



## Functions 2025

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 room adjoins our cellar dining room, if you require full privacy, we recommend reserving both spaces.

Our phone is manned Tuesday - Friday 10am to 3pm please call 9817 6468 or email [info@centonove.com.au](mailto: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

\*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 ~ choice of:**

Tuna crudo, pomelo, garum, shiso, fried shallots  
Beef carpaccio, parmesan, horseradish cream, rocket  
Half shell scallops, parmesan and lemon crumbs  
Jerusalem artichokes, parmesan, stracciatella, honey

**Main Course ~ choice of:**

Tortellini, pea, mint, burrata, lemon butter  
BBQ Berkshire pork neck, red chicory, Davidson plum, celeriac  
Barramundi, sweetcorn, prawn, fried polenta, dashi butter  
Beef feather blade, green peppercorn sauce, carrot puree

**Accompanied with**

House salad of seasonal leaves, seeded mustard dressing  
Fried Dobson Farm potatoes, rosemary, garlic

**Dessert ~ choice of:**

Pannacotta, mango, meringue, lime  
Chocolate fondant, blackberry gelato, buckwheat wafer  
Tiramisu  
Selection of two cheese, quince, flatbread

*This menu is only an example and subject to change*



NV. Macedon Ridge <b>Brut</b>	Macedon	69
NV. Borgoluce <b>Prosecco Brut</b> Superiore	Valdobbiadene	75
MV. Clover Hill <b>Blanc de Blancs</b> "Cuvee Exceptionnelle" Tasmania		100
NV. Louis Roederer <b>Champagne</b> "Collection 244"	Champagne	192

### White Wines

2023 Shaw and Smith <b>Sauvignon Blanc</b>	Adelaide Hills	74
2023 Sentio <b>Aligote</b>	King Valley	75
2023 Quealy <b>Pinot Gris</b> "Tussie Mussie"	Mornington Pen	78
2021 Dr. Burklin-Wolf <b>Dry Riesling</b>	Germany	85
2023 Grosset <b>Riesling</b> "Springvale"	Clare Valley	108
2022 Balnaves <b>Chardonnay</b>	Coonawarra	72
2022 Emilian <b>Chardonnay</b> "Single Parcel"	Yarra Valley	75
2022 Freycinet <b>Chardonnay</b>	Tasmania	108
2022 Lethbridge <b>Chardonnay</b>	Geelong	116
2019 Domaine Dupasquier <b>Jacquere</b>	Savoie	78
2022 Domaine Cyril Gautheron <b>Chablis</b>	Chablis	134
2020 Le Monde <b>Pinot Bianco</b>	Friuli	78
2021 Loacker <b>Vermentino</b> "Val di Falco"	Tuscany	82
2021 Fattoria San Lorenzo <b>Verdicchio</b> "Le Oche"	Marche	90
2022 Mastroberardino <b>Fiano di Avellino</b>	Campania	95

- Please note that Centonove will always do it's best to ensure the vintages are correct. We are constantly updating and refreshing the selections to ensure this is the case but, in some circumstances, vintages can change at the last moment out of our control. We will always to our best to inform you before the event of a vintage update.



## Sparkling Wines

### Red Wines

2022	Narkoojee <b>Pinot Noir</b>	Gippsland	84
2023	Polperro Estate <b>Pinot Noir</b>	Mornington Pen	118
2021	Freycinet <b>Pinot Noir</b>	Tasmania	158
2022	Duke's <b>Cabernet Sauvignon</b>	Porongurup	79
2018	Peel Estate <b>Cabernet Sauvignon</b>	Peel Region	82
2023	Brothers McLean <b>Mencia</b>	Pyrenees	88
2021	Fratin Brothers <b>Shiraz</b>	Grampians	65
2021	Kies <b>Shiraz</b> "Klauber Block"	Barossa Valley	82
2021	Rockford <b>GSM</b> "Moppa Springs"	Barossa Valley	110
2021	Roberto Sarotto <b>Nebbiolo</b> Langhe	Piedmont	88
2021	Andrea Oberto <b>Barbera D'Alba</b>	Piedmont	95
2017	R. Fenocchio <b>Barbaresco</b> "Rombone"	Piedmont	210
2020	Corte Pavone <b>Rosso di Montalcino</b>	Montalcino	98
2021	Poggerino <b>Chianti Classico</b>	Radda	99
2019	Tolosa <b>Vino Nobile di Montepulciano</b>	Montepulciano	126
2022	Poggio di Bortolone <b>Frappato</b>	Sicily	90
2020	Tenuta Ulisse <b>Montepulciano</b> "Amaranta" Abruzzo		99

- Centonove also has a very extensive wine list featuring some of the great wines of Italy and Australia. Should you wish to broaden the selections with a look at our main wine list please ask for a copy to be emailed. Due to the rarity of some of these wines they may not all be available for large bookings. Your function co-ordinator is available to assist in conjunction with our wine program leader.



### 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.**