

Firenze event centre

Special events package builder

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Special events Date _____ Guests Expected _____ Names _____

Standard \$80	Silver - \$88	Gold - \$95	Deluxe - \$110	Optional Extras
<p>3 Course: - 5 Hour function - Pre-Dinner Savouries - Entrée - Main - Dessert - Tea & Coffee - Supper (Add \$3 pp)</p> <p>- Standard Drinks Package - Chair Covers & Sashes - Candelabra's</p> <p><i>Deluxe Drinks Package (Add \$3 pp)</i></p>	<p>4 Course: - 5 hour Function - Pre-Dinner Savouries - Entrée - Pasta - Main - Dessert - Tea & Coffee - Supper (Add \$2 pp)</p> <p>- Standard Drinks Package - Chair Covers & Sashes - Candelabra's - Flowers for Main Table</p> <p><i>Deluxe Drinks Package (Add \$3 pp)</i></p>	<p>5 Course: - 6 Hour Function - Pre-Dinner Savouries - Entrée - Pasta - Main - Dessert - Tea & Coffee - Supper</p> <p>- Standard Drinks Package - Chair Covers & Sashes - Candelabra's - Flowers for Main Table</p> <p><i>Deluxe Drinks Package (Add \$3 pp)</i></p>	<p>5 Course: - 6 Hour Function - Pre-Dinner Savouries - Entrée - Pasta - Main (Incl Classics Menu) - Dessert (Incl Classics Menu) - Tea & Coffee - Supper</p> <p>- Chair Covers & Sashes - Candelabra's - Flowers for Main Table</p> <p>Deluxe Drinks Package - Included</p>	<p>- Focaccia – \$1 pp - Bruschetta – \$1 pp - Espresso - \$1.50 pp - Dips - \$1 pp - Pizza – \$2.50 pp - Whitebait - \$3 pp - Calamari – \$3.50 pp - Antipasto Platter - \$3pp - Oysters – \$4 pp - Prawns - \$4 pp</p>

Deluxe Drinks Package – Includes VB Stubbies, Crown Lager, Peroni- Nastro Azzuro, Light Ice Stubbies, Carlton Draught, Wines (Red & White), Champagne & Soft Drinks

Standard Drinks Package- Includes VB & Light Ice Longnecks, Wines (Red & White), Champagne & Soft Drinks

Price for children (12 years and under) is \$45 standard across all packages and consists of Pasta, Chicken Schnitzel and Dessert

Terms and conditions

- Confirmation: A minimum deposit of \$1000 is required for confirmation within 7 days of reservation. If confirmation is not received, your reservation may be cancelled and the room resold.
- All cancellation notices are required in writing. Deposit will not be refunded for any functions cancelled.
- Total payment of the function to be made prior to the day of the 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.
- Quote provided is based on number of expected guests.
- Price may vary dependant of additional services required e.g. Menu selection

Notes

Entrée

- Baked Fish served with rice and house slaw
- Grilled calamari salad with rocket and parmesan dressed with aioli
 - Herb crusted fish with quinoa salad and yoghurt dressing
 - Antipasto Della casa
 - Mediterranean style chicken salad with olives and fresh greens
 - Roast vegetable tart with rocket and pesto
- Salad of char grilled vegetables with crispy pita and bocconcini 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 Involtini filled with spinach
- Slow Cooked Roast Beef with mushrooms sauce gravy
- Baked Fish served on greens with potato

- Slow Cooked Roast Pork Selection-

Classics (extra charges will 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
- 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
- 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 garlic tossed greens with a Saffron & tomato sauce

Grilled Scotch fillet served with eggplant parmigiana and Farm house potatoes

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
- Mixed berry mousse

Dessert Classics (extra charges will apply)

- Apple tart served with caramel sauce and ice-cream
- Pavlova with fresh berries and ice cream
- Sticky date pudding with ice-cream
- Pastry basket filled with ice cream served with berry sauce
- Mixed Berry pancakes with ice cream
- Roast Pears with chocolate sauce
- Fresh berry tart with ice cream
- Baked Cheese cake with ice cream

With Dessert

- Mini Continental Pasti - Italian cream cakes \$2.50 pp
- Port, Brandy, Cognac, Sambucca from \$6pp

Supper

- Fruit - seasonal sliced fruit or
- Cheese and Greens Platter
- Assorted cheese platter served with water crackers \$2 pp
- Mixed Grill - beef/pork/chicken \$4 pp
- Italian Style Pork sausages \$2 pp

Notes