

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 you 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.

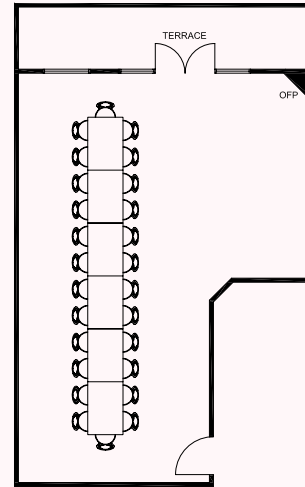
MINIMUM SPENDS

LUNCH

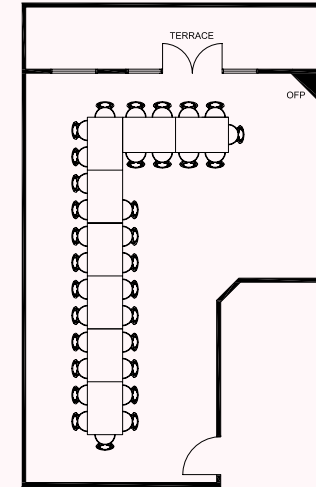
	JAN – OCT	NOV – DEC
MONDAY – THURSDAY	2000	2400
FRIDAY	2500	3200
SATURDAY	3000	3500
SUNDAY	2800	3300

DINNER

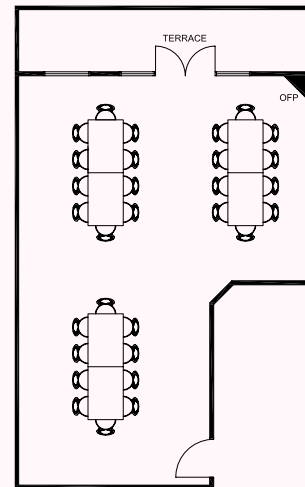
	JAN – OCT	NOV – DEC
SUNDAY – THURSDAY	2200	3000
FRIDAY	3400	4000
SATURDAY	3800	4500



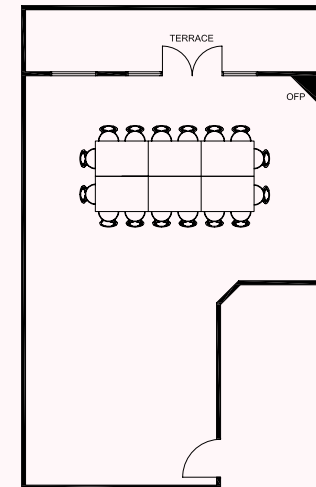
LAYOUT 01 - 26 Guests



LAYOUT 02 - 32 Guests



LAYOUT 03 - 30 Guests



LAYOUT 04 - 16 Guests
(boardroom)





MENU 01 - \$85PP

TO START

Selection of antipasti

Pickled vegetables, tomatoes, mushrooms,
burrata, salami, wood fired flatbread

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SHARED PIZZA AND PASTA

WOOD FIRED PIZZA – *Select 3*

Margherita, tomato, basil

Vodka sauce, fior di latte

Mushroom, taleggio

Potato, scamorza, rosemary

Pepperoni, tomato, chilli, honey

Ham, zucchini, ricotta

N'duja, stracciatella, rocket

PASTA – *Select 2*

Gnocchi sorrentina, tomato, stracciatella, basil

Spaghetti aglio e olio, garlic, chilli, parsley, olive oil

Chitarra, local organic lemon, grana, basil

Spaghettone cacio e pepe, pecorino, black pepper

Spaghetti bolognese, beef and pork ragu, parmesan

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SIDES

Mixed leaves, iceberg, radicchio, herbs

French fries

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SHARED DESSERT

Tiramisu

MENU 02 - \$100PP

TO START

Selection of antipasti

Pickled vegetables, tomatoes, mushrooms,
burrata, prosciutto, calamari, wood fired bread

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SHARED MAINS

Chitarra, local organic lemon, grana, basil

Cotoletta, chicken breast, sage and parmesan

500g Rib Eye, parsley butter

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SIDES

Mixed leaves, iceberg, radicchio, herbs

Broccolini, olive oil

French fries

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SHARED DESSERT

Tiramisu

MENU 03 - \$135PP

SERVED ROAMING ON ARRIVAL

Oysters, mignonette

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TO START

Selection of antipasti

Pickled vegetables, tomatoes, mushrooms,
burrata, prosciutto, calamari, wood fired bread

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CHOICE OF MAIN PER PERSON

Linguine frutti di marre

250gr grilled market fish fillet w. leaves

Chicken cotoletta

300g Porterhouse, parsley butter

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SIDES

Mixed leaves, iceberg, radicchio, herbs

Broccolini, olive oil

French fries

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INDIVIDUAL DESSERT

Pannacotta, pineapple

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	\$7ea
Tomato & Goats Curd Tartlet	\$6ea
Mushroom Arancini	\$6ea
Prosciutto & Melon	\$6ea
Lamb Cutlet, Salsa Verde	\$9ea

