

# 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](mailto: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.

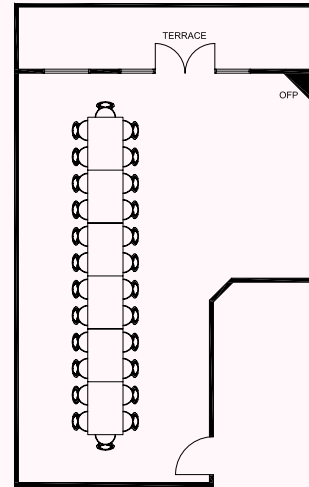
## MINIMUM SPENDS

### LUNCH

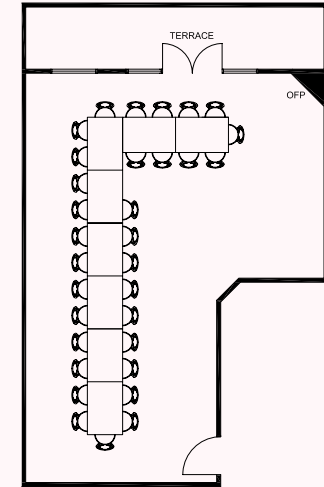
	JAN – OCT	NOV – DEC
MONDAY - THURSDAY	2000	2400
FRIDAY	2500	3200
SATURDAY	3000	3500
SUNDAY	2800	3300

### DINNER

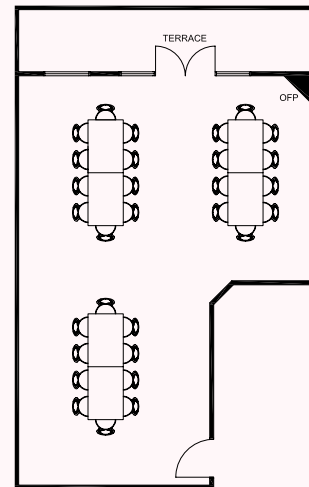
	JAN – OCT	NOV – DEC
SUNDAY - THURSDAY	2200	3000
FRIDAY	3400	4000
SATURDAY	3800	4500



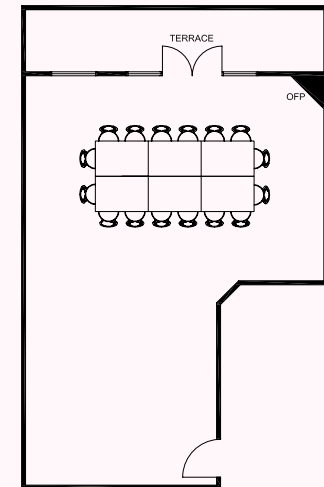
LAYOUT 01 - 26 Guests



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

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

SIDES

Mixed leaves, iceberg, radicchio, herbs

French fries

SHARED DESSERT

Tiramisu

**MENU 02 - \$100PP**

TO START

Selection of antipasti

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

SHARED MAINS

Chitarra, local organic lemon, grana, basil

Cotoletta, chicken breast, sage and parmesan

500g Rib Eye, parsley butter

SIDES

Mixed leaves, iceberg, radicchio, herbs

Broccolini, olive oil

French fries

SHARED DESSERT

Tiramisu

**MENU 03 - \$135PP**

SERVED ROAMING ON ARRIVAL

Oysters, mignonette

TO START

Selection of antipasti

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

CHOICE OF MAIN PER PERSON

Linguine frutti di marre

250gr grilled market fish fillet w. leaves

Chicken cotoletta

300g Porterhouse, parsley butter

SIDES

Mixed leaves, iceberg, radicchio, herbs

Broccolini, olive oil

French fries

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

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### 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

