

GROUP SET MENU

The fondest memories are made when gathered around the table. *Anonymous*

Set menus available for groups of 6+ adults. Group of 10+ adults must be on set menu

PLEASE TICK YOUR CHOICE

Group Set Menu \$45 | available only Mon – Fri & Sun dinner. Excludes Sat all day & Sun lunch

Garlic Bread (V)

Eggplant Chips | lightly fried in semolina flour (Ve, DF)

Mixed Olives | marinated in chilli, garlic, rosemary, focaccia (Ve, DF)

Prosciutto and Peach | thinly sliced 18mth aged Prosciutto, Bufala Mozzarella, charred peaches & fresh herbs (GF)

Pear and Rocket Salad | nashi pear, pecorino, balsamic dressing (V, GF)

Penne Isalberto | Penne Pasta, truffle cream & butter sauce (V)

Paranza | lightly semolina fried mixed seafood platter of calamari, prawns, John Dory w/ mayo

Pizza | Choose two toppings (refer to below Pizza Topping list)

Group Set Menu \$55

Garlic Bread (V)

Oysters Natural (one each person) (GF, DF)

Prosciutto and Peach | thinly sliced 18mth aged Prosciutto, Bufala Mozzarella, charred peaches & fresh herbs (GF)

Mixed Olives | marinated in chilli, garlic, rosemary, focaccia (Ve, DF)

Char Grilled Baby Octopus GF

Pear and Rocket Salad | nashi pear, pecorino, balsamic dressing (V, GF)

Penne | San Marzano Tomato, Pancetta and Bufala Mozzarella

Paranza | lightly semolina fried mixed seafood platter of calamari, prawns, John Dory w/ mayo

Pizza | Choose two toppings (see a la carte menu on line)

Ugly Duckling Italian Donuts | ricotta donuts & coated in cinnamon sugar w/ Nutella dip

Dietary Options

Please advise in advance of any allergy or dietary requirements; vegan, vegetarian, gluten free, dairy free

Beverage Options – Please tick one

Cash Bar

Bar Tab (Please insert amount \$_____)

Pizza Toppings

La Margherita – San Marzano tomato, Fior di Latte mozzarella, parmesan, olive oil & basil (V)

Pizza Ortolina – San Marzano tomato, zucchini, potatoes, red onion & olives (Ve)

Napule' – San Marzano tomato, Fior di latte mozzarella, anchovies, capers, olives & oregano

Boscaiola – San Marzano tomato, Fior di latte mozzarella, double smoked ham, mushrooms & parmesan

Al Pacino – San Marzano tomato, Fior di latte mozzarella, rocket, Parma ham, shaved parmesan

Al Crudo – San Marzano tomato, Fior di latte mozzarella, rocket, Parma ham, shaved parmesan

Tre Formaggi – Fior di latte, Parmesan, Gorgonzola (Blue) cheese (V)

Il Campo – Fior di Latte mozzarella, potatoes, sausage & rosemary

L'Estate – Fior di Latte mozzarella, smoked salmon, red onion, capers, lemon zest

Pavilion – Fior di Latte mozzarella, butternut pumpkin, spinach, pine nuts, rocket & ricotta (V)

Pancia di Maiale – Roast pork belly, pancetta, Fior di latte Mozzarella, & basil pesto

12% surcharge on public holidays | No changes to the dishes - you are welcome to order extras on the side | Whilst we take every care, there may be traces of gluten &

nuts | (Ve) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free

GROUP SET MENU

T&Cs

BOOKING TERMS & CONDITIONS

- **Reservations are tentative until this form is completed, signed and returned to the Pavilion after which an email advising of a pre authorisation deposit of \$20 per person will be sent for you for you to re-confirm. This form serves only as supporting documentation of your booking and menu and will be destroyed after your booking date with us. Note a pre-authorisation is not a charge but monies held to guarantee the booking which is lifted once the full payment is made on the day. If you choose to pay by another method of payment on the day you can do so. The full amount will be charged on the day.**
- Any no show guests on the night will be charged the full amount of the menu package selected.
- The full amount will be charged if the booking does not show or if it is cancelled within the last 24 hours' notice.
- The total bill is to be paid in full at the completion of your meal. Please kindly note that split bills are not accepted.
- All Booking prior to 8.00pm have a 2 hour seating time, unless otherwise arranged
- There is a 12% surcharge on Public Holidays
- Menus and beverage lists are subject to change.
- Cakeage charge of \$2pp is applicable when bringing your own cake.
- Please advise any decorations or party themes prior to booking date for approval (kindly note confetti not permitted)
- We accept Visa, MasterCard & American express (NB, AMEX attracts a 1.3% surcharge due to higher merchant fees)
- In order to secure your booking, please return this form completed via scan email to events@northbeachpavilion.com.au or in person to the manager. We will be unable to confirm any bookings until we have receipt of the completed booking form and deposit

Special Requirements / Requests (we try our best to accommodate our customer requests but cannot guarantee)

BOOKING DETAILS

Name / Company:	Booker Contact Details:
Date of Booking:	Name:
Time of Booking:	Contact Ph:
Number of Guests:	Email:

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Credit Card Details & Authorisation:

Visa
 Mastercard
 Amex
 EFT
 Cash

Credit Card Number _____ / _____ / _____ / _____ Expiry Date ____ / ____

CVS _____ (Number on back of card)

Card holders Name as listed on Card _____

Cardholders Signature _____

By signing the above you agree that this completed and signed form serves as authorisation for Northbeach Pavilion to debit the credit card number listed, for charges as outlined above. You also adhere to agree to the minimum per head spend. Thank you and we look forward to welcoming you! Please note Surcharges apply - 1.3% for AMEX | 12% surcharge on public holidays | No changes to the dishes - you are welcome to order extras on the side | Whilst we take every care, there may be traces of gluten & nuts | (Ve) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free

We look forward to welcoming you soon to Northbeach Pavilion.