

RENO'S

EVENTS

RENO'S HOUSE RULES

1. NO TALKING UNTIL RENO'S HAD HIS ESPRESSO.
2. YOU DON'T CHOOSE THE TABLE. THE TABLE CHOOSES YOU.
3. IF YOU BREAK A PLATE, WE'LL ASSUME YOU'RE GREEK.
4. OLIVE OIL WILL BE REFERRED TO AS HOLY WATER.
5. NO PHONES AT THE TABLE, UNLESS YOU'RE CALLING YOUR MOTHER.
6. WINE COUNTS AS FRUIT. DON'T QUESTION IT.
7. ALL GOSSIP MUST BE AT LEAST 80% TRUE.
8. DON'T ASK FOR THE RECIPE. THERE IS NO RECIPE.
9. OWNING A MACCHINETTA DOESN'T MAKE YOU ITALIAN.
10. JOKES ARE FINE. JUST DON'T MAKE 'EM ABOUT RENO.

RENO'S



Reno's is tailored for special occasions and private celebrations that deserve more than a standard function room. A private dining room in the heart of the city, with Italian-inspired food, generous hospitality and the warmth of a shared table, at a size that lets you actually talk to everyone you invited.





The Venue

Intimate lighting, warm timber, clean lines.

Reno's is a room that doesn't need much to feel like an occasion. By day it's a modern Italian bistro; after dark, the lights come down and the whole space transforms.

Our venue can be dressed to your vision, with a kitchen and hospitality team who understand events and the care needed to look after every guest.

The Space

The venue includes a main dining room, bar and adjoining event space, with flexible layouts for both seated and standing functions and can even include a dancefloor/stage depending on your guest count.

Capacity

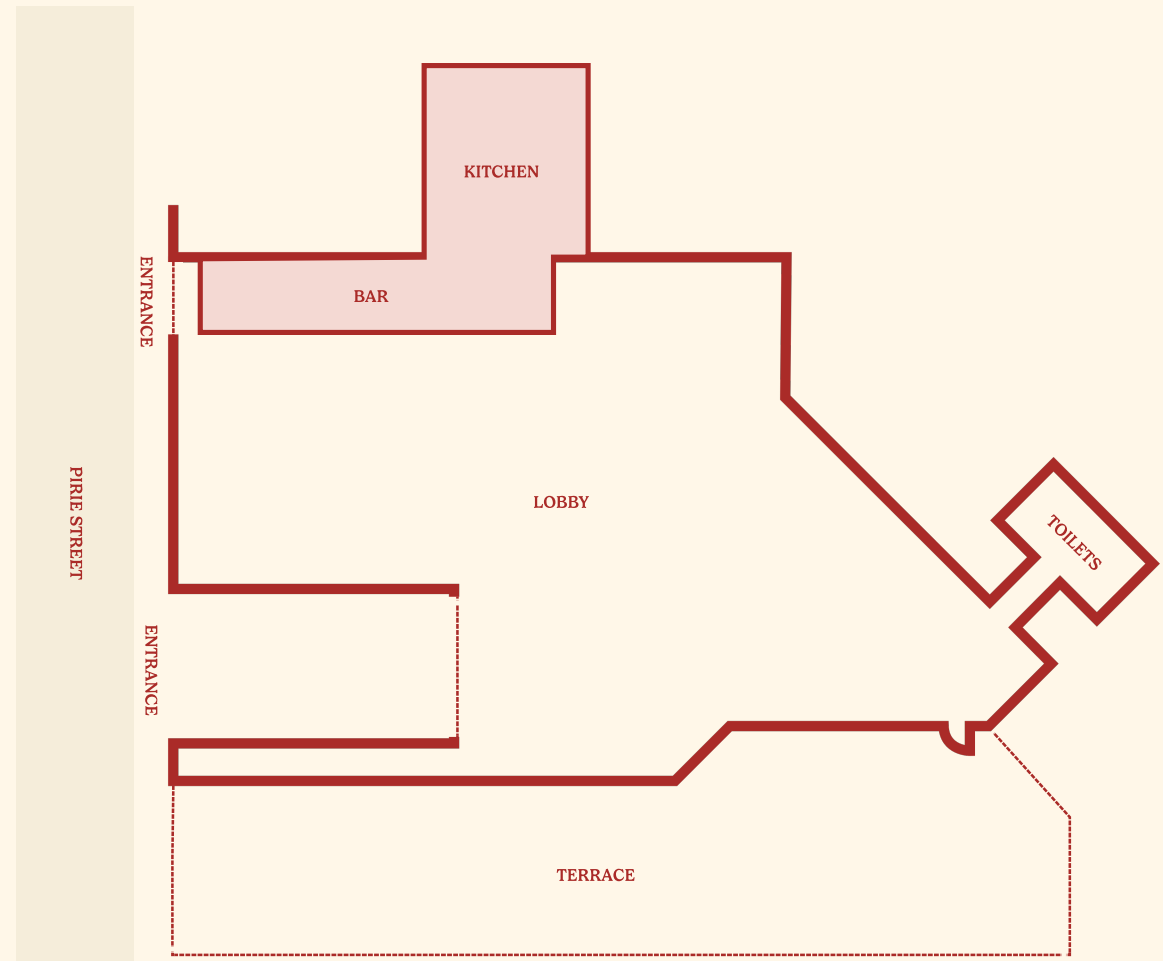
- Seated dining: up to **100 guests**
- Standing events: up to **150 guests**
- Exclusive venue hire available
- Fully wheelchair accessible

