

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.

## 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 (M)

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 (M)

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)

A/ Australian seafood • I/ Imported seafood • M/ Mixed origin seafood

|                                |       |            |
|--------------------------------|-------|------------|
| 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 (I)  
Italian style grilled vegetables  
Marinated mixed olives  
Arancini w Neapolitan 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 Neapolitan 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 (M)**  
Prawns, calamari, local black mussels, fish, baby  
octopus, pipi, parsley, garlic in a Neapolitan 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 Neapolitan sauce

**Spaghetti Bolognese**  
Slow cooked premium beef mince cooked  
in a Neapolitan sauce

**Penne Pesto**  
Toasted pine nuts, garlic & cream pesto sauce

**Spaghetti Gamberi Con Chorizo (I)**  
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 (M)**  
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)

A/ Australian seafood • I/ Imported seafood • M/ Mixed origin seafood

|                           |       |            |
|---------------------------|-------|------------|
| 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 (I)  
Arancini w Neapolitan 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 (M)  
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 (I)  
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 (I)  
Prawns, tomatoes, fresh garlic & shallots

Pescatore (I)  
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)

A/ Australian seafood • I/ Imported seafood • M/ Mixed origin seafood

|                           |       |            |
|---------------------------|-------|------------|
| 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 (I)  
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 (M)  
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 (I)  
Chorizo, prawns, spinach w garlic & parsley in extra virgin  
olive oil

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

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

Salmone Mancini (A)  
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)

A/ Australian seafood • I/ Imported seafood • M/ Mixed origin seafood

|                           |       |            |
|---------------------------|-------|------------|
| 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 Larger • 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

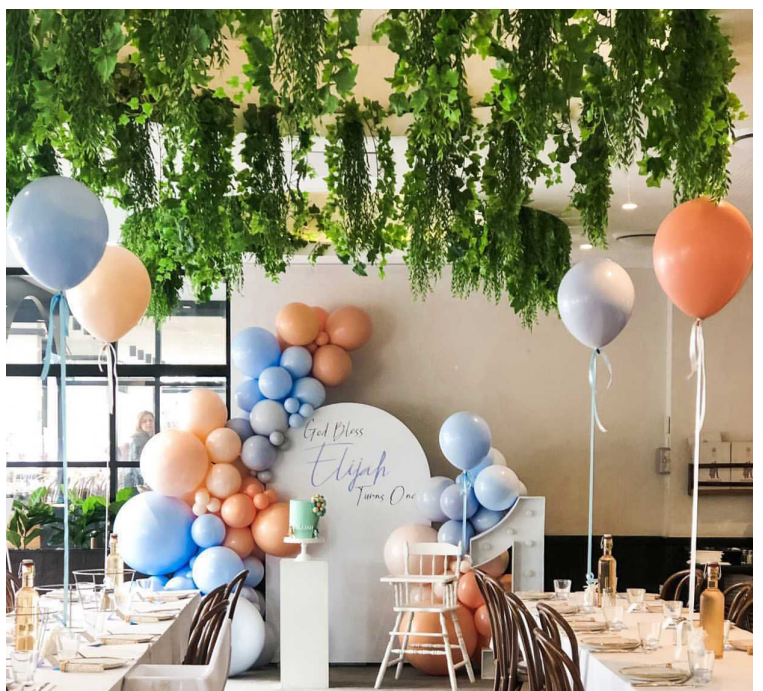
MOJITO • White rum, mint leaves, fresh lime & soda water

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.