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PORTOBELLO food.kitchen.bar

Functions and Special Event Menus

Updated 1st May 2012

Children's Menu

We have a great menu for children aged 3 to 11 years old (children under three incur no charge). Children's prices can be discussed with your Event Manager. Two high chairs are available if required.

Dietary Requirements

With prior notice, we are happy to cater for guests with special dietary needs.

Complimentary for your Special Event

Portobello will provide the following at no extra cost:

- Exclusive use of the venue (available for bookings of 60 guests or more)
- Personalised Menus
- White table linen & napkins
- Gift Table



Please note that all meal and beverage packages can be altered in order to accommodate your taste, preferences and budget.

THE FOOD

COCKTAIL OPTIONS (minimum 15 guests)

\$25 per person (choice of any 4)

2 hours of continuous food service

- minted lamb skewers with yoghurt dressing
- mini ciabatta bread rolls with chicken, rocket and aioli
- potato wedges with sour cream and sweet chilli sauce
- smoked salmon roulades with spring onion & cream cheese
- portobello mushrooms with baby spinach, tomato jewels & fetta
- butterflied prawns with sweet chilli dressing
- sicilian rice balls with cheese
- barramundi fish cakes with soft potato, spring onion, parsley and a hint of fresh chilli
- bruschetta with tomato and basil
- spanish chorizo sausage canapés with grilled haloumi, red peppers, shallots and cherry tomatoes
- tender salt and pepper calamari
- house-made dips served with pita bread
- oysters Kilpatrick / natural
- Italian meatballs in mama's traditional Italian sauce
- chicken tenders with 'Texas style' barbecue sauce



Add \$5 per person for each additional food choice
Add \$5 per person extra for each additional hour of service required

SEATED LUNCH or DINNER OPTIONS
(groups of 20 or more)

Seated Menu One \$45.00 per person

ENTRÉE

Salmon Roulades

*Norwegian salmon roulades
with a cream cheese and spring onion filling*

OR

Portobello Mushrooms

*juicy Portobello mushrooms stuffed with baby spinach,
tomato jewels and feta cheese*

MAIN

Mediterranean Lamb Mignon

*grilled to medium, served with a beetroot puree,
soft potato and a mushroom sauce*

OR

Linguine Marinara

*thin ribbon pasta tossed with prawns, calamari, mussels
in a napolitana sauce*



Package includes garden salads, bread rolls and butter portions

Seated Menu Two \$55.00 per person

ENTRÉE

Salt and Pepper Calamari

tender pieces of calamari with fresh lemon and wild rocket

OR

Mini Lamb Skewers

delicious pieces of mint marinated lamb threaded onto skewers and served with a yoghurt dressing

MAIN

Dukkah Crusted Chicken Breast

served with pan-fried haloumi, citrus orange dressing and a gourmet leaf salad

OR

Garlic Prawns

pan-fried tiger prawns, garlic, lemon juice and fresh parsley, and served with rice in a white wine cream sauce

DESSERT

Traditional Italian Tiramisu

savoardi biscuits dipped in coffee, then layered with an amaretto liqueur flavoured whipped mixture of egg yolks and mascarpone. Finished with a dusting of chocolate.

Package includes garden salads, bread rolls and butter portions

Seated Menu Three \$65.00 per person

ENTRÉE

Garlic Prawns

pan – fried tiger prawns , garlic, lemon juice and fresh parsley, served with rice in a white wine cream sauce

OR

Sicilian Rice Balls (Arancini Di Riso)

three arborio rice balls filled with a mixture of gorgonzola cheese and porcini mushrooms

OR

Spanish Chorizo

chorizo sausage with grilled haloumi, roasted red peppers, shallots, cherry tomato and garlic

MAIN

Dukkah Crusted Chicken Breast

served with pan-fried haloumi, citrus orange dressing and a gourmet leaf salad

OR

Grain Fed Porterhouse Steak 300gm

char-grilled to medium and served with baby rosemary potatoes, steamed broccolini and a red wine jus

OR

NT Freshwater Barramundi

oven roasted, herb–crusted and served with warm greens, and a preserved lemon dressing

DESSERT

Traditional Italian Tiramisu

savoardi biscuits dipped in coffee, then layered with an amaretto liqueur flavoured whipped mixture of egg yolks and mascarpone. Finished with a dusting of chocolate.

OR

Chocolate and Hazelnut Pudding

served with butterscotch & Baileys sauce

Package includes garden salads, bread rolls and butter portions

beverage packages

(minimum 20 people)

(choose from)

Premium Sparkling Red or White

Premium Sauvignon Blanc

Premium Shiraz

Corona or Peroni

Coopers Pale Ale

Cascade Light

Orange Juice

Soft drinks

3 Hour Service Package- \$30 per person

4 Hour Service Package- \$35 per person

5 Hour Service Package - \$40 per person

OR

Drinks on consumption

You may also purchase drinks on a running bar tab, or guests can purchase their own drinks at the bar.

