

*angelos*  
CABARITA

# FUNCTIONS

GROUP PACKAGES FOR 20+ GUESTS







## GROUP PACKAGES FOR 20+ GUESTS

Welcome to Angelo's Cabarita, where every occasion is celebrated with elegance and flair. Nestled in the heart of Cabarita's waterfront, our iconic restaurant is more than just a dining destination; it's a venue where memories are made and milestones are celebrated. Situated in the picturesque Prince Edward Park, Angelo's Cabarita offers an unmatched setting for both intimate dinners and grand events.

Whether you're marking a special birthday, hosting a christening, or organising a significant group event, our venue caters to your needs with impeccable style.

Accommodating functions ranging from intimate gatherings of 20 to grand celebrations of over 120 guests, our flexible spaces include the chic Terrazzo marble bar, a private dining room, and our expansive, open-plan restaurant area. Each space is designed to offer a unique dining experience, complementing the style and atmosphere of your event.

Our dedicated functions team is committed to making your event a resounding success. We offer a variety of flexible options to suit the tone of your event, from relaxed and informal affairs to elegant, formal gatherings.

The stunning panoramic waterfront views and serene parkland setting form a spectacular backdrop to your special function. Coupled with Angelo's renowned Italian-inspired cuisine and our newly revitalised dining atmosphere, your event will not only delight but also impress.



Lamb Backstrap <sup>GF</sup>



THE KITCHEN IS A PLACE WHERE INGREDIENTS  
ARE JUST A MEDIUM TO EXPRESS EMOTIONS -  
LIKE LOVE, CARE, AND PASSION.

MASSIMO BOTTURA | ITALIAN CHEF

## MEET THE CHEFS

### **Dalton Fernandes**

Embark on a culinary journey like no other with Dalton Fernandes, our acclaimed head chef, at the helm of your next function. With over a decade of global culinary expertise, Dalton's rich tapestry of experiences—from the vibrant decks of Royal Caribbean International, to his tenure as a Chef de Partie of Crown Towers in Sydney and more recently the position of Head Chef at the prestigious Sky Feast at Sydney Tower—has shaped a chef of unparalleled skill and creativity.

Dalton's passion for culinary excellence was recognised when he led his team to win the coveted Best Tourist Restaurant in NSW, a testament to his ability to blend impeccable taste with a flair for innovation. His journey through diverse culinary landscapes has equipped him with a unique palette that he brings to every dish, promising a function menu that is both sophisticated and bursting with flavour.

At the core of Dalton's philosophy is a commitment to crafting menus that resonate with the personal taste and vision of our clients. His hands-on approach ensures that from the initial planning stages to the final execution, every aspect of your function's catering is tailored to perfection. Dalton excels in creating unforgettable dining experiences that are as unique as they are delicious, making your event stand out.

Let Dalton Fernandes take your function to new heights with his exceptional culinary craft that will leave your guests raving long after the event.

### **Nitin Dholam**

Nitin is a culinary virtuoso whose expertise and passion are set to elevate your function to an extraordinary celebration of flavours. Nitin's illustrious journey through the culinary world has seen him perfecting his craft in some of the most renowned kitchens across the globe including the Intercontinental Resort in Mauritius, and more recently in Sydney from the prestigious Oncore by Clare Smyth in Crown Sydney, to the vibrant Sheraton Grand Hyde Park, to the innovative Deloitte Sydney.

Nitin's culinary philosophy is deeply rooted in the belief that every meal should be a nutritious, flavourful journey, a principle he brings to every dish he crafts. His pragmatic approach, combined with a relentless pursuit of excellence, has seen him leading teams in high-pressure environments, always ensuring the quality and consistency that is synonymous with his name. With an Advance Diploma in Culinary Arts from City and Guilds University, UK, Nitin combines classical training with his innovative flair to create unforgettable dining experiences.

Allow Nitin Devendra Dholam to bring his culinary excellence to your table, making your function not just an event, but a momentous occasion that celebrates the art of fine dining. With Nitin at the helm, rest assured that your culinary experience will be nothing short of spectacular.

