



GROUP BOOKINGS, PRIVATE DINING & EVENTS

#### CONTACT

For any enquiries, please contact our reservations team on *a'Mare* Office: 02 8029 0887 Crown Restaurant Reservations: 02 8871 7171 or email [groups@amaresydney.com.au](mailto:groups@amaresydney.com.au)

*a'Mare* at Crown Sydney Level 1 (Ground) 1 Barangaroo Avenue Sydney NSW 2000

[www.crownsydney.com.au/amare](http://www.crownsydney.com.au/amare)

[@amaresydney](#)



#### A'MARE AT CROWN SYDNEY

Inspired by the nostalgia of dining out when service was paramount and food was simply delicious, acclaimed Chef and Restaurateur Alessandro Pavoni welcomes his latest venture *a'Mare* to the Sydney landscape. With an ever-changing menu that evolves with the finest seasonal Australian produce and Italian ingredients, dishes are focused on the simplicity of these ingredients, the regions from which they came and the stories behind them.



#### CHEF ALESSANDRO PAVONI

Award-winning chef and restaurateur Alessandro Pavoni ignited his passion for food as a child in his nonna's kitchen in Northern Italy. He has since pursued a successful career in the culinary arts, working in various Michelin star venues around the globe, establishing his own accolade awarded venue, writing a cookbook, and educating aspiring chefs at some of the country's most renowned culinary schools. As a highly regarded pioneer of contemporary Italian cuisine, *a'Mare* is Pavoni's latest venture, a classic fine dining experience showcasing elegant service and the finest seasonal ingredients.



#### GROUP BOOKINGS, PRIVATE DINING & EVENTS

*10+ guests*

Enjoy a culinary experience in the exclusive and glamorous surroundings of *a'Mare* offering a ground floor restaurant, al fresco dining on the Terrace and three private upstairs dining rooms. Perfect for private celebrations or larger engagements, our elegant spaces combined with its own dedicated service and sommelier team is the ideal setting to experience Alessandro's classic Italian dishes.





## NON-EXCLUSIVE BOOKINGS

Up to 28 seated

Please note with non-exclusive bookings, there is no guarantee as to where your group will be placed in the venue. We will take note of your preference and do our utmost best on the day to accommodate your requests.

## EXCLUSIVE & PRIVATE DINING BOOKINGS

### The Wine Room

Up to 10 seated  
Minimum Spend Applies  
Elevated views

*The Wine Room* is discovered at the end of the upstairs hallway. The stunning space offers a glimpse of the Sydney Harbour and features an enviable wine collection showcased in the wine cabinets. Featuring dramatic glass windows and fine brass suspended pendant lights, the space feels exclusive and personal, perfect for an intimate event.

### The Library

Up to 13 seated  
Minimum Spend Applies  
Elevated views

With seating for up to 13 guests this intimate private dining room, aptly named *The Library* is all glamour overlooking the energy of the main bar. Featuring pristine water views, the lush bold carpet complements the opulent fringed chandelier to create a space to escape for your special occasion.

### The Harbour View Room

Up to 70 seated & 85 cocktail  
Minimum Spend Applies  
Elevated views

This stunning space offers uninterrupted views of the Sydney Harbour and in an elegant and soothing setting. Featuring dramatic glass windows and soft colours of greens and blues the space has a luxurious feel through the gold trimming, decorate carpets and the reflections of the harbour.

### The Harbour View North (semi exclusive)

Up to 25 seated  
Minimum Spend Applies  
Elevated views

Separated by a bar height feature station, this semi exclusive area gives the absolute best views a'Mare has to offer, with a north-westerly aspect over the harbour to Balmain and glimpses of the Harbour Bridge.

### The Dining Room

Up to 90 seated & 100 cocktail  
Minimum Spend Applies  
Ground level views

*The Dining Room* is inspired by the palazzi of old school Italy - Venice, Milan, Rome and Lake Garda with distinctly Italian details throughout the dining room including luxurious furnishings, and the stunning ornate ceiling with the magnificent blue hues of the harbour backdrop.

### The Entire Venue

Up to 240 seated & 290 cocktail  
Minimum Spend Applies

The exclusive hire of *a'Mare* allows our guests a completely private restaurant experience tailored to meet every need of their event. The unparalleled views from the dining room across the Sydney Harbour offer an ideal space for any occasion; perfect for private celebrations and corporate events.





