

Wedding packages

at angelo's on the bay we offer very tasteful modern décor in a

newly built federation style building plus a superb water's edge setting in prince edward park, cabarita. our menus are interesting and variable so that you may make up your own selection to suit your personal requirements.

The following is our current schedule of charges and conditions for weddings and functions from 1st July 2010 through to 30th June 2011. The venue is available for weddings, engagements, birthdays and other functions as follows:-

- ❖ tuesday to friday with a minimum number of guests to be 80 adults. (6.00pm – 11.00pm)
- ❖ saturday night from 6.00pm – 11.00pm or sunday lunch from 11.00am – 4.00pm with a minimum number of guests to be 100 adults, or a minimum of \$12,500.00
- ❖ saturday lunch from 11.00am – 4.00pm or sunday night from 6.00pm – 11.00pm with a minimum number of guests to be 65 adults.
- ❖ the costing of a three course menu with wine, champagne, beer and soft drinks included is \$125.00 per person and for a four course menu it is \$140.00 per person. children under the age of 12 are half price. (prices are subject to change depending on seasonal availability). all prices are gst inclusive.
- ❖ to confirm your reservation a \$500.00 non refundable booking fee is required.
- ❖ the normal duration of a function is 5 hours.
- ❖ liquor selection includes soft drinks, fruit juices, carlton and united beers, Johnny Q. brut cuvee champagne and zilzie selection 23 wines served with a selection of gourmet canapés on arrival and throughout the function.
- ❖ an upgrade to your wine package can be arranged starting from an extra \$7.50 per person.
- ❖ spirits may be added on a consumption basis only.
- ❖ decorators, flowers, photographer, video and car hire services can be recommended.
- ❖ d.j. services can be hired (price on application) for 5 hours. as the restaurant is situated in a residential area noise restrictions do apply and all music must cease by 11.00pm. if you arrange to have a band it must be prepared to abide by our noise restrictions. we are happy to discuss your individual music requirements.
- ❖ to confirm your reservation a non refundable booking fee of \$500.00 is required.
- ❖ a cancellation charge of 30% of your total account is applicable 6 weeks prior to your function.

we trust that the information provided will be of assistance to you and we look forward to being able to discuss your individual requirements for your very special day. for any further assistance please contact either marie piccin, guy piccin or robert pratelli on 9743 2225 or 9736 2391.



on the bay . in the park . fine wine . unique cuisine . pure indulgence

minimum requirements

beverages

sundries

angelo's on the bay

wedding menu

if you or any of your guests suffer from a food related allergy or intolerance please let us know and we will be happy to supply you with further information on our menus and alternative choices

'on the bay' antipasto plate – a selection of cold specialities including bresaola, duck prosciutto, smoked chicken breast, king prawn, smoked salmon, house marinated vegetables, frittata, fetta and olives. (seafood only option \$10.00p.p. extra)

king prawns with avocado salsa, citrus aioli and flying fish roe

smoked salmon carpaccio – with sour cream, capers and chives

caesar salad – served traditionally (with or without marinated chicken)

smoked duck breast with a salad of watercress, witlof, roast hazelnuts and honey mustard dressing

hand-cut seared beef carpaccio with rocket, artichokes, truffled parmesan and truffle oil dressing

country style pork and veal terrine with house made tomato jam, ligurian olives, cornichons and flatbread

nine natural oysters (pacific or sydney rock) with a spicy bloody mary shooter

chilli salt calamari – lightly battered and deep fried with herb salad & roast garlic mayonnaise

porcini mushroom and gorgonzola tart with a pear, walnut and rocket salad

cream of sweetcorn bisque with prawns and coriander butter

grilled salmon on leek ribbons with black olive tapenade and tomato dressing

warm roast quail breast with grilled chorizo, mixed greens apple balsamic and pistachio oil

twice baked goat's cheese soufflé with rocket and parmesan salad and red wine vinaigrette

tempura prawns with and asian style salad and sweet chilli soy dressing

fusilli mona lisa – sautéed prawns, calamari, sun-dried tomatoes, olives and chilli

salmon ravioli – pasta pockets filled with salmon in a marscapone, parmesan and chive cream sauce