Please contact the Function Manager for more details.

BREAKFAST MENU (minimum 20 guests)

BUFFET BREAKFAST

- Scrambled free range eggs
- Grilled marinated mushrooms
- Spinach frittata
- Gourmet grilled sausages
- Crispy bacon
- Baked beans
- Roast tomatoes

Grilled ciabatta bread

Toast (white and/or wholemeal)

Served with condiments (jam, marmalade, butter, honey)

\$22.50 per person

\$27.50 per person including coffees, tea or juice

\$10 children under 11 years of age

Vegetarian options available on request (ie. Muesli, European Yoghurt, Fresh Fruit)



TERMS & CONDITIONS

BY CONFIRMATION OF A BOOKING, YOU ACKNOWLEDGE AND AGREE TO THE BELOW MENTIONED CONDITIONS:-

BOOKINGS, CONFIRMATION AND PAYMENT

Tentative bookings are held for two weeks and are not considered definite until, we have received the completed hiring agreement and a non-refundable / non-transferable \$250.00 deposit. We reserve the right to cancel any function without recourse where upon the deposit has not been received within the specified time. Final payment is required prior to the function or at the conclusion of the event, in the form of cash or credit card.

If drinks are served on a consumption basis, this account is to be settled at the conclusion of the function.

CONFIRMATION of final numbers must be made five working days prior the function, the CONFIRMED number of attendance will be the minimum number of guests for which you will be charged.

Please note Diners and American Express cards incur a 3% surcharge.

AVAILABILITY

If the area cannot be made available to the hirer on the desired date, because of industrial dispute, fire, flood or any other Act of God, Portobello shall not be liable for any loss, damage or injury suffered by the hirer, as a result of the unavailability of the venue.

LEGAL OBLIGATIONS

You will be responsible for any damage to or sustained by yourself, or invitees, other than damage caused by the management or staff. Portobello will not accept responsibility for any injuries sustained to any person as a result of equipment installed within the venue by the client or parties acting on behalf of the client. We accept **NO RESPONSIBILITY** for any goods or gifts at the function or left behind at the conclusion of the function.

CANCELLATION

On cancellation of a function with more than four weeks' notice a deposit will only be refunded less a 25% administration cost (ie. \$62.50 of a \$250 deposit will be retained by Portobello – with this \$62.50 being charged to the Credit Card whose details we have on hand - if credit card details have been left in lieu of a monetary deposit).

Cancellations four weeks or less prior to the event will lose their 100% of the deposit regardless of the situation (ie. \$250.00 will be retained by Portobello – with this \$250.00 being charged to the Credit Card whose details we have on hand – if credit card details have been left in lieu of a monetary deposit).

SECURITY

Portobello practices responsible service of alcohol at all times. Management reserves the right to stop serving alcohol to guests if they believe they be intoxicated. All guests are expected to behave in a manner in full compliance of the liquor licensing laws. Management reserves the right to eject any guest behaving in an unacceptable manner without liability. All minors must be accompanied by a parent or guardian. MINORS are prohibited from consuming alcohol and any guest found to be supplying alcohol to a minor will be evicted immediately. **Portobello reserves the right to cancel an event at any stage of proceedings with no remuneration if management believes the event or its guests to be conducting themselves in a threatening or disorderly and unacceptable manner.**

FIRE SAFETY

The use of compressed gas, flammable liquid/gas, heaters, lamps, lanterns and other heat producing devices are forbidden at Portobello.

ELECTRICAL

Any use of electrical equipment must be authorised by Portobello management.

DELIVERIES/PICK UP OF GOODS

All deliveries must be advised in advance. Deliveries must be clearly marked with the function details. Portobello does not provide storage space for goods unless prior arrangements have been made. All goods belonging including left over celebratory cakes to persons attending a function must be claimed and removed from the venue within 12 hours of completion.

SIGNAGE & DISPLAY

Nothing is to be nailed, screwed or fixed in any way to any wall, door or other part of the building unless prior permission has been granted.

OUTSIDE CATERERS

No food or beverage of any kind will be permitted to be brought into Portobello for consumption.

MENU DETAILS & FLOOR PLANS

Menu choices and special dietary requirements/allergies, including vegetarian options are to be confirmed two weeks prior to the function to ensure the quality and availability of food.

CONCLUSION

Upon conclusion of a function, organizers and their guests are expected to vacate the function area within by 1 am in a quiet and orderly manner.

PRICES

Our current prices are valid upon confirmation. Prices are all inclusive of GST variable.

**To confirm your booking please date and sign these Terms and Conditions
and return with the deposit of \$250.00 / Credit Card Details**

Name:	Address:
Telephone:	Email:
Type of Function:	Date of Function:
Start Time of Function:	Special Requests:
Signed by:	Deposit: Signed by Staff: