



**COGNOSCENTI FOOD & WINE**

PRIVATE EVENTS  
2023/24

**Exclusive Venue for Your Gathering:** Picture this - our entire restaurant reserved exclusively for your celebration. It's an intimate and cozy setting that allows you to create meaningful memories in a relaxed and comfortable environment.

**Good Food for Everyone:** Our talented chefs have carefully crafted menus that cater to various dietary preferences and requirements. Whether you're a fan of hearty classics or crave innovative flavours, our offerings are designed to please every palate.

**Special Diets Are Welcome:** If you have special dietary needs, don't worry. We can make dishes for vegans, vegetarians, gluten-free diets, and more. We want everyone to have a great meal.

**Beverage Choices to Suit Your Style:** Choose the beverage option that suits you best. You can opt for beverages on consumption, where you pay only for what you enjoy, or explore our curated beverage packages for a hassle-free experience. Groups of 20 people and over are required to pick one drink package.

**Seamless Reservation Process:** Planning your celebration is a breeze. Reach out to us, and our friendly team will help you secure your preferred date and time. We're here to make your event smooth and memorable.

**Perfect for All Occasions:** Our restaurant is versatile and ideal for a variety of gatherings, from family get-togethers to corporate lunches or stand up cocktail party. Create cherished memories with your loved ones in a welcoming and hospitable setting.

At Cognoscenti, we treasure the simple joys of life - great food, wonderful company, and heartfelt celebrations. Allow us to be part of your year-end festivities and provide an enjoyable and memorable experience.

For inquiries about availability or to discuss menu options, please do not hesitate to contact us at [info@cognoscentifoodandwine.com](mailto:info@cognoscentifoodandwine.com)

We eagerly await the chance to host your celebration and join in your special moments.

Adrien, Kevin, Emma & The Cognoscenti Team.

# STAND UP COCKTAIL EVENT

## \$90pp

### Cold Canapes

Freshly Shucked Oysters w Lemon  
Asparagus, Lemon & Herb Goats Curd Tarts  
House Cured Salmon Roesti, Dill Crème Fraiche  
Crostoni w Pesto, Ricotta & Espelette Pepper

### Hot Canapes

Mushroom & Truffle Arancini w Aioli  
Maple Glazed Pork Belly Sliders w Slaw  
Prawn Tempura w Lemon Aioli  
Gruyere & Caramelized Onion Tarts

### Desserts

Basque Cheesecake  
Lemon Madeleines  
Buttermilk Panna cotta w Berries  
Chocolate Tart & Espresso Cream

### Grazing Table +\$10pp

Marinated Mount Zero Olives  
Focaccia w Rosemary & Sea Salt  
Selection of Dips w Crudites & Focaccia  
Selection Cured meats  
Selection of cheeses – Hard, Soft & Blue served with Crackers, Fruit and Preserves  
Fresh Seasonal Fruits

# SIT DOWN EVENT

(Menus are subject to change depending each season and product availability)

Our menus are designed to be shared by all our guests.

## MENU 1

\$70pp

House-made Focaccia, Mt Zero olive oil

Shaved Coppa, house pickles

Mixed olives, Marinated w Lemon & Fennel Seed

Sweetcorn & Cheddar Croquettes, Garlic Aioli

Slow Cooked Lamb Shoulder, Mustard Glaze

Iceberg Salad, Buttermilk Dressing, Croutons Crispy

Potato Chips, Rosemary Salt, Garlic Aioli

Chocolate buttermilk panna cotta, berries, crumble

## MENU 2

\$85pp

House-made Focaccia, Mt Zero olive oil

Mushroom arancini, truffle aioli

Wood fired scallops, citrus butter

Orecchiette pasta, spicy lamb ragu, ricotta

Crispy skin porchetta, apple sauce and jus

Lemon roasted potatoes

Mixed leaves salad, white balsamic vinegar

Traditional Tiramisu

**You are welcome to create your own combination menu.**

## MENU 3

\$110pp

House-made Focaccia, Mt Zero olive oil

Grilled asparagus, truffle hollandaise, hazelnut

Confit duck leg slider, apple slaw

Creamy seafood risotto, lemon, crème fraiche

Wood fired salmon, lemon myrtle beurre blanc

Roasted beef striploin, peppercorn sauce

Charred broccoli, herb dressing ricotta

Mix leave salad, white balsamic vinegar, pecorino

Crispy crushed baby potatoes

Our signature cheesecake, woodfired fruit

## CANAPES \$9 per selection (2pp)

Sweet corn & cheddar croquettes

Duck liver parfait crostini

Cheese profiteroles

Salmon blinis

## ADD-ONS TO THE TABLE

Mt Zero olives \$2pp

Oysters \$9pp (2 oysters)

Charcuterie platter 4\$pp

Cheese platter \$6pp

## PETIT FOURS \$4 per selection (1pp)

French Canelé

Chocolate truffle

Lemon Madeleine

Raspberry friand

# BEVERAGE PACKAGES

(Wines are subject to change depending product availability)

Complement your dining experience with our specially curated drink packages

## DRINK PACKAGE 1

\$60pp

Beer  
Light beer

Bella Modella Prosecco  
**(Upgrade to French Champagne +\$25pp)**

Artiste Pinot Grigio  
Gunderloch 'Fritz' Riesling  
Wild's Gully Sauvignon Blanc  
Mount McLeod Chardonnay

Varney Grenache Rose

Mount McLeod Pinot Noir  
Terre Forti Rubicone Sangiovese IGT  
Paracombe 'The Reuben' Cabernet Blend  
Villainn & Vixen Shiraz

Soft Drinks  
Juices  
Tea & Coffee

## DRINK PACKAGE 2

\$80pp

Beer  
Light beer

Mt Majura Sparkling  
**(Upgrade to French Champagne +\$25pp)**

Devil's Baie Pinot Gris  
Pewsey Vale 1961 Block  
Huia Sauvignon Blanc  
Mermerus Chardonnay

Château Des Ferranges Provence Rose

Mermerus Pinot Noir  
Alain Jaume 'Grand Veneur' Côtes Du Rhône  
Granite Hills 'The Gordon' Cabernet Blend  
She Oak Hill Shiraz

Soft Drinks  
Juices  
Tea & Coffee

## DRINK PACKAGE 3

\$100

Beer  
Light beer

Coombe Sparkling Blanc De Blancs  
**(Upgrade to French Champagne +\$25pp)**

Provenace Pinot Gris  
Frankland Estate 'Isolation Ridge' Riesling  
Gembrook Hill Sauvignon Blanc  
Domaine de Bel-Air Chardonnay

Gavoty Grand Classique Provence Rose

Craigie Knowe Pinot Noir  
Le Fonti Chianti Classico DOCG  
Château L'Église Bordeaux Blend  
M. Chapoutier Les Meysonniers Crozes-Hermitage

Soft Drinks  
Juices  
Tea & Coffee

**Please select 2 whites and 2 reds for each package. All packages are based on a 4-hour duration.**

## ADD ONS

House spirits +\$15pp. | Welcome Spritz on arrival +\$12pp. | Mr. Riggs "Sticky End Viognier" (dessert wine) +\$12pp.

## **CAPACITY**

Stand up cocktail event – 70 guests

Sit down lunch/dinner event – 50 guests

## **MINIMUM SPEND**

Lunch (12pm to 4pm):      Monday to Saturday - \$1,500 min  
   Sunday - \$3,500 min

Dinner (6pm to 10pm):      Monday & Tuesday - \$1,500 min  
   Wednesday, Thursday & Sunday - \$3,500 min  
   Friday \$6,000  
   Saturday - \$7,000 min

## **CONTACT**

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