



MULLANE'S
HOTEL

SARINO'S
Sophia's

LET'S START
PLANNING!

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Welcome to Mullane's Hotel, the epicentre for quality dining in The Hills, that is renowned for its warm hospitality and vibrant atmosphere.

Housing the delightful culinary wonders of **Sarino's** and **Sophia's**, this multi-level venue offers an array of event spaces suitable for various occasions. From intimate private dining experiences to grand social and corporate celebrations, Mullane's Hotel caters to all.

With its impeccable service, inviting ambiance, and exceptional cuisine, Mullane's Hotel is a cherished destination for memorable experiences in The Hills.



SARINO'S

"The name 'Sarino' is a tribute to my father - it was his nickname growing up in Calabria."

- Marcello Colosimo



New world Italian glamour has landed in The Hills.

Sarino's menu is inspired by Italian craftsmanship, cooking techniques and a passion for fresh, local produce that has been handed down through the generations.

Featuring an open kitchen where guests can watch the chefs in action, Sarino's offers sophisticated dining in both our restaurant and bar areas, serving up dishes created with the freshest local produce.

The intimate private dining rooms are the perfect backdrop for exclusive and decadent dining experiences, and private events.

Sarino's extensive beverage list includes a selection of premium hand picked wines and reinvented classic Italian cocktails, along with over 200 whiskies from around the world. Private liquor cabinets to stow top shelf bottles are also available for guests to access each time they visit.

Minimum spend and venue hire applies.

Sarino's Exclusive

Up to 250 guests

Imagine hosting your event for up to 250 people utilising the premium level of Mullane's Hotel - Sarinos.

Incorporating our Atrium, Dining Room, Sarino's Bar, Whiskey Room, Lounge, Conservatory, Cellar and Library your event will be bursting with excitement around every door.

The possibilities are endless - you can host with the same theme throughout, or our personal favourite - transform each of these spaces into unique experiences. Have a whiskey tasting in one room, a cheese experience in another and in true Italian Form, an Aperol Spritz or Italian wine service from the cellar. We can transform the Sarino's Bar into the Entertainment hub for your event and utilise all other spaces to give the perfect experience to your guests.

AV equipment available upon request





Sarino's Bar

Seated | 80

Cocktail | 150

Sarino's Bar offers the perfect space for special occasion drinks and canapés, or a premium dining experience for large life events.

The extensive beverage list includes a carefully hand-picked selection of wines and reinvented classic Italian cocktails along with over 200 whiskeys, whilst the canapé and dining menus showcase Sarino's finest offerings.

Enjoy the plush booths and lounges as you sip on pre-dinner cocktails, before moving over to our marble dining tables and velvet dining chairs for the main event.



Atrium

Seated | 45

Cocktail | 60

Looking for the most exquisite dining event for your guests? Then Atrium is the space for you. Located on Level 1 of Mullane's Hotel, this space has large ceilings up to Sophia's on Level 2.

Right next to our wonderful kitchen, you will be provided with the most delectable of menus from canapés and cocktails, to banquets and degustation's with matching wines.

If you're looking for a premium location, look no further than our Atrium.



The Dining Room

Seated | 35

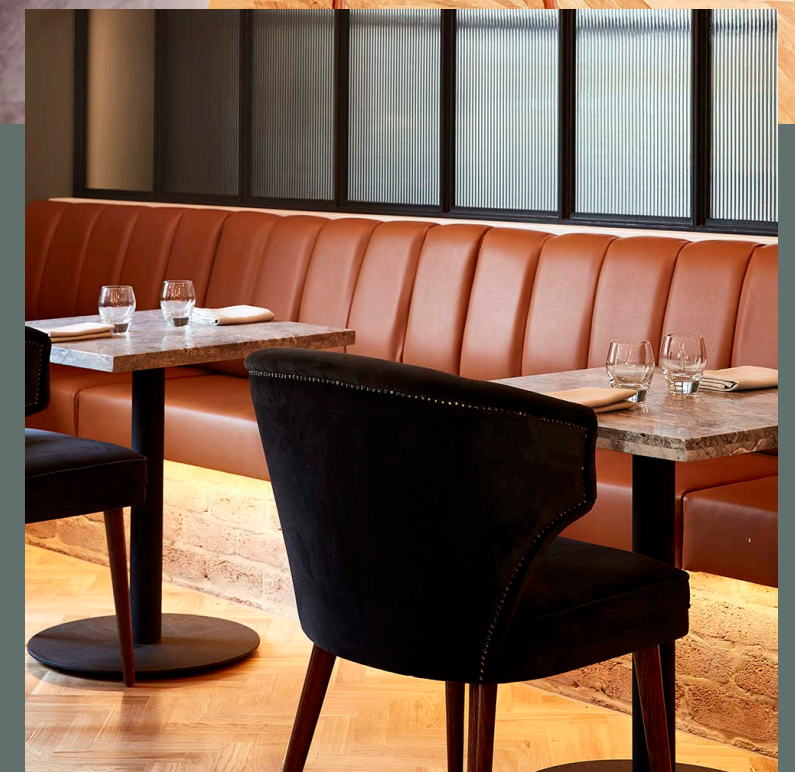
Cocktail | 60

At the entrance to Sarino's you will find the Dining Room, our most versatile space with the ability to choose from a number of table configurations for your event.

With our stylish low marble tables and luscious velvet chairs, this space will give you the perfect dining experience for a family banquet or formal degustation menu.

Glass doors separate the Dining Room from the main restaurant, allowing you to enjoy your friends and family in complete privacy whilst still enjoying the true Sarino's atmosphere.

Mirror TV available with AV



The Whiskey Room

Seated | 24

Cocktail | 40

The Whiskey room looks out to Sarino's, appreciating the selection of over 200 whiskeys behind the bar!

Surrounded by bottles of world-renowned Whiskey and historical photos reaching upwards to the tall ceiling, The Whiskey Room is ideal for a casual beverage and canapé style experience to celebrate a special occasion or a seated family banquet.

With its banquette seating this space lends itself perfectly to the more social occasion where people can move freely between groups to enjoy conversations in all corners.



The Lounge

Seated | 16

The Lounge is our largest private dining room featuring an open fireplace and dark moody wood panelling.

Hidden behind a secret door, the large square table ensures that it is an inclusive experience for all guests, as well as two comfortable chairs for a private conversation to occur away from the main dinner table.

The Lounge is the perfect space for a corporate event, a conference, family banquet, and significant life celebration, or just a night with close friends where you sip on cocktails and wine whilst enjoying Sarino's finest menu offerings.

Smart TV available with AV



The Conservatory

Seated | 12

The Conservatory is one of our larger private dining rooms at Sarino's, seating up to 12 guests.

Hidden behind a door that looks like part of the wall, The Conservatory features luxurious timber cabinetry, intimate lighting and decadent interior finishes.

The large rectangular timber table makes sure no guest is left out of the conversations, and lends itself perfectly to our Banquet Menus, as you enjoy Sarino's finest wines and cocktails.

This is also the perfect space for your conference and business meetings.

Mirror TV available with AV



The Cellar

Seated | 8

Tucked away from the main area, The Cellar is one of our smaller and most intimate spaces, however certainly the most impressive.

Surround yourselves in our wine list as you enjoy Sarino's degustation or banquet menus.

The interior is dark and refined, lending itself perfectly to a celebration of a significant life event, or to just spoiling yourself and your guests to an experience you will talk about for years to come!



The Library

Seated | 6

The Library offers a space for guests and their friends to escape the hustle of the day and unwind without disruption. It's a place where staff take your coat, and you can take your time.

This secluded space is perfect for an intimate catch up with close friends or family, and is perfect for your small Conference. Enjoy the sunshine of the day, or the twinkle of night lights from the adjacent Sarino's Terrace while you indulge in Sarino's finest offerings.

Mirror TV available with AV



Sophia's Cocktail Lounge

This space located on level two of Mullane's Hotel, offers comfortable lounges, cocktail tables and moody lighting. It is perfect for a canapé and cocktail style celebration, and can be transformed to host exclusive seated events.

