



*Located above the streets of  
Melbourne's CBD with its unique  
outdoor terrace, Sarti is an  
exceptional venue for any event or  
special occasion.*

*eat drink  
sarti*

*functions*

*ions*

*bar*

## Sarti Functions

A contemporary Italian eatery, located above the streets of Melbourne's CBD with its outdoor terrace, Sarti is a bistro renowned for its takes on Italian cuisine, warm service and lively atmosphere.

Facilitating for up to 250 guests, Sarti can accommodate occasions formal or informal, regularly catering for cocktail events, corporate occasions and weddings.

Operating for lunch and dinner events

Set menus for a sit down occasion

Canapés menu for a cocktail function

Outdoor terrace seating and entertaining

A broad variety of European and Australian wines available in both package and on consumption basis

Accommodating for up to 250 guests standing or 130 guests sit down



drink

eat

Sarti

## *Minimum Spends*

When electing to book the entire venue for your exclusive event, Sarti requires that a minimum spend is reached on a given day. These are outlined below and do not include the compulsory 5% surcharge.

The surcharge is calculated from the final balance.

### **Booking the entire venue**

Monday	\$5,000
Tuesday	\$6,000
Wednesday	\$6,000
Thursday	\$8,000
Friday	\$15,000
Saturday	\$15,000
Sunday	\$8,000

### **Booking the rooftop**

Monday	\$2,500
Tuesday	\$3,000
Wednesday	\$3,000
Thursday	\$4,000
Friday	\$7,500
Saturday	\$7,500
Sunday	\$8,000

The minimum spend rates may be inclusive of all food and beverage costs. These rates are seasonal and apply to the months of February through November. For minimum spends over the Christmas period, or enquiries regarding exclusive use of an area within the restaurant please call our Events Manager.

## *Deposits and payments*

Deposits are issued according to the estimated number of guests attending and are necessary to secure your group booking along with a signed booking form; deposits paid are non-refundable. Any function booked at Sarti is not considered confirmed until the confirmation deposit is paid.

## Terms & Conditions

### *Surcharge fee*

The balance of the payment, plus a 5% surcharge fee, is to be finalized at the close of the evening. The surcharge is 5% of the total bill and is required for groups of 20 or more.

### *Confirmation*

A confirmation of the number of guests attending is required no later than 48 hours prior to the event. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify us of any changes in advance.

### *Cancellations*

In the regretful situation the client needs to cancel a booking, cancellations must be done with Sarti management or the functions coordinator only and during the hours of 9-5pm.

### *Client's responsibility*

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioral codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the client, in the instance of where damage has occurred all associated costs will be charged to the nominated credit card. It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

### *Menu & Wine Quotation*

Please note that prices listed and seasonal availability whilst current at the time of quotation are subject to change without notice.

## *Canapés for a cocktail function*

For stand up events of 30 or more, Sarti offers a range of canapé dishes, to suit your type of cocktail party. For any cocktail function, Sarti requires the host to select a minimum of five items per guest. Please see Sarti's canapé menu below with items listed according to price.

V= vegetarian, GF = Gluten Free

Handmade 'grissini' with Victorian prosciutto		3.00
Mini bruschetta (your choice of toppings)	V	3.50
Suppli, 'Bovalino style'	V	4.00
'Orecchiette al pomodoro e ricotta'	V	4.00
Oysters natural	GF	4.00
'Salsicce al marsala'	GF	4.00
Duck polpette, pistacchio crumble, lemon myrtle		4.50
Calamari 'fritti' with Calabrian 'giardiniera'	GF	5.00
Zucchini flowers filled with mudcrab (only in season)		5.00
Half shell scallops with parsley and pumpkin seed crust		5.00
Pickled carrot & buffalo mozzarella salad	GF V	5.00
Saffron & zucchini risotto (add mudcrab for 3.00)	GF V	5.00
Tartare of beef, porcini, baby rocket & croutons		6.00
Prawn salami, picked cucumber, flying fish roe		7.00
Sashimi of tuna with black olive & rocket puree	GF	7.50
Roast Wagyu beef with mustard fruits	GF	8.00
Braised veal, cauliflower cous cous, prociutto consommé	GF	8.50
Pan Seared kingfish, avocado puree, rockmelon, potato 'chips'	GF	8.50
Cannoli		4.50
Chocolate Truffle	GF	4.50
Wild berry salad with vanilla foam	GF	5.00
Tiramisú		5.00

### *Set menus for a sit down occasion*

For groups of 12 or more, Sarti requires a host to pre select one of three set menus. These menus are designed with an entrée course of 'stuzzichini', (small dishes or tasting plates typical of Southern Italy) and a choice of mains to be ordered on the day by attending guests. Sarti's set menus are listed below according to price. Degustation as well as customised menus by Riccardo Momesso, are available on request, and only with exclusive venue hire.

#### *Set Menu 1 \$68 per guest*

##### *Stuzzichini*

**Small Italian appetizers designed to share as entrée.**

Tasmanian ½ shell scallops, pumpkin seed and citrus crust  
 Shallow fried calamari, 'cauliflower giardiniera', tartare foam  
 'Melanzane al forno'  
 Tartare of wagyu beef, porcini, puffed pearl barley,  
 olive oil jam, lemon tomato  
 'Salsicce al marsala' white polenta

##### *Piatti Unici*

**Guests to select one from the following on the day.**

Pink risotto, borlotti bean ragu, talleggio  
 Fish of the day  
 'Fricelli', mud crab, prawns & broccoli  
 Chargrilled 1824 ribeye 'con la vera caponata siciliana'

*All mains are served with potatoes and salad*

*Tea or coffee included*

## ***Set Menu 2 \$80 per guest***

### ***Stuzzichini***

**Small Italian appetizers designed to share as entrée.**

Tasmanian ½ shell scallops, pumpkin seed and citrus crust

Shallow fried calamari, 'cauliflower giardiniera', tartare foam

'Melanzane al forno'

Tartare of wagyu beef, porcini, puffed pearl barley,  
olive oil jam, lemon tomato

'Salsicce al marsala' white polenta

### ***Piatti Unici***

**Guests to select one from the following on the day.**

Pink risotto, borlotti bean ragu, talleggio

Fish of the day

'Fricelli', mud crab, prawns & broccoli

Chargrilled 1824 ribeye 'con la vera caponata siciliana'

Braised veal cheeks, purple cauliflower cous cous,  
prosciutto consommé, black rice

*All mains are served with potatoes and salad*

### ***Dolci***

**Guests to select one from the following on the day.**

Pistacchio 'panna cotta', caramel salted popcorn

'Castagnaccio', coffee gelato, grated marron glace

*Tea or coffee included*

***Set Menu 3 \$95 per guest******Stuzzichini***

**Small Italian appetizers designed to share as entrée.**

Natural oysters

Tasmanian ½ shell scallops, pumpkin seed and citrus crust

Shallow fried calamari, 'cauliflower giardiniera', tartare foam

'Melanzane al forno'

Tartare of wagyu beef, porcini, puffed pearl barley,  
olive oil jam, lemon tomato

'Salsicce al marsala' white polenta

Mamma Lucias 'suppli'

***Piatti Unici***

**Guests to select one from the following on the day.**

Pink risotto, borlotti bean ragu, talleggio

Fish of the day

'Fricelli', mud crab, prawns & broccoli

Chargrilled 1824 ribeye 'con la vera caponata siciliana'

Braised veal cheeks, purple cauliflower cous cous, prosciutto consommé,  
black rice

'Mirto', marinated suckling pork, blood orange glaze,  
cauliflower and almond puree

*All mains are served with potatoes and salad*

***Dolci***

**Guests to select one from the following on the day.**

'Pistacchio panna cotta', caramel salted popcorn

'Castagnaccio', coffee gelato, grated marron glaze

Seasonal cheese selection

***Tea or coffee included***



For any event of 20 guests or over Sarti does require a host to pre select beverages. Beverages may be charged in one of two ways, consumption or package. The following list has been created by our sommelier – Brian Conway, a winemaker with over eighteen years experience in all facets of the wine industry. He has selected all wines for their quality as well as their value. Premium wines from the Sarti cellar are available on request.

## 1. Packages:

### *Sarti 'Casa' drinks package*

The selection below is available at a non negotiable rate of \$15 per guest, per hour. Minimum of three hours (\$45 per guest).