## THE WINE ROOM

*Up to 10 seated*  
*Minimum Spend Applies*  
*Elevated views*

*The Wine Room* is discovered at the end of the upstairs hallway. The stunning space offers a glimpse of the Sydney Harbour and features an enviable wine collection showcased in the wine cabinets. Boasting dramatic glass windows and fine brass suspended pendant lights, the space feels exclusive and personal, perfect for an intimate event. *The Wine Room* also features a TV screen, providing guests the option to showcase presentations and visual content, ideal for business meetings and corporate occasions.



## THE LIBRARY

*Up to 13 seated*  
*Minimum Spend Applies*  
*Elevated views*

With seating for up to 13 guests this intimate private dining room, aptly named *The Library* is all glamour overlooking the energy of the main bar. Featuring pristine water views, the lush bold carpet complements the opulent fringed chandelier to create a space to escape for your special occasion.







#### THE HARBOUR VIEW ROOM

*Up to 70 seated & 85 cocktail*

*Minimum Spend Applies*

*Elevated views*

This stunning space offers uninterrupted views of the Sydney Harbour and in an elegant and soothing setting. Featuring dramatic glass windows and soft colours of greens and blues the space has a luxurious feel through the gold trimming, decorate carpets and the reflections of the harbour.



## THE HARBOUR VIEW NORTH

*Semi exclusive dining for up to 25 people seated*

*Minimum Spend Applies*

*Elevated views*

Separated by a bar height feature station, this semi exclusive area gives the absolute best views a'Mare has to offer, with a north-westerly aspect over the harbour to Balmain and glimpses of the Harbour Bridge.







## THE DINING ROOM

*Up to 90 seated & 100 cocktail*

*Minimum Spend Applies*

*Ground level views*

*The Dining Room* is inspired by the palazzi of old school Italy - Venice, Milan, Rome and Lake Garda with distinctly Italian details throughout the dining room including luxurious furnishings, and the stunning ornate ceiling with the magnificent blue hues of the harbour backdrop.



## THE ENTIRE VENUE

*Up to 240 seated & 290 cocktail  
Minimum Spend Applies*

The exclusive hire of *a'Mare* allows our guests a completely private restaurant experience tailored to meet every need of their event. The unparalleled views from the dining room across the Sydney Harbour offer an ideal space for any occasion; perfect for private celebrations and corporate events.







## CANAPÉ EVENTS

*a'Mare* offer a number of different areas for canapé events. Enjoy water views along with an exciting and delicious canapé menu from the *a'Mare* team.

### **Bar (Inside)**

Enjoy water views and direct access to the main bar of *a'Mare*.

*Up to 20 people standing | Minimum Spend Applies*

### **Bar Terrace**

The most exclusive and glamorous bar area within *a'Mare* with absolute water frontage.

*Please note this space is weather dependent.*

*Up to 30 people standing | Minimum Spend Applies*

### **The Harbour View Room**

Features elevated harbour views, dramatic glass interiors and luxe amenities for your guests on the same level.

*Up to 85 people standing | Minimum Spend Applies*



## FOOD MENU PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available. One set menu per booking for the whole table only.

### a'Mare Chefs Menu \$135pp

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#### Focaccia

*Traditional focaccia, extra virgin olive oil, aged balsamic*

#### Mozzarella

*La Stella buffalo mozzarella, pinzimonio of radish,  
puntarelle, turnip, anchovy bagna cauda*

#### Tonnato

*Stone Axe roast beef Wagyu 9+ tonnato, albacore  
tuna dressing, capers, pine nuts*

#### Conchiglie con granchio

*Shell pasta, Spanner crab, bottarga, cherry tomato, basil*

#### Cotoletta alla Milanese

*Veal cutlet alla Milanese, grissini crust, semi-dried  
cherry tomatoes, lemon*

#### Rucola

*Rocket, parmesan, balsamic dressing*

#### Gelato di pistacchio

*Bronte pistachio gelato, Rio Vista mandarin pressed  
extra virgin olive oil*

### a'Mare Signature Menu \$205pp

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#### Focaccia

*Traditional focaccia, extra virgin olive oil, aged balsamic*

#### Crudo di pesce

*Yellowfin tuna, mandarin, basil  
Catch of the day, Meyer lemon  
Cuttlefish, finger lime, trout roe  
Scallops, buttermilk, chilli, finger lime*

