



# POSTINO OSTERIA

## EXCLUSIVE GROUP BOOKINGS AT POSTINO OSTERIA

Private dining room, semi exclusive booking, exclusive events

Date \_\_\_\_ / \_\_\_\_ / 20\_\_\_\_ Time of the Event \_\_\_\_\_

Number of guests Adults: \_\_\_\_ Under 18 years: \_\_\_\_ Under 12 years: \_\_\_\_ Under 4 years: \_\_\_\_

### Select your space

- |   |   |
|---|---|
| <input type="checkbox"/> Private dining room (up to 12 pax)       | <input type="checkbox"/> Exclusive dining room upstairs (up to 38 pax seated, or 60 pax canapé)   |
| <input type="checkbox"/> Semi-exclusive upstairs (up to 24 pax)   | <input type="checkbox"/> Exclusive dining room downstairs (up to 45 pax seated, or 50 pax canapé) |
| <input type="checkbox"/> Semi-exclusive downstairs (up to 37 pax) | <input type="checkbox"/> Venue exclusive (up to 136 pax)  |

### Menu Selection

- |  |   |
|--|---|
| <input type="checkbox"/> Postino Package \$79pp  | <input type="checkbox"/> Premium Package \$149pp                                |
| <input type="checkbox"/> Priority Package \$99pp | <input type="checkbox"/> Canape Package \$95pp ( <i>exclusive events only</i> ) |

### Personalise Your Menu

- |   |  |
|---|--|
| <input type="checkbox"/> Sydney Rock oysters        | <input type="checkbox"/> Cheese Platter \$32   |
| <input type="checkbox"/> BYO Cake \$5.50 per person | <input type="checkbox"/> See something on the À La Carte menu you'd like to try? Let's talk! |

|                             |  |
|-----------------------------|--|
| Dietary Requirements        |  |
| Special requests / Occasion |  |

### Beverages

#### Beverage Package?

Tier 1  2hrs \$65  4hrs \$80

Tier 2  2hrs \$75  4hrs \$95

Tier 3  2hrs \$100  4hrs \$135

#### Welcome Drinks on Arrival?

"Italian Aperitivo" Aperol Spritz \$18pp

#### Something Sweet Before You Leave?

"Italian Digestivo" Limoncello \$10pp

**BYO All Included Package \$36pp**

Unlimited still and sparkling water, soft drinks, juice, tea and coffee, and all BYO wine charges

#### Choose Your Own Drinks?

On consumption -  
Choose on the day

On consumption -  
Pre-select from our wine list

Enter your Confirmation Details and return this page to [info@postino.au](mailto:info@postino.au)

|                     |  |
|---------------------|--|
| Full Name / Company |  |
| Contact number      |  |
| Email address       |  |
| Credit card number  |  |
| Cardholder name     |  |
| Expiry date         | CVC number   |
| T&C                 | Credit card details are required to secure all bookings. We request 14 days' notice for a cancellation or decrease in guest numbers by more than 50%. This booking is guaranteed to the value of \$50 per guest based on the last confirmed guest numbers. Pricing is inclusive of GST. For groups of 10 or more guests there will be a 10% service charge added to your final bill on the day. For bookings on a public holiday, there is an additional public holiday surcharge of 15% added to the final bill. A card processing fee applies to all transactions; 1.65% for credit cards, 0.55% for EFTPOS cards. Thank you for your understanding. |
| Signature & Date    |  |



# POSTINO OSTERIA

## MENU

Please note that due to the seasonality of our menu and products these menus are subject to change daily without notice.  
We can accommodate most dietary requirements or allergies with at least 72 hours' notice.

### Postino Package \$79 per person

#### Pane

Wholemeal organic bread, Rio Vista  
extra virgin olive oil

#### Burrata

Vannella burrata, lightly oven roasted  
mixed grapes, Vin Santo, almond

#### Wagyu Tonnato

Thinly sliced Blackmore wagyu, tuna  
mayonnaise, pine nuts, capers

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#### Orecchiette alle Cime di Rapa

Turnip tops, anchovies, stracciatella

.....

#### Cotoletta di Agnello

Crumbed Lamb cutlets, rosemary,  
preserved tomato

#### Rucola

Rocket, Parmigiano-Reggiano, balsamic  
dressing

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#### Babà Napoletano

Rum babà, whipped pastry cream,  
Amarena cherries, cherry syrup

### Priority Package \$99 per person

#### Pane

Wholemeal organic bread, Rio Vista  
extra virgin olive oil

#### Parmigiano e olive

24-month aged Parmigiano-Reggiano,  
rosemary and garlic marinated Italian  
olives

#### Burrata

Vannella burrata, lightly oven roasted  
mixed grapes, Vin Santo, almond

#### Wagyu Tonnato

Thinly sliced Blackmore wagyu, tuna  
mayonnaise, pine nuts, capers

.....

#### Orecchiette alle Cime di Rapa

Turnip tops, anchovies, stracciatella

.....

