

Thank you for your recent inquiry regarding our function/group menus. Machiavelli is happy to cater for groups ranging from 10-150 guests. Attached, you will find our preferred function menus. These menus have been selected due to their popularity, and are prepared with the finest produce available and complemented by our extensive wine list.

Our function menus are flexible so should you prefer something other than the chosen main courses please feel free to discuss this further with Caterina or Tracy. All the main courses (except for pasta) are served with vegetables and include Coffee/Tea and chocolates. Individual dietary requirements can only be catered for if organised in advance.

Please familiarise yourself with the following conditions and complete the attached form and return to us to confirm your booking.

- All groups of 8 or more are requested to choose from reduced a la carte menu.
- In the month of December all bookings of 8 or more **MUST** choose a set menu.
- A gratuity charge of 10% will be added to the total bill.
- A valid credit card is required to secure your booking.
- 24 hours' notice is required for cancellation of a booking. Failure to show will result in your credit card being charged according to the menu you have chosen and the numbers you have confirmed.
- Final confirmation of numbers is required by 10am on the day of the function.
- During the month of December (Silly Season) – group bookings cancelled on the day will incur a 50% charge against the credit card left to secure the booking. Fee is based on numbers and menu chosen.
- Once final numbers are confirmed should any of your party not turn up you will be charged according to your confirmed numbers.
- Please be advised that payments made with the following credit cards attract the following surcharges.

All Credit Cards 2%
Service Charge applicable groups of 8 or more 10%
Maximum 2 CCard payments per table/bill

For further information or to discuss your options please contact Caterina or Tracy on
02 9299 3748.

MENU 1

Suitable for groups of 10 up to a maximum of 20 people

\$60.00 per person

\$70.00 per person with dessert

(All members of your party must have
either the \$60 or \$70 menu)

ENTRÉE

(To share)

ANTIPASTO

A selection of antipasto to share

CALAMARI FRITTI

Lightly fried calamari

MAIN COURSE

(Choice of)

PENNE BOLOGNESE

Penne pasta served with Bolognese sauce

SPAGHETTI MACHIAVELLI

*Pasta with King Prawns and Mushrooms
in a butter, chilli, basil and garlic sauce*

VEAL PIZZAIOLA

Veal with tomato, oregano, chilli and garlic sauce

DESSERT

CRÈME BRÛLÉE OR TIRAMISU

COFFEE & TEA

An optional drinks package is available with this menu for \$40 per
person which includes 2 hour drink service of soft drink, juice, mineral
water, beers and a choice of selected Italian red & white wines to the value of \$60.

(Spirits extra)

MENU 2a

Suitable for groups of 10
up to a maximum of 50 people
\$80.00 per person

ENTRÉE

(To share)

PRAWN CUTLETS

Golden crumbed prawn cutlets

Calamari Fritti

Lightly fried baby calamari

MAIN COURSE

(Choice of)

GRILLED FISH OF THE DAY

Grilled fillets of fresh fish served with vegetables

PENNE BOLOGNESE

Penne pasta served with Bolognese sauce

VEAL PIZZAIOLA

Veal with tomato, oregano, chilli and garlic sauce

SPAGHETTI MACHIAVELLI

*Pasta with King Prawns and Mushrooms
in a butter, chilli, basil and garlic sauce*

DESSERT

(Choice of)

CRÈME BRÛLÉE • TIRAMISU • STICKY DATE PUDDING
COFFEE & TEA

An optional drinks package is available with this menu for \$40 per person which includes 2 hour drink service of soft drink, juice, mineral water, beers and a choice of selected Italian red & white wines to the value of \$60.

(Spirits extra)

MENU 2b

Suitable for groups of 10
up to a maximum of 50 people
\$90.00 per person

ENTRÉE

(To share)

ANTIPASTO

A selection of antipasto to share

PRAWN CUTLETS

Golden crumbed prawn cutlets

CALAMARI FRITTI

Lightly fried baby calamari

MAIN COURSE

(Choice of)

FILLET STEAK

Fillet Steak with peppercorn sauce

GRILLED FISH OF THE DAY

Grilled fillets of fresh fish served with vegetables

SPAGHETTI MACHIAVELLI

*Pasta with King Prawns and Mushrooms
in a butter, chilli, basil and garlic sauce*

VEAL PIZZAIOLA

Veal with tomato, oregano, chilli and garlic sauce

PENNE BOLOGNESE

Penne pasta served with Bolognese sauce

DESSERT

(Choice of)

TIRAMISU • CRÈME BRÛLÉE • STICKY DATE PUDDING • AFFOGATO
COFFEE & TEA

An optional drinks package is available with this menu for \$40 per
person which includes 2 hour drink service of soft drink, juice, mineral
water, beers and a choice of selected Italian red & white wines to the value of \$60.

(Spirits extra)

MENU 3

Suitable for groups of 10
up to a maximum of 80 people
\$100.00 per person

ENTRÉE

(To share)

PRAWN CUTLETS

Lightly crumbed, golden fried prawns

INSALATA CAPRESÉ

Vine ripened tomatoes, basil and buffalo mozzarella

PROSCIUTTO E MELONE

Prosciutto and rockmelon

CALAMARI FRITTI

Lightly fried calamari

MAIN COURSE

A la Carte

DESSERT

(Choice of)

TIRAMISU • CRÈME BRÛLÉE • STICKY DATE PUDDING • AFFOGATO
COFFEE & TEA

An optional drinks package is available with this menu for \$40 per person which includes 2 hour drink service of soft drink, juice, mineral water, beers and a choice of selected Italian red & white wines to the value of \$60.

(Spirits extra)

RETRO MENU

Suitable for groups of up to
a maximum of 6 people per table

\$125.00 per person

GUERIDON MENU

(All dishes cooked in the room)

All served with matching Wines

STARTER

CAESAR SALAD

Served with

gls Santa Margherita Pinot Grigio Valdadige DOC – Italy

ENTRÉE

STEAK TARTARE

Served with

gls Storm Bay Pinot Noir Coal River Valley - Tas

MAIN

STEAK DIANE

Served with

*gls Henschke 'Keyneton Euphonium' Shiraz/Cabernets/Merlot,
Keyneton, SA*

DESSERT

(Choice of)

CREPE SUZETTE • STRAWBERRY FLAMBÉ

Served with

gls DeBortoli 'Noble One' Botrytis Semillon, Riverina, NSW