

# SET MENUS



Shop 99 Narellan Town Centre,  
Cnr Queen & Elyard Streets,  
Narellan 2567

Ph: 4647 0355 E: [info@luigis.com.au](mailto:info@luigis.com.au)

## Menu 1 - \$39.00 per person

### Appetisers

Garlic & Cheese Pizzas and Herb & Cheese Pizzas

### Salads

**Garden Salad** – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** – Made from our traditional recipe

**Fettuccine Boscaiola** – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Fettuccine Primavera** – Grilled eggplant, roasted capsicum & olives in a napolitana sauce with chilli

**Penne with Chicken** – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** – Soft potato dumplings in a creamy pesto sauce

**Gnocchi Formaggio** – Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

**Penne Napolitana** – Spinach & ricotta ravioli in a napolitana sauce

**Add an extra \$3.00 pp for gourmet options**

**Spaghetti Marinara** – A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

**Penne Gamberi** – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

**Gnocchi Calabrese** – Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

**Linguine with Meatballs** – Homemade Italian meatballs tossed through linguine with a napolitana sauce

**Linguine al Olio** – Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

### Gourmet & Traditional Pizzas

Choose 5 from the following:

**Supreme** – Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

**BBQ Meat Lovers** – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

**Peri Peri Chicken** – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

**Hawaiian** – Tomato base, ham, pineapple, mozzarella cheese

**Sicilian** – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

**Mexicana** – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

**Vegetarian** – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

**Margherita** – Tomato base, oregano, mozzarella cheese

**Calabrese** – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

**Pollo** – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

## Menu 2 - \$43.00 per person

### Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

### Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Salt & Pepper Calamari

To Share

### Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Penne Primavera – Grilled eggplant, roasted capsicum and olives in a napolitana sauce with chilli

Fettuccine Ragu – Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto – Soft potato dumplings in a creamy pesto sauce

Gnocchi Formaggio – Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

Penne Napolitana – Spinach & ricotta ravioli in a napolitana sauce

Add an extra \$3.00 pp for gourmet options

Spaghetti Marinara – A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Penne Gamberi – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Gnocchi Calabrese – Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Linguine with Meatballs – Homemade Italian meatballs tossed through linguine with a napolitana sauce

Linguine al Olio – Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

### Gourmet & Traditional Pizzas

Choose 5 from the following:

Supreme – Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

BBQ Meat Lovers – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

Peri Peri Chicken – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

Hawaiian – Tomato base, ham, pineapple, mozzarella cheese

Sicilian – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

Mexicana – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

Vegetarian – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

Margherita – Tomato base, oregano, mozzarella cheese

Calabrese – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

Pollo – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

## Menu 3 - \$48.00 per person

### Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

### Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Antipasto Platters

Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, fetta, provolone cheese & pizza bread

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** – Made from our traditional recipe

**Fettuccine Boscaiola** – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Fettuccine Primavera** – Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

**Fettuccine Ragu** – Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

**Penne with Chicken** – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** – Soft potato dumplings in a creamy pesto sauce

**Tortellini Fungi** – Veal tortellini tossed through a cream sauce with mushrooms

**Gnocchi Formaggio** – Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

**Ravioli Napolitana** – Spinach & ricotta ravioli in a napolitana sauce

**Add an extra \$3.00 pp for gourmet options**

**Spaghetti Marinara** – A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

**Penne Gamberi** – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

**Gnocchi Calabrese** – Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

**Linguine with Meatballs** – Homemade Italian meatballs tossed through linguine with a napolitana sauce

**Linguine al Olio** – Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

### Gourmet & Traditional Pizzas

Choose 5 from the following:

**Supreme** – Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

**BBQ Meat Lovers** – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

**Peri Peri Chicken** – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

**Hawaiian** – Tomato base, ham, pineapple, mozzarella cheese

**Sicilian** – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

**Mexicana** – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

**Vegetarian** – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

**Margherita** – Tomato base, oregano, mozzarella cheese

**Calabrese** – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

**Pollo** – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

## Menu 4 - \$50.00 per person

### Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

### Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Mains (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

**Pork Parmigiana** – Tender pork topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Pork Saltimbocca** – Tender pork scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

**Lamb Shank** – Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

**Beef Cheek** – Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

**Chicken Boscaiola** – Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

**Chicken Avocado** – Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

**Barramundi Fillets** – Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

**Atlantic Salmon** – Grilled and served on mixed leaf salad & crispy potatoes

### Dessert (Alternate)

Choose 2 of the following:

**Tiramisu** – Layers of coffee-soaked savoiardi biscuits and mascarpone cream

**Honeycomb Mousse** – Light & fluffy honeycomb delight

**Caramel Pannacotta** – honeycomb, caramel sauce, salted caramel popcorn

Add an extra \$3.00 pp for;

