

# VAPORETTO

EST. 2014



*Venetian Bar and Eatery*

## **Planning your next Function or Event?**

*Make it truly memorable at Vaporetto Bar & Eatery.*

At Vaporetto we are here to transport you to the mysterious, romantic and artistic city of Venice. Our menu features quintessential Venetian dishes along with pure, simple and tasty Italian food. We showcase our favourite dining experiences with a strong emphasis on homemade pasta and gnocchi.

Expect warm, accommodating and attentive service  
Within our authentic, fun and modern Venetian inspired environment.

Escape from the everyday and imagine the unimaginable in our timeless Venetian bar or relax within our three private dining rooms where our sole focus is on your enjoyment. Our passionate crew will provide you and your guests with a truly memorable experience.

Whether you're celebrating a birthday, throwing a hen's party, showering a mum-to-be, Planning an engagement or organising a corporate event or product launch, We will ensure your celebration is perfectly tailored to suit your theme, budget and food & beverage needs.

There are various rooms and sections at Vaporetto; so depending on the size of the group, We can offer you a private room or provide you with a shared space. Our beautiful rooms offer the flexibility of a sit down or cocktail style party for 10 - 100 people.

Inside this pack you will find all the information you need regarding the variety of ways You can celebrate your next special event at Vaporetto Bar & Eatery.

**We look forward to you joining us!**

**David Wickwar & the Vaporetto Team**

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## Our Dining Facilities

In addition to general dining, Vaporetto Bar & Eatery can be booked exclusively for corporate or private functions and events, 7 days and nights a week. We have a choice of three beautiful dining rooms or our Bar area.

### The Bar

Spoil your guests and be transported to a by-gone era in our timeless Venetian cocktail bar. Enjoy bespoke drinks or a crisp glass of Prosecco upon arrival, paired with delicious canapés. You could be anywhere in the world and perhaps a whole other era altogether, without even leaving Hawthorn

Up to 30 guests for cocktails & canapés

### The Terrace

Perfect for a smaller group. Our fully enclosed and heated terrace also boasts retractable blinds to let the sunshine in or keep the elements out (this is Melbourne after all). You bring the clan, we will arrange the tables, and you will have a night to remember.

Up to 18 guests for sit-down dining  
Up to 25 guests for cocktails & canapés

### The Mezzanine

Overlook our dining room from above and soak up all the action from our open kitchen, watching our chefs weave their magic. The mezzanine level is like any tucked away 'gem' in Venice: cosy, homely and romantic.

Up to 30 guests for sit-down dining  
Up to 40 guests for cocktails & canapés

### The Galleria

Be surrounded by our beautiful images of Venice; reminisce on your previous travels to this wonderful city, or dream of trips still to come. You can have this space all to yourselves to wow your guests.

Up to 32 guests for sit-down dining  
Up to 40 guests for cocktails & canapés







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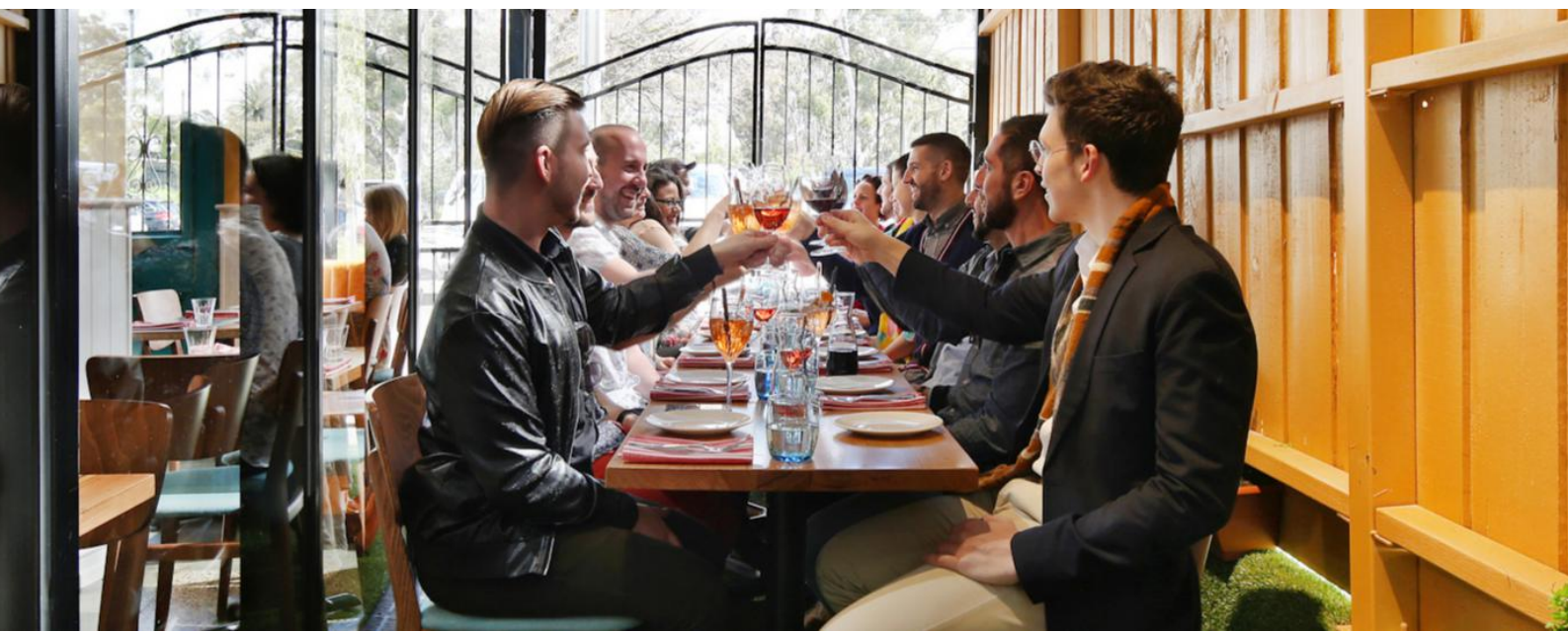
*Venetian Bar and Eatery*

