



**FUNCTIONS
& GROUPS**



Thank you for considering Bar Torino for your special occasion.

Bar Torino is a Southern European inspired bar and kitchen, offering authentic food favourites with a modern twist. Behind the bar we have a weakness for gin, good wine, craft beers and those unusual European tipples like vermouth and sherry.

Equally the wine list is a global traveller with South Australian, Italian and Spanish varietals well represented.

We are a bar with great food, rather than a restaurant with a bar - we are a bar of true European culture - where people can stop in for a drink and get a bite to go enjoy with it.

If you have not already visited Bar Torino please explore our facebook page.

Our events package is intended as a guide in the planning of your occasion & we will work closely with you to create the perfect dining experience - tailored especially for you & your guests.

GENERAL INFORMATION

Confirmation & Deposits

Confirmation of your booking must be made within **5 days** of the original tentative booking.

Payment of a deposit & completion of the booking form must accompany this confirmation. The deposit will be deducted from your final account.

Management reserves the right to cancel the booking & allocate the room to another client if this confirmation is not received.

Final Numbers

Final guest numbers are **required 5 working days** prior to the event. This number represents the minimum numbers for which you will be charged.

Menu & Beverage Selection

Menu & beverage selections must be finalised at least **10 days** prior to your event. Menu items are subject to availability & change. All effort will be made to advise you of any changes.

Music & AV

Mondays Only - There are iPod connection facilities and speakers throughout the bar.

We do not have AV facilities - however, if your event requires this our sibling restaurant Chianti, located immediately next door has two private rooms, both equipped with state of the art AV facilities.

FOOD

The Food is an important part of the Bar Torino experience. A mix of the traditional sits comfortably with the modern. Our food is designed to showcase the tapas style of dining, whereby a meal is shared amongst colleagues, family and friends.

In addition to the tapas style of dining, our chefs also observes the tradition of cooking over charcoal where paella or meats like porchetta can offer a more substantial hot food option.

Dietary Requirements

We want all your guests to enjoy their experience at Bar Torino. We are happy to cater for individual dietary requirements. Please advise our events manager Vicki of these when confirming final numbers.

It is appreciated if you can identify these guests on the day so that staff can ensure the food prepared for them meets its destination.

EXCLUSIVE USE

Private Events

Bar Torino is available for exclusive use on Mondays only for up to 120 people.

There is seating for about 60 people throughout the bar. This includes our back courtyard and Hutt Street terrace, but at capacity (120 people) approximately 50% will be standing.

Minimum Charges

Minimum spend Mondays = \$2000 (non public holidays)

Minimum spend Mondays = \$2500 (public holidays)

Venue Access & Function Duration

The allocated duration of your function will depend on the Menu Option (listed below) selected.

Eg: Option 1 provides access and use of the bar for up to 2 hours.

Menu Options

Option 1

For a function duration of up to 2 hours
Select a minimum \$30.0 per person on food.

Option 2

For a function duration of up to 3 hours
Select a minimum \$40.0 per person on food.

Option 3

For a function duration of up to 4 hours
Select a minimum \$50.0 per person on food.

Option 4

For a function duration of up to 5 hours
Select a minimum \$60.0 per person on food.

Please make your selection from the canapé menu items on page 4.

Cooking on the Charcoal Grill is available for functions on Mondays. This visual food preparation is exciting for guests who love the theatrical aspects of the cooking over charcoal. Items cooked on the charcoal include paella and meats like porchetta and ribs.

GATHERINGS

Tuesdays to Sundays

Our back courtyard is available to groups of up to 30 guests Tuesday to Sundays **excluding Fridays after 5pm.**

We can offer a cocktail/ canapé style event or a seated shared meal.

For groups over 30 guests, please speak to our events manager, Vicki, about possible options.

Canapé Events (min 20 guests)

For canapé style events, we offer roaming food service. Please make your food selections from page 4.

LUNCH: Tues - Sun (11am to 5pm)

Option 1

Food service for up to 2 hours
Select a minimum \$25.0 per person on food

Option 2

Food service for up to 3 hours
Select a minimum \$35.0 per person on food

Option 3

Food service for up to 4 hours
Select a minimum \$45.0 per person on food

DINNER: Tues - Sun (After 5pm)

Option 1

Food service for up to 2 hours
Select a minimum \$30.0 per person on food

Option 2

Food service for up to 3 hours
Select a minimum \$40.0 per person on food

Option 3

Food service for up to 4 hours
Select a minimum \$50.0 per person on food

Seated Shared Meal

Let our Chef feed you

Enjoy a seated shared meal in our courtyard for up to 24 guests Tuesday to Sundays (excl. Fridays after 5pm).

\$40.0 Shared Menu

Tapas = Croquettes, Pâté, Kingfish Ceviche

Paella = mixed meat and seafood

Mains = 1 Meat and 1 seafood dish + side

\$50.0 Shared Menu

Above menu + Churros and Cheese

CANAPÉ EVENTS MENU

All menu items are priced per person.

