



macquariefunctioncentre

## *May We Suggest Diamond*

### *Menu Diamond*

#### **Refreshments and Canapés on arrival**

**Bread & Butter & Mixed Bruschetta platter**

**Fried Olives, Anchovies & Fresh Chillies**

**Gourmet Italian Antipasto Platter-** A traditional European dish-comprising continental gourmet Meats, roasted capsicum ,roasted eggplants, 3 types of cheese ,salad, Mushrooms and Bruschetta.

#### **Entrée**

Avocado Seafood-Insalata di mare served in half Avocado –per guest

1 Dz. Fresh Oysters and Fresh Prawns- per table

#### **Pasta**

**Rigatoni al Ragu'**-fresh home made pasta with meat chunks

#### **Alternate**

**Tortellini Boscaiola**-pillows of home made pasta filled with meat finished with a bacon, mushroom and cream sauce

#### **Main Course**

**Macquarie Duo**-A succulent tower of Chicken breast & Scotch fillet with your choice of sauce

**All main courses are served with market fresh vegetables & Salad**

#### **Dessert**

**Macquarie Trio**-A degustation of 3 desserts

#### **Supper**

Fresh Fruit platter

## **Beverages**

Beer-local and imported  
Wine-red and white (quality)  
Champagne for toasts and on request  
Full range of soft drinks  
Mineral water-sparkling and natural (imported)  
Bar Open (bottom shelf)

Chair Covers with 1 sash—included  
Master of Ceremonies—included  
DJ--\$450.00  
Band 4 piece--\$1200.00  
Bridal Centrepiece

**\$100.00 per person**

**\$57.00 under 12**

**No charge for under 2 years of age**

**\*Minimum 250 guests**

**Under 250 guests, price on application**



**Menu Gold Package** 6 hours Function

**Bread & Butter**

**Marinated Green Olives and Fried Black olives**

**Gourmet Italian Antipasto-** A traditional European dish comprising continental gourmet Meats, roasted capsicum, roasted eggplants, Bocconcini ,salads & Button Mushrooms.

**Entrée**

**Calamari Rings (home made) Platter served with Aioli and Lemon wedges**

**Pasta**

**Penne al Forno-** Penne Pasta baked with A grade Mince meat, a fresh Tomato, Garlic & Basil sauce and mozzarella cheese

**Alternate**

**Ravioli Boscaiola-**pillows of home made pasta filled with meat finished with a ham, mushroom and cream sauce

**Main Course (Please choose 1)**

**Veal Parmigiana-** Pan fried Scaloppine topped with Eggplant & melted Mozzarella cheese

**Filetto Ai Funghi-**Fillet of beef grilled and finished with fresh button mushroom sauce

**Roast Veal Nut-**home made. Delicious!

**Alternate (Please choose 1)**

**Petto di Pollo all' avocado-** Chicken breast flamed in a touch of Brandy with herbs, Avocado & finished in a Cream sauce

**Petto di pollo al Limone-** Chicken breast flamed in a touch of white wine, lemon juice and a touch of cream

**Pollo Valdostana-**breast of chicken filled with prosciutto and Filantina imported cheese served on roasted red capsicum and tomato sauce

**All main courses are served with market fresh vegetables**

### **Dessert**

**Torta di Ricotta** - Sicilian Cheese cake topped with Almond flakes

### **Alternate**

**Meringa con Frutta** - Meringe basket filled with fresh patisserie cream and topped with seasonal fruit

### **Supper**

Fresh Fruit platter

## **Beverages**

Beer - vb, t.extra dry, light beer

Wine red and white, champagne

Full range of soft Drinks

Coffee tea and Cappuccino

## **Decorations**

Chair covers with 1 sash

Table decoration-tall vases with willows (your choice of colour)

**\$85.00 per person** (Minimum 250 guests)

Children under 12 \$50.00 (GST Inclusive)

Children in high chairs no charge



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# *May We Suggest Special*

## *2010*

*Bread & Butter*

### Entrée

**Antipasto Platter (large)**

### Main Course

**Veal Parmigianna** - Pan fried Scaloppine topped with Eggplant & melted Mozzarella cheese, finished with a fresh Napolitana sauce

Alternate

**Pollo ai Funghi**-Tender quality chicken with mushroom and cream

**All Mains are served with market Fresh Vegetables**

**Or**

**Choose two dishes from our main menu'**

### Dessert

**Tiramisu'**- Rich Coffee soaked Sponge Fingers with Mascarpone and fresh Cream

**Or**

**Choose two dishes from our main menu'**

## **BEVEREGES**

Beer - vb, t New, t.extra dry,Heineken,crown lager,Carlsberg)

Wine red and white

Soft drinks

Coffee and/or tea

Champagne for toasts

**\$67.00 per person**

Children under 10 \$40.00 (GST Inclusive)

Children in high chairs no charge

\*Minimum 250 guests

Under 250 guests, price on application



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# *May We Suggest Super 2010*

**Refreshments and Canapés served on arrival**

## *Bread & Butter*

### **Entrée**

**Antipasto per person**

### **PASTA**

**Lasagne (Homemade) alt. Cannelloni spinach & Ricotta**

### **Main Course**

**Veal Parmigianna** - Pan fried Scaloppine topped with Eggplant & melted Mozzarella cheese, finished with a fresh Napolitana sauce

Alternate

**Pollo ai Funghi**-Tender quality chicken with mushroom and cream

**All Mains are served with market Fresh Vegetables**

**Or**

**Choose two dishes from our main menu'**

### **Dessert**

**Tiramisu'**- Rich Coffee soaked Sponge Fingers with Mascarpone and fresh Cream

**Or**

**Choose two dishes from our main menu'**

## **BEVEREGES**

Beer-vb,t New,t.extra dry,Heineken,crown lager,Carlsberg)

Wine red and white

Soft drinks

Coffee and/or tea

Champagne for toasts

**\$73.00 per person**

Children under 10 \$40.00 (GST Inclusive)

Children in high chairs no charge

\*Minimum 250 guests

Under 250 guests, price on application.