Your guests will enjoy the atmosphere of the cocktail lounge in one of our semi-private spaces whilst enjoying Sarino's antipasto and canapé selections.

Sip on cocktails and pop the champagne to celebrate birthdays, engagements and significant life celebrations.

Exclusive capacity

Seated | 100

Cocktail | 150



Sophia's

Seated | 50

Cocktail | 70

With a variety of furniture selections from soft cosy lounges and coffee tables to seated banquet style tables this space is the perfect location for your upcoming corporate or social event.

What makes this space unique is a large projector and screen, perfect for your presentation or your photo reel for your social event. With full access to a DJ booth and Sophia's bar, what better space for a banquet style event or a cocktail experience.



Sophia's Lounge

Seated | 30

Cocktail | 45

Bringing relaxing Italian vibes, Sophia's Lounge is perfect for a smaller and intimate gathering.

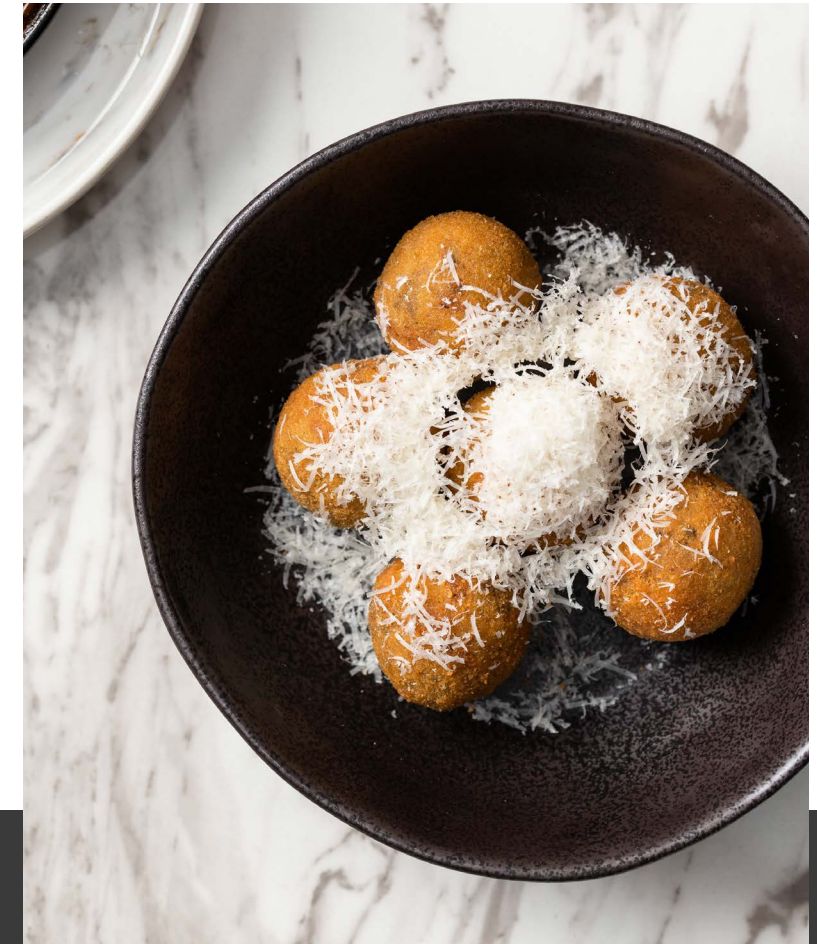
With plush booths and lounge seating, it is best suited for a cocktail style event.

Enjoy an Aperol Spritz or our homemade Limoncello on arrival with canapés to match.





