



PARTIES + EVENTS

Dennies

Inspired by the warmth and energy of family dinners and the buzz of big nights out in the city, Ronnie's is where friends and family meet to dine, wine and have good times. A vibrant all-day Italian diner for every occasion – whether it's power lunches with important colleagues, popping bottles of wine with friends or a delicious date night over a shared spaghettini.

Step inside the heritage brick facade in the heart of Melbourne's CBD to join the warm and lively atmosphere of Ronnie's, where good food, great drinks and conversation flow freely. The perfect spot for quick lunches, family dinners, after-work knock-offs, business power lunches, group celebrations for any (and every) occasion – or just an after-work-drink-that-inevitably turns-into-dinner.

Welcome to Ronnie's. Welcome to the family.





PRIVATE DINING ROOM



Seeking a cosy + intimate gathering spot? Whether it's birthdays, team gatherings, or meetings, our private dining room is the perfect place to gather around our large communal dinner table.

CAPACITY:
20 seated guests

MINIMUM SPEND:
Lunch: \$1,000
Dinner: \$1,500



BACK BAR

For a laid-back hangout the Back Bar's got your back! Nooks, booths, and room to mingle – it's a hotspot for connecting and relaxing.

CAPACITY:
30 standing guests

MINIMUM SPEND:
\$1,500

Summer sips or warming
whiskey? Meet on The Terrace.
Chill cocktail vibes with a side
of people-watching.

CAPACITY:
30 standing guests

MINIMUM SPEND:
\$1,500

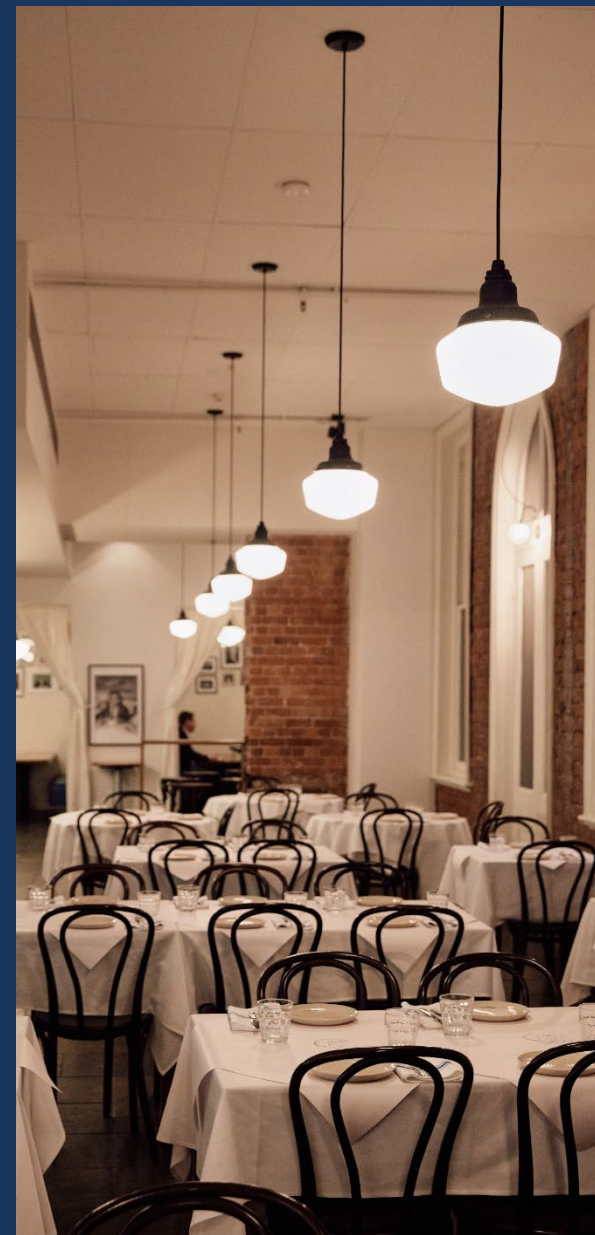


THE TERRACE

Going big? Our venue's all yours!
Weddings, birthdays, you name it
– we've got you covered.

CAPACITY:
80 seated guests or 120 standing

MINIMUM SPEND:
\$10,000 (Monday to Thursday)
\$15,000 (Friday + Saturday)



**FULL VENUE
BOOKING**



MENUS



CANAPÉS

\$45 per person for 6 options

COLD OPTIONS

ANCHOVIES + WHIPPED COD BRUSCHETTA

CHERRY TOMATO, PESTO + RICOTTA BRUSCHETTA

OYSTERS

natural or mignonette

KINGFISH CRUDO

PROSCIUTTO + MELON

BEEF CARPACCIO

caper aioli

HOT OPTIONS

BOLOGNESE ARANCINI

PUMPKIN + SAGE ARANCINI

THREE CHEESE ARANCINI

MAC + CHEESE CROQUETTE

CHORIZO CROQUETTE

LEEK + PARMESAN CROQUETTE

GRANDMA'S MEATBALL SKEWERS

POPCORN CHICKEN

Our menus undergo seasonal changes, and we also offer substitutions when needed. Feel free to reach out to us for a personalised discussion.

