



events
overlaid

PRIVATE FUNCTIONS
SPECIAL EVENTS
WEDDING CELEBRATIONS
CORPORATE EVENTS
BRUNCH PACKAGES
OFF-SITE CATERING

barmilano | Restaurant, Bar & Events Venue

PRIVATE EVENTS • WEDDINGS • CORPORATE • BRUNCH • OFF-SITE CATERING

LOOKING FOR THE PERFECT VENUE TO CELEBRATE YOUR SPECIAL OCCASIONS IN STYLE?

With our expertise in curating unforgettable events, we promise an extraordinary experience for both small and large groups. Reserve our full venue or choose from four unique dining spaces.

Celebrate on one of the world's most stunning beaches, perfect for a variety of special moments—from weddings and anniversaries to birthday milestones and family gatherings. Indulge in gourmet share style menus in our elegant dining spaces, and enhance your occasion with handcrafted cocktails on our sun-kissed Sun Deck or vibrant Aperitivo Bar.

Our dedicated team brings creativity and energy to every event, ensuring meaningful experiences tailored to your needs. Explore our curated package menus and discover top-tier entertainers, musicians, and AV specialists—everything you need for an exceptional celebration.

Relax as we orchestrate your highlight event of the season.

Let us help you create moments that will turn into cherished memories.



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DISCOVER AN AUTHENTIC ITALIAN EXPERIENCE IN SYDNEY'S SOUTH-EASTERN SUBURBS. WE'LL SHARE EVERYTHING YOU NEED TO KNOW ABOUT THIS UNIQUE RESTAURANT AND EVENT SPACE.

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WELCOME

STEP INTO BARMILANO, WHERE NORTHERN ITALIAN CUISINE MEETS THE STUNNING MAROUBRA COASTLINE. ENJOY DELICIOUS FOOD AND DRINKS — YOUR TASTE OF ITALY BY THE BEACH.



barmilano

From the stunning location to the delicious food, barmilano has it all. Dining, meeting, and celebrating here means immersing yourself in the beauty of the beach while taking your tastebuds on a journey to Northern Italy's Valtellina Valley.

Our food is inspired by the region's alpine cooking traditions, blended with a modern twist. barmilano is an Australian beachside reimagining of Italy's food philosophy. We serve flavours that nourish the soul, alongside the magic that happens when people come together to eat. We can't wait to share it with you.

"The food we serve is designed for sharing. Guests can enjoy an aperitif at our Aperitivo Bar while watching the sunset over our beautiful beach."

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ABOUT US

AT BARMILANO, WE OFFER DELICIOUS FOOD AND IMPRESSIVE DRINKS FOR EVERY OCCASION. WELCOME TO YOUR TASTE OF NORTHERN ITALY BY THE BEACH.



barmilano is a Northern Italian Restaurant, Bar & Events Venue, serving up beautiful food and relaxed beachside vibes. Representing a unique dining experience in Maroubra Beach, founders, Patrick Agostinelli and Georgette Unger shared a vision of a place that was as well suited for weddings and special occasions as it was for the post-beach beer and aperitivo crowd.

It's a warm and welcoming community hub, supporting local vendors to deliver the best and freshest produce. Plates are designed to share, the wine list represents a mix of local, international and reserve wines, and craft cocktails have been designed to delight.

Our food speaks for itself: fresh produce, bright flavours, and comforting Italian favorites you can't help but love. From the Aperitivo Bar to the Sun Deck, there's something for everyone at barmilano.

"In the heart of Maroubra Beach, where coastal living and the flavours of Northern Italy's Valtellina Valley come to life."

EXECUTIVE TEAM

LED BY THE DYNAMIC CULINARY TEAM OF PATRICK AGOSTINELLI AND GEORGETTE UNGER, BARMILANO OFFERS A RESTAURANT EXPERIENCE YOU'LL WANT TO RETURN TO TIME AND TIME AGAIN.



PATRICK AGOSTINELLI

OWNER

Patrick was born in Italy to restaurateur parents and grew up immersed in a culture that celebrates family, food and community. Surrounded by winemakers, farmers and producers, his love of fine food and wine was ignited from a young age.

He has worked in some of Sydney's most renowned restaurants, which include roles as Restaurant Manager and Sommelier at Pendolino, General Manager and Head Sommelier at The Gantry at Pier One, Operations and Wine Director at Nour, and notably General Manager at Aria, one of Australia's most iconic and awarded restaurants. In 2020,

it was time for Patrick to build his own dream, and with his wife, Georgette, barmilano was born. An experienced sommelier with a passion for food and hospitality, Patrick is the driving force behind barmilano's menus.

The restaurant is steeped in Italian warmth, leaving every customer feeling truly valued. With Patrick at the helm, barmilano is fast becoming a must-visit destination for foodies and the venue of choice for special celebrations.



