

PRIVATO

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



WELCOME

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 your next seated event.

With a focus on seasonal Italian flavours, we offer a selection of menus suitable for any occasion. Team this with 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 lunch and dinner seven days a week and breakfast Monday to Friday.

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To start planning your next party or to view the event space contact our events team via email or send an online enquiry via our website:

✉ INFO@GILSONRESTAURANT.COM.AU

☎ 9866 3120



AVAILABILITY & CAPACITY

Available for lunch and dinner seven days a week and breakfast from Monday to Friday for seated events of up to 32 guests.

For weekday breakfast events enquire within.

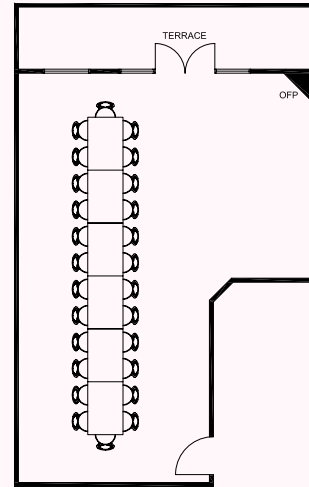
MINIMUM SPENDS

LUNCH

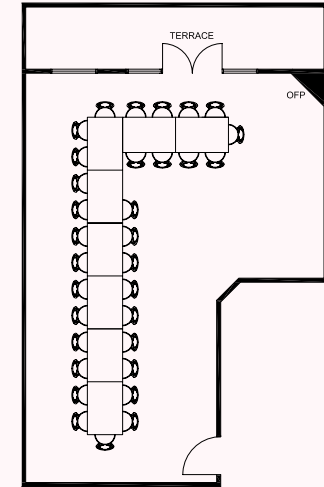
	JAN – OCT	NOV – DEC
MONDAY – THURSDAY	2000	2400
FRIDAY	2500	3200
SATURDAY	3000	3500
SUNDAY	2800	3300

DINNER

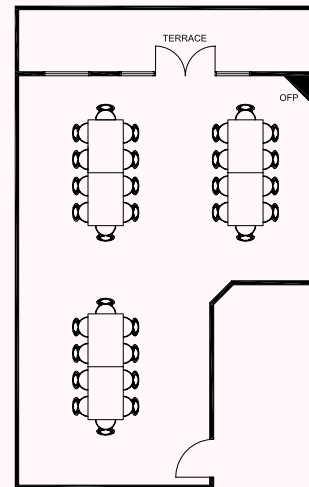
	JAN – OCT	NOV – DEC
SUNDAY – THURSDAY	2200	3000
FRIDAY	3600	4200
SATURDAY	3800	4500



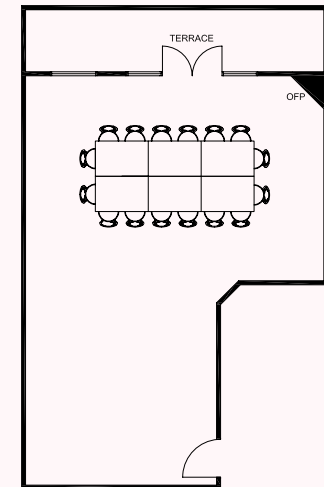
LAYOUT 01 - 26 Guests



LAYOUT 02 - 32 Guests



LAYOUT 03 - 30 Guests



LAYOUT 04 - 16 Guests
(boardroom)





