

PIRATA

EVENTS KIT





ABOUT

The first and flagship venue of Pirata Group, the titular Pirata takes pride in being true to the Italian philosophy of food – fresh ingredients and honest, simple recipes prepared with love for our guests.

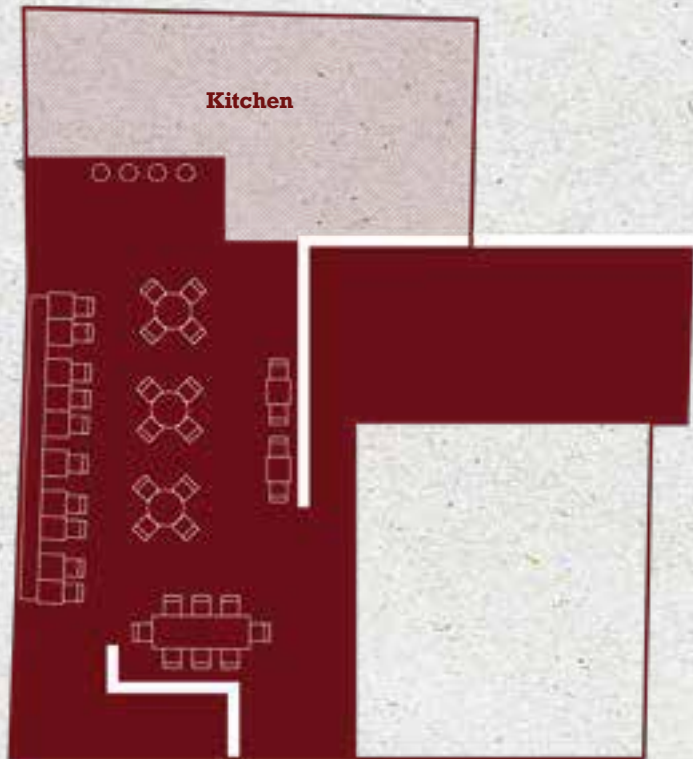
Why Pirata?

Located atop a skyscraper in the heart of Wan Chai, Pirata is a welcome host for memorable gatherings and celebrations across its two storeys and varied seating arrangements. Our friendly and personal service style reinforces the passion put into our food – here your guests can expect more than just a meal; they can expect an experience.