GEORGETTE UNGER

OWNER

Georgette is a third generation Maroubra with Austrian heritage, and is as passionate about the local area as she is about providing people with the perfect setting for beautiful food, drink and dining experiences. Born into a family of restaurateurs, hospitality runs through her veins.

Starting her career at the Sheraton on The Park Sydney, she went on to hold General Manager positions at some of Sydney's most established venues. She was the General Manager at renowned restaurant, Nick's Seafood Restaurant and Bar, when she and Patrick met and married.

With their dream restaurant now a reality, Georgette has put her knowledge of restaurant operations and management into action. She is at the forefront of barmilano's Reservations and Events. Her secret skill is in finding staff who are passionate about everything they do and who love nothing more than ensuring every customer has an exceptional dining experience.

Georgette's lifelong knowledge of the local area and industry has ensured barmilano caters for the needs of locals and visitors alike. It's elegant yet laid back, relaxed and effortlessly enjoyable.

LOCATION

WITH THE OCEAN BREEZE AND A BREATHTAKING COASTLINE, THE FRESH SEA AIR AND UNIQUE LOCAL SPIRIT MAKE BARMILANO THE HEART OF MAROUBRA, SERVING EXCEPTIONAL ITALIAN CUISINE AGAINST A STUNNING BACKDROP.



Not far from the CBD and yet seemingly a world away, the wild beauty of Maroubra Beach is a jewel in the crown of Sydney's South-Eastern Suburbs. It's the perfect location for a celebration or special occasion, a catch up with friends or a family meal. Maroubra is the definition of casual charm, an iconic neighbourhood with a warm, local vibe.

The beach itself is surrounded by vast open space, with Jack Vanny Memorial Park, Mahon Pool and the Rocky Headland to the North, Arthur Byrne reserve and headland to the south and Broadarrow Reserve to the West.

The word 'Maroubra' comes from an Aboriginal word meaning 'like thunder', an apt description of the waves pounding on the shoreline – a soothing, rhythmic soundtrack to sip cocktails to, and watch the world go by.

barmilano is the first venue of its kind in the area and is already proudly establishing itself as the foodie heart of Maroubra's vibrant community. With its unbeatable location, relaxed atmosphere, and commitment to quality, barmilano offers an experience that's both welcoming and unforgettable.

VENUE SPACES

FROM BEACH-CASUAL TO BLACK-TIE, BARMILANO CATERS TO EVERYONE. THIS ADAPTABLE 200-SEAT EATERY FEATURES FOUR DISTINCT SPACES BLENDING SEAMLESSLY INTO EACH OTHER, MAKING IT PERFECT FOR ANY SPECIAL EVENT.



This versatile 200-seat venue includes four distinct spaces, each with unique character — perfect for everything from intimate lunches and dinners to vibrant celebrations. Reserve the venue for a seamless blend of ambience, comfort and coastal charm.

01. APERITIVO BAR

A little corner of Italy in Maroubra. The Aperitivo Bar brings European elegance to life with curated cocktails, reserve wines and a warm, welcoming atmosphere. Ideal for small groups looking to toast, taste and gather in style.

CAPACITY SEATED 16 GUESTS | COCKTAIL 30 GUESTS

03. GARDEN TERRACE

Light-filled, al fresco, the Garden Terrace is our signature outdoor space — a relaxed setting perfect for gatherings — summer or winter. For exclusive events, this sun-drenched garden flows into the adjoining Sun Deck — ideal for mingling and drinks.

CAPACITY SEATED 70 GUESTS | COCKTAIL 100 GUESTS

02. DINING ROOM

barmilano's heart and soul — the Dining Room exudes rustic charm, blending understated sophistication with warmth. Designed for flexibility, this inviting space suits long lunches, celebratory dinners and elegant seated events.

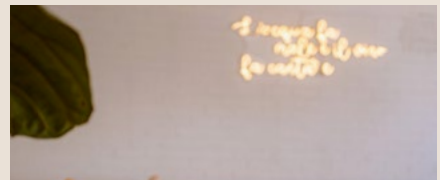
CAPACITY SEATED 70 GUESTS | COCKTAIL 100 GUESTS

04. SUN DECK

Joyful, festive, and full of character, the Sun Deck captures the spirit of a European summer — spritzes, sunsets, and golden-hour gatherings under stars. It's the go-to spot for unforgettable moments, from afternoon drinks to grand celebrations.

CAPACITY W. GARDEN TERRACE | SEATED 70 GUESTS | COCKTAIL 140 GUESTS

PRIVATE FUNCTIONS & WEDDINGS



EVENTS & CELEBRATIONS



CORPORATE CATERING



OFF-SITE CATERING & PICNIC HAMPERS



ENTERTAINMENT



SERVICES

WHAT WE DO

SPECIAL EVENTS

Our beautiful venue provides the perfect space for your next celebration, featuring both indoor and vibrant al fresco options. From weddings, bridal showers, christenings, and baby showers to Christmas parties, hen's parties, milestone events, and many more special occasions, let us host your next intimate or large-scale event in one of our four distinct and versatile spaces. Our dedicated events team will ensure your event is truly special.

