

# **MISTER BIANCO**

**BENVENUTI! WELCOME TO OUR NEW HOME!**

CALL US ON 03 9853 6929

EMAIL US AT [functions@misterbianco.com.au](mailto:functions@misterbianco.com.au)

[www.misterbianco.com.au](http://www.misterbianco.com.au)

26-28 Cotham Rd, Kew VIC 3101



We have conceived Mister Bianco 2.0 as an Italian municipal edifice. The building is called **Mister Bianco**, the 80-seat restaurant is **Bianco (incorporating a private dining space seating 16 people)**, the 40-perch bar is **Bianchetto** and the upstairs function space for 150 people is called **La Sala**.

As owner Joe Vargetto told The Age upon announcing the move, “My first thought is community. Three venues under one roof where you can share stories and make memories.”



**Let us introduce our spaces:**

**Bianchetto- our beautiful cocktail bar, located downstairs (opening 2024)**

An intimate European style Americano bar. A moody, candlelit space with leather banquettes and marble, it's perfect for a romantic evening. Ideal for cocktails and canapes, product launches, or any event which calls for a relaxed and informal way to impress your guests.

**CAPACITY: UP TO 40 SEATED (75 STANDING)**



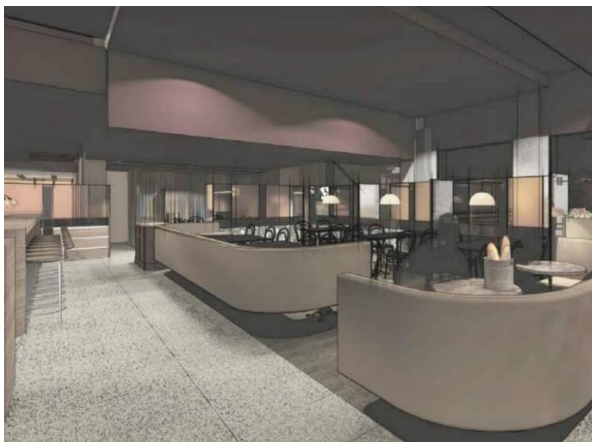
**Bianco – our restaurant, superbly designed by Mills Gorman, located downstairs**

Highlights include freshly baked bread in our wood fired bread oven where we create freshly baked Italian goods; scaccia, pizzette, flat focaccia. Top it all off with mozzarella and chargrilled caponata, freshly sliced prosciutto and stracciatella. Steaks cooked over the fire pit, and a rotisserie spinning chicken and porchetta. When you combine this with our long standing reputation and caring hospitality spirit. It's an exciting culinary destination that will leave you wanting more. We are very pleased to say, Mister Bianco is now a fully accessible venue.

CAPACITY: UP TO 80 SEATED

Indulge in a private dining room within the restaurant at **centrale stazione**- inspired food that warms the soul, accompanied by true Italian hospitality, and a beverage offering that both honours the classics and introduces the most exciting new wines and cocktails from Australia and Italy. The private dining room is the perfect place for intimate celebrations.

CAPACITY: UP TO 12 SEATED



**La Sala- our two adjacent private spaces, that can be used seperately or opened up to join as one. Located upstairs, fully accessible by a lift**

We have named the spaces after the people that inspired them. We have 2 rooms, Est + Ovest. Both spaces have a relaxed and welcoming atmosphere, designed for large and medium sized groups.

PERFECT FOR:

- Wedding receptions • Engagement parties • Birthday celebrations • Baptisms
- Medical/Pharmaceutical events • Cocktail parties • Christmas celebrations
- Conferences • Business lunch or dinner • Product launches

### **Est (Eastern) Room**

CAPACITY: UP TO 60 SEATED / 80 STANDING

### **Ovest (Western) Room**

CAPACITY: UP TO 36 SEATED / 50 STANDING

Sammy's room has the option to have an open kitchen view, if you wish your guests to enjoy the theatre of live kitchen action

**Est + Ovest;** the spaces can be combined to create one large event space:

CAPACITY: UP TO 120 SEATED / 150 STANDING

WE OFFER, COMPLIMENTARY FOR YOUR EVENT:

AUDIO VISUAL EQUIPMENT: Projector + screen, Inbuilt sound system (available in each room) Hand-held microphone, drop down screens.

A POWDER ROOM FOR BRIDES, GROOMS, MODELS & MORE: A sanctuary to freshen up, to make your grand entrance (or to escape the crown for a breather!)

WE CAN HELP WITH cakes, decorations, live music, floral arrangements & custom menu designs.\

**Host a memorable event in our cooking school. Located upstairs, fully accessible by a lift**



At Mister Bianco we have a beautiful cooking school named Giuseppe, an incredible space to learn the secrets about cooking, from Giuseppe himself. Created to provide fun for group bookings, this is an event space unlike anything else.

From wine dinners and tastings, to product launches, and VIP client & staff events, Giuseppe's cooking school provides a unique experience that will cater to your every desire and capture the imagination of your guests.

Situated upstairs as part of Sammys Room, Giuseppe's cooking school will offer a unique backdrop for your next event with a bespoke experience, adding a special touch to your event. Surprise and delight your guests with an interactive experience. Watch our chef and owner Joe Vargetto demonstrating family secrets and cooking hints, adding a sense of theatre to your event.

**GIUSEPPE'S COOKING SCHOOL CAN BE A SHOW WITH DINNER, A DEMO & COCKTAIL EVENT, OR A HANDS ON EXPERIENCE.**

Minimum: 10      Maximum: 34

Cooking school availability: 8am - 11pm Monday to Thursday (availability outside of this incurs a minimum, our functions co-ordinator can advise on this upon request)

ALL DAY CONFERENCING available from 175pp

Includes: Morning tea, Buffet style lunch, and afternoon tea, unlimited filtered still & sparkling water, unlimited coffee & tea. Complimentary audio visual equipment.

BEVERAGE OPTIONS • Beverages charged on consumption • “Cash” bar (eftpos transactions only) • Beverage packages for various durations at a per person price: (2, 3 and 4 hours)

### **T & Cs**

CONFIRMATION OF BOOKINGS: Due to demand, tentative bookings cannot be held without a deposit. To confirm a booking, a minimum deposit of \$1000 is required. This payment can be made using any major credit card, EFTPOS, direct deposit or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.

PRICES & MINIMUM SPENDS: All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this are not included in the final calculation. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function. Saturday and Sundays incur a 15% surcharge of the total spend.

T&C'S FINAL PAYMENT: All food, beverage and room set up requirements are requested a minimum of 14 days prior to your function date. Final attendance numbers are required 3 working days prior to the event. Please note that this number will form the basis for final charging. All catering and all costs relating to pre ordered beverage packages must be paid upon confirmation of final numbers. Once payment has been processed, no refunds will be offered should your numbers decrease, or you experience no shows on the evening. Should payment not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event.

CANCELLATIONS: Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 2 weeks from the date of the function will forfeit the deposit and any additional payments that may have been made.

GUEST ENTRY: Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity.

ROOM ALLOCATION: Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

FUNCTION CONDUCT: It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged



pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

**ADDITIONAL REQUIREMENTS:** Any additional equipment/decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

**DAMAGE:** Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

**CAKE:** If your event calls for a cake, we have a selection of cakes we can provide – details can be discussed with our functions co-ordinator. If you wish to bring your own cake, a fee of \$5 per person will apply. This is for everyone in the party, regardless of consumption of cake.