FLORENTINO



FLORENTINO is a timeless elegant space with Italian heritage and hospitality at its core.

At Florentino, we aim to deliver an exceptional luxurious experience, with genuine and warm hospitality.

With various rooms, we have flexibility to host groups of all sizes from 8 to 70 guests.







The **Private Dining Room** is suitable for intimate gatherings of up to 8 people surrounded by our extensive cellar.

Minimum expenditure and deposits are required for exclusivity of areas.

Standard or bespoke menus are available in this room.

Capacity: 8 People Seated

The **Wynn Room** is a bright space overlooking Bourke Street through stained glass windows. The room is ideal for smaller gatherings or as a drinks space to compliment events in the Mural Room.

Capacity: 30 People Seated Maximum of 18 guests on a single table

The **Mural Room** is rich in art with the Napier Waller Murals, forged wrought iron lighting by Emilio Gavotto and ceiling work created by Picton Hopkins.

The Mural Room can accomodate guests with various table configurations while the Wynn Room can be used in addition for drinks and canapes on arrival.

Capacity: 70 People Seated



Sample Menu

Three Courses 175	Four Courses 205	Six Courses 'Gran Tour' 210
Tuna Tartare, Blood Orange, Olive, Jerusalem Artichoke	Tuna Tartare, Blood Orange, Olive, Jerusalem Artichoke	Stracchino, Jersey Milk Cheese, Anchovy Toast, Balsamic Shallot, Quince
Lamb Belly, Celeriac, Herb Sauce, Baby Beets	Ricotta Gnochetti, Guanciale, Broad Bean, Parmigiano	Cape Sante, Scallop, Whey, Chestnut, Cime Di Rapa
Miele, Almond, Apricot, Orange Blossom Honey Gelato	Lamb Belly, Celeriac, Herb Sauce, Baby Beets	Tortellini d'Anatra, Duck, Porcini, Pear
	Miele, Almond, Apricot, Orange Blossom Honey Gelato	Calamari Ripieni, Peas, Tomato, Pangrattato
		Quaglia, Roast Quail, Lemon Thyme Riso, Radicchio, Celeriac
		Chocolate Soufflé, Amaretto Gelato

Beverages

Beverages can be selected and charged on cosumption or wine pairing is available Classic Wine Pairing 130 Premium Wine Pairing 190

Terms and Conditions:

Deposits & Payment

To secure your reservation deposits are required within 5 days of making a tentative booking.

N.B Grossi Restaurants will hold a tentative booking for 5 days after this time we will require a deposit as confirmation, if we are not contacted within this period, we will release the booking.

All group reservations incur an admin fee of 10% of the minimmum spend.

Booking Policy

Grossi Restaurants do not charge for room hire; however, we do require a minimum spend for exclusive use of our private areas and group bookings of over 10 guests. The minimum spend is to be made up of food and beverages consumed during the course of the event only. The minimum spend cannot be made up of Grossi products, gift vouchers, takeaway items, equipment hire or any talent/entertainment fee.

Final Numbers & Menu Selections

Guest numbers are to be confirmed 48 hours prior to your event. Please note that if the number of guests in attendance is less than those confirmed, you will be charged for the confirmed amount.

We require all set menu and beverage confirmations to be given at least 7 days prior to your event to ensure we have adequate stock of your desired requests. If you are unable to confirm these details within these timeframes, we may need to recommend alternate options.

We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens.

Cancellation Policy

If a cancellation is made within 28 days of your reservation date the deposit is non-refundable. If a cancellation is made prior to the 28 days, the deposit will be refunded less 10% for administrative fees.

Any cancellations made within 5 days of the reservation date will be required to pay the minimum spend.

<u>Finances</u>

We accept all major credit cards, American Express, Diners, Visa, and MasterCard. All credit cards incur a 2.75% surcharge. No cheques are accepted unless a prior arrangement is made. No universal gift cards are accepted without prior approval. Full payment is required on the day at the completion of the event.

If payment is not received when due, we shall have the right with or without prior notice, to recover any outstanding monies due and recover any associated costs or out of pocket expenses associated with the collection of any outstanding monies.

Grossi Florentino

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GRILL





GRILL reflects a fresh, lively and warm Italian atmosphere. Its characteristic open kitchen, warm colours, rich timbers and beautiful natural light, create a stylish and exciting space.

Capacity: Seated 65 People Standing 80 People

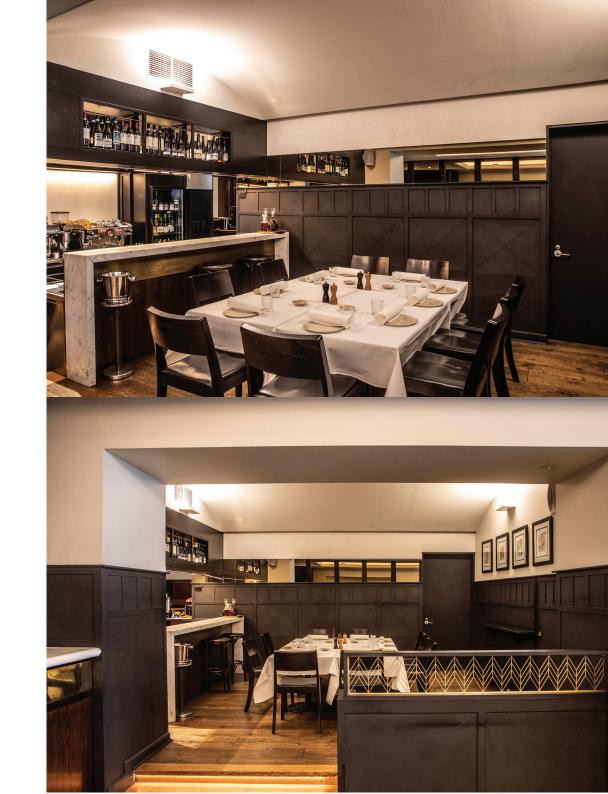
The **MEZZANINE** is a semi-private space located adjacent to the main Grill dining room.

The Mezzanine can be booked on its own or used for drinks and canapes to compliment events in the main dining area.

Minimum expenditure is required for exclusivity of areas.

Capacity:

12 People



Menu

Shared Menu 110 per person

Selezione di Salumi, Gardinera Duck Liver Parfait, Rye Crisp, Quince Crudo, Kingfish, Fennel, Cucumber, Celery, Capers

Tortellini di Zucca, Pumpkin, Leek

Pesce alla Griglia, Fagioli All'uccelletto, Cime Di Rapa Bistecca, Union Station Porterhouse Insalata, Pickled Onion, Cucumber & Potatoes, Rosemary, Garlic

Tiramisu Crostata, Pear, Walnut, Vin Santo, Vanilla Gelato Formaggio, Pane Carasau Choice Menu 110 per person Additional Antipasto Course 25 Per Person

Testaroli, Tuscan Pasta, Basil, Parmigiano Spaghetti Trabaccolara, Seafood, Tomato Pappardelle, Rabbit Ragu, Marjoram, Green olive

Pesce alla Griglia, Fagioli All'uccelletto, Cime Di Rapa Anatra, Roast Duck, Vin Santo, Polenta, Turnip Bistecca, Union Station Porterhouse Insalata, Pickled Onion, Cucumber & Potatoes, Rosemary, Garlic

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Grill

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