

FUNCTION PACKAGES

What we offer:

Our courtyard area can fit up to 50 guests seated and can be hired out privately for functions (conditions apply for Friday and Saturday nights). This area is fully heated for winter functions and can be opened up as alfresco dining during summer. Alternatively, a section from our main dining area can be reserved for smaller bookings.

Bookings:

All functions require a deposit of 50% to lock in their function date. Final numbers are required a week before your function date with reduction in numbers accepted up to 48 hours prior, any reduction of numbers after this will incur a \$20 per head fee. If your function is cancelled, you may forfeit your deposit.

Functions Spend Limts:

Any Functions booked on a Friday, Saturday & Sunday night must meet our minimum spend (Includes total bill for food and drinks). Minimum spends are as follows In Courtyard Only;

- a) Friday, Saturday & Sunday Night \$3500
- b) Saturday & Sunday Lunch \$2250
- c) Monday To Thursday Dinner \$2500
- d) Monday To Friday Lunch \$2000

*Public Holiday will have Similar Spend Limit mentioned in (a) and Extra Public Holiday Surcharge of 10%

Any other functions will not have a private area to themselves.

On the Day:

Bringing your own cake to the function is allowed at the charge of \$25. A cake table can be organised if requested. Decorations can be organised and dropped off prior to the function, no candle sparkles or tableconfetti is allowed. We do not allow BYO wine for functions.



STANDARD MENU PACKAGE

Minimum 20 guests\$42.50 per head

<u>ENĪRÉE</u>

(Shared)

Chefs selection of pasta platters and garlic focaccias.

MAIN MENU

(Each guest to choose one)

Chicken Parmigiana

Crumbed chicken breast topped with mozzarella and homemade Napoletana sauce

Veal Scaloppine

Grilled baby veal pieces cooked in a creamy mushroom sauce

Chicken and Mushroom Risotto

Lean Chicken pieces cooked in a cream sauce with spring onions, sliced mushrooms and grated parmesan.

Salt & Pepper Calamari

Tender calamari lightly fried

Any Large Traditional Pizza

Choose from our Pizza Menu

*All mains are served with chips and salad. (excluding Risotto)

*Special dietary requirements meals can be arranged when requested.

*Children under 12 orders from kids' menu.



PREMIUM MENU PACKAGE

Minimum 20 guests \$47.50 per head

ENĪRÉE

(Rotating Entrée)

Italian Rice Balls

Roasted pumpkin, feta, pesto, mozzarella cheese, crumbled and fried until golden brown. Served with Napoli sauce

8

Salt and Pepper Calamari

Tender salt and pepper calamari served with wild rocket, shaved parmesan and aioli dressing

MAIN MENU

(Each guest to choose one)

Porterhouse - 300gm Steak

Cooked medium and served with either pepper or mushroom sauce

Lamb Cutlets

Crumbed lamb cutlets served with mint gravy sauce

Chicken Cacciatore w Linguini

Skinless Chicken Maryland, Red Wine, Vegetables with our Rich Homemade Tomato Sauce

Grilled Barramundi

Delicately grilled fillet of Barramundi

Any Woodfire Pizza

Choose from our Woodfire Pizza Menu

*All mains are served with chips and salad.

*Special dietary requirements meals can be arranged when requested.

*Children under 12 orders from the kid's menu.



PIZZA AND PASTA PACKAGE

Minimum 20 guests Adults \$29 per head

Children under 12yo \$16.50 per head

Chefs' selection of pasta platters, traditional pizzas and salads.

- *Upgrade to wood fired pizzas for an extra \$3.00 per head.
- * BYO Cake will be charged \$25
- * BYO Wines Not Allowed





KIDS BIRTHDAY PARTY PACKAGE

Minimum 10 children \$20 per child (Lunch Time only & For 2 Hours)

Each child gets to make their own pizza and eat it!

INCLUDES:

Small pizza

A glass of soft drink

Ice-cream cake