## EXCLUSIVE USE BOOKINGS

For those special occasions where privacy and exclusivity are desired, Angelo's Cabarita offers the entire venue for your exclusive use. This option allows you to host your event in a stylish and iconic waterfront setting, tailored specifically to your personal requirements. Our extensive menus can be customised to meet the unique tastes and preferences of your guests. When opting for exclusive use, the following conditions apply:

Saturday nights and Sunday lunches  
Minimum spend of \$18,000

Sunday nights  
Minimum spend of \$15,000

Friday nights and Saturday lunches  
Minimum spend of \$12,500

Wednesday & Thursday lunch or evening, or Friday lunch  
Minimum spend of \$10,000

## SHARED USE BOOKINGS

If you prefer a more open and vibrant atmosphere, our shared use booking option allows you to enjoy your event alongside the restaurant's regular dining service. This option carries no additional charges or minimum spends, offering flexibility and the opportunity to experience the lively ambiance of Angelo's Cabarita. With shared use, other diners may be present in the venue, contributing to a dynamic and diverse environment. Parties of 90 guests or more must opt for exclusive use.



# FUNCTION PACKAGES

We present an array of meticulously curated set menus to offer an unparalleled dining experience.

|  | Silver<br>89pp | Gold<br>95pp | Platinum<br>110pp | Signature<br>175pp |
|--|----------------|--------------|-------------------|--------------------|
| <b>Pane</b><br><i>Freshly baked artisanal breads</i>   | ✓              | ✓            | ✓                 | ✓                  |
| <b>Primi</b><br><i>Appetising Italian starter selection</i>  | 2              | 2            | 2                 | 2                  |
| <b>Pasta</b><br><i>Authentic, handmade pasta.</i>  |                | 2            | 2                 | 2                  |
| <b>Secondi</b><br><i>Elevated main course options</i>  | 2              | 2            | 2                 | 2                  |
| <b>Dolci</b><br><i>Decadent desserts</i>   |                |              | 2                 | 2                  |
| <b>Cakeage</b><br><i>Priced per person or complimentary</i>  | \$5            | ✓            | ✓                 | ✓                  |
| <b>Tea, Coffee and Mineral Water</b><br><i>Throughout and at the end of meal service</i>   |                | ✓            | ✓                 | ✓                  |
| <b>Cold Seafood Platters served with Primi</b><br><i>Freshly Shucked Sydney Rock Oysters, Honey Bugs, Spanner Crab, Yamba Prawns, Smoked Salmon, Avocado Prawn Cocktail, Marie Rose Sauce</i>  |                |              |                   | ✓                  |
| <b>Hot Seafood Platters served with Secondi</b><br><i>Crispy Fried Calamari, BBQ Yamba Prawns, Whole WA Lobster with Herb &amp; Garlic Butter, Hervey Bay Scallops, Pan Fried Market Fish, Oyster Kilpatrick, Hand Cut Chips with Truffle Salt</i> |                |              |                   | ✓                  |

The figures within the table above specify the number of choices we invite the host to make from each category on the opposite 'cuisine selection' page. These selections can be presented as shared platters or served individually in an alternate drop style, according to the host's preference. Hosts opting for the Gold Package may trade their Pasta selections for Dolci selections instead. Cakeage involves the slicing and individual plating of your provided cake. Reduced midweek pricing can apply during off peak periods. Discuss options with your event manager.



# CUISINE SELECTION

Host invited to make the number selections from each section as outlined in the packages table

## PRIMI

### **Antipasto Board** G D

Bresaola, Prosciutto, Mortadella, Olives,  
Artichoke, Grissini, Stuffed Bell Peppers, Bocconcini

### **Insalata Caprese** VG N GF

Blackmans Point Farm Blistered Heirloom  
and Cherry Tomatoes, Homemade Burrata,  
Pesto, Balsamic, Basil Oil

