

Menu 1

Pre Dinner Drinks (on arrival)

Sparkling Wine, Drinks and Canapés served on arrival

Entrée (Individual per person)

Traditional gourmet Italian Antipasto consisting of:

Ham, Mortadella, Coppa, Salami, Prosciutto Crudo & Provolone cheese topped with marinated Artichoke Heart, Char-grilled Eggplant, Semi-Sun Dried Tomatoes, & Char-grilled Bell Peppers

Served With Fresh Crusty Bread Rolls & Signature Fried Black Olives

OR

Your choice of any of our freshly prepared pastas
(Two choices served alternate at NO extra cost)

Main Course

Your choice of Veal, Chicken, or Fish from our extensive selection served with potato and seasonal vegetables (Two choices served alternate at NO extra cost)

Dessert

Choose your favorite desert from our mouth watering list
(Two choices served alternate at NO extra cost)

Coffee / Tea

Espresso Coffee

Available on request – Cappuccinos & a selection of Herbal Teas.

Beverage Package

Sparkling White Wine for the official toast | Australian Red & White Wines from the cellar of Castel D'oro | Beers (Local & Imported) | Soft Drinks | Mineral Water | Orange Juice

Upgrade Beverage Package

Open Bar after Dinner: Shelf Spirits for the last 2 ½ Hours of your function: \$12 pp

Menu 2

Pre Dinner Drinks (on arrival)

Sparkling Wine, Drinks and Canapés served on arrival

Entrée (Individual per person)

Traditional gourmet Italian Antipasto consisting of:
Ham, Mortadella, Coppa, Salami, Prosciutto Crudo & Provolone Cheese topped with
Marinated Artichoke Heart, Semi-Sun Dried Tomatoes, & Char-grilled Bell Peppers

Served With Fresh Crusty Bread Rolls & Signature Fried Black Olives

Pasta

Your choice of any of our freshly prepared pastas
(Two choices served alternate at NO extra cost)

Main Course

Your choice of Veal, Chicken, or Fish from our extensive selection served with potato and seasonal vegetables (Two choices served alternate at NO extra cost)

Dessert

Choose your favorite desert from our mouth watering list
(Two choices served alternate at NO extra cost)

Coffee / Tea

Espresso Coffee
Available on request – Cappuccinos & a selection of Herbal Teas.

Beverage Package

Sparkling Wine for the official toast | Australian Red & White Wines from the cellar of Castel D'oro |
Beers (Local & Imported) | Soft Drinks | Mineral Water | Orange Juice

Upgrade Beverage Package

Open Bar after Dinner: Shelf Spirits for the last 2 ½ Hours of your function: \$12 pp

Menu 3

Pre Dinner Drinks (on arrival)

Sparkling Wine, Drinks and Canapés served on arrival

Entrée

Platter per table

Traditional Gourmet Italian Antipasto consisting of:

Ham, Mortadella, Coppa, Salami, & Provolone cheese topped with marinated Artichoke Heart, Semi-Sun Dried Tomatoes, Char-grilled Bell Peppers & Olives

Crumbed & Fried Eggplant topped with Parmesan cheese

Fresh Ocean King Prawns

Served With Fresh Crusty Bread Rolls & Signature Fried Black Olives

Pasta

Your choice of any of our freshly prepared pastas

(Two choices served alternate at NO extra cost)

Main Course

Your choice of Veal, Chicken, or Fish from our extensive selection served with potato and seasonal vegetables (Two choices served alternate at NO extra cost)

Dessert

Choose your favorite desert from our mouth watering list

(Two choices served alternate at NO extra cost)

Coffee / Tea

Espresso Coffee

Available on request – Cappuccinos & a selection of Herbal Teas.

Beverage Package

Sparkling White Wine for the official toast | Australian Red & White Wines from the cellar of Castel D'oro | Beers (Local & Imported) | Soft Drinks | Mineral Water | Orange Juice

Upgrade Beverage Package

Open Bar after Dinner: Shelf Spirits for the last 2 ½ Hours of your function: \$12 pp

Menu 4

Pre Dinner Drinks (on arrival)

Sparkling Wine, Drinks and Canapés served on arrival

Entrée

Individual per person:

Traditional gourmet Italian Antipasto consisting of:
Ham, Mortadella, Coppa, Salami, Prosciutto Crudo & Provolone cheese topped with marinated Artichoke Heart, Char-grilled Eggplant, Semi-Sun Dried Tomatoes, & Char-grilled Bell Peppers

Platter per table

Fresh Ocean King Prawns

Crumbed Calamari Rings

Served With Fresh Crusty Bread Rolls & Signature Fried Black Olives

Pasta

Your choice of any of our freshly prepared pastas
(Two choices served alternate at NO extra cost)

Main Course

Your choice of Veal, Chicken, or Fish from our extensive selection served with potato and seasonal vegetables (Two choices served alternate at NO extra cost)

Dessert

Choose your favorite desert from our mouth watering list
(Two choices served alternate at NO extra cost)

Coffee / Tea

Espresso Coffee

Available on request – Cappuccinos & a selection of Herbal Teas.