#### Paccheri con aragosta

*Paccheri pasta, charcoal grilled Eastern Rock Lobster,  
lobster bisque*

#### Costata di controfiletto

*Black Onyx bone in sirloin, Nebbiolo reduction,  
salsa verde. 550g*

#### Rucola

*Rocket, parmesan, balsamic dressing*

#### Tiramisù

*a'Mare's tiramisù*

### a'Mare Ultimate Menu \$280pp

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#### Focaccia

*Traditional focaccia, extra virgin olive oil, aged balsamic*

#### Stuzzichini

*Freshly shucked Sydney Rock 'Appellation' oysters,  
ARS Italica oscietra caviar  
Scallop crudo, buttermilk, finger lime, chilli oil, red sorrel*

#### Gamberi

*South Australian King prawns, puttanesca sauce, Calabrian chili*

#### Crudo di pesce

*Yellowfin tuna, mandarin, basil  
Catch of the day, Meyer lemon  
Cuttlefish, finger lime, trout roe*

#### Paccheri con aragosta

*Paccheri pasta, charcoal grilled Eastern Rock Lobster,  
lobster bisque*

#### Bistecca Fiorentina

*Stone Axe full blood Wagyu T bone Marble score 9+ steak  
with rosemary oil*

#### Rucola

*Rocket, parmesan, balsamic dressing*

#### Tiramisù

*a'Mare's tiramisù*

### a'Mare Childrens Menu \$45pp

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#### Focaccia

*Traditional focaccia, extra virgin olive oil, aged balsamic*

#### Cavatelli Bolognese

*Cavatelli pasta served with Bolognese sauce*

#### Cotoletta

*Chicken Schnitzel served with fries*

#### Gelato

*Our homemade vanilla gelato served with  
chocolate sauce*



## FOOD MENU PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available. One set menu per booking for the whole table only.

### a'Mare Vegetarian Menu \$130pp

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#### Focaccia

*Traditional focaccia, extra virgin olive oil, aged balsamic*

#### Mozzarella di bufala

*La Stella buffalo mozzarella, pinzimonio of radish,  
puntarelle, turnip*

#### Carciofi

*Sardinian baby globe artichoke, charcoal roasted and  
marinated, stracciatella, mint*

#### Trottole al Pesto

*Trottole pasta served with a pesto of basil, pine nuts,  
macadamia nuts, Parmigiano Reggiano, pecorino  
Made tableside*

#### Parmigiana di Melanzane

*Eggplant parmigiana, mozzarella cream, basil oil, parmesan crumb*

#### Broccolini

*Wood roasted broccolini, Calabrese chilli, capsicum purée,  
goat curd, lemon crumb*

#### Gelato di pistacchio

*Bronte pistachio gelato, Rio Vista extra virgin olive oil*

### a'Mare Vegan Menu \$130pp

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#### Focaccia

*Traditional focaccia, extra virgin olive oil, aged balsamic*

#### Carciofi

*Sardinian baby globe artichoke, charcoal roasted and  
marinated, artichoke purée, mint*

#### Broccolini

*Wood roasted broccolini, capsicum purée,  
lemon crumb*

#### Trottole al Pesto

*Trottole pasta served with a pesto of basil, pine nuts,  
macadamia nuts  
Made tableside*

#### Zucca arrosto

*Wood roasted pumpkin, black garlic, almond*

#### Rucola

*Rocket salad with balsamic dressing*

#### Sorbetto

*House made chefs choice sorbet*

### a'Mare Breakfast Menu \$60pp

Available for exclusive events only

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#### On Arrival

*Selection of pastries and fruit salad (share style)*

#### Main

#### ALTERNATE SERVICE:

*please choose two of the below*

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*Ham & Cheese Focaccia*

*Scrambled Egg with Bacon and Toast*

*Avocado & Ricotta Toast*

*Yoghurt and Muesli Bowl*

#### Beverages

Served and charged on consumption.

*Orange Juice \$8*

*Tea \$6*

*Coffee \$6*

## BEVERAGE MENU PACKAGES

Please note these are sample menus and are subject to change. Beverage packages are for the whole table only. If you would like to extend the service period please speak to your Event Coordinator for more information.

