section of the restaurant or our semi-private area depending on your need.

Whether it is a birthday, Christmas party, conference, a wedding or any special occasion, Machiavelli can tailor a package that is sure to impress your guests.

The menus are selected and prepared with the finest produce available and complimented with our extensive wine list compiled by our Sommelier, Simone. If one of our set menus doesn’t suit your requirements, we can produce a bespoke menu especially for your event.

<table>
<thead>
<tr>
<th>Area</th>
<th>Seated</th>
<th>Cocktail</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entire restaurant</td>
<td>150</td>
<td>300</td>
</tr>
<tr>
<td>Semi-private area</td>
<td>35</td>
<td>50-70</td>
</tr>
<tr>
<td>Specific tables/part of restaurant</td>
<td>Varies</td>
<td>Varies</td>
</tr>
</tbody>
</table>
$45.00 per head
This includes a selection of 6 different canapes from our savoury and sweet menus below. Please add an additional $2 per head if choosing from the seafood list.

OR

$65 per head
This includes the above plus a 1-hour drink package with a selection of red and white wines, beer and soft drinks.

SAVOURY
- Mini onion relish, goat cheese & pancetta quiches
- Assorted panini (Salami, Parma ham, Mortadella etc)
- Fig or Prosciutto & Melone “Mini Skewers”
- Grissini & prosciutto
- Polpette soft meatball served with Napoletana sauce
- Mini witlof salad with walnut and gorgonzala dressing
- Pizzette (selection of different topping)
- Gnocchi Napoletana or Gorgonzola
- Bruschetta with Sicilian oregano, olive oil topped with warm Goat cheese
- Poached Sydney Rock Oyster served in a shooter glass sauce picante
- Lightly fried Calamari served with tartare sauce
- Mini in-house arancini filled with 3 cheeses

SWEET
- Mini lemon Tart
- Profiterole with hazelnut cream
- Tiramisu
- Chocolate trifle gateaux
- Cannoli with hazelnut or chocolate cream

SEAFOOD
- Lightly crumbed prawn cutlets served with a tartare sauce
- Lightly crumbed Blue eye cod with gribiche sauce
- Tuna carpaccio served with pomegranate, capers & chilli lemon lime dressing
- Smoked salmon roulade with fresh herbs & yoghurt dressing
- Scallop wrapped in speck served with cauliflower purée
Lombardia

Not available from the 15th November to 22nd December

$65 per person

ENTRÉE
(To share)

ANTIPASTO
A selection of cured meat and lightly chargrilled vegetables

CALAMARI FRITTI
Lightly fried baby calamari served with tartare sauce and lemon

MAIN COURSE
(Choice of)

LINGUINI GAMBERI
Flat pasta served with king prawns, tomato, basil, garlic and chilli

SCALOPPINE FUNGHI
Scaloppine with mushrooms and cream sauce

DESSERT
(Choice of)

CRÈME BRÛLÉE
TIRAMISU

COFFEE & TEA
Emilia Romagna

$80 per person

ENTRÉE
(To share)

ANTIPASTO
A selection of cured meat and lightly chargrilled vegetables

CALAMARI FRITTI
Lightly fried baby calamari served with tartare sauce and lemon

CAPRESE SALAD
Vine ripened tomatoes, basil and fresh Italian Bufala Mozzarella, drizzled in a light extra virgin olive oil

MAIN COURSE
(Choice of)

BEEF CHEEK RAGOUT
Served in a rich red wine sauce with fusilli pasta

SPAGHETTI MACHIAVELLI
Pasta with King Prawns and Mushrooms
in a butter, chilli, basil and garlic sauce

SCALOPPINE FUNGHI
Scaloppine with mushrooms and cream sauce

DESSERT
(Choice of)

CRÈME BRÛLÉE
TIRAMISU

COFFEE & TEA
Campania

$95 per person

ENTRÉE
(To share)

PRAWN CUTLETS
Large fresh Queensland Green King Prawns folded in golden crispy bread crumbs served with tartare sauce

ZUCCHINI FLOWERS
Stuffed zucchini flowers with ricotta & gorgonzola encrusted in a light batter served with a tomato concasse and balsamic glaze

PROSCIUTTO & MELONE
Rockmelon wrapped with Prosciutto San Daniele

MAIN COURSE
(Choice of)

SNAPPER ACQUA PAZZA
Snapper in “acqua pazza” served with cherry tomatoes and white wine sauce

FUSILLI CRAB
Spiral pasta served with crab meat and a creamy white wine sauce

SCALOPPINE PIZZAIOLA
Scaloppine with fresh cherry tomatoes, oregano, chilli and garlic sauce

BEF CHEEK RAGOUT
Served in a rich red wine sauce with fusilli pasta

DESSERT
(Choice of)

CRÈME BRÛLÉE
TIRAMISU
STICKY DATE PUDDING

COFFEE & TEA
San Marino

$120 per person
A glass of Italian sparkling served on arrival

ENTRÉE
(To share)

ANTIPASTO
A selection of cured meat and lightly chargrilled vegetables

PRAWN CUTLETS
Large fresh Queensland Green King Prawns folded in golden crispy bread crumbs served with tartare sauce

CALAMARI FRITTI
Lightly fried baby calamari served with tartare sauce and lemon

CARPACCIO
Catch of the day marinated in lemon, olive oil and chilli dressing served with micro herbs and crostini

MAIN COURSE
(Choice of)

SNAPPER ACQUA PAZZA
Snapper in “acqua pazza” served with cherry tomatoes and white wine sauce

FILLETT STEAK
Served with a port jus, potato maxim topped with herb lemon butter

BEEF CHEEK RAGOUT
Served in a rich red wine sauce with fusilli pasta

RAVIOLI SPECIAL
Stuffed homemade ravioli topped with snapper, scampi in a cherry tomato sauce

DESSERT
(Choice of)

TIRAMISU
CRÈME BRÛLÉE
STRAWBERRY FLAMBÈ
AFFOGATO
COFFEE & TEA
$150 per person (Maximum 12 people)
Cocktail of the week served on arrival

ENTRÉE
(To share)

PRAWN CUTLETS
Large fresh Queensland Green King Prawns folded in golden crispy bread crumbs served with tartare sauce

INSALATA CAPRESÉ
Vine ripened tomatoes, basil and bufala mozzarella

PROSCIUTTO E MELONE
Rockmelon wrapped with Prosciutto San Daniele

CALAMARI FRITTI
Lightly fried baby calamari served with tartare sauce and lemon

CARPACCIO
Catch of the day marinated in lemon, olive oil and chilli dressing served with micro herbs and crostini

MAIN COURSE

A la Carte

DESSERT
(Choice of)

TIRAMISU
CRÈME BRÛLÉE
STRAWBERRY FLAMBÈ
AFFOGATO

COFFEE & TEA
BEVERAGE PACKAGES

We offer an extensive wine list at Machiavelli. With each menu, you can add on an additional drinks package which is available for $40 per person.

This package includes a 2-hour drink service of soft drink, juice, mineral water, beer and a choice of selected Italian red & white wines to the value of $60. Our inhouse sommelier, Simone, will work with you to match the wines to your chosen dishes.

If you would like spirits/cocktails, this is an additional cost. Please let us know when booking if you would like to build spirits into a package and we can create a bespoke package.
GROUP RESERVATIONS
TERMS AND CONDITIONS

Thank you for your enquiry to host your guests at Machiavelli Ristorante Italiano. Please find below details of our terms and conditions relating to events and group bookings at Machiavelli. Please take the time to read through carefully.

We are able to cater for your specific needs so please let us know if none of the above menus are suitable and we can work with you to create a bespoke offering for your event.

Please familiarise yourself with the following terms and conditions.

• All groups of 10 or more are requested to choose from our function menus or to discuss a bespoke menu with us
• Complete the booking form on our website. Please note your booking is not considered secure until we receive this
• Credit card details are needed to secure the booking
• All group bookings of 8 or more incur a gratuity charge of 10% which will be added to your bill
• All payment made with any credit cards attract a 2% charge
• 24-hour cancellation notice is required. Group bookings cancelled on the day will incur a 50% charge against your credit card. Cancellation fee is based on the number of guests booked and the menu chosen
• Final confirmation of number is required by 10am on the day of the event. Failure to do so will result in being charged for the full number of guests booked
• Maximum of 2 credit cards per table will be accepted to finalise bill
MACHIAVELLI RISTORANTE ITALIANO
FUNCTION ENQUIRY FORM

For groups of 10 or more

Name:
Email:
Phone number:
Business (if applicable):
Function date/s:
Function start time: Function finish time:
Function details:
Occasion:
Approximate number of guests:

Menu option:
- Canape $45 per head
- Canape $65 per head
- Lombardia $65 per head
- Emilia Romagna $80 per head
- Campania $95 per head
- San Marino $120 per head
- Citta’ Del Vaticano $150 per head

Drinks Package:
- $40 per head

Any known dietary requirements:

Any other booking details:

Please email the completed form back to info@machiavelli.com.au
For further information or to discuss your options please contact us on 02 9299 3748 or email us on info@machiavelli.com.au