An Italian culinary
experience awaits



Canapé Packages

6 piece - \$43pp | 8 piece - \$58pp | 10 piece - \$72pp

COLD CANAPÉ

Cured Kingfish Crostini | compressed apple | fennel | citrus emulsion *GFA*

Freshly Shucked Oyster | eschallot vinaigrette *GF*

House Baked Grissini | San Danielle prosciutto | parmigiano reggiano *GFA*

Beef Tartare Crostini | lemon emulsion | pine nuts | pecorino *GFA N*

Picked Mud Crab | burnt butter | chives | macadamia *GFA N*

Bruschetta | goats cheese mousse | caramelised fig | smoked speck *V GFA*

SWEET CANAPÉ

Cannoli | filled with whipped ricotta | dark chocolate | hazelnut praline *V N*

Bombolone | traditional Italian donuts filled with Nutella *V N*

HOT CANAPÉ

Tempura Zucchini Flower | stuffed with buffalo mozzarella | lemon | ricotta *GFA V*

Arancini | roasted butternut pumpkin | buffalo mozzarella | parmesan | rosemary *V*

Crumbed Prawn Cutlet | lemon emulsion | sorrel cress

Mondechinni' Traditional Northern Italian Fried Metballs | romesco sauce

Pan Seared Scallop | cauliflower purée | crispy prosciutto *GF*

Semolina Fried Calamari | mixed herbs | roasted garlic

SUBSTANTIAL CANAPÉ

\$16 each

Woodfired quail | stuffed with chestnuts | barley risotto | porcini

Fresh fusilli | slow cooked pork and veal ragout | San Marzano tomato
parmigiano reggiano

Fresh ravioli | filled with buffalo mozzarella | ricotta | pistachio | burnt butter | sage

Slow braised beef cheek | celeriac purée | mixed mushrooms

V - Vegetarian VE - Vegan GF - Gluten Free GFA - Gluten Free Available N - Nuts



Grazing Tables

All grazing tables are self serve

Oyster Station

Selection of Sydney Rock and Pacific Oysters (3 pp) | lemon | variety of vinaigrettes GF
\$14pp

Antipasto Grazing

Selection of freshly sliced Italian cured meats | mixed marinated olives
roasted truss cherry tomato | Jospet roasted marinated vegetables |
lavosh and ciabatta bread GFA
\$23pp

Cheese Grazing

Selection of Italian cheese (4 types) | truffle honey | jams | textures of fruit
nuts | variety of breads V GFA
\$21pp

Crudités Grazing (Vegan)

Freshly sliced seasonal vegetables | assortment of Sarino's dips (3 types)
baked Italian flat breads | warm ciabatta bread VE GFA
\$16pp

Italian Street Food (1 piece of each item pp)

Selection of house made Italian snacks:

Butternut pumpkin arancini - rosemary | truffle pecorino V

Tomato Bruschetta - aged balsamic V

Freshly Baked Focaccia - caramelised onion | talleggio cheese | potato | pancetta V

Tempura Zucchini Flower - buffalo mozzarella | ricotta | lemon V

\$32pp

Dessert Grazing

Variety of Italian sweets and pastries

Cannoli - whipped ricotta | dark chocolate | hazelnut praline N

Traditinal Tiramisu - mascarpone mousee | coffee sponge V

Italian Donuts - filled with Nutella N

\$20pp

*Special requests and changes to menus can be discussed and approved by the events team.
An additional charge applies to all menu changes.*



Chef's Banquet

\$120 per person

Showcasing Sarino's favourites, guests will enjoy a true Italian dining experience with the tradition of coming together and sharing a sumptuous feast.

Served to the table on family banquet sharing plates, guests will be able to experience all the flavours of Sarino's.

PRIMI | *To start*

Warm Rosetta Sourdough Roll | cultured butter
Mixed Marinated Olives | Sambucca | citrus peel | garlic chilli *GF*

ANTIPASTO | *Entrée*

Antipasto Shared board | San Danielle prosciutto | wagyu beef bresola | calabrese salami | Josper roasted vegetables semi dried truss tomato | grissini *GFA*

PASTA FRESCA | *Fresh Pasta*

Rigatoni | slow braised lamb shin | porcini mushroom | red wine | salted buffalo ricotta
Ravioli | filled with buffalo ricotta & buffalo mozzarella | parmigiano reggiano | pistachio | burnt butter | sage *VN*

SECONDI | *Main*

Crispy Skin Queensland Barramundi | sautéed greens | citrus dressing *GF*
Chargrilled Grain Fed Flank Steak | maderia jus *GF*

CONTORNO | *Sides*

Radicchio & Baby Gem Salad | orange | fennel | raisins | almond | ricotta *V GF N*
Twice Cooked House Made Fries | truffle pecorino *V GF*

DOLCE | *Dessert*

Traditional Tiramisu | marscapone mousse | coffee sponge *V*
Cannoli | whipped ricotta | dark chocolate | hazelnut praline *VN*

Menu is subject to change or aligned with current à la carte



Premium Banquet

\$150 per person

Showcasing Sarino's favourites, guests will enjoy a true Italian dining experience with the tradition of coming together and sharing a sumptuous feast.

