

GROUP BOOKING FORM



GROUP BOOKING DETAILS

Full Name : _____

Contact Number : _____

Email : _____

Date of Booking : / /

Type of Booking : _____

Start Time : _____

No. of Adults : _____ No. of Kids : _____

FINAL NUMBERS MUST BE CONFIRMED 7 DAYS PRIOR

DEPOSIT DETAILS

Deposit policy is as follows:

- 10-30 guests (shared use of the venue): \$300
- 30-50 guests (shared use of the venue): \$500
- 50 + guests (shared use of the venue): \$1,000
- Exclusive use of the venue: \$2,000

EFT : \$ _____ EFT reference : _____

Bank details: Angelo's Restaurant P/L

BSB: 062 000

ACC: 1676 1038

Please ensure the receipt including your ref. number and name is emailed to info@angeloscabarita.com.au

Credit / Debit Card : \$ _____ Card type : MasterCard Visa Amex

Card number :

Expiry date : / CCV : _____ Signature : _____

All card payments incur 1.3% surcharge

Cash : \$ _____

I have read and agree to all terms and conditions

Signature

Date

OFFICE USE ONLY

Deposit payment method : _____

Amount : \$ _____

Date : / /



WEDDING PACKAGES

Welcome to Angelo's Cabarita, the iconic waterfront restaurant located in 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 Angelo's Cabarita the perfect venue for your special day.

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

The surrounding waters and parkland setting compliment the stylish new interior of Angelo's Cabarita. European oak floors, bespoke lighting, a Terrazzo marble bar and an 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.

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 130 guests
- Seated lunch or dinner without dance floor, up to 150 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
- 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

\$160 per person

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

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

\$175 per person

4 course menu comprising set or alternate entrée, alternate or platters of pasta, choice of two main courses, set or alternate dessert, coffee. Vegetarian option made available.

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

\$175 per person

Roaming selection of 8 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, and 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 coordinator regarding selections.

COCKTAIL

Packages start from \$175 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, and soft drinks

Menu Options (Select 2 per course)

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, preserved lemon aioli
- Heirloom Tomato with buffalo mozzarella, green olive, almond, mint

PASTA & RISOTTO (INDIVIDUAL OR PLATTERS)

- 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 OPTIONS

- 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 (1 dozen) **\$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

ENTRÉE

Penne Napoletana
Penne ragu bolognaise
Calamari, lemon aioli

\$70 pp (under 12)

MAINS

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

- 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, including a 5% service charge of the final amount.
- Credit card payments will incur a standard processing fee (a surcharge of 1.3% applies)
- We request that guests refrain from throwing confetti inside the restaurant or in the parkland. We regret that a \$500.00 clean up fee shall apply if this request is not observed
- Final numbers are required one week prior to the function

TERMS & CONDITIONS



DEPOSITS

- **All deposits are non-refundable.**

Deposit policy is as follows:

- 10-30 guests (shared use of the venue): \$300
- 30-50 guests (shared use of the venue): \$500
- 50 + guests (shared use of the venue): \$1,000
- Exclusive use of the venue: \$2,000

BOOKING DETAILS

- A 5% Group Surcharge applies to the final balance.
- Temporary holds are offered for 7 days before a deposit and a completed and signed Group Booking Form is required to secure your booking.
- With the exception of exclusive use bookings, specific areas can only be requested and not confirmed.
- On site meetings are limited to exclusive use bookings due to demand. Phone/email consults are available to all smaller group bookings.
- Final numbers are required 7 days prior to your event. If the number of guests confirmed 7 days prior to your event decreases by 10% or more, cancellations costs will apply.
- Standard duration for weddings is 5 hours.
- If your booking is at lunch all guests must be vacated by 4:30 PM.
- All dinner functions must conclude by 11 PM.

CANCELLATION POLICY

- Rescheduling within **4 weeks** of the booking date will result in a forfeit of the deposit. A new deposit will be required to secure a new date.
- Cancellations within **14 days** of the booking date will incur a 50% cancellation fee of the total amount of event value.
- Cancellations within **7 days** of the booking date will incur a 100% cancellation fee of the total amount of event value.
- Rescheduling within **14 days** is not permitted and will be treated as a cancellation for the purpose of applicable charging.

Our cancellation fee is a conservative and genuine pre-estimate of our loss if you fail to keep your booking.

Please note all credit cards incur a 1.3% surcharge

Responsible Service of Alcohol

Angelo's Cabarita is committed to the responsible service of alcohol, intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from the premises.

Public Holiday Surcharge

An additional 10% per person surcharge is applicable for all days gazetted by the Government as a public holiday.

Insurance & Public Liability

Angelo's accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant prior to, during or after a function.

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Angelo's Restaurant P/L
BSB: 062 000
ACC: 1676 1038

SET UP & STYLING

- The venue will be made available for early access from 10am for lunch events and 5pm for dinner events.
- All decorations must be removed at the conclusion of your event.
- A cleaning fee of \$300 applies should restaurant staff be required to dispose of any flowers, balloons, decorations etc.
- In the event of damage to the restaurant room/paint/furniture, a quote for repair will be sent to be paid in full.
- Should you wish to outsource cutlery, a \$5pp handling/cleaning fee applies.
- BYO chairs and tables are not permitted.
- For shared use bookings, plinths/backdrops/cake tables/balloon setups must adhere to the following:
 - Maximum of 1.5m width x 1.8m height
 - Not obstruct the view for other diners
 - Preferably clear/see-through
- Cake table availability subject to date & available floor space.
- Cakes can be delivered to the venue on the day of your event unless specified by our Functions Team
- We are happy to accept prior delivery & placement of your items for your function such as place card & bomboniere. Anything else is the responsibility of the host to ensure they are placed for the start of the function. Items left must be collected at the conclusion of the event. No decorations will be accepted that can be deemed offensive by other diners.
- Angelo's Cabarita does not take responsibility for the loss or damage of any items brought into the venue.

MUSIC / ENTERTAINMENT POLICY

- Exclusive use bookings will be offered Spotify connectivity to our sound system.
- DJ's, live music and microphones are permitted for exclusive use bookings only.
- Management reserves the right to turn volume levels down if excessive as consideration must be shown to nearby residents.
- Any kind of children entertainment is permitted for exclusive use only. Angelo's Cabarita values all of our customers so please remember that children must remain seated, running around in the venue is not allowed but feel free to use the public park adjacent to the venue.

EXCLUSIVE USE

Angelo's Cabarita offers you the 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 & Sunday lunch, with a minimum number of guests to be 100 adults, the minimum spend is \$15,000.00
- Saturday lunch, with a minimum number of guests to be 75 adults, minimum spend is \$10,000.00
- Wednesday to Friday the minimum number of guests to be 75 adults, minimum spend is \$8,000.00

PRIVATE DINING ROOM

Angelo's Cabarita offers you the exclusive use of our stunning Private Dining Room that fits up to 14 people. The following is our current schedule of charges and conditions for bookings requiring the use of the PDR.

- Saturday & Sunday, with a minimum number of guests to be 8 adults, the minimum spend is \$1,000.00
- Wednesday to Friday the minimum number of guests to be 8 adults.