

BLAXLAND RIVERSIDE PARK / JAMIESON ST / NEWINGTON 2127
 PH 9714 7513 / EM BOOKINGS@ARMORYWHARFCAFE.COM
 WWW.ARMORYWHARFCAFE.COM
 MONDAY TO FRIDAY 8.30AM – 4.00PM
 SATURDAY & SUNDAY 7.30AM – 5.30PM
 PUBLIC HOLIDAYS 8.30AM – 5.30PM



SITDOWN DINNER FUNCTION PACKAGE SPRING 2011

FUNCTION PACKAGE PRICING

Canape and Sit down Dinner Combination Package

- \$65 per person without 3hr beverage package / \$92.50 per person incl. 3hr beverage package
- 5 canape items served outside and 2 course sit down meal inside.
- Three Hour Beverage Package includes a choice from the range listed on page 2. A premium range option is available from our normal wine list.
- Plus beverages on consumption if beverage package not included.
- Coffee and tea included in package
- Minimum 35 people

3 Course Sit down Dinner Package

- \$55 per person without 3hr beverage package / \$82.50 per person incl. 3hr beverage package
- 3 course sit down meal inside including starter items.
- Three Hour Beverage Package includes a choice from the range listed on page 2. A premium range option is available from our normal wine list.
- Coffee and tea included in package
- Minimum 35 people

CANAPE & SITDOWN DINNER COMBINATION PACKAGE DETAIL

Selection of canapé items for service outside (if weather is fine) over a 45 minute period prior to moving inside for seated dinner service in a seating configuration of 8 per table;

Canapé items to start

- Scallop with smoked avocado and salsa fresco served on a chinese spoon.
- Vegetable spring rolls with soy sauce and sweet chilli passion fruit sauce (*veg*)
- Coconut prawn skewers
- Crusty baguette slices topped with haloumi and chorizo with paprika mayonnaise
- Serving in a glass of fried spicy calamari, red onion ring with mango and papaya salsa

Main

Choice of 4 main dishes;

- Slow cooked rib eye - spice crusted and served with a salad of green beans, snow peas, hazelnut and orange
- Grilled John Dory with salad of shaved fennel, orange, radish, avocado and spinach (*gf*)
- Confit duck Maryland w/ star anise and blood orange sauce served with roasted sweet potato salad
- Vegetarian Option – Cold salad of roasted eggplant on cous cous with saffron yoghurt and pomegranate dressing

Side dish

- Garlic and parmesan casa panotte
- Chips with special salt

Dessert

Alternating servings of;

- Panacotta topped with mango jelly pieces served in a glass
- BerryMisu – similar to a tiramisu but using mixed berries and liquor

Coffee and Tea Service

- Orders for coffee, tea and hot chocolate will be taken during desert service

Cheese plate option available @ \$4.50 per head

- Three great Australian cheeses w/ crispbreads, ciabatta, muscatels

3 COURSE SIT DOWN DINNER PACKAGE

Dinner will be served inside the café, in a seating configuration of 8 per table.

Starter

- Seasonal Sharing Plate with Italian casa panotte bread to share at the table during guest arrival
 - Plate varies seasonally, but will normally consist of 3 items with some examples such as;
 - mini saffron arrancini balls
 - Baked ricotta blended with olives & grapes,
 - Caprese salad – tomato, basil and boconcini

Entree

Alternating servings of;

- Crispy squid w/ red onion rings, served with papaya and mango salad and aioli
- Tequila prawns with pineapple salad
- Vegetarian Option – Watermelon, Danish feta, marinated olives & mint salad w/ balsamic dressing

Main

Choice of 4 main dishes;

- Slow cooked rib eye - spice crusted and served with a salad of green beans, snow peas, hazelnut and orange
- Grilled John Dory with salad of shaved fennel, orange, radish, avocado and spinach (*gf*)
- Confit duck Maryland w/ star anise and blood orange sauce served with roasted sweet potato salad
- Vegetarian Option – Cold salad of roasted eggplant on cous cous with saffron yoghurt and pomegranate dressing

Side dish

- Garlic and parmesan casa panotte
- Chips with special salt

Dessert

Alternating servings of;

- Panacotta topped with mango jelly pieces served in a glass
- BerryMisú – similar to a tiramisu but using mixed berries and liquor