Served to the table on family banquet sharing plates, guests will be able to experience all the flavours of Sarino's.

PRIMI | *To start*

Warm Rosetta Sourdough Roll | cultured butter

Mixed Marinated Olives | Sambucca | citrus peel | garlic chilli *V GF*

Pulled Mud Crab Crostini | burnt butter | macadamia | chives *GFA N*

ANTIPASTO | *Entrée*

Antipasto Shared board | San Danielle prosciutto | wagyu beef bresola | calabrese salami | Josper roasted vegetables semi dried truss tomato | grissini *GFA*

Freshly Shucked Sydney Rock Oysters | lemon | eschallot vinaigrette *GF*

Pan Seared Scallops | cauliflower purée | vanilla | caviar *GF*

Woodfired King Prawns | garlic | chilli | lemon *GF*

PASTA FRESCA | *Fresh Pasta*

Rigatoni | slow braised lamb shin | porcini mushroom | red wine | salted buffalo ricotta *GFA*

Ravioli | filled with buffalo ricotta & buffalo mozzarella | parmigiano reggiano | pistachio | burnt butter | sage *V N*

SECONDI | *Main*

Crispy Skin Queensland Barramundi | sautéed greens | citrus dressing *GF*

4-week Dry Aged Grain Fed Striploin | maderia jus *GF*

CONTORNO | *Sides*

Radicchio & Baby Gem Salad | orange | fennel | raisins | almond | ricotta *V GF N*

Twice Cooked House Made Fries | truffle pecorino *V GF*

DOLCE | *Dessert*

Traditional Tiramisu | marscapone mousse | coffee sponge *V*

Cannoli | whipped ricotta | dark chocolate | hazelnut praline *V N*



3 Course Set Menu

Choice of two, alternate serve

\$95 per person

*Available for Private dining &
Whiskey Room bookings
12 person minimum*

PRIMI

To start | choice of two

Burrata and prosciutto | San Danielle prosciutto | caramelised plum | fresh burrata
house made grissini

Swordfish carpaccio | fresh apple | citrus emulsion | fennel

Bruschetta | toasted focaccia | nduja salami | stracciatella cheese | confit cherry tomato
basil oil

Stuffed portobello mushroom | smoked eggplant | cashew nut | garlic | rosemary
parmigiano reggiano

SECONDI

Main course | choice of two

Eggplant parmigiana | buffalo mozzarella | San Marzano tomato | basil
parmigiano reggiano

Ravioli | buffalo mozzarella | ricotta | pistachio | burnt butter and sage

Fusilli | slow cooked pork and veal ragu | San Marzano tomato | fresh basil
parmigiano reggiano

Woodfired salmon | prosciutto | pumpkin | broccolini | silver beet

Steamed snapper | cherry tomato | Sicilian olives | white wine | clams | mixed herbs

Pan seared lamb rump | mixed vegetables caponata | cannellini bean purée | red wine jus

Slow braised beef cheek | celeriac purée | mixed wild mushrooms | gremolata

DOLCE

Dessert | choice of two

Cappuccino | mascarpone mousse | coffee sponge | cocoa crumb

Crème Catalan | Spanish crème brûlée | orange | vanilla | cinnamon | mixed nut biscotti

Dark Chocolate Budino | textures of chocolate | vanilla bean gelato | blackberry | hazelnut

Lemon Paradiso | limoncello foam | Italian meringue | passionfruit | lemon & vanilla sponge

7 Course Degustation

This hand-crafted menu is designed to showcase the freshest in season produce. Changing monthly, our team of chef's enjoy sharing their passion for food through these exquisite dishes.