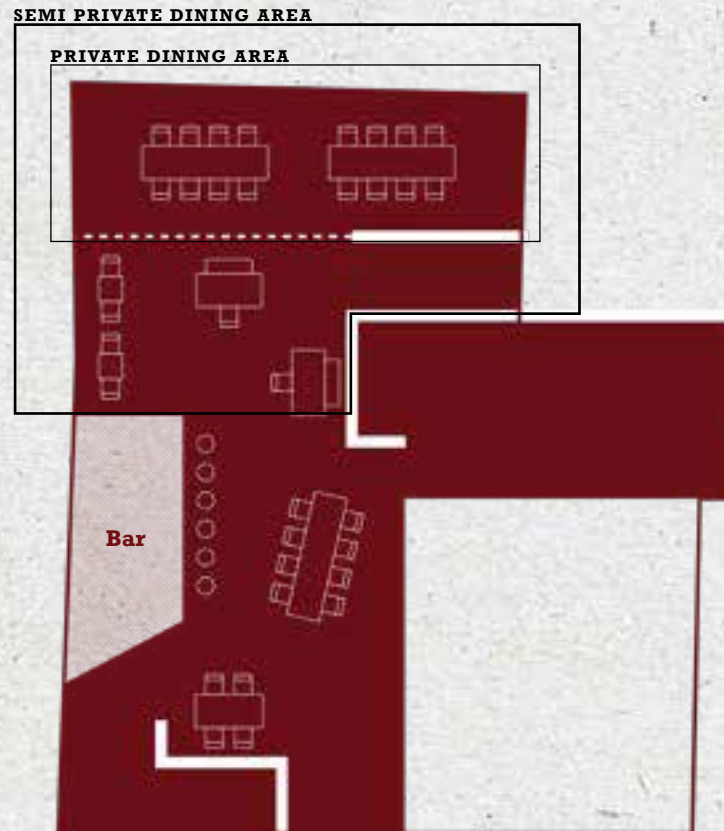
FLOORPLANS



29TH FLOOR

Seated: 52 guests
Standing: 70 guests

*Booking capacity is subject to government guidelines



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 DINING AREA

Seated: 20 guests
Standing: Please contact the events team

TOTAL CAPACITY

100 guests

GROUP DINNER MENUS

Dinners at Pirata are a truly memorable experience. Let our experienced culinary team delight you with honest Italian classics prepared with the freshest imported ingredients, to be served family style on the table and enjoyed by all. From our selection of group tasting menus you can indulge in Italy's signature dishes across four or more courses, with generous drinks packages available to add extra sparkle to the occasion.

Dinner is served daily 18:00 – 00:00

GROUP DINNER MENUS

MENU A

450
P.P.

PIATTI PICCOLI

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

M.M.M.

Beef & Pork, egg, tomato sauce, basil, extra virgin olive oil

Sicilian Croquettes (v)

Tomato, Mozzarella, Carnaroli Rice

PRIMI

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

SECONDI

Honest Lasagna

Beef, pork, besciamella, Parmigiano Reggiano 24th month

Grilled Baby Chicken

Smoked paprika, Roasted potatoes, rosemary, garlic

DOLCI

Semifredo

Crushed chocolate, pistachio, walnuts

MENU B

550
P.P.

PIATTI PICCOLI

Burrata & Tomato (v)

Burrata D.O.P, Oxheart tomato carpaccio, Italian dressing

Fritto Misto

Fried calamari, cod fish, king prawns

Beef Tartare

Hand-cut black angus beef, n'duja, Stracciatella, pickles, hazelnuts

PRIMI

Truffle Tagliatelle (v)

Shaved black truffle, white truffle butter, shallots

King Prawns Spaghetti

Cherry tomato bisque, brandy, white wine, zucchini

SECONDI

Butchers' cut

Black angus beef flank steak tagliata, rocket, cherry tomatoes

Cod in Cartoccio

Atlantic black cod, white wine, tomato sauce, olives

DOLCI

Il Grand Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

All courses are designed for sharing | No service charge. All tips go to our staff.

GROUP DINNER MENUS

MENU C

750
P.P.

PIATTI PICCOLI

Burrata & Parma Ham

Burrata D.O.P, 18th month Parma ham

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

Fritto Misto

Fried calamari, cod fish, king prawns

PRIMI

Grand Wagyu Beef Cheek Pappardelle

Whole slow cooked beef cheek, onion, carrots, red wine

Lobster Risotto

Carnaroli risotto, Boston lobster, bisque, brandy, fresh chili, parsley

SECOND

Bistecca Alla Fiorentina (T-Bone)

1 kg T-Bone steak, thyme, rosemary

Whole Sea Bass

Mediterranean sea bass, Taggiasca olives,
cherry tomatoes, roasted potatoes

DOLCI

Il Grand Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

VEGETERIAN

450
P.P.

PIATTI PICCOLI

Burrata D.O.P (v)

Burrata Pugliese DOP, cherry tomato, rocket salad

Tomato Carpaccio (v)

Ox-Heart tomato carpaccio, Italian dressing, parmigiano reggiano

Garden Flan (v)

Seasonal vegetables, crispy puff pastry, parmigiano fondue

PRIMI

Truffle Tagliatelle (v)

Shaved black truffle, white truffle butter, shallots

SECONDI

Eggplant Parmigiana (v)

Deep fried eggplants, tomato sauce, mozzarella

DESSERT

Il Grand Tiramisu

Traditional style with coffee, mascarpone, marsala wine

All courses are designed for sharing | No service charge. All tips go to our staff.

