



THE CANTINA

PILLONI

PRIVATE DINING
ROOM

PILLONI

Come in to Piloni with your family and friends!

Whether you are planning a reception, birthday party or just want a private evening surrounded by loved ones, we would love to have you join us for your special evening.

Nested away from the main dining area bustle, the Cantina is our private dining space and cellar which can accommodate up to 16 guests around our large wooden table to share a four course, banquet style meal. It is the ideal setting for a quiet meeting or a joyful celebration.

There is a \$2000 minimum spend required for the exclusive usage of the wine room. Your seating time is flexible because there is only one reservation made for each lunch and dinner service, the room is yours for the night.

Available:

Dinner - Wed to Sun from 5pm
Lunch - Sat & Sun from Noon

THE MENU



CANTINA BANQUET MENU

\$89pp

ANTIPASTI

Olives

48 Hours fermented focaccia

Cured anchovies, smoked butter, parsley oil, crostini Selection of cured meat and cheese,

PRIMI

Spaghetti, mussels, bottarga

Malloredus, goat shoulder ragu, pecorino Sardo

SECONDI

Whole market fish, roasted on the ember, il bono salsa Roasted lamb rump, fregolone, parsnip

Side dishes will be served with the main course

DOLCE

Seadas, Sardinian pecorino fillet fried ravioli, honey

Sa Tumballa, alghero style caramel flan

ADDITIONS

Appellation Oysters (Dozen) - \$72

Chickpea tart, zucchini, crescenza, mint, pistachio - \$9pp

Chickpea tart, kingfish, smoked heirloom tomato - \$12pp

Char grilled lobster - (Market Price)

Westholme Wagyu Rib-eye, MB 5, cooked over the fire \$250 per Kg

(Cuts ranging from 1 to 1.5kg)

Porceddu - traditional Sardinian suckling pig

cooked over the fire:

1/4 of a pig (up to 6 guests) \$280

1/2 pig (up to 12 guests) \$450

1 whole pig (up to 24 guests) \$800

THE WINES



WINE & BEER PACKAGE

\$49pp – 2hrs

WINES (Choose 4)

La Collina Lunaris Secco (Frizzante)

Galognano 'Galo Bianco' Manzoni/
Trebiano Tenuta Demaio Bombino Bianco

Sergio Drago Gaglioppo Rosato

Galognano 'La Foresta' Chianti Colli
Senesi Tenuta Demaio Nero di Troia

BEER

Peroni MID
Peroni RED

Glass of Nicola Gatta Franciacorta on arrival
(\$25pp addition)

Non alc beer, softs, sparkling water included

TERMS AND CONDITIONS

You are required to fill in the attached booking confirmation form to secure your booking.

By filling in this form, you agree to the terms and conditions set out below.

Minimum Spend

- A minimum spend applies where exclusive use of the room is necessary.
- The agreed upon minimum spend will be the minimum charged on completion of the event.

Friday + Saturday Dinner - \$ 1500

Wednesday, Thursday + Sunday Dinner - \$1000

Saturday to Sunday Lunch - \$1000

Service times

- Lunch: Guests may arrive at any time from 12pm.
- The room is available from 12pm–4pm, the latest booking time available for lunch is 1pm.
- Dinner: The room is available from 5pm. Due to Liquor Licensing requirements we are unable to serve alcoholic beverages after 12am. All guests must leave the premises by 12am.
- Latest booking available for dinner is 8:00pm with an immediate sit down required.

Menu Selection

- Menu selections are required 7 business days prior to your event.
- Special Dietary Requirements - we provide meals for guests with special dietary requirements. Please provide details when advising of your menu selections.
- Please note, due to seasonality & limited availability of fresh produce, some changes may occur without notice.

Beverage Selection

- Beverage selections for wine and beverage packages are required 5 business days prior to the event. Wines & vintage changes may occur without notice; however we will always be able to source a comparable product.
- Beverage packages: after first 2 hours, two (2) additional hours can be added only for the whole table, no more drinks will be served after 4 hours of a beverage package.

Final numbers

- Final numbers are required 3 business days prior to the event.

TERMS AND CONDITIONS

DEPOSIT

- A 30% deposit will be taken at the time of booking to secure exclusive use of the Cantina dining room.

Final Payment

- Payment is due at the conclusion of the event.
- The minimum spend is the minimum that will be charged for your event and confirmed numbers will be the minimum numbers charged for. Please note there is a maximum of 2 credit cards per account. If the account will be split more than 2 ways, please arrange for cash to be used on the night.
- Bar tabs and counter service are not permitted.
- It is the responsibility of the event organiser to ensure the entire account is paid, any balances owing will be charged to the credit card account details provided on the booking form.
- The organiser of the function is responsible for the removal or breakage of any stored wine on the premises.

CANCELLATIONS

Cancellations must be made in writing.

Should you cancel your event, the following cancellation fees will be charged to the credit card account details provided on the booking form:

More than 2 weeks prior to the event:

0% of the minimum spend will be charged, and your deposit refunded.

Less than 2 weeks prior to the event:

Your 30% deposit will not be refunded.

Less than 7 days prior to the event:

75% of the minimum spend will be charged to the credit card provided at booking.

Less than 24hrs prior to the event:

100% of the minimum spend will be charged to the credit card provided at booking.

Please fill out the details below and return to us by email at:
dining@pilloni.com.au

Date of Function:	
Name of Contact:	
Mobile Phone:	
Occasion / Event Type:	
Postal Address:	
Number of Guests:	
Start Time:	

By signing below you agree that:

**Your booking is not secured until the 30%
deposit has been received*

**Menu selections (food & beverage) are required
seven (7) business days prior to your event.*

**Final numbers are required three (3) business
days prior your event.*

**I have read and agreed to the terms and conditions outlined*

**I understand the cancellation policy*

Signed:

Date:









