



Functions and Events Packages

September 2017

Thank you for thinking of Angelo's Cabarita for your upcoming celebration.

Nestled in Prince Edward Park and overlooking Hen & Chicken Bay, Angelo's Cabarita is a desirable waterfront venue specialising in all events from long lunches to large group celebrations, through to holy communions and wedding ceremonies and receptions.

Angelo's caters for functions and events that range in size from 15 to 140 people. With both indoor and enclosed balcony spaces to choose from, you can hold your event by the window, inside for a larger group or hire the entire venue for your event.

The flexible offering enables you to select from a range of options, whether you're looking for something relaxed or more formal and depending on your needs, our dedicated functions team can design a package to suit you.

If you love the water, and a parkland setting, Angelo's Cabarita is the perfect location for your event. An updated interior, relaxed atmosphere and attentive service awaits, and not to mention the beautiful views providing a stunning backdrop to your special day.

For all enquiries please call 02 9743 2225 or email through to info@angeloscabarita.com.au and one of our functions managers will be in touch to assist you.

Thank you.

We are open:

Lunch Tuesday to Sunday 12pm-4pm
Dinner Tuesday to Saturday 6pm – 10pm

Group Packages under 30 people

Our group packages are designed to showcase a variety of what is on offer. Suitable for all occasions and available for groups from 8 to 30 people. Prices are inclusive of GST.

Chef's Menu 69pp

Spread over 4 courses, this menu is designed to be shared from start to finish. Available for groups from 8 – 20 people. No pre-ordering required.

ANTIPASTO

Warm breads EVO, salumi board, rolled goats curd, and calamari.

PASTA

Spelt casarecce, spanner crab, chilli, zucchini & rigatoni, wild boar ragu, porcini mushroom

MAIN COURSE

6 Hour slow cooked lamb shoulder with gremolata

Whole roasted chicken, lemon and thyme

Shared sides of kipfler rosemary potatoes, seasonal greens and mixed leaf salads

DESSERT

Tiramisu, Savoiardi biscotti, mascarpone, Kahlua, Weiss cacao

Set Menu - 3 Course 70pp or 4 Course 85pp

Available for groups from 15-30

- 4 course menu consists of shared antipasto and pasta, a choice of main course selected from the menu on the day, and individual desserts.
- 3 course menu allows you to include either pasta or dessert. Perfect if you would like to bring your own cake.

ANTIPASTO

Warm breads EVO, salumi board, rolled goats curd, and calamari.

PASTA

Spelt casarecce, spanner crab, chilli, zucchini & rigatoni, wild boar ragu, porcini mushroom

MAIN COURSE

Chicken supreme, corn mousse, spring onion, pangrattato

Atlantic Salmon fillet, pickled finger fennel, blood orange, pistachio

Beef Fillet, charred peppers

Shared sides of kipfler rosemary potatoes, seasonal greens and mixed leaf salads

DESSERT

Trio platter – Tonka Bean brulee, Lemon meringue tart, Chocolate mousse

Groups above 30 people and exclusive hire (excluding weddings)

Groups over 30 are required to preselect all courses prior to the day of the booking.

All main courses are served alternately to the table.

4 course banquets 87.50pp or

3 course banquet 77.50pp (substitute either pasta or dessert)

ANTIPASTO

Share Antipasto platters, calamari platters, warmed bread rolls

PASTA

Pasta Platters – choice of 3 from selection below

MAINCOURSE

Choice of 2 main courses from the selection below to be served alternately with mixed leaves, EVO, balsamic dressing

DESSERT

Dessert trio or fruit platters if having own cake

Coffee is included in the package

Alternate Served Menu

This option is perfect for those events where individual dining is preferred.

Bringing along a cake is not a problem and no cakeage charge applies.

