

PIRATA

EVENTS KIT







## ABOUT

Pirata takes pride in being true to the Italian philosophy of food – fresh ingredients and simple recipes prepared with respect for our guests. Honesty is at the heart of our concept and, as such, our dishes are based on true Italian tastes and are uncompromising in terms of quality and value.

We cook for our guests as we cook for our families – with loving care. Our friendly and personal service style reinforces the passion put into our food – here guests can expect more than just a meal; they can expect an experience.

## Why Pirata?

Whether you are interested in hosting small intimate dinners, or large canapes events on our top floor, Pirata has the ability to cater to events of all shapes and sizes!

With moveable partitions creating a dynamic private dining area on our 30th floor, exclusive hires of our 29th floor, and our bar area - we can arrange a multitude of different possibilities for you to enjoy with your guests.

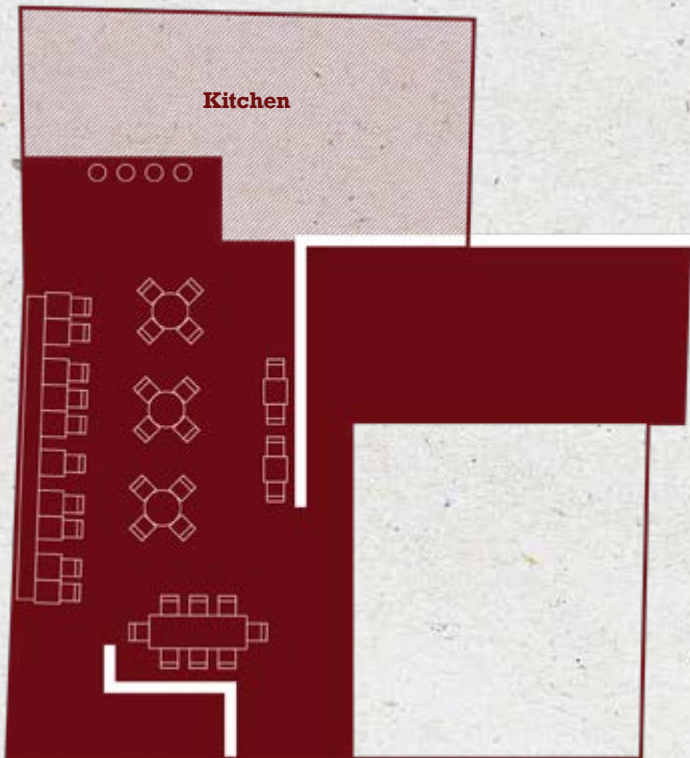








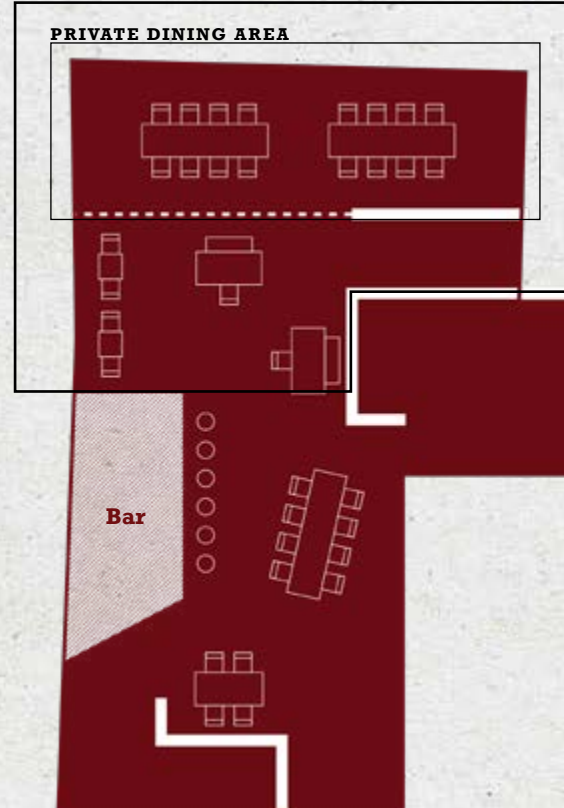
# FLOORPLANS



## 29TH FLOOR

Seated: 52 guests  
Standing: 70 guests

### SEMI PRIVATE DINING AREA



## 30TH FLOOR

Seated: 52 people  
Standing: 70 people

## ROOFTOP

Seated (sofa & high tables) : 30 people  
Standing: 60 people

## SEMIPRIVATE AREA

Seated: 40 guests  
Standing: 50 guests

## PRIVATE AREA

Seated: 20 guests  
Standing: Please contact the events team

## TOTAL CAPACITY

100 guests



# GROUP BRUNCH MENU

We would like to let you know all our brunch dishes have been designed for sharing and are best in the centre of the table, our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones. Due to the size of our kitchen every table of 12 people or above will require main course to be selected in advance.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones. If the main courses are to be enjoyed individually we will be able to serve up to 18 people, any table of 18 people or above (In this case you could choose up to 3 different main courses for sharing on the table), both starters and main courses will be for sharing and we will need the pre-order at least 72 hours before your brunch.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

