



MEDICAL SALES PACKAGE



1889 Enoteca is located in the heritage listed Moreton Rubber Works building (circa 1889) in the antique quarter of Woolloongabba, on the fringe of Brisbane's CBD.

Translated, Enoteca means wine library. Roman Enoteche traditionally incorporate a restaurant, wine bar and wine store.

This is exactly what we are.

At 1889 Enoteca we take pride in serving real Roman food using the freshest and best product available. Our hand-pick collection of organic, biodynamic and naturally made Italian wines showcase some of the world's greatest artisan producers and makes us one of Australia's favorite destination wine spots.

Please note: All Menus are subject to change due to seasonal availability.

Please direct all event enquiries to
Giulia Vergano, Event Coordinator
functions@1889enoteca.com.au

10-12 Logan Road, Woolloongabba 4102 | 07 3392 4315

THE CELLAR

Our unique basement level cellar is the perfect setting for an unforgettable event.

Vintage bottles (circa 1950s) line the 120 years old brickwork walls while a long timber table, antiquated prints from Rome, beautiful chandeliers and wrought iron gates help to set the stage.

Our unique, basement level cellar can accommodate up to 42 guests and it is also fully equipped with a ceiling mounted projector, drop down screen & audio equipment.



A minimum spend applies for the use of the Cellar.

Tuesday to Thursday & Sunday Lunch

Lunch \$1500 / Dinner \$1500

Friday

Lunch \$1500 / Dinner \$2500

Saturday

Dinner \$2500

Equipment Hire

Data projector & screen - \$20

Lapel microphone available for use free of charge

Menu Items

Our mission is to provide menu items using only the freshest produce

Food & Beverage

The following food & beverage packages are tailored to meet the Medical Sales Industry entertainment cap of \$100pp

Food Menu

Pre select 2 dishes from each category on the following pages to be alternately placed on the night

Beverages

Beverages will include: soft drinks, a full strength & a mid strength beer, a sparkling, white & red wine

TWO COURSE MENU

12-24 Guest

\$100pp including one beverage



FIRST COURSE

alternate drop select 2

Antipasti - A selection of grilled & marinated vegetables, olives & cured meats with bread & olive oil

Cacio e pepe - spaghetti, 24 month pecorino romano DOP, black pepper

Pappardelle al ragu - braised pork & beef, tomato sugo, parmigiano reggiano DOP

Rigatoni all'amatriciana - rigatoni, tomato sugo, guanciale, chili oil

Risotto - Portobello mushrooms, truffle pecorino

SECOND COURSE

alternate drop select 2

Market fish - shaved fennel, olives, dill mayo

Saltimbocca alla Romana – veal, prosciutto, sage, broccolini, lemon

100% Grass-Fed Sirloin - chicory, white cannellini, chili, garlic

Gnocchi di patate - pork & fennel sausage, black truffle tapenade

SIDE DISHES

Insalata - iceberg lettuce, parmigiano reggiano, bread crumbs

Fagiolini - Green beans, anchovy dressing

Patate - Roast potatoes, garlic, rosemary

All menus are subject to change due to seasonal availability.

THREE COURSE MENU

12-24 Guest

\$100pp including one beverage



FIRST COURSE

alternate drop select 2

Antipasti - A selection of grilled & marinated vegetables, olives & cured meats with bread & olive oil

Carciofo alla Giudia - fried artichoke, gremolata, lemon mascarpone

Vitello Tonnatto - Thinly sliced rare veal, tuna mayonnaise, olives, capers, grilled zucchini

SECOND COURSE

alternate drop select 2

Pappardelle al ragu - braised pork & beef, tomato sugo, parmigiano reggiano DOP

Rigatoni all'amatriciana - rigatoni, tomato sugo, guanciale, chili oil

Gnocchi di patate - pork & fennel sausage, black truffle tapenade

Risotto - mushroom, truffled pecorino

CHEESE & DESSERT

alternate drop select 2

Tiramiso - Espresso soaked savoiardi, mascarpone, chocolate

Formaggi - A selection of Italian cheeses, grapes, almonds, honey

Pannacotta - pistacchio, raspberry, biscotti

All menus are subject to change due to seasonal availability.

LA FAMIGLIA A TAVOLA

The Family Table

10-42 Guest

\$100pp including one beverage

The La Famiglia A Tavola menu is a fantastically authentic way to experience 1889 Enoteca. For this traditional 3 course Italian menu, dishes are plated to share & placed in the middle of the table creating a warm, convivial, feasting atmosphere. Available for Lunch & Dinner



ANTIPASTI

A selection of grilled & marinated vegetables, olives & cured meats with bread & olive oil

PASTA

select 2

Cacio e pepe - spaghetti, 24 month pecorino romano DOP, black pepper

Pappardelle al ragu - braised pork & beef, tomato sugo, parmigiano reggiano DOP

Rigatoni all'amatriciana - rigatoni, tomato sugo, guanciale, chili oil

Gnocchi di patate - pork & fennel sausage, black truffle tapenade

Risotto - mushroom, truffled pecorino

CHEESE & DESSERT

shared, or select 2 to be served alternate drop

Tiramiso - Espresso soaked savoiardi, mascarpone, chocolate

Formaggi - A selection of Italian cheeses, grapes, almonds, honey

Pannacotta - pistacchio, raspberry, biscotti

All menus are subject to change due to seasonal availability.

TERMS & CONDITIONS

You are required to fill in the attached booking confirmation form to secure your booking
*By filling in this form, you agree to the terms and conditions set out below

Minimum Spend

A minimum spend applies where exclusive use of the room is required. The agreed upon minimum spend will be the minimum charged on completion of the event. Cancellations within a 7 day period of the event will incur the entire minimum spend.

Tuesday to Thursday & Sunday	Lunch \$1500	Dinner \$1500
Friday	Lunch \$1500	Dinner \$2500
Saturday		Dinner \$2500

Service times

Lunch: Guests may arrive at any time from 12pm (unless another time has been pre-arranged). The rooms are available from 12pm–4pm, the latest booking time available for lunch is 1pm with an immediate sit down required.

Dinner: The rooms are available from 6pm–12am. Due to Liquor Licensing requirements we are unable to serve alcoholic beverages after 12am (1889 Enoteca reserves the right to call last drinks before this time). All guests must leave the premises by 12:30am. Guests may arrive at any time from 6pm with the first course at 6:30pm (unless another time has been pre-arranged).

Menu Selection

Menu selections are required 5 business days prior to your event.

Special Dietary Requirements - we provide meals for guests with special dietary requirements. Please provide details when advising of your menu selections. Due to seasonality & limited availability of fresh produce, some changes may occur without notice. **NOTE: All Menus are subject to change due to seasonal availability.**

Beverage Selection

Due to limited availability, beverage selections are required 5 business days prior to the event. Wines & vintage changes may occur without notice; however we will always be able to source a comparable product.

Beverage packages: after first 4 hours additional hours will be charged by the full hour.

Final numbers

Final numbers are required 3 business days prior to the event.

Final Payment

Payment is due at the conclusion of the event. 1889 Enoteca does not accept personal cheques.

The minimum spend is the minimum that will be charged for your event. Confirmed numbers will be the minimum numbers charged for. Please note there is a maximum of 2 credit cards per account. If the account will be split more than 2 ways, please arrange for cash to be used on the night (there is an ATM across the street). It is the responsibility of the event organiser to ensure the entire account is paid, any balances owing will be charged to the credit card account details provided on the booking form. AMEX attracts a 2% surcharge.

Cancellations

Cancellations must be made in writing. Should you cancel your event, the following cancellation fees will be charged to the credit card account details provided on the booking form:

More than 3 weeks prior to the event - 50% of the minimum spend will be charged

More than 2 weeks prior to the event - 75% of the minimum spend will be charged

Less than 2 weeks prior to the event - 100% of the minimum spend will be charged

Pricing

Prices listed throughout this document are subject to change without notice. However, once your booking form has been completed the prices applicable at that time will remain current for a period of 3 months.

Breakages and Missing Wine

The organiser of the function is responsible for the removal or breakage of any stored wine on the premises.

*ABOVE TERMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

Signed: _____

*BYO alcohol is not permitted at the venue under any circumstances

BOOKING FORM

Date of Function: _____

Name of Contact: _____

Company: _____

Occasion / Event Type: _____

Postal Address: _____

Contact Phone Number: _____

Contact Email: _____

Number of Guests: _____

Start Time: (please circle) 6PM. 6:15PM. 6:30PM. First Course to be served within 30 minutes from arrival.

Menu Options – Please tick

LUNCH

2 Course

3 Course

3 Course La Famiglia a tavola

DINNER

2 Course

3 Course

3 Course La Famiglia a tavola

Type of Credit Card (please circle): VISA | MASTERCARD | AMEX (2% surcharge)

Credit Card Number: _____

Credit Card Expiry: _____ **Security Code:** _____

Full Name on Credit Card: _____

Cardholders Signature: _____

Minimum Spend \$: _____

Menu selections (food & beverage) are required 5 business days prior to your event.

Final numbers are required 3 business days prior your event. These will be the minimum charged.

*I have read and agreed to the terms and conditions outlined:

*I understand the cancellation policy

Signature: _____ **Date:** _____

I would like to give permission to 1889 Enoteca to receive newsletters and events via email