rococo

RESTAURANT GROUP

FUNCTION PACKAGE

For all booking enquiries,
contact us by email at
enquiry@rococo.net.au

rococo

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 semi-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 end 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.

ACLAND STREET

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

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

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.

Max 50 guests

PTIVATE ROOM
Maximum 50 guests **

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

GLENFERRIE RD

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

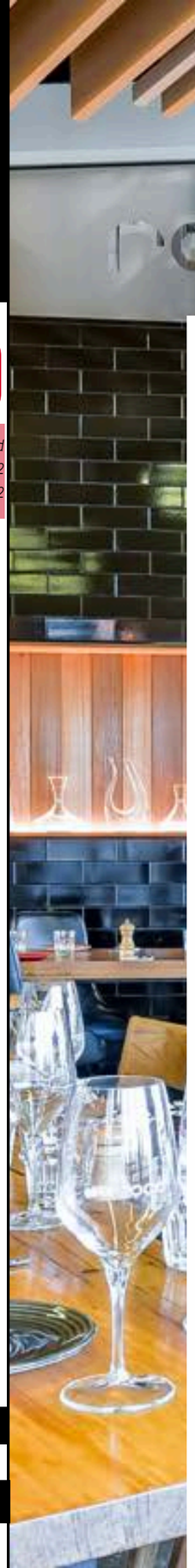
Located just a short stroll away from Glenferrie Road's shopping district, our Hawthorn restaurant boasts the same great menu as our St. Kilda restaurant.

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.

Peak service- Max 18 guests

Lunch/Off Peak-Max 30 Guests



POINT COOK

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

Located a short walking distance from Williams 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.
As Rococo Point Cook venue is the smallest of our 3 venue we would recommend our St Kilda location for parties of 17 or more as it is better suited to accommodate large groups. During peak service we can accommodate for a maximum of 16 guests at our Point Cook location. During lunch and quieter periods we can accommodate for larger parties.

Peak service -Max 18 guests

Lunch/Off Peak-Max 30 Guests

PIZZA SET MENU

$65 PER PERSON -

ANTIPASTO To Share

A selection of rococo antipasti to share including:

- marinated mount zero olives,
- mortadella, veneto salami,
- marinated char-grilled vegetables,
- chickpea, garlic, lemon & olive oil
- slow cooked Italian meatballs,
- fetta & caramelised onion dip,
- crumbed polenta,
- char-grilled calamari, garlic,lemon & chilli

served with garlic & rosemary flatbread

PIZZA To Share

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt

DUE SALUMI / double smoked ham, calabrese salame, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion

TASMANIAN SALMON / fior di latte, artichoke crema, rocket, roasted onions, salsa verde

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion

SIDES To Share

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil

ROCKET, PEAR & PARMESAN / extra virgin olive oil, balsamic

CRUST DIPS / hot honey & aioli

DESSERT +$15 PER PERSON

WARM CHOCOLATE BROWNIE / mascarpone, salted caramel ice cream, peanut crunch

*UNFORTUNATELY WE DO NOT HAVE GLUTEN FREE PIZZAS BASES

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 or shellfish. Please advise your server of any allergies or dietary requirements.

2 - COURSES MENU A

$75 PER PERSON - 2 COURSES

ANTIPASTO To Share

A selection of rococo antipasti to share including:

- marinated mount zero olives,
- veneto salami,
- marinated char-grilled vegetables,
- slow cooked Italian meatballs,
- marinated beetroot, goats curd, balsamic onion, and toasted pistachio nuts,
- crumbed polenta,
- fetta and caramelized onion dip,
- chickpea, garlic, lemon & olive oil
- char-grilled calamari, garlic, lemon & chilli

served with garlic & rosemary flatbread, ciabatta, mount zero extra virgin olive oil

MAINS*

Choose 5 dishes from this Menu.
Each of your guests will select their own main course from your 5 selected options.

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

LINGUINE WITH TASMANIAN SALMON / 🟠
artichoke, baby spinach, semidried pesto, lemon dill

SPAGHETTI CARBONARA / 🟠
pancetta (bacon), free range egg, pecorino, black pepper

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

PIZZA AI FUNGHI /
seasonal local mushrooms, fior di latte, provolone cheese, parmesan crema

SPAGHETTI MEATBALLS / 🟠
tomato sugo, mozzarella di bufala, rosemary, pangrattato, parmesan, parsley

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

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

CALABRESE D.O.C PIZZA /
calabrese salame, mozzarella di bufala, roasted capsicum, black olives, pesto di casa

CHICKEN, FETTA & BEETROOT SALAD / 🟠
torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing

DESSERT +$15 PER PERSON

WARM CHOCOLATE BROWNIE /
mascarpone, salted caramel ice cream, peanut crunch

🟠 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 or shellfish. Please advise your server of any allergies or dietary requirements.