We serve brunch every Saturday, Sunday and Public Holiday starting from 12:00pm and last order at 2:30pm, our last drinks order for the free flow package will be 3:00pm.

Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

*Corkage 250HKD per bottle (750ml) of wine or champagne only.*



# GROUP BRUNCH MENU



All courses will be served on the table to be shared

## ANTIPASTO

### Cold Starters for Your Table

Salads, cold cuts, cheese, roast beef

## PRIMI PIATTI (SMALL DISHES)

### M.M.M(My Mamma's Meatballs)

Pork, beef, egg, tomato sauce, basil, extra virgin olive oil

### Asparagus Flan (v)

Asparagus, egg, cream, parmesan cheese fondue

### Vitello Tonnato

Veal, tuna, capers, mayonnaise, sicilian caper berries



No service charge. All tips go to our staff.

## SECONDI

For tables of 12 – 17 you may order individual secondi.  
For groups 17 and over please choose 3 dishes for sharing family style

### Orecchiette with Sausage and N'duja

Home-made orecchiette, Italian sausage, spicy N'duja, cherry tomato

### Tagliatelle with Summer Black Truffle (v) (add HKD38 P.P)

Shaved summer black truffle, white truffle paste, shallot, butter

### Lamb Shank

Roasted lamb shank, rustic potato, lamb and herb jus

### Eggplant Parmigiana (v)

Deep fried eggplant, tomatoes, D.O.P buffalo mozzarella, tomato sauce, parmesan

### Lasagna

Beef ragu, besciamella, parmesan

### The Butchers' Cut

(500gr) (add HKD48 P.P) min 2 people to share

Flank steak tagliata, rocket, cherry tomatoes

### Fresh Fish of the Day

(add HKD48 P.P) min 2 people to share

"Mediterranean" potatoes, taggiasca olives, cherry tomatoes, white wine, extra virgin olive oil

## DOLCI

### Chef Dessert's Selection

A selection of desserts to be enjoyed for the table



# VEGETARIAN BRUNCH MENU



All courses will be served on the table to be shared  
Corkage 250HKD per bottle (750ml) of wine or champagne only.