### **Calamari** NW

Crispy Fried, Umami Seasoning, Sriracha Mayo

## SECONDI

### **Pan-Seared Salmon** D GF

Sauce Vierge, Roasted Garden Vegetables

### **Lamb Backstrap** GF

Polenta, Haircot Beans, Jus

### **Crispy Skin Barramundi** GF

Sicilian Dressing, Five Beans, Asparagus

### **Beef Eye Fillet** D GF

Mash Potato and Dutch Carrots, Merlot Jus

### **Sous Vide Crispy Skin Chicken** D GF

Garlic Mash, Roasted Vegetables, Truffle Jus

### **Cauliflower Cotoletta** VN GF

Fire Roasted, Corn Salsa, Semidried Tomatoes

## PASTA

### **Gnocchi** G D VG

Alla Norma, Ricotta Salata

### **Penne** G D S

Spiced Seafood Marinara

### **Fusilli** G D VG

Pesto and Sundried Tomato, Shaved Parmesan

### **Casarecce** G D

Wagyu Beef Ragù

### **Ravioli** G D VG

Spinach, ricotta with roast tomato and basil sauce

### **Gnocchi** G D VG

Quattro Formaggi, Walnuts

## DOLCI

### **Chocolate Hazelnut Tart** G D N

Decadent chocolate and hazelnut indulgence.

### **Tiramisú** G D

Pistococcus Biscuits, Pepe Saya mascarpone cream,  
Coffee & Mirto Bianco

### **Pavlova** E GF

Berry Coulis

### **Tasting Plate** ALTERNATE DROP NOT AVAILABLE. SERVED TO ALL. G D N

Crème Brulee, Red Velvet, Chocolate Hazelnut Tart

All packages include Contorni: **Hand cut chips, truffle salt , grated parmesan** D G and **Mixed Leaf Salads** VN GF

See the following page for additional contorni and extra platters

VN Vegan • VG Vegetarian • N Contains Nuts • D Contains Dairy • Contains Shellfish

G Contains Gluten • GF Gluten Free • NW No Wheat, but potential contamination

## CHILDREN'S MENU

*Advanced notice is required • \$50 per child*

At Angelo's Cabarita, we cherish the joy and vibrancy that children bring to every celebration. Our specially crafted kids' menu caters to young guests aged 3-12 years, featuring a delightful range of child-friendly dishes.

We understand that little ones need their own space to play and explore, which is why our venue is a stone's throw away from a secure kids' playground within Prince Edward Park. Additionally, our private dining room can be transformed into a fun play area, where toys can be set up to keep the children entertained during your event.

This unique combination of tasty, kid-approved cuisine and playful amenities ensures that families can enjoy their special occasions together, with every member, big and small, feeling thoroughly welcomed and engaged.

### **Primi**

*Host selects one*

- Fried Baby Calamari
- Penne Pasta

### **Secondi**

*Host selects one*

- Crumbed Chicken Breast
- Battered Flathead Fillet
- Beef Minute Steak

### **Dolci**

- Gelato

## VEGETARIAN SUBSTITUTES

*Advanced notice is required*

For our vegetarian guests, Angelo's Cabarita is pleased to offer a selection of sumptuous vegetarian substitutes.

Our menu is thoughtfully designed to cater to your preferences, ensuring a delightful and satisfying dining experience.

### **Primi and Pasta Substitutions**

*Host selects one substitute*

- Vegetarian antipasto plate
- Gnocchi, Alla Norma, Ricotta Salata

### **Secondi Substitutions**

- Cauliflower Cotoletta, Corn Salsa, Semidried Tomatoes



## EXTRA PLATTERS

*\*Serving of 1 dozen*

Grazing Board

\$80

Calamari

\$80

Chargrilled Yamba Prawns\*

\$95

Crumbed Eggplant Fritters\*

\$75

Natural Oysters\*

\$70

Kilpatrick Oysters\*

\$90

Fresh King Prawns\*

\$95

Half Shell Scallops\*

\$95

Seasonal fruit platter

\$75

Notley Valley Broccolini

\$15

Duck Fat Roasted Baby Chats

\$15

# BEVERAGE PACKAGES

## **Standard Package**

**\$38pp (3 hours) / \$48pp (4 hours)**

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 (espresso, macchiato, piccolo only)

## **Premium Package**

**\$48pp (3 hours) / \$58pp (4 hours)**

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, Labrune, Cote de Beaune, France  
Shiraz, Mojo, Barossa Valley, Sth Aust  
Corona, Peroni and Cascade Light  
Soft drinks, juice, sparkling water  
Tea & coffee (espresso, macchiato, piccolo only)

## **On Consumption**

***(Client Bar Tab or Guest Purchases permitted)***

For more flexibility; set up a bar tab with our team or ask them to charge your guests at the time of purchase.



## CAKE

Celebratory cakes are available on request and need to be ordered 72 hours prior to the booking date.