2 - COURSES MENU B

$90 PER PERSON - 2 COURSES

ANTIPASTO To Share

A selection of rococo antipasti to share including:

- marinated mount zero olives,
- veneto salami,
- marinated char-grilled vegetables,
- slow cooked Italian meatballs,
- marinated beetroot, goats curd, balsamic onion, and toasted pistachio nuts,
- mushroom arancini,
- crumbed polenta,
- fetta and caramelized onion dip,
- chickpea, garlic, lemon & olive oil
- char-grilled calamari, garlic, lemon & chilli

served with garlic & rosemary flatbread, ciabatta, mount zero extra virgin olive oil

MAINS*

Choose 5 dishes from this Menu.
Each of your guests will select their own main course from your 5 selected options.

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

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

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

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

GLAZED CHAR-GRILLED FILLET OF SALMON / broccolini, green beans, chickpea & grain salad, baby capers, toasted almonds, sweet potato, chilli & lime hollandaise

PAPADELLE SLOW BRAISED OSSO BUCCO / thick cut pasta ribbons, flaked veal osso bucco ragu, stracciatella, lemon, parsley

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

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, mozzarella di bufala, pangrattato, parmesan

DESSERT +$15 PER PERSON

WARM CHOCOLATE BROWNIE / mascarpone, salted caramel ice cream, peanut crunch

OR

SICILIAN ORANGE CAKE / whipped mascarpone, toasted almonds, caramel oranges, sea salt chocolate 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 or shellfish. Please advise your server of any allergies or dietary requirements.

2 - COURSES MENU

$75 PER PERSON - 2 COURSES

ANTIPASTO To Share

A selection of Rococo plant based antipasti, served with oven-baked focaccia, ciabatta, mount zero extra-virgin olive oil

MAINS*

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

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 +$15 PER PERSON

CHOCOLATE FUDGE TART / vanilla gelato, macerated strawberries

VEGANO

*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, fish or shellfish. 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 $25 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 depending on group size, date, or time of the booking). 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 18.5% 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 responsioble adult.

Surcharges and Credit Card Processing Fee

Please note a processing fee will be charged to all bills settled with a card. Please note a 5% service charge applies on Saturdays, a 10% service charge applies on Sunday bookings and 18.5% service charge applies on Public Holidays.

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

At our restaurant, we strive to create an enjoyable atmosphere. To ensure a pleasant dining experience for all our guests, we kindly ask that children keep noise levels at a minimum, stay seated during the meal and be respectful to our staff and other customers.

We kindly request that children refrain from making a mess. Accompanying adults must supervise their children throughout the dining experience, promoting a safe and enjoyable atmosphere for everyone. If children are having a difficult time settling at the restaurant we do offer a take away service which may be more suitable.

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.

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

BOOKING FORM

☐ St Kilda, Acland St ☐ HAwthorn, Glenferrie Rd ☐ Point Cook,Wallace Ave ☐ Mordialloc, Bay Trail

FUNCTION INFORMATION

Reservation Name

Requested Date (subject to availability)

Requested Time (subject to availability

Number of Adults

Number Of Kids (4-12)

Menu Type

☐ Pizza Set Menu ☐ + Dessert

☐ Set Menu A ☐ + Dessert

☐ Set Menu B ☐ + Dessert

☐ Set Menu VEGANO ☐ + Dessert

☐ A La Carte (must be pre-approved)

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

CONTACT INFORMATION

Contact Name

Email

Mobile

Post Code

5 SELECTED MAINS (Menu A & B Only)

1

2

3

4

5

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)

RELASE

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 ADVISED OF REQUESTED DEPOSIT**

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" attached to this form, and I agree to abide by its terms and conditions.

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DEPOSIT POLICY FOR LARGE GROUP BOOKINGS *

*This policy applies only to very large bookings during peak times. You'll be notified if it applies to your reservation.

We are delighted to host your special gatherings and events at Rococo.
If you have been notified by email about a deposit request, the following deposit policy applies:

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.

2. Adjusting Numberof guests:

- Final booking numbers can be changed 48 hours prior to time of function at no charge. Larger functions or private space bookings may incur a larger cancellation fee.

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.