Beverage Package

Sparkling White Wine for the official toast | Australian Red & White Wines from the cellar of Castel D'oro | Beers (Local & Imported) | Soft Drinks | Mineral Water | Orange Juice

Upgrade Beverage Package

Open Bar after Dinner: Shelf Spirits for the last 2 ½ Hours of your function: \$12 pp

Menu 5

Pre Dinner Drinks (on arrival)

Sparkling Wine, Drinks and Canapés served on arrival

Entrée

Individual per person:

Individual Seafood Fair (Consisting of):

3 Oysters Natural, 3 Fresh King Prawns, & BBQ Octopus and Calamari Salad

Platter per table

Traditional Gourmet Italian Antipasto consisting of:

Ham, Mortadella, Coppa, Salami, & Provolone cheese topped with marinated Artichoke Heart, Semi-Sun Dried Tomatoes, Char-grilled Bell Peppers & Olives

Served With Fresh Crusty Bread Rolls & Signature Fried Black Olives

Pasta

Your choice of any of our freshly prepared pastas

(Two choices served alternate at NO extra cost)

Main Course

Your choice of Veal, Chicken, or Fish from our extensive selection served with potato and seasonal vegetables (Two choices served alternate at NO extra cost)

Dessert

Choose your favorite desert from our mouth watering list

(Two choices served alternate at NO extra cost)

Coffee / Tea

Espresso Coffee

Available on request – Cappuccinos & a selection of Herbal Teas.

Beverage Package

Sparkling White Wine for the official toast | Australian Red & White Wines from the cellar of Castel D'oro | Beers (Local & Imported) | Soft Drinks | Mineral Water | Orange Juice | Espresso Coffee

Available on request – Cappuccinos & a selection of Herbal Teas.

Upgrade Beverage Package

Open Bar after Dinner: Shelf Spirits for the last 2 ½ Hours of your function: \$12 pp

Menu 6

Pre Dinner Drinks (on arrival)

Sparkling Wine, Drinks and Canapés served on arrival

Entrée

Individual per person:

Individual Seafood Fantasy (Consisting of):

Half Avocado topped with our special seafood cocktail surrounded by

3 Oysters Natural, 3 Fresh King Prawns, & BBQ Octopus and Calamari Salad topped with Tasmanian Smoked Salmon

Platter per table

Traditional Gourmet Italian Antipasto consisting of:

Ham, Mortadella, Coppa, Salami, & Provolone cheese topped with marinated Artichoke Heart, Semi-Sun Dried Tomatoes, Char-grilled Bell Peppers & Olives

Served With Fresh Crusty Bread Rolls & Signature Fried Black Olives

Pasta

Your choice of any of our freshly prepared pastas

(Two choices served alternate at NO extra cost)

Main Course

Your choice of Veal, Chicken, Fish from our extensive selection served with potato and seasonal vegetables (Two choices served alternate at NO extra cost)

Dessert

Choose your favorite desert from our mouth watering list

(Two choices served alternate at NO extra cost)

Coffee / Tea

Espresso Coffee

Available on request – Cappuccinos & a selection of Herbal Teas.

Beverage Package

Sparkling White Wine for the official toast | Australian Red & White Wines from the cellar of Castel D'oro | Beers (Local & Imported) | Soft Drinks | Mineral Water | Orange Juice | Espresso Coffee

Available on request – Cappuccinos & a selection of Herbal Teas.