Approximate venue footprint

Main dining/event area: approx. 12m x 12m
Includes dining room, bar/service area and
adjoining event seating zone.

Address

45 Pirie Street, Adelaide 5000





Food & Beverages

Handmade pastas, premium ingredients, seasonal produce, cooked and served the way Italian food is meant to be. We cater for every dietary requirement at no extra charge whether it's vegetarian, vegan, gluten-free, dairy-free or allergen-aware.

Drinks are yours to shape: a curated signature wine package, a full spirits package, on-consumption bar, non-alcoholic signature offering, and a cocktail add-on.

Our Packages

LA TAVOLA

The Intimate Table

For intimate birthdays, christenings, anniversaries and family celebrations where the table is the centre of it all.

Seated – \$115pp

Food

- Housemade Focaccia
- 2 Entrées
- 1 Pasta
- 1 Main
- 1 Market Side

Standing – \$75pp

Food

- 3 Finger Snacks
- Shared Pizza (1 flavour)
- 1 Mini Main

Drinks

- See drinks list for prices and packages

LA FESTA

The Private Celebration

For private celebrations and special occasions, that feel generous and lively, without losing the warmth of a shared meal.

Seated – \$135pp

Food

- Housemade Focaccia
- 2 Entrées
- 2 Pasta
- 1 Main
- 1 Market Side

Standing – \$95pp

Food

- 3 Finger Snacks
- Shared Pizza (3 flavours)
- 2 Mini Mains

Drinks

- See drinks list for prices and packages

LA SERATA

The Full Evening

For larger private celebrations and milestone occasions that deserve a full evening of food, drinks and atmosphere.

Seated – \$175pp

Food

- Housemade Focaccia
- 3 Entrées
- 2 Pasta
- 2 Main
- 2 Market Side
- Dolci

Standing – \$130pp

Food

- 4 Finger Snacks
- Shared Pizza (4 flavours)
- 2 Mini Mains
- Dolci

Drinks

- See drinks list for prices and packages

See menu page for full list of items
Minimum spend \$5,000

Please Note: All packages include exclusive venue hire.
Pricing tailored to guest numbers and selections — contact us for a proposal.

Standing Menu

Finger Snacks

Arancini

Crisp risotto fritters with black truffle and porcini.

Croquette

Golden croquettes filled with cotto ham, Asiago and braised leek.

Barramundi Crisp

Smoked barramundi, finger lime and crème fraîche on crisp tapioca.

Pan Catalan

Crisp anchovy toasts with salsa verde and pickled shallot.

