



ORIGINAL
WOOD
FIRED
PIZZA



mancini's

FUNCTION SET MENUS



BESPOKE SPACES & PACKAGES

At Mancini's, we understand that it's all about the details. From choosing the right space to having the right food and beverage options, we'll make sure that you and your guests are blown away.

We welcome you to experience our unique private function room which is beautifully appointed for a comprehensive range of events. No event is too big or small, we can cater for up to 110 people. Alternatively we have our main restaurant that caters for up to 60 people.

More importantly, we know there's beauty in choosing how simple or extravagant you want your special event to be. We have a range of competitive food & beverage packages to choose from and cater for a wide variety of dietary requirements.

Our function co-ordinator is available from Monday to Friday to discuss any special requirements and will endeavour to meet all your needs to make your function a unique event.

MENU SET 1



ENTRÉE TO SHARE

Woodfired Garlic Pizza
Roasted Pumpkin Rocket Salad or Italian Salad

SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 2 selections)

Gnocchi Sorrentina
Potato dumplings in a napoletana sauce, topped
w parmesan & mozzarella

Tortellini Boscaiola
Mushrooms, garlic & bacon in a cream sauce

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms
in a light cream sauce

Spaghetti Marinara
Prawns, calamari, local black mussels, fish, baby
octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Crema Al Pollo
Chicken, mushrooms & avocado in a pink cream sauce

Fettuccine Sunset
Semi-dried tomatoes, garlic & pine nuts in a pink cream
sauce

Penne Enrico
Lots of garlic, parsley & chilli in a napoletana sauce

Spaghetti Bolognese
Slow cooked premium beef mince cooked
in a napoletana sauce

Penne Pesto
Toasted pine nuts, garlic & cream pesto sauce

MAIN COURSE — A VARIETY OF TRADITIONAL WOODFIRED PIZZAS (choice of 4 selections)

Margherita
Mozzarella, basil leaves & a dash of olive oil

Vegetarian
Mushrooms, capsicum, onion & olives

Mexicana
Pepperoni, capsicum, onions & chilli

Pepperoni
Mozzarella & pepperoni

Hawaiian
Ham & pineapple

Supreme
Mushrooms, capsicum, onion, ham, cabanossi & olives

Meat Lovers
Ham, cabanossi, pepperoni, bacon & beef strips

BBQ Chicken
Chicken breast, onion, mushrooms & BBQ sauce

Spicy Peri Peri
Chicken breast, roasted capsicum, onion, w peri peri
sauce & aioli

Giardino
Mushrooms, red & green capsicum, onion, olives,
eggplant, semi-dried tomatoes, garlic & oregano

Pescatore
Mixed seafood, fresh garlic & parsley

DESSERT (extra \$7.95 per person) (choose 2 plated desserts: alternate)

Tiramisu

Chocolate Mousse

Biscoff Mousse

Premium Serendipity - Trio of Sorbet & Gelato
(3 mini scoops per person - Belgium chocolate, mango
sorbet & rainbow)

ADULTS (MON - FRI & SAT LUNCH)	49.95	PER PERSON
ADULTS	56.95	PER PERSON
KIDS (4 - 12)	28.95	PER PERSON
INFANTS (4 & UNDER)	FREE	
CAKEAGE	2.00	PER PERSON

UNLIMITED SOFT DRINKS	6.95	PER PERSON
CORKAGE	9.95	PER BOTTLE
JUGS	13.50	PER JUG
ALTERNATIVE DRINKS OPTION		
BEVERAGES TO BE CHARGED ON CONSUMPTION/BAR TAB		

ENTRÉE TO SHARE

Calamari
Italian style grilled vegetables
Marinated mixed olives
Arancini w Napoletana sauce (side)
Woodfired Garlic & Cheese Pizza
Rocket Salad or Italian Salad

SECOND COURSE — PLATTERS OF PASTAS (choice of 3 selections)

Gnocchi Sorrentina
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

Tortellini Boscaiola
Mushrooms, garlic & bacon in a cream sauce

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms in a light cream sauce

Spaghetti Marinara
Prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Crema Al Pollo
Chicken, mushrooms & avocado in a pink cream sauce

Fettuccine Sunset
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

Penne Enrico
Lots of garlic, parsley & chilli in a napoletana sauce

Spaghetti Bolognese
Slow cooked premium beef mince cooked in a napoletana sauce

Penne Pesto
Toasted pine nuts, garlic & cream pesto sauce

Spaghetti Gamberi Con Chorizo
Chorizo, prawns, spinach w garlic & parsley in extra virgin olive oil