BEVERAGES PACKAGES

OPTION A

240 per person for 2-Hours
(+90 p.p. for an additional hour)

Soligo Pinot Grigio DOC
Veneto, Italy

Soligo Cabernet Sauvignon
Veneto, Italy

Santa Margherita Prosecco DOC
Veneto, Italy

Soft Drinks Selection

OPTION B

320 per person for 2-Hours
(+100 p.p. for an additional hour)

Soligo Pinot Grigio DOC
Veneto, Italy

Soligo Cabernet Sauvignon
Veneto, Italy

Santa Margherita Prosecco DOC
Veneto, Italy

Peroni Bottled Beer

Aperol Spritz

House Spirits and Mixers
(Vodka Absolut, Gin Beefeater, Rum Havana 3yrs,
Tequila Olmeca Blanco, Whiskey Ballantine's)

Soft Drinks Selection

No service charge. All tips go to our staff.

GROUP BRUNCH MENUS

Brunch at Pirata is a jovial affair, with generous portions of home-style Italian classics brought repeatedly out to your table as your party enjoys generous pours of Italian wines, bubbles and cocktails made fresh from the bar. The best way to celebrate a weekend.

Brunch is served on Weekends & Public Holidays 12:00 - 17:30

GROUP BRUNCH MENUS

MENU A

298
P.P.

PIATTI PICCOLI

Tomato Bruschetta (v)

Stracciatella, fresh tomatoes, garlic bread, aceto balsamico

Caesar Salad

Guanciale, oarmigiano, anchovies dressing

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

PRIMI

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

SECONDI

Grilled Baby Chicken

Smoked paprika, roasted potatoes, rosemary, garlic

Cod In Cartoccio

Atlantic black cod, white wine, tomato sauce, olives

DOLCI

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

MENU B

398
P.P.

PIATTI PICCOLI

Tomato Bruschetta (v)

Stracciatella, fresh tomatoes, garlic bread, aceto balsamico

Caesar Salad

Guanciale, parmigiano, anchovies dressing

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

M.M.M.

Beef & pork, egg, tomato sauce, basil, extra virgin olive oil

PRIMI

Truffle Tagliatelle (v)

Shaved black truffle, white truffle butter, shallots

SECONDI

Butchers' cut

Black angus beef flank steak tagliata, rocket, cherry tomatoes

Baked Sea Bass

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

DOLCI

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

All courses are designed for sharing | No service charge. All tips go to our staff.

GROUP VEGETARIAN BRUNCH MENU

PIATTI PICCOLI

Tomato Bruschetta (v)

Stracciatella, fresh tomatoes, garlic bread, aceto balsamico

Spinach Salad (v)

Walnut, cherry tomatoes, shaved parmesan

Garden Flan (v)

Seasonal vegetables, crispy puff pastry, parmigiano fondue

Sicilian Croquettes (v)

Tomato, mozzarella, Carnaroli rice

PRIMI

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

SECONDI

Eggplant Parmigiana (v)

Deep fried eggplants, tomato sauce, mozzarella

DESSERT

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

298
P.P.

All courses are designed for sharing | No service charge. All tips go to our staff.

BRUNCH FREE-FLOW

CLASSIC FREE-FLOW

180 per person for 2-Hours

Soligo Pinot Grigio DOC

Veneto, Italy

Soligo Cabernet Sauvignon

Veneto, Italy

Santa Margherita Prosecco DOC

Veneto, Italy

Peroni Bottle

Bartenders Cocktail of The Week

CHAMPAGNE FREE-FLOW

298 per person for 2-Hours

G.H. Mumm Grand Cordon NV,

France & all drinks on the

Classic Free-Flow

Soligo Cabernet Sauvignon

Veneto, Italy

Soligo Pinot Grigio DOC

Veneto, Italy

Santa Margherita Prosecco DOC

Veneto, Italy

Peroni Bottle

Bartenders Cocktail of The Week

No service charge. All tips go to our staff.