## ANTIPASTO

**Cold Starters for Your Table**  
Salads and cheese

## PRIMI PIATTI (SMALL DISHES)

**Fresh Garden Tomato Bruschetta**  
Italian mixed tomatoes, extra virgin olive oil, basil

**Asparagus Flan**  
Asparagus, egg, cream, parmesan cheese fondue

**Arancini**  
Acquerello rice, saffron, D.O.P. Fontina cheese

## SECONDI

Choose one main dish

**“Liquid” Parmesan Raviolini**  
Sage, butter, parmesan

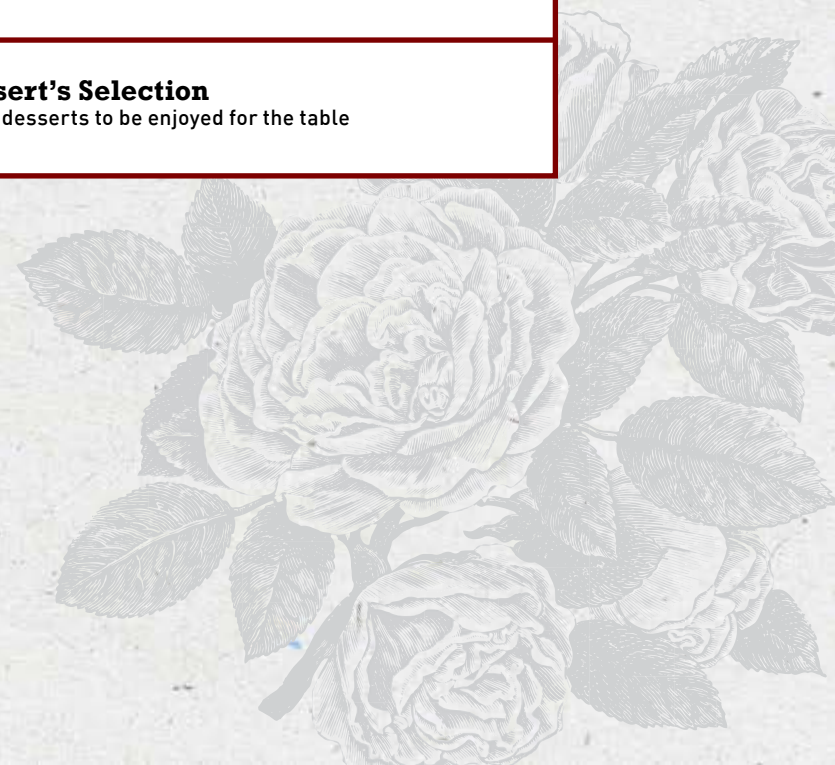
**Tagliatelle with Summer Black Truffle**  
(add HKD38 P.P)  
Shaved summer black truffle, white truffle paste, shallot, butter

**Eggplant Parmigiana**  
Deep fried eggplant, tomatoes, D.O.P buffalo mozzarella, tomato sauce, parmesan

## DOLCI

**Chef Dessert's Selection**  
A selection of desserts to be enjoyed for the table

No service charge. All tips go to our staff.





## ANTIPASTO

### Cold Starters for Your Table

Salads, cold cuts, cheese, roast beef

## PRIMI PIATTI (SMALL DISHES)

### M.M.M (My Mamma's Meatballs)

Pork, beef, egg, tomato Sauce, basil, extra virgin olive oil

or

### Arancini Bucket (Deep Fried Rice Balls) (v)

Fried risotto balls, acquerello rice, saffron, D.O.P.

fontina cheese.

or

### Tagliatelle with Beef Ragu

Beef, fresh tomatoes, tomato sauce

## DESSERT

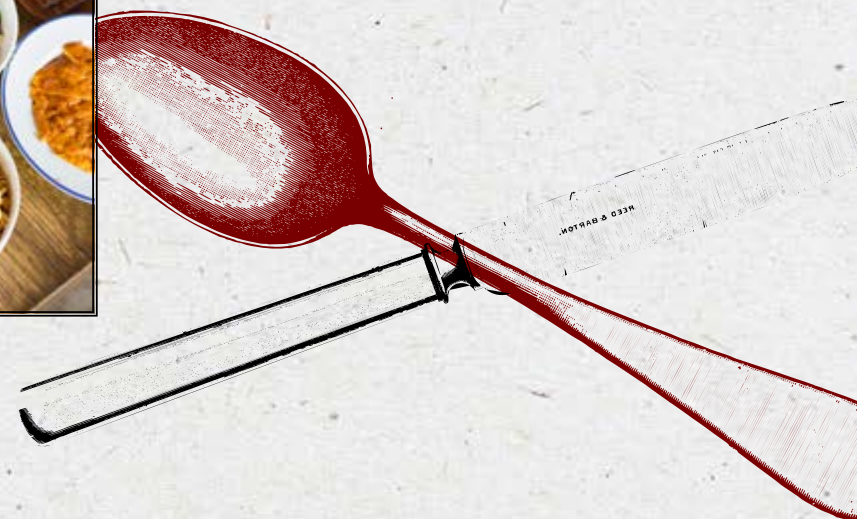
### Vanilla Ice cream

## TO DRINK

### Fresh Juice

# KIDS BRUNCH MENU

(3 – 12 years old) All courses will be served on the table to be shared



No service charge. All tips go to our staff.



