



WEDDINGS AT ANGELO'S CABARITA

Welcome to Angelo's Cabarita, the iconic waterfront restaurant located on Prince Edward Park, Cabarita, specialising in wedding ceremonies and receptions. The restaurant's trademark Italian-inspired menu, modern Australian style and panoramic waterfront views make make Angelo's Cabarita the perfect venue for your special day.

Angelo's Cabarita invites you to select from a range of options from small, intimate gatherings to a large wedding event. From a relaxed affair to an elaborate celebration, our dedicated and highly experienced staff will design a package that is perfect for you.

The surrounding waters and parkland setting compliment the stylish new interior of Angelo's Cabarita. European oak floors, bespoke lighting, Terrazo marble bar and open-plan dining atmosphere provide a stunning backdrop to your wedding day.

For enquiries please contact 02 9743 2225 or email info@angeloscabarita.com.au.

We look forward to discussing your special day with you.

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

SPECIAL FEATURES OF THE VENUE

- Panoramic waterfront views and picturesque parkland setting
- A stylish new interior featuring a Terrazzo marble bar, private dining room and open-plan atmosphere
- Iconic restaurant, highly experienced in weddings and special functions
- Bespoke wedding packages and dedicated wedding co-ordinator
- Parking available for guests

PERFECT FOR

- A formal sit-down lunch or dinner
- Something less formal with canapé entree, followed by main course and dessert
- Cocktail party reception including large dance floor

NUMBER OF GUESTS

- Seated lunch or dinner **with** dance floor, up to 150 guests
 - Seated lunch or dinner **without** dance floor, up to 170 guests
 - Cocktail party for up to 250 guests
- Please contact us with specific requirements

TIMINGS

- Lunch 11.30am to 4.30pm
- Dinner 6.00pm to 11.00pm

INCLUSIONS

- Exclusive use of the entire restaurant for the duration of the function
- A dedicated wedding 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 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.

5-hour beverage package including Hunter Valley sparkling, Bay of Stones 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.

5-hour beverage package including Hunter Valley sparkling, Bay of stones 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.

5-hour beverage package including Hunter Valley sparkling, Bay of Stones wines, local and imported beers, soft drinks.

Extras

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

Premium or International wine package upgrades – please speak with your co-ordinator regarding selections.

Cocktail

Cocktail weddings offer your guests a great opportunity to socialise.

Packages start from \$135 per person and include:

1 x food station to be selected

8 x mixed hot and cold canapés

2 x substantial canapés

Dessert buffet table and your own cake if you wish

5-hour beverage package including:

Hunter Valley sparkling, Bay of Stones wines, local and imported beers, soft drinks

MENU SELECTIONS

Entrée

Individual salumi 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, 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, (medium only), confit garlic mash, asparagus, jus

Dessert

Classic vanilla bean crème brulée, 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)

Vegetarian

Vegetarian antipasto plate (entrée)

Caramelised onion & goat's cheese tart, salad of witlof, watercress and hazelnuts (entrée)

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

Potato gnocchi, chanterelle mushrooms and truffle pecorino (entrée or main)

Potato gnocchi, tomato, chilli and buffalo mozzarella (entrée or main)

Crispy white polenta, wild mushroom salad, balsamic glaze, truffle oil (entrée)

Piccolo peppers, avocado mousse, dried olives (entrée or main)

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, mixed leaf 75

Salt & pepper calamari platter, preserved lemon aioli 60

Natural oysters platter, lemon (1 dozen) 42

Kilpatrick oysters 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

TERMS & CONDITIONS

Angelo's Cabarita offers a stylish new interior with a superb waterfront setting on 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 12:00pm – 5:00pm with a minimum number of guests to be 100 adults, at a minimum of \$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, at a minimum of \$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 \$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 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 per person
- Wedding 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 do 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

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 deposit or cash
- Credit card payments will incur a standard processing fee (a surcharge of 1% applies)
- 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
- Final numbers are required one week prior to the function

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

ph: 02 9743 2225

email: info@angeloscabarita.com.au

www.angeloscabarita.com.au

ABN: 51342965658