



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 and one of our Events Managers will assist you.

Prince Edward Park, Phillips Street, Cabarita. ph: 02 9743 2225
email: info@angeloscabarita.com.au www.angeloscabarita.com.au

Opening Hours: Lunch Thursday to Sunday from 12pm

Dinner Wednesday to Saturday from 5pm

OVERVIEW OF EVENT PACKAGES

FOOD PACKAGES

Chef's Share-Style Menu
(For groups of 6 up to 20 people)

4 course menu \$79 pp

Banquet Menu – Shared Starter Platter Courses, Individually Selected Main, Individual Dessert

(For groups of 15 up to 30 people)

3 course banquet \$85 pp

4 course banquet \$95 pp

Set Menu – Shared Starter Platter Courses and Pre-selected Main, Individual Dessert

(For groups over 30 people)

3 course set \$89 pp

4 course set \$99 pp

Alternate Menu – All Individual Courses

(For groups over 30 people)

2 course menu \$70 pp

3 course menu \$85 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 - \$79 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, buffalo mozzarella, green olive, almond, mint

Entrée

Calamari fritti with preserved lemon aioli

Potato Gnocchi, mushroom, spinach, taleggio cheese, walnuts

Casarecce, slow cooked venison ragu, tomato, red onion, montasio cheese

Mains

8 hour slow roasted braised lamb shoulder, gremolata

N.Z Monkfish, marjoram butter, braised lentils, salsa verde, crispy pancetta

Shared sides of Baby chat potatoes with herb salt and mixed leaf salad

Dessert

Angelo's Tiramisu, coffee gel, chocolate shavings

Banquet Menu – 3 course \$85 pp (substitute either pasta or dessert) or 4 course \$95 pp

Available 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 buffalo mozzarella, green olive, almond & mint, Calamari fritti with preserved lemon aioli

Pasta & Risotto

Casarecce, slow cooked venison ragu, tomato, red onion, montasio cheese

Potato Gnocchi, mushroom, spinach, taleggio cheese, walnuts

Main Course with Shared sides of baby chat potatoes with herb salt and mixed leaf salad

Pork Tenderloin, sauce soubise, roasted heirloom baby carrots, salted peanuts, jus

Atlantic Salmon fillet, saffron & dill mayonnaise, pickled beetroots, macadamia nuts

Beef Tenderloin, creamy polenta with black truffle & blue cheese, braised leeks, jus

Dessert

Trio platter – Vanilla bean crème brulée, lemon meringue tart, dark chocolate mousse with hazelnuts



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 are listed below. All main courses are served alternately to the table.

Set Menu – 3 course \$89 pp (substitute either pasta or dessert) **or 4 course \$99 pp**

Antipasti

Share antipasti platters, calamari platters, warmed bread rolls

Pasta

Pasta platters – choice of 2 from selection below

Main

Choice of 2 main courses from the selection below to be served alternately with herb salted baby chat potatoes and 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 \$70 pp

Entrée and main course, or main course and dessert

3 Course \$85 pp

Entrée, main course and dessert

(Coffee is included in this package)

Set Menu Options (Select 2 per course)

Entrée (Individual Courses Alternate Served only)

Individual charcuterie plate, truffle salami, prosciutto, 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, preserved lemon aioli

Heirloom Tomato with buffalo mozzarella, green olive, almond, mint

Pasta & Risotto

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

Penne beef ragu, shaved parmesan

Beef tortellini, bacon, mushroom, shallots, cream

Spinach & ricotta ravioli, tomato & basil sauce

Wild mushroom risotto, truffle pecorino

Gnocchi quattro formaggi, walnuts

Gnocchi Napoletana, tomato, basil, buffalo mozzarella

Main Course

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

Barramundi fillet, puttanesca sauce of garlic, chilli, anchovies, capers, tomato, grilled zucchini

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

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

Roast chicken breast, potato mash, green beans, pancetta & leek beurre blanc

Three bone lamb rack, (served medium), confit garlic mash, asparagus, jus

Dessert

Classic vanilla bean crème brûlée, almond biscotti

Angelo's tiramisu, cocoa, coffee syrup, mascarpone

Trio of dessert - Vanilla bean crème brûlée, lemon meringue tart, dark chocolate mousse with hazelnuts

Vegetarian

Vegetarian antipasto plate (entrée)

Butternut pumpkin & fetta tart, witlof, watercress, hazelnuts (entrée)

Mushroom Risotto, with Pecorino (entrée or main)

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

Baked eggplant, puy Lentils and heirloom tomato (Main only)

Extra Platters Available

Antipasti platter, a selection of cold meats, vegetables and Italian specialities **65**

Crumbed eggplant fritters, pesto, mozzarella **65**

Salt & pepper calamari platter, preserved lemon aioli **65**

Natural oyster's platter, lemon (1 dozen) **54**

Kilpatrick oyster's platter (1 dozen) **54**

Fresh King prawns, cocktail sauce, lemon (1 dozen) **70**

BBQ butterflied king prawns, gremolata (1 dozen) **70**

Half shell scallops, lemon garlic butter (1 dozen) **70**

Warm olives, chilli, Sambuca **15**

Roquette & parmesan salad, balsamic vinaigrette **15**

Seasonal fruit platter **65**

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 Napoletana

Penne ragu bolognaise

Calamari, lemon aioli

Main Course

Battered fish with chips and salad

Calamari with chips and salad

Chicken schnitzel with chips and salad

Chicken nuggets with chips and salad

Dessert

Vanilla ice cream with marshmallows and flavouring

BEVERAGE PACKAGES

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

Sparkling Brut, Bay of Stones, South Eastern Australia
Moscato d'Asti, La Caliera, Piedmont, 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 & coffee

Premium Package – 3 hours \$39 pp or 4 hours \$49 pp includes:

Blanc de Blanc, Chandon, Aust OR Prosecco, Amanti DOC, Italy
Moscato d'Asti, La Caliera, Piedmont, Italy
Chardonnay, Il Pumo, San Marzano , Italy
Pinot Grigio, Castleforte, Delle Venezie, Italy
Pinot Noir, Labrone, Cote de Beaune, France
Shiraz, Mojo, Barossa Valley, Sth Aust
Corona, Peroni and Cascade Light
Soft drinks, juice, sparkling water
Tea & 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 – 4:00pm or Sunday night from 6:00pm – 11:00pm with a minimum number of guests to be 75 adults, minimum spend \$10,000.00
- Wednesday to Friday a minimum number of guests to be 75 adults. (6:00pm – 11:00pm).
- Children under 12 and professional services are charged at \$70pp
- 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 either Guy Piccin , Giuseppe De Gregorio or Claire Lloyd-Prior.

ph: 02 9743 2225

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