MENU 01 - \$79PP

TO START

Selection of Antipasti

Olives, Tomatoes, Zucchini, Burrata, Salami,

Wood Fired Flatbread

SHARED PIZZA AND PASTA

WOOD FIRED PIZZA – *Select 3*

Margherita, Tomato, Basil

Mushroom, Taleggio, Rosemary

Zucchini Flower, Fior Di Latte

Vodka Sauce, Fior Di Latte

Pepperoni, Tomato, Chilli, Honey

Capricciosa, Ham, Olives, Artichoke, Mushroom

Mortadella w. Pistachio

PASTA – *Select 2*

Cacio e Pepe

Risotto w. Milk and Prosciutto

Penne w. Zucchini and Lemon

Pappardelle w. Lamb Ragù

Linguine w. Prawns and Lemon

SIDES

Iceberg, Radicchio & Herb Salad

French Fries

SHARED DESSERT

Tiramisu

MENU 02 - \$95PP

TO START

Selection of Antipasti

Olives, Tomatoes, Zucchini, Burrata,

Prosciutto, Calamari, Wood Fired Flatbread

SHARED MAINS

Pappardelle w. Lamb Ragù

Hunter Style Chicken, Green Olives, Fennel,

Tuscan Cabbage, Pancetta

400g Porterhouse, Parsley Butter, Endive

SIDES

Iceberg, Radicchio & Herb Salad

Beans w. Parmesan

French Fries

SHARED DESSERT

Tiramisu

MENU 03 - \$125PP

SERVED ROAMING ON ARRIVAL

Oysters, Mignonette

TO START

Selection of Antipasti

Olives, Tomatoes, Zucchini, Burrata,

Prosciutto, Calamari, Wood Fired Flatbread

CHOICE OF MAIN

Local Flathead w. Puttanesca Butter

Hunter Style Chicken, Green Olives, Fennel,

Tuscan Cabbage, Pancetta

250g Porterhouse, Parsley Butter, Endive

SIDES

Iceberg, Radicchio & Herb Salad

Asparagus, Bottarga

French Fries

INDIVIDUAL DESSERT

Meringata, Morello Cherries

Tiramisu

*Dietary requirements can be catered for with notice.

*Sample menu only, dishes may vary with seasonality.

FOOD & DRINK ADDITIONS

COCKTAIL OR SPRITZ

\$MPpp

A selection of cocktails can be curated and served on arrival or at a time of your choice

ROUND OF SHOTS

Fireball

\$10pp

Tequila

\$10pp

WAP

\$10pp

BITE SIZE SNACKS

Served roaming as your guests arrive and settle in with a pre-dinner drink. Some items may require minimum quantities.

Oysters, mignonette

\$6ea

Tomato & Goats Curd Tartlet

\$6ea

Mushroom Arancini

\$6ea

Prosciutto & Melon

\$6ea

Lamb Cutlet, Salsa Verde

\$9ea

SIDES

Asparagus Bottarga

\$20

Beans, Parmesan

\$15

Grilled Radicchio, Stracciatella, Grapes, Balsamic

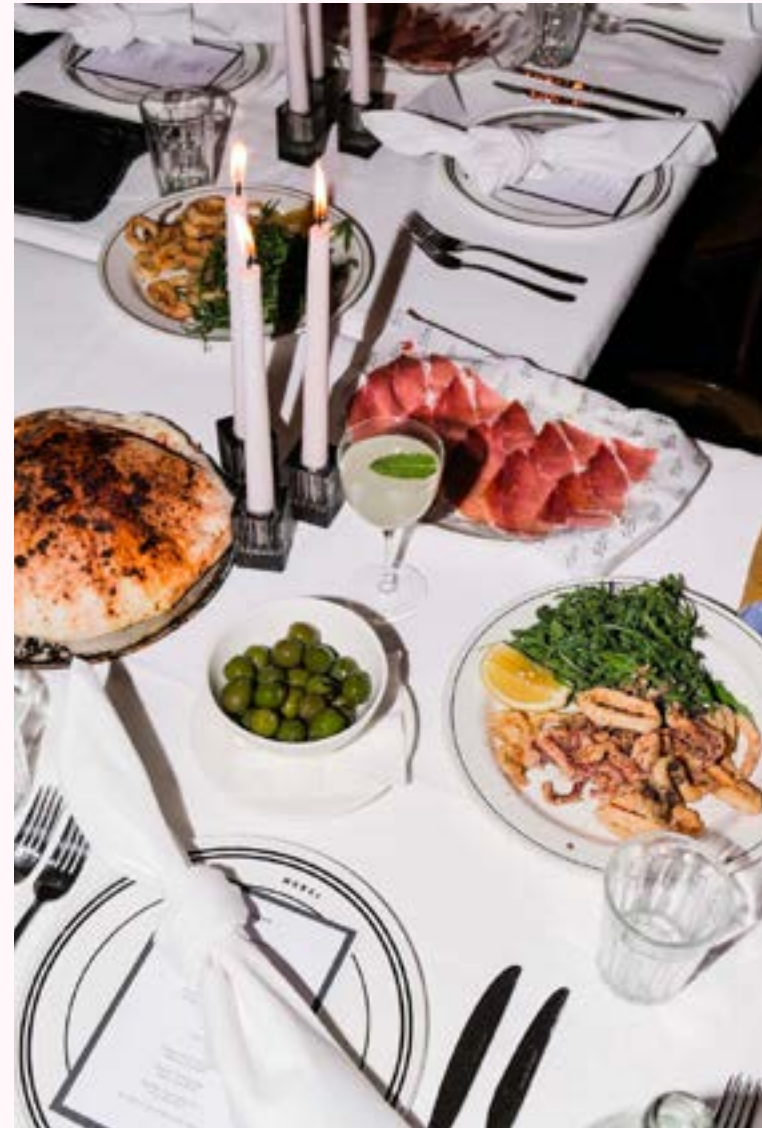
\$20

CAKE

You are welcome to bring your own cake, we have a \$4pp cake-age service charge.

KIDS

Kids menu is available for children under 12.



MUSIC & ENTERTAINMENT

Our space is fit with a sonos system and access to spotify is provided, guests are welcome to select music to be played. Live entertainment or djs are permitted on occasion however need to be confirmed with the event manager.

