



APPETITO

Pizza • Pasta • Bar





FUNCTIONS PACKAGE

Located in the historic Rocks precinct at 100 George St, the iconic Appetito ristorante hosts some of the Sydney's most exciting private dining rooms and function spaces.

With an extensive menu and beverage selection, unique spaces, multiple entry points and exceptional service, the Appetito team at 100 George St are creating and executing memorable events of all manner and scale.

Let us deliver your perfect function from start to finish.

Your guests, colleagues, friends or loved ones will be impressed by our modern menu served with signature Italian soul.

The function packages on offer ensure that your guests can sample and enjoy a variety of dishes tailored to suit their culinary expectations (and of course yours).

Our set menus change seasonally to showcase the freshest produce available, and our experienced and passionate team will take care of your every need, whilst you relax and enjoy your occasion.

Enclosed for your convenience are the menu options intended for groups of 10 people and over.

Private and semi-private function spaces available, minimum spends apply.

All menus are subject to availability.

The entire table must take the same banquet. One itemised bill per table.

02 9247 1920 | reservations@appetito.com.au
Lower Level, 100 George St, The Rocks

\$23 LUNCH SPECIAL 1 COURSE

Menu is strictly available 11:00am- 4:00pm Monday to Sunday, 30 Jan to 15 November only . Not available on Public Holidays or Special dates
30+ guests must pre-order a minimum 72 hours prior to reservation date

This menu is not available for special event dates nor on public holidays

*(GF) Gluten free pizza bases and pasta available for an additional \$5.00 per person

MAIN

Choice

SPINACH AND RICOTTA RAVIOLI; Sage butter, truffle pecorino and tomato (V)

PORCINI RISOTTO; Mixed Mushrooms with Truffle Pecorino (GF, V)

GNOCCHI DI PATATE; With lamb ragù and goat cheese

PASTA OF THE DAY; Please ask our friendly staff for today's special

API; Hot salami, chilli, mozzarella and honey on tomato base

CAPRICIOSA; Ham, mushroom, artichokes, olives, and mozzarella on tomato base

PATATOSA; Potato, scamorza, onions, provolone piccante and mozzarella on white base (V)

PIZZA OF THE DAY; Please ask our friendly staff for today's special

WITH

A DRINK; house beer, house wine, house sparkling or soft drink

+

ADD

Starter of warm CIABATTA, garlic and herb butter \$3.00 extra per person

ADD

Side for the table, GARDEN SALAD; leaves with cucumber, tomato & black olives (GF) (V) \$5.00 extra per person

ADD

CHEESE PLATTERS for the table at an additional charge \$5.00 per person extra per person



SHARED LUNCHEON BANQUET

2 COURSE

\$30 per person

Available for 10+ guests
Menu is available 12pm – 4pm

STARTER

for the table to share

CLASSIC BRUSCHETTA; Tomatoes, Spanish onion, basil and extra virgin olive oil (V, VG)
MARINATED MIXED OLIVES; Bowles of olives (V, VG, DF, GF)

PIZZA & PASTA

for the table to share

PACCHERI; With lamb ragù and goats cheese
PORCINI RISOTTO; Mixed Mushrooms with Truffle Pecorino (GF, V)
CAPRICCIOSA PIZZA; Ham, mushroom, artichokes, olives, and mozzarella on a tomato base
VEGETARIANA PIZZA; Zucchini, Cherry Tomatoes and Goats Cheese on a Margherita base (V)

SIDES

for the table to share

ROCKET INSALATA; Pear and parmesan, lemon dressing (GF, V)

+
ADD

WARM CIABATTA; garlic and herb butter \$3 extra per person

Starter of CALAMARI FRITTI; Flash fried calamari, aioli, lime & chilli salt \$6 extra per person

CHEESE PLATTERS for the table to share for \$5 extra per person

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan

*Gluten free pizza bases and pasta available for an additional \$5.00 per person

SHARED 2 COURSE BANQUET

\$45 per person

Available for 10+ guests
All items are served to centre of the table; share and platter style

STARTER

for the table to share

CLASSIC BRUSCHETTA; Tomatoes, Spanish onion, basil and extra virgin olive oil (V, VG)
MARINATED MIXED OLIVES; Bowles of olives (V, DF, GF)
POLPETTE AL SUGO; Veal and pork meat balls with shaved parmesan and puttanesca sauce

PIZZA & PASTA

for the table to share

SPINACH AND RICOTTA RAVIOLI; Sage butter, truffle pecorino and tomato (V)
PORCINI RISOTTO; Mixed Mushrooms with Truffle Pecorino (GF, V)
PACCHERI; With lamb ragù and goats cheese
API PIZZA; Hot salami, chilli, mozzarella and honey on tomato base
MARGHERITA PIZZA; Buffalo mozzarella, basil on tomato base (V)
GAMBERI PIZZA; Prawns, cherry tomatoes, mozzarella, Nduja and sorrel on tomato base

