

EVENTS





VINCE'S BAR

Capacity - 25 Standing

Vince's Bar is packed with old-world Italian charm and is the perfect spot for hosting a group of amici. Your own private bartender will pour spritz while you enjoy the weather on the adjoining outdoor patio.

Min. Spend	Jan-Sep	Oct-Dec
Thu-Sun Lunch	\$1,400	\$1,700
Wed-Thu Dinner	\$1,600	\$1,900
Fri-Sat Dinner	\$1,800	\$2,100





HALF BALLROOM

Capacity - 20 Seated

Our upstairs Ballroom can be divided in half by a heavy curtain creating a semi-private space for smaller events of up to twenty people.

The space includes a fireplace, art-adorned walls and windows overlooking Gertrude Street.

Min. Spend	Jan-Sep	Oct-Dec
Thu-Sun Lunch	\$1,800	\$2,000
Wed-Thu Dinner	\$2,000	\$2,200
Fri-Sat Dinner	\$2,200	\$2,400





THE BALLROOM

Capacity - 30 Seated / 45 Standing

The upstairs Ballroom caters for all medium to large sized sit down or cocktail events. With it's checkered floor, ornate fixtures, unique artwork and two fireplaces, it's the perfect room to impress your nearest and dearest.

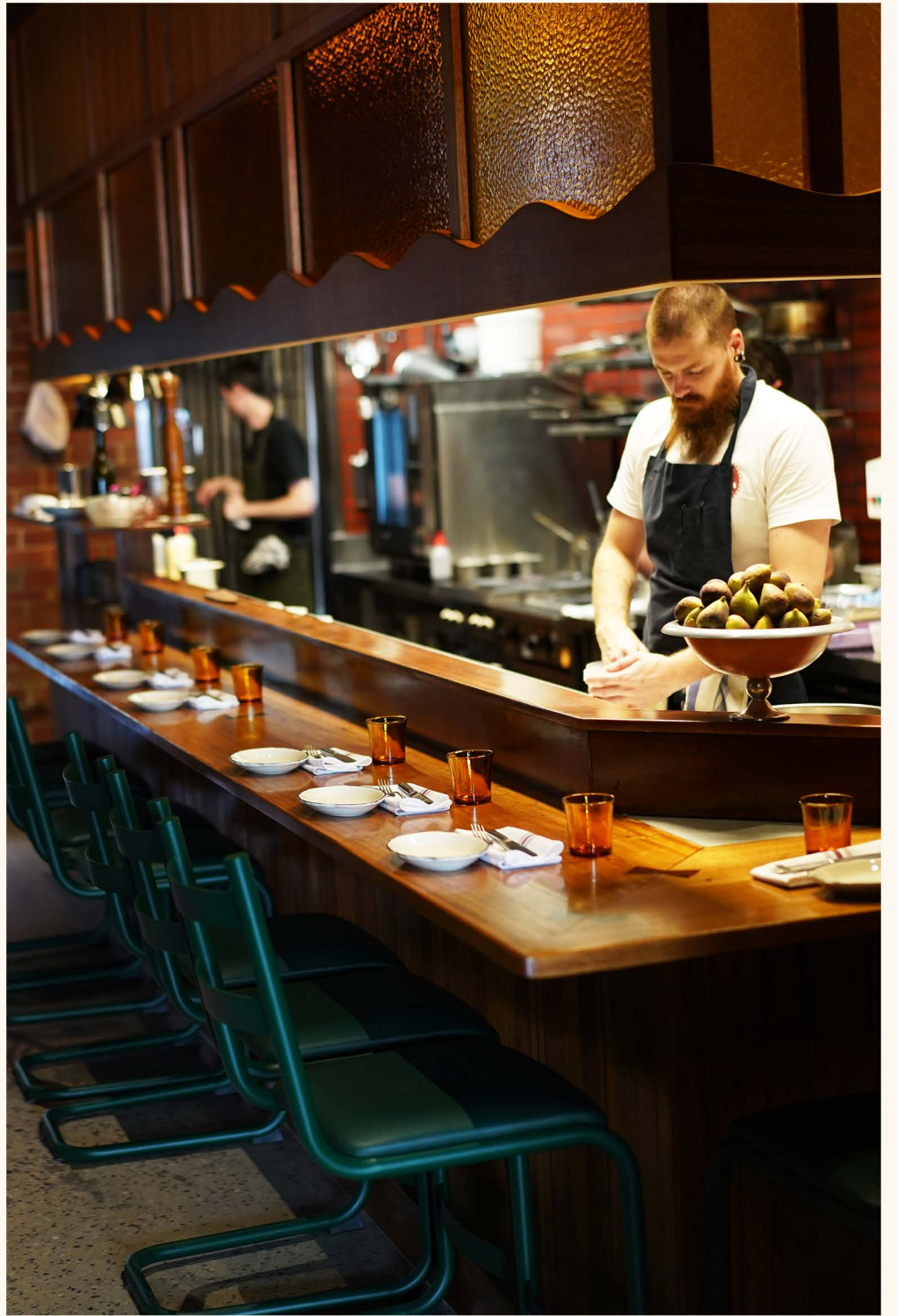
Min. Spend	Jan-Sep	Oct-Dec
Thu-Sun Lunch	\$3,000	\$3,400
Wed-Thu Dinner	\$3,300	\$3,700
Fri-Sat Dinner	\$3,700	\$4,200

ADD VINCE'S BAR

Adding Vince's Bar and it's outdoor patio will allow for a further 25 people standing capacity.

Min. Spend	Jan-Sep	Oct-Dec
	\$1,000	\$1,500





WHOLE VENUE

Capacity - 80 Standing

Do you have a larger event and would like to take over all of Rocco's Bologna Discoteca? You are able to host your guests across all our spaces: Downstairs, Vince's Bar, The Ballroom, The Upstairs Patio and The Courtyard.

Min. Spend	Jan-Sep	Oct-Dec
Thu-Sun Lunch	\$8,000	\$9,000
Wed-Thu Dinner	\$10,000	\$12,000
Fri-Sat Dinner	\$14,000	\$17,000







SHARE-STYLE SET MENU

\$85pp or \$100pp - Selection of starters, entrees, pasta, main, Side & dessert.

*We are dedicated to accommodating all dietary requirements



\$85 DINNER MENU

House made marinated olives, giardiniera

Salumi Plate *of the day*

Tomato Carpaccio with basil oil

Focaccia with burnt honey rosemary salt, olive oil

Burrata with pepper jam and tomato ash

Eggplant Caponata Pasta Forno, asiago

Roasted Porchetta, cannellini bean puree, sundried tomato, herbs

Rocket Salad, smoked almonds, compressed pear, sesame dressing

Wattleseed Tiramisu

\$100 DINNER MENU

House made marinated olives and Giardiniera

Salumi plate of the day

Heirloom tomato Carpaccio, basil oil

Focaccia with burnt honey rosemary salt, olive oil

Burrata, pepper jam, tomato ash

Roasted king prawns, chilli lemon & herb butter

Eggplant Caponata Pasta Forno with Asiago

Dry aged steak, black garlic, herb oil

Rocket Salad, smoked almonds, compressed pear, sesame dressing

Shoestring fries, rosemary salt, herb aioli

Wattle seed Tiramisu

*This is a sample menu only and it may change with seasonality & availability.





CANAPE MENU

4 canapés - \$36pp

6 canapés - \$54pp

9 canapés - \$80pp

*We are dedicated to accommodating
all dietary requirements

SAMPLE CANAPE MENU

COLD

Siciliano caponata tartelette

Crostatina, mint infused Goat curd, fried artichoke

Cured Ocean Trout crudo, potato and dill puree, pickled daikon

Crostatina, Wagyu carpaccio, horseradish cream, salt bush

Gilda - White Anchovy, Guindilla, Sicilian green olive

Cannoli, nduja, ricotta, tajin

HOT

Merguez Duck bolognaise Arancini, Pecorino Romano

Porcini and Cacio è Pepe croquette, truffle aioli

Fried Polenta Chips, smoked scarmorze, black garlic aioli, tajin

Polpette di Pesce with Sicilian olive remoulade and mountain pepper

Grilled Octopus skewer, olive tapenade

Rocco's Mini meatball subs + \$5pp supplement

Rocco's Mini eggplant subs + \$5pp supplement

Mini Originario + \$5pp supplement

DESSERT

Wattle seed tiramisu cannoli

Limoncello ricotta cannoli, yuzu crumb

Coconut semi-freddo, raspberry, biscuit crumb

ADDITION

Rocco's Mini Meatball Sub + \$14pp

Rocco's Mini Eggplant Sub + \$14pp

Rocco's Mini Originario + \$14pp

Oyster Bar (2ea) + \$12pp

Salumi Table + \$15pp

Cheese Table + \$15pp



BEVERAGES

Simplify the selection process by picking one of our carefully matched wine packages. Our experienced sommelier can alternatively assist you in deciding on the perfect wine match to compliment your menu.

Beverage package ONE

2hrs/\$50pp, 3hrs/\$65pp, 4hrs/\$80pp

Peroni Red

NV Sparkle Hard Prosecco – King Valley VIC

2023 Continental Platter Pinot Gris – Adelaide Hills SA

Konpira Maru Pinot Noir – King Valley VIC

Beverage Package TWO

2hrs/\$60pp, 3hrs/\$80pp, 4hrs/\$100pp

Peroni Red

San Pietro Brut Sparkling – Morning Peninsula VIC

2020 Cielo Bianco – Sicily IT

2021 Continental Platter 'Delirium' on skins – Adelaide Hills SA

Konpira Maru 'MK' Rose – Whithands VIC

Dazma Sangiovese – Heathcote VIC

* Selection of soft drinks are available with all packages

ADD ON (Priced per order):

Spritz (Montenegro, Aperol or Campari) \$18 each

White Ferrari or Negroni \$23 each





We would love the opportunity to meet with you and show you through our spaces.

To book a walk through please call our reservations team on (03) 9046 2000

DIDN'T QUITE FIND WHAT YOU WERE AFTER?

Have you heard of our down-the-road sister venue Poodle Bar & Bistro? Poodle is a large, art deco inspired venue with French-leaning cuisine. Poodle's event spaces and offerings are diverse enough to accommodate any size and style of event. Visit poodlefitzroy.com to learn more about Poodle's event offerings.

