

Yarra Valley Gathering Packages



400 GRADI
LA VERA PIZZA NAPOLETANA

BANCHETTO

(SHARING PACKAGE)

Our sharing menu is based on a traditional Italian custom, allowing for all to indulge in a variety of classic and authentic Italian dishes.

This is a feast - all food will be brought to the table when ready.

TWO COURSE EXPERIENCE (PLATTERS & MAINS)

\$49.00
per person

Platters to share
Main course selection of pizzas and pastas
Sides to share
Including a complimentary glass of Toolangi wine

THREE COURSE EXPERIENCE (PLATTERS, MAINS AND DESSERTS)

\$64.00
per person

Platters to share
Main course selection of pizzas and pastas
Sides to share
Individually plated desserts
Including a complimentary glass of Toolangi wine

Children (under 12 years) are charged at half the price of an adult.

BEVANDA

(DRINKS PACKAGE)

ADD A BEVERAGE PACKAGE

Sample Estate Package

Rochford Prosecco	2 hours	\$40.00 per person
Estate Sauvignon Blanc		
Toolangi Chardonnay	3 hours	\$50.00 per person
Toolangi Pinot Noir		
Toolangi Shiraz		
Heavy & Light Beer	4 hours	\$60.00 per person
Soft drink & juice		



MENU DI ESEMPIO

(SAMPLE MENU)

Entree

Salumi & Formaggi Board

Main (sharing)

Margherita Verace (NF, V)

Awarded World's Best Pizza 2014 - San Marzano tomato, fior di latte, basil and extra virgin olive oil

Carnivora (NF)

San Marzano tomato, fior di latte, ricotta, ham and mild salami

Ortolana

Pizza bianco (no sauce), fior di latte, zucchini, capsicum, eggplant and onions

Caserta (NF)

San Marzano tomato, fior di latte, 20 mth prosciutto di Parma and Rocket

Tagliatelle alla Bolognese (NF)

Tagliatelle with traditional meat ragu

Rigatoni con Napoli (V)

Rigatoni with traditional tomato sauce

Sides

Insalata di Rucola

Rocket leaves with shaved pears, shaved raspadura cheese and balsamic dressing

Crispy french fries

Dessert

Cannoli with custard

Note: Gluten free meals are available by pre-arrangement.



GENERAL INFORMATION

Availability

Friday & Saturday
11:00am - 7:30pm

Sunday, Monday & Public Holidays
11:00am - 3:30pm

All Public Holidays will
incur a 15% surcharge

Bookings can be made by emailing bookings@400gradiyarravalley.com.au. Confirmation will be sent within 24 hours.

Block Out Days

Christmas Day, Mothers' Day, New Year's Eve, New Year's day. Concert days to be advised.

Kindly Note

All prices quoted include GST.

Menus and Wines are subject to seasonal changes. Coffee and tea is not included - this is available at the bar for purchase. Please advise any special dietary requirements at time of bookings.

Wine tasting will be conducted at the table (unless advised otherwise). Cellar Door is available to purchase take away wine. The wine purchased from Cellar Door cannot be consumed on our premises.

Table set up is at the discretion of the 400 Gradi Yarra Valley Manager.

Deposit

A 25% deposit is required to confirm bookings.

Settlement

Final settlement of all functions must be made one week prior to the booking. Payment can be made with cash, or credit card. Invoices will not be issued unless by prior arrangement with management.

Confirmation

Once numbers have been confirmed in writing, the client will be charged the agreed rate per head for the minimum numbers quoted. Any increase in numbers should be made apparent to Rochford staff as soon as possible.

Cancellation & Refund

All cancellations must be in writing before the set confirmation date, as stated on the booking confirmation sheet issued by 400 Gradi Yarra Valley.

A minimum of 7 days notice is required to cancel the booking and refund full payment made on that booking.

Unless there has been a prior agreement, less than 6 days notice of cancellation will result in the forfeiting of the deposit. Alternatively, we will endeavour to find you an alternative date.

Minimum Numbers

A minimum number of 12 guests is required for these packages.

Cakeage

You are more than welcome to bring your own cake to celebrate. Should you wish to do so, a cakeage fee of \$15 per cake will apply. We will store the cake, put candles on and light them (if supplied), place the cake on a platter and provide plates and cutlery.

Alternatively, please request our Cake packages (cakeage included in total cost).