SIDE

for the table to share

ROCKET INSALATA; Pear and parmesan, lemon dressing (GF, V)

+
ADD

CHEESE PLATTERS for the table to share for \$5 extra per person

WARM CIABATTA for \$3 extra per person

A starter of PIATTO DI SALUMI; Prosciutto, capocollo, finocchiona, cacciatore salami, mortadella with flat bread and homemade giardiniera for \$6 extra per person

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan

*Gluten free pizza bases and pasta available for an additional \$5.00 per person



3 COURSE LIMITED CHOICE MENU

\$50 per person

Available for 10+ guests

20+ guests please pre-select two items per course for guests to choose from at the event or menu selections can be pre-ordered

30+ guests please pre-select two items per course for alternate service at event

STARTER

for the table to share

MARINATED MIXED OLIVES; Bowles of olives (V, DF, GF)

CIABATTA; Garlic & herb butter (V)

ENTRÉE

for the table to share

CALAMARI FRITTI; Flash fried calamari, aioli, lime & chilli salt

CLASSIC BRUSCHETTA; Tomatoes, Spanish onion, basil and extra virgin olive oil (V, VG)

POLPETTE AL SUGO; Veal and pork meat balls with shaved parmesan and puttanesca sauce

MAIN

choice

CAPRICCIOSA PIZZA; Ham, mushroom, artichokes, olives, and mozzarella on tomato base

VEGETARIANA PIZZA; Zucchini, Cherry Tomatoes and Goats Cheese on a Margherita base (V)

PORCINI RISOTTO; Mixed Mushrooms with Truffle Pecorino (GF, V)

PETTO DI POLLO; Chicken breast with borlotti beans, cavalo nero and pancetta (GF, DF)

SIDE

for the table to share

ROCKET INSALATA; Pear and parmesan, lemon dressing (GF, V)

DESSERT

alternate service

SELECTION OF GELATO (GF)

HOUSE MADE TIRAMISU; sponge fingers, coffee & mascarpone (V)

+

ADD

CHEESE PLATTERS for the table to share for \$5 extra per person

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan

*Gluten free pizza bases and pasta available for an additional \$5.00 per person

PREMIUM 3 COURSE LIMITED CHOICE MENU

\$65 per person

Available for 10+ guests

20+ guests please pre-select two items per course for guests to choose from at the event

30+ guests please pre-select two items per course for alternate service at event

STARTER

for the table to share

CIABATTA; Garlic & herb butter (V)

CLASSIC BRUSCHETTA; Tomatoes, Spanish onion, basil and extra virgin olive oil (V, VG)

ENTRÉE

for the table to share

PIATTO DI SALUMI; Prosciutto, capocollo, finocchiona, spicy salami,

mortadella with flat bread and homemade giardiniera

POLPETTE AL SUGO; Veal and pork meat balls with shaved parmesan and puttanesca sauce

PORCINI RISOTTO; Mixed Mushrooms with Truffle Pecorino (GF, V)

MAIN

choice

SPALLA DI AGNELLO; Slow Cooked Lamb Shoulder with Caponata and red Wine Jus (GF)

PESCE DEL GIORNO; Fish of the day

PETTO DI POLLO; Chicken breast with borlotti beans, cavalo nero and pancetta

(GF, DF)

SIDE

for the table to share

ROCKET INSALATA; Pear and parmesan, lemon dressing (GF, V)

ROAST POTATO; Rosemary and garlic (GF, DF, V, VG)

DESSERT

alternate drop

PANNA COTTA; Buttermilk & vanilla, rhubarb compote (GF)

TIRAMISU; Sponge fingers, coffee & mascarpone

+

ADD

For main course TAGLIATA DI ANGUS; Grilled Angus Sirloin, raw cabbage, parmesan, eschallots and red wine jus (GF) for \$12 extra per person

CHEESE PLATTERS for the table to share for \$5 extra per person

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan



APPETITO BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE*

2 hours - \$30.00
3 hours - \$40.00
4 hours - \$49.00

Draught - Two Suns Premium Dry, Cricketers Pale Ale, Carlton Draught

Draught Cider - Somersby Apple Cider

Bottled - Cascade Light

Willowglen Brut Sparkling, Riverina NSW

Willowglen Semillon Sauvignon Blanc 2018 , Riverina NSW

Willowglen Shiraz Cabernet 2018, Riverina NSW

Soft Drinks, Juice, Filtered water

PREMIUM BEVERAGE PACKAGE

2 hours - \$40.00
3 hours - \$50.00
4 hours - \$60.00

Draught Beer - Two Suns Premium Dry, Cricketers Pale Ale, Carlton Draught *, Peroni Nastro Azzurro*