#### Bistecca Fiorentina

1kg beef T-bone  
rocket, salsa verde

#### Rucola

Rocket, Parmigiano-Reggiano, balsamic  
dressing

.....

#### Pistacchio Tiramisu

Mascarpone, bronte pistachio, coffee,  
savoardi biscuits

### Premium Package \$149 per person

#### Pane

Wholemeal organic bread, Rio Vista  
extra virgin olive oil

#### Parmigiano e olive

24-month aged Parmigiano-Reggiano,  
rosemary and garlic marinated Italian  
olives

#### Pepperoncini Ripieni

Hand stuffed peppers with tuna

#### Crudo

Hiramasa kingfish crudo, cucumber  
gazpacho, fresh pomegranate, chives

#### Wagyu Tonnato

Thinly sliced Blackmore wagyu, tuna  
mayonnaise, pinenuts, capers

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#### Gnocchi al granchio

Potato gnocchi, spanner crab hand  
picked meat, cherry tomato, basil

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#### Bistecca Fiorentina

1kg beef T-bone  
rocket, salsa verde

#### Rucola

Rocket, Parmigiano-Reggiano, balsamic  
dressing

.....

#### Pistacchio Tiramisu

Mascarpone, bronte pistachio, coffee,  
savoardi biscuits





# POSTINO OSTERIA

## Postino Canapé Package

\$95 per person

*\*Canape menus are only available for exclusive events*

### HOT/COLD – Choose 4

Sydney rock oyster served with mignonette dressing  
Baccala Mantecato - Lemon, bruschetta, basil  
Calamari fritti, lemon mayonnaise  
Lamb Arrostiti  
Gamberoni with salmoriglio dressing  
Pizza frita, tomato, parmigiano  
Mondeghini - Milanese meatballs  
Slow cooked Wagyu rolls, tuna mayonnaise

### SUBSTANTIAL – Choose 2

Eggplant Parmigiana - Roasted eggplant, tomato, basil and cheese  
Mezze maniche alla norma, ricotta salata, eggplant, tomato sugo  
Risotto, Parmigiano Reggiano, balsamic vinegar  
Busiate, gamberi, zucchini flower, bottarga  
Orecchiette, Abruzzi meatballs sugo, pecorino Romano

### DESSERT – Choose 2

Bombolone filled with Nutella  
Cannoli siciliani – cannoli with lemon ricotta and pistachio  
Postino Tiramisu – Postino's traditional homemade Tiramisu

## Children's Package (under 12yo) \$25 per person

### MAIN – Choose 1

Battered Fish & Chips  
Chicken Cotoletta and chips  
Pasta with Napoletana sauce  
Pasta with butter and parmesan

### DESSERT – Choose 1

Vanilla gelato  
Bombolone

### DRINKS – Choose 1

Sparkling water  
Soft drink



# POSTINO OSTERIA

## BEVERAGES

### "Italian Aperitivo"

Welcome Aperol Spritz on arrival \$18pp

### Something Sweet Before You Leave

"Italian Digestivo" Limoncello \$10pp

## BEVERAGE PACKAGES

### TIER ONE

2 hours \$65 per person  
4 hours \$80 per person

#### Non-Alcoholic

Still & sparkling water, juice, soft drinks,  
coffee & tea

#### Beer

Peroni Red  
Heaps Normal Non-Alcoholic XPA

#### Sparkling Wine

2022 Casa Gheller Extra Dry Prosecco  
Millesimato, Glera, Veneto

#### White Wine

2022 Terre dei Buth Pinot Grigio,  
Veneto (Organic)

#### Red Wine

2022 Sibiliana, 'Sensale' Syrah, Sicily  
(Organic)

### TIER TWO

2 hours \$75 per person  
4 hours \$95 per person

#### Non-Alcoholic

Still & sparkling water, juice, soft drinks,  
coffee & tea

#### Beer

Peroni Red  
Heaps Normal Non-Alcoholic XPA

#### Sparkling Wine

2023 Col Vektoraz Valdobbiadene  
Prosecco Superiore Brut, Glera, Veneto

#### White Wine

2022 Tenimenti Leone 'Core' Malvasia  
Puntinata/Greco, Lazio

#### Red Wine

2021 Cantalici 'Baruffo' Chianti  
Classico, Tuscany (Organic)

### TIER THREE

2 hours \$100 per person  
4 hours \$135 per person

#### Non-Alcoholic

Still & sparkling water, juice, soft drinks,  
coffee & tea

#### Beer

Peroni Red  
Heaps Normal Non-Alcoholic XPA

#### Sparkling Wine

NV Bellavista Grande Cuvée Alma Brut  
Franciacorta, Chardonnay/ Pinot  
Nero/Pinot Bianco,  
Lombardia

#### White Wines

2021 Palmento Costanzo 'Mofete'  
Etna Bianco, Sicilia

2023 Colterenzio 'Altkirch' Chardonnay,  
Alto Adige

#### Red Wines

2020 Generazione Alessandro  
'Croceferro' Etna Rosso, Sicilia

2020 Cantalici, 'Baruffo'  
Chianti Classico, Tuscany (Organic)

*\*Please note these are sample menus and are subject to change.*



2 Moonbie Street, Summer Hill NSW 2130  
+61 2 8350 0899  
[www.postino.au](http://www.postino.au)





## GENERAL INFORMATION AND TERM & CONDITIONS

Exclusive and semi-exclusive **event timings:**  
Lunch 12:00pm to 4:00pm or Dinner 6:00pm to 10:00pm

**Minimum spends** apply for private dining, exclusive and semi-exclusive bookings. Please contact your events coordinator for further information.

