FUNCTIONS & EVENTS

TUTTO

ABOUT *Tutto Bene!*

A nod to the retro Italian staples that we grew up with and loved, we're reviving the Italian table spread.

Never too shy to take on such traditions as the pasta carbonara, arancini, lasagna and tiramisu, we dial up the unexpected and elevate the style and attitude, raising a glass to the Italian friend in us all.

A nostalgic Italian feast featuring antipasto, pasta and dessert, Tutto is the kind of place where food takes center stage and you're just there to enjoy the show. There is something for the whole family at Tutto Cucina + Bar, so for the full Italian experience of great wine and even better food.

AVAILABILITY

SEMI-PRIVATE HIRE

LOUNGE

Enjoy exclusive use of our beautiful lounge area for a cocktail style event for 15 - 30 guests. This area can accommodate up to 21 guests for a seated event. Minimum spend $1500, duration 2 hours.

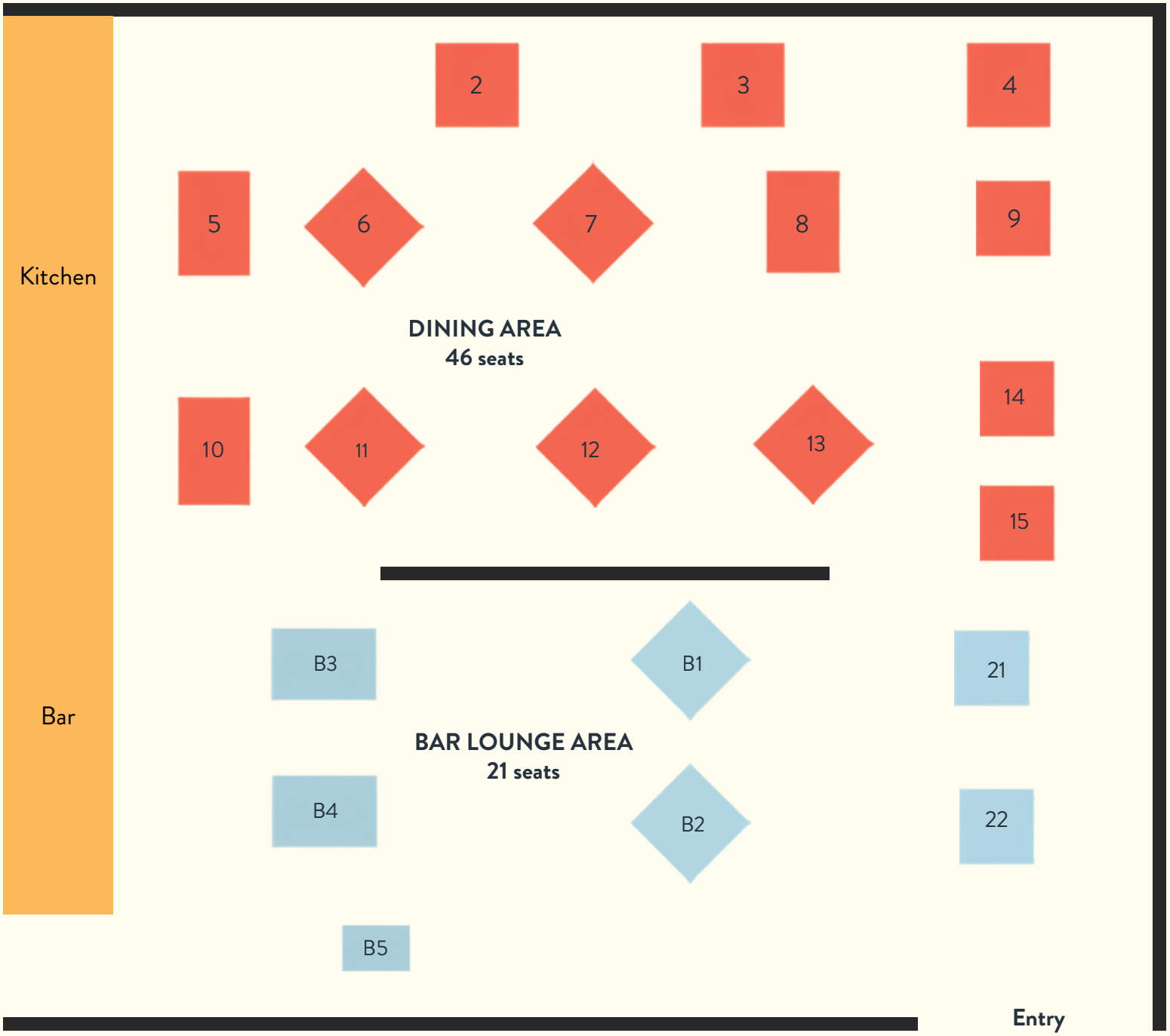
LONG TABLE

For large group bookings of 10 to 15 guests, indulge in our Chef Feed Me menu starting from $70 and enjoy beverages on consumption in our main dining area. Relax over a two-hour seating, available at lunch or dinner.

PRIVATE DINING ROOM
'CANTINA DI VINO'

Tucked away on level 1, Cantina Di Vino offers an intimate and sophisticated private dining experience surrounded by floor-to-ceiling wine displays and contemporary Italian charm. Designed for celebrations, corporate dinners, and special occasions, space comfortably accommodates up to 20 guests seated on one long table, creating a warm and engaging shared dining atmosphere. With its elegant wine cellar backdrop, ambient lighting, and exclusive setting, Cantina Di Vino provides the perfect space for guests seeking a memorable dining experience in the heart of Adelaide. Minimum spend $2000, duration 3 hours.

FLOOR *Plan*


Kitchen
Bar
2
3
4
5
6
7
8
9
DINING AREA
46 seats
10
11
12
13
14
15
B3
B1
21
BAR LOUNGE AREA
21 seats
B4
B2
22
B5
Entry

Food & Beverage Packages

BEVERAGE *Packages*

Standard

1 HRS	2HRS	3HRS
30pp	45pp	55pp

INCLUSIONS

De Bortoli Wines
Hahn SuperDry
Hahn Premium Light
Cider
Soft Drink
Juice

Deluxe

1 HRS	2HRS	3HRS
40pp	55pp	65pp

INCLUSIONS

Jacob's Creek Wines
Furphy Refreshing Ale
Heineken
Hahn Premium Light
Cider
Soft Drink
Juice

Add Ons

COCKTAIL ON ARRIVAL	+20pp
HOUSE SPIRITS	15 a nip
TEA & COFFEE	+6pp

CUSTOM BAR TAB POA

Customise your own drink experience and let your guests make their own selection for the evening, choosing from any of the drinks on our menu & charge on consumption.

CANAPÉ *Packages*

30PP	40PP	60PP	80PP
2 hot, 2 cold	2 hot, 2 cold	3 hot, 3 cold	2 hot, 4 cold
30 mins	1 hour	2 hours	3 hours

COLD CANAPÉS

- Coffin Bay oyster – Champagne mignonette (A)
- Smoked prosciutto – rockmelon – vincotto
- Taleggio – pickled baby fig – bruschetta
- Heirloom tomato – Stracciatella – fresh basil – crostini
- Smoked salmon – lemon & dill cremosa – blinis (I)
- Compressed watermelon – marinated feta – fig balsamic
- Capresse skewers – cherry tomato – mozzarella – fresh basil

HOT CANAPÉS

- Calamari fritto – lemon saffron aioli (A)
- Macaroni & cheese croquettes
- Beef sausage rolls
- Scallop, prawns & chorizo skewers - gremolata (I)
- Arrosticini Abruzzesi (lamb & rosemary skewers)
- Porchetta skewers – sage & apple sauce
- Diavola chicken skewers - Calabrian chilli honey
- Truffle & porcini Arancini

PLATTERS

SUITABLE FOR UP TO 10 GUESTS TO SHARE – 15PCS

CRUDITÉS — 75

ffesh seasonal vegetables including cherry tomatoes, cucumber, carrot sticks & dip

CHEESE PLATTER — 110

Selection of local & imported cheese, roast almonds, fig rolada, muscatels, crackers

ANTIPASTO PLATTER — 120

Selection of cured meats, local & imported cheeses, mixed olives, semi dried tomatoes & vegetables

FRUIT PLATTER — 85

Selection of seasonal fresh fruits

CANAPÉ PLATTERS

HOT CANAPES — 90

Each selection

COLD CANAPES — 90

Each selection

70PP
Chef Feed Me Menu

Gather around the table and let our chefs do the rest. Designed for sharing, this menu showcases a selection of Tutto favourites and seasonal specialties, served family-style for everyone to enjoy together. Relax, reconnect and experience the best of Tutto, one dish at a time.

ADD STEAK OR SPATCHCOCK +20PP
MINIMUM 6 GUESTS. REQUIRED FOR GROUPS OF 10 OR MORE

OLIVES
Citrus and oregano marinated olives

TONNATO BRUSCHETTA
Anchovy, oxheart tomato, chives

ARANCINI AMATRICIANA
Pancetta, chilli and smoked scamorza

STRACCIATELLA AND RADICCHIO AGRODOLCE, RYE CROSTINI
Sweet and sour radicchio, toasted hazelnuts, olive crumbs

'TUTTO' LASAGNE
Slow cooked Wagyu ragù, Salsa Bianca and thyme

FREGOLA AI GAMBERI
Prawn bisque and Stracciatella, Calabrian chilli (A)

LIMONCELLO 'TUTTO'MISU
Whipped Mascarpone, Riverland lemon curd, Savoiardi biscuits

85PP
3-Course Set Menu

ENTRÉE

TONNATO BRUSCHETTA
Anchovy, oxheart tomato, chives

ARANCINI AMATRICIANA
Pancetta, chilli and smoked scamorza

MAIN

'TUTTO' LASAGNE
Slow cooked Wagyu ragù, Salsa Bianca and thyme

FREGOLA AI GAMBERI
Prawn bisque and Stracciatella, Calabrian chilli (A)

DESSERT

LIMONCELLO 'TUTTO'MISU
Whipped Mascarpone, Riverland lemon curd, Savoiardi biscuits

GROUP DINING EXPERIENCE

Whether you're celebrating, networking or gathering with colleagues, our Group Dining Menu is designed to bring people together over great food. Featuring a selection of seasonal entrées, alternate drop mains and dessert, this menu delivers a seamless dining experience for larger groups. Looking for something more bespoke? Our chefs are happy to customise menu selections to suit your guests and budget, creating a tailored experience for your event.