\$150 per person

Wine pairing available (5 course, 100ml per pour)

Standard | \$75pp

Premium | \$125pp



PANE

Warm Rosetta Sourdough Roll | clarified butter candle infused with rosemary and garlic

Pane Carasau | toasted Sardinian flatbread | whipped buffalo ricotta | truffle honey

CRUDO

Dry aged kingfish crudo | sea asparagus | puffed grains | mascarpone | chilli | finger-lime | caviar *GF*

PASTA

Ravioli | buffalo mozzarella and ricotta | pistachio | burnt butter | sage *VN*

PESCE

Woodfired mullet fillet | creamed leek | cauliflower | broccolini | lemon emulsion *GF*

CARNE

Roasted lamb backstrap | seasonal root vegetables | textures of mushroom | red wine jus *GF*

SORBETTO

Lemon sorbet | grappa | mint

DOLCE

Chocolate delice | dark chocolate mousse | white chocolate | amaretti | caramel | vanilla gelato *N*



Corporate Events Menu

GRAZING TABLES

MORNING TEA | \$15pp - Choice of two

Bircher Muesli Bowl

vanilla yoghurt | mixed berries | honey *V GFA*

Freshly Cut Seasonal Fruit *V GF*

Mini Croissant

double smoked ham | provolone cheese

Selection of Italian Sweet & Pastries

Cannoli | filled with whipped ricotta | dark chocolate hazelnut praline *V N*

Bombolone | traditional Italian donuts filled with Nutella *V N*

LIGHT LUNCH | \$16pp

Baguettes

filled with Italian cured meats, cheeses & salad

Chef's Selection of Mediterranean Wraps *GFA*

AFTERNOON TEA

Antipasto Grazing | \$23pp

Selection of Italian cured meats | Jospoer roasted marinated vegetables | olives | toasted ciabatta *GFA*

Cheese Grazing | \$21pp

Selection of premium cheeses | condiments | lavosh toasted flatbreads *V GFA*

Barista Made Tea & Coffee | \$4.50ea

LUNCH BANQUET | \$50pp

Served to share on table

Choice of 2 mains

Eggplant Parmigiana

San Marzano tomato | basil | buffalo mozzarella *V GF*

Fresh Rigatoni

slow braised veal ragu | San Marzano tomato | parmigiano reggiano *GFA*

Mixed Mushroom & Pancetta Pasta Bake

thyme | fior di latte mozzarella *GFA*

Cannelloni

filled with cavolo nero & buffalo ricotta | napolitana sauce stracciatella cheese *V*