GRAZING

CHARCUTERIE SELECTION

mortadella, bresaola, prosciutto, salami, accompaniments

\$75 per platter

serves up to 10 guests

CHEESE BOARD

cheddar, soft cheese, blue cheese, accompaniments

\$75 per platter

serves up to 10 guests

FRIES

aioli

\$12 per bowl

SLOW COOKED BEEF SHORT RIB SLIDERS

baby cornichons, tasty cheese, herb mayo

\$9 per person

SPICY FUSILLI ALLA VODKA

whipped ricotta

\$10 per person

GROUP LUNCH

\$60 per person

TO START

FERMENTED POTATO FOCACCIA

MARINATED OLIVES
almonds

WHIPPED COD
bottarga

SELECTION OF SALUMI

MAIN

SPICY FUSILLI ALLA VODKA
whipped ricotta

RICOTTA GNOCCHI
Grandma's pork, beef + veal bolognese

MIXED LEAVES
orange, vinaigrette

CLASSIC SELECTION

\$80 per person

TO START

FERMENTED POTATO FOCACCIA

MARINATED OLIVES
almonds

WHIPPED COD
bottarga

SELECTION OF SALUMI

STRACCIATELLA

GRILLED CALAMARI
crunchy chickpeas, dill + buttermilk, lemon

MAIN

SPICY FUSILLI ALLA VODKA
whipped ricotta

RICOTTA GNOCCHI
Grandma's pork, beef + veal bolognese

MIXED LEAVES
orange, vinaigrette

DOLCE

BAKED CHEESECAKE
kiwi, mascarpone

SIGNATURE PLATES

\$100 per person

TO START

FERMENTED POTATO FOCACCIA

MARINATED OLIVES
almonds

WHIPPED COD
bottarga

SELECTION OF SALUMI

STRACCIATELLA

GRILLED CALAMARI
crunchy chickpeas, dill + buttermilk, lemon

MAIN

SPICY FUSILLI ALLA VODKA
whipped ricotta

CHICKEN PARMIGIANA
tomato, basil, mozzarella

MIXED LEAVES
orange, vinaigrette

FRIES
aioli

DOLCE

CHOCOLATE TORTE
berry jam

RONNIE'S FEAST

\$120 per person

TO START

FERMENTED POTATO FOCACCIA

MARINATED OLIVES

almonds

WHIPPED COD

bottarga

SELECTION OF SALUMI

PICKLED PORTARLINGTON MUSSELS

Chardonnay vinegar, chili + garlic

STRACCIATELLA

GRILLED CALAMARI

crunchy chickpeas, dill + buttermilk, lemon

PASTA

SPICY FUSILLI ALLA VODKA

whipped ricotta

MIXED LEAVES

orange, vinaigrette

MAIN

WHOLE MARKET FISH

lemon, butter, green olive

BROCCOLINI

garlic butter, preserved lemon

ROAST BEEF TENDERLOIN

grilled baby leek, leek purée, red wine sauce

FRIES

aioli

DOLCE

BAKED CHEESECAKE

kiwi, mascarpone

CHOCOLATE TORTE

berry jam

PARTY PACKAGE

SPARKLING

Redbank Prosecco

WHITE

Rocky Gully Riesling

ROSE

Voyager Estate Rosé

RED

Cantina Tollo Sangiovese

BEER

All tap beers

NON-ALCOHOLIC

All soft drinks + juices

1-hour — \$55 per person

2-hour — \$70 per person

3-hour — \$85 per person

... AND MORE

COCKTAILS ON ARRIVAL:

Limoncello Spritz — \$18 each

Aperol Spritz — \$18 each

NegRonnie — \$21 each

DRINKS ON CONSUMPTION:

Open a tab! We're happy to open bar tabs so your guests are able to order whatever they'd like, priced upon consumption.

All drinks listed are subject to availability and may change at any time.



DRINKS



WANT TO STAY THE NIGHT?

Extend your celebration at
Intercontinental Melbourne
The Rialto in style.

We offer exclusive rates for events,
speak to your event coordinator to
learn more.

CONTACT US

CALL:
03 9492 4888

EMAIL:
HELLO@RONNIES.MELBOURNE

WE'RE LOCATED AT:
**RIALTO PIAZZA, 525 COLLINS ST
MELBOURNE, VIC 3000**

