



chiara

EVENT PACK

CHRISTMAS MENU

Enjoy the luxury of choice and cater to individual tastes with our three course choice menu.

2-course menu \$50PP

3-course menu \$60PP

Sides \$5 each/PP

ENTRÉE

Kingfish crudo, toasted fennel seeds, chilli, pink grapefruit, sea succulents, radish

House cured duck prosciutto, celeriac, mustard cress, cherries

Smoked golden beetroot, asparagus, oats, almond milk, preserved orange vinaigrette (v)

MAIN

O'Connor black angus bistecca, applewood smoked potato, shaved heirloom carrots, pea shoots, red wine jus

Kurobuta Berkshire crispy porchetta, marsala soaked cranberries, caramelised cipollini onions, green olives

Spinach and ricotta gnudi, confit tomato, baby leek, porcini, lemon, grana padano (v)

DESSERT

Classic chiara tiramisu, espresso, savoiardi biscuit

Pistachio praline coated milk & honey gelato, strawberry soup

Formaggio, fig puree, muscatels, date and walnut crisps

SIDES

Confit garlic and lemon greens

Duck fat potatoes, rosemary and parmesan

Poached asparagus, goats curd, confit orange zest, red vein sorrel

Rockmelon, san danielle prosciutto, buffalo mozzarella, radicchio

Crisp shaved fennel and apple salad soft herbs, lemon vinaigrette

MENU PACKAGE ADDITIONS

\$8pp antipasti on arrival/\$5pp side dishes

Dietary requirements can be catered for upon request.

Sample menu only. Full menu to be provided one week prior to event.



CANAPÉ MENU

Select an assortment of our specialty small bites to be served throughout your event.

\$60PP (select 6 hot/cold, 4 grazing) OR \$70PP (select 6 hot/cold, 4 grazing, 2 desserts)

HOT	COLD	GRAZING	DESSERT
Rangers valley oyster blade, bagna cauda	Harris smokehouse cold smoked salmon, cauliflower, chives	Cured ocean trout, cocoa, cauliflower brandy jelly	Gelato cornetto, panettone crumbs
Veal osso bucco, gremolata	Anchovy crisps, goats curd, bronze fennel	Pizza fritto, arugla, capers, mozzarella (V)	“Zuppa”, alchermes sponge, lemon custard, caramelised almonds
Fried zucchini fritters, mint yoghurt	Rolled beef carpaccio, rocket, parmesan	Pizza fritto, speck, tomato, mozzarella, basil	Tiramisu
Chicken saltimbocca, salsa verde	Prosciutto, fig jam, and balsamic crostini	Pork and fennel orecchiette, rosemary, ricotta salata	Cannoli, milk chocolate mousse, pistachio
Basil and smoked mozzarella arancini (V)	Oregano crusted lamb loin, tomato, olive	Fusillata casareccia basil, pinenut, purple mizuna (V)	Buttermilk panna cotta, milk rocks, candied fruit (GF)
Pistachio polenta chips, truffle, garlic aioli (V)	Confit lemon ricotta, basil and honey bruschetta (V)	Lamb shoulder, crushed white beans, gremolata	Almond tart, amaretto cream, bitter chocolate
			Zappole, chocolate and campari cream
			Nougat semi freddo, walnut sponge

FOOD STATIONS \$10PP

MEAT: Smoked and cured meats, pâtés and rillettes, pickles and selection of bread and crackers

CHEESE: Local & imported boutique cheeses, selection of condiments, seasonal fruit, quince paste, walnut baguette and crackers

DESSERTS: Selection of mini cakes, éclairs, tarts, macarons



BEVERAGE PACKAGES

OPTION 1

\$40PP / 3 HOURS

+\$10 PER HOUR THEREAFTER

SPARKLING

Redbank 'Emily' Brut, VIC
- on arrival

WHITE SELECT ONE

Redbank The Long Paddock
Pinot Grigio, King Valley, VIC

Harvest Moon Sauvignon Blanc,
Marlborough, NZ

RED SELECT ONE

Heartland 'Stickleback' Shiraz blend,
Langhorne Creek, SA

Earthworks Cabernet Sauvignon,
Barossa Valley, SA

BEER

Cricketers 'Keepers Lager'

OPTION 2

\$50PP / 3 HOURS

+\$10 PER HOUR THEREAFTER

SPARKLING SELECT ONE

Redbank Prosecco, King Valley, VIC

Airlie Bank Brut, Yarra Valley, VIC

WHITE SELECT ONE

Punt Road Chardonnay, Yarra Valley, VIC

Martinborough Pinot Gris,
Martinborough, NZ

Nautilus SB, Marlborough, NZ

RED SELECT ONE

Palliser 'Pencarrow' Pinot Noir,
Martinborough, NZ

Yangarra Tempranillo, McLaren Vale, SA

Pacha Mama Shiraz, Heathcote, VIC

BEER

Boatrocker Pale Ale

BEVERAGE PACKAGE ADDITIONS

Premium beverage package upgrade available

\$10PP aperitivo on arrival

\$5PP unlimited filtered sparkling water

\$30pp Champagne add on for any package, NV Pol Roger Brut, France

BOOKING FORM

Name:	Company name:
Phone:	Email:
Event date:	No. of guests:
Event start time:	Event conclusion time:
Menu package:	Beverage package:
Signature:	Authorised contact at event:

TERMS AND CONDITIONS

Group menus apply for all groups over 10 dining in the restaurant and private Cellar reservations.

Your booking will only be considered confirmed once the deposit has been received by Chiara, and we are in receipt of a signed and completed booking form for your event. Deposit is 35% of the total food package value.

Confirmation of final guest numbers and menu selection including all dietary requirements must be received within five (5) business days prior to your event. Changes or additions to your event such as additional menu items, beverages, and guest numbers are payable at the conclusion of your event by credit card only.

Duration - Lunch reservations are available until 4pm unless otherwise agreed.

Dinner reservations are available from 6pm unless otherwise agreed. Event conclusion must coincide with the liquor licence finish time of 1am.

Cancellation clauses - exclusive use

- Within 31 days the cancellation fee is equivalent to the deposit
- Within 14 days the deposit is forfeited and 50 % of the total food package value
- Within 7 days the deposit is forfeited and 100% of the total food package value

PAYMENT OPTIONS

Non exclusive use - final payment on the day/Exclusive use - Full pre payment required 7 days prior.

Direct Deposit - bank details issued via invoice.

chiara

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