SPECIAL EVENT DAYS

Keep an eye out for our special event day menus for Christmas, New Year's Eve, Easter, Mother's Day, Father's Day, Melbourne Cup, and Christmas Day. You will also find world-class degustation with matching wine dinners, cocktail masterclasses, movie nights, long ladies' lunches, and the soulful sax dining experience. Watch this space!

PARTIES

Enjoy your next party with your loved ones at barmilano. If you're seeking a unique aperitivo and dining experience, barmilano is your perfect destination to celebrate. The endless options at barmilano cater to all occasions, from farewells and engagements to graduations, reunions, anniversaries, and birthdays.

barmilano is built on good vibes, positive energy, and unforgettable experiences. Hand all the work over to us, and we'll take care of the rest. Our events team can connect you with a wide variety of services, from theming to entertainment. Simply tell us what you want, and we will bring it to life. Just kick back, relax, and enjoy the moment.

PRIVATE FUNCTIONS

barmilano offers private dining and event space options. Whether you're after roaming, stationed canapé or grazing experiences, a cocktail masterclass, seated or cocktail-style events, corporate gatherings, charity fundraisers, gala dinners, formals, or exclusive use celebrations, you've come to the right place. Our spaces can be booked individually or combined to accommodate larger events. They are available for lunch or evening bookings, with a range of styling and entertainment options. Your function is fully serviced by our team, with the option to customise your group menu.

CORPORATE EVENTS

Whether you're planning a team-building event, corporate luncheon, business meeting, networking event or Christmas party, barmilano is the perfect location for your corporate function. Enjoy the best of Maroubra Beach with fresh seafood, authentic Italian cuisine, handmade products, exciting cocktails, and a selection of international, reserve, and locally sourced wines. We're dedicated to ensuring every aspect of your event is flawless, providing exceptional food and service throughout.

OFF-SITE CATERING

The team at barmilano takes great delight in catering to all needs and requirements, surpassing expectations. Let us bring barmilano to you for your next event. We are experienced in catering for any occasion, from birthday celebrations and corporate lunches to dinners, product launches, board meetings, and conferences. Speak to us about planning and catering for your next occasion.

WEDDING CELEBRATIONS

TELL US YOUR DREAM WEDDING

barmilano is the perfect venue for your wedding. Celebrate your day with us as we take care of everything. Enjoy your ceremony on our sun-drenched terrace, followed by photographs overlooking the stunning coastline.

From canapés and bubbles on arrival, cocktail-style celebration or formal sit-down reception, we're here to help create a truly special experience.

Whether you choose the full-day experience or just the reception, our venue offers it all, with a professional team handling every detail – from set menus, styling, music, dancing to photographers. We'll create the perfect package to suit your needs, with flexibility to make the day exactly as you imagined.

ENTERTAINMENT

For exclusive use events, the barmilano team collaborates with talented musicians, DJs, and entertainers well-known on the Sydney scene. Entertainment spans genres tailored to your event's vibe. From R&B and Rock to Country, Indie, and Soul, we have connections with artists who elevate every celebration. Each performer brings style and energy, creating a vibrant atmosphere.

PARTNERSHIPS

Alongside entertainment, we have trusted relationships with stylists, curators, and suppliers who add a special touch to your celebration. From stunning florals and bespoke theming to elegant cakes, our partners bring your vision to life.

They work closely with us to ensure every detail is perfect, transforming your event into an unforgettable experience. Ask us about our supplier partnerships to create the ideal ambiance at barmilano.

PACKAGES

EVERYTHING WE'VE GOT FOR YOUR CELEBRATION



CLASSICO 75

The perfect setting for a casual seaside affair with family and friends, featuring the flavours of Italy.



SBAGLIATO 90

Captivate your tastebuds and pair our delicious menu with our local, international and reserve wines.



ALPINO 115

A rich, indulgent feast that brings warmth, depth, and a touch of celebration to the table.



VALTELLINESE 140

Step it up a notch and enjoy our lavish Italian feast designed to satisfy guests and elevate your celebration.



DOLCE VITA

Enhance your event and guest experience with Dolce Vita. Choose from antipasto and seafood, chilled seaside beverages, and ocean-inspired aperitifs.



APERITIVO MILANESE

Choose from our delicious range of canape options to bring life to your cocktail party event. An ideal way to celebrate any special occasions.



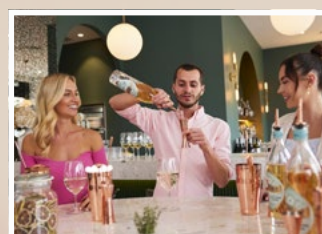
GRAZING

Looking for the perfect way to graze an event? Choose from our beautifully displayed 'Grazing Table' and 'Dessert Table' menus featuring Italian specialties.