Enoki & Shimeji Fritter

Delicate mushrooms in pâte choux, finished with chilli honey and garlic chive.

Salt & Pepper Cuttlefish

Flash-fried cuttlefish with preserved lemon aioli and fresh herb salad.

Whipped Ricotta Crostini

House whipped ricotta on grilled crostini, draped with prosciutto, honey and lemon.

Chips with Old Bay Salt

Crisp golden fries dusted with Old Bay seasoning, served with aioli.

Chips with Truffle

Crisp golden fries with truffle and parmesan.

Pizza

Sugo

Tomato sugo, fior di latte and fresh basil.

Pepperonzo

Pepperoni, sugo, scamorza, parmigiano and chilli truffle honey.

Sausage

Italian sausage, sugo, scamorza and broccoli.

Mushroom

Roasted mushrooms, basil pesto, parmigiano and scamorza.

Mini Mains

Meatballs in Sugo

Slow-braised beef and pork meatballs in rich tomato sugo with focaccia, basil and pecorino.

Confit Garlic & Thyme Lamb Shoulder

Slow-roasted lamb shoulder on soft polenta with gremolata.

Parmigiana

Layers of eggplant, tomato sugo, basil and fior di latte.

Lasagna

House lasagna with slow-cooked ragu and parmesan béchamel.

Cotolette Sando

Crisp cotolette on focaccia with basil pesto and house aioli.

Porchetta

Slow-roasted porchetta with house slaw and lemon.

Roast Chicken Maryland

Roasted chicken Maryland on a buckwheat waffle with salsa verde.

Gnudi

Soft ricotta gnudi in a slow-cooked vegetable ragu.

Dolci

Mini Basque Cheesecake

Burnt vanilla and salted caramel.

Mini Zeppole

House made with cinnamon sugar.

Cannoli

Sicilian ricotta, candied orange and pistachio.

Torta Caprese

Flourless chocolate and almond.

Baked Ricotta Tartlet

Raspberry and vanilla.

Seated Menu

Opening Plates

- **Arancini** — crisp risotto fritters with black truffle and porcini
- **Croquettes** — golden croquettes filled with cotto ham, Asiago and braised leek
- **Meatballs** — slow-braised beef and pork meatballs in rich tomato sugo
- **Salt & Pepper Cuttlefish** — flash-fried cuttlefish with preserved lemon aioli and fresh herb salad
- **Pan Catalan** — crisp anchovy toast, salsa verde, pickled shallot

Pasta & Dumplings

- **Penne Napoli** — slow-cooked tomato sugo, fresh basil and parmesan
- **Fettuccine Pork & Beef Ragu** — wide ribbon pasta with a rich, slow-braised meat sauce
- **Gnudi in Vegetable Ragu** — house ricotta dumplings in a slow-cooked seasonal vegetable ragu
- **Fettuccine Funghi** — wild mushrooms, parmesan cream and fresh herbs
- **Lasagna Rotolo** — rolled & roasted lasagna sheets with rich fillings
- **Spaghetti Aglio e Olio** — garlic, chilli, parsley and good olive oil
- **Fettuccine Pesto** — basil pesto, toasted almonds and parmesan cream

Centrepiece Mains

- **Melanzane Parmigiana** — layered eggplant, rich tomato sugo, basil and fior di latte
- **Shawarma-Spiced Roast Cabbage Wedge** — with celeriac crust, leaf & pickle salad
- **Preserved Lemon & Thyme Chicken** — roasted chicken with cime di rapa and citrus jus
- **Reno's Porchetta** — slow-roasted pork belly, herb-stuffed with crisped skin
- **Confit Garlic & Thyme Lamb Shoulder** — with soft polenta & gremolata
- **Slow-Roast Beef** — BBQ glaze, caramelised onion and celeriac slaw

Market Sides

- **Fried Potatoes** — golden & crispy
- **Verdura Verde** — seasonal greens, sautéed with garlic and olive oil
- **Truffle Potatoes** — roasted & finished with truffle oil
- **Sprouts with Prosciutto Crudo & Almonds** — roasted & dressed
- **Leaf Salad** — fresh herbs, shaved vegetables and house dressing

Dolci

- **Spiced Chocolate Torté** — espresso and dark chocolate, salted caramel filling
- **White Chocolate Cookies & Cream Basque Cheesecake** — wild raspberry sauce
- **Torte della Nonna** — ricotta frangipani cake, rose water fruits, fresh cream
- **Orange & Almond Syrup Cake** — orange blossom

Antipasto & Grazing Options

(Available as an add-on to any package)

Antipasto / Grazing Boards — \$28 per person

Premium cured meats, artisan cheeses, marinated vegetables, pickles, olives, and house focaccia.



