

# MARAMEO

GROUPS AND EVENTS





# THE VENUE

Maramео, our cheeky Italian all-day dining venue.

In close collaboration with Chris Connell Design the talented team behind Bar Carolina, Tetto Di Carolina & Il Bacaro, we have created another next-level Italian dining experience to contribute to Melbourne's vibrant food & wine culture.

Want to host your next event with us?  
Weddings, parties, anything, we'd love to hear from you!

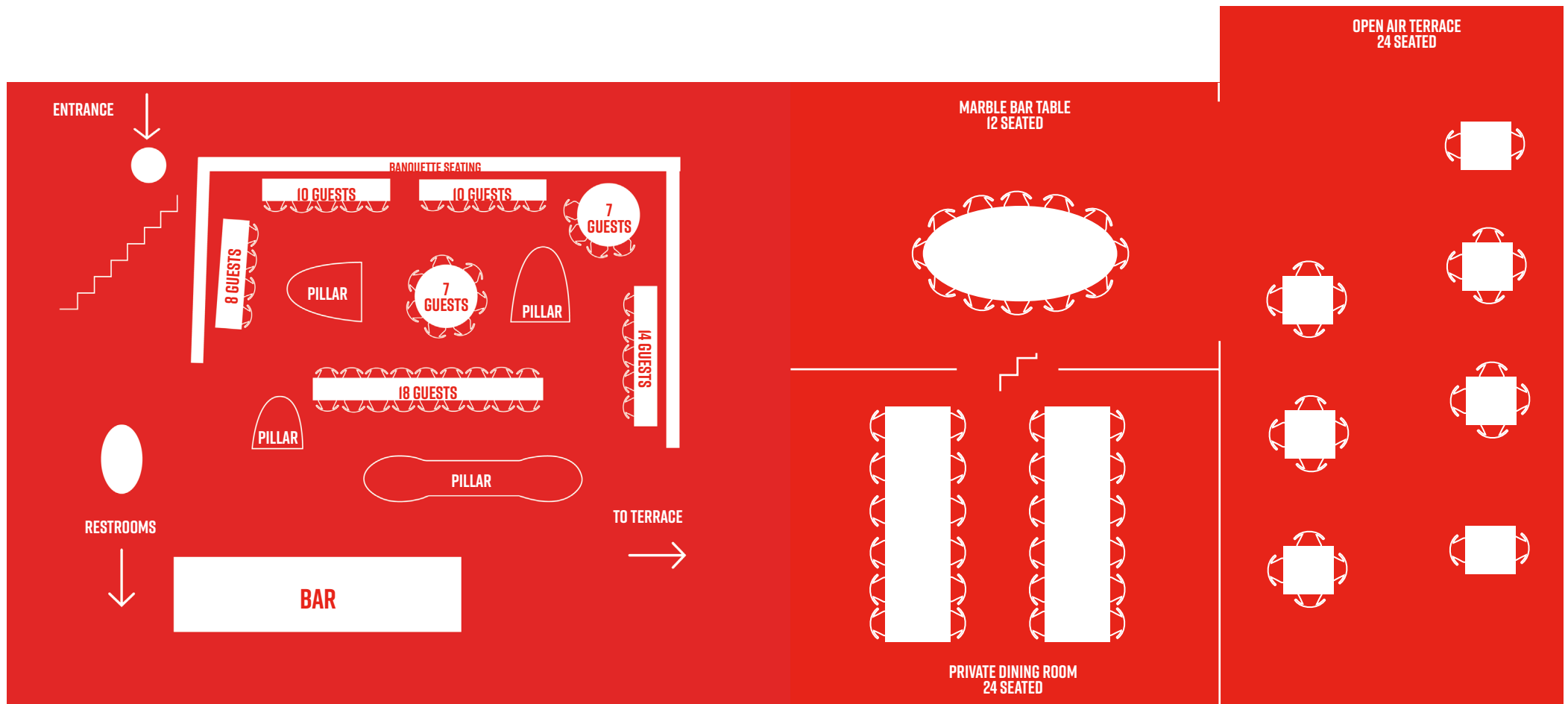
Follow us on Instagram

[@maramео.melbourne](#)

# MARAMEO



# FLOOR PLAN



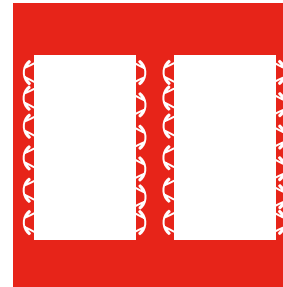
Our dining furniture will be scattered around each space for cocktail functions.  
Please note, we do not have high stools/tables





# PRIVATE DINING ROOM

## EXCLUSIVE HIRE



**CAPACITY**

**24**



**MIN. SPEND**

**JAN-OCT**

**NOV-DEC**

Lunch (til 4pm) and Dinner (from 6pm)

<b>MONDAY</b>	<b>\$2,000</b>	<b>\$3,000</b>
<b>TUESDAY</b>	<b>\$2,000</b>	<b>\$3,000</b>
<b>WEDNESDAY</b>	<b>\$2,000</b>	<b>\$3,000</b>
<b>THURSDAY</b>	<b>\$2,000</b>	<b>\$3,000</b>
<b>FRIDAY</b>	<b>\$2,000</b>	<b>\$3,000</b>
<b>SATURDAY</b>	<b>\$2,000</b>	<b>\$3,000</b>

Please note, the Private Dining Room has an open single doorway which cannot be closed off.  
Please note, we currently do not have AV equipment available in this space.



# MAIN DINING ROOM

## EXCLUSIVE HIRE



78

CAPACITY



100

MIN. SPEND	JAN-SEPT		OCT-DEC	
	LUNCH	DINNER	LUNCH	DINNER
MONDAY	\$6,000	\$8,000	\$10,000	\$12,000
TUESDAY	\$6,000	\$8,000	\$10,000	\$12,000
WEDNESDAY	\$6,000	\$8,000	\$10,000	\$12,000
THURSDAY	\$7,000	\$10,000	\$12,000	\$14,000
FRIDAY	\$9,000	\$18,000	\$14,000	\$20,000
SATURDAY	\$8,000	\$18,000	\$10,000	\$20,000
SUNDAY	\$8,000	\$10,000	\$10,000	\$12,000

Lunch: 4 hour duration 12pm-4pm  
Dinner: from 6pm- close

Please note, guests may need to walk through this space to access bookings in our adjacent rooms.





# PRIVATE DINING ROOM, MARBLE BAR ROOM AND OPEN AIR TERRACE EXCLUSIVE HIRE



36

CAPACITY



50

MIN. SPEND	JAN-SEPT		OCT-DEC	
	LUNCH	DINNER	LUNCH	DINNER
MONDAY	\$4,000	\$5,000	\$7,000	\$8,000
TUESDAY	\$4,000	\$5,000	\$7,000	\$8,000
WEDNESDAY	\$4,000	\$5,000	\$7,000	\$8,000
THURSDAY	\$6,000	\$6,000	\$9,000	\$9,000
FRIDAY	\$7,000	\$8,000	\$10,000	\$10,000
SATURDAY	\$7,000	\$8,000	\$10,000	\$10,000
SUNDAY	\$6,000	\$7,000	\$9,000	\$9,000

A maximum of 36 guests seated at one time.  
The above package is available to ensure everyone is comfortable, should we need to move all guests into the internal spaces.  
Terrace ONLY bookings can be made, however in the event that Melbourne's weather is not kind - we may not be able to relocate your booking inside.



# EXCLUSIVE VENUE

## EXCLUSIVE HIRE



90

CAPACITY



150

MIN. SPEND	JAN-SEPT		OCT-DEC	
	LUNCH	DINNER	LUNCH	DINNER
MONDAY	\$8,000	\$12,000	\$12,000	\$15,000
TUESDAY	\$8,000	\$12,000	\$12,000	\$15,000
WEDNESDAY	\$8,000	\$12,000	\$12,000	\$15,000
THURSDAY	\$9,000	\$14,000	\$14,000	\$17,000
FRIDAY	\$15,000	\$20,000	\$20,000	\$25,000
SATURDAY	\$10,000	\$20,000	\$15,000	\$25,000
SUNDAY	\$8,000	\$10,000	\$10,000	\$12,000

Lunch: 4 hour duration 12pm-4pm

Dinner: from 6pm- close

Maraméo is closed Sunday - For Private Events, please enquire.  
15% Sunday surcharge applies.





# TO EAT

We have developed our event menus to provide guests with the quintessential Marameo experience.

Let us take care of the food while you sit back and enjoy a cocktail (or two!).

We have multiple options available to suit dietary requirements and a full canapé menu is available for stand up cocktail events.

Want something a little more? Check out our delicious “add-ons” which are sure to get you salivating.

Bookings of 10pax or more will be required to go on a set menu.

# MARAMEO





# SEATED MENUS

Presented as a shared style of dining flowing to the table.

Menus cannot be altered - Additional items can be ordered from our a la carte menu.

## FEED ME \$75 PP

### TO SHARE

Burrata, tomatoes, strawberry, eucalyptus  
Salumi selection + gnocco fritto  
Calamari, prawns, cauliflower, chilli

Spaghetti cacio e pepe + black truffles

Grilled whole baby chicken, mustard, lemon, thyme  
Potato chips, herb seasoning  
Mix leaf salad, apple, cashew, white balsamic

Bigné, Gianduja chocolate, hazelnuts

\*Sample menus, subject to change.

Please note there is an additional service fee of 5%  
for group bookings of 10 guests or more.

# MARAMEO

## SET MENU \$89 PP

### TO SHARE

Salami selection  
Burrata, tomatoes, strawberry, eucalyptus  
Calamari, soft shell crab, baby carrots, chilli  
WA Octopus, chickpea, finger lime, balsamic vinegar

### TO CHOOSE

Spaghetti cacio e pepe + black truffles  
Blue Eye cod, pippies, capers, lettuce, lemon  
Sher wagyu rump + brisket, leek, parsnip, rainbow chard  
Squid ink spaghetti, WA blue swimmer crab,  
chilli, tomato, fish roe

### SERVED WITH

Potato chips, herb seasoning  
Mix leaf salad, apple, cashew, white balsamic

### TO FINISH

Tiramisu

# CANAPES

## PACKAGE ONE \$49

**Gnocco fritto prosciutto** - Puffed bread wrapped in prosciutto

**Grilled focaccia** - Seasonal vegetables (veg)

**Fusilli Cacio e pepe** - Pecorino cheese, black pepper (veg)

**Soft shell crab** - Served tempura style with chilli mayo

**House made brisket sliders** - Salsa verde, slaw

**Chicken ribs** - Jalapeño mayo

### DESSERT

**Bigné** - Profiterole served with Gianduja chocolate, hazelnuts

# MARAMEO

## PACKAGE TWO \$65

### 3+ HOUR EVENTS

**Oysters** - Shallot + cucumber vinaigrette

**Gnocco fritto prosciutto** - Puffed bread wrapped in prosciutto

**Grilled focaccia** - Seasonal vegetables (veg)

**Ocean trout tartare** - Capers, tomato, lemon mascarpone

**Paccheri** - Oxtail ragù, bone marrow, lemon

**Casarecce** - WA blue swimmer crab, chilli, tomato, fish roe

**Soft shell crab** - Served tempura style with chilli mayo

**House made brisket sliders** - Salsa verde, slaw

**Chicken ribs** - Jalapeño mayo

### DESSERT ITEMS

**Bigné** - Profiterole served with Gianduja chocolate, hazelnuts

**Raspberry tart mini**





# CANAPES

## ADD-ONS

**Oysters** \$5pp  
Shallot + cucumber vinaigrette

**Salumi selection** \$5pp  
Served on boards

**Cheese selection** \$5pp  
Served on boards

**Olives** \$4pp

**Ocean trout tartare** \$8  
Capers, tomato, lemon mascarpone

**Casarecce** \$8  
WA blue swimmer crab, chilli, tomato, fish roe

**Fusilli Cacio e pepe** \$7  
Pecorino cheese, black pepper (veg)

**Raspberry tart mini** \$6

**Grazing table** \$25pp  
Salumi, cheese, seasonal vegetables, olives,  
home made bread and seasonal fruit  
(available as add-on to canape package only)



# TO DRINK

Our talented team of Sommeliers have created a wine list to excite all palates. This includes an extensive list of local, Australian, International & many Italian varietals.

We also have a fresh list of cocktails & spritzes to transport you to a beach on the Amalfi coastline.

We have a range of beverage packages available or alternatively, drinks can be charged based on consumption. Guests are welcome to pre select a range of drinks prior to their event or organise on the day.

Selections must be made from our current beverage list, and we are always happy to assist with a tailored offering.

We do not accept split payments.

# MARAMEO





# PACKAGES

## PACKAGE 1

NV Casa Canevel Prosecco DOC Glera  
2018 Orsogna Pecorino  
2018 Orsogna Montepulciano (Org, Tap)  
Peroni  
Soft Drinks

Veneto, Italy  
Abruzzo, Italy  
Abruzzo, Italy

2 HOUR	3 HOUR	4 HOUR	5 HOUR
45	60	75	80

## PACKAGE 2

NV Casa Canevel Prosecco DOC Glera  
2019 Intrepido 'Wolf in Sheeps Clothing' Pinot Grigio  
2017 Borgofiero Chianti DOC Sangiovese  
Peroni  
Soft Drinks  
San Pellegrino Sparkling Water

Veneto, Italy  
Mornington Pen, VIC  
Tuscany, Italy

59	74	89	99
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## PACKAGE 3

2018 Ronco Dei Tassi Friuli DOC Pinot Grigio  
2017 Provenance 'Henty' Chardonnay  
2018 Rameau d'Or 'Goldne Bough' Rosé Grenache  
2019 Bass River '1835' Pinot Noir  
2019 Izway 'Rob & Les' Shiraz  
Peroni  
Soft Drinks  
San Pellegrino Sparkling Water

Friuli, Italy  
Henty, NSW  
Provence, France  
Gippsland, VIC  
Barossa Valley, SA

74	89	104	114
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## BEVERAGES BY CONSUMPTION

If you wish, you are welcome to pre-select beverages and have these served and charged on consumption.

### BEVERAGE LIST

### WINES BY THE BOTTLE

# MARAMEO



# SHAKE IT UP...

## SPRITZ \$17 EA

**Dragonfruit** Bacardi white rum, dragonfruit, lemon, soda  
**Select Select** Aperitivo, Lemon, Prosecco  
**Limoncello** Limoncello, St. Germain, Lemon, Prosecco  
**Pink Grapefruit** Atlos Tequila, Grapefruit, Lemon Prosecco  
**Southside** Bombay Gin, Mint, Soda, Lime  
**Tiger + Tonic** Beluga Vodka, Campari, Tonic, Lime  
**Sbagliato** Campari, Antica Formula, Prosecco

## COCKTAILS \$22 EA

**La Dolce Vita** Bombay Sapphire, Lychee, Grapefruit, Lime  
**The Postman** Montenegro, Beluga Vodka, Ginger Beer, Lime  
**Cafe Society** Fresh espresso, Beluga Vodka, Kahlua, Salted Caramel  
**The Conformist** Campari, Antica Formula Vermouth, Tangueray Gin

## MOCKTAILS \$15 EA

**Life is Beautiful** Orange + Rhubarb spritz  
**Casanova** Lyre's Gin, lemon, mint, soda  
**The Great Beauty** Apple, dragonfruit, lemon



**SOMETHING**

*extra cheeky..*

**A TAKE HOME BOTTLE FOR YOUR GUESTS, OR YOURSELF**

**NEGRONI - 200ML BOTTLE**

**\$28**

**CHILLI OIL - 200 ML BOTTLE**

**\$20**

Orders for our amazing Negroni's and Chilli Oil must be made 7 days prior to your booking.

**MARAMEO**









## AV REQUIREMENTS

Our in-house DJ, Matt Knipe, is continually updating our playlist to ensure a fun vibe for your Marameo experience.

For exclusive use events, guests are welcome to BYO a playlist of their own selected music. For any other additional audio-visual requirements, please ask our events manager for a quote.

## STYLING & DECOR

Guest are welcome to arrange their own styling. This may include floral arrangements, decorations, balloons and personalised menus. If you have any questions regarding event styling, contact our events team who may be able to suggest suitable suppliers.

All styling will need to be approved by the events manager at least 48 hours prior to your booking and bump in/out times will need to be adhered to.

# MARAMEO

## SECURITY

If you are organising a large event with exclusive use of the venue, security may be required. Our events manager can organise a quote on your behalf which will need to be paid for prior to your event.

## CELEBRATION CAKE

Who doesn't love a birthday cake? We can create an amazing chocolate and hazelnut coated Bigne stack for you, for an extra \$4pp. We require at least 4 days notice. Alternatively, you are welcome to BYO a birthday cake for your guests to enjoy, please note we charge a cakeage fee of \$5pp.

## ENTERTAINMENT

Please note, amplified music is only permitted with Exclusive Full Venue Hire. We have a talented list of musicians available for exclusive use events, including DJs, rappers, acoustic singers and bands. If you want live music to entertain your guests, please contact Matthew Charles on 0401046095.

# TERMS & CONDITIONS

## MINIMUM SPENDS

When electing to book the entire venue for your exclusive event, the venue requires that a minimum spend is reached on a given day. These change based on the day, or may be waived in the off season. Minimum spends would be inclusive of all food and beverages served on the night. Please contact our events manager to discuss options available.

## SERVICE FEE

Please note there is an additional service fee of 5% for group bookings of 10 guests or more. (15% on sundays and public holidays) which goes straight to your wait staff on the event.

## CREDIT CARD HOLDING

A credit-authorisation process is in place to secure the booking and based on the price of the menu chosen and number of guests attending.

## PAYMENTS

The balance of the payment is to be finalised on the day of the event. Please note that we do not accept split credit card payments.

## CONFIRMATION

A confirmation of the number of guests attending is required no later than 4 days prior to the event. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify us of any changes in advance.

# MARAMEO

## DIETARY REQUIREMENTS

We endeavour to cater for all dietary requirements. Please ensure you notify the events manager at least **4 days** prior to your booking of any dietary requirements to ensure we can cater for all guests.

## CANCELLATIONS

In the regretful situation the client needs to cancel a booking, cancellations must be done via phone call with management or the events manager only and during the hours of 9-5pm. All cancellations must be made no later than **4 days** prior to the event. **Cancellations made within 4 days of the event will incur a fee of the chosen menu price per person.**

## CLIENT'S RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioral codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the client, in the instance of where damage has occurred all associated costs will be charged to the nominated credit card. It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

## WINE + MENU QUOTATION

Please note that prices listed and seasonal availability whilst current at the time of quotation are subject to change without notice.

## LOST PROPERTY

Whilst every effort will be made to return belongings post event to their owners, Marameo will take no responsibility or make any reimbursements for lost property. Hosts should also take home any gifts received during their event when leaving the venue.