SPECIAL EVENT

Celebrate special days with us and enjoy exclusive menus. Whether with family or friends, our shared experience brings loved ones together in a beautiful setting.



MASTERCLASS EXPERIENCES

You'll be mixing, shaking and pouring like an expert by the end of the class! It's a fun, hands-on session perfect for groups and special celebrations.

MENU FESTIVO

SEATED SHARE STYLE MENUS

CELEBRATE WITH FLAVOUR, ELEGANCE, AND GENEROUS NORTHERN ITALIAN HOSPITALITY

Our set menus are designed for sharing and showcase barmilano's signature coastal Italian flavours — perfect for long lunches or festive dinners with colleagues, friends, or family.

CLASSICO 75

Casual, comforting, and generous — perfect for relaxed, joyful gatherings with friends.

ARRIVI

Focaccia EV00, aged balsamic
Marinated olives

ANTIPASTI

Panzanella heirloom tomato, onion, croutons, basil
Arancini carnaroli rice, smoked capsicum, tomato, scamorza, hot sauce
Calamari fritti rocket, aioli

PRIMI

Pappardelle al sugo slow-cooked beef ragu, parmesan, basil
Gnocchi alla genovese basil, rocket pesto, stracciatella

CONTORNI

Insalata di rucola rocket, pecorino
Patatine fritte fries

DOLCE

Cannoli

SBAGLIATO 90

A festive step up — ideal for indulgent end-of-year celebrations full of flavour.

ARRIVI

Focaccia EV00, aged balsamic
Marinated olives

ANTIPASTI

Burrata heirloom tomato, oregano and basil
Salumi e formaggi cold cuts, cheese
Calamari fritti rocket, aioli

PRIMI

Pappardelle al sugo slow-cooked beef ragu, parmesan, basil
Gnocchi alla genovese basil, rocket pesto, stracciatella

SECONDI E CONTORNI

Maiale XO berkshire pork cutlet, charcuterie XO, silverbeet, mostarda
Baby cos lemon dressing, soft herbs
Patatine fritte fries

DOLCI

Tiramisu
Cannoli

MENU FESTIVO

SEATED SHARE STYLE MENUS

CONTINUED

ALPINO 115

Luxurious and layered — perfect when the moment calls for something truly special.

ARRIVI

Focaccia EV00, aged balsamic
Marinated olives

ANTIPASTI

Burrata heirloom tomato, oregano, basil
Carpaccio cured beef, mushroom purée, pickled shimeji, horseradish
Calamari fritti rocket, aioli

PRIMI

Pappardelle al sugo slow-cooked beef ragu, parmesan, basil
Gnocchi alla genovese basil, rocket pesto, stracciatella

SECONDI E CONTORNI

Maiale XO berkshire pork cutlet, charcuterie XO, silverbeet, mostarda
Agnello slow-cooked lamb, herb crumb, lamb jus, seasonal greens
Patate arrosto roasted chat potatoes, rosemary
Baby cos lemon dressing, soft herbs

DOLCI
Tiramisu
Cannoli

VALTELLINESE 140

A grand finale inspired by the Alps and ocean, thoughtfully crafted for festive celebrations.

ARRIVI

Glass of Prosecco
Focaccia EV00, aged balsamic
Marinated olives

ANTIPASTI

Burrata heirloom tomato, oregano, basil
Antipasto misto cold cuts, cheese selection
Fritto misto calamari, whitebait, school prawns, nduja mayo
Tartare di tonno yellowfin tuna, kombu, finger lime, crostini

PRIMI

Pappardelle al sugo slow-cooked beef ragu, parmesan, basil
Gnocchi alla genovese basil, rocket pesto, stracciatella
Risotto ai gamberi carnaroli rice, shellfish bisque, tiger prawns, lemon

SECONDI E CONTORNI

Bistecca alla fiorentina riverina T-bone MBS2+
Pesce del giorno market fish, saffron sauce, seasonal greens
Patate arrosto roasted chat potatoes, rosemary
Baby cos lemon dressing and soft herbs

DOLCI
Tiramisu
Cannoli

APERITIVO MILANESE

ROAMING & STATIONED CANAPÉ PACKAGES

ITALIAN COCKTAIL-STYLE PERFECT FOR CORPORATE MIXERS, WEDDINGS, CHRISTMAS PARTIES, OR EVENTS

Our Aperitivo Milanese packages feature a stylish rotation of hot, cold and substantial bites, served roaming or at canapé stations — ideal for mingling and celebrating beachside. Available for groups of 60+.

Smaller groups maybe considered for exclusive use — speak with our Events Manager.