penne- with wagyu beef ragu and truffled parmesan

tortellini – mushroom and bacon cream sauce

spinach and ricotta ravioli – spinach pasta pillows filled with ricotta with a roast tomato and basil sauce

other pasta dishes are available upon request

entree selection

pasta

angelo's on the bay

chicken breast – with herb butter under the skin on braised white beans, verjuice and pancetta

chargrilled chicken breast – served with a compote of garlic, olives, tomatoes and swiss brown mushrooms on onion mash

chicken breast- filled with a crab mousse on green pea mash, with a tarragon and baby caper sauce

oven roast pork cutlet on apple risotto with an almond and cinnamon butter, pork jus

parmesan and herb crusted veal cutlet on olive oil potato mash with a thyme jus

marinated lamb rump with grilled polenta, vegetable ratatouille and a basil jus

oven roast lamb rack served with kipfler potatoes, artichokes and a salsa verde

braised lamb shanks in red wine thyme and garlic, on a soft polenta

beef fillet on a potato mash with caramelised red onion and pepper sauce

300gr scotch fillet with a béarnaise sauce, onion rings and roast kipfler potatoes

oven roast hiramasa kingfish fillet on minted chickpea and preserved lemon salad, lemonolio dressing

panfried barramundi fillet on a potato and zucchini fritter with mayonnaise vert

panfried atlantic salmon fillet on oven roast tomato, fresh asparagus with herb beurre blanc

ocean trout fillet on cous cous salad with a basil vermouth dressing and grilled lime

lime and maple syrup tart with crème fraiche and vanilla anglaise

pecan tart with maple syrup anglaise and cream

new york baked cheese cake – with double cream and coulis

flourless orange cake with cardamom syrup and double cream

honey and frangelico crème brulee – with biscotti

ice-cream pyramid – toblerone or honey, fig and pistachio

chocolate and hazelnut pudding with chocolate sauce and vanilla ice cream

caramel crème brulee with shortbread

white chocolate ice cream and passionfruit sorbet spire with passionfruit and grand marnier syrup and shortbread

- vegetarian antipasto plate (entrée)
- tomato and parmesan tart with a basil cream (entrée)
- potato gnocchi with a pesto sauce (entrée or main course)
- spinach and ricotta ravioloni –spinach pasta pillows filled with ricotta and served with a roast tomato and basil sauce (entrée or main course)
- tagine of pumpkin and chickpeas (main course only)
- vegetable daupinois with a mixed leaf salad (main course only)
- portabello mushroom, lemon thyme and goats cheese flan with roquette salad (main course only)

angelo's on the bay' seafood platter for two	\$130.00
platter of deep fried calamari: salt and pepper / chilli salt / parmesan	\$50.00
platter of natural oysters (2 dozen)	\$70.00
platter of kilpatrick oysters (2 dozen)	\$75.00
platter of king prawns (2 dozen)	\$90.00
platter of tempura prawns (per dozen)	\$50.00
grilled scallops with garlic and lime butter (per dozen)	\$45.00
platter of marinated calamari & octopus salad with fresh king prawns	\$70.00
platter of antipasto	\$50.00
platter of beef carpaccio with basil oil, parmesan and roquette	\$60.00
platter of salmon carpaccio with lemon olive oil, capers and citrus salt	\$60.00
platter of crumbed eggplant filled with pesto and cheese	\$50.00
platter of bresola with celery remoulade and pecorino	\$50.00
platter of fresh fruit	\$40.00
roquette and parmesan salad	\$15.00
italian salad	\$15.00

all prices are GST inclusive

the following are required 3 days prior to your function:

- ❖ table plan completed with table numbers and number of people per table
- ❖ alphabetical guest list (surname first) and table number
- ❖ place cards in envelopes per table with table number and number of guests written on the envelope
- ❖ final payment of the account by bank cheque or cash
- ❖ final numbers are required one week prior to the function
- ❖ we request that guests refrain from throwing confetti inside the restaurant or in the grounds of the restaurant. we regret that a \$300.00 clean up fee shall apply if this request is not observed.
- ❖ please note all prices listed are subject to change but final costing can be confirmed 3 months prior to the function date, a surcharge for credit cards may apply.