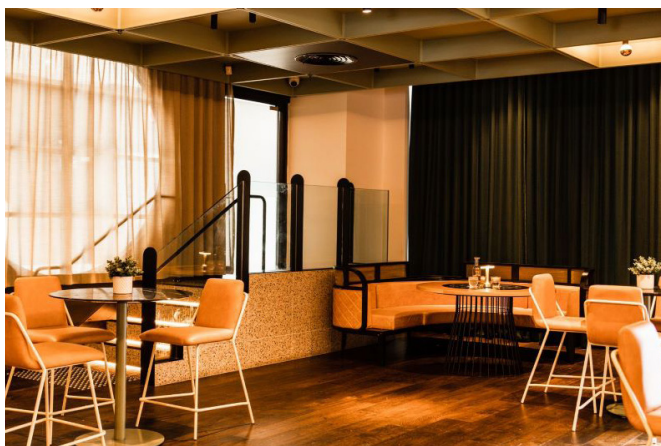
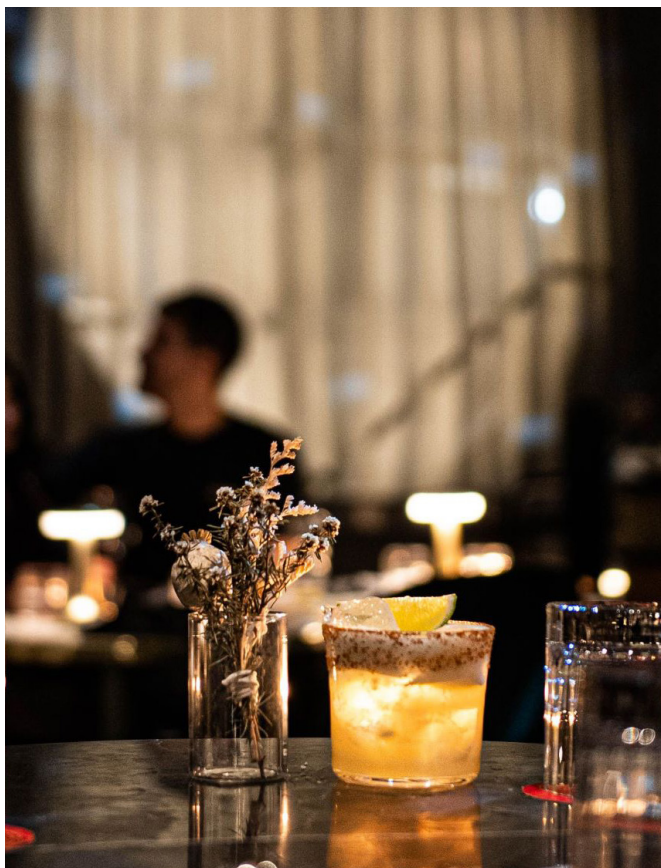




THE PARLOUR



THE PARLOUR

The Parlour takes its cues from the golden age of glamour and leisured luxury when literary figures and Hollywood stars would spend summers in the Italian Riviera. The venue boasts a chic aesthetic, with heavy green curtains, cushy leather booths and banquettes, frosted windows, mood lighting, all of which create a sense of elegant escapism and an exciting setting to indulge and celebrate any occasion.

CAPACITY

90 Cocktail Style

50 Seated

FEATURES

Rearrangeable intimate & group seating, private booth seating, bar seating, dance floor, ultimate privacy, natural lighting on request

SUITABLE

Special events, corporate networking, masterclasses, engagements and cocktail style weddings



SET MENUS

for seated functions only

FLIGHT TO FLORENCE \$59 SET MENU

Warm Marinated Olives (gf) (ve)

Arancini (v)

Bruschetta Classica (gfo) (ve)

Lamb Pappardelle (df) (gfo)
12 hr slow cooked pulled lamb ragu, topped
with basil & parmigiano reggiano

Cannoli (v)

Please note gluten free is an additional \$5

v=vegetarian | ve= vegan | veo= vegan option |

gf= gluten free | gfo= gluten option

*items & prices are subject to change

RENDEZVOUS IN ROME \$89 SET MENU

Burrata (gfo) (v)

Arancini (v)

Bruschetta Classica (gfo) (ve)

Spaghetti Carbonara (gfo)

Pork Belly (gf) (df)

Tiramisu (v)

Please note gluten free is an additional \$5

v=vegetarian | ve= vegan | veo= vegan option |

gf= gluten free | gfo= gluten option

*items & prices are subject to change

**Please advise if there any dietary requirements
Side dishes available upon request \$5pp*

**Menu and prices are subject to change*

SET MENUS

for seated functions only

VEGETARIAN SET MENU

\$59

Warm Marinated Olives (gf)

Haloumi chips (gf)