MAIN COURSE — A VARIETY OF TRADITIONAL WOODFIRED PIZZAS (choice of 3 selections)

Margherita
Mozzarella, basil leaves & a dash of olive oil

Vegetarian
Mushrooms, capsicum, onion & olives

Mexicana
Pepperoni, capsicum, onions & chilli

Pepperoni
Mozzarella & pepperoni

Hawaiian
Ham & pineapple

Supreme
Mushrooms, capsicum, onion, ham, cabanossi & olives

Meat Lovers
Ham, cabanossi, pepperoni, bacon & beef strips

BBQ Chicken
Chicken breast, onion, mushrooms & BBQ sauce

Spicy Peri Peri
Chicken breast, roasted capsicum, onion, w peri peri sauce & aioli

Giardino
Mushrooms, red & green capsicum, onion, olives, eggplant, semi-dried tomatoes, garlic & oregano

Pescatore
Mixed seafood, fresh garlic & parsley

DESSERT (extra \$7.95 per person) (choose 2 plated desserts: alternate)

Tiramisu

Chocolate Mousse

Biscoff Mousse

Premium Serendipity - Trio of Sorbet & Gelato
(3 mini scoops per person - Belgium chocolate, mango sorbet & rainbow)

ADULTS	66.95	PER PERSON
KIDS (4 - 12)	30.95	PER PERSON
INFANTS (4 & UNDER)	FREE	
CAKEAGE	2.00	PER PERSON

UNLIMITED SOFT DRINKS	6.95	PER PERSON
CORKAGE	9.95	PER BOTTLE
JUGS	13.50	PER JUG
ALTERNATIVE DRINKS OPTION		
BEVERAGES TO BE CHARGED ON CONSUMPTION/BAR TAB		

ENTRÉE TO SHARE — ON BOARDS

Salt & Pepper Misto
Arancini w Neapolitana sauce (side)
Woodfired Herb & Cheese Crust
Buffalo Mozzarella
Tomato w Basil Pesto
Grissini al Prosciutto
Italian Style Grilled Vegetables
Marinated Mixed Olives
Rocket Salad or Italian Salad

SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 3 selections)

Gnocchi Sorrentina
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

Tortellini Boscaiola
Mushrooms, garlic & bacon in a cream sauce

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms in a light cream sauce

Spaghetti Marinara
Prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Crema Al Pollo
Chicken, mushrooms & avocado in a pink cream sauce

Fettuccine Sunset
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

Penne Enrico
Lots of garlic, parsley & chilli in a napoletana sauce

Spaghetti Bolognese
Slow cooked premium beef mince cooked in a napoletana sauce

Penne Pesto
Toasted pine nuts, garlic & cream pesto sauce

Spaghetti Gamberi Con Chorizo
Chorizo, prawns, spinach w garlic & parsley in extra virgin olive oil

MAIN COURSE — A VARIETY OF TRADITIONAL WOODFIRED PIZZAS (choice of 3 selections)

Margherita
Mozzarella, basil leaves & a dash of olive oil

Vegetarian
Mushrooms, capsicum, onion & olives

Mexicana
Pepperoni, capsicum, onions & chilli

Pepperoni
Mozzarella & pepperoni

Supreme
Mushrooms, capsicum, onion, ham, cabanossi & olives

Meat Lovers
Ham, cabanossi, pepperoni, bacon & beef strips

BBQ Chicken
Chicken breast, onion, mushrooms & BBQ sauce

Spicy Peri Peri
Chicken breast, roasted capsicum, onion, w peri peri sauce & aioli

Giardino
Mushrooms, red & green capsicum, onion, olives, eggplant, semi-dried tomatoes, garlic & oregano

Gamberi Ala Pomodoro
Prawns, tomatoes, fresh garlic & shallots

Pescatore
Mixed seafood, fresh garlic & parsley

DESSERT (extra \$7.95 per person)
(choose 2 plated desserts: alternate)

Tiramisu

Chocolate Mousse

Biscoff Mousse

Premium Serendipity - Trio of Sorbet & Gelato
(3 mini scoops per person - Belgium chocolate, mango sorbet & rainbow)