Coffee and Tea Service

- Orders for coffee, tea and hot chocolate will be taken during desert service

Cheese plate option available @ \$4.50 per head

- Three great Australian cheeses w/ crispbreads, ciabatta, muscatels

ARMORY REFUELLING REQUESTION LIST

- To be confirmed with client on preferred option;
- Beverages on consumption or a fixed period package may be negotiated based on selection of drinks from our beverage list.
 - 3hr Package @ \$27.50 per head
 - 2hr Package @ \$22.50 per head
- Please see function wine and beers available for packages or our current wine list for our selection of wines from both Australia and New Zealand that are available
- The Armory Wharf Café is fully licensed, no BYO.

Function package lower cost wines – choose 3 wines from the following or refer to wine list

- Coldstone Brut Cuvee
- Coldstone NV Zibibbo Sparkling Rose (sweeter style rose)
- Victorian Alps Tobacco Road 2009 Semillon Sauvignon Blanc
- Victorian Alps Tobacco Road 2008 Rose
- Victorian Alps Tobacco Road 2008 Shiraz
- Victorian Alps Tobacco Road 2007 Cabernet Sauvignon
- If purchasing by the bottle rather than a beverage package - \$23 per bottle

Beers – choose 2 beers from the following along with Hahn Light (required under liquor licence regulations)

- Tooheys Extra Dry (\$5.50)
- Crown Lager (\$6)
- Sapporo (\$6)
- Coopers Pale Ale (\$6)
- Cascade Premium Lager (\$6)
- Heineken (\$6)
- Peroni (\$6)
- Stone & Wood Pacific Ale (\$7)
- Stone & Wood Lager (\$7)

Fruit Soda – choose 2 flavours from the following (\$9.50 per 1L jug, 4 glasses)

- Pink lady & raspberry,
- Apple & ginger,
- Pear & blueberry,
- Blood orange & cardamom

Sparkling Mineral Water is available – Santa Vittoria 750ml (3-4 glasses) available \$4.50 per bottle

- Glasses of Orange or Apple Juice, or fresh lemonade - \$3.50 per glass / Softdrinks available - \$3.00 each

FUNCTION PACKAGE BOOKING ENQUIRY

Name of Company / Group Name:

Date of Function:

Preferred Time:

Type of function:

Expected Numbers to be catered for :

Confirmation of numbers 3 days prior - small changes may be able to be accommodated up to day prior, Please note that we have a booking limit of 60 seated and 100 standing for any function.

Type of function – please indicate if you have other activities / time restrictions associated with your booking;

.....
Please note for groups that wish to bring a birthday cake / cup cakes there is a \$1.50 surcharge per person for handling, plates and cleaning associated costs. Self catering is not applicable for any other type of group activity outside of the inclusion of birthdays, christenings and engagements.

Please list any special requirements that you may have for your proposed booking please include any wheelchair, pram, high chair requirements;

QUOTATION OF COSTS

Please choose which nominate which package you wish to proceed with;

- Canape and Sitdown Dinner Combination Package @ \$65 per person
 3 Course Sit down Dinner Package @ \$55 per person
 Optional Cheese course @ \$4.50 per person
 No Beverage Package – drinks charged at end of function based on consumption
 3hr beverage package @ \$27.50 per person
 2hr beverage package @ \$22.50 per person

Extras -

PAX – Please confirm number of Adults -..... & Children -..... Final numbers to be confirmed 2 days prior.

Total cost excluding any additional beverages -

CONTACT DETAILSPlease return completed forms & return by fax to 02 9714 7514 or scanned copy to bookings@armorywharfcafe.com

Name: Position:

Company: Email:

Address: Phone:

Suburb: P'Code:

PO #: Payment Method: *Credit Card / EFT* *please tick if you require invoice to be issued using above details*

VISA / M'Card: Expiry: CVC / Security #:

Signature: Date:

Credit card details or an official purchase order required to confirm a booking on confirmation of date and package arrangement.

Cancellation Policy – Bookings cancelled 7 days prior 10% of their booking value unless another organisation / individual takes up the contracted date and time.

Cancellation 48hrs prior will result in forfeiting of the 50% of their booking value.

Questions can be directed to 9714 7513 or via email to bookings@armorywharfcafe.com.

Booking reservations will be confirmed in writing.