**Sticky date pudding** – served warm with butterscotch sauce & vanilla icecream

**Chocolate & hazelnut fudge cake** – topped with vanilla icecream, choc Nutella sauce & toasted hazlenuts

## Menu 5 - \$50.00 per person

### Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

### Salads

**Garden Salad** – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Tapas

Choose 3 of the following:

Arancini

Italian Meatballs

Salt & Pepper Calamari

Zucchini Fritters

Garlic Prawns

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** – Made from our traditional recipe

**Fettuccine Boscaiola** – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Fettuccine Primavera** – Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

**Fettuccine Ragu** – Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

**Penne with Chicken** – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** – Soft potato dumplings in a creamy pesto sauce

**Tortellini Funghi** – Veal tortellini tossed through a cream sauce with mushrooms

**Gnocchi Formaggio** – Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

**Ravioli Napolitana** – Spinach & ricotta ravioli in a napolitana sauce

Add an extra \$3.00 pp for gourmet options

**Spaghetti Marinara** – A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

**Penne Gamberi** – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

**Gnocchi Calabrese** – Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

**Linguine with Meatballs** – Homemade Italian meatballs tossed through linguine with a napolitana sauce

**Linguine al Olio** – Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

### Gourmet & Traditional Pizzas

Choose 5 from the following:

**Supreme** – Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

**BBQ Meat Lovers** – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

**Peri Peri Chicken** – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

**Hawaiian** – Tomato base, ham, pineapple, mozzarella cheese

**Sicilian** – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

**Mexicana** – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

**Vegetarian** – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

**Margherita** – Tomato base, oregano, mozzarella cheese

**Calabrese** – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

**Pulled Pork** – Smokey BBQ Sauce, pulled pork, caramelised onion, fresh rocket, mozzarella & garlic aioli

**Pollo** – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

## Menu 6- \$55.00 per person

### Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

### Salads

**Garden Salad** – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** – Made from our traditional recipe

**Fettuccine Boscaiola** – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Fettuccine Primavera** – Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

**Fettucine Ragu** – Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettucine

**Penne with Chicken** – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** – Soft potato dumplings in a creamy pesto sauce

**Tortellini Fungi** – Veal tortellini tossed through a cream sauce with mushrooms

**Gnocchi Formaggio** – Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

**Ravioli Napolitana** – Spinach & ricotta ravioli in a napolitana sauce

*Add an extra \$3.00 pp for gourmet options*

**Spaghetti Marinara** – A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

**Penne Gamberi** – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

**Gnocchi Calabrese** – Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

**Linguine with Meatballs** – Homemade Italian meatballs tossed through linguine with a napolitana sauce

**Linguine al Olio** – Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

### Mains (Alternate)

Choose 2 of the following

**Pork Parmigiana** – Tender pork topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Pork Saltimbocca** – Tender pork scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

**Lamb Shank** – Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

**Beef Cheek** – Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

**Chicken Boscaiola** – Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

**Chicken Avocado** – Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

**Barramundi Fillets** – Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

**Atlantic Salmon** – Grilled and served on mixed leaf salad & crispy potatoes

## Menu 7 - \$65.00 per person

### Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

### Salads

**Garden Salad** – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Tapas

Choose 3 of the following:

Arancini

Italian Meatballs

Salt & Pepper Calamari

Zucchini Fritters

Garlic Prawns

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** – Made from our traditional recipe

**Fettuccine Boscaiola** – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Fettuccine Primavera** – Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

**Fettuccine Ragù** - Slow braised, tender beef cheek, field mushroom & red wine ragù tossed with egg fettuccine

**Penne with Chicken** – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** – Soft potato dumplings in a creamy pesto sauce

**Tortellini Funghi** – Veal tortellini tossed through a cream sauce with mushrooms

**Gnocchi Formaggio** – Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

**Ravioli Napolitana** – Spinach & ricotta ravioli in a napolitana sauce

Add an extra \$3.00 pp for gourmet options

**Spaghetti Marinara** – A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

**Penne Gamberi** – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

**Gnocchi Calabrese** – Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

**Linguine with Meatballs** – Homemade Italian meatballs tossed through linguine with a napolitana sauce

**Linguine al Olio** – Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

### Mains (Alternate)

Choose 2 of the following

**Pork Parmigiana** – Tender pork topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Pork Saltimbocca** – Tender pork scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

**Lamb Shank** – Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

**Beef Cheek** – Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

**Chicken Boscaiola** – Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

**Chicken Avocado** – Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

**Barramundi Fillets** – Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

**Atlantic Salmon** – Grilled and served on mixed leaf salad & crispy potatoes



## Menu 8 - \$70.00 per person

### Antipasto Platters

Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, fetta, provolone cheese & pizza bread

### Salads

**Garden Salad** – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

### Fresh Seafood Platters

Consisting of fresh prawns, Sydney rock oysters and salt & pepper calamari

### Pasta

Choose 3 of the following:

**Spaghetti Bolognese** – Made from our traditional recipe

**Fettuccine Boscaiola** – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

**Linguine al Olio** – Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

**Fettuccine Primavera** – Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

**Fettuccine Ragu** – Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

**Penne with Chicken** – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

**Gnocchi Pesto** – Soft potato dumplings in a creamy pesto sauce

**Tortellini Funghi** – Veal tortellini tossed through a cream sauce with mushrooms

**Gnocchi Formaggio** – Soft potato dumplings in a cheesy tomato sauce with garlic & chilli

**Ravioli Napolitana** – Spinach & ricotta ravioli in a napolitana sauce

**Spaghetti Marinara** – A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

**Penne Gamberi** – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

**Gnocchi Calabrese** – Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

**Linguine with Meatballs** – Homemade Italian meatballs tossed through linguine with a napolitana sauce

### Mains (Alternate)

Choose 2 of the following

**Pork Parmigiana** – Tender pork topped with grilled eggplant & mozzarella cheese in a napolitana sauce

**Pork Saltimbocca** – Tender pork scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

**Lamb Shank** – Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

**Beef Cheek** – Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

**Chicken Boscaiola** – Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

**Chicken Avocado** – Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

**Barramundi Fillets** – Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

**Atlantic Salmon** – Grilled and served on mixed leaf salad & crispy potatoes

## Children's Set Menu

For children aged 12 and under

### Menu 1 - \$16 per child

Choose 1 of the following per child:

- Chicken Schnitzel & Chips
- Crumbed Calamari & Chips
- Fish Cocktails & Chips
- Chicken Nuggets & Chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert – Vanilla Ice-cream with choice of topping

Drinks - Children's Drinks included

### Menu 2 - \$20 per child

Garlic and Cheese pizza

Choose 1 of the following per child:

- Chicken Schnitzel & Chips
- Crumbed Calamari & Chips
- Fish Cocktails & Chips
- Chicken Nuggets & Chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert – Vanilla Ice-cream with choice of topping

Drinks - Children's Drinks included

# Drinks Packages

## Drinks Package 1

3hrs \$14pp

4hrs \$18pp           Soft Drink Jugs  
                              Sparkling and still water

## Drinks Package 2

3hrs \$28pp

4hrs \$33pp           Soft Drink Jugs  
                              Sparkling and still water

Beer— Pure Blonde, Toohey's Extra Dry, Great Northern Super Crisp, Hahn Premium Light

White wine- Lindeman's Chardonnay, Hartog's Plate Sauvignon Blanc Semillon

Red wine- Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot

Sparkling wine- Rothbury Sparkling Cuvee

Tea/Coffee

## Drinks Package 3

3hrs \$40pp

4hrs \$50pp  
Soft Drink Jugs, juice, sparkling and still water

Beer- Corona, Peroni, James Squire 150 Lashes, Crown Lager, Pure Blonde, Great Northern Super Crisp, Carlton Draught, Toohey's Extra Dry, Hahn Premium Light

Spirits- House Spirits (bourbon, scotch, vodka, gin etc)

White wine- Lindeman's Chardonnay Hartog's Plate Sauvignon Blanc Semillon, 821 South Sauvignon Blanc

Red wine- Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot,

Sparkling wine- Rothbury Sparkling Cuvee, Dunes & Greene Pink Moscato

Tea/Coffee

## Tea & coffee

\$3.50 pp

Short black, long black, cappuccino, latte, flat white, English breakfast, peppermint, earl grey & camomile.

## Terms & conditions

Drinks packages are served in accordance with Responsible Service of Alcohol

If a drinks package is not selected, drinks will be charged extra at menu prices. Cocktails are not included in the price of any package and will also be charged at menu price.

**We strictly do not split bills.** All drinks will go on the one bill and are to be paid for at the end of the function not during.

BYO – Strictly Bottled Wine **Only**. A \$2.50 corkage per person applies

Guest numbers must be confirmed the week of the function.

Menu selection must be confirmed a month prior to function.

Any guests unable to attend on the day will be charged for on the day

A non-refundable deposit is due a month prior to the function.

Please let us know of any allergies or dietary requirements prior to the day.

**Atrium-** holds up to 45 guests as well as room for decorations, cake stands etc

There is a minimum spend to have it exclusive

**\$3,500** Friday & Saturdays

**\$3,000** Sundays & every other day

**No minimum spend = room not guaranteed & seating times.** (seating times apply only on a Friday and Saturday and consist of either 5;00-7;00 or 7;30-10;30)

### Main restaurant

Holds up to 100 guests with room for cake stands, decorations, set ups etc.

Minimum spend if exclusive, (seating times apply to those not wanting to book the restaurant out exclusively, only on a Friday and Saturday, and consist of either 5;00-7;00 or 7;30-10;30)

**\$5,500** Friday, Saturday and Sundays

**\$4,500** Monday, Tuesday, Wednesday and Thursday.

Minimum spend is to be made up in food and drinks. Remainder will be charged as a room hire fee.

Prices and stock availability are subject to change

15% Surcharge on Public Holidays