# BRUNCH FREE-FLOW PACKAGE

Last order at 3pm

## **Valpolicella Superiore**

Tedeschi, Veneto Italy

## **Pinot Grigio**

Soligo, D.O.C. Venezia, Italy

## **Prosecco**

Belstar, Bisel, Veneto, Italy

## **Peroni Bottles**

## **Peach Bellini**

## **Bartender Weekly Special**



Our free flow packages are to be enjoyed by our guest with unlimited drinks, one drink per person at a time only, the management might refuse serving alcoholic drinks to any guests that seems clearly intoxicated without prior notice, please drink responsibly.

Still water, sparkling water and coffee are not part of our free flow package, filtered water is available at no charge for all our guests.

A master bill will be presented to the host of the event only, by this, we understand the person in charge of the booking, and the Pirata team will not be responsible of separate payments, the whole bill must be settled by one person only with a maximum of 4 credit cards per party. Pirata team will not be responsible of collecting individual payments from your group.

No service charge. All tips go to our staff.



# GROUP CANAPE MENU



Pirata has created a range of canapes to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Please note all our food has been designed for sharing. Our portions are honest and generous, and most important of all our food is intended for enjoyment with friends and beloved ones.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event. All our canape menus will require one menu per one person only to ensure the quantity is sufficient, and the party will be charged for as many guests as counted.

A selection of wines and beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.

Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate a generous tip. All tips will go to staff.

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# STANDING COCKTAIL



## TO BEGIN

**Fontina Cheese Arancini**

**Pecorino & Mint Frittata**

**Fresh Garden Tomato Bruschetta**

**Steak Tartar with Black Truffle**

**Selection of Cheeses & Cold Meats**

**Pesto, Buratta Cream, Tomato Ragu**  
(add 15HKD to the package price)

**Sausage Crostini**

**Vitello Tonnato**  
(veal with tuna mayonnaise & Sicilian caper berries)

**Breasola Roll**  
(ricotta cheese, tomato, and rocket salad)

**Caprese Skewers**

**Shrimp Cocktail**

**Anchovy Crostini**  
(add 10HKD to the package price)

**Flank Steak with Rocket and Tomato Salad**  
(add 15HKD to the package price)

## TO FOLLOW

**M.M.M. (My Mamma's Meatballs)**

**Orecchiette with Sausage & Spicy N'duja**

**Mezze Maniche with Italian Sausage Ragu**

**Fusilli with Pesto, French Bean & Potato**

**Gnocchetti with Pistachio Pesto**

## TO FINISH

**Tiramisu**

**Raspberry Panna Cotta**

All courses will be served in one-bite size portion. Please tailor make your own menu by choosing any 10 items from the selections.

Additional selections (more than 10 items) may be added for HKD20 P.P./Per item

No service charge. All tips go to our staff.



# GROUP LUNCH MENU



Pirata has created a range of group lunch packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests. While we hope you will like it please do let us know if there is any particular item or dietary requests and we will tailor make a menu for you in order to make your experience dining with us the best it can be.

