

FUNCTIONS & EVENTS



PILLONI

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Come in to Piloni with your family and friends!

Whether you are planning a reception, birthday party or just want a private evening surrounded by loved ones, we would love to have you join us for your special evening.

Nested away from the main dining area bustle, the Cantina is our private dining space and cellar which can accommodate up to 14 guests around our large wooden table to share a four course, banquet style meal. It is the ideal setting for a quiet meeting or a joyful celebration.

If you have a larger group or an event in mind we have several options to suit groups up to 60.

There is a minimum spend required for larger groups as there is only one reservation made for each lunch and dinner service, the room is yours for the night.

THE CANTINA

The Cantina is our private dining space and wine cellar, nestled away from the main dining area bustle.

Perfect for groups of up to 16 guests for our family style banquet menu.

Maximum Guests

16

Minimum Spend

Friday + Saturday Dinner - \$1500

Wednesday, Thursday + Sunday Dinner - \$1000

Friday to Sunday Lunch - \$1000

Available

Dinner - Wed to Sun from 5pm

Lunch - Sat & Sun from Noon



THE TERRAZZO

The Terrazzo is our semi-private light filled dining room just off the main dining room.

For larger groups of up to 30 the Terrazzo is perfect for that long table lunch.

Maximum Guests

30

Minimum Spend

Friday + Saturday Dinner - \$8000

Wednesday, Thursday + Sunday Dinner - \$4000

Friday to Sunday Lunch - \$3000

Available

Dinner - Wed to Sun from 5pm

Lunch - Sat & Sun from Noon



WHOLE VENUE

For larger events we can offer each of our dining spaces together for exclusive use of the venue.

Combined, the Terrazzo and Camino dining rooms can seat up to 70 guests for our 4 course banquet menu.

Maximum Guests

70

Minimum Spend

Friday + Saturday Dinner - \$15000

Wednesday, Thursday + Sunday Dinner - \$8000

Friday to Sunday Lunch - \$6000

Available

Dinner - Wed to Sun from 5pm

Lunch - Sat & Sun from Noon



THE MENU



CANTINA BANQUET MENU

\$89pp

ANTIPASTI

Olives

48 Hours fermented focaccia

Cured anchovies, smoked butter, parsley oil, crostini Selection of cured meat and cheese,

PRIMI

Spaghetti, mussels, bottarga

Malloreddus, goat shoulder ragu, pecorino Sardo

SECONDI

Whole market fish, roasted on the ember, il bono salsa Lamb rump, fregolone, parsnip

Side dishes will be served with the main course

DOLCE

Seadas, Sardinian pecorino fillet fried ravioli, honey

Sa Tumballa, alghero style caramel flan

ADDITIONS

Appellation Oysters (Dozen) - \$72

Chickpea tart, zucchini, crescenza, mint, pistachio - \$9pp

Chickpea tart, kingfish, smoked heirloom tomato - \$12pp

Char grilled lobster - (Market Price)

Westholme Wagyu Rib-eye, MB 5, cooked over the fire \$250 per Kg

(Cuts ranging from 1 to 1.5kg)

Porceddu - traditional Sardinian suckling pig

cooked over the fire:

1/4 of a pig (up to 6 guests) \$280

1/2 pig (up to 12 guests) \$450

1 whole pig (up to 24 guests) \$800

THE WINES



WINE & BEER PACKAGE

\$49 pp – 2hrs

WINES (Choose 4)

La Collina Lunaris Secco (Frizzante)

Galognano 'Galo Bianco' Manzoni, Trebbiano

Tenuta Demaio Bombino Bianco

Sergio Drago Gaglioppo Rosato

Galognano 'La Foresta' Chianti Colli Senesi

Tenuta Demaio Nero di Troia

BEER

Peroni MID

Peroni RED

Glass of Nicola Gatta Franciacorta on arrival
(\$25pp addition)

Non alc beer, softs, sparkling water included

TERMS AND CONDITIONS

You are required to fill in the attached booking confirmation form to secure your booking.

By filling in this form, you agree to the terms and conditions set out below.

Minimum Spend

- A minimum spend applies where exclusive use of the room is necessary.
- The agreed upon minimum (outlined above) spend will be the minimum charged on completion of the event.

Deposit

- A 30% deposit is payable at the time of booking to secure the reservation.
- This amount will be subtracted from the total amount payable at the conclusion of the event.

Service times

- Lunch: Guests may arrive at any time from 12pm.
- The room is available from 12pm–4pm, the latest booking time available for lunch is 1pm.
- Dinner: The room is available from 5pm. Due to Liquor Licensing requirements we are unable to serve alcoholic beverages after 12am. All guests must leave the premises by 12am.
- Latest booking available for dinner is 8:00pm with an immediate sit down required.

Menu Selection

- Menu selections are required 7 business days prior to your event.
- Special Dietary Requirements - we provide meals for guests with special dietary requirements. Please provide details when advising of your menu selections.
- Please note, due to seasonality & limited availability of fresh produce, some changes may occur without notice.

Beverage Selection

- Beverage selections for wine and beverage packages are required 5 business days prior to the event. Wines & vintage changes may occur without notice; however we will always be able to source a comparable product.
- Beverage packages: after first 2 hours, two (2) additional hours can be added only for the whole table, no more drinks will be served after 4 hours of a beverage package.

Final numbers

- Final numbers are required 3 business days prior to the event.

TERMS AND CONDITIONS

Final Payment

- Payment (minus 30% deposit) is due at the conclusion of the event.
- The minimum spend is the minimum that will be charged for your event and confirmed numbers will be the minimum numbers charged for. Please note there is a maximum of 2 credit cards per account. If the account will be split more than 2 ways, please arrange for cash to be used on the night.
- Bar tabs and counter service are not permitted.
- It is the responsibility of the event organiser to ensure the entire account is paid, any balances owing will be charged to the credit card account details provided on the booking form.
- The organiser of the function is responsible for the removal or breakage of any stored wine on the premises.

CANCELLATIONS

Cancellations must be made in writing.

Should you cancel your event, the following cancellation fees will be charged to the credit card account details provided on the booking form:

More than 2 weeks prior to the event:

0% of the minimum spend will be charged, and your deposit refunded.

Less than 2 weeks prior to the event:

Your 30% deposit will not be refunded.

Less than 7 days prior to the event:

75% of the minimum spend will be charged to the credit card provided at booking.

Less than 24hrs prior to the event:

100% of the minimum spend will be charged to the credit card provided at booking.

Please fill out the details below and return to us by email at:
dining@pilloni.com.au

Date of Function:	
Name of Contact:	
Mobile Phone:	
Occasion / Event Type:	
Postal Address:	
Number of Guests:	
Start Time:	

By signing below you agree that:

**Your booking is not secured until the 30% deposit has been received*

**Menu selections (food & beverage) are required seven (7) business days prior to your event.*

**Final numbers are required three (3) business days prior your event.*

**I have read and agreed to the terms and conditions outlined*

**I understand the cancellation policy*

Signed:

Date:









