



rococo

RESTAURANT GROUP

FUNCTION PACKAGE

For all booking enquiries, contact us by email at enquiry@rococo.net.au or call us on (03) 9525 3232

At Rococo we cater for all events, from small intimate gatherings to large functions for your birthday, graduation, corporate functions and more.

We've worked closely with our chefs to develop set-menu options to suit any occasion and cater for all dietary requirements. If, however, you don't see anything that suits your tastes you can contact our booking coordinator to adapt the menu where possible to suit your preferences.

With two large venues, we have spaces large and small to accommodate for group bookings. At our St Kilda venue, we have a private dining room for larger functions, we also have semi-exclusive sections of the restaurant that can be reserved specifically for your booking.

To proceed with a reservation, please find our Terms and Conditions at the back of this package. Please be sure to read the contents and return the carefully completed confirmation form to our bookings office in order to ensure that your booking receives priority.

Please note that all bookings will remain tentative until this form has been received and you have received confirmation of your reservation from our bookings office.

If you have any questions or concerns, please contact us directly at enquiry@rococo.net.au with your query.





Our Acland Street restaurant is Rococo's flagship restaurant, specializing in simple Italian food, done well.

Our menu highlights include shared antipasti, pastas and authentic woodfired pizza, as well as perfected mains from the grill.

We also have an extensive wine and cocktail list to compliment your meal.


You will find Rococo Acland Street located just a short walk from some of St. Kilda's most popular attractions such as Luna Park, The Esplanade, Night Markets, Farmers Markets, The Palais, The National Theatre and St. Kilda beach.

There is more than adequate parking situated around these areas: Chaucer Street, Shakespeare Grove, Irwell Street and Belford Street.

ACLAND STREET

85-91 Acland Street
St. Kilda, VIC, 3182
(03) 9525 3232

 Max 50 guests

 PRIVATE ROOM
Maximum 50 guests **

** Private Room availability and price subject to time of the year

GLENFERRIE RD

797 Glenferrie Road
Hawthorn, VIC, 3122
(03) 9818 8212

Located just a short stroll away from Glenferrie Road's shopping district, our Hawthorn restaurant boasts the same great menu as our St. Kilda restaurant.

Sit at a window table inside, or dine alfresco, soaking up all the Glenferrie Road atmosphere.

The fabulous light filled space is perfect for any occasion — Open 7 days a week from 12pm.

Our Hawthorn venue is easily accessible with parking situated all along Glenferrie Road, as well as on the side streets.



Max 24 guests

POINT COOK

123/22-30 Wallace Ave,
Point Cook, VIC, 3030
(03) 8360 7848

Located a short walking distance from Williams landing train station on Wallace Avenue, with plenty of easily accessible parking. Be transported to Italy in this stylish venue with a large outdoor seating area to enjoy warm summer nights. A perfect spot for date night, a lunch meeting with work colleagues, a birthday celebration dinner or a few cocktails with friends.

As Rococo Point Cook venue is the smallest of our 3 venue we would recommend our St Kilda location for parties of 11 or more as it is better suited to accommodate large groups. We can accommodate for a maximum of 20 guests at our Point Cook location with a set menu.



Max 20 guests



2 - COURSES MENU

\$75 PER PERSON - 2 COURSES

ANTIPASTO

A selection of rococo antipasti to share including marinated olives, salumi, slow cooked Italian meatballs, arancini, homemade dips and plenty of other antipasti dishes served with oven-baked focaccia and ciabatta with extra-virgin olive oil

**On the day of the event, each of your guests will select their own main course from the provided list of options.*

MAINS*

GNOCCHI AL POMODORO /
potato gnocchi, san marzano tomato, basil, fresh ricotta, pangrattato, parmesan, olive oil

TAGLIATELLE CARBONARA / ●
handmade egg pasta, pancetta (bacon), free range egg, pecorino, black pepper

SALUMI DUE PIZZA /
virginian ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion

PIZZA AI FUNGHI /
assortment of mushrooms, garlic, fior di latte

CHAR-GRILLED CALAMARI SALAD / ●
garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, ligurian olives, lemon & parmesan dressing

LINGUINE WITH TASMANIAN SALMON /
artichoke, roasted fennel, baby spinach, olive oil, white wine, dill

BUCATINI ALL'AMATRICIANA / ●
pancetta (bacon), tomato, garlic, fresh chilli, parmesan,

ROASTED PUMPKIN RISOTTO / ●
sweet corn, caramelised onion, tomato, parmesan fresh ricotta & basil

CHAR-GRILLED CHICKEN & BACON RISOTTO / ●
baby leeks, fresh tomato, basil & parmesan

CHICKEN, FETA & BEETROOT SALAD /
torn cos, char-grilled chicken, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, & lavender mustard dressing

DESSERT +\$10 PER PERSON

NUTELLA PANNA COTTA
chocolate & hazelnut crumb, peanut butter anzac gelato

● GLUTEN FREE FRIENDLY OPTION AVAILABLE UPON REQUEST
Our gluten free pasta shape is fusilli.

ALLERGENS: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please advise your server of any allergies or dietary requirements.



2 - COURSES MENU

\$85 PER PERSON - 2 COURSES

ANTIPASTO

A selection of rococo antipasti to share including marinated olives, salumi, slow cooked Italian meatballs, arancini, homemade dips and plenty of other antipasti dishes served with oven-baked focaccia and ciabatta with extra-virgin olive oil

**On the day of the event, each of your guests will select their own main course from the provided list of options.*

MAINS*

CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccoli & grain salad, cauliflower purree, baby capers, lemon, toasted almonds & seeds, salsa verde

LINGUINE ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan

DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas

ROASTED PUMPKIN RISOTTO / sweet corn, caramelised onion, tomato, parmesan fresh ricotta & basil

330 GRAM CHAR GRILLED SIRLOIN STEAK / (*\$10 surcharge per steak) Riverine black angus, 120 day grain fed, marble score 2+ served with bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, sea salt, tomato chutney, lemon

CHAR-GRILLED CHICKEN BREAST/ marinated with garlic, lemon and oregano on a wild mushroom and herb risotto

PENNE SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan

RICOTTA & GOATS CHEESE RAVIOLI/ san marzano tomato, pesto di casa, parmesan, fresh basil, pangrattato

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic, lemon, parsley, olive oil

CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, ligurian olives, lemon & parmesan dressing

DESSERT +\$10 PER PERSON

NUTELLA PANNA COTTA
chocolate & hazelnut crumb, peanut butter anzac gelato

● GLUTEN FREE FRIENDLY OPTION AVAILABLE UPON REQUEST
Our gluten free pasta shape is fusilli.

ALLERGENS: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please advise your server of any allergies or dietary requirements.



2 - COURSES MENU

\$75 PER PERSON - 2 COURSES

\$75 PER PERSON

ANTIPASTO

A selection of Rococo plant based antipasti to share, served with oven-baked focaccia and ciabatta with extra-virgin olive oil and sea salt.

**On the day of the event, each of your guests will select their own main course from the provided list of options.*

MAINS*

VEGAN LINGUINE ALLA SOFIA / ●
portobello mushrooms, semi dried tomato, capers, olives, tomato sugo, chilli, bocconcini

VEGAN FETTUCCINE MUSHROOM /
assorted local mushrooms in a creamy mushroom sauce, toasted pine nuts and rosemary crumb

VEGAN CHAR GRILLED BROCCOLINI PIZZA /
balsamic red onions, zucchini & artichoke puree, oregano, vegan mozzarella

VEGAN GNOCCHI AL POMODORO / ●
potato gnocchi, san marzano tomato, basil, vegan fetta, pangrattato, olive oil

VEGAN ROASTED PUMPKIN RISOTTO / ●
candied pumpkin, sweet corn, caramelised onion, vegan fetta, basil, toasted almonds

VEGAN CHAR GRILLED EGGPLANT PIZZA /
cherry tomatoes, olives, capers, caramelised onions, chilli, vegan fetta

DESSERT +\$10 PER PERSON

VEGAN COCONUT BOUNTY BAR
chocolate cake, coconut & chocolate mousse topped with coconut chantilly,raspberry sorbet



**A friendly reminder to please advise your waiter you are ordering a vegan meal as there are non-vegan versions of some of the above on our main menu with the same or similar names*

● GLUTEN FREE FRIENDLY OPTION AVAILABLE UPON REQUEST
Our gluten free pasta shape is fusilli.

ALLERGENS: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, ;ish, shell;ish or wheat. Please advise your server of any allergies or dietary requirements.

TERMS & CONDITIONS

Food & Beverage

The kitchen requires a minimum of 24 hours notice in order to cater for any special dietary or allergy related requirements. All menus are seasonal and are subject to change due to availability. Please note that our menus do not include beverages. If you would like to arrange alterations or exceptions, please contact our functions office directly.

Tentative Booking & Payment

Your reservation is considered tentative until a completed confirmation form with credit card details is received by the Rococo functions office and you have received confirmation of its receipt. If you do not have a credit card, you may place a deposit in person at the venue in which your booking is scheduled. Payment for deposits will be charged at \$10 per guest, as outlined in our confirmation form. Please note that when providing credit card details, you will not be charged a deposit (unless otherwise specified). Your details are retained as a security measure, and charges will only be made when cancellation policies are not complied with. If your booking falls on a Sunday or a public holiday, please be aware that there is a 10% Sunday or 17.5% Public Holiday surcharge.

Cancellation Policy

In the regrettable situation that you require cancellation of your booking, a minimum of 24 hours notice is needed. Upon failure to provide 24 hours notice, a booking deposit will be redeemed (\$25 per guest). Furthermore, any variances greater than 2 guests in the confirmed booking number will also incur an extra charge of \$25 per guest not in attendance. We are understanding that the number of attendees may alter from the number listed on the original confirmation form, final booking numbers can be changed 6 hours prior to time of function at no charge. Larger functions or private space bookings may incur a larger cancellation fee.

Arrival Time

To avoid any delays in service, please ensure that all of your party arrives within 15 minutes of your booked time. Failure to arrive within 15 minutes of your reserved time, without notice, may result in the loss of your table and also cancellation fees. Please note antipasti is served after all main meals orders are taken.

Responsibility

Rococo does not accept any responsibility for damage and/or loss of any guest property during the dining period. Rococo has a duty of care and as such has the right to refuse the service of alcohol to any person deemed to be exhibiting signs of intoxication, in accordance with the Victorian Liquor Licensing and Regulations Act 94. You are responsible for all persons under the age of 18 attending your booking. Rococo will not be responsible or liable for any damage or injury suffered to, by or in connection with children, including if children leave the venue or are not properly supervised by a responsible adult.

Surcharges and Credit Card Processing Fee

Please note a processing fee will be charged to all bills settled with a credit card. Please note a 10% service charge will apply to any Sunday bookings and 17.5% for Public Holiday bookings.



FAQ'S

Ca We Split the Bill?

Please note that unfortunately we cannot split bills at Rococo. It may be best to advise guests beforehand if they are planning on contributing towards the bill so they can organise cash to leave in the bill folder on the day or a bank transfer to the bill payer. We do not have a cash bar and all food and drink is table service.

Can We Bring Decorations?

Out of consideration for other guests we like to keep decorations to a minimal. A few small table placements is ok but we cannot hang anything on the walls or allow bunches of balloons etc..If you have hired a private space with a minimum spend you are welcome to bring decorations. Please contact our bookings coordinator to discuss.

Can I bring a cake?

Yes you can! You are very welcome to drop the cake in anytime after 12pm on the day of your booking and we will store in in our kitchen for you. We have 3 cakeage options:

Option 1: If you would like to cut and serve the cake at the table we charge \$1.50per person, we provide all plates and cutlery. We also have candles available.

Option 2: Our Pastry chef can cut the cake into the correct amount of portions for yourself and your guests and the slices will also be served with ice cream and seasonal fruit. This option is \$3.50 per person.

Option 3: You can always order one of our delicious Rococo desserts and we can pop a candle in upon request. Pricing is as per the dessert menu.

BYO?

We do not cater for BYO. We have a very extensive drinks and wine list and have something to suit all tastes. We can also create a custome limited drinks menu for you on the day.

Children

Children are welcome at Rococo but we do requiure them to be seated at all times and to keep noise levels down out of considertaion of other guests. We do expect guardians to ensure children are well behaved at all times. You are responsible for all persons under the age of 18 attending your booking. Rococo will not be responsible or liable for any damage or injury suffered to, by or in connection with children, including if children leave the venue or are not properly supervised by a responsioble adult.

We have kids menus available but we do requirie a minimum of 80% of the booking to be on the set menu.



BOOKING FORM

FUNCTION INFORMATION

Reservation Name

Requested Date (subject to availability)

Requested Time (subject to availability)

Number of Adults

Number Of Kids (4-12)

Menu Type

Additional Informations (allergies, dietary requirements)

CAKEAGE OPTION

☐ I don't bring a cake

☐ Self cakeage option (\$1.50)

☐ Kitchen cakeage option (\$3.50)

☐ decide on the day

☐ St Kilda, Acland St

☐ HAwthorn, Glenferrie Rd

☐ Point Cook,Wallace Ave

CONTACT INFORMATION

Contact Name

Daytime Phone

Mobile

Adress

Email

RELEASE

I, _____, authorise Rococo to redeem a cancellation fee in the case of a cancellation with less than 24 hours notice, and agree to the Terms and Conditions.

**** FOR GROUP BOOKING OF 20 OR MORE GUEST
DURING PEAK SEASON (NOV 1ST-FEB 1ST)**

I, _____, authorise Rococo to redeem the Concord Deposit Fee as communicated via email for my booking. I acknowledge that I have received and read the "Deposit Policy for Large Group Bookings during Peak Season" attached to this form, and I agree to abide by its terms and conditions.

CREDIT CARD INFORMATION

Why do we require your credit card information? In the event of a cancellation or change to your booking without sufficient notice, we reserve the right to redeem a booking deposit. For more information, please refer to the Terms and Conditions.

Card type
(Please select one) ☐ VISA ☐ AMEX ☐ MASTERCARD

Cardholder's Name

Card Number

Expiry Date (MM/YY)

CVC

Cardholder's Signature

Signature

Date (DD/MM/YY)

rococo

DEPOSIT POLICY FOR LARGE GROUP BOOKINGS DURING PEAK SEASON

We are delighted to host your special gatherings and events at Rococo.

During our peak season (November 1st to February 1st) we do require the following deposit policy for group bookings of 20 or more guests:

1. Reservation Confirmation:

- To secure your booking, a deposit is required at the time of reservation confirmation. The deposit amount will be communicated to you by our events team and will depend on the size of your group.

2. Cancellation Policy:

- In the event of a full cancellation with less than 30 days notice or a no-show on the day of the reservation, the deposit will not be refunded.

3. Deposit Allocation:

- Deposits paid will be applied towards the final bill on the day of the event. Any remaining balance after deducting the deposit must be settled at the conclusion of the event.

If you have any questions or require further information, please do not hesitate to contact us.

Thank you for choosing Rococo for your special occasion. We look forward to providing you and your guests with an exceptional dining experience.