SIDES

Broccolini, olive oil	\$16
Zucchini chips, yoghurt and herb dip	\$15

MENU ITEMS

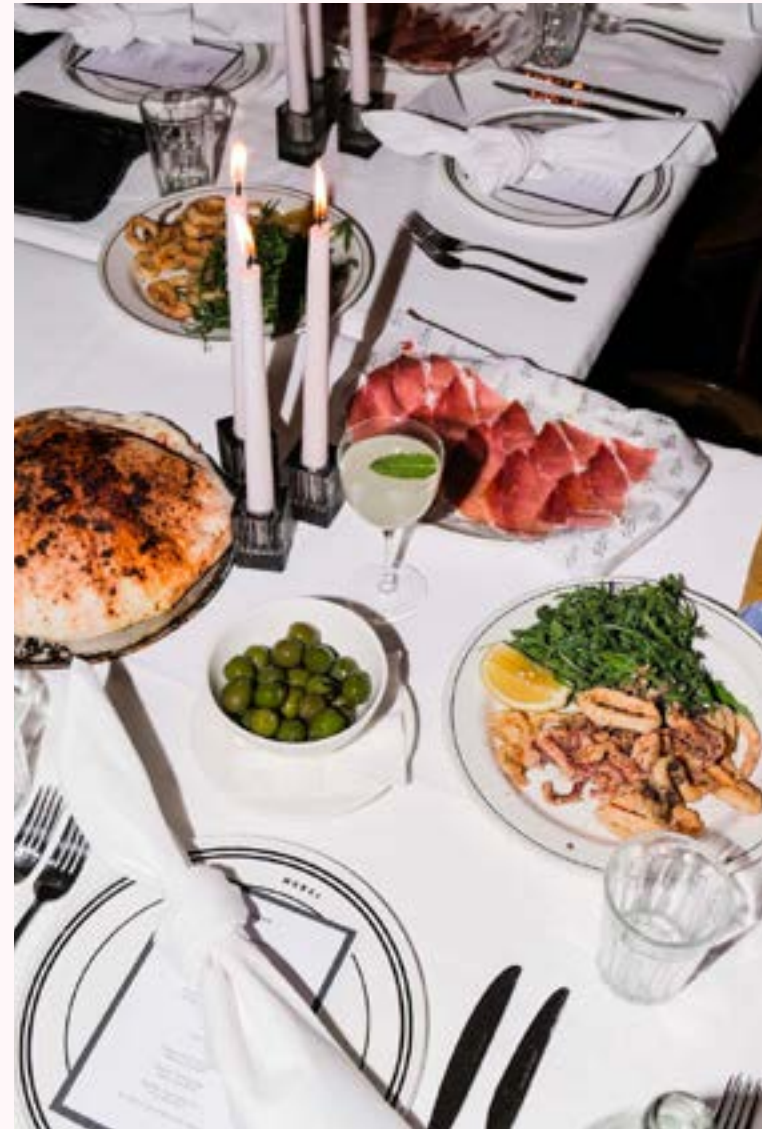
Items from our main menu can be added on request should you wish.

CAKE

You are welcome to bring your own cake, a \$4pp cake-age service charge will be applied.

KIDS

Children's 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 and djs are permitted on occasion however need to be confirmed with the event manager.

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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.

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BOARDROOM SETUP

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

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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 / BAR TAB

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 seven days prior to the event.



PASQUA

3 HOURS	\$75pp
4 HOURS	\$90pp
5 HOURS	\$105pp

WINE

Marsuret 'L'Estro' Glera Prosecco Extra Dry,
Vento, ITA 2022

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	\$95pp
4 HOURS	\$115pp
5 HOURS	\$125pp

WINE

Voyager Estate Chenin Blanc 'Sparkling',
Maraget River, WA 2022

Voyager Estate Coastal Chardonnay,
Gippsland, VIC 2023

Reed 'White Heart' Riesling, Mount
Alexander, VIC 2022

Fighting Gully Road Rose Sangiovese
Beechworth Vic 2021

Lightfoot & Sons Pinot Noir, Gippsland, VIC
2021

Paul Osicka Shiraz, Heathcote, VIC 2022

BEER

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

OTHER

Capi Soft Drinks
Sparkling Mineral Water

EURO

3 HOURS	\$125pp
4 HOURS	\$145pp
5 HOURS	\$165pp

CHAMPAGNE

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

WINE

Domaine Patrice Colin 'Pierre A Feu' Chenin
Blanc, Loire Valley, FRA 2021

Pierrick Laroche Petit Chablis Chardonnay,
Burgundy, FRA 2022

Figuiere Magali Cabernet/Syrah/Cinsault/
Grenache, Provence, FRA 2021

Domaine Marcel Joubert Beaujolais-Villages
Gamay, Beaujolais, FRA 2021

Icardi 'Surisjvan' Langhe Nebbiolo, Piedmont,
ITA 2020

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 30 guests.
We are not able to cater for 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 salad, baby spinach, roasted cherry tomatoes, charred zucchini, pancetta, parmesan and 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
Marsuret 'L'Estro' Glera Prosecco Extra Dry, Veneto, IT	16
Moet Chandon Imperial Brut, Champagne, FRA	30



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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