

# rococo

RESTAURANT GROUP

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## FUNCTION PACKAGE

WINTER  
2021

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For all booking enquiries,  
contact us by email at  
[enquiry@rococo.net](mailto:enquiry@rococo.net)

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

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



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

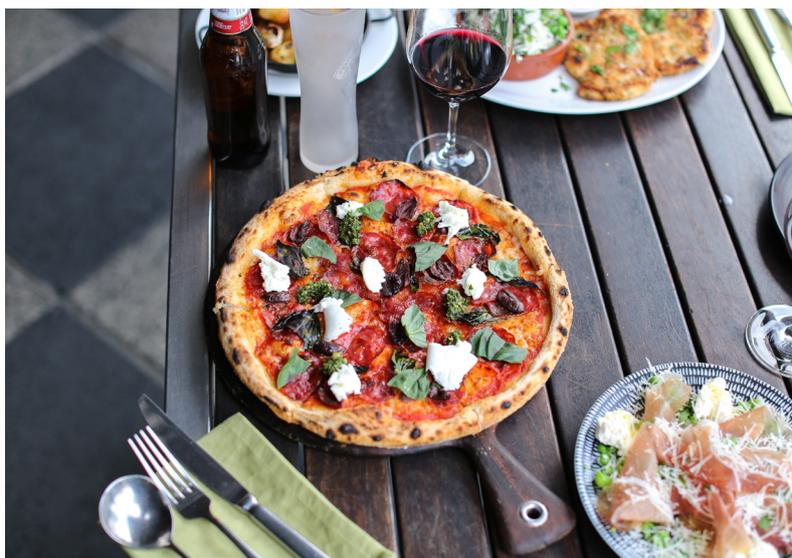
We've worked closely with our chefs to develop set-menu options to suit any occasion and cater for all dietary requirements. If, however, you don't see anything that suits your tastes you can contact our booking coordinator to adapt the menu where possible to suit your preferences.

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](mailto:enquiry@rococo.net.au) with your query.





## 3 - COURSE MENU

*\$70 per person*

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### ANTIPASTI

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

### MAINS

Please select 6 main course options from the following for your guests to choose from on the evening:

#### CHAR-GRILLED CALAMARI SALAD /

garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, ligurian olives, lemon & parmesan dressing

#### LINGUINE WITH TASMANIAN SALMON /

asparagus, artichoke, roasted fennel, baby spinach, olive oil, white wine, dill

#### ROASTED PUMPKIN RISOTTO /

sweet corn, caramelised onion, tomato, parmesan fresh ricotta & basil

#### PIZZA AI FUNGHI /

assortment of mushrooms, garlic, fior di latte

#### 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

#### CHICKEN, FETA & BEETROOT SALAD /

torn cos, chicken breast, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, & lavender mustard dressing (cold chicken)

#### BUCATINI ALL'AMATRICIANA /

pancetta (bacon), tomato, garlic, fresh chilli, parmesan,

#### CHAR-GRILLED CHICKEN & BACON RISOTTO /

baby leeks, fresh tomato, basil & parmesan

### DESSERT

#### TIRAMISU

layers of creamy mascapone, pavesini biscuits soaked in kahlua & kahlua

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## 3 - COURSE MENU

\$80 per person

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### ANTIPASTI

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

### MAINS

Please select 6 main course options from the following for your guests to choose from on the evening:

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

**320 GRAM BLACK ANGUS CHAR GRILLED SIRLOIN /** (\*\$5 surcharge per steak)  
bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, sea salt

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

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

**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

**DUCK RISOTTO /**  
flaked confit duck, caramelised onion, fresh herbs, pine nuts

**HANDMADE RICOTTA & GOATS CHEESE RAVIOLI /**  
tomato, black olives, goats curd, pangrattato, fresh basil, olive oil

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

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

### DESSERT

#### TIRAMISU

layers of creamy mascapone, pavesini biscuits soaked in kahlua & kahlua

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rococo

## ACLAND STREET

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.





**ROCOCO**

## **GLENFERRIE ROAD**

Located just a short stroll away from Glenferrie Road's shopping district, our Hawthorn restaurant is the perfect venue for your breakfast or lunch meeting, and boasts the same great menu as our St. Kilda restaurants.

Sit at a private 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 7:30am.

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



# TERMS AND 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.

## **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 15% for Public Holiday bookings.

## **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 15% 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 (\$10 per guest). Furthermore, any variances greater than 2 guests in the confirmed booking number will also incur an extra charge of \$10 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.

# FAQ'S

## **Can We Split the Bill?**

Please note that unfortunately we cannot split bills at Rococo. For large groups we generally advise guests to bring cash to leave in the bill folder at the end of the night as we cannot cater for multiple credit card payments. We can take up to 3 credit card payments maximum at the table on an EFTPOS machine. 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 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 \$1.50 per 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.

## **Invoicing For Corporate Functions?**

Yes we can. If the booking is for a large function with a set menu we can organise an invoice for you. Please contact our bookings coordinator for more details. Please note all invoicing needs to be discussed before the day of the booking.

## **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 custom limited drinks menu for you on the day

## **Private Dining**

We have private dining available at our St Kilda venue in the Pizzeria room for large functions of more than 40 guests. Please note that to book this room there is a minimum spend. We also have semi private sections available for smaller parties. Please contact us directly for more information and pricing.

## **Children**

Children are welcome at Rococo but we do require them to be seated at all times and to keep noise levels down out of consideration 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 responsible adult.

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

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### Function Information

Location (please select one)

**ACLAND**  
St. Kilda

**GLENFERRIE**  
Hawthorn

Reservation Name	
Requested Date (subject to availability)	Requested Time (subject to availability)
Number of Adults	Number of Children (4-12)
Menu Type	Beverage Package (if selecting)
Main Meal Selections (if applicable)	
1	4
2	5
3	6
Additional information (ex. allergies, dietary restrictions)	

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### Contact Information

Contact Name	
Daytime Phone	Mobile
Address	
Email	

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### 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)	<b>VISA</b>	<b>MASTERCARD</b>	<b>AMEX</b>	<b>Other</b> _____
Cardholder's Name				
Card Number				
Expiry Date	CCV			
Cardholder's Signature				

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*Release*

I, \_\_\_\_\_, authorize Rococo to redeem a cancellation deposit in the case of a cancellation with less than 24 hours notice, and agree to the Terms and Conditions.

Signature  
\_\_\_\_\_

Date  
\_\_\_\_\_

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*Office Use Only*

Received By  
\_\_\_\_\_

Date Received  
\_\_\_\_\_

Signature  
\_\_\_\_\_