COCKTAIL 75

4 hot and cold
1 dessert

DELUXE 110

7 hot and cold
3 substantial
2 desserts

PREMIUM 90

5 hot and cold
2 substantial
1 dessert

CUSTOM

Additional hot and cold canapés +6 PP

Additional substantial canapés +9 PP

Arrival grazing table +10 PP

HOT AND COLD CANAPÉS

FREDDI | COLD

Ostriche freshly shucked oysters, mignonette

Tartare di tonno yellowfin tuna, tapioca cracker, kombu

Crudo di pesce hiramasa kingfish, finger lime, pickled kohlrabi

Bruschetta caponata, pine nuts, house ricotta

Spiedini di caprese tomato, buffalo mozzarella, basil glaze

Tartlet prosciutto, melone

Crostino capocollo, cultured cream

SOSTANZIOSI | SUBSTANTIAL

Polpette Italian meatballs

Casarecce slow-cooked beef ragu

Gnocchi eggplant, tomato, ricotta salata

Rigatoni kale, zucchini pesto

Risotto ai porcini mushroom

CALDI | HOT

Arancini della casa chef's daily vegetarian selection

Fiori di zucca fried zucchini flowers, ricotta, taleggio

Gamberi fritti fried prawns, nduja mayo

Crocchette potato, prosciutto

Costine di maiale pork rib, balsamic glaze

Spiedini d'agnello lamb skewers, salsa verde

DOLCI | DESSERT CANAPÉS

A sweet finish to your event — classic

Italian treats served roaming or station-style. Add to any package to complete the experience.

Cannoli crisp pastry, sweet ricotta

Tiramisu classico whipped mascarpone, espresso-soaked sponge

UPGRADE AND ELEVATE with Stelvio Dessert Table — ask us!

GRAZING EXPERIENCE

MENU OPTIONS

RELAXED, GENEROUS, AND FULL OF FLAVOUR — THE ITALIAN WAY TO CELEBRATE

Our grazing experience is perfect for casual corporate events, school farewells, bridal showers, baby showers, weddings, milestone birthdays, and festive beachside gatherings. Whether it's a cocktail-style party or seated event, we'll help make any gathering — big or small — just right. Simply speak to our Events Manager to explore flexible options.

MORTIROLO GRAZING TABLE 55 PP

Ideal for standing or casually seated events.

Recommended for 60+ guests or ask us about options for smaller groups.

Let your guests graze, connect, and celebrate — effortlessly.

MENU INCLUDES

Bruschetta caponata, pine nuts, house ricotta

House-made arancini

Premium grazing selection

Italian cheeses asiago, taleggio, pecorino

Cured meats salame, capocollo, mortadella, prosciutto di parma

Grilled vegetables pickles, olives, grissini, house-made breads

Seasonal fruit platters

Pizza selection diavola, caprese, prosciutto, rocket, margherita

DOLCE VITA OPTIONAL ADD ONS

Perfectly suited to accompany standing or casually seated gatherings.

Elevate your grazing table or any event style with premium additions — perfect for adding that extra touch of indulgence.

ADD ONS INCLUDES

Fresh oysters
+12 PP

Cold king prawns
+12 PP

Cold seafood towers
+40 PP

Caprese salad
heirloom tomato, mozzarella, basil
+5 PP

Tramezzino traditional
Italian white soft bread
various selection of finger sandwiches
+15 PP

BUBBLES & OYSTER BAR +30 PP

Add a touch of sparkle to your celebration with our **Bubbles & Oyster Bar** — a **luxurious welcome experience** that sets the tone from the very first moment. Guests are greeted with a glass of **Ba-Barumba Prosecco** and freshly shucked **Sydney Rock Oysters**, served on arrival by your **private chef**.

STELVIO DESSERT TABLE +25 PP

Tiramisu
Crispy cannoli
Panna cotta
Bomboloni doughnuts
Italian pastries
Seasonal fresh fruit

FESTIVE BEVERAGE EXPERIENCES

BEVERAGE PACKAGES

PERFECT FOR SEATED OR COCKTAIL-STYLE EVENTS

Raise a glass to the season with beverage options designed to suit every style of celebration. Whether you're planning a laid-back beachside get-together, a social event, or a corporate Christmas party with flair, we've got the beverage options covered.

ON CONSUMPTION BEVERAGES

PREFER FLEXIBILITY?

