



## **ULTIMO SET MENU \$58pp**

### **ENTRÉE** (to share)

#### **Calamari Lemon Pepper**

Fried crispy served w salad leaves & lemon aioli

#### **Penne Pollo & Funghi**

Pasta tossed with chicken, mushrooms, garlic cream sauce & parmesan

#### **Pomodoro**

Small pizza with tomato, onion, basil and parmesan

#### **Veggie Antipasto**

Mixed Grilled Veggies, olives, dips served with pizza bread

### **MAIN COURSE** (Choice of One)

#### **Eye Fillet (300g)**

Marinated grass-fed prime beef, char-grilled served w Italian salad, mustards & chips

#### **Veal Scaloppini**

Tender Veal fillets pan-seared served w vegetables, creamy potato mash & mushroom sauce

#### **Lamb Cutlets**

Mediterranean grilled cutlets on mash, steamed veggies drizzled with balsamic gravy glaze

#### **Barramundi Fillet**

Tuscan spiced grilled barramundi served on mash with wilted spinach and aioli

#### **Atlantic salmon**

Crispy skinned salmon on baby spinach, rocket, Kipfler potato w balsamic dressing

#### **Spaghetti Scampi**

Grilled Scampi on pasta tossed with tomato, chili, parsley, white wine & extra virgin olive oil

### **DESSERT** (Sharing course)

**Chocolate Mousse** - A full-flavored mousse w biscotti & cream

**Warm Sticky Date Pudding** - Served w creamy caramel sauce & Ice cream

**Tiramisu** - Sponge fingers, coffee & mascarpone

**Lemon Meringue** - Lemon tart topped with fluffy Meringue

# **Canape/ Finger food**

## **Menu**

### **Custom Package**

Create your own package from the options below Start with a selection of canapés:

**\$20 per person (choice of 6 items)**

**\$25 per person (choice of 8 items)**

**\$30 per person (choice of 10 items)**

**\$35 per person (choice of 12 items)**

### **CHOOSE FROM**

- \*Beef meatballs served with napoli sauce**
- \*Arancini balls – Bolognese**
- \*Chicken drumettes marinated in Satay sauce**
- \*Chicken Winglets marinated in soy sauce**
- \* Vietnamese paper rolls filled with prawns, carrot, celery and spring onion**
- \*Coconut prawn served with a mango dip**
- \*Homemade mushroom tartlet topped with a quail egg**
- \*Mini vegetarian spring rolls**
- \*Cocktail Samosas**
- \*Potato croquettes served with a 3-cheese dipping sauce**
- \*Smoked salmon canapes**
- \*Mini crab cakes served with a wasabi mayo**
- \*Lemon Pepper calamari served in a cone**
- \*Mini Vegetarian frittatas**
- \*Vol au vents filled with a chicken & mushroom sauce**
- \*Assorted bite size sandwiches**
- \*Carrot & Celery sticks with dipping sauce**
- \*Assorted pizza slices**
- \*Beef sliders burger patties topped with lettuce, tomato, onion**
- \*Roast beef served on a crusty bread topped with watercress & tomato relish**

Positano can cater for most dietary requirements. (gluten free option available upon request)  
Please chat to your function coordinator about you and your guests' specific needs. You are welcome to bring in your own celebration cake

**Basic Beverage Package 3 hours - \$30 pp**

De Bartoli Willow glen Brut – Sparkling wine, De Bartoli Sauvignon Blanc, De Bartoli Willow glen – Chardonnay Semillon – White wine, DE Bartoli Shiraz – Red wine,

**Beers**

Cascade Premium Light, Victoria Bitter, Carlton draught Tap Beer

**Non-Alcoholic Beverages**

A selection of soft drinks, juice and mineral water, Tea and coffee

**Premium Beverage Package 3 hours - \$40pp**

DB Willow glen Brut – Sparkling wine, DB Sauvignon Blanc, DB Chardonnay Semillon – White wine

Windy Peak Shiraz – Heathcote Vic - Red wine,

Windy peak Pinot Noir -Victoria – Red wine

Moscato – Sweet white wine

**Beers**

Cascade Premium Light Carlton Draught on Tap Choice of 2 of the following

Peroni, , Crown lager, Victoria bitter, Corona Non-Alcoholic Beverages

A selection of soft drinks, juice and mineral water, Tea and coffee

**Additional 30 minutes - \$10 per person**

**Include basic spirits for an extra \$15 per person**

We are happy to create exclusive beverage packages to suit you and your guests. Alternatively, we can also offer bar tab/on consumption drinks with a set amount - this can be revised at any time during your function & increased if required.