## **Our Menus**

Shared Feasting Menus

Canapé Menu

Beverage Packages



## Classic Italian Feast

\$48 per person

Add \$12 per person for dessert

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*Venetian Bar and Eatery*

### Shared Arrival • • •

Rustic Sourdough and Vaporetto Extra Virgin Olive Oil

Marinated Mt. Zero Olives

### Shared Entrees • • •

Arancini – flavours change daily

Roasted Porchetta thinly sliced, capers, horseradish, celery hearts, aioli

### Shared Pasta & Risotto • • •

Squid-ink Casarecce with prawns, roasted lobster sauce, rosemary, curry leaves, cassia bark, wild fennel pollen

Risotto of cauliflower ‘Fioretti’ blossoms, Vermouth, wild garlic shoots, lemon thyme  
Mascarpone and toasted farro

### Shared Main • • •

Marinated and char-grilled chicken thigh with roasted seasonal vegetables, ricotta salata, toasted almonds, pangrattato & salsa verde

### Accompanied Sides • • •

Crunchy fries, Parmesan & rosemary salt, aioli

‘The Garden of Venice’ salad - bitter leaves, raspberry & chamomile vinaigrette

### Shared Desserts • • •

Fritole ‘Veniziane’ – chestnut cream, quince jam, ginger & oatmeal, fig & marscapone gelato

Tiramisu ‘old world meets new world’ – espresso, Mascarpone, spiced rum, malted milk, bee pollen, honeycomb



## Deluxe Farm Italian Feast

\$58 per person

Add \$12 per person for dessert

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# VAPORETTO

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*Venetian Bar and Eatery*

### Shared Arrival • • •

Rustic Sourdough and Vaporetto Extra Virgin Olive Oil

Marinated Mt. Zero Olives

### Shared Entrees • • •

Arancini – flavours change daily

Roasted Porchetta thinly sliced, capers, horseradish, celery hearts, aioli

Grilled calamari with mushrooms ‘trifolati’, Jerusalem artichoke, tomato & red pepper  
‘agro dolce’ farro and buttermilk

### Shared Pasta & Risotto • • •

Casareccia ‘Verde’ pasta with Queensland King prawns, roasted lobster stock, cassia bark, curry leaves, wild fennel pollen

Potato Gnocchi, lamb shoulder ragu ‘sacchetti Veneti,’ leeks, cloves, Porcini mushrooms, and truffled Pecorino

### Shared Main & Accompaniments • • •

‘Taglio del Macellaio’ – our butcher’s cut of beef carved & served with classic accompaniments & Chantarelle gravy

Sautéed seasonal vegetables on wet polenta with butter & parmesan

Hand-cut roasted new potatoes, garlic butter, parsley

‘The Garden of Venice’ salad - bitter leaves, raspberry & chamomile vinaigrette

### Shared Desserts • • •

Tiramisu ‘old world meets new world’ – espresso, Mascarpone, spiced rum, malted milk, bee pollen, honeycomb