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# GROUP LUNCH MENU A



## PIATTI PICCOLI

### **Vitello Tonnato**

Veal, tuna, capers, mayonnaise, Sicilian caper berries

&

### **Fresh Garden Tomato Bruschetta (v)**

Italian mix tomatoes, extra virgin olive oil, basil

&

### **Cold Cuts and Cheese Selection**

Italian cheese & meat selection

## PIATTI GRANDI

### **Tagliatelle Grandma Paolina**

Homemade tagliatelle and beef ragu

&

### **Eggplant Parmigiana (v)**

Deep fried eggplant, tomatoes, D.O.P. Buffalo mozzarella, parmesan cheese

&

### **Roasted Spring Chicken**

Beer marinated, pearl onions, roasted potato, baby carrots

## DOLCI

### **Semifreddo**

Crushed chocolate, pistachio, walnuts

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



# GROUP LUNCH MENU D



## PIATTI PICCOLI

### **Cold Cuts and Cheese Selection**

Italian cheese & meat selection

&

### **Vitello Tonnato**

Veal, tuna, capers, mayonnaise, Sicilian caper berries

&

### **Asparagus Flan (v)**

Asparagus, egg, cream, parmesan cheese fondue

&

### **M.M.M. (My Mamma's Meatballs)**

Acquarello rice, saffron, D.O.P. fontina cheese

## PIATTI GRANDI

### **Eggplant Parmigiana (v)**

Deep fried eggplant, tomatoes, D.O.P. Buffalo mozzarella, parmesan cheese

&

### **Pappardelle with Beef Cheek Ragu**

Beef cheek, onions, carrot, red wine

&

### **The Butchers' Cut**

Flank steak tagliata, rocket, cherry

## DOLCI

### **Panna Cotta**

Home-made raspberry coulis, fresh raspberry

&

### **Tiramisu**

Traditional style with coffee, mascarpone, marsala wine

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



# VEGETARIAN LUNCH MENU



## PIATTI PICCOLI

### **Fresh Garden Tomato Bruschetta**

Italian mixed tomatoes, extra virgin olive oil, basil

**&**

### **Arancini**

Acquello rice, saffron, D.O.P. fontina cheese

**&**

### **Asparagus Flan (v)**

Asparagus, egg, cream, parmesan cheese fondue

## PIATTI GRANDI

### **“Liquid” Parmesan Raviolini**

Parmesan cheese, butter, sage

**or**

### **Eggplant Parmigiana (v)**

Deep fried eggplant, tomatoes, D.O.P buffalo mozzarella,  
tomato sauce, parmesan

**or**

### **Tagliatelle with Seasonal Black Truffle**

**(Add HKD 48)**

Shaved black truffle, white truffle paste, shallot, butter

## DOLCI

### **Semifreddo**

Crushed chocolate, pistachio, walnuts

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



# GROUP DINNER MENU



Pirata has created a range of group dinner packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests. While we hope you will like it please do let us know if there is any particular item or dietary requests and we will tailor make a menu for you in order to make your experience dining with us the best it can be.

