



## SET MENU PACKAGES

Welcome to Angelo's Cabarita, the iconic waterfront restaurant located on Prince Edward Park, Cabarita. Angelo's Cabarita exceeds expectations for intimate dinners, long lunches, large group events, wedding ceremonies and receptions.

Angelo's caters for functions and events ranging in size from 15 to over 150 people and offers an exciting stylish interior with dining experiences in all areas including the Terrazzo marble bar, private dining room and the fresh open-plan restaurant space.

The flexible offerings enable you to select from a range of options, whether it be a relaxed affair or a more formal event, our dedicated functions team can design a package to suit you.

The panoramic waterfront views and parkland setting coupled with Angelo's trademark Italian-inspired menu and new dining atmosphere provide a stunning backdrop to your special function and event.

For enquiries please contact 02) 9743 2225 or email [info@angeloscabarita.com.au](mailto:info@angeloscabarita.com.au) and one of our Events Managers will assist you.

Prince Edward Park, Phillips Street, Cabarita. ph: 02 9743 2225  
email: [info@angeloscabarita.com.au](mailto:info@angeloscabarita.com.au) [www.angeloscabarita.com.au](http://www.angeloscabarita.com.au)  
Opening Hours: Lunch & Dinner Tuesday to Saturday from 12pm  
Sunday Lunch from 12pm

## OVERVIEW OF EVENT PACKAGES

### FOOD PACKAGES

#### **Chef's Share-Style Menu**

(For groups of 6 up to 20 people)

**4 course menu     \$69 pp**

#### **Banquet Menu – Shared Starter Platter Courses and Individual Mains**

(For groups of 15 up to 30 people)

**3 course banquet   \$75 pp**

**4 course banquet   \$85 pp**

(For groups over 30 people)

**3 course banquet   \$79 pp**

**4 course banquet   \$89 pp**

#### **Set Menu – All Individual Courses**

(For groups over 30 people)

**2 course menu     \$65 pp**

**3 course menu     \$75 pp**

### BEVERAGE PACKAGES

#### **Standard**

**3 hours             \$33 pp**

**4 hours             \$39 pp**

#### **Premium**

**3 hours             \$39 pp**

**4 hours             \$49 pp**

### EXCLUSIVE USE OF ANGELO'S CABARITA

We invite you to have the use of Angelo's Cabarita exclusively for your next function or event. Minimum numbers and spends apply. For full details please refer to the 'Terms and Conditions, Exclusive use' section of this document.

## GROUP PACKAGES UP TO 30 PEOPLE

### **Chef's Share-Style Menu - \$69 pp** (Available for groups from 6 up to 20 people).

This 4 course menu is designed to be shared from start to finish. No pre-ordering required.

#### **Antipasti**

Warm breads & EVO, Charcuterie board, Heirloom tomato with compressed watermelon, feta and baby basil

#### **Entrée**

Calamari

Royal Blue Potato gnocchi, pancetta, broccolini, pangrattato, Grana Padano

Rigatoni, zucchini flower, cherry tomato, caper, ricotta salata

#### **Mains**

6 hour slow roasted braised lamb shoulder, gremolata

Porchetta, fennel, apple vinaigrette

Shared sides of kipfler potatoes with herb salt and mixed leaf salad

#### **Dessert**

Lemon Agrumato sponge cake, meringue, lemon purée, almond, raspberry

### **Banquet Menu – 3 course \$75 pp or 4 course \$85 pp** (for groups from 15-30 people).

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

#### **Antipasti**

Warm breads & EVO, Charcuterie board, Heirloom tomato with compressed watermelon, feta and baby basil

#### **Pasta & Risotto**

Rigatoni, zucchini flower, cherry tomato, caper, ricotta salata

Vialone Nano Risotto, beetroot, gorgonzola, hazelnuts, micro mint

#### **Main course**

Roast Chicken Breast, baby corn, marscapone, brioche

Atlantic Salmon fillet, lemon purée, pea, asparagus, micro mint

Black Angus Beef eye fillet, smoked pommes anna, horseradish celeriac purée, wild mushroom

Shared sides of kipfler potatoes with herb salt and mixed leaf salad

#### **Dessert**

Trio platter – Vanilla bean crème brûlée, Lemon meringue tart, Dark chocolate mousse



## GROUP PACKAGES ABOVE 30 PEOPLE & EXCLUSIVE HIRE (excluding weddings)

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

Antipasti and pasta are served on platters to share. Additional platters may be added to any course and these are listed on the following page. All main courses are served alternately to the table.