#### **Terms & Conditions**

##### **1. CONFIRMATION OF BOOKING AND DEPOSIT**

A \$500 deposit is required upon booking. Booking is not secured until deposit is processed. This can be made by bank transfer (EFT), cash, or credit card at venue or over the phone. The deposit amount will be deducted from your final account.

##### **2. MINIMUM SPENDS**

Minimum spends apply for most functions. These will be confirmed by your function coordinator. However please see below as a guide

**Saturday night B Room \$4,000 across food and beverages**

**Saturday night X--Room \$3,000 across food and beverages**

**Friday night B Room \$3,000 across food and beverages**

**Friday night X-Room \$2,000 across food and beverages**

**All other times \$1,500 or as agreed**

### **3 SECURITY**

As part of liquor licensing laws Positano requires security guards where there is “musical entertainment.” This is defined as any amplified or live music. As a general guide, if the music is loud enough to dance to then security is required. Background music does not require security. Security is charged at \$330 (Inc. GST) for the first hundred guests or part thereof, based on a 3-hour function. Additional costs may apply if you extend the length of your function or if you have more than 100 guests. Security cost is not included in the minimum spend.

### **4. RESPONSIBLE SERVICE OF ALCOHOL**

The client acknowledges that Positano and its personnel will enforce a responsible service of alcohol policy, and that any guest(s) who in the opinion of the Positano personnel are intoxicated to an unacceptable level and minors will be refused service of alcohol. Positano reserves the right to end the function before the scheduled conclusion time if in the opinion of the Positano personnel the behaviour of the Client's guest(s) is unacceptable.

### **5. CONFIRMATION OF MENU, FINAL NUMBERS AND PAYMENT**

Confirmation of menu, beverage selection, dietary requirements and final number of guests is required 14 days prior to your event. After this time guest numbers cannot be decreased. Depending on the circumstances it may be possible to increase guest numbers. If actual number of guests exceeds the confirmed number of guest then the client will be charged for the total number of attendees. If your function requires security this also must be confirmed 14 days prior to your event.

### **6. CANCELLATION**

All cancellations must be made in writing. If notice of a cancellation is made less than 60 days prior to the function date the deposit will be forfeited. If notice of a cancellation is made between 60 and 90 days prior to the function date then 50% of the deposit will be refunded. If notice of a cancellation is made more than 90 days prior to the function date then 100% of the deposit will be refunded. POSITANO offers a 7-day cooling off period where 100% of the deposit will be refunded. If a deposit is made within 7 days of the function date then no cooling off period applies.

### **7. ACCESS TO VENUE**

Access to the venue is guaranteed one (1) hour prior to the commencement of your event. Depending on availability of the room earlier access may be granted. Alternative arrangements can be organized with your function coordinator.

### **8. LIABILITY**

The client is financially responsible for any damages or theft that may occur to or at the venue (including fittings, equipment and surrounding areas). The client is also responsible for any damages caused by their guests or contractors before, during or after the event. This also includes

extra cleaning that may be required at the conclusion of the function. Credit card details must be provided to us before your function and these costs will be charged to it. Please also be aware the event will cease where it appears that, if the event continues, there will be a risk to the health or safety of any person including any POSITANO staff members. The client must immediately, or as soon as practicable, notify POSITANO staff of any accident or injury occurring in connection with the event.

9. Payment is due prior to or at the conclusion of your event. Payment can be made with cash or credit card on the day. Payment can be made with bank transfer (EFT) three (3) business days prior to your event.

#### 10. FUNCTION DURATION

Minimum spends are based on function duration of 4 hours. Additional costs may apply for longer functions. If the client or their guests have not left the venue by the agreed time, room hire is charged at \$75 per half hour. If the client or their guests have not left the venue by 11 p.m. then room hire is charged at \$400 per hour or part thereof.

Pricing and content subject to change without notice.

Booking Form

#### CONTACT DETAILS

Function Date

Organiser name

Guest of honour/Event title

Guests expected \_

Address

Email

Mobile Landline

Function type: please circle   Sit Down Event   Canape Event   Corporate/Self Service

Start time: \_\_\_\_\_

Conclusion time: 3 hours after start time

**ACKNOWLEDGEMENT OF TERMS & CONDITIONS** Any authorised or additional charges may be charged to the credit card supplied or be invoiced. On behalf of the client I agree that I have read and understood the terms and conditions outlined above with respect to the function facilities at QPO.

Print Name: \_\_\_\_\_ Signed: \_\_\_\_\_ Date: \_\_\_\_\_

\_\_\_\_\_ CREDIT CARD DETAILS   Visa MasterCard

Card number

Expiry date

Card holder name Signature