ADULTS 76.95 PER PERSON
KIDS (4 - 12) 34.95 PER PERSON
INFANTS (4 & UNDER) FREE
CAKEAGE 2.00 PER PERSON

UNLIMITED SOFT DRINKS 6.95 PER PERSON
CORKAGE 9.95 PER BOTTLE
JUGS 13.50 PER JUG
ALTERNATIVE DRINKS OPTION
BEVERAGES TO BE CHARGED ON CONSUMPTION/BAR TAB

ENTRÉE TO SHARE — ON BOARDS

Salt & Pepper Misto
Arancini w Napoletana sauce (side)
Woodfired Herb & Cheese Crust
Buffalo Mozarella
Tomato w Basil Pesto
Grissini al Prosciutto
Italian Style Grilled Vegetables
Marinated Mixed Olives
Rocket Salad or Italian Salad

SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 3 selections)

Gnocchi Sorrentina
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

Tortellini Boscaiola
Mushrooms, garlic & bacon in a cream sauce

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms in a light cream sauce

Spaghetti Marinara
Prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Crema Al Pollo
Chicken, mushrooms & avocado in a pink cream sauce

Fettuccine Sunset
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

Penne Enrico
Lots of garlic, parsley & chilli in a napoletana sauce

Spaghetti Bolognese
Slow cooked premium beef mince cooked in a napoletana sauce

Penne Pesto
Toasted pine nuts, garlic & cream pesto sauce

Spaghetti Gamberi Con Chorizo
Chorizo, prawns, spinach w garlic & parsley in extra virgin olive oil

MAIN COURSE — INDIVIDUALLY PLATED (choice of 2 mains alternate)

Barramundi Fillet
Fresh barramundi grilled & topped w olive oil, parsley & garlic sauce w mash & seasonal vegetables

Salmone Mancini
Fresh salmon grilled w mash & seasonal vegetables

Rib Eye Prime Wagyu (300g)
Grilled w choice of mushroom, diane, pepper or gravy sauce w mash & seasonal vegetables

Grilled Chicken
Fresh breast fillets grilled w mash & seasonal vegetables & mushroom sauce

CHILDRENS MAIN MEALS — INDIVIDUALLY PLATED (alternate)

Kids Schnitzel & Chips
Kids Spaghetti Bolognese

DESSERT (extra \$7.95 per person)
(choose 2 plated desserts: alternate)

Tiramisu
Chocolate Mousse
Biscoff Mousse
Premium Serendipity - Trio of Sorbet & Gelato
(3 mini scoops per person - Belgium chocolate, mango sorbet & rainbow)

ADULTS 96.95 PER PERSON
KIDS (4 - 12) 37.95 PER PERSON
INFANTS (4 & UNDER) FREE
CAKEAGE 2.00 PER PERSON

UNLIMITED SOFT DRINKS 6.95 PER PERSON
CORKAGE 9.95 PER BOTTLE
JUGS 13.50 PER JUG
ALTERNATIVE DRINKS OPTION
BEVERAGES TO BE CHARGED ON CONSUMPTION/BAR TAB

BEVERAGE PACKAGES

CLASSIC PACKAGE \$35 PP

(3 HOURS)

BEER • Crown Lager • Asahi • Corona

WHITE WINE • Catlin Cove, Sauvignon Blanc, Marlborough, NZ

RED WINE • Joey's Nose Cabernet Merlot, Margaret River, WA

Soft Drink • Mineral Water • Orange Juice

PREMIUM PACKAGE \$45 PP

(3 HOURS)

BEER • Peroni • 150 Lashes James Squire • Corona

SPARKLING • Love Bug • Prosecco King Valley, VIC

WHITE WINE • Dreaming Chardonnay, Margaret River, WA

Catlin Cove, Sauvignon Blanc, Marlborough, NZ

RED WINE • Messapi Negroamaro • Puglia, ITA

Soft Drink • Mineral Water • Orange Juice

BRIDAL SHOWER COCKTAIL PACKAGE

\$15 PER COCKTAIL | UP TO 2 HOURS | CHOOSE ANY 3 COCKTAIL

Make your celebration extra special with a selection of freshly made cocktails, served over a two-hour period. Guests can choose from your curated list of three signature cocktails, available at \$15 each.