Prices shown include GST. For private dining, semi-exclusive and exclusive bookings, a 10% service charge is applied to the final bill.

This amount does not contribute to the minimum spend requirement. Credit card payments incur a transaction fee of 1.65%. EFTPOS payments incur a transaction fee of 0.55%. Split bills are allowed to a maximum of 4 cards.

Postino Osteria is a licensed premise and enforces their policy of **responsible service of alcohol** and as such reserves the right to refuse any guest service of alcohol according to their discretion. At no time are minors permitted to consume alcoholic beverages. Beverage service will cease 15 minutes prior to the conclusion of your function.

All **menus** are sample menus and subject to change due to the availability of fresh, seasonal produce. Menu and beverage selection must be confirmed in writing at minimum 7 days prior to your booking date. BYO is not permitted. If you wish to bring a cake for your event, please note a cake serving fee of \$5.50 per person applies.

See something you like on our a la carte menu, or want to talk further about tailoring your events especially for you? That's what we are here for, please speak to your Events Coordinator.

### Maximum Guest Numbers

#### Upstairs

Private dining room can seat up to 12 guests. Balcony use included upon request. Additional charges may apply.

Semi exclusive area (half dining room) can accommodate up to a maximum of 24 guests. Seated events only.

Exclusive use of the upstairs dining room can seat 38 guests, or 66 guests including the private dining room and balcony.

The upstairs dining room can accommodate up to 60 guests for a canape style event.

#### Downstairs

Semi exclusive area (half dining room, bar open to public) can accommodate up to a maximum of 40 guests. Seated events only.

Exclusive use of the downstairs main dining room can accommodate up to 40 guests or a sit-down event on up to 3 adjacent tables, or up to 50 guests for a canape style function. Please note an additional 18 seats along our bar will also be available for your use.

The entire venue can accommodate a maximum of 136 guests.



## CONFIRMATION AND CANCELLATION POLICIES

|  |  |
|--|--|
| <p>To confirm the booking</p>  | <p>To confirm your booking and hold a table for your chosen date and time we require your credit card details as security and a completed booking form returned to us. First booking form in, first table confirmed. Management reserves the right to cancel any function if the booking form is not returned with credit card details provided.</p> <p>All final details including guest numbers, menu and beverage package must be confirmed in writing at least 7 days prior to the event.</p> <p>To confirm exclusive/ semi exclusive use of the venue we require a deposit of \$1000, or for private dining room \$500.</p> <p>For exclusive events a second \$1000 deposit is required 3 months prior to the event.</p> <p>Please make a direct deposit into the bank account outlined below.<br/>Please use your name and date of booking as the reference, and email remittance to <a href="mailto:info@postino.au">info@postino.au</a>. Name: Postino Osteria Pty Ltd<br/>BSB: 082-356 ACC: 78 648 1765</p> |
| <p>Cancellation more than 6 weeks prior</p>                            | <p>Bookings cancelled up to 6 weeks prior to the event will receive a full refund less a \$250 administration fee.</p>   |
| <p>Cancellation between 6 and 2 weeks prior</p>                        | <p>Bookings cancelled between 6 weeks prior and 2 weeks prior to the event will receive a full refund less a \$1,000 administration fee.</p>   |
| <p>Confirmation 3 weeks prior</p>                                      | <p>All final details, guest numbers, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client 3 weeks prior to the date.</p>  |
| <p>Full prepayment 2 weeks prior</p>                                   | <p>We require all functions to be paid in full (including the 10% service charge) 2 weeks prior to the function date. Prepayment must reach our account 7 days prior to your function date at which point it is non-refundable. Payments can be made by cheque, cash, EFT or credit card (credit card payments incur a 1.65% fee, EFTPOS payments incur a 0.55% transaction fee).</p>  |
| <p>Cancellation within 2 weeks</p>                                     | <p>Bookings cancelled within 2 weeks of the event date incur loss of full payments to date.</p>  |
| <p>Transfer of date of function between 2 weeks and 72 hours prior</p> | <p>Bookings transferred between 2 weeks and 72 hours of the event will retain the payments to date for the future event, less food charges ordered for event (based off the runsheet).</p>   |
| <p>Transfer of date within 72 hours prior</p>                          | <p>Bookings transferred within 72 hours of the event date incur loss of full payments to date.</p>   |
| <p>Final confirmation</p>  | <p>Postino Osteria reserves the right to cancel any exclusive or semi-exclusive function if full payment is not received 2 weeks prior to the event.</p>   |