

Fratello
ITALIAN



FUNCTIONS
& EVENTS

FLOOR PLAN

SEATED

OUTDOOR SITTING 1

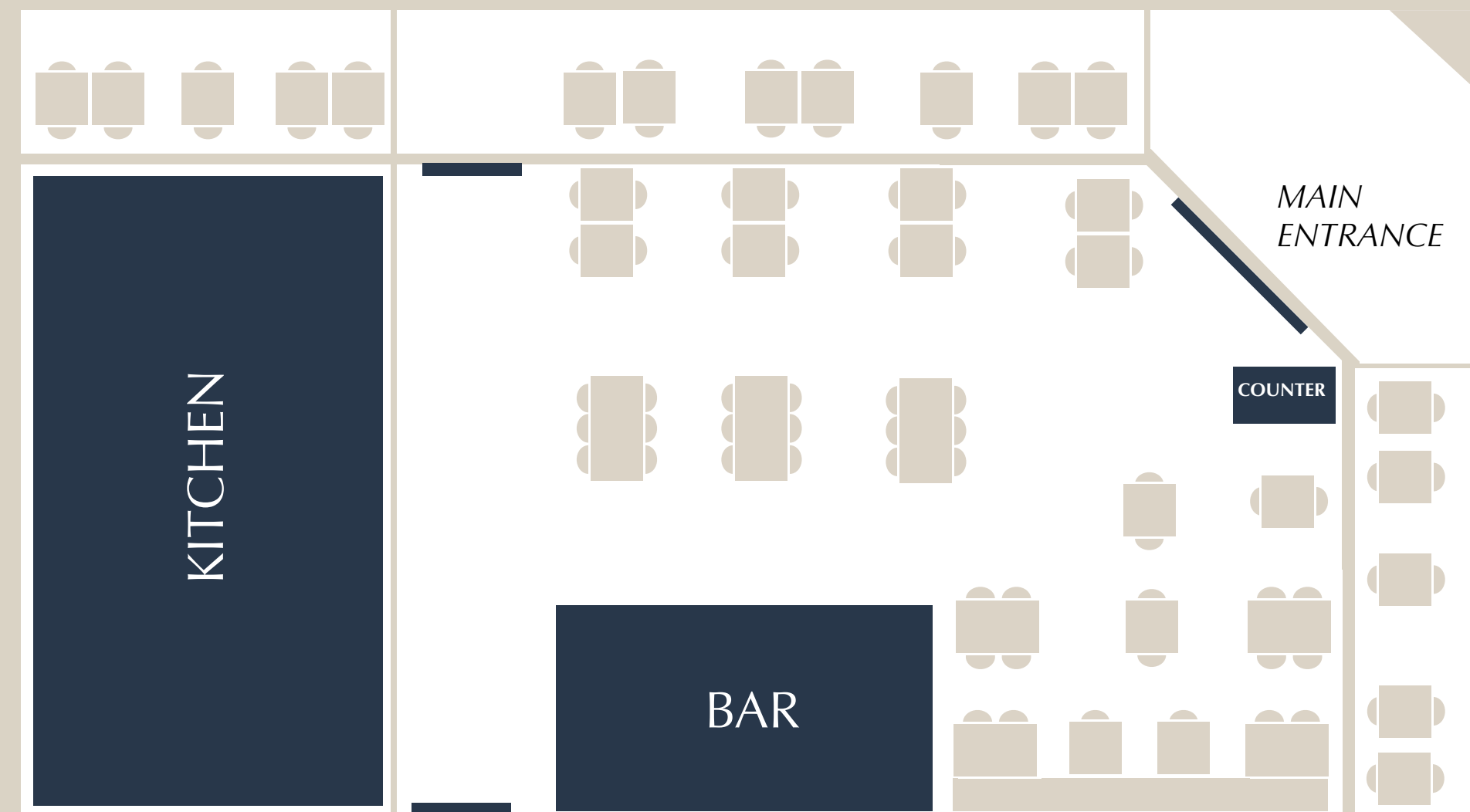
MAXIMUM CAPACITY

Seated | 12 pax

OUTDOOR SITTING 2

MAXIMUM CAPACITY

Seated | 25 pax



OUTDOOR SITTING 3

MAXIMUM CAPACITY

Seated | 20 pax

CENTRAL SITTING

MAXIMUM CAPACITY

Seated | 25 pax

LOUNGE SITTING

MAXIMUM CAPACITY

Seated | 30 pax

Please note that sitting areas can be adjusted according to need.



SET MENU

FOR BOOKINGS OF 12 OR MORE GUESTS, WE PREPARE A SET MENU. IF THERE ARE ANY SPECIAL REQUESTS, WE CAN DISCUSS FURTHER FOR SELECTION OF MENU ITEMS.

You have a choice from three options. These options will be explained to you. If you wish to customise, there may be additional charges that will incur based on your customisation.

You will have to advise us of any dietary requirements for your group at least 24 hours before your booking so that we can cater for such options.

The standard duration for your group will be upto 2 hours. Should you wish to have your booking for longer time period, please advise us in advance. Longer durations will incur an additional fee.



SET MENU

\$45PP | MADE TO SHARE

ENTREE

GARLIC PIZZA

Hand-stretched pizza dough seasoned with Italian herbs, garlic oil & mozzarella.

WOOD FIRED PIZZA

Choice of any three varieties of pizzas from our menu excluding Marinara, Rucola & Parma.

HOME MADE PASTA

Choice of three pastas from the following:

SPAGHETTI BOLOGNESE

Pork & beef mince with homemade tomato sauce.

SPAGHETTI AMATRICIANA

Pancetta, onion, chilli, basil, pecorino romano & homemade tomato sauce.

FETTUCCINE FUNGHI POLLO

Chicken, mushroom, thyme & cream.

NAPOLI GNOCCHI (V)

Homemade tomato sauce with touch of garlic and parmesan.

QUATTRO FORMAGGI GNOCCHI (V)

Fior di latte, gorgonzola, parmesan, pecorino romano & touch of cream.

SET MENU

\$55PP | MADE TO SHARE

ENTREE

Choice of two entrees from the following:

GARLIC PIZZA

Hand-stretched pizza dough seasoned with Italian herbs, garlic oil & mozzarella.

POMODORO BRUSCHETTA

Toasted bread with fresh tomato, basil, onion, buffalo mozzarella & parmesan.

ARANCINI FUNGHI

Risotto balls with mushroom, buffalo mozzarella, parmesan & truffle oil.

WOOD FIRED PIZZA

Choice of any three varieties of pizzas from our menu excluding Marinara, Rucola & Parma.

HOME MADE PASTA

Choice of three pastas from the following:

SPAGHETTI BOLOGNESE

Pork & beef mince with homemade tomato sauce.

SPAGHETTI AMATRICIANA

Pancetta, onion, chilli, basil, pecorino romano & homemade tomato sauce.

FETTUCCINE FUNGHI POLLO

Chicken, mushroom, thyme & cream.

NAPOLI GNOCCHI (v)

Homemade tomato sauce with touch of garlic and parmesan.

QUATTRO FORMAGGI GHOCCHI (V)

Fior di latte, gorgonzola, parmesan, pecorino romano & touch of cream.



SET MENU

\$60PP | MADE TO SHARE

ENTREE

Choice of two entrees from the following:

GARLIC PIZZA

Hand-stretched pizza dough seasoned with Italian herbs, garlic oil & mozzarella.

POMODORO BRUSCHETTA

Toasted bread with fresh tomato, basil, onion, buffalo mozzarella & parmesan.

ARANCINI FUNGHI

Risotto balls with mushroom, buffalo mozzarella, parmesan & truffle oil.

WOOD FIRED PIZZA

Choice of any three varieties of pizzas from our menu excluding Marinara, Rucola & Parma.

HOME MADE PASTA

Choice of three pastas from the following:

SPAGHETTI BOLOGNESE

Pork & beef mince with homemade tomato sauce.

SPAGHETTI AMATRICIANA

Pancetta, onion, chilli, basil, pecorino romano & homemade tomato sauce.

FETTUCCINE FUNGHI POLLO

Chicken, mushroom, thyme & cream.

NAPOLI GNOCCHI (v)

Homemade tomato sauce with touch of garlic and parmesan.

QUATTRO FORMAGGI GNOCCHI (V)

Fior di latte, gorgonzola, parmesan, pecorino romano & touch of cream.

DESSERT

TIRAMISU

Coffee soaked savoiardi & mascarpone.

OR

NUTELLA GNOCCHI

Deep fried pastry with cinnamon & nutella.



WHOLE VENUE HIRE

Indoor | Seated | 70 pax



LET THE TEAM AT FRATELLO ITALIAN TRANSFORM YOUR NEXT EVENT INTO AN EXPERIENCE YOU WON'T FORGET.



With the capacity to host up to 70 guests banquet-style, Fratello Italian offers a refined venue for a range of occasions, making it the ideal backdrop for your private function and/or special celebration.

For bookings over 35 pax, we will require you to book the venue out. There is a minimum spend to hire the venue. Prices will vary depending on the day and the time. The options for the minimum spend are provided below.

Lunch

Weekdays (Sundays - Thursdays): \$3,500

Weekends (Fridays & Saturdays): \$4,500

Dinner

Weekdays (Sundays - Thursdays): \$6,500

Weekends (Fridays & Saturdays): \$8,500

Please note that the duration for venue hire is for 3 hours. The hire duration may differ depending on the day. Should you wish to have your function for longer time period, please advise us when making the booking. Longer time periods will incur an additional fee.

TERMS & CONDITIONS

DEPOSITS

Please note that all group bookings will require a pre-authorisation to confirm your booking. The pre-authorisation amount required is \$20 per person.

If you wish to hire the venue out, a deposit of 30% is required at the time of booking.

CANCELLATIONS

If the total number of people in your group changes, we require a notice at least 24 hours prior to your booking. If you cancel/change your group numbers within 24 hours prior to your booking, the pre-authorised amount of the number of people cancelling will be processed as a cancellation fee.

If you change your mind about venue hire, we require a notice at least one week prior to your booking. If sufficient notice is not provided, the deposit will not be refunded.

MINIMUM SPEND

A minimum spend is required to be met during your reservation. The total cost of the function may be more than the minimum spend, depending on the customisations and the total number of people attending.

DIETARY REQUIREMENTS

Dietary requirements for your reservation should be advised at least 24 hours prior to your event in order for us to organise.

BEVERAGES

We do not allow BYO for any group bookings. We are a fully licensed venue serving a variety of wines and other drinks. Please view our Drinks Menu.

DECORATIONS

We will allow minor decorations to be set up for your event if you need. However, major decorations that may collide with the aesthetics of the restaurant will not be allowed. Please discuss this with us beforehand.

LATE RESERVATION

The groups bookings are allocated a maximum of two hours. Should you arrive late to your reservation, you will still be required to vacate at the allocated time in order for us to accommodate the bookings that follow.

CAKEAGE FEE

If you would like to bring your own cake along, you will be charged a cakeage fee of \$2 per person.