

CAFÉ VA BENE
EST 1994

Diamond Private Function Room

“We are very focused on our functions with a dedicated kitchen team and floor staff that are trained specifically to make your special occasion as enjoyable and memorable as possible”



Diamond Room is a beautiful spacious room, ideal for birthdays, engagements, anniversary's, christenings, business meetings, corporate events and other occasions. This room features your own personal bar, a superb décor with modern yet elegant appeal, quality fixtures & furnishings throughout, and state of the art AV. Minimum numbers apply and maximum numbers will depend on usage and seating arrangements.

CAFÉ VA BENE
SHOP 8, 636 LOWER NORTH EAST ROAD CAMPBELLTOWN 5074
WWW.CAFEVABENE.COM.AU FUNCTIONS@CAFEVABENE.COM.AU 0883653637

Diamond Package (4 Courses) \$95 PP

On Arrival Assorted Canapés/d'oeuvres (approx. 3 Pieces per person)
Liquor Shots
Orange Juice
Champagne (either on arrival or on table for evening toast)

Course 1

Table Platters (1 per approx. 8-9 people)

A platter of traditional Italian cured meats, cheeses and pickled veg, fresh oysters, fresh prawns, Italian homemade meatballs, Arancini balls and either garlic schiacciata or fresh baked dinner rolls.

Course 2

A guest selection of 2 of the following 4 options

Salt and Pepper Squid

Tenderized Australian squid seasoned with our house salt and pepper mix served with aioli on a bed of lettuce.

Penne Napolitana

Small tubed pasta in a house made traditional Italian tomato sauce.

Cannelloni

Mums traditional homemade pasta sheet rolled and stuffed with spinach and fresh ricotta topped with tomato sugo.

Penne Alla Pana

Small tube pasta in a cream sauce with Barossa ham, onion and mushrooms.

Course 3

Table salad

Lettuce, tomato, olives, capsicum, cucumber, onion and our own house made dressing

And a guest selection of 3 of the following 5 options

Pollo Bianco

Succulent grilled chicken breast topped with bacon, mushrooms, spinach, sun-dried tomatoes and a white wine cream base sauce, served with roasted potatoes.

Rib Eye

400gram MSA grade scotch fillet steak cooked med-well on a bed of mash and broccoli topped with mushroom sauce.

Atlantic Salmon

Oven baked Tasmanian Atlantic salmon served with oven roasted potatoes and topped with hollandaise sauce.

Chicken Zingara

Tender breast of chicken topped with spinach, mushroom, onion, roasted capsicum, kalamata olives, white wine, and tomato salsa served with oven roasted potatoes.

Salt and Pepper Squid

Tenderized Australia squid seasoned with our house salt and pepper mix sided by aioli, double fried chips and garnish salad.

Course 4

Your own Celebration cake provided by you or organized by us for an additional fee Cut and served individually.

ALSO BOTTOMLESS SANPELLIGRINO SPARKLING AND STILL WATER ALL NIGHT

Platinum Package (4 Courses) \$80 PP

On Arrival

Complimentary Champagne (either on arrival or on table for evening toast)

Course 1

Table Platter (1 per approx. 8-9 people)

A platter of traditional Italian cured meats, cheeses and pickled veg, Arancini balls, prawn twisters and either garlic schiacciata or freshly baked dinner rolls

Course 2

A guest selection of 2 of the following 4 options

Salt and Pepper Squid

Tenderized Australian squid seasoned with our house salt and pepper mix served with aioli on a bed of lettuce.

Penne Napolitana

Small tubed pasta in a house made traditional Italian tomato sauce.

Cannelloni

Mums traditional homemade pasta sheet rolled and stuffed with spinach and fresh ricotta topped with tomato sugo.

Penne Alla Pana

Small tube pasta in a cream sauce with Barossa ham, onion and mushrooms

Course 3

Table salad

Lettuce, tomato, olives, capsicum, cucumber, onion and our own house made dressing

And a Guest selection of 3 the following 5 options

Pollo Bianco

Succulent grilled chicken breast topped with bacon, mushrooms, spinach, sun-dried tomatoes and a white wine cream base sauce, served with roasted potatoes.