NV	Sarti Sparkling	South Australia
	Sarti 'Bianco' Pinot Grigio	King Valley VIC
	Sarti 'Rosso' Shiraz	King Valley VIC
	Forst Premium Lager Italy	
	Cascade Light Tasmania	
	Schweppes soft drinks	
	Fruit juice	
	Mineral Water (San Pellegrino & Acqua Panna)	
	Coffee & Tea	

### *Sarti 'Lusso' drinks package*

The selection below is available at a non negotiable rate of \$20 per guest, per hour. Minimum of three hours (\$60 per guest)

NV	Marechal Methode Traditional	Loire Valley France
	Gran Sasso Pinot Grigio	Abruzzo Italy
	Park Lane Sauvignon Blanc	Marlborough NZ
	Hoddles Creek Pinot Noir	Yarra Valley VIC
	Gran Sasso Montepulciano d'Abruzzo	Abruzzo Italy
	Peroni Nastro Azzuro	Italy
	James Boags Premium	Tasmania
	Cascade Light	Tasmania
	Schweppes soft drinks	
	Fruit juice	
	Mineral Water (San Pellegrino & Acqua Panna)	
	Coffee & Tea	

## *Spirits*

For hosts who hire the venue exclusively, house spirits may be added to either of the above packages for an additional \$2 per person, per hour. Minimum 3 hours.

# Beverages

## 2. Consumption

On a consumption basis beverages are charged according to the amount served. A sparkling, white and red must be nominated by the host. For groups over 40 guests a selection of no more than 3 beers also needs to be elected by the host, (A local, import and light is generally recommended). The host's preference for spirits & cocktails should also be advised before the event.

Please note that wines are subject to vintage change and availability.

### Cocktails available on arrival

### Per Cocktail

Bellini - White peach puree topped with prosecco, served in a champagne flute	14.00
Calabrian Spritz- An aperitif style cocktail of Rosso Antico, sparkling & lemonade over ice	14.00

### Beers & Ciders

### Per Bottle

Cascade Light	7.00
Forst Premium Lager	8.00
James Boags Premium	9.00
Peroni Nastro Azzuro	9.00
Asahi	9.00
Pipsqueak Apple Cider	9.00
White Rabbit White Ale	9.50

### Sparkling Wine - Méthode Champenoise

NV Sarti Sparkling	South Australia	40.00
NV Alice Prosecco	Valdobbiadene Italy	70.00
2006 Chandon ZD Blanc de Blancs	Yarra Valley VIC	70.00

### White Wines

2010 Sarti 'Bianco' Pinot Grigio	King Valley VIC	32.00
2009 Gran Sasso Pinot Grigio	Abruzzo Italy	36.00
2010 Cape Mentelle 'Brooks' Chardonnay	Margaret River WA	55.00
2010 Hoddles Creek Chardonnay	Yarra Valley VIC	50.00
2009 Park Lane Sauvignon Blanc	Marlborough NZ	42.00
2011 Cape Mentelle Georgiana Sauvignon Blanc	Margaret River WA	44.00
2009 Tasca D'Almerita 'Regaleali Bianco' IGT	Sicilia Italy	55.00
2011 Mr Riggs Watervale Riesling	Clare Valley SA	42.00

# Beverages

## Rose

2009 Pizzini Rosetta Sangiovese Rose	King Valley VIC	39.00
2009 Dindarella vino da tavola Rosato	Veneto Italy	54.00

## Red Wines

2010 Sarti 'Rosso' Shiraz	King Valley VIC	36.00
2009 Gran Sasso Montepulciano d'Abruzzo	Abruzzo Italy	40.00
2010 Hoddles Creek Pinot Noir	Yarra Valley VIC	46.00
2009 Cape Mentelle Marmaduke Shiraz	Margaret River WA	44.00
2009 Torbreck 'Juveniles' Grenache, Mataro Shiraz	Barossa Valley SA	54.00
2007 Kay Brothers 'Basket press' Shiraz	Mclaren Vale SA	57.00
2008 Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River WA	58.00
2010 Paringa Estate 'PE' Pinot Noir	Mornington Pen VIC	60.00
2009 Chateau Tanunda 'The Chateau' Shiraz	Barossa Valley SA	60.00

## Dessert Wines

2007 Crittenden Estate 'Pinocchio' Moscato 750ml	King Valley Vic	44.00
2006 Carlo Pellegrino Passito di Zibibbo 500ml	Sicily Italy	69.00

*For any further enquiries please feel free to contact the friendly staff at Sarti directly.*

### Sarti

6 Russell Place Melbourne VIC 3000

Tel: 03 9639 7822

Fax: 03 9639 7810

E: [info@sartirestaurant.com.au](mailto:info@sartirestaurant.com.au)

[www.sartirestaurant.com.au](http://www.sartirestaurant.com.au)





eat



start



lunch