Please note our menu may be subject to change without notice according to market availability.

VEGETARIAN

Olives 3
House marinated Coriole olives [gf/v]

Almonds 2
SA Riverland almonds, chilli and honey [gf/v]

Gildas 2
Selection of skewered pickles [gf]

Tortilla 3
Spanish potato and onion omelette, avocado salsa [gf/v]

Mushroom Croquetas 3.75
Mushroom and béchamel croquette [v]

Toastie 4
Beef cheek, soy and cheddar toastie, Beerenberg hot seeded mustard

Tempura Cauliflower 3
With 'bloody mary' sauce [v]

SEAFOOD

Oysters
SA oysters, shallot or nam jim dressing 3

Ortiz Anchovy
On ciabatta with horseradish mayo 5

Sardine Pintxos 3
With almonds and marinated sultanas on ciabatta

Kingfish Ceviche 5
On rice crisp with orange, shallot

MEATS

Selection of Charcuterie 5
Cured meats with house ciabatta

Cigar 3
Veal and tuna mayo in a cigar

Empanada 4.75
Chicken, corn, bacon and mozzarella filled pastie, chilli jam

Pâté 3.5
Chicken liver pâté, vermouth jelly on crostini

Carne Crudo 4
Raw Angus beef eye fillet, horseradish aioli, olive oil, lemon, toasted macadamias on crostini

Meatballs 4.2
Zia Vicki's Italian meatballs in napoletana sauce

BT Chicken 6
Grilled chicken, housemade bun, cos, smoked paprika mayonnaise

Lamb 5
Skewer of chargrilled lamb with yoghurt sauce [gf]

CHEESE & SWEETS

Cheese 4
Selection of chesses with accompaniments

Churros 3
Spanish doughnut with chocolate and salted caramel sauce

Portugese Tarts 4
Classic egg custard tart

ON THE CHARCOAL GRILL

Items cooked on display on the charcoal are only available for Monday events. However, these items are available to groups Tuesday to Sundays but will not be cooked on display.

Paella [gf] 6
A classic Spanish rice dish with chef's selection of meat and seafood

(The Paella, whether cooked on display on Mondays or prepared for you Tues-Sunday, chef will serve the dish straight from the paella pan in front of your guests)

Porchetta (for event duration of 3hrs+) 7
Porchetta cooked on the charcoal BBQ, carved and served in a housemade bun

(On Mondays, your guests will be able to watch the porchetta cooking on the rotisserie)

DRINKS

At Bar Torino the options for drinks are endless. Cocktails, Spirits, Vermouth, Beer and our extensive wine list.

Whilst we do our best to provide the vintages listed on our menu, we do not always have advance notice of run out...this means, vintages may change without notice according to availability.

You may select one of our set packages or opt for beverages to be charged on consumption. Please note we do not accept BYO at Bar Torino.

Set Packages

All 3 Set Beverage Package Options include:

- 2 draught beer options
- Bottled light beer option
- Casa Mariol Vermut (Vermouth)
- Soft drinks
- Fruit juices
- Filtered still & sparkling water

Option 1

'13 Rymill Sparkling Chardonnay Pinot (Coonawarra, SA)

'13 Corte Giara Pinot Grigio (Veneto, Italy)

'14 Mediterran  Sangiovese (Barossa Valley, SA)

2 hour set package \$30 per person

3 hour set package \$38 per person

4 hour set package \$46 per person

Option 2

'13 Rymill Sparkling Chardonnay Pinot (Coonawarra, SA)

'16 Delinquente 'Pretty Boy' Nero d'Avola Rosato
(Riverland, SA)

'14 Henschke 'Coralina' Sauvignon Blanc
(Adelaide Hills, SA)

'14 Landaire Tempranillo (Padthaway, SA)

2 hour set package \$38 per person

3 hour set package \$46 per person

4 hour set package \$54 per person

Option 3

'14 Bisol Crede Valdobbiadene Prosecco Brut
(Veneto, Italy)

'14 Huia Sauvignon Blanc (Marlborough, NZ)

'14 Valdesil Godello Valdeorras 'Montenovo'
(Galicia, Spain)

'15 Ngeringa Syrah Ros  (Adelaide Hills, SA)

'15 Vigna Bottin Nero d'Avola (McLaren Vale, SA)

'14 Robert Johnson Vineyards Shiraz
(Adelaide Hills, SA)

2 hour set package \$45 per person

3 hour set package \$53 per person

4 hour set package \$61 per person

Beverage Package Upgrades

Cocktail on Arrival

- from an additional \$10 per person
- try something like an Aperol Spritz, Negroni, Bellini

Champagne on Arrival

- from additional \$14 per person

Upgrade Package with Premium Wines

- on negotiation
- please speak to our events manager Vicki

On Consumption - Open Bar

You may opt to have an open bar with all beverages charged on consumption or you may prefer to select specific beverages which will be offered to your guests.