Fritole ‘Veniziane’ – chestnut cream, quince jam, ginger & oatmeal, fig & marscapone gelato

Formaggio – a selection of seasonal Italian cheese served with pane di musica, fig & quince marmellata

# Deluxe Lagoon Italian Feast

\$68 per person

Add \$12 per person for dessert

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## Shared Arrival • • •

Rustic Sourdough and Vaporetto Extra Virgin Olive Oil

Marinated Mt. Zero Olives

Rock oysters, Shoalhaven River, Shoalhaven, NSW – served natural with lemon

## Shared Entrees • • •

Grilled calamari with mushrooms 'trifolati', Jerusalem artichoke, tomato & red pepper 'agro dolce' farro and buttermilk

Wet squid ink polenta with parmesan, picked Spanner Crab, shallots, celery hearts, wild fennel pollen, & crustacean oil

## Shared Pasta & Risotto • • •

Casareccia 'Verde' pasta with Queensland King prawns, roasted lobster stock, cassia bark, curry leaves, wild fennel pollen

Famous Risotto dish made from the Island of Burano - Rockling fish, green peppercorn & star anise stock, parsley, parmesan

## Shared Main & Accompaniments • • •

Pan roasted fillet of Market Fish, with sautéed broccolini, almond pangrattato, salted ricotta

Roasted fregola with tomatoes, parsley, Cape Schanck Extra Virgin Olive Oil, lemon

'The Garden of Venice' salad - bitter leaves, raspberry & chamomile vinaigrette

Hand-cut roasted new potatoes, garlic butter, parsley

## Shared Desserts • • •

Tiramisu 'old world meets new world' – espresso, Mascarpone, spiced rum, malted milk, bee pollen, honeycomb

Fritole 'Veniziane' – chestnut cream, quince jam, ginger & oatmeal, fig & marscapone gelato

Formaggio – a selection of seasonal Italian cheese served with pane di musica, fig & quince marmellata





## Canapé Menu

*\*For stand up gatherings of 10 guests or more*

\$48 per person

5 Flavours; 10 Pieces per person

Our Canapés are the perfect match to your cocktail style event. These small bites from our menu are designed to fit in one hand whilst you are socialising amongst friends and family. We can stagger the food throughout your event or have the food ready to be served as soon as your guests arrive. Choose five (5) items from the options below:

### • • • Cold • • •

-Rock oyster, Shoalhaven River, NSW, served natural with lemon

Crostini(s) of:

-Nduja spicy pork salami with Cauliflower blossoms

-Affettati Misti (cured meat selection)

-Sardegna in Saor (sardines)

-Caprese (Buffalo & Tomato)

-Involtini of radicchio with goat's cheese, lemon & mint, aged balsamic vinegar

-Beef 'Crudo'

### • • • Hot • • •

Truffled polenta chips with aioli

Venetian beef Polpetta (meatball), tomato sugo, Parmesan

Arancini (flavour changes daily)

Spiedino of grilled Swordfish and preserved lemon

### • • • Optional substantial (additional \$7 per person) • • •

Risotto of cauliflower 'Fioretti' blossoms, Vermouth, wild garlic, lemon thyme Mascarpone, toasted farro

*OR*

Potato Gnocchi, lamb shoulder ragu, 'sacchetti Veneti', Leeks, cloves, Porcini mushrooms and truffled Pecorino

### • • • Sweet • • •

'Tutti Cioccolati' – all things chocolate; ganache, cacao nibs, pearls & chocolate crumb with raspberries and marigolds

Tiramisu 'Our Way' – espresso, mascarpone, malted milk, bee pollen and honeycomb

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## Beverage Packages

### • • • Beverage Package 1 • • •

3 hours duration

\$40 per person

(Each additional hour charged at \$13 per person)

#### Beers

Birra Baracca 'Italian Lager',	Veneto, Italy	400ml on tap
Prickly Moses 'Otway Light' - 2.9%	Otway Ranges, VIC	Bottle

#### Wines

From 'TAP.' The only 100% Italian made wines available on tap in Australia.  
These are some cracking wines hand-selected from Italy.

