

COCCOBELLO

Food, wine and celebration!



Function Pack 2023

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www.coccobello.com.au

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About us

How many times have you wondered: "What does Coccobello mean?"

"Coccobello" in Italian is Nonna's nickname for her favorite grandson or Mamma's favorite son.

Coccobello is a family-friendly Italian trattoria and pizzeria where you can enjoy traditional Italian Antipasti, Pasta and Pizza in a relaxing and informal Italian style ambience.

Our menu is a selection of most successful dishes reinterpreted and prepared from our Executive Chef Enzo Verdino during his successful career as a restaurateur in Adelaide. Enzo has been behind most of the successful Italian restaurants in Adelaide since the early 80s, bringing from Italy the tradition of freshly made pastas and sauces.

Coccobello's menu is the celebration of Italian regional traditional dishes - which are made with the freshest and premium Italian and Australian products and ingredients paired with a selection of Italian and South Australian wines.

Our venue consists of three indoor rooms and two outdoor enclosed verandas. It gives our customers the flexibility to celebrate any special occasion such as birthday parties, christenings, wedding receptions and anniversaries, baby showers and hens' parties, or just a family, friends or work colleagues' gathering.

Whether it be an informal lunch/dinner, a special occasion to celebrate with your family and friends, or a more formal event, we will help you make it memorable for you and all your guests. Let's celebrate at Coccobello!

Function Spaces - indoor

Sala Terrazzo



Terrazzo is our biggest room, a relaxing Italian feel space which looks out over our outdoor Verandas. It seats up to 76 people.

Sala Rustica



Sala Rustica is our second biggest room, a warm space often used for business meetings. Projector available on request. It can fit up to 52 people.

Sala Pinocchio



Sala Pinocchio is a versatile room, a warm space often used for business meetings or smaller gatherings. Projector available on request. It can fit up to 18 people.

Scan here for more
Function's setup
photos



Function Spaces - outdoor

Veranda Limoni



Veranda Limoni, an enclosed garden facing Terrazzo Room, seats up to 28 people.

Veranda Arance



Veranda Arance is our second enclosed outdoor area. It can fit up to 18 people.

Soft play setup



Veranda Limoni and Veranda Arance can be hired as a soft play area for kids' entertainment during the function, kids must be supervised by an adult at all time.

Food

Private function Banquet



SHARED MENU

ANTIPASTI: choose 3

PASTA: choose 2

MAINS: choose 2

DESSERTS: choose 2

\$80 PER PERSON

ANTIPASTI

TAGLIERE DI SALUMI (GF available)
italian Prosciutto DOP, salame, bresaola, in house made mixed pickle, crispy bread.

PARMIGIANA (GF)
eggplant and zucchini, scamorza affumicata (smoked cheese), tomato salsa.

CAPRESE DI BUFALA (GF)
mixed cherry tomato salad with buffalo mozzarella & evo

ARANCINI (GF)
asparagus, leek and asiago cheese risotto balls

POLENTA MUSHROOM (GF)
mixed sautéed mushrooms served on a creamy polenta with parmesan, asiago cheese and parsley

POLENTA POLPETTE (GF)
pork & veal polpette, tomato sugo with prosciutto and peas, pecorino cheese

PASTA

TORTELLINI
hand made veal & prosciutto egg pasta tortellini

with; (please choose)

~ house broth 'in brodo'

~ bolognese

~ OR ham, cream & parmesan

SPAGHETTI MARE (GF available)

Spaghetti pasta with prawns, scallops, and Australian blue swimmer crab, tomato, garlic, shallots, parsley, cherry tomatoes basil

PASTA MELANZANE (GF available)

tube pasta with eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil

RAGU' ALLA GENOVESE (GF available)

tube pasta with traditional slow cooked beef and onion sugo

GNOCCHI (GF available)

hand made potato gnocchi with; (please choose)

~ Napoletana sauce & basil

~ Bolognese

~ OR Gorgonzola, spinach & walnut.

Food



MAINS

CHICKEN (GF)

half deboned chicken, truffle cream sauce,
cos lettuce with Caesar dressing

BARRAMUNDI (GF)

pan-seared WA Barramundi fillet with cauliflower
purée, fried Brussel sprouts, fennel.

BEEF TAGLIATA (GF)

chargrilled grass-fed Australian Scotch fillet
with crunchy potatoes and beef jus

DESSERTS

TORTINO GIANDUJA (GF)

hazelnut chocolate fondant with house made
zuppa inglese ice cream, almond and chocolate
crumble, raspberries

TORTA CAPRESE (GF)

almond meal and and lemon torta caprese
with house made lemon sorbet, strawberries, and
edible flowers

TIRAMISU (GF)

classic tiramisu

KIDS MAINS

TUBE PASTA (GF available)

with; (please choose)

~ Napoletana sauce

~ Bolognese

~ Ham, cream & parmesan sauce

OR

CHICKEN COTOLETTA (GF available)

crumbed chicken breast with crunchy potatoes

KIDS GELATI

HOUSE MADE GELATI (GF)

~ roasted almond

~ vanilla

~ zuppa Inglese

~ nougat

HOUSE MADE SORBET vegan

~ lemon

~ chocolate

~ mango

Terms and Conditions Agreement

MINIMUM SPEND

For all private functions, outside of our regular trading hours, we request a minimum spend of \$3300, which includes food and drinks only. All our private functions have a duration of 4 hours. An extra time fee of \$500/h applies over the 4th hour from the beginning of the function and the charge will be allocated as room hire fee.