### **Local Freshly Baked Cakes**

Baked Ricotta Cake (with/without Nutella)

Cheesecake (Strawberry, Lemon, Blueberry or Passionfruit)

Mud Cake (Chocolate, White, Caramel or Marble)

Mousse Cake (Ferrero Rocher, Chocolate, Cappuccino, Carmel)

Continental Cake

Black Forest Cake

Tiramisu

Flan (Strawberry, Classic Fruit or Apple)

\$16.50 per person. Minimum 6 guests.

## BYO CAKE

Should you choose to bring your own cake for your function, please inform us beforehand. If you're opting for the cake as a dessert in your package, a cakeage fee of \$5 per person will be applied for plating and serving. This fee applied only to the Silver package and is waived in all other package selections.

For an added touch of indulgence, you can enhance your cake with a scoop of our delicious gelato for an additional \$3 per person. We also offer the convenience of storing your cake safely prior to the day of your function, where reasonably possible.



## RECOMMENDED VENDORS

### FLORISTS

**Clara's Flower Studio**  
0400 824 477  
clarasflowerstudio.com.au

**Jill Dyball**  
(02) 9634 4874  
exquisitebouquets.com

### DECOR & BALLOONS

**Blissful Events**  
0415 311 752  
blissfulevents.com.au

**Juliana Wedding Events**  
0420 803 085  
julianaweddingevents.com.au

**Ballooncini**  
02 9716 7600  
facebook.com/Ballooncini

### AUDIO VISUAL

**Advanced Audio Visuals**  
02 9817 5455  
advancedvisuals.com.au

**DJ Bali**  
0452 482 357  
facebook.com/DEEJAYBALISYDNEY

**Abdul**  
0410 524 620  
snsr.com.au

### CELEBRANTS

**Ash Reynolds**  
0414 742 429  
ash.sydney/

**Pauline Fawkner**  
0416 102 593  
paulinefawkner.com.au

**Coral Kortlepel**  
0417 717 359  
getmarried.com.au

### PHOTOGRAPHERS

**Nicole Anderson**  
0407 403 691  
naphoto.com.au

**Southern Light**  
0402 874 141  
instagram.com/southernlightphotos

**Balzinder**  
0425 531 770  
instagram.com/balzinderbalz

**Perfect Media**  
0418 662 950  
perfectmedia.com.au

**Rolling Canvas**  
0401 189 734  
rollingcanvas.com.au

### PHOTOBOOTH

**Amusing Photo Booths**  
1300 300 781  
amusingphotoboosth.com.au

**Unique Photoboosth**  
0428 151 985  
uniquephotoboosthssydney.com.au

### CAKES & BAKERIES

**Cakeoholic**  
0414 730 312  
facebook.com/cakeoholicJL

**Seracakes**  
instagram.com/seras\_cakes

**Lushcups**  
(02) 9743 4009  
lushcups.com.au

**Hummingbird Sweet Things**  
0414 586 694  
cakes@hbsweetthings.com

**Celebration Cakes**  
(02) 9558 6036  
celebrationcakes.com.au



## EVENT STATIONERY

### **ABIA**

0414 742 429  
abia.design

## TRANSPORTATION

### **HF Wedding & Hire Cars**

(02) 9799 2222  
facebook.com/  
HFWeddingandHireCars

### **Bayside Limousines**

0413 613 337  
baysidelimousines.com.au

### **H2O Taxis**

1300 420 829  
matesrates@h2otaxis.com.au

### **Luxury Mini Coaches**

0416 166 658  
luxuryminicoaches.com.au

## MCs

### **Guy Piccin**

0414 432 006  
angeloscabarita.com.au

### **Ash Reynolds**

0414 742 429  
<https://ash.sydney>

### **Robert Galati**

0419 432 221  
robertgalati.com.au

## DJs

### **Partyzone**

0407 229 242  
partyzone@live.com.au

### **DJ Bali**

0452 482 357  
facebook.com/DEEJAYBALISYDNEY

## ENTERTAINMENT

### **Cartoonist**

02 9343 0833  
cartoonkingdom.com.au

## HAIR AND MAKEUP

### **Anna Martino**

0418 165 749

### **Hair Inspiration**

(02) 9743 1439  
hairinspiration.com.au

## WINE EXPERTS

### **Ross Anderson**

0431 512 979  
globalfine.wine



Gnocchi <sup>G D VG</sup>



Pan-Seared Salmon <sup>D GF</sup>



Crème Brulée



Natural Oysters <sup>GF</sup>



Crispy Skin Barramundi <sup>GF</sup>

# BOOKING TERMS

## 1. Booking Details

- a • A 10% Group Surcharge applies to the final balance (20-50 guests) .
- b • A 5% Group Surcharge applies to the final balance (50 + guests).
- c • Temporary holds are offered for 7 days before a deposit, and a completed and signed Group Booking Form is required to secure your booking.
- d • With the exception of exclusive use bookings, specific areas can only be requested and not confirmed.
- e • On-site meetings are limited to exclusive use bookings due to demand. Phone/email consults are available for all smaller group bookings.