Prosecco	Veneto, Italy	( N.V. )
Pinot Grigio	Veneto, Italy	(2018)
Rose (Sangiovese/Merlot)	Tuscany, Italy	(2018)
Sangiovese	Tuscany, Italy	(2018)







### • • • Beverage Package 2 • • •

3 hours duration

\$55 per person

(Each additional hour charged at \$18 per person)

#### Beers

Birra Baracca 'Italian Lager'	Veneto, Italy	400ml on tap
4 Pines Hefeweizen	Brookvale, NSW	Bottle
Prickly Moses 'Otway Light' - 2.9%	Otway Ranges, VIC	Bottle

#### Sparkling

Prosecco	Veneto, Italy	( N.V. )
	<i>OR</i>	
Baillieu 'Vintage Brut'	Mornington, VIC	(2015)

#### Whites & Rosés

*\*Please Select 2 from the following:*

Kris Pinot Grigio IGT	Alto Adige, Italy	(2018)
Shaw & Smith Sauvignon Blanc	Adelaide Hills, SA	(2018)
Provenance Chardonnay	Golden Plains, VIC	(2017)
La Prova Aglianico Rosé	Adelaide Hills, SA	(2018)
Fattori 'Gregoris' Soave DOC	Soave, Veneto	(2018)
Pizzini Arneis	King Valley, VIC	(2018)

#### Reds

*\*Please Select 2 from the following:*

Benazzoli Bardolino DOC	Lago di Garda, Veneto	(2017)
Monte Antico Rosso IGT	Tuscany, Italy	(2015)
Salento 'Quota 29' Primitivo IGT	Puglia, Italy	(2015)
Yarraloch Pinot Noir	Yarra Valley, VIC	(2014)
Arlewood Cabernet Sauvignon	Margaret River, WA	(2014)
Izway 'Rob & Les' Shiraz	Barossa, SA	(2017)



## Hours of Operation

We are open every day of the year excluding Christmas Day, Boxing Day and New Year's Day.

Our daily hours of operation are below:

Monday to Thursday **[5pm – 10pm]**

Friday to Sunday **[12pm – 10pm]**

**The Bar** is open during these times and until midnight Fridays and Saturdays

*Please note:*

1 December - Vaporetto will extend its operating hours and will open 7 days a week from 12pm till late.

Outside of our usual hours of operation, Vaporetto Bar & Eatery can also be booked privately for nighttime functions, Monday to Thursday all year round. Please contact us for further enquiries. All private lunch bookings will need to be finished by 5pm.







## Terms & Conditions

### Customer Responsibility

The Customer accepts responsibility for any and all damage to the venue or part thereof caused by you, your guests, contractors or invitees. Vaporetto Bar & Eatery will accept no responsibility for the loss or damage to any personal property or injury to any person in or around the venue.

### Minimum Spends

No room hire fee is charged by Vaporetto, minimum spends do apply for peak time bookings, private functions and for the month of December. These can vary and are all shown below:

#### **The Galleria & The Mezzanine**

Year Round	Friday or Saturday Night	\$3,000.00
December	Sunday to Thursday Nights	\$2,000.00
December	All Lunches	\$2,000.00
January - November	Monday to Thursday Lunches	\$2,000.00

**\*Please note:** no minimum spend applies outside of these times or for shared use of room.

#### **The Terrace**

Year Round	Friday or Saturday Night	\$2,000.00
December	Sunday to Thursday Nights	\$1,500.00
December	All Lunches	\$1,500.00
January - November	Monday to Thursday Lunches	\$2,000.00

**\*Please note:** no minimum spend applies outside of these times or for shared use of room.

#### **The Bar**

Year Round	Sunday to Thursday Nights	\$3,000.00
December	All Lunches	\$1,500.00
January - November	Monday to Thursday Lunches	\$2,000.00

**\*Please note:** the bar cannot be hired privately on a Friday or Saturday night and availability for private use of the bar is very limited. Please speak to a member of our team for more information.

### Whole Venue

Vaporetto Bar & Eatery can be hired out privately! Private use of the whole venue is available, but is also very limited. Please speak to one of our helpful team members, if you would like more information.



## Confirmation

A \$500 deposit is required for large group bookings and private functions of 25 or more people in order to confirm the booking and secure the venue on your chosen date. Groups between 10 and 24 people are required to pay a \$200 deposit. The deposit will be credited from your bill on the day of the reservation.

We kindly request that final numbers, dietary requirements and special requests are confirmed 72 hours prior to the event.

Should you need to cancel the booking 72 hours prior to your event, we will refund any deposit paid in full and not charge any cancellation fees. In the unlikely event you need to cancel your booking with less than 72 hours' notice, we cannot refund any deposits.

**Magna e bevi che la vita xe un lampo!**

*“Eat and drink, because life is a flash!”*

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