

SEATED CATERING

How It Works

Our shared dining menus celebrate premium ingredients, handmade pastas, and seasonal produce. Choose from our curated packages, and we'll tailor a menu to your event, guests, and the season.

SILVER - \$90 / PP

Perfect for a relaxed, elegant two-course meal.

- House focaccia for the table
- 1 × Entrée or Shared Snack
 - 1 × Pasta or Main
 - 1 × Side

GOLD - \$115 / PP

Our most popular option. Abundant and balanced.

- House focaccia for the table
- 3 × Shared Snacks / Entrées
- 2 × Shared Mains or Pastas
 - 1 × Side

PLATINUM - \$140 / PP

The full experience. Ideal for all celebrations and private hire

- House focaccia for the table
- 4 × Shared Snacks / Entrées
 - 2 × Shared Pastas
 - 2 × Shared Mains
 - 2 × Sides

Please note: Some premium dishes such as select meats and handmade pastas may incur a small supplement depending on your package. Our events team will confirm any upgrades when finalising your menu. Menu items may vary seasonally.

OPTIONAL ADD-ONS

Make your event even more memorable.

- Additional main/pasta course: +\$15pp
 - Additional snack: +\$12pp
 - Dessert Station: POA
 - Security & Cleaning: \$1,000 (required for private hire)
 - Table Styling Package: \$20pp
- We can coordinate décor and table settings, or connect you with a recommended florist for custom arrangements and setups.

Event Finalisation & Payment Terms:

To ensure a smooth event experience:

- **Minimum Spend:** \$5,000 for weekday (Mon–Thurs) evenings, and \$8,000 for weekend (Fri–Sun) evenings, including both food and beverage.
- **Deposit:** \$1,000 deposit is required to secure all bookings.
- **Final Confirmation:** Final guest numbers and menu selections must be confirmed 14 days prior to your event.
- **Payment:** Full payment required 7 days before your event.

For full Terms & Conditions: www.renosbistro.com



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Menu Options

Shared Snacks / Entrées

- Spuma di Mortadella Cannoli — whipped mortadella, pistachio & parmesan
- Zucchini Caponata (v) — pickled zucchini wrapped around smoky caponata
 - Arancini (gfo) — slow-cooked ragu or mushroom (ve)
- Croquettes — scamorza & leek (ve) or scamorza, prosciutto & leek
 - Meatballs — slow-braised beef & pork in tomato sugo
- Salt & Pepper Squid or Tofu (v) — flash-fried with lemon & herbs
 - Chips with Old Bay Salt (v / gf) — crisp fries with aioli

Pasta

- Penne Napoli — slow-cooked tomato sugo & fresh basil
- Pappardelle Pork & Beef Ragu — rich, slow-braised meat sauce +\$2
- Gnudi in Vegetable Ragu — ricotta dumplings in seasonal vegetable ragu +\$2
 - Fettuccine Funghi — wild mushrooms in parmesan cream
- Lasagna Rotolo — rolled & roasted lasagna sheets with rich fillings +\$2
 - Spaghetti Aglio e Olio — garlic, chilli & parsley
 - Fettuccine Pesto — basil, almonds & parmesan cream
 - Gluten-free options: fettuccine, penne, gnocchi +\$2

Mains

- Melanzane Parmigiana — layered eggplant, tomato & mozzarella
- Shawarma-Spiced Roast Cabbage Wedge — with celeriac crust, leaf & pickle salad
- Preserved Lemon & Thyme Chicken — cime di rapa & citrus jus
- Reno's Porchetta — slow-roasted pork belly, herb-stuffed with crisped skin +\$3
 - Cherry-Glazed Beef Ribs — with turnip remoulade +\$3
- Marjoram & Cumin Roasted Lamb Ribs — with lemon & parsley salad +\$3
 - Slow-Roast Beef — with BBQ glaze, onion & celeriac slaw +\$3

Sides

- Fried Potatoes — golden & crispy
- Verdura Verde — seasonal sautéed greens
- Truffle Potatoes — roasted & finished with truffle oil +\$2
- Sprouts with Prosciutto Crudo & Almonds — roasted & dressed +\$2
 - Leaf Salad — fresh herbs, shaved veg, house dressing

Antipasto & Grazing Options

(Available as an add-on to any package)

Antipasto / Grazing Boards — \$25 per person

Premium cured meats, artisan cheeses, marinated vegetables, pickles, dips, and house focaccia. Recommended as a pre-dinner starter or to accompany arrival drinks.

Grazing Table Upgrade — POA (minimum 30 guests)

Large-format centrepiece grazing table with elevated styling and fresh seasonal produce.

DRINKS PACKAGES

Beer, wine, spirits and soft drink packages available. View full options at renosbistro.com or request our beverage list when booking.

(ve) - Vegetarian • (gfo) - Gluten-Free Option • (v) Vegan • (dfo) Dairy-Free Option • (n) Contains Nuts • (vo) Vegan Option