- f • The final number accepted will be the number advised 7 days before the function date and will confirm the minimum number to be charged.
- g • Standard duration for functions is 4 hours.
- h • If your booking is at lunch, all guests must be vacated by 4 PM.
- i • All dinner functions must conclude by 11 PM.
- j • Acceptance of bookings - at our venue, we welcome groups of all sizes, including those with children. We want to ensure the best possible experience for all our guests, so we prefer to maintain a reasonable adults/kids ratio. Our experienced event managers reserve the right to accept or decline a booking based on the ratio of adults to kids, especially on weekends.

## 2. Deposits

- a • All deposits are non-refundable.
- b • By paying the deposit you agree to all terms & conditions.
- c • 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

## 3. Cancellation Policy

- a • 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.

- b • Cancellations within 14 days of the booking date will incur a 50% cancellation fee of the total amount of event value.
- c • Cancellations within 7 days of the booking date will incur a 100% cancellation fee of the total amount of event value.
- d • Rescheduling within 14 days is not permitted and will be treated as a cancellation for the purpose of applicable charging.
- e • Our cancellation fee is a conservative and genuine pre-estimate of our loss if you fail to keep your booking.

## 4. Set Up and Styling

- a • The venue will be made available for early access from 10am for lunch events and 5pm for dinner events.
- b • All decorations must be removed at the conclusion of your event.
- c • A cleaning fee of \$300 applies should restaurant staff be required to dispose of any flowers, balloons, decorations etc.
- d • In the event of damage to the restaurant room/paint/ furniture, a quote for repair will be sent to be paid in full.
- e • Should you wish to outsource cutlery, a \$5pp handling/ cleaning fee applies.
- f • BYO chairs and tables are not permitted.
- g • 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
- h • Cake table availability subject to date & available floor space.
- i • Cakes can be delivered to the venue on the day of your event unless specified by our Functions Team
- j • 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.
- k • Angelo's Cabarita does not take responsibility for the loss or damage of any items brought into the venue.

## **5. Music and Entertainment Policy**

- a • Exclusive use bookings will be offered Spotify or AUX connectivity to our sound system.
- b • DJ's, live music and microphones are permitted for exclusive use bookings only.
- c • Management reserves the right to turn volume levels down if excessive as consideration must be shown to nearby residents.
- d • 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.

## **6. 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.

- a • Saturday nights and Sunday lunches; Minimum 100 adults and minimum spend of \$18,000
- b • Sunday nights; Minimum 75 adults and minimum spend of \$15,000
- c • Friday nights and Saturday lunches; Minimum 75 adults and minimum spend of \$12,500
- d • Wednesday & Thursday lunch or evening, or Friday lunch  
Minimum 75 adults and minimum spend of \$10,000  
Prices are exclusive of the group surcharge (see 1a, 1b)

## **7. 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.

- a • Saturday & Sunday, available with a minimum number of guests to be 8 adults, the minimum spend is \$1,000.00.
- b • Wednesday to Friday, the minimum number of guests to be 8 adults with approximately 2.5 hours allocated service time.

## **8. Please note all credit cards incur a 1.9% surcharge**

## **9. The outstanding balance of your function is to be settled on the day of your function via card payments or cash only**

## **10. EFT payments are not accepted on the same day of your booking.**

## **11. 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.

## **12. Public Holiday Surcharge**

An additional 15% per person surcharge is applicable for all days gazetted by the Government as a public holiday.

## **13. 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 .