

FIRENZE

Receptions

134 McBryde St Fawkner 3060

www.firenzereceptions.com email: info@firenzereception.com

Tel: 9357 1136

Fax: 9359 3717

Event Date _____ function 5 hours Start time _____ Finish time _____ (Bar closes 1 hour before)

Club & social event Info sheet

Standard Menu: \$ 60	Classics Menu: \$75
<ul style="list-style-type: none">• Pre dinner - savouries• Entrée - _____ - _____• Main Course - _____• Dessert - _____ • coffee/ Tea	<ul style="list-style-type: none">• Pre dinner – savouries• Pasta _____ _____• Main Course -Any item from classics menu _____• Dessert - Any item from classics menu _____ • Seasonal Fruit platter
Price for children (12 years and under) is \$30 standard across both packages and consists of Entrée, Pasta, Chicken Schnitzel and Dessert	
Drinks: Standard Drinks (Beer, Wine, Soft Drink)	Deluxe Drinks Package - Includes VB Stubbies, Crown Lager, Nastro Azzuro Light Ice Stubbies, Carlton Draught, Wines (Red & White), & Soft Drinks
Extras See our back page for extras that you can add to your menu.	

Dietary Requirements

While we will aim to meet the special dietary requirements of our customers, we cannot always guarantee to do so. It is up to the individual/parents of guests with special dietary requirements to ensure care is taken prior to consuming. If there is concerns with the meals, Firenze will allow the individual to bring their own food.

Terms and conditions

Deposit paid: _____ (Non Refundable)

- Please confirm guest numbers and any special dietary requirements at least one week prior to the function.
- Please confirm your menu at least one week before your function
- One celebration cake per function. Additional charge will apply for extra cakes to be cut.
- Table sizes range from 8 to 12 guests max.
- Balance is payable week before function.
- Cancellations of numbers are accepted one day before the function. **Cancellations of numbers made on the day of the function must still be paid in full.**
- Bar closes 30 minutes prior to the function finish time
- Entertainer and contractors to organise set up and reasonable pack up time in accordance with Firenze
- Organizer to stay till end of function and guests have vacated

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Extras Menu

You can add to the standard menu to add more to your function.

Extras Menu -					
	<i>Per Person</i>		<i>Per Person</i>		<i>Per Person</i>
Bruschetta	\$1.50	Pizza	\$2.50	Prawns	Market Price
Focaccia	\$1.00	White Bait	\$3.00	Oysters min 50	Market Price
Espresso	\$2.50	Calamari	\$3.00		
Dips	\$1.50	Antipasto Platter	\$3.00	natural	

Other
<i>Individual cost- See below (Per Person)</i>
Chair Cover (White) - \$3 per chair
Chair Covers with Bow \$5 per chair
Deluxe Drinks Package- \$3 per person
Candelabras- \$10 per Table

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Entrée

- Baked Fish served with rice and lemon
- Antipasto Della casa
- Mediterranean style chicken salad with olives and fresh greens
- Local calamari served with rocket and parmesan salad with aioli dressing
- Roast vegetable tart with rocket and pesto
- Salad of char grilled vegetables with crispy pita and boconcini cheese

Pasta

Lasagna Fettuccini Spaghetti Spiralle Tortellini Ravioli di Ricotta Penne Casarecia

Sauces available, Bolognese, Napoli, Panna, Carbonara, Casalingha

Main Course

- Parmigiana of Chicken, Veal or Eggplant
- Slow Cooked Chicken Cacciatore with polenta
- Roast Chicken with Rosemary and garlic
- Chicken Involtni filled with spinach
- Slow Cooked Roast Beef rib with Mushroom Sauce Gravy
- Beef minute steak with roast potato and spinach salad
- Baked Fish Served on Greens with Potato and Lemon
- Slow cooked Roast Pork Selection – Pork Belly, Leg and Crackle

Main Course Classics extra charges apply

- Lamb Rack served with slow braised eggplant
- Grilled veal served with tomato, olives and mushrooms
- Fish of the day baked in butter puff pastry
- Char grilled eye fillet with tossed spinach and red wine sauce
- Osso Bucco served with polenta
- Slow cooked lamb shanks served with mashed potatoes
- Grilled lamb fillets topped with grilled peppers
- Grilled pork sausages with fennel, mustard & tomato served with polenta
- Oven roasted Quails wrapped in pancetta served with polenta
- Whiting deep fried served with chips, tartar sauce, and lemon and greens
- Grill fish fillet served with caponata and olive paste
- Crispy Skin Salmon served with tossed greens
- Grilled Scotch fillet served with eggplant parmigiana and Farm house potatoes

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Dessert

Selection of Italian style Ice-Creams:

- Cassata
- Chocolate Tartufo
- White Chocolate & Coconut Tartufo
- Mocha Slice
- Gianduiotto
- Bacio
- Other varieties of Italian Style Ice-Creams on request.
- House Made Chocolate mousse
- House Made Traditional Tiramisu
- House Made Mixed Berry Mousse

Dessert Classics extra charges apply

- Apple pie served with caramel sauce and ice-cream
- Hazelnut & chocolate cake served with coffee cream
- Pastry basket filled with ice cream served with berry sauce
- Mixed Berry pancakes with ice cream
- Roast Pears with chocolate sauce
- Sticky date pudding with ice cream
- Fresh berry tart with ice creams (seasonal)
- Mini Cheese cake or Baked Cheese cake with ice cream
- Platter of collection desserts – mini tiramisu – pavlova – ice cream cones – chocolate mousse – sticky date pudding – assorted Italian mini cannoli

Supper extra charges apply

- Fruit – seasonal sliced fruit **or**
- Cheese and Greens Platter
- Assorted cheese platter served with water crackers
- Mixed Grill – beef/pork/chicken
- Italian Style Pork sausages

NOTES