Drinks Packages

Signature Wine Package

\$70pp (3 hrs) | \$80pp (4 hrs) | \$90pp (5 hrs)

Curated wines, premium beers, and non-alcoholic options.

Includes:

Sparkling – Alpino Prosecco (Riverland, SA) | **Rosé** – Sven Joschke 'La Adeline' Rosato (Barossa, SA)
White Wines – Montevento Pinot Grigio (Veneto, Italy) | Súd Fiano (McLaren Vale, SA)
Red Wines – Delinquente 'Roxanne the Razor' Light Red (Langhorne Creek, SA)
– Il Barroccio Nero d'Avola (Sicily, Italy) | Cirillo Shiraz (Barossa Valley, SA)
Beer & Cider – Moretti · Stone & Wood Pacific Ale · Hills Cider Pear · Coopers Mild Ale · Peroni Red
Non-Alcoholic – Coke · Coke Zero · Sprite · San Pellegrino range · Still / sparkling water

Cocktail Add-On

+\$30pp - Includes 2 cocktails per person.

Treat your guests to our cocktail list — batch-prepared for smooth, consistent service throughout your event alongside your chosen drinks package.

Select 2 cocktails from our Italian-inspired list to serve at your event:

Pirie Spritz — Aperol · White Peach · Prosecco · Thyme
Blood Orange Negroni Sbagliato — Campari · Sweet Vermouth · Blood Orange · Prosecco
Limoncello & Elderflower Fizz — Limoncello · Elderflower · Lemon · Soda

**All cocktails confirmed at time of booking.*

Full Spirits Package

\$85pp (3 hrs) | \$95pp (4 hrs) | \$115pp (5 hrs)

Designed for celebrations where spirits are available from the start. Includes curated wine and beer, plus premium house spirits and Italian classics.

Includes:

Wine, Beer & Non-Alcoholic Beverages – As per the Signature Wine Package
Spirits – Vodka · Gin · Rum · Whisky · Bourbon · Tequila · Campari
Italian Digestifs – Limoncello · Amaro Montenegro · Averna

**Served as neat pours or simple mixed drinks with premium mixers, tonics, and classic garnishes. Looking for cocktails? Add our Cocktail Bar — see Cocktail Add-On section.*

Non-Alcoholic Add-On

+\$25pp (3 hrs) | +\$30pp (4 hrs) | +\$35pp (5 hrs)

A curated non-alcoholic drinks experience featuring mocktails, soft drinks and sparkling water.

Includes:

Mocktails: Hugo Spritz · Sicilian Palmer · Grapefruit Spritz
Non-alcoholic: Coke · Coke Zero · Sprite · San Pellegrino range
· Still /sparkling water · Hiatus Premium Lager (alcohol-free)

**Available alongside any alcohol package, for non-drinking guests.*

Timed Spirits Addition

+\$25pp (Final 2 hrs)

Available with the **Signature Wine Package** or **Full Spirits Package**.

Includes: Vodka · Gin · Rum · Whisky · Bourbon · Tequila · Campari

**Served as neat pours or simple mixed drinks with premium mixers. Looking for cocktails? Add our Cocktail Bar — see Cocktail Add-On section. Spirits service times are confirmed in advance and cannot be extended on the day.*

On-Consumption Bar

Prefer flexibility?

Choose an on-consumption bar tab with a set spend limit.

