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CAFÉ VA BENE

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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  
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# 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 @ \$35

Choose 10 items @ \$40

Choose 12 items @ \$45pp

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 @ \$20pp

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**