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

- ☐ Private dining room (up to 12 pax)
- ☐ Upstairs exclusive (up to 40 pax seated, or 55 pax canapé)
- ☐ Ground floor semi-exclusive (up to 37 pax)
- ☐ Ground floor exclusive (up to 37 pax seated, or 50 pax canapé)
- ☐ Venue exclusive (up to 136 pax)

Menu Selection

- ☐ Postino Package $89pp
- ☐ Premium Package $149pp
- ☐ Priority Package $109pp
- ☐ Canape Package $95pp *(exclusive events only)*

Personalise Your Menu

- ☐ Sydney Rock oysters
- ☐ Cheese Platter $32
- ☐ BYO Cake $5.50pp (1–19 guests), or at a flat fee of $100 (20–49 guests), $150 (50–99 guests), or $200 (100+ guests).
- ☐ 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

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 bookings in a private / semi-private area, 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. Thank you for your understanding.
Signature & Date	

2 Moonbie Street, Summer Hill NSW 2130
+61 2 8350 0899
www.postino.au

POSTINO OSTERIA
SUMMER HILL
2130

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
$89 per person

Pane
Wholemeal organic bread,
Rio Vista extra virgin olive oil

Crudo di Tonno alla Marinara
Tuna crudo (A), fresh tomato,
Pantelleria capers, oregano

Vitello Tonnato
Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers

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Maccheroni al Pomodoro Giallo
Maccheroni pasta, yellow tomato sugo, roasted heirloom cherry tomato, basil, salted ricotta

Saltimbocca
Veal sirloin, prosciutto, sage,
white wine sauce

Rucola
Rocket, Parmigiano Reggiano,
balsamic dressing

.....

Pistacchio Tiramisu
Mascarpone, Bronte pistacchio, coffee, savoiardi biscuits

Priority Package
$109 per person

Pane
Wholemeal organic bread, Rio Vista extra virgin olive oil

Mondeghini
Milanese meatballs

Mozzarella alla Catalana
Buffalo Mozzarella, pickled onion, celery, yellow cherry tomato

Vitello Tonnato
Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers

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Maccheroni al pomodoro giallo
Maccheroni pasta, yellow tomato sugo, roasted heirloom cherry tomato, basil, salted ricotta

Porchetta Romana
Roasted pork belly, roast potato, salmoriglio dressing

Rucola
Rocket, Parmigiano Reggiano,
balsamic dressing

.....

Pistacchio Tiramisu
Mascarpone, bronte pistacchio, coffee, savoiardi 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

Gamberi in Salsa Aurora
Sourdough crostini, poached prawns (I), aurora sauce, baby gem lettuce

Crudo di Tonno alla Marinara
Tuna crudo (A), fresh tomato,
Pantelleria capers, oregano

Vitello Tonnato
Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers
.....

Spaghetti Chitarra con Pallottine
Egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano

Bistecca Fiorentina
1kg beef T-bone
rocket, salsa verde

Rucola
Rocket, Parmigiano Reggiano,
balsamic dressing
.....

Pistacchio Tiramisu
Mascarpone, bronte pistacchio, coffee, savoiardi biscuits

Seafood origins: (A) Australia, (I) Import, (M) Mixed
Gluten free pasta is available upon request. We cannot guarantee allergen-free dishes. Vegetarian and vegan sharing menu available.

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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 (A) - Lemon, bruschetta, basil
Calamari fritti (I), lemon mayonnaise
Lamb Arrostici
Gamberoni (A) with salmoriglio dressing
Pizza fritta, 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 (I), 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) $30 per person

MAIN – Choose 1
Battered Fish (A) & 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

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SUMMER HILL 2130

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

Non-Alcoholic
Still & sparkling water, juice, soft drinks, coffee & tea

Beer
Peroni Red
Heaps Normal Non-Alcoholic XPA

Sparkling Wine
2023 Case Gheller Extra Dry Millesimato – Veneto, IT

White Wine
2024 Sibiliana 'Sensale' Grillo – Sicilia, IT

Red Wine
2023 Sibiliana Sensale Nero d'Avola – Sicilia, IT

TIER TWO
2 hours $75 per person

Non-Alcoholic
Still & sparkling water, juice, soft drinks, coffee & tea

Beer
Peroni Red
Heaps Normal Non-Alcoholic XPA

Sparkling Wine
2023 Case Gheller Extra Dry Millesimato – Veneto, IT

White Wine
2023 Terre dei Buth Pinot Grigio – Veneto, IT

Red Wine
2022 Mansalto, 'La Commenda' Chianti Superiore - Tuscany, IT

TIER THREE
2 hours $100 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 – Lombardia, IT

White Wines
2023 Lunae Bisoni, 'Etichetta Grigia' Vermentino - Liguria, IT

2024 Mercer, 'Limited Edition' Chardonnay - Tumbarumba, NSW

Red Wines
2020 Generazione Alessandro 'Croceferro' Etna Rosso – Sicilia, IT

2023 Samuele's Gorge, Shiraz - McLaren Vale, SA

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

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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. 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, a service fee applies: $5.50 per person (1–19 guests), or a flat fee of $100 (20–49 guests), $150 (50–99 guests), or $200 (100+ guests).

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 but not exclusive. Exclusive use of the upstairs dining spaces can seat 40 guests, or 52 guests utilising the private dining room.

Downstairs

Semi exclusive area (half dining room, bar open to public) can accommodate up to a maximum of 37 guests. Seated events only. Exclusive use of the downstairs main dining room can accommodate up to 37 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

To confirm the booking	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. All final details including guest numbers, menu and beverage package must be confirmed in writing at least 7 days prior to the event. To confirm exclusive/ semi exclusive use of the venue we require a deposit of $1000, or for private dining room $500. Please make a direct deposit into the bank account outlined below. Please use your name and date of booking as the reference, and email remittance to info@postino.au. Name: Postino Osteria Pty Ltd BSB: 082-356 ACC: 78 648 1765
Cancellation more than 6 weeks prior	Bookings cancelled up to 6 weeks prior to the event will receive a full refund less a $250 administration fee.
Cancellation between 6 and 2 weeks prior	Bookings cancelled between 6 weeks prior and 2 weeks prior to the event will receive a full refund less a $1,000 administration fee.
Confirmation 3 weeks prior	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.
Full prepayment 2 weeks prior	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 cash, EFT or card.
Cancellation within 2 weeks	Bookings cancelled within 2 weeks of the event date incur loss of full payments to date.
Transfer of date of function between 2 weeks and 72 hours prior	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).
Transfer of date within 72 hours prior	Bookings transferred within 72 hours of the event date incur loss of full payments to date.
Final confirmation	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.