The Details

Bookings

A 25% deposit (minimum \$1,000) secures your date. This covers building management, setup and pack-down, and is credited to your final balance. Final guest numbers are confirmed 14 days out, with full payment due 7 days before the event. Cakeage is \$3 per guest for BYO celebration cakes. Florist connections, guest Wi-Fi and power for BYO AV are all available.

Cancellation Policy

Cancellations must be made in writing. 90+ days' notice: full refund less any expenditure incurred. 60–89 days: 50% of deposit retained. 30–59 days: full deposit retained. 7–29 days: 50% of food orders plus full deposit retained. Less than 7 days: all monies retained. Postponements with 30+ days' notice may receive a credit toward a future event within 120 days.

For our full terms visit renosbistro.com

Let's plan your event!

Call us on 0499 979 755

or email catering@renosbistro.com

45 Pirie Street, Adelaide 5000

FAQ'S

How do I make a booking enquiry?

Contact our events team at catering@renosbistro.com or call 0499 979 755. We aim to respond to all enquiries within 24 hours.

What is the minimum spend?

Exclusive hire of Reno's Bistro requires a minimum spend of \$5,000, which applies to food and beverage combined.

How far in advance should I book?

As early as possible — popular dates book out weeks to months ahead. We'll always do our best to accommodate last-minute enquiries.

What is your deposit and payment policy?

A 25% deposit (minimum \$1,000) is required to confirm your booking — this covers building management costs, venue setup and pack down, and is applied toward your final balance. Full payment is due 7 days before your event.

Can I BYO wine?

BYO wine is not permitted. All beverages, including wine, beer, spirits and non-alcoholic drinks, are supplied through Reno's Bistro.

Can we bring our own cake?

Absolutely. BYO celebration cakes are welcome at a cakeage fee of \$3 per person. Our team will refrigerate and plate the cake for you. No other external food is permitted.

Do you cater for dietary requirements?

Yes — our kitchen accommodates vegetarian, vegan, gluten-free, and dairy-free requirements, as well as common allergens. Please advise us of all dietary needs at least 14 days prior to your event.

Is gluten-free pasta available?

Yes — gluten-free fettuccine and penne are available at no extra charge across all seated packages.

Is the venue wheelchair accessible?

Yes — Reno's Bistro is fully wheelchair accessible, with step-free entry and accessible amenities throughout.

What AV equipment is available?

The venue has guest WiFi and power outlets throughout. You're welcome to bring your own PA system, microphone, projector, or screen. We don't have in-house AV equipment for hire.

Is there parking nearby?

Yes — there is a public car park within short walking distance, plus on-street parking in surrounding streets. The venue is well-served by public transport and rideshare.

What happens if my guest numbers change?

Final guest numbers must be confirmed 14 days prior to your event. We understand numbers can shift — our team will work with you to accommodate reasonable changes within that window.

Are cocktails included in the drinks packages?

Add our Cocktail Add-On for +\$30 per person. Select two cocktails from our Italian-inspired list to serve at your event, with two cocktails included per guest.

Can I arrange a site visit?

Yes — we encourage it. Contact us at catering@renosbistro.com or 0499 979 755 to arrange a time to come in and see the space.

Do you host birthday celebrations?

Yes — we welcome birthday celebrations of all sizes. For 21st birthday events, a refundable security bond of \$1,000 is required, payable 7 days prior to the event. Any unused portion is refunded within 72 hours of a post-event inspection.

Can we use confetti or decorations?

Decorations are welcome with prior approval — please discuss any styling plans with our team in advance. Confetti and scatters incur an additional \$100 cleaning fee. No adhesives or attachments to walls or ceilings without prior approval.

Is there a music or finish time curfew?

All music must conclude by midnight. Guests are required to vacate the venue promptly at the agreed finish time. If an event runs over, overtime is charged at \$450 per 30-minute increment until the venue is fully vacated.

How long will you hold a date while we decide?

We hold your preferred date on a tentative basis for 7 days. If the deposit and signed agreement aren't received within that time, the date will be released. We're always happy to talk through your options first — just reach out.



T — 0499 979 755
E — catering@renosbistro.com
45 Pirie Street, Adelaide 5000