



Functions 2024

At Centonove we love hosting your events. Birthday parties, corporate events, intimate weddings, whatever the occasion, we love to look after you. Our space best lends itself to catering for groups of 20 - 44 people.

Our event space is in our upstairs dining room, this rooms adjoins our cellar dining room, if you require full privacy, we recommend reserving both spaces.

Our office is managed Tuesday - Friday 10am to 3pm please call 9817 6468 or email info@centonove.com.au with any enquires and we will get back to you as quickly as possible.

Minimum spend requirement for use of upstairs Dinner Service:

*Tuesday & Wednesday & Thursday night \$4,000.00

*Friday & Saturday night: \$6000.00

*Dining room excludes use of our Cellar dining room. \$500.00 additional fee will apply if use of the cellar room is required.

Minimum spend requirement for use of upstairs Lunch Service:

*Tuesday & Wednesday & Thursday lunch

(No minimum spend ~ just a 20 guest minimum requirement for sole use)

*Friday & Saturday lunch: \$3000.00 until 4 pm

*Dining room excludes use of our Cellar dining room. \$500.00 additional fee will apply if use of the cellar room is required.

Please contact the restaurant for December minimum spends

\$110 function menu

Our chef creates a menu consisting of 4 entrees, 4 main meals and 4 desserts based from our current a la carte menu.

Inclusive of side dishes

Upstairs venue hire until 12am for dinner / 4pm for lunch

Professional staff

White table linen, tea light candles, Plumm Glassware, homemade focaccia and olive oil

Beverages

Beverages for functions are purchased on a consumption basis. We have prepared a modified version of our wine list on page 3 of this document. Should you wish we are also happy to forward a copy of our more extensive wine list with more depth and selections. It is best to confirm wine selections before the event to ensure their availability and vintage and one of our experienced staff can provide further assistance if required. Bottled beers and soft drinks are charged on consumption.



Entrée

- Half shell scallops, lemon and parmesan crumb ^(PGF)
- Beef carpaccio, wild rocket, parmesan, mushroom, lemon ^(GF)
- Fried Jerusalem artichokes, stracciatella, parmesan, honey ^(V, GF)
- Yellow tail kingfish crudo, nduja, sorrel, Yarra Valley caviar, crème fraiche ^(GF)

Main

- Potato and mint ravioli, poppy seed butter, chives ^(V)
- Cotoletta of Berkshire pork, gentleman's relish, baby gem caesar
- Pan fried Barramundi, sweetcorn, nduja, pangrattato ^(PGF)
- Duck breast, Salsa di Radda, hand cut fries, tarragon aioli, fennel pollen ^(PGF)

Accompanied with

- Insalata of butter lettuce, lemon and garlic vinaigrette soft herbs ^(V, GF)
- Fried Dobson potatoes, rosemary and garlic ^(V, GF)

Dessert

- Vanilla panna cotta, pineapple, passionfruit, coconut meringues ^(GF)
- Chocolate fondant, blackberry gelato, caramel crisp
- Tiramisu
- Artisan cheese, Sardinian flat bread, quince ^(PGF)

This menu is only an example and subject to change

(V) Vegetarian (GF) Gluten Free (PGF) Possible Gluten Free on request



2019	Deviation Rd Vintage Brut "Loffia"	Adelaide Hills	99
NV.	Ruggeri Prosecco "Quartese" Brut	Veneto	75
NV.	Louis Roederer Champagne "Collection 243"	Champagne	185
2022	Te Whare Ra Sauvignon Blanc	Marlborough	74
2020	Kate Hill Riesling	Tasmania	78
2021	Riorret Chardonnay "Eastern Ridge"	Yarra Valley	85
2020	Freycinet Chardonnay	Tasmania	102
2022	Domaine du Chardonnay Petit Chablis	Chablis	110
2019	Vigneti Le Monde Pinot Bianco	Friuli	72
2022	Pieropan Soave "Classico"	Veneto	77
2020	Fattoria San Lorenzo Verdicchio "Le Oche"	Marche	90
2023	Domenica Nebbiolo Rose	Beechworth	75
2019	Moorooduc Estate Pinot Noir	Mornington Pen	89
2021	Yabby Lake Pinot Noir "Single Vineyard"	Mornington Pen	138
2019	Craggy Range Pinot Noir "Te Muna Road"	Marlborough	112
2018	Tim Adams Shiraz "The Schaefer"	Clare Valley	85
2021	Torbreck Shiraz "The Struie"	Barossa Valley	115
2020	Duke's Magpie Hill Cabernet Sauvignon	Porongurup	92
2020	Rocche Costamagna Nebbiolo "Langhe"	Piedmont	77
2018	Andrea Oberto Barolo	Piedmont	168
2020	Poggerino Chianti Classico	Tuscany	99
2018	Podere Le Ripi Rosso di Montalcino "Sogni & Follia"	Tuscany	155
2019	Pieropan Valpolicella Superiore "Ruberpan"	Veneto	99
2018	Marina Cvetic Montepulciano d'Abruzzo "Riserva"	Abruzzo	148
2017	Cantina del Vesuvio Lacryma Christi Rosso Riserva	Campania	79



Important information and notes:

- Centonove only uses fresh produce and on occasion we might be unable to fulfil your menu selection. In this event, our chef will provide you with a similar or equal to product.
- Payments may be made by credit card or cash on the day. Credit card payments incur an additional 1.9% charge to cover our merchant fees.
- Centonove has one central stereo system through an Apple iPod for the entire restaurant. Alternative music like CD's and personal iPods the host or guests need to provide their own sound system.
- **Audio Visual:** Centonove can provide the following support for your Audio/Visual needs.
 1. Flexible power sources
 2. Extension cords and plugs adapters.
 3. Screen Hire available at \$35.

Please note that Centonove does not provide a projector. Should you require use of a data projector, we have successfully worked with Chris from Action Presentations on 0409 387 743

- Centonove is fully licensed until **midnight** and is a responsible server of alcohol.
- Centonove is a smoke free venue.
- All prices inclusive of GST.

Terms and Conditions

Tentative Bookings

Tentative bookings will be held for a maximum of seven days and will be considered cancelled if not confirmed.

Confirmation of Bookings

On confirmation of bookings a deposit of \$500 is required to confirm your function

Final Numbers

The final numbers are to be confirmed at least 48 hours prior to the event. This will be the Guaranteed Number. Charges will be based on the Guaranteed Number.

Cancellations

We understand that circumstances can change and that in some situation's cancellations are necessary. If a cancellation is made more than three weeks prior to your function we will refund your deposit in full. However, if the cancellation is made less than three weeks prior to the occasion the deposit will only be refunded if the room is re-booked. In the event of the room not being re-booked the deposit will not be refunded. If the function is cancelled within seven days of the event a further \$500 will be charged in addition to the holding deposit (An \$1000 overall fee).

Final Confirmation of your Function

Centonove prefers a personal appointment with our manager to discuss the final details of your function. This will include beverages, meals, timing, seating, and any other special arrangements you may require.