Slow Roasted Porchetta

rosemary | thyme | parsley | garlic *GF*

12-hour Cooked Braised Lamb Shoulder

seeded mustard jus *GF*

Choice of 2 sides

Sautéed Greens

garlic | chilli | lemon | almonds *V GF N*

Radicchio & Baby Gem Salad

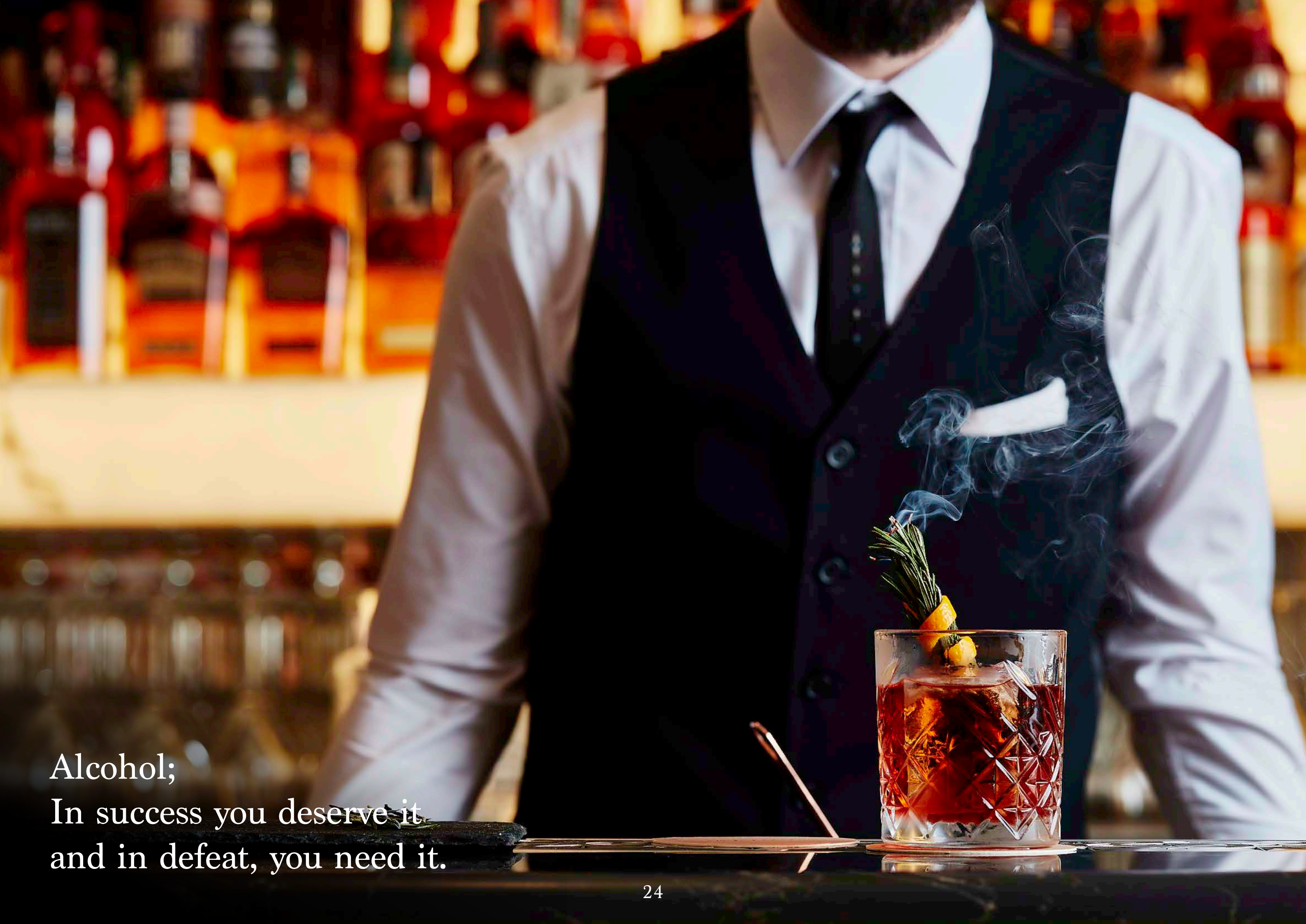
orange | fennel | raisins | almond | ricotta *GF N*

Roasted Root Vegetables

mixed herbs *V GF*

Shoestring Fries

truffle pecorino *V GF*



Alcohol;
In success you deserve it
and in defeat, you need it.



Beverage Packages

STANDARD

4 hours | \$55pp

House Tap Beer

Sparkling
Prosecco

White
Sauvignon Blanc
Pinot Grigio

Red
Pinot Noir
Shiraz

**Soft drinks, juices &
sparkling water**

PREMIUM

4 hours | \$75pp

All Tap Beer & Cider

Sparkling
Prosecco

White & Pink
Sauvignon Blanc
Pinot Grigio
Chablis
Rosé

Red
Pinot Noir
Shiraz
Cabernet Malbec

**Soft drinks, juices &
sparkling water**

NON ALCOHOLIC

4 hours | \$35pp

Bottled Beer
Peroni Libera

Mocktail
Amalfi Spritz

**Soft drinks, juices &
sparkling water**

ADD ONS

Cocktail on arrival - \$20pp
Aperol Spritz | Limone Spritz | The Hills | Negroni

Bernie's Social Limoncello Shot - \$8pp



Let's Start Planning

Our specialists live & breathe events and will be thrilled to talk you through our multi-level venue.

To enquire or book your event, please contact our events team:

36 Brookhollow Ave, Baulkham Hills NSW 2153

02 8884 2828

events@sarinos.com.au

sarinos.com.au

  Sarinos Restaurant and Bar