Upgrade Beverage Package

Open Bar after Dinner: Shelf Spirits for the last 2 ½ Hours of your function: \$12 pp

Complimentary Inclusions

- 5 Hour Function Duration
- Sparkling White Wine on arrival and for the official toast | Australian Red & White Wines from the cellar of Castel D'oro | Beers (Local & Imported) | Soft Drinks | Mineral Water | Orange Juice |
- Master of Ceremony (MC)
- White Chair Covers
- Personal in house Function Coordinator
- Cutting and serving of celebration cake (on platters per table or Individual)
- Place card & Bonbonniere placement (as per your instructions)
- NO corkage if own spirits are supplied

Other Menu Requirements

Children's Meals | Ages 2-10 Years

Antipasto | Pasta | Chicken Schnitzel & Chips with Tomato dipping Sauce | Ice Cream
Children are charged at a flat rate of \$30.00 each

Special Dietary Requirements

Castel D'oro can cater for any of your guests that have special dietary requirements (IE Vegetarian, Vegan, Celiac, Diabetic, Allergies Etc)

Tailored Menus

At Castel D'oro we would be more than happy to create a personalised menu to suit your specific requirements or budget. If you wish to upgrade your menu we have a wide variety of signature dishes prepared by our team of chefs.

Additional Services

Theming Your Event

For theming and colour ideas to compliment your own individual style, bring in a colour swatch and let's see what we can do together!

Celebration Tortes

Choose from the latest release magazines or from our cake portfolio album or create your own individual design. A wide variety of cake fillings are available

DJ's and MC's

We can arrange these professional services for you. We include our house MC as complimentary in our packages or we have a selection of MC's fluent in many languages with which your guests will enjoy a relaxing evening. Our resident DJ can meet with you prior to your event to help you select the perfect music

Balloons & Decorations

We can arrange balloons and other decorations from as little as \$10.00 per table

Other services available

Ice sculptures, Pyrotechnics, Dry Iceand many more.

Castel Doro can also recommend the following quality services

Photographer | Videographer

Terms and Conditions

Quotations

All prices are based on the estimated number of guests attending. If your actual number of guests varies by more than 15% **Castel D'oro reserves the right to requote your package price.** All prices quoted are **inclusive** of GST

Tentative Bookings

Castel D'oro will tentatively hold a date for two weeks after a consultation with a coordinator, after which if no deposit has been paid the date will no longer be held.

Booking Deposit

A booking deposit of \$1,500.00 is required to hold a date. The deposit paid will be deducted from your final invoice. Deposits are non refundable if the function is cancelled.

Menu Selections

Final menu selections must be made one month prior to your function

Final Guest Numbers

The number of guest attending your function must be finalised one week prior to your function. Any guests that do not show up will be charged for unless prior acceptance by Castel D'oro to the change in numbers.

Final Payment

Final payment is due 3 working days prior to your function. Forms of payment accepted are: Cash, Bank Cheque, Personal cheque (this requires 5 working days clearance). We do not have credit card facilities.

Alcohol

Our on-premise licence does not allow any alcohol; purchased from or provided by Castel D'oro to be taken off the premises IE The client nor their guests are permitted to take, beer, wine, spirits, or any other alcohol out of Castel D'oro during or after the event

Contractors Meals

Should meals be required for outside contractors EG Photo, Video Band Etc as the client you will incur the cost

Castel D'oro Function Centre will take all reasonable and necessary care, however does not take responsibility for any loss or damage to merchandise left on the premises, prior or during the functions. If necessary organisers should arrange their own insurance.

Your signature acknowledges agreement to these terms and conditions

Clients Signature

Castel D'oro

Function Date

Date

Date

Function Room

Menu Selections

ENTREE

- Traditional gourmet Italian Antipasto consisting of: Ham, Mortadella, Coppa, Salami, Prosciutto Crudo & Provolone Cheese topped with marinated Artichoke Heart, Semi-Sun Dried Tomatoes, & Char-grilled Bell Peppers and Olives
- Fresh sun ripened Rockmelon served with Prosciutto Crudo
- Traditional Lebanese Mezze with Hommous, Labne, Tabouli, and Baba Ganoush dips served with Carrot & Celery sticks and fresh Lebanese bread on tables
- Hand made savory pastry baskets filled with:
 - Fresh traditional Greek Salad with fetta cheese (and optional anchovies)
 - Crispy Chicken Salad with garlic croutons and our chef's special dressing
 - Salad of Fresh Greens with roasted Sweet Potato & Pumpkin and shaved Parmesan.
- Individual serving of Bruschetta - Classic Tomato, Onion & Herb or Olive and Fetta accompanied with a fresh medium Field Mushroom topped with a Mediterranean Olive & Fetta mix or Baked Wet Polenta
- Fresh Mushrooms filled with Spinach & Ricotta baked until golden brown and served on a bed of Mesculin
- Baby Eggplant filled with our special Veal or Vegetarian mix and topped with traditional Napolitana sauce and fresh Baby Mozzarella – served warm.
- Freshly cooked Chicken Tenderloin Skewers served with our homemade Satay sauce on a bed of Jasmine Rice
- Roulade of Antipasto – Traditional antipasto ingredients wrapped in a sheet of fresh Bocconcini Cheese served with a Pesto & Olive Oil Aoli and Ciabbata bread.
- Platter of traditional Italian style Crumbed Fried Eggplant [\$2 per person]
- Stuffed Squid Tubes – Squid Tubes filled with fresh Seafood and baked to perfection and served on a bed of fresh greens [\$3 per person]
- Hot Seafood Plate – comprising 3 Oysters Kilpatrick | 3 Calamari | 3 Bbq Fresh Green Prawns served with our special seafood sauce [\$6 per person]
- Individual Seafood Feast (Consisting of):
Half avocado topped with our chef's special BBQ Octopus & Calamari salad, surrounded by 3 Oysters Natural, 3 Fresh King Prawns, finished off with fresh Tasmanian Smoked Salmon and Marinated Scallop in shell [\$Mkt Price]