### a'Mare Tier One Beverage Package

2 hours \$79pp

4 hours \$120pp

Non-Alcoholic Soft Drinks  
Unlimited filtered still and sparkling water  
Tea and Coffee

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#### Aperol Spritz On Arrival

##### Beer

*Menabrea Lager*  
*Heaps Normal Non Alcoholic - XPA*

##### Sparkling Wine

*Casa Gbeller, Prosecco*

##### White Wine

*Sibiliana, Sensale Chardonnay*

##### Red Wine

*Sibiliana, Sensale Nero D'Avola*

### a'Mare Tier Two Beverage Package

2 hours \$99pp

4 hours \$159pp

Non-Alcoholic Soft Drinks  
Unlimited filtered still and sparkling water  
Tea and Coffee

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#### Aperol Spritz On Arrival

##### Beer

*Moretti Lager*  
*Heaps Normal Non Alcoholic - XPA*

##### Sparkling Wine

*Casa Gbeller Prosecco*

##### White Wines

*Terre di Butti, Pinot Grigio*  
*La Tosa, Malvasia*

##### Red Wines

*Cantalici, Chianti Classico*  
*Weingut Niklas OXS, Lagrein*

### a'Mare Tier Three Beverage Package

2 hours \$159pp

4 hours \$239pp

Non-Alcoholic Soft Drinks  
Unlimited filtered still and sparkling water  
Tea and Coffee

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#### Premium Negroni or Premium Bellini On Arrival

##### Beer

*Baladin Nazionale Italian Lager*  
*Little Creatures Pale Ale*  
*Heaps Normal Non Alcoholic - XPA*

##### Sparkling Wine

*Santus Franciacorta, Chardonnay Pinot Nero*

##### White Wines

*Wirra Wirra Chardonnay*  
*Fattoria le Oche, Verdicchio*

##### Rosé Wine

*Barbebelles, Provence Rosé*

##### Red Wines

*Cordero di Montezemolo, Langhe Nebbiolo*  
*Quercia Bettina, Rosso di Montalcino*

##### Dessert Wines

*Piero Gatti Moscato Frizzante, Moscato*  
*Ornella Molon, Bianco di Ornella*

### a'Mare Childrens Beverage Package

\$22pp

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#### Soft Drinks

*Pepsi, Pepsi Max, Sprite, Pink Lemonade*

##### Juice

*Orange, Apple, Tomato, Grapefruit*



## COCKTAIL / MOCKTAIL PACKAGES



### a'Mare Cocktail Cart

**\$79pp**

For 1 Hour Duration

Negroni, Classic Martini, Ciroc Vodka  
and Tanqueray 10 Gin with Soda or Tonic

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*a'Mare* is known for its theatrics of tableside service and the bar is no exception.

Enjoy a selection of up to four different cocktails, served from our hand crafted and bespoke Cocktail Cart by your accredited bartender.

The perfect memorable addition to either the welcome moment or to supplement your dessert course.

*Cocktail cart is only for bookings in PDR and Exclusive events*

### a'Mare Non-Alcoholic Beverage Package

**2 hours \$39pp**

**4 hours \$69pp**

Selection of Classic and Italian Soft Drinks  
Tea and Coffee

Unlimited filtered Still and Sparkling Water

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### Mocktails

**Tropical Tang** - *Sammy Piquant The Oaxatan, Lyre's Orange Sec, Citrus*

**Jada** - *Lyre's Italian Spritz, Lyre's Prosecco, Soda*

**Garibaldi-No** - *Sammy Piquant The Jettster, Fresh Orange, Grapefruit Oleo*

**Royal** - *Sammy Piquant The Recounter, Fruit Royale Tea, Grapefruit*

### Italian Specialty Soft Drinks

*San Pellegrino Chinotto*

*San Pellegrino Aranciata*

*San Pellegrino Aranciata Rossa*

*San Pellegrino San Bitter*

*Crodino - Biondo Aperitivo*



## Celebration Cakes

Whether for birthdays, festivities or personal achievement, celebrate any special occasion with cakes made to order by the a'Mare pastry kitchen.

### Cake Options

**Millefoglie Crema**  
\$25pp

Layers of the lightest crunchy puff pastry and smooth vanilla chantilly cream.

**Torta Al Cioccolato**  
\$25pp

Our classic Chocolate cake with layers of rich chocolate mousse, sponge and orange syrup. Served with vanilla anglaise.

**Tiramisù**  
\$22pp

Our rich and creamy traditional Italian signature Tiramisù, combining mascarpone cream with coffee soaked savoiardi biscuits and cocoa powder.

*The size of each cake is tailored to accommodate the number of guests (minimum 4). Please note that orders are made 72 hours in advance to allow for preparation time.*

## LOOKING FOR SOMETHING EXTRA TO MAKE YOUR EVENT MEMORABLE?

### Antipasto Grazing Table

What a way to start your event! A classic Italian welcome and 'wow' on entry for your guests.

**a'Mare Grazing Piccolo**  
\$55pp

Traditional Italian Antipasto - Perfect for complementing your aperitivo on arrival, prior to commencing your sit down meal or canapé menu. Filled with a selection of cheese, meats, pickles, fresh and dried fruit, nuts, crackers and breads.

**a'Mare Grazing Plus**  
\$75pp

Substantial Italian Antipasto - Enough to cover a comprehensive first course of a meal, or wonderful to augment a full service period canapé function. Includes everything from a'Mare Grazing Piccolo, plus a'Mare's delicious Gnocco Fritto, Calamari Fritti, Buffalo Mozzarella, Mozzarella in Carrozza

### Seafood Upgrade

Oysters, Prawn Cocktail, Smoked Salmon, Scallop on shell  
+ \$20 to either of above packages *(only available for exclusive events)*





## CANAPÉ MENU PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available. Only available for exclusive events.

### a'Mare 'Bronzo' Canapé Package \$80pp

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**Crostini Heirloom Tomato**  
*with balsamic vinegar*

**Bruschetta**  
*with Pepe Saya cultured butter, Spanish anchovies*

**Prosciutto and Seasonal Fruit**

**Mozzarella 'in carrozza'**  
*fried mozzarella and basil toast*

**Tramezzino**  
*Finger sandwich of crab and chives*

**Carnaroli risotto**  
*with coral reef prawns, saffron, zucchini*

**Panna cotta buttermilk**

### a'Mare 'Argento' Canapé Package \$120pp

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**Appellation oysters**  
*with Pinot Grigio mignonette*

**Bruschetta**  
*with Pepe Saya cultured butter, Spanish anchovies*

**Calamari fritti**  
*with lemon mayonnaise*

**Veal tonnato**  
*with tuna mayo, capers, pine nuts, spelt cracker*

**Tramezzino**  
*Finger sandwich of crab and chives*

**Large king prawn and pancetta skewers**  
*Cooked over charcoal*

**Wagyu skewers**  
*'Pizzaiola' salsa of tomato, garlic, oregano and black olives*

**Cavatelli pasta**  
*with wagyu bolognese*

**Berry jam crostata**

### a'Mare 'Oro' Canapé Package \$160pp

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**Appellation oysters**  
*with Pinot Grigio mignonette*

**Moreton Bay bug crudo**  
*with celery, and tomato crostini*

**Wagyu bresaola**  
*with rocket and pecorino involtini*

**Tramezzino**  
*Finger sandwich of crab and chives*

**Large king prawn and pancetta skewers**  
*Cooked over charcoal*

**Charcoal baby octopus 'alla diavola'**  
*with chilli salsa*

**Lamb cutlet cotoletta**  
*with agrodolce sauce*

**Wagyu skewers**  
*'Pizzaiola' salsa of tomato, garlic, oregano and black olives*

**Potato gnocchi**  
*rock lobster, cherry tomato, basil, lemon*

**Berry jam crostata**

**Brutti ma buoni**

### a'Mare 'Diamante' Canapé Package \$200pp

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**Appellation oysters**  
*with oscietra ARS Italica caviar*

**Moreton Bay bug crudo**  
*with celery, and tomato crostini*

**Tramezzino**  
*Finger sandwich of crab and chives*

**Rock Lobster**  
*with stracciatella, green apple, lime roll*

**Oscietra caviar**

**Wagyu bresaola**  
*with rocket and pecorino involtini*

**Large king prawn and pancetta skewers**  
*Cooked over charcoal*

**Lamb cutlet cotoletta**  
*with agrodolce sauce*

**Truffled potato gnocchi**  
*with truffled pecorino*

**Tiramisù**

**Berry jam crostata**

C O R P O R A T E   C O N F E R E N C E  
A N D   B R E A K F A S T   P A C K A G E S

a'Mare offer a variety of spaces to hold your next meeting.  
Our private dining rooms are available from 7.30 am.