Draught Cider - Somersby Apple Cider

Bottled - Pure Blonde, Fat Yak Pale Ale, Heineken, Cascade Light

Viticoltori Ponte Prosecco DOC NV, Veneto Italy

Margan Estate Chardonnay 2018, Hunter Valley, NSW

Little Angel Sauvignon Blanc 2018, Marlborough NZ

Amici Sangiovese Rosé 2017, King Valley, VIC

Lock and Key Merlot 2018, Hilltops NSW

Kingston Estate Cabernet Sauvignon 2017/18, Coonawarra, SA

Soft drinks, Juice, San Pellegrino Mineral water, Filtered water

PLATINUM BEVERAGE PACKAGE

2 hours - \$52.00
3 hours - \$60.00
4 hours - \$70.00

Draught Beer - Two Suns Premium Dry, Cricketers Pale Ale, Carlton Draught *, Stella Artois*, Feral Hop Hog IPA*, Peroni Nastro Azzurro

Draught Cider - Somersby Apple Cider

Bottled - Pure Blonde, Fat Yak Pale Ale, Heineken, Ashai, Corona, Cascade Light

Viticoltori Ponte Prosecco DOC NV, Veneto Italy & Chandon Brut NV, Yarra Valley, VIC

Cape Mentelle Sauvignon Blanc Semillon 2018, Margaret River, WA

Te Mata Chardonnay 2017, Hawkes Bay, NZ

Amici Sangiovese Rosé 2017, King Valley, VIC

Teusner "The Wark Family" Shiraz 2018, Barossa Valley S.A

Geoff Merrill Bush Vine Shiraz Grenache Mourvedre 2013, McLaren Vale, SA

Soft drinks, Juice, Filtered Water, Acqua Panna Still Mineral Water, San Pellegrino Sparkling Mineral Water

Please note:

- Products and price are correct at time of printing and are subject to availability. All prices include GST.
- Prices on packages with other inclusions available upon request.
- All guests must take the same package.
- Appetito | 100 George St practices responsible service of alcohol.
- Should you wish to have beverages on consumption we highly recommend pre-selecting two reds , two whites and two beers to be served to your table.
- Guests cannot purchase drinks individually in the restaurant area (we do not split bills). Should you wish to have your guests pay as they go we can accommodate your group booking on the above menus in the Ground Floor Bar Please ask our friendly reservation staff
- Vintages of wines may change at any time
- 15% surcharge applies on public holidays

GROUP BOOKING TERMS & CONDITIONS

GROUP MENUS| SEATING REQUESTS

All parties of 16+ to pre-select one of our popular group menu options. The entire table must take the same set menu, (additional choices can be made available at an additional charge). For ease and speed of service, please notify us of particular special requests prior to your reservation, including dietary requirement, children's meals and cakes (a \$25 cake-age fee is payable, or cakes are available for purchase). Please ensure you advise us if you are celebrating a special occasion, or have a post engagement and thus have specific timings you would like us to adhere to. Please note; whilst all care is taken with allergy requirements, we operate and prepare food in a commercial kitchen we cannot guarantee against allergic reactions. The menus provided are subject to seasonal changes. All prices quoted are subject to change. Receipt of your credit cards details will secure the menu price at this time. We will do our utmost to accommodate your requested seating area, however we are unable to guarantee this unless you have booked a private space. Large groups are seated on tables of 8-12 guests in most cases. Minimum spends apply to guarantee private dining space.

CONFIRMATION | PAYMENT

Credit card details are required to confirm your booking. For 'special' dates (see below under cancellation) you may be required to pay the entire set menu/package price in advance (such as ticketed events) to confirm the reservation. All bills/accounts must be settled in full upon conclusion of the reservation. Please note we provide one fully itemised bill per table. Up to two credit cards or cash will be accepted for payment on the night (no cheques or EFT on day of event).

BEVERAGE SERVICE OPTIONS

As wine vintages are limited and to assist with the ease and speed of service for your 16+ group booking, we request that you pre-order your beverage selection or take a beverage package. We are a fully licensed venue and therefore do not accept BYO. Your beverage service can be completely pre-arranged (from variety to number of bottles or a dollar value etc), let us know what you would like to have served on arrival and we can have this ready for you, no waiting! Please note guests cannot pay as they go/ order and we do not split bills.