Set a **bar tab** and let your guests enjoy from your pre-selected list of **wines, beers, cocktails, and spirits**

Choose your favourites from our beverage list:

Set a **spend limit** or let guests order freely

Ideal for 20+ guests
(wine pre-selection encouraged)

ON ARRIVAL BEVERAGE OPTIONS

HIGHLY RECOMMENDED

An **arrival drink** sets the tone, makes entry smooth, and gets the celebration flowing

Choose from:

Prosecco

Your **signature cocktail**

Curated spritz selections

House wines, beers or a mix

Non-alcoholic – cocktails, bubbles, and beers

POP-UP BAR-MILANO EXPERIENCE

\$450 setup fee | 4 hours | Private mixologist

Bring the fun with your own **bar activation!**

Choose how you want to run it:

Hosted bar – you cover the drinks

Open bar – guests pay after a hosted welcome drink

Themed bar stations – Spritz, Margarita, Whiskey, Gin and more

Pop-Up Bar-Milano is a crowd favourite for exclusive use events and festive celebrations

PREMIUM ADD ONS

Bubbles & Oyster Bar – 30 PP

Italian Digestivos – from 10 PP
(Limoncello, Grappa, Amaro)

Deluxe wine or Spirits packages

Ask your Events Manager

Vin brûlé wine bar (Winter only) – 20 PP

Arrival Italian mulled wine, warm spiced with citrus and aromatics – ideal for cooler months and festive evenings

Espresso martini Finale – 20 PP

A dramatic round of Espresso Martinis, perfectly timed with cake or dancing

Espresso for everyone – 5 PP

BARMILANO BEVERAGE PACKAGE

LET THE GOOD TIMES FLOW WITH OUR ALL-INCLUSIVE BEVERAGE OPTIONS:

2 HOURS	3 HOURS	4 HOURS	5 HOURS
BEVERAGE PACKAGE	BEVERAGE PACKAGE	BEVERAGE PACKAGE	BEVERAGE PACKAGE
65 PP	85 PP	105 PP	125 PP
REFRESHMENT PACKAGE	REFRESHMENT PACKAGE	REFRESHMENT PACKAGE	REFRESHMENT PACKAGE
30 PP	40 PP	50 PP	55 PP

barmilano beverage package includes:

barmilano Pinot Grigio, Rosé, Shiraz (Abruzzo, Italy), barmilano Lager, Pale Ale, soft drinks, juices, still and sparkling mineral water

barmilano refreshment package includes:

0% spritz on arrival, soft drinks, juices, still and sparkling mineral water

COCKTAIL MASTERCLASS EXPERIENCES

UNIQUE APERITIVO MASTERCLASS

BARMILANO BARTENDERS WILL TEACH YOU HOW TO BUILD, STIR AND SHAKE CLASSIC ITALIAN COCKTAILS 60-minute Cocktail Masterclass featuring three classic Italian cocktails, expert tips, and all tools provided. Enjoy Prosecco on arrival at our Aperitivo Bar overlooking Maroubra Beach, as your bartender shares alpine traditions from Northern Italy. Ideal for hen's parties, birthdays, team building, and group bookings — customisation available.

APERITIVO COCKTAIL MASTERCLASS 150 PP

As you learn the art of cocktail making, enjoy a **delicious** and generous share-style selection of **antipasti** served throughout your **immersive masterclass experience**:

Antipasti canape boards

Frittura della casa

Rocket pecorino

Fries

APERITIVO COCKTAIL MASTERCLASS 185 PP

Let us take you on a **journey from cocktail creation to a culinary experience**. Your meal will be **served share style** for the table:

Focaccia olive oil

Frittura della casa

Calamari fritti aioli

Burrata

Pappardelle della casa

Gnocchi della casa

Rocket pecorino

Fries

Tiramisu

DOLCE VITA

BRING YOUR VISION TO LIFE WITH MUSIC, STYLING, AND CELEBRATION EXTRAS TAILORED TO YOU

FINISHING TOUCHES

barmilano is already a **stunning backdrop** — **sunlit, stylish**, and full of **charm** — while little is needed to make it feel special, the right **finishing touches** can make it unmistakably yours.

We work closely with a network of **trusted creatives** and **premium suppliers** to help you enhance your event with **personal taste** and **thoughtful details**.

Let us help set the scene — beautifully, effortlessly, and truly reflecting you.

MAKE IT YOURS

Whether you're envisioning live **DJs, acoustic musicians, elegant florals, ambient lighting, a custom cake, bonbonnière, or bespoke signage** — we'll bring it together seamlessly.

From **printed menus** and **tailored backdrops** to professional **photography, videography, or celebrants**, our team will **guide you** and connect you with the **right people**.

FAQ's

ARE WE BYO?

No, however we are a fully licensed restaurant with a very approachable wine list for all. We offer BYO nights on Wednesday's!

DO YOU HAVE PARKING?

Free parking is available around the beach, including a car park next to the main beach. Street parking can be found along Marine Parade and nearby roads Mons Avenue and Fitzgerald Avenue, though we recommend allowing extra time on busy days.

LOCATION

Located in the Eastern Suburbs of Sydney at the famous Maroubra Beach, just 11kms south of the CBD. Centrally located to the City, Airport and just metres away from the nearest bus stop.

CAN I BRING MY PET?

Yes, we are animal friendly in our alfresco dining areas.

IS THERE A DRESS CODE?

The dress code is smart casual.

DO YOU HAVE DISABILITY ACCESS?

We have full wheelchair access. A disabled bathroom is available.

DO YOU HAVE HIGH CHAIRS?

Yes, we have high chairs available for toddlers and babies. Please advise at booking if you have specific requirements or require pram allowance for your booking.

DO YOU HAVE A KIDS MENU?

Yes, we have the events Bambini menu available for children 12 years and younger. The cost is \$40 per child for the kid's menu.

CAN I BE GUARANTEED A SPECIFIC TABLE?

All seating requests will be taken into consideration but are not guaranteed. All special requests will be noted and the team will do their best to accommodate on the day. For groups over 10, you may be seated across two side-by-side tables.

IS THERE A TIME LIMIT?

For groups of 12 or more, tables are available for 2.5 hours. For larger events, your events manager will specify your allotted time. If you'd like to continue after this period, you're welcome to move to our Aperitivo Bar or Sun Deck, subject to availability.

WHAT IS YOUR CANCELLATION POLICY?

All cancellations are to be communicated 72 hours prior to your booking in writing via email to reservations@barmilano.com.au. For larger group bookings, please refer to the booking terms and conditions provided by our reservations team.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, we're happy to accommodate specific dietary requirements and provide alternative options. All guests with allergies should confirm this at the time of booking. All dietaries are required 48 hours prior.

GLUTEN FREE INTOLERANCE

We most certainly can cater for gluten intolerance, many of our menu items are gluten free and all of our pasta dishes can be made using gluten free pasta.

CAN I BYO A CAKE?

If you'd like to bring your own cake, a \$3 per person cakeage fee applies.

DO YOU OFFER TAKEAWAY?

Yes, when you can't come to us, barmilano is brought to you. For corporate or Home Catering speak to your events manager! We have our 'barmilano at home' menu available for pick-up and delivery. For delivery, order via Uber Eats or DoorDash. For more information and to view our 'barmilano at home' menu, visit barmilano.com.au.

DO YOU HAVE PRIVATE AREA OPTIONS?

Yes, we have spaces within the venue that can accommodate private functions. To book an area of the Restaurant exclusively, availability will depend on the day, time and number of guests required and a minimum spend may apply.

WHY DO YOU HAVE A SERVICE FEE?

A 10% discretionary service charge applies to all group reservations. If you would like to discuss this further please contact the Events Manager directly.

WHAT DAYS ARE YOU CLOSED?

The restaurant is closed on Monday and Tuesday.

Trading hours — We are open:

Wednesday to Saturday

Lunch: 12:00 PM to 3:00 PM

Aperitivo and Dinner: 3:00 PM until late

Sunday — All-day service

Lunch, Aperitivo and Dinner: 12:00 PM until late

We are open for events on Mondays and Tuesdays.

WHAT DO I DO IF I AM RUNNING LATE FOR MY RESERVATION?

Please let us know if you are running late, as your table may be booked for another reservation after your seating. Please call the restaurant directly to advise delay, otherwise we will hold the table for a period of 15 minutes.

HOW DO I CANCEL A RESERVATION OR APERITIVO BAR BOOKING?

If you would like to change or cancel your reservation, please contact our reservations team on (02) 8068 8944 or email reservations@barmilano.com.au.

T&C's

RESERVATIONS

Please note, all table reservations will be available to you for your specified time limit duration. It may then be booked for another reservation. If you or your guests would like to continue at that time, you are welcome to move to our Sun Deck or Aperitivo Bar if space allows.

We kindly ask that your guests arrive at barmilano at the agreed time so you can enjoy your dining experience within your allocated period. Note, all large group reservations will enjoy an extended agreed time with our Events Manager.

DEPOSITS

A \$25 per person deposit is required to secure your booking.

A group booking is only confirmed once we have received your completed booking form and a valid credit card, which will be charged the required deposit at the time of booking. All deposits paid are non-refundable. However, your deposit can be transferred as payment towards your rescheduled event.

We accept EFT, MasterCard, VISA, and AMEX.

GST: All prices are inclusive of GST.

Note: Contact and arrangements with partners and suppliers will not be made until the deposit is paid and the booking is confirmed.

CONFIRMATION

All bookings must be confirmed by means of a security deposit. Management reserves the right to cancel any unconfirmed bookings.

FINAL NUMBERS

Your final numbers are required 72 hours in advance, for any decrease in numbers received up until 72 hours prior to the group booking full payment of the package price will be charged in full to the nominated credit card on file.

We would prefer not to charge, to avoid any charges please contact us with any changes prior to your booking.

CANCELLATIONS

All cancellations are to be communicated in writing via email to reservations@barmilano.com.au.

If the restaurant receives less than 72 hours' notice of cancellation, full payment of the package price for the confirmed guest count will apply and be charged to the nominated credit card on file.

For group bookings over 40 guests and all bookings with exclusive use of an area, please refer to the booking terms and conditions provided by our reservations team.