SEAFOOD PLATTERS PER TABLE

- Fresh Shucked Oysters Natural served with fresh lemon [\$4 per person]
- Fresh Shucked Oysters prepared to your liking - Kilpatrick | Mornay [\$5 per person]
- Ocean Fresh King Prawns served with fresh lemon [\$5 per person | Peeled extra \$2]
- Marinated char grilled baby Octopus [\$4 per person]
- Golden brown crumbed Calamari rings [[\$4 per person]
- Our special Salt & Pepper Calamari [\$4 per person]
- Cultivated Black Mussels Al sugo - in a white wine and tomato salsa [\$4 per person]
- Baby White Bait – lightly floured and shallow fried [\$4 per person]
- Freshly prepared marinated Baby Octopus and Calamari Salad [\$4 per person]

PASTA

- Fresh Lasagna made with a rich Bolognese sauce topped with parmesan cheese
- Fresh Lasagna made with fresh grilled vegetables
- Cannelloni tubes filled with either Beef ,Chicken, or Spinach & Fresh Ricotta
- Penne pasta all Forno con Melanzane (Penne Pasta bake with eggplant)
- Tortellini Boscaiola
- Penne Napolitana, Bolognese, or alla Siciliana – with an eggplant sauce
- Penne Prima Vera – a pink sauce with fresh vegetables
- Agnelotti filled with either Beef or Spinach & Fresh Ricotta alla Carbonara
- Beef Ravioli all Pesto – a fresh basil & pine nut sauce
- Mushroom Risotto
- Pumpkin filled Ravioli in a creamy pesto sauce [\$2 per person]
- Rigatoni in a chunky tomato sauce with marinated chicken [\$2 per person]
- Gnocchi Rosa served in a pink sauce with sun dried tomatoes and rocket [\$2 per person]
- Pumpkin Ravioli in a pink sauce with wilted baby spinach [\$2 per person]
- Seafood Agnelotti served with a thick tomato chutney style sauce [\$3 per person]
- Fusilli with sundried tomatoes and brocolini in a rich cream and mascarpone sauce [\$3 per person]
- Fettuccini in a creamy pesto sauce with avocado and chicken [\$3 per person]
- Spaghetti Vongole – fresh baby clams in a white wine, olive oil & garlic sauce [\$3 per person]
- Fettuccini Marinara – tomato based sauce with fresh seafood [\$3 per person]
- Large Gourmet Agnelotti – filled with either Beef, Spinach & Ricotta, Pumpkin [\$3 per person]
- Farfalle with Smoked Salmon in a cream & Dill sauce [\$3 per person]
- Orecchiette pasta with coppa in a cream sauce topped with baby rocket [\$3 per person]
- Casarecce with sausage mince, basil and fresh tomato sauce [\$3 per person]

GRANITA - Sorbet

All Granita valued at \$4 per person

- Lemon Granita flavored with Midori Liqueur
- Orange Granita with a splash of Blue Curacao
- Passionfruit Granita with a dash of Campari
- Melon Granita laced with Vodka

MAIN COURSE – (Inclusive)

Veal Scallopine (With your choice of the following sauces)

- Marinated in Extra Virgin Olive Oil topped with sautéed onions and field mushrooms
- Alla Pepperonata – with sautéed Capsicum, onions, and Mushrooms in a light Tomato sauce
- Alla Crema – in a Cream, Mushroom, & Chive Sauce
- Pizzaiola – Tomato based sauce with Olives, Capers Garlic & Fresh Herbs
- Al Funghi – with fresh Mushrooms in a light demi glaze sauce
- Parmigiana – veal topped with thinly sliced eggplant and fresh mozzarella cheese

Chicken (With your choice of the following sauces)

- Chicken Maryland baisted with fresh herbs and baked to perfection
- Orange & Ginger glazed chicken marylands served on a bed of saffron rice [\$ per person]
- Italian Style Chicken Snitzel with parmesan cheese and fresh herbs
- BBQ Marinated chicken breast with a Extra Virgin Olive Oil and fresh herb dressing
- Pizzaiola – Tomato based sauce with Olives, Capers Garlic & Fresh Herbs
- Stuffed Chicken Breast – Fresh breast on chicken pocketed and filled with either of the following:
 - Ham & Cheese
 - Asparagus & Cheese
 - Spinach & Ricotta
 - Cheese & Prosciutto
- Cream and Mushroom Sauce
- Al Pesto – in a cream and freshly made pesto sauce
- Honey Soy and Garlic Chicken Breast

Fish

- Silver Dory Fillets – Grilled and served with an Extra Virgin Olive Oil, Lemon & herb dressing

MAIN COURSE – (Options)

Section 1

- Tender Scotch Fillet – Grilled and served with the sauce of your choice [\$5 per person]
- Herbed Beef Tenderloins served with a white wine based Mushroom sauce on a bed of potato Grattan [\$5 per person]
- Fresh Chicken breast pocketed and filled with Baby Prawns & Avocado in light cream sauce [\$5 per person]
- Oven Broiled Fish fillets in a cherry tomato chutney served on a bed on polenta [\$5 per person]
- Crispy Skin Duck Breast fillets with a Pomi Granet glaze served with a Spicy Risotto [\$5 per person]
- Grilled Pork Chops served with an apple sauce surrounded with butter Broccoli and Honey Carrots [\$5 per person]
- Stuffed Field Mushrooms – Large mushroom cups filled with Spinach & Ricotta, Our Special Sausage Mince, or Italian Style Risotto

Section 2

- Herb & Dijon Mustard encrusted Lamb Cutlets served on a base of Cous Cous with a light red wine reduction [\$6 per person]
- Slow Braised Rosemary Lamb Shanks with a red wine jus served on a bed of Mash [\$6 per person]
- Whole Baby Spatchcock – baked to perfection by our chefs [\$7 per person]
- 250 gm Eye Fillet topped with Grilled Scampi [\$ Mkt Price]
- Grilled Marinated Swordfish Fillets flavored with our special herbs [\$Mkt Price]
- Char grilled Atlantic Salmon Fillets topped with a special dressing [\$Mkt Price]

SIDE DISHES

- Italian Salad [\$2 per person]
- Greek Salad [\$2 per person]
- Rocket & Parmesan Salad [\$3 per person]
- Platter of Regional Italian Cheeses served with Breads & Dry Fruit [\$4 per person]
- Seasonal Fresh Fruit Platter [From \$3 per person]
- Sweet platter of Almond Biscotti & freshly made Continental Sweets [\$3 per person]

DESSERTS

- Zucotto Gelato – Hazelnut and Semi-Freddo gelato wrapped in Strega Liquor sponge
- The traditional three flavored Italian Cassata slice
- Spumone Gelato
- Stella Bruna – A freshly made Tiramisu flavored gelato
- Bacio – Hazelnut flavored gelato coated in milk chocolate
- Chocolate Ferrero Rocher gelato slice
- White Cookies & Cream gelato slice
- Chocolate Heart shells filled with your favorite Gelato or Sorbet
- Tear drop chocolate casings filled with your favorite Gelato or Sorbet

- White or Milk Chocolate Profiteroles filled with freshly made custard
- Freshly homemade Tiramisu Cake
- Milk Chocolate, White Chocolate, or Raspberry Mouse
- Crème Brule
- Crème Caramel
- Panna Cotta – Plain, Chocolate, Strawberry, or Vanilla Bean

- Gelato Tower – Cone shaped gelato designed to your taste buds [\$2 per person]
- White & Milk Chocolate soufflé cups filled with homemade chocolate mousse [\$2 per person]
- Brandy Snaps filled with Chantilly cream [\$2 per person]
- Baked Ricotta Cheesecake [\$2 per person]
- Handmade Chocolate dipped wafer basket with 2 scoops of gelato or sorbet [\$2 per person]
- Poached pears with custard [\$3 per person]