

PRIVATO

PRIVATE DINING BY GILSON
UPSTAIRS, 171 DOMAIN RD, SOUTH YARRA

Gilson



Nestled within the Domain Road enclave in the heart of South Yarra, overlooking Melbourne's Royal Botanic Gardens, Gilson is your local Italian eatery that's all about sharing good food, good times and a drink or two.

PRIVATO the latest addition to the family, is our upstairs private dining room, the light filled room overlooks the tree tops providing the perfect venue for you next seated or standing event.

With a focus on seasonal Italian flavours, we offer a selection of menus suitable for any occasion. Team this with simple Italian inspired drinks, a wine list featuring some of our favourite producers and a friendly and energetic approach to hospitality and you've got the essentials for celebrating great times with friends, family and colleagues. Take a seat in our upstairs private dining room and enjoy the flavour and fun of Italian dining.

Available for breakfast, lunch and dinner seven days a week.

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To start planning your next party or to view the event spaces contact:

Loren or Jamie McBride via either:

^E INFO@GILSONRESTAURANT.COM.AU

^P 9866 3120

^M 0431 160 616

• OPERATION TIMES

PRIVATO private dining is available seven days a week.

BREAKFAST	7am to 11am
LUNCH	12pm to 5pm
DINNER	6pm until Late

• CAPACITY

SEATED EVENT	20 PAX (COVID Restrictions)
COCKTAIL	20 PAX (COVID Restrictions)

*Gilson's Downstairs Dining Room can be booked exclusively for larger groups. Please enquire within.

• MINIMUM CHARGES

This can be used towards food & beverages.

NOVEMBER – DECEMBER 2020

BREAKFAST		\$1000
LUNCH	(Mon – Wed)	\$2000
LUNCH	(Thur – Sun)	\$2400
DINNER	(Sun – Wed)	\$2800
DINNER	(Thur – Sat)	\$3600

JANUARY – OCTOBER 2021

BREAKFAST		\$1000
LUNCH	(Mon – Wed)	\$2000
LUNCH	(Thur – Sun)	\$2400
DINNER	(Sun – Wed)	\$2800
DINNER	(Thur – Sat)	\$3600

*Please Note: There is no room hire fee.

*Please Note: Minimum spends are based on current COVID restrictions. If there is an easing these will be amended accordingly.



• MENU No.01

\$79pp

TO START

Green Sicilian Olives
Prosciutto
Burrata
Calamari St Andrea
Wood Fired Bread

CHOICE OF MAIN

Risotto, Porcini Mushroom
Housemade Fettuccine, Tomato Sugo, Stracciatella
Nicoise, Seared Tuna, Green Beans, Nicola Potatoes,
Olives , Anchovies, Egg
300gr Pork Cotoletta
200gr Minute Steak

SIDES TO SHARE

Icerberg, Raddichio & Herb Salad
French Fries

DESERT

Tiramisu

• MENU No.02

\$99pp

TO START

Selection of Antipasti
Wood Fired Flatbread

CHOICE OF ENTREE

Risotto, Porcini Mushroom
Housemade Fettuccine in Tomato Sugo &
Stracciatella
Spaghettono Cacio e Pepe

MAIN

Whole Milawa Roast Chicken
800gr Dry Aged Rib Eye
Chargrilled Broccolini, Whipped Ricotta, Lemon
French Fries

DESERT

Tiramisu
Passionfruit Semifreddo

• MENU No.03

\$125pp

TO START

Freshly Shucked Oysters

ENTREE

Lobster Tagliolini

MAIN

Whole Scotch Fillet, Horseradish Butter

Braised Greens
Icerberg, Raddichio & Herb Salad
French Fries

DESERT

Passionfruit Semifreddo
Chocolate Mousse

• STAND UP EVENTS

FOR YOUR NEXT COCKTAIL EVENT, CHOOSE FROM A VARIETY OF FUN ITALIAN INSPIRED BITE SIZED SNACKS OR MORE SUBSTANTIAL OPTIONS.

• BITE SIZE SNACKS

- Prosciutto And Melon
- Oyster, Mignonette
- Kingfish Crudo, Pickled Cucumber
- Tuna Tartare Crisps, (Potato Crisp, Rice Cracker / Skewer)
- Tomato And Goats Curd Tartlet
- Ricotta & Anchovy Crostini
- Nduja Crostini
- Pea, Broadbean & Pecorino Crostini
- Beef Carpaccio, Horseradish, Crostini
- Tuna Crostini
- Mushroom Arancini, Pecorino, Chilli
- Polenta Chip, Aioli
- Chickpea Chip, Fermented Chilli (Change Sauce)
- Calamari St.andrea, Aioli
- Pork And Veal Polpette
- Ricotta & Lemon Canoli
- Nutella Truffles
- Lemon Tart

• SUBSTANTIAL SNACKS

- Salumi
- Lamb Chop
- Grilled Octopus
- Chicken Parmi Roll
- Prawn Roll
- Porchetta Roll
- Calamari St.andrea, Aioli
- Pork & Veal Polpette Roll
- Porcini Mushroom Risotto
- Spaghettono Cacio E Pepe
- Penne Pomodoro, Starcciatella

• COCKTAIL MENU SUGGESTIONS

<u>1 – 2 HOURS</u>	
4 PIECES	\$30pp
6 PIECES	\$45pp
<u>2 – 3 HOURS</u>	
6 PIECES + 1 SUBSTANTIAL	\$60pp
9 PIECES + 1 SUBSTANTIAL	\$75pp
<u>4 – 5 HOURS</u>	
6 PIECES + 1 SUBSTANTIAL	\$60pp
9 PIECES + 1 SUBSTANTIAL	\$75pp



• BOOZE

FOR BEVERAGES ON CONSUMPTION WE SUGGEST
SELECTING A SPARKLING, TWO WHITES & TWO REDS.

A HEAVY & LIGHT BEER, SOFT DRINK, MINERAL WATER
WILL ALSO BE AVAILABLE.

*PLEASE REQUEST TO SEE THE FULL BEVERAGE LIST

• APPERTIVO

NEGRONI \$18
Vermouth, Campari, Tanqueray

GIN & TONIC \$13
Four Pillars Gin, Strange Love Tonic

VERMOUTH AND SODA \$12

APEROL SPRITZ \$15
Prosecco, Soda, Orange, Olive

BELLINI \$12
Prosecco, White Peach

• FRIZZANTE

RANGE LIFE \$45
King Valley Prosecco Glera Nv

BABO \$60
Tuscany Prosecco Glera Nv

CASA BELFI \$68
Tuscany 'Naturalmente Frizzante' Glera Nv

CASA BELFI \$130
Tuscany 1.5l 'Naturalmente Frizzante' Glera Nv

DELAMERE \$77
Pipers River, Tas Cuvee Pinot./Chard Nv

STEFIANO LUBIANO \$85
Derwent Valley, Tas Brut Rose Chard/Pinot.n Nv

LOUIS ROEDERER \$188
Champagne 'Brut Premier' Chard/Pinot.n Nv

• ROSATO

VOYAGER ESTATE \$46
Margaret River, WA 'Project' Rose Shiraz/Merlot 2019

CHALMERS \$55
Heathcote Rosato Aglianco Blend 2019

VERGET BURGUNDY \$75
'Rose De La Terra' Syrah/Grenache 2018

• BIANCA	CATALINA SOUNDS	\$66
	Marlborough, NZ 'Sound Of White' Sauvignon Blanc 2018	
	FRANKLAND ESTATE	\$58
	Frankland River, WA 'Estate' Riesling 2019	
	ADELINA	\$54
	Clare Valley, SA 'Watervale' Riesling 2019	
	PUNT ROAD	\$49
	Yarra Valley Chardonnay 2019	
	VOYAGER ESTATE	\$68
	Margaret River, WA 'Girt By Sea' Chardonnay	
DOMAIN BERNARD	\$110	
Defaix Burgundy Chablis 2015		
PASQUA	\$48	
Tuscany Pinot Grigio 2018		
CHALMERS	\$72	
Heathcote Vermentino 2018		
• ROSSA	AIRLIE BANK	\$49
	Yarra Valley Pino Noir 2019	
	GARAGISTE	\$72
	Mornington Peninsula 'Le Stagaire' 2018	
	DOMAIN GOISOT	\$110
	Burgundy Bourgone Pinot Noir	
	TOOLANGI	\$49
	Yarra Valley Shiraz 2019	
	SPINIFEX	\$87
	Barossa Valley, SA 'Moppa' Shiraz 2018	
PASQUA	\$45	
Tuscany Nero D'Avola 2019		
COS	\$98	
Sicily 'Nero di Lupo' Nero D'Avola 2018		
BABO	\$58	
Tuscany Chianti Sangiovese 2017		
G.D VAJRA	\$80	
Piedmont Dolcetto D'Alba Nebbiolo 2018		
MASSALINO	\$95	
Piedmont Barbera D'Alba Barbera 2018		

• BEVERAGE PACK No.01	2 HOURS	\$50pp
	3 HOURS	\$65pp
	4 HOURS	\$77pp
	5 HOURS	\$85pp

FRIZZANTE

Range Life, King Valley, Prosecco (Glera) NV

BIANCA

Punt Road, Yarra Valley, Chardonnay 2019

Pasqua Tuscany Pinot Grigio 2018

ROSSA

Airlie Bank Yarra Valley Pinot Noir 2019

Toolangi Yarra Valley Shiraz 2019

Peroni Red Lazio Rossa Lager

• BEVERAGE PACK No.02	2 HOURS	\$65pp
	3 HOURS	\$75pp
	4 HOURS	\$86pp
	5 HOURS	\$95pp

FRIZZANTE

Delamere Pipers River Tas Cuvee (Pinot.n/Chard) NV

BIANCA

Frankland Estate, Frankland River, Wa 'Isolation Ridge' Riesling 2019

Voyager Estate Margaret River Wa 'Girt By Sea' Chardonnay 2018

ROSSA

Garagsite Mornington Peninsula 'Le Stagaire' 2018

Spinifex Barossa Valley Sa 'Moppa' Shiraz 2018

• BEVERAGE PACK No.03	2 HOURS	\$90pp
	3 HOURS	\$110pp
	4 HOURS	\$125pp
	5 HOURS	\$140pp

FRIZZANTE

Jeauxnaux-Robin Champagne France, 'Eclats Meuliere' Extra Brut (Pinot Noir) NV

BIANCA

Domain Bernard Defaix Burgundy, France Petit Chablis

Furlani Trentino/Alto-Adige Bianco Macerato (Pinot Grigio) 2018

ROSSO

Stefano Lubiana Derwent Tasmania 'Primavera' (Pinot Noir) 2019

G.D Varja Piedmont, IT 'Rossa di Rocco' (Langhe Nebbiolo) 2018

*Light & Heavy Beer, Sparkling Water and Soft Drink will also be available.

**Wines are subject to change.



EVENT CONFIRMATION

TODAYS DATE
RESERVATION NAME
EVENT DATE
CONTACT FOR THE EVENT
MOBILE NUMBER
EMAIL ADDRESS
NUMBER OF GUESTS
START TIME
END TIME



• TERMS & CONDITIONS

Bookings are accepted on a & first come, first served basis, if your initial inquiry was for general information, please check the availability of dates before returning the confirmation sheet. Bookings are only confirmed once this form has been completed, signed and the deposit has been made. Gilson accepts no responsibility or liability for any loss or damage to any property belonging to the client or the client’s guests. We reserve the right to exclude or remove any undesirable persons from the premises without liability.

The client shall conduct the event in an orderly manner and in full compliance with the rules of the management and in accordance with all applicable laws. It is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area. Please note that we require menu selections as soon as possible. All prices are inclusive of GST. These prices are subject to change at management’s discretion. Please note there is a 15% surcharge on Public Holidays.

• CONFIRMATION & PAYMENT

For all food and beverage catering, we require notification for the confirmed number of guests no later than 48 hours prior to the event. Once confirmed, this will be the minimum number catered and charged for. Any additional guests will be charged accordingly. Balance of payment must be made in full upon the completion of your event unless otherwise arranged with Event manager.

My signature confirms that I have understood and will adhere to the terms as stated above.

• SIGN

SIGNATURE

DATE

EVENT DEPOSIT

- CANCELLATION POLICY

OUTSIDE 60 DAYS: Full refund.

WITHIN 60 TO 30 DAYS: The paid deposit amount may be transferred for use to book another event. This credit must be used within 12 months of booking date.

WITHIN 30 TO 7 DAYS: Deposit is forfeited. No refund.

WITHIN 7 DAYS: Minimum spends for the room will be charged.

- AGREEMENT

In order to secure the space I understand that I need to pay a deposit and authorise a transaction on the specified card. By supplying the credit card details or alternative payment method and signature above I am agreeing to the mentioned terms and conditions and cancellation policy relating to reservations and events at Gilson South Yarra.

- PAYMENT

ELECTRONIC TRANSFER

Please attach remittance advice stating the reservation name to:

Name: Domain Botanical Business

BSB: 083 004

ACC: 785747701

CREDIT CARD

Name of Cardholder:

Credit Card No.:

Expiry Date:

CCV:

- THANK YOU

AMOUNT

SIGNATURE

DATE