



WEDDINGS AT ANGELO'S CABARITA

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

Located on the peninsula in Prince Edward Park and overlooking Hen & Chicken Bay, Angelo's Cabarita is a desirable waterfront venue specialising in wedding ceremonies and receptions. Having hosted countless events and private gatherings, you can rest assured you are in safe hands when it comes to the delivery of your special day's celebration.

The flexible offering enables you to select from a range of options, whether you're looking an extravagant affair or something more relaxed, depending on your needs, our dedicated wedding planning 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.

ICONIC FEATURES OF THE VENUE

- Panoramic views overlooking Hen and Chicken Bay
- Openable and enclosed balcony, available for pre dinner canapes and drinks, or additional seating
- An open plan, modern federation styled interior
- Enjoy pre lunch or dinner drinks, canapés with food stations on the balcony overlooking the bay
- Ample parking

IDEALLY SUITED TO

- A formal sit down lunch or dinner
- Something less formal canape entree, followed by main course and dessert
- Cocktail party reception including large dancefloor

NUMBERS

- Seated lunch or dinner **without** Dance Floor, maximum 170 including tables on the balcony
- Seated lunch or dinner **with** Dance Floor, maximum 150
- Cocktail party for up to 250
- Please contact us with specific requirements

TIMINGS

- Lunch 12.00pm to 5.00pm
- Dinner 6.00pm to 11.00pm

INCLUSIONS

- Exclusive use of the entire restaurant and balcony area for the duration of the function
- Your own personal co-ordinator with expert advice and recommendations about all aspects of your reception
- Recommendations and advice regarding a range of preferred suppliers
- Complimentary menu and wine tasting for 4 people
- White table linen, fine glass and tableware
- Tea light candles
- Microphone for speeches
- Professional service, including high ratio of service staff to guests, ensuring the highest service standards
- Dance Floor (\$330) may be included in the minimum charge
- Not included – Cake, flowers, decorations, any other AV requirements, entertainment, photography.

PACKAGES

Seated Lunch or Dinner

\$135 per person:

3 course menu comprising set or alternate served entrée, choice of two main courses, set or alternate served dessert, coffee & petits fours. Vegetarian option made available.

5hour drinks package including Hunter Valley sparkling, Grant Burge wines, local and imported beers, soft drinks.

\$150 per person:

4 course menu comprising 4 canapés per person, set or alternate entrée, choice of two main courses, set or alternate dessert, coffee and petits fours. Vegetarian option made available.

5hour drinks package including Hunter Valley sparkling, Grant Burge wines, local and imported beers, soft drinks.

\$165 per person:

Roaming selection of 10 canapés served as entrée, cocktail party style, followed by choice of two main courses, set or alternate dessert, coffee and petits fours. Vegetarian option made available.

5hour drinks package including Hunter Valley sparkling, Grant Burge wines, local and imported beers, soft drinks.

Extras:

Additional canapés, courses or platters available on request at additional cost (e.g. antipasto; cheese)

Premium or International wine package upgrades – please speak with your planner regarding selections

COCKTAIL

Cocktail weddings are a great way to ensure that your guests spend a lot of time socialising.

Packages start from \$135 per person and include

1 x Food station to be selected

8 x Mixed hot and cold canapes

2 x Substantial canapes

Dessert buffet table and your own cake if you like

5 Hours Beverages including:

Hunter Valley sparkling, Grant Burge wines, local and imported beers, soft drinks.

Menu Selections

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)

VEGETARIAN:

Vegetarian Antipasto Plate (entree only).

Caramelised Onion & Goat's Cheese Tart salad of witlof, watercress and , hazelnuts (entree only).

Risotto assorted mushroom, truffle oil and crispy sage (entree or main).

Potato Gnocchi CChanterelle mushrooms and truffle pecorino(entree or main).

Potato Gnocchi tomato, chilli and buffalo mozzarella (entree or main).

Crispy White Polenta wild mushroom salad, balsamic glaze, truffle oil (entree).

Piccolo Peppers avocado mousse, dried olives.

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

TERMS & CONDITIONS:

At Angelo's on the Bay we offer a modern decor in a federation style building with a superb water's edge setting in Prince Edward Park, Cabarita. Our menus are extensive and can be styled to suit your personal requirements. The following is our current schedule of charges and conditions for weddings and functions.

- Saturday night from 6:00pm – 11:00pm or Sunday lunch from 11:00am – 4:00pm with a minimum number of guests to be 100 adults, at a minimum of \$15,000.00.
- Saturday lunch from 12:00pm – 5:00pm or Sunday night from 6:00pm – 11:00pm with a minimum number of guests to be 65 adults, at a minimum of \$8,500.00
- Tuesday to Friday a minimum number of guests to be 80 adults. (6:00pm – 11:00pm)
- Children under 12 and professional services are charged at \$60
- To confirm your reservation a \$2,000.00 non refundable booking fee is required
- 50% of your total account is payable 8 weeks prior to your function, with the balance due and payable 7 days in advance.
- Standard liquor selection includes, Hunter Valley Brut, a selection of Grant Burge Wines, a choice of local and premium beers, soft drinks and fruit juices.
- An upgrade to your wine package can be arranged starting from an extra \$7.50 per person.
- Decorators, flowers, photographer, video and car hire services can be recommended.
- D.J services can be hired (price on application) for five hours. As the restaurant is situated in a residential area noise restrictions do apply and all music must cease by 11:00pm. If you arrange to have a band must abide by our noise restrictions. We are happy to discuss your individual music requirements.

The following are required three days prior to your function;

- Table plan complete with table numbers and number of people per table.
- Alphabetical guest list (surname first) and corresponding table number including any dietary requirements.
- Place cards in envelopes (per table) with table number and number of guests written on the envelope.
- Final payment of the account by bank cheque or cash.
- Credit card payments shall attract a processing fee.
- We request that guests refrain from throwing confetti inside the restaurant or in the grounds of the restaurant. We regret that a \$300.00 clean up fee shall apply if this request is not observed.
- Final numbers are required one week prior to the function. A surcharge of 1% applies for all credit card payments.

We trust that the information provided will be of assistance to you and we look forward to being able to discuss your individual requirements for your very special day. For any further assistance please contact either Guy Piccin, Robert Pratelli or Simon Barbato. ph: 9743 2225. web: www.angeloscabarita.com.au email: info@angeloscabarita.com.au ABN: 38618415955