TERMS & CONDITIONS DEPOSIT AND ROOM HIRE FEES

For reservations in the restaurant, a deposit of \$20.00 per head is required for all bookings. We will hold a tentative booking for you for 14 days only. This booking will be considered secured upon payment of your deposit and signing of terms and conditions agreement by the party hosts within 14 days of making your initial booking. The security deposit will be refunded at the end of the function if no damage is done/ no extra cleaning is required. The deposit can be paid via bank transfer, payment over the phone or in person. The management reserves the right to cancel a booking and allocate the room to another client if confirmation is not received within the specified time limit. Management also reserves the right to request the charges earlier if there is interest from another party for the same night.

TERMS & CONDITIONS MINORS

Minors are welcome on the restaurant premises when accompanied and must be supervised by a legal guardian. When soft play equipment is installed within the restaurant premises as form of entertainment for the children, a supervisor or entertainer must be present at all times during the function. Minors are not to purchase or consume any alcohol whilst on premise and must vacate the licensed premise by 12 midnight.

MENU & FINAL NUMBERS

We require your final menu selection and definitive number of guests attending 7 days prior to your function. This number represents the number of guests for which you will be charged. All food and drinks must be purchased from the restaurant. All menus & prices are subject to change & availability.

SHARED BANQUET: All courses are shared, and the different dishes are placed in the middle of the tables.

PAYMENT

We require full payment to be settled at the completion of your function. Payment can be made by Visa, Mastercard, Amex or cash. Personal cheques will not be accepted. A single item account will be issued.

CANCELLATION

In the unfortunate event that a confirmed booking is cancelled we will charge according to the terms and conditions agreement signed from both parts. The cancellation must be submitted in writing to ciao@coccobello.com.au.

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DIETARIES

Dietary requirements must be communicated 7 days before the function. We will cater for special requirements and serve alternatives where needed, and we will charge accordingly for the service.

ALLERGENS

While we offer gluten free options, we are not a gluten free kitchen. Cross-contamination could occur. We are unable to guarantee that any items can be completely free of allergens. Not all ingredients are listed on this menu that go into our dishes. It is important to mention all allergies and intolerances to our staff.

DRINKS

Drinks can be charged on a consumption basis. BYO drinks are not allowed. We recommend pre-choosing wines by the bottle and selecting a smaller choice of beers, spirits and cocktails for the day. Drink packages are available on request

BYO CAKE

Cake charges apply. Our chefs can plate your cake at a cost of \$2.50 per serve. Sparklers and candles are not supplied by Coccobello.

KIDS (up to 12yo)

\$30 per child for main course and gelati. Kids meals need to be pre-ordered 7 days prior to the function.

DECORATIONS AND SEATING ARRANGEMENTS

Our standard set up is with brown butcher's paper and paper napkins. We can order white linen tablecloths and white linen napkins if requests at least 14 days prior to the function. For a bigger setup with further seating arrangements such as name tags, bonbonniere, table decoration, etc., we recommend organising someone to come in on the day to take care of installing the decoration and dressing the tables for you. Alternatively, we can set everything up for you at an additional hourly rate of \$75/hour (Min. one hour). Please confirm your preference on decoration one week prior the function.

LINEN HIRE FEE

If requested, a linen hire fee will be charged on top of the minimum spend of the main bill.

SEATING CHART

A seating plan is to be provided 2 days prior to the function with information on where guests with dietary requirements as well as kids are seated. Every change within the 48 hours prior to the function must be communicated as soon as possible. If there is a change in number of guests within the 48 hours prior to the function that will affect the amount of food served, please review the "Menu and Final Numbers" section or the T&Cs.

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OTHER FUNCTIONS / BOOKINGS.

We reserve the right to hold other functions or dinner service bookings simultaneously in other areas of the venue.

RESPONSIBLE SERVICE

Coccobello practices responsible service of alcohol. Any person deemed to be intoxicated may be refused the service of alcohol. It is an offence to serve or have someone supply alcohol to a minor or intoxicated persons. Coccobello reserves the right to refuse service or to remove patrons for inappropriate or offensive behavior.

MUSIC/AUDIO

We have Spotify available for background music, with playlists designed for every occasion. We have projector and screen located in the Sala Rustica; a microphone can be used on request when needed. We do not supply HDMI cables. No smoke, bubble machines, confetti and fireworks are allowed in the venue.

VACATING THE PREMISES

The restaurant must comply with Liquor Licensing and Local Council Laws; therefore, you will be responsible for ensuring your guests leave promptly and quietly at the end of the function.

PRICE ADJUSTMENTS

All prices quoted on menus / wines lists are based on current costs. Quotes given in the time leading up to your function are estimates only and may be subject to change at the discretion of management in order to meet rises in costs. Prices are reviewed on a monthly basis, and we will inform you about any price changes on your function's quote.

SURCHARGE

A 20% surcharge applies to all bookings on public holidays. All prices listed include GST.

DAMAGE / COMPLIANCE

During the function you are financially responsible for all damage and breakages incurred to the property. You are to conduct the function in an orderly manner in full compliance with all Coccobello's and liquor licensing regulations. The management reserves the right to exclude or eject any persons behaving in an improper manner without liability. Coccobello will not accept any responsibility for the damage or loss of property left prior to, during or after a function.

CLEANING

General cleaning is included in the minimum spend, however if management deems the cleaning to be excessive, you will be charged for the cost of any extraordinary cleaning. Confetti, rice, flower petals, party poppers or 'scatters' are not allowed. All decorations are to be discussed with management.