Package Includes:

- Service duration: up to 2 hours
- Choice of 3 cocktails from our cocktail list
- Prepared and served by our in-house bar team
- Optional: served on arrival or throughout the event

APEROL SPRITZ • Italian prosecco, Aperol, soda, fresh orange & mint

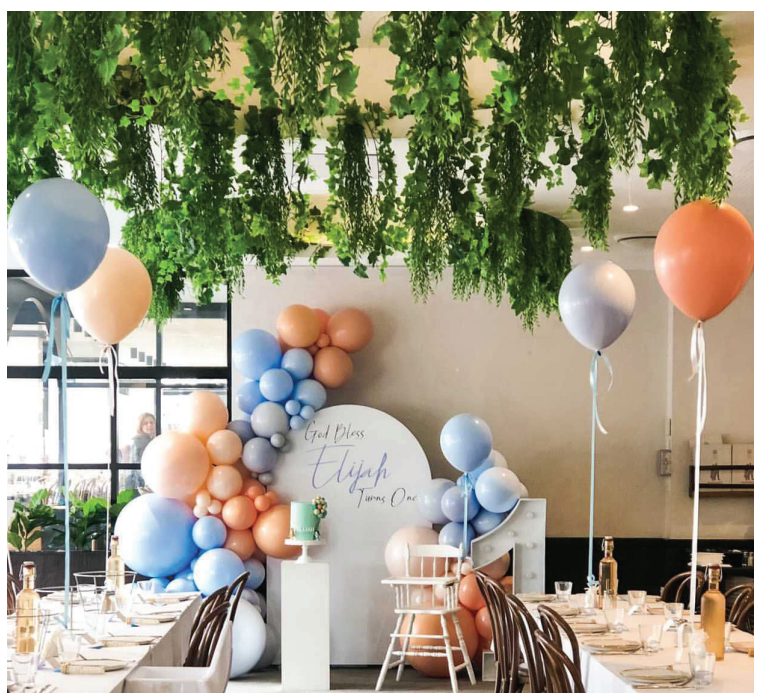
MOJITO • White rum, mint leaves, fresh lime & soda water

FRENCH MARTINI • Vodka, Chambord & pineapple juice

STRAWBERRY DAIQUIRI • Strawberries, vodka & ice

AMARETTO SOUR • Amaretto disaronno, lemon & simple syrup

CELEBRATE



TERMS & CONDITIONS

SET MENU CONDITIONS

Parties of 15 people or more are considered a large group booking and are required to select one of our set menu options. All set menus are for a mixture of adults & children. The ratio must be a minimum of 1 adult to 1 child.

FUNCTION ROOM EXCLUSIVITY

Function room is not guaranteed exclusively for less than 100 people Saturday night, 80 people Friday & Sunday and 60 people Monday - Thursday. Saturday night minimum spend \$6000.00.

DEPOSIT

A holding deposit of 30% will be required to secure your booking.

FINAL NUMBERS & PAYMENT

Estimated numbers are required 2 weeks prior to your function & final numbers to be confirmed 48 hours prior to your function. Payment will be calculated on confirmed final numbers 48 hours prior to function. Mancini's Original Woodfired Pizza does not accept cheques. Payment can be made with cash, credit card or eft. Mancini's Restaurant BSB: 082 514 ACC: 513419667

FUNCTION DURATION

Lunch 3 hours
Dinner 4 hours

ROOM CAPACITY

Function Room 110
Main Restaurant 60
Outdoor 40

DECORATIONS

We will not accept decorations prior the day of your function. This is the responsibility of the host to ensure they are placed for the start of the function. Items left must be collected at the conclusion of the event. Mancini's will not accept responsibility for items remaining on the premises.

BYO CAKES

A cakeage charge of \$2 pp applies for plating and service. Please note we are unable to store cakes prior to the day of your function.

CANCELLATION

We reserve the right to charge \$500 cancellation fee with notice less than 4 weeks. Any Cancellation made between 14 to 2 days prior to the event will be charged 50% off the estimated food cost.

ENTERTAINMENT

For respect of all our dining patrons all group bookings less than 80 people sharing our function room or main restaurant are not allowed to bring in live entertainment, activity sets, photo booths or any equipment larger than 80-100cm unless authorised by management. Access times must be approved by the restaurant manager.

AV REQUIREMENTS

Mancini's Original Woodfired Pizza has a standard audio visual package which includes a data projector, large electric screen & cordless microphones available for your use if required.

SHARED FUNCTIONS

Shared functions in our function room are not guaranteed table allocation. Depending on all groups booked, we will have a section to suit your function type. No back drops for shared functions.