

MISTER BIANCO

Benvenuti! Welcome To Our New Home!

CALL US 03 9853 6929

EMAIL US info@misterbianco.com.au

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**. It comprises the upstairs function space for 120 people called **La Sala**, the 80-seat restaurant named **Bianco** (incorporating a private dining space seating 12 people) and the 40-perch bar **Bianchetto**.

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.”

MISTER BIANCO






Functions At Mister Bianco

Discover La Sala, our premium event space located above the restaurant, offering a breathtaking view of bustling Kew Junction. This cozy space combines art deco and modern elements, creating a warm and inviting atmosphere. Enjoy natural light during the day and charming restaurant ambiance in the evening. La Sala is the natural extension of the downstairs dining room but with the space to accommodate your entire family!

With access via stairs & a lift, La Sala is made up of two smaller rooms that can be combined to create any number of event spaces suitable to your needs. Est & Ovest compliment each other in design and functionality to create a seamless guest experience. Additionally, screens are available for multimedia presentations or entertainment, adding versatility to your event.

Perhaps the crowning jewel in La Sala's offering is the open kitchen, which allows guests an up-close-and-personal experience with our dedicated and talented chefs. Each meal is beautifully crafted and executed, and the menu is still the elegant, classic Sicilian dishes you've come to know and love from Mister Bianco.

Experience comfort, style, and convenience in La Sala for an unforgettable private event.

OVEST (WESTERN) ROOM	EST (EASTERN) ROOM
 60 seated  80 standing	 40 seated  40 standing  Open Kitchen

OVEST + EST
 85 seated  120 standing  Open Kitchen

MISTER BIANCO

We offer, complimentary for your event:

- In-House AV Equipment:
 - 1 screen
 - In-built background music
 - Hand-held microphone
 - Free-standing bluetooth PA speaker

Bridal Suite / Powder Room:

- A sanctuary to freshen up, to make your grand entrance (or to escape the crowd for a breather!)
- Can be used for brides, grooms or models

We can help with cakes, decorations, live music, floral arrangements & custom menu designs. We use some wonderful local suppliers that will make your day pop!

MISTER BIANCO

SAMPLE SHARED TABLE MENU

PRIMI

Appellation oysters, prosecco granita (gf, df)

Salumi plate of mixed meats, house made giardiniera and Mt zero olives (gf, df)

Sardines, tomato and raisin agrodolce (gf, df)

Kingfish crudo, heirloom tomatoes, white anchovy (gf, df)

Calamari fritti, fregola, pickled fennel + rocket salad (df)

Burrata + peperonata + herb oil (gf)

MAIN

Ricotta gnocchi, slow cooked osso bucco, pecorino

Spinach ravioli, pumpkin + amaretti, pepita and sage pangrattato

Roasted porchetta, salsa verde + red wine jus (gf, df)

Rib eye, red elk, mustard jus (gf, dfo)

Roasted duck breast + leg ragout (gf)

Whole chicken, grilled leeks + Cauliflower puree (gf, df)

Red wine braised beef cheek, potato puree, herb salad (gf)

Market fish, cherry tomato + local mussels (gf, df)

SIDES

Kipfler potatoes, garlic + rosemary (v, gf, df)

Mixed leaves, radish, citrus vinaigrette (v, gf, df)

Broccolini, herbed goat's curd (v, gf, dfo)

Chips + house made ketchup (v, gf, df)

Cos a la Caesar (gfo)

MISTER BIANCO

DESSERT

Tiramisu

Doughnuts filled with seasonal jam + lemon curd

Traditional cannoli, orange pistachio chocolate + ricotta

Poached pears, mandarin puree + saffron crumble (gfo, df)

Dietary requirements can be catered for with advance notice.

Menu 1 \$75pp (2 courses)

Choose 2 shared primi + 2 shared pasta or shared main + 2 shared sides

Menu 2 \$89pp (3 courses)

Choose 2 shared primi + 2 shared pasta or shared main + 2 shared sides + 1 shared dessert

Menu 3 \$97pp (4 courses)

Choose 2 shared primi + 2 shared pasta + 2 shared main + 2 shared sides + 1 shared dessert

Alternating mains +\$19pp

Additional sides +\$4pp per side

Extra shared primi / dessert +\$10pp

Extra shared main / pasta +\$16pp

Cakeage +\$50 (waived if your menu includes dessert)

MISTER BIANCO

SAMPLE CANAPE MENU

Smalls \$7 per piece

COLD

Oysters + prosecco granita (gf, df)

Market fish crudo, melon + chilli (gf, df)

Beef tartare + potato rosti (gf, df)

Charred quakes, pickled shallot + pesto (gf)

Cos taco + prawn cocktail (gf)

HOT

Battered green tomato + steamed crab, herb emulsion (df)

Cauliflower + 3 cheese arancini (v)

Handmade sausage rolls, tomato relish

Pork and veal meatballs, baked in sugo

Beef skewers, chimi churri (gf, df)

Duck leg croquettes, beetroot ketchup

Mini pumpkin pithivier, apple relish (v)

Baked scallop + paprika butter pangrattato (gf)

Substantials \$12 per piece

Mini cheeseburger, American cheese + pickles

Fried chicken burger, jalapeno mayo + cos

Orecchiette, salsa verde

Ricotta gnocchi, tomato sugo

Crumbed market fish + chips, tartare sauce

MISTER BIANCO

Large Plates (6-8 ppl)

Antipasto (gf, df) - \$55

Cheese + accompaniments (gfo) - \$65

Mix + match your options, minimum 30 pieces of any one item (not large plates).

MISTER BIANCO

Looking For Something A Bit Different?

Let Us Introduce The Rest of the Famiglia!

Bianco – The downstairs restaurant, superbly designed by Mills Gorman.

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. 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: 🪑 80 seated 🧑 80 standing

Centrale Stazione – A private dining room within Bianco.

This communal table is the perfect place for intimate celebrations; be part of the bustling main restaurant or draw the curtains to create your private dining sanctuary.

Capacity: 🪑 12 seated 🧑 0 standing

Bianchetto - 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: 🪑 40 seated 🧑 50 standing



MISTER BIANCO

Giuseppe's Cooking School



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 Est 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: Monday to Thursday (availability outside of this incurs a minimum)

MISTER BIANCO

LA SALA FUNCTIONS TERMS & CONDITIONS

CONFIRMATION OF BOOKINGS: Due to demand, tentative bookings will only be held for 5 working days 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, bank transfer or cash.

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.

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 7 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 in 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

MISTER BIANCO

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.