STYLING

Privato comes equipped with white linen table cloths, linen napkins, crockery, glassware & tea light candles. The space and table can be styled as you wish.

A list of suppliers and stylists who are familiar with the venue can be provided on request.

*Strictly no glitter or confetti.

BOARDROOM SETUP

The space comfortably seats up to 16 guests for a “boardroom” style event.

AV HIRE

Our audio visual equipment can be hired for presentations and corporate boardroom events for an additional charge of \$100 per event.





BOOZE OPTIONS

BEVERAGE PACKAGES

Our team has curated three beverage packages to select from. Included in each package is Capi sparkling water, Peroni Red, Balter 'Captain Sensible' mid strength and soft drinks.

Cocktails and spirits can be pre-ordered and served as a round on arrival or at the time of your choosing.

Beverage package options are listed on the following page.

ON CONSUMPTION

As an alternative to our beverage packages drinks can be charged on consumption, we suggest selecting a sparkling or champagne, a white wine, rose & red wine and a selection of cocktails and spirits should you wish.

For beverages on consumption please request to see the full beverage list to make your selections prior to the event.



PASQUA

3 HOURS	\$70pp
4 HOURS	\$85pp
5 HOURS	\$100pp

WINE

Afterglow Blanc De Blanc Sparkling Limestone Coast SA NV

Pasqua Pinot Grigio
Tuscany IT 2020

Pasqua Rosata
Tuscany IT 2020

Pasqua Nero D'Avolo Tuscany IT 2020

BEER

Peroni Red Lager - Italy
Balter 'Captain Sensible' 3.5% - Currumbin

OTHER

Capi Soft Drinks
Sparkling Mineral Water

LOCAL LOVES

3 HOURS	\$88pp
4 HOURS	\$105pp
5 HOURS	\$122pp

WINE

Bass River '1835' Sparkling
Gippsland VIC 2018

Mount Macleod Chardonnay
Gippsland VIC 2022

Heroes Dry Riesling
Otway Hinterland VIC 2022

Fighting Gully Road Rose Sangiovese
Beechworth Vic 2021

Rob Hall Pinot Noir
Yarra Valley VIC 2022

The Lost Plot Shiraz
Grampians VIC 2021

BEER

Peroni Red Lager - Italy
Balter 'Captain Sensible' 3.5% - Currumbin

OTHER

Capi Soft Drinks
Sparkling Mineral Water

EURO

3 HOURS	\$120pp
4 HOURS	\$140pp
5 HOURS	\$160pp

CHAMPAGNE

J.Laurens Cremant Clos des Demriselles
Languedoc-Rousillion FRA 2020

WINE

Jean-Luc Mader Riesling
Alsace FRA 2020

Pierick Larchoche Chablis
AC Burgundy, FRA 2021

Chateau Croix 'Camille De Labrie' Rose
Bordeaux FRA 2021

Marcarini Langhe Nebbiolo Piedmont IT 2021

Natacha Chave 'Crozes-du-Rhone Hermitage'
Syrah FRA 2021

BEER

Peroni Red Lager - Italy
Balter 'Captain Sensible' 3.5% - Currumbin

OTHER

Capi Soft Drinks
Sparkling Mineral Water

*Wines are subject to change.

*Responsible service of alcohol applies.

BREAKFAST EVENTS

Monday to Friday from 7am to 10am for seated events of up to 32 guests.
We do not accept breakfast events on Weekends or Public Holidays.

MINIMUM SPEND

Minimum spend of \$1200 applies.

MENU - \$70PP

Fresh Orange Juice | Vacation Coffee | Loose Leaf Tea

TO START AND SHARE

Seasonal Fruit, Granola, Yoghurt

CHOICE OF MAIN

Morning Bowl, Broccoli, Grains, Rocket, Avocado, Poached Egg
Avocado, Goats Cheese, Basil, Chilli on Sourdough
Chili Scrambled Eggs, Bacon, Spring Onion, Salted Ricotta on Sourdough
Eggs Benedict, Poached Eggs, Ham, Hollandaise, English Muffin

*Additional beverages are charged on consumption

SUGGESTED BEVERAGE ADDITIONS

Bloody Mary	18
Garibaldi – Campari, Orange	14
Mimosa – Prosecco, Orange	16
Bellini – Prosecco, Peach Nectar	16
Range Life Prosecco, King Valley, VIC	14
J.Laurens Cremant Clos des Demriselles Languedoc-Roussillon, FRA	24



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 paperwork and deposit. Bookings are only confirmed once full pre-payment of the required deposit has been made (deposit being 20% of the minimum spend). 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 and beverage selections 7 days prior. All prices are inclusive of GST. These prices are subject to change at management's discretion.

****NB: a 20% service charge is applied on Public Holidays****

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PAYMENT & CONFIRMATION

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. We do not split bills under any circumstances.



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