



PRIVATE DINING



Elio's Place is open early and up late for private dining to celebrate your next special occasion.

We offer a European-inspired bistro with a sophisticated ambience - ideal for gatherings with family, friends, and colleagues.

We offer private dining for special occasions and would love to host your next gathering.

Our contemporary function space is ideal for sophisticated celebrations with family, friends or colleagues.

Private dining is available any time of the day for up to 35 seated guests, or up to 45 standing guests.

Choose from two set menus for sit-down gatherings and two aperitivo menus for standing gatherings.

To make an enquiry, please complete the form on our website and our team will be in touch.

For larger groups and exclusive bistro hire: 65 seated and 100 standing guests, please email hello@eliosplace.com.au



SEATED EVENTS

Elio’s Place has two sharing set menu options for private seated events, where we can accommodate up to 35 guests.

SET MENU DELUXE

House-made wholemeal focaccia,
cultured butter

Burrata, chilli oil, leek, vincotto

Grilled chicken wing, chorizo

Sweet potato fritti, hot honey,
pecorino

Mafaldine, blue swimmer crab,
bottarga, garlic pangratatto

Scoth fillet, bordelaise sauce

French fries, aioli

Roquette, pear, walnut
& parmesan salad

Tiramisu

95 PP

SET MENU EXECUTIVE

House-made wholemeal focaccia,
cultured butter

Burrata, chilli oil, leek, vincotto

Eggplant agrodolce, capers,
almonds, currants

Beef tartare, crème fraîche,
sauce ravigote, panisse

Campanelle, lamb shank ragù, olive,
Parmigiano-Reggiano

Cape Grim dry-aged rib eye,
bordelaise & bèarnaise sauce

French fries, aioli

Roquette, pear, walnut
& parmesan salad

Tiramisu

125 PP

ADDITIONS

Sydney Rock oysters,
mignonette, lemon

6.5 ea

House-made wholemeal focaccia,
cultured butter

4.5 ea

Pickles du jour

10

Marianted olives

9

Duck liver parfait, raddichio,
onion jam, grilled bread

23



STANDING EVENTS

Elio’s Place has two aperitivo menu options for standing events, where we can accommodate up to 45 guests.

APERITIVO CLASSIC

Choice of:

3 CANAPES
2 SUBSTANTIAL

60 PP

CANAPES

Sydney Rock oyster, mignonette, lemon
Sweet potato fritti, hot honey, pecorino
Seasonal gilda
Elio’s devilled egg
Eggplant agrodolce tartine
Beef tartare, crème fraîche, panisse

CHEESE

La Cueva De Campillo, Spain
Queso Castellano, Spain
Rouzaire Brie De Nangis, France

ADDITIONS

Seasonal
please enquire for
further information

APERITIVO DELUXE

Choice of:

5 CANAPES
2 SUBSTANTIAL
1 CHEESE

90 PP

SUBSTANTIAL

Grilled chicken wing, chorizo
Crispy fried potatoes, aioli
Pumpkin risotto, pitaschio pesto, gorgonzola
Fried rockling tartare sauce, cos
Cheeseburger, pickles, peppercorn sauce, American cheese

BEVERAGES

THE CLASSIC	THE DELUXE	THE ULTIMATE	ADD-ONS
NV Vallformosa ‘MVSA’ Brut, Cava Penedès, Catalonia, Spain 2024 Terre Stregate, Falanghina Campania, Italy 2025 Toolangi Pinot Noir, Yarra Valley, Victoria 2024 Syrahmi ‘Demi’ Shiraz Heathcote, Victoria	NV Vallformosa ‘MVSA’ Brut, Cava Penedès, Catalonia, Spain 2024 Ravensworth Tumbarumba, Chardonnay Murrumbatemen, Canberra 2024 Chai Saint Etienne, AOC Rosé Coteaux du Quercy, France 2025 Toolangi Pinot Noir, Yarra Valley, Victoria 2024 Cirillo ‘The Vincent’, Old Vine Grenache Barossa Valley, South Australia	NV Vallformosa ‘MVSA’ Brut, Cava Penedès, Catalonia, Spain 2024 Terre Stregate, Falanghina Campania, Italy 2024 Ravensworth Tumbarumba, Chardonnay, Murrumbatemen, Canberra 2024 Chai Saint Etienne, AOC Rosé Coteaux du Quercy, France 2025 Toolangi Pinot Noir, Yarra Valley, Victoria 2024 Syrahmi ‘Demi’, Shiraz Heathcote, Victoria	Sparkling on arrival NV Domaine J. Laurens AOC ‘Blanquette de Limoux’ Brut, Mauzac/Chardonnay Languedoc, France 26 Champagne on arrival NV Fournier Réserve, Champagne, France 32 Cocktails on arrival Aperol Spritz 21 All-Day Negroni 23 Place Martini 24 Milk Punch 26 Chrystanthanum 24
2 - HOURS59 PP 3 - HOURS69 PP 4 - HOURS79 PP	2 - HOURS69 PP 3 - HOURS79 PP 4 - HOURS89 PP	2 - HOURS85 PP 3 - HOURS95 PP 4 - HOURS105 PP	

All packages include draught lager and soft drinks



TERMS AND CONDITIONS

Minimum spend

A minimum spend may apply for all private dining events – please enquire for further information.

Celebration cakes

You are welcome to bring along a celebration cake – no cakeage applies.

Seated events

Seated events include tables and chairs at standard dining height.

Standing events

Standing events are seating-free.

Surcharge

A 10% surcharge applies on Sundays. A 15% surcharge applies on public holidays.

Holding deposit

A holding deposit of \$50 per person is required at time of booking.

Late-cancellation

To avoid late-cancellation fees, 21 days' notice is required for cancellation of your event.

Within 21 days:

Forfeit deposit of \$50 per guest

Within 7 days:

The full minimum spend fee applies.



CONTACT

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