*Minimum spend applies to all options and will vary according to the space.*

**Option 1: Breakfast Meeting**

Breakfast served during your meeting.

*Set menu applies (see page 12)*

*Room hire \$500*

**Option 2 : Meeting followed by lunch in the main dining room**

Meeting to take place in the private dining room of your choice,  
followed by lunch in our main dining room.

*For groups over 10 guests a set menu will apply (see page 11)*

*Room Hire \$500*

**Option 3: Meeting followed by lunch in private dining room**

Meeting to take place in the private dining room of your choice.  
Lunch or dinner will be served in your private dining room once  
the meeting has concluded.

*For groups over 10 guests a set menu will apply (see page 11)*

*Room Hire \$500*







### Booking Name

Company *If applicable*

### Occasion

### Contact Number

### Contact Email

### Date of the Event

### Time of the Event

### Number of Guests

Adults: Kids under 12:

### Special Requests / Dietary Requirements

Please note that table requests and areas are noted but not guaranteed

### Menu Selection

- a'Mare Chefs \$135pp
- a'Mare Signature \$205pp
- a'Mare Ultimate \$280pp
- a'Mare Bronzo Canapé Package \$80pp
- a'Mare Argento Canapé Package \$120pp
- a'Mare Oro Canapé Package \$160pp
- a'Mare Diamante Canapé Package \$200pp
- a'Mare Breakfast Menu \$60pp

### Personalise Your Menu

- Three freshly shucked Sydney Rock Oysters \$21pp
- Selection of cheese with condiments \$30pp
- See something on the À La Carte menu you'd like to try? Let's talk!

### Beverages *(available for exclusive hire only)*

- On Consumption – Preselect certain wines from the wine list
- On Consumption – choose on the day *(wines / vintages unable to be guaranteed)*
- Tier One Package
  - 2 hours \$79
  - 4 hours \$129
- Tier Two Package
  - 2 hours \$99
  - 4 hours \$159
- Tier Three Package
  - 2 hours \$159
  - 4 hours \$239
- Non-Alcoholic Package
  - 2 hours \$39
  - 4 hours \$69

### Select Your Space

Non-Exclusive (up to 28 people)  
*No minimum spend. 2.5 hour seating times*

#### Please tick

Mon - Thur	12pm	12:30pm	1pm	1.30pm	2pm
	5:30pm	6pm	8.45pm	9pm	
Fri - Sun	12pm	12:30pm	1pm	1:30pm	2pm
	5:30pm	6pm	8.45pm	9pm	

The Wine Room  
*(Private Dining Room for up to 10 people)*  
*Minimum spends vary and start from \$2,000*

The Library  
*(Private Dining Room for up to 13 people)*  
*Minimum spends vary and start from \$2,400*

The Harbour View Room  
*(Private Dining Room for up to 70 seated & 85 cocktail)*  
*Minimum spends vary and start from \$7,000*

The Harbour View North  
*(Semi Exclusive Dining for up to 25 people)*  
*Minimum spends vary and start from \$3,750*

Entire Mezzanine  
*(The Wine Room + The Library + Harbour View Room)*  
*Minimum spends vary and start from \$16,000*

The Dining Room  
*(Semi-Private Dining Room for up to 90 seated & 100 cocktail)*  
*Minimum spends vary and start from \$16,000*

Entire Venue  
*Exclusive venue hire for up to 240 seated & 290 cocktail.*  
*Minimum spends vary and start from \$50,000*

Bar *(Inside)*

Bar Terrace

### Cake Selection

*(72 hours' notice required, minimum 4)*

- Millefoglie Crema, made especially for you \$25pp
- Torta Al Cioccolato, made especially for you \$25pp
- Tiramisù, made especially for you \$22pp

**Terms and Conditions** - Our Events Coordinator will be in touch to confirm your details selected and discuss anything further you might require. Please note that a deposit will be required to secure the booking and minimum spends will be dependent on date, time and season and will be confirmed with you on a case-by-case basis. Please note there is no BYO of cakes or drinks allowed under any circumstance. A 10% service charge will be applied to your final bill on the day. Please note 1.15% surcharge applies to all credit card transactions. No split bills.