

FUNCTIONS



Private Dining at Russo & Russo

Russo & Russo serves modern Australian interpretations of Italian Classics, which change constantly with the seasons.

For groups of 15 - 38 we offer private dining in one of our cosy dining rooms, or up to 60 guests booking the entire venue. We offer two set menus, "Tutto Bene" or "Ultra Bene" which are designed for sharing. These can be customised to suit any taste and can easily (and deliciously!) cater to all dietary requirements. We can also make simple pasta dishes for kids.

We have an extensive Wine and Drinks list, which focuses on smaller family producers in Italy and Italian varieties grown locally. Diners can elect to have our one of our Unlimited Drinks Packages, a Wine Match to pair with the set menus menu, or drinks on consumption.

Russo & Russo offers private dining to groups up to 60 guests

Set Menu for \$79 or \$95 per guest

Unlimited Drinks Packages for \$50 or \$75 per guest

Wine Match for \$60 or \$95 per guest

Or Drinks on consumption

Capacity

Our first floor dining room can accommodate up to 38 guests, or up to 60 guests across the entire venue. In the first floor private dining space, up to 24 can be seated on one long table, up to 32 across two long tables or up to 38 across a minimum of four long tables. This space has private toilets, lots of natural light by day and enough room to stand and mingle for groups up to 32 (the maximum capacity of 38 seats all guests comfortably but needs all the floor space for dining).

Up to 60 guests can be accommodated across both dining rooms, with a range of table formats to suit your group. Guests would dine on both floors of the restaurant, but the dining spaces are flexible enough to allow all guests to congregate for welcome drinks, speeches and dancing (if that's what you're into!). Smaller groups may elect to enjoy the dining room exclusively, but would need to satisfy the Minimum Spend detailed below.

Price Guide

Tutto Bene Menu	\$79	Ultra Bene Menu	\$95
Classic Drinks Package	\$50	Premium Drinks Package	\$75
Classic Wine Match	\$60	Premium Wine Match	\$95

Minimum Spend

We insist on a minimum spend for groups to enjoy the entire space to themselves. We are more than happy to modify the food or drinks offering to ensure you reach this amount through decadence (like adding an extra dish or offering cocktails to start), however in the event that your function does not reach this minimum, a "Room Hire" charge would be added to the final bill to make up the difference.

Saturday Dinner	\$5,000
Entire Venue	\$12,000
Friday Dinner	\$4,500
Entire Venue	\$10,000
Thursday Dinner	\$3,000
Entire Venue	\$6,000
Tuesday or Wednesday Dinner	\$2,500
Entire Venue	\$5,000
Tuesday - Saturday Lunch	\$1,500
Entire Venue	\$3,000
Sunday Lunch or Dinner	\$4,000
Entire Venue	\$8,000



Food Menu

These menu are served to share, and can be customised by swapping dishes from our A La Carte Menu to suit any taste. The menu can accomodate all dietary requirements, typically we would serve these guests individual dishes where their dietary doesn't suit the shared dish selected for the regular guests.

These are sample menus based on our highly seasonal A La Carte Menu. You would select specific dishes to include in your personalised menu a few weeks from the date of your event.



Tutto Bene Menu \$79

Sourdough Focaccia, Cultured Butter
Porchetta Crocchè, Black Walnut, Apple, Mustard
Octopus & Jerusalem Artichoke Salad
Squid Ink Mafaldine, King Prawn, Mussel Butter
Duck Breast, Raddichio, Blackberry, Fregola, Jus
Iceberg Lettuce Salad, Green Goddess Dressing
Tiramisu della Nonna

Ultra Bene Menu \$95

Sourdough Focaccia, Cultured Butter
Black Garlic Tarali, Cantabrian Anchovy
Porchetta Crocchè, Black Walnut, Apple, Mustard
Octopus & Jerusalem Artichoke Salad
Bone Marrow, Pork Ragù, Sourdough Crumpet
Tonnarelli, Spanner Crab, Bottarga, Kombu
Black Angus Flank Steak, Anchovy Butter, Jus
Crispy Potatoes, Epelette Pepper
Iceberg Lettuce Salad, Green Goddess Dressing
Tiramisu della Nonna



Drinks Packages

We offer a Classic and a Premium Unlimited Drinks Package, which offer a range of drinks for three hours. The Packages can only be for the entire group, and can be combined with Cocktails on arrival. The Classic and Premium Drinks Package can be extended for \$10 or \$15 respectively for each additional hour. The selection of wines are all derived from small family owned wineries listed on our wine list, and pair with our seasonal menu.

Our wine match consists of 5 Italian wines matched to each dish. Each pour is 90 mLs, typically 1 Sparkling, 1 White/Rose/Orange, 2 Reds and a Dessert wine. The Premium Wine Match uses wines available by Coravin, usually the “all stars” of Italian Wine like Barolo, Brunello, etc.

We offer Cocktails on arrival for all Private Events, typically we suggest picking 2 different styles of Cocktails to allow for some choice but also ensuring fast service for your guests.

Please note that all our drink offerings are subject to Russo & Russo’s responsible service of alcohol responsibilities, and we reserve the right to refuse service to intoxicated patrons.

The following are sample menus based on our current Seasonal Menu and Wine List. These listings are subject to change, please confirm specifics when making your inquiry.

Classic Drinks Package \$50pp

House Made Cola | Watermelon & Basil
Ginger & Lemon | Peach Soda
Menabrea Lager | Heaps Normal XPA
NV Antonutti Prosecco
2023 Zuani “Sassolino” Pinot Grigio
2023 Ciu Ciu Montepulciano Sangiovese

Premium Drinks Package \$75pp

Sparkling or Still Water
House Made Cola | Watermelon & Basil
Ginger & Lemon | Peach Soda
Menabrea Lager | Heaps Normal XPA
NV Antonutti “Extra Dry” Prosecco
2022 Macchialupa Greco di Tufo
2023 Calcinara “Mun” Rosato
2023 Camigliano “Nero del Gobbo” Sangiovese
2020 Lunaria “Coste di Moro” Montepulciano
Little Marionette Coffee & Tea



Cocktails on arrival \$18 pp

These are based on our House Cocktail List, but can also make any Classic Cocktails on request. We recommend choosing 2 :

- Fig Negroni - Fig Infused Antica Formula, Moonshiner Gin, Campari, Montenegro
- Russo & Russo Spritz - Nectarine, Cocchi Rose & Limoncello Spritz
- Martini al Profumo del Mare - Gin Mare, Noilly Prat, Capers, Olives, Kombu
- Permanent Residency - Tequila, Aperol, Arancello, Blood Orange, Lemon
- Doctor, Lawyer or Accountant - Spiced Rum, Limoncello, Ginger & Lemon
- Emily’s Finest Hour - Poor Tom’s Gin, Liquor Strega, Elderflower Liquor, Watermelon & Basil
- Burnt Butter Old Fashioned - Burnt Butter Washed Bourbon, Vino’s Nocino, Bitters



Examples of past events





Booking and Confirmation

Guests may enquire by phone from 3pm Tuesday - Sunday, or use the inquiry form at the bottom of our “Functions” tab on the website. After a tentative booking has been made, we must receive a deposit in order to secure the reservation.

Deposit

20% of the food component x the number of guests is required to confirm your booking. This amount is fully refunded from the final bill, or upon cancellation with 2 weeks notice.

Payment

Final payment must be made at the completion of the function. Please note that Russo & Russo does not accept Diners, or personal cheques as balance payment for the event. Russo & Russo charges a 1.5% surcharge on all credit cards. All prices given are only a guide and may vary according to the number of guests, date of the function and overall catering requirements.

Confirming Final Guest Numbers and Dietary Requirements

Russo & Russo requires that final guest numbers and dietary requirements are confirmed 48 hours before the function commences. This number can be increased or decreased after this time, however the number confirmed will be the minimum amount charged as preparation will have already commenced by this point.

Service Charge

Russo & Russo charges a 10% gratuity calculated on the total food and beverage component to ensure that service and standards are identical for functions and a la carte diners.



Cancellation

Cancellations received more than 14 days prior to the function will receive a full refund. Cancellations received between 13 and 7 days prior receive a 50% refund of the deposit. Cancellations received 7 days or less prior to the function date are not entitled to a refund of their deposit.

Hiring of Equipment/ Extra Decorations

Russo & Russo has a stereo system capable of bluetooth connection, a high quality bluetooth speaker and microphones and a projector screen (but not a projector). We can provide quotes for AV equipment hire or florists on request

Finishing Times

Lunch functions must finish at 4:30pm unless a prior arrangement has been made. Dinner functions must finish by 12pm on Friday and Saturday, by 11pm Tuesday - Thursday and by 10pm on Sundays.

Restaurant Rights

We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any client's property. No Food or Drinks of any kind are permitted into the premises unless prior permission has been obtained.