2 Course 65pp

Entrée and main course, or main course and dessert

3 Course 75pp

Entrée, main and dessert

Choice of 2 per course from the selection below

Banquet & Alternate Menu Options

Entree

Individual Salumi plate, truffle salami, prosciutto, ham, mortadella, crissini

Twice cooked pork belly, apple, cinnamon, cabbage, dill

Fresh King prawns, avocado salsa, radish & watercress

Espelette pepper tempura prawns, preserved lemon aioli

Butternut pumpkin & fetta tart, witlof, watercress, hazelnuts

Salt & pepper calamari, lemon, house made tartare

San Daniele Prosciutto, compressed watermelon, stracciatella, vin cotto, hazelnuts

Tomato caprese, buffalo mozzarella, parmesan crisp basil oil

Pasta Platters

Fusilli Mona Lisa, prawns, calamari, sun dried tomatoes, olives, chilli

Penne beef ragu, shaved Parmesan

Beef tortellini, bacon, mushroom, shallots

Spinach & ricotta ravioli, roast tomato & basil sauce

Wild mushroom risotto, shimeji, shiitake, oyster mushroom, truffle pecorino

Gnocchi quattro formaggi, walnuts

Gnocchi napolitano, tomato, basil, buffalo mozzarella

Main Course

Atlantic salmon, crushed chats, olives, semi dried tomato, artichoke

Barramundi fillet, roasted cherry truss, capers, confit garlic, parsley

Veal cutlet, soft polenta, caramelised onions, red wine jus, broccoli

Beef fillet, royal blue fondant, butternut pumpkin puree, broccoli, jus

Roast chicken supreme, potato mash, pancetta & leek beurre blanc

Sous vide three bone lamb rack, (med-rare only), confit garlic mash, asparagus, jus

Dessert

Classic vanilla bean cream brulee, almond biscotti

Honeycomb chocolate cake

Tiramisu, cocoa, coffee syrup, mascarpone cream

Layered Opera cake

White chocolate and bailey's mousse cake, raspberry coulis, candied walnuts

Trio of dessert (layered opera cake, lemon meringue tart, hazelnut chocolate mousse)

Children's Menu (under 12)

For group bookings under 30 people, kids can choose their options on the day when the adults do. For groups over 30, we asked that 1 option is selected per course prior to the day.

Entree

Penne Napolitana

Penne Ragu

Penne Plain

Main Course

Battered Fish with chips and salad

Calamari & chips with chips and salad

Chicken schnitzel with chips and salad

Chicken nuggets with chips and salad

Dessert

Vanilla ice cream with marshmallows and flavouring

Extra Platters available

Antipasto platter, a selection of cold meats, vegetables and Italian specialities 60

Crumbed eggplant fritters, pesto, smoked mozzarella, house made tomato chutney 60

Seafood salad, prawns, calamari, octopus, mix leafs 75

Salt & pepper calamari platter, preserved lemon aioli 60

Natural oyster's platter, lemon (1 dozen) 42

Kilpatrick oyster's platter (1 dozen) 45

Fresh King prawns, cocktail, lemon (1 dozen) 60

BBQ king prawns, gremolata. (1 dozen) 60

Half shell scallops, lemon garlic butter. (1 dozen) 65

Prosciutto platter, artichokes, parmesan, rocket 60

Warm olives, chilli & sambucca 30

White Anchovies parsley & oil 20

Mix leaf salad, balsamic vinaigrette 15

Roquette & parmesan salad, balsamic vinaigrette 15

Seasonal fruit platter 45

BEVERAGES

Standard Package

3 hours - 33pp or 4 hours – 39pp

Package includes:

Sparkling Brut, Secret Garden, Hunter Valley NSW

Moscato, La Gioiosa, Valdobbiadene Italy

Chardonnay, Grant Burge Benchmark, Barossa Valley SA

or

Semillon Sauvignon Blanc, Grant Burge Benchmark, Barossa Valley SA

Cabernet Sauvignon, Grant Burge Benchmark, Barossa Valley SA

or

Shiraz, Grant Burge Benchmark, Barossa Valley SA

Corona, Peroni and Cascade Light

Soft drinks, juice & sparkling water

Tea and coffee

Premium Package

3 hours - 39pp or 4 hours – 49pp

Package includes:

Blanc de Blanc, Chevalier, France or Canti Prosecco, Italy

Moscato, La Gioiosa, Valdobbiadene Italy

Chardonnay, Margan Estate, Hunter Valley NSW

Pinot Gris, Yealands Estate, Marlborough NZ

Cabernet Sauvignon, Kingston Estate, Coonawarra SA

Corona, Peroni and Cascade Light

Soft drinks, juice & sparkling water

Tea and coffee

On consumption

A pre-selected choice from our drinks list that will be charged as requested by your guests. Please download and review the options available and feel free to ask for guidance from one of our functions managers.