SERVICE | SUR CHARGES

No Service charge has been added to your booking. Any gratuity for the staff that you wish to bestow for service received is most welcome and very much appreciated. Service can be invoiced pre or post booking if requested. A 15% surcharge is applicable on Public Holidays

CANCELLATION | NO SHOW POLICY

We request all your guests are seated within 15 minutes of your booking time. Please call us if you will be later as we may have re booked your table. If ALL your guests have not arrived within 30 minutes of your reservation time service will commence or the booking automatically cancelled, the cancellation fee will apply and the table/s will be released to other patrons. All deposits and any pre-order of any food or beverage this will no longer be valid and all pre-payments or the full menu price will be retained and charged as a cancellation fee.

If you need to cancel a confirmed booking, Appetito requires a minimum of the below days' notice (in writing) to ensure no charges will be incurred. If less than the below required hours' notice is given Appetito will retain the full menu price per person as the 'cancellation fee'. Prior to this 50% of the menu as a cancellation fee. A No Show on the night will incur the cost of the full set menu ordered (i.e.: if set menu is \$50 it will be \$50 per person, per no show).

02 January to 31 October; Minimum 72 hours (3) days cancellation notice or full set menu price per person is lost. 01 Nov to 01 Jan & Special Dates/Events*; Minimum Fourteen (14) days cancellation notice or full set menu price per person is lost.

*NYE, Australia Day, Valentine's Day, Easter, Anzac Day, Mother's Day, Father's Day, Melbourne Cup, Christmas, Festival events; Any deposits / ticket prices for these special dates are none refundable. Should the correct notice be given as above the deposit can be used for an alternate booking date in the following 3 months. Should the minimum fourteen (14) days' notice not be provided the deposit will be lost as a cancellation fee.

This agreement and/or event may be cancelled by Appetito at any time if an emergency or threat of danger to any person exists. The restaurant reserves the right to cancel the event should the restaurant be closed due to circumstances beyond its control, the client becomes insolvent or the event is deemed to threaten the reputation of the restaurant.

RESPONSIBLE SERVICE OF ALCOHOL

Clients will be responsible to ensure the orderly behaviour of their guests. We are a fully licensed venue operating in accordance with the principles of Responsible Service of Alcohol Laws, which are Law in Australia. The management of Appetito reserves the right in their absolute discretion to intervene and exclude or remove any undesirable person/s from the premises without liability where they see fit. All food and beverage must be consumed on the premises. Management supports the actions of staff in refusing service to intoxicated, disorderly or underage patrons in accordance with this Act.

CHILDREN (MINORS)

Appetito Italian Restaurant is family friendly! Please let us know if there are minors within your group. Patrons may be asked to show legal proof of age at any time.

INDEMNITY & DAMAGE

Our organisation will take all necessary care however accepts no responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees; or for any injury sustained to the clients during their time at Appetito. The client is liable for the actions of their invitees and any damages or losses incurred during the event. Any costs will be billed directly to the client.

APPETITO GROUP BOOKING REQUEST

BOOKING DETAILS

By confirming your booking, you personally agree to be responsible for this reservation; including any costs associated with the deposit/cancellations, consumption/cash bar that are incurred during the above reservation, in addition to any previously agreed beverage arrangements and/or to reach the minimum spend as stated if and as required.

Appetito collects personal information to assist in the processing of reservations and delivery of services. This information may also be used to communicate details of special events and updates on our services we feel may be of interest. At any time you may ask for your personal details to be viewed or removed by contacting us by phone or email.

Booking Date: Arrival Time:..... Guest Numbers:.....

Booking Name:..... Company Name:

Table Name (for menu title):

Work phone: Mobile: Email:

CATERING SELECTION (please circle your selection)

\$23 LUNCH SPECIAL

SHARED 2 COURSE LUNCHEON BANQUET: \$30pp

SHARED 2 COURSE BANQUET: \$ 45pp

LIMITED CHOICE 3 COURSE MENU: \$50PP

PREMIUM LIMITED CHOICE 3 COURSE MENU: \$65PP

ADD CHEESE: \$5pp

ADD WARM CIABATTA \$3pp

ADD GARDEN SALAD SIDE \$5pp

ADD A starter of PIATTO DI SALUMI \$8pp

ADD main course TAGLIATA DI ANGUS \$12pp

ADD Starter of CALAMARI FRITTI \$6pp

Standard Beverage Package 2 hrs 3 hrs

Premium Beverage Package 2hrs 3hrs

Platinum Beverage Package 2hrs 3hrs

One Beverage Tab

Dietary requirements

PAYMENT DETAILS

Visa

MasterCard

Amex

*WE DO NOT CHARGE CARD PROCESSING FEES

Name on Card..... Card Number

Expiry Date

CVV

I authorise APPETITO to deduct the above amount per person from my credit card as a cancellation fee. By providing credit card details you agree to our terms and conditions.

Signature Date: