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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  
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# Diamond Package (4 Courses) \$130 PP

**On Arrival** Assorted Canapés/d'oeuvres (approx. 3 Pieces per person)  
Arrival Appetivos  
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, Arancini balls, fresh oysters, fresh prawns, 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

A guest selection of 3 of 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.

### **Scotch Fillet**

250 gram MSA grade scotch fillet steak cooked med-well on a bed of mash and broccolini 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.

## 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) \$94 PP

## 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 Guestselection of 3 of 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.

#### Scotch Fillet

250 gram 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

#### 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.

# Gold Package (4 Courses) \$86 PP

## Course 1

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

Thin Pizza bread with fresh tomatoes, bocconcini 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

### **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.

### **Scotch Fillet**

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

## Course 4

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

# Silver Package (3 Courses) \$58 PP

## Course 1

### Va Bene Schiacciata (1 between approx. 89 people)

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

## Course 2

### Tablesalad

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

(A rotational drop 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.

### Atlantic Salmon

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

### Scotch Fillet

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

## 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 5 items @ \$45

- Assorted pizza
- Vegetarian spring rolls
- Spinach and feta triangles
- Mini pies, pasties and sausage rolls
- Quiche pieces
- Vegetarian frittata pieces
- Beef skewers
- Chicken skewers

## Choose 10 items @ \$60

- Mini Hamburgers
- Beef Skewers
- Chicken Skewers
- Cold Meats
- Cheese Platter
- Arancini Balls
- Prosciutto wrapped bread sticks
- Assorted Pizza
- Smoked salmon and caper Croutons
- Oysters Kilpatrick
- Vegetarian Frittata pieces
- Quiche Pieces
- Salt and Pepper squid
- Fresh Oysters with Lemon
- Vegetarian Spring rolls
- Spinach Feta triangles
- Prawn twisters
- Veg curry Samosa

## Basic Cocktail Menu only available Mon-Thursday @ \$35pp

- 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 \$40
- Chef selection of vegetarian dips and pita bread (V) \$40
- Chips with aioli \$35

# Breakfast Function Menu @40PP

## 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 Royal**

Smoked salmon, poached eggs, feta and spinach on continental toast.

### **Berry Granola**

Organic berry granola blended with fruits and coconut layered with natural Greek yoghurt, drizzled with Australian honey and topped with fresh strawberries.

### **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

## 40PP - 3 HOUR

### WINE

Sauvignon Blanc, Southern Australia  
Shiraz, Langhorne Creek SA  
Sparkling Brut, SA

### BEER

Crown Lager  
Cooper Sparkling Ale  
Cooper Pale Ale  
Coopers Stout (Seasonal)  
James Boags Premium  
Hahn Light  
Cascade Light  
Stella Artois  
Corona  
Heineken  
Peroni Red  
Pure Blonde  
Hahn Super Dry  
Strongbow  
Original 5 Seeds

### SOFT DRINK, JUICES AND WATERS

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



## Function Room Extras and Conditions

- **Fresh Fruit Platter Serves 8 \$80.00**
  
- **Individual Antipasto \$10.00 pp**
  
- **Bring your own wine**  
\$15 per bottle opened
  
- **Diamond Room Hire without a function package**  
Mon-Thursday \$150 (*\$350 minimum spend*)  
Friday \$250 (*\$700 minimum spend*)  
Saturday \$300 (*\$1000 minimum spend*)  
Sunday \$250 (*\$700 minimum spend*)
  
- **Cake Charge \$1.50Per Person**
  
- **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***
  
- **Breakfast function maximum 3 hour period.**
  
- **All other bookings are a 4 hour period unless otherwise negotiated with management**