OUTSTANDING AMOUNTS

Any outstanding amounts that have not been settled and paid at the completion of your booking will be charged by us to the nominated credit card held on file.

SEATING REQUESTS

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 10 people, you may be seated across two tables side by side. Please be aware we do not split bills.

CHILDREN

Bambini meals are available up until 12 years of age, please advise number and ages of children that need to be catered for when confirming your reservation along with any highchair requirements and pram allowance.

CAKES

If you wish to supply your own cake, a \$3 per person cakeage fee will apply.

BEVERAGE PACKAGES

Beverage package options are available and will commence at your confirmed booking time. Last drinks will be called 15 mins prior to completion of your selected beverage package.

Multiple beverage orders per person will not be permitted in accordance with our responsible service of alcohol rules and regulations. Management reserves the right to refuse the service of alcohol serving alcohol should a person be suspected of being unduly intoxicated.

BEVERAGES ON CONSUMPTION

You are welcome to have your beverages charged on a consumption basis to your master account (Bar tab). For all groups 20 and above a pre selection of wines is required no later than one week prior to your booking date.

MENU SELECTION

Your selected set menu must be confirmed at least 10 days prior to your function.

LARGE GROUPS

All reservations of 40+ guests require full food payment and final guest numbers 10 days in advance, unless arranged with our Events Manager.

GRATUITY

A 10% gratuity applies to all group reservations.

SURCHARGE

Surcharges have been waived for all full package set menu reservations.

PRIVATE EVENTS • WEDDINGS • CORPORATE • BRUNCH • OFF-SITE CATERING



BOOKING FORM

Please complete the below booking form, accepting our Terms & Conditions and email to reservations@barmilano.com.au in order to confirm your booking. All group bookings are required to confirm and cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48 hours.

PACKAGES (Note your additional pre-selections in the 'Special Instructions' comment box below.)

FOOD PACKAGES

For all Food Packages, please confirm your choices in the 'SPECIAL INSTRUCTIONS.'

CLASSICO	\$75	☐
SBAGLIATO	\$90	☐
ALPINO	\$115	☐
VALTELLINESE	\$140	☐
APERITIVO MILANESE	\$75	☐
	\$90	☐
	\$110	☐
CUSTOM		☐
GRAZING MENUS	MORTIROLO	\$55 ☐
	DOLCE VITA ADD ON'S	☐
BUBBLES & OYSTER BAR	\$30	☐
STELVIO DESSERT TABLE	\$25	☐
BRINGING CAKE	\$3	☐

BEVERAGE PACKAGES

For all Beverage Packages, please confirm your choices or bar tab spend in the 'SPECIAL INSTRUCTIONS.'

ON CONSUMPTION BEVERAGES	☐
ON ARRIVAL BEVERAGE OPTIONS	☐
SPARKLING MINERAL WATER	\$5 ☐
STILL WATER	☐
BEVERAGE PACKAGE	2hr \$65 ☐ 3hr \$85 ☐ 4hr \$105 ☐ 5hr \$125 ☐
REFRESHMENT PACKAGE	2hr \$30 ☐ 3hr \$40 ☐ 4hr \$50 ☐ 5hr \$55 ☐
POP-UP BAR-MILANO	\$450 ☐
PREMIUM ADD ON'S	☐
COCKTAIL MASTERCLASS	\$150 ☐ \$185 ☐
BEVERAGE SELF ORDERING BEACONS - SEATED EVENTS	☐

BOOKING INFORMATION

Date of booking:

Booking name:

Contact name:

Contact number:

Preferred booking time:

Number of guests:

Adults

Kids

Occasion:

Email:

'SPECIAL INSTRUCTIONS' (Please list all food, beverage, bar tab spend and add-on selections in the 'SPECIAL INSTRUCTIONS' comment box below.)

Terms & Conditions Final numbers: Your final numbers are required 72 hours in advance. Cancellation: Should the restaurant receive cancellation with pre-arranged food and beverages with less than 72 hours notice, full charge of your menu will apply. Deposits: All deposits paid are non-refundable. Your deposit will be transferred as a deposit payment for your rescheduled event. Outstanding amounts: Any outstanding amounts that have not been paid at the conclusion of your event will be charged to the nominated credit card on file. Seating arrangements: All seating requests will be taken into consideration but are not guaranteed. Service Charge: An additional 10% service charge applies to all group reservations. Groups of 40 or more are required to pay in full 10 days prior to the event.

CREDIT CARD DETAILS (A deposit payment of \$25 PP is required to secure your reservation.)

Name on card:

Card number:

Expiry date:

Security number:

Deposit amount:

I agree to the T&C's

☐

Signature:

Date:

L'ACQUA FA MALE E IL VINO FA CANTARE

CONTACT

Reservations & Events Team

PHONE

(02) 8068 8944

EMAIL

reservations@barmilano.com.au

WEBSITE

barmilano.com.au



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