UPGRADE FROM OUR PASTA SELECTION TO A PREMIUM PROTEIN OR STEAK MAIN FOR AN ADDITIONAL 15PP

EMAIL

sharad.menon@peppers.com.au

PHONE

(08) 8115 8852

ADDRESS

55 Waymouth Street Adelaide, SA, 5000

SOCIAL

@tutto.cucina.bar

TUTTO

FAQ

DO YOU HAVE A SURCHARGE?

We have a 15% public holiday surcharge.

CAN I BRING STYLING AND DECOR?

We welcome any additional styling in the space for your event, be it floral decoration or signage design.

RSA?

We will apply responsible service of alcohol throughout the evening. We all want you to have fun, but at the same time to get home safe. Last call will also be done 30 minute prior the end of the event.

CAN I DELIVER ITEMS IN ADVANCE OF AN EVENT?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with our team.

DO YOU SPLIT BILLS?

We prefer not to, however we can split the bill as required.

CAN I BRING A CAKE TO MY EVENT?

You are more than welcome to bring a cake. We will provide plates and cutlery. There is $50 cakeage fee.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes. For all events, please advise our team of any dietary requirements so our chefs can accommodate accordingly.

DO YOU HAVE A SMOKING AREA AT THE VENUE?

We are a non-smoking venue, with a designated smoking area located at the front of the property.

TERMS & CONDITIONS

To ensure the smooth and successful delivery of your event, please review the following Terms & Conditions carefully. By confirming your booking with TUTTO, you are deemed to have accepted the terms outlined below.

1. RESERVATIONS & CONFIRMATION
All reservations are confirmed upon receipt of a deposit. All functions held at TUTTO are subject to these Terms & Conditions.

2. DEPOSIT & PAYMENT TERMS
Bookings not requiring a deposit will have payment settled at the commencement of the booking. Depending on the size, time or day of booking Management reserves the right to request a deposit in conjunction with the following terms. A non-refundable 30% deposit (based on the minimum spend requirement) is required within 7 days of a tentative booking being made to secure your reservation. Final payment of the remaining balance is settled at the commencement of the booking.

3. CANCELLATION POLICY
All cancellations must be advised in writing to: sharad.menon@peppers.com.au. Within 7 days prior - Deposit forfeited as a cancellation fee.

4. EVENT HOURS
Event times must be confirmed in advance and adhered to strictly. Unless otherwise agreed in writing by management:
Lunch functions: 12:00pm - 4:00pm | Evening functions: 5:30pm - 11:00pm
All guests must vacate the venue by 11:30pm
No liquor license extensions are permitted beyond midnight.
Functions that run beyond the agreed finishing time and require additional staffing will incur additional charges at management's discretion.

5. FINAL ARRANGEMENTS & EVENT DETAILS
Final arrangements must be confirmed in writing no later than 7 days prior to the event and must include: Food & beverage selections, Deposit payment, T&Cs, Final guest numbers, Special requests.
Any items brought into the venue (including cake, flowers, balloons, signage and decorations) must be removed immediately after the event. A cleaning or removal fee may apply if items are left behind. Cakeage fees apply to any externally supplied cake.

6. FINAL NUMBERS
Confirmed final numbers are required in writing 7 days prior to your event and will be the minimum number charged. Any increase in guest numbers after this time is subject to availability and venue confirmation.

7. COMMENCEMENT & VACATION
Clients agree to commence and vacate the venue at the agreed times. Any extension requiring staffing beyond contracted hours will incur additional charges.

8. LIQUOR & BEVERAGES
All beverage service is provided exclusively by TUTTO Bar. No alcohol is permitted after 12:00am and no license extensions will be granted. Responsible Service of Alcohol applies at all times and intoxicated guests will not be served.

9. EXTERNAL FOOD & BEVERAGE
No external food or beverage is permitted without prior written approval from management. No food or beverage supplied by the venue may be removed from the premises.

10. DIETARY REQUIREMENTS
Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

11. INSURANCE & LIABILITY
TUTTO accepts no responsibility for damage, loss or theft of personal items, equipment or merchandise. Clients are encouraged to arrange their own insurance.

12. DAMAGE
Clients are responsible for all damage caused to the venue, furnishings, fittings or equipment by themselves or guests. Nothing may be nailed, screwed, stapled or affixed to walls or fixtures under any circumstances.

13. DELIVERIES & COLLECTION
Deliveries will only be accepted on the day of the event and all goods must be collected immediately following the conclusion of the function unless otherwise approved.

14. PRICE VARIATION
While every effort is made to maintain quoted pricing, prices may be subject to change. Bookings quoted more than 6 months prior to the event date may incur price amendments. In all such cases TUTTO will notify you of such changes.