### Banquet Menu

**3 course \$79 pp** (substitute either pasta or dessert) or **4 course \$89 pp**

#### Antipasti

Share antipasti platters, calamari platters, warmed bread rolls

#### Pasta

Pasta platters – choice of 3 from selection below

#### Main

Choice of 2 main courses from the selection below to be served alternately with mixed leaf salad

#### Dessert

Dessert trio, no cakeage surcharge if choosing the 3 course and bringing along desserts

(Coffee is included in this package)

### Set Menu – All Individual Courses Alternate Served

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

We welcome you to bring along a cake and there will *not* be a cakeage surcharge.

#### 2 Course \$65 pp

Entrée and main course, or main course and dessert

#### 3 Course \$75 pp

Entrée, main course and dessert.

(Coffee is included in this package)

## **Banquet & Set Menu Options** (Select 2 per course)

### **Entrée**

Individual charcuterie plate, truffle salami, prosciutto, ham, mortadella, grissini

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, vincotto, hazelnuts

Tomato caprese, buffalo mozzarella, parmesan crisp basil oil

### **Pasta & Risotto 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 napolitana, tomato, basil, buffalo mozzarella

### **Main Course**

Atlantic Salmon fillet, 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 breast, potato mash, pancetta & leek beurre blanc

Three bone Lamb rack, (med-rare only), confit garlic mash, asparagus, jus

### **Dessert**

Classic vanilla bean crème brûlée, 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, dark chocolate mousse)

## CHILDREN'S MENU \$30 pp (under 12)

For group bookings under 30 people, children 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.

### Entrée

Penne Napolitana

Penne Ragu

Penne Plain

Calamari, lemon aioli

### 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

Antipasti 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

Mixed leaf salad, balsamic vinaigrette 15

Roquette & parmesan salad, balsamic vinaigrette 15

Seasonal fruit platter 45

## BEVERAGE PACKAGES

### **Standard Package – 3 hours \$33 pp or 4 hours \$39 pp includes:**

Sparkling Brut, Bay of Stones, South Eastern Australia

Moscato, La Gioiosa, Valdobbiadene, Italy

Chardonnay OR Sauvignon Blanc, Bay of Stones, South Eastern Australia

Cabernet Sauvignon OR Shiraz, Bay of Stones, South Eastern Australia

Corona, Peroni and Cascade Light

Soft drinks, juice & sparkling water

Tea and coffee

### **Premium Package – 3 hours \$39 pp or 4 hours \$49 pp 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 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.

## TERMS & CONDITIONS

- Groups over 15 are required to pay a holding deposit to secure the reservation. This deposit is then refunded from the final bill on the day of the booking
- Deposit per group size: 15-30 people \$200, 30-50 people \$500, 50+ \$1000, exclusive use \$2,000
- Cancellations less 2 weeks of the booking date will forfeit the deposit
- Final numbers are due 7 days prior to your function date. Decreases in numbers within 7 days may be charged at the menu price selected
- Credit card payments made on the day of your reservation incur a 1% surcharge. Direct deposit can be arranged prior to the function for food and beverage packages only

Bank details: Angelo's Restaurant P/L

BSB: 062 000

ACC: 1676 1038

## EXCLUSIVE USE OF THE RESTAURANT

Angelo's Cabarita offers you exclusivity of this iconic stylish waterfront venue. Our menus are extensive and can be designed to suit your personal requirements. The following is our current schedule of charges and conditions for weddings and functions requiring exclusive use.

- Saturday night from 6:00pm – 11:00pm or Sunday lunch from 12:00pm – 5:00pm with a minimum number of guests to be 100 adults, minimum spend \$15,000.00
- Saturday lunch from 11:30am – 4:30pm or Sunday night from 6:00pm – 11:00pm with a minimum number of guests to be 75 adults, minimum spend \$10,000.00
- Tuesday to Friday a minimum number of guests to be 75 adults. (6:00pm – 11:00pm).
- Children under 12 and professional services are charged at \$60pp
- 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 prior to the event
- Standard liquor selection includes Bay of stones Brut, a selection of Bay of Stones 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 pp
- Stylists, flowers, photographer, video and car hire services can be recommended
- DJ services can be hired (price on application) for five hours. As the restaurant is situated in a residential area, noise restrictions apply and all music must cease by 11:00pm. If you arrange to have a band they must comply with the venue's acoustic conditions. We are happy to discuss your individual music requirements.
- We request that guests refrain from throwing confetti inside the restaurant or in the parkland. We regret that a \$300.00 clean up fee shall apply if this request is not observed.

We trust that the information provided will be of assistance and look forward to discussing your individual requirements for your special event. For further assistance please contact Guy Piccin, Robert Pratelli or Anthony Prior.

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