Rib Eye

400gram MSA grade scotch fillet steak cooked med-well on a bed of mash and brocolini topped with mushroom sauce

Atlantic Salmon

Oven baked Tasmanian Atlantic salmon served with oven roasted potatoes and topped with hollandaise sauce

Salt and Pepper Squid

Tenderized Australian squid seasoned with our house salt and pepper mix sided by aioli, double fried chips and garnish salad.

Chicken Zingara

Tender breast of chicken topped with spinach, mushroom, onion, roasted capsicum, kalamata olives, white wine, and tomato salsa served with oven roasted potatoes

Course 4

Your own celebration cake provided by you or organized by us for an additional fee Cut and served individually.

ALSO BOTTOMLESS SANPELLIGRINO SPARKLING AND STILL WATER ALL NIGHT

Gold Package (4 Courses) \$68p

On Arrival

Complimentary Champagne (either on arrival or on table for evening toast)

Course 1

Va Bene Schiacciata (1 between approx 8-9 people)

Thin Pizza bread with fresh tomatoes, feta and kalamata olives.

Course 2

A guest selection of 2 of the following 4 options

Salt and Pepper Squid

Tenderized Australian squid seasoned with our house salt and pepper mix served with aioli on a bed of lettuce.

Penne Napolitano

Small tubed pasta in a house made traditional Italian tomato sauce.

Penne Alla Pana

Small tube pasta in a cream sauce with Barossa ham, onion and mushrooms

Cannelloni

Mums traditional homemade pasta sheet rolled and stuffed with spinach and fresh ricotta topped with tomato sugo.

Course 3

Table salad

Lettuce, tomato, olives, capsicum, cucumber, onion and our own house made dressing

(And a Guest selection of 3 the following 4 options)

Pollo Bianco

Succulent grilled chicken breast topped with bacon, mushrooms, spinach, sun-dried tomatoes and a white wine cream base sauce, served with roasted potatoes.

Atlantic Salmon

Oven baked Tasmanian Atlantic salmon served with oven roasted potatoes and hollandaise sauce.

Salt and Pepper Squid

Tenderized Australian squid seasoned with our house salt and pepper mix sided by aioli, double fried chips and garnish salad.

Scallopini Funghi

Baby veal backstrap escalopes cooked in a creamy garlic mushroom sauce, served with roasted potatoes.

Course 4

Your own celebration cake provided by you or organized by us for an additional fee cut and served individually.

ALSO BOTTOMLESS SANPELLIGRINO SPARKLING AND STILL WATER ALL NIGHT

Silver Package (3 Courses) \$48pp

Course 1

Va Bene Schiacciata (1 between approx. 8-9 people)

Thin Pizza bread with fresh tomatoes, feta and kalamata olives.

Course 2

Table salad

Lettuce, tomato, olives, capsicum, cucumber, onion and our own house made dressing.

(And a Guest selection of 2 of the following 3 options)

Chicken Zingara

Tender breast of chicken topped with spinach, mushroom, onion, roasted capsicum, kalamata olives, white wine, and tomato salsas served with oven roasted potatoes.

Salt and Pepper Squid

Tenderized Australia squid seasoned with our house salt and pepper mix sided by aioli, double fried chips and garnish salad.

Scallopini Funghi

Baby veal backstrap escalopes cooked in a creamy garlic mushroom sauce, served with roasted potatoes.

Course 3

Your own celebration cake provided by you or organized by us for an additional fee cut and served individually.

Cocktail Platter Menu

With our cocktail menu we either set our food upon our long trestle tables or a buffet station for you to help yourself.

Choose 8 items @ \$30

Choose 10 items @ \$35

Choose 12 items @ \$40pp

Mini Hamburgers
Italian Meatballs in ragu
Beef Skewers
Chicken Skewers
Cold Meats
Cheese Platter
Arancini Balls
Prosciutto wrapped bread sticks
Assorted Pizza
Smoked salmon and caper Croutons
Mini Pies, pasty's sausage rolls
Oysters Kilpatrick
Vegetarian Frittata pieces
Quiche Pieces
Salt and Pepper squid
Fresh Oysters with Lemon
Vegetarian Spring rolls
Spinach Fetta triangles
Prawn twisters
Veg curry Samosa
Chicken wings
Mini Chicken drumsticks

Basic Cocktail Menu only available Mon-Thursday @ \$15pp

Vegetarian spring rolls
Wedges
Garlic bread
Mini pies & pasties
Assorted Pizzas

Extra Single Platters (serve 10 people per platter)

Wedges with sour cream & sweet chilli \$20
Chef selection of vegetarian dips and pita bread (V) \$30
Chips with aioli \$15

Breakfast Function Menu @35PP

INCLUDES

Bottomless Orange Juice
1 regular sized coffee per person

(A guest choice of 3 of the following 5 Options)

Eggs with the lot

Your choice of poached or scrambled eggs with bacon, mushroom, tomato served with continental toast.

Pancake Stack

House made pancakes topped with cream and Maple syrup

Salmon Omelette

Salmon, red onion, tomato, spinach and cheese omelette.

Yoghurt Muesli

Organic muesli blended with fruits and nuts layered with natural Greek yoghurt, drizzled with Australian honey and topped with a mix of nuts and seeds.

Healthy Choice

Grilled tomato, mushroom, spinach and avocado served with continental toast.

Additional Extras

Bottomless Champagne \$5pp

Fresh Fruit Platter Served 8-9 \$35.00

Buffet of assorted pastries and cereals \$5pp

Earlier opening surcharge \$50 per half hour earlier.

Drinks Packages

House Package

\$25pp For 3 Hours

WINE

Semillon Sauvignon Blanc, Southern Australia

Shiraz, Southern Australia SA

Sparkling Brut, SA

BEER

Coopers Pale Ale

Hahn Super dry

Hahn Premium Light

SOFT DRINK and WATERS

Coke Range on tap, San Pellegrino Sparkling and Aqua Panna Still.

Tea and Coffee

Premium Package

\$35pp for 3 hours

(Wine Choice of 4 of the following)

Sparkling

VB Sparkling Brut

Seppelt Fleur De Lys

-Sparkling Chardonnay Pinot Noir NV

Seaview Sparkling Shiraz

Rose and Sweeter Styles

Annie's Lane Pink Moscato

Wolf Blass Eaglehawk Rose'

Rockford Alicante Bouchet

Pepperjack Shiraz

Sixth Generation Cabernet Sauvignon

Penfolds Rawson's Retreat Merlot

Wynn's Coonawarra The Gables

White Wines

VB Semillon Sauvignon Blanc

Squealing Pig Sauvignon Blanc

Sixth Generation Unwooded Chardonnay

Annie's Lane Riesling

Juliet Pinot Grigio

Red Wines

VB Shiraz Cabernet

Sixth Generation Shiraz

Cabernet Sauvignon Shiraz

Annie's Lane Cabernet Merlot

Scarpantoni Schoolblock

Shiraz Cabernet Merlot

Beer (your choice of 4 of the following)

Crown Lager

Cooper Sparkling Ale

Cooper Pale Ale

Coopers Stout (Seasonal)

James Boags Premium

Tooheys Extra Dry

James Squire Golden Ale

Hahn Light

Cascade Light

Stella Artois

Corona

Heineken

Tiger

Peroni Singha

Pure Blonde

Hahn Super Dry

Strongbow Original

5 Seeds

SOFT DRINK, JUICES AND WATERS

Coke Range on tap, Orange juice, Apple juice, Tomato juice, Pineapple juice, Pellegrino Sparkling and Aqua Panna Still.

Function Room Extras and Conditions

- **Fresh Fruit Platter Served 8-9 \$35.00**

- **Bring your own sprit or wine**
\$15 per bottle opened and mixers charge accordingly

- **Diamond Room Hire without a function package**
Mon-Thursday \$100
Friday \$150
Saturday \$200
Sunday \$150

- **Cake Charge \$1.00 Per Person (Inclusive with a function Package)**

- **Min \$100 Deposit must be made to guarantee booking.**

- **Guest numbers to be confirmed at least 3 days in advanced**

- **We do not allow confetti or table scatters in our function room thank you**

- **All booking are for a 4 hour period unless otherwise negotiated with management**