Our events manager can guide you as how to best negotiate the open bar option.

The following are important considerations:

- the choice of beverages offered
- the duration of the open bar
- a cap/monetary amount you would like to spend over the bar
 - the organiser is notified when the cap is almost reached and offered the option to extend
 - depending on this answer your bar tab is extended or closed and then your guests can pay for further drinks

A copy of the full drinks list is available - please speak to our events manager, Vicki, for a copy.



BOOKING FORM

Thankyou for choosing Bar Torino for your upcoming event.
Completion of this form & payment of the deposit will secure your booking.

THIS FORM CAN BE EMAILED/ MAILED TO:

Bar Torino, 158 Hutt St Adelaide 5000 SA

E: events@bartorino.com.au

BOOKING DETAILS

Booking Name/ Company Name:

Full Name of Contact Person:

Phone: Mobile:

Email:

Day of Event: Date of Event:

Number of Guests:

Event Start Time: Event Finish Time:

Additional Information (ie. Occasion, Nature of Event):

DEPOSIT DETAILS

\$500 (required) OR Higher Nominated Amount: \$

Payment Method

Cash

AMEX

VISA/Mastercard

Diners

EFT

Card Number: _____ / _____ / _____ / _____

Expiry Date: _____ / _____

Name:

Signature:

Paying by EFT

payment is required a minimum 3 days after receiving the Booking Form. Please use event date as reference number when processing payment.

Account Name: Bar Torino

BSB:065 000

Account No:1203 6626

FINAL ACCOUNT

The final account must be paid in full prior to or on the day of the event.

We require credit card details to secure your booking - if payment is not made by conclusion of your event the full amount will be charged to this nominated credit card.

Cash

AMEX

VISA/Mastercard

Diners

Card Number: _____ / _____ / _____ / _____

Expiry Date: _____ / _____

CCV: _____

Name:

Signature:



BOOKING FORM cont.

CONFIRMATION OF ACCEPTANCE

Payment of the deposit secures your booking. In paying this deposit you are accepting the terms & conditions of Bar Torino as outlined below

Name:

Date: _____ / _____ / _____

Signature:

Terms & Conditions

Confirmation & Deposits for a booking must be made within 5 days of the original tentative booking. Completion of the booking form must accompany this confirmation. Your deposit will be deducted from your final account. Management reserves the right to cancel the booking & allocate the room to another client if this confirmation is not received.

Cancellations If an event is cancelled less than 48 hours prior to the event, the full food cost will be invoiced as a cancellation fee. Jan-Oct: Deposit will be refunded for cancellations 14days+ prior to the event day. Nov: Deposit will be refunded for cancellations 30days+ prior to the event day. Dec: Deposit will be refunded for cancellations 60days+ prior to the event day.

Final Numbers are required 5 days prior to the event. This number represents the minimum numbers for which you will be charged.

Minimum Spend of \$2000 for non-public holiday Mondays, \$2500 for public holiday Mondays. Events Tuesday-Sunday require a food package to be purchased as listed above.

Menu & Beverage selections must be finalised at least 10 days prior to your event. Menu items are subject to availability & change. All effort will be made to advise you of any changes.

Full Payment of the food component is required 5 prior to your event. Payment of the final account is required by the conclusion of your event. Payment methods include cash, Electronic Funds Transfer (EFT), credit/debit card. We do not allow separate accounts.

Early Access to the bar (more than ½ hour prior to function start time) will incur a fee of \$50.00 per hour to cover associated staffing costs.

Late Departure from the private dining rooms after event conclusion time will incur a fee of \$50 per ½ hour depending on the size of your event and the number of staff required to accommodate the extended event time.

Compliance It is understood that the organiser will conduct the function in an orderly manner in full compliance with Bar Torino Regulations & Liquor Licensing Laws. Bar Torino reserves the right to exclude or eject any objectionable persons from the bar without liability.

Responsibility Organisers are financially responsible for any damage/breakages sustained to Bar Torino by the organiser, organiser's guests, invitees & other persons attending the function or persons contracted by the organiser to undertake works at Bar Torino. Bar Torino will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

Audio Organisers are financially responsible for any damage/breakages of equipment owned by Bar Torino or sub-hired by Bar Torino on behalf of the organiser.

Responsible Service Of Alcohol Bar Torino practices responsible service of alcohol on all occasions. Intoxicated persons will not be served alcohol and the host may be asked to remove them from the bar. Persons under 18 will not be served alcohol and cannot remain on premise after 12midnight. Bar Torino reserves the right to request ID from guests. Bar Torino reserves the right to remove intoxicated or objectionable guests.

Displays, Signage, Decorations Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Confetti, scatters & sparklers are not permitted at Bar Torino.

Cleaning General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.

Licensing Bar Torino is licensed for a maximum of 120 guests between the hours of 11 am to 12midnight. Last drinks are called at 11:45pm. Your guests will be asked to vacate the venue by 12 midnight.