

POLPO

EVENTS PACKAGE

207 East Terrace, Adelaide SA 5000
e: ciao@osteriapolpo.com.au t:(08) 8277 5148



Benvenuti ad Osteria Polpo!

Grazie for considering Osteria Polpo for your next function.

At Osteria Polpo, we are proud to offer an authentic taste of Northern Italy, bringing the traditional flavours of the Veneto region to your table.

From the cicchetti bars of Venice to the rustic dishes of the countryside, our menu is a celebration of time-honoured recipes, regional ingredients and Italian hospitality.

Whether you're hosting an intimate gathering or a lively celebration, we look forward to sharing our passion for Venetian cuisine with you and your guests.

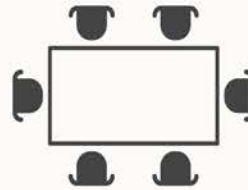


POLPO

VENUE



Capacity



Long Tables

120

(Main Restaurant, Il bar and
Il Terrazzo combined)



Cocktail

150

Minimum Spend

For the exclusive use of venue:

Monday to Thursday - **\$3,500**

Friday and Saturday - **\$8,500**

Sunday - **\$4,500**

Location

Ample parking is available on East Terrace and Carrington Street. Our private location also makes it easy and safe for guests arriving by Uber or taxi.

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SPACES

La Sala (Main Restaurant)

La Sala is the heart of Osteria Polpo. Framed by classic detailing and contemporary Italian charm, this expansive space caters to seated functions from 10 up to 60 guests, including the charming side area along Carrington Street. Should your event require a little more room, incorporating the adjoining bar area allows capacity to expand to 80.

Exclusive use is required for stand-up events, subject to a minimum spend.

Il Bar (Semi-Private)

With seating for up to 20 guests, or standing room for up to 40, this semi-private bar offers an intimate yet vibrant setting, perfect for pre-dinner drinks or casual celebrations.





Il Terrazzo (The Terraces)

For those who prefer an alfresco setting, our twin terraces offer the charm of open-air dining with the same refined Osteria Polpo experience. This space can comfortably seat up to 40 guests (or 20 per terrace individually) and accommodate up to 60 guests for a standing event.



La Libreria (The Library)

Tucked away for true privacy, La Libreria is a beautifully appointed space designed for intimate dining. This private dining room accommodates up to 10 guests and includes a \$275 room hire fee for exclusive use, ensuring you have a quiet sanctuary to host your special occasion in style.

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“A tavola non si invecchia.”
At the table, one does not grow old.

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FOOD

* SET MENU

\$90 PER PERSON

ANTIPASTI

Choice of one cold and one hot item:

Freddi (Cold)

House-made porchetta, radish

Culatello di Zibello

In-house carne salada, giardiniera

Veal carpaccio, Parmigiano Reggiano, rocket

Baccalà mantecato on polenta

Octopus salad, potato, chickpea, herbs

Caldi (Hot)

Puff pastry, ham/buffalo ricotta, garden salad

Soft polenta, schie (school prawns)

Bombette Pugliesi, potato cream

Seasonal flan, Parmigiano cream



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PRIMI

Choice of one item:

Tagliatelle, rabbit ragù, Venetian spices

Ravioli, pumpkin, amaretti, sage

Maccheroncini consiero

Spaghetti vongole, chiodini mushroom

Cannelloni, tomato, ricotta

Risotto, gamberi, lobster bisque*

*only available as a single choice

SECONDI

Choice of one item:

Pork cheek braised with Prosecco

Chicken arrosto, pevarada, lemon

Beef brasato with winter vegetables

Grigliata mista - chicken, beef, house made pork sausage*

*served to share between two or for the entire table

Calamari alla Veneziana

T-Bone (850 grams)*

*designed to share between four guests (additional \$20 per person; must be selected as a single shared main)

Contorni are served with secondi



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DOLCI

Choice of one item:

Classic tiramisu

Hazelnut semifreddo

Chocolate hot flan

Crostata, pear, chocolate, ricotta

Venetian biscotti with mascarpone cream*

*served to share between two



Please note:

- This menu is only available with exclusive use of our function space.
- We encourage you to speak with our team to discuss options for personalising this menu.

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* VENETO LONG TABLE MENU

\$150 PER PERSON

CICCHETTI

Baccalà mantecato
Salmon and crème fraîche tart
Mozzarella tomato brioche

ANTIPASTI

Venetian Antipasto seafood platter - sarde in saor, prawn cocktail, squid salad, moscardini, whipped butter

Mussel sauce with chilli and garlic

PRIMO

Risotto seafood (no tomato)
or
Bigoli alla marinara (seafood in a tomato base)

SECONDO

Grilled fish to share
Taste of fritto misto dell'osteria

contorni

roasted potato and mixed leaf salad

LEMON SGROPPINO

DOLCE

Torta della nonna with cream

Please note:

- This is a sample menu only. Menu will be seasonal.

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* CHEF'S FEED ME MENU

\$88 PER PERSON

Cicchetti

Venetian-style small bites to begin

Antipasto

A seasonal starter plate to share

Primo

One traditional pasta dish

Secondo

Main course served with contorni

Dolce

A sweet finish to your meal



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“La vita è una combinazione di magia e pasta!”

Life is a combination of magic and pasta!

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* COCKTAIL MENU

\$50 PER PERSON

Choice of 5 items (\$8 per person for each additional selection):

Oyster mignonette

Mixed cicchetti

Cheese biscuits topped with red onion relish and stracchino

Panella (chickpea pancake) with stracchino and anchovy

Mixed mini burgers

- Beef, cheese, and pickle or
- Grilled vegetable and ricotta

Mixed brioche panini

- Salami, tomato, and provolone or
- Ham and Asiago or
- Eggplant, ricotta, and tomato

Bombette Pugliesi (pork neck roll with pancetta and roasted provolone)

Mozzarella in carrozza (deep-fried sandwiches)

- Ham and mozzarella
- Anchovy and mozzarella
- Zucchini and mozzarella

Venetian tramezzini (crustless sandwiches)

- Salmon and cream cheese
- Prosciutto cotto and Asiago
- Porchetta and capsicum

Caprese salad on a stick

Tasting plate of fritto misto

Tasting plate of risotto

Quail lollipops

Savoury tartlets

- Salmon, cream cheese, and dill
- Ricotta mousse, tomato, and basil

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DRINK

Choose from our premium drinks packages, each featuring a carefully selected range of:

- Wine - Sparkling | Red | White | Rosé
- Tap beer
- Soft drinks



\$75 per person for 3 hours

\$90 per person for 3 hours

\$120 per person for 3 hours

TERMS AND CONDITIONS

- **Final Numbers & Payment:** Final guest numbers are required 48 hours prior to your event. Charges will be based on this confirmed number.
- **Deposit:** A deposit of \$40 per person is required to secure your booking.
- **Cakeage:** A cakeage fee applies for any cake brought in.
- **Dietary Requirements:** We are pleased to accommodate dietary requirements with prior notice. Please advise us your needs when confirming final numbers.
- **Food Policy:** No outside food permitted.
- **Menu Substitutions:** We are unable to accommodate substitutions of components in dishes.
- **Personal Items:** We do not accept responsibility for any loss or damage to personal belongings.
- **Damages:** Guests are liable for any damage caused to the venue during the event. Payment for any such damages will be required.
- **Decorations & Music:** You are welcome to bring decorations and organise music, with prior approval.
- **Bump-In/Bump-Out Fee:** A \$275 fee applies for events with 30 guests or more to cover setup and pack down.

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“Mangia bene, ridi spesso, ama molto.”

Eat well, laugh often, love much.