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# GROUP DINNER MENU A



## PIATTI PICCOLI

### **Cold Cuts and Cheese Selection**

Parma ham 24 months, D.O.P. mortadella D.O.P.  
pecorino, D.O.P. fontina

&

### **Arancini (v)**

Acquerello rice, saffron, D.O.P fontina cheese

&

### **Anchovies Crostini**

Anchovies, grandma's green sauce, butter

## PASTA

### **Honest Lasagna**

Beef ragu, besciamella, parmesan cheese

&

### **"Liquid" Parmesan Ravioloni (v)**

Butter, sage, parmesan cheese

## PIATTI GRANDI

### **Roasted Spring Chicken**

Beer marinated, pearl onions, roasted potato, baby  
carrots

&

### **Eggplant Parmigiana (v)**

Deep fried eggplant, tomatoes, D.O.P. buffalo mozzarella,  
parmesan cheese

## CONTORNI

### **Fresh Garden Salad (v)**

Taggiasca olives, cherry tomato, red onions, balsamic  
dressing

## DOLCI

### **Panna Cotta**

Home-made raspberry coulis, fresh raspberry

&

### **Tiramisu**

Traditional style with coffee, mascarpone, marsala wine

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



# GROUP DINNER MENU D



## PIATTI PICCOLI

### **Cold Cuts and Cheese Selection**

Parma ham 24 months, D.O.P. mortadela, D.O.P. pecorino, D.O.P. fontina

&

### **M.M.M. (My Mammias's Meatballs)**

Pork, beef, egg, tomato sauce, basil, extra virgin olive oil

&

### **Mussels**

Garlic, white wine, fresh tomatoes, extra virgin olive oil

## PASTA

### **Orecchiette with Sausage and N'duja**

Homemade orecchiette, Italian sausage, spicy n'duja, cherry tomato

&

### **Tagliatelle with Seasonal Black Truffle (v)**

Shaved black truffle, white truffle, shallot, butter

## PIATTI GRANDI

### **Tuscan Seabass**

Potato, taggiasca olives, cherry tomato, white wine, extra virgin olive oil

&

### **The Butchers' Cut**

Flank steak tagliata, rocket, cherry tomato

## CONTORNI

### **Roasted New Potatoes (v)**

Rosemary, garlic, extra virgin olive oil

## DOLCI

### **Panna Cotta**

Home-made raspberry coulis, fresh raspberry

&

### **Tiramisu**

Traditional style with coffee, mascarpone, marsala wine

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



# GROUP DINNER MENU C



## PIATTI PICCOLI

### **Cold Cuts and Cheese Selection**

Parma ham 24 months, D.O.P. Coppa di Parma, speck ham parmigiano 24 months, D.O.P. Fontina D'Aosta, pecorino

&

### **Calamari Fritti**

Italian fried calamari with homemade salsa tartare

&

### **Mussels**

Garlic, white wine, fresh tomatoes, extra virgin olive oil

## PASTA

### **"Liquid" Parmesan Ravioloni with Seasonal Black Truffle (v)**

Shaved black truffle, white truffle paste, parmesan cheese

&

### **Orecchiette with Sausage and N'duja**

Potato, Taggiasca olives, cherry tomato, white wine, extra virgin olive oil

## PIATTI GRANDI

### **Grilled Boston Lobster**

Fresh Boston lobster, grandma's green sauce, extra virgin olive oil

&

### **Bistecca a la Fiorentina**

T-Bone steak, extra virgin olive oil, thyme, rosemary

## CONTORNI

### **Roasted New Potatoes (v)**

Rosemary, garlic, extra virgin olive oil

## DOLCI

### **Panna Cotta**

Home-made raspberry coulis, fresh raspberry

&

### **Tiramisu**

Traditional style with coffee, mascarpone, marsala wine

**Note – Menu C requires 4 days' notice as all our seafood is imported.**

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



# VEGETARIAN DINNER MENU



## PIATTI PICCOLI

### **Fresh Garden Tomato Bruschetta**

Italian mixed tomatoes, extra virgin olive oil, basil

&

### **Arancini**

Acquerello rice, saffron, D.O.P fontina cheese

## PASTA

### **Tagliatelle with Seasonal Black Truffle**

Shaved black truffle, white truffle paste, shallot, butter

or

### **"Liquid" Parmesan Ravioloni**

Butter, sage, parmesan cheese

## PIATTI GRANDI

### **Eggplant Parmigiana**

Deep fried eggplant, tomatoes, D.O.P. buffalo mozzarella, parmesan cheese

## CONTORNI

### **Roasted New Potatoes**

Rosemary, garlic, extra virgin olive oil

&

### **Fresh Garden Salad**

Taggiasca olives, cherry tomato, red onions, balsamic dressing

## DOLCI

### **Tiramisu**

Traditional style with coffee, mascarpone, marsala wine

All courses are designed for sharing on the table family style

No service charge. All tips go to our staff.



# BEVERAGES PACKAGES (CANAPES, LUNCH AND DINNER)

## OPTION A

HKD 220 p.p for 2 hours free flow  
(HKD 90 p.p for every additional hour)

### **Pinot Grigio**

Soligo, D.O.C. Venezia

### **Valpolicella Superiore**

Tedeschi, Veneto Italy

### **Prosecco Belstar**

Bisel, Veneto Italy

### **Peroni Bottled Beer**

## OPTION B

HKD 290 p.p for 2 hours free flow  
(HKD 90 p.p for every additional hour)

### **Pinot Grigio**

Soligo, D.O.C. Venezia

### **Valpolicella Superiore**

Tedeschi, Veneto Italy

### **Prosecco Belstar**

Bisel, Veneto Italy

### **Peroni Bottled Beer**

### **Aperol Spritz**

### **Vermouth**

### **Negroni**

### **House Spirits and Mixers**

(Vodka Stolichnaya, Rum Plantation 3 Stars, Gin Tanqueray, Tequila Cimarron, Whisky Wild Turkey)

## NON-ALCOHOLIC BEVERAGE PACKAGE FREE FLOW

HKD 100 p.p for 2 hours free flow  
(HKD 40 p.p for every additional hour)

### **Seasonal Juices**

### **Soft Drinks**

No service charge. All tips go to our staff.