



# **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

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### 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

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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

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### Private Events

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

#### Minimum Charges

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

Minimum spend Mondays = \$2500 (public holidays)

#### Venue Access & Function Duration

The duration/length 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.

#### Paella Cooked on the Charcoal BBQ

is available for functions on Mondays. This visual food preparation is exciting for guests who love the theatrical aspects of the cooking over charcoal.

## GATHERINGS

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### Tuesdays to Sundays (excluding Fridays after 5pm)

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

We can offer:

- cocktail event for 20 (minimum) to 30 guests
- sit down shared meal for 12 (minimum) to 24 guests

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

### Cocktail Events (min. 20 guests)

For cocktail 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, excl. Fri)

##### 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

### Sit Down Shared Meal

#### Let our Chef feed you - (min. 12 guests)

Enjoy a sit down shared meal in our courtyard for 12 to 24 guests Tuesday to Sundays (excl. Fridays after 5pm).

#### **\$40.0 Shared Menu**

Tapas = Croquettes, Charcuterie, Crudo

Paella = Mixed meat and seafood

Mains = 1 meat, 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.

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## VEGETARIAN

<b>Olives</b>	3
House marinated Coriole olives [gf/v]	
<b>Almonds</b>	2
SA Riverland almonds, chilli and honey [gf/v]	
<b>Tortilla</b>	3
Spanish potato and onion omelette, avocado salsa [gf/v]	
<b>Croquettes</b>	4
with Manchego [v]	
<b>Caprese Bruschetta</b>	3.5
Housemade ciabatta, tomato, mozzarella, basil [v]	
<b>Onion Rings</b>	3
With maple mayo [v]	
<b>Tempura Cauliflower</b>	3
With 'bloody mary' sauce [v]	

## SEAFOOD

<b>Gildas</b>	4
Selection of skewered pickles, anchovy [gf]	
<b>Oysters</b>	3.5
Coffin Bay, natural or shallot vinaigrette [gf]	
<b>Ortiz Anchovy</b>	5
On ciabatta with horseradish mayo	
<b>Crudo</b>	5
Market fish, citrus, crème fraîche, capers, shallot dressing on rice crisp [gf]	
<b>Squid Ink Sandwich</b>	4
Crispy calamari, wasabi mayo	

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## PAELLA [gf]

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A classic Spanish rice dish with chef's selection of meat and seafood

**Mondays:** Paella can be cooked on display for Monday events.

**Tues - Sun:** Paella will be cooked in the kitchen, then served to your guests.

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## MEATS

<b>Charcuterie</b>	5
Selection of cured meats, house ciabatta	
<b>Cigar</b>	3.5
Veal and tuna mayo in a cigar	
<b>Toastie</b>	4
Beef cheek, soy and cheddar toastie, Beerenberg hot seeded mustard	
<b>Pâté</b>	3.5
Chicken liver pâté, vermouth jelly on crostini	
<b>Tartare</b>	4
Classic steak tartare on crostini	
<b>Meatballs</b>	4.2
Zia Vicki's Italian meatballs in napoletana sauce	
<b>Chicken Slider</b>	6
Grilled chicken, brioche bun, cos, smoked paprika mayonnaise	
<b>Porchetta Bun</b>	7
Slow cooked porchetta, brioche bun, apple & fennel slaw	

## CHEESE & SWEETS

<b>Cheese</b>	4
Selection of chesses with accompaniments	
<b>Churros</b>	3
Spanish doughnut with chocolate and salted caramel sauce	
<b>Golden Gaytime</b>	5
housemade dulce de leche caramel icecream, macadamia praline [gf]	

## DRINKS

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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

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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

NV Grigori Family Reserve Brut (Riverland, 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

NV Grigori Family Reserve Brut (Riverland, SA)

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

'15 Cirillo 'The Vincent' Grenache (Barossa Valley, 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

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

'15 Leeuwin Estate Art Series Sauvignon Blanc (Margaret River, WA)

'15 Eccolo Chardonnay (Adelaide Hills, SA)

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

'16 Coriole Negroamaro (McLaren Vale, SA)

'15 Robert Johnson Shiraz (Eden Valley, SA)

2 hour set package \$45 per person

3 hour set package \$53 per person

4 hour set package \$61 per person

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### 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

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## 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

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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.

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### 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

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**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.