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### SIDES

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

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### MENU ITEMS

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

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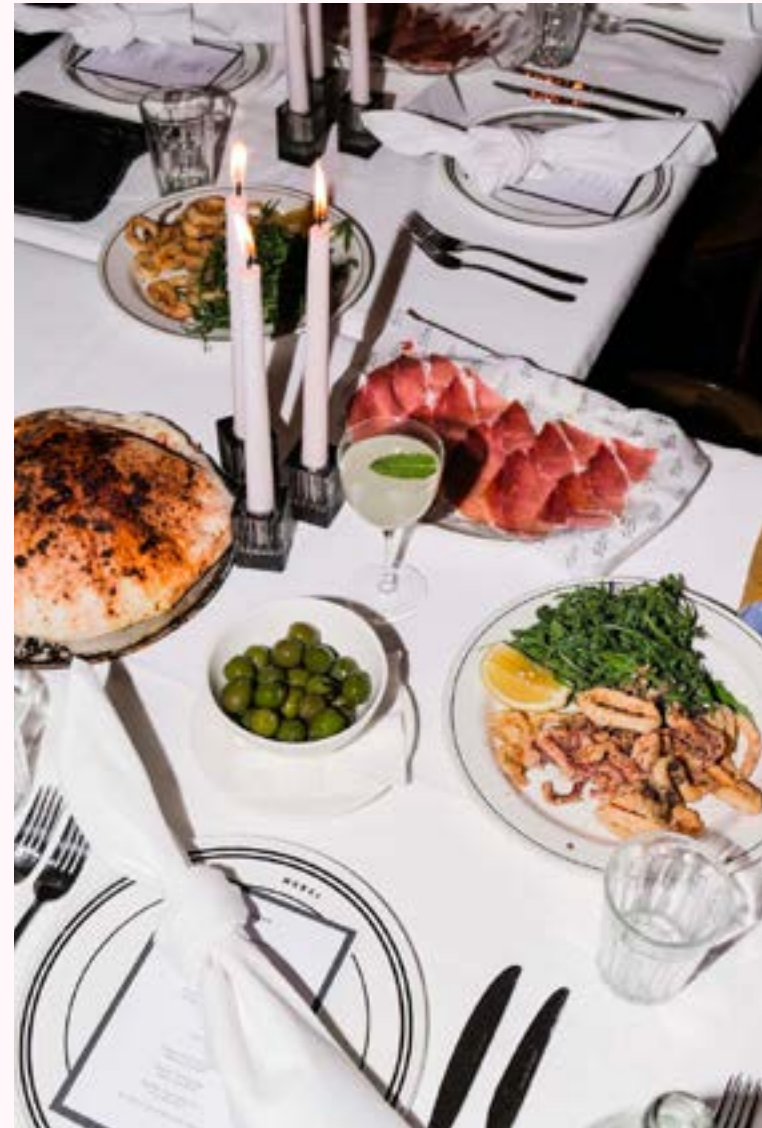
### CAKE

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

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### 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.



## ICONIC ITALIANS

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

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### WINE

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

Pasqua Pinot Grigio  
Tuscany IT 2020

Bouchard Aine & Fins Cinsault Rose  
Vin de France, NV

Pasqua Nero D'Avolo  
Tuscany IT 2020

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### BEER

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

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### OTHER

Capi Soft Drinks  
Sparkling Mineral Water

## LOCAL LOVES

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

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### WINE

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

Lobethal Road Pinot Gris,  
Adelaide Hills, SA 2023

Provenance Rose  
Golden Plains, VIC 2022

Storm Bay Pinot Noir,  
Coal River, TAS 2021

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### BEER

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

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### OTHER

Capi Soft Drinks  
Sparkling Mineral Water

## EURO

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

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### CHAMPAGNE

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

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### WINE

Pieropan Soave Classico,  
Veneto, ITA 2023

M de Minuty Rose,  
Provence, FRA 2023

Mauro Molino Barbera D'Asti,  
Piedmont, ITA 2022

Poggio Al Sole Chianti Classico,  
Tuscany, ITA 2021

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### BEER

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

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### 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	15
Bellini – Prosecco, Peach Nectar	18
Marsuret 'L'Estro' Glera Prosecco Extra Dry, Veneto, IT	16
NV Bollinger Special Cuvee Brut, Champagne, FRA	32



## **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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