Truffle & Mozzarella Croquette

Gnocchi Sorrentina (gfo)

Cannoli

Please note gluten free is an additional \$5

v=vegetarian | ve= vegan | veo= vegan option |

gf= gluten free | gfo= gluten option

*items & prices are subject to change

VEGAN SET MENU

\$59

Warm Marinated Olives (gf)

Broccolini fries

Olive Ascolane

Spaghetti alla Norma

Cannoli

Please note gluten free is an additional \$5

v=vegetarian | ve= vegan | veo= vegan option |

gf= gluten free | gfo= gluten option

*items & prices are subject to change

**Please advise if there any dietary requirements
Side dishes available upon request \$5pp*

**Menu and prices are subject to change*

CANAPÉS

All food and beverage choices must be emailed to our events team no later than 2 weeks prior to the event

COLD CANAPÉS

Prosciutto & honey whipped ricotta on a sourdough croute (gfo*)

Beetroot & gin cured salmon, baby beets & avocado on rye (gfo*) (df)

Goat's cheese mousse with smoked salmon on a cucumber bed (gf)

Sundried tomato & ricotta mini tart with roasted almond flakes (v)

Smoked paprika hummus in cucumber cup & pickled vegetable (gf) (ve)

Mini carrot tart with ricotta & flaked almonds (gfo*) (v)

HOT CANAPÉS

Croquette (v)

mozzarella & truffle, served with truffle cream

Calamari (df)

salt & pepper, served with aioli

Roasted eggplant & chickpea ball (gf) (df) (ve)

coated in polenta flour

Stuffed Mushrooms (gf) (dfo) (v) (veo)

filled with zucchini risotto

3 Cold Canapes \$13pp | 4 Cold Canapes \$18pp | 5 Cold Canapes \$23pp

1 Hot Canape \$6pp | 3 Hot Canapes \$18pp | 4 Hot Canapes \$24pp

1 Substantial Canape (\$8pp when ordering any Small Canapes)

1 Dessert Canape (\$8pp when ordering any Small Canapes)

SUBSTANTIAL CANAPÉS

Gnocchi Boat (gf) (veo)

Chicken Skewers (gf) (df)

Pizza Slab Slice (dfo)

\$35PP MIXED PIZZA SLABS

DESSERT CANAPÉS

Vanilla Profiteroles

Mini Cannoli

Sweet Tart

Seasonal Fruit Cup (ve)

\$4pp cakeage

v=vegetarian | ve= vegan | veo= vegan option | gf= gluten friendly | gfo= gluten friendly options

df= dairy free | dfo= dairy free option

*Items & prices are subject to change.

*Menu and prices are subject to change

BEVERAGE PACKAGES



10 people minimum

Minimum spends may also be used in a bar tab

SICILIA PACKAGE

2hrs \$50pp
3hrs \$60pp

House Prosecco
House White Wine
House Red Wine
Selected Tap Beers
Soft drinks

Add house spirits
\$20 pp

SARDINIA PACKAGE

2hrs \$70pp
3hrs \$90pp

House Prosecco
House White Wine
House Red Wine
Tap & Packaged Beers
Elderflower Spritz

Aperol Spritz
Soft Drinks

Add house spirits
\$20 pp

LIGURIA PACKAGE

3hrs starting from \$130pp
Champagne on arrival for each guest

Premium Prosecco
Premium White Wines
Premium Red Wines
Tap & Packaged Beers
2 Signature Cocktails
Soft drinks

Add house spirits - \$20 pp
Add premium spirits - \$50 pp

*No shots. All spirits must be ordered with a mixer. Staff practicing RSA may refuse service of spirits to a guest if they deem them to be intoxicated.

*Packages and pricing are subject to change

COCKTAIL CLASSES



Learn the art of cocktail making as our expert mixologists guide you through an interactive masterclass teaching you the techniques, recipes, and everything you need to know to bring the flavours of cocktails to life to curate a perfectly mixed drink.

Learn the history, make the drinks, enjoy your creations, and treat yourself to a charcuterie board along the journey. The classes are suitable for beginners and can be tailored as per your drinking pleasure.

Our expert bartenders teach you how to stir, shake and strain 3 signature cocktails

Classes start from \$79 per person
for a minimum of 6 guests

COCKTAIL CLASS PACKAGES

ADD A WELCOME DRINK AT CIELO ROOFTOP

from \$15 extra per person

ADD A MEAL AT LA COSTA AFTERWARDS

\$35 extra per person for
shared pizza and pasta meal
from \$59 extra per person
for Set Menu

ADD A WELCOME DRINK AT CIELO ROOFTOP AND A MEAL AT LA COSTA AFTERWARDS

from \$45 extra per person
for shared pizza and pasta
meal
from \$69 extra per person
for Set Menu