GROUP LUNCH MENUS

A midday celebration of honest Italian cuisine is on offer for Pirata lunch go-ers. Groups can look forward to generous multi course offerings of classic Italian appetizers and mains, sure to delight the table as you stare across the rooftops of Central Hong Kong.

Lunch is served Monday-Friday 12:00 - 15:00

GROUP LUNCH MENUS

MENU A

228
P.P.

PIATTI PICCOLI

Cold Cuts and Cheese Selection

Italian cheese and meat selection

Tomato Bruschetta (v)

Sourdough, marinated Italian tomatoes, Stracciatella

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

PIATTI GRANDI

(Choose 1 per person)

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

Or

M.M.M.

Beef & pork, egg, tomato sauce, basil, extra virgin olive oil

Or

Atlantic Cod "Al Cartoccio

Atlantic cod fillet, white wine, clams, capers, potatoes

DOLCI

(Choose 1 per person)

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

MENU B

298
P.P.

PIATTI PICCOLI

Cold Cuts and Cheese Selection

Italian cheese and meat selection

Tomato Bruschetta (v)

Sourdough, marinated Italian tomatoes, Stracciatella

Vitello Tonnato

Slow cooked roasted veal, tuna & anchovies cream, Sicilian capers

PIATTI GRANDI

(Choose 1 per person)

Classic Lasagne Alla Bolognese

Pork and beef ragu, bechamel, Parmigiano 24 month

Or

Truffle Tagliatelle (v)

Shaved black truffle, white truffle butter, shallots

Or

Butcher's Cut

Flank Steak, Rocket salad

DOLCI

(Choose 1 per person)

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Panna Cotta

Raspberry coulis

All courses are designed for sharing | No service charge. All tips go to our staff.

GROUP VEGETARIAN LUNCH MENU

PIATTI PICCOLI

Tomato Bruschetta (v)

Stracciatella, marinated Italian tomatoes, Stracciatella

Burrata D.o.p And Tomato Carpaccio (v)

Burrata Pugliese DOP, Ox-Heart tomato
carpaccio, Italian dressing

Garden Flan (v)

Seasonal vegetables, crispy puff pastry,
parmigiano fondue

PRIMI

Pecorino Ravioli (v)

Pecorino cheese, lemon zest, fresh mint

Eggplant Parmigiana (v)

Deep fried eggplants, tomato sauce,
mozzarella

228
P.P.

DOLCI

(Choose 1 per person)

Tiramisu

Traditional style with coffee, mascarpone, marsala wine

Or

Panna Cotta

Raspberry coulis

All courses are designed for sharing | No service charge. All tips go to our staff.

GROUP CANAPE MENU

Pirata's collection of Italian canapés aims to provide some delicious inspiration for cocktail parties, dinners and other celebrations, with easy-to-share snacks and mains sure to delight your guests.

GROUP CANAPE MENU

For standing event only.

Choose 12 canapes - any additional piece +20 per person

CANAPE

Selection Of Italian Cold Cuts

Vitello Tonnato

Mixed Crostini

M.M.M.

Sicilian Croquettes

Fresh Garden Tomato Bruschetta

**Beef Tartare With Stracciatella
And N'duja**

Calamari Fritti

Truffle Caesar Salad

Hokkaido Scallop Tartare

CANAPE

**Caprese Salad with Buffalo
Mozzarella (v) (+20 per person)**

**Grand Wagyu Beef Cheek
(+20 per person)**

**Butcher's Cut, Rocket Salad And
Cherry Tomatoes (+20 per person)**

**Penne, Aglio, Olio, Peperoncino
And Tuna**

**Gnocchi With Italian Sausage
And N'duja**

Gnocco Fritto (V)

Bagna Cauda With Crudites

Tiramisu

Panna Cotta

**380
P.P.**

No service charge. All tips go to our staff.



Let's Make Your Event Happen!
Contact | groups@piratagroup.hk
We'd love to host you.